



Farm to Summer:

Incorporating Local Foods into Your Summer Meals Menu



2020 'School's Out, Food's In' Webinar Series

'School's Out, Food's In' Webinar Series

Webinar recordings and slide decks for all webinars will be [available here](#).

January 21: Engaging Community Partners in Summer Meals Planning for the New Year

February 18: Farm to Summer: Incorporating Local Foods into Your Summer Meals Menu

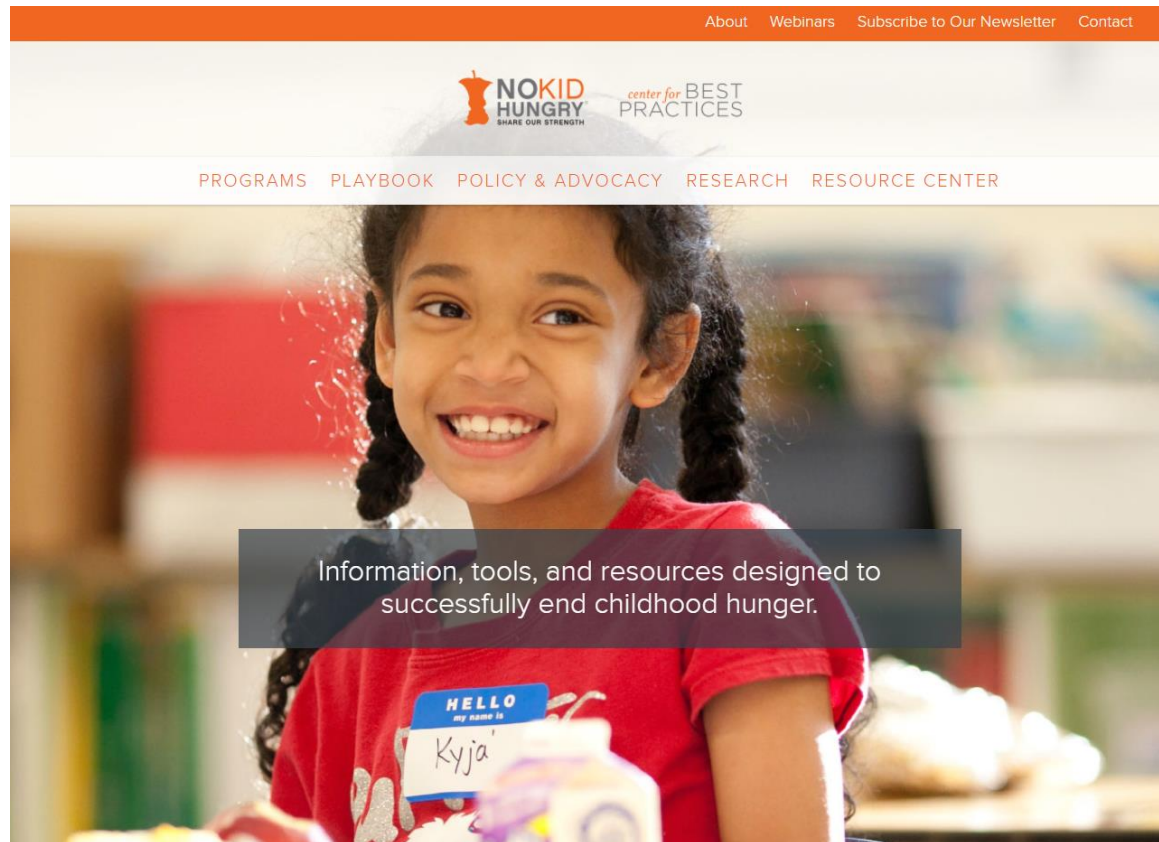
March 18: Strategies to Improve the Summer Meals Experience for Kids and Families

April 21: Managing Summer Meals Program Finances

May 19: Summer Meals Program Outreach and Awareness

June 16: Sustaining Participation Over the Summer

Visit our website!



bestpractices.nokidhungry.org
Now with an updated Resource Center!



AGENDA

- Why Farm-to-Summer?
- USDA Farm to Summer Competition in CA
- Q&A
- Strategies and Tactics for Incorporating Local Foods into Your Summer Meals
- Q&A

Today's Speakers



Emily Pia
Program Manager
No Kid Hungry



Laurie Pennings
Farm to School Lead
Nutrition Services Division
California Dept. of Education



Vince Caguin
Director of Nutrition
Services & Warehousing
Natomas Unified School
District



**Donna Martin, EdS, RDN, LD,
SNS, FAND**
Director, School Nutrition
Burke County Public Schools



WIN



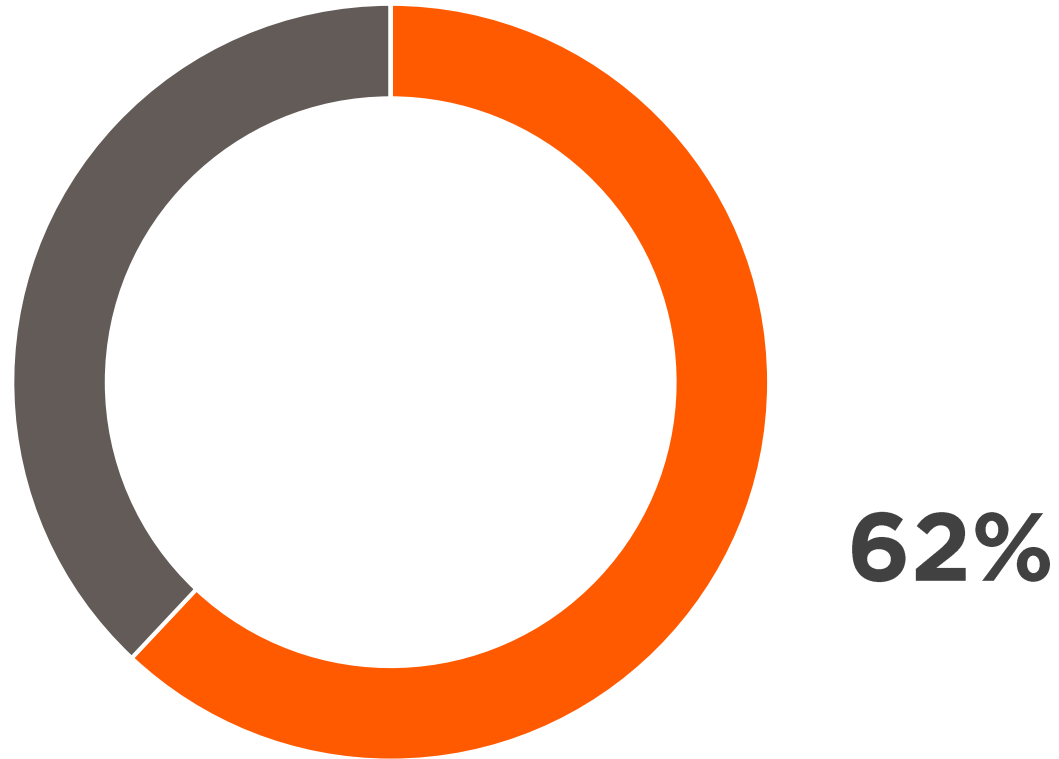
WIN



WIN

According to families...

