

Turnip the Beet:

High Quality Meals in the Summer Meal Programs



The Turnip the Beet award is a national award by the U.S. Department of Agriculture’s Food and Nutrition Service that recognizes outstanding Summer Meal Program sponsors who work hard to offer high quality meals that are appetizing, appealing, and nutritious. In addition to meeting a variety of menu requirements, sponsors will be evaluated on how their meal service was culturally appropriate, age-appropriate, how they marketed healthy foods, implemented nutrition-based activities, and used taste-tests to introduce new foods at meal sites. The award is open to all eligible sponsors. NCDPI recognizes sponsors that are recommended for the national USDA award.

Please see the attached PDF document from the USDA that describes this award in further detail in terms of eligibility, nomination procedures, scoring, prizes, and available resources.

Please submit:

- **2018 Nomination Form**

Complete nomination form and answer all short answer questions within the PDF or Word document.

- **One month menu**

See the sample menu at the end of the Nomination Form PDF for an example of an acceptable menu format. The rubric below details the menu evaluation criteria. Make sure your menu is detailed and specific about the items that meets the rubric criteria (i.e. Was water available at no cost at all sites? Was local food used?). ***Your menus and short answers do not need to meet all additional criteria.*** You may submit other supporting documents to further demonstrate the quality of the meals, such as ingredient lists, product formulation statements, recipes to verify a food item is whole grain-rich, and invoices for local food purchases.

- Any **supporting documents** to further demonstrate the quality of their meals, such as news clips about the program, photos, testimonials, or invoices for local food purchases. If photos contain pictures of children, please include a signed photo release form with your application.

Please send the nomination form and all attachments in ONE email to McCamy Holloway (mccamy.holloway@dpi.nc.gov) with the title of “2018 Turnip the Beet – Your Sponsor/Stakeholder Name” in the subject line of the e-mail. Label the documents and/or attachments with the title of the award your sponsor/stakeholder title, Ex. “Turnip the Beet – Banana County Schools”.

All nominations should be submitted no later than Friday, September 14th by 5 PM.

Awardees might be asked to make a short presentation at the SummerPalooza! within or outside their geographic area. Further information regarding the presentation content will be provided to awardees. The Champion Medal nominees will be judged by an independent party outside of the NCDPI School Nutrition Staff.

For more questions, please email mccamy.holloway@dpi.nc.gov. Thank you and good luck!



Turnip the Beet Short Answer Rubric

(0 – 13 points possible)

	0 points (Sponsor does not indicate use of this practice)	1 point (Sponsor identifies example of this practice at some sites)	2 points (Sponsor identifies multiple examples of this practice at all sites)	Total Points
Culturally appropriate (0-2)				
Age-appropriate (0-2)				
Taste tests or another tool is used to introduce and gather feedback on new foods and menu items (0-2)				
How healthy foods are marketed (0-2)				
Any food and/or nutrition-based activity that aligns with meal served (0-2)				
<i>Team Nutrition resources used (3 bonus points – insert points in far-right, 'Total Points' column if applicable)</i>	N/A (all or nothing)	N/A (all or nothing)	N/A (all or nothing)	

Total Short Answer Points:

<p>Turnip the Beet</p> <p>Menu/Supporting Documentation Evaluation Rubric</p>

	0 points	1 point	2 points	Total Points
Locally produced foods are served as part of reimbursable meal and promoted as local foods at least one time per week, per meal type (1pt)			N/A	
BONUS: Seasonal food activities are offered at the summer site (2pts)		N/A (all or nothing)		
Entrées repeat 2 times or less per month (1pt)			N/A	
BONUS: Menu includes at least one hot food item per week (2pts)		N/A (all or nothing)		
Meals include a variety of colors, flavors, and textures (1pt)			N/A	
A wide variety of vegetables and fruits are served throughout the week (1 pt)				
BONUS: At least one serving each of dark green vegetables, red and orange vegetables, beans and peas, starchy vegetables, and other vegetables are served per week (2 pts)		N/A (all or nothing)		
BONUS: The majority of vegetables and fruits are fresh (2 pts)		N/A (all or nothing)		

At least half of the grains served are whole grain-rich (1 pt)			N/A	
Sweet grains are served only 2 times per meal type per week (1 pt)			N/A	
BONUS: Sweet grains are not served (2 pts)		N/A (all or nothing)		
Only low-fat (1%) or fat-free dairy products (including milk, yogurt, and cheese) are served. If 1 year old children attend the Summer site, they are served whole milk (1 pt)			N/A	
Water is Available at no cost (1 pt)			N/A	

Total Menu Points:

Combined Overall Total:

10-17 points = Bronze award;

18-25 points = Silver award;

26-31 points = Gold award