California

BIRMINGHAM COMMUNITY CHARTER HIGH SCHOOL

2015 Farm to School Census Responses

The responses for this district are shown below. Please note this is self-reported data and may conflict with other data sources.

Participation

Did your district or any schools in your district participate in farm to school activities during the 2013-2014 school year?

- **No, but plan to start farm to school in the future**

All possible answers

- Yes, doing farm to school in 2013-2014 school year
- No, but started farm to school in 2014-2015 school year
- No, but plan to start farm to school in the future
- No farm to school activities currently and no plans for the future.

Benefits

Which of the following benefits do you percieve as result of participating in farm to school activities?

- **Planing to enjoy reduced food waste as a benefit of farm to school**
- **Planning to enjoy lower school meal program costs as a benefit of farm to school**
- **Planning to enjoy increased participation in school meals as a benefit of farm to school**

All possible answers

- Planing to enjoy reduced food waste as a benefit of farm to school
- Planning to enjoy lower school meal program costs as a benefit of farm to school
- Planning to enjoy greater acceptance of the new meal pattern as a benefit of farm to school
- Planning to enjoy increased participation in school meals as a benefit of farm to school
- Planning to enjoy greater community support for school meals as a benefit of farm to school

---

Activities

What activities are you planning to start in the future?

- **Planning to serve locally produced foods as a Smart Snack (a la carte, as fundraisers, etc.)**
- **Planning to use Smarter Lunchroom strategies to encourage student selection and consumption of locally produced foods (e.g., product placement, food prompts, creative signage, etc.)**
- **Planning to celebrate Farm to School Month**
- **Planning to provide training to school food service staff on farm to school or school gardens**
- **Planning to evaluate changes in student acceptance and food waste as a result of implementing farm to school activities**

All possible answers

- Planning to serve locally produced foods in the cafeteria
- Planning to conduct edible school gardening or orchard activities as part of a school curriculum
- Planning to conduct edible school gardening or orchard activities as part of an after school program
- Planning to conduct student field trips to farms or orchards
- Planning to have farmer(s) visit the cafeteria, classroom or other school-related setting
- Planning to promote local efforts through themed or branded promotions (e.g. Harvest of the Month, Local Day, Taste of Washington, etc.)
- Planning to promote locally produced foods at school in general (e.g. via cafeteria signs, posters, newsletters, etc.)
- Planning to generate media coverage of local foods being used in schools (e.g. press interviews or other activities that resulted in local coverage)
- Planning to host farm to school related community events (e.g. invited parents to lunch, corn shucking contests, etc.)
- Planning to celebrate Farm to School Month
- Planning to integrate farm to school concepts, including school gardening activities, into educational curriculum (math, science, language arts, etc.)
- Planning to serve locally produced foods as a Smart Snack (a la carte, as fundraisers, etc.)
- Planning to provide training to school food service staff on farm to school or school gardens
- Planning to work with local food producers to develop a specific food product using local foods
- Planning to implement farm to school activities as part of overall school efforts to reduce food waste
- Planning to evaluate changes in student acceptance and food waste as a result of implementing farm to school activities
- Planning to serve locally produced foods or providing farm to school activities as part of afterschool programs
- Planning to serve products from school-based gardens or school-based farms in the cafeteria
- Planning to hold taste tests/cooking demonstrations of locally produced foods in the cafeteria, classroom or other school-related setting
- Planning to hold taste tests/demos of products from school-based gardens or school-based farms in the cafeteria, classroom or other school-related setting
- Planning to use Smarter Lunchroom strategies to encourage student selection and consumption of locally produced foods (e.g., product placement, food prompts, creative signage, etc.)
- Planning to use cafeteria food coaches to promote the consumption of local foods (e.g. adults or students in the cafeteria encouraging kids to eat healthy/local foods)
- Planning to use USDA Team Nutrition materials (such as The Great Garden Detective Adventure or Dig In!) as part of taste testing or educational activities

---

Can't find your district?

It's because USDA does not have a record for your school district.