Healthy, wholesome meals are necessary to attend a summer meals site.





Enrichment & Education

- Taste tests with local foods
- Invite a local farmer to your summer meals site
- Cooking demo with local foods
- Host a meals site at a farmers market
- Garden – grow your own!



Procurement

- Plan a “Harvest of the Month” menu item
- Incorporate one local food on your menu 1x/week
- Participate in USDA’s Farm to Summer challenge
- Incorporate local foods and farmers into summer kick-off or spike events

California's Farm to Summer Week Challenge

During the Week of June 24–28:

- Serve a minimum of one locally sourced food item (**Taste**)
- Host a minimum of one educational food activity (**Teach**)
- Share my Farm to Summer (F2Summer) Week Challenge activities at least once through social media, my website, or another outlet (**Connect**)



California's 2019 F2Summer Week Challenge



27 sponsors participated



11 sponsors completed the Challenge



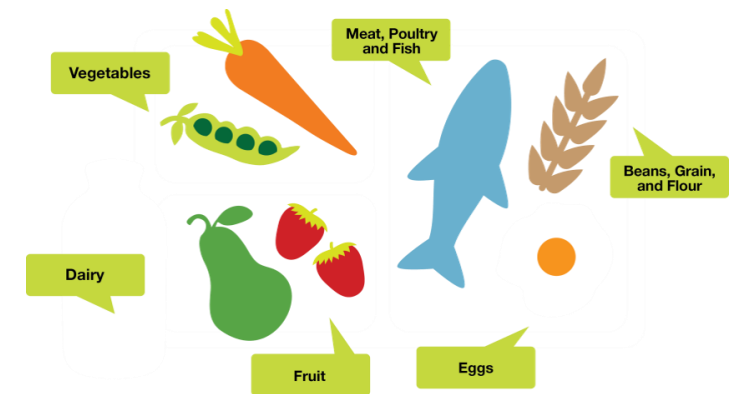
220 sites included F2Summer Week activities



Over 60,000 meals served with a locally sourced food item

Locally Sourced Food Items—More than Just Fruits and Vegetables

- Almost all sponsors were serving locally sourced foods daily, even before F2Summer Week.
 - The majority of summer meal sponsors held taste testing or cooking demonstrations.
-
- 100 percent served local fruits or vegetables
 - Over 50 percent served local milk
 - 40 percent served a local grain
 - 25 percent served a local meat/meat alternate



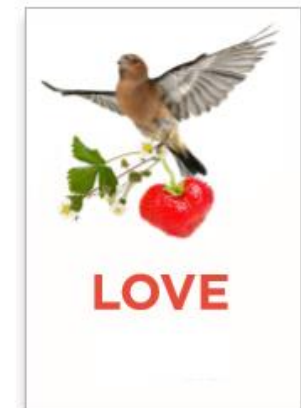
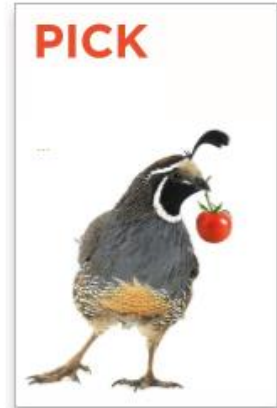
Locally Sourced Fruits and Vegetables

- 2/3 purchased from a local farm or farmer
- 1/2 purchased from their regular distributor
- 1/3 purchased from a vendor
- 1/3 purchased from the US Department of Agriculture Department of Defense (DoD) Fresh Fruit and Vegetable Program
- 1/3 served foods from a local garden



Education Activities

- Half of sponsors used education lessons through:
 - 1) Dairy Council of California, 2) Center for Ecoliteracy, 3) USDA Team Nutrition
- > 50 percent received assistance from state or community partners
 - Local health departments, Dairy Council of California, Girl Scouts, master gardeners, and local libraries



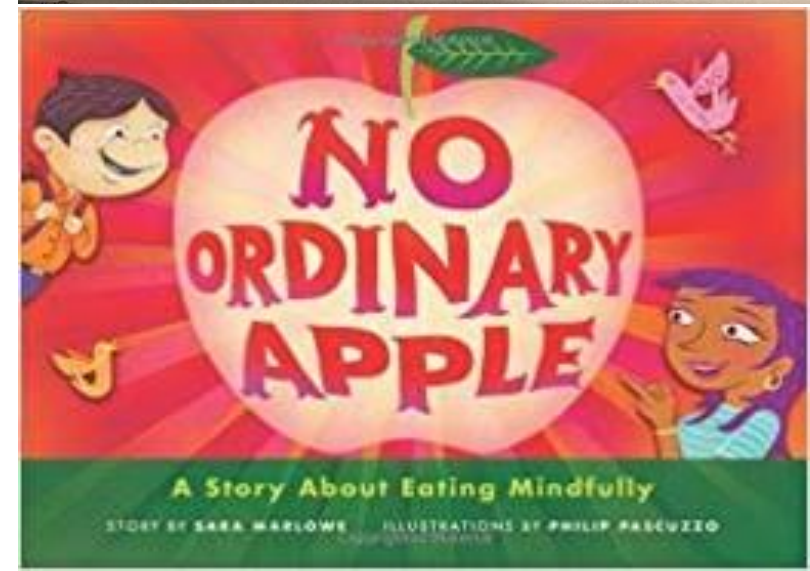
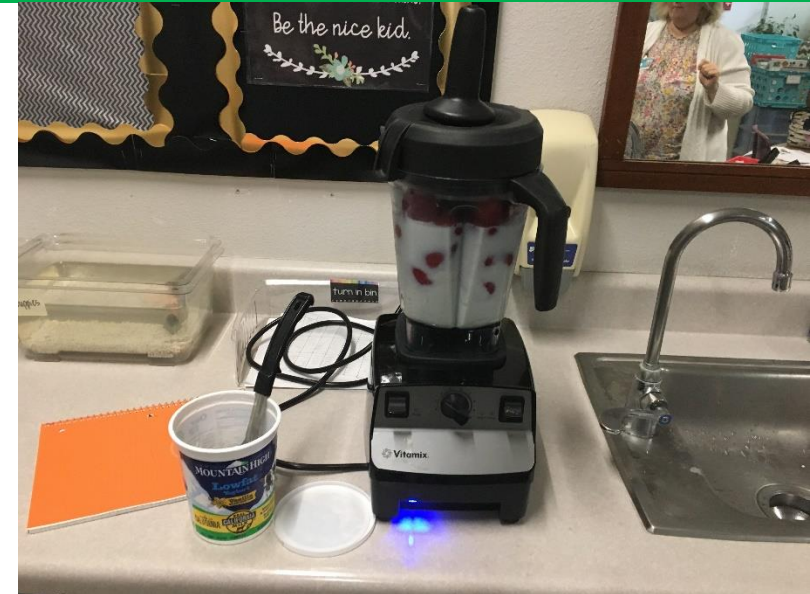
San Luis Coastal Unified School District (USD)

