

<p><b>Meeting Minutes:</b>    <b>Schools &amp; After-School Domain</b>  <b>June 16, 2015: 11 a.m. – 12:30 p.m.</b>          United Way of San Diego County          4699 Murphy Canyon Rd. Room 100          San Diego CA 92123</p>	<p><b>Next Domain Meeting:</b>    <b>Schools &amp; After-School Domain</b>  <b>July 21, 2015: 11 a.m. – 12:30 p.m.</b>          United Way of San Diego County          4699 Murphy Canyon Rd. Room 100          San Diego CA 92123</p>
<p><b>Attendees:</b> Ashley Cassatt (San Diego Unified); Debal Acquaro, Deirdre Kleske, Dianne Bourque, Doug Dalay, Melissa Roberts, Roberto Ramirez, Sharon Hughes (HHS); Huong Vu (SDSU IBACH); Jamie Cassutt-Sanchez (Escondido Union School District); Melissa Petersen (San Diego Hunger Coalition); Susi Jones (JUSD Pathways), Stan Miller, Colin Cureton, Elizabeth Vaughan (CHIP); Tamala Perryman (YMCA) <b>Recorder:</b> Nina Ghatan (CHIP)</p>	

Topic/Issue	Discussion	Action
<b>Welcome</b>	<ul style="list-style-type: none"> <li>Deirdre Kleske led introductions.</li> </ul>	
<b>Announcements</b>	<ul style="list-style-type: none"> <li>San Diego Hunger Coalition is working with San Diego Unified on a summer meals program; results could be presented to workgroup later in the year.</li> <li>Escondido Union School District is partnering with Escondido Masonic Lodge to host a golf tournament and dinner benefitting their reading and garden programs.</li> <li>6/25 North County Safe Routes to School Coalition Meeting; 7/21 SRTS Central Region meeting from 2:30-4:30pm at Cal Trans in Old Town.</li> <li><a href="#">“Tools for Schools” Toolkit</a> is available to provide schools with resources to implement wellness policies and health initiatives.</li> <li>County of San Diego interns will begin assessing wellness policies using the WellSAT tool.</li> </ul>	<ul style="list-style-type: none"> <li>District reps share “Tools for Schools” toolkit with wellness leads.</li> </ul>
<b>Farm to School Taskforce</b>	<ul style="list-style-type: none"> <li>Farm to School Taskforce (F2STF) convenes partners involved in the food systems as a subcommittee of the Schools &amp; After-School Domain. Currently more than 40 members.</li> <li>Farm to school includes nutrition education and school gardens. Outcomes include increasing healthy choices, improving academic achievement, and increasing physical activity.</li> <li>The F2STF hosts the Let’s Go Local! Produce Showcase and releases the annual <i>State of Farm to School</i> report each year. The recent report shows that 24 districts participate in some form of F2S activity, and 19 promote locally produced foods at school.</li> <li>Increased collaboration between schools and F2STF will be achieved by announcements at monthly meetings, hosting a collaborative training between groups on incorporating F2S in school wellness policies, and developing success stories to disseminate best practices.</li> <li>Facilitators for local purchasing include developing common language and metrics, forming relationships, developing infrastructure for processing and delivery and streamlining logistics.</li> <li>Nutrition in Healthcare Leadership Team (NHLT) primarily works with hospitals to procure antibiotic-free poultry for patient and employee meals. Long-term goal is to increase demand for</li> </ul>	

	<p>healthier foods and decrease use of antibiotics in livestock. 80% of all antibiotics are used in livestock and lead to development of antibiotic-resistant bacteria.</p> <ul style="list-style-type: none"> <li>• San Diego was chosen as one of four locations in the state to be part of an EdMed Collaborative through Healthcare without Harm and School Food Focus.</li> </ul>	
<p>Julian Union School District's Farm to School Program - Susi Jones</p>	<ul style="list-style-type: none"> <li>• Began when the district wanted to place Julian apples in the cafeteria; received funding through a USDA planning grant, hired a consultant, and began attending F2STF meetings.</li> <li>• Currently have an educational garden, participate in Harvest of the Month, and have school lunches catered by a local farm to school restaurant, Jeremy's on the Hill (called Jeremy's at School).</li> <li>• Takeaways from the CA Farm to School Conference: incorporate organic meat in school meals, pair plant and animal based proteins to reduce cost (ex., grass-fed beef and beans), purchase less marketable fish that restaurants don't choose, and quality of poultry varies based on the feed and how it's slaughtered (ex., air chilled poultry has less water weight, therefore you get more usable meat per pound).</li> </ul>	
<p>San Diego Unified Garden to Cafeteria - Ashley Cassat</p>	<ul style="list-style-type: none"> <li>• District's F2S program started in 2010 focused on local procurement; has expanded since then to include nutrition education and Garden to Café, which allows school garden-grown produce to be served as part of the school meal. School gardens that aren't certified can still do taste tests, but cannot serve produce in meals. In SD Unified produce is served on the salad bar.</li> <li>• Benefits include: increased sustainability for gardens, decreased plate waste and increased produce consumption by students who grown their own produce, and increased meal participation.</li> <li>• In 2012 worked with County of San Diego Department of Environment Health to establish a formal protocol to certify school gardens for this purpose.</li> <li>• Steps to become certified include: having an active garden, identifying a garden coordinator, attending the Garden to Café training, obtaining permission from the principal, submitting the Garden to Café Protocol, passing a garden site inspection and meeting with on-site food services staff. Then the harvesting can begin!</li> <li>• Goals for the program: educate all 300 sites on the Garden to Café program (currently have over 100 school gardens, but only 19 are participating) and partner with the Domain workgroup to offer a countywide training for other districts on starting their own Garden to Café programs.</li> <li>• A recommendation was made to provide culturally appropriate options in the salad bars because not all cultures consume cold or uncooked vegetables.</li> </ul>	<ul style="list-style-type: none"> <li>• Visit COI <a href="#">website</a> for more information and resources.</li> </ul>

<p><b>Project Updates</b></p>	<ul style="list-style-type: none"> <li>• Healthy Fundraising- May’s HealthLink North County meeting focused on healthy fundraising. Yasukochi Family Farms offers a strawberry fundraiser and Healthy Dining offers Eat. Scan.Play., a fundraising program where restaurants pay a fee, shared with the school, to be part of the program and families are encouraged to dine at participating restaurants (and choose healthier options). Poway started earlier this year and Chula Vista and San Marcos may join the program.</li> <li>• Debal met Yasukochi Family Farms at LGL last year and they participate in farm to classroom activities.</li> <li>• Partner Education and Collaboration - next month we will have a discussion about key takeaways from sessions partners attend at the upcoming 8<sup>th</sup> Biennial Childhood Obesity Conference.</li> </ul>	<ul style="list-style-type: none"> <li>• Debal provide Nina with contact information for Yasukochi Family Farms.</li> <li>• Partners provide highlights from sessions they attend at the Childhood Obesity Conference at the July workgroup meeting.</li> </ul>
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