Massachusetts

# GREATER LOWELL REGIONAL VOC TECH

## 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.

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### Benefits

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

- **Started to enjoy greater acceptance of the new meal pattern as a benefit of farm to school.**

*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.

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### Local

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

- **Produced within a 100 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

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### Activities

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

- **Started serving locally produced foods in the cafeteria**
- **Started holding taste testing/demos of locally produced foods 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 edible school gardening or orchard activities as part of an after school program**
- **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.)**

*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.

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### Can't find your district?

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