



GET FOOD!





OSR
Office of Sustainability
and Resilience

Building Food Systems Knowledge Across Santa Clara County



Check-in question

What summer foods are you
most excited for?



Supporting the Food System Work Plan

Food System Workplan: Goal 1

01

Leadership & Coordination

- Increase **awareness** of the Food System Work Plan
- Build a **shared understanding** of food systems across departments
- Strengthen cross-department **collaboration**
- **Empower** staff to recognize how their work contributes to a healthier, more resilient food system





Why County Staff?

Knowledge Leads to Action

- Every County department has a connection to the food system.
- Whether through healthcare, procurement, planning, parks, housing, public health, emergency preparedness, sustainability, or community services, County employees make decisions every day that influence food access, nutrition, agriculture, local businesses, and environmental sustainability.
- The training helps make those connections visible.

What Staff Will Gain?

- Understand **what a food system is and why it matters**
- Become familiar with the **County's Food System Work Plan**
- See how their **department contributes to food system outcomes**
- Identify **opportunities for collaboration** across County government
- **Leave with practical ideas** for supporting the County's food system goals in their own work

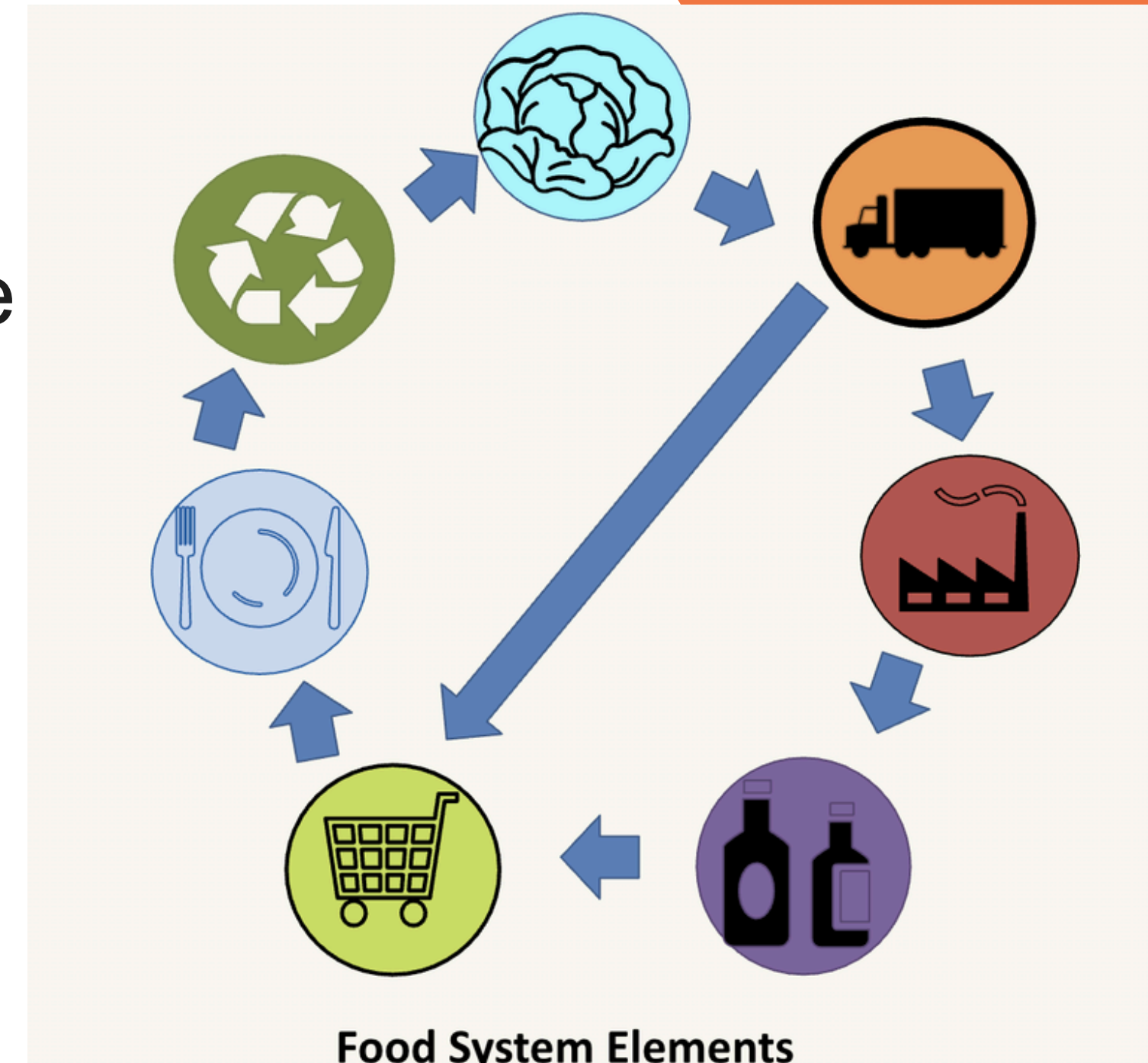


Co-producing a Place-Based Food Justice Curriculum in the South Bay

A project involving Santa Clara University, Environmental Justice Initiative, UC Cooperative Extension, Veggielution and the South Bay Food Justice Collaborative

Goals for today

- Share food systems 101 training course
- Strategize about follow-up actions
- Get feedback on the other two modules



Lunch

Quelites profile



Quelites Cooperative

Women Owned

Catering

10-300 people events

Vegan and Vegetarian Options

Locally-Sourced

OUR STORY

Quelites' names come from the Mexican ancestral foods that describe more than 250 edible noncultivated species common in traditional farming systems across Mexico and California. Cooperativa Quelites decided to offer vegan and vegetarian food options to contribute to the healing of their communities and the Earth, combining food innovation with their ancestors' knowledge on practices using nutritious plants. They prepare home-cooked meals using vegetables sourced and produced by BIPOC farmers, and they take great pride in their work.

