



Learnings from the Field



DC Public Schools

Washington, D.C.

District Enrollment:

48555

Production Model: Contracted

Food Service Management
Company

District F/R: 77%

School Year Implemented:

2018-2019

District ADP: 63%

No. of Grants Awarded: 5

Kimball Elementary School

Age Group: K-5

School Size: Medium (301-900)

School Environment: Urban

School F/R: 94%

School ADP: 93%

Ludlow-Taylor Elementary School

Age Group: K-5

School Size: Medium (301-900)

School Environment: Urban

School F/R: 94%

School ADP: 73%

Simon Elementary School

Age Group: K-5

School Size: Small (Under 300)

School Environment: Urban

School F/R: 94%

School ADP:

97%

Marie Reed Elementary School

Age Group: K-5

School Size: Medium (301-900)

School Environment: Urban

School F/R: 94%

School ADP: 90%

Anne Beers Elementary School

Age Group: K-5

School Size: Medium (301-900)

School Environment: Urban

School F/R: 95%

School ADP: 91%

Project Description

At DC Public Schools, Project Produce grant funds were used to purchase produce and other whole ingredients that, in addition to what was harvested from the school garden, students used to scratch-cook nutritious, produce-

based recipes during their [FoodPrints](#) sessions. FoodPrints is a program of [FRESHFARM](#) that provides gardening and nutrition programming for all students in the school. Each monthly FoodPrints session is an “in-school field trip” in which FoodPrints teachers plan and lead a hands-on, standards-based, age-appropriate lesson that includes gardening, cooking, nutrition and/or scientific content, and eating together. Recipes prepared this fall with Project Produce support include: Tuscan Kale Salad, Broccoli Pasta, Swiss Chard Pesto, Black Bean Confetti Salad, Apple Beet Salad, Applesauce, Apple Crisp, Peach Crisp, Sweet Potato Quesadillas, Buttermilk Ranch Dressing with veggies, Bean & Veggie Chili, Three Sisters Tacos, and Aloo Palak.



Director of Education at FRESHFARM, Jennifer Mampara, says that students peeled and shredded carrots, beets, and apples, prepared a balsamic dressing by following the recipe and measuring ingredients, and mixed the salad together. “The salads were plated, and students took their first bite together, savoring the flavors (and being respectful if they didn’t care for the flavors). The majority of students love this salad and ask for seconds and thirds!” according to Director Mampara.

Students at DC Public Schools also took home each recipe after their FoodPrints session to encourage families to make these foods at home. “We regularly hear from parents that students come home excited to try these

recipes that they are now familiar with and that many recipes become part of families' weekly menus," says Director Mampara.

Successes

- Students find great joy in the gardening, cooking, and eating experiences
- Students expand their knowledge around environmental literacy and nutrition concepts including how to identify which foods are nutritious and benefits of eating certain foods

Challenges

- The short grant period was difficult to work within

For resources related to Project Produce, visit www.thelunchbox.org.

