



The Sage Garden Project

Impact Report

2024-25

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:



9,700+
students served



26
Total programs
supported



\$500,000
gifted in 2024-25

Programming

26

Total programs supported



10

Different school districts

9,700+
students served



5,000+
hours of Wild Wisdom lessons taught

30+

Garden & Cooking Educators Trained



34

Hours of Professional Development for each educator

Wild Wisdom Curriculum

38

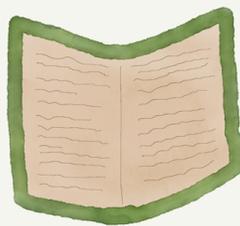
NGSS & Common Core aligned lessons in Wild Wisdom Curriculum



Sage Instructors said our curriculum increases their students' willingness to try new foods

100%

Sage Instructors said they were very or extremely satisfied with our new Wild Wisdom Curriculum



5,000+

Garden & Cooking Lessons delivered to students

Skills Learned by Students

- Trying new foods
- Teamwork
- Resourcefulness
- Composting
- Cooking safety
- Patience
- Measuring
- Cooking at home
- Growing from seed
- Recipe reading
- Time management
- Care for environment

*As shared by garden/cooking educators

98%

Sage instructors felt curriculum aligned with NGSS & common core standards

2,500+ recipes made by students



80%

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

Research

IRB Research Project with Occidental College

11

Clairemont Elementary
Schools surveyed



3-year
research
project
completed



700+

3rd & 5th Grade
Students surveyed

30+

Classroom Teachers
surveyed

The 4 outcomes being measured are:



Willingness to try new fruits and vegetables



School attendance



Participation in school lunch



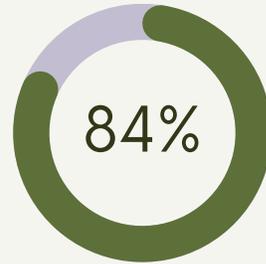
Social and emotional learning opportunities to all learners

We're in the process of measuring outcomes and putting together our findings so they can be shared with the greater garden & cooking educational community.

Community

1560 lbs

Harvest distributed
amongst 7 schools that
weighed what they grew



Garden/Cooking Programs
distributed surplus harvest to their
community (teachers, staff,
neighbors, families)



15

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

Partnership with Sprouts Healthy Communities Foundation

SPROUTS[™]
HEALTHY COMMUNITIES
FOUNDATION

\$26,000+

in Sprouts Gift Cards
given to supplement fresh produce
for the cooking lessons at our
supported schools

16

unique Sprouts locations
shopped at by garden & cooking
educators

**2 Sprouts Day of
Service Workdays**

at 2 of our supported schools with
over 20+ local Sprouts employees



"The Sprouts funds have allowed us to bring enough fresh produce for every student to cook and taste during every class."

"The gift cards were a huge support to the program. Not only having access to ingredients that students are not normally exposed to but have never heard of! Just having the gift cards took the stress out of figuring out how I'd get the ingredients and allow me to focus on delivering the lessons to the students. "

"Sprouts is wonderful! It would not be possible to run our garden program without thier supplemental funding."

Partnership with Sixth College UCSD

This year we partnered with
Sixth College's CAT3CE Course

750 hours

of volunteer time spent in
garden & cooking classes



25

Sixth College
Student Volunteers

6

**SGP Supported
Elementary Schools**
where Sixth College
honor students were able
to volunteer weekly

Skills Learned by Volunteers

- Communication
- Classroom management
- Gardening
- Self-compassion
- Empathy
- Curiosity
- Problem-solving
- Adaptability
- Collaboration
- Leadership

*As shared by Sixth College students



"I really liked being able to interact with members of the community that I'm a part of now since I'm away from home. It was really gratifying to physically make a difference and be able to interact face-to-face with kids, helping share knowledge about the climate." - Sixth College Honor Student

What Garden & Cooking Educators are saying



"I have a first grade student who is a Type-1 diabetic and picky about vegetables. When we made Thai Spring Rolls, he helped me collect the herbs and cucumbers from the garden. His awareness and connection to growing them definitely impacted his willingness to try them - we thought he'd try a 'polite bite' and to our surprise, he ate the whole thing! His mom has shared that they've made that recipe at home twice since!"

"So many students have shared with me that they are excited to cook & garden with their grown ups at home, and that they feel so proud when they can show their grown ups how to do something."

"Many students have reported that they have started plants or small gardens at home after being involved in this program!"

"There was such delight on our 5th graders faces when they actually experienced the scratch and sniff garden they planned and created. They could not believe plants could smell that way!"

"During an end-of-school year reflection, students were asked to think of one word that they describes how they felt during our time together in garden and cooking classes this year. While other students shared "satisfied," "good," "feliz..." one student shared that he felt "loved." I teared up inside and was reminded exactly why I'm doing what I'm doing."



What students are saying

"I think something's wrong with me, because I didn't like vegetables, but I keep liking the food we make in cooking class!"

"You taught me to cook!"

"I love this class and you. I get all my work done so I can help you... I want to do this for my life too."

"I never eat vegetables, but this is the bomb!"

"Did you know that you make vegetables taste better?"

