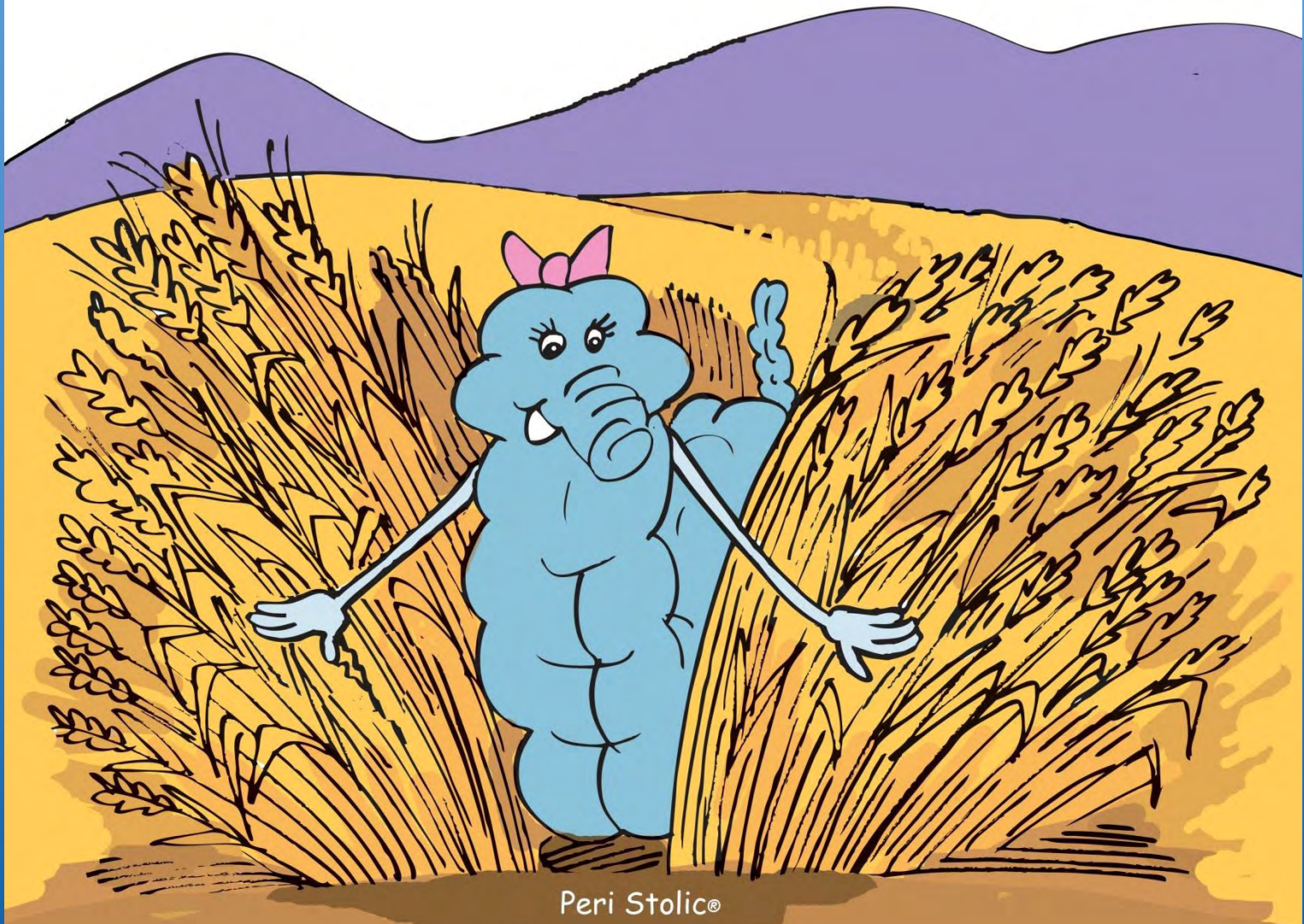


Why Whole Grains Matter to Kids' Health



Peri Stolic®

Danielle Hollar, PhD, MS, MHA

Culture of Wellness: Promoting Good Nutrition and Healthy Living (Socialization/Norm Development)

Physical Activity: Safe place for physical activity (structured and unstructured)

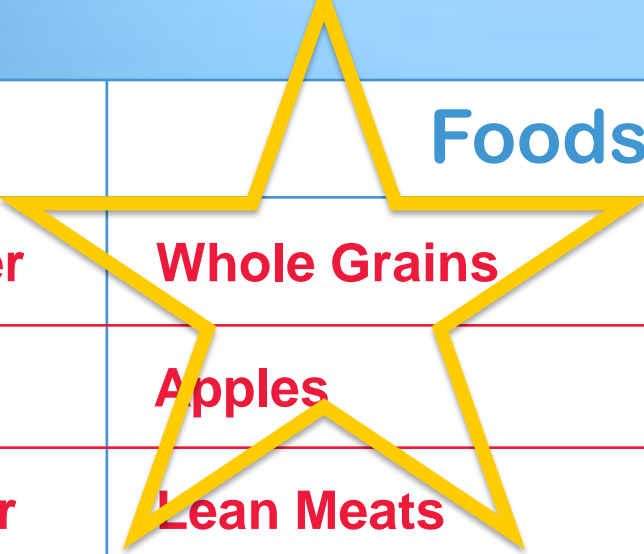
Nutritious Foods: NSLP provides significant proportion of daily nutrition requirements for many children

Ideal Locale for Systematic Dissemination of Nutrition & Healthy Lifestyle Information: Children, parents, teachers, staff, and foodservice



Meet The Organ Wise Guys®





Month	Foods of the Month	
September	Whole Grains	Tomatoes
October	Apples	Winter Squash
November	Lean Meats	Sweet Potatoes
December	Tropical Fruits	Root Vegetables
January	Cruciferous Vegetables	Dried Beans and Peas
February	Good Fats	Reduced Fat Dairy
March	Stems	Fish
April	Peas	Fresh Beans
May	Eggs	Spinach
June	Berries	Peppers

OWG Foods of the Month Club Monthly Posters

THE ORGANWISE GUYS SEPTEMBER

Foods of the Month

WHOLE GRAINS!



There's a Whole in my Food!

The whole grain foods that we eat, like barley, rice, corn, oats and wheat, are good for you and so delicious – found in many cereals, crackers and pasta dishes. High-fiber keeps your body lean and sweeps the whole intestine clean.

- Peri Stool ic (the intestine)






High in Vitamins too!

© 2009 The OrganWise Guys. All Rights Reserved

THE ORGANWISE GUYS SEPTEMBER

Foods of the Month

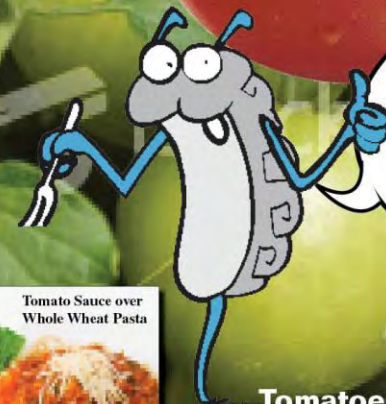

TOMATOES!




Ode to Tomatoes

Tomatoes grow on a vine and I think they taste mighty fine! It's the red in my spaghetti sauce, it's the wedge in the green salad I toss. With potassium and vitamins A, K and C, it's a smart food to eat, if you ask me!