Without Assistance:

- Served strawberries on salad bar from a local farm
- Made Strawberry Lassi
- Activity: Used the Center for Ecoliteracy's **About Strawberries** enrichment materials
- Read the book, *No Ordinary Apple*

With Assistance:

- Local health department staff conducted Rethink Your Drink activity
- Dairy Council of California talked about local dairy



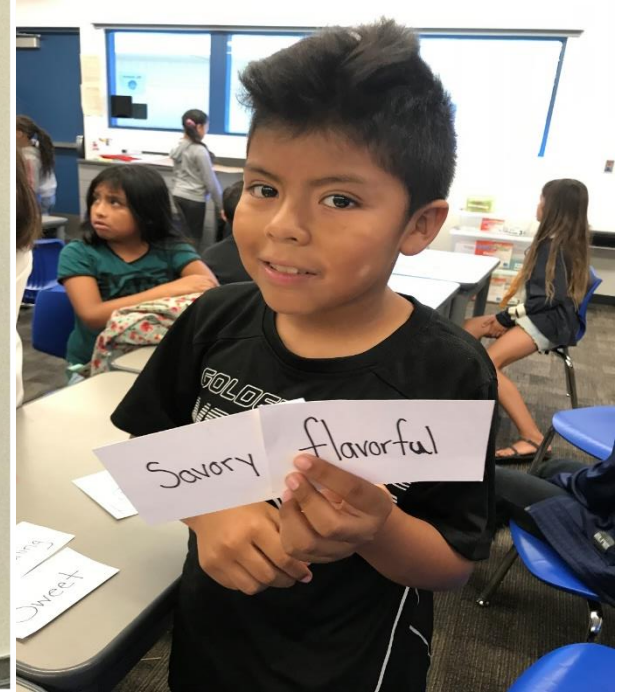
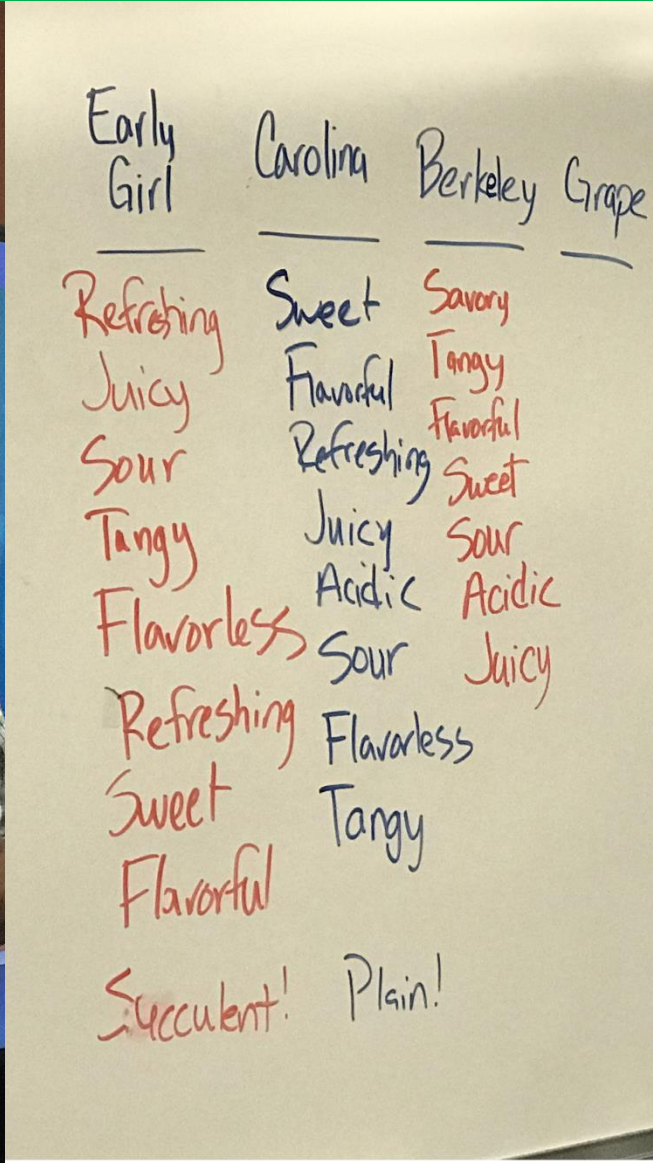
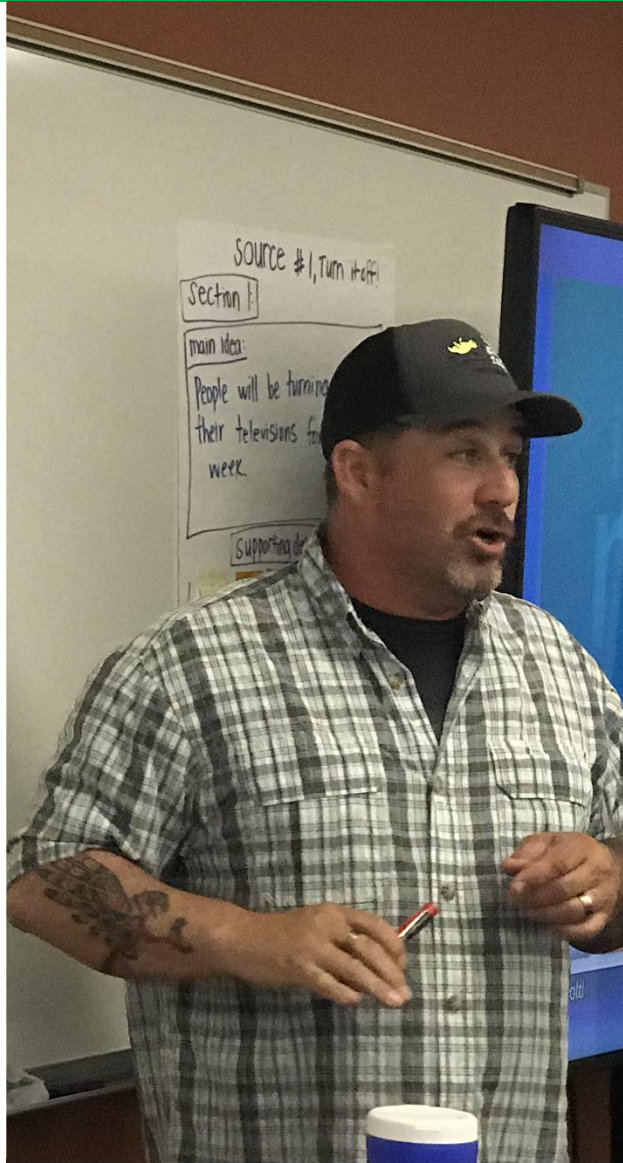
F2Summer Week Post on Instagram



