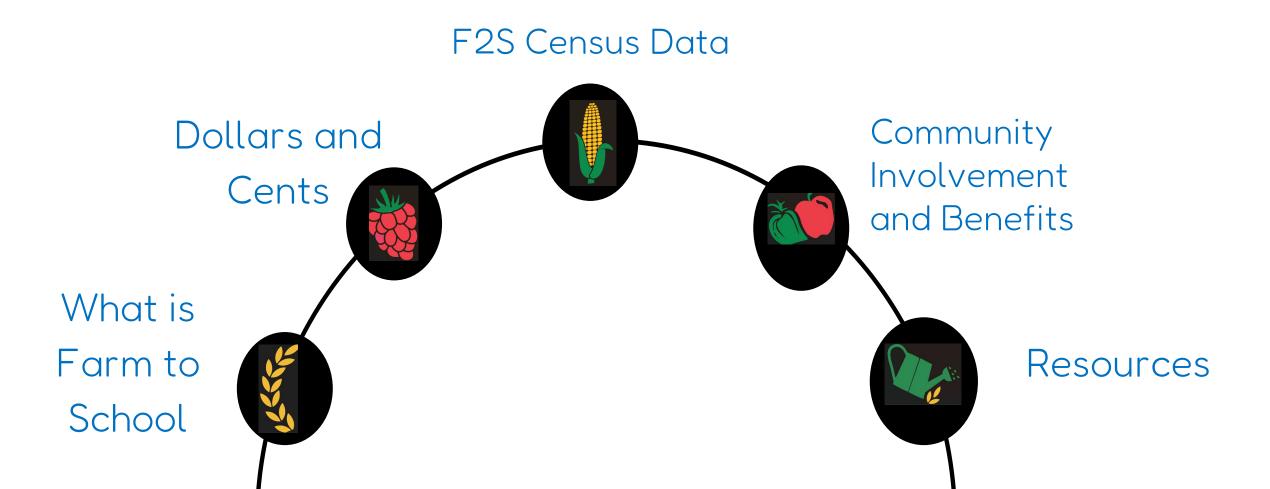
https://doe.sd.gov/farmtoschool/

Communities Win with Farm to School



Objectives



What is Farm to School

The Farm to School program strives to connect South Dakota's children with local food producers to provide South Dakota youth with fresh grown food in our local communities.

South Dakota Strategic Plan

Vision

We envision a South Dakota where all youth are nourished by locally grown foods and enriched by strong connections with agriculture. Across the state, producers flourish through abundant economic opportunities with schools and other institutions. Schools and other institutions work together to serve local foods and provide quality learning experiences in food and agriculture. By leveraging and combining South Dakota's deeply rooted agricultural knowledge, creativity, and self-sufficiency with robust farm to school activities, youth are connected to their local food system and South Dakota producers feed their communities.

South Dakota Strategic Plan

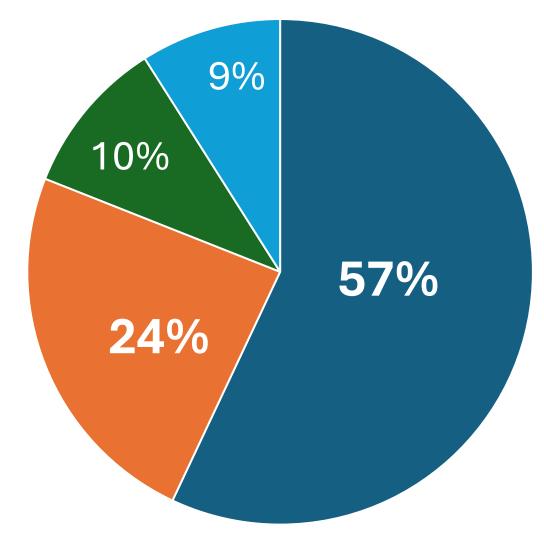
Mission

A thriving South Dakota Farm to School Network supports the development of place-based farm to school activities and the growth of awareness of what farm to school is and its benefits. The Network connects child nutrition and education professionals, producers, and support organizations. Through the development of practical guidance, educational resources, effective communications, and strategic direction, the South Dakota Farm to School Core Team serves as the glue to grow and strengthen the Farm to School Network.



