

Fresh Fruit and Vegetable Program Training

Participants Guide



**Texas Department Agriculture
Food and Nutrition Division**


Revised – July 2011



Fresh Fruit and Vegetable Program (FFVP)

Texas Department of Agriculture
Food and Nutrition Division

Introduction



Why should we educate children on the importance of eating fresh fruit and vegetables?

How can we promote the consumption of fresh fruit and vegetables to children?

What barriers exist?


FFVP Goal

Create healthier school environments by expanding the variety of fruits and vegetables children experience and consume, therefore making a difference in their present and future health.

Welcome!

Workshop Goals

- Utilize the FFVP handbook to effectively manage the program
- Provide assistance with implementation and program management
- Encourage collaborations and promote nutrition education



Objectives: Segment One

Introduction to the FFVP Program

- Discuss school requirements for implementation
- Use the USDA Fresh Fruit and Vegetable Program Handbook as a critical reference tool
- Demonstrate knowledge of key information found on your school's application

Objectives: Segment Two

Fruit and Vegetable Focus

- Recognize allowable fruits and vegetables
- List specific times, places and methods to serve fruits and vegetables
- Describe how to purchase fruits and vegetables
- Ensure food safety in your program implementation plan


Objectives: Segment Three
The Business Side

- Describe documentation best practices
- Discuss Operating & Administrative expenses
- Analyze reimbursement scenarios

Objectives: Segment Four
Education and Partnerships

- Incorporate nutrition education activities
- Encourage school/business partnerships
- Discuss helpful program resources
- Review and update implementation plan

Learning Materials



- Participant Guide/PowerPoint
- Activity Workbook

Posted online at:
<http://www.squaremeals.org>
For Child Nutrition Professionals
Fresh Fruit and Vegetable Program

Segment One

Introduction to the Fresh Fruit and Vegetable Program

USDA FFVP Guidance

- Use fresh, different fruits and vegetables during school
- Provide healthy and tasty alternatives to sugary snacks
- Educate elementary-age students about fresh fruits and vegetables
- Encourage business partnerships



Program Administration and School Selection

- Administered by:
 - USDA Food and Nutrition Service (National)
 - Texas Department of Agriculture (State)
- Invited if **more than 96% of students** meet free and reduced price meal eligibility
- Applications are accepted by elementary schools, not districts
- Program year runs from July 1 through June 30

Who Receives Fruits and Vegetables?



- Enrolled school children
- Teachers who act as role models
- Students on site. NEVER take items off site.

Students with Disabilities



- Accommodations must be provided if student disability prevents consumption of FFV as prepared
- Schools must ensure parents are aware of the program
- Medical requirements as allowed by physician must be followed
- Avoid pureeing canned or frozen FFV and consider starting with fresh items

Different from Other Child Nutrition Programs

- Each participating school receives a pre-determined allocation
- Submit monthly claims for expenditures
- Each school year:
 - Forfeit remaining unspent funds
 - If approved, receive new funds for upcoming school year

Participating School Requirements

- Make fresh fruit and vegetables available to all enrolled children at least twice per week
- Notify children and parents about program
- Document all staff/administrative support
- Submit program changes to klara.katselnick@texasagriculture.gov

Participating Schools:

- Ensure school staff understand the FFVP.
- Integrate FFVP into existing wellness programs, such as CATCH.
- Incorporate daily nutrition education.
- Partner with businesses and the community.
- Be familiar with fresh produce purchasing.
- Know handling, storage, and sanitation practices.
- Submit timely claims and retain all records

School Benefits

- Flexibility – Schools can develop own implementation plan and internal procedures
- Schools plan schedule and choice of foods
 - A minimum of **two** times per week
- Reimbursement for:
 - Purchasing, preparing, and serving fresh fruits and vegetables to school children
 - 10% of total allocation **ONLY** for administrative costs

Activities

- *Implementation Plan*
- *Scavenger Hunt*



Implementation Plan Activity

Provide detail about how your school intends to implement the program

The FFVP must be integrated with the school's other efforts to promote sound health and nutrition, reduce overweight and obesity, or promote physical activity.
How will the FFVP be integrated with other efforts to promote good health?


