

FFVP PROMOTIONAL AND EDUCATIONAL RESOURCES

- ◆ A to Z Fruit & Vegetable Fun Facts & Pictures:
 - Available on-line at http://www.state.nj.us/agriculture/divisions/fn/pdf/a-zfunfacts.pdf
- ♦ New Jersey's Quick Steps to Fruits & Vegetables Toolkit:
 - Available on-line at http://www.nj.gov/agriculture/divisions/fn/pdf/FFVPtoolkit.pdf
- ♦ Farm to School:
 - Farm to School Week Toolkit; Last week in September http://www.farmtoschool.nj.gov/agriculture/farmtoschool/schools/toolkit/
 - o Farm to School Program http://www.farmtoschool.nj.gov/agriculture/farmtoschool/
 - Edible School Garden https://edibleschoolyard.org/
 - Philip's Academy --- Educators/Foodservice/Community Resources & Harvest of Month http://ecospacesed.org/resources/
 - Grow It, Try It, Like It; Nutrition Education Kit --- FREE! https://pueblo.gpo.gov/TN/TNPubs.php?PublD=15196
 - Welcome to Kids Gardening! Grants too! <u>www.kidsgardening.org</u>
 - Dig In! Gardening Curriculum 5th & 6th graders; FREE Posters!
 http://www.fns.usda.gov/tn/dig-standards-based-nutrition-education-ground
 - NJ Agricultural Society/Teacher Toolbox / "From the Garden State to Your Plate" Book http://www.njagsociety.org/teacher-tool-box.html
 - o Rutgers "From Our Farms" https://gloucester.njaes.rutgers.edu/fchs/from-our-farms.html

Websites:

- Seasonal Produce Guide --- Search for local availability! https://www.seasonalfoodguide.org/
 ChopChop --- Quarterly Kids' Cooking Magazine
 https://www.chopchopfamily.org/
- Waffles & Mochi --- Travel & explore healthy food!

 https://www.wafflesandmochi.org/
- Coloring Pages:
 - https://extension.psu.edu/fruits-and-vegetables-coloring-book http://cullmanswcd.com/images/fruits_from_A_Z_color_book.pdf
- o Flash Cards: http://www.fns.usda.gov/sites/default/files/gd_flashcards_0.pdf

http://www.mes-english.com/flashcards/vegetables.php http://www.mes-english.com/flashcards/fruit.php

- Team Nutrition --- Nutrition Education Resources
- https://www.fns.usda.gov/tn/nutrition-education-materials
- o Classroom "Energizers"! Physical activities for quick & fun brain breaks! www.gonoodle.com
- o BAM---Body & Mind/Kids 9-13; Healthy Choices http://www.cdc.gov/bam/index.html
- Salad Bar Grants
 http://saladbars2schools.org
- MyPlate https://www.choosemyplate.gov/
- NJ SNAP-Ed
 https://www.njsnap-ed.gov/
- FDA Produce Safety Information
 - www.fda.gov/Food/ResourcesForYou/Consumers/ucm114299
- SuperKids Nutrition
 https://www.superkidsnutrition.com/superkidsnutrition-teacher-health-educator-headquarters/#
- o Dole Kids' Activities & Recipes https://www.dole.com/at-home-resources#activities
- Balloons/Search for Fruits & Vegetables
 https://www.bargainballoons.com/
- Rutgers/Get Moving Get Healthy New Jersey http://getmovinggethealthynj.rutgers.edu/
- Puzzlemaker --- Create Educational Puzzles! http://puzzlemaker.discoveryeducation.com/
- RWJ Barnabas Health: WOW!! --- Wellness On Wheels https://www.rwjbh.org/why-rwjbarnabas-health-/social-impact/wellness-on-wheels/





New Jersey Fresh Fruit and Vegetable Program PARTNERSHIPS and RESOURCES

Federal Level

- Fresh Fruit and Vegetable Program Handbook for Schools
 - https://fns-prod.azureedge.net/sites/default/files/resourcefiles/handbook.pdf
 - o https://www.fns.usda.gov/ffvp/fresh-fruit-and-vegetable-program

State Level

- Supplemental Nutrition Assistance Program (SNAP-Ed)
 - Providing nutrition education support free to schools with enrollments of 50% or more free and reduced
 - o https://www.njsnap-ed.gov/
- NJ Department of Agriculture
 - FFVP Coordinator
 - Janet Celi janet.celi@ag.nj.gov 609-744-3562
 - FFVP Administrative & Reimbursement Questions
 - Jackie Bricker <u>jacqueline.bricker@ag.nj.gov</u> 609-847-9079
- Food Corps
 - Hayley Klein hayley.klein@foodcorps.org
 - Nicole Potenza nicole.potenza@foodcorps.org

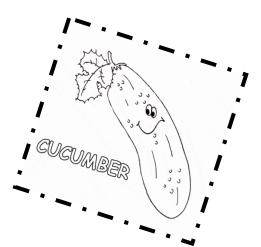




New Jersey Fresh Fruit and Vegetable Program PARTNERSHIPS and RESOURCES

Additional Partners

- Rutgers Cooperative Extension Family and Community Health Sciences http://njaes.rutgers.edu/extension/
- American Cancer Society
- American Heart Association
- School Nutrition Association
- American Dietetic Association
- Community Health Agencies
- County Health Departments
- Hospitals
- Local Grocers & Stores
- PTA/PTO/Home & School Associations
- Vocational Clubs
- Culinary Schools/Colleges
- Produce Associations/Commodity Groups
- Health Associations
- Nutrition Trade Associations
- Food Distributors
- Local Chefs
- Local Farmers Markets
- Local Dietitians
- Local Restaurateurs
- Parents that are Chefs
- Grocery Store Dietitians







FFVP Lessons Learned...

