

## Ann M. Evans

### EMPLOYMENT HISTORY

**Ann M. Evans Consulting:** Develop programs on sustainable food and agriculture with local and state government and school districts. (2005 to Present)

Clients include:

**Elderflower Press** (2015-Present) – a publishing company with food and agricultural titles.

**Evans & Brennan, LLC** (206-2015, see below)

**Davis Farm to School:** Assisted with strategic planning process, fund development, marketing and organizational development. (2005 – 2012)

**Center for Ecoliteracy:** School Lunch Site Visit Evaluation, Napa Valley Unified School District (March, 2010); Organized “100 Leaders The Mills Forum on Scholastic Achievement, Student Health, and School Lunch - Presented by Mills College, Oakland California, In partnership with The Center for Ecoliteracy, UC Davis Center for Nutrition Education in Schools, Roots of Change, and Slow Food USA” (April 4, 2007); facilitator, Rethinking School Lunch Seminar (May 1, 2007)

**CA State Parks Department:** Participate on panel reviewing and recommending vendor bids for food concession at Asilomar State Park. (2009)

**Columbia Foundation:** Review grant applications for the Food and Agricultural Sustainability Section and advised Director. (2008)

**Evans & Brennan, LLC:** Provide professional consulting services on policy development and marketing to various government, school district, and non-profit organizations on sustainable food and agricultural systems, school lunch, and place-based marketing. Provide organizational development and fund development services. (2006 to 2015)

Clients include:

**Alameda Unified School District:** Revise school lunch menu to reflect more fresh, seasonal dishes. Provide professional development cooking lessons to management and front line school food service staff. Conceptualize and write press releases to reflect new direction of school lunch program as part of a marketing campaign. (2013)

**CA Dairy Council:** Scale up 40 recipes developed for Yolo Farm to School, to 50 and 100, with USDA National School Lunch Program information. (2013)

**CA Department of Education:** Conceptualize and write manual: After School and Classroom Cooking from Scratch with Seasonal Vegetables and Fruits Using Five Cultural Flavor Profiles. Content includes recipes for healthy meals and snacks, background information to teachers on relationship of recipe to California agriculture and seasons. (2010)

**CA State Parks Department:** Write and place story concepts for media on CA State Parks food initiative to serve local food and historical dishes reflecting early California history in California State Parks. (2011)

**California Olive Ranch:** Conceptualize and deliver 2-day professional development to Los Angeles Unified School District food service staff on the use of California Extra Virgin Olive Oil in school meals. (2012)

**Center for Ecoliteracy:** Conceptualize and implement California School Lunch Initiative as a part of CEL’s Rethinking School Lunch Program. Perform feasibility study on changing school lunch in a large urban district (Oakland Unified) and provide follow up professional development in scratch cooking, trace 10 CA crops from

field to school lunch table and provide follow up consultation for release and policy development, coproduce 1-day cooking school and conference for CA school food service directors ((2011) and develop a “cook to cook” training articulation, develop and field test food education cards for school food service (2011), develop cookbook and manual for school food service using fresh foods (2011).

**Community Alliance with Family Farmers:** Work with CAFF to support Gilroy Unified School District, Moreland School District, and the Sodexo Corporation in implementing Farm to School Programs. (2011-2013)

**County of Yolo Agricultural Department:** Conceptualize, develop and execute promotional program for Yolo County food, wine and agriculture. Develop content for web site ([www.atasteofyolo.com](http://www.atasteofyolo.com)). Implement public events such as Davis Farmers Market Chef’s Walk food service and restaurants. Initialize county winery and wine grape growers trade association (2006-10). Develop vision and three-year plan for countywide Farm to School Initiative, per the County General Plan. (2011) Fund development for Farm to School Yolo (5 school district and County Head Start) and update content on [www.atasteofyolo.com](http://www.atasteofyolo.com). Create farmer training content for marketing to school food service; conceptualize and write California Specialty Crop Guidebook for School Lunch; provide professional development for school food service in five districts. (2012 to Present)

**Davis Farm to School, Davis Farmers Market Foundation:** Work with Davis Joint Unified School District Director of Nutrition Services to integrate more fresh fruits and vegetables as well as whole grains into the school lunch menu, redesign seasonal menus, communicate with parent and larger community, source locally, develop and fund cooking school classes to school food service employees. Work with DF2S steering committee on strategic planning, organizational development, fund development and grant writing, community marketing to support school gardens, waste reduction and a change in the school lunch program in Davis Joint Unified School District. (2007 to 2012)

