



**FULL FUTURES**

A School  
Nutrition  
Partnership



# Full Futures continues to grow

driven by the unwavering commitment of our partners, school districts, and communities. Together, we remain focused on a shared goal: fostering school nutrition environments where every student is well-nourished and ready to thrive.

This year, our fourth in Camden, partners deepened their impact by expanding access to fresh, local food through district initiatives and monthly community farmers markets, while students, caregivers, and staff participated in a variety of professional development and nutrition education opportunities.

In Charlotte, our third year of programming brought hands-on learning to life through aquaponics, cooking demonstrations, and student internships, while mobile markets and school-based pantries expanded access to nutritious food across the district.

In Hanover, we transitioned from planning to our first year of programming, with the installation of a new aquaponics lab, cooking lessons for students and caregivers, and enhanced food distribution programs for families.

Altogether, Full Futures reached more than 11,000 students, caregivers, and school staff this year—an achievement made possible by the dedication of everyone involved in the program and the communities we serve.

Alliance for a Healthier Generation continues to provide coordination and evaluation support across sites, while Campbell's sustains this work through strategic investment and collaboration. We remain committed to documenting lessons learned and sharing best practices to inform similar efforts in other communities.

We hope this report offers inspiration and insight into what's possible when schools, families, and communities come together to support student well-being. Thank you for being part of this journey.

**Kate Barrett**  
President



**Kathy Higgins**  
Chief Executive Officer



## Full Futures 2024-2025 highlights

11K+

students, caregivers, and school staff impacted.

300+

educational activities and food distribution events.

3,348

students, staff, and caregivers participated in nutrition education activities.

33

schools engaged.

132K+

lbs. of food accessed via markets and mobile pantries.



## About Full Futures

Launched in 2021 by public, private and nonprofit partners, the goal of the Full Futures program is to advance the school nutrition environment. The five-year initiative centers on four pillars: culture, infrastructure, nutrition education, and food access. Our program partners include school districts and community partners working together, with the intention of developing a roadmap to share best practices and lessons learned.

Last year, we broadened our four-pillar framework to be more representative of the range of strategies partners were interested in implementing. This allowed partners to better tailor their activities to meet the needs of their school community, resulting in a more meaningful impact.

## Common agenda:

Together, we can foster a school nutrition environment that ensures all students are well nourished and ready to thrive at school and in life.

## Our strategy: four pillars



**Culture:** Influence and support school districts to promote a 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 to 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.

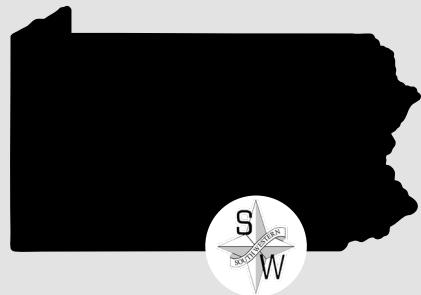
## Locations



Camden, NJ



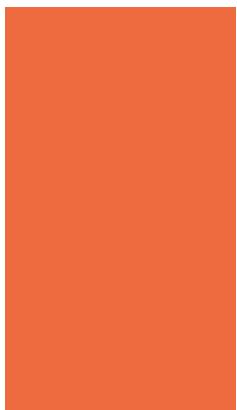
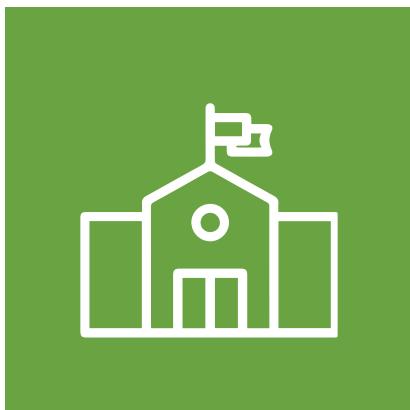
Charlotte, NC



