WEC Wisconsin Evaluation Collaborative

Statewide Farm to School Survey Results Report

Prepared for the Wisconsin Department of Public Instruction | April 2025

WISCONSIN UNIVERSITY OF WISCONSIN-MADISON

Wisconsin Center for Education Research UNIVERSITY OF WISCONSIN-MADISON

Report Information

About the Authors

Grant Sim

Grant Sim is a Research and Evaluation Scientist at the Wisconsin Evaluation Collaborative, specializing in mixed methods program evaluation of educational initiatives at both the state and district levels. He holds a master's degree in public affairs from the University of Wisconsin–Madison.

Questions about this report can be directed to Grant Sim at grant.sim@wisc.edu. cha

Robin Worth

Robin Worth is a Research and Evaluation Scientist and Principal Investigator at the Wisconsin Evaluation Collaborative, specializing in qualitative methods of program evaluation. She holds a PhD in second language acquisition from the University of Wisconsin-Madison.

McKenna Goetz

McKenna Goetz is an Evaluator & Researcher at WEC. She holds a master's degree in public affairs from the University of Wisconsin-Madison.

About the Wisconsin Evaluation Collaborative

The Wisconsin Evaluation Collaborative (WEC) is housed at the Wisconsin Center for Education Research at the University of Wisconsin-Madison. WEC's team of evaluators supports youth-serving organizations and initiatives through culturally responsive and rigorous program evaluation. Learn more at http://www.wec.wceruw.org.

Contents

Introduction

The Wisconsin Department of Public Instruction's (DPI) School Nutrition Team in collaboration with the Wisconsin Evaluation Collaborative (WEC) at the Wisconsin Center for Education Research developed, fielded, and analyzed results from a survey to gather information on Wisconsin Farm to School (F2S) efforts during the 2023-24 school year with the goal of establishing F2S project priorities. F2S refers to three main areas: the purchase of locally grown and produced food items for student meals and/or taste tests; the provision of educational activities involving food, agriculture, or nutrition; and school gardens. The survey had five main areas of focus to gaining better understanding of:

- The local foods supply chains and how local foods procurement are conducted in Wisconsin schools.
- The types of nutrition education occurring in schools related to F2S and the extent to which schools are partnering with external agencies to get this done.
- Where school gardens are in Wisconsin, who is providing effort for school garden work, and how school gardens are funded.
- The barriers to sustainable F2S activities and how to better develop sustainable F2S models.
- The areas where the F2S team can help and ideas for future projects.

DPI opened the survey on October 2, 2024, and sent it to School Nutrition Directors at 653 School Food Authorities (SFAs) across Wisconsin. The survey closed on October 31, 2024. The total number of SFAs with a response was 409, with all 409 completing the full survey for a response rate of 63 percent and a completion rate of 100 percent. For reference, each of the tables and figures in this report provides the exact number of responses to the item(s) displayed. For data protection, this report redacts results for items with fewer than 10 respondents at each group level.

This report provides results from the survey and a summary of themes in four main sections: Food Procurement and Growth, Nutrition Education and External Partners, School Gardens, and Necessary Support. Barriers to sustainable F2S activities are included in each of these four sections where relevant. The report provides results at the statewide level and also provides some additional context if results differ regionally across the state. The regions used for the analysis of results are the nine AmeriCorps regions. Please refer to Appendix A for a map of the nine regions. For full results tables for all of the regions please refer to Appendix B.

Food Procurement and Growth

This section examines how Wisconsin schools procure local foods for student meals and taste tests, highlighting the supply chains they use and the challenges they face. While many SFAs incorporate locally grown and produced food items into their meal programs, barriers such as cost, availability, and limited staff time often hinder broader participation. Schools that successfully procure local foods most commonly do so through the USDA DoD Fresh Produce Programs. Additionally, many schools cited supporting local farms and businesses as a key motivation for purchasing local foods.

Table 1 presents the percentage of SFAs that incorporated various F2S activities related to local procurement during the 2023-24 school year. Based on these results, nearly half (49%) of schools used local foods in their meal programs, but fewer schools engaged in activities like hosting community events (2%) or purchasing equipment to process local foods (8%). "Other" activities specified included obtaining local apples, purchasing and serving local produce, and implementing school gardens, greenhouses, hydroponics, grow towers, and living walls to grow produce. When examining results by region, the southeast region had the highest percentage of schools not participating in any F2S activities (45%). As noted above, for full results for each item by region, refer to Appendix B.

Table 1: What F2S activities did you incorporate during SY 2023-24 related to local procurement?

F2S Activity	%
Used local foods in the school meal programs (purchased or grown in the school garden)	49%
Processed local food (cooking raw meat, peeling, chopping, roasting)	29%
Participated in F2S promotional events (i.e., the Great Lakes Apple Crunch, WI Chili Lunch, Cucumber Crunch, National F2S Month)	28%
Conducted a local food taste test	13%
Purchased equipment to process local foods	8%
Hosted a F2S community event (i.e., harvest dinner, event at parent teacher conferences)	2%
Other, please specify	8%
None	34%
Number of Respondents	409

Table 2 shows whether SFAs use any local foods for school meals or taste tests. Based on these results, 59% of SFAs incorporated local foods into their school meals or taste tests, while 41% do not.

Table 2: Does your SFA use any local foods for school meals or taste tests?

Use of Local Foods in School Meals or Taste Tests	%
Yes	59%
No	41%
Not sure	0%
Number of Respondents	409

The following sub-sections detail results specific to SFA use of local foods and their procurement. Only the 282 SFAs that responded "Yes" to using local foods (Table 2) answered these items on the survey.

Local Food Procurement

Table 3 shows how SFAs define "local" for the majority of their school food procurement. Based on these results, 32% of SFAs defined "local" foods as foods produced within the state.

Table 3: How does your SFA define "local" for the majority of its school food procurement?

Definitions of Local	%
Produced within the State	32%
Produced within a certain mile radius (please specify mile radius)	15%
Produced within the Midwest	11%
Produced within the county	9%
Other, please specify	5%
We don't have a set definition for local	0%
Number of Respondents	282

Table 4 shows how those who define "local" as within a certain mile radius specify that limit.

Table 4: How does your SFA define "local" for the majority of its school food procurement? Please specify mile radius.

"Local" definition mile radius	N
0-24	11
25-49	3
50-99	8
100-199	12
200-300	4
Over 300	3

Other definitions of "local" included "grown at school" (n=3), "local farmer's markets," "within school district and county," "within county or surrounding counties," "Wisconsin," "WUSD," "brought in by parents," and "adjacent or 400 miles" (n=1 each).

Table 5 shows the sources from which SFAs have obtained local foods for school meal programs and taste tests. Nearly half (49%) of SFAs have sourced local foods through the USDA DoD Fresh Produce Program, while fewer have directly purchased from local farmers (9%). "Other" responses included "meals from another district," "our vendor," and "staff with gardens." When examining regional differences, the west central region has the highest percentage of SFAs who have obtained local foods directly from local farmers (17%), and the east central, southwest, and south-central regions have the highest percentage of SFAs who have obtained food from school gardens (47%, 46%, and 41% respectively).

Table 5: Where has your SFA obtained local foods for the school meal programs and/or taste tests?

Local Food Sources	%
USDA DoD Fresh Produce Program	49%
School garden(s), including hydroponic grow towers or school farm	30%
Broadline distributor (i.e. commercial distributor or prime vendor)	28%
Produce distributor	24%
From the local food processor (i.e., washes, peels and/or chops produce, or meat processor)	22%
From a food hub (i.e. aggregates, stores, and distributes regionally grown food from multiple producers)	22%
Grocery store	17%
Directly from the local farmer	9%
Other, please specify	6%
Number of Respondents	282

In contrast to the actual methods SFAs use, Table 6 presents the preferred methods SFAs use to obtain local foods for school meal programs and taste tests. These results show that the USDA DoD Fresh Produce Program (24%) and direct purchases from local farmers (20%) were the top two preferred methods. "Other" responses included "other schools/districts," "vendors," and "local farms."

Table 6: What is your SFA's preferred method for obtaining local foods for the school meal programs and/or taste tests?

Preferred Local Procurement Method	%
USDA DoD Fresh Produce Program	24%
Directly from the local farmer	20%
Broadline distributor (i.e. commercial distributor or prime vendor)	14%
Produce distributor	10%
School garden(s), including hydroponic grow towers or school farm	9%
From a food hub (i.e. aggregates, stores, and distributes regionally grown food from multiple producers)	7%
Grocery store	6%
From the local food processor (i.e., washes, peels and/or chops produce, or meat processor)	4%
Other, please specify	6%
Number of Respondents	282

Types of Local Food

This section details the types of food SFAs procure locally. Table 7 shows the types of fruits SFAs purchased locally. The results indicate that apples were by far the most purchased local fruit (84%), while other fruits such as peaches (9%) and cherries (3%) were sourced locally much less frequently. "Other" responses included "pears" (n=16), "plums" (n=5), "blueberries" (n=4), and "strawberries" (n=4).

Table 7: Which fruits has your SFA purchased locally?

Fruit	%
Apples	84%
Melons	23%
Berries	18%
Peaches	9%
Cherries	3%
Other fruits, please specify	11%
We have not purchased any locally-grown fruit	14%
Number of Respondents	282

Table 8 shows the types of vegetables SFAs purchased locally. The results indicate that lettuce and tomatoes were by far the most purchased vegetables (46% respectively). "Other" vegetables reported included "peppers" (n=17), "squash" (n=15), "onions" (n=8), "radishes" (n=7), and "corn" and "green beans" (n=6).

Table 8: Which Vegetables has your SFA purchased locally?

Vegetables	%
Lettuce	46%
Tomatoes	46%
Cucumbers	38%
Carrots	35%
Potatoes	28%
Other vegetables, please specify	21%
We have not purchased any locally-grown vegetables	24%
Number of Respondents	282

Table 9 shows whether SFAs purchased fluid milk locally. The results indicate that just over half of respondents (51%) purchased fluid milk locally, while 49% did not.

Table 9: Has your SFA purchased fluid milk locally?

