

Moooooving Forward Together

Montana Beef to School Basics



Presented by Carmen Byker Shanks, Janet Gamble, Robin Vogler

Contributions from Tommy Bass

On behalf of the Montana Beef to School Project

Montana Farm to School Summit – September 2016





The Montana Beef to School Project

- Together we find strategies to encourage the use of local beef in **every** Montana school.



NATIONAL CENTER
FOR APPROPRIATE
TECHNOLOGY



Montana Producers + Processors



This material is based upon work that is supported by the National Institute of Food and Agriculture, U.S. Department of Agriculture, under award number SW 15-028 through the Western Sustainable Agriculture Research and Education program under subaward number 140867026. USDA is an equal opportunity employer and service provider.





Why Beef to School?

- Montana's population is just over 1 million people and 145,000 students
- 2.5 million cattle are raised in Montana annually
- Livestock production is two-thirds of Montana's agriculture industry
- 38% of Montana schools participate in farm to school activities, 40% of these schools source meat





Why Beef to School?

- Montana's population is just over 1 million people and 145,000 students
- **2.5 million cattle are raised in Montana annually**
- Livestock production is two-thirds of Montana's agriculture industry
- 38% of Montana schools participate in farm to school activities, 40% of these schools source meat





Why Beef to School?

- Montana's population is just over 1 million people and 145,000 students
- 2.5 million cattle are raised in Montana annually
- **Livestock production is two-thirds of Montana's agriculture industry**
- 38% of Montana schools participate in farm to school activities, 40% of these schools source meat





Why Beef to School?

- Montana's population is just over 1 million people and 145,000 students
- 2.5 million cattle are raised in Montana annually
- Livestock production is two-thirds of Montana's agriculture industry
- 40% of Montana schools participate in farm to school activities, 47% of these schools source local meat

