



FOOD: JUST GROW IT! Project Logic Model--08/06/01

Objectives:

1. Acquire and apply conceptual knowledge of health promotion, disease prevention, and biological science.
2. Acquire and apply methodologies for healthy lifestyles, disease prevention, and biological science through food production.

Inputs	Outputs	Outcomes		
		Short-term (increase knowledge, learn new methods)	Medium-term (use improved knowledge, skills, attitude)	Long-term (improved human, environment, economic conditions)
<p><u>CTAHR/CES Faculty & Staff</u></p> <p><u>DOE Staff Training</u> (team of 3 to 5 persons)</p> <p><u>Other Community Professionals Training</u></p> <p><u>Grant from State Dept. of Health</u></p>	<p><u>Construct 'Food: Just Grow It! Product</u> based on DOE Health Content Standards</p> <ul style="list-style-type: none"> ➤ Project/activity guides for teachers to develop curriculum lesson plans ➤ Website includes links and resources to agriculture, nutrition, and wellness <p><u>Create sustainable agriculture simulations</u> with demonstration gardens and seed labs on Oahu, Kauai, Maui, Hawaii</p> <p><u>Identify and establish partnerships to collaborate amongst high school agriculture programs</u> with 50% free or reduced-price school lunch or agencies who service/work with low income youth</p> <p><u>Provide training</u> to DOE Staff and other professionals</p> <ul style="list-style-type: none"> ➤ Number of teachers (20/class/year) ➤ Number of students (500/year) ➤ Mini-grants to school/community projects 	<p><i>Sustainable agriculture</i></p> <ul style="list-style-type: none"> ➤ Students learn methods and techniques in preparing and maintaining sustainable gardens ➤ Students learn about edible landscape crops <p><i>Sound nutrition and healthy lifestyles</i></p> <ul style="list-style-type: none"> ➤ Students learn about healthy food choices based on dietary guidelines and the food guide pyramid ➤ Students learn safe food handling techniques ➤ Students learn how to prepare nutritious meals <p><i>Social consciousness skills</i></p> <ul style="list-style-type: none"> ➤ Students learn about therapeutic benefits of gardening ➤ Students plan and organize community service project 	<p><i>Sustainable agriculture</i></p> <ul style="list-style-type: none"> ➤ Students grow sustainable crops ➤ Students harvest vegetables/fruits for food preparation sessions ➤ Students grow vegetables and fruits in home and/or community gardens <p><i>Sound nutrition and healthy lifestyles</i></p> <ul style="list-style-type: none"> ➤ Students eat 5 fruits/vegetables per day ➤ Students practice safe food handling during food preparation classes and at home ➤ Students able to plan meals for a week using the food guide pyramid <p><i>Social consciousness skills</i></p> <ul style="list-style-type: none"> ➤ Students obtain therapeutic and recreational benefits by participating ➤ Students conduct community service projects 	<ul style="list-style-type: none"> ➤ More food is grown in Hawaii using less pesticides ➤ Teenagers eat more nutritious food ➤ More teenagers become involved in community service ➤ Hawaii residents achieve optimal health and wellness

External Influences:

Collaborating agency environments (time allocation, physical setting, quality of staff/volunteer expertise, basic objectives of collaborating agency programs); program funding