Local Procurement of Fluid Milk by SFAs	%
Yes	51%
No	49%
Number of Respondents	282

Table 10 displays the types of meat and meat alternates SFAs purchased locally. Based on these results, over half (51%) of SFAs did not purchase any meat or meat alternatives locally, while beef (32%) and cheese (20%) were the most commonly sourced local products among those that did. "Other" responses included "lamb," "dry beans," and "hot dogs" (n=1 each).

Table 10: Which meat/meat alternates has your SFA purchased locally?

Meat/Meat Alternate	%
Beef	32%
Cheese	20%
Yogurt	15%
Eggs	10%
Pork	9%
Poultry	5%
Fish	2%
Other meats/meat alternates, please specify	4%
We have not purchased any meat/meat alternates locally	51%
Number of Respondents	282

Table 11 presents the types of locally grown grains purchased by SFAs. The results indicate that the vast majority of SFAs (88%) did not purchase any locally grown grains, with tortillas (4%) being the most commonly sourced among those that did. "Other grains" reported were "noodles" (n=2), "whole grain bread products," and "bread" (n=1 each).

Table 11: Which grains has your SFA purchased locally?

Grain	%
Tortillas	4%
Flour	3%
Wild Rice	3%
Popcorn	2%
Cornmeal	1%
Other grains, please specify	3%
We have not purchased any locally grown grains	88%
Number of Respondents	282

Table 12 shows the types of locally grown extras purchased by SFAs. The results reveal that most SFAs (79%) did not purchase any locally grown extras, with maple syrup (16%) being the most commonly sourced item among those that did. "Other extras" reported included "herbs," "pumpkins," "maple syrup," and "fat free dressings" (n=1 each).

Table 12: Which extras has your SFA purchased locally?

Extra	%
Maple Syrup	16%
Honey	6%
Other extras, please specify	3%
We have not purchased any locally grown extras	79%
Number of Respondents	282

Table 13 presents the preferred forms in which SFAs purchase locally grown produce. Based on these results, nearly half (48%) of SFAs preferred to buy locally grown foods in their unprocessed form, while a significant portion (43%) preferred minimally processed foods like peeled carrots or apple slices. "Other preferred forms" reported included "unprocessed," "all of the above," and "doesn't matter" (n=1 each).

Table 13: In which form does your SFA prefer to buy locally grown produce?

Preferred Forms of Locally Grown Food Purchases	%
Unprocessed (i.e., unpeeled carrots, whole apples)	48%
Minimally- processed (i.e., peeled carrot sticks, apple slices, frozen, or dried)	43%
Commercially canned	2%
Other, please specify	8%
Number of Respondents	282

Table 14 shows whether SFAs purchased raw or frozen, uncooked, locally raised meat for school meal programs during the 2023-24 school year. The results indicate that only 30% of SFAs purchased locally raised meat, while a large majority (70%) did not.

Table 14: Does your SFA purchase raw or frozen, uncooked, locally raised meat for the school meal programs?

Purchasing of Raw or Frozen, Uncooked, Locally Raised Meat	%
Yes	30%
No	70%
Number of Respondents	282

Table 15 shows the preferred forms in which SFAs purchase locally raised meat during the 2023-24 school year. Based on these results, 70% of SFAs did not buy locally raised meat, while among those that did, most preferred it in an already processed form (13%) or another unspecified form (15%). "Other" responses included "processed ground beef" (n=11), "processed and pieced out, specific cuts" (n=11), "hamburger patties" (n=6) and "pounds, by weight" (n=4)

Table 15: In what form does your SFA prefer to buy locally raised meat?

Preferred Form of Locally Raised Meat	%
Whole animal, already processed	13%
Whole animal, live	2%
Other, please specify	15%
Not applicable. My SFA does not buy locally raised meat	70%
Number of Respondents	282

In response to the open-ended question, "If your SFA could buy anything locally for your school meal programs, without any barriers, what would it be?" Table 16 shows that the majority of responses indicated fruit and/or vegetables, whether specific types or unspecified.

Table 16: If your SFA could buy anything locally for your school meal programs, without any barriers, what would it be?

Local Items for School Meals	N
Fruits unspecified	98
Vegetables unspecified	98
Meats/proteins	94
Produce - unspecified	24
Everything/anything we can	11
Milk	10
Eggs	10
Cheese	9
Dairy unspecified	4
Bread and bread products	2
Honey	2
Yogurt	2
Maple syrup	2
Cottage cheese	1
Ice cream	1
Herbs	1
Not Sure	24

Local Food Usage

Table 17 shows whether SFAs have food service staff who process raw produce, such as peeling or cutting fruits and vegetables. The results indicate that a large majority (80%) of SFAs have food service staff who processed raw produce, while 20% do not.

Table 17: Does your SFA's food service staff process any raw produce, such as peeling and/or cutting up fruits and vegetables?

Food Service Staff Processing of Raw Produce	%
Yes	80%
No	20%
Number of Respondents	282

Table 18 shows the percentage of school food authorities (SFAs) that cook various types of raw or frozen, uncooked meat in-house. The results indicate that beef is the most commonly prepared meat (58%), followed by chicken (28%), while wild game (1%) and fish (9%) are the least commonly used. "Other" responses included "sloppy joes" (n=1).

Table 18: What types of raw or frozen meat (local or non-local) are cooked in-house at your SFA?

Types of Raw or Frozen Meat Cooked	%
Beef	58%
Chicken	28%
Turkey	27%
Pork	21%
Fish	9%
Wild game (bison, elk, venison)	1%
Other, please specify	2%
None, my SFA does not cook raw or frozen, uncooked meat in-house	0%
Number of Respondents	282

Table 19 shows how often SFAs incorporate locally produced products, including food from school gardens or hydroponic growing towers, in school meals. The results show that most SFAs incorporated locally produced products seasonally/occasionally (32%) or weekly (24%), while 22% never used locally produced items in their meals.

Table 19: How often does your SFA incorporate a locally produced product, including food from a school garden or hydroponic growing tower, in school meals?

Frequency of Incorporating Locally Produced Products	%
Seasonally/occasionally	32%
Weekly	24%
Monthly	11%
Daily	10%
Never	22%
Number of Respondents	282

Table 20 shows the reasons why SFAs purchase local foods for school meal programs. The results reveal that the primary reasons SFAs purchased local foods were to support local farms and businesses (72%), to provide superior quality food (47%), and to educate students on where their food comes from (45%), while fewer SFAs cite requests of students, staff, or caregivers (15%), cost-effectiveness (19%), or environmental benefits (18%) as motivations. "Other reasons" included "to help local farmers" (n=3), "better products/fewer chemicals, preservatives" (n=2), and "Department of Defense program" (n=2).

Table 20: Why does your SFA purchase local foods?

Reasons for Purchasing Local Foods	%
Support of local farms and businesses	72%
Superior quality of food	47%
Educate students on where their food comes from	45%
More cost-effective than purchasing from a broadline distributor for some products	19%
Reduces the carbon footprint of the school meal programs	18%
Meet the request of students, staff, and/or parents/caregivers	15%
Other, please specify	12%
Number of Respondents	282

Table 21 shows the changes experienced by SFAs in their school meal programs since incorporating locally produced foods. The results indicate that the most common changes were improved access to better quality foods (41%) and improved perception of school meals (35%), while fewer SFAs reported reduced food waste from student meal trays (11%) or better retention of nutrition staff (4%). "Other changes" included "Not sure/can't quantify yet" (n=3) and "reduced meal participation but reduced student population too" (n=1).

Table 21: Which of the following changes to your school meal programs has your SFA experienced since incorporating locally produced foods?

Changes Experienced After Incorporating Locally Produced Foods	%
Access to better quality foods	41%
Improved perception of school meals by students, school staff and/or the community	35%
More scratch cooking	27%
Increase in salad bar usage	26%
Increase in student participation in the school meal programs	19%
Reduced food waste from student meal trays	11%
Better retention of school nutrition staff	4%
No changes	0%
Other, please specify	0%
Number of Respondents	282

Local Procurement Barriers

Table 22 shows the barriers experienced by SFAs in purchasing local products for their school meal programs. The results indicate that the most common barriers were the short growing season limiting product availability (43%) and the high cost of local products (35%), while fewer SFAs reported concerns about procurement requirements (17%) or small quantities from local producers (6%). "Other barriers" reported included "lack of staff time" (n=2), "cost" (n=2), "don't do our own purchasing," "producer discontinued growing," and "small school can't purchase large amounts" (n=1 each).

Table 22: Has your SFA experienced any of the following barriers to purchasing local products?(Check up to 3)

Barriers to Purchasing Local Products	%
The short growing season limits available product	43%
Cost of local products is too high	35%
Local foods are not easily accessible (i.e., challenging transport or delivery, no local farms nearby)	19%
Concern about DPI procurement requirements for purchasing local foods	17%
The quantity available from a local producer is too small	6%
Unsure how to credit local foods for the school meal patterns	4%
Lack of confidence with food safety when purchasing local	4%
Lack of staff time to process or prepare local foods	0%
Lack of staff skills to process or prepare local foods	0%
Inadequate storage or ability to receive local foods	0%
Not enough support from administrator and/or business manager	0%
Students do not value local products	0%
No control over food purchases due to purchasing meals from a vendor or Food Service Management Company	0%
Lack of time to coordinate and make local purchases	0%
Other, please specify	0%
My SFA has not experienced any of these barriers to purchasing locally	0%
Number of Respondents	282

Table 23 shows the barriers SFAs face in using and/or cooking raw or frozen, uncooked, locally raised meat in their school meal programs. Respondents indicated that the most common barriers are staff time (62%) and cost (55%), followed by food safety concerns (40%) and the need for staff training (33%). "Other barriers" included "staffing" (n=5), "we do not cook from scratch" (n=3), "we use a food vendor" (n=3), "kitchen space/equipment" (n=2) and "cost" (n=2).

Table 23: What are the barriers to using and/or cooking raw or frozen, uncooked, locally raised meat in your school meal programs?

