



Since the start of the school year, **nearly 4,000 students** have participated in Edible Schoolyard NYC’s hands-on cooking and gardening classes. Our educators have taught **845 lessons** to students at our **7 Core School partner sites**, and have provided over **200 extracurricular engagement opportunities**, including afterschool, family, and community programs, clubs, cafeteria events, and food distributions.







*My son is the pickiest eater in the world and I am just shocked to see him so excited about a vegetable I’ve never even heard of!*

-- Caregiver, PS 216, Gravesend, Brooklyn



As New York City Public Schools (NYCPS) prioritizes making hands-on food education experiences accessible to more students, we continue to adapt our program model to reach more diverse educational settings. This year, we’ll work with **a total of 33 schools** through our Core Schools and Mobile Education models, as participants in our Seed-to-Table Fellowship, or as Technical Assistance partners.

-  So far this year, we’ve taught **an additional 162 classes** to students at **9 Mobile Education partner schools** across the city.
-  **18 staff members from 10 Title 1 schools** are participating in the second year of our Fellowship, where we provide training and support for schools to begin or expand their own edible education programming.
-  We’re providing technical assistance to **an additional 8 schools**, supporting the building and maintenance of their school gardens, and advising on their adaptation and implementation of cooking and gardening lessons.
-  We have also trained **nearly 400 New York City Public School teachers** to incorporate key components of edible education so far this year through our ongoing partnership with the NYCPS Office of Food and Climate Education.

OUR REACH  
INCREASED BY  
**47.5%**  
THIS YEAR

*\*Increase in schools served*





## CELEBRITY SUBSTITUTE

This fall, students at PS/MS 007 in East Harlem were guest stars of [a popular new show](#) launched in collaboration with Amazon, where guest celebrities take over teachers' classrooms for a day and help students thank teachers for helping them to learn and grow. The production transformed our garden, greenhouse, kitchen classroom, and the school cafeteria into a professional set.

**Celebrity Substitute Antoni Porowski, known for his cooking expertise on Netflix's *Queer Eye***, harvested plants like lemon sorrel with the students, and then taught them how to prepare the ingredients. The students served their teacher the dishes they made together, showing their gratitude by sharing this special meal. Filming concluded with Amazon gifting the school their entire wish list of kitchen classroom and school garden supplies, including an industrial food dehydrator, ice cream maker, wheelbarrows, and more tools for kids to cook and garden with.

## CAVATELLI WITH CHEF LEO

Throughout the winter, Chef Leo Palazzo of La Scuola at Eataly brought the art of pasta making to students and their families. In November, Chef Leo led a family cooking class at Brighter Choice Community School in Bed-Stuy, and he joined us again this February at PS/MS 007 in East Harlem. With Chef Leo's expert guidance, students and their families learned to make pasta dough and roll it into cavatelli by hand, made tomato sauce with fresh basil, and enjoyed the delicious dish together. Students from PS/MS 007's 6th grade class even got to take a field trip to visit Chef Leo at Eataly to learn to make cavatelli in his professional teaching kitchen!







## CELEBRATING BLACK HISTORY MONTH

We believe that students connect deeply with themselves and each other through food, and **we are committed to providing students with culturally relevant opportunities to interact with produce, recipes, and stories that may be traditional to their heritage.** We taught an array of lessons across the city to recognize Black History Month, introducing students to historically overlooked icons, celebrating vital cultural crops, and tracing the roots of traditional recipes.

At Brighter Choice Community School in Bed-Stuy, students learned about Edmond Albius. Enslaved as a horticulturalist, at just 12 years old, he was the first person to hand-pollinate the vanilla orchid, from which we make vanilla extract. To feature this ingredient and his important contribution to the worlds of botany and food, students learned about the vanilla orchid, pollination, and vanilla beans, and then made blueberry vanilla mousse together!



*Students are excited and feel a sense of pride when they are able to showcase food from their own culture.*

-- Educator, ESYNYC Partner School



Students at PS/MS 007 in East Harlem learned about the Black Panthers and their Free Breakfast Program. While making huevos rancheros, a popular breakfast dish at this school, students came up with their own ideal menus for meals they would feed their community, were they in the Black Panthers' shoes.

At Brooklyn Gardens Elementary School in East New York, students grew, harvested, and learned to stew collard greens, a crop central to African American heritage and symbolic of resilience. Growing and cooking with collard greens gives our students the opportunity to learn about dishes and cooking techniques innovated by enslaved people, which have made indelible marks on our food culture.