

# Food Systems Workforce Development Program Year One Report

Alachua County Board of County Commissioners Meeting  
September 10th, 2024



# Young Chefs - Teens! Culinary Program



A Young Chef plates her family's meals for the Young Chefs Pop-Up Restaurant



A busy kitchen for the Young Chefs Pop-Up Restaurant



A Young Chef serves up heirloom conch peas

# Young Chefs - Teens! Meal Kits



# Young Chefs - Teens! Culinary Program

Student Age	Family Size	Zip Code	11/15/23	12/20/23	1/24/24	2/21/24	3/20/24	4/20/24	Attendance Rate
12	3	32601	X	X		X			50%
15	4	32608	X	X	X	X	X	X	100%
17	4	32608	X	X	X	X	X	X	100%
12	2	32609	X	X	X	X		X	83%
15	4	32641	X					X	33%
12	4	32641	X					X	33%
14	5	32641	X	X	X	X	X	X	100%
15	5	32641	X	X	X	X	X	X	100%
13	4	32653		X	X	X			50%

# Young Chefs - Kids! Culinary Program



Youth work to make garden-fresh taco salad, while drinking warm roselle tea, also picked from the garden



A big harvest for a Young Chefs - Kids class



Young Chefs - Kids make chili, with assistance from teen volunteer, Morgan

# Young Chefs - Kids! Culinary Program

Student Age	Family Size	Zip Code	11/28/23	12/12/23	1/30/24	2/27/24	3/26/24	4/9/24	5/21/24	Attendance Rate
11	4	32641	X	X	X	X	X	X		86%
8	3	32641	X	X	X	X	X	X		86%
9	3	32641	X	X	X	X	X	X		86%
8	2	32601		X	X	X	X	X		71%
11	6	32641	X	X	X	X	X	X	X	100%
10	6	32641	X	X	X	X		X	X	86%
8	6	32641	X	X	X	X	X	X	X	100%

# Young Chefs - Teen Leaders



Chloe leads a class on jam making, per her request to learn



Teen Leaders - Jadon, Chloe, Morgan, and Tre



Morgan leads a class making salad from the garden

# Young Chefs - Project Youthbuild Culinary Program



Project Youthbuild students learn chopping and dicing techniques



Farmers Market vegetables for vegetable lasagna



Learning to make from-scratch pizza with Blue Highway pizza



# Young Chefs - Project Youthbuild Culinary Program

Age	Zip Code	1/22	1/25	1/29	2/1	2/5	2/8	2/12	2/15	2/22	2/26	2/29	3/21	3/25	Attendance Rate
23	32601	X	X	X	X	X	X	X	X	X	X	X	E	E	100%
19	32641	X	X	X	X	X	X	X	X		X	X	X	X	92%
23	32643	X	X	X		X	X	X	X			X	X		69%
19	32606	X	X	X	X	X	X	X	X	X	X	X	X	X	100%
19	32641	X	X	X	X	X	X	X	X	X	X	X	X	X	100%
17	32693		X	X	X	X	X	X	X	X	X	X			69%
17	32609		X	X	X	X	X	X	X	X	X	X	X	X	92%
17	32653		X	X	X	X	X	X	X	X	X	X	X	X	92%
19	32641	*	*	*	X	X	X	X	X	X	X	X	X	X	100%

*\*This student joined the program on 2/1*

# Food Systems Youth Leadership Program



Intern shows off sweet potatoes, harvested at the UK Auxiliary Farm, and about to be cooked up for a meal



Harvesting turnips from the Underground Kitchen gardens



Intern prepares salsa with Sal y Sofrito, a Working Food entrepreneur

# Farmer Subsidy Program

- One-on-one consulting to navigate product regulation and inspection
- Six months of complimentary kitchen rental and storage
- One year of services at a 50% discount
- 25% discount for any remaining time on their contract
- Specialized equipment purchases



# Farm Overview



- 20 farmers surveyed
- 11 interested farmers
- BIPOC Owned Farms: 3
- Immigrant Owned Farms: 2
- Veteran Owned Farms: 1
- Female Owned or Co-Owned Farms: 7
- Farmers at or below 50% Area Median Income: 64%

# Participating or Interested Farms

- Bambi's Organic Country Farm: Breads, muffins, salads, sandwiches, wraps, soups, ready-to-eat entrées, and desserts
- North Florida Elderberry Farm: Elderberry juice and syrup
- Caraway Farms: Smoked bacon, smoked sausage, and fresh sausage
- Eggsotics Farm: Smoked bacon and seasoned fresh sausages
- Oystercatcher Farm: Hot sauces, jams, and prepared shellfish
- Nicoya Farm: Pickles, ferments, and dried goods
- Siembra Farm: Pickles, ferments, and hot sauces
- Fruitful Earth Farm: Beef and lamb jerky and broth
- Ryan's Homegrown: Pickles, ferments, and hot sauces
- Promise Land Organics: Pickles, ferments, and hot sauces
- Porter's Community Farm: Hot sauces, body care products, and preserved goods