



Beginning Farm to School 101

Farm to School Grant 2016

ISD 000 EIEIO Schools

111 Cool School Ave.
Farmingville, MN 56000

O: 507-111-1111

Bobby Apple

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Applicant Information

Category*

Equipment/Improvements

Name of School(s) or Childcare Provider(s)*

ISD 000 EIEIO Schools

Counties Served*

Redwood

Project Name*

Beginning Farm to School 101

House District(s) 2013-2022

Select the House district(s) the organization is located in or provides direct services. In most cases, you will only select one district. Some entities (e.g., service cooperatives, school districts, large farms) may need to select multiple districts.

10B

Eligibility

Please answer each of the following questions. You must respond "Yes" to at least one of the first three questions to be eligible to apply for this grant.

Eligibility Option #1*

Applicant is a Minnesota school or school district serving preschool and/or K-12 students and participates in the National School Lunch Program.

Yes

Eligibility Option #2*

Applicant is a child care center serving, on average, at least 40 meals and snacks each day and participates in the Child and Adult Care Food Program.

Yes

Eligibility Option #3*

Applicant is an economic development organization, non-profit organization, or educational service cooperative applying on behalf of one or more eligible awardees.

No

I have authority to apply for this grant.*

Yes

I agree that no work has started on the proposed project.*

Yes

How did you hear about the Farm to School Grant Program?*

Please check all that apply.

MDA Website

Have you previously been awarded a Minnesota Farm to School Grant?

No

Project Overview

Executive Summary*

Include a description of the project and goals to be accomplished. The executive summary of this proposed project must be suitable for dissemination to the public.

EIEIO Schools does not currently have a thriving Farm to School program. Our facilities do not have the equipment necessary to process locally grown produce or meats. We would like to purchase equipment in order to start our Farm to School program. We plan on purchasing a combi oven, Robot Coupes, knives, and serving utensils. We plan on beginning in the 2016-2017 school year with Minnesota grown apples, cucumbers, carrots, eggplant, tomatoes, onions, peppers, herbs, and black beans. We anticipate serving these items on our salad bar and as a part of our "Dip Day" where we expose students to new foods.

Project Start Date*

01/01/2016

Project End Date*

05/30/2016

Amount of MDA Grant Request (maximum: \$50,000)*

\$5,908.30

Blue Cross Request (maximum \$15,000)*

\$3,408.30

Applicant's Cash Match*

\$2,500.00

Total Project Cost*

Sum of MDA Grant Request, Blue Cross Request, and Applicant's Cash Match

\$11,816.60

Overview of Applicant

Overview of Applicant*

Describe the school(s) or child care provider(s), including location(s), number of meals served and the current extent to which locally grown or raised foods are being served. Reference current sources of Minnesota produced food.

EIEIO Schools serves 400 students in Redwood County, Minnesota. The district has three schools: Moo Elementary School, Oink Middle School, and Cluck High School. These schools are located in Farmingville on Old MacDonald Avenue. Moo Elementary and Oink Middle School share a building and Cluck High School is next door.

The three schools serve breakfast and lunch and average a total of 420 meals per day. Moo Elementary School has 160 students enrolled and serves 162 meals per day. Oink Middle School has 140 students enrolled and serves 156 meals per day. Cluck High School has 100 students enrolled and serves 102 meals per day. All schools' meal plans follow the National School Lunch Program standards.

We are starting a Farm to School program in order to serve our students fresh, healthy, and local foods. We currently purchase limited salad greens from a nearby farm (Corny Green Acres). To date, we have only purchased twice from Corny Green

Challenges*

a) describe the need for this project and/or the problem it will address. b) explain how the project will increase the amount of Minnesota grown or raised foods being purchased and served.

Need: The kitchens in each of our schools have not undergone any significant upgrades in over two decades. In fact, the kitchen at Oink Middle School hasn't had any major renovation since the school was built in 1952! When kitchens at Moo Elementary School and Cluck High School were designed, they were envisioned as a place to reheat meals that only required minimal preparation. They weren't built to prepare fresh foods.

New regulatory requirements and increased emphasis on fruit and vegetable consumption have only compounded the problems in the kitchen. The kitchens lack quality basic equipment like knives and cutting boards and efficient equipment like Robot Coupes and combi ovens. This lack of infrastructure means that the preparation of local produce takes way too many labor hours. It takes our cooks hours to cut up vegetables that the Robot Coupe could slice and dice in minutes. Frankly, we can't afford the labor costs.

