

For the last 13 years, the Chef Ann Foundation (CAF) has supported school districts with professional development and technical assistance to increase their capacities to serve more scratch-cooked meals. As CAF programs worked to enhance the knowledge and tools available to school food professionals, it became clear that there was a need for a more hands-on program to develop diverse school food leaders in the field of scratch cook operations. In response, CAF developed the first-ever federally registered apprenticeship programs and workforce learning series for scratch-cook school food operators, the Healthy School Food Pathway (HSFP).

HSFP is being implemented as a three-year pilot program, with a Pre-Apprenticeship and Apprenticeship partnering with California Community Colleges, and a national Fellowship to encourage workforce development for healthy school food operators. Through the next three Fellowship cohorts, 36 California-based Fellows will receive additional learning opportunities, focusing on local procurement and policy, as they prepare for careers leading healthy, scratch-cooking-focused K-12 school meal programs.

PROJECT HIGHLIGHTS

- Recruit and contract with educational consultants in core areas plus CA-specific mini-courses on local procurement and school food-related policy.
- Host CA-based Fellows at ScratchWorks, the first-ever gathering for scratch-cooked school food, to build a network and identify new resources.
- Host CA-based Fellows at a local procurement-focused on-site visit.
- Host cohort-end capstone presentation for Fellows to share their learnings and implementation projects with peers and colleagues.
- Award Fellowship graduation credentials in recognition of participants' learning achievements and commitment to leadership in the scratch-cooked school food movement.
- Develop a Fellowship engagement network to incorporate worker-learner feedback in continuous program improvement and support ongoing professional development for program alumni
- Publish annual evaluation report of project outcomes and self-reported experience.

KEY PARTNERS

- Whole Kids Foundation (WKF)
 - Service Employees International Union (SEIU)
 - California Community College Chancellors' Office
 - Food Insight Group (FIG)
 - California School Employees Association
 - Division of Apprenticeship Standards
 - California Department of Food & Agriculture
 - TomKat Ranch
 - Center for Ecoliteracy
 - School Districts Hosts (Mt. Diablo USD, Vacaville USD, Boulder Valley SD, Cambridge PS, Bridgeton PS, Staunton City PS)
 - Food Corps
 - NextGen Policy
 - Center for Good Food Purchasing
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