



Denver Public Schools

FOOD AND NUTRITION SERVICES

TEL 720-423-5600
FAX 720-423-5629
www.dpsk12.org



Slow Food® Denver

Denver Public School's Garden to Cafeteria Program

Denver Public School's (DPS) Food and Nutrition Services strives to "provide healthy food and nutrition education so all students will have the opportunity for success" in the classroom, in their daily lives and to set the foundation for healthy lifestyles as they grow and mature. For over a decade, Slow Food Denver (SFD), Denver Urban Gardens (DUG) and Learning Landscapes (LL) have been collaborating on the grounds of DPS to establish school/community gardens and associated education programs. This Denver School Garden Coalition has manifested itself at dozens of DPS elementary schools, and has sought to serve the unique set of needs and circumstances within each school community, with the primary focus on student education and enrichment.

The Garden to Cafeteria (GTC) program is a unique opportunity for DPS students to grow fresh vegetables in their school gardens with the aim of supplying some of their harvest to the school cafeterias to be used at lunch service. The first season of the Garden to Cafeteria program will begin at the start of the 2010-2011 school year.

The following protocols have been put in place to assure the food safety of the vegetables harvested from the school gardens by students. Items in *italics* in the following paragraphs are safety protocols that have been adapted from Federal and State guidelines for Good Agricultural Practices (GAP) and Good Handling Practices (GHP):

1. US Food and Drug Administration-
<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlanProducts/ucm064574.htm#iii>
2. Colorado Department of Agriculture-
<http://www.colorado.gov/cs/Satellite?c=Page&cid=1219832881143&pagename=Agriculture-Main%2FCDAGLayout>
3. United States Department of Agriculture-
<http://www.ams.usda.gov/AMSV1.0/ams.fetchTemplateData.do?template=TemplateN&leftNav=GradingCertificationandVerification&page=GAPGHPAuditVerificationProgram&acct=freshgrdcert>

The following protocols are divided into several major headings:

1. How to sign-up a School Garden to participate in the GTC Program
2. Preparation for a Harvest with students
3. How to Harvest vegetables with students from a school garden
4. How to clean the vegetables and store them in the school kitchen.
5. How to compost the vegetable scraps from the Harvest

How to sign-up a school garden to participate in the Garden To Cafeteria Program:

Please note, there are several procedures necessary in order to sign-up your school garden to participate in the Garden to Cafeteria Program.

1. Please register your school (School Name, Address and Principal's contact information) and provide information on the leader of the project on our official website (to be developed by Learning Landscapes (NOT READY YET) www.DPSGardenToCafeteria.org. Register as soon as possible to start the process. Registration will end by Aug 15, 2010.
2. Your registration information will be provided to DPS Food and Nutrition Services and to Slow Food Denver. Slow Food Denver will contact your garden leader about the upcoming schedule of training classes. Slow Food Denver will also verify the school's participation with the principal.
3. A representative of your school garden, preferably the school garden leader, must attend one training class to learn about the protocols for harvesting with students. Slow Food Denver will host the training sessions. There will be several training sessions in August (schedule to be determined).
4. DPS Food and Nutrition Services will supply the name and contact information of the Kitchen Manager and the Area Supervisor at your school. The school garden leader needs to make introductions and discuss the GTC Program with the Kitchen Manager and the Area Supervisor.
5. The School Garden Leader needs to obtain from Slow Food Denver the necessary gear for the program. The GTC packet will have a scale, a harvest tub, harvest baskets and a recording form. These materials are on loan from Slow Food Denver for the harvest season.
6. The school garden leader should recruit a group of students for the GTC project. The students can be from one class, from a school club or some other group representing the school community. The Garden Leader should talk to the students' teacher(s) to get permission to take the students on Tuesdays.
7. Only potable water will be used to grow and rinse the garden produce used in the school kitchens.
8. No pesticides will be used to grow the garden produce used in the school kitchens.

Preparation for a Harvest with students

The GTC Program will start the week of August 23, 2010. Each school can participate as often as they wish. The Garden Leader should share the Harvest Schedule with the Kitchen Manager so there are no surprises. The Garden Leader should also set up a schedule with the student group and their teacher(s) so as not to have a large impact on the academics of the day.

On the day of a harvest, the Garden Leader should follow these steps to prepare for the harvest.

