Students attending FoodPrints schools are **significantly more likely to know and prefer produce featured in the program** (e.g., beets, kale, and sweet potatoes) compared to students at schools without FoodPrints.

Students at FoodPrints schools ate, on average, **37% more of the entrée** and **42% more of the entrée and side salad combined** when served a FoodPrints meal than did students at schools without FoodPrints.

**94%** of teachers surveyed state that **FoodPrints reinforces academic content** they teach in their classrooms.

**91%** of teachers surveyed report that **FoodPrints provides valuable hands-on learning** in science.

**98%** of classroom teachers surveyed said that **FoodPrints helps my students learn how to take responsibility for completing a task**.

**97%** said that **FoodPrints helps my students learn how to work together**.

**89%** of classroom teachers surveyed reported that the FoodPrints school garden was important or very important to their students.

Students surveyed shared that **FoodPrints had taught them the importance of taking care of the earth** and strategies for doing so, including composting and recycling, and how to grow and care for different types of plants.

**Contact Us**

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FoodPrints Programming helps DC meet policy goals in:

- Sustainable DC 2.0
- DC Department of Health DC Healthy People 2020
- DC Public Schools Five-Year Strategic Plan
- Healthy and Hunger Free Kids Act
### National Research

Consumption of nutritious food and hands-on engagement with academic content improves academic achievement.

Helping students cultivate skills related to self-motivation, responsibility, self-efficacy, and relationship-building can support students' academic and later-life employment success.

Students need to be equipped with the knowledge, dispositions, and competencies that lead to environmentally responsible behavior to address environmental challenges now and in the future.

### FoodPrints Evidence

Students attending FoodPrints schools are significantly more likely to know and prefer produce featured in the program (e.g., beets, kale, and sweet potatoes) compared to students at schools without FoodPrints.

Students at FoodPrints schools eat a larger share of the portion size of scratch-cooked meals served in the school lunch program, compared to students at schools without FoodPrints.

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### FoodPrints Impact

FoodPrints supports students’ academic achievement through:
- Standards-based, hands-on food education curriculum.
- School meals partnership that leads to greater consumption of nutritious food in the lunchroom.

FoodPrints provides consistent, joyful, hands-on opportunities for students to develop social and emotional skills.

FoodPrints is contributing to the development of knowledgeable, responsible students who value the environment and know how to care for the earth.

### FoodPrints Data

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5 Kerstetter, Katie. 2020. “DCPS Teachers Rate FoodPrints Programming Highly for Student Engagement, Academic Learning, Social Emotional Learning, and Garden and Food Education.” Research brief submitted to FRESHFARM.


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