Cultivating Farm to School in Nebraska

June 3, 2022
INTEGRATING FARM TO SCHOOL INTO
CLASSROOM | CAFETERIA | COMMUNITY

2016 | 2017 | 2018 | 2020 | 2021 | 2022

MIDWEST FARM TO SCHOOL SUMMIT
BEEF TO SCHOOLS
HARVEST OF THE MONTH
NEBRASKA FARM TO SCHOOL INSTITUTE
FARM TO SCHOOL PRODUCER TRAININGS
GREENHOUSE TO CAFETERIA
NEBRASKA THURSDAYS
CRUNCH OFF!
NEBRASKA FARM TO SCHOOL ACT
HARVEST OF THE MONTH EXPANSION (ECE, TRIBAL, SUMMER)
Nebraska Policies

LR42 - 2009
➔ Interim Study
➔ Potential for a farm to school program in Nebraska
➔ Task force identified; report developed; recommendations provided

LR337 - 2020
➔ Interim Study
➔ Feasibility for a farm to school program in Nebraska
➔ Task force identified; report developed; recommendations provided

LB 396 - 2021
➔ Nebraska Farm to School Program Act

LB 758 - 2022
➔ Nebraska Farm to School Program Act amended to explicitly include early childcare
LR 337 - 2020 Examine Farm to School Programs

1. Creation and funding of two full-time positions to coordinate statewide farm to school activities, strengthen relationships between school systems, agricultural producers, and communities for enhanced farm to school programming.

2. Establishment of a statewide Farm to School Network.
Greenhouse to Cafeteria
Example program, Umo nhon Nation Public School

Umo nhon Nation Public School outdoor classroom areas provide space for nature-based education. Food sovereignty and sustainability concepts are implemented through gardening projects.
Nebraska Beef to Schools

Thayer Community Schools, Hebron

Christ Schools, Lincoln

Sutton Public Schools

Gretna Public Schools

Wayne Community Schools
Nebraska Beef To Schools | Processors
Harvest of the Month

NEBRASKA

HUMMUS WITH NORTHERN BEANS

Ingredients

<table>
<thead>
<tr>
<th>30 Sample Servings</th>
<th>100 Sample Servings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lentil/green northern beans, pre-cooked (see page 42-43)</td>
<td>1 lb or 5 ea.</td>
</tr>
<tr>
<td>2 Tbsp.</td>
<td>10 Tbsp.</td>
</tr>
<tr>
<td>Lemon juice</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Olive oil</td>
<td>1 Tbsp. or 1 tsp.</td>
</tr>
<tr>
<td>Plain no-sugar yogurt</td>
<td>¼ cup</td>
</tr>
<tr>
<td>Black pepper</td>
<td>½ tsp.</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp.</td>
</tr>
</tbody>
</table>

Directions:

1. Place ingredients in a large blender or a food processor, working in ½ or 1¾ batches at a time if needed to accommodate blender size. Blend to desired consistency (more time for a smooth dip, less for a chunky dip).
2. If hummus seems too thick, add 2–4 tablespoons of water to the food processor and blend again as needed.
3. Serve with whole grain pita or 2 oz portion cups.

Photo Credit: Nebraska Dry Bean Commission

Sutton Public Schools
NEBRASKA:
Crunch Off 2019 - 2020 - 2021 Champion!

Lincoln Public Schools

Overton Public Schools

Nebraska Dept of Ed, NE Capital
How can we BUILD integrated farm to school programs that CONNECT the:

CLASSROOM

CAFETERIA

COMMUNITY
The 3 C’s and **INSTITUTE MODEL**

- CROSS-SCHOOL TEAMS
- ACTION PLANNING
- YEAR-LONG COACHING
- PEER NETWORKING
- CAPACITY BUILDING
ROLES
Who was on the teams?

POST- INSTITUTE AND PRE- INSTITUTE SURVEYS

TOTAL ATTENDEES
48

9 ADMIN
12 TEACHERS
11 EXTENSION
11 FOOD SERVICE
2 PRODUCERS
3 PARENTS OR SCHOOL BOARD MEMBERS
4 OTHER

READINESS TO IMPLEMENT F2S ACTION PLAN

- Very Ready: 29% (56%)
- Somewhat Ready: 39% (50%)
- A Little Ready: 6% (18%)
- Not Ready: 4%
Overton Public Schools

Example Cafeteria Goal:

All Overton Public Schools students will try at least one Nebraska grown product through the lunch program each month.
Local Producer Trainings
Bringing the Farm to School

Credit: MeadowLark Hearth at Gering Public Schools
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