

WORKSHOP SCHEDULE

Time Slot: 10:45-11:45

	A	B	C	D	E
Presentation	The Importance of Pollinators to Our Food System	A Holistic Approach to Marketing Local Food	Nutrition Services-Serving the Community beyond the School Bell.	The Gardens at Drew: The Nation's Model School Market Garden Program	Nutrition and Lead
Presenter(s)	Kristine Hahn	Bill Palladino	Tanya Nofs	Michael Craig	Diane Golzynski
Synopsis	Learn how pollinators are essential to our food system and steps we can take to maintain an adequate population of pollinators.	Marketing locally grown and made food has traditionally followed a passive approach. Through rigorous research and real-world experimentation in farmers markets, restaurants and retail establishments we have developed a new, holistic, marketing system that has proven to be effective across Michigan.	I will share how to help students (and others) to make your district a community based center for children and nutrition through: partnership with Gleaners Food Bank, Summer lunch program- ideas how to expand, and nutrition education for students, staff and others	This session will discuss the creation of a school market garden program, drawing on the experiences at the Charles Drew Transition Center, a unique post-secondary vocational center. Topics covered will include: evaluating types of gardens best suited for space and population, teaching techniques and links to educational standards, and more.	The Flint Water Crisis has been a horrific event , however many good things have been learned along with best practices to put into place in the future when others experience high lead levels. This presentation will describe some of what happened to cause the crisis and the impact of good nutrition on blood lead levels.

Time Slot: 1:00-2:00

	A	B	C	D	E
Presentation	The Future of Farming	Engaging Detroit Youth and Seniors in Farmers Markets: A Partnership Approach to Address Food Access	Basic Backyard Gardening	Growing Healthy Students & Families in Detroit Schools	The American Heart Association's Michigan Healthy Food Access campaign
Presenter(s)	Jim Reid	Kari Woloszyk	Mary Gerstenberger	Monica DeGarmo	Ted O'Dell
Synopsis	This session will go into detail about dairy farming operations, how to be sustainable, and the impact of customer demand and promotional marketing,	Farmers markets are an increasing priority for communities and health advocates. Understanding attitudes towards fruits and vegetable consumption, while also addressing policy and environmental changes can help improve diet and reduce disease risk.	This presentation will cover all of the basics of vegetable gardening: site selection and soil preparation, planting times, vegetable health, seeds vs. transplants, pest management and garden maintenance.	Presentation will focus on small steps we have taken towards institutional food systems change, highlighting collaborative academic-based student programming and parent engagement initiatives implemented by Detroit Public School Community District, Office of School Nutrition.	Healthy Food Access and the American Heart Association's advocacy campaign inside the Michigan legislature to help Michigan children grow up at a healthy weight and expanding access to healthy food options in areas of the state with the greatest need while helping growers, producers and small retailers access state money inside The Michigan Good Food Fund.

Time Slot: 2:15-3:15

	A	B	C	D	E
Presentation	Focus on Farmers	Taking Every Bite Seriously	Challenges and opportunities in school nutrition	Cultured foods and beverages for your health	Where's the chicken? How a lack of processing options impedes access to locally grown poultry.
Presenter(s)	Doreen Simonds	LaKeta McCauley	Carolyn Dylewski	Renee Pokoj	Wendy Banka
Synopsis	This session will showcase what Waterford food services has done to find new farmers and how we share the farmers' stories in our community.	Are you concerned about the safety of genetically modified foods (GMOs)? Learn more in this passionate, evidence-based discussion, as the presenter documents the serious health and environmental risks of GMOs, while empowering you with alternatives to help you optimize your health and take every bite seriously.	This session will focus on new regulations from the USDA and school nutrition departments are finding opportunities and overcoming challenges.	A demonstration to learn how to make kombucha and the many ways to use this beverage. Learn also how to make fermented vegetables and support your health by consuming cultured foods and beverages.	This session will describe a USDA-funded study aimed at bringing more local poultry to SE Michigan, by addressing a lack of USDA-inspected processing options in the state. Ways in which processing operation situated in urban areas might help solve the problem, and help reinvigorate small-scale poultry production and consumption in Michigan.