- Sir Rebrum (the brain)

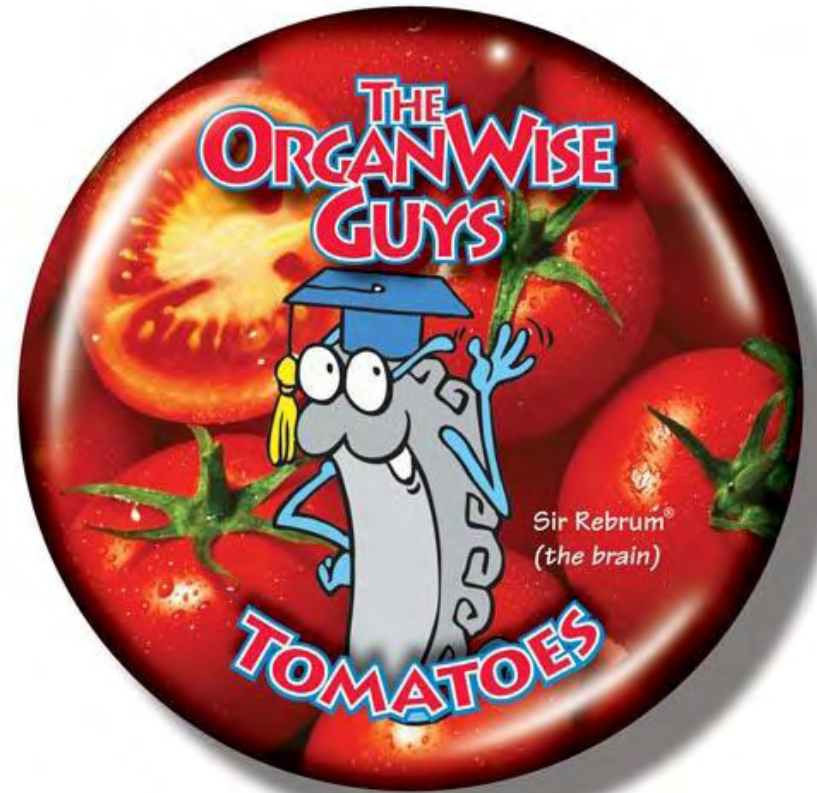
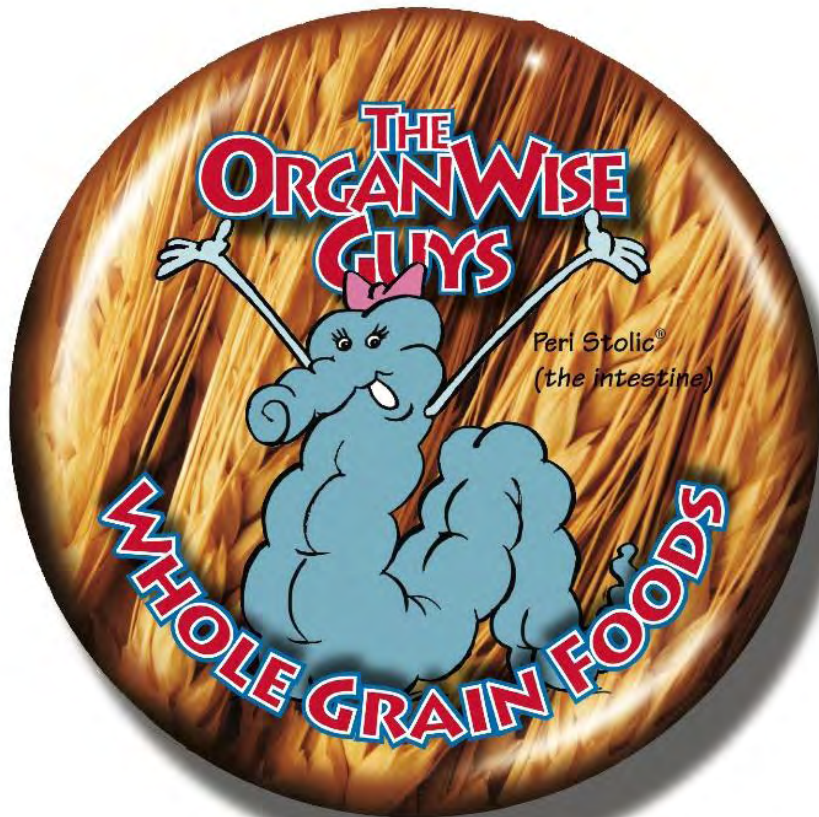
Tomatoes are really fruit!



Many shapes and colors

© 2009 The OrganWise Guys. All Rights Reserved

OWG Foods of the Month Club Buttons for Child Nutrition Professionals



OWG Foods of the Month Club

Clipart for School Menus

16

Turkey Sub on Whole Wheat Bun
Hot Ham & Reduced Fat Cheese
on Whole Wheat Bun
Lettuce, Tomatoes, Salsa
Fresh Orange
Low Fat or 1% Milk

17

Pasta Choice with
Lean Meat Sauce
Manager's Choice
Green Beans
Garden Salad with Spinach
Whole Wheat Rolls
Canned Pineapple in Light Syrup
Low Fat or 1% Milk

18

Pizza with Whole Wheat Crust
Manager's Choice
Garden Salad
Oatmeal Cookie
100% Fruit Juice
Low Fat or 1% Milk

23

Whole Grain Burrito
Manager's Choice
Luncheon Salad Choice
Lettuce, Tomatoes, Salsa
Rice & Beans
Fruit Medley
Low Fat or 1% Milk

24

Chili with Reduced Fat Grilled
Cheese on Whole Wheat Bread
Green Beans
Corn
Canned Peaches in Light Syrup
Low Fat or 1% Milk

25

Pizza with Whole Wheat Crust
Manager's Choice
Carrot Sticks with
Reduced Fat Ranch
100 % Fruit Juice
Low Fat or 1% Milk

Whole Wheat Wrap with Salsa
Tuna Salad on Whole Wheat
Baked Sweet Potato Fries
Steamed Broccoli Florets
Canned Pears in Light Syrup
Low Fat or 1% Milk

Reduced Fat Cheese
Turkey Sandwich on Whole Wheat
Luncheon Salad Choice
Lettuce & Tomatoes
Salsa
Black Beans
Canned Fruit Mix in Light Syrup
Low Fat or 1% Milk

Reduced Fat Cheese on
Whole Wheat Bun
Egg Salad on Whole Wheat
Luncheon Salad Choice
Corn
California Blend
Canned Peaches in Light Syrup
Low Fat or 1% Milk

Lean Meat Sauce
Manager's Choice
Luncheon Salad Choice
Green Beans
Garden Salad with Spinach
Whole Wheat Rolls
Fresh Peach
Low Fat or 1% Milk

OWG Foods of the Month Club

Clipart for School Menus



COUNTY SCHOOL DISTRICT

Breakfast Cycle

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Assorted Cereal <u>Whole Wheat</u> Toast <u>Whole Wheat Coated</u> Chicken Nuggets Boiled Eggs Juice or Fruit Milk	Assorted Cereal <u>Whole Wheat</u> Toast <u>Whole Wheat</u> Cheese Toast Juice or Fruit Milk	Assorted Cereal <u>Whole Wheat</u> Toast Scrambled Eggs Turkey Canadian Bacon Juice or Fruit Milk	Assorted Cereal <u>Whole Wheat</u> Toast Breakfast Sandwich (Egg & Cheese on <u>Whole Wheat Bun</u>) Juice or Fruit Milk	Assorted Cereal Graham Crackers Breakfast Breaks Juice or Fruit Milk

OWG Foods of the Month Club

Website: FoM Adult Newsletters

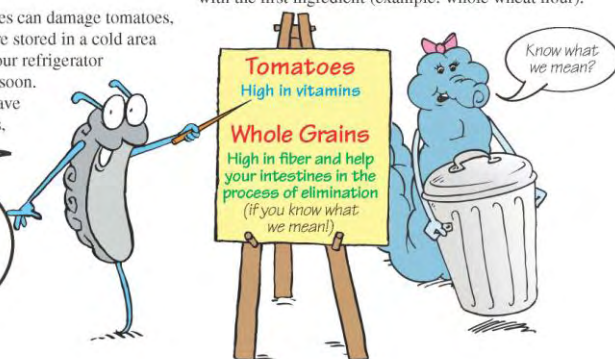


Tomatoes are one of the most popular “vegetables” eaten by Americans. Tomatoes, however, are actually members of the fruit family, but most people consider them vegetables. They are high in vitamins C, A, and K. Tomatoes contain large amounts of an antioxidant called lycopene, which may help guard against certain cancers. Tomato paste and sauces, which contain highly-concentrated, cooked tomatoes, have a greater amount of healthy lycopene than raw tomatoes.

