

Step 1: Get Started

Local Food Purchasing Assessment Tool



LOUISIANA
FARM TO SCHOOL
PROGRAM
from the LSU AgCenter

The following questions are designed to help you determine your interest and ability to purchase food from local farmers. This information will be helpful when you begin talking with farmers and distributors about supplying your school or school district with local food.

1. Food service type and volume

a. How would you describe your food service operation?

- Scratch cooking
- Heat-and-serve
- Semi-prepared
- Combination of _____ and _____.
- Other (specify) _____.

b. Numbers served:

Breakfasts served per day: _____.

Lunches served per day: _____.

Snacks served per day: _____.

Suppers served per day: _____.

Number of schools or feeding sites: _____.

Number of sites where cooking occurs: _____.

Number of lunches served per day in summer food service: _____.

Number of snacks served in afterschool program: _____.

2. Current produce purchasing

- a. What is a typical order for fresh produce in September, in dollars or volume by month or week?
- b. Are there local products you would consider purchasing if you had a salad or fruit and vegetable bar?

3. Logistics: ordering, payment and delivery

- a. What are your procurement procedures?
- b. Does the school/district have contracted food distributors?
- c. What percentage of food must be purchased through contracts?

- d. Do you also use independent produce distributors?
- e. To how many locations is food delivered?
- f. How many food deliveries are made per week per location? At what times?
- g. Do you prefer to place orders by telephone, fax or email?
- h. Are food orders placed monthly, weekly or on a specific day of the week?
- i. What are your payment procedures? How long will it take for your payment to be received?

4. Purchasing local products

- a. Many reasons exist for buying locally grown and produced foods. What do you believe are the advantages of offering local foods in your school meals program? Check all that apply.

- Access to fresher foods
- Higher quality of food
- Lower cost of food
- Ability to purchase special varieties and types of food
- Promoting greater consumption of fruits and vegetables
- Increasing the participation rate in school meals
- Knowing the product source
- Supporting the local economy and local farms
- Building partnerships between the school system and community
- Lower transportation costs
- Reduced use of pesticides, hormones, etc.
- Positive public relations for the food service program
- Fulfilling student, parent and/or teacher requests for local food
- Other (specify) _____
- None of these

- b. Schools and school districts take different approaches to including local foods in their meal programs. Which approaches are of interest to you? Check all that apply.

- Asking your current vendor(s) to sell local or Louisiana farm products
- Trying to buy directly from local farmers
- Planning menus around seasonal availability of local products
- Buying and highlighting only one or two local products each month
- Hosting one or two local food meals or events each school year (i.e. Fall Harvest Festival, etc.)
- Beginning by serving local foods on a limited or pilot basis, such as serving at only one school
- Educating students about local food and food systems with educational materials and events (i.e. food tastings, farmer visits) within the cafeteria

- I'm not sure yet
- Other (specify) _____
- None of these

c. What are your school's or district's requirements for purchasing from local farmers and vendors?

- Product liability insurance policy
- Meeting identified food safety and sanitation standards
- Packaging requirements
- Specific delivery methods or times

d. When would it be feasible for you to start purchasing and offering local products through your food service?



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Louisiana Products Charts

A. The following charts list Louisiana foods, including fruits and vegetables, beans and legumes, and meat and dairy products. Which of these foods do you currently purchase, whether processed or fresh, and/or prepare? Which would you consider purchasing locally?

Fruits & Nuts	Processed (frozen, canned, etc.)	Unprocessed (fresh)	Purchase Locally
Apples			
Asian Pears			
Blackberries			
Blueberries			
Cantaloupes			
Crab Apple			
Figs			
Grapefruit			
Grapes (bunch)			
Grapes (muscadine)			
Kumquats			
Lemons (meyer)			
Loquat			
Mayhaw			
Nectarines			
Orange (blood)			
Orange (LA sweet)			
Orange (navel)			
Peaches			
Pecans			
Persimmons			
Plums			
Pomegranates			
Quince			
Satsumas			
Strawberries			
Tangerines			
Watermelons			

Vegetables	Processed (frozen, canned, etc.)	Unprocessed (fresh)	Purchase Locally
Artichokes			
Arugula			
Asparagus			
Banana Peppers			
Basil			
Beets			
Beet Greens			
Broccoli			
Brussels Sprouts			
Cabbage			
Carrots			
Cauliflower			
Cilantro			
Collards			
Corn, Sweet			
Cucumbers			
Eggplant			
Fennel			
Garlic			
Kale			
Kohlrabi			
Lettuce, Butterhead			
Lettuce, Endive			
Lettuce, Iceberg			
Lettuce, Red Leaf			
Lettuce, Romaine			
Mushrooms			
Mustard Greens			
Mirliton			
Okra			
Onions, Bulb			
Onions, Green			
Parsley			
Pea Greens/Shoots			
Peppers, Red or Orange			

Peppers (green, sweet bell, green chiles, purple, yellow)			
Peppers, Hot			
Potatoes, Irish			
Pumpkins			
Radishes			
Spinach			
Squash (yellow, summer)			
Squash (cucuzza)			
Sweet Potatoes			
Swiss Chard			
Tomatoes, field			
Turnip Greens			
Turnip Roots			
Winter squash (acorn, butternut, hubbard)			
Zucchini Squash			

Beans and Legumes	Dried	Canned	Purchase Locally
Butter, Lima Beans			
Beans (green, snap, string)			
Fava Beans			
Green Peas			
Snap Beans			
Peas (Summer or Black-eyed)			
Yardlong Beans			

Dairy Products	Currently Purchase	Purchase Locally
Milk		
Cheese		
Eggs		
Yogurt		
Ice Cream		

Meat Products	Whole or whole muscle cuts	Ground or Formed	Purchase Locally
Beef			
Chicken			
Crawfish			
Turkey			
Fish			
Lamb			
Pork			
Shrimp			