



# Summer Edition: All About Summer Farm Fresh Challenge and Turnip the Beet!

**June 17, 2025**

**1:30 PM - 2:00 PM**



# Meet Your Host



**Ashley Kennedy, SNS**

HEALTH AND NUTRITION SERVICES SPECIALIST

# Welcome!



upLIFT was designed specifically for child nutrition professionals like you. It offers resources to help you LEARN about nutrition, get INSPIRED on meal choices for your participants, FEED students healthy meals, and TEACH others in your community about your programs.

You can look forward to materials and monthly webinars featuring unique upLIFT content showcasing Arizona child nutrition professionals, and providing ongoing inspiration throughout the year. This will empower you to upLIFT your programs in your own unique way!

# Overview

- 1. Summer 2025 Farm Fresh Challenge**
- 2. Taste, Teach, and Connect Arizona!**
- 3. Turnip the Beet!**

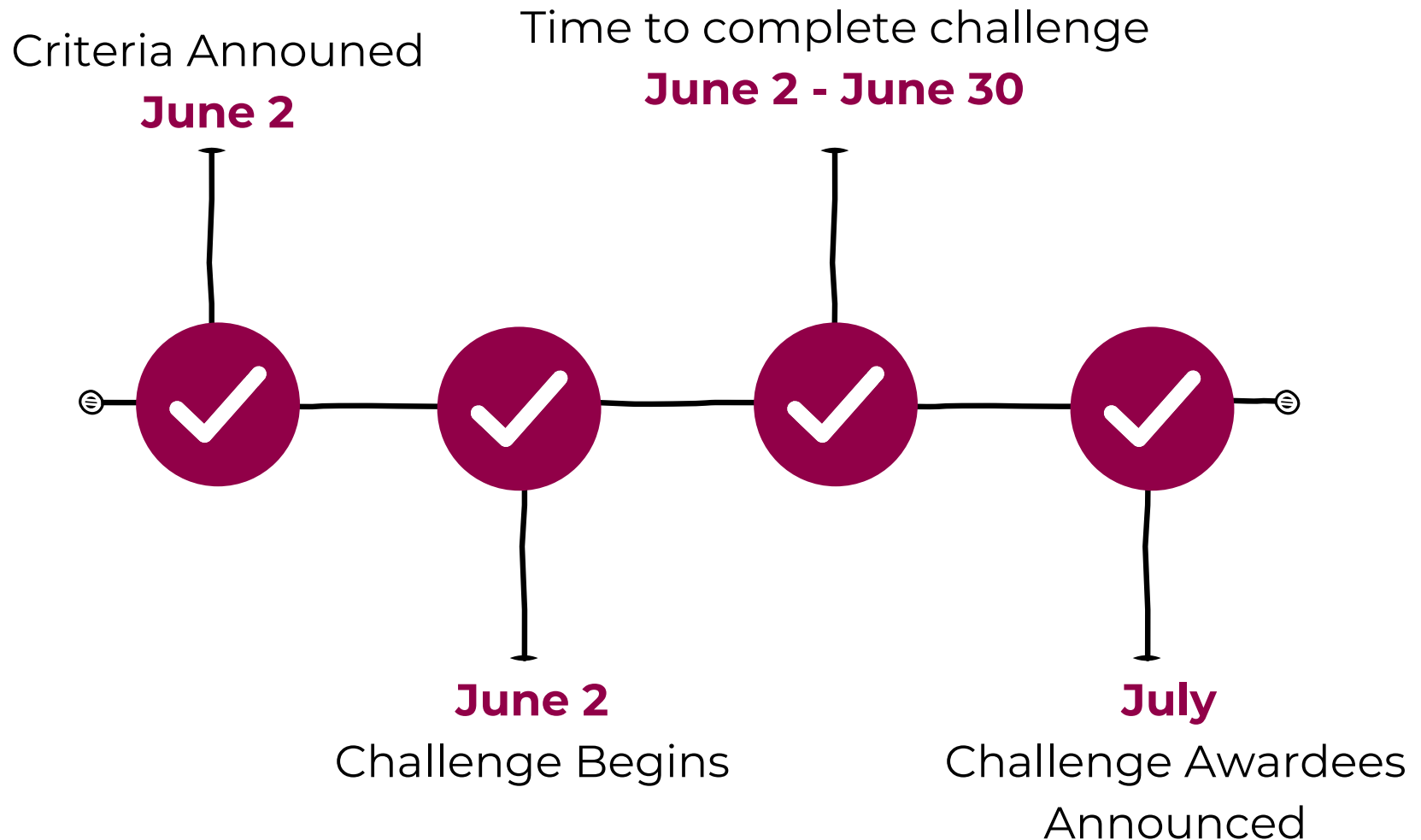
# Summer 2025 Farm Fresh Challenge

# Poll Question

**Have you participated in  
HNS' Farm Fresh  
Challenge?**

- 1. Yes, it's awesome!**
- 2. No, what's that?**

# Important Dates



# What is the Summer 2025 Farm Fresh Challenge?

The Summer Farm Fresh Challenge is an HNS initiative designed to **empower** Child Nutrition Program operators to **cultivate excitement** around fresh and locally sourced foods.

**Participating  
operators  
will...**



Complete a series of challenges within the month of June



Creatively promote **local food** items during meal service



