



# CHILD NUTRITION

NATIONAL SCHOOL LUNCH PROGRAM

*Presented By:*  
*TDA Nutrition Staff*



## Fall 2020 Planning Resources and Strategies



TEXAS DEPARTMENT OF AGRICULTURE  
**COMMISSIONER SID MILLER**

This product was funded by USDA.  
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Food and Nutrition Division  
National School Lunch Program



Updated 06/2020  
[www.SquareMeals.org](http://www.SquareMeals.org)



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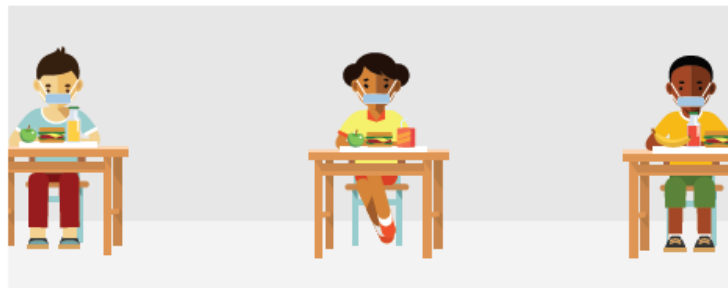
**CHILD NUTRITION**



NATIONAL SCHOOL LUNCH PROGRAM

## 01

# Meal Service Models



# Meal Service Models and Considerations

## 01

### Cafeteria Service

Meals are served to students in the cafeteria with additional safety, distancing and sanitation practices implemented.

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## 02

### Meals in the Classroom

Meals are brought to the classroom and students remain in their classrooms for the duration of the meal.

---

## 03

### Kiosks/Mobile Service

Meals are served on mobile food carts located throughout a school's campus. Utilize an online menu system to promote the menu such as School Café



# 02

## Overview of Transitional Menu Planning



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# Transitional Menu Planning

## Overview

### What is transitional menu planning

- Planning for various scenarios for the Fall 2020 in order to easily change from one service style to another for the entire district or for a single site.

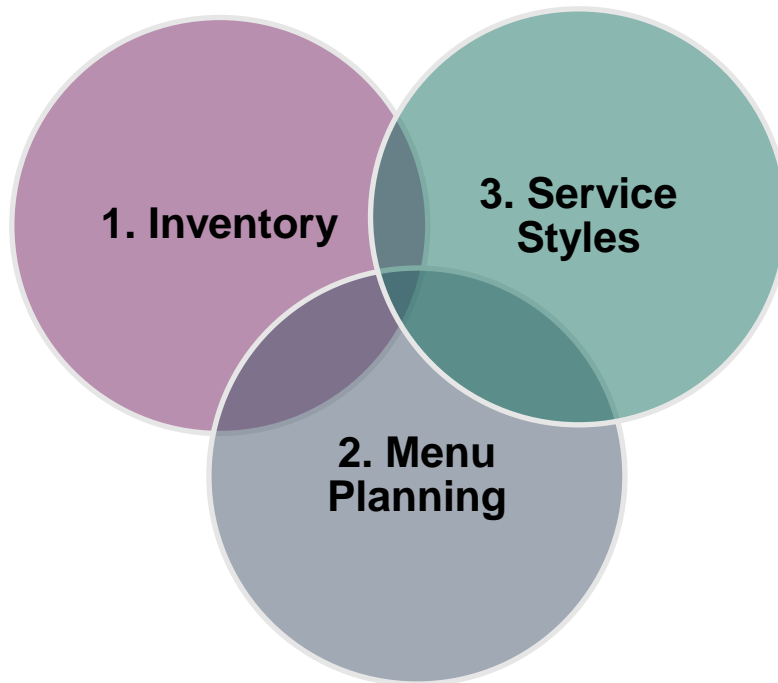
### Overview of TDA Transitional Menu Planning Tool

- <https://squaremeals.org/FandNResources/CoronavirusUpdateforContractingEntities/FallPlanningResources.aspx>



# Transitional Menu Planning

## Strategies for Planning



# Transitional Menu Planning

## Strategies for Planning

### Equipment

- Physical equipment

### Packaging

- Physical packaging
- Packaging through food vendor

### Food items

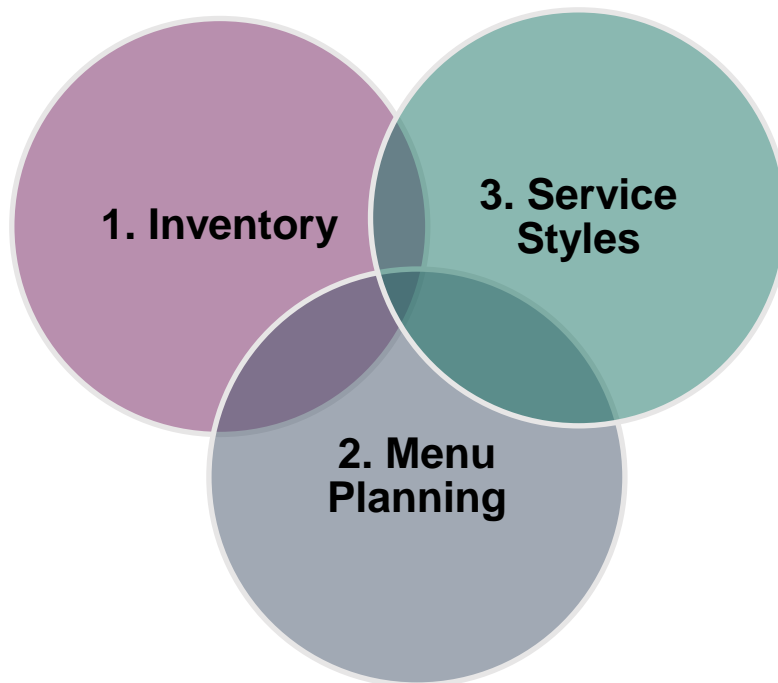
- Physical inventory
- USDA Survey
- On bid with co-op or food vendor