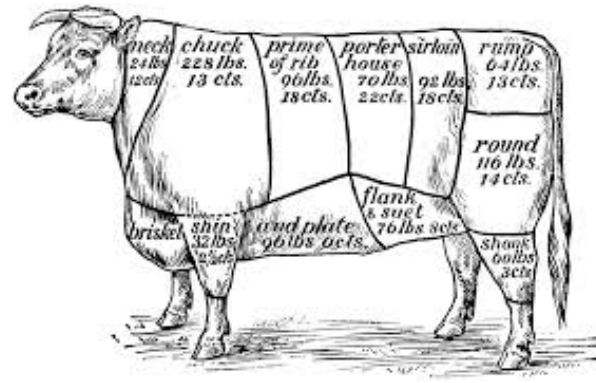




The Beef to School Equation



+



+



Beef Producer

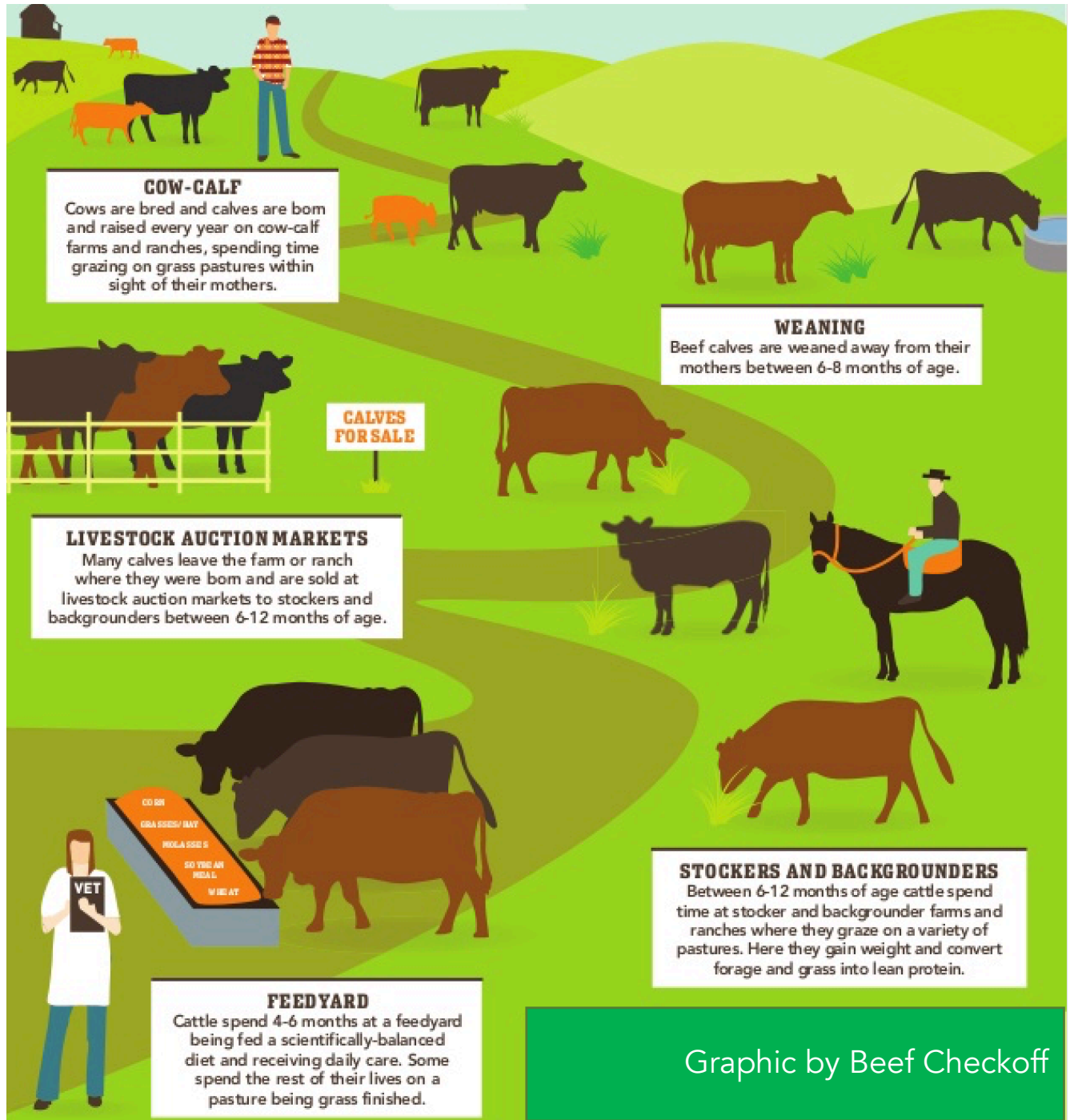
Beef Processor

School Foodservice



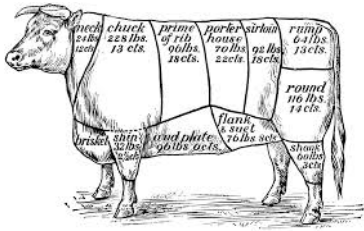


