Massachusetts

NEWBURYPORT PUBLIC SCHOOLS

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**

During the 2013-2014 school year, what age groups participated in farm to school activities?

- **Pre-K participated in farm to school activities.**
- **Grades K-5 participated in farm to school activities.**
- **Grades 6-8 participated in farm to school activities.**
- **Grades 9-12 participated in farm to school activities.**

All possible answers

- Pre-K participated in farm to school activities.
- Grades K-5 participated in farm to school activities.
- Grades 6-8 participated in farm to school activities.
- Grades 9-12 participated in farm to school activities.

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

- **No**

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?

- **Enjoying reduced food waste 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**

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 the region**

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

Please indicate whether your district used local products IN ANY FORM (fresh, minimally processed) for any of the following federal nutrition programs during the 2013-2014 school year.

- **Used local foods in breakfast program**
- **Used local foods in lunch program**

All possible answers

- Used local foods in breakfast program
- Used local foods in lunch program
- Used local foods in supper program
- Used local foods in snacks program
- Used local foods in Fresh Fruit and Vegetable Program
- Used local foods in CACFP (i.e., in a pre-k setting such as Head Start, etc.) program
- Used local foods in CACFP at-risk afterschool program
- Used local foods in summer meals program (i.e., meals in the summer food service program, in Seamless Summer, or in the NLSP under accredited summer school programs)

Please indicate if your district or any schools in your district purchased any of the following foods - IN ANY FORM - from local growers/producers/processers/manufacturers during the 2013-2014 school year or would like to in the future?

- ***Fruit:*** **Yes**
- ***Vegetables:*** **Yes**
- ***Fluid milk:*** **No**
- ***Other dairy:*** **No**
- ***Meat/poultry:*** **No**
- ***Eggs:*** **No**
- ***Seafood:*** **No**
- ***Plant-based protein items such as beans, seeds, and nuts:*** **No**
- ***Grains and flour:*** **No**
- ***Bakery products:*** **No**
- ***Herbs:*** **Yes**
- ***Other food:*** **No**

All possible answers

- Yes
- No
- Not now, but would like to in the future
- I don't know

Please list the top 5 SPECIFIC food items (e.g. apples, chicken drumsticks) your school district purchased locally in the 2013-2014 school year based on VALUE.

- **APPLES**
- **TOMATOES**
- **LETTUCE**
- **CUCUMBERS**
- **HERBS**

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:*** **More than weekly**
- ***Vegetables:*** **More than weekly**
- ***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:* Monthly**
- ***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**

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 directly from the following sources.

- **Obtains local food direct from food processors and manufacturers**

All possible answers

- Obtains local food direct from individual food producers (i.e. farmers, fishers, ranchers)
- Obtains local food direct from farmer, rancher, or fisher cooperatives
- Obtains local food direct from farmers markets
- Obtains local food via a Community Supported Agriculture (CSA) model
- Obtains local food direct from food processors and manufacturers

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 service management companies**

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)?

- **$196,257**

For the 2013-2014 school year, about how much of your total food purchases (in dollars) were spent on local foods INCLUDING fluid milk? (If you're not sure, a rough estimate is perfectly acceptable.)

- **$15,700**

For the 2013-2014 school year, about how much of your total food purchases (in dollars) were spent on local foods NOT INCLUDING fluid milk? (If you're not sure, a rough estimate is perfectly acceptable.)

- **$15,700**

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

- **Increase**

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.

- **Served locally produced foods in the cafeteria**
- **Served locally produced foods as a Smart Snack (a la carte, as fundraisers, etc.)**
- **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..)**
- **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.**
- **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.)**
- **Provided training to school food service staff on farm to school or school gardens**
- **Evaluated changes in student acceptance and food waste as a result of implementing farm to school activities**

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.

Stories

Is there other information that was not asked for that you think we need to know?

- **no**

Can’t find your district?

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