## LoProCO Regional Workshop Southeast CO - La Junta

By the end of the training, participants will be able to...

## **Big Picture**

• Deepen their Farm to Institution relationships & expertise, and be able to define the value of sustaining these partnerships & knowledge.

## Individual

• Strengthen skills specific to increasing market channels, enhancing meal programs, and strategically connecting to local partners and experts by attending targeted workshop sessions.

## **Take Action**

• Clearly articulate next steps about their overall role in the greater Farm to Institution movement, and be able to identify at least one resource or connection point to expand their involvement.

Time	Agenda		
8:00-8:30am	Registration and Breakfast: Parfait Bar with Homemade Granola, Carrot Quinoa Breakfast Bread, Fresh Fruit, Coffee and Tea Assortment		
8:30-9:30am	Opener - Agenda - Outcomes - Reflecting on Your Local Procurement Efforts Activity		
9:40-10:40am	<ul> <li>Lay Foundation for Southeast Colorado's Regional Bid (Everyone Except the Students)</li> <li>The What: What is a Regional Bid, What Does it Involve, and What Can it Do for You?</li> <li>The Details: Timing, Where the Bid Will Be Released, Tidbits for Responding to a Bid, How to Access the Bid</li> </ul>		Students - Culinary Track  Culinary Basics: Knife Skills, Vegetable Cookery, Foundations of Flavor, and Parts of a Recipe
10:45-12:25pm	Breakout Tracks		
	Diving Into Southeast Colorado's Market Channels Agricultural Producers and Self-Selected Partners  Identifying and Creating Strategic Plans for Building and Enhancing Market Channels & Multi-Agency Relationships  • Market Channels Assessment; Meat Calculator • Food Hub Distribution Network through Colorado's Community Food Access Program • Networking Opportunities with Agricultural Experts • Regional Point Person for Accessing Bid	Building Out the Regional Bid Institutions and Self-Selected Partners  Complete Regional Bid Form (delivery days, locations, quantities etc.)  Future Financial Structure  Panel Presentation: Institutions, Self-Selected Partners, and Presenters include representatives from the CSU Office of En Pueblo Food Project, and SNAP-Education. They will share a Farm to Institution movement, nutrition, culinary, and agricultuland resources they offer, and how to access these resources.	Recipe Creation: Salsa or Pico de Gallo  d Students  Ingagement and Extension, about their contributions to the ural education opportunities
12:30-1:05pm	Lunch Burrito Bowls with Local Braised Beef, Creamy Polenta, Cilantro Lime Rice, Pinto Beans, Seasonal Local Vegetables and Local Salad, Student-made Salsas		
1:10-2:45pm	Embracing your Values and Marketing Strategies What is Value Chain Coordination? How Do I Fit In, and How Can I Promote the Great Work I'm Doing?		
2:45-3:00pm	Wrap up - Closing - Evaluations		



