10 YEARS Growing Together

LOUISIANA Farm to School Conference

Seasoned Cafeterias: Farm to School in the Lunchroom

October 28, 2026

LSU AgCenter Research · Extension · Teaching

SEEDS to SUCCESS
THE LOUISIANA FARM TO SCHOOL PROGRAM

10 YEARS Growing Together

LOUISIANA Farm to School Conference

Seasoned Cafeterias: Farm to School in the Lunchroom

Panelists

Sommer Purvis
Livingston Parish Public Schools

Jeanna Wheat
Northshore Charter School

Lorrie Campbell
Central Community Schools

Moderator
Cathy Carmichael

LSU AgCenter Research · Extension · Teaching

SEEDS to SUCCESS
THE LOUISIANA FARM TO SCHOOL PROGRAM

Finding Our Way in Farm to School

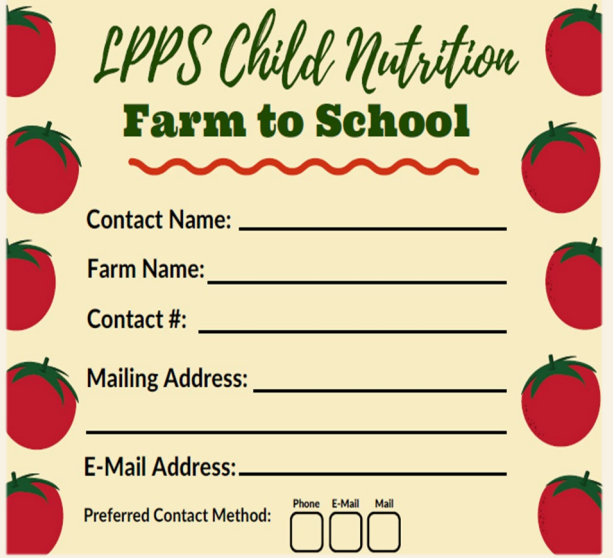
LESSON 1: START WITH THE RESOURCES AVAILABLE TO YOU

Every journey begins with a little inspiration, and the right connections

Planting the Seeds of Partnership

LESSON 2: BUILD RELATIONSHIPS THAT WORK FOR BOTH SIDES





We didn't have all the answers … We just started

Farm to School: More Than Fruits & Vegetables

LESSON 3: THINK BEYOND THE GARDEN

GUIDRY'S CATFISH SINCE 1976

Patrick's Cattle Ranch LLC · Premium Beef ·

SUPREME RICE

JC BUTCHER BLOCK

Expanding how we think about local purchasing expands our opportunities for purchasing local food

Finding Opportunities Within Existing Processes

LESSON 4: MAKE YOUR EXISITING PROCESSES WORK FOR FARM TO SCHOOL



FRENCH SETTLEMENT SAUSAGE COMPANY

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Springfield, LA





Expanding Farm to School includes finding opportunities within the things that we are already doing

Finding Success Through Flexibility

LESSON 5: FLEXIBILITY THAT BUILDS LASTING PARTNERSHIPS

















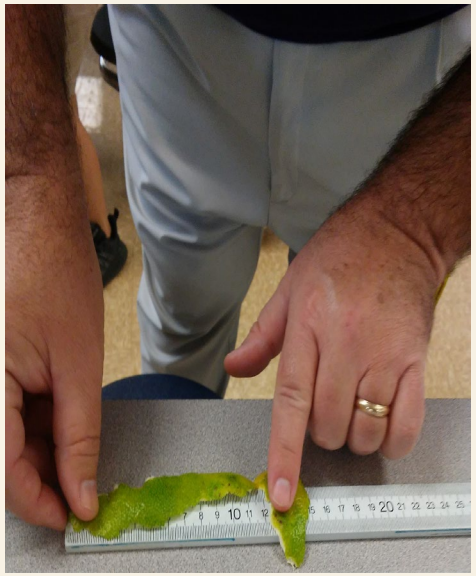


Working together means growing through challenges

PROGRESS OVER PERFECTION

LESSON 6: DON'T LET PROGRESS GET IN THE WAY OF PERFECTION









Success doesn't happen all at once
It starts with trying, learning, and growing along the way

LET'S KEEP GROWING TOGETHER



Sommer Purvis

Child Nutrition Director

Livingston Parish Public Schools

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Northshore Charter School
Jeanna S. Wheat
Nutrition Director

Motto: "No Hungry Child Can Learn."

"Every Child Deserves to Be Fed, Ready, and Empowered to Succeed."

