



Fresh Fruit and Vegetable Program Sponsor Training



Rhode Island Department of Education

Revised July 2023



Program History

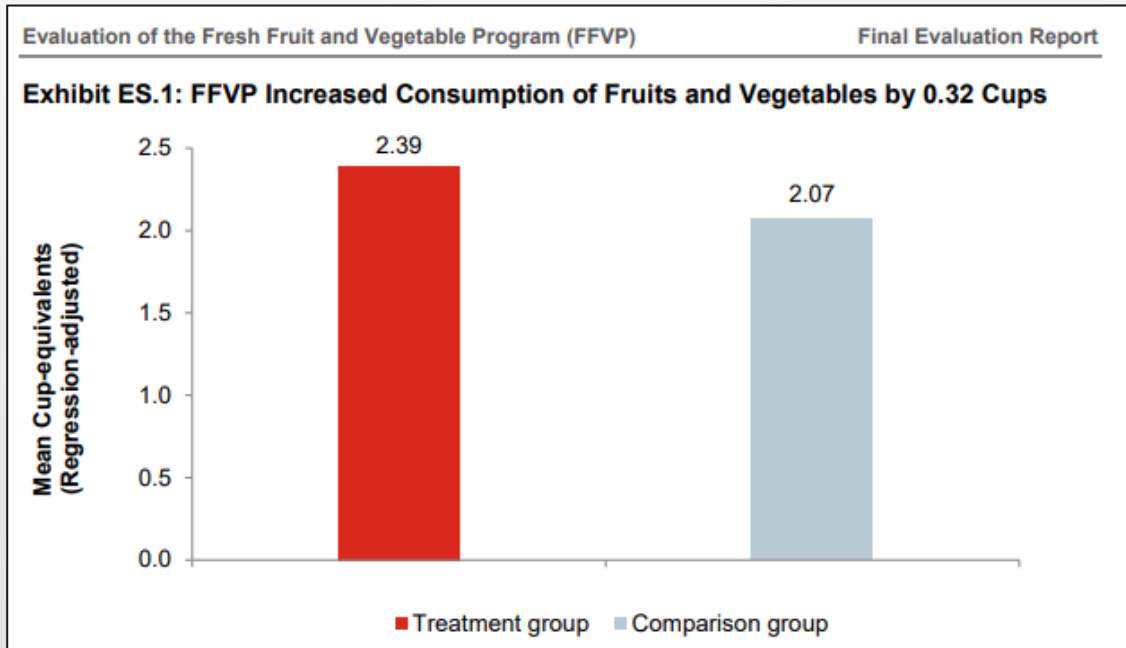
- Began as pilot project in 2002 in effort to increase fruit and vegetable consumption
- Became a nationwide program in 2008 as part of the Food, Conservation, and Energy Act
- Federally assisted program that provides free fresh fruits and vegetables samples to children at eligible elementary schools during the school day





Program Goals

- Expand variety of F&V children experience
- Increase F&V consumption among children

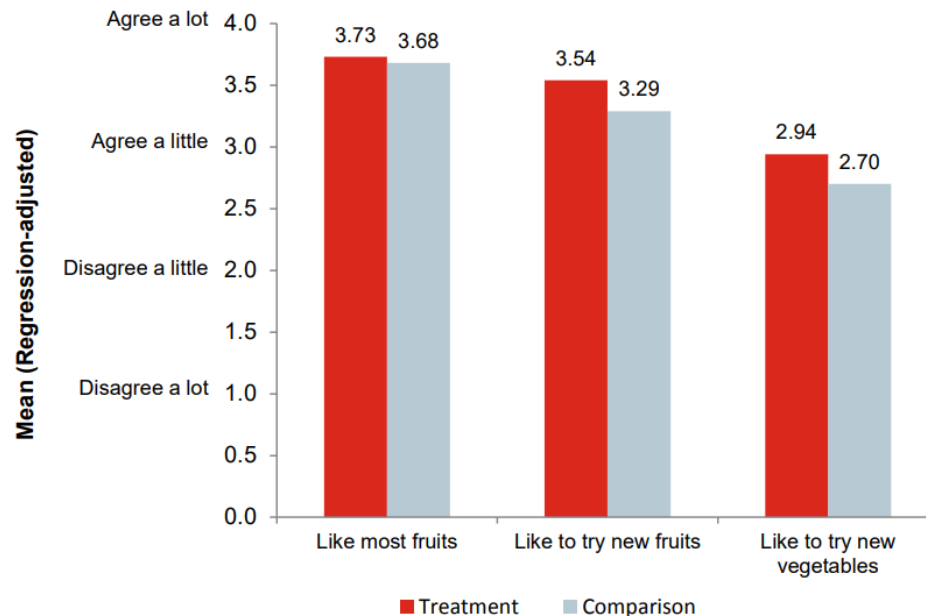




Program Goals

- Increase acceptance of a variety of fruits and vegetables
- Positive impact on children's health (inside and outside the classroom)

