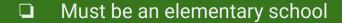
2025/2026

Fresh Fruit and Vegetable Program Training

Annual Training



FFVP Grant Criteria





Schools with 50% or more free/reduced rates receive priority

Schools with 49.99% and lower free/reduced rates can apply for remaining grant funds

(FCSD #2 has received the grant each time we've applied)





Intent of the FFP Program

To provide students with a wide variety of fresh fruits and vegetables

Encourage students to TRY new produce they may not have available at home



Requirements

Provide annual training to staff directly involved in the program

Serve at least twice a week



Ensure the FFVP is not served during classroom snack time

Provide nutrition education to students while enjoying the produce (vitamins and minerals, climate and location grown, etc.)

Publicize availability within the school

Partnership with local and regional organizations to obtain a wider variety of produce.

Incorporate the program into the district Wellness Policy

Best Practice for Serving FFV in the Classroom:

Have students wash their hands and clean area where they will be eating.



Remove your tray from cart in the hallway and serve immediately.

Use gloves or utensils to serve produce if not portioned into cups.

Participate with the students!

Encourage everyone to try the produce. Talk about where it is grown and how it is grown. Tree, root, etc.

Return tray to hallway cart. Return the FFV cart to the kitchen when all classes have finished.



To Complete the annual FFVP Training...

<u>Click Here</u> to submit the acknowledgement form.

THANK YOU!