slcusdfood Celebrated Farm 2 Summer Week today @hawthorneelementaryslo with @dairycouncilofca and @slopublichealth with California strawberry tastings, ReThink Your Drink, and @center_for_ecoliteracy nutrition education lesson with 5th graders! We practiced mindful eating and tasted strawberry lassi drinks! #f2summer

Natomas USD

A Farmer Conducts Taste Testing of Four Varieties of Tomatoes



Natomas USD (Continued)

The lesson ended with salsa and chips!





Questions?

Farm to Summer: Incorporating Local Foods into your Summer Meals Program



Donna S. Martin, EdS, RDN, LD, SNS, FAND
Director School Nutrition Program
Burke County Public Schools



Who we are

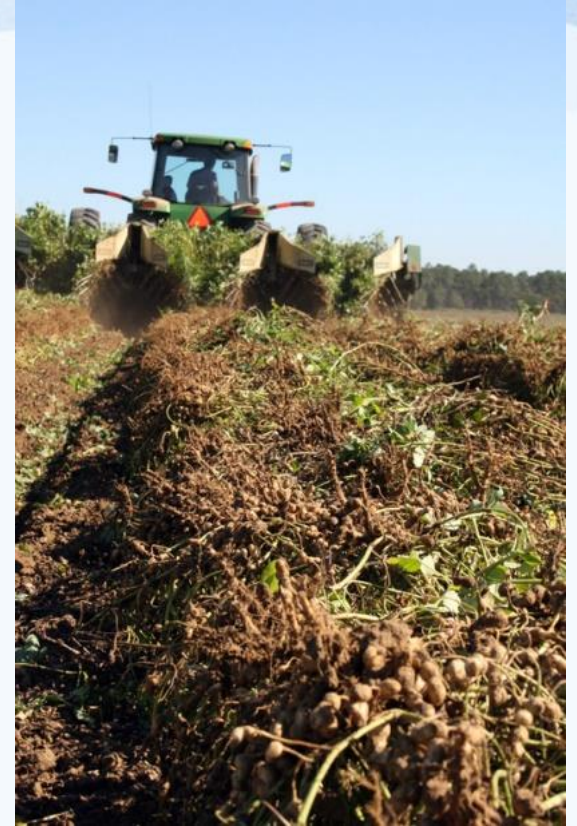
- *County Population: 22,243*
- *Poverty Level: 100% of students eat at no cost*
- *Unemployment rate: 7.6%*
- *School System Enrollment: 4,200 students*
- *Schools: 5 schools*
- *Population Density: 26.7 people/sq. mile*
- *Summer Meals Sites: 160 sites*



Advantages

- Lower Carbon Footprint
- Enriches local economy
- Food is fresher and tastes better
- Ag education for students and staff
- Farmers have ready market for product
- Improved meal quality – kids and parents love it!





Disadvantages

- Training farmers on how to package, deliver and charge for food
- Weather effects on farmers
- Storage of product
- Quality Control





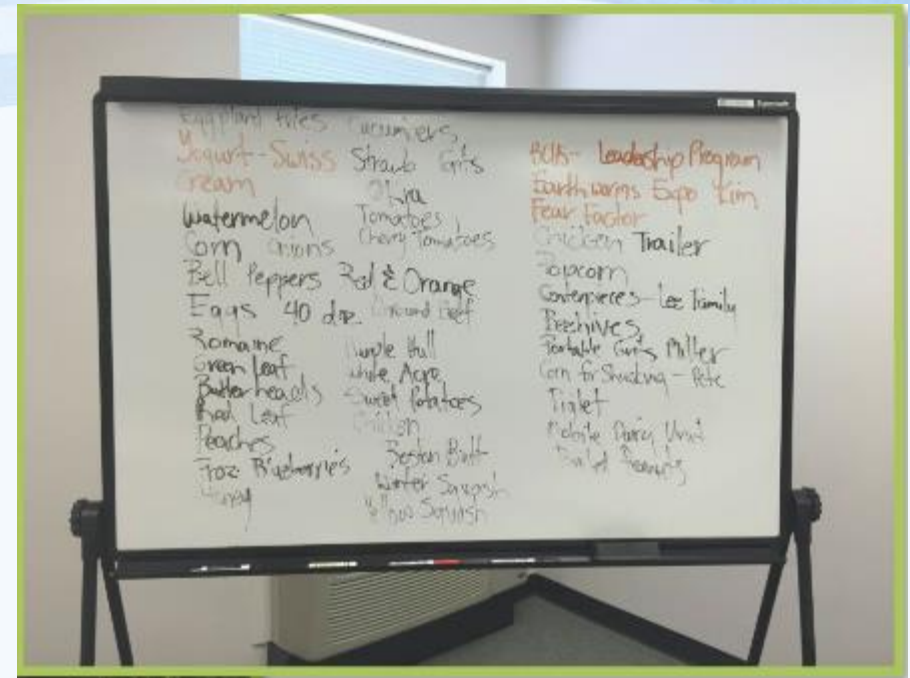
Where to Start? Your Menu!

