

Welcome!

Farm to School and Early Care:

Best Practices from Farm Fresh All-Stars

Presenters:

Jennifer Lengyel MS, RDN, LDN Ryan Cengel MS, MA, RD, LDN, SNS Marissa Bell MPH, RD, LD









You understand and acknowledge that:

- ☐ The training you are about to take does not cover the entire scope of the program; and that
- ☐ You are responsible for knowing and understanding all handbooks, manuals, alerts, notices, and guidance, as well as any other forms of communication that provide further guidance, clarification, or instruction on operating the program.

Acknowledgement Statement



Texas Farm Fresh All-Stars



Jennifer Lengyel
TDA
Senior Nutrition
Specialist



Ryan Cengel

Manor ISD

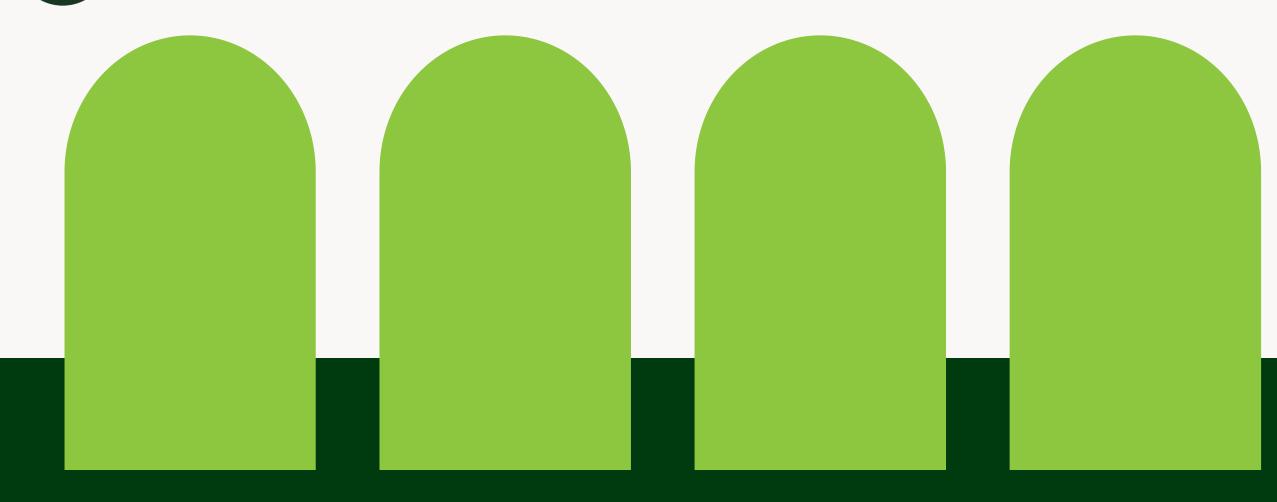
Director of Food &

Nutrition Services



Marissa Bell
Lake Travis ISD
Dietitian & Marketing
Coordinator









Agenda

Farm Fresh Initiative Updates

Opportunities

Farm Fresh All-Stars Best Practices

Q&A



Questions?







What's Your Farm Fresh Status?

Participant Poll

slido



What's your Farm Fresh Status?

i Start presenting to display the poll results on this slide.





Updates







Farm Fresh Initiative

CROPS Vision

Cultivate

Reimagine

Offer

Promote

Strengthen

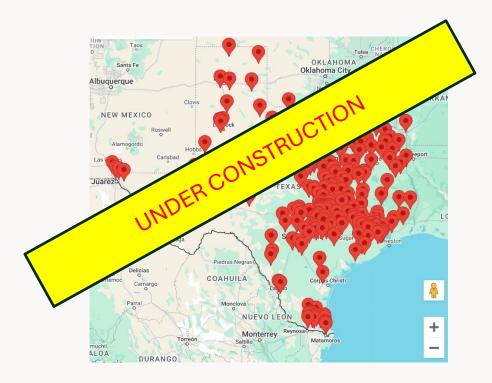


Farm Fresh Network

Connect with Local Producers

- Farm Fresh Network Map Renovation
- Temporary List Available
- Visit <u>www.FarmFreshNetwork.org</u>







Local Food for Schools Grant

- > \$15M in Local Food Purchases
- THANK YOU to all participants
- LFS Success Stories
- MegaCon LFS Appreciation and Farm to School Networking Event





Farm Fresh Challenge

Serve Local. Teach Local. Share Local.

Congratulations FFC 2024 Recipients!

17 Prime Participant40 Best of the Bunch75 Cream of the Crop





Questions?







