Learning About Food in Urban Communities

Educational Plan for the Food District at Weinland Park

OSU Extension Project Collaborators
Susan Colbert, Julie Fox, Stacy Haught, Michael Hogan, Marilyn Rabe, Christie Welch

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An Educational Plan For The Food District at Weinland Park

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Project Contributors

Susan Colbert
Susan currently serves as Community Development Program Director for OSU Extension in the University District, located in Columbus, Ohio. She began her employment with OSU Extension in 2000. Susan possesses a Bachelor of Science dual degree in Psychology and Sociology and a Master of Science degree in Social Sciences with a focus on Applied Public Affairs Studies. She has over 20 years of experience in Community/Economic Development in the states of New York and Ohio.

Julie Fox, Ph.D.
Dr. Fox serves as a Program Director and Marketing Specialist for The Ohio State University, College of Food, Agricultural, and Environmental Sciences. She is based at the OSU South Centers and provides leadership for a statewide team to advance economic and community development through research and Extension.

Michael Hogan
Mike is an Extension Educator and Associate Professor with OSU Extension. Hogan also serves as the statewide Sustainable Agriculture Coordinator for OSU Extension and state coordinator in Ohio for the USDA SARE program (Sustainable Agriculture Research and Education). In Weinland Park, Hogan has developed partnerships which enabled him to teach urban local food system training programs for more than 800 urban residents.

Marilyn Rabe
Marilyn is an Extension Educator for Family and Consumer Science and the County Director for OSU Extension, Franklin County. She has been with OSU Extension for over 20 years. Her educational background is a B.S. in Elementary Education and a M.S. in Human and Community Resource Development with an emphasis on Extension Education. Her focus in this project has been to identify educational opportunities for adults and youth in relation to food and wellness.

Christie Welch
Christie has been with the OSU South Centers Business Development Network since 2003. In this role she has worked with a variety of small businesses to provide information and education in these areas of business; money, marketing, and management. Christie currently serves as farmers’ market specialist and business development specialist with the Ohio Cooperative Development Center.

Stacy Haught, AmeriCorps VISTA
Stacy is working with the OSU Extension Community Development team thanks to a service term with AmeriCorps VISTA. Her contributions to the project include researching existing Extension programs and other educational resources to support the sustainability of the Weinland Park Food District.

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Keith L. Smith is the Associate Vice President for Agricultural Administration; Associate Dean, College of Food, Agricultural, and Environmental Sciences; Director, Ohio State University Extension; and Gist Chair in Extension Education and Leadership.

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Introduction

“Ohio State University Extension has been an incredible opportunity for residents in Weinland Park,” said Joyce Hughes, president of the Weinland Park Community Civic Association. “They provide education, training, job fairs, money management and so much more.”

This Educational Plan, developed for the Food District @ Weinland Park, is a comprehensive guide that draws upon a foundation of national, state and local Extension research-based programming, as well as the literature, urban agriculture resources, existing community assets, and more than a year of engagement with community residents.

Weinland Park

Weinland Park is an urban neighborhood located between downtown Columbus, Ohio and The Ohio State University (Census tracts 16 & 17). It is home to approximately 4,500 residents, many of whom confront unemployment, poverty and crime on a daily basis. Weinland Park’s average household income ($18,613) is well below the average for Columbus ($48,544), and Weinland Park also has a disproportionate percentage of households earning less than $10,000 a year (39.87%) as evidenced by the high concentration of Section 8 housing units. Despite the challenges of this community, residents and businesses have demonstrated resiliency. With the help of community, corporate, civic, church and university partners this community is being revitalized.

Urban Food and Agriculture

This community decided to use food as a focus for transformation. Food systems are intentional, collaborative efforts between consumers in cities, decision makers, and food producers in a region to build more locally-based, self-reliant food economies—where sustainable food production, processing, distribution and consumption are integrated to enhance the economic, environmental and social health (Feenstra 2002). Urban agriculture has been defined as the growing, processing, and distribution of food and other products through intensive methods in and around cities (Brown and Carter 2003). Agriculture is a critical part of any movement towards sustainability because it can have profound effects on the environment, human health, and the social order (Horrigan et al., 2002).

To explore how the Weinland Park community could make the production, processing, distribution, preparation and celebration of food a catalyst for community development, the team invested in a two-year Urban Agriculture Overlay Planning Project.

A Focus on Education

This Educational Plan builds on existing education and infrastructure. It remains flexible based on emerging interests related to specific developments (food production, food & business, food & family, food & community). The goal of the plan and this resource is to cultivate community through food-related education and sustainable economic development. Sustainability must extend to every stage in the life cycle of food, ranging from farming practices to distribution to consumption (Gopalan, 2001).

Connected to Regional Food Systems

This project aligns with other central Ohio, statewide and regional food system development, such as the Food Policy Council Network, http://glennschool.osu.edu/food and Central Ohio Food Assessment and Plan, www.morpc.org/pdf/CentralOhioLocalFoodAssessmentAndPlan2010.pdf, as well as the associated regional website, http://centralohiostatefood.org and county food council websites, http://franklincountylocalfoodcouncil.org.

As part of the Educational Plan, the Food District at Weinland Park can benefit from staying connected to and collaborating with area food system developments in order to attract a broad range of educational resources and link specialized instructional expertise to serve priority needs identified in Weinland Park.

Built on a Foundation of Community Connections

For more than ten years, Ohio State University (OSU) Extension has provided a consistent presence and innovative education in the Weinland Park community. OSU Extension is the community outreach arm of a world-class research institution: The Ohio State University, College of Food, Agricultural and Environmental Sciences. Residents receive consultation and education from OSU’s faculty, staff and students in the field of agriculture, community development, business management, and marketing.

The OSU Extension team has been involved in previous projects that provided groundwork for this Educational Plan. For example, an OSU Extension educator serves on the Weinland Park Collaborative, Weinland Park Community Civic Association Advisory Group, University District Organization, University Community Business Association, Ohio Transportation Authority Mobility Advisory Board, United Way of Central Ohio Leadership Advisory Committee, and the Community Economic Development Corporation of Ohio (CEDCO).

During the past two years, OSU Extension educators have engaged with community residents, business owners and leaders through idea sessions, strategic planning meetings, survey research, hands-on workshops, community festivals and presentations/dialogues with various groups. OSU Extension educators also reviewed and contributed to publications developed before and during the scope of this project. As part of the national Extension network, OSU specialists drew upon expertise from a community of colleagues throughout the U.S. (Reports referenced in Appendix.)

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Food Production

The Food Production section of this Educational Plan contains a listing of many of the informal, non-credit educational programs offered by Ohio State University Extension faculty and staff for individuals, families, businesses, and communities on topics related to some aspect of food production. While many of these programs have traditionally focused on food production in rural areas of Ohio, most of these programs can be (and have been) adapted to focus on food production in urban areas of Ohio, including the Weinland Park neighborhood of Columbus.

Urban spaces for food production include vacant lots, parks, bodies of water, rooftops, walls and fences, balconies, yards, basements, hoop houses and greenhouses...

(Dunn and Krigbaum, 2004; Neher, 2002; Falmahi, 1998; Kaufman and Bailkey, 2000).

This section of the Educational Plan is not intended to be an exhaustive list of all of the different educational programs, which OSU Extension offers in the area of food production. Rather, it lists several programs, which can be useful to the community as the Food District at Weinland Park evolves. During this evolution, the educational needs of Weinland Park residents, businesses, and organizations will change, and different educational programs will be needed to address specific issues and needs in the community. OSU Extension is uniquely equipped to provide very specific educational programs to address these changing needs and issues upon request.

In addition to the workshops, demonstrations, and field days listed in this section, OSU Extension provides educational materials on thousands of different food production topics, in both print and digital formats. These materials range from single-topic fact sheets on topics such as pruning apple trees, to more comprehensive bulletins on how to grow fruit crops in Ohio. Most of these educational materials are available free or for a small fee at the OSU Extension website at www.extension.osu.edu.

Topics covered in this section include Growing for Your Family and Community and Growing for Profit.

In addition, health and wellness and food safety are covered in all sections of this publication.

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Edible Producing and Horticulture

Through Extension, learners get research-based answers from industry experts in America’s largest and most comprehensive university system, land-grant universities. Created by Congress, land-grant universities study subjects relevant to everyday life. Professional educators bring the results of their research into every community, providing unbiased, research-based practical education which people which can use, extension.org.