SFSP Summer Lunch Menus

Monday	Tuesday	Wednesday	Thursday	Friday
Chicken Fliet Sandwich on WW Bun	Turkey and Cheese Sandwich on WW Bun	Ham and Cheese Sandwich on WW Bun	Turkey and Cheese Sandwich on WW Bun	Cheeseburger on WW Bun
Apples	Blueberries	Plums	Peaches	Nectarines
Cucumbers and Ranch Dip	Cherry Tomatoes and Ranch Dip	Broccoli and Ranch Dip	Baby Carrots and Ranch Dip	Raw Vegetables and Ranch Dip
Mustard & Mayonnaise	Mustard & Mayonnaise	Mustard & Mayonnaise	Mustard & Mayonnaise	Mustard & Mayonnaise
Juice- Apple, Orange, Grape	Juice- Apple, Orange, Grape	Juice- Apple, Orange, Grape	Juice- Apple, Orange, Grape	Juice- Apple, Orange, Grape
Milk - skim, lowfat & chocolate	Milk - skim, lowfat & chocolate	Milk - skim, lowfat & chocolate	Milk - skim, lowfat & chocolate	Milk - skim, lowfat & chocolate

How to find farmers?

- Cooperative extension
- Gathered Farmers together
- Ag Department at School
- Check with other School Districts
- State and National Farm to School Organizations



Farm to School Vendor Application

1. Farm or Business Name: _____

2. Owners Name: _____

3. Address:

4. Business Phone Number: _____

5. Cell Number: _____

6. Email address:

7. What size is your farm? How many acres are in production?

8. Please circle which radius you are located within. Please see attached images for radius depiction.

Radius 1: Within Burke County lines

Radius 2: Within 50 miles of Waynesboro

Radius 3: Within 100 miles of Waynesboro

Radius 4: Within the GA state lines or 70 miles of the GA-SC state line

Radius 5: Southeast region-NC, FL, AL, TN

9. Do you currently sell to any other school system or business?

Yes

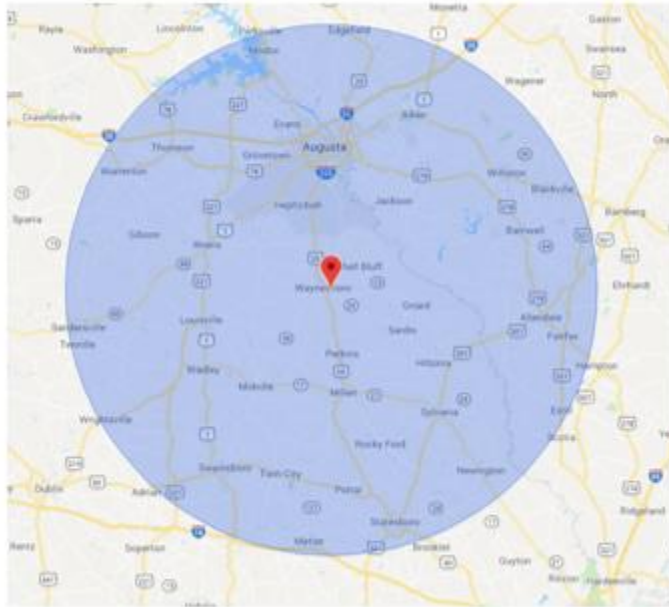
No

If yes, please list with references.

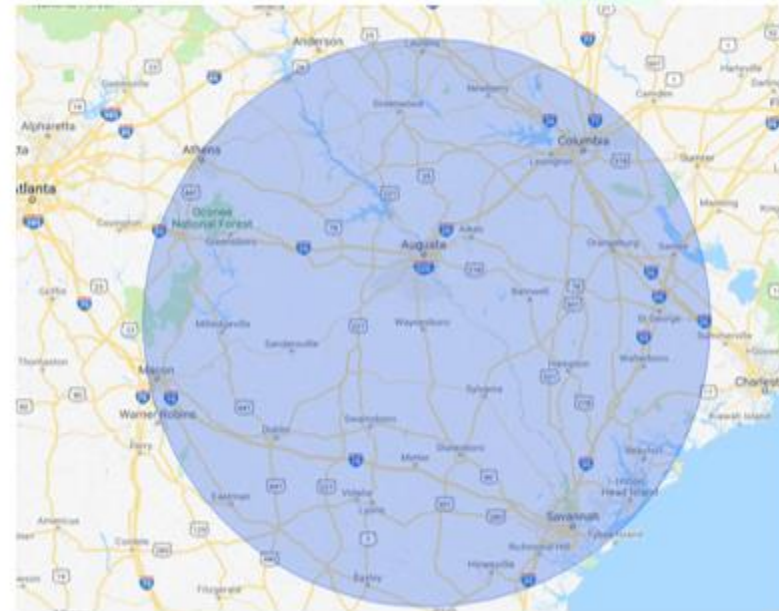
Website <https://www.burke.k12.ga.us/>

Radius Description

Radius 2: Within 50 miles of Waynesboro



Radius 3: Within 100 miles of Waynesboro



Farm to School Vendor Application Cont.

10. Does your farm currently hold liability insurance? (circle one) *If yes, please provide proof of insurance upon bid submission

Yes

No

11. Are you willing to complete a farm inspection by BC SNP with 48 hours' notice?

Yes

No

12. Are you willing to host a farm tour/visit for students and/or faculty?

Yes

No

13. Do you currently have any certifications? *If yes, please provide proof of certifications upon bid submission

- Certified Organic
- Certified Naturally-Grown
- Good Agricultural Practices (GAP) Certified
- Other: _____

Farm to School Vendor Application Cont.

14. Please list any training pertinent to produce safety, farm to school, etc you have attended?

*If you have attended any training, please provide proof of training upon bid submission

15. Are you willing to deliver your product(s) to all locations described in request for bid? (5 Waynesboro, 1 Sardis)

Yes

No

16. How much lead-time do you need for orders?

17. Do you have a minimum amount, volume, or dollar value for orders and/or delivery?

Yes

No

If yes, what is the minimum? _____

18. What is your policy for products of poor quality? Are you willing to offer credits or returns?

Farm and Production Practices

1. Is the water tested annually?

Yes

No

a. If yes, can you provide proof?

Yes

No

2. If applicable, how often do you clean and sanitize processing equipment and/or food handling contact surfaces?

a. Please list address of processing facility or equipment

3. Is the source of wash water used on food products and storage containers protected from cross contamination? (i.e. manure, livestock, pets, etc.)

Yes

No

N/A

4. If raw manure is incorporated into soil, is it added at least 2 weeks prior to planting or 120 days prior to harvest?

Yes

No

N/A

5. How is the food transported from facilities to schools? Are you able to maintain appropriate temperatures during transportation (if applicable)?

6. How much time does it typically take from harvest to delivery? Please provide a range in hours or days.

7. Do you have traceability methods in place? (Documentation tracking harvest date, location, crop type, quantity, place of sale/delivery, etc). *If yes, please provide proof of traceability documentation with bid submission

Yes No

a. If so, can you provide documentation upon request?