# Transitional Menu Planning

## Strategies for Planning



# Transitional Menu Planning

## Strategies for Planning

### Use existing menu

- Food inventory
- Staff knowledge

### Highlight student favorites

### Limit entrées

- 1 hot entrée and 1 cold entrée
- Offer choices
  - Macaroni & Cheese
  - Macaroni & Cheese with Popcorn Chicken

### Serve style



## 2. Menu Planning



# Transitional Menu Planning

## Example Menu

Component	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Entrée	Plain Mac & Cheese Meat Mac & Cheese	Buffalo Chicken Wrap BBQ Chicken Wrap	Calzone Meat Calzone	Grilled Cheese Grilled Deli & Cheese	Orange Chicken Bowl
Grains	WG Macaroni	WG Tortilla Wrap	WG Calzone Pizza Dough	WG Sandwich Bread	Brown Rice
Meat/Meat Alternate	Cheese Topping (Popcorn Chicken, Popcorn Shrimp, BBQ Beef)	Fajita Chicken Strips Cheese	Cheese Filling (Pepperoni, Hamburger Beef, Sausage)	Cheese Deli Meat	Popcorn Chicken with Orange Sauce
Vegetable	Carrots	Bean Salad	Cucumber Slices Cherry Tomatoes	Carrots	Broccoli
Fruit	Fruit Cup/Canned Fruit	Fresh Fruit	Fruit Cup/Canned Fruit	Fresh Fruit	Fruit Cup/Canned Fruit

Transitional Menu Planning Tool: Week 4 Example Menu



# Transitional Menu Planning

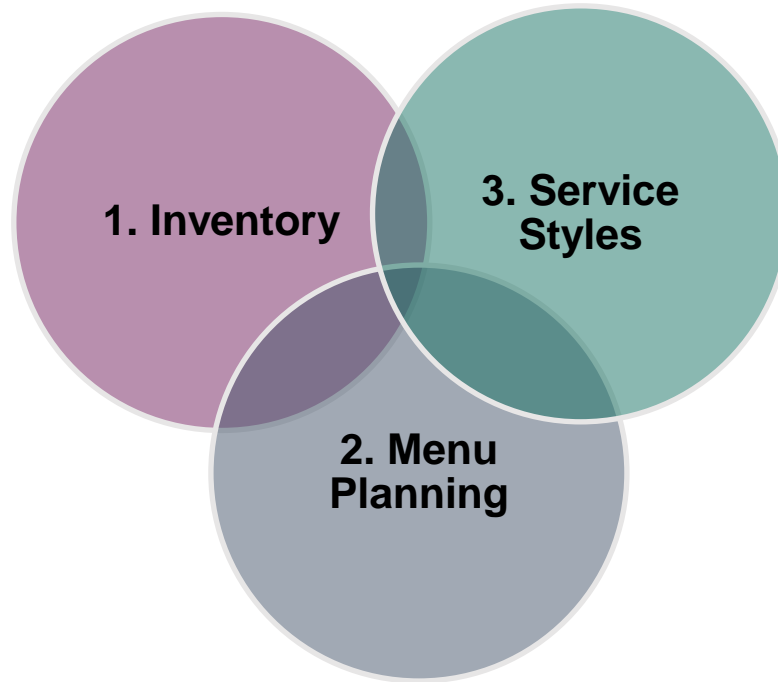
## Customize Menu

Component	Planned Monday	Actual Monday	Planned Tuesday	Actual Tuesday
Hot Entrée	Plain Mac & Cheese Meat Mac & Cheese	Mac & Cheese Plain Mac & Cheese w/ Popcorn Shrimp	Buffalo Chicken Wrap BBQ Chicken Wrap	Turkey Ham & Cheese Wrap
Grains	WG Macaroni	WG Macaroni	WG Tortilla Wrap	WG Tortilla
Meat/Meat Alternate	Cheese Topping (Popcorn Chicken, Popcorn Shrimp, BBQ Beef)	Cheese Popcorn Shrimp	Fajita Chicken Strips Cheese	Turkey Ham Cheese
Vegetable	Carrots	Baby Carrots	Bean Salad	Black Bean & Corn Salad
Fruit	Fruit Cup/Canned Fruit	Strawberry Cup	Fresh Fruit	Fresh Apple



# Transitional Menu Planning

## Strategies for Planning



# Transitional Menu Planning Considerations

## Equipment

- Equipment for 2 meal services in classroom?
- Carts to push down hall?
- Acquire equipment by the time school starts?