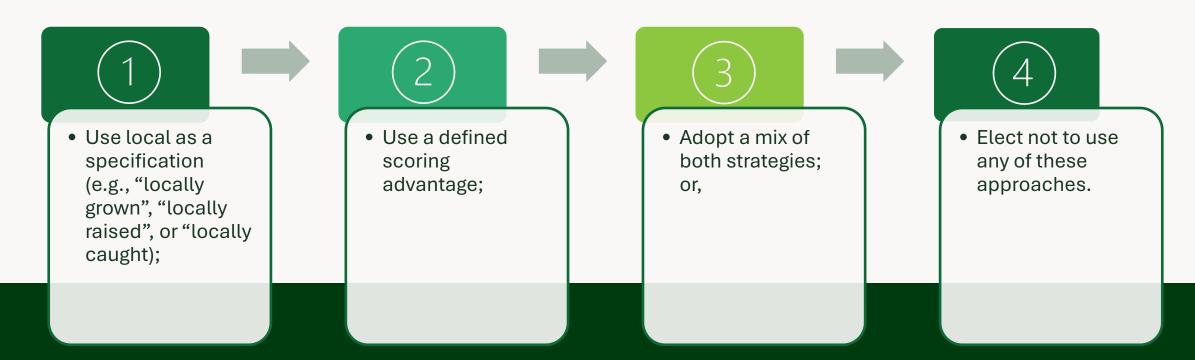
Opportunities





USDA Geographic Preference Expansion

For Procurement of Local Unprocessed Agricultural Products





Texas FRESH TRAYS Program

COMING SOON: Farm to School and CACFP Subgrants!!!



Texas Farm Fresh Photos





Farm Fresh Opportunities

MyPlate FACES Grant

Food Ambassadors Changing Environments & Systems

SPICES Grant

Supporting Professionals in Innovation and Culinary Education





Farm Fresh All-Stars









Ryan Cengel MS, MA, RDN, LD, SNS

Manor ISD
Director of Food and Nutrition Services





Location

Central Texas, bordering Austin

Enrollment

10,061

17 Schools

8 Elementary Schools

1 K-8 Campus

3 Middle Schools

5 High Schools

Demographics

65% Hispanic 20% African American 8% White 7% Other









Operations

111 Employees 2,000,000 meals served annually CEP District-wide

Programs

SBP (55% ADP), NSLP (78% ADP), CACFP At-Risk, SSO, FFVP

Local

Self-Serve Salad bars, all campuses 20% of produce served grown in Texas

Awards

5 HMI awards TDA FFC Cream of the Crop







Procuring Local Proteins

Greener Pastures Chicken Elgin, TX

- Sold at Central Market and Whole Foods
- Manor ISD serves Greener Pastures chicken wings monthly at secondary campuses
- Greener Pastures staff conducts farm visits at Manor ISD campuses multiple times per year









Procuring Local Proteins

The Common Market

- Mission-driven distributor
- Sustainable, local farm foods
- Connect Institutions and communities with Texas-grown food
- Fruits, vegetables, grains, proteins



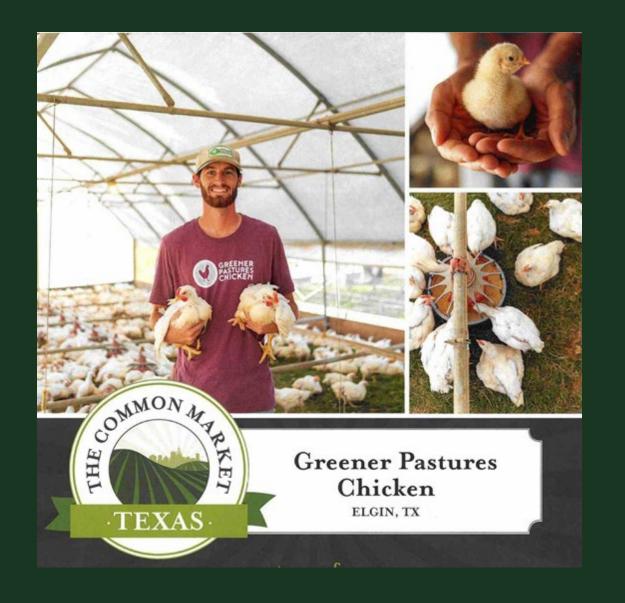


Procuring Local Proteins

Central Texas Food Bank Hub

- Provides fruits, vegetables, and proteins from local farms
- Aggregated from local farms
- Sold to institutions, including schools





Local Procurement Recommendations

- Include local preference in district purchasing manual
- Write clear specs
- Always follow federal/state/local procurement guidelines
- Contact Local ESC for support



Local Preference Defined

Manor ISD Purchasing Manual

Apply a geographic preference when procuring unprocessed, locally grown, or locally raised agricultural products or locally made products to within 100 miles of Manor, TX and in the state of Texas if the product is not available within 100 miles of Manor, TX.