- ► Partner w/ school food service!!
- ► Involve food service --- get them excited!
- ► Evaluate need for large equipment ASAP!
- ► Plan early so implementation can begin in early September
- ▶ Make contacts w/ local farmers ASAP
- ► Encourage teaching staff to incorporate fruits & vegetables into lesson plans
- ➤ Serve students w/ late lunch schedules an A.M. fruit/veg. snack & classes w/early lunch periods w/ P.M. snack
- Designate special students each week to make morning announcements including interesting facts about the fruit/veggie of the day
- ► Promote program at "Back to School" nights w/ parents/guardians (No FFVP funds can be used for this event)
- ▶ Involve parents! (Some schools have used parents to help prepare & distribute produce)
- ► Involve students in creating fruit & veggie announcements & fact-finding info.
- ► Meet w/ students for ideas as to items they want offered
- ▶ Develop older student team to teach younger grades about specific produce
- ► Give teachers samples --- They are role models!
- ► Plan when ordering --- Some produce requires time to ripen
- ► Test produce if trying new item or if unsure if product is ripe
- ▶ Develop emergency fruit plan (i.e. apples) --- Some produce requires longer ripening
- ▶ Use students for distribution --- Make them feel special to be awarded this task
- ▶ Partner w/ special need classes to assist in preparation & distribution
- ► Provide info. & recipes on the school's web site
- ▶ Use temporary food service employees or subs to prepare food
- ► Pay for labor --- Do not expect staff to volunteer
- ► Balance easy to prepare produce w/ labor intensive produce



- ► Connect w/ health/ phys. ed. teachers, nurses ... to be involved & coordinate w/ food service dept.
- ► Use packaged fresh produce, individual or bulk --- Helps to reduce labor, simplify program & possibly increase frequency
- ► Use salad bar as produce stand ---- Students help themselves to produce after gym or health classes
- ► Order double the amount of delivery containers --- Eliminates delay in next day prep (Some classrooms may not return containers promptly)
- ► Offer cooked veggies occasionally to increase variety
- ► Find local chef to prepare & teach lesson about cooked veggie
- ➤ Suggest to preschool teaching staff that you can provide them w/ whole fruit to show children how fruit is grown, cut... (Order each class paring knives, cutting boards...)
- ▶ Provide bowls of fruit to offer at nurse's office
- ▶ Be cautious of allergies --- Partner w/nurse (i.e.: Students may be allergic to kiwi, snap peas...)
- ► Sanitizers --- Provide classrooms w/ sanitizer pumps or wipes
- ▶ Power up the brain w/ healthy fuel --- Serve fruits & veggies before or during school testing!
- ► Feature healthy "Field Day" energizers --- Great opportunity to reinforce fruits & vegetables as nutritious & energizing snacks!
- ► Make produce exciting --- Occasionally offer assorted fruit/veggie trays
- ▶ Be sure program does not create any additional work for teachers
- ► Don't be too thrifty
- ► Do not plan every produce snack to include a special educational event ---The goal of the program is to get kids in the habit of choosing fresh fruits & veggies over snacks high in empty calories!
- ► Use "FFVP Planner" to expedite initiation of program in September!
- ► Schedule a planning meeting w/ staff at opening of school year to build support & enthusiasm
- Make FFVP a school-wide TEAM effort
- ► Get excited about FFVP & your energy will be contagious!
- ► Make it SIMPLE!

\$\$/Student/Year: <u>\$50.00</u>

\$55.00 Jersey Grown

Ballpark \$ /Student/Serving: .75 cents

Items to Review:

✓ Days --- Must be Minimum of 2 Days/Week

(Number of Days / Week, Specific Days...)

✓ Schedule of Offering Times

(AM, PM...)

✓ Where to Serve

(Classroom, Cafeteria, Gymnasium...)

✓ Distribution Method

(In What; By Who...)

✓ Labor --- Maximum 25% of Total Budget

(Preparation, Distribution...)

✓ Purchasing

(Vendor, Local Farms, Delivery Frequency, Delivery Days...)

✓ Storage

(Sufficient Refrigeration...)

- ✓ Equipment/Large ---- Order NOW! Submit "Large Equipment Request Form"! (Refrigerator, Salad Bar, Produce Stand, Robot Coup ...)
 - ✓ Equipment/Small --- Order Now!

(Carts, Paring Knives, Bowls, Cutting Boards...)

✓ Produce Varieties

(Apples, Peaches, Tomatoes, Veggies, Individual Packages, Pre-Cut Bulk, Exotic Produce...)

✓ Small Supplies

(Distribution Bags/Baskets, Napkins, Forks, Soufflé Cups, Sanitizer, Plastic Gloves, Paper Towels, Low Fat Dressings...)

✓ Administrative Labor

(Who Completes Claim; Who Orders Food...)

✓ Nutrition Ed./ Partnerships

(Classroom Handouts, Parent Mailers, Culinary Schools, Rutgers SNAP-Ed...)
[In-Kind Funding]

✓ Outreach/Promotions:

(Newsletters, Teacher Orientation, PTA/PTO, "Back to School", Web-Site, Menus...) [In-Kind Funding]