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GROWING WITH YOUR FAMILY & COMMUNITY

VEGETABLE GARDENING WORKSHOPS AND FIELD DAYS
Source: Ohio State University Extension
Teacher: OSU Extension Educators
Learner: Individuals who want to learn how to begin or improve vegetable gardens
What: Various workshops and events, some with certification of course completion
How: Lecture/activities, demonstration, field trips
Where: Classroom, field/garden, offsite experience; statewide by county
When: Year-round
Cost: Free to $50 per person depending upon location and workshop content
Link: http://extension.osu.edu
Topic: Food Production and Food & Business

DIG IN! GROWING A COMMUNITY: A GUIDE FOR STARTING A COMMUNITY GARDEN
Source: Ohio State University Extension
Teacher: OSU Extension Educators
Learner: Community leaders and volunteers
What: Resource guide with learning objectives (see Notes)
How: Independent learning
Where: At home, in community meetings (auditorium, classroom, community center)
When: As needed
Cost: Free
Notes: Topics include recruiting neighborhood volunteers, budgeting, fundraising, site assessment, soil testing, raised beds, healthy soil, pest management, crop types and rotation, inspiring leadership and consensus process
Topic: Food Production and Food & Business

MASTER GARDENER PROGRAM
Source: Ohio State University Extension
Teacher: OSU Extension Educators
Learner: Community members, gardening enthusiasts
What: Certification and yearly volunteer hours (application required)
How: Lecture/activities, demonstrations, field trips
Where: Statewide by county
When: As needed
Cost: Approximately $100 to $200 per participant
Link: www.mastergardener.osu.edu
Topic: Food Production and Food & Community

SCHOOL GARDENING WORKSHOPS FOR TEACHERS
Source: Ohio State University Extension
Teacher: OSU Extension Educators, school teachers
Learner: Classroom teachers who desire to incorporate school gardens into classroom and extracurricular activities
What: Certification of course completion, continuing education credits
How: Lecture/activities, demonstration, field trip
Where: Classroom, field/garden, off-site experience
When: Day-long workshop, as needed, can be customized for specific school needs
Cost: Approximately $40 per participant
Link: http://extension.osu.edu
Topic: Food Production and Food & Community
Youth and Food Production

The programs on the following seven pages are part of the Ohio 4-H Youth development curriculum provided by Ohio State University Extension. The first four are classroom enrichment programs that provide hands-on, standards-based experiences. Many of these programs are taught by OSU Extension faculty and staff. Many classroom teachers will find individual 4-H project books and resource guides helpful to supplement classroom activites on many topics. A complete listing of individual 4-H project books can be found at www.ohio4h.org/publications. There are nearly 200 different individual 4-H projects on dozens of different subjects. Four of these individual 4-H projects related to food production are listed on pages 10-13 in this Educational Plan.

ACRES OF ADVENTURES

Source: Ohio State University Extension, 4-H Curriculum
Teacher: OSU Extension Professionals, Afterschool Coordinators, Teachers
Learner: Youth, primarily grades 3–5: Can be adapted for younger and older audiences.

What: Two books cover eight agriculturally-based units titled: All About Agriculture, Fast Food Agriculture, Mystery Agriculture, Plant Detectives, Agriculture Gone Wild, Farm Physics, Frontier Living, and Insect Invasion

How: Forty hands-on learning activities compiled into lesson plans that can be used as a series or independently.

Where: Classroom or an afterschool program
When: As needed

Cost: The curriculum is available to purchase. See web site for current cost. Each lesson plan will require various materials.

Link: Curriculum can be ordered here: www.4-Hmall.org

Notes: Topic: Food Production and Food & Family

4-H GO PLANTS!

Source: Ohio State University Extension, 4-H Curriculum
Teacher: Volunteer, Teacher, Afterschool Coordinator, Extension Professional, *Training can be provided by the 4-H Extension Professional
Learner: Youth in grades 3–4

What: This curriculum designed to aid the classroom teacher in guiding the learner through the life cycle of a plant. The five-unit book focuses on a specific part of the plant in each unit—seeds, roots, stems, leaves, flowers.

How: Lessons are intended to be taught in 60-minute intervals, with the potential to be expanded to 120 minutes.

Where: Classroom or after school program
When: Intended to be used as a five week, five lesson unit curriculum but can be adapted to use lessons independently.

Cost: The book is available for purchase at the local Extension Office. Call the office for current costs. Each lesson requires various low cost materials or consumables.

Link: www.ohio4h.org/plants

Notes:
Topic: Food Production and Food & Family
**VEGETABLE GARDENING**

**Source:** Ohio State University Extension, 4-H Curriculum

**Teacher:** Volunteer, Teacher, Afterschool Coordinator, Parent

**Learner:** Youth ages 9 – 18

**What:** This beginner level project is designed for youth with limited or no experience in gardening.

**How:** Project completed by individual student or small group

**Where:** Classroom, any place where youth can gather

**When:** To Be Announced

**Cost:** Costs will include the project book and gardening supplies.

**Link:** [http://estore.osu-extension.org/productdetails.cfm?sku=671](http://estore.osu-extension.org/productdetails.cfm?sku=671)

**Notes:**

**Topic:** Food Production and Food & Family

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**CHICKQUEST**

**Source:** Ohio State University Extension, 4-H Curriculum

**Teacher:** Volunteer, Teacher, Afterschool Coordinator trained by OSU Extension Staff

**Learner:** Youth ages 9 – 18

**What:** Youth use science, engineering, and technology to investigate the life cycle of an embryonic chicken egg.

**How:** Hands-on learning is facilitated by an adult leader

**Where:** School classrooms

**When:** To Be Announced

**Cost:** Costs will include the project book, incubator and related materials.

**Link:** [http://estore.osu-extension.org/productdetails.cfm?sku=167GPM](http://estore.osu-extension.org/productdetails.cfm?sku=167GPM)

**Notes:**

**Topic:** Food Production

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**4-H BEEKEEPING PROJECT**

**Source:** Ohio State University Extension, 4-H Curriculum

**Teacher:** Volunteer, Teacher, Afterschool Coordinator, Parent

**Learner:** Youth ages 9 – 18

**What:** Participants learn about colony care and management

**How:** Hands-on, self-directed activities

**Where:** Classroom, outdoor space

**When:** To Be Announced

**Cost:** Costs include the curriculum and any beekeeping supplies

**Link:** [http://estore.osu-extension.org](http://estore.osu-extension.org)

**Notes:**

**Topic:** Food Production and Food & Family
**4-H JR. MASTER GARDENER PROGRAM**

**Source:** Texas A&M 4-H Curriculum

**Teacher:** Volunteer, Teacher, Afterschool Coordinator, Parent

**Learner:** Youth in Grades 3–5

**What:** Youth can become certified Junior Master Gardeners by completing one group and one individual teaching concept in eight chapters of the JMG Handbook and by participating in one leadership/service learning project per chapter.

**How:** Incorporates group and individual activities, and is supported by a youth handbook and teacher/leader guide.

**Where:** Group activities can be held with a school class, club, after-school program, home school, or any place with a group of interested young gardeners. *A garden site is necessary to complete many of the activities.

**When:** As needed

**Cost:** The curriculum is available to purchase. See website for current cost. Each activity will require various materials and there is cost with gardening maintenance.

**Link:** Curriculum can be ordered here: [www.jmgkids.us](http://www.jmgkids.us)

**Notes:**

**Topic:** Food Production and Food & Family

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**GROWING TOGETHER**

**Source:** Ohio State University Extension, 4-H Curriculum

**Teacher:** Volunteer, Teacher, Afterschool Coordinator, Parent

**Learner:** Youth ages 9–18

**What:** Garden-based science is taught through fun, interactive activities.

**Where:** Any place where youth can gather and have access to outdoor growing space

**When:** To Be Announced

**Cost:** Costs will include the curriculum, growing materials, garden tools, etc.

**Link:** [http://estore.osu-extension.org/searchproducts.cfm](http://estore.osu-extension.org/searchproducts.cfm)

**Notes:**

**Topic:** Food Production and Food & Family
**Wisconsin Fast Plants**

**Source:** University of Wisconsin – Madison

**Teachers:** Extension Professionals, Teachers, Volunteers

**Learner:** Youth of all ages

**What:** Kindergarten through college level students who grow Fast Plants (rapid-cycling Brassica rapa) through a life cycle, from seed to seed, can learn many aspects of biology that are relevant to understanding themselves as individual organisms among the many others that make up the living systems on Earth.

**How:** *Exploring with Wisconsin Fast Plants* is a resource manual targeted for middle school and elementary teachers, but widely used as a source of ideas for high school and college levels. *Exploring with Wisconsin Fast Plants* takes an exploratory approach to Fast Plants. It includes complete growing information and dozens of classroom activities. Nine sections assist teachers in aligning with AAAS Benchmarks and National Research Council National Standards for Science.

**Where:** Classroom or Afterschool Program

**When:** Six to eight weeks needed to complete the lifecycle

**Cost:** Varies depending on what learning aids are selected for the program

**Link:** Many kits and supplemental learning aids are available at [www.fastplants.org](http://www.fastplants.org)

**Notes:**

**Topic:** Food Production and Food & Family

**OTHER RESOURCES, GROWING FOR YOUR FAMILY & COMMUNITY**

Growing Matters teaches community members to grow healthful and delicious foods in their own yards, from [www.local-matters.org](http://www.local-matters.org).


American Community Garden Association, from [www.communitygarden.org](http://www.communitygarden.org).

Center for Innovative Food Technology (CIFT), from [http://ciftinnovation.org/local-food-systemsurban](http://www.ciftinnovation.org/local-food-systemsurban).


Visit [extension.osu.edu](http://extension.osu.edu) for a complete listing of Extension fact sheets, bulletins and other resources.

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**Growing for Profit**

**GROW YOUR OWN WORKSHOP SERIES**

**Source:** Ohio State University Extension, with Local Matters; Godman Guild

**Teacher:** OSU Extension Educators, Experienced Farmers

**Learner:** Individuals interested in urban local food topics and issues

**What:** Certification of course completion

**How:** Lecture/activities, demonstration, field trip

**Where:** Classroom, field/garden, offsite experience in Weinland Park neighborhood of Columbus

**When:** Year-round

**Cost:** Varies

**Link:** [http://localfoods.osu.edu](http://localfoods.osu.edu)

**Topic:** Food Production and Food & Business

**Market Gardener Workshops**

**Source:** Ohio State University Extension

**Teacher:** OSU Extension Educators, Experienced Gardeners

**Learner:** Individuals interested in learning how to grow and market fruits, vegetables, and other farm products

**What:** Certification of course completion

**How:** Lecture/activities, demonstration, field trip

**Where:** Series of 6 to 8 classroom, field/garden, offsite experiences; statewide by county

**When:** Winter/spring

**Cost:** $100 to $150

**Link:** [http://extension.osu.edu](http://extension.osu.edu)

**Topic:** Food Production and Food & Business
MASTER URBAN FARMER WORKSHOP

Source: Ohio State University Extension
Teacher: OSU Extension Educators
Learner: Individuals interested in growing and marketing food in an urban environment
What: Multi-session workshop series covering many food production and marketing topics
How: Lecture/demonstrations/field trip
Where: Classroom, statewide by county
When: Typically late winter and early spring
Cost: Approximately $75 per person
Link:
Notes: This is a new educational program developed by OSU Extension in 2013 which will be piloted in Weinland Park in 2014.

