

Welcome!

Food. Sustainability. Engagement. Webinar

For those interested in a Certificate of Participation for this webinar:

If you are interested in receiving AIA CEU credits or certificate of participation for your attendance at an OFCC webinar, you will need to individually register and then individually login / logout for the webinar. GoToWebinar provides us with a login and logout time for each attendee which acts as the digital documentation of your attendance for certification and auditing purposes. In order to receive a certificate of participation, attendees must attend the entire webinar. *Please wait for the last slide to appear that indicates webinar has ended.*

Credit is not offered to attendees who watch an OFCC webinar in a group environment.

This process has been approved by the Ohio Facilities Construction Commission and the Ohio Architects Board / Ohio Landscape Architects Board.

AIA CES

Request a certificate of attendance – via email.

Wait for the last slide before sending request for certificate.

Certificate will be emailed to attendee after webinar.

AIA CES

Provider Name:

Ohio Facilities Construction Commission

Provider Number: G442

Course Title: Food. Sustainability. Engagement.

Course Numbers: Web23

Credits: 1.0 LU/HSW

Speakers: Various

Dates: May 20, 2016



AIA CES

This course is registered with AIA CES for continuing professional education. As such, it does not include content that may be deemed or construed to be an approval or endorsement by the AIA of any material of construction or any method or manner of handling, using, distributing, or dealing in any material or product.

Credit(s) earned on completion of this course will be reported to AIA CES for AIA members. Certificates of Completion for both AIA members and non-AIA members are available upon request.

Questions related to specific materials, methods, and services will be addressed at the conclusion of this presentation.

Course Description

What does it take to implement a sustainable school food program? Learn the key areas of building a school food program that is environmentally friendly, fosters health and wellness, and unites the whole school community through food. This session takes participants through a proven process of sourcing preferred foods, cooking from scratch, reducing waste, and engaging the school community in the process.

Learning Objectives

- Learn a proven process of elevating your school food program to serving fresh scratch cooked foods within budget.
- You can serve scratch cooked foods, in budget, with your current kitchen team.
- Eventually it will take more than the school dining staff to teach students how to eat healthier. Engaging key school community members is vital.
- Integrating a scratch cooked school meal program will take support from district leadership.

Will the Webinar be Recorded?

Yes – the webinar is being recorded and you will find the recording and the PPT in the OFCC Webinar Archive within five business days of the webinar.

Webinar Archive:

<http://ofcc.ohio.gov/NewsEvents/Webinars/WebinarArchive.aspx>

Have a Question?

Please use the Question feature on the right side of your screen at any time during the webinar.

Responses will be provided at the end of the webinar.

Today's Presenters

Greg Christian

CEO & Founder, Beyond Green Sustainable Partners

Leslie Johnson

VP, Finance & Operations, Nardin Academy

Melanie Drerup

Planning Manager, OFCC



Food. Sustainability. Engagement.

Ohio Facilities
Construction Commission
May 20, 2016



Our Process



Our Process

1. Assess the Current Program

- Ingredients
- Menu
- Production
- Service
- Waste Systems
- Likeability
- P&L

