

Chef Ann Foundation and CCC

Scratch Cooking for the Future



Agenda



- Introductions
- Chef Ann Foundation Overview
- HSFP Program Overview
 - Pre-Apprenticeship
 - Apprenticeship
 - Fellowship
- Spring 2022 Pilot
- Fall 2022
- State Budget
- Next Steps

Introductions



Mara Fleishman
Chief Executive Officer
Chef Ann Foundation



Emily Gallivan
Director of Programs
Chef Ann Foundation



Overview: Chef Ann Foundation

MISSION

APPROACH

IMPACT



Program Overview



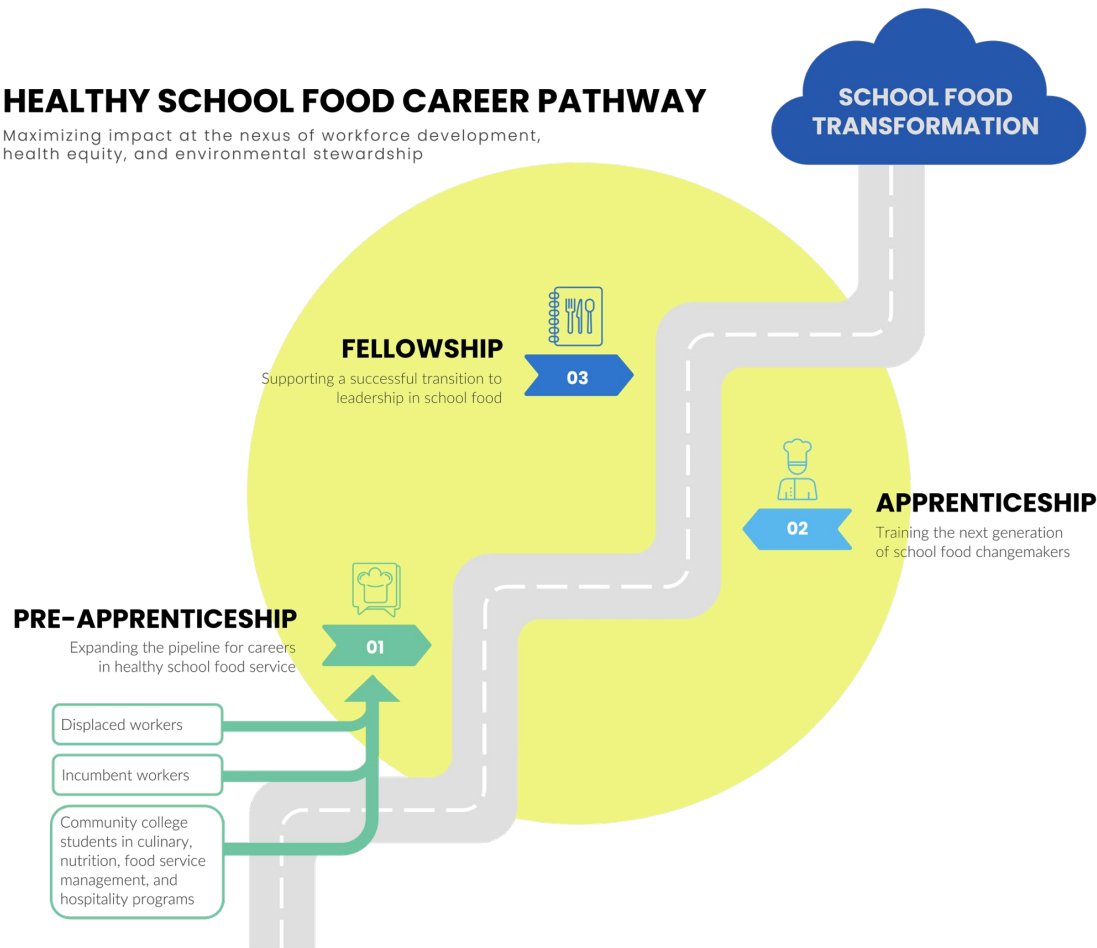
Pairing California Community College culinary, hospitality, nutrition and adult education students with local K-12 school districts for paid work experience in a scratch cook school food setting, supplemented by external training.

School Food as a Viable Career Path



HEALTHY SCHOOL FOOD CAREER PATHWAY

Maximizing impact at the nexus of workforce development, health equity, and environmental stewardship



Pre-Apprenticeship, Apprenticeship, Fellowship

Pre-Apprenticeship

- School Food Institute (SFI) training and virtual learning sessions - 23 hours
- Paid onsite work 12 hours/week - 7 weeks
- Work experience credit
- Registered CA DAS

Apprenticeship

- School Food Institute (SFI) and Institute of Child Nutrition virtual training - ~100 hours
- Virtual learning sessions - 54 hours
- Paid onsite work 24 hrs/week - 9 months
- Registered Federal DOL
- Registered CA DAS

Fellowship

- Approximately 400 hours
- 12 months
- Food Systems Certificate
- Capstone Project
- Culinary Training
- Fiscal & Leadership Training
- Registered Federal DOL

School Food Institute (SFI)

In-depth professional development focused on scratch cooking that satisfies USDA annual training requirements for school food service professionals



Introduction

Chef Ann Cooper

I really want to talk about the health of America's children because that's really what's behind all of this. The CDC, the Centers for Disease Control, has said that one out of every three Caucasians and one out of every two African American and Hispanic children born in the year 2000 are going to have diabetes in their lifetime.

COURSE OFFERINGS

- School Food 101
- Mission, Vision and Strategic Planning
- School Food Operational Models
- School Food Finance
- Recipes & Menu Development
- School Food Procurement
- Salad Bars in Schools
- Marketing & Lunchroom Education
- Sustainable Lunchrooms
- Plant Forward
- Ingredients for Healthier Kids

Spring 2022 Pilot

- 6 Community College and K-12 District pairings
- Participating K-12 & Community College Pairings:
 - Cuesta College + San Luis Coastal Unified School District
 - Diablo Valley College + Mount Diablo Unified School District
 - Mission College + Santa Clara Unified School District
 - Monterey Peninsula College + South Monterey County Joint Union High School District
 - Santa Rosa Junior College + Healdsburg Unified School District
 - Yuba College + Marysville Joint Unified School District

California Healthy School Food Pathway



Layci Bass

2022 Pre-Apprentice

Marysville Joint Unified - Yuba Community College
Marysville, CA

"I am so grateful for the opportunity I had to participate in the Pre-Apprenticeship program.

My mind was opened to the world of school food. The courses that were provided gave me insight into how schools pay for food and labor, what the goals are towards scratch cooking and a peek into the world of a school food worker and so much more!"



Exciting News!

- Pilot Program = Governor's May Revise
- Anticipated 2022-2023 Rollout
 - American River College or Yuba College + Western Placer Unified School District
 - Cabrillo College + Live Oak School District
 - Cabrillo College + Santa Cruz City Schools
 - Chaffey College + Upland Unified School District
 - Cypress College + Cypress School District
 - Laney College + Albany Unified School District
 - Laney College + Berkeley Unified School District
 - Napa College + Calistoga Joint Unified School District
 - Oxnard College + Ocean View School District
 - Santa Rosa Junior College + Harmony School District

How You Can Support

- Promote this student opportunity to those at your college
- Have your Culinary, Hospitality, Nutrition and Adult Ed programs reach out to us -
 - Emily Gallivan: Chef Ann Foundation, Director of Programs - emilyg@chefannfoundation.org

Questions?

