

NY Foods In NY Schools

Farm to School



EAST
ROCHESTER
UFSD

GREATER
SOUTHERN TIER
BOCES

BUFFALO CITY SD
MASSENA CSD

MECHANICVILLE
CITY SD

BROOME-
TIOGA BOCES

WATERFORD-
HALFMOON CSD

GLOVERSVILLE CSD
HERMON-DEKALB CSD

HUDSON CSD
HARTFORD CSD

BRUSHTON-MORIA
CSD

WEST SENECA CSD
MORRISVILLE-EATON CSD

JOHNSTOWN
CITY SD

BERNE-KNOX-
WESTERLO CSD

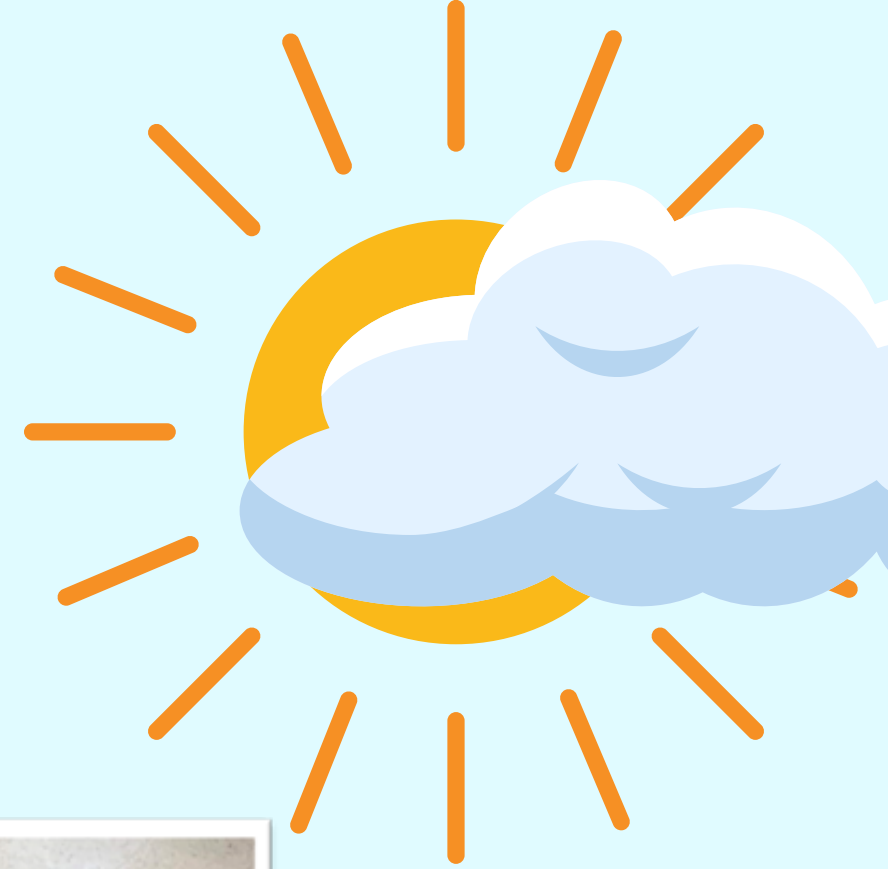
EAST GREENBUSH CSD
ROYALTON-HARTLAND CSD

