Illinois

WILLIAMSFIELD CUSD 210

2015 Farm to School Census Responses

The responses for this district are shown below. Please note this is self-reported data and may conflict with other data sources.

Participation

Did your district or any schools in your district participate in farm to school activities during the 2013-2014 school year?

- **No, but started farm to school in 2014-2015 school year**

All possible answers

- Yes, doing farm to school in 2013-2014 school year
- No, but started farm to school in 2014-2015 school year
- No, but plan to start farm to school in the future
- No farm to school activities currently and no plans for the future.

Benefits

Which of the following benefits have you enjoyed as result of participating in farm to school activities?

- **Started to enjoy reduced food waste as a benefit of farm to school.**
- **Started to enjoy lower school meal program costs as a benefit of farm to school.**
- **Started to enjoy greater acceptance of the new meal pattern as a benefit of farm to school.**
- **Started to enjoy increased participation in school meals as a benefit of farm to school.**
- **Started to enjoy greater community support for school meals as a benefit of farm to school.**
- **Student education about nutrition**

All possible answers

- Started to enjoy reduced food waste as a benefit of farm to school.
- Started to enjoy lower school meal program costs as a benefit of farm to school.
- Started to enjoy greater acceptance of the new meal pattern as a benefit of farm to school.
- Started to enjoy increased participation in school meals as a benefit of farm to school.
- Started to enjoy greater community support for school meals as a benefit of farm to school.

Local

How does your district define "local" as it relates to your food procurement?

- **Produced within a 50 mile radius**

All possible answers

- Same city/county
- Produced within a 50 mile radius
- Produced within a 100 mile radius
- Produced within a 200 mile radius
- Produced within a day's drive
- Produced within the state
- Produced within the region
- Geographic along with other restrictions

Activities

What activities are you starting this school year (2014-2015)?

- **Started serving locally produced foods in the cafeteria**
- **Started serving locally produced foods as a Smart Snack (a la carte, as fundraisers, etc.)**
- **Started serving products from school-based gardens or school-based farms in the cafeteria**
- **Started holding taste testing/demos of product from school-based gardens or school-based farms in the cafeteria, classroom or other school-related setting**
- **Started using Smarter Lunchroom strategies to encourage student selection and consumption of locally produced foods (e.g., product placement, food prompts, creative signage, etc..)**
- **Started using cafeteria food coaches (e.g. adults or students in the cafeteria encouraging kids to eat health/local foods)**
- **Started conducting edible school gardening or orchard activities as part of a school curriculum**
- **Started conducting student field trips to farms or orchards**
- **Started having farmer(s) visit the cafeteria, classroom or other school-related setting.**
- **Started promoting local efforts through themed or branded promotions (e.g. Harvest of the Month, Local Day, Taste of Washington, etc..)**
- **Started promoting locally produced foods at school in general (e.g. via cafeteria signs, posters, newsletters, etc.)**
- **Started Integrating farm to school concepts, including school gardening activities, into educational curriculum (math, science, language arts, etc.)**
- **Started providing training to school food service staff on farm to school or school gardens**
- **Started working with local food producers to develop a specific food product using local foods**
- **Started implementing farm to school activities as part of overall school efforts to reduce food waste**
- **Started evaluating changes in student acceptance and food waste as a result of implementing farm to school activities**

All possible answers

- Started serving locally produced foods in the cafeteria
- Started conducting edible school gardening or orchard activities as part of a school curriculum
- Started conducting edible school gardening or orchard activities as part of an after school program
- Started conducting student field trips to farms or orchards
- Started having farmer(s) visit the cafeteria, classroom or other school-related setting.
- Started promoting local efforts through themed or branded promotions (e.g. Harvest of the Month, Local Day, Taste of Washington, etc..)
- Started promoting locally produced foods at school in general (e.g. via cafeteria signs, posters, newsletters, etc.)
- Started generating media coverage of local foods being used in schools (e.g. press interviews or other activities that resulted in local coverage)
- Started hosting farm to school related community events (e.g. invited parents to lunch, corn shucking contests, etc.)
- Started celebrating Farm to School Month (October 2014)
- Started Integrating farm to school concepts, including school gardening activities, into educational curriculum (math, science, language arts, etc.)
- Started serving locally produced foods as a Smart Snack (a la carte, as fundraisers, etc.)
- Started providing training to school food service staff on farm to school or school gardens
- Started working with local food producers to develop a specific food product using local foods
- Started implementing farm to school activities as part of overall school efforts to reduce food waste
- Started evaluating changes in student acceptance and food waste as a result of implementing farm to school activities
- Started serving locally produced food or providing farm to school activities as part of afterschool programs.
- Started serving products from school-based gardens or school-based farms in the cafeteria
- Started holding taste testing/demos of locally produced foods in the cafeteria, classroom, or other school-related setting
- Started holding taste testing/demos of product from school-based gardens or school-based farms in the cafeteria, classroom or other school-related setting
- Started using Smarter Lunchroom strategies to encourage student selection and consumption of locally produced foods (e.g., product placement, food prompts, creative signage, etc..)
- Started using cafeteria food coaches (e.g. adults or students in the cafeteria encouraging kids to eat health/local foods)
- Started using USDA Team Nutrition materials (such as The Great Garden Detective Adventure or Dig In!) as part of taste testing or educational activities.

Can't find your district?

It's because USDA does not have a record for your school district.