Transforming the Cafeteria Into a Learning Environment

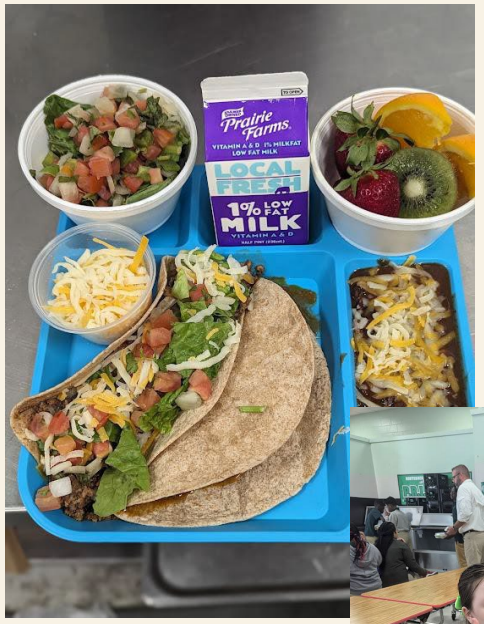
> Expanding Every Child's Culinary Experience.

We offer locally sourced, globally inspired menu selections that celebrate Louisiana flavors and introduce students to diverse cuisines.

Students favorites and Featured dishes:

- **Homemade hamburger and hamburger Steak**
- **Sweet-and-sour shrimp**
- **Taco Salad and mandarin orange grilled shrimp salad**
- **Shrimp Alfredo**
- **Baked lemon pepper catfish**
- **Louisiana gumbo**

Fresh ideas. Local Partnerships. Better school meals.


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Prairie Farms
LOCAL FRESH
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CLUB
CLUB
CLUB

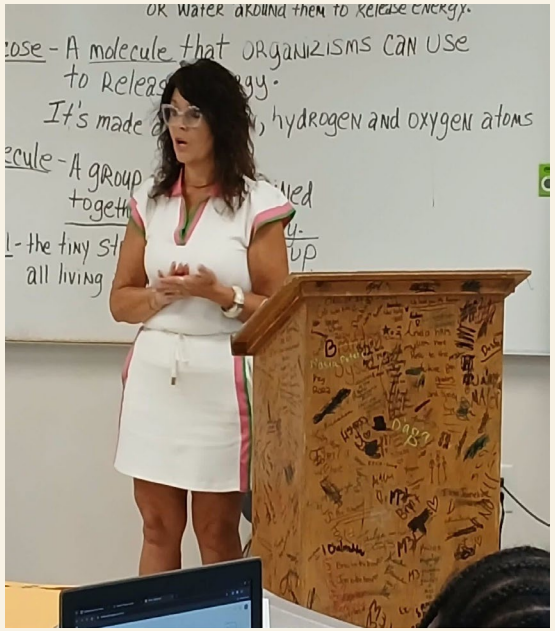

LACTOSE FREE
Prairie Farms
LOCAL FRESH
1% LOW FAT
LACTOSE FREE
MILK



Empowering Students Through Food Education









“Measurement of Program Impact”

Evaluate Farm to School efforts through measurable indicators, including:

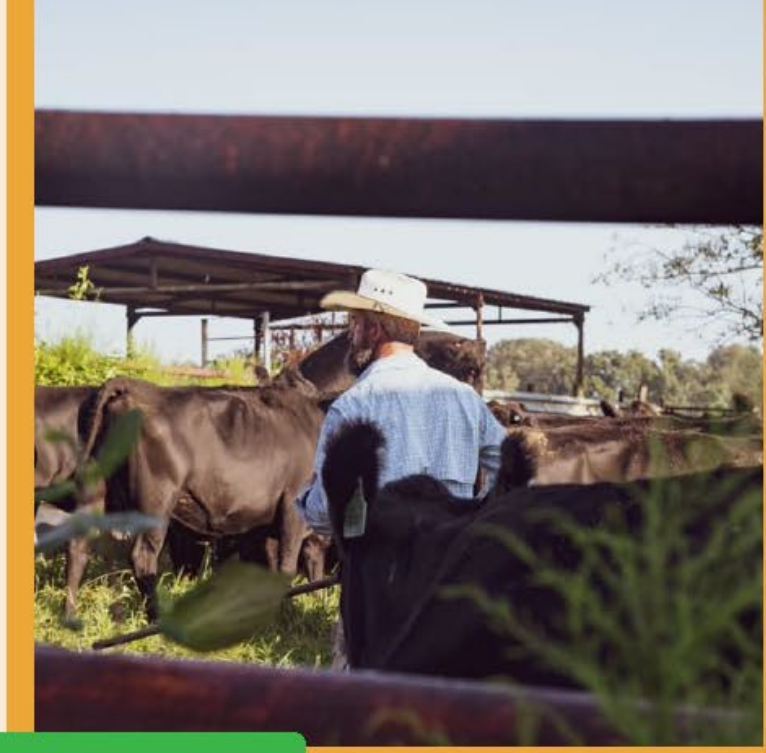
- Student participation: Monitor meal participation and engagement in educational activities.
- Meal satisfaction: Collect student feedback on menu appeal and food acceptance.
- Local Purchasing: Track the quantity value, and sources of locally purchased foods.
- Nutrition and education: Document activities that support nutrition education and agricultural learning.