Topic: Food Production and Food & Business

SMALL FARM CENTER AT FARM SCIENCE REVIEW

Source: Ohio State University Extension Sustainable Agriculture Team
Teacher: OSU and Purdue Extension Educators, Experienced Farmers, USDA Personnel
Learner: Individuals interested in alternative farm enterprises, alternative production systems, alternative marketing systems
What: Dozens of hour-long workshops on topics related to sustainable production and marketing systems
How: Lecture/activities, demonstration,
Where: Small Farm Center at Farm Science Review, London, OH
When: Tues, Wed, and Thurs of third week of September
Cost: Check website for gate admission to Farm Science Review
Link: http://fsr.osu.edu
Topic: Food Production and Food & Business

AQUACULTURE BOOTCAMP

Source: Ohio State University Extension, OSU South Centers (Piketon, OH)
Teacher: OSU Aquaculture Specialist
Learner: Individuals interested in developing aquaculture enterprises
What: Certification of course completion
How: Lecture/activities, demonstration, field trip
Where: OSU South Centers, Piketon, OH
When: 12 Saturday workshops throughout the year
Cost: Free (USDA beginning farmer & rancher program)
Link: southcenters.osu.edu/aqua/abc/index.html
Notes:

Topic: Food Production and Food & Business

ANNIE’S PROJECT

Source: Ohio State University Extension
Teacher: OSU Extension Educators, experienced farm managers, bankers, agricultural professionals
Learner: Women interested in managing farm businesses
What: Certification of course completion
How: Lecture/activities, demonstration, field trip
Where: Classroom, statewide by county
When: 6–8 weekend evening workshops
Cost: $75 to $150 per participant
Link: http://clermont.osu.edu/events/annies-project
Topic: Food Production and Food & Business
InCUba ToR faRms
Source: Ohio Cooperative Development Center, Ohio State University South Centers
Teacher: On-site full-time farm manager
Learner: New grower-trainees
What: Local foods training and business development farms—Farms may support grower’s skills training and business development services, education and research programs of participating community colleges, apprenticeships programs, high school career programs, community food hubs, and community education and awareness activities.
How: Business plan & financial worksheets, under special project information, http://ocdc.osu.edu
Where: Near training sites, trainee pools and operational resources – see http://ocdc.osu.edu/SpecialProjects/Incubator%20Farms%20FAQ.pdf
When: As needed – Serve as a classroom/lab for Certificate programs, apprenticeship training programs, and/or continuing education
Cost: Financed by one or more of the following: Sale of products produced on the farm, support from the community college (such as the trainer salary and supplies) employer and/or trainee tuition and fees, farm and facilities provided by a non-profit farm; one-stop center support for testing, training, etc. grants, foundations, etc.
Link: http://ocdc.osu.edu
Topic: Food Production and Food & Business

SMALL FARM COLLEGE
Source: Ohio State University Extension
Teacher: OSU Extension Educators, experienced farmers, USDA personnel
Learner: New and small farmers, rural and urban landowners who own small acreage
What: Learning objectives include: how to set goals, plan, budget, and where to find resources available should you choose to start a small farming operation, and how to manage financial and farm records, discover different enterprises that can be profitable on land as small as one acre
How: Field trip, lecture/activities
Where: County Extension offices (meeting room/classroom)
When: 8 weeks, January through February, weekly evening meetings
Cost: $150 per person, additional family members $50, limit first 50 registrants
Link: http://extension.osu.edu
Topic: Food Production and Food & Business
PERMACULTURE DESIGN COURSE AND CERTIFICATION

Source: Green Triangle, Ecological Tools for Everyone, Jonathan Hull and Nick Swetye

Teacher: Permaculture Certified Teachers and Designers

Learner: Designers of sustainable gardens and farms

What: Certification of course completion for permaculture design

How: Lecture/activities, demonstration, field trip

Where: Classroom, field/garden, offsite experience

When: Six weekends 9 AM–5 PM, autumn or spring (84 hours of instruction)

Cost: $950, financial aid available via request and scholarship fund

Link: http://greentrri.org

Topic: Food Production and Food & Business

OTHER RESOURCES, GROWING FOR PROFIT

Permaculture Design Course and Certification, http://greentrri.org


MetroFarm by Michael Olson, 1994

FOOD PRODUCTION HEALTH & WELLNESS RESOURCES


National Center for Farmworker Health, www.ncfh.org


Visit extension.osu.edu for a complete listing of Extension fact sheets, bulletins, and other resources.
SAFE FOOD PRODUCTION & HARVESTING

GAPS FOOD SAFETY TRAINING
Source: Ohio State University Extension
Teacher: OSU Extension Educators
Learner: Growers of fruits, vegetables, and other non-livestock food products
What: Certification of course completion
How: Lecture/activities
Where: Classroom statewide by county
When: Year-round
Cost: Approximately $50 per person
Link: http://producesafety.osu.edu
Topic: Food Production and Food & Business

OTHER RESOURCES, SAFE FOOD PRODUCTION AND HARVESTING
OSU Produce Safety, www.producesafety.osu.edu
UC Davis Good Agricultural Practices, www.gaps.cornell.edu
Organic Materials Review Institute (OMRI), www.omri.org
FDAs Food Safety Modernization Act, www.fda.gov/Food/GuidanceRegulation/FSMA/default.htm

Visit extension.osu.edu for a complete listing of Extension fact sheets, bulletins, and other resources.

FOOD & BUSINESS
The Food and Business section focuses on educational resources for emerging and existing entrepreneurs and their employees. General business education helps food business owners and managers plan and address management, marketing and financial issues. Food industry education and workforce development training adds learning opportunities for specific food businesses, such as food retail, food service, food processing and distribution. Food safety education in this section addresses a range of foods, from production through processing, packaging, distribution and other business practices. Employee health and wellness education is also an important factor to consider for food business education. This section of the Educational Plan links with Food Production for commercial enterprises, Food and Family for those engaging in family business or youth entrepreneurship, and Food and Community as it influences business access to resources.

Clusters of community-based food businesses are forming across Ohio, building new business ownership opportunities (Kies, 2017).

Currently, there are some workforce development programs, new entrepreneur workshops, business development and various food industry education offered in the community and the region. This section highlights both existing and potential resources to improve business knowledge, practices and performance, ultimately to increase economic contributions to the local economy. Whether someone wants to develop a retail stand at a community farmers’ market, a small catering company, a food truck or a large food processing and fulfillment center, the resources in this section can assist them from exploration to launch and expansion.

Similar to the other sections of this Educational Plan, learning opportunities may take place in existing or new community classrooms, computer labs, kitchens, production sites and teaching centers, as well as through offsite or virtual field trips, apprenticeship programs, on-the-job training opportunities, and independent learning.

Value is redistributed along the food supply chain and creates opportunities for entrepreneurship in specialty and value-added products that incorporate feedback loops between consumers and those businesses (Bloom & Hinrichs, 2010).

For the food processing component to be sustainable it must use inputs that are sustainably grown and its transportation and distribution networks must also be sustainable (Gopalan 2001).

NURTURING NEIGHBORHOOD ENTREPRENEURS
To foster the development of small businesses and other enterprises in the area, OSU Extension hosts business planning and microenterprise classes. The classes are open to all city residents with preference given to those living in Weinland Park.
The North American Industry Classification System (NAICS) categories for the Food Industry are:

- 311 Food Manufacturing
- 312 Beverage Manufacturing
- 445 Food and Beverage Stores
- 722 Food Services and DrinkingPlaces

This industry is also comprised of many sub-industries. The following is a sample of the data for these sub-industries from www.census.gov/econ/naics02/naicod02.htm:

- 31123 Breakfast Cereal Manufacturing
- 31141 Frozen Food Manufacturing
- 31151 Dairy Product (except Frozen) Manufacturing
- 31211 Soft Drink and Ice Manufacturing
- 31212 Breweries
- 31214 Distilleries
- 44511 Supermarkets and Other Grocery (except Convenience) Stores
- 72211 Full-Service Restaurants
- 72221 Limited-Service Eating Places
- 72241 Drinking Places (Alcoholic Beverages)

**Ohio MarketMaker Program**
Source: Ohio State University Extension
Teacher: Self-guided tutorials
Learner: Local food businesses
What: Free web-based resource to connect entrepreneurs involved in the food industry
How: Informal online network, online tutorials assist users in how to benefit from business profiles, the buy/sell forum and more
Where: Online
When: 24/7
Cost: Free
Link: www.ohiomarketmaker.com
Notes: Part of a national network, this website contains demographic, food consumption and business data which users can search to find target markets and business contacts.
Topic: Food & Business

**MarketReady**
Source: Ohio State University Extension
Teacher: OSU Extension Educators, with a team of experts have been trained and team-teach this program
Learner: Food producers exploring new market
What: Workshop and resource guide, learning objectives (see notes), network creation
How: Lecture/activities, informal network
Where: Classroom/conference space
When: One full day, various dates
Cost: $75/person and $25 for each additional person from the same business
Link: go.osu.edu/MarketReady
Notes: Prepares producers for the decisions needed for entering various marketing channels - direct to consumer and direct to wholesale buyers
Topic: Food & Business