Varieties - Did you know there are thousands of types of tomatoes?! The most popular kinds are classified into three groups: cherry, plum, and slicing tomatoes. Grape and cherry tomatoes are fun, sweet, and really delicious to eat alone or in a salad!

Selection - Cold temperatures can damage tomatoes, so avoid buying ones that are stored in a cold area and do not to put them in your refrigerator unless you cannot eat them soon. Pick plump tomatoes that have smooth skin with no bruises, cracks or blemishes.

Encourage your kids to eat a nutritious OrganWise breakfast and lunch at school every day!



Whole grains are unprocessed grains such as wheat, corn, rice, oats, barley, quinoa, sorghum, spelt, and rye. The word “whole” in front of a particular grain means that the grain is in its “whole” form and thus has not been refined, which is the process that removes the bran and germ from the grain. Refining a grain makes it less healthy because it removes dietary fiber, iron, and many vitamins. So, when choosing bread products, cereals, rice, and pasta, look for the whole grain varieties because eating whole grains has been shown to reduce the risks associated with obesity, including heart disease, stroke, cancer and diabetes.

Because food labels are very confusing when it comes to whole grains, be sure to read the ingredient list on the package to make sure the word “whole” is listed with the first ingredient (example: whole wheat flour).

These are yummy recipes!

SIMPLE CORN SALSA
Goes great with grilled meat!
Makes 4 servings

2 chopped tomatoes or 1 can chopped tomatoes
2 tsp. extra virgin olive oil
1 cup fresh corn kernels (or 1 small can, drained)
1/8 tsp. sugar
Salt and pepper to taste
4 tsp. balsamic vinegar
1/4 cup finely chopped red onion
1/4 cup chopped cilantro leaves
1 jalapeño pepper, or to taste

Heat the oil in a skillet over medium heat. Add corn and cook for 2 minutes. Add sugar, salt and pepper and cook for another minute. Add vinegar and cook for 1 more minute. Transfer the corn into a small bowl and cool slightly. Stir in the tomatoes, onion, cilantro and jalapeño pepper. Serve with grilled chicken, beef or pork. Salsa can be made in advance and stored in the refrigerator for up to 2 days.

Adapted from: <http://www.foodfit.com/recipes/recipe.asp?rid=1641>



TOMATO & VIDALIA ONION SALAD - VERY EASY & HEALTHY! Makes 4 servings

3 large ripe tomatoes, sliced
2 Vidalia or other sweet onions, thinly sliced
Vinegar or vinaigrette to taste

Place tomato slices on large platter, then put onion slices on top of tomatoes. Drizzle with your favorite vinaigrette.

Adapted from: Beyond Gumbo: Creole Fusion Food from the Atlantic Rim, 2003. Harris, Simon & Schuster.

WHOLE GRAIN PITA PIZZA
Makes 2 servings

2 round whole wheat pitas
3/4 cup (-6 ounces) tomato spaghetti sauce
1/4 cup part-skim shredded mozzarella cheese
1 cup chopped vegetables (onions, peppers - your choice!)
Extra virgin olive oil or canola oil



Preheat oven to 350°F. Lay pitas on a flat surface. Spread 1/2 of the sauce on each pita round. If you are using chopped fresh spinach, add it now, before the cheese, so it won't dry out too much. Top each with cheese, and then vegetables. Drizzle with oil. Bake at 350°F for 15 minutes on cookie sheet.

Adapted from: <http://www.wholegrainscouncil.org/pdf/DozenEasyWGRecipes.pdf>

EAT MORE WHOLE GRAINS!

Substitute whole-grain products for refined products. Make sure “whole” is listed before the first ingredient. Try stone-ground whole wheat bread instead of white bread; whole wheat hotdog buns; whole wheat pasta instead of regular pasta; or brown rice. It's important to substitute the whole-grain product for the refined ones.

Try an unsweetened, whole grain cereal, or croutons on your salad, or in place of crackers with soup.

Popcorn, a whole grain, can be a healthy snack with little or no added salt and butter. But remember to read the label on packaged popcorn so you don't get too much fat and sodium in this healthy snack!

Adapted from: http://www.myspramid.gov/spramid/grains_tips.html



OWG Foods of the Month Club

Website: FoM Student Activity Packets

Whole Grains



**THE
ORGANWISE
GUYS**

Sir Rebrum®

Tomato



**THE
ORGANWISE
GUYS**

The OrganWise Guys® is a registered trademark of OrganWise Guys Incorporated. Permission to use and replicate as part of the HOPE school project is granted by The OrganWise Guys Inc. All other rights reserved.

OWG Foods of the Month Club

Website: Links to USDA Nutrition Materials for Children

WORD SCRAMBLE-WHOLE GRAINS

Grab Some Grains!

Unscramble the words and place the correct spelling in the boxes. Copy the letters from the numbered boxes into the

boxes at the bottom of the page with the same number to decode the hidden message.

NRAB

11

PCNROPO

10

NRBOW ICER

13

12

LEISUM

14

EKAWTBHCU

2

HOEWL TEWAH ABDER

4

3

8

TEAMALO

6

7

LEWOH NIAGR YABELR

5

9

1

1 2 3

4 5 6 7 8

9 10 11 12 13 14

See page 35 for answers.

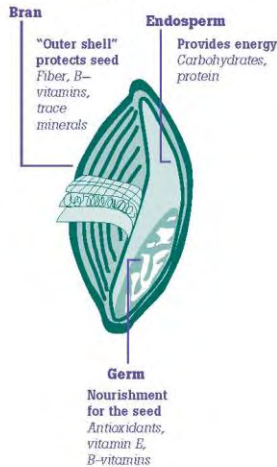
OWG Foods of the Month Club

Website: Links to USDA Nutrition Materials for Parents



















Make Half of Your Grains Whole

Whole grains contain the entire grain kernel: the bran, germ, and endosperm.

Whole grain kernel



Some Examples of Whole Grains:

- brown rice 
- buckwheat 
- bulgur (cracked wheat) 
- oatmeal 
- popcorn 
- whole-wheat cereal 
- muesli 
- whole-grain barley 
- whole-grain cornmeal 
- whole rye 
- whole-wheat bread 
- whole-wheat crackers 
- whole-wheat pasta 
- whole-wheat sandwich buns and rolls 
- whole-wheat tortillas 
- wild rice 
- whole cornmeal 
- shredded wheat cereal 

Whole Grain Tips— Check the ones you already do:

- Choose a whole grain, such as oatmeal, when you have hot cereal.
- Read the label on a cereal box to find the word "whole" listed with the first ingredient.
- For a change, try brown rice or whole-wheat pasta.
- When baking, substitute whole-wheat or oat flour for up to half of the flour in a recipe.
- Eat whole-grain crackers.
- Once a week or more, try a lowfat meatless meal or main dish that features whole grains (such as red beans and brown rice).

OWG Foods of the Month Club

Website: Links to USDA Nutrition Materials for Child Nutrition Professionals



Fact Sheet

Month	Foods of the Month		USDA Product Codes
September	Whole Grains Bread, flour, brown rice, pasta	Tomatoes	Whole Grain Pastas (B428, B836) Rice, Brown, Long-Grain Parboiled (B537, B538) Rice, Brown 25 (B545) Whole Wheat Flour (B351, B360) Oats 3, Rolled (B445) Oats 25, Rolled (B444) Oats 50, Rolled (B450) Tomato Paste, Canned (A252) Tomato Sauce, Canned (A239) Tomatoes, Canned, Diced (A241) Salsa, Canned (A237) <p style="text-align: center;">Tomatoes ONLY For Processing</p> Tomato Totes (A254) Tomato Paste, Drum (A249)



grains to foods that otherwise are not good choices for students. For example, some grain products contain a lot of added sugars (sucrose, honey, high-fructose corn syrup, glucose, or corn sweetener). Choose these products less often.



In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability.

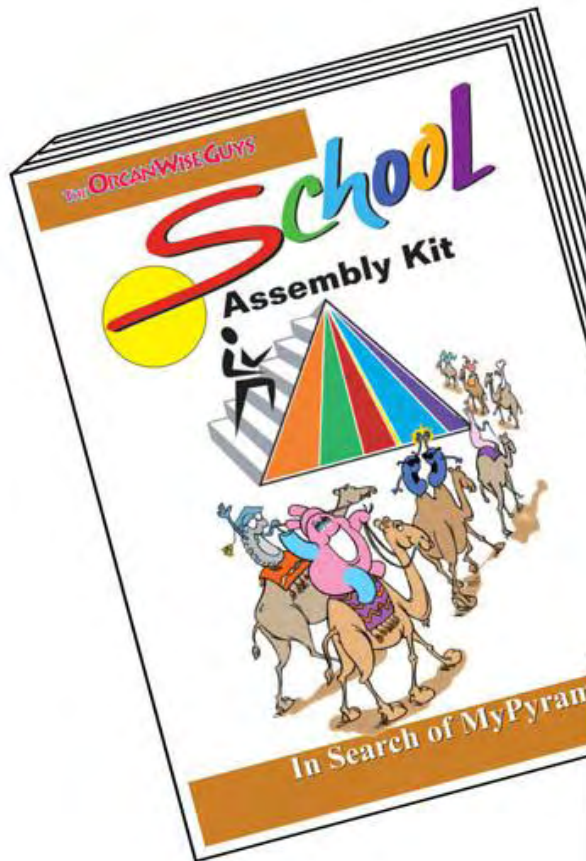
To file a complaint of discrimination, write to USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, DC 20250-9410, or call (800) 795-3272 (voice) or (202) 720-6382 (TDD). USDA is an equal opportunity provider and employer.



Food and Nutrition Service

OWG Foods of the Month Club

In Search of MyPyramid Assembly Kit



It's a good thing we were given clues!

CLUES:

1. Foods made from wheat, rice, oats, cornmeal, or barley is in this food group.
2. This food group gives the body energy.
3. Bread, cereal, pasta and oatmeal are foods in this group. It begins with the letter "G."

9

THE ORGANWISE GUYS

Use the diagram. Label each section of MyPyramid with the correct food group label. Then color each section with the correct color.

In Search of MyPyramid

(Your name) _____
has officially unraveled the mysteries of MyPyramid!

Original Seal

Sir Rebrum
Sir Rebrum, Leader of Search Team

10

GRAINS
Make half your grains whole

OWG Rules
Low-Fat
High-Fiber
3 Slices of Water & Exercise

Most grains are naturally low in fat.

CLEAN ARTERY

Whole grain choices are high in fiber!

10

Peri Stolic

Foods of the Month Tasting Events



**Food tasting led by Sodexo
Foodservice Director Rick Herwaldt
in Batavia, IL**



**Food tasting led by University Extension
Nutrition Educator Bonnie Rowe
in St. Johns County, FL**



**Food tasting at Ojus Elementary, including
School Board Member Dr. Martin Karp,
in Miami-Dade, FL**

Foods of the Month Tasting Events



Whole grain bread, olive oil, broccoli, and black bean and tomato tasting event at The Cushman School in Miami, FL



Foods of the Month for sale at Cushman School Farmer's Market

Farmer's Market at Cushman
Friday, January 23
11:00 am

Organic and locally grown items that will be available for purchase:

Bok Choy	Cucumbers
Peppers	Radishes
Broccoli Rabe	Zucchini
(HOPS food of the January)	Assorted Herbs
Eggplant Varieties	Apples
Carrots	Oranges
Baby Head Lettuce	Strawberries

And more...
Thank you
for choosing healthy foods!



Foods of the Month Cafeteria Cards





School Gardens

cheering for broccoli

School Assemblies



Led by Univ. of FL
St. Johns County
Extension and
4-H High School
Students!!



Healthy Cafeteria
Sunrise Elementary
USDA HealthierUS
Silver Award



USDA FNS Chief of Staff Eric Steiner, FL Dept. of Education Food & Nutrition Management Administrator Cathy Reed, and Dr. Danielle Hollar visit Sunrise Elementary during the *USDA HealthierUS Silver* award celebration!



Search FNS

Go

- Search all USDA
- Search Tips

Browse by Subject

- Community Outreach
- Data & Statistics
- Financial Management
- Forms
- Food Safety
- Grants
- Nutrition Education
- Regulations & Policy
- Research
- Programs & Services

You are here: [FNCS Home](#) > [In the Picture](#)

In the Picture

Healthier Options for Public Schoolchildren (HOPS)



The OrganWise Guys

Department of Health and Human
Services (DHHS) Secretary's
Innovation in Prevention Award

Gold Rating
by The Cooper Institute
and The Michael and
Susan Dell Foundation



Healthier Options for Public Schoolchildren (HOPS) Study & The OrganWise Guys



Danielle Hollar, PhD, MHA, MS

Agatston Research Foundation;
Department of Medicine
University of Miami Miller School of Medicine
Principal Investigator

Arthur S. Agatston, MD

Agatston Research Foundation;
Department of Medicine
University of Miami Miller School of Medicine
Co-Principal Investigator

Michelle Lombardo D.C.

The OrganWise Guys Inc.
Collaborator/Intervention Tools

Sarah E. Messiah, PhD, MPH

Department of Pediatrics, Division of Pediatric Clinical Research
University of Miami School of Medicine
Director, HOPS Data Coordinating Center

Marie Almon, MS, RD
Nutrition Director

T. Lucas Hollar, PhD
Data Manager

Caitlin Heitz
Research Assistant



AGATSTON
RESEARCH
FOUNDATION

research education prevention

Healthier Options for Public Schoolchildren (HOPS) Study

HOPS Aim

Test a set of interventions in the elementary school setting including:

nutrition & healthy lifestyle education,
modeling of education via school menus,
and increased physical activity

*** Feasible, Replicable, & Effective ***

HOPS Design 2008-9

80

Elementary Schools
(~34,724 Children)

53

Research Schools
(~23,951 Children)

27

Program Schools
(~10,773 Children)

Florida

Illinois

Indiana

Mississippi

New York

North Carolina

West Virginia

28

(including 16 elementary;
4,183 children)

After-School Sites
Florida only

HOPS Nutrition Standards

- Meet age-appropriate nutrient standards based on Recommended Dietary Allowances (RDAs)
- Follow the USDA 2005 Dietary Guidelines for Americans that emphasize:
 - Fruits, vegetables, and whole grains
 - *Quality* of calories matters, not reduction of calories
 - Balancing calories in and calories out is key