Hanover, PA



# Full Futures Camden



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**The farmers market has been an incredible success. Bringing in fresh locally grown produce and giving students the opportunity to try new foods is at the heart of what we do. I can't imagine this work ever going away. I want to highlight that families and students are not only engaging in our events but also choosing healthier options at school. In my 30 plus years in the district I have never seen so many students enjoying fresh fruits and vegetables as I do now.**

Arlethia Brown, Senior Director of School Nutrition

## About Full Futures Camden

The first program site launched in Camden, N.J., with the Camden City School District in the 2021-2022 school year. Highlights from our fourth program year, 2024-2025, include:

- Hands-on nutrition and culinary education that built skills and confidence among students and families
- Chef-led collaboration with cafeteria staff to enhance school menus and support professional growth
- Monthly farmers markets offering fresh, local produce and strengthening ties to regional agriculture
- Youth leadership in school nutrition through the Advisory Council and Student Ambassador Program, amplifying student voice and ownership

**Over 5,900 students and 2,450 adults reached through Full Futures Camden activities**

## Camden Partners 2024-25



## Backbone and Evaluation Partner



## Pillar 1: Culture

### Camden Youth Advisory Council: Elevating Student Voice

The Food Bank of South Jersey (FBSJ) hosted more than 40 meetings, activities, and field trips for 10 middle and high school students participating in the Camden Youth Advisory Council (CYAC). CYAC is a youth leadership group that provides a platform for students to learn about, advocate for, and implement initiatives to create a healthier community. Students apply for this opportunity and receive a stipend for their time.



### CYAC highlights:

- **Skills for Service:** Students trained in food safety and supported Farmers Markets by packing and distributing produce.
- **Policy in Practice:** Students explored school food policy and visited local farms with The Common Market.
- **Leadership Development:** Most CYAC students are interested in a career in food, and one of the graduates this year credits his college scholarship to the leadership skills he developed in this program.

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**I didn't know that I could actually go and talk to cafeteria staff about my food. I now know that I can tell them anything and they will listen.**

Syncere, CYAC student



## Strengthening Family & Community Connections

Full Futures partners collaborated to raise awareness of resources and engage families and community residents.

- **Resource Sharing:** At monthly Community Farmers Markets and other district events, community partners from various organizations—including Go Green Initiative, CAMcare Health, Camden City Police, Camden Fire Department, Center for Family Services, Teen Talk NJ, Food Bank of South Jersey - shared information with attendees about local services and resources.
- **Updated Materials:** Our Full Futures Food Access Map was updated. The flyers, available in both English & Spanish, were distributed at Community Farmers Markets.



## Pillar 2: Infrastructure

### Professional Development for Students & Staff

Wellness in the Schools (WITS) Chefs led a variety of professional development opportunities for food service and student workers across the district. Each week, three WITS Chefs rotated through 17 schools where they taught culinary skills, provided support to cafeteria staff and cooks, and helped prepare new items for students and staff to try.

### Growing, Serving, Leading: School Nutrition Student Ambassadors

Camden City School District's School Nutrition Team employed students as School Nutrition Student Ambassadors (SNSA), who supported key initiatives like snack prep for the Fresh Fruit and Vegetable Program (FFVP), produce distribution at Community Farmers Markets, and garden maintenance across the district.

#### SNSA Highlights:

- **Advocacy Training:** Students completed an 8-week workshop focused on media creation, community engagement, and school meal advocacy.
- **Food System Field Trips:** Students toured local farms, an animal care program, the

Philadelphia Wholesale Produce Market, and Reworld™ Camden to explore sustainability and food pricing.

- **Student Voice in Action:** SNSA and CYAC students represented Camden at the NJ USDA Foods Conference and Fuel Up Food Expo, offering feedback to industry leaders on school meal products.

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**More local products have been incorporated into our meals. I think it's important for our schools to work with our local farmers because we won't have any problems getting it and the product will always be fresh.**

Xavier, School Nutrition Student Ambassador



## Planting Seeds of Change: District Gardening Program

Free Haven Farms continued its support of Camden's school gardening program at six district schools. School Nutrition Student Ambassadors maintained garden beds while learning soil science, safe tool use, and proper lifting techniques.

