



Imagine if elementary school students were served fresh, made-from-scratch, organic food, grown by local farmers. Join us as we work to create access to healthy food for children, strengthen regenerative, organic regional food systems, and ignite a farm-to-school movement through a ground breaking program, The Conscious Kitchen.

About The Conscious Kitchen (TCK) program works to shift the paradigm around food service in schools by cultivating a local, ecological food system and building nutrition literacy into school meals. TCK partners with schools and school districts to break the cycle of overly processed school lunches, transitioning them to chef prepared, scratch cooked meals prepared in on-site zero-waste school kitchens, based on five foundational attributes: fresh, local, organic, seasonal, non-GMO (flosn).

History The first Conscious Kitchen launched four years ago in the Sausalito Marin City School District. As a result of this work, the district became the nation's first 100% organic school district, creating a replicable framework for schools across the nation.

Opportunity This spring, the West Contra Costa County Board of Education approved an agreement to allow TCK to begin a year-long pilot program to transition food service at two public elementary schools in their district, Peres Elementary in Richmond and Madera Elementary in El Cerrito. This will be TCK's first large school district, comprised of 55 schools, and 30,000 students, 70% of whom live below the poverty line.

Why Equal access to healthy food in schools is a key component to youth development and academic success. The program will be the first of its kind in California to measure health, academic, and economic outcomes associated with a comprehensive school food program. Integral to this launch is a partnership with UCSF, Family Health Outcomes Project. UCSF is leading a multidisciplinary research study to evaluate the true cost of the current school food framework in this district, and conversely, the potential impact that a healthy school food framework has on academics, learning readiness, attendance, emotional health, physical health, preventable diseases, regional economies/food systems, jobs, and food and packaging waste. This is data that we hope will prompt school leaders and state policymakers to rethink the way we are nourishing our children at school.

We are working to raise \$1.5 million dollars by December 1, 2017 for a Fall 2018 launch.

For more information: info@turninggreen.org. | Visit our website: consciouskitchen.org