Barriers to Using and/or Cooking Raw or Frozen, Uncooked, Locally Raised Meat	%
Staff time	62%
Cost	55%
Food safety	40%
Staff training	33%
Equipment	29%
Local availability	22%
Other, please specify	8%
None	16%
Number of Respondents	282

Wisconsin Local Foods Database

Table 24 presents SFAs' awareness of the Wisconsin Local Foods Database.[1] The results show that while 41% of respondents were aware of the database, a significant portion (58%) were either not aware or are unsure.

Table 24: Are you aware of the Wisconsin Local Foods Database?

Awareness of the Wisconsin Local Foods Database	%
Yes	41%
No	35%
Unsure	23%
Number of Respondents	282

Table 25 shows whether SFAs have purchased from a producer listed in the Wisconsin Local Foods Database. Only SFAs that answered they were aware of the Wisconsin Local Foods Database answered this item (Table 24). The results show that 33% of SFAs have purchased from a producer listed in the database, 42% of SFAs have not, and 25% of SFAs are unsure.

Table 25: Has your SFA purchased from a producer listed in the Wisconsin Local Foods Database?

Purchasing from Producers Listed in the Wisconsin Local Foods Database	%
Yes	33%
No	42%
Unsure	25%
Number of Respondents	116

[1] https://sites.google.com/dpi.wi.gov/wilfd/home

Table 26 presents the reasons why SFAs have not used the Wisconsin Local Foods Database. Only SFAs that answered they did not purchase from producers listed in the Wisconsin Local Foods Database answered this item (Table 25). Based on these results, the most common reasons were difficulty navigating the database (14%) and the inability to find nearby farmers or needed products (22% and 20%, respectively), while 41% of SFAs cite other reasons. "Other reasons" reported included "no time/haven't gotten to this yet" (n=7), "no need" (n=3), "small school, can't buy large amounts" (n=3), "vendor makes purchases" (n=2), "school produces what we need," "buy from student farmers," "get donations from a local farm," "using local products" and "prices are high" (n=1 each).

Table 26: Why have you not used the Wisconsin Local Foods Database?

Reasons for Not Using the Wisconsin Local Foods Database	%
No farmers/producers located near me	22%
Could not find the product(s) I needed	20%
Too difficult to navigate	14%
Producers in the database did not respond to my inquiry	2%
Other, please explain	41%
Number of Respondents	49

Nutrition Education and External Partners

This section provides an overview of F2S activities related to nutrition, agricultural, or food education during the 2023-24 school year. The results show that over half of SFAs did not implement any F2S education activities. Of those SFAs that did implement education activities, the most common were classroom or cafeteria education and Harvest of the Month. The analysis also revealed that slightly less than half of SFAs incorporate such education and that teachers are the primary educators, followed by school nutrition staff.

Table 27 shows the F2S activities incorporated by SFAs related to nutrition, agricultural, or food education. The results indicate that 54% of SFAs did not incorporate any F2S activities, while the most common activities for those who did were integrating agricultural, nutrition, and culinary education into classrooms or cafeterias (25%) and utilizing Harvest of the Month education (18%). When examining results by region, SFAs in the south-central region incorporated Harvest of the Month education the most (35%) and SFAs in the west central and north central regions were the most engaged in incorporating agricultural, nutrition, and culinary education into classrooms and cafeterias. "Other" activities named included organizing field trips to places such as apple orchards, farms, and pumpkin patches, and organizing cooking experiences and culinary education.

Table 27: What F2S activities did you incorporate during SY 2023-24 related to nutrition, agricultural, or food education?

F2S Activities Related to Nutrition, Agricultural, or Food Education	%
Incorporated agricultural, nutrition, and/or culinary education into the classroom or cafeteria	25%
Utilized Harvest of the Month education	18%
Planned a field trip to a local farm	16%
Scheduled a farmer visit to a classroom(s) or during lunch	3%
Other, please specify	6%
None	54%
Number of Respondents	409

Table 28 shows whether SFAs incorporate nutrition, agricultural, and/or food education in the classroom or cafeteria. The results reveal that 49% of SFAs incorporate this type of education, 21% of SFAs do not, and 30% of SFAs are unsure.

Table 28: Does your SFA incorporate nutrition, agricultural, and/or food education in the classroom or cafeteria?

Incorporation of Nutrition, Agricultural, and/or Food Education in the Classroom or Cafeteria	%
Yes	49%
No	21%
Unsure	30%
Number of Respondents	409

Table 29 shows who conducts nutrition, agricultural, and/or food education at SFAs. Based on these results, the majority of education is conducted by teachers (70%), followed by school nutrition staff (45%) and UW Division of Extension FoodWise Coordinators (10%). "Other Nonprofit Organizations" included "Farm Bureau" (n=2), "FFA" (n=1), "Health Department" (n=1) and "Nourish Farms" (n=1). "Other" included "corporate dietitians, corporate chefs" (n=2), "Food Service Director" (n=2), "vendors," "part-time employee," "school nurse," "teacher's aide or school secretary," and "MCFI" (n=1 each).

Table 29: Who conducts nutrition, agricultural, and/or food education at your SFA?

Individuals Conducting Nutrition, Agricultural, and/or Food Education	%
Teachers	70%
School Nutrition Director or other School Nutrition Staff	45%
UW Division of Extension FoodWise Coordinator	10%
Volunteer(s)	7%
Farm to School Coordinator (or similar)	7%
Dietetic Intern(s)	4%
AmeriCorps Farm to School Member(s)	4%
Nonprofit Organization, please specify	2%
Other, please specify	6%
Number of Respondents	409

School Gardens

This section highlights Farm to School activities related to school gardens during the 2023-2024 school year. Around one-fifth of SFAs actively maintained a garden, with others focusing on expanding or incorporating garden education. Hydroponic grow towers and raised beds were the most common types of gardens, and teachers and students were the primary groups involved in their management. Most of the produce grown was used in school meal programs. Common challenges included a lack of garden management, space, and funding. Many SFAs expressed interest in grants for garden coordinators and supplies and were generally able to provide a non-Federal match for such grants.

Table 30 shows the F2S activities related to school gardens incorporated by SFAs during the 2023-2024 school year. Based on these results, 18% of SFAs actively maintained a school garden, while 15% built or expanded a garden, including hydroponic grow towers. Additionally, 10% incorporated school garden education. "Other" activities named include growing hydroponic gardens and picking fruit at orchards. When examining results by region, SFAs in the southeast region were consistently among the lowest in nearly every category while SFAs in the south-central and east-central regions were the most engaged in multiple areas, including garden maintenance, volunteer programs, and education.

Table 30: What F2S activities did you incorporate during SY 2023-24 related to school gardens?

F2S Activities Related to School Gardens	%
Actively maintained a school garden(s)	18%
Built or expanded a school garden, including hydroponic grow towers	15%
Incorporated school garden education	10%
Implemented or maintained an active composting system	5%
Developed or actively maintained a school garden volunteer program	4%
Formed or actively maintained a school garden club	2%
Participated in Wisconsin School Garden Day	2%
Other, please specify	6%
None	0%
Number of Respondents	409

Table 31 shows the number of schools within SFAs that have access to a garden, including hydroponic growing towers, traditional beds, or community gardens. The results indicate that the majority of SFAs (58%) do not have schools with access to a garden, while 21% have 2, and 21% have three or more.

Table 31: How many of the schools in your SFA have access to a garden (including hydroponic growing towers, traditional beds or raised beds, community garden, etc.)?

Schools Within SFA with Access to Gardens	%
0	58%
1	21%
2	8%
3	7%
4 or more	6%
Number of Respondents	409

The following sub-sections detail results specific to school garden characteristics, usage, funding, and barriers. Only the 173 SFAs that indicated having at least one school having access to a school garden (Table 31) answered these items on the survey.

School Garden Characteristics and Usage

Table 32 outlines the types of school gardens operated within School Food Authorities (SFAs). The results show that the most common types of gardens are hydroponic grow towers (58%) and raised beds (37%). "Other types" reported included "orchards" (n=3), "church community garden," "small garden as part of preschool science," "hydro tower," "hydroponic greenhouse," "hydroponic beds" and "being built" (n=1 each).

Table 32: What types of school gardens are operated at your SFA?

Types of School Gardens Operated at SFAs	%
Hydroponic grow towers	58%
Raised bed	37%
Greenhouse or hoop house	29%
Traditional field	16%
Container gardening	12%
Aquaponics	10%
Aeroponics	1%
Straw bales	0%
We do not have our own garden, but have access to a community garden	6%
Other, please specify	10%
Number of Respondents	173

Table 33 indicates the involvement of different groups in managing or providing labor for school gardens within SFAs. Based on these results, teachers and students are the most involved in managing and providing labor for school gardens, with 52% of teachers managing and 66% of students providing labor. Volunteers, school nutrition staff, and clubs also play significant roles, while community master gardeners have minimal involvement. "Other groups" specified included "ag classes," "AmeriCorps members," "local university volunteers," "FSMC," "health department" and "special ed staff and students" (n=1 each). No indications of the type of involvement were provided for these responses.

Table 33: Indicate the type of involvement of each of the following groups in your SFA's school gardens.

Group	Type of Involvement	%
School garden coordinator	Manages	22%
	Provides Labor	15%
	Not applicable	0%
Volunteer(s)	Manages	20%
	Provides Labor	33%
	Not applicable	0%
Teacher(s)	Manages	52%
	Provides Labor	34%
	Not applicable	0%
School nutrition director or staff	Manages	24%
	Provides Labor	28%
	Not applicable	0%
Students	Manages	21%
	Provides Labor	66%
	Not applicable	0%
Master Gardener from the community	Manages	4%
	Provides Labor	4%
	Not applicable	0%
Clubs (e.g., FFA, Scouts, 4H)	Manages	17%
	Provides Labor	32%
	Not applicable	0%
Other, please specify	Manages	2%
	Provides Labor	3%
	Not applicable	0%
Number of Respondents		173

In response to the open-ended question, "What do you grow in your school gardens, including hydroponic grow towers?" Table 34 shows that lettuce (reported by 71% of respondents) was the most common item for growing in school gardens.

Table 34: What do you want to grow in your school gardens, including hydroponic grow towers?