WHO ARE WE

Quelites is a women-owned co-op Latinx catering business offering healthy and nourishing vegetarian and vegan food, committed to sustainable practices to preserve people's health and the environment; seeded through Veggielution's Eastside Grown Program in San Jose

CONTACT US:

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📍 San Jose / South Bay Area



Lunch

Ely's Bakery



MEET ELEAZAR FLORES OWNER OF ELY'S BAKERY

Cupcakes

Cakes

Empanadas

Sweet Breads

Vegan and Vegetarian Options

Delivery Available

My name is Eleazar Flores Gutierrez. I come from La Huasteca, in the State of Hidalgo, Mexico. My father was a great-grandson of a Spanish immigrant, and my mother was indigenous. When my parents got married, they did not speak the same language. My first language was Nahuatl, an indigenous language. Although they didn't speak the same language, my parents married because of their love for one another. It was this love that I strive to put into every one of my baked goods. I learned how to bake from my father, who learned all his knowledge about delicious pastries from his great-grandmother, which he later passed on to me.

My dream has been to make known Mexican traditional breads with the flavor that characterizes the Huasteca area of the State of Hidalgo. With over 26 years of traditional baking experience, I have expanded my offerings to include vegan, vegetarian, and gluten-free options to meet the diverse needs of my clients. I use 100% natural ingredients in my products, with no added preservatives or artificial colors.

Since 2023, when I launched my business, I have partnered with Veggielution, which assisted me in obtaining my Food Handler certification and formalizing my business as a Cottage Food Provider. Additionally, I am a permitted home cooking MEHKO and a graduate of the East Side Grower Program.



Scan QR code for
our Website! Order
online, Delivery for
events and meals

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📍 San Jose / South Bay Area

🌐 [Ely's Bakery S.J](#)

📷 [@elys.bakery2](#)



South Bay Food Justice.org

Types of Food Entrepreneurship



Microenterprise Home Kitchen Operations

MEHKOs allow individuals to run small-scale restaurants from their private residences. This makes it easier for home cooks and first-time entrepreneurs to enter the food economy by reducing start-up costs and offering a path into the formal business sector while providing diverse array of food for community members.

