
turninggreen

Turning Green is a student led global movement devoted to education and advocacy around environmentally sustainable and socially responsible choices for individuals, schools, and communities.

PROGRAMS



Conscious College Road Tour



Project Green Challenge

PROGRAMS



The Conscious Kitchen



Leadership Development



A CROSS COUNTRY TOUR

Raising awareness
among students
and activating
meaningful change
on college
campuses



PROJECTGREEN
CHALLENGE

A 30 DAY CHALLENGE

Throughout
October that
engages
students in
conscious
living through
daily actions



PGC FINALS

Since 2011, PGC has —

- Engaged **tens of thousands** of young leaders
- Across **1500+** campuses
- In **45** countries
- With **32.1 million+** social media impressions





consciouskitchen

fresh local organic seasonal non-gmo school meals

MISSION



The Conscious Kitchen is dedicated to a systemic transformation of school dining, to the health and improved life outcomes of our children, and to a thriving future for our planet.

VALUES

The Conscious Kitchen partners with schools to shift the paradigm around food service, based on five terms: fresh, local, organic, seasonal, non-GMO (FLOSN). These terms, define an unwavering commitment to the long term health of children, prioritizing ethically sourced and organically grown food.



FRESH

All produce is purchased within six days of being served, and all meals are prepared fresh daily in an on-site kitchen. Hands-on gardening classes, when offered, help students form an immediate connection to their food.



LOCAL

More than 90% of produce, 100% of meat and 75% of grain comes from within 100 miles of each Conscious Kitchen Site. Produce is purchased direct from farmers at the local farmer's market.



ORGANIC

All ingredients are USDA Certified Organic, without exception.



SEASONAL

Meals emphasize produce that is in season. This reduces food miles as cost, and introduces students to exciting new flavors.



NON - GMO

A commitment to using only ingredients that are not genetically modified. The Conscious Kitchen is the only Organic / Non-GMO school food program in the nation.

— SHIFTING THE PARADIGM

takepart

Follow Us

Search

NEWS

ENVIRONMENT

FOOD

CULTURE

WORLD

BUSINESS

TAK

You Can Probably Guess Where the First All-Organic Public School Cafeteria Is

Marin County's school district is the first to make the shift—and it is largely low-income kids who will benefit.

TAKE ACTION



SHARE



The Sausalito Marin City School District became the first **organic, non-GMO** school district in the **nation**

CULTIVATING HEALTH + WELLNESS

Teachers report:

- 60% decrease in disciplinary actions
- Improved academic performance
- Increased attention & participation in class
- Decrease in tardiness
- Improved manners and kindness to one another



**LEADERSHIP
DEVELOPMENT**

MOBILIZING CHANGEMAKERS

During the summer and throughout the year, students participate in a variety of hands-on leadership & mentorship opportunities



PGC PARTICIPATION

30 days of environmentally themed challenges, providing students with advocacy & leadership skills



— INTERNSHIPS + FELLOWSHIPS

Engage students
in strategy,
communications,
development
and more at the
TG Headquarters
in Sausalito, CA,
and virtually



TG CHAPTERS

Enable students
to initiate
impactful change
amongst their
peers with
mentorship from
TG leadership



CAMPUS REPS

Encourage students to participate in PGC and join a growing network of global Campus Reps



— STUDENT ADVISORY BOARD

Develop key programs & dedicate their time, wisdom and energy year-round



FOLLOW US



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