

“We want to change how people measure the value of food and the impacts it has on our environment and our health.”



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ORANGE HOME GROWN
Youth Food Literacy
program



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Program Focus Statement

The purpose of the Orange Home Grown Youth Food Literacy Program is to foster a healthier, sustainable food system and to pass these values on to the next generation. We want to change how people measure the value of food and the impacts it has on our environment and our health. Local farmers focused on conserving natural resources and biodiversity, and local chefs who demand flavorful ingredients grown in healthy nutrient-rich soil are just some of the ways we can work together to preserve our local food system.

This youth program in the City of Orange is geared towards providing hands-on learning opportunities for OUSD high school students to engage in the entire food production cycle and to give them the tools to make powerful choices related to food, their health and their future. Classes include interaction with local chefs, farmers, certified dietitians, catering directors, a local culinary school, non-profit executive directors, food science professors, and more. From seed awareness and crop diversity, to digging in the dirt, interaction with local farmers and chefs, an introductory culinary class and a day spent at Chapman University with their Food Science department, this program will provide a balanced look at all aspects of our food system.

"This is a revolution. People are starting to understand that food is going to save us." - Will Allen, Urban Farmer (guest speaker at the OHG Education Farm)

This program will help support the culinary, agricultural and environmental programming available through OUSD at the high school level. Completion of the program will enhance resumes for students looking to attend higher educational institutions. Scholarship opportunities available to students who complete the program will help support these endeavors.

Curriculum focus examples include but aren't limited to:

- How to select ingredients grown locally, picked at their peak ripeness and flavor that reduce impacts on the environment (reduce carbon footprint)
- Regenerative farming practices
- Creating healthy relationships with our food "closed loop system"
- Understanding how to read food labels and how these ingredients affect our body
- Seeing first-hand a successful approach to running a food-based business
- Techniques for food preparation and event food service



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Program Info

Free to selected OUSD High School students

12-month certificate program
(total of 11 classes and 1 graduation event/ceremony)

Course completion certificate provided by Orange Home Grown Foundation at end-of-year program celebration

Program calendar with class dates, times and location provided to each student upon acceptance into program

All students that complete the program are eligible for scholarship award(s) opportunities
• Scholarship recipient(s) selected by OHG Board completion of program

• Scholarship(s) awarded to selected recipients at end of year program celebration

• Additional program materials provided during each class



Students at the OHG Farm with Ryan Wagner, Founder/Chef Director Culinary Lab & Greg Daniels, Owner & Executive Chef of Haven Gastropub & Provisions Market