**Child Nutrition: Resources for Local Procurement**

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**USDA Farm to School Fact Sheets**<http://www.fns.usda.gov/farmtoschool/fact-sheets>  
-10 Facts about Local Food in School Cafeterias

-Geographic Preference: What it is and how to use it

-Using DoD Fresh to Purchase Local Produce

**A School’s Guide to Purchasing Washington-Grown Food**  
<http://www.wafarmtoschool.org/Content/Documents/SchoolGuideLoRes8.Procurement.pdf>   
Guide for using geographic preference to strengthen farm to school.

**Purchasing Michigan Products: A Step-By-Step Guide**  
<http://www.mifarmtoschool.msu.edu/assets/farmToSchool/docs/MIFTS_Purchasing_Guide.pdf>

**Farm to School: Nothing Fresher, Nothing Finer Grown in South Carolina**  
<http://agriculture.sc.gov/userfiles/file/Farm%202%20School/Farm%20to%20School%20Implementation%20Handbook.pdf>

**Local Foods Procurement Worksheet**  
<http://www.mass.gov/eea/agencies/agr/>  
This worksheet from the Massachusetts Department of Agriculture gives tips for school districts procuring local agriculture and should be used in the forecasting period of the procurement process (i.e., before a solicitation is created) to gather and provide

**USDA Geographic Preference Q&As: Memorandum SP 18-2011**<http://www.fns.usda.gov/sites/default/files/SP18-2011_os.pdf>  
Issued on February 1, 2011, memorandum SP18-2011 provides answers to common questions on the application of the geographic preference option in the procurement of unprocessed locally grown or raised agricultural products in the Child Nutrition Programs.

**USDA Online Procurement Training**<http://www.nfsmi.org/Templates/TemplateDefault.aspx?qs=cElEPTEzNQ>Now open to the public, this free online procurement training was developed by USDA’s Food and Nutrition Service to help State agencies understand the procurement requirements of the Child Nutrition Programs. The training is provided via that National Food Service Management Institute. School food service professionals are able to obtain continuing education credits for their participation in the training.

**USDA Quality Standards**

<http://www.ams.usda.gov/AMSv1.0/standards>

USDA quality standards are based on measurable attributes that describe the value and utility of the product. Standards for each product describe the entire range of quality for a product, and the number of grades varies by commodity.

**School Food FOCUS Geographic Preference Primer**

<http://www.fns.usda.gov/sites/default/files/FOCUS_GP_Primer.pdf>

This primer provides authority and corresponding rational for creating a geographic preference policy to undergird district purchasing, state and federal legal standards in plain language, and guidance on decisions that school districts can make for a geographic preference policy.

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*Make plans to be in Austin April 15-18, 2014, for three days of inspiring field trips, workshops, speakers and networking at the National Farm to Cafeteria Conference. The conference is hosted by the National Farm to School Network, and will include a Farm to Preschool track. For more information:* [*www.farmtocafeteriaconference.org*](http://www.farmtocafeteriaconference.org)

*The National Farm to School Network’s "Lunch Bites" webinar series provides brief webinars loaded with farm to school and farm to preschool information. We'll feature 20-minute presentations, followed by a short Q&A sessions. Previous webinars are archived online. For more Information about the National Farm to School Network, please visit* [*www.farmtoschool.org*](http://www.farmtoschool.org)*.*