

TeachFood!

Creating the Next Generation of Leaders for a Healthy and Sustainable Food System

Assemble Ingredients

- Award-winning Mundo Verde Chefs committed to an equitable and sustainable food system
 - ☑ Tom Colicchio, Craft Restaurants
 - ☑ Todd Gray, Equinox Restaurant
 - ☑ Sam Kass, former White House Chef
 - ☑ Emily Luchetti, Big Night Restaurant Group
 - ☑ Spike Mendelsohn, Bearnaise Restaurant
 - ☑ Michel Nischan, Wholesome Wave
 - ☑ Marc Vetri, The Vetri Foundation
 - ☑ Bill Telepan, Telepan
 - ☑ Daniel Giusti, Brigaid
- 550 pre-k to 4th grade students
- Bilingual program & expeditionary learning model
- Committed families & diverse community

Add: Integrated curriculum using kitchens and gardens as classrooms to support learning expeditions and sustainability skills, excite students with hands-on learning and systems thinking, and boost academic performance

- ☑ *My Plate across the Globe* demonstrates how food connects us all
- ☑ *Farm to Market to Fork* promotes lifetime cooking and gardening skills
- ☑ *Cooking as Colonial Settlers* and *Botany on My Plate* enhance multidisciplinary engagement
- ☑ *Eat the Rainbow* emphasizes nutrition and an appreciation for healthy, fresh, and local food

Stir: Award-winning Mundo Verde Public Charter School teachers and administrators

- ☑ Tara McNerney, Sustainability Coordinator; and Cooking and Gardening Teacher
- ☑ Maria Chafetz, Cooking and Gardening Teacher
- ☑ Natalie Gori, Food and Wellness Coordinator
- ☑ Dahlia Aguilar, Principal
- ☑ Kristin Scotchmer, Executive Director

Combine: Financial Support from foundations and individuals who want to create a national model for community collaboration around teaching healthy eating, wellness, food and farming, and sustainability

- Full-service kitchen equipment
- Garden kitchen
- Food workshop space
- ☑ Mobile Charlie Cart kitchen
- Educational kitchen-cam media system
- Retractable stadium seating
- Pilot scratch breakfasts for 540 students
- Teaching, cooking & sustainability staff
- Supplies & materials
- Consultants

Cook in Mundo Verde's new 500 ft² full-service kitchen, using our mobile "Charlie Cart" kitchen, at the outside garden kitchen, or in the food workshop

Join us. Create with us. Let's serve up a whole new world. Contact Jonathan J. Halperin at 202-750-7051 or 301-951-0229.

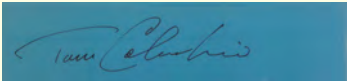




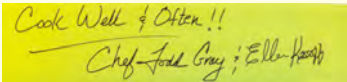
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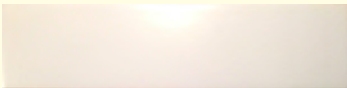
Meet Our Chefs:



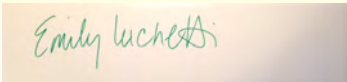
Tom Colicchio



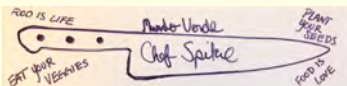
Todd Gray & Ellen Kassoff



Sam Kass



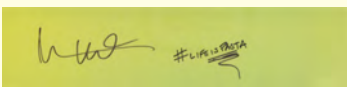
Emily Luchetti



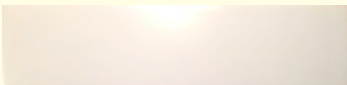
Spike Mendelsohn



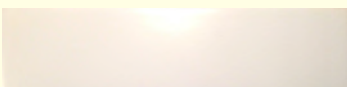
Michel Nischan



Marc Vetri



Bill Telepan



Daniel Giusti

Food, nutrition and cooking are central to Mundo Verde’s educational mission of developing the next generation of global stewards. What and how we teach students today about growing, cooking and eating healthy food provides our future leaders with the foundation to address the sustainability challenges of our times – health or hunger, poverty or conspicuous consumption, water scarcity or an unstable climate. Sharing their diverse experience and wisdom, renowned Mundo Verde Chefs guide our team in the development of food-related systems and educational programs. In turn, we will leverage chef expertise to further healthy eating and a love of food among our students and extend these practices well beyond the walls of the school into the communities of our nation’s capital.

A Schoolwide Focus on Sustainability through Food and Wellness

1. Cooking and Gardening Classes: Every student, Kinder-3rd grade, receives one weekly cooking/gardening class, providing 10,800 cumulative hours of nutrition instruction per year. Students plant and maintain an edible garden, learn about the life cycle of plants, experience garden-to-table freshness and table-back-to-garden composting.

2. Healthy and Sustainable School Meals: Our students eat healthy locally sourced meals provided by Graceful Affairs catering company. All meals consist of vegetables, whole grains and lean proteins. We plan to bring food service in house when the commercial kitchen is completed.

3. Vigorous Health and Wellness Program: Students increase their fitness through 60 minutes daily of play and learning outdoors as well as 150 minutes weekly of movement and physical education.

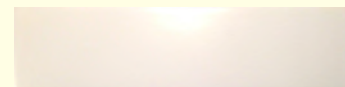
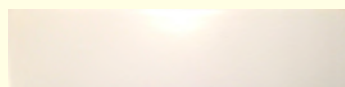
Educational Approach

Purposefully diverse and culturally inclusive, Mundo Verde empowers students to reach high levels of academic achievement and give them the skills needed to become compassionate global stewards of their communities. Our curriculum is grounded in three principles:

1. Biliteracy & Multiculturalism: Spanish-English biliteracy begins with an immersive language program where students develop cross-cultural competence and attain high levels of proficiency speaking, reading and writing in both languages.

2. Expeditionary Learning: Our curriculum promotes self-discovery and critical thinking, encourages teamwork, builds character and capitalizes on children’s innate spirit of adventure through active investigation and authentic project-based learning. Three indicators measure student success: academic achievement, quality of student work and evidence of engagement.

3. Education for Sustainability: Our focus on sustainability teaches that natural, social and economic systems are linked and interdependent and arms students with the skills, habits and dispositions that empower them to engage effectively with their communities as agents of change.



Awards and Honors:

