

Turnip the Beet: High Quality Meals in the Summer Meal Programs 2020 Nomination Form

Instructions: Please complete the information below for consideration of the 2020 Turnip the Beet Award. Only nominations that contain all of the requested information will be considered. Submit this completed form via email to your Summer Meals State agency contact. Submission deadlines vary by State so please contact your State agency to learn their submission deadline.

Note: USDA 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

Sponsor's name or Program name: <p>*The Sponsor's name or Program name on the Award Certificate will be typed exactly as written in the Sponsor's name or Program name section above. Please ensure that the entire name with any appropriate punctuation is clearly indicated. Award Certificates will not be re-printed due to an incorrect or illegible Sponsor name or Program name.</p>	
Select Sponsorship Type <input type="checkbox"/> Summer Food Service Program Sponsor <input type="checkbox"/> Seamless Summer Option Sponsor	Contact information Name & Title: Phone number: Email address: Mailing Address* (Street, City, State, and Zip code): <p>*This address will be used to mail the Award Certificate. For Gold winners, it will also be used to identify the Sponsor on USDA's Food and Nutrition Service's Capacity Builder (an online tool); therefore, P.O. Box addresses are not acceptable.</p>

OMB Burden Disclosure Statement: This information is being collected to assist the Food and Nutrition Service (FNS) in recognizing high quality summer meals. This is a voluntary collection and FNS will use the information to determine Turnip the Beet award winners. This collection does request personally identifiable information under the Privacy Act of 1974. According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0584-XXXX. The time required to complete this information collection is estimated to average 1 hour per response, including the time for reviewing instructions, gathering the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to: U.S. Department of Agriculture, Food and Nutrition Service, Office of Policy Support, 1320 Braddock Place, 5th Floor, Alexandria, VA 22306 ATTN: PRA (0584-XXXX). Do not return the completed form to this address.

Section 2: Short Answers

Please answer the following short-answer questions to demonstrate how the meals served at the nominated Sponsor's summer sites are high quality. Please be as specific as possible; specific details will be given greater value than generalities. Questions are worth up to two (2) points each; bonus questions are worth up to one (1) point each.

- 1. How are the meals prepared to be age-appropriate for the population being served?** (Describe how meals served are appropriate for the age of the children being served. For example, food is cut into bite size pieces for young children, or the sponsor offers different meals to appeal to various age groups that attend the site.)

Bonus: How are the meals culturally appropriate for the needs of the community? (Describe how meals are appropriate for the demographics of the community served, including but not limited to ethnic/cultural background and religion.)

- 2. How do you gather feedback from children about the meals served at the summer sites?** (Describe any methods used (e.g., taste tests, surveys or voting boxes) to gather feedback from participants.)

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3. How are children encouraged to eat healthy foods? (Describe how eating healthy foods is promoted. For example, fun descriptors are used in menus and signage or healthier choices are placed prominently in the service area to encourage consumption.)

4. What, if any, food and nutrition-based activities are offered at the summer sites? (Describe activities related to MyPlate, cooking, local foods, gardening, farming, or other food and nutrition topics.)

Bonus: Please list any Team Nutrition resources used at the summer sites.

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 guidance on menu documentation. All menus must meet meal pattern requirements, per SFSP or SSO regulations and policy, as applicable. The menus should also include sufficient detail to assess based on the criteria below. For example, please indicate whether vegetables and fruit are fresh, frozen, canned or dried, the type of milk (e.g., fat content and whether it is flavored), which items are whole grain-rich*, a clear statement of whether water is available at no cost, and which items are sourced locally.

You may submit other supporting documents to further demonstrate the quality of the meals, such as ingredient lists, recipes to verify a food item is whole grain-rich, invoices for local food purchases, news clips about the program, photos, etc. If photos contain pictures of children, please include a signed photo release form with your application. Please do not submit more than five (5) supporting documents.

* Whole grain-rich foods are those that contain 100 percent whole grains, or contain at least 50 percent whole grains and the remaining grains in the food are enriched.

For reference, menu evaluation criteria include:

- Locally produced vegetables, fruits, grains, or meat/meat alternates are served as part of the reimbursable meal and promoted as local foods at least one time per week, per meal type.
- Entrees repeat two (2) times or less per month, per meal type.
 - **Bonus:** Entrée types (for example: sandwiches; pasta dishes; breaded poultry dishes) are repeated two (2) times or less per week, per meal type.
- Menu includes at least one (1) hot food item per week, per meal type.
- At least four (4) different vegetables and/or fruits are served throughout the week, per meal type.
 - **Bonus:** At least one (1) serving each of dark green vegetables, red and orange vegetables, beans and peas (legumes), starchy vegetables, and other vegetables is served per week.
- The majority of vegetables and fruits are fresh.
- Juice is served to meet the fruit and vegetable component two (2) times or less per week, per meal type.
- At least half of the grains served are whole grain-rich (e.g., contains 100 percent whole grains, or contains at least 50 percent whole grains and the remaining grains in the food are enriched).
- Sweet grains (e.g., cookies, cakes, brownies, fruit turnovers, doughnuts, toaster pastries, or sweet rolls) are served two (2) times or fewer per meal type per week (e.g., if a summer site serves breakfast and snack, a sweet grain is served at no more than two (2) breakfast meals and two (2) snacks per week).
 - **Bonus:** Sweet grains are not served.

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- Only low-fat (1%) or fat-free dairy milks are served. If one-year-old children attend the summer site, they are served whole milk.
- Water is available at no cost.

Privacy Act Statement

Authority: Section 13 of the Richard B. Russell National School Lunch Act (NSLA) 42 U.S.C. § 1758, as amended, authorized the Summer Food Service Program (SFSP) and the Seamless Summer Option (SSO) of the National School Lunch Program (NSLP).

Purpose: Information is collected for use by the USDA Food and Nutrition Service in the administration of the Turnip the Beet award within the SFSP and the SSO.

Routine Use: Information may be disclosed in USDA publications exclusively for the purposes of recognizing award winners and directing the public to award-winning meal sites.

Disclosure: Furnishing the information on this form is voluntary, but failure to do so will result in ineligibility for a Turnip the Beet Award.

Turnip the Beet Award: Sample Menu*

Water is offered at no cost during all meal services

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

* Note: While this sample shows a three-day menu, a one-month menu is required for nomination packets