**Del Norte County Children’s Health Initiative:** Review and advise on strategies for changes to the county wide school district school food service to include more fresh produce and salad bars, garden based learning and waste reduction programming under grant from the California Endowment. (2011)

**Empire Health Foundation (Spokane, WA):** Develop family style and scaled up recipes for potato dishes bean salads with marketing materials for Spokane School District school lunch program as part of effort to increase local and fresh foods in school lunch program. (2013)

**FIRST 5 California:** Conceptualize, write and 75-page produce booklet with healthy, flavorful recipes with cooking tips and nutrition information for FIRST 5 California target audience. (2013)

**Head Start Yolo County:** Provide professional development cooking lesson for staff focused on vegetarian Russian and Middle Eastern flavor profiles. (2013)

**Schools Insurance Authority:** Provide professional development for staff. (2013)

**Sutter Davis Hospital:** Work with Cafeteria Manager to create changes in cafeteria food offered to integrate more local, fresh produce and product into meals produced under a grant from USDA, Agricultural Marketing Service, through the University of California at Davis Sustainable Agriculture, Education and Research Project (UCSAREP). (2010-11)

**Winters Joint Unified School District:** Work with Director, Nutrition Services and staff to create changes in this rural, small school district’s meal program to increase fresh, local produce served under grant from CA Department of Food and Agriculture, through the University of California at Davis Sustainable Agriculture, Education and Research Project. (2010-13)

**Woodland Joint Unified School District (Woodland, CA):** Provide three healthy cooking classes for employees of school district. (Spring, 2013)

**Yocha Dehe Wintun Nation Academy:** Provide services to the Tribe related to the Academy's Garden Planting, Harvest and Healthy Food Program. Teach monthly course with garden based learning related to a healthy snack or meal prepared by students. (2010 -2011)

Teaching:

**UC Davis** Employee Continuing Education – A Worklife Brown Bag Presentation – “Slow Food and Buying Locally” 4/20/12; 5/17/07

**CA Department of Education** (1994 to 2005)

**Division of Nutrition Services, Consultant:** work with school districts and community organizations to improve school food through Farm to School and Garden in Every School programs. Initiated and edited publications: “A Child’s Garden of Standards” “Kids Cook Farm Fresh Food” published by CDE Press. (2000-2005)

**Division of School Facilities Planning, Director:** Manage Division responsible for reviewing and approving school district building renovation and new construction as such, Member, State Allocation Board (representing the Superintendent), coordinate implementation of Class Size Reduction Initiative (\$2 B program in CA, 1998-99), and conceptualized Toxic Waste Identification Program, conceptualize and develop publications “The Form of Reform: School Facility Design Implications for California Educational Reform” (1997) and “Educational Specifications: Linking Design of School Facilities to Educational Programs” (1997) published by CDE Press. (1995 to 1999)

**Superintendent of Public Instruction, Advisor:** Identify and oversee executive team for Delaine Eastin, newly elected Superintendent, develop protocols for department. (1994 - 95)

**CA State Assembly** (1987 to 1994)

**Assemblywoman Delaine Eastin, Chief of Staff:** Oversee staff and legislative program for member, 20<sup>th</sup> AD. (1992-94);

**Assembly Education Committee, Chief Consultant:** Oversee committee preparations of bill analyses and prepare interim subject area policy development hearings. (1990-92)

**Assembly Governmental Efficiency and Consumer Protection Committee, Chief Consultant:** Oversee committee preparations of bill analyses and prepare interim subject area policy development hearings. (Chief: 1988-90; Senior Consultant 1987-88)

**CA State Department of Consumer Affairs** (1976 to 1987)

**Legislative Unit, Department of Consumer Affairs, State of California, Manager.** Oversee staff performing bill analyses and research. (1985-87; analyst 1982-84)

**Cooperative Development Program, Manager:** Develop program, initiate change in state law for consumer food cooperatives, produce four publications, provide technical assistance to food cooperatives, farmers markets and community canneries, serve on CA Department of Food and Agriculture Consumer Advisory Committee, participate in development of certified farmers market regulations. (1976 -78)

## PUBLICATIONS

### Books

-Davis Farmers Market Cookbook, Revised Edition, Elderflower Press, 2016

- Cooking after School and in the Classroom with Healthy Food, CDE Press, 2014 (co-author, Georgeanne Brennan)

-Davis Farmers Market Cookbook: Tasting California’s Small Farms, Mirabelle Press, 2012 (co-author, Georgeanne Brennan) – winner of the 2012 National Indie Excellence Book Awards in the Regional Cookbook category, first

place for non-fiction in the 2012 Writer's Digest Contest for Self-Published Books, winner 2013 Beverly Hills Book Awards, Regional Cookbooks.