Items to Grow	N	Items to Grow	N
Lettuce	109	Onions	5
Tomatoes	53	Peas	5
Herbs	44	Apples	5
Cucumbers	29	Melons	4
Peppers	22	Cabbage	3
Carrots	18	Rhubarb	2
Vegetables, unspecified	15	Cauliflower	2
Edible flowers/flowers for pollinators	10	Asparagus	1
Berries	8	Beets	1
Squash	8	Celery	1
Radishes	8	Eggplant	1
Beans	7	Garlic	1
Spinach	7	Root vegetables	1
Pumpkins	6	Bees for honey	1
Potatoes	6	Cherries	1
Broccoli	6	Grapes	1
Corn	5	Pears	1
Green Beans	5	Plums	1
Microgreens	5	Fruit unspecified	1
Number of Respondents			153

Table 35 outlines how produce from school gardens is utilized within SFAs. SFAs indicated that most of the produce (68%) is incorporated into school meal programs, including salad bars, while fewer SFAs indicated that produce was used for taste tests, sent home with students or teachers, donated to food pantries, or sold in fundraisers. "Other uses of produce" reported included "cooking in the classroom" (n=4), "sell/give it to the staff" (n=3), "students eat it as snacks" (n=2), and "community members can pick it" (n=2).

Table 35: What is done with the produce that is grown in school gardens at your SFA (including hydroponic growing towers, if applicable)?

Uses of Produce Grown in School Gardens at SFAs	%
Use in the school meal programs, including the salad bar	68%
Conduct taste tests	24%
Send home with students or teachers	24%
Donate to a food pantry	13%
Sell in a fundraiser (i.e., plant sale)	8%
Sell produce at a farmers' market or farmstand	0%
Other, please specify	16%
Number of Respondents	173

School Garden Funding

Table 36 shows how school gardens are funded within SFAs. Based on these results, the most common sources of funding are school general funds (36%), followed by federal grants (13%), individual family donations (12%), and fundraisers (11%). "Other funding sources" reported included "not sure" (n=24), "classroom project" (n=5), "grants" (n=5), "FFA/4H" (n=3), "food service money" (n=2), "donations" (n=2), "out of my pocket" (n=2), and "church garden" (n=1).

Table 36: How are school gardens funded at your SFA?

Funding Sources for School Gardens	%
School general fund	36%
Federal grants (i.e., USDA F2S grant, Innovation or Spark Grants)	13%
Individual family donation(s)	12%
Fundraisers (i.e., PTA/PTO, school garden farmers' market, harvest dinners)	11%
State grants (i.e., DATCP F2S grant)	11%
Private foundation grant(s) (i.e., Whole Kids Foundation)	6%
In-kind donations (i.e., the hardware store for gardening supplies)	6%
Corporate partnership or donation	3%
County grants	2%
Meal reimbursement funds – Non-profit school food service account	0%
Number of Respondents	173

Table 37 shows the level of interest among SFAs in a grant to hire a school garden coordinator or purchase gardening supplies. The results show that 43% of SFAs are interested, 43% are unsure, and 14% are not interested.

Table 37: Would your SFA be interested in a $1000-2000 grant to hire a school garden coordinator and/or purchase gardening supplies?

Interest in Grant Funding for School Garden Coordinator and Supplies	%
Yes	43%
No	14%
Unsure	43%
Number of Respondents	173

Table 38 shows SFAs' ability to provide a 25% match for a school garden grant, using non-Federal funds. The results indicate that 48% of SFAs would be able to provide the match, 47% are unsure, and 5% would not be able to provide the match.

Table 38: Would your SFA be able to provide a 25% match, equivalent to $200-500 on a school garden grant, using non-Federal funds?

Ability to Provide a 25% Non-Federal Match for a School Garden Grant	%
Yes	48%
No	5%
Unsure	47%
Number of Respondents	173

School Garden Barriers

Table 39 outlines the barriers SFAs face in establishing or maintaining school gardens. SFAs indicated that most common challenges include a lack of garden management (51%), lack of space (39%), and insufficient funds for gardening materials (32%). "Other barriers" reported included "lack of staff/interest/summer staff" (n=8), "lack of time" (n=5), "lack of (storage) space," "lack of volunteers," "no student or club involvement" (n=3), "weather factors," "lack of coordination/communication," "lack of knowledge," "no water source" and "sandy soil" (n=1 each).

Table 39: What are barriers to school garden success at your SFA?

Barriers to School Garden Success	%
No one to manage the garden	51%
Lack of space for gardens or growing units	39%
Lack of funds for gardening materials	32%
No administrator support for a school garden	8%
Other, please specify	25%
Number of Respondents	173

Necessary Support

This section discusses the support needed for F2S initiatives, priorities for the future, and noted areas of success. While many SFAs have not utilized available resources, the most commonly used support is promotional material. Funding for purchasing local foods, increased staff time to process them, and funding for kitchen equipment were identified as the key resources needed to increase participation in F2S activities. SFAs expressed a preference for the Wisconsin Local Food for Schools Program to be permanently funded. Most SFAs found the DPI F2S webpage user-friendly. Future priorities for SFAs include using locally grown foods in meal programs, sourcing from USDA DoD Fresh Produce Program, and hosting taste tests and cooking demonstrations with local foods.

Table 40 presents the percentage of users who have utilized various F2S resources to support their initiatives. The results show that the most commonly used resource is Farm to School promotional material (26%), while more than half (58%) of respondents have not utilized any of the listed resources. "Other F2S resources" reported included "local produce from local stores" (n=1).

Table 40: What F2S resources have you used to be successful?

F2S Resources Utilized for Success	%
Farm to School promotional material	26%
Known Food Hubs, Co-ops, and Aggregators that Sell to Wisconsin Schools	13%
Produce Processing Trainings	9%
Crediting Local Beef	8%
Licensing Requirements for Selling to Schools In a Nutshell	7%
Lifecycle of Farm to School series	5%
Transitioning from the Local Foods for School (LFS) Grant	4%
Other, please specify	2%
My SFA has not used any of these resources	58%
Number of Respondents	409

Table 41 shows a breakdown of the resources needed by SFAs to increase participation in Farm to School (F2S) activities. Based on these results, the most identified needs are funding for purchasing local foods (47%), increased staff time to process local foods (34%), and funding for kitchen processing equipment or storage (21%). "Other resource needs" reported included "funds for labor hours/increased staff" (n=2), "time to learn about and start program" (n=2), "learning more about my school's food service," "time to obtain and prep vegetables," "more cooler storage space," and "more participation in school lunches" (n=1 each).

When examining results by region, SFAs in the north-central region had the highest need for funding for local food (68%) and promotional materials (14%). Furthermore, SFAs in the west-central area consistently ranked high in funding needs while SFAs in the northwest region have the highest need for student buy-in (17%). SFAs in the south-central and east-central regions report significant needs for staff training (35% and 16%) and technical assistance (15% and 12%). Meanwhile, SFAs in the southeast region have one of the lowest funding needs for school gardens (14%) but the highest labor demand for garden expansion (15%).

Table 41: What resources does your SFA need to increase participation in F2S activities? (Select the 3 most important needs)

Resource Needs to Increase Participation in F2S Activities	%
Funding for purchasing local foods	47%
Increased staff time to process local foods	34%
Funding for kitchen processing equipment or storage	21%
Funding for school gardens	20%
Training for staff to learn efficient processing skills	14%
Support and engagement from teachers and administrator	13%
Technical assistance to find local foods and connect with local producers	11%
Labor to start or expand school gardens	11%
Funding to cover the cost of a nutrition or agricultural educator and/or educational materials	9%
Technical assistance for procurement policies related to buying local	7%
Buy-in from students	6%
Technical assistance on food safety and/or licensing requirements for buying from local producers	5%
Assistance on crediting local foods for the school meal patterns	4%
Promotional materials to advertise F2S activities	4%
Support and engagement from parents/caregivers	3%
Other, please specify	4%
Number of Respondents	409

In response to the open-ended question, "What additional types of F2S resources do you need to be successful?" Table 42 shows that of 110 respondents, 17 percent indicated "funding," followed by "interaction with local farmers" and "time" (13 percent each).

Table 42: What additional types of F2S resources do you need to be successful?

Additional resources needed	N
Funding	19
Interaction with local farmers/help locating producers near me	14
Time	14
Labor/staff	8
Education; training on equipment, hydroponics	6
Easier billing and payment methods, collaboration between local producers and primary vendor to streamline ordering, invoicing, and deliveries	5
Equipment, hydroponic towers, storage	3
Recipes that have been tested in school kitchens	2
Fundraising ideas	2
Best practices for safe and efficient processing of local foods	2
Less bureaucracy, fewer requirements	2
Network with other professionals who are doing F2S	1
Webinars	1
Buy-in from students and staff	1
Unsure/Don't Know	30
Number of Respondents	110

Table 43 shows the level of interest among SFAs in having the Wisconsin Local Food for Schools Program become permanently funded. The results show that the majority of respondents have no preference (56%), while 40% indicated yes and 3% indicated no.

Table 43: Would you like the Wisconsin Local Food for Schools Program (WI LFS) to be permanently funded?

Interest in Permanent Funding for the Wisconsin Local Food for Schools Program	%
Yes	40%
No	3%
No preference	56%
Number of Respondents	409

Table 44 shows the categories of reasons cited by respondents who indicated yes in the previous question.

Table 44: Why do you believe the WI LFS Program should receive permanent funding?

Reasons for permanently funding WI LFS	N
Made it financially feasible to do these projects	69
Helps local farmers	50
Students get excited, learn about food	42
Healthier, higher quality food	40
Buying locally helps the local economy	33
Helps schools serve foods that are not as processed	15
Helps with carbon footprint, environment	9
Helps with food insecurity	7
Built more (agricultural) connections	4
Enables knowing where our food comes from	4
It benefits all	1
Number of Respondents	164

Table 45 shows whether SFAs find the DPI F2S webpage user-friendly and easy to find information on. The majority of SFAs (89%) indicated that they found the webpage to be user-friendly and that they were able to easily find information on it while 11% indicated that they did not find this to be the case. When asked about what suggestions there were to make the webpage more user friendly, respondents mostly indicated they either did not use it (n=9) or did not know (n=7). Other suggestions for making the webpage more user-friendly included making information easier to find (n=3), making the wording less confusing, adding a list of places to get local foods easily, and connecting more directly to resources (n=1 each).

