OMB Control Number: 0584-0658 Expiration Date: 11/30/2026

Turnip the Beet: High Quality Meals in the Summer Meal Programs 2024 Nomination Form

Instructions: Please complete the information below for consideration of the 2024 Turnip the Beet Award. Only nominations that contain all of the requested information will be considered. Submit this completed form via email to your Summer Meals State agency contact.

Submission deadlines vary by State so please contact your State agency to learn their submission deadline. Nominations must be sent by the State agency to the appropriate FNS Regional Office by September 27, 2024.

Note: USDA has the right to reproduce, publish, or otherwise use the data in the application for this award, and authorize others to reproduce, publish, or otherwise use the data in the application for this award for Federal purposes.

Section 1: General Information

Sponsor's name or Program name:

Texas Department of Agriculture

*The Sponsor's name or Program name on the Award Certificate will be typed exactly as written in the Sponsor's name or Program name section above. Please ensure that the entire name with any appropriate punctuation is clearly indicated. Award Certificates will not be re-printed due to an incorrect or illegible Sponsor name or Program name.

Select Sponsorship Type

☑ Summer Food Service Program (SFSP) Sponsor

☐ Seamless Summer Option (SSO) Sponsor

Select Meal Service Type

☑ Congregate

☐ Rural Non-Congregate

Contact information

Name & Title:

Jane Doe, Child Nutrition Director

Phone number: 123-456-7890

Email address: Example@gmail.com

Mailing Address* (Street, City, State, and Zip code):

1234 Street
City, Texas 12345

*This address will be used to mail the Award Certificate. For Gold winners, it will also be used to identify the Sponsor on USDA's Food and Nutrition Service's summer site finder (an online tool); therefore, P.O. Box addresses are not acceptable.

OMB Burden Disclosure Statement: This information is being collected to assist the Food and Nutrition Service (FNS) in recognizing high quality summer meals. This is a voluntary collection and FNS will use the information to determine Turnip the Beet award winners. This collection does request personally identifiable information under the Privacy Act of 1974. According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0584-0658. The time required to complete this information collection is estimated to average 1 hour per response, including the time for reviewing instructions, gathering the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to: U.S. Department of Agriculture, Food and Nutrition Service, Office of Policy Support, 1320 Braddock Place, 5th Floor, Alexandria, VA 22306 ATTN: PRA (0584-0658). Do not return the completed form to this address.

Section 2: Short Answers

Please answer the following short-answer questions to demonstrate how the meals served at the nominated Sponsor's summer sites are high quality. Please be as specific as possible; specific details will be given greater value than generalities. Questions are worth up to two (2) points each; bonus questions are worth up to one (1) point each.

1. **How are the meals prepared to be age-appropriate for the population being served?** (Describe how meals served are appropriate for the age of the children being served. For example, food is cut into bite size pieces for young children, or the sponsor offers different meals to appeal to various age groups that attend the site.)

   Refer to examples described. Include information about meals served that are popular with your students and the importance of serving favorites

   Bonus: How are the meals culturally appropriate for the needs of the community? (Describe how meals are appropriate for the demographics of the community served, including but not limited to ethnic/cultural background and religion.)

   Refer to the examples described. Complete bonus questions for extra application points. Include information about meals served that are popular in your community, trending items, and/or menu modifications made to meet practices of different ethnic/cultural background and religions.

2. **How do you gather feedback from children about the meals served at the summer sites?** (Describe any methods used (e.g., taste tests, surveys or voting boxes) to gather feedback from children.)

   Refer to examples described. This can also be verbally asking children for feedback and/or visiting with children and families during meal service.

3. **How are nutritious foods such as vegetables, fruits, and whole grains incorporated into menus and promoted to children at summer sites?** (Describe how the sponsor promotes nutritious foods. For example, fun descriptors are used in menus and signage, or healthier choices are placed prominently in the service area to encourage consumption.)

Refer to examples described. Include information about menu planning strategies, local purchasing, and/or placement of those items in your serving line.

4. **What, if any, food and nutrition-based activities are offered at the summer sites (or included with rural non-congregate meals)?** (Describe activities and resources related to MyPlate, cooking, local foods, gardening, farming, or other food and nutrition topics.)

Refer to examples described above. Activities can range from hanging informational posters, handing out nutrition education handouts, activity pages, and/or coloring pages, handing out recipe cards, posting information about local producers or nutrition facts, hosting taste testing events, and/or hosting a nutrition and physical activity event. Explore our Summer Activity Toolkit for ideas.

Bonus: Please list any Team Nutrition resources used at the summer sites or distributed along with rural non-congregate meals.

Refer to examples described above. Complete bonus questions for extra application points. Team Nutrition Resources can range from recipes used, handouts/activity sheets, posters, etc. Visit https://www.fns.usda.gov/team-nutrition for resources.

Section 3: Menus and Other Supporting Documents

Along with submitting this completed nomination form, a one-month menu must be submitted for consideration of a Turnip the Beet Award. Please see the attached sample menu for guidance on menu documentation. All menus must meet meal pattern requirements, per SFSP or SSO regulations and policy, as applicable. The menus should also include sufficient detail for reviewers to assess them based on the criteria below. For example, please indicate whether vegetables and fruit are fresh, frozen, canned or dried, the type of milk (e.g., fat content and whether it is flavored), which items are whole grain-rich*, a clear statement of whether water is available at no cost (Applies to congregate sites only.), and which items are sourced locally. Sponsors may earn two points for every menu evaluation criteria met and one point for every bonus criteria met.

You may submit other supporting documents to further demonstrate the quality of the meals, such as ingredient lists, recipes to verify a food item is whole grain-rich, invoices for local food purchases, news clips about the program, photos, etc. If photos contain pictures of children, please include a signed photo release form with your application. Please do not submit more than five (5) supporting documents.

** Whole grain-rich is the term designated by FNS to indicate that the grain content of a product is between 50 and 100 percent whole grain with any remaining grains being enriched.*

For reference, menu evaluation criteria include:

- Locally produced vegetables, fruits, grains, milk, or meat/meat alternates are served as part of the reimbursable meal and promoted as local foods at least one time per week, per meal type.
- Entrees repeat two (2) times or fewer per month, per meal type.
    - **Bonus**: Entrée types (for example: sandwiches; pasta dishes; breaded poultry dishes) are repeated two (2) times or fewer per week, per meal type.
- Menu includes at least one (1) hot food item per week, per meal type.
- At least four (4) different vegetables and/or fruits are served per week, per meal type.
    - **Bonus:** At least one (1) serving each of dark green vegetables, red and orange vegetables, beans and peas (legumes), starchy vegetables, and other vegetables is served per week.
- Fifty (50) percent or more of vegetables and fruits are fresh per week, per meal type.
- Juice is served to meet the fruit and vegetable component two (2) times or fewer per week, per meal type.
- Fifty (50) percent or more of grains served are whole grain-rich per week, per meal type. (e.g., the grain content of a product is between 50 and 100 percent whole grain with any remaining grains being enriched)
- Grain-based desserts (e.g., cookies, cakes, brownies, fruit turnovers, doughnuts, toaster pastries, or sweet rolls) are served two (2) times or fewer per week, per meal type (e.g., if a summer site serves breakfast and snack, a grain-based dessert is served at no more than two (2) breakfast meals and two (2) snacks per week).
    - **Bonus:** Grain-based desserts are not served.
- Only low-fat (1%) or fat-free dairy milks are served to children aged 2 and older. If one-year-old children attend the summer site, they are served whole milk.
- Water is available at no cost. (Applies to congregate sites only.)