

# Local Procurement Baseline Assessment Resources

---

## Assessing Production and Seasonality

- » [Census of Agriculture](#), from USDA's National Agricultural Statistics Service (NASS) – NASS surveys all U.S. Farmers every five years and produces county profiles that detail agricultural production in every county. Think about using this data to find out what is produced in your area.
- » [The Farm to School Census](#), from USDA's Food and Nutrition Service – The Census surveyed over 13,000 school districts about their farm to school efforts. Think about using the data to find out what districts nearby are sourcing locally.
- » [Cooperative Extension](#), from USDA's National Institute of Food and Agriculture – Cooperative Extension agents staff offices in each state and are experts in many agricultural topics, including local food systems. Most counties have an Extension office and these agents can help connect you with producers in your region.

## Seasonal Menu Tools and Examples

- » [Current Menus](#), from Minneapolis Public Schools – These beautiful menus and information-rich promotional pages show that local foods can be incorporated into delicious menus throughout the year, even as far north as Minneapolis.
- » [Healthy Cycle Menus Booklet](#), from the Idaho State Department of Education – Guidance on creating exceptional cycle menus that adhere to nutrition standards, including sample menus.
- » [Menus that Move](#), from the Ohio Department of Education – Seasonal menus that meet USDA's new meal requirements.
- » [The Lunchbox](#), from the Food Family Farming Foundation – Recipes, tips, and tools, and tutorials on incorporation healthful foods into school meals.

## Seasonality Chart Examples

- » [Washington Grown Vegetable Seasonality Chart](#), from the Washington State Department of Agriculture.
- » [What's in Season? North Carolina Fruit and Vegetable Availability](#), from the North Carolina Department of Agriculture and Consumer Services.
- » [Pride from A\(pples\) to Z\(ucchini\)](#), from the New York State Department of Agriculture.

## Integrating Local Foods

- » [Pecks to Pounds](#), from the Maryland Department of Agriculture – Translates the typical farm measurements (pecks, bushels, crates, etc.) to pounds. This chart is useful for both farmers and school food service staff to communicate effectively with each other and enables school food service staff to convert farm measurements into serving sizes.
- » [Great Trays™ Toolkit for School Foodservice](#), from Great Trays™ partnership in Minnesota – A host of menu planning resources including worksheets, sample menus, and recipes.

## Menu Planning and Forecasting

- » [The Food Buying Guide for Child Nutrition Programs](#), from USDA's Food and Nutrition Service – A guide (updated to reflect the new meal patterns) meant to help SFAs determine how much food to purchase and how to prepare it.
- » [Menu Planning Resources](#), from the Food and Nutrition Service's Healthy Meals Resource System – A compilation of menu planning tools, fact sheets, guides, and more.
- » [Kidchen Expedition](#), from the Oklahoma Farm to School Program – Full of time and cost efficient, healthful, and local recipes that use Oklahoma-grown produce; recipes are relevant wherever similar foods are grown!