Table 45: Is the DPI F2S webpage user-friendly and easy to find the information you need?

User-Friendliness of the DPI F2S Webpage	%
Yes	89%
No	11%
Number of Respondents	409

Table 46 outlines the top three Farm to School (F2S) priorities for School Food Authorities (SFAs) in the future. Based on these results, the most prioritized goals include using locally grown/produced foods in school meal programs (68%), holding taste tests and cooking demonstrations with local foods (30%), and sourcing local foods from USDA DoD Fresh Produce Program (39%). "Other priorities" specified included "keeping costs down," "obtaining local meat products," "obtaining local produce," "adopt a cow," "more funds," and "increase sustainability of our program by procuring the right locally-sourced foods" (n=1 each).

Table 46: What are your SFA's top three F2S priorities for the future?

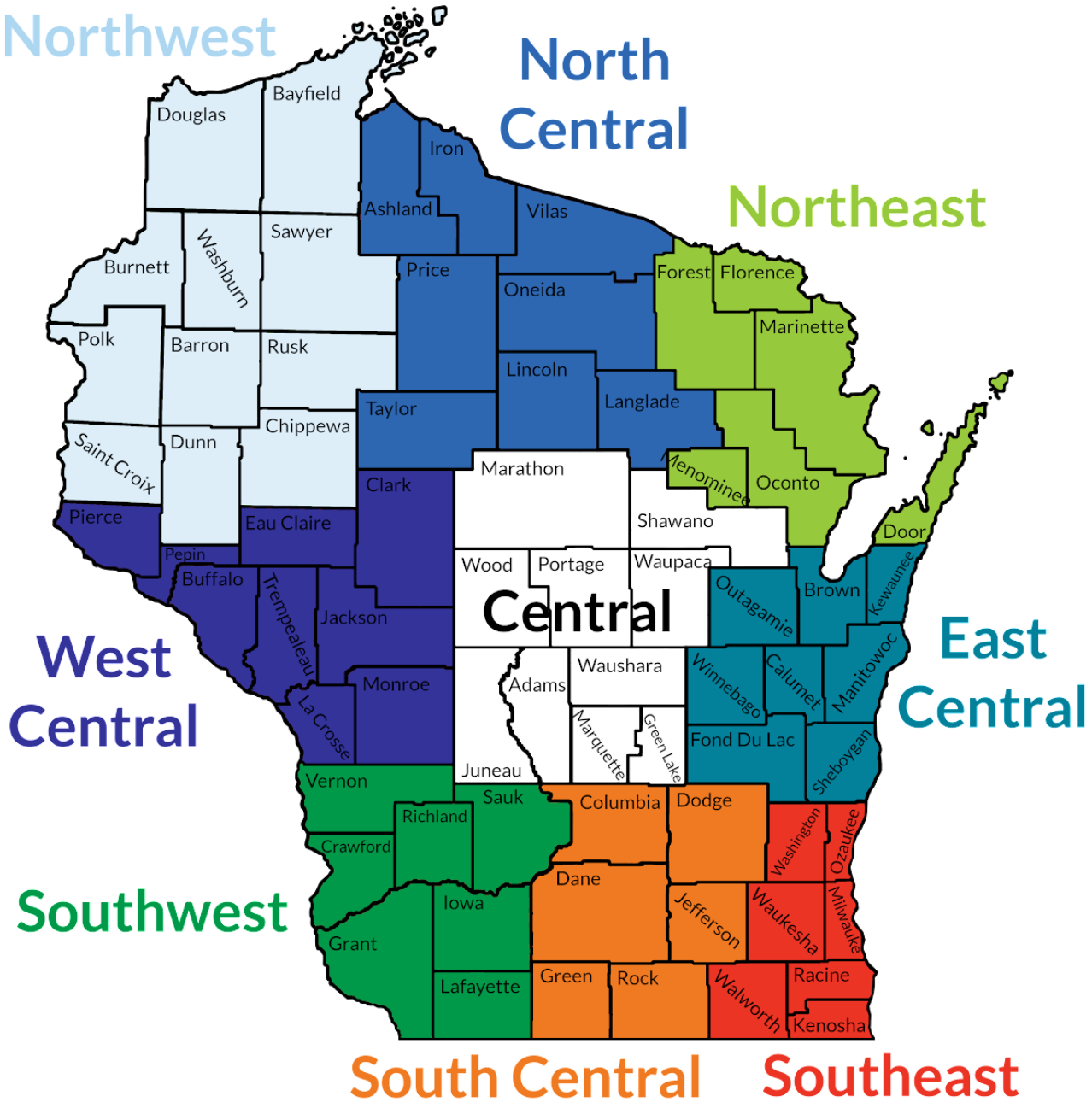
Top F2S Priorities for the Future	%
Use locally grown/produced foods in the school meal programs (from a local producer or the school garden)	68%
Source local foods from USDA DoD Fresh Produce Program	39%
Hold taste tests/cooking demonstrations with locally grown/produced foods (from a local producer or the school garden)	30%
Expose students to agriculture-related careers by offering an agriculture class and/or clubs (i.e., 4-H or FFA)	24%
Provide opportunities for students to work in a school garden or with hydroponic grow towers	23%
Participate in promotional events (i.e., the Great Apple Crunch, WI Chili Lunch, National F2S month)	23%
Plan a farmer visit to a classroom(s) or during lunch	18%
Integrate nutrition, agricultural, or food education into curricula	14%
Increase F2S promotion (i.e., utilize signage, invite parents to lunch, include program information in a newsletter or on social media)	12%
Utilize Harvest of the Month materials	6%
Include geographic preference (preference for unprocessed agricultural products that are locally grown or raised) in your procurement documents	6%
Collect waste for composting (from kitchen scraps and/or student meal trays)	1%
Plan student field trips to local farms or farmers' markets	0%
Other, please specify	0%
Number of Respondents	409

In response to the open-ended prompt, "Please share any F2S success stories or best practices you may have. (Optional)," Table 47 shows that of 25 responses across 11 categories, the most frequently reported success stories pertained to activities related to local apples, such as harvesting from school orchards, class visits to local orchards in order to prep and serve apples to all students, and participating in the Great Apple Crunch.

Table 47: Please share any F2S success stories or best practices you may have.

Topics of Success Stories	N
Local apples	8
Hydroponic gardens	6
Local sweet corn	4
Adopt a cow	1
Lettuce	1
School garden	1
LFS program purchases	1
Flex farms	1
Processed vegetables into soup	1
Education about local products served	1
Harvest of the month – beets and beet brownies	1
Number of Respondents	25

Appendix A: Region Map



Appendix B: Regional Results

This appendix provides results tables for nine regions across the state. In this section, the following abbreviations are used: O for overall, NW for northwest, NC for north central, NE for northeast, WC for west central, C for central, EC for east central, SW for southwest, SC for south central, and SE for southeast.

Food Procurement and Growth, by Region

Table 48: What F2S activities did you incorporate during SY 2023-24 related to local procurement?

F2S Activity	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Used local foods in the school meal programs (purchased or grown in the school garden)	49%	55%	50%	36%	56%	50%	46%	55%	60%	37%
Conducted a local food taste test	13%	14%	18%	21%	9%	15%	14%	10%	15%	11%
Processed local food (cooking raw meat, peeling, chopping, roasting)	29%	24%	36%	14%	40%	35%	34%	36%	33%	17%
Purchased equipment to process local foods	8%	7%	9%	7%	9%	2%	14%	7%	10%	5%
Participated in F2S promotional events (i.e., the Great Apple Crunch, WI Chili Lunch, Cucumber Crunch, National F2S Month)	28%	24%	32%	29%	33%	30%	20%	36%	44%	20%
Hosted a F2S community event (i.e., harvest dinner, event at parent teacher conferences)	2%	0%	14%	0%	2%	2%	2%	2%	0%	2%
Other, please specify	8%	10%	5%	29%	7%	7%	8%	7%	10%	4%
None	34%	29%	36%	36%	30%	41%	32%	31%	19%	45%
Number of Respondents	409	42	22	14	43	46	50	42	48	102

Table 49: Does your SFA use any local foods for school meals or taste tests?

Use of Local Foods in School Meals or Taste Tests	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Yes	59%	57%	59%	43%	70%	59%	62%	55%	63%	56%
No	41%	43%	41%	57%	30%	41%	38%	45%	38%	44%
Unsure	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%
Number of Respondents	409	42	22	14	43	46	50	42	48	102

Local Food Procurement

Table 50: How does your SFA define "local" for the majority of its school food procurement?

Definitions of Local	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Produced within a certain mile radius (please specify mile radius)	15%	19%	27%	N/A	22%	6%	12%	27%	16%	7%
Produced within the county	9%	11%	7%	N/A	8%	3%	9%	8%	16%	7%
Produced within the State	32%	26%	47%	N/A	19%	35%	38%	27%	38%	34%
Produced within the Midwest	11%	15%	7%	N/A	22%	6%	6%	4%	9%	12%
Other, please specify	5%	0%	7%	N/A	11%	6%	0%	0%	6%	4%
We don't have a set definition for local	0%	0%	0%	N/A	0%	0%	0%	0%	0%	0%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Table 51: Where has your SFA obtained local foods for the school meal programs and/or taste tests?

Local Food Sources	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Directly from the local farmer	9%	7%	13%	N/A	17%	13%	9%	8%	6%	7%
From the local food processor (i.e., washes, peels and/or chops produce, or meat processor)	22%	11%	13%	N/A	19%	29%	38%	46%	16%	15%
From a food hub (i.e. aggregates, stores, and distributes regionally grown food from multiple producers)	22%	4%	27%	N/A	14%	32%	29%	38%	25%	20%
Grocery store	17%	15%	27%	N/A	22%	23%	9%	15%	13%	14%
School garden(s), including hydroponic grow towers or school farm	30%	37%	33%	N/A	28%	16%	44%	46%	41%	16%
Broadline distributor (i.e. commercial distributor or prime vendor)	28%	37%	33%	N/A	44%	26%	18%	15%	41%	22%
Produce distributor	24%	19%	27%	N/A	17%	23%	26%	12%	31%	32%
USDA DoD Fresh Produce Program	49%	44%	27%	N/A	42%	52%	59%	42%	69%	45%
Other, please specify	6%	0%	7%	N/A	3%	6%	6%	4%	3%	14%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Table 52: What is your SFA's preferred method for obtaining local foods for the school meal programs and/or taste tests?