Satisfy **all three** taste, teach, and connect components



Finalize all challenge components by **June 30th**



# How to participate?

## Join the challenge!

- ✓ Complete challenge activities within the month of **June 2025**.
- ✓ Follow along the road to success. Report Results to share how you completed the challenge!



**Taste Arizona!**

# Taste Arizona

## What is the criteria?

Procure at least three\* "easy to reach" local items (milk, fruit, or vegetable) to receive a **copper award**. Serve an additional "hard to reach" local item (whole grain or meat/meat alternate) to be awarded **silver**, and two "hard to reach" local items to be awarded **gold**!

*\* Fruits and vegetables can be counted more than once if more than one variety is served.*



Teach, Connect, and 3 Easy to Reach:  
Copper Award



Copper Award + 1 Hard to Reach:  
Silver Award



Silver Award + 1 Hard to Reach:  
Gold Award

# Taste Arizona

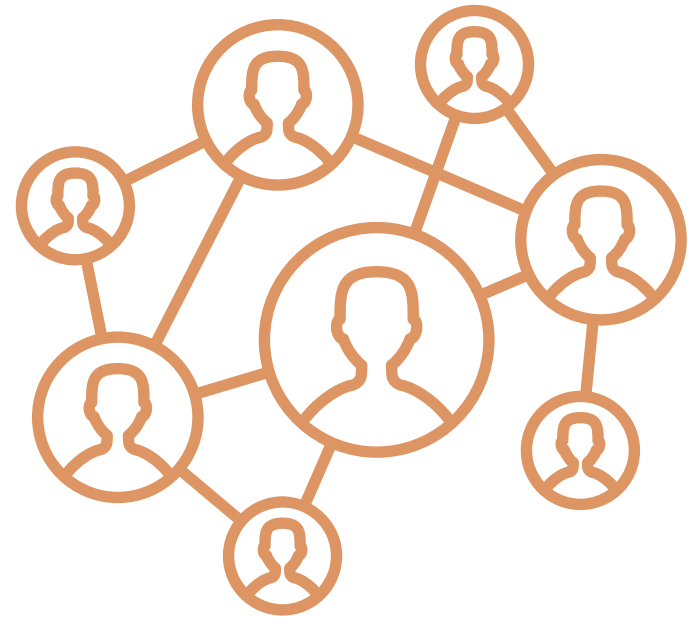
## Where to start?

- What's **ALREADY** local on your menu?
  - Look at your records or ask your distributor or meal vendor for a report on items you purchase that meet your definition of local
- What **COULD** be local?
  - Conduct a menu audit. Can any menu items be easily replaced by local items?

# Taste Arizona

There are many ways to procure **local foods** in Arizona. Below are examples of different agencies that provide great **insight** and **resources** to procure local foods.

