

FULL FUTURES

CHARLOTTE | A School Nutrition Partnership

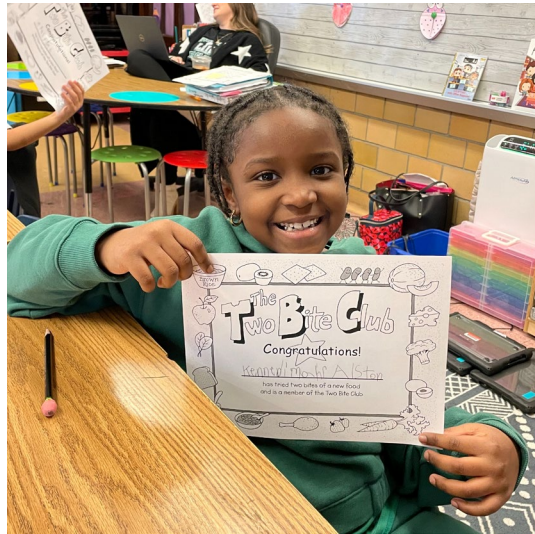


Program Overview

June 2025

Common agenda:

Foster a school nutrition environment that ensures all students are well nourished and ready to thrive at school and in life.



The four program pillars:

Culture

Nutrition education

Infrastructure

Food access

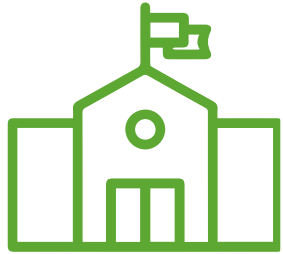
The approach:

Invest \$5 million over 5 years at 3 project sites

Tailor approach to each community

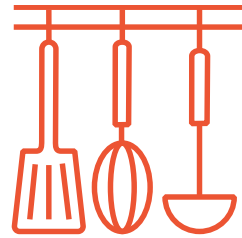
Develop a program roadmap

The four pillars of the Full Futures program



Culture

Influence and support school districts to enhance a holistic culture of health that is codified through policies, programs, and partnerships.



Infrastructure

Ensure school districts have the necessary infrastructure to educate students and staff and serve nutritious meals.



Nutrition Education

Offer a variety of educational opportunities that enhance students' and families' knowledge of nutrition and related concepts.



Food Access

Expand students' and families' year-round access to nourishing food at school and throughout the community.

Campbell's commitment to school nutrition

We are committed to fostering vibrant communities in our hometowns, with a focus on food access and healthy living.



Camden, NJ
School year 2021-2022
Camden City
School District



Charlotte, NC
School year 2022-2023
Charlotte-Mecklenburg
Schools



Hanover, PA
School year 2023-2024
South Western
School District



In 2021, Campbell's made a 5year, \$5M commitment to advance the school nutrition environment

Three program sites

Camden, NJ

Launched school year 2021-2022

- 19 schools
- Urban
- 7k students enrolled



Charlotte, NC

Launched school year 2022-2023

- 180* schools
- Urban/ Metropolitan
- 144k students enrolled

*Focusing efforts on schools that offer Agriculture and Culinary CTE pathways



Hanover, PA

Launched school year 2023-2024

- 6 schools
- Rural/ Suburban
- 4k students enrolled



Our goal

The goal of Full Futures is to advance the school nutrition environment. The five-year initiative centers on four pillars, utilizes Collective Impact methodology, and involves a variety of private, public, and non-profit partners. **Common agenda:** Foster a school nutrition environment that ensures all students are well nourished and ready to thrive at school and in life.

Pillar 1: Culture

Influence and support school districts to promote a **culture** of health that is codified through policies, programs, and partnerships.

Example strategies:

- Creating opportunities for youth advocacy
- Updating district wellness policy
- Developing values-aligned food service RFP
- Engaging families & caregivers

If we are successful each school district is actively implementing best practices to improve & maintain a school nutrition environment, in & out of classrooms, that promotes healthy choices.

Pillar 2: Infrastructure

Ensure school districts have the necessary **infrastructure** to educate students and staff and serve nutritious meals.

Example strategies:

- Installing gardening systems
- Offering professional training for school and food and nutrition services staff
- Updating cafeteria equipment
- Implementing sustainability initiatives

If we are successful school cafeterias and classrooms are well-equipped with adequate staffing and resources to support meal and service and nutrition education

Pillar 3: Nutrition Education

Offer a variety of **educational** opportunities that enhance students' and families' knowledge of **nutrition** and related concepts

Example strategies:

- Providing cooking lessons for students & their families
- Learning about & tasting new foods
- Organizing field trips to visit farms
- Integrating gardening into the curriculum

If we are successful students & their families are more knowledgeable about growing, preparing, and consuming nutritious food.

Pillar 4: Food Access

Expand students' and families' year-round **access** to nourishing food at school and throughout the community.

Example strategies:

- Improving procurement & sourcing practices
- Increasing access to farmer's markets
- Creating culturally relevant recipes
- Expanding the school meal program during breaks & weekends

If we are successful students & their families can access a selection of affordable, culturally diverse, fresh, local, nutritious food year-round, at school & throughout the community.