Under the FFVP, free fresh fruits and vegetable snacks must be provided to students at least two days per week, during the school day but not during lunch or breakfast service.
When (days of week and times of day) will the fresh fruit and vegetable snacks be available to students?

Schools can offer the FFVP to children through a variety of distribution methods, including inside classrooms, in hallways, inside the nurse's and school's office, at kiosks, in free vending machines, or as part of nutrition education activities.
Where will fresh fruit and vegetable snacks be available to students?

Schools are encouraged to develop partnerships to help implement the program, such as with local universities, extension services, and local grocers.
Who (if anyone) will partner with your school to implement the program?

Scavenger Hunt Activity

- Work in groups.
- Use the FFVP Handbook to find the answers to the Scavenger Hunt clues.



Scavenger Hunt Hint #1

List at least two ways that schools can distribute fresh fruits and vegetables to students.

Inside classrooms, hallways, nurse's office, school's office, kiosks, free vending machines or as part of nutrition activities.

Page 13

Scavenger Hunt Hint #2

What time of day can fruits and vegetables be served?

Multiple distribution times during school day. Not before or after school or during NSLP or SBP food services.

Page 12

Scavenger Hunt Hint #3

How do school/business partnerships benefit your program?

Helps to better manage FFVP, resolve logistical challenges, obtain educational materials.

Page 29

Scavenger Hunt Hint #4

How can schools incorporate nutrition education in their program?

Develop activities that fit the students, use free resources from USDA and other partners, schedule the serving in conjunction with a nutrition topic, adapt lesson plans to include nutrition education, have students create posters to decorate their classroom or serving areas, use the school newsletter to address nutrition education.

Page 20

Scavenger Hunt Hint #5

How often can you cook fruits and vegetables?

Fresh vegetables that are cooked must be limited to once a week and always as part of a nutrition education lesson.

Page 15

Knowledge Check: True or False

1. You can operate the FFVP without operating the NSLP.
FALSE. You must operate the NSLP to operate the FFVP.
2. Adults can eat fresh fruits and vegetables that are provided to the children.
FALSE... Teachers are the exception.
3. Enrolled children younger than five years of age can participate in the program.
TRUE.

Segment Two

Fresh Fruit and Vegetable Focus

Exercise Time!

Select the items that are allowable by answering TRUE or FALSE to the following statements.



What Is Allowable? Juice

Schools can use freshly squeezed juice, whether it is squeezed by hand or store purchased.


FALSE. You must squeeze or juice it onsite.



What Is Allowable? Herbs

Fresh herbs are great to use but cannot be purchased with program funds.


TRUE. Herbs may be used as a garnish or in juices but are not reimbursable.



What Is Allowable? Pizza

Veggie pizzas and/or fruit pizzas can be served as part of this program.

FALSE. Nothing cooked can be served as part of this program.



What Is Allowable? Dried, Canned or Frozen FFV

Schools can be reimbursed for dried apricots and frozen peach slices.


FALSE. Only fresh fruits and vegetables are allowed.



What Is Allowable? Dips

Low-fat dipping sauces such as yogurt or ranch dressing are reimbursable items.

TRUE. If only used for vegetables, not fruit.




FFVP Does Not Allow

- Processed/preserved fruits or vegetables
- Dips for fruits
- Fruit leathers or dried fruits
- Nuts and/or trail mix
- Peanut butter
- Smoothies



Selecting Fruits and Vegetables



Selecting Fruits/Vegetables

- Any type of fresh fruit or vegetable can be used in this program.
- The goal is to introduce new and different fruit and vegetable items to educate children on possibilities open to them.
- If it can be eaten raw, you can use it in the FFVP.
(Exception: *Cooking once a week option*)

Purchasing Fruits/Vegetables



- Follow proper procurement procedures.
- Produce must be graded and inspected according to local, state, and federal guidelines.
- Select locally grown and raised produce.
- Use unprocessed agricultural products.
- Use reliable vendors.