Dietary Intervention Results

Intervention Breakfast v. Control Breakfast

Fats: 26.2% less total fat
 20.7% less saturated fat

Dietary Fiber: 2.8 times more dietary fiber

Intervention Lunch v. Control Lunch

Fats: 29.9% less total fat
 21.8% less saturated fat

Dietary Fiber: 15% more dietary fiber

Dietary Intervention Results: Fiber

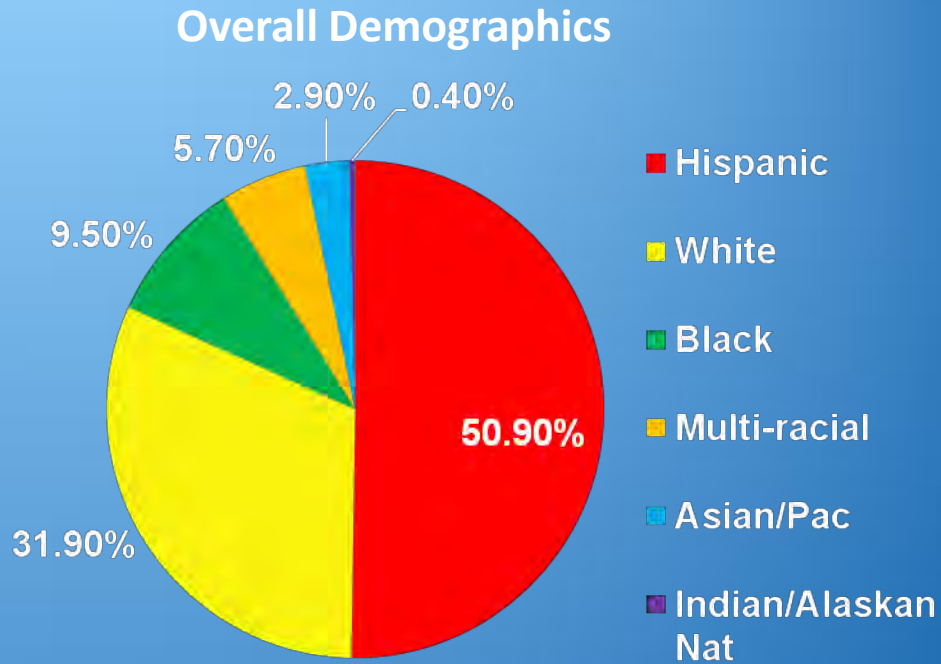
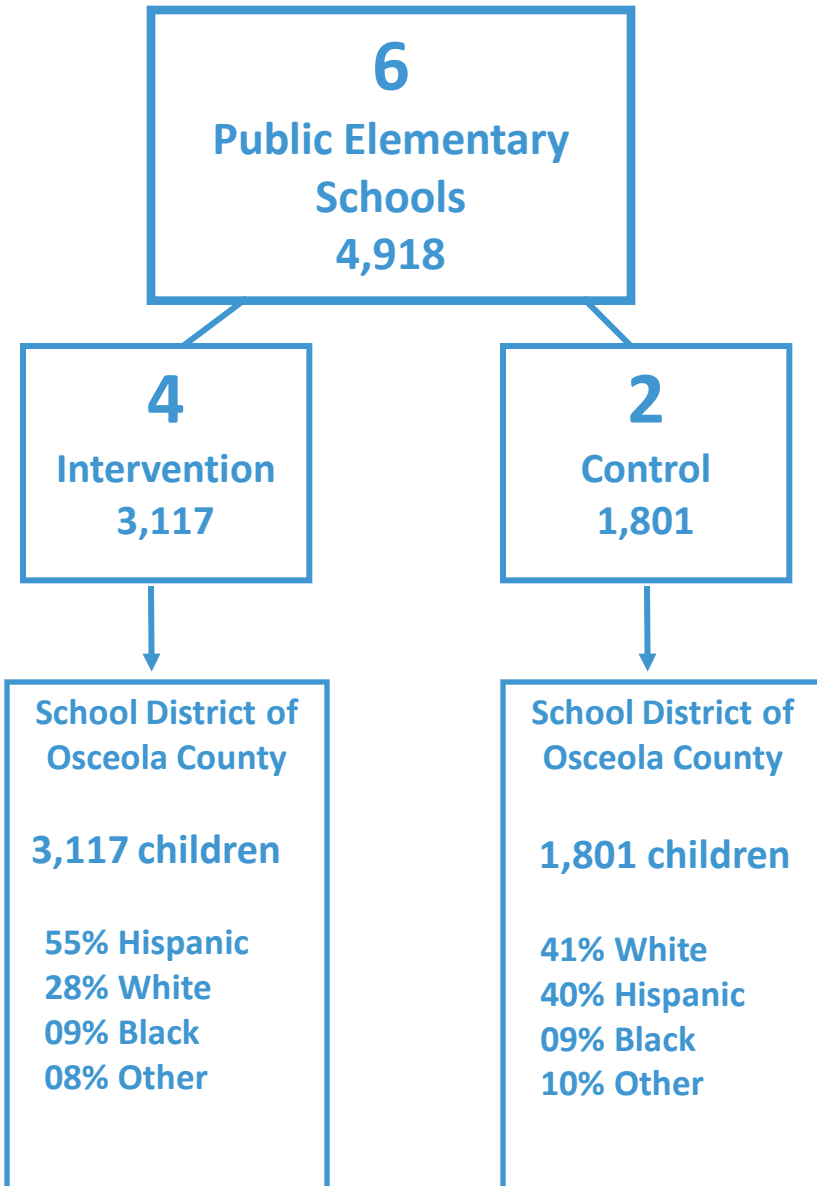
Breakfast

- Daily servings of whole grain breads and cold cereals in place of white/refined flour breads and high-sugar/non-whole grain cereals
- Servings of whole grain-breaded chicken nuggets instead of white/refined flour-breaded chicken nuggets

Lunch

- Daily servings of whole grain breads
- Serving only whole grain pizza, corn dogs with whole grain coating, and chicken nuggets with whole grain breading
- More frequent servings of whole, fresh fruits instead of canned fruits
- More frequent servings of salads and vegetables

HOPS Design (2004-2006)



58.7% qualify for Free or Reduced Priced Meals in the United States Department of Agriculture (USDA) National School Lunch Program

Percentages not equal 100 in all cases due to rounding.

Why BMI Percentile vs. BMI?

Weight measure for children

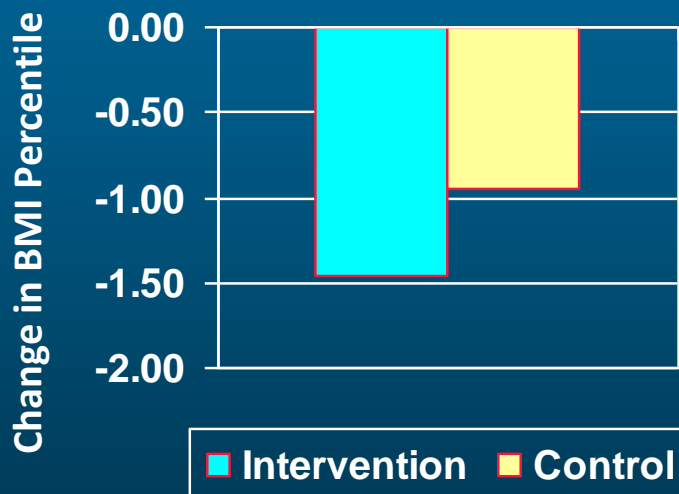
Takes into consideration a child's normal body fatness, which changes as the child matures

HOPS 1 & HOPS 2: BMI Percentile Change

HOPS 1:

Change in BMI Percentiles by Intervention Status

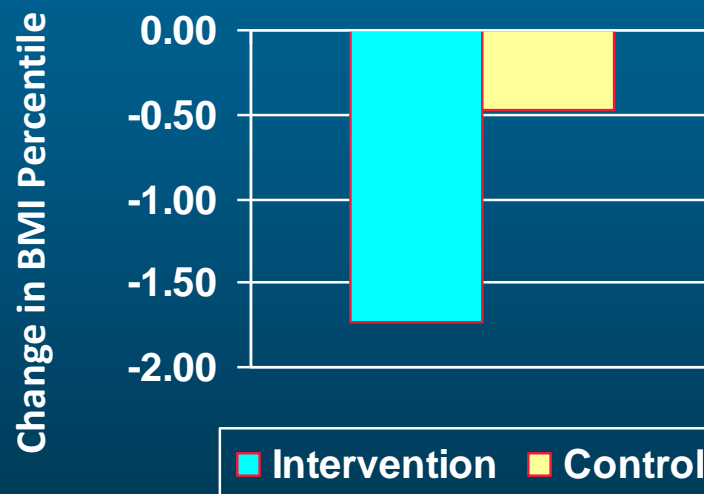
Fall 2004 to Spring 2005



HOPS 2:

Change in BMI Percentiles by Intervention Status

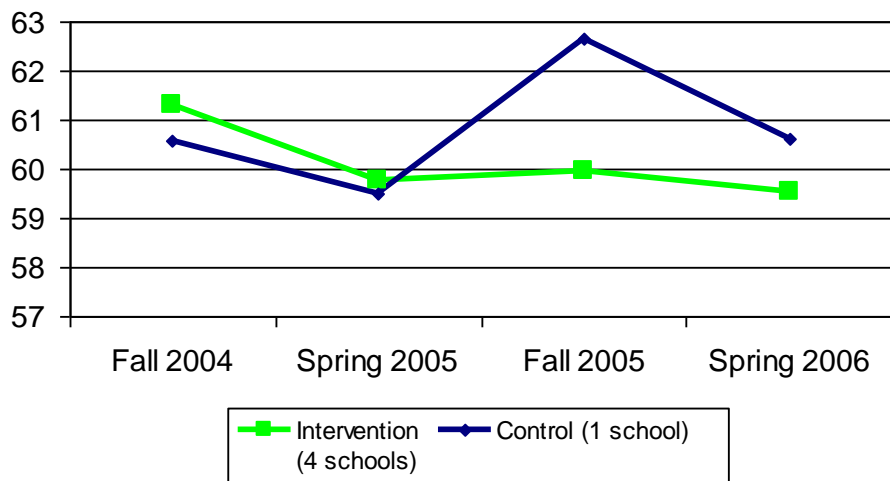
Fall 2005 to Spring 2006*



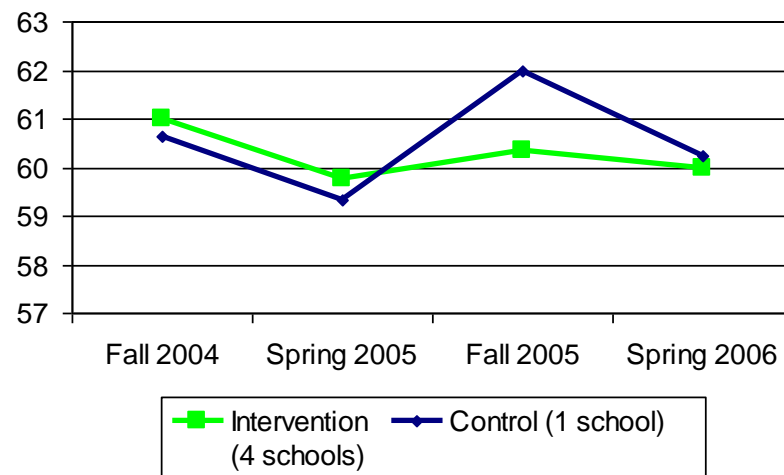
*p=.007

Diastolic Blood Pressure Results

Diastolic Blood Pressure, Female



Diastolic Blood Pressure, Male



HOPS 1 & HOPS 2: Academic Improvement

Group	Academic Test Score	Treatment (# of Schools)	2004-2005	2005-2006	P-value (Fall 04-Spring 06)
All	FCAT-Math	Intervention (4 schools)	296.40(59.26)	307.94(51.25)	0.0005
		Control (1 school)	285.46(53.82)	276.15(60.91)	
	FCAT-Reading	Intervention (4 schools)	291.32(59.76)	292.43(57.70)	0.08
		Control (1 school)	279.92(65.72)	281.73(55.77)	
Hispanic	FCAT-Math	Intervention (4 schools)	290.79(62.44)	303.40(52.67)	0.0062
		Control (1 school)	281.21(59.78)	270.13(67.63)	
	FCAT-Reading	Intervention (4 schools)	284.73(61.56)	288.22(57.69)	0.09
		Control (1 school)	269.87(72.08)	276.77(58.10)	
White	FCAT-Math	Intervention (4 schools)	319.84(43.53)	330.84(39.70)	0.016
		Control (1 school)	304.74(29.13)	299.74(36.56)	
	FCAT-Reading	Intervention (4 schools)	319.98(43.37)	315.47(54.64)	0.16
		Control (1 school)	306.37(45.10)	294.68(53.88)	
Black	FCAT-Math	Intervention (4 schools)	306.79(46.41)	311.48(41.53)	0.04
		Control (1 school)	264.80(52.16)	267.60(44.13)	
	FCAT-Reading	Intervention (4 schools)	302.12(51.21)	294.87(53.29)	0.53
		Control (1 school)	287.80(54.56)	279.60(33.21)	

Healthy, Smart Results!

- The **OrganWise Guys/HOPS** nutrition and healthy lifestyle education (including both nutrition and physical activity components) combined with role-modeling by school foodservice staff produce statistically significant results:
 - **Weight measures** significant improvements in body mass index z scores and weight z scores of intervention v. controls.
 - **Blood pressure measures** significant improvements in intervention children v. controls.
 - **Academic achievement scores** were significantly higher for intervention children v. controls.
- Health and academic improvements are especially strong in low-income children
- Structured physical activity enhances results
- Special attention needs to be placed on identifying effective interventions for black children
- Prevention models should consider including summer programming

Results Presented at Professional Meetings

American Academy of Pediatrics National Conference & Exhibition
American College of Cardiology Scientific Sessions
American Dietetic Association, Food & Nutrition Conference and Exposition
American Heart Association, Scientific Sessions
American Heart Association, Annual Conference on Cardiovascular Epidemiology and Prevention
American Public Health Association Annual Meeting & Exposition
CDC/DHHS National Prevention Summit
FL After School Alliance Annual Meeting
FL School Health Association Annual Conference
Galaxy III Educational Programs (University Extension)
National School Board Association Annual Conference
Obesity Society Annual Scientific Meeting
School Nutrition Association Annual Nutrition Conference
Society for Nutrition Education Annual Conference
USDA National Leadership Summit

OrganWise Guys Partnerships:

Creating the conditions for success that all children need to thrive

Government Partners:

School Boards and Superintendents,
elementary school principals, staff,
foodservice departments, and
especially children

Area Health Education Centers (FL Keys)

State Departments of Education and
Agriculture

State Departments of Public Health

United States Department of
Agriculture (federal, regional, local
affiliates)

United States Department of Health
and Human Services

University Extension (Nutrition
Educators, 4H Leaders and High
School Students, Master Gardeners)

Private Partners:

Blue Foundation for a Healthier Florida
Health Care Service Corporation (Blue
Cross Blue Shield of IL, NM, OK, & TX)