## Packaging

- What items with food vendor
- What packaging do you already order
- Find small equipment to make packing bulk items easier

## Staffing

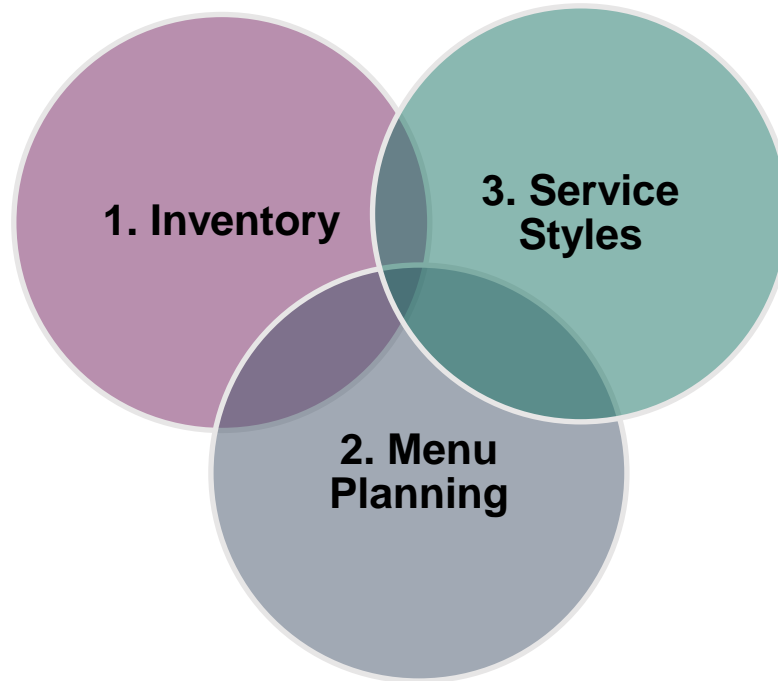


### 3. Service Styles



# Transitional Menu Planning

## Strategies for Planning



# Transitional Menu Planning

## Packaging Options

Stackable clamshells for hot and cold foods



Containers that hold multiple meal components while keeping them separate





# Transitional Menu Planning

## Packaging Options

### Cups

- Combo Entrées
- Pastas
- Soups
- Fruit
- Vegetables

### Foil Wrap

- Hot Sandwiches
- Hot Wraps
- Burgers
- Tacos
- Hot dogs

### Paper Wrap

- Cold Sandwiches
- Cold Wraps
- Use designed paper for promotional days

### Plastic Wrap

- Containers without lids
- Trays of food
- Use colored wrap for promotional days

### Considerations

- Cost of product vs cost labor hour
- Small equipment
  - Saddle Bags
  - Plastic/Paper Wrap Wall Mount Cutter

### Other Ideas

- Examples from social media or restaurants
- Concession packaging (hamburgers, hotdogs, fries)



# Transitional Menu Planning

## Service Style Variations

Menu item	Traditional Cafeteria Service	Grab and Go/ Kiosk	Meals in the Classroom
<b>Nachos</b>	<ul style="list-style-type: none"> <li>• Weigh individual servings of chips in pre-portioned boats</li> <li>• Cheese and taco meat in separate half pans</li> </ul>	<ul style="list-style-type: none"> <li>• Weigh individual servings of chips in pre-portioned boats</li> <li>• Place cheese and taco into to-go containers</li> </ul>	<ul style="list-style-type: none"> <li>• Weigh individual servings of chips in pre-portioned boats</li> <li>• Place cheese and taco into to-go containers</li> </ul>
<b>Pasta (Spaghetti, Macaroni)</b>	<ul style="list-style-type: none"> <li>• Serve in 2-inch or 4-inch hotel pan</li> <li>• Separate by noodles, sauce, and meat</li> </ul>	<ul style="list-style-type: none"> <li>• Place single serving in container: clamshell, cup, label</li> </ul>	<ul style="list-style-type: none"> <li>• Place single serving in container: clamshell, cup, label</li> </ul>

Transitional Menu Planning Tool: Service Styles



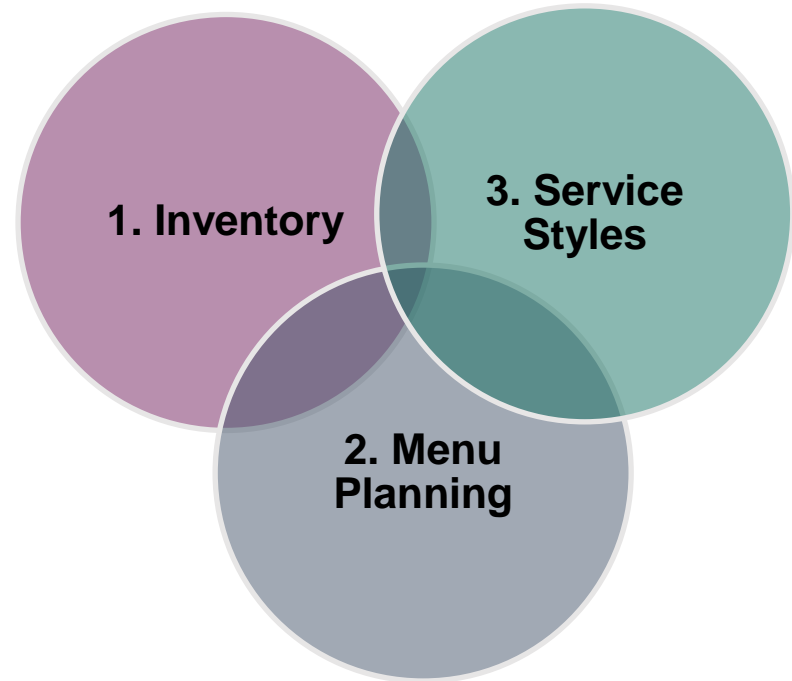
# Transitional Menu Planning

## Strategies for Planning

“Don’t build a rocket ship to go across the street.”



