



The Georgia Farm to School Award School Year 2023-2024 Application

This award recognizes excellence in Farm to School.

Please gather all documents on your desktop before beginning the application. This will make the process much easier as you are unable to save an unfinished application and go back to it. It must be completed at one time.

Rename your documents before you upload them to identify your school name and topic.
(i.e. C2AppleCountyPromo.jpg)

Please note, once you submit this form you cannot edit your answers or replace uploaded files.
Your application cannot be processed until you have uploaded all required documents.

* Required

Applicant Information

1. School Food Authority (SFA) name: *

2. Contact Name: *

3. Contact Position/Role: *

4. Contact email: *

CRITERIA 1: LOCALLY GROWN ITEMS IN SCHOOL MEALS

5. How did your School Food Authority (SFA) define "local" for the majority of its school food procurement during School Year (SY) 2023-2024? (Please choose one. If your definition of local varies by product, please select the most commonly used definition.) *

- Produced within a 20 mile radius
- Produced within a 50 mile radius
- Produced within a 100 mile radius
- Produced within a 200 mile radius
- Produced within a 400 mile radius
- Produced within the county
- Produced within the state
- Produced within the region
- We do not have a set definition for local
- Do not know
- Other

6. If you answered 'Other' to question 5, please explain below.

7. Which Food and Nutrition Service (FNS) programs did your SFA serve locally grown items in during SY 2023-2024? (Please choose all that apply): *

- National School Lunch Program (NSLP)
- School Breakfast Program (SBP)
- Fresh Fruit and Vegetable Program (FFVP)
- Child and Adult Care Food Program (CACFP) (e.g., in a Pre-K setting)
- Child and Adult Care Food Program (CACFP) At-Risk Afterschool (snacks and/or supper)
- Summer Meals (i.e., meals in the Seamless Summer Option or the Summer Food Service Program)
- None of these

8. Please indicate if your SFA procured local foods from any of the following sources during SY 2023-2024. (Please choose all that apply.) *

- Individual food producers (i.e. farmers, ranchers, fishers), including but not limited to a Community Supported Agriculture (CSA) model
- Cooperatives of farmers, ranchers or fishers
- Farmers' markets or roadside stands
- School or community garden/farm
- Produce distributor
- Broadline distributor
- Food hub (a centrally located facility with a business management structure facilitating the aggregation, storage, processing, distribution, and/or marketing of locally/regionally produced food products)
- Grocery stores
- USDA DoD Fresh Program
- USDA Foods
- None of these
- Do not know

9. Please indicate if your SFA purchased any of the following local foods--IN ANY FORM during SY 2023-2024. (Please choose all that apply.) *

- Fruit
- Vegetables
- Fluid Milk
- Other dairy (Cheese, cottage cheese, sour cream, yogurt, etc.)
- Protein (Meat, poultry, eggs, seafood, nuts, seeds, etc.)
- Grains, including baked goods (Flour, grits, pasta, rice)
- Other product type
- Do not know

10. If you answered 'other product type' to question 9, please explain below.

11. On average, in the **2023-2024** school year, about how frequently did your SFA's meals or snacks include at least one local food from the categories below? *

	Daily	Few times a week	Weekly	Few times a month	Monthly	Seasonal /Occasional
Fruit	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Vegetables	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Fluid Milk	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Other dairy (<i>Cheese, cottage cheese, sour cream, yogurt, etc.</i>)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Protein (<i>Meat, poultry, eggs, seafood, nuts, seeds, etc.</i>)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Grains, including baked goods (<i>Flour, grits, pasta, rice</i>)	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

12. During **SY 2023-2024**, approximately what percent of the items you served were made from "scratch?" (Scratch preparation refers to activities such as peeling and cutting up fruits and vegetables, measuring out raw ingredients, or adding seasonings.) *

- 0-25%
- 26-50%
- 51-75%
- 76-100%
- Do not know

The following questions request information for how much money was spent by your SFA on food and local food during the school year.

Please provide your best estimate and do not include the value of USDA Foods or USDA DoD Fresh (entitlement).

