

BUSD GARDENING & COOKING PROGRAM

Presented by Jezra Thompson, Program Supervisor





“Schools, health agencies, parents, and communities share a common goal of supporting the link between healthy eating, physical activity, and improved academic achievement of children and adolescents.

Evidence shows that the health of students is linked to their academic achievement, so by working together, we can ensure that young people are healthy and ready to learn.”

- *The Learning Connection: What You Need to Know to Ensure Your Kids Are Healthy and Ready to Learn, Action for Healthy Kids, 2013.*



SUPPORTING THE BUSD MISSION

EXCELLENCE • EQUITY • ENGAGEMENT • ENRICHMENT

*...to enable and inspire our
diverse student body to
achieve academic
excellence and make
positive contributions to
our world*

**7,800 Students
17 Educators & 1.5 Admin
17 School Gardens
2 CTE Public Health Programs
4 Kitchen Classrooms**

**BERKELEY UNIFIED SCHOOL DISTRICT
GARDENING AND COOKING PROGRAM**

BRIEF PROGRAM HISTORY

Lost \$1.9 mil
CNN grant
Staffing cuts

SSB tax collected and
granted
Published 1st GBL
curriculum
Increased staff FTE

New programming:
CTE, afterschool, LF

2012

2013-2014

2015-2016

2016-2017

2018-2019

2019-2021

Created diversified budget:
grants, donations, sites
Additional staff cuts
SSB tax passed

1st Healthy Berkeley
Grant (SSB tax \$)
Brought back cooking
Published 2nd GBL
curriculum

1st 2 yr
Healthy
Berkeley
Grant cycle

A GARDEN IN EVERY SCHOOL

17 Gardens

**5,796 Garden classes
provided each year**

**Every student is in the
garden with full classes
twice a month**



K-5 GARDEN-BASED LEARNING CURRICULUM

SUSTAINABILITY • NUTRITION • NGSS • CCSS

**Lessons are
available for
download on our
website**



MIDDLE SCHOOL: GARDEN CLASS

At Willard and Longfellow Middle School: All 6th graders get four consecutive cooking/nutrition classes



MIDDLE SCHOOL: COOKING CLASS

“I learned how to check if there are added sugars or natural sugars in your beverage by looking at ingredients on the bottle.” – Middle School Student



COOKING WITH K-5 AFTER SCHOOL

123 students surveyed pre/post
17% ate more vegetables
12% drank less sugar sweetened
beverages



COOKING WITH OUR FAMILIES

6 FAMILY NIGHTS

120 PARTICIPANTS

37% SAID THEY WOULD REDUCE SUGAR
INTAKE AFTER CLASS

"The community aspect of the evening was wonderful. I noticed my son eating more veggies than usual, and I think it was because he chopped them himself." – Parent



Career Technical Education in PUBLIC HEALTH

14 students completed 442 hours in paid internships in public health.

All students have earned a professional certificate in Food Safety during a unit on food-borne illness.

"I learned about career options and professional skills through the panels with guest speakers discussing their career paths." – CTE School Student



FY 20 - 21 TWO YEAR BUDGET

2019-2020 Gardening & Cooking Program Budget Totals \$1,250,000 City Grant \$950,000, General Fund \$300,000

HS Student Interns Ho...

1.9%

Wellness Policy

3.0%

Materials/Cooking

3.2%

Professional Develop...

3.2%

Staff Hourly

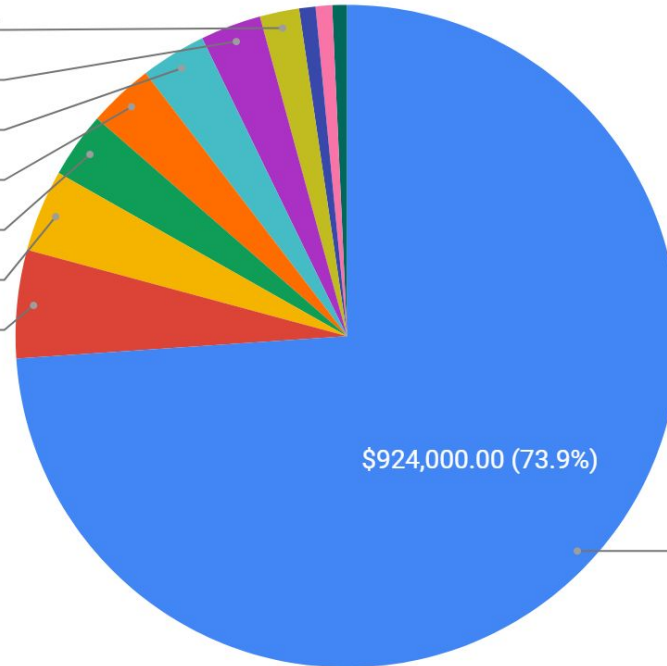
3.2%

Cooking Matters ECE...

4.0%

Indirect

5.3%



Salary & Benefits
73.9%