“How Do We Make Farm to School a Reality?”

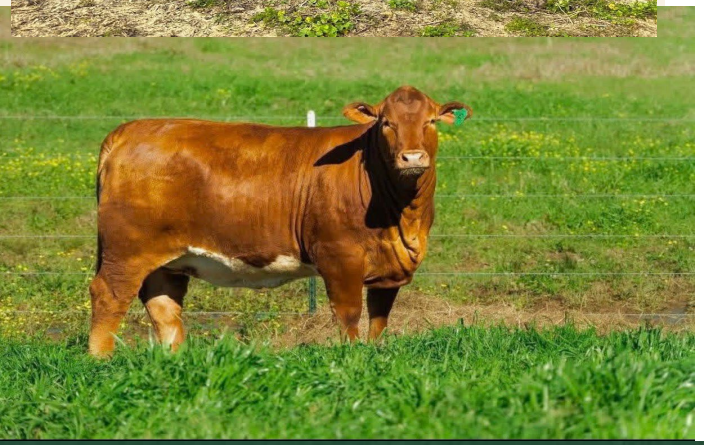
1. Identify local farmers, ranchers, fisheries, and seafood suppliers in your region.
2. Contact producers to discuss available products, seasonal availability, pricing delivery, and production capacity.
3. Establish relationships that support reliable, long-term school purchasing.
4. Develop purchasing agreements in accordance with applicable USDA program requirements and school procurement policies.
5. Coordinate with school nutrition staff to ensure products meet applicable food safety, handling, storage, and delivery requirements.











EST. 2016

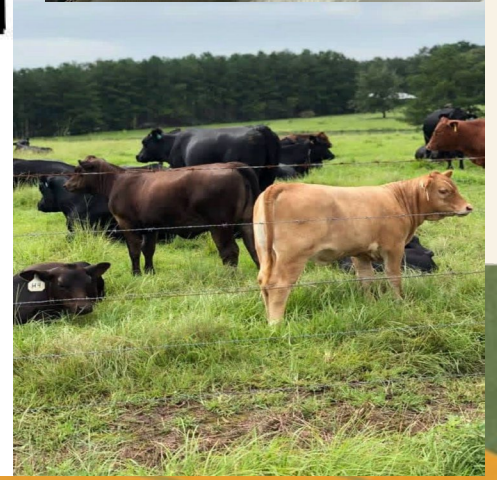
CROSSED K CATTLE

Chad King 985-516-8332

Tiffany King 985-515-3162















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SCAN TO ORDER

HIGH-QUALITY, PASTURE-RAISED MEATS





David Chauvin's Seafood Company

Address:
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Dulac, LA 70353

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davidchauvinseafood@gmail.com

Phone Number:
Office: 985-257-1200
Cell: 985-856-5012

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“ From Our Farmers to Our Future: Nourishing Children. Growing Healthy Minds. Strengthening Louisiana Communities.”







Building local partnerships. Enriching student experiences.Supporting healthier school communities.

Let the Journey Begin.

Thank you!

