

**Turnip the Beet: High Quality Meals in the Summer Meal Programs
2018 Nomination Form**

Instructions: Please complete the information below for consideration of the 2018 Turnip the Beet Award. Only nominations that contain all the requested information will be considered. Submit this completed form via email to your Summer Meals State Agency contact. Submission deadlines vary by State so please contact your State Agency to learn their submission deadline.

Note: The Agency has the right to reproduce, publish, or otherwise use the data in the application for this award, and authorize others to reproduce, publish, or otherwise use the data in the application for this award for Federal purposes.

Section 1: General Information

Sponsor's name or Program name: <p>*The Sponsor's name or Program name on the Award Certificate will be typed exactly as written in the Sponsor's name or Program name section above. Please ensure that the entire name with any appropriate punctuation is clearly indicated. Award Certificates will not be re-printed due to an incorrect or illegible Sponsor name or Program name.</p>	
Select Sponsorship Type <input type="checkbox"/> Summer Food Service Program Sponsor <input type="checkbox"/> Seamless Summer Option Sponsor	Contact information Name & Title: Phone number: Email address: Mailing Address (Street, City, State, and Zip code): <p>*This address will be used to mail the Award Certificate. For Gold winners, it will also be used to identify the Sponsor on USDA's Food and Nutrition Service's Capacity Builder (an online tool); therefore, P.O. Box addresses are not acceptable.</p>

Section 2: Short Answers

Please answer the following short answer questions to demonstrate how the meals served at the nominated Sponsor's summer sites are high quality. Please be as specific as possible; specific details will be given greater value than generalities.

- 1. How are the meals appropriate for the needs of the community?** (Describe how meals are appropriate for the demographics of the community you serve, including but not limited to race, ethnicity, and religion, including traditional foods. For example, traditional Native community foods, such as wild rice and bison, are offered at a site attended by Native American children; or alternatives to pork are served at sites attended by children who are Muslim or Jewish.)

- 2. How are the meals prepared to be age-appropriate for the population being served?** (Describe how meals served are appropriate for the age of the children being served. For example, food is cut into bite size pieces for young children, or the sponsor offers different meals to appeal to various age groups that attend the site.)

- 3. Are taste tests, surveys, or other methods used to gather feedback from children about the meals served at the summer sites?** (Describe any methods used to gather feedback from participants.)

4. **How are children encouraged to eat healthy foods?** (Describe how eating healthy foods is promoted. For example, fun descriptors are used in menus and signage or healthier choices are placed prominently in the service area to encourage consumption.)

5. **What, if any, food and nutrition-based activities are offered at the summer sites?** (Describe activities related to MyPlate, cooking, local foods, gardening, farming, or other food and nutrition topics.)

Bonus: Please list any Team Nutrition resources used at the summer sites (one point will be given for each resource (three points maximum)):

Section 3: Menus and Other Supporting Documents

Along with submitting this completed nomination form, a one month menu must be submitted for consideration of a Turnip the Beet Award. Please see the attached sample menu for guidance. The menu should include details such as whether vegetables and fruit are fresh, frozen, canned or dried, the type of milk (e.g., fat content and whether it is flavored), which items are whole grain-rich*, a clear statement of whether water is available at no cost, and which items are sourced locally. You may submit other supporting documents to further demonstrate the quality of the meals, such as ingredient lists, recipes to verify a food item is whole grain-rich, invoices for local food purchases, news clips about the program, photos, or testimonials. If photos contain pictures of children, please include a signed photo release form with your application. Please do not submit more than five (5) supporting documents.

* Whole grain-rich foods are those that contain 100 percent whole grains, or contain at least 50 percent whole grains and the remaining grains in the food are enriched.

-----FOR OFFICE USE ONLY-----

State Agency

State Agency:

Name and title of reviewer:

Reviewer's email:

Please ensure that at the time of the application, the Sponsor being nominated for the award is in good standing. This includes a clean review (no major findings or all corrective actions are complete and implemented) during their last compliance review, no serious deficiency findings in the prior two years, and no history of ever being terminated from the Summer Meal Programs.

Brief statement supporting this Sponsor's recognition (optional):

Approved: Yes No

Signature:

Date:

Turnip the Beet Award: Sample Menu

*Water is offered during all meal services

Meal	Day 1	Day 2	Day 3
Breakfast	Rise n' Shine Parfaits: Whole grain granola Low-fat plain yogurt Frozen mixed berries 1% and fat-free milk	Scrambled eggs Wheat toast Tomato juice Fresh, sliced cantaloupe 1% and fat-free milk	Whole-wheat English muffin with peanut butter Whole grain cereal Banana 1% and fat-free milk
Lunch	Zesty spaghetti casserole Mixed greens salad with local cherry tomatoes Roasted vegetables (zucchini, summer squash) Orange slices 1% and fat-free milk	Southwest Chicken Wrap: Whole wheat tortilla Grilled chicken Lettuce Salsa Black beans Steamed broccoli Fresh pineapple chunks 1% and fat-free milk	BBQ Pork sandwich on whole grain bun Corn muffins Roasted green beans Local apple slices 1% and fat-free milk
Snack	Whole-grain crackers Fat-free chocolate milk	Crunchy carrot and celery sticks Hummus 1% and fat-free milk	Low-fat plain yogurt Frozen mango