**SY 2020-2021**



# 03

## Review of Planning Resources

The screenshot shows the Texas Department of Agriculture website. At the top, it says "TEXAS DEPARTMENT OF AGRICULTURE COMMISSIONER SID MILLER". There is a search bar and font size controls. A navigation menu includes Home, About, News, Programs, F&N Resources, Community Involvement, Publications, Site Map, and I Need To... (877) TEX-MEAL (Se habla Español).

The main content area features the Texas Department of Agriculture logo and the text "FOOD AND NUTRITION 3E'S OF HEALTHY LIVING EDUCATION, EXERCISE AND EATING RIGHT Division".

Below this, there are two columns of content:

- Headlines:** A section titled "Public Notice, Proposed Waiver Request: Administrative Review Cycle". The text states: "The U.S. Department of Agriculture (USDA) provides state agencies with the option to request a statewide waiver of the Administrative Review cycle for the School Nutrition Programs (SNPs). TDA is requesting a statewide waiver from USDA to perform SNP Administrative Reviews on a four-year cycle and to waive the Seamless Summer Option (SSO) reviews for CEs with no findings during an Administrative Review conducted in the same school year." Below the text are five dots, with the first one filled.
- Nutrition Assistance Programs:** A list of programs including:
  - Child and Adult Care Food Program
  - Commodity Supplemental Food Program
  - The Emergency Food Assistance Program
  - Farmers Market Nutrition Program
  - Food Assistance for Disaster Relief
  - Food Distribution Program for CN Programs
  - Fresh Fruit and Vegetable Program
  - National School Lunch Program
  - School Breakfast Program
  - Senior Farmers Market Nutrition Program
  - Special Milk Program
  - Summer Feeding Programs

At the bottom of the page, there are six circular icons representing various resources:
 

- CORONAVIRUS Updates for Contracting Entities TEXAS
- School Meal Service Planning Resources
- THANK YOU! CEs
- CLICK HERE MEALS AVAILABLE FOR YOU MEALS AVAILABLE FOR YOU
- CLICK Here to Use Our National Eligibility Calculator
- HEALTHY AMBASSADORS FOR A READY TEXAS

# Planning Resources

## School Reopening Checklist

- Items to consider in school foodservice:
  - Meal service, food, menus, point of sale, food preparation
  - Staffing, scheduling, accountability
  - Communication with key stakeholders
- Consider pre-ordering as an opportunity to reduce food waste

## School Nutrition Checklist

This checklist provides a starting point for Texas school nutrition teams planning meal service in the 2020-2021 school year. It details most aspects for any new school year and includes additional COVID-19 considerations. By going through the list, school nutrition professionals in Texas can better prepare for the changes and adaptation the coming year will bring.

### Meal Service

- Provide hand sanitizer at meal service
- Individually wrapped condiments
- Add additional trash cans
- Discontinue salad bars
- Pause self-service for now
- Pause share tables
- Mark off physical barriers
- Sanitize between mealtimes
- Smaller groups of students
- Have social distancing at tables
- Stagger mealtimes
- Use tape to mark 6' for students

### Food

- Collaborate with distributors regarding availability
- Connect with local suppliers
- Maintain inventory of shelf-stable food
- Modify annual bid items
- Modify annual bid quantities
- Plan for increased food waste

### Scheduling

- Extra time for meal assembly
- Extra time for meal distribution
- Extra time for meal prep
- Extra time for sanitization
- Extra time to deliver meals
- Consider high risk staff that might be omitted or might need alternative tasks
- Address staff who may be unable to work due to other reasons (illness/childcare)

### Staffing

- Cross-training (train on essential duties in case of key absences)
- Dietetic interns
- Health check-ins
- Multiple work teams
- Promote employee wellness
- Recruit other school employees
- Recruit unemployed restaurant workers
- Training for Back to School
- Training for COVID-19 protocol
- Update list of staff available for in-person, remote, and on-call work
- Update sick policy, if applicable
- Volunteers



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Updated 06/2020  
www.SquareMeals.org



# Planning Resources

## Bulk Meals Resources

### Seamless Summer Option: Providing Multiple Meals at a Time During the Coronavirus (COVID-19) Pandemic



The U.S. Department of Agriculture (USDA) is working with State Child Nutrition agencies to provide safe and flexible meal service to children during the coronavirus (COVID-19) pandemic. During unanticipated school closures, School Food Authorities can offer meals and/or snacks to students through the USDA National School Lunch Program's Seamless Summer Option (SSO). Under nationwide non-congregate feeding and meal times waivers, State agencies may allow Program operators to provide more than 1 day's worth of meals to eligible children via a single meal pick-up (by the child or the child's parent or guardian) or delivery.<sup>1,2</sup> For example, a SSO site may distribute 2 days of meals on Monday morning, providing program participants with breakfast and lunch for both Monday and Tuesday.

#### Under the SSO, what meals and snacks can Program operators claim for reimbursement per child, per day?

- Breakfast and lunch;
- Breakfast and snack;
- Lunch and snack;
- Breakfast and supper; or
- Supper and snack.

#### What should Program operators consider when deciding how many days of meals to provide at a time?

- How long foods may be safely stored before eating.
- How long foods can be stored before food quality suffers.
- Participants' access to refrigerator and freezer space for the amounts of food and milk provided.
- Food storage space at the meal distribution site and on meal delivery vehicles (such as buses or food trucks).
- Whether fewer pick-up days and times will decrease access to meals for some children.



