Kansas
MCPHERSON

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?

- **Yes, doing farm to school in 2013-2014 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.

To the best of your knowledge, approximately how many schools within the district participated in any farm to school activities during the 2013-2014 school year?

- **4**

Are you participating in the Child and Adult Care food program (CACFP)?

- **Yes**

All possible answers

- Yes
- No
- I don't know

Benefits

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

- **Other: The ag in the classroom is done at building level and does not relate to the food service program**

All possible answers

- Enjoying reduced food waste as a benefit of farm to school
- Enjoying lower school meal program costs as a benefit of farm to school
- Enjoying greater acceptance of the new meal pattern as a benefit of farm to school
- Enjoying increased participation in school meals as a benefit of farm to school
- Enjoying 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

On average, about how frequently do your district's meals or snacks include at least one locally sourced food item from the categories below?

- ***Fruit:*** **Never**
- ***Vegetables:*** **Never**
- ***Fluid milk:*** **Never**
- ***Other dairy:*** **Never**
- ***Meat/poultry:*** **Never**
- ***Eggs:*** **Never**
- ***Seafood:*** **Never**
- ***Plant-based protein items such as beans, seeds, and nuts:*** **Never**
- ***Grains and flour:*** **Never**
- ***Bakery products:*** **Never**
- ***Herbs:*** **Never**
- ***Other food:*** **Never**

All possible answers

- Daily
- More than weekly
- Weekly
- More than monthly
- Monthly
- Occasionally
- Never

Are any of the following considered to be problems in procuring local products or reasons why your district does not purchase even more local products?

- **Hard to find year-round availability of key items**
- **Hard to coordinate procurement of local with regular procurement**
- **Local items not available from primary vendors**
- **Higher prices**
- **Unstable product prices**
- **Lack of reliability in delivering ordered items**
- **Lack of kitchen equipment to process/prepare local foods.**
- **GAP or other food safety requirements**
- **Lack of compliance with your institution's purchasing regulations and policies**
- **Lack of availability of processed/precut products**
- **Hard to find new suppliers/growers or distributors**
- **Hard to get information about product availability**
- **Hard to place orders with vendors**
- **Getting on time deliveries**
- **Getting product delivered that meets your quality requirements & other specs (i.e., size)**
- **Having quantity delivered equal to quantity ordered**
- **Resolving problem deliveries**
- **Inability to pay farmers according to farmers' needs due to school district payment procedures**

All possible answers

- Local producers aren't bidding
- GAP or other food safety requirements
- Lack of compliance with your institution's purchasing regulations and policies
- Lack of availability of processed/precut products
- Hard to find new suppliers/growers or distributors
- Hard to get information about product availability
- Hard to place orders with vendors
- Getting on time deliveries
- Getting product delivered that meets your quality requirements & other specs (i.e., size)
- Having quantity delivered equal to quantity ordered
- Resolving problem deliveries
- Hard to find year-round availability of key items
- Inability to pay farmers according to farmers' needs due to school district payment procedures
- Hard to coordinate procurement of local with regular procurement
- Local items not available from primary vendors
- Vendors for local items don't offer a broad range of products
- Higher prices
- Unstable product prices
- Lack of reliability in delivering ordered items
- Lack of kitchen equipment to process/prepare local foods.

For the 2013-2014 school year, please indicate whether your district obtained local foods from any of the following intermediary sources.

- **Obtains local food from distributors**
- **Obtains local food from food buying cooperative**

All possible answers

- Obtains local food from distributors
- Obtains local food from food buying cooperative
- Obtains local food from food hub
- Obtains local food from food service management companies
- Obtains local food from DoD Fresh Program vendors
- Obtains local food from USDA foods
- Obtains local food from State Farm to School program office

Economic Impacts

For the 2013-2014 school year, what were your approximate total food costs (in dollars)?

- **$300,000**

Looking forward do you anticipate your local purchases will Increase, decrease or stay the same?

- **Stay the same**

All possible answers

- Increase
- Decrease
- Stay the same
- Other

Activities

To the best of your knowledge, please check the activities that any of your district's schools engaged in during the 2013-2014 school year.

- **Held taste testing/demos of locally produced foods in the cafeteria, classroom, or other school-related setting**
- **Used Smarter Lunchroom strategies to encourage student selection and consumption of locally produced foods (e.g., product placement, food prompts, creative signage, etc.,)**
- **Conducted student field trips to farms or orchards**
- **Had farmer(s) visit the cafeteria, classroom or other school-related setting.**

All possible answers

- Served locally produced foods in the cafeteria
- Conducted edible school gardening or orchard activities as part of a school curriculum
- Conducted edible school gardening or orchard activities as part of an after school program
- Conducted student field trips to farms or orchards
- Had farmer(s) visit the cafeteria, classroom or other school-related setting.
- Promoted local efforts through themed or branded promotions (e.g. Harvest of the Month, Local Day, Taste of Washington, etc.,)
- Promoted locally produced foods at school in general (e.g. via cafeteria signs, posters, newsletters, etc.)
- Generated media coverage of local foods being used in schools (e.g. press interviews or other activities that resulted in local coverage)
- Hosted farm to school related community events (e.g. invited parents to lunch, corn shucking contests, etc.)
- Celebrated Farm to School Month (October 2013)
- Integrated farm to school concepts, including school gardening activities, into educational curriculum (math, science, language arts, etc.)
- Served locally produced foods as a Smart Snack (a la carte, as fundraisers, etc.)
- Provided training to school food service staff on farm to school or school gardens
- Worked with local food producers to develop a specific food product using local foods
- Implemented farm to school activities as part of overall school efforts to reduce food waste
- Evaluated changes in student acceptance and food waste as a result of implementing farm to school activities
- Served locally produced food or providing farm to school activities as part of afterschool programs.
- Served products from school-based gardens or school-based farms in the cafeteria
- Held taste testing/demos of locally produced foods in the cafeteria, classroom, or other school-related setting
- Held taste testing/demos of product from school-based gardens or school-based farms in the cafeteria, classroom or other school-related setting
- Used Smarter Lunchroom strategies to encourage student selection and consumption of locally produced foods (e.g., product placement, food prompts, creative signage, etc.,)
- Used cafeteria food coaches (e.g. adults or students in the cafeteria encouraging kids to eat health/local foods)
- Used USDA Team Nutrition materials (such as The Great Garden Detective Adventure or Dig In!) as part of taste testing or educational activities.

To the best of your knowledge, approximately how many schools had salad bars during the 2013-2014 school year?

- **7**

Can't find your district?

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