Guide to Purchasing

- Seek out a variety of vendor sources to provide a reliable supply
- Procurement is competitive, allows for free and open competition
- USDA encourages you to support local farmers
- Geographic preference may be applied with unprocessed produce
- "Buy American" requirement to the maximum extent possible

Bidding Procedure

- Under \$100,000 by category
 - > Identify product specifications
 - > Contact multiple vendors (3 vendor minimum)
 - > Document vendor name, price quote, date of contact, reason for selection
- Over \$100,000
 - > Formal Bid
 - > Invitation to Bid (ITB)
 - > Request for Proposal (RFP)

Why Bid?



- Bid purchasing may secure better pricing
- Allows for budget management and cost forecasting
- May secure additional vendor services
- Ensures that vendors continue to provide the lowest price

Buy American

- USDA requires schools to purchase products of “domestic origin” when purchasing products with federal funds
- Domestic food products are processed in the United States using domestic agricultural commodities
- Schools may not purchase the cheaper product if it is produced in a foreign country

Geographical Preference

- support local producers such as farmers markets, orchards, and growers in the community
- Must obtain bids from multiple sources (Ex: Farmer Jones, Farmer Smith, and Farmer Grant)
- Only allowed for unprocessed, locally grown produce
- F/v may be rinsed, washed, cut, chopped, sliced, diced, shucked, and bagged

Local Purchasing



- High quality
- Better flavor
- More varieties
- Seasonality
- Longer shelf life
- Support local economy

Best Practices

- Plan ... to prevent leftovers.
- Follow local health guidelines for handling leftovers.
- Only allowable expenditures can be charged to the program.
- Tap the Department of Defense (DoD) Fresh resource
- Commit to a farm-to-cafeteria project with local growers.

Ensuring Food Safety

Follow best practices and standard procedures for handling fresh produce in schools.



Sanitation Practices


Additional Resources:

- [NFSMI Resource Center](#)
- [Serving It Safe, 3rd Edition](#)
- [Food Safety.gov](#)



Review FFVP Food Safety on page 31

Sanitation Practices



What could be done to make this scenario safer?

Best Places to Serve





Best Time to Serve



- Anytime other than during scheduled meals
- Not before or after school
- Can be multiple times daily
- At least two times per week

Best Ways to Serve

- You have a lot of flexibility but must be documented in implementation plan
- In the cafeteria is acceptable outside of meal times
- Combined with a nutrition lesson
- Never as an incentive or discipline
- Classroom, hallways, picnic areas, nurse's office--all are acceptable
- Use community and business volunteers to help

Best Ways to Serve

Introduce a variety of similar types of produce.



Best Ways to Serve



Limitations on Service


Dips for "veggies"

- Low-fat yogurt-based
- Low-fat dips in 1 to 2 Tablespoon serving sizes



Factors to Consider

- Grade level
- Maturity of students
- Time needed to serve students
- Time needed to prepare and clean up



Important Considerations

- Determine:
 - Appropriate produce to serve and serving size
 - Best methods for distributing and promoting FFVP to students (with stakeholder input)
- Anticipate needs
- Keep stakeholders informed
- Respond to reports of trash/messes

Knowledge Check: Question 1

Underline items that are NOT allowable

Peaches, trail mix, fresh strawberries, peanut butter, kumquats, rutabagas, parsley, low-fat dip, carrot, apples, apple sauce, sautéed yellow squash, store-bought juice, 100% fresh orange juice prepared in class

Knowledge Check: Answer


Underline items that are NOT allowable

Peaches, trail mix, fresh strawberries, peanut butter
kumquats, rutabagas, parsley, low-fat dip, carrots,
apples, apple sauce, sautéed yellow squash, store-
bought juice, 100% fresh orange juice prepared in
class

Knowledge Check: Question 2

TRUE or FALSE?

