DCPS Division of Food & Nutrition Services
FoodPrints Programming & Accomplishments, 2017 - 2018

GROW

COOK

LEARN

EAT
FoodPrints Accomplishments in the 2017–18 School Year

4,300 students at 13 partner schools served: Beers, Burroughs, Francis Stevens, Kimball, Peabody, Lafayette, Langley, Ludlow-Taylor, Marie Reed, Simon, School Within School, Tyler, and Watkins

1,400 FoodPrints classes taught, preschool through 8th grade (1.5-hour sessions for preschool students, 2-hour sessions for K-8th graders). Students at most partner schools participated in monthly FoodPrints sessions, but six sessions at some schools.

Fully developed 12 environmental literacy lessons for preschool, kindergarten, and 1st grade

Complete curriculum with over 70 aligned lessons is in development

Addicted middle school programming and curriculum development at School Without Walls Francis Stevens

Essential to the new DCPS Design Lab School Wellness design at Ludlow-Taylor Elementary, where FoodPrints is now a full-time program in which students participate weekly

Recruited, trained, and engaged 20 interns and work-study students from area universities who supported programming at our partner schools

Began Farm Shares at SWS and Beers Elementary Schools that take advantage of nutrition benefits and private funding

Continued to strengthen connections with DC city leaders and city agencies

Benefits of FoodPrints to Partner Schools:

1. Incorporates hands-on learning and real-life application of knowledge

2. Engages students in joyful, exciting learning experiences

3. Builds connections between school and home, families and their children

4. Provides rich opportunities for socio-emotional learning
Evaluation Results Point to Significant Return on Investment

DCPS teachers evaluate FoodPrints:

86% rated the academic support FoodPrints provides to their students as important.

75% said that family engagement through FoodPrints is important for their students.

89% said that the school garden is very important to their students.

97% said that the nutrition education provided by FoodPrints is important for their students.

91% reported that FoodPrints’ support for socio-emotional development was important for their students.

What Principals Say:

“FoodPrints supports student inquiry, connection to the natural world, and engages students in the process of critical thinking about the produce and foods they interact with. Students take pleasure in learning and show positive attitudes towards different foods and learning.”

“FoodPrints provides unique opportunities for students to engage in collective work and responsibility, negotiating peer relationships. It transcends many invisible boundaries.”

“Our FoodPrints teacher has embedded professional development by modeling for the classroom teacher STEM, nutrition, and gardening education.”

What Students Say:

“I’ve learned to cook and I can now cook at home.” – Fourth Grader, Marie Reed

“It’s an amazing program where you make your own nutritious food once a month. Also, you garden. It’s awesome because the school has its own garden! It’s awesome cause you do the cooking yourself!” – Third Grader, SWS

“All you have to do is cooperate and be respectful to work together. At the end then you will be able to put delicious food in your stomach.” – Fifth Grader, Kimball
Other Ways FoodPrints Supports DCPS

Academic Support

**Standards-Based Curriculum**
The FoodPrints curriculum framework has more than 70 lessons, organized by month and grade level. Each FoodPrints teacher draws on these lessons to coordinate with curriculum and scope/sequence being taught at their partner school.

**Professional Development**
By its nature, FoodPrints embeds professional development at partner schools through modeling, standard-based lessons, and regular presence. FoodPrints teachers:
- Are in partner schools 2-5 days each week
- Are members of the school wellness committees and attend staff meetings
- Meet with teachers to plan lessons with the scope and sequence of grade-level curricula
- Model hands-on gardening and food education for classroom teachers

Cafeteria-Classroom Connections

Under the FoodPrints Days Cafeteria pilot partnership between DCPS, FRESHFARM FoodPrints, and SodexoMagic with DCPS, scratch-cooked FoodPrints recipes were served weekly November through June in lunchrooms at four schools (Francis Stevens, Ludlow-Taylor, Tyler, SWS). This partnership is expanding in the 2018-19 school year under a new Farm to School grant awarded to DCPS that would bring in Wellness In The Schools (WITS) as an additional partner. This innovative project connects the cafeteria, school garden, and classroom instruction in new ways to positively impact students’ experiences in the lunchroom.