



THE LIFECYCLE OF FARM TO SCHOOL TRAINING SERIES

### ICE BREAKER

- What local foods/meals do your students get the most excited about?
- In general, what foods/meals do your students get the most excited about?

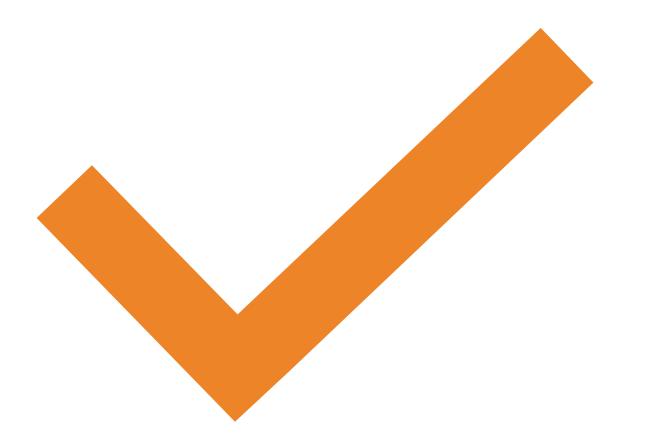


PRE-WORKSHOP SURVEY



### https://forms.gle/Uad6XYfB4pQwFmTu5

To view survey on smart phone: open camera app, focus your screen on the QR Code to scan it. You will see a pop-up notification to view the QR Code details.



### **ACTION PLAN**

https://dpi.wi.gov/sites/default/files/imc e/school-nutrition/doc/serving-localfoods-action-plan.docx

### **OBJECTIVES**

- Learn how to market and promote the local foods served at your schools to both students and the community
- Be able to educate students about where their food comes from and create excitement to discover new foods.
- Engage students through your school garden as a tool for education, learning and sustenance



#### BENEFITS TO SERVING LOCAL FOODS

#### **General benefits**

- Promotes life-long healthy eating habits
- •Connects food to core curriculum like health, science
- •Draws school and community together
- Builds local economy
- Promotes sustainability

#### **Food Service Benefits**

- Relatively inexpensive
- •Increases access to local foods
- •Expands variety of food offerings for menu planning
- •Introduces students and school staff to food service operations
- •Increases participation in school meal programs

# SERVING LOCAL FOODS- OREGON SCHOOL DISTRICT & GREENFIELD FARMS



MARKETING AND PROMOTING YOUR LOCAL FOODS

#### SOCIAL MEDIA

- Free and easy
- Way to engage students, parents and the community
- Visual representation of your food
- Connection to local farmers



The Holmen Nutrition Services staff at Holmen High School never fails to amaze us! Today they brought us the 1st Annual Seafood Fest! On the menu was delicious locally sourced Salmon from Superior Fresh, mouth watering mahi-mahi, and tasty Shrimp Fra Diavolo all served with a roasted vegetable rice filaf, garlic green beans, and Linda's Bakery buns!

The meal was incredible and we can't thank the Holmen Nutrition Services staff enough for going above and beyond for our students. It's amazing to see such dedication to providing nutritious and delicious meals!

#VNation #BelongServeSucceed #BetterTogether #VikingPride





This week in delicious farm to school news! We have been partnering with Marshfield for over a year now and we love their creative, healthy and delicious preparation of farm food even in the hardest to eat local months!! @marshfieldschoolsnutrition





Thank you Elmbrook Schools Food Service for appreciating local food and for supporting all our local farms.







Elmbrook Schools Food Service February 1 · 3

Beet Sticks, Rutabaga Sticks, and Yam Sticks, OH MY! So many new and fresh vegetables (and fruits) are being offered in Elmbrook, thanks to Seasonal Harvest LLC! Try everything out for yourself and let the Food Service staff know what you think!

### Harvest of the Month program encourages students to try new foods



### **BROADCAST MEDIA**

DUCATION

# 3,000 pounds of lettuce for 80,000 salads: Howard-Suamico Schools grows greens in class



**Danielle DuClos** 

Green Bay Press-Gazette

iblished 5:01 a.m. CT April 17, 2023









ck Mantey, a seventh-grader at Bay View Middle School, waters the hydroponic garden tower. Courtesy Of Kimberly

IOWARD — The Howard-Suamico School District is giving farm to table a new neaning by growing fresh lettuce in its classrooms.

## What's for lunch? St. Paul schools serve up bison nachos

The special meal was dished up districtwide Monday, but carried extra significance in American Indian Magnet School's renovated cafeteria.