Preferred Local Procurement Method	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Directly from the local farmer	20%	19%	40%	N/A	25%	35%	15%	23%	13%	11%
From the local food processor (i.e., washes, peels and/or chops produce, or meat processor)	4%	7%	0%	N/A	8%	N/A	3%	8%	6%	3%
From a food hub (i.e. aggregates, stores, and distributes regionally grown food from multiple producers)	7%	4%	0%	N/A	3%	10%	6%	8%	16%	8%
Grocery store	6%	0%	20%	N/A	11%	3%	6%	4%	0%	5%
School garden(s), including hydroponic grow towers or school farm	9%	15%	13%	N/A	8%	3%	15%	15%	6%	3%
Broadline distributor (i.e. commercial distributor or prime vendor)	14%	26%	13%	N/A	19%	13%	9%	4%	9%	16%
Produce distributor	10%	11%	13%	N/A	3%	6%	15%	12%	9%	12%
USDA DoD Fresh Produce Program	24%	15%	0%	N/A	17%	29%	26%	19%	38%	30%
Other, please specify	6%	4%	0%	N/A	6%	N/A	6%	8%	3%	12%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Types of Local Food

Table 53: Which fruits has your SFA purchased locally?

Fruit	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Apples	84%	81%	93%	N/A	83%	90%	85%	85%	91%	77%
Peaches	9%	4%	0%	N/A	3%	6%	9%	15%	3%	18%
Melons	23%	15%	20%	N/A	22%	10%	29%	31%	25%	27%
Berries	18%	15%	33%	N/A	14%	16%	18%	19%	34%	15%
Cherries	3%	0%	7%	N/A	0%	6%	3%	4%	3%	1%
Other fruits, please specify	11%	4%	0%	N/A	11%	3%	18%	12%	9%	14%
We have not purchased any locally grown fruit	14%	19%	7%	N/A	11%	10%	12%	15%	6%	19%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Table 54: Which vegetables has your SFA purchased locally?

Vegetable	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Cucumbers	38%	37%	40%	N/A	31%	48%	50%	38%	34%	31%
Carrots	35%	22%	27%	N/A	31%	48%	38%	38%	41%	31%
Lettuce	46%	33%	40%	N/A	53%	48%	50%	46%	59%	38%
Tomatoes	46%	41%	60%	N/A	39%	52%	53%	54%	56%	39%
Potatoes	28%	22%	20%	N/A	19%	48%	29%	27%	38%	26%
Other vegetables, please specify	21%	22%	33%	N/A	31%	23%	21%	19%	19%	14%
We have not purchased any locally-grown vegetables	24%	30%	27%	N/A	22%	19%	21%	19%	6%	36%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Table 55: Has your SFA purchased fluid milk locally?

Local Procurement of Fluid Milk by SFAs	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Yes	51%	41%	33%	N/A	58%	45%	47%	35%	47%	68%
No	49%	59%	67%	N/A	42%	55%	53%	65%	53%	32%
Number of Respondents	282	33%	15	7	36	31	34	26	32	74

Table 56: Which meat/meat alternates has your SFA purchased locally?

Meat/Meat Alternate	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Beef	32%	37%	47%	N/A	36%	23%	29%	69%	28%	18%
Pork	9%	11%	7%	N/A	17%	6%	6%	12%	9%	7%
Poultry	5%	0%	0%	N/A	8%	6%	3%	0%	3%	8%
Fish	2%	0%	0%	N/A	11%	0%	0%	0%	0%	3%
Cheese	20%	11%	13%	N/A	25%	26%	15%	8%	31%	22%
Yogurt	15%	4%	0%	N/A	17%	19%	6%	19%	34%	16%
Eggs	10%	11%	7%	N/A	8%	10%	6%	12%	9%	11%
Other meats/meat alternates, please specify	4%	0%	7%	N/A	3%	0%	6%	4%	6%	4%
We have not purchased any meat/meat alternates locally	51%	52%	40%	N/A	44%	52%	62%	31%	41%	65%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Table 57: Which grains has your SFA purchased locally?

Grain	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Flour	3%	0%	0%	N/A	8%	0%	0%	4%	6%	3%
Wild Rice	3%	0%	7%	N/A	8%	0%	0%	4%	0%	5%
Cornmeal	1%	0%	0%	N/A	0%	0%	3%	8%	0%	1%
Popcorn	2%	0%	0%	N/A	3%	3%	3%	4%	0%	4%
Tortillas	4%	0%	0%	N/A	6%	0%	6%	0%	3%	9%
Other grains, please specify	3%	0%	0%	N/A	0%	0%	3%	4%	3%	7%
We have not purchased any locally grown grains	88%	100%	93%	N/A	86%	97%	88%	85%	91%	81%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Table 58: Which extras has your SFA purchased locally?

Extra	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Maple Syrup	16%	19%	40%	N/A	22%	19%	12%	19%	3%	8%
Honey	6%	0%	20%	N/A	6%	3%	9%	8%	6%	4%
Other extras, please specify	3%	0%	0%	N/A	3%	0%	0%	0%	6%	7%
We have not purchased any locally grown extras	79%	81%	47%	N/A	75%	81%	88%	77%	84%	82%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Table 59: In which form does your SFA prefer to buy locally grown produce?

Preferred Form of Locally Grown Food Purchases	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Unprocessed (i.e., unpeeled carrots, whole apples)	48%	52%	73%	N/A	53%	45%	59%	31%	44%	41%
Minimally- processed (i.e., peeled carrot sticks, apple slices, frozen, or dried)	43%	37%	20%	N/A	42%	48%	38%	62%	50%	41%
Commercially canned	2%	7%	7%	N/A	0%	0%	0%	0%	0%	3%
Other, please specify	8%	4%	0%	N/A	6%	6%	3%	8%	6%	16%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Table 60: Does your SFA purchase raw or frozen, uncooked, locally raised meat for the school meal programs?

Purchase of Raw or Frozen, Uncooked, Locally Raised Meat	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Yes	30%	30%	33%	N/A	31%	29%	32%	65%	28%	16%
No	70%	70%	67%	N/A	69%	71%	68%	35%	72%	84%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Table 61: In what form does your SFA prefer to buy locally raised meat?

Preferred Form of Locally Raised Meat	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Whole animal, live	2%	0%	7%	N/A	0%	0%	3%	12%	0%	0%
Whole animal, already processed	13%	11%	20%	N/A	25%	13%	12%	19%	16%	7%
Other, please specify	15%	22%	13%	N/A	6%	13%	15%	31%	16%	8%
Not applicable. My SFA does not buy locally raised meat	70%	67%	60%	N/A	69%	74%	71%	38%	69%	85%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Local Food Usage

Table 62: Does your SFA's food service staff process any raw produce, such as peeling and/or cutting up fruits and vegetables?

Food Service Staff Processing of Raw Produce	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Yes	80%	78%	93%	N/A	86%	94%	76%	81%	97%	65%
No	20%	22%	7%	N/A	14%	6%	24%	19%	3%	35%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Table 63: What types of raw or frozen meat (local or non-local) are cooked in-house at your SFA?

Raw or Frozen Meat	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Beef	58%	74%	67%	N/A	53%	65%	59%	88%	63%	34%
Chicken	28%	19%	27%	N/A	28%	32%	24%	19%	44%	27%
Pork	21%	26%	20%	N/A	22%	19%	18%	31%	22%	16%
Turkey	27%	33%	27%	N/A	14%	29%	18%	42%	34%	26%
Fish	9%	7%	13%	N/A	14%	19%	3%	0%	13%	5%
Wild game (bison, elk, venison)	1%	0%	0%	N/A	0%	0%	0%	0%	3%	1%
Other, please specify	2%	0%	0%	N/A	3%	3%	3%	0%	3%	3%
None, my SFA does not cook raw or frozen, uncooked meat in-house	39%	26%	33%	N/A	39%	35%	38%	12%	31%	61%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Table 64: How often does your SFA incorporate a locally produced product, including food from a school garden or hydroponic growing tower, in school meals?

Frequency of Incorporating Locally Produced Products	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Daily	10%	4%	7%	N/A	11%	16%	18%	12%	9%	8%
Weekly	24%	33%	20%	N/A	11%	29%	32%	27%	25%	20%
Monthly	11%	11%	13%	N/A	17%	6%	6%	27%	16%	5%
Seasonally/ occasionally	32%	37%	53%	N/A	33%	35%	18%	27%	38%	28%
Never	22%	15%	7%	N/A	28%	13%	26%	8%	13%	38%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Table 65: Why does your SFA purchase local foods?

Reasons for Purchasing Local Foods	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Superior quality of food	47%	33%	53%	N/A	69%	48%	44%	46%	56%	38%
Support of local farms and businesses	72%	67%	67%	N/A	72%	87%	74%	85%	84%	59%
Educate students on where their food comes from	45%	52%	53%	N/A	47%	48%	35%	50%	69%	32%
Meet the request of students, staff, and/or parents/caregivers	15%	15%	13%	N/A	8%	10%	24%	23%	19%	12%
Reduces the carbon footprint of the school meal programs	18%	7%	33%	N/A	22%	19%	15%	19%	28%	14%
More cost-effective than purchasing from a broadline distributor for some products	19%	7%	20%	N/A	11%	29%	26%	27%	13%	20%
Other, please specify	12%	15%	13%	N/A	8%	10%	12%	8%	3%	19%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Table 66: Which of the following changes to your school meal programs has your SFA experienced since incorporating locally produced foods?

