



Sarasota County Schools Farm to School Program

Sarasota County's F2S History

- FNS has an eight-year history of F2S efforts, beginning in 2006 with single purchases of corn, green beans, and collard greens.
- In 2009 the first “Farm Fresh Produce” bid was approved by the district’s School Board, enabling FNS to work directly with a local distributor to purchase and deliver products to the schools.
- In 2013, Sarasota County FNS was awarded a \$100,000 USDA Farm to School Grant to supercharge the program.

USDA Grant Goals

1. By July, 2015 50% of all produce will be locally sourced.
2. By July, 2014, the variety and amount of locally grown produce will be increased.
3. Partner with Extension. Open communication will be established with new and existing F2S farming partners by July, 2014.
4. Expand school garden emphasis by November, 2014.
5. Extension will communicate with farmers, and FNS will share the message with schools about farm field trip opportunities by November, 2014.
6. Distribution challenges and barriers will be identified and resolved.

CHART 1: PERCENT FL-GROWN PRODUCE 2013-2014

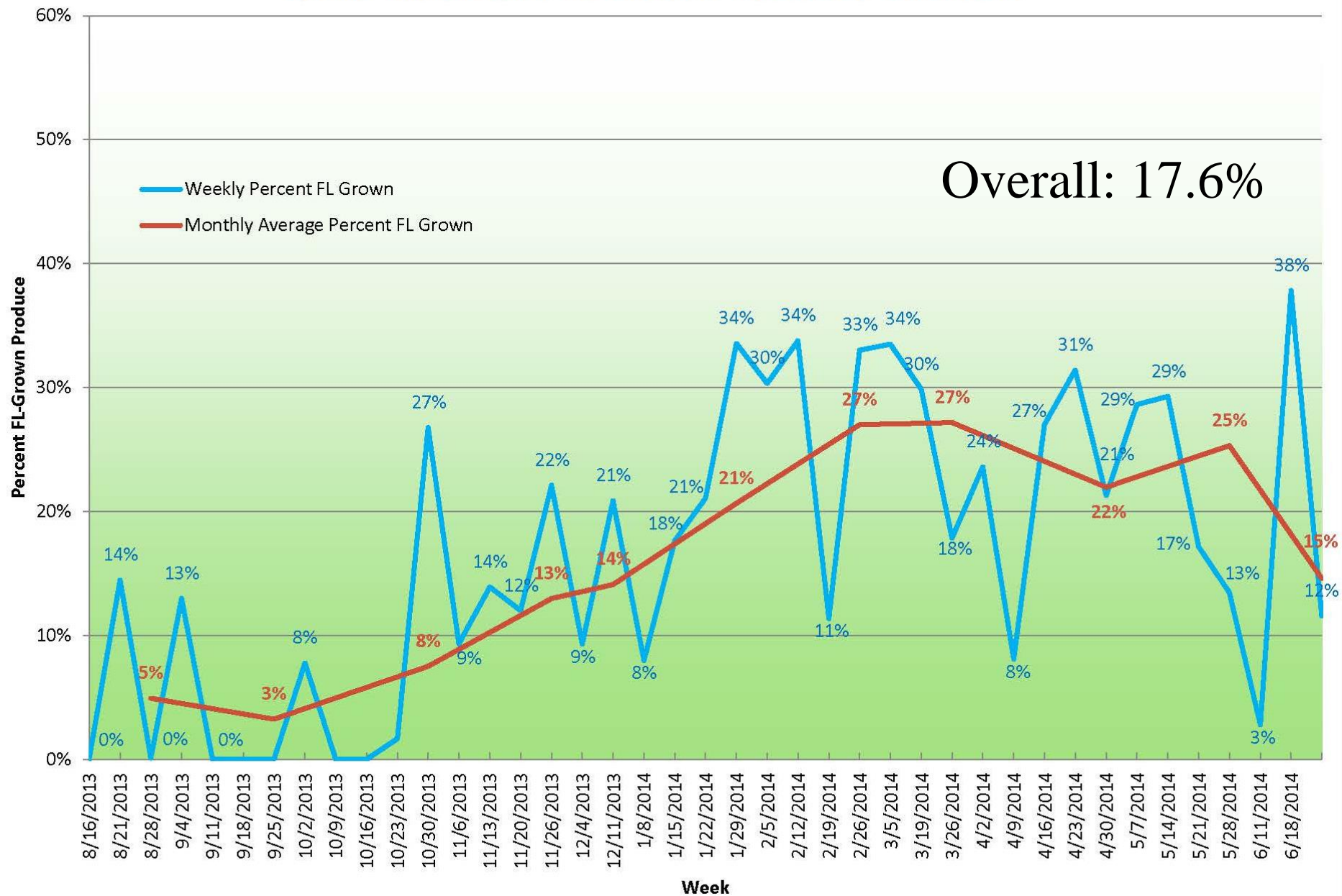
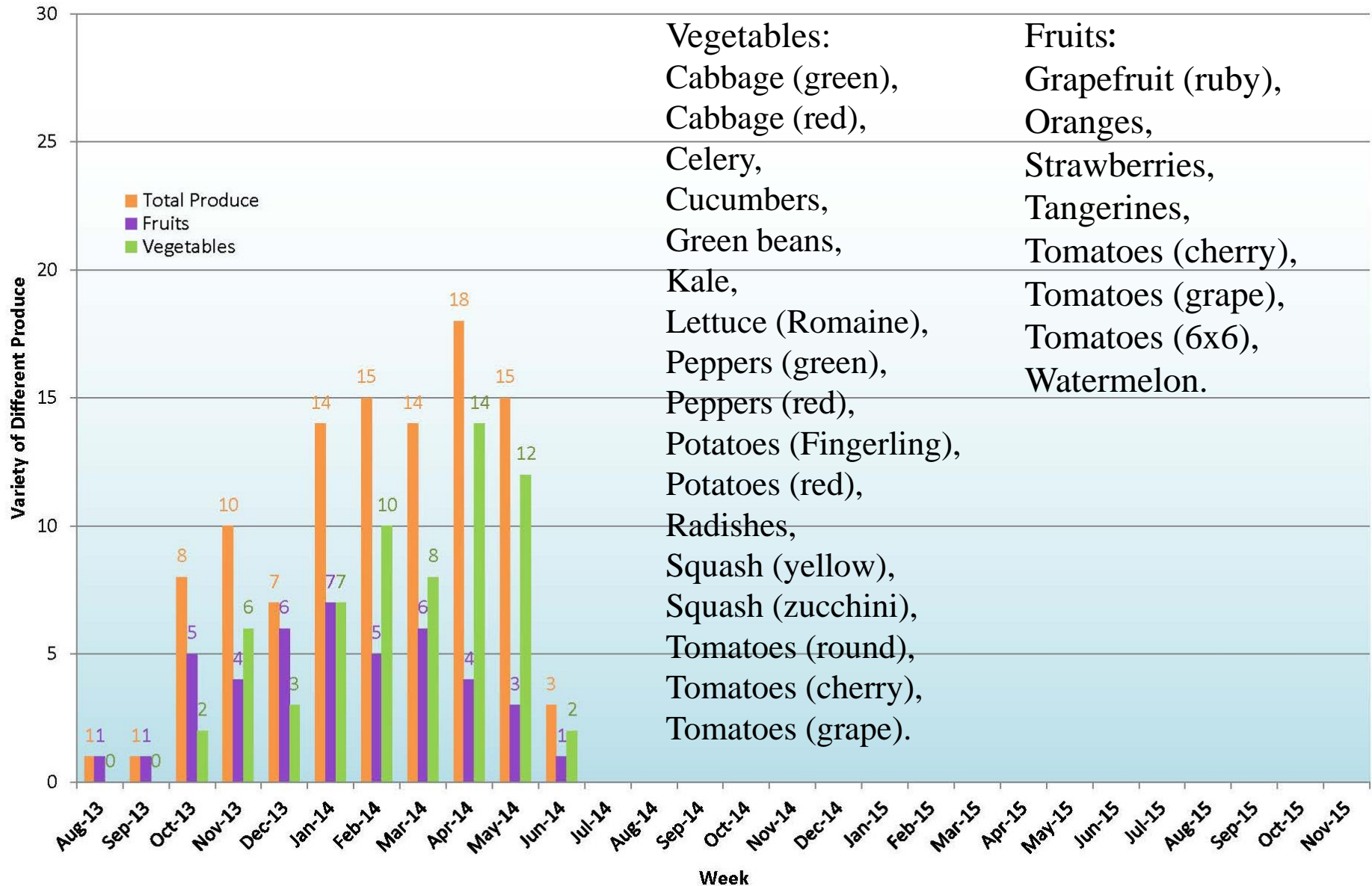