**Ohio Food Forum**
Source: Ohio State University Extension
Teacher: OSU Extension Educators, partners, peers
Learner: Food producers
What: Business network and sales meetings
How: Informal network
Where: Auditorium/conference space
When: One full day, various dates
Cost: $100/business
Link: go.osu.edu/OhioFoodForum
Notes: Encourages business relationships between local buyers and producers via one-on-one meetings
Topic: Food & Business

**Maps & Apps**
Source: Ohio State University Extension
Teacher: OSU Extension Educators
Learner: Food business owners, managers, marketers
What: Mobile media marketing curriculum
How: Meetings and resource guide, individual consultation, demonstration, online resources
Where: Conference site, classroom, online
When: One-hour presentations and full-day workshops
Cost: $75/person and $25 for each additional person from the same business
Link: go.osu.edu/MapsAndApps
Notes: Helps businesses take advantage of free listings on Internet maps, in GPS systems, in maps linked to social media, and in mobile applications, and teaches businesses how to make corrections or get listed on popular sites
Topic: Food & Business
Ohio Cooperative Development Center
Source: Ohio State University South Centers
Teacher: OSU Extension personnel and partners
Learner: Entrepreneurs, cooperative entities
What: Individual consultation, resource guides, network creation and facilitation, workshops, development of incubator websites, feasibility studies assistance
How: Independent learning, individual consultation, lecture/activities
Where: Varies
When: Varies
Cost: Varies (seed grants available)
Link: http://ocdc.osu.edu
Notes: OCDC assists with establishing new cooperatives and strengthening existing cooperatives through technical support and linking groups with essential resources. OCDC is part of a business development, research, and Extension education team to better provide comprehensive services for new and emerging cooperatives in Ohio and West Virginia.

Ohio Farmers’ Markets Program
Source: Ohio State University South Centers
Teacher: OSU Extension Educators
Learner: Ohio farmers’ market managers, food vendors/producers, board members
What: Focused on the areas of business marketing, management, and money; the goal of the program is to assist entrepreneurs in increasing their knowledge, skills, and abilities to capture a greater share of the demand by consumers to have easy access to locally grown produced foods.
How: Informal network, individual consultation, technical assistance, online learning, training programs
Where: Online learning, annual conference
When: Varies
Cost: Varies based on event or resource
Link: http://ohiofarmersmarkets.osu.edu
Notes: Additional resources include Start a Food Business, Columbus Public Health, Better Process Control School (BPCS), Better Process Control School (Acidified only), Total Quality Management, Snack Food, HACCP Courses, Advanced Cleaning and Sanitation (also provide nutrition labeling, product development and a comprehensive food processing resource link).

The Wilbur A. Gould Food Industries Center at the Ohio State University
Source: Ohio State University
Teacher: OSU Faculty
Learner: Food producers, food industry companies
What: Better Process Control School (BPCS), Better Process Control School (Acidified only), Total Quality Management, Snack Food, HACCP Courses, Advanced Cleaning and Sanitation (also provide nutrition labeling, product development and a comprehensive food processing resource link)
How: Individual consultation, technical assistance, lecture/activities, demonstration, independent learning
Where: Fully equipped pilot plant, teaching facilities on OSU Columbus campus
When: As needed
Cost: Varies
Link: foodindustries.osu.edu
Notes: Provides technical and scientific services through education, research, and product development.

Other Resources, Business Planning & Management
Start a Food Business, Columbus Public Health, http://publichealth.columbus.gov/uploadedFiles/Public_Health/Content_Editors/Environmental_Health/Food_Protection_for_Businesses/Starting+a+FoodyBusiness+w+Workshops.pdf
Cottage Food Laws in Ohio, Ohio Department of Agriculture, www.agri.ohio.gov/foodsafety/docs/Cottage_Food_Rules_Final06-09.pdf
Ohio Small Business Development Center (SBDC), at Columbus State Community College, a public–private partnership supported by the U.S. Small Business Administration, the Ohio Development Services Agency, Columbus State Community College and local partners, www.sbdccolumbus.com
Economic and Community Development Institute (ECDI), Food business training, financing and resources, www.ecdi.org
The Food Fort, http://thefoodfort.com
Business Guides by Industry – Food & Beverage, Small Business Administration (SBA), www.sba.gov/content/food-beverage
The Economic and Community Development Institute (ECDI), Food Institute www.foodinstitute.com
Jobs Ohio, Food Processing, http://jobs-ohio.com/food
Center for Innovative Food Technology (CIFT), http://ciftinnovation.org/food-processing
The Appalachian Center for Economic Networks (ACEnet), www.acenetworks.org/facilities/athens

Visit extension.osu.edu for a complete listing of Extension fact sheets, bulletins, and other resources.
WORKFORCE DEVELOPMENT

SPECIALTY CROP GROWERS SHORT-TERM TECHNICAL CERTIFICATE

Source: Ohio Cooperative Development Center, Ohio State University South Centers and the Ohio-West Virginia Local Food Network Cooperative

Teacher: OSU Extension Educators, Mentor Farmers, College Instructors

Learner: Students pursuing employment in specialty crop production agriculture

What: Serves as an entry point to two different career pathways. Students may further their study of sustainable agriculture with Lorain County Community College’s One-Year Satellite Certificate programs and continue with an Associate degree or further their education in other related fields. Also, employer farms wanting to hire an apprentice can employ students while simultaneously completing their certification and participating in a one-year or two-year apprenticeship.

How: Apprenticeship includes total of 2,000 or 4,000 hours of On-Job-Training and 16 credit hours of coursework

Where: Incubator farms (off-campus learning sites)

When: One or two-year apprenticeship

Cost: Certificate training is Pell/Title V eligible


Notes: Flyers for two year apprenticeship program:
Link: [http://ocdc.osu.edu/SpecialProjects/Apprenticeship%20Trifold%20Brochure%202yr.pdf](http://ocdc.osu.edu/SpecialProjects/Apprenticeship%20Trifold%20Brochure%202yr.pdf)

Topic: Food & Business and Food Production
Ohio Department of Jobs & Family Services, Office of Workforce Development, [link]

Columbus State Community College, Culinary Apprenticeship Program, [link]

Columbus Culinary Institute at Bradford School, [link]

The Ohio State University, Hospitality Management, [link]

The Ohio State University, Department of Food Science and Technology, [link]

Market Forces, Creating jobs through public investment in local and regional food systems, [link]

Ohio MarketMaker, [link]

OSU Extension is working with the national MarketMaker network and the Ohio Department of Jobs & Family Services to connect workers and employers focused on farming, food preparation, food production and other related occupations, [link]

Godman Guild, [link]

Godman Guild’s Workforce Development Department is equipped to assist the Food District Project in the following ways:

- Utilizing existing services to prepare the workforce to qualify for open positions, such as:
  - Skill Credential classes designed to prepare for passage of nationally recognized credentials such as ServSafe and Customer Service and include hands-on learning and career exploration in Food Services, Culinary Arts, Hospitality Management, Customer Service, and Sales.
  - Work Readiness class designed to prepare adults to obtain and retain employment in an area of their choosing. Follow-up services include weekly job club.
  - Job Placement Services include access to job leads, advocacy with area hiring managers for “job ready” adults and job retention assistance.
  - Career Coaching includes: career counseling, crisis intervention, goal setting, linkages to community resources, moral support, and education to ensure continued participation and achievement of education and employment goals for all persons engaged in primary programs.
  - Incentives earned for achieving particular outcomes that can be used to purchase items needed to obtain/retain employment and/ or further education.
- Developing customized training programs to prepare the workforce
- Providing trained interns
- Working with employers and potential job candidates to match qualified, local candidates with job openings
- Provide customized training and assistance to employers related to hiring and retaining local, entry-level workforce
- Keys Summer Internship Program for young adults age 18–24. Program includes: basic work-readiness instruction, financial literacy, career exploration, paid internship, job coaching to reinforce skills learned and assist with resolving job related issues, and guidance in next steps, including referrals to Job Placement Services.
- Developing Transitional Employment opportunities in food service career pathways.

Visit [extension.osu.edu](http://extension.osu.edu) for a complete listing of Extension fact sheets, bulletins, and other resources.
In addition to in-person workshops and classes, OSU Extension provides a wide variety of educational materials related to food both on-line and in print format. Most of these educational materials are available free or at low cost at the OSU Extension web site www.extension.osu.edu or through www.ohioline.osu.edu.

There are currently programs available in the community related to food and nutrition. This section highlights both existing and potential resources to improve nutrition knowledge, food preparation skills and safe food preservation techniques.

Similar to the other sections of this Educational Plan, learning opportunities may take place in existing or new community classrooms, computer labs, kitchens, production sites and teaching centers, as well as through off-site or virtual field trips, apprenticeship programs, on-the-job training opportunities, and Independent learning.

Food security is a condition in which all community residents obtain a safe, culturally acceptable, nutritionally adequate diet through a sustainable food system that maximizes community self-reliance, social justice, and democratic decision-making (Hamm & Bellows, 2003).