Changes Experienced After Incorporating Locally Produced Foods	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Access to better quality foods	41%	11%	40%	N/A	61%	48%	41%	58%	44%	32%
More scratch cooking	27%	19%	33%	N/A	36%	26%	21%	58%	44%	9%
Increase in student participation in the school meal programs	19%	15%	27%	N/A	28%	16%	9%	19%	25%	16%
Increase in salad bar usage	26%	19%	33%	N/A	33%	32%	24%	35%	41%	16%
Reduced food waste from student meal trays	11%	19%	13%	N/A	17%	13%	9%	8%	16%	5%
Improved perception of school meals by students, school staff and/or the community	35%	26%	47%	N/A	44%	48%	35%	35%	47%	20%
Better retention of school nutrition staff	4%	0%	0%	N/A	6%	6%	6%	4%	9%	1%
No changes	0%	0%	0%	N/A	0%	0%	0%	0%	0%	0%
Other, please specify	0%	0%	0%	N/A	0%	0%	0%	0%	0%	0%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Local Procurement Barriers

Table 67: Has your SFA experienced any of the following barriers to purchasing local products? (Check up to 3)

Barriers to Purchasing Local Products	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Local foods are not easily accessible (i.e., challenging transport or delivery, no local farms nearby)	19%	26%	13%	N/A	25%	10%	24%	27%	13%	19%
The short growing season limits available product	43%	41%	53%	N/A	50%	45%	62%	54%	44%	23%
Concern about DPI procurement requirements for purchasing local foods	17%	15%	0%	N/A	19%	23%	26%	12%	16%	15%
Lack of confidence with food safety when purchasing local	4%	4%	0%	N/A	3%	3%	0%	4%	6%	7%
Cost of local products is too high	35%	48%	47%	N/A	33%	32%	29%	42%	31%	31%
The quantity available from a local producer is too small	6%	4%	0%	N/A	11%	3%	6%	12%	6%	4%
Unsure how to credit local foods for the school meal patterns	4%	4%	0%	N/A	3%	0%	3%	12%	3%	3%
Lack of staff time to process or prepare local foods	0%	0%	0%	N/A	0%	0%	0%	0%	0%	0%
Lack of staff skills to process or prepare local foods	0%	0%	0%	N/A	0%	0%	0%	0%	0%	0%
Inadequate storage or ability to receive local foods	0%	0%	0%	N/A	0%	0%	0%	0%	0%	0%
Not enough support from administrator and/or business manager	0%	0%	0%	N/A	0%	0%	0%	0%	0%	0%
Students do not value local products	0%	0%	0%	N/A	0%	0%	0%	0%	0%	0%
No control over food purchases due to purchasing meals from a vendor or Food Service Management Company	0%	0%	0%	N/A	0%	0%	0%	0%	0%	0%
Lack of time to coordinate and make local purchases	0%	0%	0%	N/A	0%	0%	0%	0%	0%	0%
Other, please specify	0%	0%	0%	N/A	0%	0%	0%	0%	0%	0%
My SFA has not experienced any of these barriers to purchasing locally	0%	0%	0%	N/A	0%	0%	0%	0%	0%	0%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Table 68: What are the barriers to using and/or cooking raw or frozen, uncooked, locally raised meat in your school meal programs?

Barriers to Using and/or Cooking Raw or Frozen, Uncooked, Locally Raised Meat	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Food safety	40%	33%	47%	N/A	33%	42%	44%	31%	31%	49%
Staff time	62%	63%	67%	N/A	61%	68%	74%	62%	63%	55%
Staff training	33%	26%	20%	N/A	28%	32%	38%	15%	47%	38%
Equipment	29%	22%	33%	N/A	31%	32%	26%	31%	19%	35%
Local availability	22%	22%	27%	N/A	19%	35%	21%	23%	28%	14%
Cost	55%	74%	67%	N/A	61%	65%	44%	62%	56%	39%
Other, please specify	8%	N/A	7%	N/A	8%	10%	6%	0%	9%	14%
None	16%	11%	20%	N/A	14%	10%	9%	19%	6%	24%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Wisconsin Local Foods Database

Table 69: Are you aware of the Wisconsin Local Foods Database?

Awareness of the Wisconsin Local Foods Database	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Yes	41%	48%	47%	N/A	44%	45%	44%	42%	50%	28%
No	35%	37%	27%	N/A	36%	35%	35%	35%	34%	38%
Unsure	23%	15%	27%	N/A	19%	19%	21%	23%	16%	34%
Number of Respondents	282	27	15	7	36	31	34	26	32	74

Table 70: Has your SFA purchased from a producer listed in the Wisconsin Local Foods Database?

Purchasing from Producers Listed in the Wisconsin Local Foods Database	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Yes	33%	8%	N/A	N/A	19%	57%	40%	45%	38%	24%
No	42%	62%	N/A	N/A	56%	7%	40%	45%	44%	48%
Unsure	25%	31%	N/A	N/A	25%	36%	20%	9%	19%	29%
Number of Respondents	116	13	7	3	16	14	15	11	16	21

Nutrition Education and External Partners, by Region

Table 71: What F2S activities did you incorporate during SY 2023-24 related to nutrition, agricultural, or food education?

F2S Activities Related to Nutrition, Agricultural, or Food Education	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Incorporated agricultural, nutrition, and/or culinary education into the classroom or cafeteria	25%	14%	32%	21%	30%	33%	26%	26%	25%	23%
Utilized Harvest of the Month education	18%	10%	23%	14%	16%	20%	14%	19%	35%	16%
Scheduled a farmer visit to a classroom(s) or during lunch	3%	0%	0%	0%	5%	9%	10%	5%	0%	0%
Planned a field trip to a local farm	16%	14%	14%	7%	28%	24%	16%	10%	21%	10%
Other, please specify	6%	11%	10%	11%	26%	8%	12%	8%	5%	10%
None	54%	64%	45%	64%	44%	52%	52%	57%	46%	57%
Number of Respondents	409	42	22	14	43	46	50	42	48	102

Table 72: Does your SFA incorporate nutrition, agricultural, and/or food education in the classroom or cafeteria?

Incorporation of Nutrition, Agricultural, and/or Food Education in the Classroom or Cafeteria	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Yes	49%	62%	64%	50%	67%	41%	40%	52%	52%	36%
No	21%	17%	5%	0%	5%	20%	36%	24%	21%	29%
Unsure	30%	21%	32%	50%	28%	39%	24%	24%	27%	34%
Number of Respondents	409	42	22	14	43	46	50	42	48	102

Table 73: Who conducts nutrition, agricultural, and/or food education at your SFA?

Individuals Conducting Nutrition, Agricultural, and/or Food Education	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Teachers	70%	69%	57%	N/A	83%	74%	65%	77%	60%	73%
Farm to School Coordinator (or similar)	7%	4%	7%	N/A	7%	11%	20%	0%	12%	3%
AmeriCorps Farm to School Member(s)	4%	0%	0%	N/A	7%	0%	20%	0%	4%	0%
UW Division of Extension FoodWIse Coordinator	10%	12%	21%	N/A	3%	32%	5%	9%	12%	0%
Dietetic Intern(s)	4%	4%	0%	N/A	3%	5%	10%	0%	8%	3%
School Nutrition Director or other School Nutrition Staff	45%	50%	29%	N/A	41%	32%	60%	41%	56%	41%
Nonprofit Organization, please specify	2%	0%	7%	N/A	0%	11%	5%	0%	0%	0%
Volunteer(s)	7%	8%	7%	N/A	7%	5%	5%	18%	0%	5%
Other, please specify	6%	4%	7%	N/A	0%	0%	5%	5%	8%	14%
Number of Respondents	173	13	24	9	31	20	17	26	21	37

School Gardens, by Region

Table 74: What F2S activities did you incorporate during SY 2023-24 related to school gardens?

F2S Activities Related to School Gardens	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Built or expanded a school garden, including hydroponic grow towers	15%	14%	9%	7%	21%	13%	20%	14%	21%	10%
Actively maintained a school garden(s)	18%	17%	18%	7%	19%	13%	22%	24%	27%	12%
Implemented or maintained an active composting system	5%	2%	5%	7%	9%	4%	4%	7%	8%	3%
Developed or actively maintained a school garden volunteer program	4%	2%	0%	7%	5%	4%	8%	5%	10%	0%
Incorporated school garden education	10%	7%	9%	7%	9%	9%	16%	14%	15%	5%
Formed or actively maintained a school garden club	2%	2%	5%	7%	2%	0%	0%	2%	6%	1%
Participated in Wisconsin School Garden Day	2%	0%	0%	0%	0%	0%	4%	2%	6%	3%
Other, please specify	6%	7%	9%	21%	7%	2%	8%	10%	4%	4%
None	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%
Number of Respondents	409	42	22	14	43	46	50	42	48	102

Table 75: How many of the schools in your SFA have access to a garden (including hydroponic growing towers, traditional beds or raised beds, community garden, etc.)?

Schools Within SFA with Access to Gardens	O	NW	NC	NE	WC	C	EC	SW	SC	SE
0	58%	50%	45%	36%	53%	72%	52%	60%	46%	70%
1	21%	29%	36%	14%	16%	17%	18%	19%	23%	22%
2	8%	2%	5%	29%	14%	N/A	8%	12%	13%	5%
3	7%	17%	9%	14%	5%	4%	8%	7%	10%	1%
4 or more	6%	2%	5%	7%	12%	7%	14%	2%	8%	3%
Number of Respondents	409	42	22	14	43	46	50	42	48	102

School Garden Characteristics and Usage

Table 76: What types of school gardens are operated at your SFA?