SARATOGA CSD
SCHOHARIE CSD

SCHENECTADY
CITY SD

NISKAYUNA CSD
MORRISTOWN CSD

Fun Ways to Integrate Local Foods



- Harvest of the Month
- New Recipes
- Salad/Veggie Bar

- Seasonal Cycle Menu
- Taste Tests
- NY Thursdays



Salad bar at Schuylerville CSD



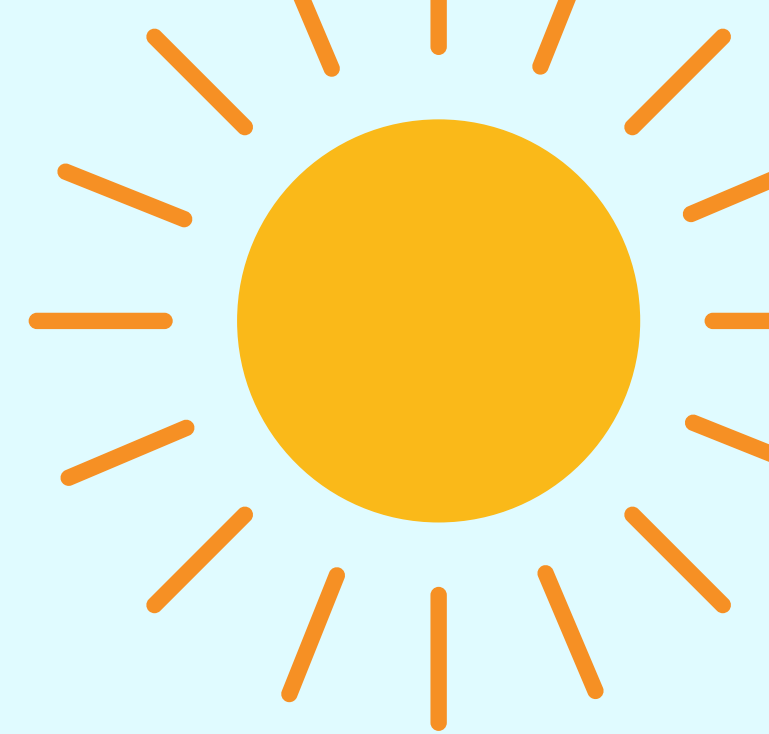
Northern NY Harvest of the Month
incorporating Agriculture Education



Taste Test at
Chenango Valley CSD



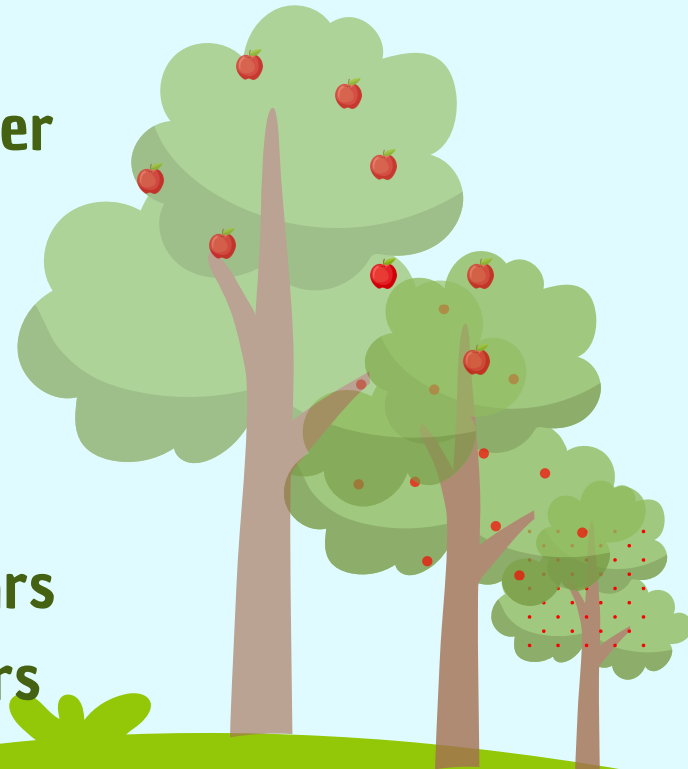
Local Foods for Schools (LFS)



\$11.86 Million LFS funds awarded to **159 SFAs** for the purchase of **local unprocessed food** for use in the National School Lunch and Breakfast Program!

Purchased Using LFS Funds:

- Apples
- Cauliflower
- Peas
- Spinach
- Eggs
- Kohlrabi
- Asian Pears
- Cucumbers



- Tomatoes
- Peppers
- Ground Beef
- Beef Tenderloin
- Chicken
- Butternut Squash
- Lettuce
- Onions

- Berries
- Maple Syrup
- Yogurt
- Potatoes
- Beets
- Cheese
- Watermelon
- Milk

- Green Beans
- Honey
- Kale
- Carrots
- Broccoli
- Cabbage
- Squash
- Corn on the cob

LFS purchases target socially disadvantaged and small business **local food** producers/vendors.



Farm fresh salad bar!
Mechanicville City SD

Incorporate fresh ingredients into school meals!

Mechanicville City SD



East Rochester UFSD

purchased **local** whole chickens from
Fisher Hill Farms, in Canandaigua, NY!

Food Service Director, Matt Cusimano, taught his staff
how to “break down” the whole chicken.

Now, they have enough local chicken for several meals!

NY Maple **Chicken** Sandwiches-
Oven roasted chicken breasts topped with lettuce, NYS **apples**, local
cheddar cheese, bacon and a house made raspberry Maple Mayo.

