

Farm to School



KENTUCKY
DEPARTMENT OF
AGRICULTURE





What is Farm to School?

Farm to School brings fresh local products grown by local farmers into school cafeterias, but that's just the beginning. Effective Farm to School programs also bring education and firsthand experiences into classroom learning environments, increasing children's consumption of healthy food and providing them with food literacy that teaches them where their food comes from. Farm to School also creates partnerships that help the community understand and connect to local producers.





FARM TO SCHOOL

farmers Markets at schools



FARM TO SCHOOL

In the Cafeteria

FARM TO SCHOOL

On the Grill





FARM TO SCHOOL

In the field

Local Food for Schools LFS

The Local Food for Schools Cooperative Agreement Program (LFS)

- \$3.2M Grant from the USDA.
- Grant runs through April 30, 2025
- Food Service Directors establish relationships with producers
- Through this program, food service directors are able to purchase non-processed and minimally processed food.



LFS Progress

104
Participating
farms

Over \$2.3
Million
Funds Spent

92
Participating
School
Districts

Union County Schools

"Those cantaloupes look so good - are they ever at the farmer's market?"



"This is so good! I know my kids have talked about how they got fresh watermelon at school. I know my kids and several others are so excited about this!"



LaRue County Schools





“So happy to see local farm foods at our local schools!”



Henry County Schools

“The kids love the corn on the cob”





Patrick Leahy USDA FTS Grant

**The KY Farm to School: FFA and Food Service Project is the
next
step for growth in Kentucky's Farm to School program.**

Six sub-grants awarded

Walk-in coolers and freezers

Hydroponic systems or traditional agricultural practices



FFA and Food Service Project Grantees

Marion
County

Barren
County

Crittenden
County

Graves
County

Taylor
County

Union
County



Junior Chef CHAMPIONS

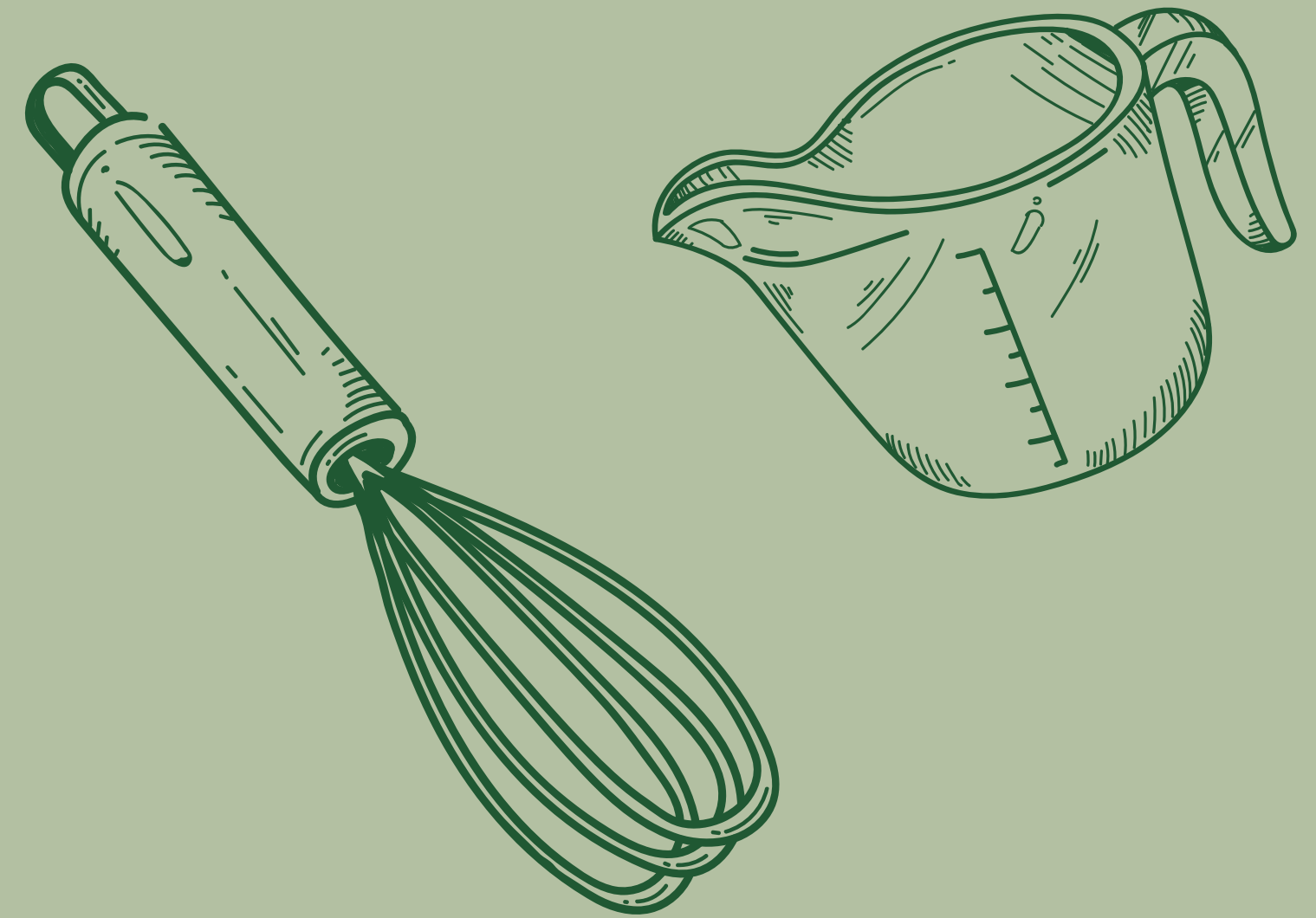
Sponsored by the
Kentucky Department of Agriculture