-Cooking with California Food for K-12 Food Service, Learning in the Real World Publisher, Center for Ecoliteracy's Rethinking School Lunch Program, 2011 (co-author, Georgeanne Brennan) – E-version has 30,000 downloads.

-Ecological Literacy, Educating Our Children for a Sustainable World, Part IV – Essay: Changing Schools: A Systems View, Sierra Club Books, 2005

### **Blog/Columnist**

-**Columnist** – Davis Enterprise, Daily Democrat (Woodland) “At My Table” – on food and agriculture (2015 – present)

- Weekly Blogger - Who's Cooking School Lunch? [www.whoscookingschoollunch.com](http://www.whoscookingschoollunch.com) with Georgeanne Brennan (2012 - present)

- Monthly Columnist – food and agriculture for Davis Enterprise (1999 - present), Winters Express, Daily Democrat (2009- 2015) – “From the Ground Up” with Georgeanne Brennan and “Fork in the Road”

- Columnist – Ipinion, [www.inpinion.us/foodwine.html](http://www.inpinion.us/foodwine.html)

### **Periodicals** (recent)

-Find the Next Rock Star Chefs in Our Schools, Sacramento Bee Opinion Editorial, December 15, 2013 (coauthor Georgeanne Brennan)

-The Education of a Food Rebel, Summer 2013, UC Davis Magazine, Volume 30, Number 4

-Making Panna Cotta with Verbena Syrup and Candied Flowers, Spring 2012, Edible Sacramento (w/J. Buffington)

-Making Chicken Pot Pie, Winter 2012, Edible Sacramento (w/J. Buffington)

-Making a Fall Vegetable Terrine, Fall 2011, Edible Sacramento (w/ J. Buffington)

-Making Merguez: Spicy Lamb Sausage, Summer 2011, Edible Sacramento (w/ J. Buffington)

-State Parks Keep It Local, July 3, 2011, SF Chronicle, (coauthor Georgeanne Brennan)

-How to Home Cure Pancetta, Spring 2011, Edible Sacramento

-School Food Programs Can Transform How Kids Eat- Opinion Editorial, Sacramento Bee, January 30, 2011 (co-author Robert Gottlieb)

-Creating Community Partnerships to Support a Healthy School Food Environment in Davis, CA, Poppy Seeds, The Official Journal for the California Child Nutrition Professional, Spring 2010 (co-author Gail Feenstra)

-Sacramento Valley Wines & Wineries, Sacramento Valley Food Guide, CA Alliance with Family Farmers, 2010

-Yolo: An Emerging Wine Region, San Francisco Chronicle, April 8, 2007 (co-author Georgeanne Brennan)

-What In Health is Going on Here? Thinking Outside the Lunchbox, Center for Ecoliteracy E-Magazine, January 2006

-Locally Grown Holiday Feast, San Francisco Chronicle, April 22, 2006 (with co-author Georgeanne Brennan)

-Food and Wine: Yolo's Bounty – How a Quiet Farming County became a Gastronomical Powerhouse, San Yolo Francisco Chronicle Magazine, September 21, 2003 (co-author Georgeanne Brennan)

-The Davis Food Co-op: Much to Be Proud Of, UC Small Farm News, May 2002

-Columnist - Edible Sacramento, quarterly publication, on regional food (2004-2007)

-University of California, Davis: Bioregional Writer in Residence (2001)

### **SPEECHES/Workshop Presentations/Webinars** (selections from 2002 to present)

**Green Schools National Conference**, Sacramento, CA – Cultivating Foodies and Farmers: School Facilities in Good Taste, Panel Presenter, March 29, 2014

