Michigan

STANDISH-STERLING COMMUNITY 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?

- **No, but plan to start farm to school in the future**

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.

When do you plan to start participating in farm to school?

- **2015-2016 School Year**

Benefits

Which of the following benefits do you percieve as result of participating in farm to school activities?

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

All possible answers

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

Activities

What activities are you planning to start in the future?

- **Planning to serve locally produced foods in the cafeteria**
- **Planning to serve locally produced foods as a Smart Snack (a la carte, as fundraisers, etc.)**
- **Planning to serve locally produced foods or providing farm to school activities as part of afterschool programs**
- **Planning to serve products from school-based gardens or school-based farms in the cafeteria**
- **Planning to hold taste tests/cooking demonstrations of locally produced foods in the cafeteria, classroom or other school-related setting**
- **Planning to hold taste tests/demos of products from school-based gardens or school-based farms in the cafeteria, classroom or other school-related setting**
- **Planning to use Smarter Lunchroom strategies to encourage student selection and consumption of locally produced foods (e.g., product placement, food prompts, creative signage, etc.)**
- **Planning to use cafeteria food coaches to promote the consumption of local foods (e.g. adults or students in the cafeteria encouraging kids to eat healthy/local foods)**
- **Planning to use USDA Team Nutrition materials (such as The Great Garden Detective Adventure or Dig In!) as part of taste testing or educational activities**
- **Planning to have farmer(s) visit the cafeteria, classroom or other school-related setting**
- **Planning to promote local efforts through themed or branded promotions (e.g. Harvest of the Month, Local Day, Taste of Washington, etc.)**
- **Planning to promote locally produced foods at school in general (e.g. via cafeteria signs, posters, newsletters, etc.)**
- **Planning to generate media coverage of local foods being used in schools (e.g. press interviews or other activities that resulted in local coverage)**
- **Planning to host farm to school related community events (e.g. invited parents to lunch, corn shucking contests, etc.)**
- **Planning to celebrate Farm to School Month**
- **Planning to provide training to school food service staff on farm to school or school gardens**
- **Planning to work with local food producers to develop a specific food product using local foods**
- **Planning to implement farm to school activities as part of overall school efforts to reduce food waste**
- **Planning to evaluate changes in student acceptance and food waste as a result of implementing farm to school activities**

All possible answers

- Planning to serve locally produced foods in the cafeteria
- Planning to conduct edible school gardening or orchard activities as part of a school curriculum
- Planning to conduct edible school gardening or orchard activities as part of an after school program
- Planning to conduct student field trips to farms or orchards
- Planning to have farmer(s) visit the cafeteria, classroom or other school-related setting
- Planning to promote local efforts through themed or branded promotions (e.g. Harvest of the Month, Local Day, Taste of Washington, etc.)
- Planning to promote locally produced foods at school in general (e.g. via cafeteria signs, posters, newsletters, etc.)
- Planning to generate media coverage of local foods being used in schools (e.g. press interviews or other activities that resulted in local coverage)
- Planning to host farm to school related community events (e.g. invited parents to lunch, corn shucking contests, etc.)
- Planning to celebrate Farm to School Month
- Planning to integrate farm to school concepts, including school gardening activities, into educational curriculum (math, science, language arts, etc.)
- Planning to serve locally produced foods as a Smart Snack (a la carte, as fundraisers, etc.)
- Planning to provide training to school food service staff on farm to school or school gardens
- Planning to work with local food producers to develop a specific food product using local foods
- Planning to implement farm to school activities as part of overall school efforts to reduce food waste
- Planning to evaluate changes in student acceptance and food waste as a result of implementing farm to school activities
- Planning to serve locally produced foods or providing farm to school activities as part of afterschool programs
- Planning to serve products from school-based gardens or school-based farms in the cafeteria
- Planning to hold taste tests/cooking demonstrations of locally produced foods in the cafeteria, classroom or other school-related setting
- Planning to hold taste tests/demos of products from school-based gardens or school-based farms in the cafeteria, classroom or other school-related setting
- Planning to use Smarter Lunchroom strategies to encourage student selection and consumption of locally produced foods (e.g., product placement, food prompts, creative signage, etc.)
- Planning to use cafeteria food coaches to promote the consumption of local foods (e.g. adults or students in the cafeteria encouraging kids to eat healthy/local foods)
- Planning to use 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.