

# AGENDA



## Wednesday, August 11

10:00AM – 10:50AM	Welcome Plenary
11:00AM – 12:00PM	Breakouts #1
1:00PM – 5:00PM	School Kitchen Tour
5:30PM – 7:00PM	Keynote Address

## Thursday, August 12

8:30AM – 9:20AM	Morning Plenary Youth Food Talks
10:00AM – 12:00PM	Breakouts #2
1:00PM – 2:00PM	Breakouts #3
3:00PM – 3:30PM	Closing Plenary



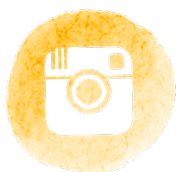
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# SESSIONS



## Sessions Topic Key



Gardening and Raising Food with Kids



Food Equity



Buying, Serving, and Selling Local Foods



Incorporating Farm to School into K-12 Curriculum and Activities



Farm to Early Care and Education



Native Food Sovereignty



Skill Building

## Wednesday, August 11 | 11:00AM – 12:00PM

### Game On! Using Wild Game in Early Care and Education Meals

Christine Lux



| ECE

In this session, learn about CACFP regulations regarding the use of Montana game meats in early care and education meal planning and preparation. Participants can sample a selection of food items containing Montana-sourced buffalo prepared by an intern with the Montana Dietetic Internship and will also preview the buffalo Harvest of the Month materials for early care and education.



*\* Virtual participants will be able to ask questions and share comments via the chatbox as well as unmute to ask questions verbally. Your webcam will be off.*

# SESSIONS



## Don't Eat That Mushroom: Food Safety in the School Garden

Nina Heinzinger and Whitney Pratt

Zoom Link:



| ECE, K-5, 6-8, 9-12

Explore various aspects of food safety in school gardens, starting with the garden planning and moving through growing and care to the harvesting and consumption of the delicious bounty. Along with sharing some food safety mishaps and school garden experiences, the audience will brainstorm and share best practices for food safety in all aspects of the garden.

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## Thursday, August 12 | 10:00AM – 12:00PM

### Engaging Families in Farm to School: Highlighting a Family Cooking Program

Brianna Routh and Zoey Mahoney



| K-5, 6-8

Participants will learn what research says about engaging families in local foods. Gallatin Valley Farm to School will share how you could implement Family Cooking Nights into your school to incorporate kids in the home kitchen and discuss local foods as a family. You will get the opportunity to brainstorm what this might look like in your community!

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# SESSIONS



## Enhancing Farm to Early Care Programming: Montana Harvest of the Month Best Practices

Lizzie Gill



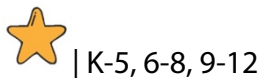
Montana Harvest of the Month connects children to the origins of their food while engaging family and community members in healthy eating practices that cultivate vibrant communities. Learn about tried and tested farm to early care activities, successful models that foster community-wide collaboration, and lessons learned by the Montana-based participants of a program in its third year of operation.

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## Thursday, August 12 | 1:00PM – 2:00PM

### Building Strong School Garden Committees

Lori Blumenthal and Erin Austin



Beginning and maintaining a school garden is tough without a team! This workshop will cover the important aspects of garden committee development and how to build the support necessary for long-term success.

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# SESSIONS



## Local Beef to School: Where Are They Now and Regulatory Review

Tommy Bass and Gary Hamel



| ECE, K-5, 6-8, 9-12

We will revisit Montana Beef to School case study communities 4 to 5 years after first studying their experiences with building collaborative Beef to School supply chain partnerships. What has worked? What advice can be gleaned from a longer-term look at these grassroots cases? Additionally, participants will hear directly from a state agency expert on food safety and chain of inspection requirements for Beef to School procurement.

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## Tours + Short Courses

Wednesday, August 11 | 1:00PM – 5:00PM

### School Kitchen Tours

Ginger Buchanan, Cathy Campbell, Michele Carter, and Tura Gruel

Every school kitchen has a different program, equipment, and ways they produce their meals. This showcase includes virtual school kitchens tours from around the state. These tours will demonstrate how each school nutrition program operates and incorporates local foods, and provide examples of innovative and creative ways they get the job done! School nutrition program directors from the tours will be available to discuss their programs.

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# SESSIONS

## Youth Food Talks

**Thursday, August 12 | 8:30 – 9:20**

### **Cultivating Connections: Building Relationships Through Food**

**Amanda Boelman**

In Hamilton, MT, the nonprofit Cultivating Connections is serving its community in many ways. This presentation will explore how Cultivating Connection's Youth Farm Interns are bettering their community using organic farming skills. By growing Mayday Gardens, building CSA boxes, and making fresh food for the local elderly, these Bitterroot Valley youth producers are impacting their community through agriculture.

### **Ah, SHEEP!**

**Maloi Lannan**

Our future of wholesome food is about one move at a time. Maloi holistically raises and grazes sheep for soil health and human health.

### **Missoula County Public School District's Ag Program: Conception to Consumption**

**Claire Standley and Shaun Billingsly**

An exploration of Missoula County Public School's agriculture program where animals are bred, raised, and processed at their farm and in their new state-inspected meat processing facility.

## **Montana Farm to School Leadership Team**

The Montana Farm to School Leadership Team works through partnerships across the state to build farm to school initiatives that help kids eat healthy, connect kids with agriculture and nutrition through education, support Montana farmers and food producers, foster economic vitality, and strengthen communities. This team is formed of agencies and organizations with statewide focus and influence that are key to the success of farm to school in Montana. Join the conversation by participating in one of the working groups, which are open to the public. Learn more about the Montana Farm to School Leadership Team member organizations and projects at: [www.montana.edu/mtfarmtoschool](http://www.montana.edu/mtfarmtoschool)