



Turnip the Beet: High Quality Meals in the Summer Meal Programs

2016 Nomination Form

Instructions: Please complete the information below for consideration of the 2016 Turnip the Beet Award. Nominations will not be considered if there is missing information. 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

Nomination for: Bronze Silver Gold

*See the *Turnip the Beet Overview* for more information on the Award categories.

Sponsor's name or Program name:

*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.

Summer Food Service Program Sponsor Seamless Summer Option Sponsor

Contact information

Name & Title:

Phone number:

Email address:

Mailing Address (Street, City, State, and Zip code):

Section 2: Narrative

Please provide a short summary (no more than 500 words) describing how the meals served at the nominated Sponsor's summer sites are high quality. Be as specific as possible and illustrate: how the meals are 1) culturally appropriate and 2) age-appropriate for the population being served; 3) whether tastes tests or another tool is used to introduce and gather feedback on new foods and menu items; 4) how healthy foods are marketed (such as fun descriptors used in menus and signage, placement of healthy foods in the service area, and other Smarter Lunchroom strategies); and 5) any food and nutrition-based activity that aligns with the meal served. Sponsors that use Team Nutrition resources at their Summer sites will receive bonus points. Specific details will be given greater value than generalities.

Section 2: Narrative

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 an example of how detailed the menus should be. For consideration of meeting the whole grain criteria, at least one of the following items must be submitted for each whole grain-rich menu item to verify the items are whole grain-rich as defined by the National School Lunch Program: ingredient lists, product formulation statements or recipes. In addition, you may submit other supporting documents to further demonstrate the quality of their meals, such 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.

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

State Agency

State Agency:

Name and title of reviewer:

Reviewer's email:

Please ensure the Sponsor being nominated for the award is in good standing with a clean review (no major findings or all corrective actions are complete and implemented) during their last compliance review, and the Sponsor was not found seriously deficient in the past two years, at the time of the application, and has never been terminated from the Summer Meal Programs.

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

Approved: Yes No

Signature:

Date:

Regional Office/FNS Headquarters

Regional Office or Headquarters:

Name and title of reviewer:

Reviewer's email:

Approved: Yes No

Signature:

Date:

Turnip the Beet Award: Sample Menus

*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 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