

# LOCAL FOOD PROCUREMENT



<b>K-12</b> <b>Menus and Recipes</b>	<b>Description</b>
<a href="#"><u>Recipes for Schools</u></a>	<p>These recipes provide school nutrition program operators with delicious new dishes that meet school meal pattern requirements. These recipes are standardized to provide updated crediting information, including the vegetable subgroups. They also include recipes made with legumes, whole grains, and/or dark green, red, and/or orange vegetables. From the Institute of Child Nutrition.</p>
<a href="#"><u>Farm to School Cycle Menu</u></a>	<p>The Northeast Iowa Farm to School Cycle Menu was created by school food service directors as an easy way to incorporate more Iowa-grown foods onto school lunch trays. The Cycle Menu incorporates Iowa-grown foods each week including fruit, vegetables, meat and dairy, offers Fall, Winter and Spring variations, and meets the nutrition requirements of the Healthy, Hunger-free Kids Act for grades K-12.</p>

<b>K-12</b> <b>Procurement Specifications and Processing</b>	<b>Description</b>
<a href="#"><u>Oklahoma Farm to School Program Produce Calculator (downloads as spreadsheet)</u></a>	<p>The produce calculator was developed to help producers and food service personnel calculate quantities and costs of various fruits and vegetables needed by a school/university cafeteria or any other food service provider. The program calculates poundage needed based on number of servings and serving size, and calculates the per serving cost based on the price of the produce.</p>
<a href="#"><u>Checklist for Retail Purchasing of Local Foods</u></a>	<p>This checklist is designed for buyers of food service operations to begin the conversation with small-scale local growers about good agricultural practices and food safety. From Iowa State University Extension and Outreach.</p>
<a href="#"><u>Chop! Chop! Videos for Culinary Skills</u></a>	<p>From UW Madison Center for Integrated Farming Systems- These free training videos will help you and your school food service staff use more fresh fruits and vegetables and whole grains in your school meal program by introducing new foods, recipes and culinary skills. View all six videos below, along with support resources and recipes for your school lunch programs.</p>