### Highlights:

- **Hands-on Learning:** Students gained practical gardening skills while supporting produce growth across the district.
- **Garden Clubs:** Free Haven farmers worked with two third grade classes regularly during the spring of last school year. Student ambassadors supported garden projects after-school at three primary garden sites.
- **Community Impact:** At the July Farmers Market, fresh local produce from two schools' gardens were shared with families.

## From Prep to Plate: CookCamp Builds Culinary Leaders

WITS hosted 10 small group "CookCamp" trainings for more than 60 kitchen leads, cooks, and students, focused on cleaning and storage standards, recipe preparation, and wellness activities.



### CookCamp trainings boosted key culinary skills for staff:

- 100% feel confident safely storing leftovers
- 93% are comfortable with plating and meal presentation
- 88% feel confident in roasting techniques

### Students who participated in CookCamp reported:

- 100% confidence with sanitation and food safety practices
- 86% are comfortable using a knife
- 71% can incorporate fresh herbs

### ServSafe® Certified

WITS and Whitsons co-facilitated a bilingual ServSafe® Food Handler training for 23 participants, including students and food service staff, with 78% of participants passing the exam; this is considered a strong pass rate, especially for high school students, who often face challenges on the test due to less industry experience. To celebrate this, CYAC, SNSA, and food service staff were formally recognized at a district board meeting.



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**It made my life good because I know how to cook and can cook for my family.**

Cooking Matters for Kids participant

## Pillar 3: Nutrition Education

### Nutrition education for students and families

FBSJ hosted more than 60 Full Futures-associated nutrition education lessons this year in schools and throughout the Camden City community, reaching over 700 participants.

- **Two Bite Club** introduces young students to new food items and encourages them to try “two bites.” The program is conducted in collaboration with the district’s Fresh Fruit and Vegetable Program (FFVP) and FoodCorps service members. FFVP is offered to students in grades K-5. Students tried items like apples, bananas, grapefruit, kiwi, and pineapple, with 92% liking the ones they tasted, demonstrating the program’s success in reinforcing healthy eating habits.
- **Cooking Matters** is a series of interactive cooking lessons tailored for children, teens, or families. Participants learn about dietary guidelines, prepare food in class and are given ingredients to replicate recipes at home. In courses where meal kits were distributed, 92% of participants reported using the kits to prepare meals like those taught in class or to create other recipes.



### FoodCorps in Action: Nutrition and Garden Education for All Ages

FoodCorps service members had a regular presence in classrooms and cafeterias, leading nutrition education and gardening lessons for students. Whenever possible, these lessons are aligned with the FFVP in elementary schools, that provide students with a snack.



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**[Cooking Matters] got me to eat vegetables more and drink water.**

Cooking Matters for Teens participant



## Takeaways from Cooking Matters participants

**93%**

“I feel like my voice matters.”

**90%**

tried a new food.

**85%**

agreed that they have a better understanding of how to live a healthier lifestyle.

## Pillar 4: Food Access

### Local Procurement: Strengthening Farm-to-School Connections

CCSD's School Nutrition Team renewed its partnership with The Common Market and regional farm partners to source fresh, local produce from Delaware, Maryland, New Jersey, New York, and Pennsylvania. Through funding from the Full Futures program, the district was able to strengthen its farm-to-school efforts by prioritizing local purchasing. Much of the incentive funding supported the Community Farmers Market, helping expand students' access to fresh, nutritious foods while also creating economic opportunities for local farmers.

- \$110,000 reinvested into local economies
- 47 unique food items procured
- 30 local farms supported
- 40% of farms supported were from New Jersey

### Items procured

Over 47 unique items were procured over the course of the school year. 16 staple items—13 vegetables, 2 fruits, and 1 grain—have been consistently sourced locally each year of the program. These items reflect strong demand, reliable availability, and familiar options that resonate with the community.