<https://www.fns.usda.gov/disaster/pandemic/covid-19>

<sup>1</sup>Nationwide Waiver To Allow Meal Service Time Flexibility in the Child Nutrition Programs, COVID-19: Child Nutrition Response #1, <https://www.fns.usda.gov/cn/covid-19-meal-times-nationwide-waiver>

<sup>2</sup>Nationwide Waiver To Allow Non-Congregate Feeding in the Child Nutrition Programs, COVID-19: Child Nutrition Response #2, <https://www.fns.usda.gov/cn/covid-19-non-congregate-feeding-nationwide-waiver>

FNS-671 May 2020 | USDA is an equal opportunity provider, employer, and lender.

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### Child and Adult Care Food Program: Providing Multiple Meals at a Time for Children During the Coronavirus (COVID-19) Pandemic



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#### What Meals and Snacks Can CACFP Operators Claim for Reimbursement?

- **Child Care:** Up to 2 meals and 1 snack, or 2 snacks and 1 meal, per child per day.
- **At-Risk Afterschool:** Up to 1 meal and 1 snack, per child per day.

#### What Should Program Operators Consider When Deciding How Many Days of Meals To Provide at a Time?

- How long foods may be safely stored before eating.
- How long foods can be stored before food quality suffers.
- Participants' access to refrigeration and freezer space for the amounts of food and milk provided.
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NATIONAL SCHOOL LUNCH PROGRAM

# Planning Resources

## SNA Thought Starter Resource

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**Headlines**

**Public Notice, Proposed Waiver Request: Administrative Review Cycle**

The U.S. Department of Agriculture (USDA) provides state agencies with the option to request a statewide waiver of the Administrative Review cycle for the School Nutrition Programs (SNPs). TDA is requesting a statewide waiver from USDA to perform SNP Administrative Reviews on a four-year cycle and to waive the Seamless Summer Option (SSO) reviews for CEs with no findings during an Administrative Review conducted in the same school year.

**Nutrition Assistance Programs**

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# Planning Resources

## SNA Thought Starter Resource

TEXAS DEPARTMENT OF AGRICULTURE

**FOOD AND NUTRITION**

3E'S OF HEALTHY LIVING  
EDUCATION, EXERCISE AND EATING RIGHT *Division*

FaHdR Resources > Coronavirus Update for Contracting Entities > Fall Planning Resources

### Fall Planning Resources

NSLP Resources  
CACFP Resources  
SFSP Resources  
Food Bank Resources  
School Meal Delivery Support  
Public Resources  
Outreach Resources  
Farmers to Families Food Box  
Farmer Resources  
Disaster Resources  
PIEBT Resources  
Fall Planning Resources


The resources on this page are intended to support schools as they plan for meal service in the fall while mitigating risks posed by COVID-19. *Please check back often for new resources.*

#### Decision Making

**Connecting the Dots** - It is more important than ever that children are able to access school meals this Fall. Understanding how decision maker's roles are connected will ensure that critical meal planning decisions can be made. (Added 6/3/2020)

**Essential Key Performance Indicators for School Nutrition Success** - This tool developed by the Institute of Child Nutrition can be used to forecast the changes in the number of meals served, in revenues, and in costs. (Added 6/10/2020)

**COVID-19 Thought Starters on Reopening Schools for SY2020-21** - This publication from the School Nutrition Association is designed to help school nutrition directors to start thinking through the many considerations to changes in meal service this fall. (Added 6/5/2020)



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TEXAS DEPARTMENT OF AGRICULTURE

**FOOD AND NUTRITION**

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CORONAVIRUS Updates for Contracting Entities TEXAS

School Meal Service Fall Planning Resources

THANK YOU! CEs

MEALS AVAILABLE FOR YOU MEALS AVAILABLE FOR ME

Click Here to Use the Online Eligibility Calculator

HEALTH AMBASSADORS FOR A READY TEXAS

CHILD NUTRITION

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# Planning Resources

## SNA Thought Starter Resource

TEXAS DEPARTMENT OF AGRICULTURE

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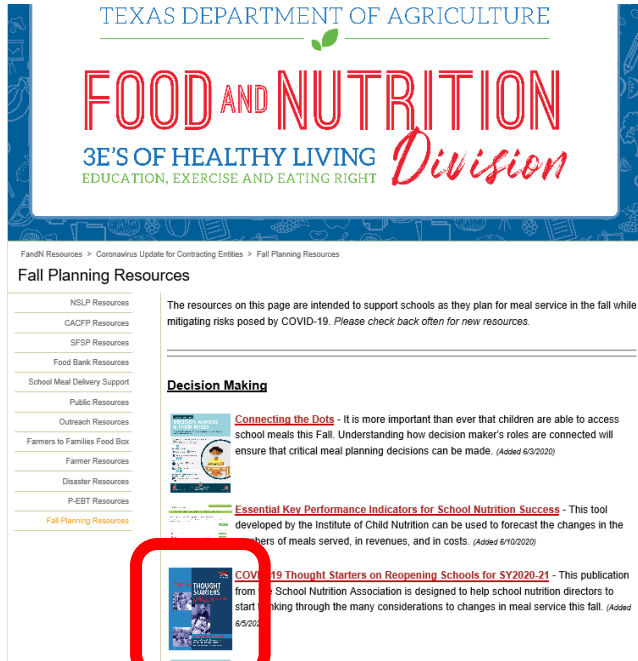
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### MENU MATTERS

This model of service requires several of the same menu considerations as the classroom delivery model. One significant difference? Items that can be easily transported by children, especially without spills. "Rice bowls, no. Chicken sandwich, yes," suggests Sally Spero.