Yes No

8. Is the produce you are intending to sell to BC SNP grown and harvested on a sole location or multiple locations? If grown on more than one, please list all locations that produce is sourced from.

I have read the Request for Quote (RFQ) document; I understand and agree to all terms.

I, _____, verify that all above information provided is true to the best of my knowledge and understand that proof of above claims may be requested at any time.

Signature (typed if electronic submission)

Date

Print Name

Farm to School Bid

Harvest Bright Vendor Specification Form						
Date	Name/Farm Name	Phone Number	Email Address	School Year		
				2018-2019		
<p>Please check the shaded box and fill in ALL shaded boxes for items you are bidding. If you would like to submit a bid for items not listed, please use the 'Other' boxes at the bottom of the form. If you are submitting a bid for an item that does not meet our specification standards, please indicate how it would differ in the specifications field. *Delivery dates may vary slightly from what is listed. Dates subject to change. **FFVG: Fresh Fruit and Vegetable Grant. Delivery dates to be determined based on seasonal availability.</p>						
Produce	Specifications	Approximate Dates of Use (please circle dates when item is available)		Quantities Needed	Quantities Able to Provide	Pricing
Collards	<input type="checkbox"/> Acceptable form: Ribbon cut and washed Temperature Control: Pre-cooled, stored, and delivered between 33-41 degrees Packaging: Ventilated	Aug 13-17	Jan 14-18	435 lbs/delivery	PER DELIVERY: _____ lbs	\$ _____ per delivery
		Aug 20-24	Jan 28-Feb 1			
		Sept 4-7	Feb 4-8			
		Sept 10-14	Feb 11-14			
		Sept 17-21	Feb 19-22			
		Sept 24-28	Feb 25-Mar 1			
		Oct 1-5	Mar 11-15			
		Oct 15-19	Mar 18-22			
		Oct 22-26	Mar 25-29			
		Oct 29-Nov 2	Apr 1-5			
Nov 5-9	Apr 16-19					
		Dec 3-7	Apr 29-May 3	TOTAL:	YEAR TOTAL:	\$ _____
		Jan 8-11		10785 lbs	_____ lbs	per pound
Cabbage	<input type="checkbox"/> Acceptable form: Whole heads Temperature Control: Not needed Packaging: At vendor discretion	Aug 27-31	Jan 22-25	505 lbs/delivery	PER DELIVERY: _____ lbs	\$ _____ per delivery
		Sept 10-14	Feb 4-8			
		Oct 10-12	Mar 4-8			
		Oct 22-26	Mar 18-22			
		Nov 26-30	Apr 22-26			
				TOTAL:	TOTAL:	\$ _____
				5050 lbs	_____ lbs	per pound
White Acre Peas	<input type="checkbox"/> Acceptable form: Shelled, cleaned, blanched and frozen, vacuum sealed	Aug 27-31	Jan 22-25	46 bushels/delivery	PER DELIVERY: _____ bushels	\$ _____ per delivery
		Sept 17-21	Feb 11-14			
		Oct 10-12	Mar 4-8			

Farm to School Bid Award

<u>Evaluation Criteria</u>	<u>Source 1</u>	<u>Source 2</u>	<u>Source 3</u>
	<u>Total Points</u>	<u>Total Points</u>	<u>Total Points</u>
Timely Submission +1: yes +0: no			
Willingness to host farm inspection +2: yes +0: no			
Origin +10 points: Within Burke County lines +7 points: Within 50 miles of Burke County +5 points: Within the GA state lines or 70 miles of the GA-SC state line +3 points: Southeast region (NC,FL,AL,TN)			
Cost +2 lowest cost			
Delivery -2 points if unable to deliver product to all schools +1 point if product is delivered to in town schools only +2 points if product is delivered to all schools			
Packaging and Labeling (5 possible pts) +5 points: <i>Product meets BCSNP requirements</i>			
Harvest date [before delivery date] ** +3 If product is harvested 48-72 hours before delivery. +0 If product is harvested \geq 73 hours before delivery.			
Other ** +1: Can host students or staff for farm tours +1: Insurance +1: GAP-certified (or similar)			
Total points received:			

Seasonal Item Delivery Schedule

Item						
Cantaloupe						
Date of Delivery	Total Amount	BES	WPS	SGA	BCMS	BCHS
June 8	308 each	96 each	20 each	24 each	120 each	48 each
July 6	308 each	96 each	20 each	24 each	120 each	48 each

Minimally Processed Fruits and Vegetables

Top 10 Minimally Processed Fruits & Vegetables* Purchased by Washington Schools			
Item	Type of Processing	Pack Size	Notes
Shredded Lettuce	Shredding ¼" or 1/8"	<ul style="list-style-type: none"> • 5 lb bag, 4 or 6/case • 20 lb case 	
Broccoli Florets	Fresh, cut into florets	<ul style="list-style-type: none"> • 3 lb bag • 3 lb bag, 4 or 6/case • 12 lb case • 20 lb case 	<i>Broccoli slaw is listed in Food Buying Guide, could be marketed as a way to get more dark green subgroup into a coleslaw.</i>
Carrots	Peeled and cut into sticks, coins, or shreds	<ul style="list-style-type: none"> • 1.5 oz bags sticks, 200/case • 2 oz bags sticks, 100/case • 3 lb bag, 10/case • 5 lb bag, 4/case • 20 lb case 	**2 oz sticks = ½ Cup, ideal for single-serves ** ½ Cup = approx. 6 sticks **1 lb = 3 ¾ Cups sticks
Salad Mix	Cut and mixed	<ul style="list-style-type: none"> • 2 lb bag, 6/case • 5 lb bag, 4/case • 20 lb case 	
Sliced Apples	Cut, with ascorbic acid	<ul style="list-style-type: none"> • 2 oz bags, 100/case • 3 lb bag, 4/case 	**2 oz = ½ Cup, ideal for single-serves ** ½ Cup = approx ½ of a 125-138 count apple, or 2/5 of a 120 count apple
Corn	Cut from cob fresh, cut from cob frozen	30 lb case	
Peas	Shelled fresh, shelled frozen	30 lb case	
Frozen Strawberries	Sliced IQF or whole IQF	<ul style="list-style-type: none"> • 5 lb bag, 6/case • 30 lb case 	
Cauliflower	Fresh florets, frozen florets	<ul style="list-style-type: none"> • 3 lb bag • 3 lb bag, 4 or 6/case • 5 lb bag, 4/case • 12 lb case 	
Frozen Blueberries	Whole IQF	<ul style="list-style-type: none"> • 5 lb bag, 6/case • 30 lb case 	

**Single-serve sizes based on the Food Buying Guide that schools use to guide planning and documentation of all food served in their meal programs.

