

Farm to School Menu Planning

February 18, 2016

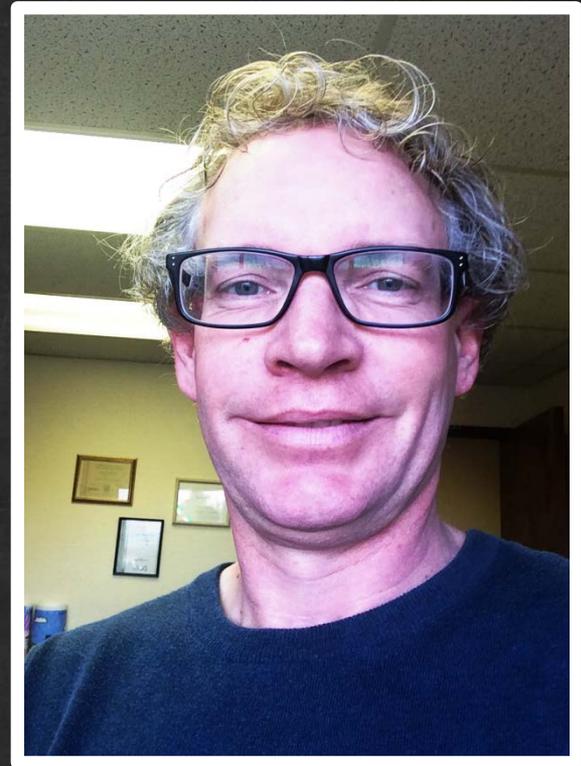
Welcome!



Today's Speakers



Bob Gorman
MPRO Farm to School Lead
USDA FNS



Chef Kent Getzin
Wenatchee, WA
Food Service Director

Housekeeping

- To make a comment or ask a question use the *chat* function.
 - » You can submit a question or comment at any time.
- **This webinar will be recorded.** Both a PDF of the slides and a link to the recording will be available on the Office of Community Food System's website:
<http://www.fns.usda.gov/farmentoschool/webinars>
- Any referenced handouts will be emailed to you after the webinar has been completed.
- Please complete the evaluation after the webinar.



SNA Continuing Education Units & Professional Standards



SNA Continuing Education Units & Professional Standards



FARM *to* **SCHOOL**
PROGRAM

Setting goals and Establishing an Evaluation Baseline

Dear Ellen

Our records indicate you registered for this meeting but were unable to attend. It is possible you attended and are receiving this message in error because you joined a colleague on the same computer or you opened the webinar link more than once. No worries!

Attached as downloadable files you'll find a copy of the presentation and handouts.

- All webinars in this series are being recorded and will be added to our website as soon as possible.
- Find the evaluation toolkit from Spark Policy here: [Evaluation Toolkit](#)
- Join us for the next webinar in our series!

Finding and Buying Local Foods: February 4,

Details

Date: Thu, Jan 28, 2016

Time: 02:00 PM EST

Duration: 45 minutes

Host(s): Carmen Quizon

Downloadable Files

[Setting Goals and Benchmarks...](#)

[FTS Eval Goals&Benchmarks ...](#)

[FTS Eval Goals&Benchmarks ...](#)

Presenter Information

Bob Gorman



THE
FARM *to* **SCHOOL**
PROGRAM

Menu Planning and Farm to School

How not to lose sleep over details
such as
budgets, menus and product
availability

