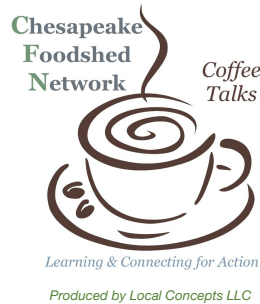




CHESAPEAKE

FOODSHED NETWORK

CATALYZING CONNECTIONS & COLLABORATIONS



Thursday February 2, 2017
1:00- 2:00 PM EST

Moving schools toward local, scratch-cooked foods: Insights from Healthy School Food Maryland's "School Food Environment Grades" and Strategies from Fairfax County Public Schools

Resource Experts

Lindsey Parsons, Founder, Healthy School Food Maryland
**Rodney Taylor, Director, Food & Nutrition Services, Fairfax County Public
Schools**

Questions from the Webinar

For Lindsey:

1. How was the data for the ""grades"" gathered? Was this a survey that was sent to each school in every district? How many schools completed the survey?
2. How long did this process take? We have been trying to accomplish something similar, but we are finding a lot of roadblocks.
3. How have you worked with MoCo schools to improve school lunches? What specific changes have been made to the food in MoCo Schools?
4. Lindsey referenced grading on a normal curve, which means the top 20% get A's, the next 30% get B's, the next 30-40% get C's, and the remaining 10-20% get D's and F's. From the brief look at the grades assigned, it does not seem like a normal curve. Can she speak more about how she assigned the letter grade?
 - a. I used a normal curve calculator online - you enter the top and bottom scores and it forms the curve and tells you where the divisions are for the raw scores.



CHESAPEAKE

FOODSHED NETWORK

CATALYZING CONNECTIONS & COLLABORATIONS

5. About the school lunch grades: Can you talk a bit more about your methods of assigning grades to the points the districts accrued? It appears "D" covers 1 point, "C" covers 14 points, whereas "B" covers 2 points and "A" is 1 point?
 - a. I used a normal bell curve calculator online which showed me where the divisions should be based on the lowest and highest scores.

For Rodney:

1. Question for Rodney - how do they handle procurement direct from small farmers? And do they use any school garden produce, or produce from urban gardens in Fairfax County?
2. Could you please provide some examples of grant funding sources?
3. How do you encourage Farm to School policies/procedures in districts that are limited with resources - time, staff, money & motivation? Or, that may not see the benefit of Farm to School?
4. Question for Rodney - he mentioned that all five components of school lunch are served in his salad bar model. Can he give examples of whole grains and proteins that the kids like on the salad bars?
5. When buying from local farmers, especially produce, do you have the same grading or aesthetic requirements that grocery stores do?
6. Are your school systems self-operating food services? Have you had any experience working with contract food services?
 - a. Not in Montgomery County or Fairfax.
7. When our group, Healthy Foods in Schools, requests changes from our contractor (Chartwells), they say the biggest barrier is labor - not having the budget to pay more people for more hours, and not having people who want to actually cook. How have you funded the additional labor hours? And how have you trained staff to get them excited about learning skills to prepare fresh foods?
8. How did you start finding schools that were interested in piloting the salad bars? Did you start with interested principals? Parents? Cafeteria Managers? How did you get the word out about this program in its infancy?
9. FCPS is a large school system. Did you find this was a barrier to implementing these programs county-wide? How was the program started and then expanded?
10. Do you use one vendor who sources the localized food for your schools? Or does each coop/farm contract with FCPS?

For both:

Thank you for hosting this webinar! Looking forward to the next one!



CHESAPEAKE

FOODSHED NETWORK

CATALYZING CONNECTIONS & COLLABORATIONS



CHESAPEAKE

FOODSHED NETWORK

CATALYZING CONNECTIONS & COLLABORATIONS

Comment for both:

Anonym
ous
Attendee