



Agenda Item Summary

File #: 25-00694

Agenda Date: 8/26/2025

Agenda Item Name:

Food System Workforce Development Program: Year Two Report

Presenter:

Shelby Dixon, Executive Director, Working Food, Inc.

Bailey McClellan, Agriculture Economic Development Coordinator, 352-275-4297

Description:

Working Food has a professional services agreement with Alachua County to develop new programs and expand existing ones that strengthen the local food system while creating employment and business opportunities. Each year, they present a summary of accomplishments to the Board of County Commissioners.

Recommended Action:

Hear presentation.

Prior Board Motions:

On December 6, 2022, Commissioner Cornell moved to approve the preliminary project plan for Food System Equity Program, and the budget amendment. Staff was directed to bring back an agreement with a nonprofit entity with the ability to meet the project plan requirements. 2nd Commissioner Chestnut. The motion carried 4-0.

On May 23, 2023, item 23-00109, the Board of County Commissioners approved the budget amendment transferring the remaining balance of all qualifying revenue recovery funds from the ARP – SLFRF Fund 234 to a sub fund of the General Fund, Fund 052. All remaining balances of projects identified and allocated by the Board will remain funded and process out of Fund 052. This action made no changes to the plan approved by the Board, just in the way funds are accounted.

On August 8, 2023, Commissioner Cornell moved to approve the agreement with Working Food, Inc. and authorize Chair to sign the agreement. 2nd Commissioner Alford. The motion carried 5-0.

Fiscal Note:

Total project cost is \$250,000 budgeted in fund 052.00.0064.564.82.53 ARP2021x015 and funds purchases of supplies or services from a non-profit organization or charitable youth organization made in accordance with § 255.60, Florida Statutes.

Strategic Guide:

Social and Economic Opportunity

Background:

The County Commission partnered with Working Food to create a program that helps youth develop culinary skills and earn certifications through a curriculum focused on where food comes from and how to prepare and present it at a high standard. The program also engages parents, offering nutritional education to complement the vocational training. Local small farmers participate as well, gaining access to certified kitchen space and receiving food safety certification training to produce retail-ready, value-added products. This Food System Workforce Development and Jobs Pipeline initiative provides a pathway to engage small farmers and underserved community members in building a stronger, more connected local food system.