- Local Farmers
- Food Service Team Members
- U of A Cooperative Extension
- County Health Services
- Health and Nutrition Services Specialists
- AZ Farm to School Network



# Taste Arizona

## Take advantage of Try it Local: Local Foods For Schools!

Try It Local is an ADE campaign intended to **promote** local Arizona products for use in School Meal Programs. The program aims to **strengthen** local and regional food supply chains and to encourage and support SFAs with creating sustainable local procurement practices by providing reimbursement for minimally processed, local or regional food purchased in School Meal Programs!

# Taste Arizona

## Washington School District

### Gold Awardee

Sourced From:

- Microgreens from Urban Roots Farm!
- The Zen Garden blend is a delightful mix of Pea, Cilantro, Cabbage, Kohlrabi, and Mustard.



**Teach Arizona!**



# Teach Arizona

## What is the criteria?

Teach Arizona is the educational component of all Farm Fresh Challenges. Participants must host a minimum of **two** educational activities themed around Arizona's local food and agriculture.



# Teach Arizona

## Where to start?

- Determine what kinds of activities would work best for the **population** you serve
  - Age group, group size, etc.
- Determine what activities would work best for your **site**
  - Volunteers, space availability, availability of on-site gardens or nearby farms, etc.

# Teach Arizona

## Common Examples:

- Offer **taste tests** with locally produced foods
- Provide nutrition education on local crops
- Host cooking **demonstrations** using local foods or share recipe cards
- Take a **field trip** to a farmer's market or a farm
- Invite a farmer to visit your summer meals site
- Conduct school garden activities
- Create and send **newsletters** home with recipes, farmers market tips, etc.
- Hold a Harvest of the Month educational event

# Teach Arizona

## Osborn Elementary School District



# Connect Arizona!

# Connect Arizona

## What is the criteria?

Connect Arizona is the promotional component of all Farm Fresh Challenges. Participants must promote the challenge activities to the community.



# Connect Arizona

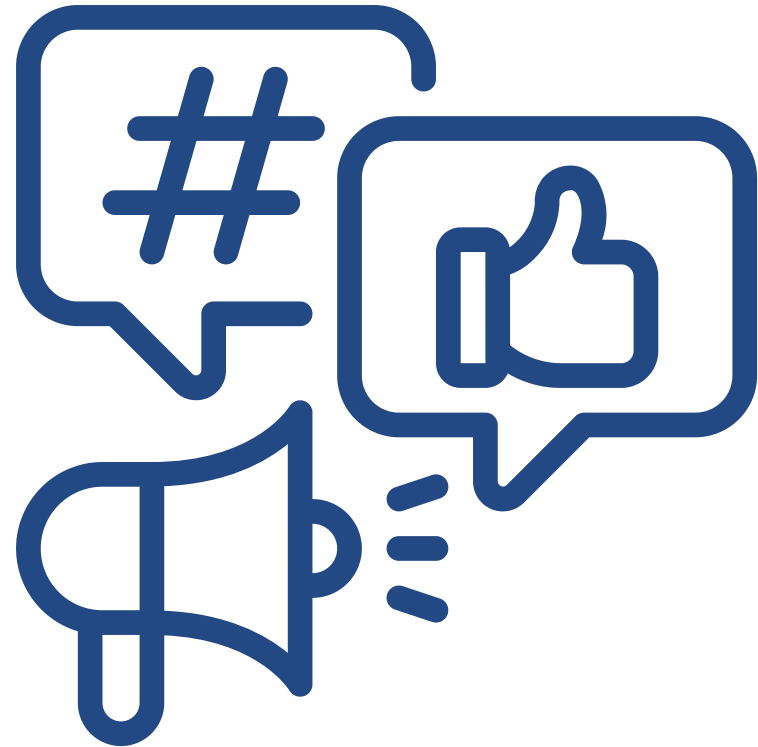
## Where to start?

- Determine how you would like to promote your items:
  - Social media, Newsletter, etc
- Highlight local ingredients on the menu - you can use the name of the farm or farmer if you know it on the service line!
- Use the following post topics as inspiration:
  - Using local ingredients
  - Incorporating agriculture-based education activities
  - Participating in gardening activities

# Connect Arizona

## Common Examples:

- Social media posts
  - Facebook, Instagram, Twitter
- Community Magazine
- School announcements
- Newspaper articles
- Flyers
- Handouts





# Connect Arizona

## Union Elementary School #62

### Gold Awardee

First time Farm Fresh  
Challenge Participant!



