Farm to Institution to School

a sustainable new partnership by Rural Action bringing fresh produce from local farmers to Hocking College for preparation by students, then to local schools for service in the cafeteria!

Rural Action
Working Together to Revitalize Appalachian Ohio
The Process

Rural Action

Hocking College

Your School

Chesterhill Produce Auction
Hocking College
School of Hospitality

Overview
The McClenaghan School of Hospitality offers degrees in Culinary, Baking and Hotel Restaurant Management and is located in the Inn at Hocking College in Nelsonville, Ohio.

Under the tutelage of Certified Master Chef Alfonso Contrisciani and his staff, the School of Hospitality offers in-depth courses ranging from restaurant and catering services, dietary food service management and culinary arts. American regional, classical methods and French cuisines are taught as each student is trained in all aspects of food preparation. Contemporary, vegetarian, gluten-free and nutritional aspects are explored with an emphasis on sustainable and “farm to table” innovations. A state of the art Baking and Pastry program teaches students all aspects of breads, pastries, confections, yeast dough, artisans and candies with an emphasis on classical French methods and nutritional guidelines.

The Hotel Restaurant Management Program give hands on experience combined with traditional classroom learning. Training in the “on premise” Starbrick Bistro and Rhapsody Restaurant in the square in downtown Nelsonville gives the student excellent practical work opportunities which prepares them for the fast paced world of hospitality management. Sales, marketing, banquets, catering and leadership are only a few of the aspects that are integrated into this program to ensure the success of each student.

http://www.hocking.edu/schools/hospitality
Benefits to Hocking College:

- **CULA-1101**: Intro to Baking and Culinary Industry
- **CULA-1111**: Stocks; Soups; Sauces and Veg. Cookery
- **CULA-1109**: Safety and Sanitation
- **CULA-1201**: Culinary Arts Lab I
- **CULA-2150**: Nutrition in Commercial Food Service Operations

http://www.hocking.edu/programs/culinary
 Costs to Hocking College

- There are currently NO direct costs to Hocking College for this program, as they are being subsidized by a Grant from the Central Appalachian Network
Benefits to Local Schools

• Increased youth exposure to fresh and local produce.
  • Local food tastes better.
  • Local food promotes variety.
  • Local food creates community

http://localfoods.about.com/od/finduselocalfoods/tp/5-Reasons-to-Eat-Local-Foods.htm
Costs to Local Schools

Schools do not pay more than they want to for their produce, with no added on costs, shipping fees, etc...

<table>
<thead>
<tr>
<th>Product</th>
<th>Price</th>
<th>Availability</th>
<th>In Season</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apples</td>
<td>$0.61/lb</td>
<td>140 bushels</td>
<td>June – Oct.</td>
</tr>
<tr>
<td>Cucumbers</td>
<td>$0.35/lb</td>
<td>51 bushels</td>
<td>May – Oct.</td>
</tr>
<tr>
<td>Onions</td>
<td>$0.60/lb</td>
<td>54 bushels</td>
<td>May – Oct.</td>
</tr>
<tr>
<td>Peppers</td>
<td>$0.58/lb</td>
<td>200 bushels</td>
<td>July – Oct.</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>$0.75/lb</td>
<td>6,660 lbs.</td>
<td>June – Oct.</td>
</tr>
<tr>
<td>Beans</td>
<td>$0.56/lb</td>
<td>53 bushels</td>
<td>June – Oct.</td>
</tr>
<tr>
<td>Corn</td>
<td>$2.22/doz</td>
<td>1,380 dozen</td>
<td>June – Sep.</td>
</tr>
<tr>
<td>Potatoes</td>
<td>$0.41/lb</td>
<td>5,660 lbs.</td>
<td>May – Oct.</td>
</tr>
</tbody>
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Future Plans...

- Preparation of “Convenience Products” for Local Schools
- Certificate in Sustainable Culinary Practices
Contact Information

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