



**[PRESS RELEASE] The Edible Schoolyard Project Announces Angela McKee-Brown as Executive Director**

FOR IMMEDIATE RELEASE

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The Edible Schoolyard Project (ESYP) is proud to announce Angela McKee-Brown as its next Executive Director. Angela has been with ESYP for 2 years, first as Director of Education, then as Deputy Executive Director. She assumes ESYP's leadership role at a time of substantial growth for the organization, notably the launch of the Alice Waters' Institute for Edible Education at the University of California, Davis, as well as integrating Edible Education into the Unified School District of Stockton, California.

"I feel we are so lucky to have Angie with us," says Alice Waters, founder of the Edible Schoolyard Project and founder and executive chef of Chez Panisse Restaurant in Berkeley, California. "Her passion and leadership will help us create models that will change the way we feed and teach children around the world."

Angela McKee-Brown brings a decade of experience in the nonprofit sector designing and building meaningful food experiences with communities. Prior to ESYP, she served as the Director of Innovation and Strategy with San Francisco Unified School District's Future Dining Experience. She has also worked to expand access to market opportunities for chefs and food entrepreneurs who are women, immigrants and people of color while at the non-profit La Cocina.

Angela was a 2016-2017 Stanford University d.school Civic Innovation Fellow, and she brings an equity-centered design framework to her work. She received a Master's in Food

Studies from New York University and serves on the board of Educate2Envision International. She lives in Oakland, CA with her wife, Annemarie.

Recently, in response to the COVID-19 crisis, Angela led the organization in launching the Edible Education at Home series and an organic CSA box program to provide Stockton residents with continued access to nourishing meals directly from local farmers when schools closed.

“I firmly believe that we have an opportunity as edible educators to provide meaningful, multifaceted learning experiences that can prompt a more just future for our children,” says the newly appointed Executive Director. “I hope to leverage the momentum of our initiatives to be in benefit of our diverse communities, children, farmers, and the environment.”

#### About The Edible Schoolyard Project

The Edible Schoolyard Project (ESYP) is an organization dedicated to the transformation of public education by using organic school gardens, kitchens, and cafeterias to teach both academic subjects and the values of nourishment, stewardship, and community. Edible education provides hands-on experiences that connect students to food, nature, and each other; and it systematically addresses the crises of climate change, public health, and social inequality. At its heart is a dynamic and joyful learning experience for every child. The Edible Schoolyard Project was founded in 1995 by Alice Waters, former Montessori educator, advocate of school-lunch reform, champion of regenerative agriculture, and founder and executive chef of Chez Panisse Restaurant in Berkeley, California.

The ESYP is marking its twenty-fifth anniversary with a pledge to create a school food system in California that will feed every student a free school lunch procured directly from farmers and ranchers who take care of the land and their workers. After twenty-five years, the Edible Schoolyard at Martin Luther King Jr. Middle School and its 7,000 affiliates worldwide have shown that when food is integrated into the entire curriculum it can systematically address the crises of climate change, public health, and social inequality.

[www.edibleschoolyard.org](http://www.edibleschoolyard.org)