**Turnip the Beet!**

# What is Turnip the Beet?

## Quick Facts

- ✓ Established in 2016
- ✓ Originated by the U.S. Department of Agriculture (USDA) Food and Nutrition Services (FNS)
- ✓ Created to highlight outstanding Summer Meal Programs



[fns.usda.gov/sfsp/turnip-the-beet](https://fns.usda.gov/sfsp/turnip-the-beet)

# What is the Purpose?

- ✓ Designed to encourage SFSP and SSO operators to 'Turnip' the **appeal** and **nutrition integrity** of summer meals.
- ✓ Operators are urged to increase local foods and also increase the **variety** of fruits, vegetables, and whole grains.
- ✓ The aim is to create a standout summer program in order to highlight the **benefits** of the program within the community.

# Who is Eligible?

All operators of **Summer Meals Programs** are eligible for the Turnip the Beet! Award.




Summer Food Service Program (SFSP) Operators



NSLP Seamless Summer Option (SSO) Sponsors

OMB Control Number: 0584-0658 Expiration Date: 09/30/2023



## TURNIP THE BEET

with high quality summer meals!

The **Turnip the Beet Award**, by the U.S. Department of Agriculture's (USDA) Food and Nutrition Service (FNS), recognizes outstanding Summer Meal Program sponsors who work hard to offer high quality meals that are appetizing, appealing, and nutritious.

**Who is eligible, and how do they apply?**  
All Summer Meal Program sponsors in good standing, including Summer Food Service Program (SFS) sponsors and National School Lunch Program Seamless Summer Option (SSO) sponsors, may be eligible for a **Turnip the Beet Award**. Sponsors may self-nominate or be nominated by another party. Each State agency determines their own deadline for nominations. The nomination must include a completed Nomination Form and a detailed one-month menu. FNS evaluates and scores the nominations and notifies the winners in writing. The Nomination Form is available on the **Turnip the Beet** webpage <https://www.fns.usda.gov/hsa/turnip-the-beet>.

**How are nominations evaluated?**  
Nominations must clearly illustrate how the meals are appetizing, appealing, and nutritious. The Nomination Form includes short-answer questions and menu criteria based on the Dietary Guidelines for Americans. The criteria include serving local foods, a variety of vegetables and fruit, whole grains, and low-fat and fat-free milk. For more detailed information on the **Turnip the Beet Award** and the evaluation criteria, check out the **Turnip the Beet** webpage.

**What are the prizes?**  
Three award levels are available: gold, silver, and bronze. All winners will receive a certificate and will be featured on the **Turnip the Beet** webpage.

**Questions?**  
Questions regarding the **Turnip the Beet Awards** should be directed to your Summer Meals State agency <https://www.fns.usda.gov/hsa/the-contacts>.

**Resources**  
FNS has an abundance of resources available for sponsors to help make the summer meals they serve more appetizing, appealing, and nutritious:

- The **Nutrition Guide for Sponsors** (<https://www.fns.usda.gov/hsa/2023-nutrition-guide>) includes tips for serving high quality meals and incorporating local foods, as well as sample cycle menus.
- The **Farm to Summer Fact Sheet** (<https://www.fns.usda.gov/hsa/farm-summer-fact-sheet>) describes how to "bring the farm" to summer sites.
- The **Summer Meals Toolkit** (<https://www.fns.usda.gov/hsa/summer-meals-toolkit>) offers healthy menu planning ideas and tips for serving meals family style.
- The **Team Nutrition Resource Library** (<https://www.fns.usda.gov/hsa/team-nutrition>) has free nutrition education materials.

**OMB Burden Disclosure Statement:** This information is being collected to assist the Food and Nutrition Service (FNS) in recognizing high quality summer meals. This is a voluntary collection and FNS will use the information to determine Turnip the Beet award winners. This collection does not request personally identifiable information under the Privacy Act of 1974. According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0584-0658. The time required to complete this information collection is estimated to average 1 hour per response, including the time for reviewing instructions, gathering the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to: U.S. Department of Agriculture, Food and Nutrition Service, Office of Policy Support, 1320 Braddock Place, 9<sup>th</sup> Floor, Alexandria, VA 22306-4770; PHS (0584-0658). Do not return the completed form to this address.