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### Expanded Food and Nutrition Education Program (EFNEP) - Adult

**Source:** Ohio State University Extension  
**Teacher:** OSU Extension EFNEP Program Assistant  
**Learner:** Limited income adults with children (or pregnant)  
**What:** Participants will learn basic nutrition, food safety and food resource management. Each graduate receives a certificate of completion.  
**How:** A series of eight (8) one-hour interactive classes  
**Where:** Small meeting room – Location varies – local library, church, etc. Kitchen facilities are desired but not required.  
**When:** As needed  
**Cost:** This is a federally funded program that is free to limited resource adults with children and/or pregnant.  
**Link:** [http://fcs.osu.edu/nutrition/efnep](http://fcs.osu.edu/nutrition/efnep)  
**Notes:**  
**Topic:** Food & Family

### Expanded Food and Nutrition Education Program (EFNEP) - Youth

**Source:** Ohio State University Extension  
**Teacher:** OSU Extension Family Educators  
**Learner:** Adults  
**What:** This class is designed to cover basics of diabetes management and also encourage participation in upcoming "Dining with Diabetes" class series. The class includes information about complications of diabetes, symptoms, types of diabetes, how to begin change, portion sizes, the plate method and taste testing of healthy snacks.  
**How:** One-hour class  
**Where:** To Be Announced  
**When:** As needed  
**Cost:** To Be Announced – please see website for current cost.  
**Link:** [http://union.osu.edu/topics/family-and-consumer-sciences/diabetes](http://union.osu.edu/topics/family-and-consumer-sciences/diabetes)  
**Notes:**  
**Topic:** Food & Family

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### Diabetes Education: Dining with Diabetes

**Source:** Ohio State University Extension  
**Teacher:** OSU Extension Family and Consumer Science Professional partnered with a Registered Dietician or Certified Diabetes Educator  
**Learner:** People who are diabetics, their family members and caregivers  
**What:** "Dining with Diabetes" is a cooking school and nutrition education program designed for people with diabetes and their family members or caregivers. The lessons and recipes are presented and prepared to help people become better able to manage their diabetes through healthy eating.  
**How:** Series of three (3), two-hour classes. The program includes cooking demonstrations, sampling of healthy foods, lecture from dietician or certified diabetes educator, handouts, recipes and a follow-up reunion class.  
**Where:** Offered around the state by OSU Extension Educators  
**When:** As needed  
**Cost:** See website for current costs  
**Link:** [http://fcs.osu.edu/nutrition/dining-diabetes](http://fcs.osu.edu/nutrition/dining-diabetes)  
**Notes:**  
**Topic:** Food & Family

### Diabetes Education: Take Charge of Your Diabetes

**Source:** Ohio State University Extension  
**Teacher:** OSU Extension Family Educators  
**Learner:** Adults  
**What:** This class is designed to cover basics of diabetes management and also encourage participation in upcoming "Dining with Diabetes" class series. The class includes information about complications of diabetes, symptoms, types of diabetes, how to begin change, portion sizes, the plate method and taste testing of healthy snacks.  
**How:** One-hour class  
**Where:** To Be Announced  
**When:** As needed  
**Cost:** To Be Announced – please see website for current cost.  
**Link:** [http://fcs.osu.edu/efnep](http://fcs.osu.edu/efnep)  
**Notes:**  
**Topic:** Food & Family
SNAP-Ed

**Source:** Ohio State University Extension

**Teacher:** OSU Extension SNAP-Ed Program Assistant

**Learner:** Food Stamp eligible Youth, Families with/without children, Single Adults, Senior Citizens

**What:** Participants who are receiving food assistance benefits (formerly known as food stamps) will learn to make healthy food choices and to choose active lifestyles.

**How:** A series of at least three classes are offered.

**Where:** Classroom, multi-purpose room

**When:** As needed

**Cost:** This is a federally funded program available free of cost to Food Stamp eligible adults and children.

**Link:** [http://fcs.osu.edu/nutrition](http://fcs.osu.edu/nutrition)

**Notes:** SNAP-Ed = Supplemental Nutrition Assistance Program

**Topic:** Food & Family

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**Access to healthy food at an affordable price is a challenge in many urban neighborhoods**

(Block & Kouba, 2006; Ohri-Vachaspati et al., 2009).
PRESERVING FOOD FOR YOUR FAMILY

PRESERVING FOOD CAN BE REWARDING
Source: Ohio State University Extension
Teacher: OSU Extension Family & Consumer Science Professional
Learner: General public
What: This program explores the reasons why people preserve food at home while discussing the food safety issues and involved costs.
How: Classes are 30–45 minutes long, lecture or demonstration, can combine with other food preservation topics
Where: Classroom for lecture; kitchen needed for demonstration
When: As needed – Must be scheduled well ahead of desired date
Cost: To Be Announced – please see website for current cost
Link: http://fcs.osu.edu/food-safety/home-food-preservation
Notes: Topic: Food & Family

WATER BATH CANNING
Source: Ohio State University Extension
Teacher: OSU Extension Family & Consumer Science Professional
Learner: General public
What: This program explores the reasons why people preserve food at home while discussing the food safety issues and involved costs.
How: Classes are 30–45 minutes long. Can be either lecture or demonstration. Can be combined with other food preservation topics.
Where: Classroom for lecture; kitchen needed for demonstration.
When: As needed – Must be scheduled well ahead of desired date.
Cost: To Be Announced – please see website for current cost
Link: http://fcs.osu.edu/food-safety/home-food-preservation
Notes: Topic: Food & Family

PRESSURE CANNING
Source: Ohio State University Extension
Teacher: OSU Extension Family & Consumer Science Professional
Learner: General public
What: This program explores the reasons why people preserve food at home while discussing the food safety issues and involved costs.
How: Classes are 30–45 minutes long. Can be either lecture or demonstration. Can be combined with other food preservation topics.
Where: Classroom for lecture; kitchen needed for demonstration.
When: As needed – Must be scheduled well ahead of desired date.
Cost: To Be Announced – please see website for current cost
Link: http://fcs.osu.edu/food-safety/home-food-preservation
Notes: Topic: Food & Family

FREEZING FRUITS AND VEGETABLES
Source: Ohio State University Extension
Teacher: OSU Extension Family & Consumer Science Professional
Learner: General public
What: This program explores the reasons why people preserve food at home while discussing the food safety issues and involved costs.
How: Classes are 30–45 minutes long. Can be either lecture or demonstration. Can be combined with other food preservation topics.
Where: Classroom for lecture; kitchen needed for demonstration.
When: As needed – Must be scheduled well ahead of desired date.
Cost: To Be Announced – please see website for current cost
Link: http://fcs.osu.edu/food-safety/home-food-preservation
Notes: Topic: Food & Family
# Pickles

**Source:** Ohio State University Extension  
**Teacher:** OSU Extension Family & Consumer Science Professional  
**Learner:** General public  
**What:** This program explores the reasons why people preserve food at home while discussing the food safety issues and involved costs.  
**How:** Classes are 30–45 minutes long, lecture or demonstration, can combine with other food preservation topics  
**Where:** Classroom for lecture, kitchen needed for demonstration  
**When:** As needed – Must be scheduled well ahead of desired date  
**Cost:** To Be Announced – please see website for current cost  
**Link:** [http://fcs.osu.edu/food-safety/home-food-preservation](http://fcs.osu.edu/food-safety/home-food-preservation)  
**Notes:**  
**Topic:** Food & Family

# Drying Fruits and Vegetables

**Source:** Ohio State University Extension  
**Teacher:** OSU Extension Family & Consumer Science Professional  
**Learner:** General public  
**What:** This program explores the reasons why people preserve food at home while discussing the food safety issues and involved costs.  
**How:** Classes are 30 – 45 minutes long, lecture or demonstration, can combine with other food preservation topics  
**Where:** Classroom for lecture, kitchen needed for demonstration  
**When:** As needed – Must be scheduled well ahead of desired date  
**Cost:** To Be Announced – please see website for current cost  
**Link:** [http://fcs.osu.edu/food-safety/home-food-preservation](http://fcs.osu.edu/food-safety/home-food-preservation)  
**Notes:**  
**Topic:** Food & Family

# Jams and Jellies

**Source:** Ohio State University Extension  
**Teacher:** Taught by Family and Consumer Science professional from OSU Extension  
**Learner:** General public  
**What:** This program explores the reasons why people preserve food at home while discussing the food safety issues and involved costs.  
**How:** Classes are 30 – 45 minutes long, lecture or demonstration, can combine with other food preservation topics  
**Where:** Classroom for lecture, kitchen needed for demonstration  
**When:** As needed – Must be scheduled well ahead of desired date  
**Cost:** To Be Announced – please see website for current cost  
**Link:** [http://fcs.osu.edu/food-safety/home-food-preservation](http://fcs.osu.edu/food-safety/home-food-preservation)  
**Notes:**  
**Topic:** Food & Family

# Canning and Freezing

**Source:** Ohio 4-H Curriculum  
**Teacher:** Volunteer, Teacher, Afterschool Coordinator, Parent  
**Learner:** Youth ages 9 – 18  
**What:** Explore home preservation methods of water bath canning and freezing  
**How:** Participant must have access to a current, reliable home food preservation guidebook and food preservation equipment and supplies.  
**Where:** Classroom, any place where youth can gather  
**When:** To Be Announced  
**Cost:** Costs will include the curriculum and food preservation supplies  
**Link:** [http://estore.osu-extension.org/productdetails.cfm?PC=2748](http://estore.osu-extension.org/productdetails.cfm?PC=2748)  
**Notes:**  
**Topic:** Food & Family

# Other Resources: Food Preservation

Cooking Matters provides cooking and nutrition education to adults and children to help them prepare affordable, healthy meals for their families. [www.local-matters.org](http://www.local-matters.org)

Visit [extension.osu.edu](http://extension.osu.edu) for a complete listing of Extension fact sheets, bulletins, and other resources.
FARM SAFETY DAY CAMP FOR YOUTH

Source: Ohio State University Extension
Teacher: OSU Extension Educators
Learner: Youth

What: Day-long educational program addressing various farm and/or rural safety issues for youth; many times this is a collaborative effort with community groups involved with health and safety (hospital, health dept., Farm Bureau)

How: Lecture/ demonstrations and other interactive learning techniques

Where: Day camps typically conducted in an outdoor setting at a school or farm location

When: As needed

Cost: Free

Link: http://agsafety.osu.edu/programs/day-camps

Notes: Topics and format can be tailored to specific geographic location or community needs

Topic: Food & Family and Food Production

OCCASIONAL QUANTITY COOK

Source: Ohio State University Extension
Teacher: OSU Extension Professional
Learner: Adult volunteers and Extension Staff. This curriculum is designed for individuals providing leadership to the preparation/serving of food at OSUE sponsored events and activities.