By Anthony Lonetree Star Tribune MAY 1, 2023 — 3:32PM



RICHARD TSONG-TAATARII. STAR TRIBUNE

Lunch monitor Marqueta Henderson checked in on the kids eating their bison nachos at the American Indian Magnet School in St. Paul on Monday.

### BROADCAST MEDIA CONTINUED

### OTHER MARKETING IDEAS

- Newsletter
- Take home flyers for students to bring to families
- Cafeteria & Menu Signage
- Local food events
- Community connectionsfarmers markets, partnerships, etc.



### MENU SIGNAGE: LOCAL FOODS AT BREAKFAST





STEVENS POINT SCHOOL DISTRICT

GROUP
DISCUSSIONSHARE YOUR
MARKETING
STRATEGIES!



# HARVEST OF THE MONTH

Emily Latham, MPH, UW-Extension, Health Communications State Outreach Specialist





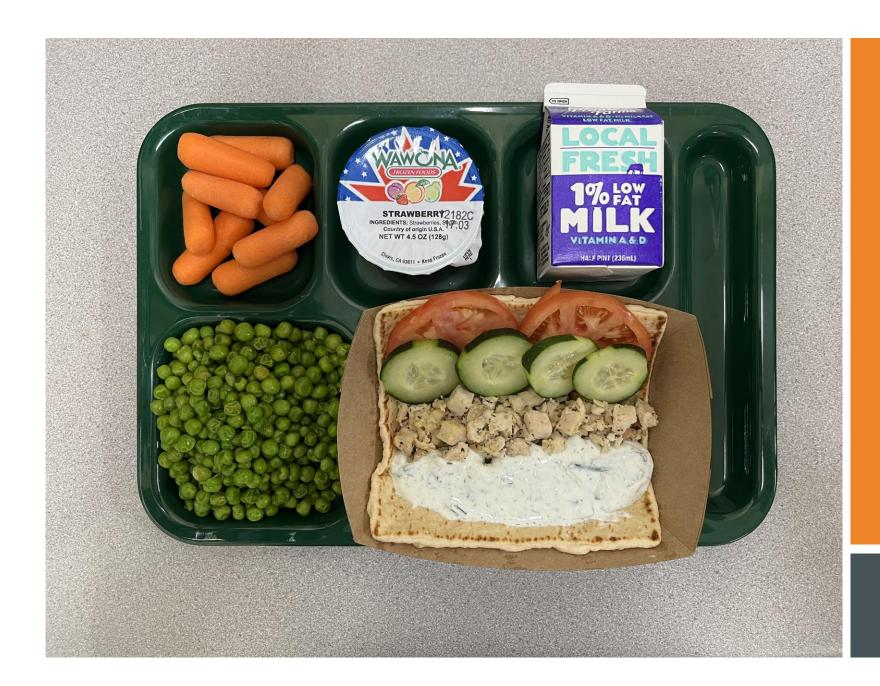


# AROUND THE WORLD IN 80 TRAYS

Chicken al Pastor Fort Atkinson School District







WISCONSIN **HEIGHTS** SCHOOL DISTRICT -GREEK **CHICKEN FLATBREAD** 



# SIENA CATHOLIC SCHOOLS



### Team Nutrition Resources for Serving Local Foods



Claire Koenig, MPH, RDN, CD Nutrition Education Consultant School Nutrition Team



### GROUP DISCUSSION-ACTION PLAN



What tactics could you use to educate your students about where their local food comes from?



What resources are available to you to help promote your local foods?

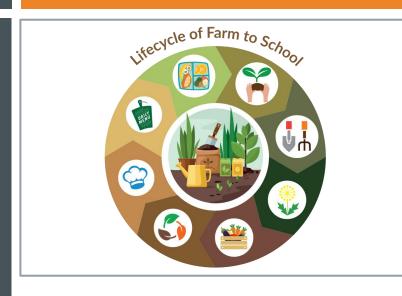


Who at your school or district could help you promote your local foods and get the word out to the community?



How will you connect your garden maintenance and growing schedule to education for students?

IN-PERSON
WORKSHOPS AT
SCHOOL
NUTRITION
SUMMER
TRAINING





- Farm to School: Into the School Garden Wednesday July 19th 10:30am-4:00pm Northcentral Technical College in Wausau, Wisconsin
- Farm to School: On the Menu- Thursday August 10th 8:00am-3:00pm Waukesha High School

POST-WORKSHOP SURVEY



https://forms.gle/zfczL2SCrgnXq9Ar8

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### PROJECT FUNDING

"This project has been funded at least in part with Federal funds from the U.S. Department of Agriculture. The contents of this publication do not necessarily reflect the view or policies of the U.S. Department of Agriculture, nor does mention of trade names, commercial products, or organizations imply endorsement by the U.S. Government."

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