Served with pear and goat cheese salad with balsamic!

“East Rochester Meat Fabrication Lab”



IAN CLEMONS, COOK



**RECORD
BREAKING
PARTICIPATION
DAY!**

Greater Southern Tier (GST) BOCES



Healthy &
Appetizing NY
Lunch Meals!



Joe Kilmer, Regional Food Service Director

GST BOCES created a framework that allows each school district **freedom** and **flexibility** to serve **NY foods** on days that work best at each school!

Schools achieve access to **NY foods** in a meaningful way & avoid issues with delivery, freshness, and labor.



Click Here!

services

21 school districts
across 6 counties!

GST BOCES spends more than **\$1.7 million dollars** on NYS Foods each year!
That's **more** than 30% of their lunch food costs!

GST BOCES uses their
website & signage to
promote
CN Programs!



Hermion Dekalb CSD



Hermion Dekalb CSD used LFS funds to purchase fresh local produce to serve to students. Purchased items included onions, peppers, tomatoes, and more! The school had fresh apple slices almost every week, these were a hit with the kids!



Voting station using cherry tomatoes!

Students enjoyed fresh homemade salsa - this has now become a reoccurring menu item for the school.



The sixth grade class went on a field trip to Applewood Orchard. The apples were then processed in the kitchen. Students were served the apples the next day!

Mechanicville City SD

Local Fresh Meatloaf

Well
DONE



Using Local Food for Schools funds, Mechanicville purchased local ground beef from **Kilcoyne Farms** in Hudson Falls!



The fresh ground beef was used to make a delicious meatloaf lunch from scratch.



Students and staff loved the lunch, and were still talking about it the next day!



Royalton-Hartland CSD

Royalton-Hartland CSD held an agriculture day, providing opportunity for students to participate and learn.

Check it out!

Hydroponic set up and plant growth in the classroom



Outdoor garden space and composter!



Administrative support! Food Service Director and Superintendent of the school participate in this educational day.



Students learn about agriculture through classroom education, soil testing, an apple browning experiment, and more!



Broome-Tioga BOCES



Click Here!

Annie Hudock,
Senior Food
Service Director

Julie Raway,
Registered Dietitian
Oversees 15 Districts!



- Ways to **promote**
local foods:
- Farm to School
monthly newsletter
 - NY Thursdays
 - Harvest of the Month

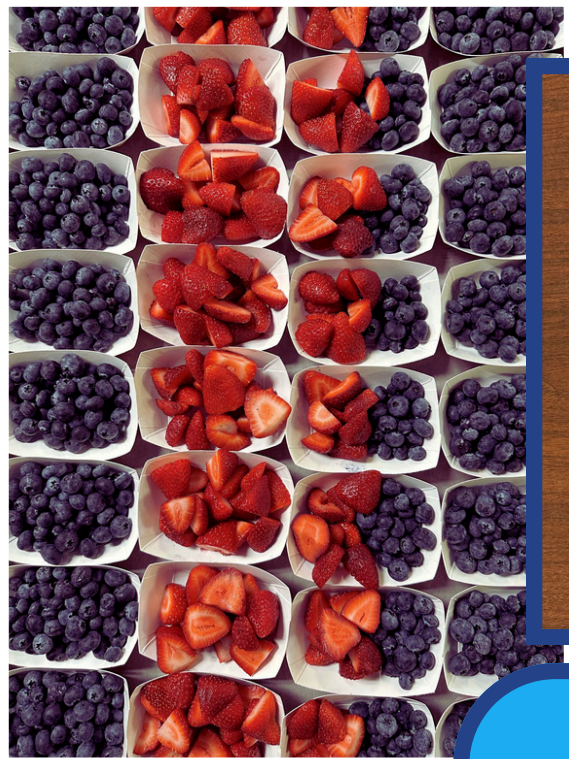
Nacho
Tray!

Broome-Tioga BOCES does an
incredible job incorporating **local** and
farm fresh foods into school meals at
their many school locations.

They engage their students through
taste testing, and constantly working to
develop more farm to school recipes.

Best Practice:
Geographic
Preference Bids

Salads! YUM!



Fill up on **roasted brussels**
sprouts and **carrots** with
fruit, and **whole wheat bread**!



Utilizing nearly
\$300,000 in LFS
funding!

Variety of
fruits and
veggies!