Increased Use of Minnesota Grown/Raised Foods: The new kitchen equipment will allow purchase more Minnesota foods to be used on our recently acquired salad bars and in the traditional serving line. Currently, the fruits and vegetables that we serve on the salad bar are ones that require minimal preparation. We often serve mini-foods like frozen blueberries, cherry tomatoes, baby carrots, and pre-sliced apples that we get through USDA Foods. Our goals are to purchase and serve a greater variety of items and to purchase them locally. With the new equipment, we can more efficiently prepare these foods.

We will serve fresh vegetables and fruits in our salad bar (such as carrots, cucumbers, tomatoes, etc.). We are also excited about our new weekly "Dip Days" which we will use to expose our students to new fruits and vegetables. For example, we'll prepare a baba ganoush so that our students may try eggplant, and we'll make a black bean dip to encourage them to eat more beans. We'll serve these dips with Minnesota grown vegetables to act as "dippers" instead of chips.

Project Outcomes

Outcomes Table*

Download and complete the [outcomes table](#). We recommend that you review invoices from the 2014-2015 school year. If you purchase Minnesota grown or raised foods via a distributor, please work with your distributor to get an estimate of the number of Minnesota producers from whom you receive food.

Applicant Name	ISD 000 EIEIO Schools					
	Actual			Projected		
	School Year 2014-2015			School Year 2016-2017		
Category	Pounds	\$ Value	# of Minnesota Farmers	Pounds	\$ Value	# of Minnesota Farmers
Fruits	0	\$ -	0	100	\$ 110.00	1
Vegetables	10	\$ 25.00	1	1000	\$1,500.00	3
Grains/Flour	0	\$ -	0	0	\$ -	0
Meat/Poultry	0	\$ -	0	0	\$ -	0
Seafood	0	\$ -	0	0	\$ -	0
Plant-based protein items, such as beans, seeds, and nuts	0	\$ -	0	0	\$ -	0
Eggs	0	\$ -	0	0	\$ -	0
Fluid Milk	0	\$ -	0	0	\$ -	0
Other Dairy	0	\$ -	0	0	\$ -	0
Other Products	0	\$ -	0	0	\$ -	0

How many unduplicated Minnesota farmers do you purchase from currently?*

List the name(s) of the farmer(s), farm(s), and distributor(s) from whom you currently purchase Minnesota foods. Write "none" if you currently do not purchase from a Minnesota farmer.

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Farmer List*

List the name(s) of the farmer(s), farm(s), and distributor(s) from whom you currently purchase Minnesota foods. Write "none" if you currently do not purchase from a Minnesota farmer.

Corny Green Acres (Jim Cricket)

Continued Increased Purchases*

How will the proposed project lead to continued increased purchases of Minnesota grown or raised foods in the future?

Our school kitchens do not have adequate equipment or enough labor to prepare fresh, Minnesota grown food. We are only serving a very limited amount of Minnesota products right now because we don't have the equipment or staff to do so. The new, efficient equipment will decrease the amount of time that is necessary to prepare fresh food. We anticipate serving Minnesota grown foods, such as tomatoes, carrots, and cucumbers, on our salad bar. We may even mix in some other fun products like kohlrabi and melons when in season. Other Minnesota products like eggplant and black beans will be prepared into dips for "Dip Days" and served with fresh Minnesota vegetables like cucumbers and carrots as "dippers." We think this will be a fun way to get our students to try less common vegetables.

Anticipated Changes*

What do you anticipate will change as a result of this project?

As a result of this project, EIEIO Schools will serve more local produce to its students and purchase more produce from local farmers. This will hopefully liven up our local economy and make people feel good about what we are feeding their kids while they are in school.

This project will also change the way we serve food in our schools. This project will increase the quality and variety of the food we serve. It is also the first step towards the expansion of our schools' kitchens which are being redesigned to support more farm to school efforts.

Work Plan

Work Plan Table*

Download and complete the [work plan table](#). You may add additional lines or pages as necessary.

