



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:

- Beginner Farm to School Program <https://nj.gov/agriculture/farmtoschool/programs/beginner/>
- Farm to School Program <https://nj.gov/agriculture/farmtoschool/>
- Jersey Tastes! Harvest of Month Activity Sheets <https://nj.gov/agriculture/farmtoschool/programs/>
- Jersey Tastes! Recipes & Videos <https://nj.gov/agriculture/farmtoschool/programs/recipes.shtml>
- NJF2S Lesson Plans <https://nj.gov/agriculture/farmtoschool/educators/lessons/>
- Jersey Fresh F2S Spirit Week <https://nj.gov/agriculture/farmtoschool/programs/spirit-week/>
- Grow It, Try It, Like It; Nutrition Ed Kit --- FREE! <https://pueblo.gpo.gov/TN/TNPubs.php?PubID=15196>
- Edible School Garden <https://edibleschoolyard.org/>
- Welcome to Kids Gardening! Grants too! www.kidsgardening.org
- Dig In! Gardening Curriculum 5th & 6th graders; FREE Posters <https://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>

◆ 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>
- Flash Cards: https://myplate-prod.azureedge.us/sites/default/files/2020-12/fruit_veggie_flash_cards.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>
- Classroom "Energizers"! Physical activities for quick & fun brain breaks! www.gonoodle.com
- 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/superkids-nutrition-teacher-health-educator-headquarters/#>
- Dole – Kids' Activities & Recipes <https://www.dole.com/at-home-resources#activities>
- Balloons/Search for Fruits & Vegetables <https://www.bargainballoons.com/>
- Puzzlemaker --- Create Educational Puzzles! <http://puzzlemaker.discoveryeducation.com/>
- RWJ Barnabas Health: **WOW!!** --- **Wellness On Wheels** <https://www.rwjbh.org/why-rwj-barnabas-health/social-impact/wellness-on-wheels/>



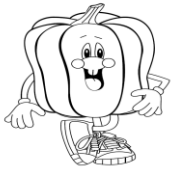
New Jersey Fresh Fruit and Vegetable Program PARTNERSHIPS and RESOURCES

Federal Level

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

State Level

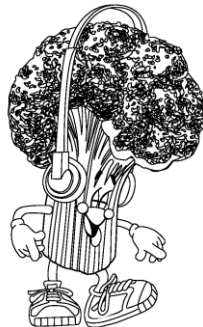
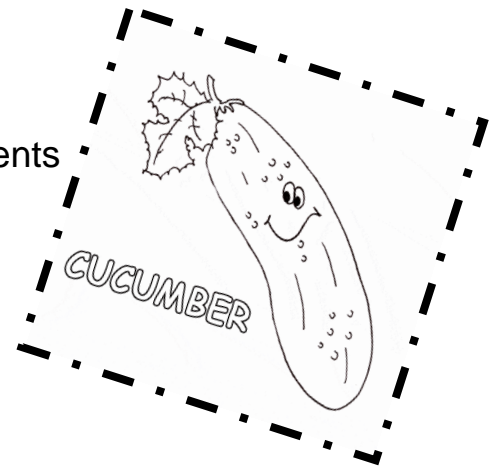
- Supplemental Nutrition Assistance Program (*SNAP-Ed*)
 - Providing nutrition education support free to schools with enrollments of 50% or more free and reduced
 - <https://www.njsnap-ed.gov/>
- NJ Department of Agriculture/Fresh Fruit & Vegetable Program (*FFVP*)
 - FFVP Coordinator
 - Janet Celi
janet.celi@ag.nj.gov
609-744-3562
 - FFVP Administrative & Reimbursement Questions
 - Jackie Bricker
jacqueline.bricker@ag.nj.gov
609-690-8928
- NJ Farm to School
 - F2S Coordinator
 - Nicole Broadwater
nicole.broadwater@ag.nj.gov
- Food Corps
 - NJ Program Associate Director
 - Hayley Klein
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 - NJDA FoodCorps Service Member
 - Michelle Murdock
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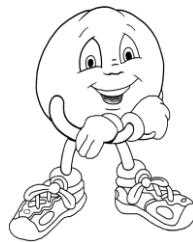


New Jersey Fresh Fruit and Vegetable Program PARTNERSHIPS and RESOURCES

ADDITIONAL PARTNERS

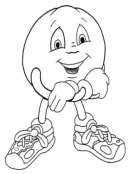
- Rutgers Cooperative Extension – Family and Community Health Sciences
<http://njaes.rutgers.edu/extension/>
- American Cancer Society
- American Heart Association
- School Nutrition Association
- American Dietetic Association
- Community Health Agencies
- County Health Departments
- FoodCorps
- High School, Vocational or College Culinary Students
- 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**



FRESH FRUIT & VEGETABLE PROGRAM --- **Lessons Learned...**



- ▶ **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!**



FFVP PLANNER



\$\$/Student/Year: \$50.00

\$55.00 Jersey Grown

Ballpark Cost/Student Serving: .85 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", Website, Menus...)
[In-Kind Funding]