



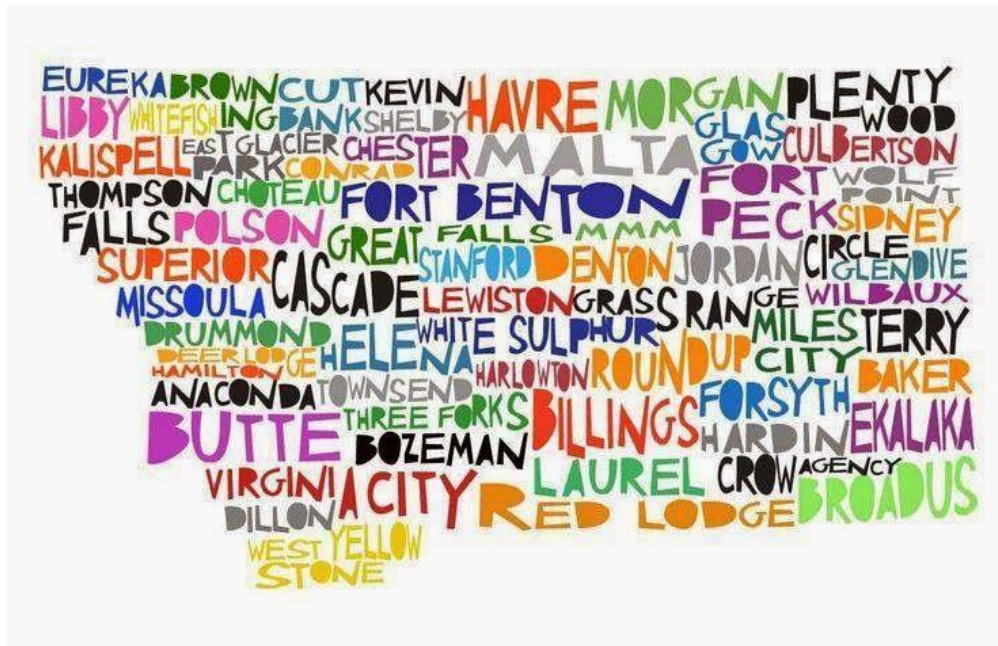
SCHOOL NUTRITION IN MONTANA

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opi.mt.gov

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: NATIONWIDE CHALLENGES

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 are 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

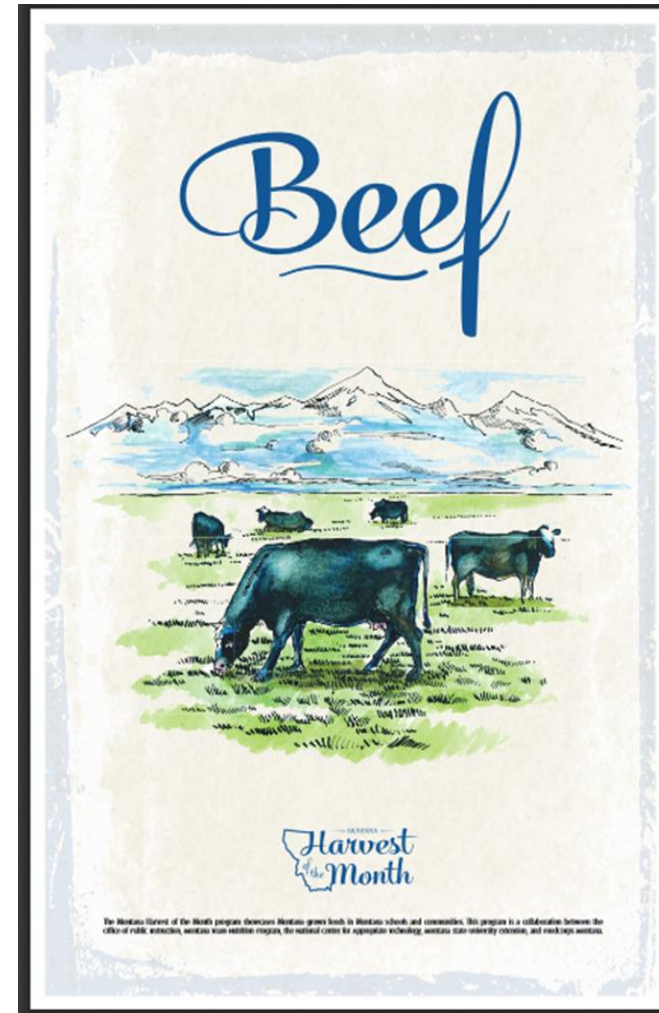
Professional Standards

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!