Exhibit ES.3: FFVP Participants had More Positive Attitudes towards Fruits and Vegetables





School Requirements

- Categorized as an Elementary School
- Represent the highest free and reduced priced meal program sites in RI
- Participate in the NSLP
- Must complete application with appropriate signatures of support





General Requirements

- Provided separately from other meal services (SBP, NSLP, and ASSP)
- Offered only during the school day
- Offered at no charge to **all** enrolled students
- Provide accommodations for children with disabilities
- Widely publicize FFVP availability within the school





Application Requirements

- The total number of enrolled children
- The percentage of children certified as eligible for free and reduced-price meals

These will automatically populate for schools who have a previous year application under SNP:

Section B: Enrollment and Eligibility

October 2022 Claim

Enrollment

All

317

Eligibility

Free

126

39.7476 %

Reduced

35

11.0410 %

Free + Reduced

161

50.7886 %

Participation (current)

All

56.7248 %





Application Requirements

- A program implementation plan, including strategies to integrate the FFVP with other efforts to promote childhood health and nutrition
- A certification of support for participation of the FFVP signed by the school food service manager, school principal, and the district superintendent (or equivalent positions, as determined by the school)





Who can participate?

- All enrolled students at the participating FFVP school.
- Includes pre-school and Head Start students if present during the FFVP service.
- Teachers are encouraged to participate in the program by modeling healthy eating habits with their students. Only staff directly responsible for serving the fruit and vegetables in a classroom may participate.
- As with all Child Nutrition Programs, food cannot be withheld for disciplinary action, or used for reward.





Children with Special Dietary Needs

- Provide accommodation in FFVP to students with disabilities.
- May require modifying fruit/vegetable texture
 - Most fruits can be pureed
 - In some cases, vegetables can be cooked, then purred.





Purchasing Fruits and Vegetables

- Follow proper procurement procedures
- The Buy American Provision (pineapples, bananas, etc., cannot be purchased domestically)
- Fresh fruits and vegetables may include:
 - Pre-sliced fruits and vegetables
 - Pre-sliced and bagged fruits and vegetables
- Local produce when available is encouraged!





Ensuring FFVP Runs Smoothly

- Anticipate need for staff for preparing food and processing paperwork
- Coordinate efforts to inform school community about the FFVP
- Attend to concerns regarding trash/messes
- Identify best methods for distribution to students
- Solicit free nutrition education materials
- Work with a budget





Selection and Serving

- Aim to serve 2 or more times per week
- Serve F&V so they are appealing, easy to grab/consume and easy to recognize
- No specific serving sizes – make age-appropriate
- Adjust selections/quantities to continuously offer new items, as well as favorites
- F&V must be fresh – processed/preserved, juice, jellied fruit, trail mix, fruit leather, dried fruit, smoothies, etc., are not allowable





Limited Items

- Dips for vegetables
 - If used, make sure dip is low fat yogurt based, or other low-fat or non-fat dip.
 - Amount served should be a common serving size for the condiment as shown on a nutrition facts label (1 to 2 tablespoons).
- Prepared or cooked vegetables
 - Limit to 1 time a week
 - MUST include a nutrition education lesson related to the prepared item.





Be creative!

- Integrate local foods and provide insight to where our food comes from.
- Fruit and vegetables come in many varieties and colors:
 - Apples – Fuji, Golden Delicious, Gala, Granny Smith
 - Carrots – Orange, purple, red
 - Melons – Honeydew, Ananas, Jade Dew Melon
- Try sourcing unusual/more uncommon fruits and vegetables when available!
 - Examples: starfruit, mango, pomegranate.