Manor ISD Specification

Cut Chicken Wings





Manor ISD Bid Evaluation

Cut Chicken Wings





Scoring Rubric

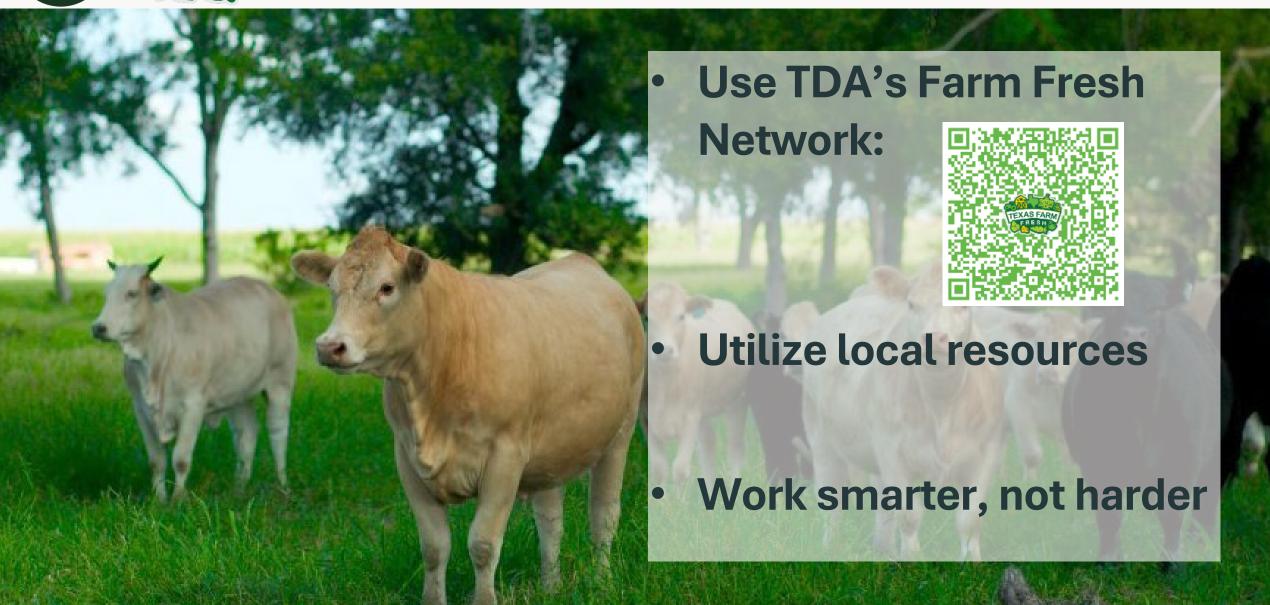
Cut Chicken Wings

Evaluation Criteria		Vendor 1	Vendor 2	Vendor 3
Price		40	35	30
Freshness		40	38	35
Geographic Origin		15	15	0
Cut Quality		15	15	15
Packaging and Storage		10	8	10
Delivery Availability		10	10	10
Supplier Documentation	on	8	8	10
Bonus Points		5	5	0
Total Points		143	134	110





Best Practices





Questions?







Marissa Bell MPH, RD, LD

Lake Travis ISD
Dietitian & Marketing Coordinator





Location

Lakeway, TX

Enrollment

10,900

11 Schools

7 Elementary Schools (NSBP/NSLP)

3 Middle Schools (off-program)

1 High School (off-program)

Demographics

63% White

20% Hispanic-Latino

15% Other

2% African American







Operations

80 Employees \$3M spent on total food annually 11% students eligible for free/reduced meals

Programs

NSBP (3% ADP) NSLP (28% ADP)

Local

20.5% food budget spent on local food

Awards

TDA FFC Cream of the Crop



More than a Meal:

Marketing & Education















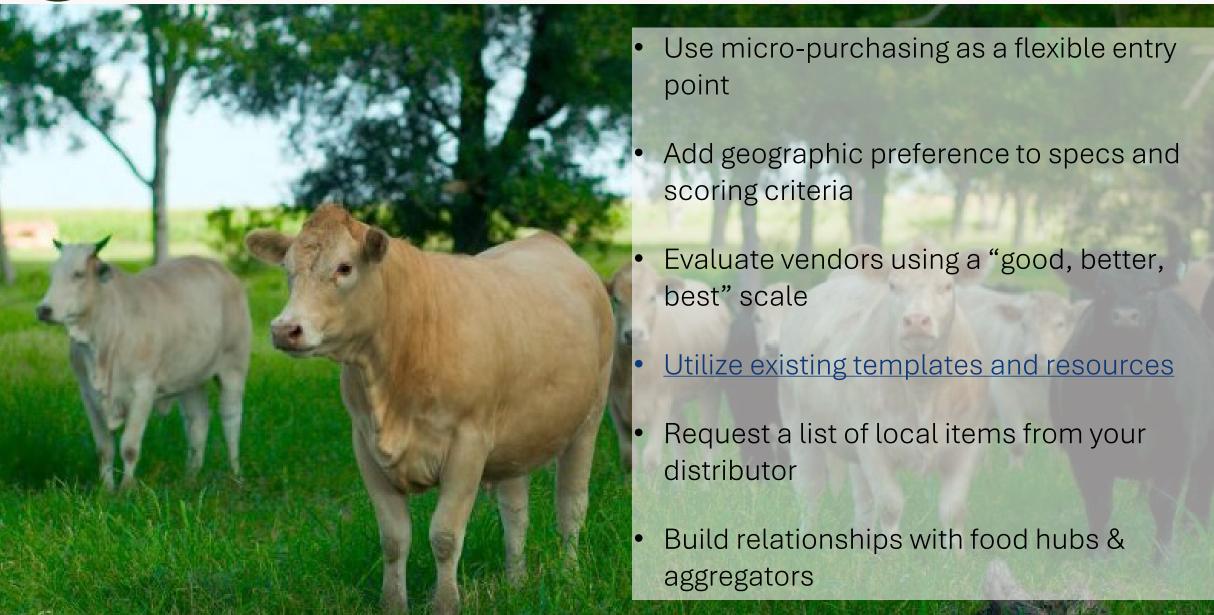








Best Practices







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The Challenge

- Local food availability
- Distribution limitations
 - Schools want direct delivery > central warehouse
 - Farmer capacity to deliver to each campus
 - Complications when working with many vendors



The Opportunity

- Local Food for Schools (LFS) Grant Program
- An institutional Central Texas Food Hub to connect small farmers to stable school markets by aggregating supply, making it easier for districts to source local food consistently and affordably.





The Approach

- School district(s) and Central Texas Food Bank (CTFB) Partnership
- CTFB: infrastructure, logistics & delivery
- Sustainable Food Center: regional availability and forecasting
- Leverage LFS grant funds
- Focus on long-term partnerships, not one-time purchases





CTX Food Hub

The Successes

- Increased access to fresh, local foods in school meals
- Established new regional supply chain that addresses challenges
- Engaged 5 regional producers in new and expanded Farm to School activities
- Built lasting relationships between local producers and schools



Lake Travis ISD Specification & Evaluation Criteria Beef Patty





Bids: Beef Patty

Criteria	Description	Vendor 1	Vendor 2	Vendor 3
	Price per patty delivered		\$1.57/patty	\$2.06/patty
Price	Price per lb delivered	No response	\$6.27/lb	\$10.99/lb
	Product specifications (e.g., fat			
Product Quality &	content, no additives,		4oz patty	3 oz patty
Compliance	traceability, size, etc.)	No response	20-25% fat	10% fat
Coographia Drafaranaa	Miles from LTICD	Naraananaa	105	240
Geographic Preference	Miles from LTISD	No response	185	248
	Ability to deliver to the required			
	locations and meet delivery			
Delivery	requirements.	No response	YES	YES
			Pasture raised,	
	Preference for sustainable and		rotational grazing,	
	regenerative production		water conservation,	Certified
Production practices	practices.	No response	renewable energy	regenerative



Evaluation: Beef Patty

Weighted Score	Vendor 1 Vendor 2		Vendor 3	
Price (40%)	0	40	20	
Product Quality & Compliance (20%)	0	10	20	
Geographic Preference (20%)	0	10	10	
Delivery (15%)	0	15	15	
Production practices (5%)	0	2.5	5	
TOTAL	0	77.5	70	

Use Scoring Guide (0,5, or 10 points)







Leave Us Feedback In The App!



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Session feedback

1. Session Rating



- 2. The content is relevant to my current role and applicable to my daily work
- Agree
- Disagree
- 3. I feel confident in applying the knowledge gained in this presentation. *
- Agree
- Disagree
- 4. The presenter's delivery of the content was effective. *
- Agree
- Disagree
- 5. The session was engaging and interactive.
- Agree
- Disagree
- 6. The presenter encouraged questions and discussions.
- Agree
- Disagree



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2. fax:

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3. email:

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