

Supporting Recruitment and Retention Through the Healthy School Food Pathway

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Welcome!

In this session you will:

- learn recruitment and retention strategies
- learn about registered apprenticeship as a strategy
- determine whether or not the Healthy School Food Pathway program aligns with your staffing and scratch-cooking goals



Small Group Discussion



What have you been doing for recruitment?
What has worked? What has not?

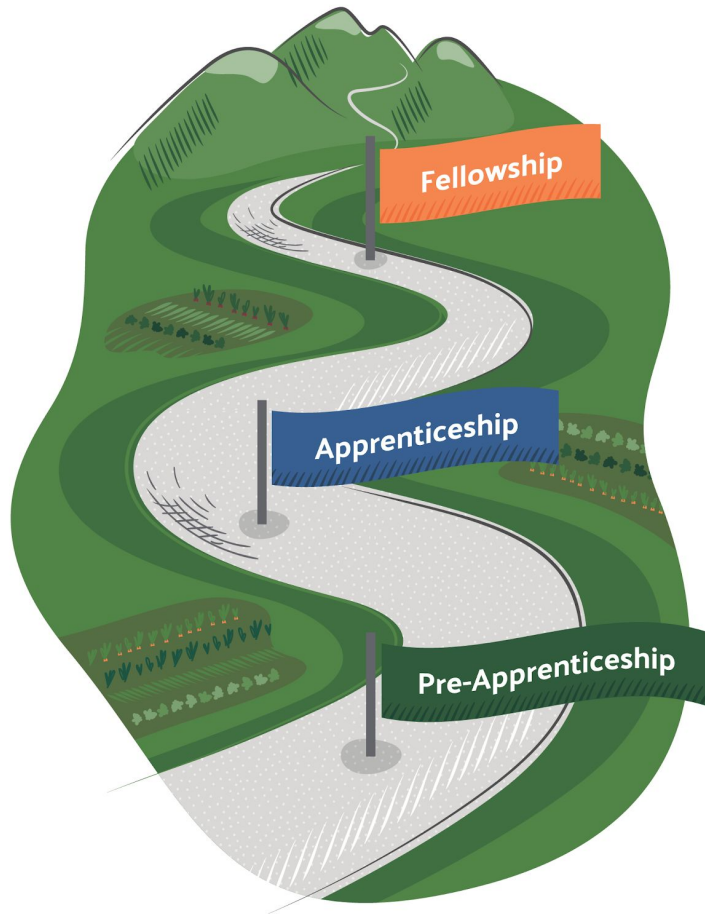
What have you been doing for retention?
What has worked? What has not?



Key Programmatic Goals

- Introduce more people to careers in school food
 - Support K-12 Division in increasing their labor
- Provide training and education opportunities, specifically in scratch-cook operations and local procurement
- Elevate the school food occupation





Healthy School Food Pathway

Maximizing Impact Through Workforce Development

Pre-Apprenticeship

Online courses and paid on-the-job learning to expand the pipeline for careers in healthy school food

Apprenticeship

Additional virtual learning and paid on-the-job learning to train the next generation of school food changemakers

Fellowship

Onsite learning, virtual courses and a capstone project to support a successful transition into school food leadership



PRE-APPRENTICESHIP

A program of the
Chef Ann Foundation

District Benefits

- Free labor
- Connection with local community colleges
- In-division CTE to school nutrition connection
- Professional development for current school food service staff
- Technical assistance opportunities
- Better, scratch-cooked meals in your district



Program Outcomes and Key Learnings

- California outcomes
- Key learnings
 - Division support
 - Participant recruitment



Purpose

Virginia Food for Virginia Kids goals:

- Increase scratch cooking in school and community nutrition programs
- Procurement of local and regional agricultural products
- Incorporate student inspired meals that reflect the customs, cultures, and cuisines of the school community



CAF & VDOE-SCNP Goals

- Build capacity for divisions and increase support for scratch cook operations
- Create customized training to support the goals of VFVK
- Develop avenues for skilled professionals to enter into the school nutrition profession



Questions



Exit Poll