CHART 2: VARIETY FLORIDA-GROWN PRODUCE PURCHASED AUGUST 2013-DECEMBER 2015



F2S success: local milk & orange juice



F2S Opportunity: year-round greens



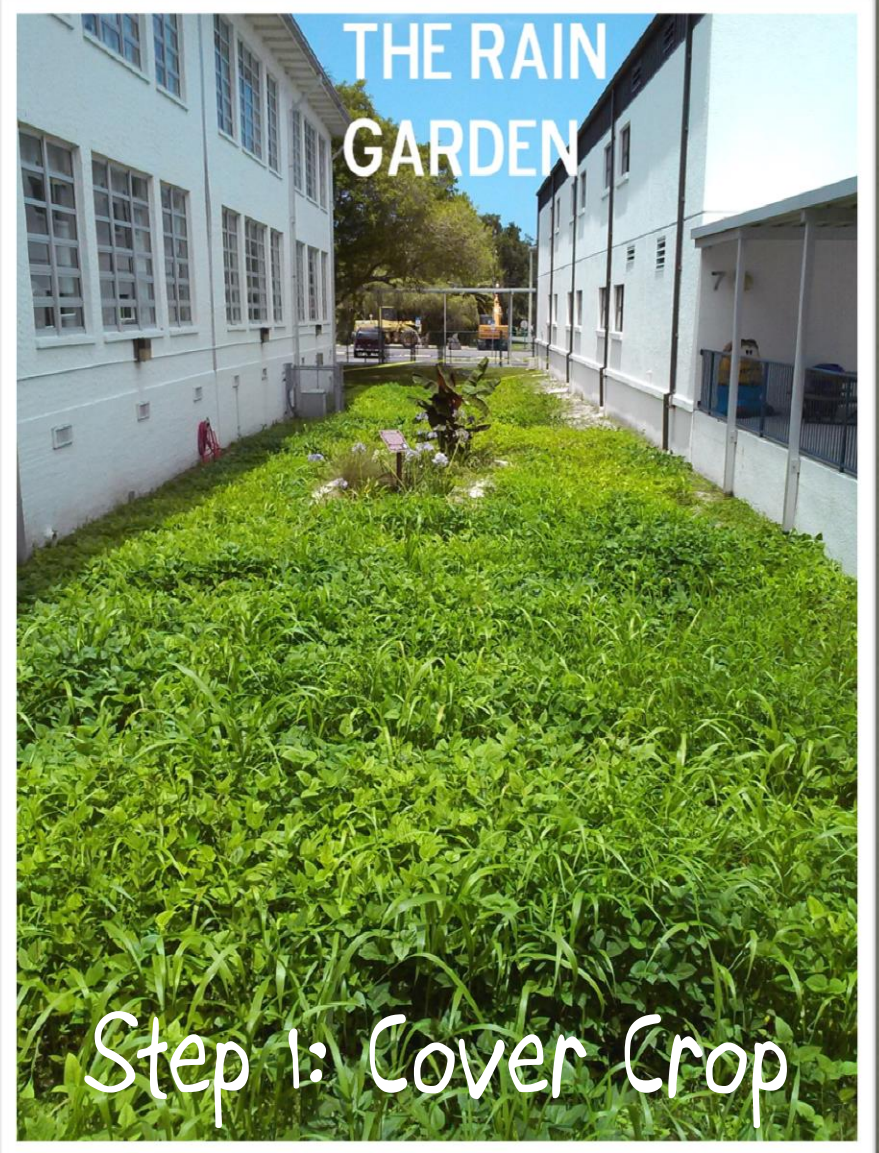
F2S Opportunity: on-campus farms

- Many examples: Denver, Baltimore.
- Supply school cafeterias.
- Excellent learning experience for students.
- Job training in agriculture.
- Community opportunities: CSA, Nutrition Education classes, bulk purchasing of farm/gardening supplies.