USDA United States Department of Agriculture

CHILD NUTRITION

[Turnip the Beet!](#)  
One-Page Overview - 2024

# Why Participate?



Get recognized! Spotlight your summer program to the USDA, ADE, and most importantly, your community.



Three award levels are available: gold; silver; and bronze. All winners will receive a certificate and will be featured on the Turnip the Beet webpage.



Assess and improve the menu via taste tests and other feedback systems!



Provide students with lifelong skills through nutrition education activities!

# The Nomination Process

# Get Nominated!

## Ask yourself...

Before beginning the nomination process, ask yourself the following questions.

- How are meals prepared?
- How are meals culturally appropriate?
- What methods are used to gauge child feedback?
- How are children encouraged to eat healthy foods?
- Any nutrition-based activities offered on site?



# Get Nominated!

There are **two** ways to get nominated!

**1**

Is your program up for the challenge?

**Nominate yourself!**

**2**

Is your program not ready this year?

**Nominate a program you know is knocking it out of the park!**

# Nomination To-Do List

OMB Control Number: 0584-0658 Expiration Date: 11/30/2026

## Turnip the Beet: High Quality Meals in the Summer Meal Programs 2024 Nomination Form

**Instructions:** Please complete the information below for consideration of the 2024 Turnip the Beet Award. Only nominations that contain all of the requested information will be considered. Submit this completed form via email to your Summer Meals State agency contact.

**Submission deadlines vary by State so please contact your State agency to learn their submission deadline. Nominations must be sent by the State agency to the appropriate FNS Regional Office by September 27, 2024.**

**Note:** USDA has the right to reproduce, publish, or otherwise use the data in the application for this award, and authorize others to reproduce, publish, or otherwise use the data in the application for this award for Federal purposes.

### Section 1: General Information

<b>Sponsor's name or Program name:</b>  *The Sponsor's name or Program name on the Award Certificate will be typed exactly as written in the Sponsor's name or Program name section above. Please ensure that the entire name with any appropriate punctuation is clearly indicated. Award Certificates will not be re-printed due to an incorrect or illegible Sponsor name or Program name.	
<b>Select Sponsorship Type</b>  <input type="checkbox"/> Summer Food Service Program (SFSF) Sponsor  <input type="checkbox"/> Seamless Summer Option (SSO) Sponsor	<b>Contact Information</b>  <b>Name &amp; Title:</b>  <b>Phone number:</b>  <b>Email address:</b>  <b>Mailing Address*</b> (Street, City, State, and Zip code):  <small>*This address will be used to mail the Award Certificate. For Gold winners, it will also be used to identify the Sponsor on USDA's Food and Nutrition Service's Capacity Builder (an online tool); therefore, P.O. Box addresses are not acceptable.</small>
<b>Select Meal Service Type</b>  <input type="checkbox"/> Congregate  <input type="checkbox"/> Rural Non-Congregate	

**OMB Burden Disclosure Statement:** This information is being collected to assist the Food and Nutrition Service (FNS) in recognizing high quality summer meals. This is a voluntary collection and FNS will use the information to determine Turnip the Beet award winners. This collection does not request personally identifiable information under the Privacy Act of 1974. According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0584-0658. The time required to complete this information collection is estimated to average 1 hour per response, including the time for reviewing instructions, gathering the data needed, and completing and reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to: U.S. Department of Agriculture, Food and Nutrition Service, Office of Policy Support, 1320 Braddock Place, 17<sup>th</sup> Floor, Alexandria, VA 22304-4779; PRA (0584-0658). Do not return the completed form to this address.



Complete the  
**Turnip the Beet!**  
**Nomination Form**

# Nomination Form

**The nomination form consists of short-answer questions that demonstrate how meals are served are “high quality”**

- Answers that give details as specific as possible will score higher.
- Questions are worth up to 2 points each, bonus questions are worth up to 1 point each.