You must re-wash pre-packaged, pre-washed, ready-to eat produce.




Knowledge Check: Answer

TRUE or FALSE?

You must re-wash, pre-packaged, already washed, ready-to eat produce.


FALSE. It is actually unsanitary to re-wash pre-packaged, pre-washed, ready-to eat produce.



Knowledge Check: Question 3

TRUE or FALSE?

You may only serve fruits and vegetable in one location at a time.




Knowledge Check: Answer

TRUE or FALSE?

You may only serve fruits and vegetable in one location at a time.

FALSE. Serving in multiple locations allows easier access to all children.



Segment Three



The Business Side

Identify the Fruit or Vegetable



Yellow Papaya



Kiwi Fruit



Dragon Fruit



Kiwano Melon



Artichoke





Documentation

- Take time to organize a good system.
- Your program will run smoothly and more children will be able to participate!

Documentation: Best Practices

Keep a file with folders or sections labeled:

- Contact Information
- Invoices
- Monthly Claims
- Nutrition Education Materials
- School/Business Partnership Agreements
- Purchase Order Information
- Vendors/Local Farmers

Documentation: Best Practices

- Ensure claims are correct
- Include only allowable FFVP costs
- Submit claims within 30 days
- Unused funds are forfeited!



Documentation: Retention

Public and Charter Schools:

Follow Texas Education Agency (TEA) rule of **five years** retention for all records



Program Costs

May be different from allowable costs in the NSLP/SBP

Operating costs

- Expenses related to running the FFVP

Administrative costs

- Expenses related to program planning, documentation and other management activities



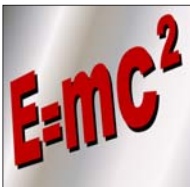
Formula for Reimbursement

Using the FFVP Allocation Exercise

FFVP Allocation = \$38,700

\$38,700 x .90% = \$34,830

\$38,700 x .10% = \$3,870



Scenario One: Questions

- How much of the costs below will be reimbursed for produce and allowable operating costs?
- How much will be reimbursed for administrative costs?
- Is there any remaining allocation money?

Total year's fruit/vegetable costs	\$28,000
Total year's operating labor and small supplies/other costs	\$5,000
Total administrative costs:	\$2,000

Scenario One: Answers

- How much of the costs below will be reimbursed for produce and allowable operating costs?
\$33,000
- How much will be reimbursed for administrative costs?
\$2,000
- Is there any remaining allocation money?
\$3,700 but it will be forfeited by the school.

Total year's fruit/vegetable costs	\$28,000
Total year's operating labor and small supplies/other costs	\$5,000
Total administrative costs:	\$2,000

Scenario Two: Questions

- How much of the costs below will be reimbursed for produce and allowable operating costs?
- How much will be reimbursed for administrative costs?
- Is there any remaining allocation money?

Total year's fruit/vegetable costs	\$30,000
Total year's operating labor and small supplies/other costs	\$5,000
Total administrative costs:	\$4,000

Scenario Two: Answers

- How much of the costs below will be reimbursed for produce and allowable operating costs?
\$34,830. Reimbursement cannot exceed 90%
- How much will be reimbursed for administrative costs?
\$3,870. Reimbursement cannot exceed 10%
- Is there any remaining allocation money?
No. \$300 balance will not be paid since the entire allocation of \$38,700 was used.

Total year's fruit/vegetable costs	\$30,000
Total year's operating labor and small supplies/other costs	\$5,000
Total administrative costs:	\$4,000

Scenario Three: Questions

- How much of the costs will be reimbursed for produce and allowable operating costs?
- How much will be reimbursed for administrative costs?
- Is there any remaining allocation money?