13. For the **2023-2024** school year, what were your SFA's approximate **total food costs** (in dollars)? *

14. What source(s) did you use for your answer to the previous question 13? *

- Financial records/receipts
- Procurement records, including bid documents
- Budget
- Estimated costs

15. Does your SFA forecast budgetary needs for LOCAL purchases? Choose all that apply. *

- Have never forecasted needs for local purchases
- Did forecast needs for local purchases BEFORE SY 23-24
- Did forecast needs for local purchases for SY 23-24
- Plan to do this in the future

16. For the **2023-2024** school year, how much of your SFA's total food purchases (in dollars) were spent on **LOCAL foods** INCLUDING fluid milk? (If you're not sure, a rough estimate is acceptable.) *

17. For the **2023-2024** school year, if your definition of local was different than produced within the state of Georgia, how much of your SFA's total food purchases (in dollars) were spent on **GEORGIA foods** INCLUDING fluid milk? (If you're not sure, a rough estimate is acceptable.)
**If your answer is the same as above, please type the same dollar amount again. **

18. What source(s) did you use for your answer to the previous questions 16 and 17? *

- Financial records/receipts
- Procurement records, including bid documents
- Budget
- Estimated costs

Upload file for Criteria 1

Please share (via upload) at least ONE of the following documents to support your responses to Criteria Area 1 **(C1)**.
Use your SFA name in the file name (i.e. **C1.AppleCounty.tray.jpg**)

- List of all locally grown items served
- School menu with featured local food notated
- Photograph of school meal tray * with local items

Use the link below to upload your file(s):

<https://bit.ly/3MNPt7M>

CRITERIA 2: FARM TO SCHOOL PROMOTIONS/MARKETING ARE DONE THROUGHOUT THE SCHOOL ENVIRONMENT

For the following questions choose all that apply.

19. Does your SFA promote local foods through themed or branded promotions (e.g. Harvest of the Month, Georgia Grown Day, etc.)? *

- Have never done this activity
- Did this activity before 2023-2024
- Did this activity in 2023-2024
- Plan to do this activity in the future

20. Does your SFA celebrate National Farm to School Month (October)? *

- Have never done this activity
- Did this activity before 2023-2024
- Did this activity in 2023-2024
- Plan to do this activity in the future

21. Does your SFA hold taste tests/cooking demonstrations of local or garden-grown foods in the cafeteria, classroom, or other school-related setting? *

- Have never done this activity
- Did this activity before 2023-2024
- Did this activity in 2023-2024
- Plan to do this activity in the future

22. Does your SFA encourage collaboration/overlap between school meals and curriculum (Food-Based Learning)? *

- Have never done this activity
- Did this activity before 2023-2024
- Did this activity in 2023-2024
- Plan to do this activity in the future

23. Does your SFA partner with your local UGA Extension Office, (e.g. use any educational materials or curriculum from UGA or Cooperative Extension or Georgia 4-H)? *

- Have never done this activity
- Did this activity before 2023-2024
- Did this activity in 2023-2024
- Plan to do this activity in the future

24. Does your SFA use USDA Team Nutrition materials (such as The Great Garden Detective Adventure or Dig In!) as part of taste testing or educational activities? *

- Have never done this activity
- Did this activity before 2023-2024
- Did this activity in 2023-2024
- Plan to do this activity in the future

Upload file for Criteria 2

Please share (via upload) at least ONE of the following documents to support your responses to Criteria Area 2. **(C2)**. Use your SFA name in the file name (i.e. **C2.AppleCountyPromo.jpg**)

- Sample of farm to school promotional materials used
- Photograph of posted materials

Use the link below to upload your file(s):

<https://bit.ly/3wroHMJ>

CRITERIA 3: SCHOOLS HAVE EDIBLE GARDENS

25. To the best of your knowledge, how many schools in your SFA had edible school gardens during the **2023-2024** school year? *

26. Did your SFA serve products from school-based or district-based gardens/farms in any school meal, including summer and CACFP? *

Yes

No

27. How did schools use the harvest from the school gardens? (Please choose all that apply.) *

Donated or sold to the cafeteria for inclusion in school meals programs

Donated or sold it to outside entities, like at a farmers' market or CSA

Sent it home with the students

Served it in the classrooms or gardens as part of classroom or garden-based educational activities

Do not know

Other

28. If you answered 'Other' to question 27, please explain.

29. Did any schools in your SFA collect food waste for composting?

Yes

No

Do not know

Upload file for Criteria 3

Please share (via upload) at least ONE of the following documents to support your responses to Criteria Area 3 (**C3**). Use your SFA name in the file name (i.e. **C3.AppleCountyGarden.jpg**)

- List of all schools with edible gardens
- Photograph of garden and/or of children engaged in educational activities in the garden
- School nutrition menu featuring school garden produce

Use the link below to upload your file(s):
<https://bit.ly/3isncpp>

CRITERIA 4: FARM TO SCHOOL LANGUAGE IS ADOPTED INTO POLICY OR PROCEDURE

(I.E.: WELLNESS POLICY, PROCUREMENT POLICY).