Farm to School Growth

Longevity of
Farm to
School
Participation
Among
SD Schools



■ Less than 3 Years
■ 3-5 Years
■ 6-10 Years
■ Over 10 Years

Debunking Myths around Farm to School

My school is too big/small/urban/rural to have a farm to school program

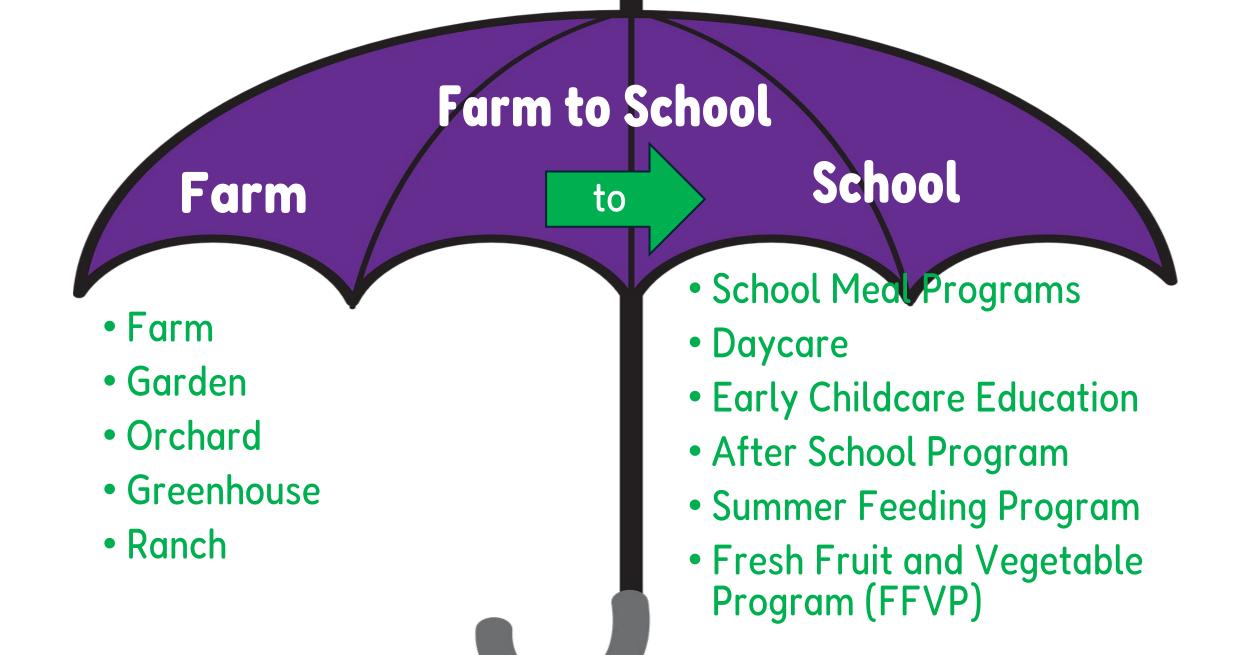
It's against the rules to buy local foods

Farm to school doesn't help famers

Farm to School is only about food in the cafeteria

I need to sign up for the Farm to School Program





Win Win



Kids

Producers

Community

Core Elements of Farm to School







Procurement

Education

School Gardens

Community Benefits

- Increased Revenue for Local Producers
- Job Creation
- Local Economic Growth
- Increased Community Engagement
- Increased Health Benefits
- Improved Student Nutrition
- Increased Health Habits