Jeanna S.Wheat
Child Nutrition Director
Northshore Charter School

jeanna@northshorecharterschool.org

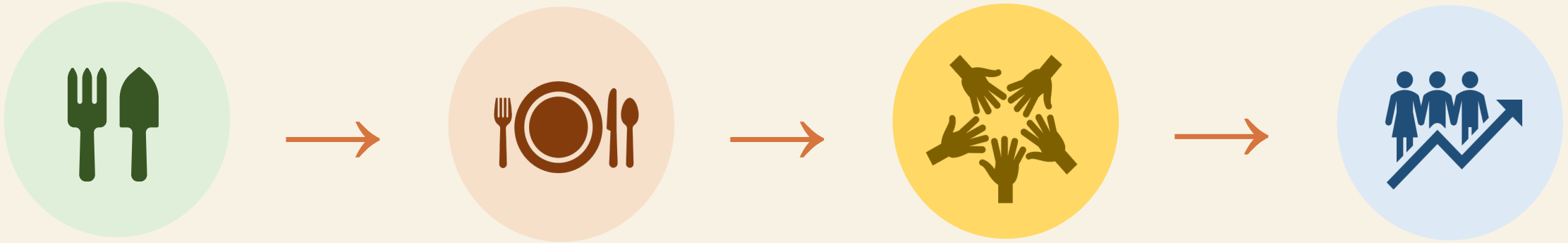


Growing Connections:
From School Gardens to Cafeteria Tables

Central Community School System (CCSS)
Child Nutrition Program

Lorrie Campbell
Supervisor of Child Nutrition

Our Farm to School Approach



GROW

Hands-on gardening and agricultural education

NOURISH

Fresh foods, taste testing, and menu development

CONNECT

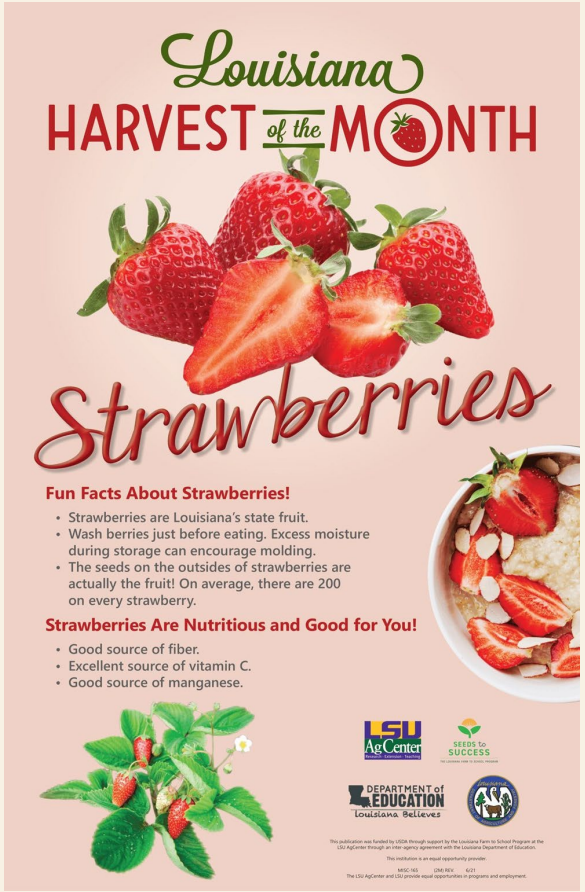
Teachers, cafeteria staff, and community partners

EXPAND

School gardens and local purchasing opportunities

LSU AgCenter: Harvest of the Month

- Highlight a featured Louisiana-grown fruit or vegetable each month
- Introduce students to new foods through nutrition education and tasting opportunities
- Connect seasonal foods with classroom and cafeteria activities
- Celebrate Louisiana agriculture and healthy eating habits





From Garden to Cafeteria – Green Onions







From Garden to Cafeteria – Sweet Potatoes





One Garden, Districtwide Impact

Central Intermediate School Garden

Students grow and harvest fresh produce

Participating Class

Enjoys the produce they personally grow

Districtwide Menus

Feature the same types of vegetables using regular food purchasing channels

The garden may be small, but its influence reaches beyond one classroom.

Student Taste Tests: Little Voices, Big Menu Decisions



February 2026 — Cauliflower
Students sampled roasted and cheesy cauliflower, then voted using an interactive sticker board.

Taste □ Feedback □ Menu Planning

Giving students a voice helps guide new food introductions.



September 2026 — Cabbage
Students sampled roasted and smothered cabbage and shared their reactions.

