LoProCO is a not for profit farm-to-institution initiative that provides the tools and training for partners to procure, prepare and serve food from local farmers and ranchers, while creating healthier and more sustainable food supply chains for local communities.

Heard about the farm to institution movement, but not really sure how to dig in?

3 Part Series 8am-4pm
January 28th *(La Junta Region)*
March 11th *(Lamar Region)*
& November 2022 *(Springfield Region)*
In Southeast CO

**WHO SHOULD ATTEND?**

Agricultural Producers 🌾 Food Service Directors 🍽️ Kitchen Leads 🍽️
Local Food Partners & Extension Specialists 🍽️
Teachers 🍽️ Youth Representatives 🍽️ Local Leaders

Farmers & Producers: learn how to break into the multi-million dollar school and institutional market.

Schools and Institutions: learn how to integrate more local food into your menus that customers love.

Together learn about the multitude of economic, health, and community benefits of investing in local agriculture.

**Workshop Fees:**
$150 per participant for the 3 part series
NOTE: Teacher/Educator rate is $100 for attending 3 part series
1-2 student leaders can attend free of charge

Nourish Colorado can support participants with identifying local funding sources if needed
Please Contact Jessica Wright with any questions
Jessica@NourishColorado.org
Why Attend?

Registered participants attending this 3-part series will hear from local experts, have opportunities to peer-network, and gain specific skills and knowledge for advancing local.

Agricultural Producers
Schools & institutions offer a strong market opportunity for agricultural products and provide a large, stable, and long term market option. Schools across the US purchase more than $800 million in local food products every year. Imagine what can happen when all the institutions in a region work together to support local. Agricultural producers include: farmers, ranchers, food hubs, local food businesses and those who attend will:

- Learn about accessing local schools and institutional markets
- Gain insight into effective methods of crop planning, risk management, quality control, and marketing
- Hear from producers that successfully sell to institutional markets.
- Meet institutional buyers who are ready to prioritize sourcing locally.

Schools & Institutions
As the buyers, you have the opportunity to direct a percent of your purchasing dollars into the local market while increasing customer satisfaction. Food Service Directors and their Kitchen Leads who attend will:

- Build culinary skills and confidence levels for preparing local products
- Understand menu planning, forecasting, and recipe development
- Support for navigating the procurement regulatory environment and food safety requirements
- Receive professional development credit
- Build community support and investment for your meal program
- Meet with producers and partners in your region

Teachers & Youth Representatives
Career-Tech Teachers and Youth play a critical role in rounding out food systems education and inspiring the next generation of leaders. Teachers and your representatives who attend will:

- Deepen knowledge regarding the Colorado Farm to School system
- Have work-based learning opportunities and other project-based initiatives
- Support and enhance current program offerings, including networking
- Connect with like-minded youth and identify opportunities for community change projects

Register Here

*We are committed to delivering this workshop in Southeast Colorado and have contingency dates planned should the workshop need to be rescheduled due to circumstances beyond our control