Shared measures tracked across sites:

- # of people reached via Full Futures activities
- # of people receiving nutrition education
- # of people who have increased food access
- # of people who loved, liked, or tried a new recipe or food item
- # of schools that receive America's Healthiest Schools (AHS) awards in related categories
- Changes in knowledge, skills & attitudes among students, parents & staff

Full Futures Backbone Team



Jackie
Strohm



Jukelia
Bess



Shauvon
Simmons-Wright



Sonia
Kim



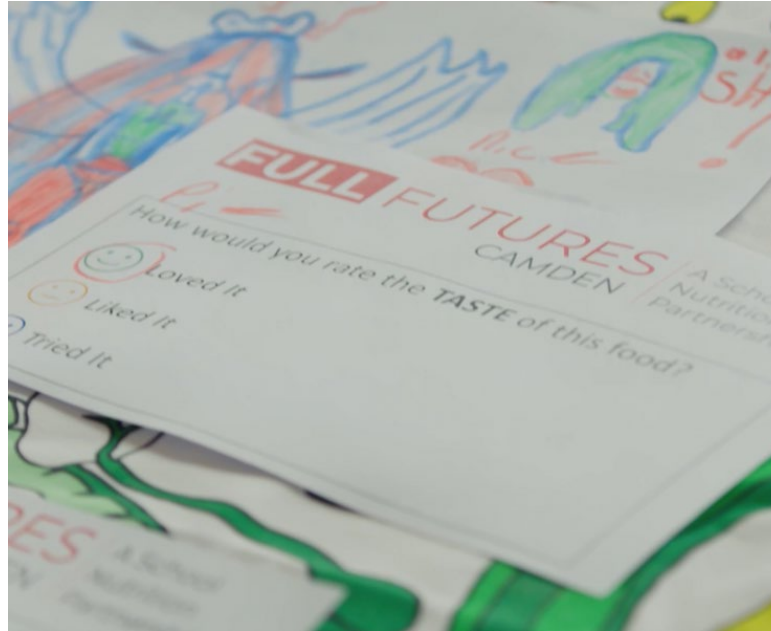
Tiffany
Poore

The Backbone provides centralized support, coordination, and evaluation for collective efforts, ensuring alignment, communication, and effective implementation of strategies

Benefits



Opportunities to network with Full Futures partners, including access to Full Futures tools and resources



Support from HG staff, including guidance on data collection and development of evaluation tools



Training and technical assistance around [America's Healthiest Schools awards](#)

Highlights from Year 3



- Grew our Student Internship program
- Restarted the Mobile Market at Garinger High School
- Increased the number of Family Nutrition Nights
- Supported food pantry distributions at Merry Oaks
- Expanded field trips & cooking demonstrations

... and much, much more!

CTE Internship 2024 - 2025 Recap

Culinary Cohorts 1 & 2



Pictured above

Back row (left to right): Jose, Juan, Steven
Front row (left to right): Adrian, Lydia, Amyah



Clockwise from bottom left:
Dinier, Heydi, Aziah, Jabari

Introduction - Chef Jackson

This year marked our first time hosting the CTE internship program what we call “Culinary 4.” It provided an opportunity for our high-achieving students to go beyond the classroom and showcase the skills they’ve gained through the Culinary Arts and Hospitality (CAH) pathway at Garinger. Our interns have participated in a variety of impactful initiatives, including **leadership development through Family, Career, and Community Leaders of America (FCCLA), community service, and student-based enterprises.**



(Left) Steven displaying his culinary work badge. (Middle) Community girl scout badge event with Lydia presenting about **nutrition, local sourcing, and sustainability.** (Right) Shela, Chef Jackson, and Lydia post event highlighting student led speaking and nutrition education.



(Top row left to right) Sensory evaluation & discussion of health benefits of fried vs. baked/grilled foods. 1. Amayah preparing to fry chicken. 2. Grilled chicken salad on a bed of lettuce grown by sustainable ag students with boiled eggs, carrots, cucumber, tomatoes. 3. Juan frying fish for an SBE 4. Baked fish prepared as a **healthier option for a student tasting event** 5. Greek yogurt parfait - developed as a healthy dessert choice for an SBE.



(Bottom row) 1. Butternut squash harvested from the Garinger greenhouse **integrated into scratch-made soup recipes**. 2. Soup tasting station for students part of our **nutrition education initiative**. 3. Dinier and Heydi preparing soup. **Student-led recipe testing** using campus-grown produce. 4 & 5. Prepping the 200 building keyhole garden site **interns applying infrastructure planning**. Steven, Lydia, and Amyah building raised beds.



General Overview Pres

THE BULB MOBILE MARKETS

PRODUCE TO THE PEOPLE

GARINGER MARKET

Bringing the mobile market back to Garinger after nearly a year away has had a meaningful impact on the community. Partnering with CMS CTE students has added new layers of approachability, engagement, and inclusivity, helping us better connect with and serve those around us.

