

## Slow Food in Schools 2006

### Program Statistics:

30 projects nationwide; working, on average, in 1.7 schools per project [48 schools total, with three projects not working in schools, but with other non-profit or after-school care providers]; engaging, on average, 150 youth [approximately 5,000 students total]. Projects include schoolyard gardens, cooking classes, taste and nutrition education, and farm and market field trips.

### 2006 Program Highlights:

- Publication of SFIS guidelines, How to Start a Slow Food in Schools Project, available in print and on the web at [www.slowfoodusa.org/education](http://www.slowfoodusa.org/education).
- Development of SFIS powerpoint presentation to be used by project leaders for educating teachers, administrators, funders, volunteers, community members about SFIS projects and how to start one.
- Secured over \$25,000 of in-kind product donation from OXO International that is being distributed to over 20 projects that submitted orders for kitchen and garden tools.
- Creation of Slow Food on Campus (SFOC) program (see attached document).
- Establishment of or progress on establishing new projects in Hawaii, Maine, Vermont, Pennsylvania, California, Nebraska, and Washington.
- Represented Slow Food in Schools at conferences and events in New York and California (and India!).
- Partner with Arts Engine, Inc. in the creation of Media That Matters: Good Food; a festival of short films highlighting food and sustainability issues that are being screened in concert with educational programming around the country. DVDs will be made available to SFIS projects.

### Current and Upcoming Projects:

- Creation of Slow Food specific activities and lessons based on RAFT foods, to be piloted with RAFT grow-out kit at 3-5 SFIS projects next spring.
- Implementation of Slow Food on Campus program.
- Research and writing of proposals for funding opportunities.
- Begin planning (and finding funding) for a Project Leader's conference.
- Establish a Board of Advisors for SFIS.
- Building new relationships with press contacts and corporate sponsors.

### Please provide comments and suggestions on the following:

- Slow Food on Campus Guidelines (see attachment)
- Slow Food in Schools Strategic Plan (to come in a subsequent email, prior to the Board meeting)
- Ideas for foundations, companies or individuals that would be a good financial or in-kind sponsor for Slow Food in Schools.

## Slow Food in Schools Report – Governors’ Forum 2006



### Update from the Past Year

Over the past year, there have been many positive developments for Slow Food in Schools, establishing a strong foundation for even more change and growth. Our efforts focused on three main areas: project development, strengthening relationships with partner organizations, and the Wellness Policy.

**Project Development:** Since September, we have added six new projects, bringing the total to 30. We also have approximately 10 convivia in the planning stages and many more that have contacted the national office for information regarding the program. To assist with these efforts, we have written a set of Slow Food in Schools Guidelines, which describe in detail how to start a project. This document also contains an extensive Resource section as well as profiles of a few of our successful projects.

**Partner Organizations:** The success of Slow Food in Schools relies heavily on support from many different facets of Slow Food, from member volunteers to donors to advisors and staff. Partner organizations from outside the Slow Food family figure into this equation as well. Over the past year, we have worked with several different organizations to provide various kinds of support and opportunities to our projects. We teamed up with the Center for Ecoliteracy and Chez Panisse Foundation to write and distribute the Model Wellness Policy Guide; we secured in-kind support from OXO International, which has agreed to provide all of our projects with their kitchen and garden tools at no cost; recently, we collaborated with the Baum Forum on the “Schools and Food” conference in NYC, creating a resource guide that was distributed to the nearly 400 attendees; and we are excited to begin working with Arts Engine, Inc. on a film festival titled “Media That Matters: Good Food,” which will be screened around the country.

**Wellness Policy:** The deadline (June 30) is drawing near for school districts to put their Wellness Policies in place, and we are happy to report that the Model Wellness Policy Guide has been used around the country to help shape these policies. After the June 30 deadline, we plan to work with the

Center for Ecoliteracy to revise and relaunch the Model Wellness Policy Guide, ensuring its future as a living resource as schools begin to implement their strategies.



### Plans for the Future

With all of these positive developments over the past year, and with the growing public interest in children's health and wellness, we are in the process of writing a strategic plan specifically for Slow Food in Schools. The plan will address how we can maximize our role in the growing movement, identify our strengths as an organization, and establish a structured path of growth for Slow Food in Schools. Aspects of the plan include expanding the services and resources that we offer to our projects; establishing an advisory board of diverse professionals in the field; strengthening and growing our network of partner organizations; and addressing ideas of youth involvement/education and Slow Food outside of the Slow Food in Schools program.

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## Slow Food in Schools 2007

### Program Specs

Slow Food in Schools engages students across the country in taste education projects ranging from schoolyard gardens, cooking classes, nutrition education, and farm and market field trips. Currently, Slow Food in Schools supports 30 active projects reaching thousands of students each year.

### 2006 Program Highlights

- Publication of SFIS guidelines, [How to Start a Slow Food in Schools Project](#), available in print and on the web at [www.slowfoodusa.org/education](http://www.slowfoodusa.org/education).
- Development of SFIS PowerPoint presentation to be used by project leaders for educating teachers, administrators, funders, volunteers, community members about SFIS projects and how to start one.

- Secured over \$25,000 of in-kind product donation from OXO International that has been distributed to over 20 projects that submitted orders for kitchen and garden tools.
- Creation of Slow Food on Campus (SFOC) program that will be piloted on 8-12 campuses this spring.
- Partner with Arts Engine, Inc. in the creation of Media That Matters: Good Food; a festival of short films highlighting food and sustainability issues that will be screened with educational programming around the country. DVDs will be made available to SFIS projects.

### Current + Upcoming Projects

- Creation of Slow Food specific activities and lessons based on RAFT foods, to be piloted with RAFT grow-out kit at 7 SFIS projects next spring.
- Implementation of Slow Food on Campus program.
- Research and writing of proposals for funding opportunities.

## SLOW FOOD ON CAMPUS - OVERVIEW Governors' Forum March 10 – 11, 2007 Prepared by Cecily Upton

Launched in February 2007, Slow Food on Campus is a new initiative under the umbrella of our education and membership initiatives, expanding our program to students in colleges and universities around the country. Slow Food on Campus is a network of Campus Convivium, chapters similar to our existing Convivia, but made up of students, overseen by a faculty or staff advisor.

Slow Food on Campus is both a reactive and proactive project. After receiving many requests from students for guidance on how to be involved with Slow Food on their campus, Slow Food USA realized the opportunity for organizational growth and impact by providing a membership and Convivia structure for these students. By developing this project, we are tapping into a new sector of future members passionate about Slow Food.

The Campus Convivia will run much like our local Convivia, and we hope that the two will develop strong relationships in places where both exist. Slow Food USA will initially provide documents for developing a Campus Convivia, guidance in planning events and undertaking larger projects, materials for events and promotion, and webspace for networking. In the future, we plan on developing a student newsletter, a national student conference, and a student delegation to Terra Madre and other Slow Food events.

We expect the Slow Food on Campus project to benefit Slow Food USA in many ways. Primarily, we see the creation of student Convivia as development of future members and a way to expand our membership to a younger audience. We also expect Slow Food on Campus to broaden our membership demographic by exposing new population sectors to Slow Food's mission and values. Finally, we expect the passion and activism so common among college students to help us put these

values in to action by undertaking new and creative projects and by exploring Slow Food through both academic and activist avenues.

**Interested Schools:**

Cornell University

Georgetown University

University of Puget Sound

Stanford University

University of Kentucky

Columbia University

University of Iowa

Swarthmore

University of New Hampshire

Unity College

Carleton College

Carnegie Mellon University

Yale University