Total year's fruit/vegetable costs	\$32,000
Total year's operating labor and small supplies/other costs	\$5,000
Total administrative costs:	\$2,000


Scenario Three: Answers

- How much of the costs below will be reimbursed for produce and allowable operating costs?
\$36,700.
- How much will be reimbursed for administrative costs?
\$2,000.
Why will the school be reimbursed more than the maximum of \$34,830?
Excess administrative funds were used to cover the operating costs

Total year's fruit/vegetable costs	\$32,000
Total year's operating labor and small supplies/other costs	\$5,000
Total administrative costs:	\$2,000

Financial Best Practices

- Separate FFVP labor from other CN Program labor costs
 - Always pro-rate costs
- Budget administrative expenses carefully
 - 10% allocation limitation
- Expenses should be reasonable and support FFVP goals



Claim for Reimbursement

- Claims for reimbursement must be submitted every 30 days
- Submit claims through TX-UNPS
- The claims is delinquent after 60 days

TX-UNPS Instructional Video

- <http://www.texasagriculture.gov/txunps-training/index.html>

District wide FFVP budget overview for the program year (2010-2011)

Claim Month	Adj. Number	Claim Status	Date Received	Date Processed	Earned Amount
Jul 2010					\$0.00
Aug 2010	0	Processed	11/03/2010	09/30/2010	\$0.00
Sep 2010	0	Processed	12/10/2010	10/31/2010	\$13,510.35
Oct 2010	0	Processed	01/30/2011	11/30/2010	\$13,704.60
Nov 2010	0	Processed	01/12/2011	12/31/2010	\$5,866.11
Dec 2010	0	Processed	02/16/2011	01/31/2011	\$13,859.66
Jan 2011	0	Processed	03/29/2011	04/30/2011	\$13,275.33
Feb 2011	0	Processed	04/21/2011	03/31/2011	\$12,245.41
Mar 2011	0	Processed	05/10/2011	04/30/2011	\$14,046.22
Apr 2011					\$0.00
May 2011					\$0.00
Jun 2011					\$0.00
Year to Date Totals					\$98,574.67
Total Available Amount					\$28,141.88

District wide monthly FFVP budget detail for the month of December

Adj. Number	Date Received	Date Accepted	Date Processed	Earned Amount	Status
0	01/12/2011	01/13/2011	12/31/2010	\$8,869.11	Processed
Total Earned				\$ 8,869.11	

District wide monthly detail for the individual sites (schools)


School Nutrition Programs TX-UNPS										
Fresh Fruit and Vegetable Program Claim Summary										
Month/Year	Adjustment Number	Date Submitted	Date Accepted	Date Forwarded	Reason Code					
Site Claim Summary										
0111 - BROWN ISD						Prevention	Claim Amount	Grant Amount	Swamp Amount	Food Amount
Fresh Fruit and Vegetable Expenditures:						01/10/2011	01/10/2011	01/10/2011	01/10/2011	Original
Jul 2010 - Jun 2011 : Fresh Fruit and Vegetable Expenditures						\$2,600.29	\$2,600.29	\$2,600.29	\$2,600.29	\$2,600.29
Site Total						\$2,600.29	\$2,600.29	\$2,600.29	\$2,600.29	\$2,600.29
0113 - SANICA MARIEA ISD						Prevention	Claim Amount	Grant Amount	Swamp Amount	Food Amount
Fresh Fruit and Vegetable Expenditures:						02/13/2011	02/13/2011	02/13/2011	02/13/2011	Original
Jul 2010 - Jun 2011 : Fresh Fruit and Vegetable Expenditures						\$2,133.20	\$2,037.44	\$2,133.20	\$2,133.20	\$2,133.20
Site Total						\$2,133.20	\$2,037.44	\$2,133.20	\$2,133.20	\$2,133.20
0110 - D D BACHAR ISD						Prevention	Claim Amount	Grant Amount	Swamp Amount	Food Amount
Fresh Fruit and Vegetable Expenditures:						02/27/2011	02/27/2011	02/27/2011	02/27/2011	Original
Jul 2010 - Jun 2011 : Fresh Fruit and Vegetable Expenditures						\$2,075.93	\$1,942.06	\$2,075.93	\$2,075.93	\$2,075.93
Site Total						\$2,075.93	\$1,942.06	\$2,075.93	\$2,075.93	\$2,075.93
0121 - DONALDIA ISD						Prevention	Claim Amount	Grant Amount	Swamp Amount	Food Amount
Fresh Fruit and Vegetable Expenditures:						02/10/2011	02/10/2011	02/10/2011	02/10/2011	Original
Jul 2010 - Jun 2011 : Fresh Fruit and Vegetable Expenditures						\$2,054.69	\$1,790.58	\$2,054.69	\$2,054.69	\$2,054.69
Site Total						\$2,054.69	\$1,790.58	\$2,054.69	\$2,054.69	\$2,054.69
Claims Total						\$9,868.11	\$9,468.11	\$9,868.11	\$9,868.11	\$9,868.11