Beef Production



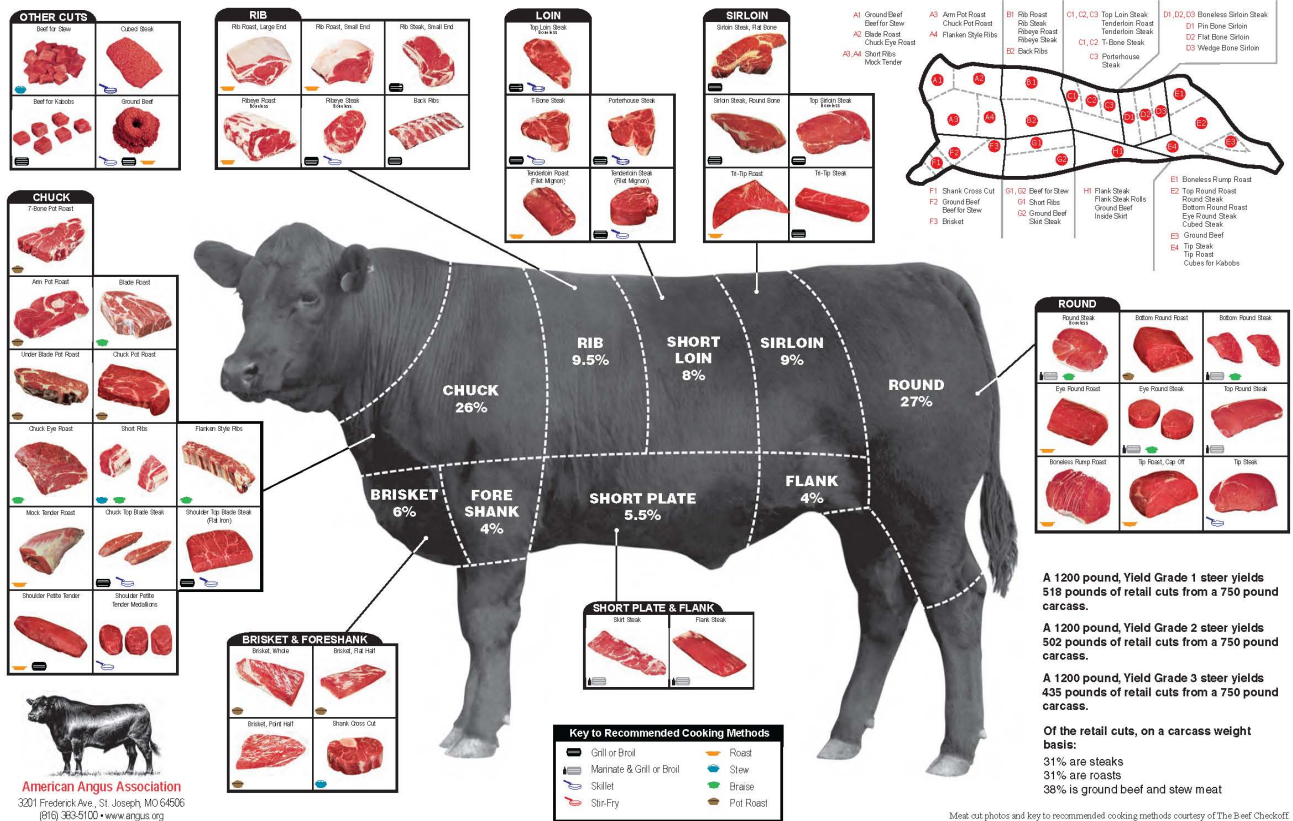
Graphic by Beef Checkoff





Beef Processing

ANGUS BEEF CHART



Meat cut photos and key to recommended cooking methods courtesy of The Beef Checkoff 01/07



