Montana

Just over 1 million residents

4th largest state

270 School Food Service Authorities (SFAs)

West: mountainous

East: prairie

Two national parks: Yellowstone, Glacier
POSITION: SCHOOL NUTRITION SPECIALIST

Operate 7 programs statewide
Partnership with Montana Team Nutrition
Provide support and technical assistance to School Food Service Directors
Conduct Administrative Reviews for compliance
Host continuing education courses in the fall and summer
Advocate for school meal programs
School meals are only as good as the local school administrator wants them to be. – Dr. Katie Wilson

It’s not nutrition if kids don’t eat it.

How long do kids have to eat?

What time are meals served?

The style in which meals are served: Serve or Offer vs. Serve

Smarter Lunchroom techniques – behavior economics.

Lunch perception.
SCHOOL MEALS: MONTANA CHALLENGES

Small school districts
Staff turnover
Equipment needs
Incorrect perception of Farm to School
Fresh, local foods unavailable
RURAL VS. URBAN

Fewer students
Willingness to change
Less buying power
Comprehensive programs are more widely accepted
SCHOOL MEALS: ADDRESSING THE CHALLENGES

Understanding
Patience
Build Relationships
Professional Standards
Parent/Community Involvement
Equipment Grants
Harvest of the Month
Farm to School Leadership Team
Local beef, it’s what’s for lunch in Jordan schools

Heather Fryer, who is involved in ag research, sent this story she wrote about local ranchers supplying the beef to the school in Jordan, pop. 381.

This school year, Jordan public schools in Garfield County received 100 percent of their beef for school lunches as donations from local ranchers.

Their farm-to-cafeteria program resulted in all seven head of beef used for the year in the elementary, junior and senior high schools being locally grown and locally fed. Jordan has 127 students enrolled and attending a four-day per week school schedule.

In January 2015, Jordan Superintendent Nate Olson and members of the Jordan School Board were brainstorming methods to improve the taste of the beef in school lunches. The methods were then implemented in time for the August class start.

“While we’re forced by the economics of the situation to adhere to federal school lunch guidelines, we have worked within them to create a uniquely Garfield County lunch program. Through the generosity of six local ranches, Garfield County Bank and Ryan’s Processing, our students are some of the best fed in Montana,” Olson said.

Under the Federal Meat Inspection Act (FMIA), inspection of beef entering the food supply is mandatory. Hence, donors hauled the live beef to Quality Meats of Montana LLC in Miles City, approximately 90 miles from Jordan, for harvesting and inspection. After USDA inspection and certification, the school paid for transportation back to Ryan’s Processing Plant in Jordan. Ryan’s Processing donated the processing of one beef, while the school paid for processing the remaining six head.

As a special treat for students, donors and other community members, the prime rib
IMPROVE RURAL SCHOOL ACCESS TO LOCAL FOODS

Beef to School Project
Agriculture Teachers
School Gardens
Resource Education: Montana Made Database, Farm to Institution Database
Farm to School Grants
Equipment Grants for Small Purchases
Montana Cook Fresh
WHAT ABOUT FOOD HUBS?
WHAT QUESTIONS REMAIN?

Tracking/Reporting
Access
Distribution
THANK YOU!