**Sacramento State College, The Renaissance Society**, Sacramento – Farm to School Programs, April 12, 2013

**Coalition for Adequate School Housing**, Statewide Conference, Sacramento, Panel: In the MicroSociety or Down on the Farm: Cultivating the Whole Child – the Role of the School Kitchen and Cafeteria, February 25, 2013

**National Farm to School, National Webinar**, December 12, 2012 - Professional Development for School Food Service, Cooking Classes with Seasonal Ingredients and Global Flavor Profiles

**Davis Food Co-op with Davis Media Access and CA Center for Cooperative Development**, Raising Davis: A Celebration of Cooperatives and Community – October 10, 2012 – History of the Davis Food Co-op

**Center for Ecoliteracy**, Rethinking School Lunch – CA Food for CA Kids Conference, Oakland, CA – September 24, 2012 – Are California Kids Eating California Food? Discovering Opportunities for Improving School Meals – Plenary Speaker

**6<sup>th</sup> National Farm to School Conference**, Burlington, VT – August 2-5, 2012 – Cooking Seasonal Foods: Professional Development for Food Service Staff – Panelist  
**Robert Mondavi Institute**, UC Davis, CA - May 24, 2012 - Lunch, Love Community in Conversation  
**UC Davis**, Staff Development – April 5, 2012 – Slow Food & Buying Locally  
**Tuskegee University – 69<sup>th</sup> Professional Agricultural Workers Conference** – December 5, 2011 – Reinventing Cafeteria Lunches: A Hands on Seasonal Salad Making Demonstration  
**California School Nutrition Association – Annual Conference** – November 12, 2011 (Sacramento) – “Menu Planning with the 6-5-4 School Lunch Matrix: Pairing Fresh, Seasonal Ingredients with USDA Commodities in School Meals” (Panel)  
**Food Justice – Community Food Security Coalition** – Oakland, CA November 6, 2011 – Hands-on Cooking School & Innovative School Lunch Menu Planning (with Georgeanne Brennan, Zenobia Barlow, CEL)  
**Valley Vision – Food System Collaborative** – Sacramento, CA, June 8, 2011, School Lunch Panel  
**California School Nutrition Association – Legislative Action and Industry Lite Conference** – Sacramento, CA May 15, 2011, Keynote, “School Food Improvement and Food Agricultural Marketing”  
**Les Dames d’Escoffier**, Palm Springs, CA October, 22, 2010 - CA Food Systems: A Time of Change for Sustainability  
**BioCycle International Conference, Keynote**, San Diego, CA April 27, 2009 - Local Food, Healthy Kids, Sustainable Future,  
**CA Small Farm Conference, Keynote**, Sacramento, CA March 2, 2009 - A Neighborly Menu for the Future of Farming  
**Center for Ecoliteracy Summer Institute, Keynote**, San Anselmo, CA June 22, 2008 Farm to School: Rethinking Leadership and Systems Change within School Districts  
**EcoFarm**, Asilomar, CA January, 2006, Building a Sustainable Food and Agriculture System in CA by 2030 – Roots of Change  
**Center for Food and Justice, Keynote**, Sacramento, CA August 3, 2006 Redefining Success in Farm to School Programs  
**Great Valley Center Annual Conference**, Sacramento, CA May 12, 2005 Farm to School: Rethinking School Lunch Creates Healthier Students and Fosters Farm Economy  
**CA School Food Service Association**, Sacramento, CA March 19, 2005 Promoting Lifelong Healthy Eating Habits in Children: Garden, Farm and School  
**University of California Division of Agriculture and Natural Resources, Keynote**, Davis, CA February 25, 2004 A Vision for Garden Based Learning  
**University of California Extension Center Course on Tourism, Keynote**, December 3, 2004 Reconnecting Parts to the Whole: The Difference between an Event and Sense of Place to the Tourist and the Resident  
**6<sup>th</sup> Annual SW Youth Gardening Conference, Keynote**, Phoenix, AZ, March 21, 2003 Growing Awareness  
**National Farm to Cafeteria Conference, Keynote**, Seattle, WA October 4, 2002, For Righteous Sake: Creating Child Health through School Meals