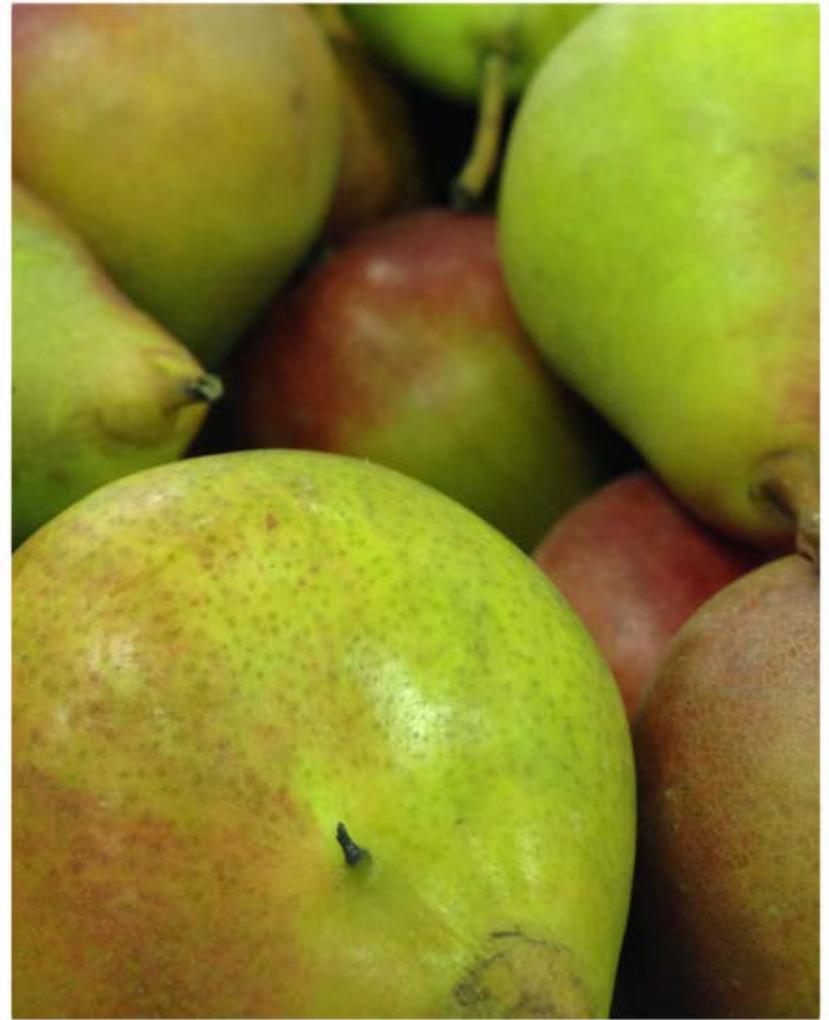


The Lunchroom

[Wenatchee's Farm to School Movement](#)

Local Foods Purchased

Whole and sliced apples, carrots,
potatoes, tomatoes, stone fruits,
asparagus, cherries, spinach,
kohlrabi, kale, cabbage, lettuce,
chard, winter squashes, pumpkins,
cucumbers, peppers, onions,
green beans, wax beans, radishes,
bok choy, celeriac, herbs, peppers,
pears, beef, pork