**Details requested include the following:**

- How are meals age and/or culturally appropriate
- How is feedback from children gathered at sites
- How are fruits, vegetables, and whole grains promoted to children at sites
- What nutrition-based activities are being offered at the sites? Are there any Team Nutrition resources being used?

# Nomination To-Do List

Attachment

**TUB Sample Menu (SFSP) - Breakfast**  
June 5 - June 30, 2023

Water is available at every meal and snack.

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Breakfast</b>	Rise n' Shine Parfaits: Whole grain granola Low-fat plain yogurt Mixed berries (frozen) 1% and fat-free milk	Scrambled eggs Whole wheat toast Watermelon slices (fresh) 1% and fat-free milk	Whole-wheat English muffin with peanut butter Whole grain cereal Banana (fresh) 1% and fat-free milk	Team Nutrition Strawberry Smoothie Bowl: Low-fat Greek yogurt Local Strawberries (fresh) Whole wheat toast 1% and fat-free milk	Choice of whole grain cereal Local peaches (fresh) 1% and fat-free milk
<b>Lunch</b>	Zesty Spaghetti Casserole: Enriched Spaghetti Ground Beef (90% lean) Marinara Sauce Parmesan Cheese  Mixed greens salad with local cherry tomatoes (fresh) Corn (frozen) Orange slices 1% and fat-free milk	Southwest Chicken Wrap: Whole wheat tortilla Grilled chicken Lettuce Salsa  Black beans (canned) Steamed broccoli (frozen) Pineapple chunks (canned) 1% and fat-free milk	Turkey sandwich on whole grain bun (with lettuce and tomato)  Roasted potato wedges (frozen) Steamed green beans (fresh) 1% and fat-free milk	Grilled cheese sandwich on enriched bread  Baby carrots (fresh) Local sugar snap peas (fresh) 1% and fat-free milk	Black bean burger on whole grain bun (with lettuce and tomato)  Roasted sweet potato wedges (fresh) Grapes (fresh) 1% and fat-free milk
<b>Snack</b>	Whole-grain crackers Fat-free chocolate milk	Low-fat yogurt Mango (frozen)	Crunchy carrot and celery sticks (fresh) Hummus	Banana (fresh) Fat-free chocolate milk	Low-fat yogurt Local mixed berries (fresh)

6

✓ Create and submit your **month-long menu**

# Menu

**Your menu must be submitted for consideration for this award. They must include sufficient detail to assess them on the criteria being scored.**

- You may also submit other supporting documents to further demonstrate the quality of the meals, such as ingredient lists, recipes, invoices for local food purchases, news clips about the program, photos, etc.

**Menu evaluation criteria includes the following:**

- Frequency of local foods served
- Variety in frequency and type of entrees
- Variety of fruits and vegetables, with an emphasis on fresh produce
- 50 percent or more of grains served are whole grain rich per week
- Serving only low-fat or fat free milk
- Water available at not cost

# Nomination To-Do List

**Stay Tuned for Upcoming Announcements!**



HNS Communications will release important details, including deadlines and any additional criteria!

# Comprehension Check

## True or False?

**True or False.** SFAs may self-nominate and/or nominate other SFAs for the Turnip the Beet! Award.

A. True

B. False



# Key Takeaways

## upLIFTing Your Summer Meal Programs

Take a look at your menus. Can you upLIFT any parts of your menu?

- Source Local! Increase the variety of local fruits and/or vegetables served within each subgroup.
- Don't be afraid to get creative with meal combinations for unique flavor profiles.
- Master your student preferences and base your menu on their overall 'likes'
- Use fun descriptors in the menu, making healthier choices exciting and appealing!



# Poll Question

Do you plan on participating in this year's Turnip the Beet! Award Program?

- A. Absolutely!
- B. Maybe, I want more information!
- C. Not this year.



# Kitchen Creations

## Wheat Berry Parfait

This [parfait](#) is a refreshing dish featuring Sonora wheat berries. It's a simple recipe made with yogurt, strawberries, blueberries. Served with a drizzle of honey.

Wheat berries are available directly from Oatman Farm, directly from Ramona Farm, or via Sun Produce.