What: These materials are designed to raise awareness and increase knowledge regarding food safety

How: In person or online class

Where: To be announced

When: As needed

Cost: See link below for current curriculum cost

Link: http://fcs.osu.edu/food-safety

Notes:

Topic: Food & Family and Food & Community

The Annie E. Casey Foundation selected Weinland Park as one of three neighborhood revitalization projects in the nation to receive Casey’s Family-Centered Community Change Investment Strategy (FCCO). This grant will improve the well-being of children and their families through both community and family-focused innovations. The two-generation strategy will impact more than 600 families with young children and includes an enhanced workforce development program.
Food & Community

Topics include planning and supporting community food developments; leadership; community health and wellness; and food safety at community events. The Weinland Park community has a strong foundation of community leadership and community engagement. Existing organizations include the Weinland Park Collaborative, Weinland Park Community Civic Association, University District Organization, University Community Business Association, United Way of Central Ohio, the Godman Guild, and the Community Economic Development Corporation of Ohio (CEDCO).

Urban agriculture is increasingly recognized by public health professionals, urban planners, community organizations and policy-makers as a valuable tool for economic development, preservation of green space and improvement of food security (Brown & Jameton, 2000).

Other Resources, Family Food Safety

Food Safety – Gateway to federal food safety information, www.foodsafety.gov
Food Matters provides healthful food education to young children through strategic partnerships with organizations including CDCFC, Inc. Head Start; Children’s Defense Fund (CDF) Freedom Schools; and the Columbus Recreation and Parks Department (CRPD). www.local-matters.org

Visit extension.osu.edu for a complete listing of extension fact sheets, bulletins, and other resources.
**PLANNING & SUPPORTING COMMUNITY FOOD DEVELOPMENTS**

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### BUSINESS RETENTION AND EXPANSION PROGRAM

**Source:** Ohio State University Extension  
**Teacher:** OSU Extension Personnel  
**Learner:** Community leaders, public officials  
**What:** Objectives include: improve the business climate of the community, help to make local businesses remain competitive, increase employment, stabilize the local economy  
**How:** Resources, education, training, research assistance, individual consultation, workshop  
**Where:** Meeting room  
**When:** As needed  
**Cost:** The project costs $2,500, inclusive of all services listed in “Starting Right” package. This amount includes Extension staff travel, training materials, and a one-year multi-user license of the Survey Gold software, which is renewable annually. Other services available for additional cost.  
**Notes:** Objective is to provide the tools, training, and resources needed to develop the capacity of communities to analyze and monitor their regional and local economies and use this information as a basis for economic development action and planning.  
**Topic:** Food & Community and Food & Business

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### COMMUNITY PLANNING PROGRAMS

**Source:** Ohio State University Extension  
**Teacher:** OSU Extension Personnel  
**Learner:** Community members, leaders and professionals  
**What:** Learning objectives (see Notes)  
**How:** Online class sessions, lectures/activities, individual consultation, webinar  
**Where:** Meeting room, classroom, field, online  
**When:** As needed  
**Cost:** Varies  
**Link:** [http://comdev.osu.edu/programs/community-planning](http://comdev.osu.edu/programs/community-planning)  
**Notes:** Programs include Building Entrepreneurial Communities, Community-based Watershed Protection, Local Government Tool Box, Sustainable Communities Planning, Sustainable Comprehensive Land Use Planning, Understanding Subdivision Regulations, Community Visioning  
**Topic:** Food & Community

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### FARM TO SCHOOL

**Source:** Ohio State University Extension  
**Teacher:** OSU Extension Educators  
**Learner:** Teachers (K-College), School Administrators, Food Service Personnel, Farmers and Producers, Food Distributors  
**What:** Resource guide, conference, nutrition education curriculum, objective includes sourcing cafeteria produce from local farms  
**How:** Independent learning, technical assistance, lecture/activities, field trip, informal network  
**Where:** Website, classroom, field/garden, offsite experience, auditorium  
**When:** Varies by activity  
**Cost:** Free (annual conference registration fee of $50)  
**Link:** [farmtoschool.osu.edu](http://farmtoschool.osu.edu)  
**Notes:** Farm to school initiatives involve connecting schools with local farms by bringing fresh, nutritious foods from local farms into school cafeterias and by offering students experiential learning opportunities through farm visits, food and nutrition educational activities, and an incorporated nutrition education curriculum.  
**Topic:** Food & Community, Food & Family, and Food & Business
**LEADERSHIP & COMMUNITY DEVELOPMENT**

**Source:** Ohio State University Extension

**Teacher:** OSU Extension Educators

**Learner:** Community leaders, company managers, individuals serving or running for public office, teams

**What:** Learning objectives (see Notes) include encouraging healthy, effective leadership styles and organizations

**How:** Lecture/activities, individual consultation, workshops/trainings

**Where:** Varies

**When:** As needed

**Cost:** Varies

**Link:** [http://comdev.osu.edu/programs/leadership-development](http://comdev.osu.edu/programs/leadership-development)

**Notes:** Programs include Myers-Briggs Personality Type, Change, Communicating with Citizens, Conducting Effective Meetings, Emotional Intelligence, Facilitator Training, Local Government Leadership

**Topic:** Food & Community

---

**LEADERSHIP DEVELOPMENT PROGRAMS**

**Source:** Ohio State University Extension

**Teacher:** OSU Extension Educators

**Learner:** Community leaders, company managers, individuals serving or running for public office, teams

**What:** Learning objectives (see Notes) include encouraging healthy, effective leadership styles and organizations

**How:** Lecture/activities, individual consultation, workshops/trainings

**Where:** Varies

**When:** As needed

**Cost:** Varies

**Link:** [http://comdev.osu.edu/programs/leadership-development](http://comdev.osu.edu/programs/leadership-development)

**Notes:** Programs include Myers-Briggs Personality Type, Change, Communicating with Citizens, Conducting Effective Meetings, Emotional Intelligence, Facilitator Training, Local Government Leadership

**Topic:** Food & Community

---

**OTHER RESOURCES, COMMUNITY PLANNING & SUPPORT**

- The Weinland Park Community Civic Association, [www.weinlandparkcivic.org](http://www.weinlandparkcivic.org)
- OSU Food Innovations Center, collaborating for a healthier, hunger-free world, [http://fic.osu.edu](http://fic.osu.edu). A campus-wide Center for Innovation linking all 14 colleges through an investment from The Ohio State University Office of Academic Affairs and the Office of Research
- OSU John Glenn School of Public Affairs, Food Policy Councils, [http://glennschool.osu.edu/food/](http://glennschool.osu.edu/food/)
- Franklin County Food Council, [http://franklincountylocalfoodcouncil.org](http://franklincountylocalfoodcouncil.org)
- Mid-Ohio Regional Planning Commission, [www.morpc.org](http://www.morpc.org)
- Environmental Protection Agency (EPA), Urban Agriculture Resources, [www.epa.gov/brownfields/urbanag/resources.htm](http://www.epa.gov/brownfields/urbanag/resources.htm)
- Policy Link, Growing Urban Agriculture, [www.policylexlink.org/](http://www.policylexlink.org/)
- Wallace Center, Winrock International, [www.npgn.org/](http://www.npgn.org/) webinars and resources for people from all parts of the rapidly emerging good food system – producers, buyers, distributors, advocates, investors and funders – to create a community dedicated to scaling up good food sourcing and access.
- Urban Food Link, [www.urbanfoodlink.com/](http://www.urbanfoodlink.com/)
- Farmland Information Center, [http://farmlandinfo.org](http://farmlandinfo.org)
- The Urban & Environmental Policy Institute (Occidental College), [http://www.upei.oxy.edu/](http://www.upei.oxy.edu/)
- American Planning Association, (numerous resources, search urban food), [www.planning.org](http://www.planning.org)
- Community Food Security Coalition, [www.foodsecurity.org](http://www.foodsecurity.org)

Visit extension.osu.edu for a complete listing of Extension fact sheets, bulletins, and other resources.
COMMUNITY HEALTH & WELLNESS RESOURCES

City of Columbus, Public Health, Healthy Neighborhoods,
http://publichealth.columbus.gov/healthy-neighborhoods.aspx

Health Benefits of Urban Agriculture,
www.co.fresno.ca.us/uploadedFiles/Departments/Behavioral_Health/MHSA/Health%20Benefits%20of%20Urban%20Agriculture%20-%201-8.pdf

The Weinland Park Community Civic Association,
www.weinlandparkcivic.org

The Weinland Park Collaborative is a partnership of more than a dozen agencies and organizations http://columbusfoundation.org/wp-content/uploads/weinland-park-collaborative-brochure.pdf

Visit extension.osu.edu for a complete listing of Extension fact sheets, bulletins, and other resources.

Food citizenship is the practice of engaging in food-related behaviors that support the development of a democratic, socially and economically just, and environmentally sustainable food system (Wilkins, 2005).

COMMUNITY FOOD SAFETY RESOURCES

Keep Food Safe at Community Dinners and Potlucks,
Fact sheet from North Dakota State University Extension,
www.ag.ndsu.edu/pubs/vf/foods/fn618.pdf

Food Safety at Temporary Events, from the International Association for Food Protection,

Visit extension.osu.edu for a complete listing of Extension fact sheets, bulletins, and other resources.

