



June 3,2022

INTEGRATING FARM TO SCHOOL INTO CLASSROOM | CAFETERIA | COMMUNITY



MIDWEST FARM TO SCHOOL SUMMIT

BEEF TO SCHOOLS HARVEST OF THE MONTH NEBRASKA FARM TO SCHOOL INSTITUTE FARM TO SCHOOL PRODUCER TRAININGS

2016

2017

2018

2020

2021

2022

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



CENTER *for*RURAL AFFAIRS



Umonhon Nation Public School
outdoor classroom areas
provide space for nature-based
education. Food sovereignty and
sustainability concepts are
implemented through
gardening projects.





















Thayer Community Schools, Hebron



Christ Schools, Lincoln



Sutton Public Schools



Gretna Public Schools







Wayne Community Schools

Nebraska Beef To Schools









Beef Fajitas Green Field Farm peppers and onions; Harpers Ranch beef

Pinto beans Nebraska Beans

Local Lettuce Salad With cherry tomatoes From our school greenhouse

Homemade Pumpkin Bars From our school greenhouse

















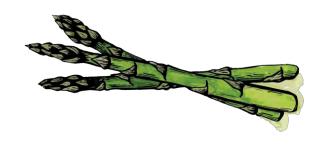


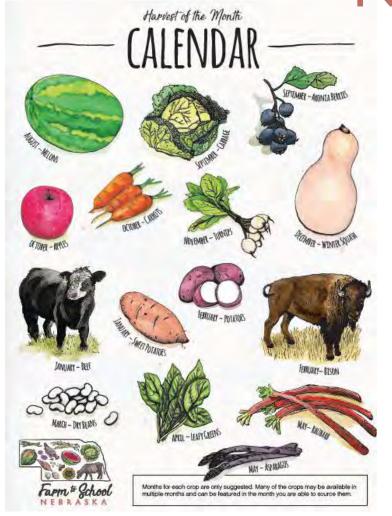






Harvest of the Month NEBRASKA







Sutton Public Schools

Harvest of the Month NEBRASKA

RECIPE GUIDE



HUMMUS WITH NORTHERN BEANS

Ingredients	50 Sample Servings	100 Sample Servings
Local great northern beans pre-cooked (See pages 42-43)	1 lb 4 oz (½ lb dried beans, uncooked)	2 lb 8 oz (1 lb dried beans, uncooked)
Lemon juice	¼ cup	½ cup
Vegetable oil	1 TBL + 1 tsp	2 TBL + 2 tsp
Plain nonfat yogurt	½ lb	1 lb
Black pepper	½ tsp	1 tsp
Salt	1 tsp	2 tsp

Directions:

- Place ingredients in a large blender or a food processor, working in ¼ or ½ 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 #40 scoop in 2 oz portion cups.

Critical Control Point: Hold for cold service at 41°F or below.





Nebraska Thursdays | Harvest of the





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:









The 3 C's and INSTITUTE MODEL

CROSS-SCHOOLTEAMS

ACTION PLANNING

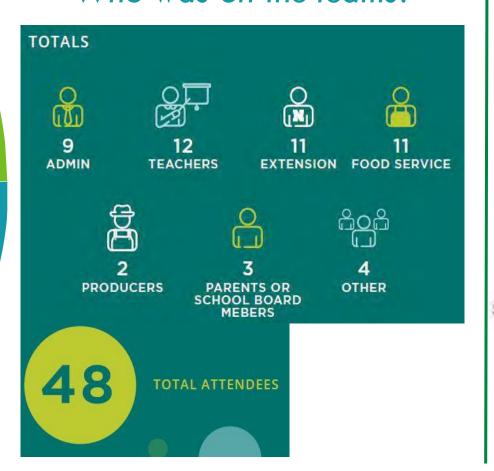
YEAR-LONG COACHING

PEER NETWORKING

CAPACITY BUILDING



ROLES Who was on the teams?



READINESS

Post-Institute and Pre-Institute surveys





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.











Credit: MeadowLark Hearth at Gering PublicSchools

















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