1. Garden Leader or volunteer checks in with kitchen manager.
2. Garden leader gets the harvest baskets, scale and Record Sheet from kitchen.
3. *If available, the harvest baskets are run through a dishwasher in the kitchen by the kitchen staff. If no dishwasher is available, then ask the kitchen staff to wash the baskets in the kitchen three-compartment sink.*

4. If there is a garden sink, the garden leader will pick up a sanitizer bucket and a clean cloth from the kitchen staff (tested at 200ppm) with which to sanitize the garden sink.
5. The Garden Leader surveys the school garden for vegetables to pick.
6. If there is a garden sink, the Garden Leader sanitizes the sink with the provided sanitizer bucket.
7. The Garden Leader turns on the potable water to the garden sink or to the hose. The Garden Leader prepares the Record Sheet for the harvest.

How to Harvest with students from a school garden

Once the Garden Leader is prepared for the day's harvest, he/she should follow these steps with the students:

1. Garden Leader or other volunteer gets a small group of students from classroom. *Be sure to verify that none of the students are showing any signs of illness or have just missed school because of an illness. If a student was absent for an illness at any time in the previous two weeks, he/she can't participate in the harvest.*
2. *Students and Garden Leader wash their hands with soap and water in classroom sink or bathroom.*
3. Garden Leader takes students out to the garden.
4. Garden Leader shows the students what vegetables are ready to be picked.
5. The harvest baskets are passed out and the students start to pick.
6. *The vegetables are washed in the harvest baskets, under potable running water in the sanitized garden sink or under a hose and then placed in tub.* The purpose of this first wash is to remove the large visible signs of dirt.
7. Once all vegetables are washed and placed in the tub, the tub is weighed on the scale.
8. A student records the following information on the Record Sheet:
 - a. Weight of the vegetables
 - b. *Names of Garden Leader and students involved in the harvest*
 - c. *Date and time of harvest*
9. Students and Garden Leader take vegetables to the Kitchen Manager. *Kitchen Manager signs the Record Sheet to acknowledge the receipt of the vegetables.*

Steps for handling the garden vegetables in the cafeteria

When the Kitchen Manager receives the garden vegetables, he/she needs to wash them and refrigerate the vegetables to below 41°F prior to serving:

1. Kitchen Manager or foodservice worker fills a sanitized vegetable prep sink with tap water and thoroughly scrubs the produce in the sink with a brush to remove all visible dirt. If a kitchen does not have a vegetable prep sink, the manager will contact their supervisor or Beth Schwisow (720-423-5695) for further instructions.
2. The vegetables are removed from the sink, rinsed again and drained in a colander.
3. The vegetables are placed in a separate storage container (kitchen staff can use any of their existing food grade storage containers) that is labeled "School Garden Vegetables" and the date of harvest.

4. The vegetables are stored in the cooler/refrigerator for one day to reduce their temperature to below 41°F.
5. The vegetables can be used in the salad bar or at lunch service the day after the harvest if the temperature is below 41°F. This temperature will be recorded on the menu production forms under the recipe the produce was used in (either the salad bar recipe, Spicy Corn Salad, Veggie Patch, Garden Salad or the Zesty Pasta Salad recipe).
6. The produce will not adversely effect the kitchen manager's menu plan/ ordering as the amount will be small and the produce can easily be incorporated into the salad bar or any of the following recipes that are on the menu plan: Spicy Corn Salad, Veggie Patch, Garden Salad, or the Zesty Pasta Salad.
7. Produce grown by a school garden will be used only in that school kitchen and not transported to other schools kitchens.

How to compost the vegetable scraps from the Harvest

If the school garden has a compost system, then these procedures can be followed with the vegetable scraps:

1. At the end of the lunch period, one or two students can retrieve the Harvest Tub from the Kitchen Manager with any vegetable scraps saved during preparation
2. The students will then add these scraps to the compost pile and rinse out the tub.
3. The tub is returned to the Kitchen Manager. The kitchen manager or foodservice worker will clean the Harvest Tub as described previously in the dishwasher or three compartment sink, let it air dry, then the kitchen staff will fill the tub with the scale and harvest baskets and place the Tub in storage.

Links:

Denver Public Schools Food and Nutrition Services <http://foodservices.dpsk12.org/>

Slow Food Denver www.slowfooddenver.org

Denver Urban Gardens www.dug.org

Learning Landscapes

<http://www.cudenver.edu/Academics/Colleges/ArchitecturePlanning/discover/centers/LearningLandscapes/Pages/index.aspx>