Local Food Purchases by School Year

14/15: \$103,195

13/14: \$99,782

12/13: \$86,955

11/12: \$35,359

10/11: \$21,010

09/10: \$12,900

08/09: \$5,681



Farm to School

Ways to Not
Lose Sleep
Over the Details



Challenges Districts Face Starting Farm to School Programs

Product Availability



Prime Vendor Lacks Local Foods



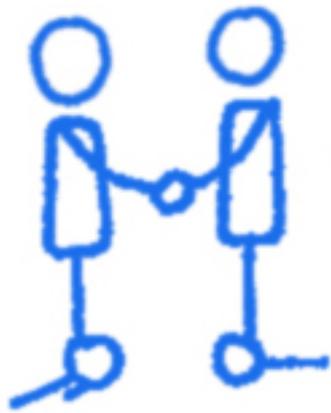
Prices



Finding Producers



Local Procurement



DEVELOPMENT
PARTNERSHIP
GROWTH
OBJECTIVES
CUSTOMER
STRATEGY
EXCELLENT



Choose Fewer Processed
Commodities

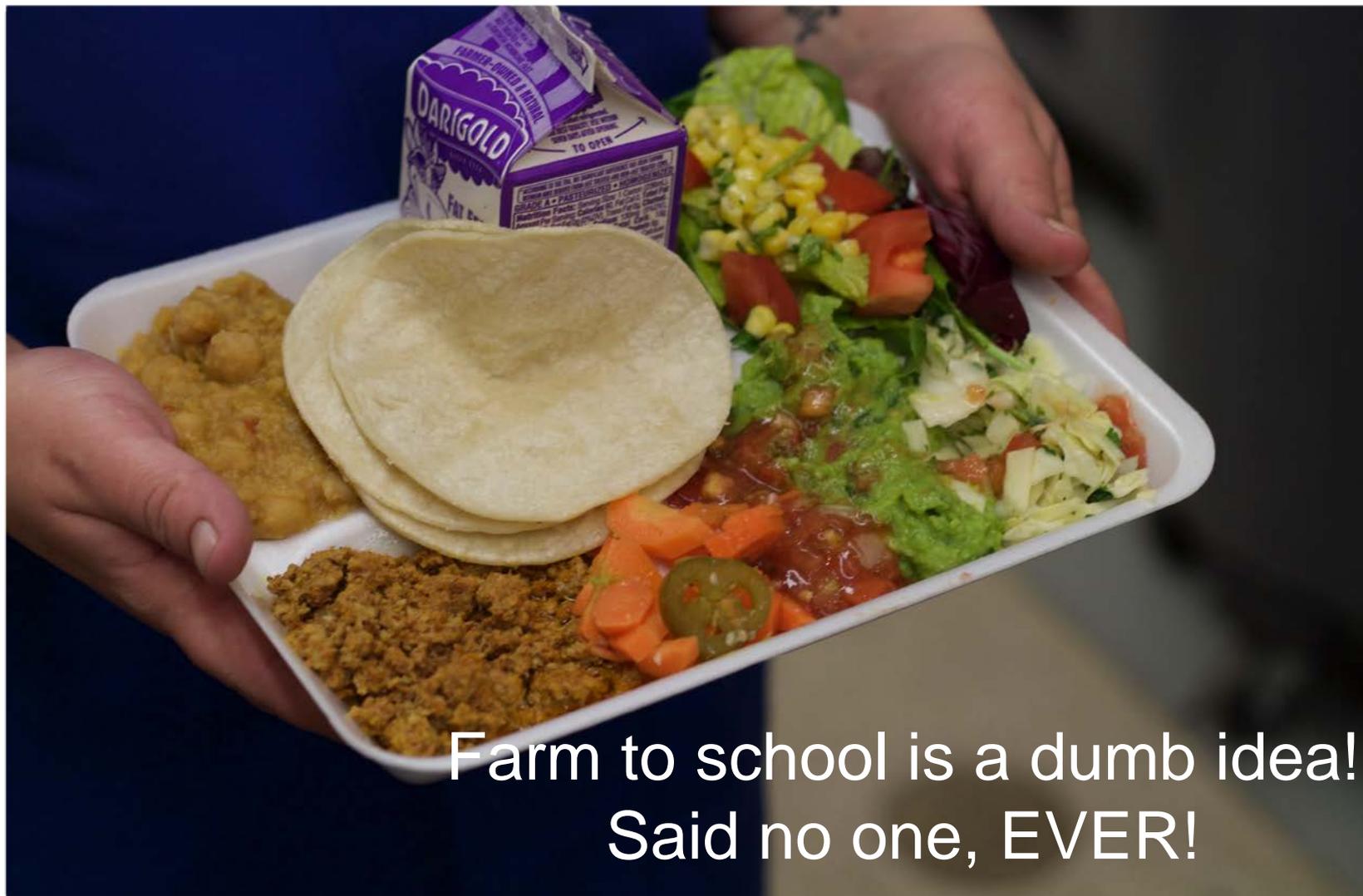
Scratch Cooking



Taste Testing



Marketing Your Program



Farm to school is a dumb idea!
Said no one, EVER!



Resources



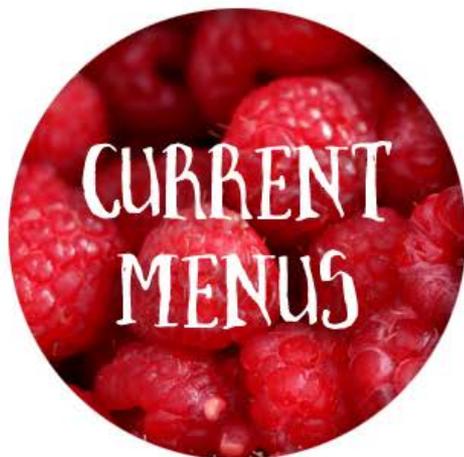
THE FARM *to* SCHOOL PROGRAM



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- Catering
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<http://nutritionservices.mpls.k12.mn.us>





QUICK LINKS

- » [Child and Adult Care Food Program \(CACFP\)](#)
- » [Commodity Allocation Tracking System \(CATS\)](#)
- » [Ohio United States Department of Agriculture Foods Program](#)
- » [National School Lunch and Breakfast](#)
- » [Resources and Tools for Food and Nutrition](#)

[Data for Free and Reduced Price Meal Eligibility](#)

[6 Cents Certification/New Meal Pattern Resources](#)

[Child Nutrition Reauthorization](#)

Menus that Move

Menus that Move is a set of seasonal cycle menus to help schools serve tasty meals that fit within the United States Department of Agriculture's (USDA) new meal guidelines. Each seasonal cycle menu contains five weekly menus that have been entered into the USDA Menu Certification Worksheet and meet both the required meal components and also nutrient standards that have been entered into a USDA-approved software.

ABOUT MENUS THAT MOVE:

- » Seasonal for Fall, Winter, Spring, and Summer, featuring local foods in season with cultural flavors;
- » Each season contains five weekly menus for grades K-8 and 9-12 with meal components and nutrient standards;
- » Contains 50 standardized recipes that include:
 - » dark green and red/orange vegetables

Search: Ohio Department of Ed Menus

Tools for school food change

Tasty Recipes

SCALE AND DOWNLOAD over 200 healthy,
USDA compliant, school-tested recipes.

SEARCH RECIPES



Training Videos >



Breakfast >



Grant Opportunities >



Management Tools >

TheLunchbox.org

Thank You! Questions?



THE
FARM to SCHOOL
PROGRAM

Upcoming Webinar:
Farm to School Food Safety
March 3, 2:00 PM EST