FFVP Funding Allocation

- Per-student allocation of \$50-\$75
- Based on total funds allocated to the State and the student enrollment at participating schools
- Funds are used by schools to purchase fresh F&V to serve free of charge to children during the school day and support the cost of operating the program





Reimbursable Costs





Reimbursable Costs

Operating Costs

- Fruits and Vegetables
 - Operating Labor
 - Non-Food Supplies
 - Value Added Services
- Operating costs are the costs of running your FFVP service
 - These are your documented expenses for acquiring, delivering, preparing, and serving fruits and vegetables



Reimbursable Costs

Operating Costs

- **Fruits and Vegetables**

- Operating Labor
- Non-Food Supplies
- Value Added Services

- The majority of your FFVP grant will be used for Fruits and Vegetables
- Other food costs may include low-fat or non-fat dip for vegetables only



Reimbursable Costs

Operating Costs

- Fruits and Vegetables

- **Operating Labor**

- Non-Food Supplies

- Value Added Services

- Salaries and fringe benefits for employees who do such tasks as:
 - Washing/preparing produce
 - Delivery to classrooms
 - Setting up / cleaning



Reimbursable Costs

Operating Costs

- Fruits and Vegetables
 - Operating Labor
 - **Non-Food Supplies**
 - Value Added Services
- Small on-food supplies such as:
 - Napkins
 - Paper plates
 - Sample cups
 - Cleaning supplies
 - Trash bags



Reimbursable Costs

Operating Costs

- Fruits and Vegetables
- Operating Labor
- Non-Food Supplies
- Value Added Services

- Value added services such as:
 - Pre-cut produce
 - Delivery charges



Reimbursable Costs

*Limited to 10% of your school's total FFVP grant.

Administrative Costs

- **Admin labor**
- **Equipment**

Documented expenses you have for:

- Planning the menu
- Entering the claims for reimbursement
- Purchasing large equipment



Reimbursable Costs

*Limited to 10% of your school's total FFVP grant.

Administrative Costs

- **Admin labor**

- **Equipment**

- Salaries and fringe benefits for employees who do such tasks as:
 - Compile and maintain claims for reimbursement
 - Plan and write menus
 - Order produce
 - Coordinate nutrition promotion activities



Reimbursable Costs

*Limited to 10% of your school's total FFVP grant.

Administrative Costs

- Admin labor

- **Equipment**

- Purchase or lease prorated equipment such as:
 - Refrigerators
 - Coolers
 - Portable kiosks
 - Carts
 - Portable food bars



Budget and Paperwork

- File claims by the 10th of each month
- Maintain complete and accurate records/invoices
- Monitor program along with SBP and NSLP





SCHOOL FOOD AUTHORITY	ABC District	\$40,000.00				
Appendix A Schools	School 1	School 2				
	Oct - Sept	Oct - Sept				
ALLOTMENT	\$20,000.00	\$20,000.00				
Appendix A Budget Information						
MUST BE UPDATED ANNUALLY						
Operating	Oct - Sept	Oct - Sept				
Personnel						
Fringe Benefits						
Equipment						
Food Items						
Non-Food Items						
Operating	\$0.00	\$0.00				
Administrative (10% max)						
TOTAL	\$0.00	\$0.00				
Total Oct - Sept	\$0.00					
TOTAL AWARD	\$40,000.00					
	Must match					



SCHOOL FOOD AUTHORITY	ABC District	\$40,000.00				
Appendix A Schools	School 1	School 2				
	Oct - Sept	Oct - Sept				
ALLOTMENT	\$20,000.00	\$20,000.00				
Appendix A Budget Information						
MUST BE UPDATED ANNUALLY						
Operating	Oct - Sept	Oct - Sept				
Personnel	\$800.00	\$800.00				
Fringe Benefits	\$200.00	\$200.00				
Equipment						
Food Items	\$17,900.00	\$17,900.00				
Non-Food Items	\$500.00	\$500.00				
Operating	\$19,400.00	\$19,400.00				
Administrative (10% max)	\$600.00	\$600.00				
TOTAL	\$20,000.00	\$20,000.00				
Total Oct - Sept	\$40,000.00					
TOTAL AWARD	\$40,000.00					
	Must match					



Resources

FFVP Handbook



FFVP Handbook

USDA FFVP Facts Sheet



FFVP Fact Sheet

Claiming Instructions



FFVP Claiming
Instructions

*Keep an eye out for USDA
memos distributed by RIDE



Nutrition Education

- Helps achieve goal of healthier school environment
- Component of wellness policies, becoming a Team Nutrition School, meeting the HealthierUS School Challenge
- Utilize available resources:
 - USDA Team Nutrition <https://www.fns.usda.gov/tn/resource-library>
 - Farm Fresh RI <https://www.farmfreshri.org/programs/nutrition-education/>
 - URI SNAP-Ed <http://web.uri.edu/snaped/ffvp/>





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