Knowledge Check

TRUE or FALSE?

Unused funds can be used for next year's program.

FALSE. Unused funds cannot be used for the next year's program and will be forfeited.




Knowledge Check

FILL IN THE BLANK

Claims for reimbursement must be submitted every ____ days using TX-UNPS. After ____ days the claim is delinquent.


30 days
60 days



Knowledge Check

TRUE or FALSE?

The only requirement when making revisions to your program is to keep a copy in your files.



FALSE. Revisions must also be submitted to klara.katselnick@texasagriculture.gov for approval.


Segment Four:



Nutrition Education and
School/Business Partnerships

Nutrition Education in the FFVP

- The FFVP offers many children their first exposure to fresh fruits and vegetables.
- Be original, fun, colorful and unusual!



<http://www.coloring.ws/fruit.htm>

[Home](#) | [Free Coloring](#) | [Free Games](#) | [Free Puzzles](#) | [Freebies](#) | [Top 10](#) | [New 25](#)

Fruits and Vegetables

Fruits and Vegetables Coloring Pages 1

[Cartoon 1](#)
[Cartoon 2](#)
[Cartoon 3](#)
[Cartoon 4](#)

[with Animals](#)
[Realistic 1](#)
[Realistic 2](#)
[Realistic 3](#)
[Realistic 4](#)
[Realistic 5](#)





apple apple apple

[DAILY SCHEDULE](#)
[DAILY COLORING](#)
[DAILY GAMES](#)
[DAILY EDUCATIONAL BIG ACTIVITIES](#)
[DAILY SCHOOL SCHEDULE](#)
[DAILY SCHEDULE](#)
[DAILY SCHEDULE](#)
[DAILY SCHEDULE](#)

Visit some of our coloring and cartoon sites!

<http://www.ksre.ksu.edu/humannutrition/freshfruitsandvegetables.htm>

What can you get for \$6 when buying fruits and vegetables???

What can you get for the same money as your usual groceries?

We at the [Department of Human Nutrition, Kansas State University](#) decided to see what we could buy. We went to look for the best value of fruits and vegetables we could get.

The food store displays show different ways to spend \$6. We tried to get the most fruit and vegetables for the least money. We bought apples, oranges, grapes, kiwis, grapes, cantaloupe, and pears and the more vegetables. A box of the apples was the best value. We bought a dozen in the produce department. To find the price we have taken the weight times the price per pound. If you have your own scale, use the calculator and do the math for you.

The last four pictures show how the price of fruits and vegetables goes up when you choose specific products, or the produce store does some of the best preparation work for you.