Massena CSD

Food Service Director Kristin Colarusso-Martin loves farm to school, supporting local farmers, and feeding kids good food.

Homemade Logo!



Best Practice: Kristin created a sub committee of the Local Wellness Committee to help with Farm 2 School initiatives!

LUNCH				
SEPTEMBER 2024				
Massena Central School District				
Monday	Tuesday	Wednesday	Thursday	Friday
	3	4	5	6
	Staff Development Day	Staff Development Day	Hamburger on a Roll Orange Glazed Carrots Fruit & Milk	Ham & Cheese Croissant Hash Brown Fruit & Milk
Cheese Calzone Marinara Sauce Garlicky Green Beans Fruit & Milk	Walking Tacos (HS & JH) Taco Salad (Elem) Refried Beans Fruit & Milk	Homemade Pizza Salad and a Roll Fruit & Milk	Chicken Tenders Roll Sweet Potato Fries Fruit & Milk	Tangerine Chicken Seasoned Rice Steamed Broccoli
Cuban Black Bean & Rice Bowl with Chicken Fruit & Milk	Chicken Salad Sandwich Three Sisters Salad Fruit & Milk	Homemade Pizza Salad and a Roll Fruit & Milk	Loaded Potato Bowl with Chicken, Mashed Potatoes, Gravy, and Corn Fruit & Milk	Breakfast for Lunch! French Toast Sticks Hash Browns Sausage Fruit & Milk
Chicken Fajita Bowl Salsa, Rice, and Black Beans Fruit & Milk	Meatball Sub With Marinara Sauce Roasted Corn on the Cob Fruit & Milk	Homemade Pizza Salad and a Roll Fruit & Milk	Egg Salad Sandwich Pasta Salad Crunchy Veggie Fruit & Milk	Chicken Caesar Salad Garlic Knot Haudenosaunee Strawberry Drink Fruit & Milk
Chicken Parmesan Sandwich Green beans Fruit & Milk				
Monday's Alternates Hotdog on a Bun PB&J Sandwich w/ cheese stick	Tuesday's Alternates Ham & Cheese Sandwich PB&J Sandwich w/ cheese stick	Wednesday's Alternates Salad Bar (HS) / Chef Salad PB&J Sandwich w/ cheese stick	Thursday's Alternates Turkey & Cheese Sandwich PB&J Sandwich w/ cheese stick	Friday's Alternates Chicken Patty PB&J Sandwich w/ cheese stick

Kristin designed a logo displayed on the serving line on days local foods are served. The logo was added to the menu to show which meals feature local items, and the logo is on staff name tags so students and teachers know food service employees names!

Flyer used to notify staff and families about local foods and when to expect them!



MASSENA CENTRAL SCHOOL DISTRICT

FARM TO SCHOOL ALERT

TUESDAY, JANUARY 9TH, 2023

LUNCH MENU - ALL SCHOOLS

LOCAL ITEM: EGGS (EGG SALAD SANDWICH)

TRIPLE H FARMS
HOPKINTON, NY
[HTTPS://WWW.FACEBOOK.COM/TRIPLEHFARMSBEEF/](https://www.facebook.com/TRIPLEHFARMSBEEF/)

DISTANCE TRAVELED TO GET TO STUDENTS PLATES: 21 MILES

SERVING FRESH FOOD TO KIDS AND SUPPORTING LOCAL FARMERS



Some elementary teachers use farm to school as a learning opportunity to teach kids about local foods.





Big Apple Crunch Celebrations Throughout NY State!



SED's Big Apple Crunch

East Greenbush
CSD used local
Windy Hill
Orchard apples!



Morristown CSD



Saratoga CSD



Morristown CSD



Gloversville CSD
Schoharie CSD
and
Hartford CSD
celebrate Big
Apple Crunch!



Schenectady
City SD
and
Niskayuna CSD
celebrate Big Apple
Crunch!



Morrisville-Eaton
CSD
So cool!





**Morristown
CSD**

**Waterford-Halfmoon
CSD**



Buffalo City SD



**Hudson
CSD**

BRUSHTON-MOIRA CSD BIG APPLE CRUNCH

Students and staff worked together to make the day extra special by creating a giant apple!

GoPanthers!

