



## KANSAS FARM TO PLATE

# Q&A

FOR PRODUCERS

Farm to Plate incorporates the use of fresh, healthy foods from local sources in Child Nutrition Programs including the Child and Adult Care Food Program, National School Lunch Program, School Breakfast Program, Summer Food Service Program and Fresh Fruit and Vegetable Program.

### How does Farm to Plate benefit producers and Kansas kids?

Producers can diversify their customer base, creating a stable market for products, while increasing financial opportunities by selling to an institutional market. When local foods are offered participants are more likely to consume the menu item, meaning less food waste and an increased consumption of vital nutrients.

### What are local foods?

Local foods can be from any food group (meats, eggs, grains, fruits, vegetables or dairy). Each Child Nutrition Program sets its own definition for what counts as "locally grown or raised."

### Can local meats be served in Child Nutrition Programs?

Yes. Livestock and poultry must be processed under federal or state inspection.

### Can fresh chicken eggs be used in Child Nutrition Programs?

Yes. Eggs must meet Grade B standards and Kansas State Department of Agriculture inspection requirements.



*Kansas leads the world in the success of each student.*

[https://www.kn-eat.org/F2S/F2S\\_Menus/F2S\\_Guidance.htm](https://www.kn-eat.org/F2S/F2S_Menus/F2S_Guidance.htm)