Jr Chef is a statewide
Culinary Competition for
8th-12th grade students
designed to offer the
opportunity to learn recipe
and menu development,
culinary skills, and the
importance of using local
products, as well as other
life skills such as:
Teamwork, and Public
Speaking

Key Ingredients

What You Need To Start Your Team!!



Team Leader



Team Coach



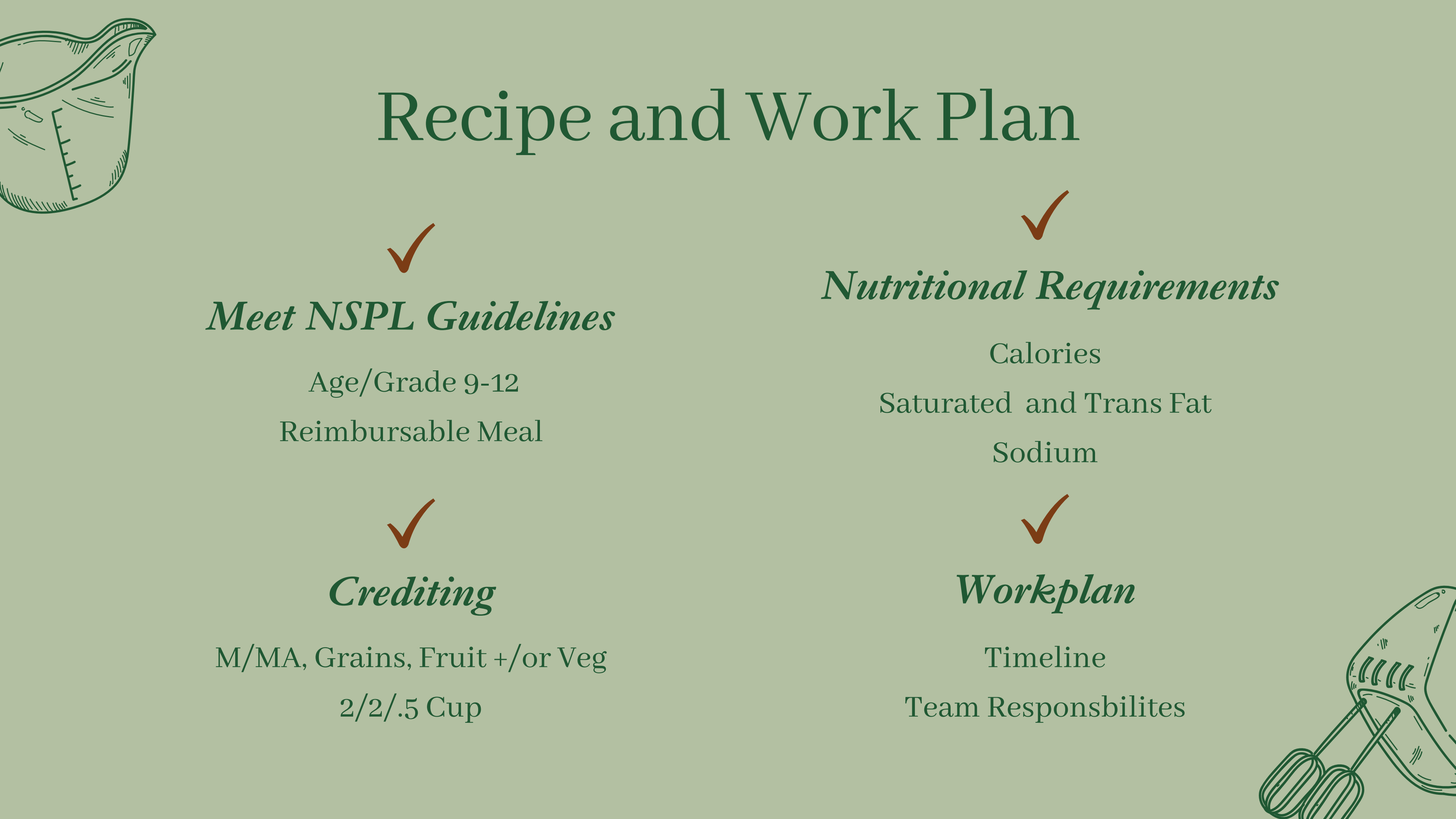
Team
Members



Entry Fee



Entry Packet



Recipe and Work Plan

Meet NSPL Guidelines

Age/Grade 9-12