- 🍓 **MARKETS HOSTED** 13
- 🍓 **TOTAL SHOPPERS** 464
- 🍓 **TOTAL HH MEMBERS** 1,688
- 🍓 **HH MEMBERS UNDER 18** 700
- 🍓 **PRODUCE DISTRIBUTED** 10,340



FAMILY NUTRTION NIGHT

From nutrition education and farmers markets to hands-on activities and support from like-minded partners, these events were a powerful way to introduce Full Futures to the community—and to deepen the impact of our collaboration on CMS student families.

- 🍓 **EVENTS HOSTED** 5
- 🍓 **TOTAL CHECK-INS** 306
- 🍓 **YOUTH HH MEMBERS** 619
- 🍓 **TOTAL HH MEMBERS** 1,304
- 🍓 **UNIQUE VARIETIES** 22
- 🍓 **TRY NEW FOODS**
89% AGREE/STRONGLY AGREE
- 🍓 **MORE HEALTHY EATING KNOWLEDGE**
87% AGREE/STRONGLY AGREE
- 🍓 **LEARNED SOMETHING NEW**
82% AGREE/STRONGLY AGREE



Families in Need - School-Based Mobile Pantries -

SHFBM has designed programming to supplement our Backpack Program at food insufficient elementary schools in our region. To help ensure that families have enough nutritious food to eat and come to school prepared to learn, our **School-Based Mobile Pantry program** provides on-site food shopping for families in need.

We currently provide over 590 school-based mobiles each year and deliver over 9 million pounds of food annually.



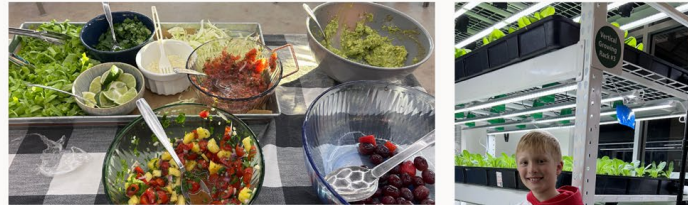


Our mission is to empower communities to become smarter, healthier and more compassionate through aquaponics.





SMARTER, HEALTHIER, MORE COMPASSIONATE



*Fishing For Information
A Crash Course in
Aquaponics*



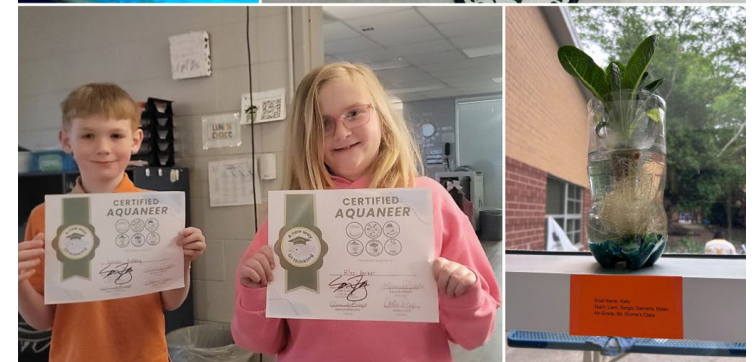
100 Gardens Impact:

1140 students helped their aquaponics garden grow this year across 7 schools

242 Elementary students completed the 100 Gardens Aquaneer Course and earned the "New Way of Thinking" certificate

68 community participants completed our Fishing for Information-Crash Course in Aquaponics

768 pounds of leafy greens donated





Aquaponics Field Trips



High School Students

- **100%** can explain to someone how aquaponics helps the ocean
- **97%** are more likely to recycle or repurpose materials
- **93%** can name one way aquaponics supports the circular economy



Elementary School Students

- **100%** learned something new
- **98%** felt positive emotions after the trip



Culinary Demonstrations with Chef Nellie



Overall

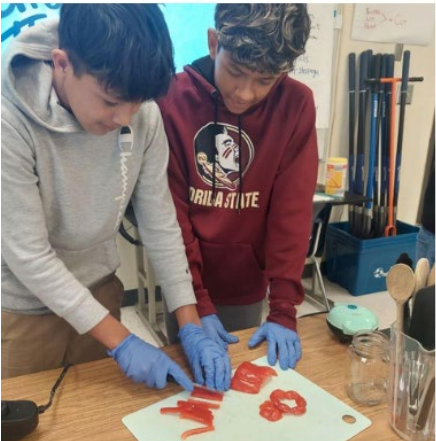
- **76%** of students tried a new food
- **71%** would eat the food if it were served in the cafeteria

Middle & High School Students

- **74%** have a better understanding of how to eat healthy

Elementary School Students

- **93%** felt positive emotions after the lesson



What's Next?

2025 and Beyond: Opportunities for Continued Collaboration

- Continue to provide learning opportunities for students, staff & families
- Expand food access programs at additional schools
- Deepen programming at current schools
- Bring additional funders and partners to the table to support expansion

Ways to Get Involved

- **Schools & Community Members:** Share and promote activities; let us know if you have ideas about new implementation sites and partners
- **Community Organizations:** Reach out to us to connect the dots between your programming and Full Futures
- **Corporate & Foundation Partners:** Support via volunteers, resources & funding