Service and packaging are intricately related to your menu decisions in the approach. What menu items on the line will require servers to scoop or place into, say, a multi-compartment clamshell, closeable package? And if you don't opt to use this style of packaging, how will students manage to carry multiple individually packaged items? You likely will need to provide take-out bags at cashier stations.

Are all these packaged items durable for student transport—both spill- and leak-resistant? Do they stand up to heat? How do the performance factors of your packaging dictate the menu items you are considering? What are the implications on classroom trash, as well as the overall school/district efforts to prioritize compostable or recyclable packaging? And, of course, every such decision comes, literally, at a cost.

Self-service items will be off-limits, which means no salad and food bars. However, if you have sufficient staff, you *could* offer customizable meal builds, with students identifying the different ingredients they would like staff to use to assemble deli sandwiches, salads, pasta bowls and so on. In fact, this may even be easier to facilitate with students coming to the cafeteria in significantly smaller groups. Still, it's unlikely to be something you offer right at the start of the new year.



### THOUGHT STARTERS

Are there regulatory waivers you need to implement your plan?

How far away is the cafeteria from most classrooms? Does it necessitate travel up and down stairs? Elevators? How much time will be added to meal periods to accommodate small groups traveling to and from classrooms and the cafeteria?

Do you have sufficient meal packaging supplies? Or will you continue to use reusable trays and/or utensils that must be returned to the cafeteria for cleaning? How will this be managed? Will you provide carts or a bus tub to classrooms or hallway areas?

If you establish points of service from mobile kiosks that use hot/cold food outlets and pay stations, are there electrical outlets nearby to power these? How about Wi-Fi?

# Planning Resources

## California State Resources

- Planning Framework Resource provided by the Los Angeles County Superintendents Task Force in conjunction with California's Department of Education and Department of Public Health.
- Planning framework to help school leaders assess needs, prepare and execute a plan for the 2020-2021 School Year amidst the COVID-19 pandemic.
- Provides considerations, recommendations, and best practices to ensure a safe and successful school year.
- Guidance is not mandated, or state required as local school districts have the authority and flexibility to meet their individual needs and be responsive to their communities.

Los Angeles County Schools:  
*Rising to the Challenge of COVID-19*



### A Planning Framework for the **2020-21 School Year**


Volume One • May 27, 2020



# Planning Resources

## Georgia State Resources

- Guidance developed by Georgia Department of Education and Department of Public Health to support districts and communities.
- Focuses heavily on the health and physical requirements necessary for reopening schools.
- Recommendations are based on if there is substantial spread, minimal/moderate spread, and low/no spread.



**Georgia's Path to Recovery for K-12 Schools**

**Considerations and Recommendations for Georgia's Schools**

The Georgia Department of Education, in partnership with the Georgia Department of Public Health, has developed guidance to support districts and communities in determining their plans and strategies for reopening schools. *Georgia's Path to Recovery for K-12 Schools* provides a tiered approach with clear, actionable steps that are advisable before students and employees return to school buildings, along with guidance that is applicable throughout the 2020-2021 school year.

This approach is built upon the guidance and recommendations of health officials; it is strongly aligned to the reopening guidelines that have been provided by our state and federal leaders; and it's designed to help districts prioritize the health and safety of students and teachers as they open school buildings and deliver instruction for the 2020-2021 school year.

*Georgia's Path to Recovery for K-12 Schools* focuses heavily on the health and physical requirements necessary for reopening school buildings. The Georgia Department of Education will continue to provide guidance and recommendations to districts and schools on navigating the academic, social, and emotional effects of the COVID-19 pandemic on students and employees.

# Planning Resources

**Legumes To-Go from [www.usapulses.org](http://www.usapulses.org)**

Salad in a cup: Blazing Buffalo Chickpea Salad

Use chickpeas, beans, lentils, or split peas for tacos



# Planning Resources

## Bulk to IW Ideas

Canned items can be drained and served in a plastic cup with lids: refried beans, mashed potatoes, vegetables and fruits

–*Collinsville ISD*



Deconstructed southwest meal to go from Pelham ISD

Food Management example of boxed meals at a hospital



# Planning Resources

## Bulk to IW Ideas from Fatima Tai @ Little Elm ISD

The bulk items that we individually wrapped in our kitchens included **bean and cheese burrito**, **plain croissant**, and at one site we individually wrapped items such as **chicken nuggets**.

The bean and burrito was wrapped in a frozen state in aluminum foil allowing the students to heat in the oven at home. Plain Croissants were wrapped in sandwich bags. We also individually wrapped broccoli florets and celery sticks in sandwich bags.

Instructions were sent home with all items that were not ready to eat and heating. The instructions were shared via three venues:

1. Printed and distributed at the site during meal service
2. Social Media
3. District's Website



# Planning Resources

## Bulk to IW Ideas @ Temple ISD



# Planning Resources

## Bulk to IW Ideas from Jill Lawson, CND

Glen Rose ISD has been fortunate to have had the opportunity to feed students during the emergency school closure.