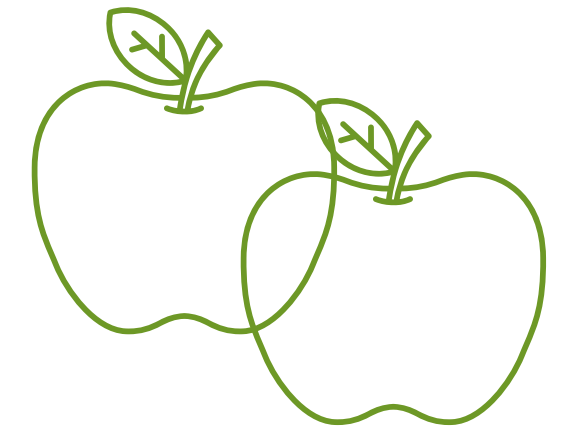
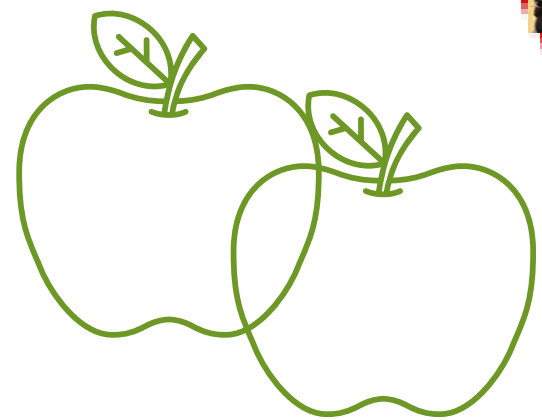


The school mascot greeted the students during the Big Apple Crunch Celebration.

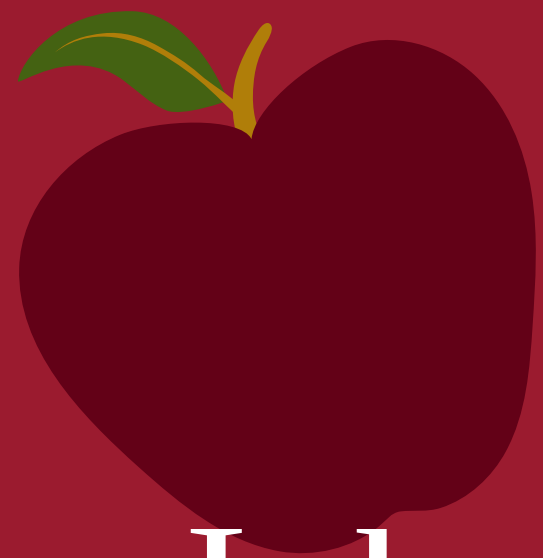


West Seneca CSD

Students and their families
enjoyed **locally farmed**
apples!



Winchester Potters School Community participated in the **big apple crunch** challenge
at the **Freaky Friday Fall Festival!**



Johnstown City SD

High school students
enjoyed showing off thier
red and green outfits and
playing games like
“apple snap”,
a fun alternative to
bobbing for apples.



Berne-Knox-Westerlo CSD

Big Apple Crunch!

Apples and
Cider!



→
Cafeteria
Crunch!



Farm to School Resources

USDA Guidance

Visit the USDA Farm to School Website:

<https://www.fns.usda.gov/f2s/farm-to-school>

USDA Local Procurement Guidance:

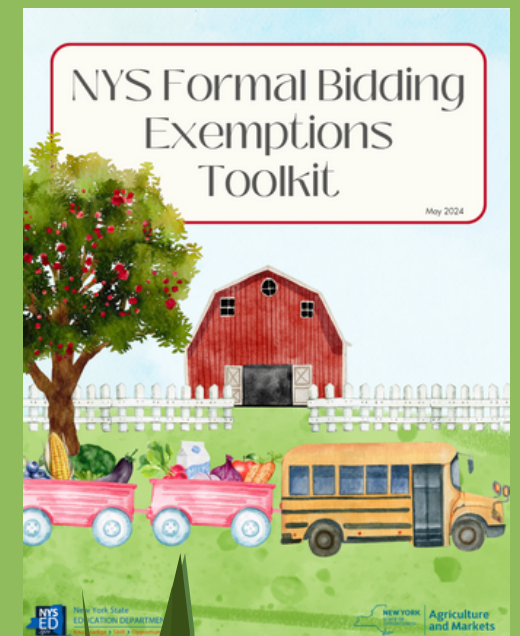
<https://www.fns.usda.gov/f2s/procuring-local-foods>

NYS Formal Bidding Exemption Toolkit

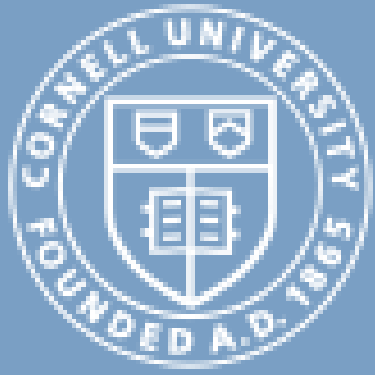
The toolkit was created to assist SFAs in properly utilizing the formal bidding exemptions available when procuring NYS foods and milk.