Start your home-based food business by applying for a [MEHKO permit](#).



Cottage Food Operations

CFOs are permitted to prepare and sell non-perishable, low-risk foods such as baked goods, jams, and snacks from home. They differ from MEHKOs in that they cannot sell perishable or time-sensitive items, and individuals can only operate one type (MEHKO or CFO), not both.

Launch your small-scale food business by applying for a [CFO permit](#).



Mobile Food Facilities

MFFs allow entrepreneurs to cook and sell food from trucks, carts, or trailers. This flexible business model enables them to serve food at events, on the street, or at private functions, allowing entrepreneurs to reach new diverse customer bases without the high overhead of a brick-and-mortar restaurant.

Start your mobile food business by applying for an [MFF permit](#).



Food Cooperatives

Food co-ops are member-owned businesses that prioritize affordability, sustainability, and community collaboration. Members share equally in ownership, profits, and decision-making. Cooperatives promote locally sourced food and foster strong neighborhood ties.

Preview of project timeline

Agroecology & Cooperative Food Systems Change Short Course

Summary and Evaluation April 10-12, 2025

Organizing Committee and Partners



The program organizing committee includes

- **South Bay Food Justice Collaborative**
- Christopher Bacon, Santa Clara University
- Lucy O Diekmann, UC Cooperative Extension
- Maria Eugenia Flores Gomez, Santa Clara University
- Samiha Hamdi, Fresh Approach
- Acacia Lynch, Fresh Approach
- Susan Chen, San Jose State University
- Fernando Fernandez, Veggielution
- Claudia Damiani, Veggielution
- Garry Sotnik, Valley Verde
- Mary Anna Cazarez, Independent
- Dereck Bryant, City of Santa Clara

Funding and other contributions

- (1) County of Santa Clara Food Systems Resiliency Grants
- (2) Veggielution
- (3) UC Extension
- (4) Valley Verde
- (5) San Jose State University
- (6) Fresh Approach
- (7) City of Santa Clara
- (8) Western SARE (Sustainable Agriculture Research & Education) projects funded by USDA/NIFA.
- (9) Interpretation provided by North Santa Clara Resource Conservation District (NSCRCD)
- (10) Your time, ideas, and aspirations

- Step 0: Gov funding uncertainty
- Step 1: Conference
- Step 2: Design the curriculum
- Step 3: Develop, test, & launch
- End date June 30 2026!

FOOD SYSTEMS CHANGE CURRICULUM PROJECT



Training Modules (in Progress)

1. **South Bay Food Systems 101** (Piloting with Santa Clara County, SCC)
2. **Food & Nutrition Security in Santa Clara County** (in development with SCC)
3. **Building a Strong Regional Food Economy** (in development with SCC)
4. **Civic Engagement with South Bay Food Systems** (public version in development)
5. **Food Systems and Environmental Change** (public version in development)

