OMB Control No. 0584-0606 Expiration date: 3/31/2019

### Turnip the Beet: High Quality Meals in the Summer Meal Programs

#### 2016 Nomination Form

**Instructions:** Please complete the information below for consideration of the 2016 Turnip the Beet Award. Nominations will not be considered if there is missing information. Submit this completed form via email to your Summer Meals State Agency contact. Submissions deadlines vary by State so please contact your State Agency to learn their submission deadline. Contact information for all participating State Agencies is available on the Turnip the Beet Overview Handout.

Note: The Agency has the right to reproduce, publish or otherwise use the data in the application for this award, and authorize others to reproduce, publish, or otherwise use the data in the application for this award for Federal purposes.

Section 1: General Information					
Nomination for:	☐ Bronze	☐ Silver	☐ Gold		
*See the Turnip the Beet C	Overview for more information	on the Award categories.			
Sponsor's name or Pr	rogram name:				
Program name section abo	_	tire name with any approp	actly as written in the Sponsor's name or priate punctuation is clearly indicated. Award Program name.		
☐ Summer Food Ser	vice Program Sponsor	☐ Seamless Summ	ner Option Sponsor		
Contact information					
Name & Title:					
Phone number:					
Email address:					
Mailing Address (Stre	et. City. State, and Zip co	ode):			

#### **Section 2: Narrative**

Please provide a short summary (no more than 500 words) describing how the meals served at the nominated Sponsor's summer sites are high quality. Be as specific as possible and illustrate: how the meals are 1) culturally appropriate and 2) age-appropriate for the population being served; 3) whether tastes tests or another tool is used to introduce and gather feedback on new foods and menu items; 4) how healthy foods are marketed (such as fun descriptors used in menus and signage, placement of healthy foods in the service area, and other Smarter Lunchroom strategies); and 5) any food and nutrition-based activity that aligns with the meal served. Sponsors that use Team Nutrition resources at their Summer Site will receive bonus points. Specific details will be given greater value than generalities.

## **Section 2: Narrative**

#### **Section 3: Menus and Other Supporting Documents**

Along with submitting this completed nomination form, a one month menu must be submitted for consideration of a Turnip the Beet Award. Please see the attached sample menu for an example of how detailed the menus should be. For consideration of meeting the whole grain criteria, at least one of the following items must be submitted for each whole grain-rich menu item to verify the items are whole grain-rich as defined by the National School Lunch Program: ingredient lists, product formulation statements or recipes. In addition, you may submit other supporting documents to further demonstrate the quality of their meals, such news clips about the program, photos, testimonials, or invoices for local food purchases. If photos contain pictures of children, please include a signed photo release form with your application.

		FOI	R OFFICE USE ONLY	/	
	State Agency				
State Agency:					
Name and titl	e of reviewe	r:			
Reviewer's en	nail:				
major findings review, and th	s or all correc ne Sponsor w	ctive actions are o as not found seri	complete and imple	n good standing with a clean revieumented) during their last compli the past two years, at the time of the Meal Programs.	ance
Brief stateme	nt supporting	g this Sponsor's r	ecognition (optiona	al):	
Approved:	☐ Yes	☐ No			
Signature:				Date:	

# Regional Office/FNS Headquarters

Regional Office	or Headquarter	rs:	
Name and title	of reviewer:		
Reviewer's em	ail:		
Approved:	☐ Yes	□ No	
Signature:			Date:

# **Turnip the Beet Award: Sample Menus**

# \*Water is offered during all meal services

Meal	Day 1	Day 2	Day 3
Breakfast	Rise n' Shine Parfaits:	Scrambled eggs	Whole-wheat english muffin with
	Whole grain granola		peanut butter
	Low-fat plain yogurt	Toast	
	Frozen mixed berries		Whole grain cereal
		Tomato juice	
	1% and fat-free milk		Banana
		Fresh, sliced cantaloupe	
			1% and fat-free milk
		1% and fat-free milk	
Lunch	Zesty spaghetti casserole	Southwest Chicken Wrap:	BBQ Pork sandwich on whole grain
		Whole wheat tortilla	bun
	Mixed greens salad with local cherry	Grilled chicken	
	tomatoes	Lettuce	Corn muffins
		Salsa	
	Roasted vegetables (zucchini, summer		Roasted green beans
	squash)	Black beans	
			Local apple slices
	Orange slices	Steamed broccoli	
			1% and fat-free milk
	1% and fat-free milk	Fresh pineapple chunks	
		1% and fat-free milk	
Snack	Whole-grain crackers	Crunchy carrot and celery sticks	Low-fat plain yogurt
	Fat-free chocolate milk	Hummus	Frozen mango
		1% and fat-free milk	