I feel that our commodities were a great gift during our emergency COVID-19 feeding. We were able to utilize some of the pork leg roasts (first time trying that commodity product) and made a delicious and nutritious **BBQ Sandwich with coleslaw** that was a hit with the kids. We used **commodity ground beef and tomato products to make a beef goulash.**

We also have used the **commodity shredded lite mozzarella cheese to make 'Pizza Kits'** utilizing the cheese and Red Gold Marinara that we packaged for grab and go. These pizza kits were a hit with the kids!

The commodity **frozen green beans** were a great veggie that we have used during this time as well.

We have been stocking up on packaging items to be prepared to take those bulk items and utilize them to the best of our ability to feed kids.



**CHILD NUTRITION**

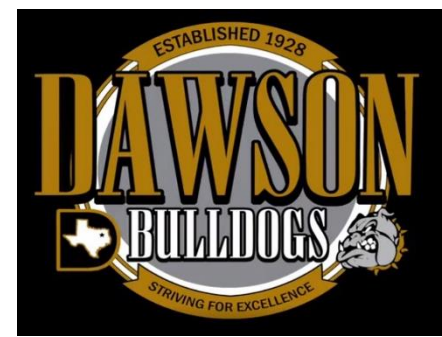


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# Planning Resources

## Bulk to IW Ideas @ Dawson ISD



# Planning Resources

## www.SquareMeals.org

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TEXAS DEPARTMENT OF AGRICULTURE

**FOOD AND NUTRITION**

3E'S OF HEALTHY LIVING *Division*  
EDUCATION, EXERCISE AND EATING RIGHT

**Headlines**

**Public Notice, Proposed Waiver Request: Administrative Review Cycle**

The U.S. Department of Agriculture (USDA) provides state agencies with the option to request a statewide waiver of the Administrative Review cycle for the School Nutrition Programs (SNPs). TDA is requesting a statewide waiver from USDA to perform SNP Administrative Reviews on a four-year cycle and to waive the Seamless Summer Option (SSO) reviews for CEs with no findings during an Administrative Review conducted in the same school year.

• • • • •

**Nutrition Assistance Programs**

- Child and Adult Care Food Program
- Commodity Supplemental Food Program
- The Emergency Food Assistance Program
- Farmers Market Nutrition Program
- Food Assistance for Disaster Relief
- Food Distribution Program for CN Programs
- Fresh Fruit and Vegetable Program
- National School Lunch Program
- School Breakfast Program
- Senior Farmers Market Nutrition Program
- Special Milk Program
- Summer Feeding Programs

**CORONAVIRUS Updates**  
Contracting Entities TEXAS

**Food Meal Service**  
Full Planning Resources

**THANK YOU! CEs**

**MEALS AVAILABLE FOR RICE**  
CLICK HERE

**Click Here to Use the**  
Contractor Eligibility Calculator

**HEALTHY AMBASSADORS**  
FOR A READY TEXAS



# Farm Fresh Initiative

## Finding Local Foods for Your Meal Program

*Hanneke Van Dyke, Farm Fresh Specialist*



Food and Nutrition Division  
Farm Fresh Initiative



TEXAS DEPARTMENT OF AGRICULTURE  
COMMISSIONER SID MILLER

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Updated 07/2020  
[www.SquareMeals.org](http://www.SquareMeals.org)



# Buying Local Food



**FARM FRESH  
INTRODUCTION**



**LOCAL FOOD  
SOURCES**



**BUYING LOCAL  
FOR FALL 2020**



**ADDITIONAL  
RESOURCES**





# 01

**FARM FRESH  
INTRODUCTION**

# Farm Fresh Initiative

Started by Commissioner Sid Miller, the Farm Fresh Initiative aims to engage young minds to make strong, sustainable connections to local foods, farmers and ranchers. Together, we plant the seeds for student success while supporting the Texas agricultural economy.

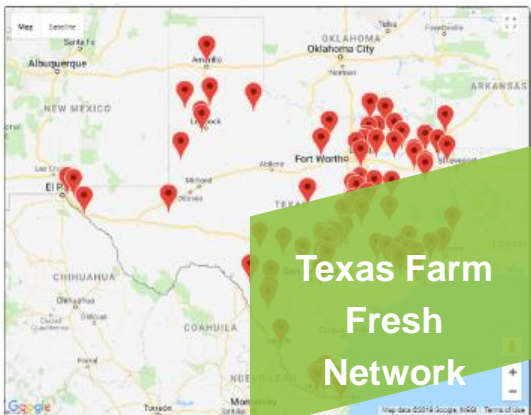




# 02



## LOCAL FOOD SOURCES



Texas Farm  
Fresh  
Network



Local Farmers  
Markets



Contracted  
Distributor



Commodity  
Food Programs  
DoD Fresh  
DoD Farm to School

# Sources of local food

Texas is a nationwide leader in farm income for many agricultural products.

