Child Nutrition Celebrations!

1. National School Lunch Week
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2. Big Apple Crunch
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3. Farm to School Month
   Slides 10-27
National School Lunch Week
October 10-14, 2022
Mechanicville City SD
Schuylerville CSD
East Greenbush CSD
Jeepers creepers! Look at all the colors! Mechanicville staff dressed as hippies, created a photo booth for students and offered a stellar meal!
Tie-dye cake batter!

Chicken nuggets with apple slices, broccoli, roasted potatoes, and tie-dye cake for dessert!

Schuylerville CSD

Groovy shirts, glasses, and headbands!
East Greenbush CSD

Totally far out flair in the cafe!
In October of every year, New Yorkers dress in red or green & take a bite out of a NY grown apple. Participating in the event helps promote eating local, and “keeps farmers farming”.

Check out some of the SFAs that participated this year:

- Bethlehem CSD
- East Greenbush CSD
- Schuylerville CSD
- Mechanicville City SD
- Salem CSD
- Lockport City SD
- Schenectady City SD
- Rotterdam-Mohonasen CSD

SED's Big Apple Crunch!
Bethlehem CSD

Elsmere Elementary School students were excited to take a bite out of a NY Grown Apple!

Mechanicville City SD

All students and staff at Mechanicville City SD had a blast celebrating!

East Greenbush CSD

East Greenbush CSD celebrated district wide with a few staff members dressed up in apple costumes!
Students from Paige Elementary School at Schenectady CSD!

Rotterdam-Mohonasen CSD

Salem CSD

Lockport City SD

Schenectady City SD

Students from Paige Elementary School at Schenectady CSD!
Congratulations Schuylerville CSD!

Every year FarmOn! asks schools to participate and send in photos of their Big Apple Crunch event. FarmOn! chooses the photo that they like the best and awards $1,000 toward a FarmOn! Victory Garden. This year Schuylerville CSD hosted the Big Apple Crunch and sent a photo using the tag #BigAppleCrunch, to FarmOn! and won!
Farm to School

- Frontier CSD & Hamburg CSD
- Buffalo City SD
- Saranac Lake CSD
- Mechanicville City SD
Anne’s child nutrition career began right out of college in 1991. She graduated from Niagara University with a bachelor’s in hotel/restaurant administration. Anne was hired as a cook/manager at Buffalo City SD and it was there that she was first introduced to Farm to School under the leadership of Bridget O’Brien Wood. As Anne would say “the rest is history! ”

Hamburg CSD is where she partnered with Tricia Miller, a volunteer with S.O.L.E. (Seeds of Living Education), and where Farm to School really became a passion. According to Anne, administration support is huge in Hamburg and they created a mission statement and action plan that really gave their Farm to School program staying power.

Anne is currently starting a Farm to School program at Frontier CSD.
Frontier CSD was recently awarded close to $60,000 to implement a new community garden with assistance from local farmers. Anne hopes to collaborate with local farmers to increase local produce in the national school lunch program. By utilizing local produce, this will introduce students to new fruits and vegetables.

Students will be introduced to local farmers, cooks and other community members to learn about farming and how to strengthen their local economy. Anne was successful in implementing similar gardens at Hamburg CSD.
NY FOOD FAN FAVORITES

BURGERS!

APPLES!

MEATSAUCE!

POTATO WEDGES!

GRAPE JUICE!

HOT DOGS!

Welch's Concord Grape Apple Juice
According to Anne, "School meals often get a bad rap, and, in my opinion, nothing has helped change the poor perception of school meals more than Farm to School. The more our program grew, the more we shared our meals on social media and participated in community events, the higher our participation climbed."
Advice for Starting a Farm to School Program

1. Reach out to the district to see who is interested in being part of the Farm to School team
2. Talk to produce vendors to see what local products are available
3. Highlight Harvest of the Month NY products on the menu
4. Reach out to VT (VTFEED.ORG) or NY (FINYS.ORG) Farm to School Institutes
Bridget sets the bar high as an example of passion and purpose in her work. In her 30 years as a Food Service Director, she has made amazing strides in promoting Farm to School initiatives, supporting local farmers as well as the local economy with food purchases, incorporating local, fresh, and culturally diverse foods into school meals, and so much more. She currently oversees one of the largest districts in the state, providing thousands of daily meals and overseeing 460 staff members who assist her in making it all happen.
New York State Governor Kathy Hochul nominated Bridget O’Brien-Wood, the Director of Child Nutrition Services at the Buffalo City School District, for the U.S Department of Education’s Recognizing Inspiring School Employees (RISE) Award. The RISE award recognizes classified school personnel that provide “exemplary service to students”.