Learning Objectives

1. Define the Food System

2. Characterize the Santa Clara County food system

3. Food System Challenges and possibilities

4. Learn the role of the County and Workplan

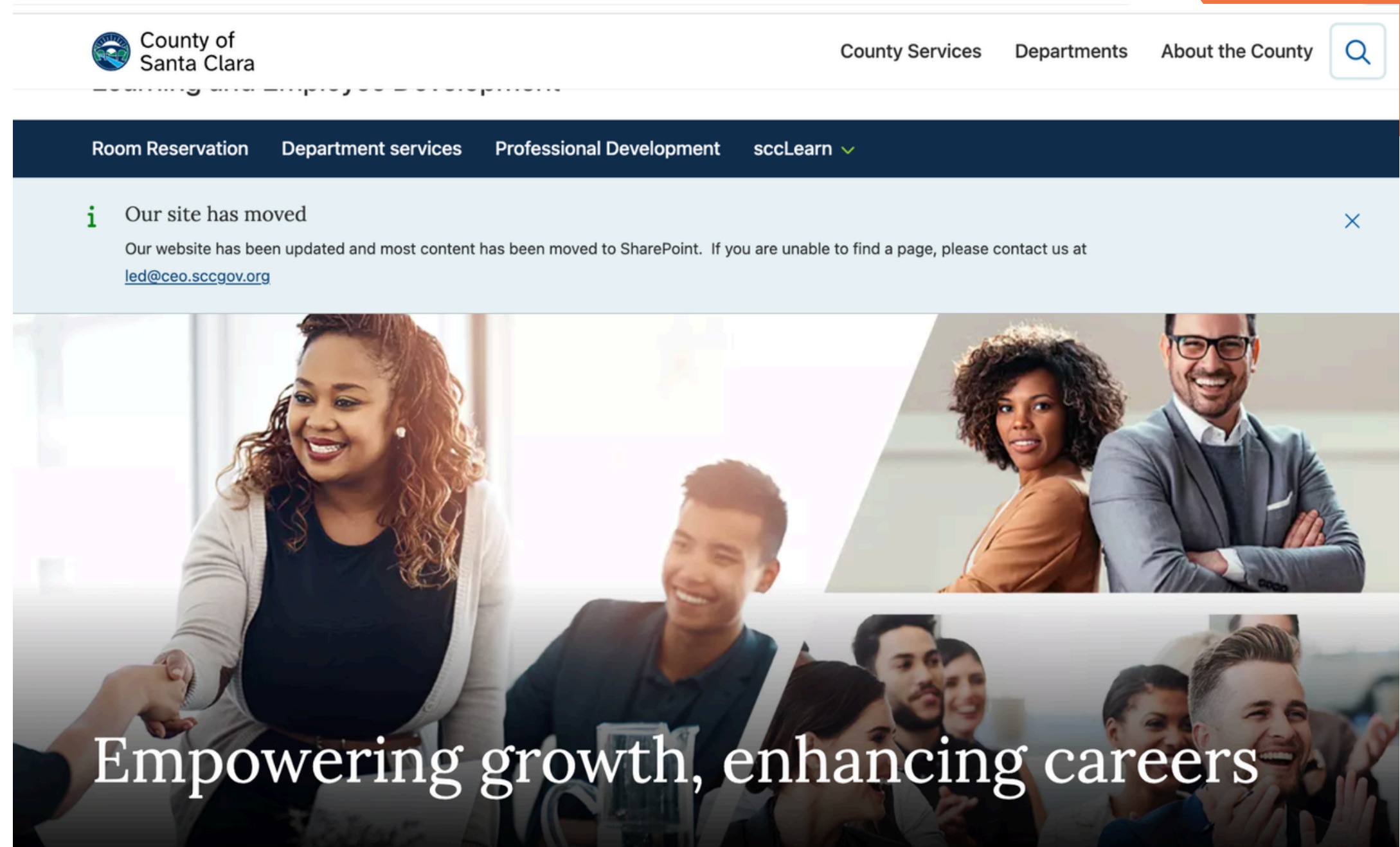
5. Identify ways to engage in food system change

Partnering with the County of SC

MAY 2021

County of Santa Clara Food System Workplan

An assessment and roadmap for the development of a comprehensive Food, Restaurants, Agriculture, and Health Access Initiative



Intro to Santa Clara County Food Systems Course: Let's see how it will work for SCC employees

Introduction to Santa Clara County Food Systems

MENU



From Learning to Action

01

How can we encourage our teams to engage with this training?

02

What actions can County employees take to support our local food system?

03

Are there other aspects of the Food System you want to learn more about?

04

Are there other ways we can host trainings like this?

05

Thoughts on next topics

- Food & Nutrition Security
- Food Economy