OTHER RESOURCES, LEADERSHIP & COMMUNITY DEVELOPMENT

Building Leadership Programs Management Guide, University of Minnesota Extension,
www.extension.umn.edu/distribution/citizenship/DH8644.html

Visit extension.osu.edu for a complete listing of Extension fact sheets, bulletins, and other resources.

The Community Capitals Framework (CCF) brings a systems perspective to community development efforts by identifying the types of capital invested, the interaction and flow among the capitals, and the resulting impacts across capitals: natural, cultural, human, social, political, financial, and built capitals (Emery and Pace, 2008).

SIGNATURE WORKSHOPS & 21ST CENTURY LEADERSHIP SERIES

Source: The Ohio State University Leadership Center

Teacher: OSU Extension Personal and partners

Learner: Community leaders, organization leaders

What: Certificates of participation for professional development hours

How: Lecture/activities

Where: Leadership Series is held on campus (auditorium), Signature workshops are held onsite (meeting room)

When: As needed

Cost: Free

Link: http://leadershipcenter.osu.edu/signature-workshops

Notes: Build the leadership capacity of your organization by inviting the OSU Leadership Center to facilitate your training workshops. Options include: Leadership Development, Team Building & Development, Conflict & Conflict Management, Communication & Attitude, Ethics

Topic: Food & Community and Food & Business

Visit extension.osu.edu for a complete listing of Extension fact sheets, bulletins, and other resources.
SUMMARY

Emerging Priorities
Educational needs and priorities will continue to emerge as the Food District at Weinland Park develops. This Educational Plan provides a strategic point and framework based on what was learned during the Urban Agriculture Overlay Planning Project supported by a U.S. Department of Housing and Urban Development (HUD) Community Challenge Grant planning project.

Student-centered Learning
Learners range in age from youth through seniors and include those who live, work, worship or attend school in Weinland Park. Educational programs and resources should be research-based, designed based on educational theory, delivered in a variety of student-centered methods and evaluated for continuous improvement.

Learning Environment
Educational spaces for these programs should focus on creating an effective learning environment, whether that be through independent learning, one-on-one consulting, classroom lecture, or hands-on education in computer labs, kitchens, fields and other structured on-the-job training. The Weinland Park community has a number of existing assets that can be used or updated for education. Additional space is being designed to improve upon and expand educational opportunities for youth and adults.

“Educational materials should move the learner from information attention, to relevance, confidence and satisfaction” (Keller, 1987). This can be done through a variety of formats, from simple fact sheets and videos to more in-depth problem-solving, skill-building guided instruction.

Learning About Food & Agriculture
As part of OSU’s University District, learners can tap into education offered through OSU Extension, as well as campus learning opportunities and regional programs focused on food. OSU Extension is the outreach arm of Ohio State’s College of Food, Agricultural, and Environmental Sciences.

The Ohio State University has targeted three Discovery Themes that will help shape the entire institution’s research, teaching, and Extension efforts for the next several years. These Discovery Themes are:
- Food Production and Security
- Health and Wellness
- Energy and the Environment

Tackling these complex challenges is possible only at a university the size and complexity of Ohio State because breakthroughs in such areas are not possible without multiple perspectives and sources of expertise.

Additionally, the strategic plan for the OSU College of Food, Agricultural, and Environmental Sciences has identified three Signature Areas which will guide the teaching, research, and Extension programs of the college. These Signature Areas are:
- Food Security, Production, and Human Health
- Environmental Quality & Sustainability
- Advanced Bioenergy and Biobased Products

Each year, OSU Extension, (a unit in the College of Food, Agricultural, and Environmental Sciences), identifies four to six high-profile programming thrusts called Signature Programs. These Signature Programs are offered statewide depending upon local needs and conditions. Currently, four of OSU Extension’s Signature Programs match the needs expressed by citizens and stakeholder groups in the Weinland Park neighborhood:
- Local Foods
- Dining with Diabetes
- Business Retention and Expansion
- Increasing Crop Yields
- Energize Ohio

Learning Community
The topic of food is quite broad, beginning with the variety of types of food, individuals’ past experience with food and their interest in learning more about production, business, family and community. As the Food District develops, specific areas of focus may require more specialized education.

Ideally, food-related education offered in Weinland Park will access and enhance other regional learning opportunities and fill gaps in education not currently offered through other organizations. Many of the programs mentioned in this publication can be brought to Weinland Park. In other instances, the plan should include providing convenient transportation, financing and access for residents to take advantage of education offered through many of the outstanding organizations in the central Ohio area.

Investing in Education
Primary objectives of investing in education in the Food District at Weinland Park include improving:
- sustainable food production practices and food production capacity
- business start-ups, employment and investment (food & business)
- healthy behaviors and health indicators (food & family)
- social, environmental and economic conditions (food & community)

By leveraging a diverse funding portfolio from individuals, businesses, educational institutions, government agencies, foundations, crowd sourcing and others, strategic resources can be invested by all partners, without creating dependency on any single contributor. Investments to advance education include time, money, expertise, equipment, facilities and other resources. Key components of getting the most from educational investments are aligning educational resources and events to key Food District priorities and conducting ongoing evaluation related to learning outputs and outcomes.

Creating a Culture
The educational theme can be incorporated into the community through signage and displays. Through coordinated communications, residents can begin experiencing a shift in their food experience and anyone visiting Weinland Park will quickly see the community values related to food education and food that is produced, prepared and served in Weinland Park.

Framework for the Future
The Educational Plan for the Urban Agriculture Overlay Planning Project is an ongoing process that will continue to develop as the community moves into various phases of implementation. For updates on education in Weinland Park, visit http://cedc.ohio.org.

Food touches everything and is the foundation of every economy, making social differences – an endlessly evolving enactment of family and community relationships (Counihan & Van Esterik, 2013).

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APPENDIX

References
Ohio Agriculture and Food Industry Overview
Community Profile Summary
OSU Extension Community Food Assessment Survey—Summary of Findings
OSU Extension Community Engagement Summary

Reports (referenced in the Introduction on pages 2–3)


REFERENCES


Ohio Agriculture and Food Industry Overview

Ohio’s #1 Industry
The food and agriculture cluster is the largest sector of Ohio’s economy (farms, processing, wholesaling, retailing, & food service). Ohio’s food and agriculture cluster contributed $105 billion to Ohio’s economy every year and accounts for 14% of Ohio’s employment, or 1 in 7 jobs (Sporleder, 2012 OHFOOD model).

Ohio is ideal for community food systems
Ohio is an ideal place for local food for a number of reasons:

• Ohio has a unique proximity of metropolitan and micropolitan areas, linking rural and urban consumers, growers and communities.
• Producers in Ohio raise many species of livestock and grow more than 200 different crops that include an increasing variety of fruits, vegetables, herbs, meat, nuts, eggs, dairy products and more. Farms that direct market these products come in all sizes (Lev & Gwin, 2010).
• Ohio ranks in the top ten states for direct-to-consumer marketing (2007 Census of Ag.).
• Ohio is among the top five states for food production of bakery, dairy, snacks, spices, maple syrup and other products.
• Ohio has a growing number of wineries, breweries and distilleries – many located in urban areas and using local product in their production.
• Ohio has some outstanding food entrepreneurs, such as Jeni’s Ice Cream.

For additional information, visit Farm Management Data and Statistics, http://aede.osu.edu/research/osu-farm-management/data-and-statistics

Food Systems Profile Franklin County, Ohio
The production, distribution, consumption, and disposal of food are critical parts of the Midwest economy, community well-being, and family health. Data for this profile was compiled from existing secondary data sources including the U.S. Census of Agriculture and the U.S. Department of Agriculture. Regional averages.

<table>
<thead>
<tr>
<th></th>
<th>Franklin County</th>
<th>State average</th>
<th>Regional average</th>
</tr>
</thead>
<tbody>
<tr>
<td>Production agriculture general characteristics</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Number of farms 2007</td>
<td>429</td>
<td>862.06</td>
<td>764.89</td>
</tr>
<tr>
<td>Number of farms selling value-added products, 2007</td>
<td>24</td>
<td>32.94</td>
<td>22.67</td>
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<tr>
<td>Number of farms with agritourism and recreational activity, 2002</td>
<td>3</td>
<td>3.40</td>
<td>6.00</td>
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<tr>
<td>Number of farms with agritourism and recreational activity, 2007</td>
<td>8</td>
<td>4.75</td>
<td>5.57</td>
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<td>Processing and Distribution</td>
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<tr>
<td>Number of food processors</td>
<td>74</td>
<td>9.91</td>
<td>6.19</td>
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<tr>
<td>Number of breweries</td>
<td>2</td>
<td>0.09</td>
<td>0.09</td>
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<tr>
<td>Number of wineries</td>
<td>1</td>
<td>0.50</td>
<td>0.29</td>
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<tr>
<td>Farmers’ Markets</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Number of farmers’ markets, 2009</td>
<td>11</td>
<td>1.77</td>
<td>1.37</td>
</tr>
<tr>
<td>Number of farmers’ markets, 2011</td>
<td>26</td>
<td>3.02</td>
<td>1.95</td>
</tr>
<tr>
<td>Percent change in number of farmers’ markets, 2009-2011 (%)</td>
<td>136.36</td>
<td>45.68</td>
<td>18.33</td>
</tr>
<tr>
<td>Community Supported Agriculture</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Number of farms selling directly through CSA, 2007</td>
<td>4</td>
<td>4.82</td>
<td>3.50</td>
</tr>
</tbody>
</table>

The Food Systems Profile tool was developed by the University of Wisconsin-Extension with a grant from the North Central Regional Center for Rural Development. For more comprehensive regional and county maps, visit www.foodsystems.wisc.edu.
Community Profile Summary

Weinland Park is a neighborhood of approximately 4,600 residents located in Franklin County, immediately southeast of The Ohio State University and less than one mile from downtown Columbus. The area was a “streetcar suburb” planned by developer Charles Johnson in 1916 and named after Edgar Weinland, a popular city councilman in the 1920s. Throughout the years, the neighborhood has gone through many transitions. According to the American Community Survey (2005–2009), the Weinland Park community did not rank well in regard to social and economic indicators, such as employment, poverty, public assistance, and education. Weinland Park had a violent crime rate, over three times higher than the larger Columbus community (Columbus Police Department, 2010). In 2009, a majority (91%) of Weinland Park survey respondents were renters, many unable to meet minimum requirements needed to own or rent-to-own a home.