30. From the list below, please select which, if any, of the following policies were in place at your SFA to support Farm to School. (Please choose all that apply.) *

- Wellness policies that support Farm to School
- Procurement policies that support the purchasing of local foods
- Policies that support fundraising for Farm to School activities
- Budget allocations dedicated to Farm to School activities
- No policies are in place to support Farm to School
- Do not know
- Other

31. If you answered 'Other' to question 30, please explain.

Upload file for Criteria 4

Please share (via upload) at least ONE of the following documents to support your responses to Criteria Area 4 (C4). Use your SFA name in the file name (i.e. C4,AppleCounty.policy.jpg)

- Copy of wellness policy or procedure with farm to school language notated
- Copy of procurement policy or procedure with local/geographic preference notated
- Photograph demonstrating farm to school successes
- Photograph demonstrating farm to school

Use the link below to upload your file(s):

<https://bit.ly/3qquluQ>

FARM TO SCHOOL OUTCOMES AND CHALLENGES

The following questions seek to better understand your SFA's beneficial outcomes, as well as challenges, through participation in Farm to School activities.

32. Which of the following **student outcomes** do you feel have resulted from your participation in Farm to School activities? (Please choose all that apply.) *

- Increased consumption of fruits and/or vegetables in school meals
- Increased consumption of items other than fruits and vegetables in school meals
- Reduced food waste
- Increased positive perception of school food program among students
- Increased participation in school meals
- Increased student knowledge about local and healthful foods
- Increased student knowledge about how to grow food
- Increased student experiential learning opportunities (students learn by doing)
- Increased professional skill building or job training for students
- We have not seen any benefits
- Do not know
- Other

33. If you answered 'Other' to question 32, please explain.

34. Which of the following **food service** outcomes do you feel have resulted from your participation in Farm to School activities? *

- Lower school meal program costs
- Access to better quality foods
- Less disruption to supply chains
- Greater ability to procure desired products
- Increased cooking food from "scratch"
- Increased kitchen staff satisfaction
- We have not seen any benefits
- Do not know
- Other

35. If you answered 'Other' to question 34, please explain.

36. Which of the following **community outcomes** do you feel have resulted from your participation in Farm to School activities?

- Increased support for local business
- Increased positive perception of school food program among teachers and/or administrators
- Increased positive perception of school food program among parents
- We have not seen any benefits
- Do not know
- Other

37. If you answered 'Other' to question 36, please explain.

38. Which, if any, of the following challenges have you experienced in procuring local products with **VENDORS?** (Please choose all that apply.) *

- Limited availability of local foods
- Lack of availability of precut/processed local foods
- Local foods not available from primary vendors
- Local foods are not identified or marked as local by distributor/vendor
- Local food vendors don't offer a broad range of products
- Difficult to find local producers, suppliers, and distributors
- Difficult to coordinate procurement of local foods with non-local foods
- Local producers aren't bidding on Invitations for Bids (IFBs) or Requests for Proposals (RFPs)
- Difficult to get local products that meet quality requirements & other specifications (e.g., size)
- Producers unable to meet food safety requirements (e.g., Good Agricultural Practices)
- Don't always receive ordered items
- Delivery challenges
- None

39. Which, if any, of the following challenges have you experienced in procuring local products with **PRICE AND PURCHASING?** (Please choose all that apply.) *

- Local foods are more expensive than conventional products
- Unstable product prices
- School/district payment procedures do not align with farmers' needs
- Unclear on how to apply the geographic preference option
- Unclear on how to write specifications targeting local foods
- None

40. Which, if any, of the following challenges have you experienced in procuring local products with **SCHOOL NUTRITION STAFF AND KITCHEN?** (Please choose all that apply.) *

- Lack of kitchen equipment to process/prepare local foods
- Lack of skilled/trained school nutrition staff to prepare local foods
- Lack of school nutrition staff time for preparing local foods
- Lack of interest in preparing local foods
- None

41. Is there other information about your Farm to School activities that you think we need to know? (Optional)

42. Please share a local food success story. We want to know about best practices or hear about stories that feature partnerships or highlight community engagement. (Optional)

Garden of the Season Recognition (OPTIONAL)

This additional recognition plans to further spotlight school gardens across Georgia.

43. Would you like for your SFA to be considered for the Garden of the Season recognition?

- Yes
- No

44. If you wish to be considered for Garden of the Season recognition, please share how a school garden or gardens in your SFA specifically impacts your School Nutrition Program.

For example, what items are grown/produced and how are they used in school meals?

Upload file for Garden of the Season Recognition

Please share (via upload) pictures to support your responses for the Garden of the Season Recognition. Use your SFA name in the file name (i.e. **SchoolGarden.AppleCounty.jpg**).

Uploads must include, at minimum, a picture of the school garden.

Additional pictures featuring school garden items on serving lines and/or school meal trays is strongly encouraged.

Use the link below to upload your file(s):

Thank you for submitting your Georgia Farm to School Award Application for SY 2023-2024.