



www.EdibleEd.org

Mailing Address:

P.O. Box 540676
Orlando, FL 32854

Office:

26 E. King St.
Orlando, FL 32804

Cell: 407-625-7770

Janice Banks

Executive Director

Janice@EdibleEd.org

Fact Sheet

Edible Education Experience

What

Edible Education Experience (EdibleEdExp) is a 501(c)3 nonprofit organization which aims to connect kids with seed-to-table, garden-to-classroom, hands-on learning experiences to build a healthy future.

Location

Housed within the Emeril Lagasse Foundation Kitchen House & Culinary Garden, EdibleEdExp is located directly across the street from Orlando Junior Academy (OJA), which serves Pre-K to 8th grade students, at 26 E. King Street, in the College Park neighborhood of Orlando.

Brief History

The seedling of a simple idea was planted back in 2003, when OJA parent Brad Jones helped build a vegetable garden outside the 1st grade classrooms. As the garden expanded and cooking classes added, the “edible education experience” concept quickly grew in complexity and popularity among OJA students, parents, educators, community leaders, and volunteers.

Since that humble beginning, EdibleEdExp has blossomed into a full-blown, hands-on, integrated curriculum, with four volunteer staff members at the helm: Janice Banks, Executive Director; Brad Jones, Garden Coordinator; and Kevin Fonzo and Sarah Cahill as Chef Educators. Fonzo is an award-winning Chef/Owner of K Restaurant while Cahill operates as a freelance Certified Raw Food Chef and Holistic Nutrition Educator. Chef Allyson Schurig, Certified Home Economics Teacher and Cordon Bleu Culinary School Graduate, joined the team in 2016 and is responsible for developing student programming.

In 2014, EdibleEdExp received capital grants from the Emeril Lagasse Foundation and Florida Hospital for Children to build a one-of-a-kind space and expand its garden-to-classroom programs and serve the broader community. Located directly across the street from OJA, the 3,500 sq.ft. Emeril Lagasse Foundation Kitchen House features a commercial kitchen classroom with four hands-on cooking stations, including food prep and hand-washing sinks, 2 gas ovens, refrigerator, and freezer. In the 1,500 sq. ft. Culinary Garden, volunteers and students grow seasonal produce year-round to use in the EdibleEdExp curriculum, community outreach, and edible education special events. The garden sits adjacent to a covered outdoor veranda, complete with picnic tables and ample seating to enable fresh-air education.

Programs

EdibleEdExp offers a variety of enrichment programs that promote a healthy lifestyle and benefit students, parents, educators, community neighbors, and Central Florida leaders.

- **Edible Education Experiences for Students:** Since 2011, we've provided edible education experiences to OJA Pre-K thru 8th grade students throughout the academic year, integrating cooking and gardening into the curriculum. We'll continue this partnership with OJA in our expanded, fully equipped Kitchen House & Culinary Garden.
 - Starting in 2017, we'll begin offering hands-on field trips and special events at our Kitchen House and Culinary Garden for Central Florida K-12 students in public/private schools and home education programs, as well as community groups such as Boy/Girl Scouts, school garden clubs, etc. We'll work with teachers to provide educational guidance that they can incorporate into their classroom prior to visiting the Kitchen House & Culinary Garden.
 - For students with a deeper passion for cooking and gardening, after-school enrichment clubs and summer/holiday camps will be offered where kids can learn basic skills to prepare affordable, tasty, healthy, garden-inspired menus at home. We envision these events available to K-8 students with a desire to bring their families together to share healthy meals.
- **Chef Night for Families:** Geared towards both adults and kids, this intimate, seed-to-table monthly edible education experience brings all ages together for hands-on cooking workshops led by our talented local chefs, who volunteer their time to share their passion for healthy eating. This family-friendly evening begins with foraging in the garden for fresh produce to include in the night's menu, providing a unique opportunity to connect participants to their food source. Featured recipes are plant-based, delicious, nutritious, and easy to replicate at home.
- **Edible Schoolyard Academy for Teachers:** Held annually since 2010, this two-day, hands-on experience teaches participants how to create their own school garden and cooking curriculum customized to a school's resources, needs, and ability. To date, we've equipped more than 70 teachers from 35+ schools, in Central Florida and beyond, to initiate school gardening and cooking programs back at their own campuses. Led by garden coordinator Brad Jones and chefs Kevin Fonzo and Sarah Cahill, our innovative, garden-to-classroom workshop is open to teachers, school administrators, and community leaders. Continuing Education Credit soon to be offered.
- **Sunday Gardening for the Community:** Combining fellowship and gardening, this weekly opportunity brings people of all ages together in our Culinary Garden to plant, grow, and harvest the food used for EdibleEdExp programs. We invite volunteer gardeners, families, and community members to join us most Sundays, from 9 a.m. to 11 a.m., where we connect, work side-by-side and share gardening tips and healthy recipe ideas.

This time is also used to partner with Florida Hospital for Children's Center for Child and Family Wellness clinical team to provide cooking and community gardening education to at-risk, overweight children, teens and their families.
- **Facility Rental:** We invite like-minded community groups to rent our Educational Lounge, Veranda, and/or Kitchen Classroom for a unique meeting space, with rental fees helping to defray our operating costs.

Priorities

Beginning in 2017, the top goals for Edible Education Experience are:

- To complete the Kitchen House building project and hold Grand Opening events.
- To serve as a healthy lifestyle field-trip destination that makes school curriculum relevant in a hands-on, deeper learning environment.
- To expand edible education experiences for kids to include after-school enrichment programs, healthy lifestyle camps, and special events.
- To connect with under-served schools and communities, teaching the basics of gardening and cooking to develop healthy life skills.
- To become a Summer Food Program location and help make a positive impact in the fight against childhood obesity.
- To be a resource to educators and parents interested in cooking and gardening for their students and families.

Website

For the most current information, please visit www.EdibleEd.org.

Media Contact

Janice Banks, Executive Director, Cell: 407-625-7770, janice@EdibleEd.org