Types of School Gardens Operated at SFAs	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Raised bed	37%	43%	33%	N/A	45%	62%	21%	53%	42%	29%
Traditional field	16%	14%	17%	N/A	25%	0%	13%	29%	19%	10%
Hydroponic grow towers	58%	67%	42%	N/A	70%	62%	71%	41%	50%	48%
Greenhouse or hoop house	29%	38%	33%	N/A	30%	23%	33%	35%	38%	13%
Container gardening	12%	0%	17%	N/A	5%	23%	17%	29%	12%	6%
Straw bales	0%	0%	0%	N/A	0%	0%	0%	0%	0%	0%
Aquaponics	10%	10%	17%	N/A	15%	23%	13%	0%	8%	6%
Aeroponics	1%	0%	0%	N/A	0%	0%	4%	0%	0%	0%
We do not have our own garden, but have access to a community garden	6%	10%	25%	N/A	5%	0%	4%	0%	4%	6%
Other, please specify	10%	0%	8%	N/A	10%	15%	13%	29%	4%	13%
Number of Respondents	173	21	12	9	20	13	24	17	26	31

Table 77: What is done with the produce that is grown in school gardens at your SFA (including hydroponic growing towers, if applicable)?

Uses of Produce Grown in School Gardens at SFAs	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Use in the school meal programs, including the salad bar	68%	81%	42%	N/A	75%	54%	83%	82%	85%	35%
Conduct taste tests	24%	5%	33%	N/A	20%	23%	33%	24%	27%	19%
Sell produce at a farmers' market or farmstand	0%	0%	0%	N/A	0%	0%	0%	0%	0%	0%
Send home with students or teachers	24%	19%	42%	N/A	25%	31%	25%	12%	15%	19%
Donate to a food pantry	13%	0%	8%	N/A	15%	15%	25%	0%	23%	13%
Sell in a fundraiser (i.e., plant sale)	8%	10%	8%	N/A	15%	0%	0%	6%	12%	6%
Other, please specify	16%	10%	8%	N/A	10%	23%	13%	18%	8%	29%
Number of Respondents	173	21	12	9	20	13	24	17	26	31

School Garden Funding

Table 78: How are school gardens funded at your SFA?

Funding Sources for School Gardens	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Federal grants (i.e., USDA F2S grant, Innovation or Spark Grants)	13%	14%	25%	N/A	15%	23%	13%	0%	12%	10%
State grants (i.e., DATCP F2S grant)	11%	14%	25%	N/A	20%	15%	4%	0%	15%	3%
County grants	2%	5%	8%	N/A	5%	0%	0%	0%	4%	0%
Private foundation grant(s) (i.e., Whole Kids Foundation)	6%	0%	0%	N/A	10%	8%	13%	0%	12%	6%
Corporate partnership or donation	3%	0%	0%	N/A	5%	0%	17%	0%	0%	3%
Meal reimbursement funds – Non-profit school food service account	0%	0%	0%	N/A	0%	0%	0%	0%	0%	0%
School general fund	36%	48%	33%	N/A	50%	38%	38%	53%	27%	16%
Fundraisers (i.e., PTA/PTO, school garden farmers market, harvest dinners)	11%	14%	0%	N/A	10%	15%	17%	6%	19%	3%
Individual family donation(s)	12%	0%	25%	N/A	15%	0%	4%	24%	19%	10%
In-kind donations (i.e., the hardware store for gardening supplies)	6%	5%	8%	N/A	0%	8%	4%	18%	0%	6%
Number of Respondents	173	21	12	9	20	13	24	17	26	31

Table 79: Would your SFA be interested in a $1000-2000 grant to hire a school garden coordinator and/or purchase gardening supplies?

Interest in Grant Funding for School Garden Coordinator and Supplies	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Yes	43%	38%	25%	N/A	45%	31%	50%	53%	50%	39%
No	14%	14%	17%	N/A	10%	15%	21%	12%	12%	16%
Unsure	43%	48%	58%	N/A	45%	54%	29%	35%	38%	45%
Number of Respondents	173	21	12	9	20	13	24	17	26	31

School Garden Barriers

Table 80: What are barriers to school garden success at your SFA?

Barriers to School Garden Success	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Lack of space for gardens or growing units	39%	29%	17%	N/A	35%	38%	63%	35%	42%	35%
No one to manage the garden	51%	48%	67%	N/A	45%	46%	46%	53%	46%	58%
Lack of funds for gardening materials	32%	19%	25%	N/A	35%	15%	25%	47%	42%	35%
No administrator support for a school garden	8%	0%	8%	N/A	0%	8%	21%	6%	8%	13%
Other, please specify	25%	29%	25%	N/A	35%	38%	21%	18%	27%	23%
Number of Respondents	173	21	12	9	20	13	24	17	26	31

Necessary Support, by Region

Table 81: What F2S resources have you used to be successful?

F2S Resources Utilized for Success	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Produce Processing Trainings	9%	5%	5%	14%	16%	9%	14%	14%	4%	7%
Lifecycle of Farm to School series	5%	2%	0%	7%	9%	11%	8%	0%	8%	3%
Licensing Requirements for Selling to Schools In a Nutshell	7%	2%	14%	7%	7%	9%	12%	7%	6%	5%
Crediting Local Beef	8%	0%	18%	0%	12%	9%	14%	17%	8%	2%
Known Food Hubs, Co-ops, and Aggregators that Sell to Wisconsin Schools	13%	10%	14%	14%	23%	20%	14%	10%	23%	4%
Transitioning from the Local Food for School (LFS) Grant	4%	2%	9%	14%	0%	7%	8%	7%	2%	2%
Farm to School promotional material	26%	17%	36%	29%	37%	30%	30%	12%	38%	21%
Other, please specify	2%	2%	5%	0%	0%	4%	2%	5%	0%	0%
My SFA has not used any of these resources	58%	74%	45%	57%	44%	59%	50%	57%	48%	70%
Number of Respondents	409	42	22	14	43	46	50	42	48	102

Table 82: What resources does your SFA need to increase participation in F2S activities? (Select the 3 most important needs)

F2S Needs to Increase Participation in F2S Activities	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Funding for purchasing local foods	47%	38%	68%	36%	65%	59%	42%	50%	42%	37%
Funding for kitchen processing equipment or storage	21%	17%	18%	36%	28%	22%	22%	21%	17%	19%
Funding to cover the cost of a nutrition or agricultural educator and/or educational materials	9%	7%	14%	14%	9%	13%	4%	2%	13%	11%
Funding for school gardens	20%	31%	18%	14%	23%	26%	20%	17%	21%	14%
Increased staff time to process local foods	34%	33%	32%	36%	35%	39%	32%	40%	38%	28%
Training for staff to learn efficient processing skills	14%	5%	9%	14%	16%	7%	16%	14%	35%	9%
Support and engagement from teachers and administrators	13%	21%	14%	7%	9%	17%	12%	14%	10%	11%
Support and engagement from parents/caregivers	3%	7%	0%	7%	0%	2%	0%	2%	2%	4%
Buy-in from students	6%	17%	0%	0%	2%	4%	4%	5%	8%	8%
Technical assistance to find local foods and connect with local producers	11%	14%	18%	7%	7%	2%	12%	12%	15%	10%
Technical assistance for procurement policies related to buying local	7%	7%	9%	21%	9%	9%	6%	2%	6%	6%
Technical assistance on food safety and/or licensing requirements for buying from local producers	5%	2%	5%	14%	5%	4%	12%	10%	4%	2%
Assistance on crediting local foods for the school meal patterns	4%	5%	0%	21%	7%	7%	2%	2%	2%	4%
Promotional materials to advertise F2S activities	4%	0%	14%	14%	2%	2%	0%	5%	6%	5%
Labor to start or expand school gardens	11%	12%	9%	7%	9%	9%	8%	14%	10%	15%
Other, please specify	4%	0%	0%	0%	5%	9%	8%	2%	2%	3%
Number of Respondents	409	42	22	14	43	46	50	42	48	102

Table 83: Would you like the Wisconsin Local Food for Schools Program (WI LFS) to be permanently funded?

Interest in Permanent Funding for the Wisconsin Local Food for Schools Program	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Yes	40%	38%	45%	50%	40%	35%	36%	45%	46%	39%
No	3%	57%	55%	50%	60%	65%	66%	55%	54%	61%
No preference	56%	52%	50%	50%	60%	63%	62%	50%	50%	57%
Number of Respondents	409	42	22	14	43	46	50	42	48	102

Table 84: What are your SFA's top three F2S priorities for the future?

Top F2S Priorities for the Future	O	NW	NC	NE	WC	C	EC	SW	SC	SE
Use locally grown/produced foods in the school meal programs (from a local producer or the school garden)	68%	67%	77%	64%	81%	72%	62%	67%	69%	63%
Hold taste tests/cooking demonstrations with locally grown/produced foods (from a local producer or the school garden)	30%	29%	32%	21%	28%	17%	44%	31%	23%	33%
Source local foods from USDA DoD Fresh Produce Program	39%	26%	32%	36%	35%	39%	48%	48%	50%	36%
Plan student field trips to local farms or farmers' markets	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%
Plan a farmer visit to a classroom(s) or during lunch	18%	10%	18%	21%	21%	17%	24%	14%	19%	18%
Integrate nutrition, agricultural, or food education into curricula	14%	12%	23%	14%	14%	15%	6%	17%	10%	16%
Utilize Harvest of the Month materials	6%	17%	23%	7%	21%	28%	18%	19%	27%	18%
Expose students to agriculture-related careers by offering an agriculture class and/or clubs (i.e., 4-H or Future Farmers of America)	24%	5%	9%	14%	7%	4%	2%	12%	10%	3%
Provide opportunities for students to work in a school garden or with hydroponic grow towers	23%	38%	27%	43%	23%	24%	16%	19%	19%	25%

Participate in promotional events (i.e., the Great Apple Crunch, WI Chili Lunch, National F2S month)	23%	29%	14%	14%	16%	35%	24%	24%	27%	18%
Increase F2S promotion (i.e., utilize signage, invite parents to lunch, include program information in a newsletter or on social media)	12%	14%	14%	21%	16%	9%	6%	21%	4%	13%
Collect waste for composting (from kitchen scraps and/or student meal trays)	1%	7%	9%	29%	12%	9%	18%	12%	15%	18%
Include geographic preference (preference for unprocessed agricultural products that are locally grown or raised) in your procurement documents	6%	0%	0%	0%	2%	2%	0%	2%	0%	3%
Other, please specify	0%	7%	5%	0%	5%	9%	4%	2%	2%	11%
Number of Respondents	409	42	22	14	43	46	50	42	48	102


WEC