

A stylized sun graphic in the top right corner, featuring a large yellow circle with several yellow rays of varying lengths extending outwards.

The Sage Garden Project

Impact Report

2022-23

Our Mission:

To support year-long, robust, sustainable garden & cooking programs at elementary schools.

Our Vision:

For garden & cooking programs to be universal and a standard part of education.

Our Impact:



14,000+
students served



41
Total programs
supported



\$1 MILLION
gifted in 2022-23

Programming

41

Total programs
supported



13

Different school
districts

14,000+
students served



10,000+
hours of Wild Wisdom
lessons taught

45

Garden & Cooking
Educators Trained



34

Hours of
Professional Development
for each educator

Wild Wisdom Curriculum

We came out with 6 new cooking & 6 new garden lessons each with 4 new recipes/activities

38

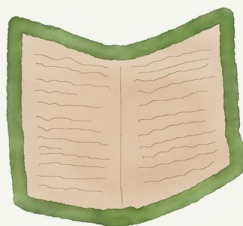
NGSS & Common Core aligned lessons in Wild Wisdom Curriculum



Sage Instructors said our curriculum connects with values and world-views of their students (compared to 58% from last year)



Sage Instructors said they were **very or extremely satisfied** with our new Wild Wisdom Curriculum (compared to 63% from last year)



5,800+

Garden & Cooking Lessons delivered to students

Skills Learned by Students

- Trying new foods
- Problem Solving
- Composting
- Planting & Harvesting
- Growing food at home
- Kitchen tool safety
- Measuring

*As shared by garden/cooking educators

3,000+ recipes made by students



82%

Sage instructors felt curriculum aligned with NGSS & common core standards (compared to 77% from last year)



Sage Instructors said Wild Wisdom Lessons **increase students' curiosity** about the natural world

Research

IRB Research Project with Occidental College

14

Clairemont Elementary
Schools surveyed



Year 2 of
3-year
research
project
complete



1,000+

3rd & 5th Grade
Students surveyed

70

Classroom Teachers
surveyed

The 4 outcomes being measured are:



Willingness to try new fruits and vegetables



School attendance



Participation in school lunch



Social and emotional learning
opportunities to all learners

Community

925 lbs

Harvest distributed
amongst 5 schools that
weighed what they grew



Garden/Cooking Programs
distributed surplus harvest to their
community (teachers, staff,
neighbors, families) (compared to
65% from last year)



48

Wild Wisdom recipes
translated to Spanish
by Middle Schoolers at
Longfellow Elementary



22

SDUSD schools
connected to the
Harvest of the Month
program by our
cooking coordinator

Partnership

We proudly partner with
Sprouts Healthy Communities Foundation

\$40,000+

in Sprouts Gift Cards
given to supplement fresh produce
for the cooking lessons

3

Cooking Carts
provided to our newly
funded schools



16

Sprouts locations
shopped at by
educators

2

**Sprouts Day of
Service Workdays**
at 2 of our supported schools
& 1 whole garden rebuild



What Principals & Teachers are saying

"On average, the majority of students have tried a new fruit or vegetable this year, and/or have stated that they liked or loved what they prepared during that cooking lesson." - Principal

"We have heard comments like "I can't miss school because we're going to the garden"." - Principal

"I believe it gave our kids access to opportunities and foods during cooking and garden that our students may not otherwise have access too. It provided them opportunities to try new foods, integrating with health and our social emotional learning, helping build awareness and responsible decision making when it comes to food and health. The garden provided opportunities to integrate our learning in science." - Classroom Teacher

"My students learned how to make healthy recipes that were made with ingredients from our garden and a pantry. The recipes were easy to reproduce at home. My granddaughter who attends school here tried new vegetables that were shared in cooking [class] and had us cooking them at home. Priceless." - Classroom Teacher

"Our highest support needs scholars have a new way to engage with their peers together in the garden and cooking classrooms and their teachers have new resources to provide sensory and social experiences." - Principal

"Students are able to make connections across content areas such as reading, math and ecology as well as art, social studies and geography through standards-based SAGE Garden lessons. Teachers are noticing that students are discussing healthy foods, and making healthy choices at lunch time. Students are recreating recipes at home with their families, which helps promote lifelong habits of health. Students are taking ownership and bringing home the ideas of composting, healthy eating, and habits to support sustainability across the community." - Principal

What Garden & Cooking Educators are saying

"Cafeteria ladies said I have made such an impact since I started working there. They said they can't keep up with [the students] eating all the Harvest of the Month!" - Garden Instructor

"The practice of eating the whole plant and composting any remaining parts was a strong garden/kitchen classroom connection. This concept was reinforced in every cooking class as we composted remaining parts as well as in the garden with our engaging vermicompost setup."
- Garden/Cooking Instructor

"I teach in the cafeteria and I'm besties with the food service staff and lunch monitors. They tell me what a difference Sage Garden Project has made! They see daily the kiddos eating and trying more fruits and veggies than they ever did before!" - Cooking Instructor



What students are saying

"I never liked onions and tomatoes but now I tried them and they're really good! If you try things more you'll like them more!" - 3rd Grader at South Oceanside Elementary

"It blew my mind when I found out I can grow and cook my own food!"
- Student at Rowan Elementary

"Sra. Cruz! I made the layered fruit salad at home y toda la familia les gusta!"
- Student at Longfellow Elementary

