

The following samples are intended to give you guidance on what the grant review committee is looking for, regarding format. Please, use this sample as a resource for formatting purposes. Please, make sure your objectives, activities & timeline and budget are unique to your grant program. Our grant review committee expects to see high quality, thoughtful and creative applications that leverage local resources. *If you have more questions on the grant application please, contact Ali Zipparo directly at 802-505-1822 or alexandra.zipparo@vermont.gov*

3. Objectives, Activities & Timeline

Objectives and Activities	Timeline
<p>CAFETERIA Objective: Improve whole food processing capabilities to improve the quality of menu items served in the school food system.</p> <p>Activities</p> <ul style="list-style-type: none"> • Buy a food processor, slicer & knives to prepare local, fresh, & whole foods. 	1/16-6/16
<p>CAFETERIA Objective: Increase the amount of whole and local foods being served in the school food program.</p> <p>Activities</p> <ul style="list-style-type: none"> • Expand local and fresh options on the salad bar through 2 relationships with local farmers. • Increase lunch menu options to accommodate student taste testing preferences and incorporate more locally available food. • Support Food Service staff training around processing and cooking with local whole foods. 	<p>6/16-6/16</p> <p>3/16-6/16</p> <p>1/16-6/16</p>
<p>CLASSROOM Objective: Increase the opportunities for students to experience hands-on activities with local foods.</p> <p>Activities</p> <ul style="list-style-type: none"> • Continue cafeteria taste testing program with opportunity for students to help prepare and serve local food recipes during lunch. • Develop taste testing schedule that matches classroom curriculum activities • Utilize the ‘Food Cart’ for classroom cooking and taste testing activities. Need to procure additional cooking utensils & basic baking supplies. 	<p>3/16-6/16</p> <p>3/16-6/17</p> <p>3/16-6/17</p>
<p>CLASSROOM Objective: Create opportunities for curriculum framework development around food, farms, & nutrition education.</p> <p>Activities</p> <ul style="list-style-type: none"> • Coordinate 1-on-1 VT FEED and teacher consultation on FTS curricula development. 	1/16-12/16
<p>COMMUNITY Objective: Build FTS relationships and connection with local community.</p> <p>Activities</p> <ul style="list-style-type: none"> • Coordinate farm and food focused field trips to create farmer connections and appreciation for the culinary arts. • Expand school community garden activities during & after school that will engage the community. 	<p>5/16-6/17</p> <p>6/16-9/16</p>
<p>COMMUNITY Objective: Increase community coordination and involvement in FTS activities at Anywhere Central School.</p> <p>Activities</p> <ul style="list-style-type: none"> • Hire FTS Coordinator to organize activities, seek sustainable funding, and guide Committee. • Maintain FTS Committee and an engaged community that involves parents, farmers, businesses, teachers, & administration. • Recruit community members as classroom volunteers, chaperones, or to assist with food production, preparation and processing events. 	<p>1/16-6/17</p> <p>1/16-6/17</p> <p>5/16-6/17</p>

7. Proposed Project Budget

<i>Task</i>	<i>Total</i>	<i>In-Kind Match</i>	<i>Comments & Explanation</i>
Cafeteria			
Buy kitchen equipment for procession whole, local foods	\$1300	\$480*	Food processor, knives, vegetable slicer
Local food purchases from area farms	\$2000		Expected purchase with 4 new farmers (meat, fruit, vegetables, or other local ag products)
Food Service Professional Development about cooking & processing local food	\$2000	\$500**	Include VT FEED consultation at ACS and staff's attendance at workshops, conferences
Classroom			
School-wide Taste Testing program	\$300		Purchasing recipe ingredients %/or local foods for cafeteria taste testing
Procure supplies 'Food Cart' for classroom cooking and taste testing preparation activities	\$200	\$200***	Additional cooking supplies still needed
Classroom curricula consultation to incorporate food, farm, nutrition ed.	\$800	\$300t	4 VT FEED 8-hour sessions at ACS & coverage of 1 substitute teacher
Community			
Continuation of farm and food field trips & classroom connections	\$400	\$400tt	Busing costs for each classroom to participate in at least 2 field trips annually
Community Participation	\$0		Includes support of FTS Committee and community events
Project Coordinator	\$3000	\$2000ttt	Reporting, meeting attendance, activity coordination (120 hrs. over 15 mos.)
Total	\$10,000	\$3,880	Total Value: \$13,880

* 50% cost share from 2016 Food Service Equipment Grant to purchase industrial food processor.

** Match is ACS professional development support for food service trainings and workshop attendance.

*** Community donations of cooking utensils and supplies to stock food cart

t ACS internal budget will cover 1 substitute teacher pay (\$75/ day x 4 days = \$300) [would require two substitutes to roam across classrooms as VT FEED consultation occurs throughout the school day]

tt PTO & ACS internal budgets cover busing costs for classrooms attending farm field trips (\$200 each)

ttt Non-Profit organizational partner contribution toward project coordination