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Chefs Move to Schools Web Stories

ACF chefs are making a difference and fighting childhood obesity in communities throughout the U.S. Here are some of their stories and [photos](#).

ACF CHEFS MOVE



If you are an ACF chef involved in the Chefs Move to Schools program, we want to hear from you. Please take a moment to [share your story](#) with us.



Watch Michelle Obama's address to chefs at the White House, June 4, 2010.



View photos of ACF chefs at the Chefs Move to Schools kickoff event.

Robert Corliss
Executive Chef and founder of ATE (All Things Epicurean)
Century Elementary School
Nixa, Mo.
ACF National Chapter

Chef Corliss taught "Incredible Edibles" to a kindergarten class. The students had a blast experiencing new and unique fruits and vegetable such as spaghetti squash, purple potatoes, artichokes, baby bananas, star fruit, tomatillos, purple and yellow carrots, and fresh popcorn which is popped right on the actual cob.



Robert Corliss
Executive Chef and founder of ATE (All Things Epicurean)
Pleasant View Elementary
Springfield, Mo.
ACF National Chapter

Farmer Curtis Millsap and Chef Corliss have created a greenhouse and culinary program to teach elementary school children how to compost, plant, tend to and harvest their crops. The students then come into the kitchen classroom to prepare, eat and enjoy their harvest. They work with the teachers to apply the greenhouse/culinary teachings to math, science, art, language etc.



Robert Corliss
Executive Chef and founder of ATE (All Things Epicurean)
Goddard Preschool School
Springfield, Mo.
ACF National Chapter

Raised beds and pocket gardens were built at the preschool and the pre-schoolers are taught an appreciation for nature, where their food comes from and to have fun in the garden. The students pick the crops and flowers and then taste and explore the items in the classroom.

