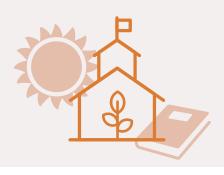


HEALTH

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 Food-Prints meal than did students at schools without FoodPrints.



ACADEMIC ENRICHMENT

Students engage in an interdisciplinary food education curriculum with 63 hands-on lessons, aligned to DC and national standards, tested over 10 years in 15 schools with thousands of preschool – 5th grade students.

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.



WHOLE-CHILD EDUCATION

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.



ENVIRONMENTAL RESPONSIBILITY

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

FoodPrints Impact

Consumption of fruits and vegetables contribute to healthier students and families.1 Consumption of nutritious food³ and hands-on engagement with academic content⁴ 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.⁶

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.8

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.

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.

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.²

Students at FoodPrints schools ate, on average, 37% more of the entrée and 42% more of the entrée and side salad combined than did students at schools without FoodPrints.2

94% of teachers surveyed state that FoodPrints reinforces academic content they teach in their classrooms.⁵

91% of teachers surveyed report that FoodPrints provides valuable hands-on learning in science.5

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.7

89% of classroom teachers surveyed reported that the FoodPrints school garden was important or very important to their students.9

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.¹⁰



¹ Lorson, Barbara A., Hugo R. Melgar-Quinonez, and Christopher A. Taylor. 2009. "Correlates of Fruit and Vegetable Intakes in U.S. Children." Journal of the American Dietetic Association 109(3): 474-478. ² Kerstetter, Katie. 2019. "Farm to School Cafeteria Transformation Evaluation." Report submitted to DCPS and FRESHFARM.

³ Anderson, Michael L., Justin Gallagher, and Elizabeth Ramirez Ritchie. 2018. "School Meal Quality and Academic Performance." Journal of Public Economics 168:81-93. 4 Stohr-Hunt, Patricia. 1996. "An Analysis of Frequency of Hands-On Experience and Science Achievement." Journal of Research in Science Teaching 33(1):101-109.

SKerstetter, 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.

⁶Heckman, James J., Jora Stixrud, and Sergio Urzua. 2006. "The Effects of Cognitive and Noncognitive Abilities on Labor Market Outcomes and Social Behavior." Journal of Labor Economics 24 (3): 411–82. 7 Kerstetter, Katie. 2020. "DCPS Teachers Rate FoodPrints Programming Highly for Student Engagement, Academic Learning, Social Emotional Learning, and Garden and Food Education."

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⁹ Kerstetter, Katie. 2018. "DCPS Teachers Find High Level of Value in FoodPrints Programming for Academic Learning, Family Engagement, Garden and Nutrition Education, and Social-Emotional Development." Research brief submitted to FRESHFARM.

¹⁰ Kerstetter, Katie. 2018. "FoodPrints Program Evaluation: School Year 2017-2018." Report submitted to FRESHFARM.