<p>Item #1 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99</p> <p>TOTAL \$23.88</p>	<p>Item #2 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99</p> <p>TOTAL \$23.88</p>	<p>Item #3 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99</p> <p>TOTAL \$23.88</p>	<p>Item #4 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99 12 lbs Apples \$1.99</p> <p>TOTAL \$23.88</p>
---	---	---	---

For more information contact Page 1001, KSU, over the phone www.ksre.ksu.edu

USDA Food and Nutrition Service

<http://teamnutrition.usda.gov/resources/cnak.html>

USDA United States Department of Agriculture

Food and Nutrition Service

40 Years: 1969-2009

Home | About | What's New | Help | Contact Us | En Español

Fresh Fruit and Vegetable Program

Team Nutrition FFVP Resources

USDA's Team Nutrition has a number of materials you may find useful in your program. Many are available. Free of charge, for online ordering. The following are some of the many items available for download from the Team Nutrition web:

- Community Nutrition Action Kit
- Eat Smart: Play Hard! Activity Sheets
- Pack Your Snacks and Go!
- Eat Smart: Play Hard! Lesson Plans
- Taste the Culture
- Eat Smart: Play Hard! Brochures, How-Padders and Handouts
- Grab Snacks and Easy Snacks Recipe
- Grab Snacks and Easy Snacks Brochure
- Parents and Kids Poster

School Meals

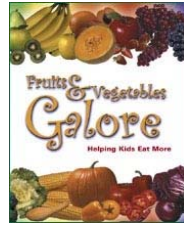
- National School Lunch
- After-school Meals
- Fresh Fruit & Vegetable
- Breakfast Expansion
- School Breakfast
- Special Milk

Get AHEAD

- Team Nutrition
- Nutrition-Food Service Program
- Child and Adult Care Food Program

Last modified: 04/22/2010

Fruits and Vegetables Galore




Home/Food Service/Fresh Fruit and Vegetables



Home/Resource Library/Instructor's Guide for Fruits and Vegetables Galore



Plant an outside garden

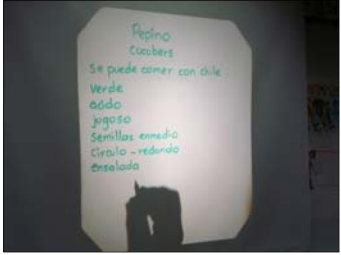


Classroom Activities



I love apples.
They are green.
They taste good.
They are

Classroom Activities



Pepino
Cucubers
Se puede comer con Chile
Verde
adido
jugoso
Semillas comestibles
Circular - redonda
ensalada

Classroom Activities



Show and Tell



Fruit and Vegetable Display












School Benefits

- Children have a more enriching educational experience
- Defrays non-allowable costs
- Business community takes responsibility for quality of education
- Student achievement is increased through expanded opportunities.



Business Benefits

- Increase health of future work force
 - "A child who is hungry and cannot learn may become a man or woman who cannot earn."
- Influence public education
- Boost employee morale through volunteerism
- Rural communities keep kids and keep jobs local



How to Form a Partnership

- Develop wish list of partner possibilities.
- Work together to define measurable objectives.
- Develop a written agreement.
- Make sure all stakeholders are involved or communicated to.

Examples

- Business provides funds and equipment, school publicly credits business.
- Business provides educational materials and professional volunteers to teach.
- Use county extension materials and staff.
- Find interns from colleges and universities.

Examples

- Cultural center discussed cultures that do not eat processed foods.
- Local farmers' market featured fruit/vegetable of the month.
- Dental professionals demonstrated results of sugary snacks and promoted good oral hygiene.
- City brought in exercise programs to enhance healthy lifestyles.
- Food vendors held an open house.
- Companies provided computer hardware and software promoting fruits and vegetables

Partner Recognition

- Introduce as new "partner in education".
- Use school newsletter.
- Have a special assembly as a kick off.
- Put signs in the hallways.
- Invite partner to special school events.
- Assist businesses in community projects.

