

# TIPS FOR SUCCESSFUL FARM TO SCHOOL

## MENU, MENU, MENU

Emphasize seasonable, fresh produce by menuing produce often during the harvesting month. Encourage collaboration with your adjacent districts or groups to menu produce during the same weekly cycle. This puts an even greater demand on the product and helps distribution. Collaboration between multiple districts will assist growers and distributors with anticipated usage and ensure availability. Growers will be able to plan ahead based on advance notice of what you will be serving.

## CONTRACTS

Review your produce contracts to ensure local produce is being delivered. In order to ensure what products are local, require the distributor to provide the list of farms where the produce is purchased. Contact our office for assistance to tighten language in your contracts to buy local when available.

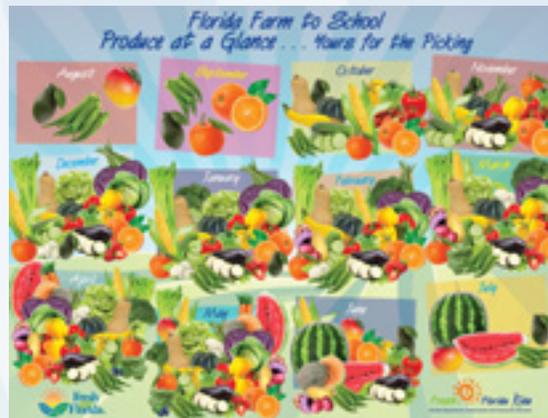
## VOLUME

Collaboration with your neighboring districts will increase volume. Increased volume will translate into decreased pricing.

## EDUCATIONAL MATERIALS

Receive educational materials and outreach surrounding Florida-grown products from our office. All materials will heighten awareness of local produce being served to teachers, parents and students. Boost your student participation and support your local community.

Farm to School is a creative, interactive way to help children learn about food, agriculture, nutrition and the environment. Serving local, seasonal foods and revamping school menus as part of the Farm to School Program promotes fruit and vegetable consumption, as well as increased participation in the School Breakfast Program and the National School Lunch Program.



Division of Food, Nutrition and Wellness  
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Phone: 1-800-504-6609  
[FreshFromFlorida.com/FarmtoSchool](http://FreshFromFlorida.com/FarmtoSchool)



Florida's 47,000 farms lead the nation in the production of oranges, snap beans, sweet corn and watermelon—food that kids like to eat. Smart food choices are delivered fresh to your school's kitchen. Buying local is good for our children, good for our farmers and good for Florida.



Florida Department of  
Agriculture and Consumer Services  
Adam H. Putnam, Commissioner

# FLORIDA PRODUCE AT A GLANCE

## YOURS FOR THE PICKING



Plan your menus around the Florida harvest timeline to maximize your purchasing of produce when it is in season. The more you menu, the larger the demand will be placed on the produce. The more demand you place on the produce, the better the price.



**AUGUST**  
**SEPTEMBER**  
**OCTOBER**  
**NOVEMBER**  
**DECEMBER**  
**JANUARY**

Okra
Okra, Orange, Tangerine
Cucumber, Okra, Orange, Squash, Sweet Corn, Tangerine, Tomato
Bell Pepper, Cucumber, Eggplant, Orange, Snap Bean, Squash, Sweet Corn, Tangerine, Tomato
Bell Pepper, Cabbage, Cauliflower, Celery, Cucumber, Eggplant, Lettuce, Orange, Snap Bean, Squash, Strawberry, Sweet Corn, Tangerine, Tomato
Bell Pepper, Broccoli, Cabbage, Cauliflower, Celery, Eggplant, Lettuce, Okra, Orange, Snap Bean, Squash, Strawberry, Sweet Corn, Tangerine, Tomato

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Bell Pepper, Blueberry, Cabbage, Cantaloupe, Carrot, Cauliflower, Celery, Cucumber, Eggplant, Lettuce, Okra, Orange, Potato, Snap Bean, Spinach, Squash, Strawberry, Sweet Corn, Tangerine, Tomato, Watermelon
Bell Pepper, Blueberry, Cabbage, Cantaloupe, Carrot, Celery, Cucumber, Eggplant, Okra, Orange, Potato, Snap Bean, Squash, Sweet Corn, Tangerine, Tomato, Watermelon
Cantaloupe, Eggplant, Okra, Orange, Potato, Sweet Corn, Tomato, Watermelon
Okra, Watermelon

**FEBRUARY**  
**MARCH**  
**APRIL**  
**MAY**  
**JUNE**  
**JULY**



Celebrate Florida Farm to School Week!