School Gardens

- 27 active school gardens!
- Bay Haven Food Forest
- Gocio Permaculture-style Garden
- Laurel-Nokomis Horticulture Wheel
- Phillippi Shores Elementary Raised Bed Garden
- ❖ Field trips will be shared in an article in our Fall newsletter.



Challenges

- Distribution: Sourcing quality FL produce and delivering to 39+ schools.
- Budget: Reimbursed \$3.01 per free lunch, \$2.61 per reduced price lunch, and 36 cents per paid lunch.
- Menu planning and seasonality: planned 6 weeks in advance.
- Scale: Partnering with other school districts to increase volume.



Targeted Produce Items:

The following six produce items make up 47% of our entire produce budget. If we were able to procure these items from FL farms, our yearly average would reach 74% FL-grown.

- Grapes: \$80,745/year
- Romaine, Chopped and Bagged: \$67,187/year
- Broccoli Florets: \$44,663/year
- Oranges: \$35,957/year
- Bananas: \$31,957/year
- Carrots, Baby: \$30,961/year



Café Connections Newsletter

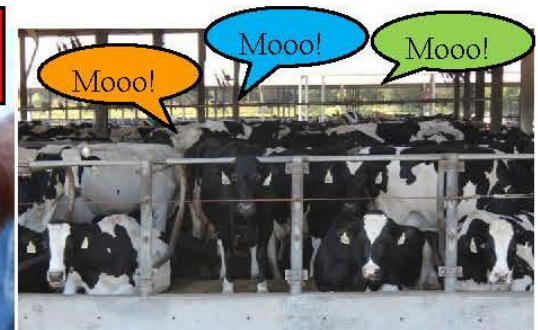


Serving Local Milk Since 2008!

M&B Products, located in Lecanto, FL has been the sole supplier of our milk and 4 oz. juice cartons since 2008. “We Feed the Future” is not something we take lightly; therefore, sourcing as many products as possible from local farms is a priority of our department. From fruits and veggies to eggs and milk, FNS is constantly in search of ways to offer students healthy, fresh, Florida grown products because we know these foods not only taste better and help stimulate our local economy, but they are superior in nutrition.



In addition to coming from cows that are born, bred, and milked in Florida, M&B cows are pampered and cared for as if they are owner, Dale McLellan's, children. These cows live in open air environments which are padded with water beds for comfort. They are provided food and water 24 hours a day, misted with water, cooled with fans, and only milked when healthy and ready. If you've never tried a carton of our milk, or are curious what REAL Florida milk tastes like, stop into one of our school cafeterias and give it a try!



Chefs Move to School

Kids N' Chefs Dinner Gala



Join us for an evening of *tastes* and *talents* as we sample these chef-inspired, kid-approved recipes featuring locally grown foods.



Phillippi Shores Elementary Cafeteria
Thursday, October 30, 2014 5:30-7:00 pm
7:15-7:30 Phillippi School Garden Tour
\$10 Adults, \$5 Students

All proceeds benefit
the Sarasota School
Nutrition Association
Scholarship fund open
to all Sarasota County
high school students.



Bringing chefs & local schools together to promote healthy choices



The Chefs Move to Schools program pairs professional chefs with schools to help educate kids about food and nutrition. Students learn cooking skills and contribute to recipe creation while chefs gain an understanding of the school foodservice industry and become familiarized with the requirements of the National School Lunch Program.

We Feed The Future

Food & Nutrition Services



Thank You

“Recognize that you are engaged in a process of recruiting interest, demonstrating success, and challenging people to imagine what's possible.”

— sustainablefoodpolicy.org