- #1 for watermelon
- #2 for cattle
- #3 for oranges and grapefruit
- #4 for rice
- #6 for broiler chickens
- #6 for onions
- #5 for milk
- #8 for vegetables
- #9 for fruit and nuts
- #9 for mushrooms
- #10 for wheat

**\*97% of Texas farms and ranches are family operations**



# Farm Fresh Network



## Texas Farm Fresh Network

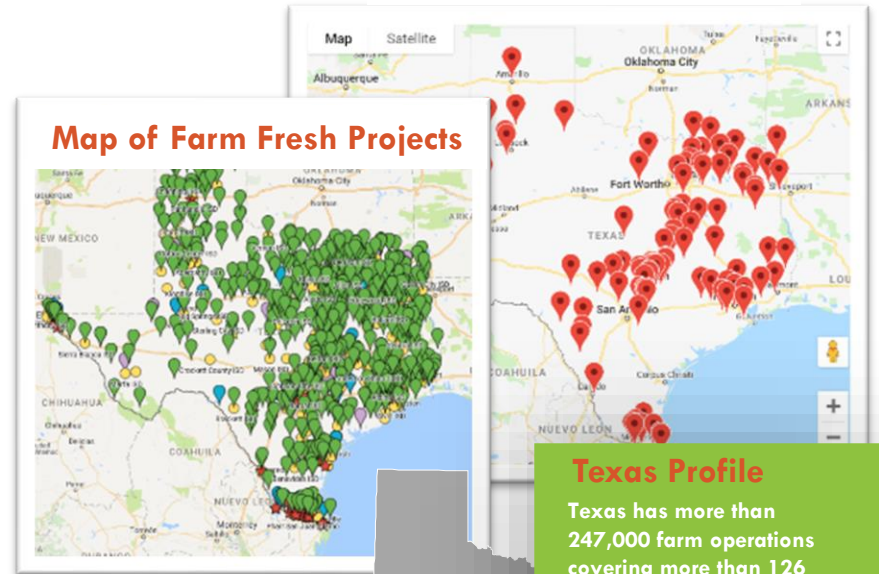
- An online database of producers interested in selling products directly to Child Nutrition program operators
- Information collected includes seasonal availability of products, contact information, and distribution radius
- 142 members as of June 2020



## Child Nutrition Support

- The Farm Fresh Team can work to connect Child Nutrition staff to Farm Fresh Network members in their area or with products of interest
- Peer to peer connections are made to encourage learning from experienced programs

## Farm Fresh Network Map



### Texas Profile

Texas has more than 247,000 farm operations covering more than 126 million acres\* & 1,100 School Districts.



# 03

## **BUYING LOCAL FOR FALL 2020**



# Buying Local Fall 2020

## Benefits and Considerations

### Benefits:

- Increased variety of meal service offerings
- Continuity of products in case of supply chain disruption

### Considerations:

- May require additional preparation
- Worth asking distributor or farmer to help (ex: removing husk from corn, shucking peas, removing greens from carrots or beets)





## Defining Local

The definition of local cannot be a product *specification*, but it can be a *preference to procure unprocessed and minimally processed items*.

## Using Geographic Preference

2008 Farm Bill encouraged schools to buy locally grown and locally raised products “to the maximum extent practicable and appropriate”

Only applies to unprocessed or minimally processed items

**[Learn more: USDA Memo SP 18-2011](#)**



## Include specifications that target local foods indirectly

This is where you can use your market research.

Example: Choose a variety that is commonly grown in your region  
Choose a fish that is only caught in waters off the coast of your state



# Micro-purchase procedure

- Use for purchases <\$10,000
- 3 step process:
  - Purchase product
  - Document transaction
  - Distribute equitably
- *A good fit for a unique product*
- *Sample receipt can be found in TDA's Let's Get Growing: Harvest (page 6)*



## Small purchase procedure

- Use for purchases <\$50,000 or the local threshold
- Also referred to as “3 bids and a buy”

- *You may contact specifically local producers*
- *Record quotes; quotes can be verbal*
- *Only award to responsive and responsible vendors*
- *Think about technical requirements that make sense for your area*





# Formal Procurement

- Use for purchases >\$50,000 or the local level
- Includes IFB and RFP
- Remember option to use Geographic Preference

RFP	IFB
Use requirements and specifications that target local products	Used when clear specifications and technical requirements are known & the contract is awarded solely on price.
Freshness (e.g. delivered within 48 hours of harvest), harvest techniques, production practices.	Opportunity to use the geographic preference for unprocessed products but remember this preference doesn't necessarily reduce the price.



# Summary

- Local products can help to increase the variety of meals served through alternative models
- They can span the whole meal, not just fruits and vegetables
- The definition of local can vary and is defined by the CE, but there are resources available to support you in the process
- Many options to find local & to buy local
- Every procurement method can be used to buy local products
- TDA and your ESC are here to help and answer questions!







# 04 ADDITIONAL RESOURCES

# Farm Fresh Resources

## Emergency Procurement:

Guidance available in the FAQs on [Square Meals Coronavirus Page](#) (currently under COVID-19 FAQ for SFSP and SSO; *Coming Soon*: FAQ for NSLP School Year 2020-21)

## Webinar: Purchasing Texas-Grown Food During COVID-19



Recording and slides available under *Training* section of [Fall Planning Resources page](#) on [Square Meals](#)

## [Texas Farm Fresh on Square Meals](#)

Contact Farm Fresh: [FarmFresh@texasagriculture.gov](mailto:FarmFresh@texasagriculture.gov)



**CHILD NUTRITION**

NATIONAL SCHOOL LUNCH PROGRAM

# Contact Us

[www.squaremeals.org](http://www.squaremeals.org)

877-TEX-MEAL

[nutrition@texasagriculture.gov](mailto:nutrition@texasagriculture.gov)



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Food and Nutrition Division  
 National School Lunch Program



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fax: (202) 690-7442; or email: [program.intake@usda.gov](mailto:program.intake@usda.gov).



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Food and Nutrition Division  
Nutrition Assistance Programs

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# Questions?