**USDA** **NUTRITION INFORMATION**  
For 1 Parfait (1 1/4 cups)

NUTRIENTS	AMOUNT
Calories	303
Total Fat	3 g
Saturated Fat	1 g
Cholesterol	6 mg
Sodium	76 mg
Total Carbohydrate	45 g
Dietary Fiber	7 g
Total Sugars	14 g
Added Sugars	14 g
Protein	14 g
Vitamin A	
Vitamin C	
Vitamin D	
Calcium	
Iron	
Potassium	

N/A: data not available

**SOURCE:**  
FY 2021 Cohort A Tr

**Food and Nutrition Service**

**State-Developed Recipe**

Food as Purchased for	50 Servings	100 Servings
Strawberries, fresh	4 lb 9oz	9 lb 11oz

**USDA** **State-Developed Recipe**

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Blueberries, fresh*	4 lb 4 oz	3 qt 1/2 cup	8 lb 8oz	1 gal 2 qt 1 cup	3. Remove from heat, drain and allow to cool. 4. Critical Control Point: Cool to 70°F within 2 hours and from 70°F to 41°F or lower within an additional 4 hours. 5. Set aside for step 9. 6. Portion 1 parfait in 16 oz cup per serving. 7. Layer 1/2 cup cooked wheat berries, 1/4 cup blueberries, 1/4 cup strawberries and 1/2 cup yogurt in

**USDA** **State-Developed Recipe**

**Triple Berry Parfait with Fresh Berries**

This parfait is a refreshing dish featuring Sonora wheat berries. It's a simple recipe made with yogurt, strawberries, blueberries. Served with a drizzle of honey.

**Recipe Project Name:** Fiscal Year 2021 Cohort A Team Nutrition Training Grant for School Meal Recipe Development  
**Recipe adapted from:** Salt River Pima-Maricopa Community Schools

**Preparation Time:** 20 minutes  
**Cook Time:** 45 minutes

**NSLP/PSBP crediting information:**  
1 1/4 cups provides 1 oz eq meat/meat alternate, 1 oz eq whole grain and 1/2 cup fruit

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Water		5 qt 1 cup		10 qt 2 cups	1. Add water to pot and bring to a boil.
White Sonora wheat berries, dry	4 lb 4 oz		8 lb 8 oz		2. Reduce heat to medium, add white Sonora wheat berries, and lightly boil until berries are soft (approximately 45 minutes).

**Food and Nutrition Service** | This institution is an equal opportunity provider.

Page 1 of 3

# Resources

**CUCUMBERS**

ARIZONA HARVEST SCHEDULE: Jan, Feb, Mar, Apr, May, Jun, Jul, Aug, Sep, Oct, Nov, Dec

Connect with Local Producers! SCHOOL INTEREST FORM

**FIND CUCUMBERS IN ARIZONA**  
Farms to get this local produce:

- Agritopia Farm, Gilbert, AZ
- Al Hamka Farm and Bakery, Phoenix, AZ
- Blue Sky Organic Farms, Litchfield Park, AZ
- Maya's Farm, Phoenix, AZ
- Mortimer Farms, Dewy, AZ

To ensure food safety with cucumbers, always thoroughly wash them under running water before eating, cutting, or cooking, even if you plan to peel them.

**ARIZONA HARVEST FACTS**

- Composed of about 95% water, cucumbers are excellent for staying hydrated.
- Cucumbers provide vitamins K, C, and several B vitamins, essential for various bodily functions.
- Cucumbers are a classic ingredient in salad and often used in sushi rolls because they offer a crisp texture.
- English Cucumbers: Also known as hothouse cucumbers, they are long, thin, and have a mild flavor.
- Kirby Cucumbers: These small, bumpy cucumbers are ideal for pickling due to their firm texture.
- Persian Cucumbers: Smaller and sweeter than regular cucumbers, they are perfect for snacking.
- Lemon Cucumbers: Round and yellow, these cucumbers have a slightly citrusy flavor.