https://farmtoschoolcensus.fns.usda.gov/



USDA FARM TO SCHOOL CENSUS



 Farm to School Toolkit folder provided in this class

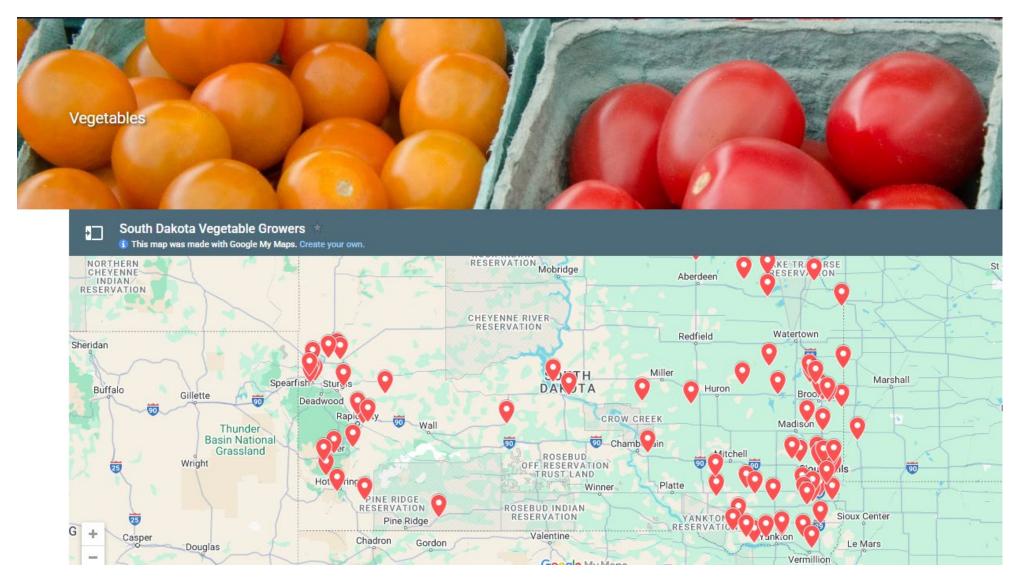
Where and How Do I Find Local Food?

South Dakota Specialty Producers



https://sdspecialtyproducers.org/find-local-foods/

Finding Vegetable Growers...



https://sdspecialtyproducers.org/producers/vegetables/

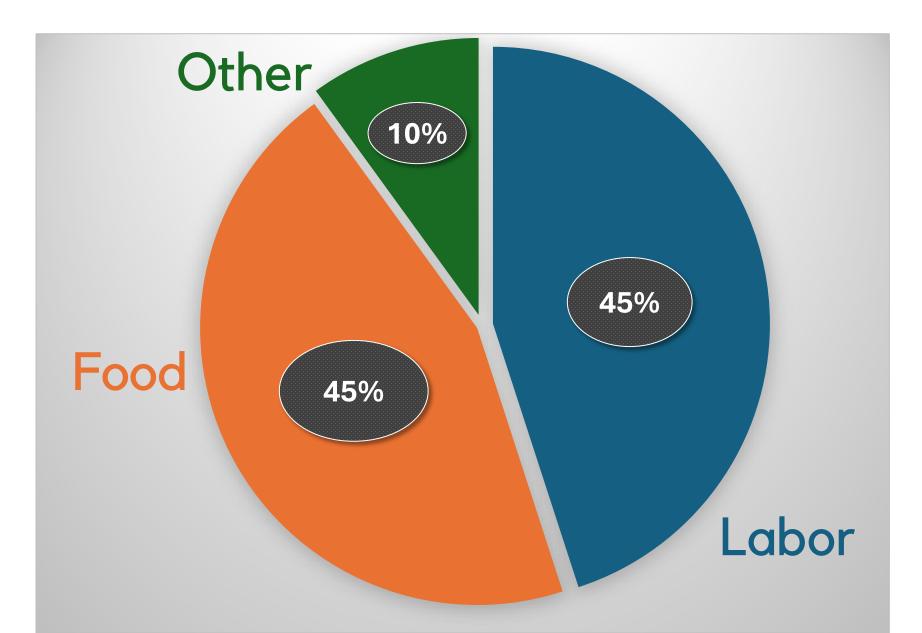


Micro-purchasing in 5 Easy Steps



- 1. Determine a reasonable price for the items to be purchased
- 2. Single Purchase is less than \$10,000
- 3. Purchase from an approved source
- 4. Rotate purchases equitably among suppliers as possible
- 5. Maintain invoices or receipts to document purchases

Typical Foodservice Budget



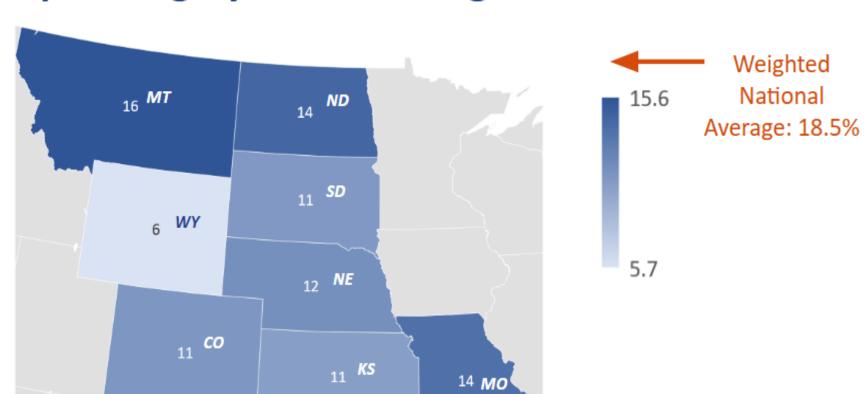
Budgeting for Local Food

Where are your district's foodservice dollars being spent?

75% Commercial Food Purchases



% Local Spending by SFAs Serving Local Food



In South Dakota, SFAs participating in farm to school reported spending 6.4% of their total budgets on local food, excluding local fluid milk



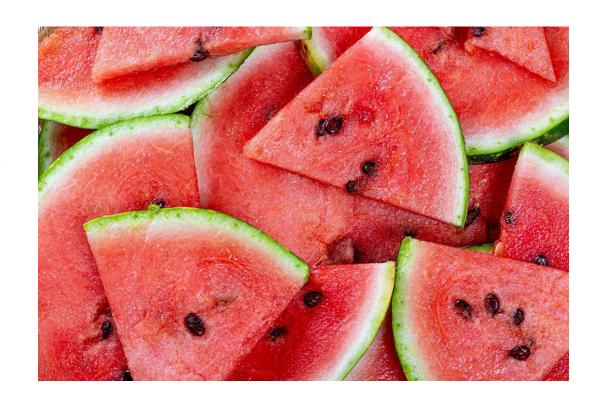
How to Budget for Local Food For SY 25-26

Find one or two items that are easy to integrate into the school lunch menu

 Watermelon (Less prep than some foods)

Readily available at beginning of school year

Beef
 Available year round



How to Budget for Local Food



 Begin the budget process with a commitment to purchase local food for SY 26-27. Identify a percentage or dollar amount

Utilization of USDA Donated Product Dollars

For SY 25-26

Beef

- Identify the amount of inventory already on hand
- Identify the products your district has forecasted to use with their donated food dollars
- Identify the amount of locally raised beef available

Fresh Fruit and Vegetable Order Receipt System (FFAVORS)

 If you participate in the FFAVORS program, you can typically transfer money from the brown box balance over to the FFAVORS balance

How to Budget for Local Food and Utilize USDA Donated Products

For SY 26-27

- Menus for SY 26-27 should be complete by Jan. 1, 2026, so foodservice directors know how they want to most efficiently utilize their donated product dollars.
- USDA Donated Food Survey is completed in February for the next school year

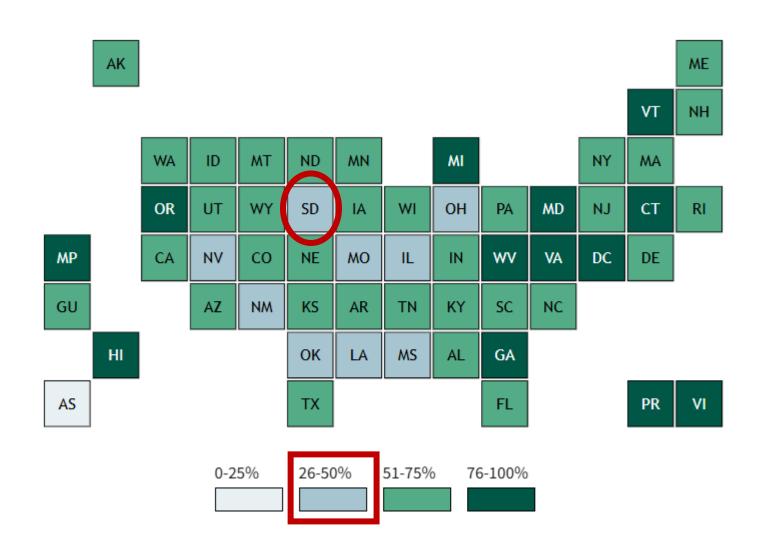
- Sign up for the FFAVORS program if you haven't already.
- Review your FFAVORS orders and/or distributor orders to see how many pounds of product you've previously purchased
- Identify seasonal fruits/veggies and forecast amount you plan to spend

USDA F2S Census 2023 Data

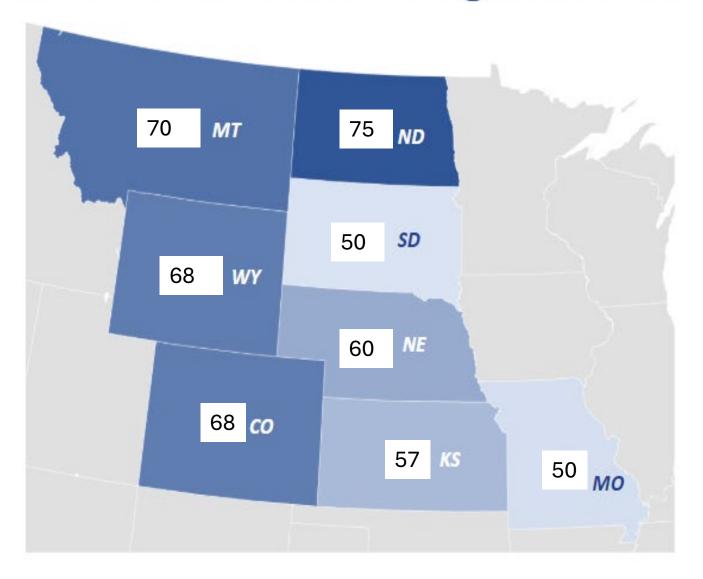


States across the nation are featuring local foods on their school menus

This data reflects the percentage of school food authorities (SFAs) that reported serving local food in school meals in each State.



Percent of SFAs Serving Local Foods





Top Five Local Food Purchases

South Dakota



Nationwide



Beef to School-Participating School Food Authorities (SFAs)

For the current school year, SFAs currently sourcing local beef are estimated to have used approximately 75,566 pounds of locally sourced beef. On average, each of these SFAs procured around 2,042 pounds of local beef, equating to approximately 1,111 pounds per site or school within their

operations. SSS

75,566 lbs. local beef used (total)

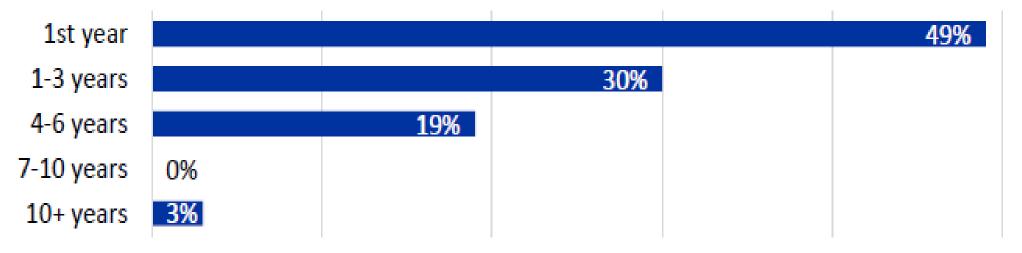
beef used (per SFA)



1,111 lbs. local beef used (per site/school)

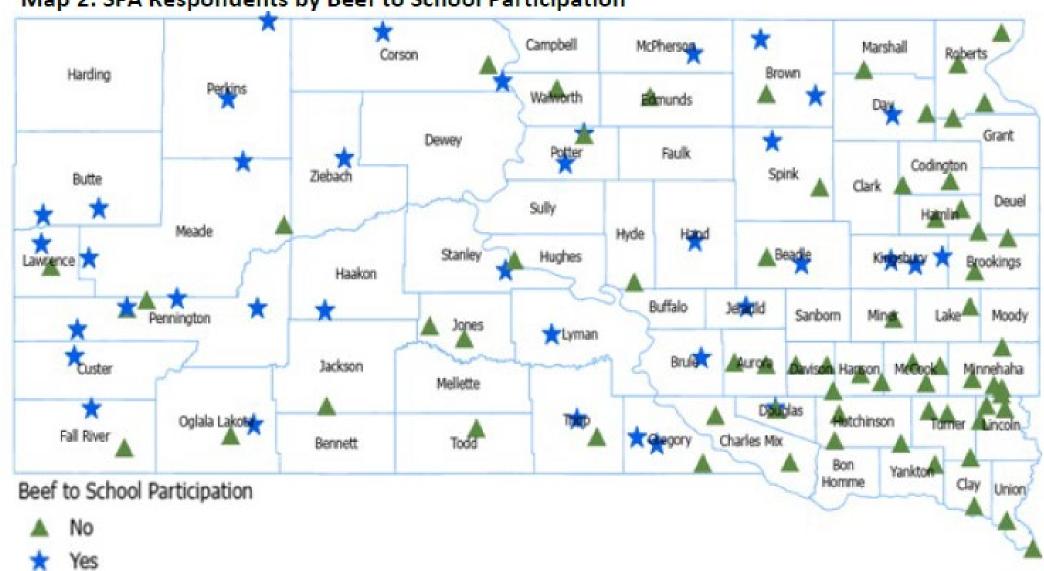


Figure 2: Length of Time Using Local Beef



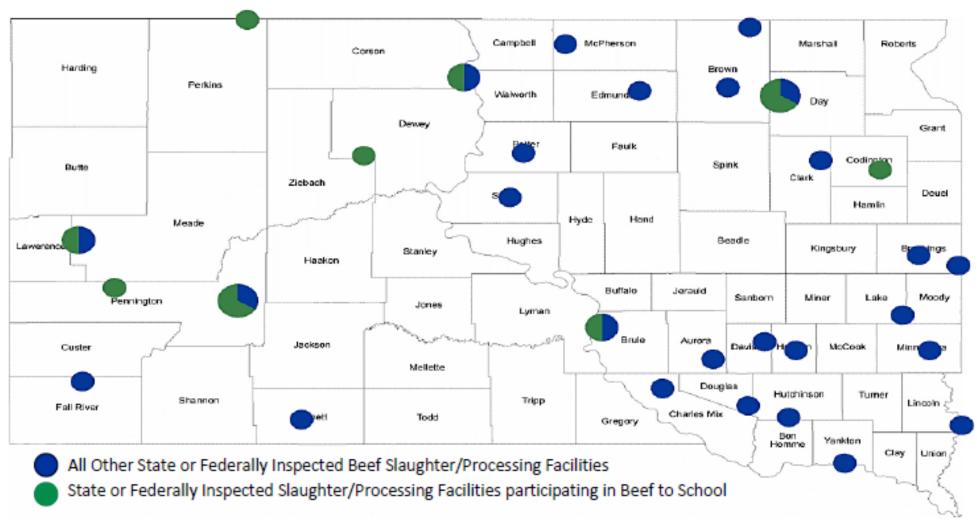
Beef to School Participation SY 23-24

Map 2: SFA Respondents by Beef to School Participation



Processing Facility Locations SY 23-24

Map 3: South Dakota Processing Facility Locations



Note: Processor information supplied by participants was limited and does not reflect all processors interacting with SFAs.

https://farmtoschoolcensus.fns.usda.gov/



USDA FARM TO SCHOOL CENSUS



Find detailed results for a School Food Authority (SFA) in SD

Search for an SFA in SD

Search USDA's School Food Authority list

What is an SFA? Is it different from a school district? ②



Find detailed results for a School Food Authority (SFA) in SD

Search for an SFA in SD

Huron school district

Huron School District 02-2 (57350)

What is an SFA? Is it different from a school district? ②

Huron School District 02-2, SD 57350

Census Responses Print **Farm to School Participation Level** 6 questions **Farm to School Education Activities** 8 auestions Farm to School Promotional Activities 5 auestions **Local Foods Served** 8 questions **Local Food Procurement Practices** 6 questions **Local Food Purchases** 12 questions





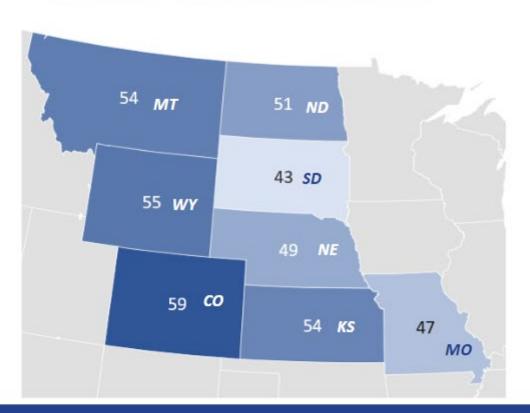
12,200 Pounds of local food purchased in SY 24-25



Serving the Community



Percent of SFAs Conducting Agriculture Education and/or School Gardens







https://doe.sd.gov/farmtoschool/



The Farm to School program strives to connect South Dakota's children with local food producers, to provide South Dakota youth with fresh food grown in our local communities. The program also seeks to educate kids about food production - from seed to salad. Among other things, Farm to School promotes field trips to local farms, school gardens, and cooking lessons for youth.

The Farm to School program incorporates three core elements: purchase of local food from local producers (procurement), education in food production and preparation, and school or youth gardens. This program empowers children and their families to make informed choices, while strengthening the local economy and contributing to vibrant communities.

South Dakota has a Farm to School Network, which is a group of people and organizations connected by their desire to engage in Farm to School activities.















Resources on Farm to School (F2S) Website



Resources

As South Dakota continues to build and solidify its statewide program, a variety of resources will be posted to this site.

- NEW: Harvest of the Month
- <u>NEW: Buffalo to School Meals Part A Steps</u>
- NEW: Buffalo to School Meals Part B Steps
- SD Farm to School Toolkit for Buyers
- SD Farm to School Toolkit for Growers
- FAQ about Serving Beef to School in SD
- Beef to School Report

Harvest of the Month

ALL ABOUT WATERMELON





HEALTH BENEFITS OF WATERMELON

Watermelon contains vitamin C and Vitamin A. They also have Lycopene and lots of water.





*The % Daily Value (DV) tells you how much a nutrient in a serving of food contribute to a daily det. 2000 catories a day is used for general nutrition advice.

WHAT IS A WATERMELON?

Watermelon is a big, juicy fruit that grows on a vine. It's made up of about 92% water, making it one of the most refreshing fruits to eat on a hot day!

WHERE DO WATERMELONS GROW?

Watermelon grows best in warm, sunny places. It needs lots of sunshine and space to spread out because its vines can grow really long!







FUN FACTS

- The biggest watermelon ever recorded weighed 350.5 pounds.
- Watermelons have been around for thousands of years—ancient Egyptians even drew pictures of them in their tombs!
- China grows more watermelons than any other country in the world.
- In Japan, some farmers grow square watermelons by putting them in special boxes as they grow!
- Did you know that watermelons are both a fruit and a vegetable? They are related to cucumbers, pumpkins, and squash!



WATERMELON IN SOUTH DAKOTA

Watermelons are grown commercially in South Dakota, particularly in the Forestburg area, known as the "watermelon capital" of the state, due to the sandy soil and favorable growing conditions.

TRY THIS!

- You can carve a watermelon like a pumpkin!
- You can blend it into a smoothie or juice.
- Some people even grill watermelon for a tasty treat!
- Dry watermelon in a low oven for a sweet chewy snack.





Culinary Kit in the Classroom

- Lesson Plans—K-1, 2-3, 4-5 grade groups
- Recipes that support the lesson plans
- Reimbursement* for food supplies to teachers who receive the kits
- Visit the F2S website for lesson plan
- 100 kits available in Feb.
 2026

The F2S Culinary Kit in the Classroom project offers valuable and engaging ways for K-5 classroom teachers to teach students about SD local foods, food preparation, and where the food they eat comes from



^{*} Reimbursement dollars available until the allocated grant funds are exhausted

The Little Mouse, the Red Ripe Strawberry & the Big Hungry Bear

Strawberries





Strawberry Seeds

Strawberry





Unripe

Ripe Strawberries

Very Berry Salsa

Serves 8

Ingredients:

1 pound strawberries, hulled

1 red apple, peeled and cored

6 ounces raspberries

½ cup blueberries

3 tablespoons strawberry or raspberry preserves

Directions:

- 1. Wash and dice up all the fruit into about the same sized pieces.
- 2. Toss the fruit together in a bowl with the fruit preserves until well combined.
- Let sit for 15 minutes before serving. Serve with cinnamon graham crackers or tortilla chips.



Garden in a Bucket





Cuddly Bear Daycare Rapid City

Give Me a Shout!



605-679-6788