## **ORGANIZATIONAL FOUNDER**

2006	Davis Farmers Market Foundation (later changed to Yolo Farm to Fork Foundation)
2004	Slow Food Yolo
2000	Davis Farm to School Connection (under the Davis Educational Foundation)
1987	Davis Rural Land Trust (later merged with Yolo County Land Trust)
1984	Davis Community Housing Corporation, cofounder and board member (now Community Housing Opportunities Corporation, CHOC)
1976	Davis Certified Farmers’ Market (7,000 people per week), cofounder Northern California Federation of Consumer Food Cooperatives, cofounder California Cooperative Federation, cofounder
1971	Davis Food Cooperative (\$18 million annual sales), cofounder and board member

## **ELECTED OFFICE**

Chair	<b>Davis Farmers Market Alliance</b> , a 501 c 3 non profit (elect - 2017 – present)
Mayor	<b>City of Davis</b> - initiate creation of Davis Redevelopment Authority, cooperative economic development program, open space program, affordable housing policies, comparable worth and

maternity/paternity leave for city employees, and after school child care program with school district. (Mayor, 1984-86, City Council 1982-90)

Chair **Davis Farmers Market Board of Directors** (2005–08, chair 2006-08)

### **APPOINTED OFFICE**

Trustee **Davis Cemetery District, Vice Chair** - create policy for first green burial and a sustainable grounds management system. (2004 - 2008)

Member **Davis Joint Unified School District Nutrition Advisory Committee** (2005 to Present)

### **PROFESSIONAL AND COMMUNITY SERVICE** (partial listing)

President **Les Dames d’Escoffier**, Sacramento Chapter (2016 – Present)

Co Chair **Slow Food Yolo Convivium** (2004 to 2013)

**Roots of Change Council** - promote sustainable agriculture and food system in CA by 2030. (2003 -07, co chair, (2005-06)

Hearings **CA Department of Food and Agriculture, State Board**, Sacramento – April 3, 2012 - California School Lunch (Advisor)

Board/Com **UC Davis Advisory Committee for the Honey and Pollination Center for Wine and Food Science** (2013 to present)

**CA Department of Food and Agriculture Food Access Advisory Committee, AB581 Implementation** (2012)

**Senate Subcommittee on Olive Oil Production** (2011 to 2013)

**California Farm to School Task Force** (2010 to 2014)

**UC Davis Olive Center Advisory Committee** (2008 to Present)

**UC Davis Garden at the Robert Mondavi Institute for Food and Wine Science** Advisory Board (2008 - 2010)

**UC Davis Center for Nutrition in Schools Advisory Committee** (2006)

**SF Mayor Gavin Newsom’s Task Force on a San Francisco Food Shed** (2008)

**Davis Farm to School** (2000-2011)

**Food First, Institute for Food and Development Policy** (1986-94)

Teacher **Davis Community Church** - Sunday school (taught most grades - third-twelve, 1999-2010)

Editor **Jam Today, A Journal of California Food Cooperatives** (1972-1982)

### **ORGANIZATION AND SOCIETY MEMBERSHIPS** (current)

Les Dames d’Escoffier, Sacramento Chapter (Founding Member 2015, Board Member and Green Tables Chari, 2015, President, 2016 – Present)

Les Dames d’Escoffier, San Francisco Chapter (Board Member, Green Tables Chair and National Green Tables Member 2013 – 14)

Slow Food USA

Davis Community Church

### **AWARDS**

2013 C.A. Covell Award for Davis’ Citizen of the Year

2012 Award of Distinction- Outstanding Alumni, UC Davis, College of Agricultural and Environmental Sciences

2011 Davis Farmers Market Honoree “Visionary Award”

2006 Yolo County Women’s History Month Honoree “Women: Builders of Communities and Dreams”

1997 Selected for “Those Who Make Memories, 100 Years – The Davis Enterprise 100 Davis Citizens”

1985 National Council of Women, "Young Achievers Award"

### **EDUCATION**

1975 Bachelor of Science, Consumer Food Science, University of California, Davis

Attended World Campus Afloat Semester at Sea 1969

**CONTINUING EDUCATION**

- 2013 Lamb Butchering and Preparation
- 2011 Duck Butchering and Preparation
- 2009 Sensory Defects in Olive Oil, UC Davis Olive Center
- 2005 Agricultural Study Course: Biodynamic Gardening, Rudolf Steiner College, (one year)
- 1983 and 1985 American Council of Young Political Leaders, US Information Agency, delegate on political study tours (Australia; North American Treaty Association Meeting in Portugal)

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