### These items include:

<input checked="" type="checkbox"/> APPLES	<input checked="" type="checkbox"/> SQUASH
<input checked="" type="checkbox"/> BLUEBERRIES	<input checked="" type="checkbox"/> SWEET POTATOES
<input checked="" type="checkbox"/> ASPARAGUS	<input checked="" type="checkbox"/> TOMATOES
<input checked="" type="checkbox"/> CABBAGE	<input checked="" type="checkbox"/> OATMEAL
<input checked="" type="checkbox"/> COLLARD GREENS	<input checked="" type="checkbox"/> CHICKEN
<input checked="" type="checkbox"/> CORN	<input checked="" type="checkbox"/> TURKEY
<input checked="" type="checkbox"/> CUCUMBERS	<input checked="" type="checkbox"/> EGGS
<input checked="" type="checkbox"/> GREEN BEANS	<input checked="" type="checkbox"/> APPLE CIDER
<input checked="" type="checkbox"/> KALE	<input checked="" type="checkbox"/> CHEESES
<input checked="" type="checkbox"/> PEPPERS	<input checked="" type="checkbox"/> HONEY
<input checked="" type="checkbox"/> SPINACH	<input checked="" type="checkbox"/> YOGURT
<input checked="" type="checkbox"/> SPRING MIX	<input checked="" type="checkbox"/> FRESH HERBS

### Community Farmers Market: Fresh, Local, Accessible

CCSD's School Nutrition Team organized monthly Farmers Markets, providing community members the opportunity to select complimentary, local products procured by The Common Market. Attendees have the chance to connect with local farmers, explore resources offered by community partners, and sample fresh produce. Markets are supported by Full Futures partners including CYAC, SNSA, Whitsons student workers, and community volunteers.

1,050 produce boxes, 300 turkeys, and 200 watermelons were distributed to over 1,000 families. Other free and reduced-price food access opportunities were available to families at school-based pantries and at Saturday Brunch events.

At each market, Whitsons provided a complimentary meal for all guests to enjoy while WITS Chefs led live cooking demonstrations featuring seasonal produce. These offerings showcase simple, nutritious recipes and inspire families to incorporate fresh ingredients into their own meals at home.





## Menu enhancement

TryDay Friday is an opportunity for district students and staff to try new recipes. Based on feedback, these items may become part of the regular menu. This year, there were 40 TryDay Friday tastings, featuring eight unique items that received over 3,000 votes from students across the district. The most popular dishes all featured local ingredients.

### Butternut Squash Mac & Cheese:

Loved	:	64%
Liked	:	33%
Tried	:	3%

### Apple Citrus Pico de Gallo:

Loved	:	64%
Liked	:	28%
Tried	:	8%

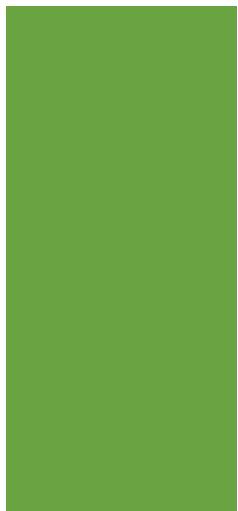
### Sweet Potato & Pinto Bean Quesadilla:

Loved	:	59%
Liked	:	25%
Tried	:	16%

Since the start of Full Futures, WITS has helped create or update more than 50 recipes featured at TryDay Friday, professional development sessions, and community events; several of these recipes have become permanent menu items. Recipe cards are provided at tastings and events for families to prepare at home.