Pack size estimates based on USDA Commodity Foods list, and input from schools (Spokane, Wahluke, Ellensburg, Whatcom, LaConner), and farms/processors/distributors (Ralph's Greenhouse, Shawn's Produce, Duck Delivery)

Fruit

Fruit:

Produce	Standard Pack Size	Equivalent Count per Pack Size	Notes
Apples	<ul style="list-style-type: none"> • 40 lbs. box, usually layered 	<ul style="list-style-type: none"> • 72, 88, 100, 113, 125, 138, 150 or 163 count per container 	Size definition: <ul style="list-style-type: none"> • 72 count: 3 ½ in in diameter • 88 count: 3 ¼ in in diameter • 100 count: 3 1/8 in in diameter • 113 count: 3 in in diameter • 125 count: 2 7/8 in in diameter • 138 count: 2 ¾ in in diameter • 150 count: 2 5/8 in in diameter • 163 count: 2 ½ in in diameter
Apricots	<ul style="list-style-type: none"> • 24-lb lugs, with count per 1 lb stamped on exterior • 2- or 3-layer tray pack • *Most fruit packed 96-count tray pack 	<ul style="list-style-type: none"> • 84, 96, and 108 apricots per tray pack 	Size definition: <ul style="list-style-type: none"> • Extra jumbo: 8 per lb. • Jumbo: 10 per lb • Extra large: 12 per lb • Large: 14 per lb • Medium: 16 apricots per lb,
Blackberries	<ul style="list-style-type: none"> • 12 6-oz. clamshells • 12 1/2-pint containers • 12 1-pint containers 		
Blueberries	<ul style="list-style-type: none"> • 12 6-oz. dry pints clamshells • 12 12-oz. dry pints clamshells • 5- and 10-lb. cartons 	Count varies by size <ul style="list-style-type: none"> • 12 6-oz. dry pints clamshells yields about 9 cups of blueberries (36 servings if served ¼ cup per serving) 	Size definition: <ul style="list-style-type: none"> • Extra Large: less than 90 berries per cup • Large: 90-129 berries per cup • Medium: 130-189 berries per cup • Small: 190-250 berries per cup
Cherries	<ul style="list-style-type: none"> • 11- to 20-lb. cartons or lugs • 32-lb. crates 		Size measured by how many rows of cherries fit per box; 9, 9.5, 10, 10.5, 11, 11.5, and 12 rows.

Vegetables

Item	Type of Processing	Pack Size	Notes
Shredded Lettuce	Shredding ¼" or 1/8"	<ul style="list-style-type: none"> • 5 lb bag, 4 or 6/case • 20 lb case 	
Broccoli Florets	Fresh, cut into florets	<ul style="list-style-type: none"> • 3 lb bag • 3 lb bag, 4 or 6/case • 12 lb case • 20 lb case 	<i>Broccoli slaw is listed in Food Buying Guide, could be marketed as a way to get more dark green subgroup into a coleslaw.</i>
Carrots	Peeled and cut into sticks, coins, or shreds	<ul style="list-style-type: none"> • 1.5 oz bags sticks, 200/case • 2 oz bags sticks, 100/case • 3 lb bag, 10/case • 5 lb bag, 4/case • 20 lb case 	**2 oz sticks = ½ Cup, ideal for single-serves ** ½ Cup = approx. 6 sticks **1 lb = 3 ¾ Cups sticks
Salad Mix	Cut and mixed	<ul style="list-style-type: none"> • 2 lb bag, 6/case • 5 lb bag, 4/case • 20 lb case 	
Sliced Apples	Cut, with ascorbic acid	<ul style="list-style-type: none"> • 2 oz bags, 100/case • 3 lb bag, 4/case 	**2 oz = ½ Cup, ideal for single-serves ** ½ Cup = approx ½ of a 125-138 count apple, or 2/5 of a 120 count apple
Corn	Cut from cob fresh, cut from cob frozen	30 lb case	
Peas	Shelled fresh, shelled frozen	30 lb case	
Frozen Strawberries	Sliced IQF or whole IQF	<ul style="list-style-type: none"> • 5 lb bag, 6/case • 30 lb case 	
Cauliflower	Fresh florets, frozen florets	<ul style="list-style-type: none"> • 3 lb bag • 3 lb bag, 4 or 6/case • 5 lb bag, 4/case • 12 lb case 	
Frozen Blueberries	Whole IQF	<ul style="list-style-type: none"> • 5 lb bag, 6/case • 30 lb case 	

Does Farm to Summer take more time? You have to get staff on board!



Packaging may be
different?



Extra prep



Help unloading from
Farmer

Don't forget to market the program to students, parents and the community



TV Interviews

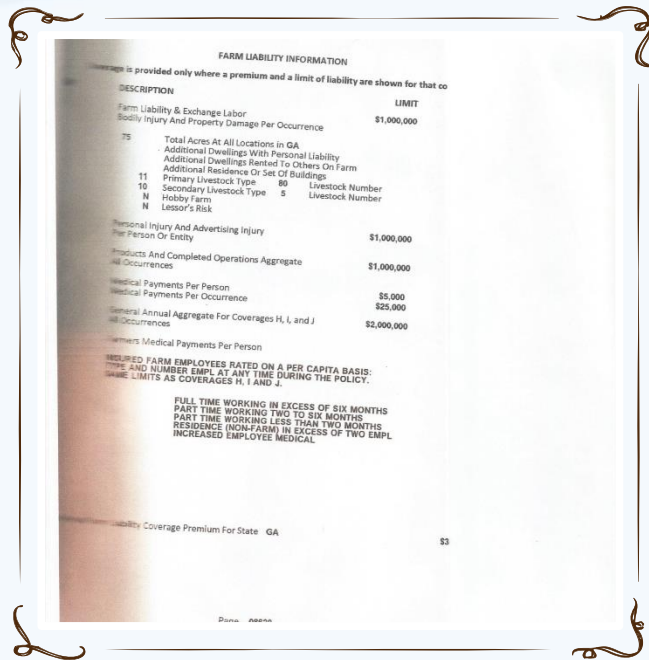


Newspaper Articles

Farmers Market



What about Insurance? GAP Certified? Forward Contracts? Bidding?



