



**WORKSHOP** Thursday, Dec. 2nd, 2010

MN Landscape Arboretum , 3675 Arboretum Dr, **Chaska, MN**

**8:30 am—4:00 pm**

**Learn** how to bring locally grown foods to the **Cafeterias** OF OUR SCHOOLS, UNIVERSITIES, BUSINESSES, HOSPITALS & NURSING HOMES  
**THIS NETWORKING & PLANNING WORKSHOP** aims to inspire, inform, build support, & increase collaborative work for **Farm to Cafeteria** in our region.

**MORNING SESSION 8:30-11:30**

Getting food from our local farms to cafeterias in our region. What's working? What are the challenges?

**LOCAL LUNCH & NETWORKING 11:30-2:00**

Make new connections with food service buyers or local farmers selling product.

**AFTERNOON BREAKOUT SESSION 2:00 pm– 4:00 pm**

**FOOD SERVICE TRACK, FARMER TRACK & COMMUNITY TRACKS**

Get more in depth information about what you can do to get started or increase buying from local farmers, selling to local cafeterias, or providing community education and support for farm to cafeteria programs.

(See back of flyer for details)

**SPACE IS LIMITED. REGISTRATION IS REQUIRED BY NOV. 23RD.**

**Workshop Fee \$10.00 ~ To Register Online:**

[www.misa.umn.edu](http://www.misa.umn.edu) follow the link to Farm to Cafeteria

**Questions? Contact MISA** at [misamail@umn.edu](mailto:misamail@umn.edu), 612-625-8235

**This workshop is hosted by** the Crow River chapter of the Sustainable Farming Association **in collaboration with** the Minnesota Institute for Sustainable Agriculture, Institute for Agriculture and Trade Policy, University of Minnesota Extension, Statewide Health Improvement Program, Renewing the Countryside, University of Minnesota Regional Sustainable Development Partnerships. **Supported** with funding from USDA's Risk Management Agency.

## **AFTERNOON BREAKOUT SESSION** 2:00 – 4:00 pm

### **FOOD SERVICE TRACK**

Work on developing a plan for increasing your use of locally grown food in your cafeteria. Whether you're just getting started or want to expand beyond apples in September, this session will feature topics like menu planning and sourcing locally grown-food, training staff, and serving styles that reduce waste. You'll hear about resources to help you develop your own plans, and get your questions answered!

### **FARMER TRACK**

Get tips for selling to institutions. Learn from other growers about planning, invoicing, and communication with institutional buyers. Learn more about developing on-farm food safety plans from University of Minnesota and Minnesota Department of Agriculture Food Safety experts and explore online resources to help you develop your own on-farm food safety plan.



### **COMMUNITY TRACK**

From involving students in farm to cafeteria projects to community gardens and other education opportunities, learn what others are doing to build support for healthy food and farm to cafeteria efforts in your region.