# Full Futures Charlotte



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**This had been a great experience allowing me to develop key skills such as independence, self-accountability, and leadership. Through hands-on projects and team collaborations, specifically our garden building assignment, I learned how to manage tasks alone, take responsibility for my work, and guide others in the kitchen. This course has helped me grow not only as a student but also a future professional.**

- CMS Intern

## About Full Futures Charlotte

The second Full Futures program site launched in North Carolina in the 2022-2023 school year in Charlotte-Mecklenburg Schools (CMS). Highlights from our third program year include:

- Career pathway exploration for youth through hands-on food systems experiences
- Expanded access to healthy food via mobile markets and school-based gardens
- Added a new food access partner, Second Harvest Food Bank of Metrolina
- Engaging nutrition education for students and families through cooking demos and Family Nutrition Nights

**Over 1,900 students and 625 adults reached through Full Futures Charlotte activities**



## Charlotte Partners 2024-25



## Backbone and Evaluation Partner



## Pillar 1: Culture

### Nourish & Learn: Family Nutrition Nights

The Bulb, in partnership with Full Futures partners, hosted five Family Nutrition Nights at Merry Oaks International Academy, benefiting over 300 families. Each event combined a mobile market that offered culturally relevant, seasonal produce to families at no cost, with bilingual nutrition education led by a local Dietician-Nutritionist. Presentation topics included healthy snacking, gut health, and eating the rainbow, alongside hands-on activities like making trail mix and a fiber-tracking challenge.



In October 2024, families sampled and rated eight varieties of North Carolina-grown apples, with Fuji apples being the favorite. In May, children were excited to take home blueberries and peaches. Full Futures student interns also supported Family Nutrition Night by volunteering at the market, showcasing their projects, and connecting directly with community members.



### After attending Family Nutrition Night,

100%

are more likely to try new foods.

98%

have a better understanding of how to eat healthy.

96%

indicated their family learned something new.



## Aquaponics in the Classroom

100 Gardens partnered with school staff to maintain aquaponics gardens at nine district schools.

Hydroponics & aquaponics systems are some of the most sustainable food-growing systems available, allowing growers to produce food anywhere in the world, at any time of the year.

- Hydroponics is a method of growing plants without soil. Instead, plants are grown in a nutrient-rich water-based solution.
- Aquaponics is a method of farming that raises edible freshwater fish and vegetables together in a symbiotic environment.

This year, over 1,140 students—including those in Culinary, Agriculture, and Business Marketing programs—engaged with aquaponics as part of their coursework. More than 1,100 pounds of leafy greens were grown and donated to the community.



## Pillar 2: Infrastructure

### New Garden Beds

At Garinger High School, six new garden beds were installed, enabling both Career and Technical Education (CTE) Culinary and Agriculture teachers to integrate hands-on learning into their courses, reaching 180 students each semester. One teacher shared, “With the chance to expand the garden beds, we can use products solely for classes throughout the school year and summer camp activities. This is increasingly important in our farm-to-table endeavors.”

At J.T. Williams Secondary Montessori School, students used their hydroponics system and raised garden beds to address food insecurity, donating over 350 pounds of produce to The Bulb this year. Similarly, at Providence High School, student interns constructed a perennial fruit garden, contributing to long-term sustainability and experiential learning.



### Community & Educator Engagement:

More than 70 community members, including CMS teachers, attended monthly “Fishing for Information” workshops to deepen their knowledge. Teachers reported that at least 360 students use the aquaponics systems twice a week, creating dynamic learning environments:

- 100% of teachers say attendance improves on aquaponics days
- 89% report increased student engagement
- 71% observed improved grades and test scores
- 78% of middle and high schoolers know how to harvest from the system
- 69% of middle and high schoolers eat more fruits and vegetables



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**Aquaponics is hands-on, and students are excited to participate. They are engaged and ready to learn upon entry to the classroom.**

CMS teacher





## Student field trip takeaways

100%

of high schoolers can explain how aquaponics helps the ocean.

100%

of elementary students learned something new.

98%

of elementary students felt positive emotions after the trip.

97%

of high schoolers are more likely to recycle or repurpose.

93%

of high schoolers can name one way aquaponics supports the circular economy.

## Pillar 3: Nutrition Education

### Aquaponics Curriculum Development

100 Gardens piloted its “Aquaneers Program” for elementary students at Merry Oaks International Academy, engaging **560 elementary students** over seven weeks. The program integrated aquaponics into the curriculum, teaching science, sustainability, and life skills. Students earned a “New Way of Thinking” certificate, with the top 50 honored in a special white coat ceremony.

