



2020 Year in Review

EDIBLE EDUCATION CONTINUES

Edible education has continued this school year at our 7 direct service sites in Brooklyn, East Harlem, and the Bronx, reaching nearly 3,000 students by:

- Teaching outdoor garden classes
- Producing virtual lessons and activities including our traditional cooking and gardening lessons as well as movement and mindfulness activities
- Distributing take-home lesson materials, such as 568 cooking and gardening kits for kids to learn at home



SUPPORTING FOOD ACCESS

The COVID-19 pandemic has made food insecurity more widespread than ever across New York City. In response, this school year we have:

- Nurtured over 33,000 square feet of school garden space to grow and harvest fresh produce
- Distributed fresh food to 330 people to cook and eat at home
- Shared 300 hot meals from local restaurants with our school community

THIS SCHOOL YEAR, BY THE NUMBERS



2,895
students served



33,270
sq. feet of garden
nurtured



568
food kits shared



368
healthy snacks
shared



300
hot meals
distributed



330
produce giveaways

LAST SCHOOL YEAR, IN REVIEW



IN-PERSON PROGRAMMING

In the 2019-20 school year before COVID-19, ESYNYC provided in-person programming to every student at our direct service sites. We:

- Taught over 1,400 gardening and cooking lessons
- Offered nearly 500 extracurricular and cafeteria activity sessions
- Hosted 55 farmstands, serving 1,865 community members
- Harvested over 2,000 pounds of fresh produce from our school gardens

BUILDING CAPACITY

- Trained 473 educators in our professional development sessions, who in turn reached over 466,000 students
- Refined program evaluation through case studies and planning socioemotional observation tools
- Provided customized technical assistance and mini-grants to 9 partner schools

DIVERSITY, EQUITY, & INCLUSION

- Led culturally responsive programming that centers our students and families as leaders
- Grounded our work in food, environmental, health and educational equity with racial justice
- Learned and listened through facilitator-led DEI trainings for Board and staff members



Nourishing Healthy Students and School Communities

Published April 2021



EDIBLE
SCHOOLYARD
NYC

AN EDIBLE EDUCATION IS ABOUT MORE THAN JUST FOOD.

"...[I]t is more important than ever to have students being creative and healthy at home."

-Network school principal

Our cooking and gardening programs nurture healthy school communities where students can thrive socially, emotionally, academically, and physically.

Our programs include in-school kitchen and garden lessons, extra-curriculars, family and community events, food distribution, and professional development workshops.

We believe this work prepares students to lead the way to a **more just and sustainable future for all.**

STUDENTS...



Engage in and enjoy our programming



Practice social-emotional learning



Develop a commitment to food and environmental justice



Make connections between food education and core academics



Grow, cook, and enjoying eating plant-based foods



We reach all **2,895 students** enrolled at our seven direct service public elementary and middle schools in the South Bronx, Central and South Brooklyn, and East Harlem.



Students participated in **1,413 edible education lessons** last school year.



97% of our students tried the food in ESYNYC lessons.**

**"COOKING MAKES MY
HEART HAPPY, ME AND
MY HEART HAVE BEEN
LOOKING FORWARD TO
THIS CLASS ALL WEEK."**

**-P.S. 109 FOURTH
GRADER**



FAMILIES...



Engage with our programs and the school community



Have increased access to plant based food



700 families attended an ESYNYC event at P.S. 216 in 2019.



We will distribute over **2,000 hot meals**, produce bags, and meal kits in 2020-21.

SCHOOLS...



Are flourishing healthy communities



Our schools scored in the top category **"Flourishing"** on the Healthy Schools Progress Report, which is higher than national and NYC averages.*



"(ESYNYC) SUPPORT(S) OUR SCHOOL VISION OF HAVING A HEALTHY FOOD CULTURE AND PROVIDES EDUCATIONAL SESSIONS AND ACTIVITIES THAT SUPPORT THOSE GOALS AND VISION."

-P.S. 311 SCHOOL STAFF



EDUCATORS...



Learn to implement kitchen and garden lessons in their own programs



In one year, we trained **473 educators** in our professional development programs, who in turn have reached over **466,000 students**.**



96% said they had used something they learned in our workshop in their own food education programming 4-12 months later.**



100% of participants reported learning something that they would use in their own food education programs.*

"WE NEED TO START A HEALTH AND NUTRITIONAL EDUCATION REVOLUTION. ESPECIALLY NOW, THIS IS THE TIME."

-PROFESSIONAL DEVELOPMENT PARTICIPANT

For more information on our programs and impact, visit edibleschoolyardnyc.org/impact.

*data are from 2018-19 school year, which was the most recent full in-person school year

**data are from the 2019-20 school year

Quotes are from 2018-2020