Applicant Name	ISD 000 EIEIO Schools	
Timeline	Description of Task/Action Item	Who is Responsible?
January 2016-February 2016	Place order for Robot Coupe and Combi Ovens	Bobby Apple
April 2016-May 2016	Place order for Knives and Serving Utensils	Bobby Apple
May 2016	Install Robot Coupe and Combi Ovens	Kent C. Strait

Consultants/Subcontractors

If you will hire consultants or subcontractors, please describe their qualifications.

Kent C. Strait: He has worked with our school district as a subcontractor for many years. Sometimes he doesn't align things properly, but his 25 years of experience always assists him in getting the job done.

Budget

Budget Table*

Download and complete the [budget table](#). You may add additional lines or pages as necessary.

Applicant Name	ISD 000 EIEIO Schools			
Item	Quantity	Cost Per Unit	Total Amount	Source of Estimate
Robot Coupe	3	\$999.00	\$2,997.00	Webstaurant.com
Combi Oven (Half Size)	1	\$7,904.00	\$7,904.00	Central Restaurant
Knives	3	\$119.40	\$358.20	Webstaurant.com
Serving Utensils	60	\$4.61	\$276.60	Webstaurant.com
Total			\$ 11,535.80	

Budget Narrative*

Respond to the following prompts.

- Detail how the funds will be used and justify each expense listed in the Budget Table.
- Explain how the expenses outlined in the Budget Table will enable your school to use more Minnesota grown or raised foods.
- If you are requesting Blue Cross matching funding, justify your request for these funds in terms of the availability of non-state funds you are able to dedicate to the project, such as cash, loans, other grants or liquid capital assets.

Robot Coupe: Each school will be set up with its own machine so that it can quickly chop, dice, etc. fruits and vegetables for the salad bars and for healthy “dippers” to use on “Dip Day.” For example, cucumbers purchased from Farmer Joe will be diced for the salad bar and sliced to be served with salsa, and carrots will be shredded for the salad bar and sliced to serve with black bean dip. The Robot Coupes will also be used to prepare vegetables to go into a homemade salsa. Without these machines, our schools do not have the staff capacity to prepare so many Minnesota fruits and vegetables.

Combi Oven: The combi oven will be installed at Cluck High School and will be used to cook fresh vegetables. For example, eggplants from Farmer Joe will be roasted in the combi oven and then processed into baba ganoush for “Dip Day.” Apples purchased at the orchard down the road will be baked for a healthy snack.

If this purchase goes as well as anticipated, we will purchase two additional combi ovens for Moo Elementary School and Oink Middle School. This will allow us to use more Minnesota grown vegetables since we will be able to cook them efficiently. Without this oven, we could not have Minnesota grown vegetables be a part of our hot lunch program. Someday we hope to start serving Minnesota turkeys as well and support our local poultry industry!

Knives: These will be used to start processing Minnesota grown vegetables and fruits. Some items like the apples will need to be cut by hand before we put them into the combi oven for cooking.

Serving Utensils: These will be distributed throughout the three schools and will be used for portion control. Some will be used on the salad bars so that students get the appropriate amount of carrots, tomatoes, etc and others will be used on the hot lunch line for our cooks to use as they serve students. We cannot serve un-portioned Minnesota fruits and vegetables without the proper equipment!

Blue Cross Request: We are requesting \$2,500 from Blue Cross to support our project. We were able to set aside \$1,000 for our farm to school efforts from a school fundraiser that aimed to incorporate healthier lifestyles for our students. Our school district is also providing a match of \$2,267.90. We were not able to find any other grant, loan, or extra capital from another institution.

Letters of Support

Letter of Support*

Farmer Joe's Honky Tonk Acres
11111 Hee Haw Ave. MacDonald, MN 51111

September 4, 2015

Dear Minnesota Department of Agriculture,

I would like to express my support for EIEIO School's Farm to School grant application with the Minnesota Department of Agriculture.

I have been in discussion with Bob Apple from the school about selling eggplants, cucumbers, and other produce to the school at the initiation of the kitchen tools purchase. I currently sell my produce on a contract to the local co-op and sell small amounts at area farmers' market.

I would also be willing to enrich children's education by allowing them to visit my farm and to learn about agriculture in our region.

Thanks for your consideration. Please contact me if you have any questions!

Best,

Farmer Joe

Farmer Joe

farmer.joe@iliketofarm.com

507-222-2222