### Field trips

100 Gardens organized field trips to the Innovation Barn for 52 high school students from Garinger, Independence, and West Charlotte, and 75 fifth graders from Merry Oaks. Students explored the “circular economy,” toured zero-waste facilities, and visited 100 Gardens’ Aquaponics Lab.



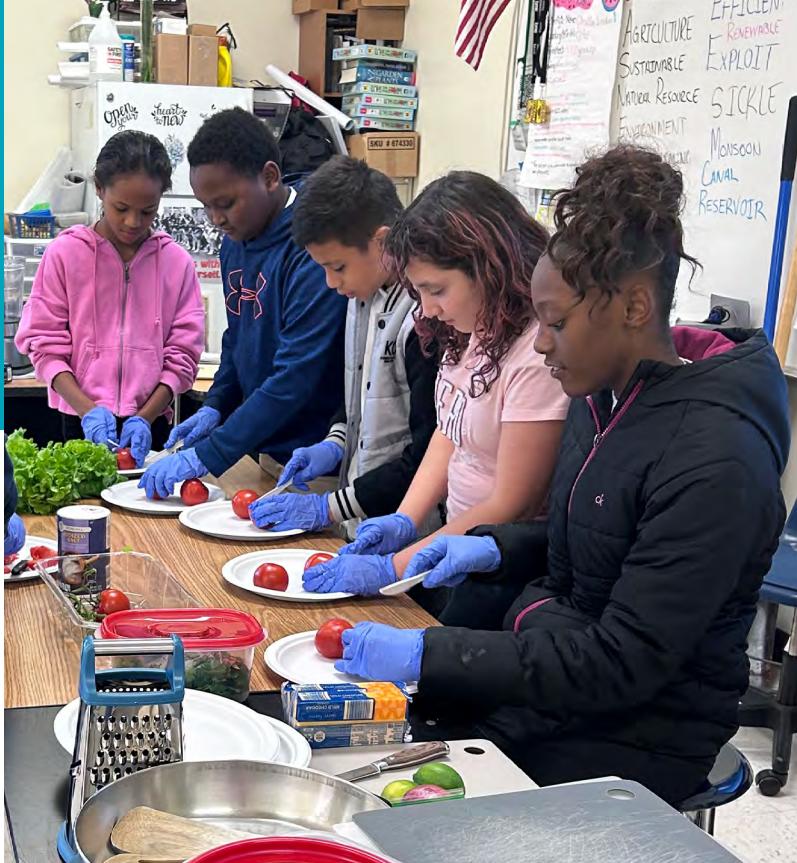
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**I learned new ideas and also I had so much fun.**

Merry Oaks student

### **Hands-On Cooking: Skills for Life**

Chef Nellie of Growing Thyme Cooking led interactive cooking demos at six schools, reaching **117 elementary, 281 middle, and 57 high school students**. Classes prepared dishes like blueberry pancakes, waffles, hashbrowns, and chicken nachos with fresh salsa and aquaponics-grown lettuce. This activity has been so well received by participants that 100 Gardens now includes this experience in every school partnership.



### **Takeaways**



**of students tried a new food.**



**Merry Oaks students reported feeling positive emotions after the chef visits.**



**of students have a better understanding of how to eat healthfully.**



**[My favorite thing about the chef visit was] learning more about what I eat and learning the benefits of these foods.**

Eastway Middle School student

AGRICULTURE  
EFFICIENT  
RENEWABLE  
SUSTAINABLE  
NATURAL RESOURCE  
ENVIRONMENT  
EXPLOIT  
SICKLE  
MONSOON  
CANAL  
RESERVOIR

## Building Career Pathways Through Internships

Eighteen high school students gained valuable professional experience through internships with Full Futures partners during the school year and over the summer. All interns received a stipend for their time, and eligible CTE students earned course credit.



