## **WE'RE EDIBLE SCHOOLYARD NYC!**

## EDIBLE SCHOOLYARD NYC (ESYNYC) IS ON A MISSION

to make edible education accessible for every child in New York City.

We believe edible education—where kids experience hands-on cooking and gardening—helps kids gain the skills to contribute to a healthy and sustainable food system for us all. Edible education helps students build healthy relationships with food, their community,

and their environment. Together with public school communities across the city, we're building spaces for kids to flourish.



## Our edible education programming includes:

- <u>Classroom Instruction:</u> Our educators teach hands-on gardening and cooking classes that students attend as part of their regular school day.
- <u>Curriculum</u>: Our culturally responsive curriculum uses hands-on experiences to reinforce core academic content (i.e. math, science, ELA, and social studies) while supporting social-emotional learning, and building students' commitment to environmental justice.
- <u>Gardens:</u> We develop and steward school gardens that offer inclusive, welcoming, beautiful outdoor learning spaces for students and school communities. Produce grown provides ingredients for cooking classes and supports a range of distributions, like pay-what-youwish community farm stands and recipe kit giveaways.
- Extracurricular Activities: Our educators lead afterschool and summer programs, clubs (i.e. Green Team), cafeteria tastings, family engagements, and produce community events that introduce plant-based foods, teach gardening and cooking concepts, and promote sustainability.
- Partnerships: We continually identify partnerships to support student, family, and community wellness, and promote sustainability for our school partners.





'So many problems are tied together, and they could all be solved by having a school garden."

-5th Grader P.S. 216 Gravesend, Brooklyn



## **Our Schools:**

- Core Schools: Schools where we have built deep roots within the school community, where our educators are in residence and students participate in our gardening and cooking classes as part of their school day.
- <u>Seed Schools and Partners:</u> Schools and other partners (i.e. libraries) where we grow our reach by sharing the key components of edible education and adapting them to - their unique needs.



- Mobile Education Schools: Schools where our team provides seed-to-table instruction and the tools to continue programming beyond our time together to accommodate and make a lasting impact on a wide range of school communities. Schools receive a supply kit for a full class, periods of direct classroom instruction, family or cafeteria engagement programming, professional development, and permanent access to our digital curriculum.
- Seed-to-Table Fellowship Schools: In partnership with the U.S. Department of Agriculture, our two-year fellowship program will provide professional development and technical assistance to 20 Title I elementary and middle schools over 2 years. Schools receive one year of training focused on school gardens or kitchen classrooms and garden or cooking lessons.
- Professional Development & Technical Assistance Network: Schools, CBOs, and other educational settings where we train educators to incorporate elements of edible education and advise on garden planning, maintenance, community engagement, and health and sustainability policies.



BY THE NUMBERS - SCHOOL YEAR 2023-24	
Schools served	23
Students reached through direct instruction	3,859
Classes taught	2,145
Professional development participants	584
Students reached through indirect instruction	11,680
Produce harvested	1,437 pounds
Gardens and Greenhouses	37,000 sq.ft.
Family events hosted	66

