ABOUT EDIBLE SCHOOLYARD NYC

MISSION
Edible Schoolyard NYC’s mission is to support edible education for every child in New York City. We partner with New York City public schools to cultivate healthy students and communities through hands-on cooking and gardening education, transforming children’s relationship with food.

VISION
Edible Schoolyard NYC’s vision is that all children are educated and empowered to make healthy food choices for themselves, their communities, and their environment, actively achieving a just and sustainable food system for all.

BACKGROUND
Inspired by the philosophy and model of Edible Schoolyard Berkeley and its founder, acclaimed restaurateur and food activist Alice Waters, Edible Schoolyard NYC was founded in 2010 to address the specific needs of NYC public school students in underserved communities.

THE PROBLEM

IN NYC:
NEARLY
25% of children are food insecure
40% of elementary school children are obese or overweight
94% of children don’t eat enough vegetables in a day

These issues disproportionately affect low-income communities and communities of color, perpetuating an unjust and inequitable food system.

OUR RESEARCH BASED SOLUTION:

Edible Schoolyard NYC aims to instill a love of healthy food in children through hands-on cooking and gardening classes.

Research shows that students who grow and harvest their own vegetables are more likely to eat them and more willing to try new foods, which can help develop healthier eating patterns.

Our curriculum adheres to Common Core and state standards, reinforcing what students are already learning in math, science, English language arts, and social studies.
TARGET POPULATION
Title 1 elementary and middle public schools in underserved communities.

PROGRAMS
Edible Schoolyard NYC offers a variety of program models which range in depth and scope.

DIRECT SERVICE SCHOOLS
• Demonstration Schools: Our inaugural model where students receive an average of 18 hours of edible education per year from five full-time staffers.
• Network Schools: A scalable model where students receive an average of six hours of edible education per year from an Edible Schoolyard NYC representative (FoodCorps service member) who co-teaches with the school’s educators.

PROFESSIONAL DEVELOPMENT
In order to share our curriculum and know-how with schools in New York City and beyond, Edible Schoolyard NYC offers a variety of teacher training workshops and customized school trainings throughout the year.

PARTNER SCHOOLS
• Bubble schools: Through a recent merger with the Bubble Foundation, we now implement Bubble’s edible education program in 16 schools citywide.
• WITS schools: Through a partnership with Wellness in the Schools (WITS), we support their Green for Kids garden education program in select schools citywide.

BY THE NUMBERS

DIRECT SERVICE SCHOOLS:
3,966 students
7 schools

PROFESSIONAL DEVELOPMENT:
559 teachers and administrators who reach 401,029 students indirectly

PARTNER SCHOOLS:
8,200 students
16 schools

STUDENTS IN OUR DIRECT SERVICE SCHOOLS:
88% live in poverty
15.6% are homeless
21% have special needs
24% are English language learners

* Based on district averages

LOCATIONS
Edible Schoolyard NYC works with schools in underserved communities such as Central and South Brooklyn, South Bronx, and East Harlem. ** Through a recent merger with the Bubble Foundation, we also serve more of Manhattan (East Harlem, Harlem, and the Lower East Side) and our first school in Queens.

** Neighborhoods identified by the NYC Department of Health as having the highest need for health and wellness services

📍 Direct Service School
📍 Partner School
OUR PROGRAM WORKS
Parents report:*

- A 37% increase in students’ willingness to try a new vegetable in the cafeteria
- A 29% increase in students who can read a recipe
- A 13% increase in students eating fruits and vegetables at home

A Columbia Teachers College Cafeteria study conducted at our Harlem Campus showed:**

- A 19% increase in salad bar consumption
- A 27% increase in cooked vegetable consumption
- A 14% increase in fruit consumption

Parents and educators also mention other benefits such as increased student enjoyment of and engagement with school; positive changes to overall school wellness and environment; increased self-confidence; and improved student behavior, teamwork, and leadership skills.

*Survey taken in June 2017 about the 2016-2017 school year
**Plate waste study conducted from 2011-2016

OUTSIDE THE CLASSROOM
To deepen the impact of our programming and create school communities of wellness, we:

- Provide cafeteria interventions;
- Support organizations such as Brigaid and WITS that work directly in the cafeterias;
- Support school wellness committees, and
- Offer out-of-school activities for students, families, and the whole school community such as after-school cooking clubs, parent-led family cooking nights, and weekend Community Days.

OUTREACH, ADVOCACY, AND PARTNERSHIPS
We are working to effect systems-level change for NYC’s 1.1 million students by:

- Increasing our investment in evaluation;
- Sharing our methodology and efficacy with more teachers and administrators nationwide; and
- Building coalitions of like-minded stakeholders.
“So many problems are tied together, and they could all be solved by having a school garden.”

-FIFTH GRADER AT P.S. 216

Help us make edible education a reality for every child in New York City.

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