Interns working with 100 Gardens maintained aquaponics systems by harvesting produce, caring for fish, and conducting independent research projects. An intern with The Bulb supported key operations such as food rescue and mobile market service, while also researching grant opportunities and expanding nutrition education resources. Interns assisting CTE teachers were responsible for garden maintenance and harvesting, animal care, and general greenhouse upkeep.

## Takeaways

100%

would recommend the Full Futures Internship to other students.

100%

obtained new skills and knowledge that will positively impact their academic or career goals.

100%

learned something they can use in their daily life.

83%

plan to pursue a career or additional education related to their internship.



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**Helping out with families at Merry Oaks was an extremely fulfilling and impactful event. I loved being able to apply my Spanish speaking skills to helping the community.**

CMS Intern

### From Classroom to Community

Six CTE interns were the first students to participate in Culinary 4, an advanced course at Garinger High School designed for high-achieving students to extend their learning beyond the classroom. The course emphasized community service and student-led enterprises, giving students the opportunity to apply their culinary skills in real-world settings. These interns played a central role in operating the Garinger Market—setting up, serving guests, and supporting The Bulb with logistics. The experience was embedded into their curriculum and included structured post-market reflections, allowing students to explore themes of service, community engagement, and food security.



## Pillar 4: Food Access

### Reviving Access: Garinger High School's Mobile Market

The Bulb reestablished its barrier-free mobile market at Garinger High School, offering fresh, nutritious, no-cost produce sourced from local farms, grocery store donations, and student contributions.

With support from CTE Culinary Interns, the market hosted 21 events from October to July, featuring 14–18 seasonal and culturally relevant produce items each time. Attendance steadily grew—from 67 guests at the first market to 100+ monthly visitors by April, with many first-time households participating. Youth consistently made up 40–45% of those served, reinforcing the market's role in shaping healthy habits for families with school-aged children.



## Outcomes



shoppers visited the markets.



household members benefitted.



lbs. of food distributed.



nutrition classes provided.





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**Students served as ambassadors of health, engaging with guests, distributing produce, and promoting the importance of nutritious food. Their involvement not only brought authenticity and energy to each event but also helped normalize fresh food access as a part of the school community experience.**

**Lisa Mathews,  
Executive Director of The Bulb**

### **Expanding Food Access Through School-Based Pantries**

This year, Full Futures welcomed Second Harvest Food Bank of Metrolina as a new partner, operating mobile food pantries at Full Futures partner schools. At each event, volunteers loaded families' vehicles with 40-50 pounds of food including fresh produce, eggs, and whole grain breads.

Through the Full Futures partnership, Second Harvest was able to expand to year round, monthly pantries at Merry Oaks International Academy, reaching an average of 130 families per month and distributing over 37,000 lbs. of food. Campbell's employees regularly volunteered, deepening community engagement.

At select events, Second Harvest partnered with The Bulb to offer fresh produce, enhancing the variety and quality of food available. This collaboration will continue into the 2025-2026 school year, replacing Family Nutrition Nights with expanded pantry services.



# Full Futures Hanover



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**It helps us as a school district to provide fresh food to our families in need and promote the importance of healthier and more nutritious food choices.**



Wesley Winters,  
Principal, South Western School District



## About Full Futures Hanover

The third Full Futures program site launched in Hanover, PA during the 2023-2024 school year as a planning year with the South Western School District (SWSD) and numerous community partners. Highlights from our first official program year, 2024-2025, include:

- Piloted an innovative Online Pantry Program at Baresville Elementary to improve family access to nutritious food
- Improved the variety and nutritional value of foods offered through school-based distribution programs
- Installed a student-led aquaponics lab in partnership with 100 Gardens, empowering future hands-on learning in sustainable agriculture

**Over 340 students and 100 adults reached through Full Futures Hanover activities**

### Hanover Partners 2024-25



### Backbone and Evaluation Partner



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**Overall, the collaboration between Full Futures and the South Western School District allowed for innovative programs to be established, creating healthy opportunities for students and families.**

*Jay Burkhart,  
Superintendent, South Western School District*





## Pillar 2: Infrastructure

### Blending Nutrition into School Meals

Last summer, the district added industrial blenders and dispensers to support the preparation of fresh, nutritious items like smoothies, hummus, and tomato sauce. Throughout the 2024-2025 school year, middle school students enjoyed fresh fruit smoothies during breakfast and lunch—making healthy choices more accessible and appealing.