Obtain free or low-cost promotional items



Class Resources

- Training Handout
- Activity Workbook
- Networking
 - send your program pictures to TDA
- Websites and resources



FFVP Home Page

www.squaremeals.org

square meals
Nourishing Children's Bodies and Minds

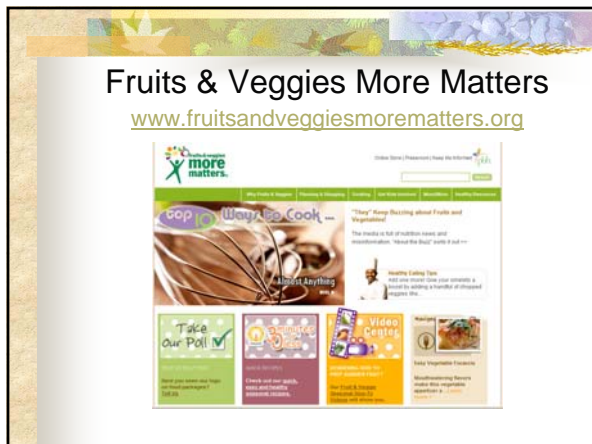
Food & Nutrition Division

- RESOURCES AND TO ORDER MATERIALS
- TEACH PUBLIC SCHOOL NUTRITION POLICY
- SCHOOL MEAL PROGRAM OVERVIEW
- FOR PARENTS
- FOR CHILD NUTRITION PROFESSIONALS
- FOR KEYS

Choose Fresh Fruit and Vegetable Program for Program Handbook and other resources.















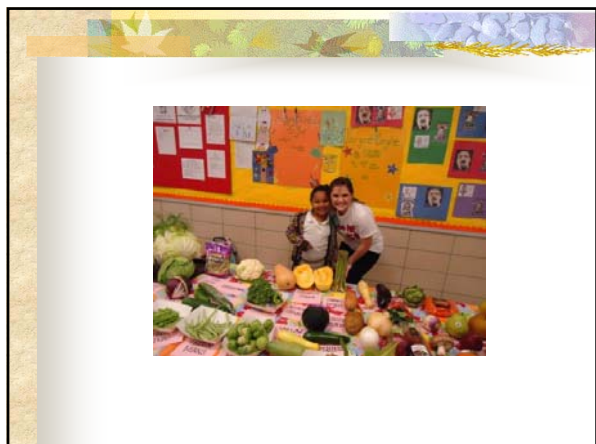













Implementation: Update Your Plan

- Manage your program according to the implementation plan on your application
- Make necessary changes to improve your program

Implementation : Update Your Plan Activity

- What have you learned today that will enrich your program?
- What changes might you need to submit?

TDA's Role



- Provide technical assistance
- Hold training sessions
- Process reimbursement claims
- Encourage collaborations
- Conduct onsite visits
- Promote nutrition education

Contact Information

Klara Katselnik (Claims/Program)
Klara.katselnik@TexasAgriculture.gov
 (512) 463-2344

Eric Brown (Training)
ericbrown@TexasAgriculture.gov
 (512) 463-7060

Non-Discrimination Statement

This service (or product) is provided through the Texas Department of Agriculture's school nutrition education, and outreach program funded by the U. S. Department of Agriculture, Food and Nutrition Service.

In accordance with Federal Law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability. To file a complaint of discrimination, write USDA, Director, Office of Adjudication, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410 or call toll free (866) 632-9992 (Voice). Individuals who are hearing impaired or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish). USDA is an equal opportunity provider and employer.



Food and Nutrition Division

3E'S OF HEALTHY LIVING

Education, Exercise and Eating Right

Food and Nutrition Division (FND) produced this material with federal funds for FND-sponsored training events and as a tool for attendees to reference and use for training their own staff. No part of this publication may be reproduced in any form or by any means for profit or for any purpose other than use in USDA Food and Nutrition Service (FNS) programs. FND cannot guarantee that non-FND sponsored program training will contain current or correct information. Contractors should contact their FND Field Operations Office if there are any questions about information received during training.

This service (or product) is provided through the Texas Department of Agriculture's school nutrition education, and outreach program funded by the U. S. Department of Agriculture, Food and Nutrition Service. In accordance with Federal Law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability. To file a complaint of discrimination, write USDA, Director, Office of Adjudication, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410 or call toll free (866) 632-9992 (Voice). Individuals who are hearing impaired or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish). USDA is an equal opportunity provider and employer.