Major public and private investments are contributing to community renewal and the evolution of a stable, mixed-income neighborhood. New developments include the Weinland Park Elementary School, The Ohio State University Schoenbaum Family Center, a new police sub-station, a new Kroger grocery store, the South Campus Gateway on High Street, various housing developments, plans for a new library, and development of brownfield sites. More progress is continuing with the Food District @ Weinland Park planning project, emergence of the new Community Economic Development Corporation of Ohio, new investment from the Annie E. Casey Foundation and ongoing work of the Weinland Park Collaborative.

Demographics

<table>
<thead>
<tr>
<th>Year</th>
<th>Total Population</th>
<th>Age (Number of People)</th>
<th>Race (Number of People)</th>
<th>Income (Number of People)</th>
<th>Education (Number of People)</th>
<th>Food Preference ($)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>2000</td>
<td>2010</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td></td>
<td>4,915</td>
<td>4,605</td>
<td></td>
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<tr>
<td>Population 18 years and under</td>
<td>1,521</td>
<td>1,318</td>
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<td>Population 19 to 24 years</td>
<td>1,405</td>
<td>1,363</td>
<td></td>
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<tr>
<td>Population 25 to 34 years</td>
<td>804</td>
<td>762</td>
<td></td>
<td></td>
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<tr>
<td>Population 35 to 44 years</td>
<td>871</td>
<td>816</td>
<td></td>
<td></td>
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<td></td>
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<tr>
<td>Population 55 to 69 years</td>
<td>203</td>
<td>242</td>
<td></td>
<td></td>
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<tr>
<td>Population 70 years and over</td>
<td>118</td>
<td>104</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Total Family Households</td>
<td>951</td>
<td>808</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>White</td>
<td>2,003</td>
<td>1,550</td>
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<tr>
<td>Black</td>
<td>2,503</td>
<td>2,512</td>
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<td></td>
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<td></td>
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<tr>
<td>Hispanic</td>
<td>198</td>
<td>197</td>
<td></td>
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<tr>
<td>Asian</td>
<td>130</td>
<td>123</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Other Race</td>
<td>133</td>
<td>186</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>2 or More Races</td>
<td>130</td>
<td>193</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Household income $0 to $24,999</td>
<td>1,461</td>
<td>1,182</td>
<td></td>
<td></td>
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<td></td>
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<tr>
<td>Household income $25,000 to $49,999</td>
<td>453</td>
<td>493</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Household income $50,000 to $99,000</td>
<td>155</td>
<td>227</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Household income $100,000 and over</td>
<td>19</td>
<td>28</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Less than high school (25 yrs. and over)</td>
<td>2,008</td>
<td>1,551</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>High School (25 yrs. and over)</td>
<td>1,453</td>
<td>1,438</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Some college (25 yrs. and over)</td>
<td>812</td>
<td>830</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bachelor degree (25 yrs. and over)</td>
<td>392</td>
<td>438</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Master’s or Prof. degree (25 yrs. and over)</td>
<td>250</td>
<td>347</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Average Food Expenditures</td>
<td>3,684</td>
<td>3,335</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Average Food at Home Expenditures</td>
<td>2,145</td>
<td>1,934</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Average Food away from Home Expenditures</td>
<td>1,539</td>
<td>1,402</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Weinland Park, Columbus, OH

Income per capita: $11,635
Median household income: $18,144
Poverty level: 54.7%

Food Production

Between 2011 and 2013, more than 900 participants attended 16 Grow Your Own workshops presented by OSU Extension, in cooperation with Local Matters and Godman Guild. The community benefited from soil tests, development of community gardens and other production assets emerging in the community.

Food & Business

During 2011, existing business owners and managers in Weinland Park expressed interest in developing a stronger business community to support independent entrepreneurs. While the mix of businesses has shifted throughout history from manufacturing to retail and service-based businesses, plans reflect the addition of a variety of food ventures and other businesses that support a food hub community.

Food & Family

In 2009, close to one out of every three (30.9%) adults in Franklin County were obese and 10% of adults had diabetes.

Sources

For additional information, refer to the Survey Summary on page 62 and the following resources:
- North Central Region County Food Systems Profiles Portal, http://foodsystems.wisc.edu

A new Kroger store on High St., and a limited number of convenience stores offer grocery items in Weinland Park.
The Ohio State University Extension
Weinland Park Community Food Assessment Survey
Summary of Findings

Education
What mode of training do you prefer?

- Demonstrations (90)
- Group / lecture instruction (87)
- Field trips (84)
- Independent trainings (83)

Top 5 Educational Workshop Preferences

- Gardening (114)
- Food and nutrition (103)
- Cooking (98)
- Baking (79)
- Job readiness / retention (75)

Food Production
If a community garden were available, would you grow food there?

- No (12.6%)
- Yes (52.8%)
- Maybe (34.7%)

Food & Family
How often do you eat five or more servings of fruits and vegetables each day?

- Never (6.7%)
- Sometimes (47.3%)
- Often (30.4%)
- Always (15.6%)

What makes it difficult for you to eat five fruits and vegetables or more every day?

- Fruits and vegetables are too expensive in stores where I shop (31.0%)
- I do not have enough time to prepare meals at home (18.5%)
- The fruits and vegetables are of poor quality where I shop (11.8%)
- I do not have transportation to stores with quality produce (9.2%)
- My family doesn’t like vegetables (3.3%)
- The stores do not carry produce we eat in my culture (2.6%)
- I don’t know how to cook vegetables (2.2%)
- Other (21.4%)

What foods, which would improve your diet, are difficult to obtain?

- Dairy products (milk, cheese, yogurt) (19.8%)
- Low or no-sugar items (19.1%)
- Protein sources (meat, fish, poultry, beans) (17.1%)
- Low-fat or no-fat menu items (15.0%)
- Low or no-salt items (14.3%)
- Vegetarian alternatives (soy milk and other products) (9.9%)
- Other (4.8%)

Food & Community
Respondents strongly supported adding more fresh fruits and vegetables to community school meals, local stores and restaurants.

Methods
By engaging residents during various community events and at various community locations in 2013, the OSU Extension staff collected a total of 169 completed surveys. These events/locations include but are not limited to:

- Godman Guild – OSU Extension Computer Lab
- Moms2B – Weinland Park Group Meeting at Grace Baptist Church
- St. Sophia Greek Orthodox Church
- Weinland Park Neighborhood Festival
- Northside Branch of the Columbus Public Library
- Community Properties of Ohio Community Cook-Out events
- Weinland Park Civic Association Meetings
- Weinland Park Elementary Parent Teacher Organization (PTO) Meetings

Note: A special thanks to AmeriCorps member, Tressa Augustine, for her engagement with community members during this survey research.
OSU Extension Community Engagement Summary

The OSU Extension team met with community members on a number of occasions throughout the project. In addition to ongoing interaction through the University District Extension office and the engagement with the Community Food Assessment Survey, additional activities included:

Food Production
Grow Your Own Series

<table>
<thead>
<tr>
<th>Year</th>
<th>Participants</th>
<th>Learning Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>2013</td>
<td>37</td>
<td>Aquaponics and Aquaculture in Urban Settings</td>
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Food & Business
Community business interviews, 2011
Weinland Park Community Civic Association, Business & Land Use Committee meetings
Business Retention and Expansion meetings
Guided tours of the OSU Endeavor Center at the OSU South Centers (business incubator and learning center)

Food & Family
Moms2B discussions
Weinland Park Elementary Parent Teacher Organization (PTO) meetings

Food & Community
Community Meeting, July, 2011
Community Festival, August, 2011
Ideation Session, April 2012
Weinland Park Community Civic Association, Health & Wellness committee and Public Advisory meetings

Presentations outside of Weinland Park
Urban Food Production in Ohio and Its Implications for Public Health, Ohio Association of Health Commissioners Annual Conference, September 2011
Designing a Healthy Food System, Community Development Society International Annual Conference, July 2012
OSU Extension Annual Conference, December 2012
Galaxy National Extension Conference, September, 2013

Help us discover the best food-related learning opportunities for you & the Weinland Park community.
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Through this Community Challenge Grant the following organizations collaborated with residents on this Urban Agriculture Overlay Planning Project.

OSU Extension, The Ohio State’s College of Food, Agricultural, and Environmental Sciences, www.osu.edu

The Godman Guild, www.godmanguild.org


Mid-Ohio Regional Planning Commission (MORPC), www.morpc.org


Local Matters, www.local-matters.org

The Weinland Park Collaborative (WPC) is made up of over 20 agencies including: The Ohio State University, The City of Columbus, Campus Partners, The Columbus Foundation, JPMorgan Chase, United Way of Central Ohio and others.


Weinland Park Community Civic Association, www.weinlandparkcivic.org

KSA
Austin E. Knowlton School of Architecture, knowlton.osu.edu

The OSU South Centers, southcenters.osu.edu

North Central SARE’s Research and Education, www.northcentral sare.org

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Learning About Food in Urban Communities

Educational Plan for the Food District at Weinland Park

go.osu.edu/urbanag