Toolkit includes:

- step-by-step instructions
- checklists
- resource links and
- FAQs



*Utilize resources to continue
growing your program!*



Cornell Cooperative Extension (CCE), Harvest NY Farm to School Coordinators

F2S Coordinators are available to help SFAs connect to local farms and producers.



- Farm to School Coordinator Map
- 30% NY Eligible Product Database
- NY Food Database



CCE helps to navigate local procurement & provide technical assistance to allow for long term success!

Click the links!



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Becky O'Connor



Lizzy Cooper



SJ Whelan



Meghan Dohman



Katie Sheehan-Lopez



Kristy Apostolides



Amy Bly

Visit CCE Harvest NY website:

<https://cals.cornell.edu/cornell-cooperative-extension/work-teams/new-york-state-farm-school>

NYSED awarded **\$2.1M** in **Farm to School** Federal Formula Grant Funding!

Funding Objectives

- Build & increase capacity of participating schools to procure and use local food in program meals
- Provide agricultural and culinary education



NYSED partnering with CCE, Harvest NY to host:

click here
to →
register!

1. NY Farm to School Summit - *It Takes a Village*

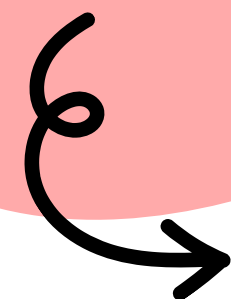
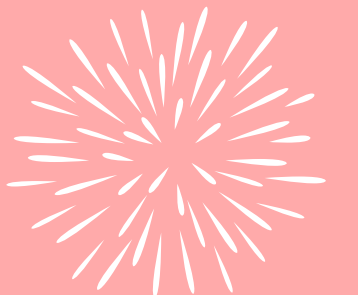
Save the date: November 21-22, 2024

2. Regional Farm to School Conferences

3. Culinary Training

4. Agriculture Education through CCE

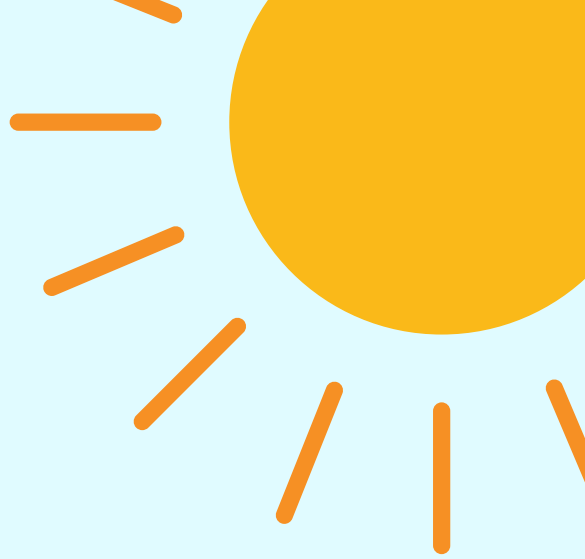
5. F2S Resources: Taste test kits, posters, garden kits



Additional Details Coming Soon!!



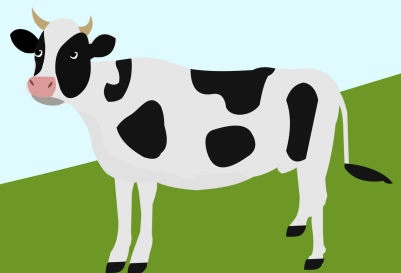
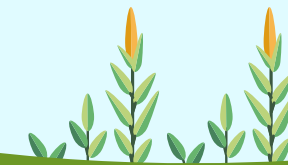
Thank you!



To all the schools who support **local farms** and provide students with local healthy school meals.

We want to highlight your school next!

Email: cnspotlight@nysed.gov
to be included in a future spotlight.



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