Health Foundation of South Florida

Mississippi Food Network

The Oliver Foundation

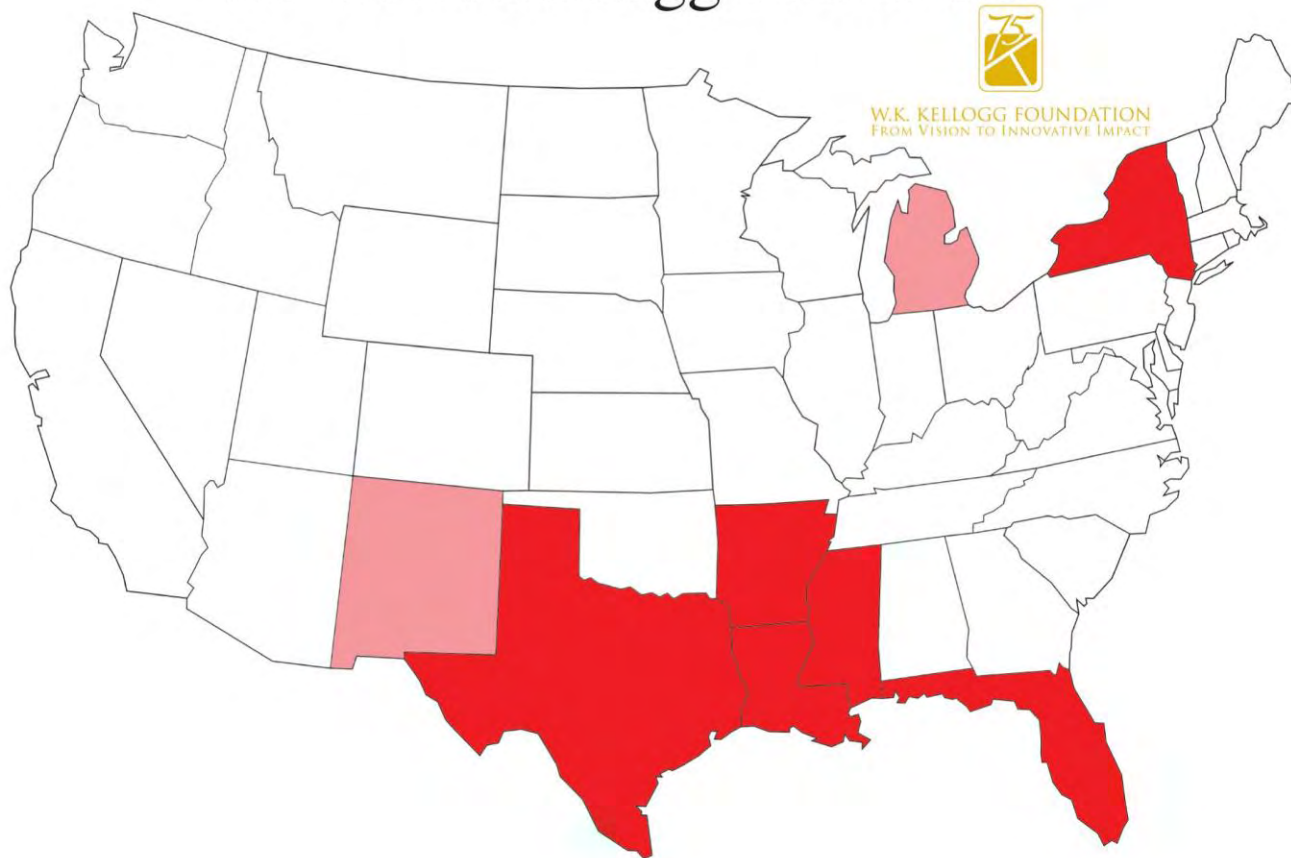
Organic Gardening (magazine)

Sodexo

W. K. Kellogg Foundation

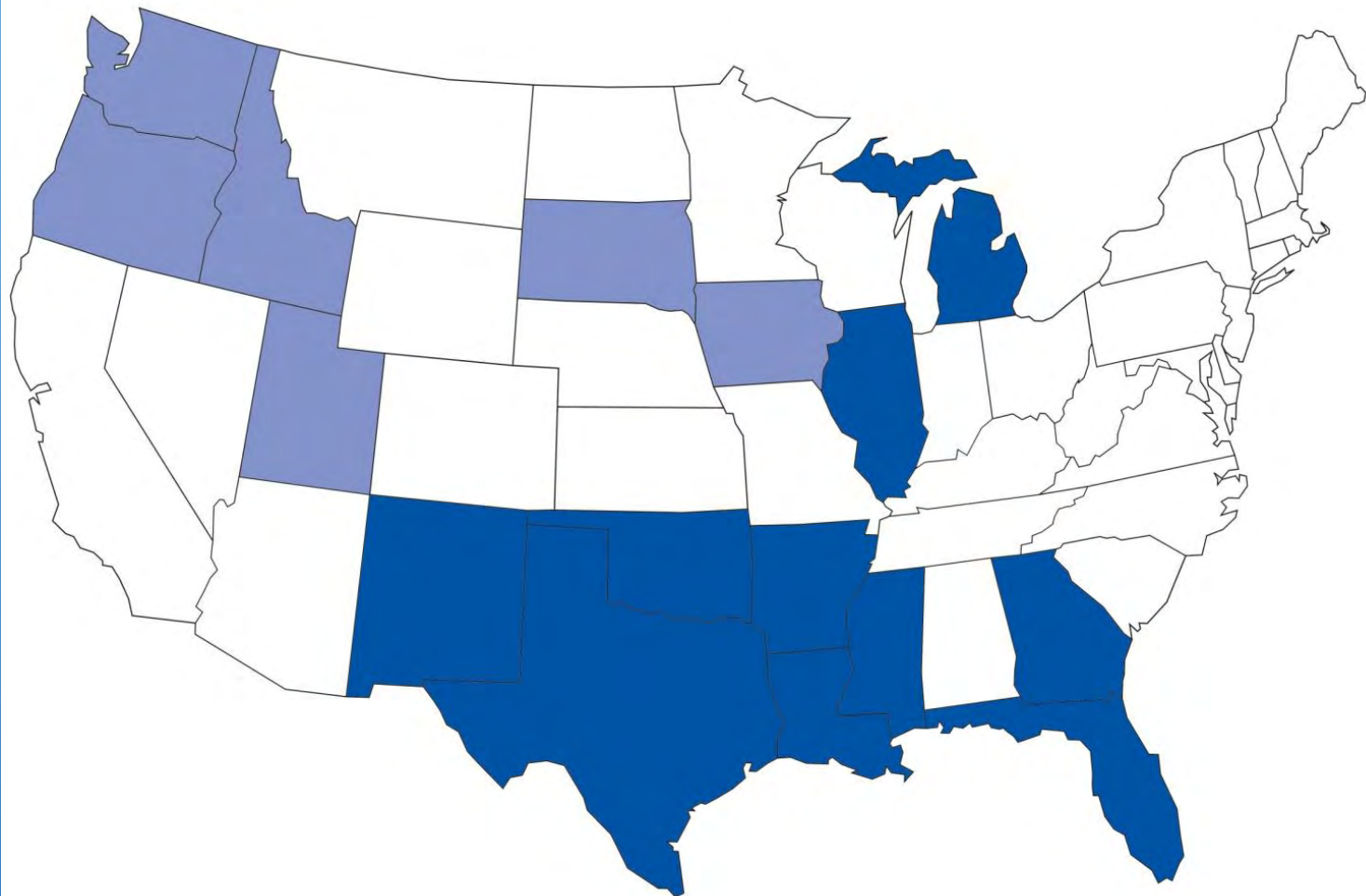
And many more! (hopefully you!)