School Foodservice

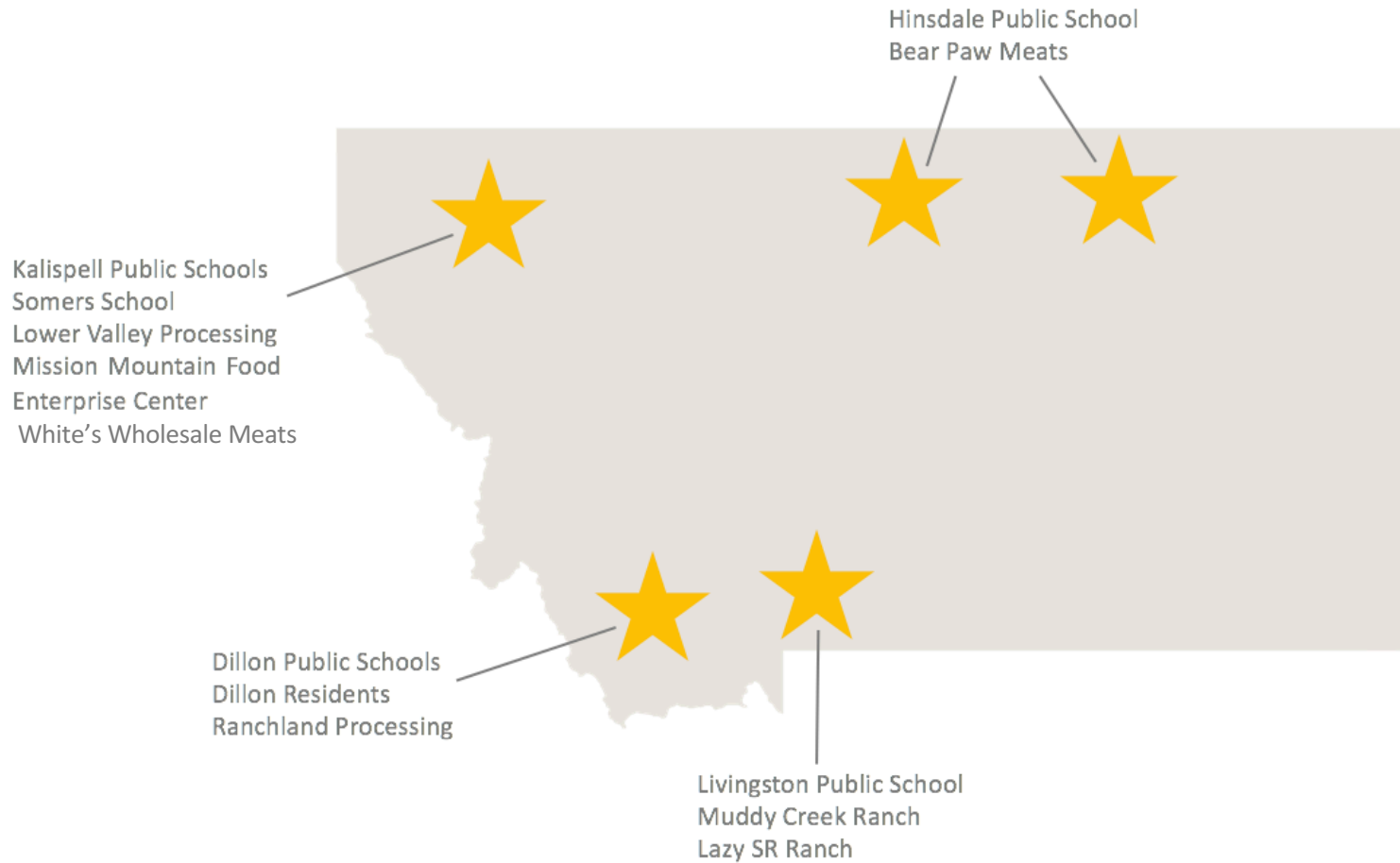


The National School Lunch Program requires schools to offer:

- at least 2 ounces of meat or meat alternates per day for grades 9 through 12
- at least 1 ounce of meat or meat alternates per day for grades kindergarten through 8
- at least 8 to 9 ounces per week for grades K through 5
- at least 8 to 10 ounces per week for grades 6 through 8
- at least 10 to 12 ounces per week for grades 9 through 12



Where We Learned about Beef to School

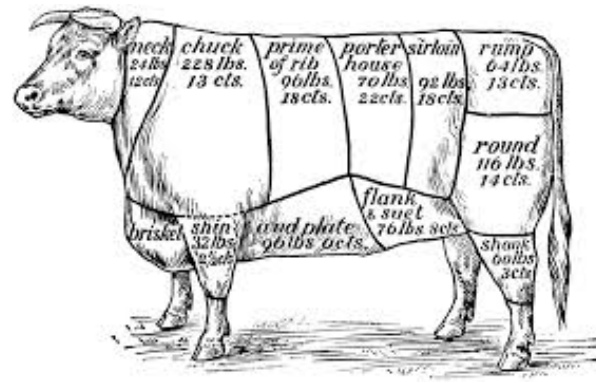




Somers + Lakeside Beef to School Stories



+



+



Beef Producer

Beef Processor

School Foodservice



How to Start a Beef to School Program

1. Get school foodservice, administration, parents, and students on board with beef to school!





How to Start a Beef to School Program

2. Contact a local beef producer or processor.

- Connect with producers and processors by asking parents and staff, visiting NCATs producer database (<http://farmtocafeteria.ncat.org/producers/>), or contacting the Beef to School Project (beef2school@gmail.com)
- The processor must be state or federally inspected to work with a school foodservice (<http://liv.mt.gov/mi/default.mcpix>)





How to Start a Beef to School Program

3. Start small! Try one recipe at a time!

- hamburger
- meatballs
- casseroles
- pasties
- meatloaf
- tacos
- spaghetti
- sloppy joes
- roasts
- chili (paired with whole grain cinnamon rolls)
- stroganoff
- enchilada
- stew
- others





How to Start a Beef to School Program

4. Work with the processor or producer to choose cuts of meat and quantity.
 - Cost typically decreases with larger orders
 - Larger packages of local beef are easier to use in recipes
 - Encourage the processor or producer to use cull cattle.