**LOCAL RECIPE: Cucumbers with Chili & Lemon**  
Serving size: 1/2 cup. Yield 10 servings.  
Credits: 1/2 cup Other Vegetable

- 2 Pounds Unpared Cucumbers
- 2 Fresh lemons (or lime)
- 2 tbsp. Ground Chili Powder

Slice the cucumbers into thin coins. Fresh lemon juice adds the right amount of tanginess. If you prefer lime, you can swap out lemon juice with lime juice in this recipe. The amount of chili powder is completely up to the flavor you want to create. Add more for an added kick! Combine ingredients in a large bowl. Toss and serve.

**QUICK MATH: CUCUMBERS**

**CUCUMBERS**

- 1 pound, whole, pared (peeled), sliced approximately 2.5 cups
- 1 pound, whole, unpared, sliced approximately 3 cups

2023 June | One in a Melon | Local Food for Schools  
The Arizona Department of Education

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One in a  
Melon

**Seed to Plate: Parts of a Plant**  
Most flowering plants consist of several edible parts that not only enhance the plant's health but also contribute to our own well-being and nutrition!

**Uses and Benefits of Plants**  
Plants provide numerous advantages that extend beyond their aesthetic charm; they are also a vital source of food and nutrients. A flowering plant is composed of six key components: roots, stems, leaves, flowers, fruits, and seeds. Each of these play a unique role in the plant's life cycle.

**Edible Parts of a Plant**

- Leaves**  
Grow from the stem and collect energy from the sun through photosynthesis. Examples include kale, lettuce, basil, and spinach.
- Flowers**  
Reproductive part of a plant with petals and pollen that attract insects. Examples include broccoli, artichokes, and cauliflower.
- Fruits and Seeds**  
Pollinated flowers produce juicy fruits containing seeds. Once seeds are dispersed on the ground, a new plant will grow. Examples include oranges, apples, avocados, green beans, lentils, and almonds.
- Stems**  
Solid structure that provides plant physical and nutritional support by moving water, nutrients, and energy throughout the plant. Examples include celery, asparagus, ginger, and onions.
- Roots**  
Helps plant stability by collecting water and holding nutrients. They may be large and fleshy, or hair-like. Examples include carrots, radishes, and rutabaga.

**upLIFT**  
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Nutrition Knowledge  
Fact Sheet

<https://www.azed.gov/hns/nslp/uplift/>

# Looking Ahead

## Join us next month!

**upLIFT Webinar Summer Edition: Scratch Cooking  
with Local Foods**

**July 15, 2025**

**1:30 pm - 2:00 pm**

Join us July 15 as we provide practical tips and insights on how to create nutritious, delicious meals from scratch, enhancing both the taste and nutritional value of school lunches. We will discuss tips from the field on experiences and strategies for sourcing local produce, reducing food waste, and involving students in the cooking process. Whether you're a seasoned food service professional or new to the idea of scratch cooking, this webinar offers valuable information and inspiration to elevate your school's menu. Don't miss the opportunity to learn how to make impactful changes that support local farmers and enrich student health and learning experiences!



# Thank you!

**Any questions?**  
**Please type them into the Q&A now.**

If you are attending the live webinar, you will receive an email once attendance has been completed. Once you have received this email, your training certificate will be available in Arizona Professional Learning Development (APLD).

If you are watching the recorded webinar, you can access the survey link and certificate of completion at the end of the webinar slides.



# Congratulations!

You have completed the [Summer Edition: All About Summer Farm Fresh Challenge and Turnip the Beet!](#)

To request a certificate, please go to the next slide.

In order to count this training toward your Professional Standards training hours, the training content must align with your job duties.

Information to include when documenting this training for Professional Standards:

- Training Title: [Recorded Webinar: Summer Edition: All About Summer Farm Fresh Challenge and Turnip the Beet!](#)
- Length: [0.5 hour](#)

Please Note:

- Attendees must document the amount of training hours indicated regardless of the amount of time it takes to complete it.

# Congratulations!

## Requesting a Training Certificate

Please click on the link below to complete a brief survey about this webinar. Once the survey is complete, you will be able to print your certificate of completion from Survey Monkey.

\*This will not appear in your Event Management System (EMS) Account.

<https://www.surveymonkey.com/r/upliftrecordedwebinar>

The information below is for your reference when completing the survey:

- Training Title: [Recorded Webinar: Summer Edition: All About Summer Farm Fresh Challenge and Turnip the Beet!](#)