Delta HOPE/OWG Projects funded by the W. K. Kellogg Foundation



**\$1.57 Million 4-Year W.K. Kellogg Foundation Delta HOPE
(MS, LA, AR, NY)**

**\$2 Million W.K. Kellogg Foundation Katrina Relief Grant
(MS, LA, TX, FL)**



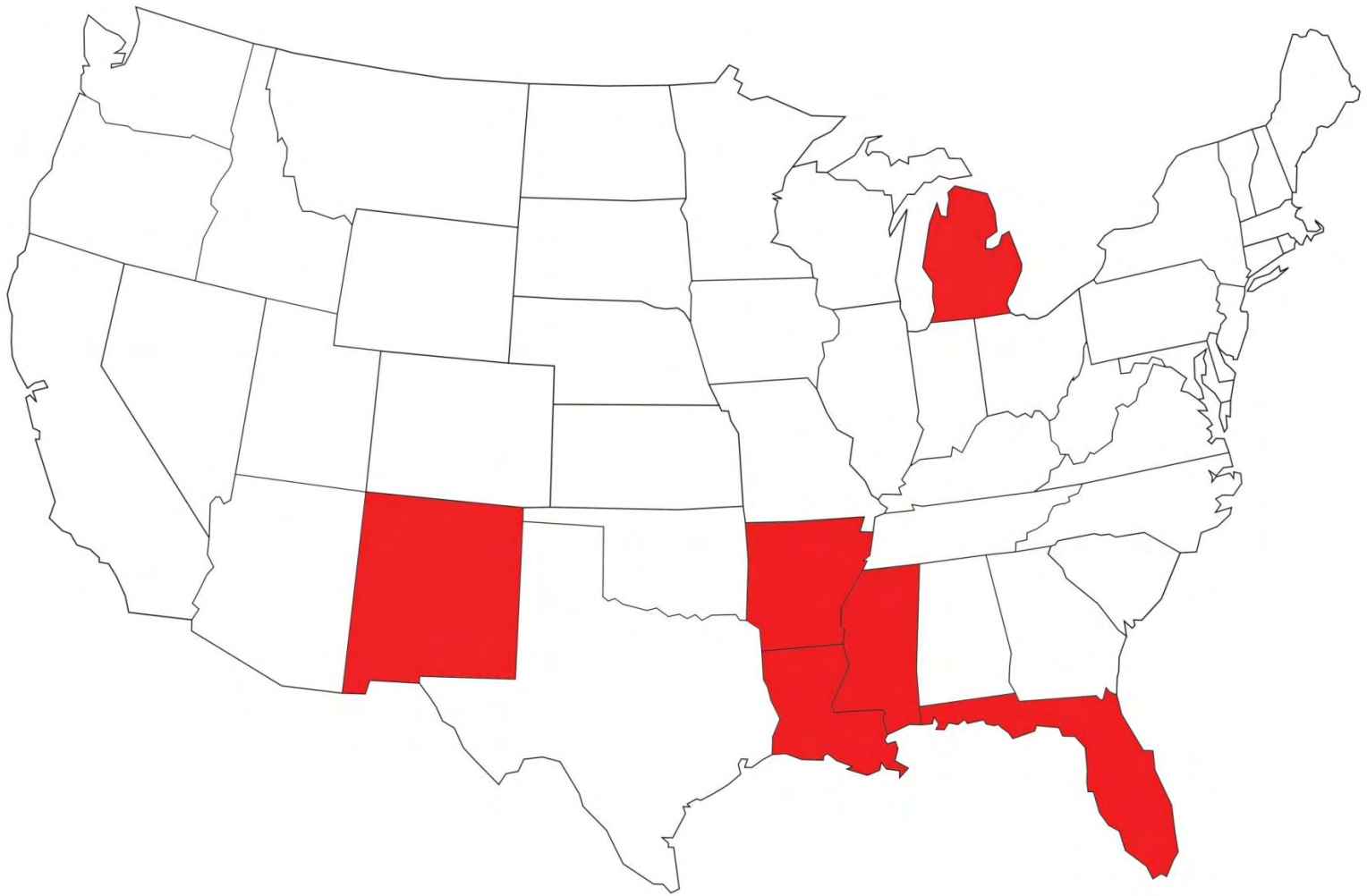
\$1.8 Million Initiative 5-Year (BCBS of Louisiana Foundation/LSU AgCenter)

\$250,000+ Initiative (BCBS of Mississippi Foundation/Mississippi State)

\$900,000 3 Initiative (WellPoint, HealthMPowers GA)

\$100,000 Initiative (Blue Foundation for a Healthier Florida)

\$250,000 originally, now \$1 Million+ 5-year project Four-State Initiative (Health Care Services Corp. TX, NM, IL, OK)



NEW
6-State \$2 Million W.K. Kellogg Foundation grant

OrganWise Guys Partnerships:

Creating the conditions for success that all children need to thrive

University Partners:

Louisiana State University AgCenter

Marshall University (WV Extension)

Michigan State University Extension

Mississippi State University Extension

New Mexico State University Extension

Purdue University Extension (pending)

TX A&M University; Institute for Obesity
Research and Program Evaluation

University of Arkansas Extension

University of Florida Department of
Consumer and Family Sciences
(Extension)

University of Miami Miller School of
Medicine, Dept. of Clinical Pediatrics

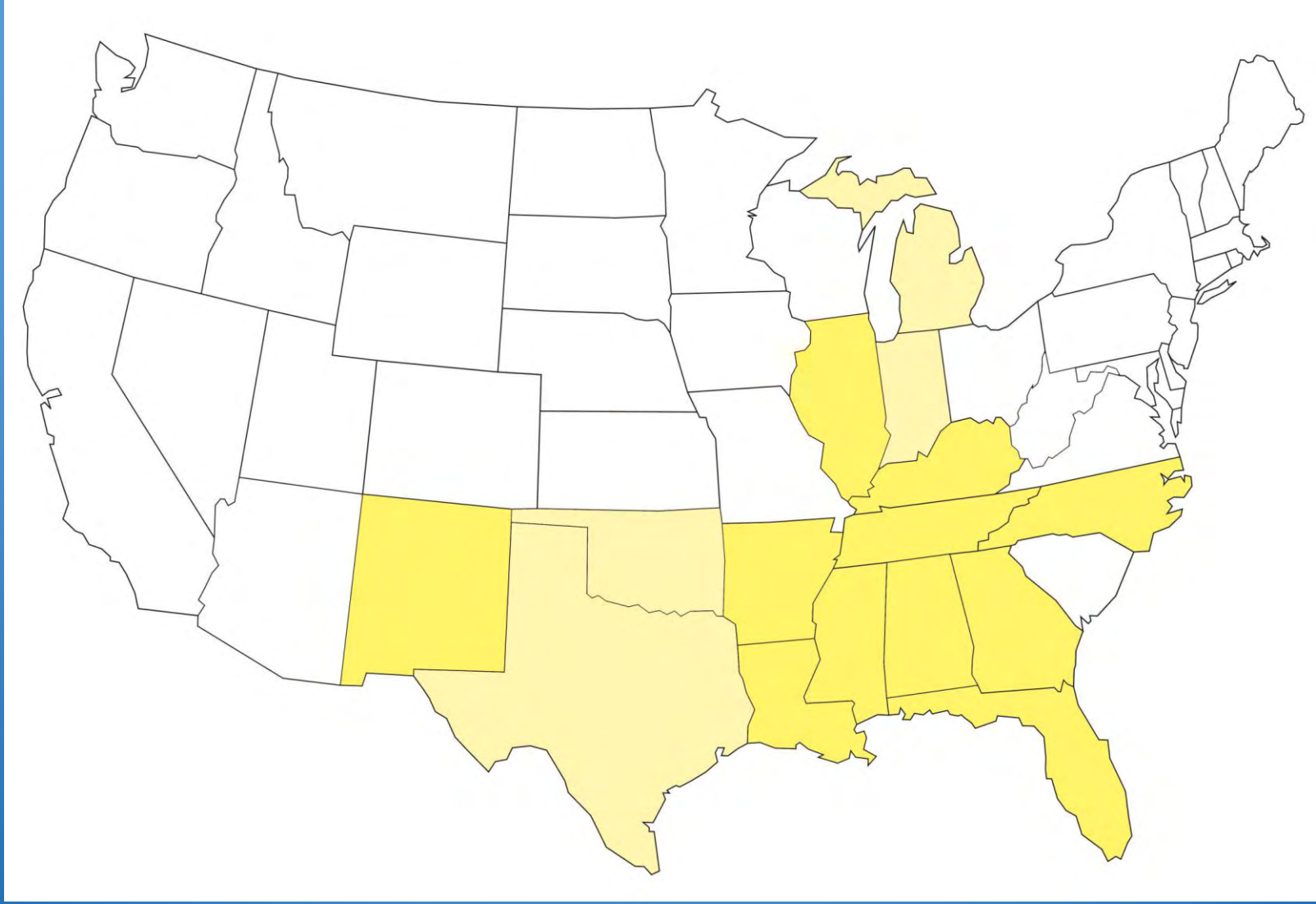
**USDA Supplemental
Nutrition Assistance
Program (SNAP)
Education**

+

**University Extension-
School Partnerships**

=

**Sustainable Nutrition
and Healthy Lifestyle
School-based
Programming**



USDA Supplemental Nutrition Assistance Program (SNAP)

Education

Dark Yellow – ongoing

Light Yellow- putting in plan upcoming year!



The OrganWise Guys Comprehensive School Program

For more information contact:

Dr. Danielle Hollar

DanielleHollar@gmail.com

Dr. Michelle Lombardo

Michelle@organwiseGuys.com