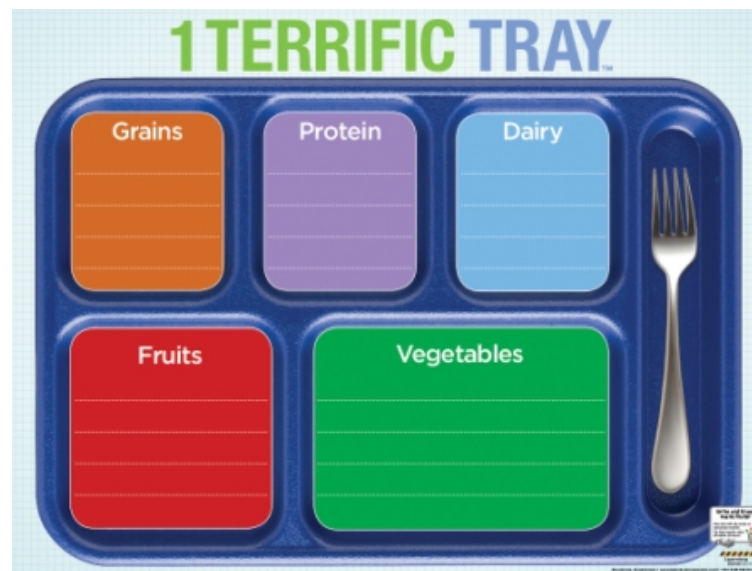




How to Start a Beef to School Program

5. Balance the budget.

- Budget school meals over a semester or year, rather than by meal in order to balance the cost of more and less expensive food products
- Balance the tray with USDA Foods
- Add mushrooms or lentils to beef recipes
- Advertise program and ask for community donations





How to Start a Beef to School Program

6. Put systems in place to handle beef.

- Ensure that staff is trained on how to use the local beef product and follows ServSafe practices
- Think about what equipment is necessary to store, cook, and serve local beef





How to Start a Beef to School Program

7. Encourage promotion and education about local beef.

- Use available resources
 - Harvest of the Month – beef
 - FoodCorps
 - Word of mouth
 - Menu labeling
 - Signage
 - Field trips
 - Partner with folks like the Mushroom Council!



Have YOU
considered
starting a beef to
school program in
Montana?





Let's Add Montana Beef to Every Montana School Menu!

Contact Us at beef2school@gmail.com

Follow us on Facebook at facebook.com/beef2school @Beef to School Project

Follow us on Twitter at twitter.com/mtbeeftoschool @MTBeeftoSchool





Resources

- Montana State University Extension. Extension beef cattle program. <http://animalrangeextension.montana.edu/beef/resources.html>.
- Montana Office of Public Instruction. Facts about Montana education 2016. <http://opi.mt.gov/pdf/Measurement/EdFacts2016.pdf>.
- Montana Office of Public Instruction. Montana school nutrition program: 2015 Annual Report. <http://opi.mt.gov/pdf/SchoolFood/15SNPAnnualReport.pdf>.
- United States Department of Agriculture. The farm to school census. <https://farmtoschoolcensus.fns.usda.gov/>.
- Montana Department of Livestock. Meat and poultry inspection. <http://liv.mt.gov/mi/default.mcp>
- United States Census Bureau. <http://census.gov/>.
- United States Department of Agriculture. USDA's national agricultural statistics service Montana field office. https://www.nass.usda.gov/Statistics_by_State/Montana/.
- Montana State University Extension. Animal and Range Sciences Extension. <http://animalrangeextension.montana.edu/>.
- School Nutrition Association. School meal trends and stats. <http://schoolnutrition.org/AboutSchoolMeals/SchoolMealTrendsStats/>.
- United States Department of Agriculture Food and Nutrition Service. School meals: Child nutrition programs. <http://www.fns.usda.gov/school-meals/child-nutrition-programs>.