### Hands-On Science: Aquaponics Lab Opens at Middle School

100 Gardens, a key partner in Full Futures Charlotte, was engaged to support South Western School District's interest in expanding aquaponics education. 100 Gardens installed a 3-tray indoor aquaponics system at Emory H. Markle Middle School (EHMMS). This hands-on lab will be used throughout the school year, primarily in science classes.

To prepare, two teachers attended 100 Gardens' Summer School in Charlotte, learning aquaponics history, operations, and strategies for cross-curricular integration. Ongoing training and support will continue throughout the year.

Once fully operational, the system will produce up to 54 heads of leafy greens per week and 15-20 pounds of fish annually. Harvests may be used in the school cafeteria, sent home with students, or donated to York County Food Bank and New Hope Ministries to support local food access.





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**We are so grateful for the support of this program through Full Futures. It is helping children in Hanover access nutritious meals, engaging activities, and opportunities to grow and thrive.**

Amy Albert,  
Assistant Youth Program Manager,  
New Hope Ministries



## Pillar 3: Nutrition Education

### Empowering Families Through Summer Nutrition Education

In summer 2025, New Hope Ministries hosted a nutrition camp for 14 families, offering a fun, hands-on way to learn about healthy eating. Through cooking demos, taste tests, and interactive lessons, participants explored how to grow, select, and prepare nutritious meals.

Families received recipes and ingredients to recreate meals at home, helping them build lasting healthy habits. The excitement was contagious—students especially loved the cooking classes, and two youth participants, Angie and Viola, proudly prepared camp meals for their families.

## Pillar 4: Food Access

### Packed with Care: Backpacks Bring Healthy Food Home

From October through May, New Hope Ministries' Backpack Program provided consistent access to weekend food to students at both South Western and Conewago Valley School Districts. Each week, an average of 226 students received backpacks filled with a variety of food items.

Thanks to Full Futures funding, the program was enhanced this year to include fresh produce and peanut butter, significantly improving the nutritional value of the food provided. The Backpack Program plays a vital role in ensuring students have access to healthy meals over weekends and school breaks—helping to bridge the gap when school meals aren't available.

### Innovative Pantry Program Expands Food Access at Baresville Elementary

This year, the York County Food Bank (YCFB) piloted an Online Pantry Program and Mobile Pantry Bus at Baresville Elementary, offering eligible families a dignified approach to food access. This unique approach was different from a

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**The best example is the great partnership with the leadership team at Baresville Elementary School. We couldn't have asked for better partners on the ground to make sure that the program delivered what our neighbors there needed and to get them full choice options.**

Chris LaCesa,  
Online Pantry Coordinator  
York County Food Bank

traditional program where families may not be given a choice in their selections. From October through June, an average of 30 families per month shopped via the pantry and bus.

Using a convenient online portal, each month families select from 146 shelf-stable food items that are packed into boxes and brought to the school for pick up. Families receive 21 items per monthly box, including 3 fruits, 4 grains, 5 proteins and 6 vegetables.

To further expand choice, YCFB introduced a Mobile Pantry Bus, allowing those picking up boxes to select fresh produce, dairy, and frozen meat on site. The bus offers 14 fruits and vegetables, 4 types of meat, and dairy staples like eggs, milk, butter, and cheese.

This innovative model not only increases access to nutritious food but also empowers families to make choices that meet their needs—setting a new standard for school-based food support.

## Takeaways

7,262

backpacks distributed.

329

students benefited.



## Outcomes

27K

lbs. of food distributed.

247

household members benefited.

## Thank you, Full Futures partners!



# FULL FUTURES

A School  
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Partnership