Insurance



Information



Certification

Product Liability Insurance

- **What is Product Liability Insurance?** Product Liability Insurance is a tool a farm can buy to protect the farmer and farm from financial risk. This kind of insurance protects farmers against people who may claim to suffer illness, injury, or loss due to the product the farmer sold to them. Product liability insurance covers medical expenses, the cost of a lawyer, and more.
- **Who Requires Product Liability Insurance?** Product liability insurance is generally required for all farmers who sell to grocery stores, retailers, farmers' markets, and institutions such as schools, colleges, and hospitals. Institutions generally require between \$1 million and \$5 million in product liability insurance coverage.
- **How To Get Product Liability Insurance For Your Farm:** Product Liability Insurance can be purchased either through an insurance company that specializes in farm insurance, or may be an additional service offered by a homeowner, renter, or auto insurance company. Ask for recommendations and feedback about insurance from fellow farmers, the Farm Bureau and other agricultural advocates and business advisors.

Good Agricultural Practices (GAPs)

- *Good Agricultural Practices are a voluntary set of food-safety guidelines designed to help farmers handle food safety from the farm to the market. These practices include:*
 - *Developing a food safety plan for the farm*
 - *Training farm employees about this plan and farm food safety practices*
 - *Documenting farm practices to reduce the risk of dangerous bacteria or toxins on farm products*
 - *Federally, it is not required that school food vendors have GAP certification. Some schools do require the certification, and many wholesalers and food distribution companies contracting with schools do require it.*
 - *Certification of GAPs is a voluntary, annual audit process that certifies that a farm shows commitment by management and staff to follow and maintain these practices.*

What do I charge???? How do I create an invoice????

- Market Bulletin for Pricing
- Word Processing
- Excel classes

912218

ORDER INFO		DATE	AMOUNT
Customer Order No.	03001BCS	DATE	August 8, 2011
FROM	Burke County Schools		
ORDERED BY	% Brianna Dumas		
CITY	Waynesboro, GA		
STATE	GA		
ZIP	31791		
PHONE			
FAX			
EMAIL			
ORDER TYPE	Deliver		
QUANTITY	DESCRIPTION	PRICE	AMOUNT
1	30 5-7 lbs. Watermelons	2.00	60.00
2			
3	20 18-24 lbs	3.00	54.00
4	4 7 lbst 2/3.00	3.00	6.00
5	Total DUE		\$ 120.00
6			
7			
8			
9			
10			
11			
12			

Brianna Dumas

Keep this slip for reference

DOMSBUY

INVOICE & PAYMENT

- *Separate Invoice for each school with the following information:*
- *Name, address and phone number of vendor/business selling products to each district.*
- *Date of delivery*
- *Itemized list of quantity, item description, origin of the item (farm, location), unit of sale (ea, cs, lb, etc.), price per unit and extended total price for each item listed on invoice*
- *Grand total amount each district has to pay for the total purchase*
- *Payment form will be agreed upon at time of contract*
- *Invoice Number*

Lots of Training!



How to grow for the schools



How to fill out Bid documents.



Food Safety Training

Flexibility – What happens when?

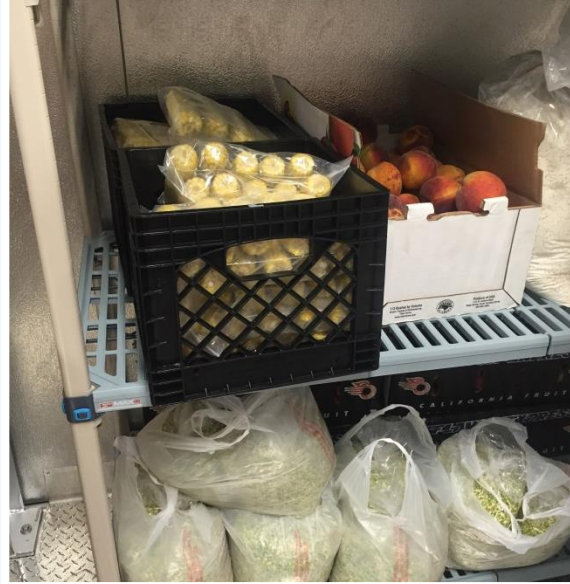
- *The Farmer's crop fails*
- *The Farmer has more crop than he can sell?*
- *The Farmer has a new item you have never used?*
- *Hurricanes hit?*
- *The product you get is bad?*



Products we locally source



Collards



Corn on the Cobb



*Purple Hull Peas
White Acre Peas
Butter Beans*

Products we locally source



Sweet Potatoes



Peaches



Honeydew

Products we locally source



Red Potatoes



Broccoli



Cabbage

Products we locally source



Whole Wheat Flour



Homemade Rolls



Cucumbers

Products we locally source



Strawberries



Watermelons



Squash - Beef - Pork

Products we locally source



Organic???



Lettuce



Whole Grain Grits

Whole Grain Corn Meal

Farm to School Grants

- \$10 million in funding
 - Proposals usually due mid-December and awarded the next spring
1. **Planning grants** are intended for school districts or schools, local agencies, Indian tribal organizations, small- and medium-sized agricultural producers or groups of small- and medium-sized agricultural producers, and non-profit entities working with schools or school districts just starting to incorporate farm to school program elements into their operations. (\$20-\$50,000)
 2. **Implementation grants** are intended for school districts or schools, local agencies, Indian tribal organizations, small- and medium-sized agricultural producers or groups of small- and medium-sized agricultural producers, and non-profit entities working with schools or school districts to help scale up or further develop existing farm to school initiatives. (\$50-\$100,000)
 3. **State Agency grants** are intended to increase the amount of local food served in eligible schools by funding State agencies to support and expand farm to school efforts in their states (\$50-\$100,000)

Results



I love a clean plate!

We are changing the way children eat
which should change their lives!!



Salad anyone???



Early Head Start
students - Age 2-3

We root for Students, Farmers and the Community!



Resources

- Washington State <https://agr.wa.gov/departments/business-and-marketing-support/farm-to-school-toolkit>
- Georgia Organics <https://georgiaorganics.org/for-schools/>
- National Farm to School Network <http://www.farmentoschool.org/>
- Kansas Farm to School https://www.kn-eat.org/F2S/F2S_Menus/F2S_Home.htm
- Healthy Foods for Navajo Schools <http://www.farmentoschool.org/Resources/Navajo%20F2S%20Manual%20revised.pdf>



Questions?

FUNDING OPPORTUNITIES

Our Program Innovation team is looking for up to ten pilot partners to test two ideas that might help sponsors reach more kids with summer meals. **Selected partners will receive up to \$10,000 and technical assistance with implementation and evaluation.**

Adult Meals: [Apply Here](#)

Activities: [Apply Here](#)





[Register for our next webinar!](#)

Strategies to Improve Your Summer Meals Experience for Kids and Families

March 18 at 2:00PM ET