The Secretary of Education will select a candidate to receive the RISE award in Spring of 2023.

Congratulations to Bridget for this amazing accomplishment!
Local Emphasis

- Incorporate local foods into meals.
- Their use of local NY foods has qualified Buffalo City SD for the 30% NY initiative every year since it began!
Posters displayed at Buffalo City SD, in partnership with Cornell Cooperative Extension.
BUFFALO CITY SD USES AN INNOVATIVE WAY TO SERVE MEALS FROM A FOOD TRUCK!

THE FOOD TRUCK PROVIDES STUDENTS WITH LOCALLY SOURCED PRODUCTS DURING THE SCHOOL YEAR AND SUMMER MONTHS.

THE FOOD TRUCK UTILIZES STUDENT WORKERS FROM THE SCHOOL'S CULINARY BASED PROGRAMS TO BUILD THEIR REAL WORLD EXPERIENCE AND MAKE THEM MORE EMPLOYABLE ONCE THEY GRADUATE.
NY Yogurt, NY cheese stick, fruit, veggies, grahams crackers, and NY milk.

Each school gets a box of local hydroponic lettuce every week.

Christine Peterson, Assistant Supervisor Food Service and Ruth Ares, Cook Manager
Passionate Buffalo City School staff!
Ruth has been the Food Service Director at Saranac Lake CSD for 12 years. Prior to that, she was a Culinary Arts Instructor at Paul Smith College.

While working as a Food Service Director, she has participated in Farm to School for 11 years, allowing her to create healthy menus while supporting local farms. Her staff are an important part of her program, and one of her “best practices” is ensuring all staff feel they are working as a unit!

Ruth also plays a pivotal role in helping new Food Service Directors in NYS as a Master Instructor for SED.
This pumpkin bar was made by prepping and baking a fresh pumpkin from Peru, NY!

Saranac Lake CSD utilizes many local farms to create their menu!

Students are provided pamphlets informing them of Farm to School facts and the menu featuring farms Saranac CSD partnered with!

They have three school gardens they use to serve their home grown produce in the cafeterias!

A labeled map hangs in the cafeteria to show where their local foods come from!
Saranac Lake CSD partners with Cornell Cooperative Extension to have students taste new foods and vote if they want to keep it on the menu! They conduct surveys with students to determine interest and knowledge regarding their participation in Farm to School!

Saranac Lake CSD obtained the 30% NY initiative!
Deb Mackey has been in the food service industry for fifty years! In February, Deb will celebrate 3 years at Mechanicville City SD where her hard work and dedication to the program are evident in the fresh meals she serves and the welcoming environment she fosters.

Deb is passionate about buying local and supporting the community with Farm to School initiatives. She is hoping to achieve the 30% NY initiative by procuring local milk, beef, and produce.

Deb shares all her knowledge as a Master Instructor for the SED CN Program, offering education and support to other school districts!
Each week Mechanicville City SD celebrates NY Thursday, offering products procured from NYS and local farms. Farm Fresh Friday (Second Friday of every month) encourages all students to try a fruit or vegetable they haven't tried before.

Local favorites: apples, blueberries, applesauce, milk, and fresh vegetables such as carrots and broccoli.

Deb and her team celebrated National Farm to School Month with a salad bar filled with fresh, local produce.
New York Products

- Fresh produce
- All beef hamburgers and hotdogs
- French Fries
Thank you to all of our participating schools!
Great Job!!

- Bethlehem CSD
- Salem CSD
- Lockport City SD
- Schenectady City SD
- Rotterdam-Mohonasen CSD

- Mechanicville City SD
- Schuylerville CSD
- East Greenbush CSD

- Frontier CSD
- Buffalo City SD
- Saranac Lake CSD

If you have pictures or best practices to highlight, please reach out to cnspotlight@nysed.gov