Local Foods in Our School Meals

Taking Steps Toward Local Procurement



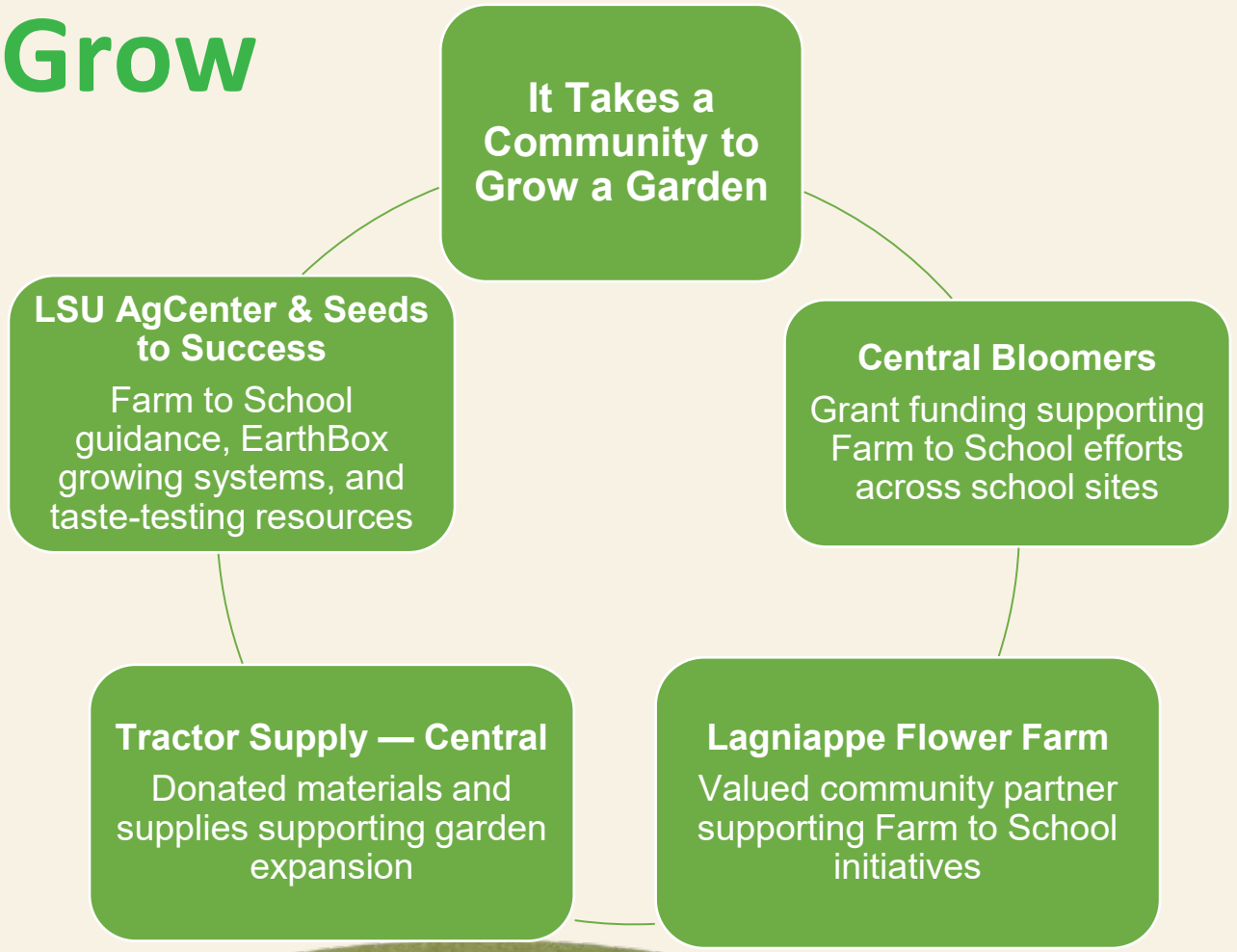
November 2024 — Louisiana Beef

- Purchased fresh ground beef and beef roasts from Coastal Plains Beef Company.
- Purchases were supported by the Louisiana Department of Agriculture and Forestry through the Local Food for Schools grant.

Local Produce Through Existing Vendors

- We incorporate locally sourced produce when available through our current produce vendor

Community Partnerships: Helping Our Program Grow



Lessons Learned Along the Way

Challenges Create Opportunities to Grow

Challenge

- Limited garden harvest quantities
- Introducing unfamiliar vegetables
- Limited local purchasing opportunities
- Garden supplies and expansion costs
- Maintaining and expanding activities

CCSS Approach

- Serve the participating class and incorporate similar foods into districtwide menus
- Use taste tests and student feedback
- Utilize available grants and vendor-supplied local products
- Build relationships with community partners
- Encourage collaboration among teachers, cafeteria teams, and volunteers

Planting Seeds for the Future

Our Farm to School Program Is Still Growing!

- Expanding to Bellingrath: Adding a new school garden during the 2026–2027 school year.
- Growing Central Intermediate: Continuing garden improvements and expansion.
- Increasing Local Procurement: Exploring additional opportunities to source local foods.
- Seeking Grant Opportunities: Pursuing funding for local food purchases and school gardens.
- Strengthening Partnerships: Continuing to engage community and agricultural supporters.

Growing Together, One Seed at a Time



Every Garden Starts With a Single Seed.

Start Small. Build Partnerships. Involve Students. Keep Growing.

Central Community School System Child Nutrition Program

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