

Provided below is an example of some of the areas of the grant where folks have had challenges in the past. This is not a set in stone; follow this to the letter but an example of what these sections could look like.

If you have more questions on the grant application please, contact Koi Boynton directly at 802-828-2084 or koi.boynton@state.vt.us

Good luck!

1. Project Summary

The goal of the Anywhere Central School (ACS) Farm to School program is to enhance and expand the current food education program by helping students and community members understand the complex connection between the environment, our food, and the local economy. Over the past 2 years the (ACS) Farm to School Committee has developed a Farm to School (FTS) action plan and has engaged committee members, teachers, administrators, students, food service, parents and students in outstanding program development and community outreach activities. Students have participated in lunch-time taste tests, reinvigorated the school community garden, and incorporated more garden-grown produce into the school lunch program. These school and community outreach efforts have resulted in a motivated FTS Committee and a community supportive of the clear plan to integrate food, farm and nutrition educational activities into ACS. Building upon the existing cafeteria, school garden and classroom food-based activities, ACS is committed to the following FTS Program goals over the next 18 months: expanding the sourcing and serving of more whole and local foods in the school’s food program; cultivating connections between students, farmers, and community members based upon hands-on relationships around local foods; and fostering food, farm and nutrition education throughout the school environment – within the classroom curricula, the cafeteria meals, and in healthy home habits. Implementation of this collaborative Farm to School vision will improve nutrition and health at Anywhere Central School, connect the community with the farmers who support their local food system, and ultimately teach us each to live more sustainably and happily make healthier eating choices.

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. | 1/12-6/12 |
| <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. | 6/12-6/13 3/12-6/13 1/12-6/12 |
| <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. | 3/12-6/13 |

| | |
|--|--|
| <ul style="list-style-type: none"> • 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>3/12-6/13</p> <p>3/12-6/13</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. | <p>1/12-12/12</p> |
| <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>5/12-6/13</p> <p>6/12-9/12</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>1/12-6/13</p> <p>1/12-6/13</p> <p>5/12-6/13</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 | \$1,000 | \$480* | Food processor, knives, vegetable slicer |
| Local food purchases from area farms | \$3,500 | | Contract with 4 new farmers (meat, fruit, vegetables, or other local ag products) |
| Food Service Professional Development about cooking & processing local food | \$1,000 | \$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 | \$300 | \$200*** | Additional cooking supplies still needed |
| Classroom curricula consultation to incorporate food, farm, nutrition ed. | \$1,900 | \$300t | 4 VT FEED 8-hour sessions at ACS & coverage of 1 substitute teacher |
| Community | | | |
| Continuation of farm and food field trips & classroom connections | \$500 | \$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 | \$3,000 | \$2,000ttt | Reporting, meeting attendance, activity coordination (120 hrs. over 15 mos.) |
| Total | \$11,500 | \$3,880 | Total Value: \$15,380 |

* 50% cost share from 2011 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