Reimbursable Meal

Crediting

M/MA, Grains, Fruit +/- Veg

2/2/.5 Cup

Nutritional Requirements

Calories

Saturated and Trans Fat

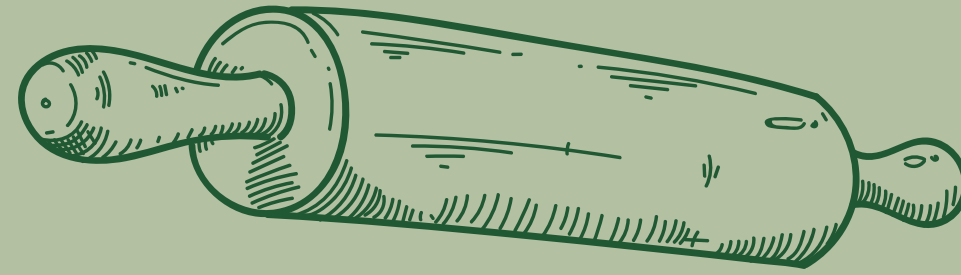
Sodium

Workplan

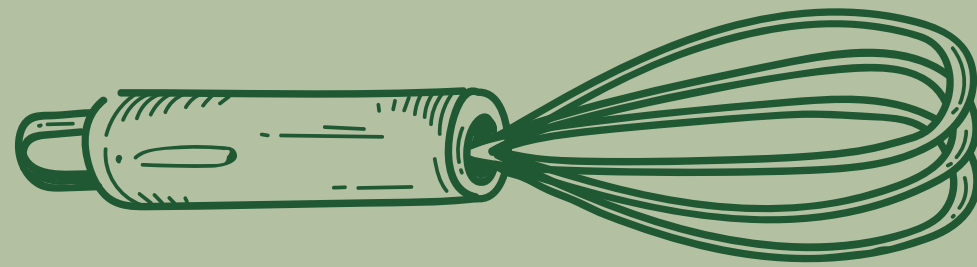
Timeline

Team Responsbilites

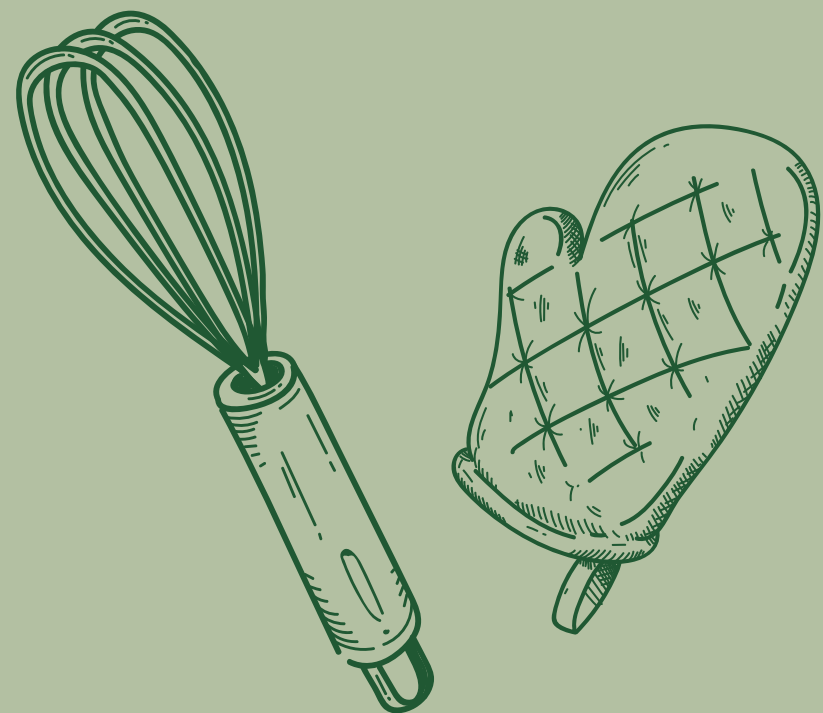
— 'One and Done' —



One-on-One Workshops



Sullivan University Scholarships



2024 Champions

Montgomery County
Montgomery County 4-H Culinary Team



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