

Sample Grant Application



Note: All fields are required.

Q1: School District Name

(Please type the exact same name as you did when you created your account.) *[100 characters allowed]*

Q2: Total Number of Bars

What is the total number of bars you are applying for? (Limit is 1 bar per school location) *[3 characters allowed]*

Q3: HUSSC Certified

How many of the schools needing salad bars are currently HUSSC certified bronze, silver or gold? (They must be listed on the Federal HUSSC website to qualify.)
[3 characters allowed]

Q4: Low Height Bars

How many low height bars are you requesting? (The low bar is 30" - appropriate for grades K-5.) *[3 characters allowed]*

Q5: Standard Height Bars

How many standard height bars are you requesting? (The standard bar is 36" - appropriate for grades 6-12.)
[3 characters allowed]

Q6: Schools in District

How many schools are in the District? *[4 characters allowed]*

Q7: Bars in District Currently

In how many school sites are salad bars currently being used? *[4 characters allowed]*

Q8: District Enrollment

What is the District's current student enrollment? *[6 characters allowed]*

Q9: Free and Reduced

What percentage of students are eligible to participate in the Federal Free and Reduced Meal Program in the district? *[3 characters allowed]*

Q10: Daily Average Participation

What is the percentage of daily average participation in the National School Lunch Program district wide? *[3 characters allowed]*

Q11: Percentage of Fruits and Vegetables

What percentage of fruits and vegetables are served or prepared from the fresh or frozen state as opposed to canned? *[3 characters allowed]*

Q12: Nutrition Education

Does the district include nutrition education as part of its curriculum?

- Yes
- No



Q13: District Engagement

Is the district engaged in nutrition education or other activities that promote increased fruit and vegetable consumption, such as, the Fresh Fruit and Vegetable Program, contests, promotions, taste testing, farm visits and school gardens?

- Yes
- No

Q14: Lunch Period Time

On average how many minutes are scheduled for lunch in your elementary schools? (DO NOT INCLUDE RECESS IN YOUR CALCULATION.) [3 characters allowed]

Q15: Food Cost Elementary

What is the average food cost per meal for your elementary lunch meals? (Do not include labor or paper goods supplies in the cost. If you do not serve elementary meals, place a zero cost in the answer.)

Q16: Food Cost Secondary

What is the average food cost per meal of your secondary lunch meals? (Do not include labor or paper goods supplies in the cost. If you do not serve secondary meals place a zero cost in the answer.)

Q17: Freezer and Refrigeration

Does each site where a salad bar will be implemented have sufficient freezer space for the camchillers that come with the bar and sufficient refrigeration for produce storage?

- Yes, we have adequate refrigeration/freezer space.
- No, we will have to obtain more refrigeration/freezer space.

Q18: Professional Development

How many days per year has your Food Service Department budgeted for professional development? [2 characters allowed]

Q19: Culinary Skills

Of available professional development days, how many of these days are devoted to culinary skill development? (This would include training on knife skills, food preparation and handling, production scheduling, standard operating procedures, etc.) [2 characters allowed]

Q20: Wellness Policy

Does the district wellness policy specifically offer guidelines for encouraging fruit and vegetable consumption?

- Yes, it very specifically calls out fruit and vegetable consumption.
- No, there is no reference to fruit and vegetable consumption.
- Partially, it discusses increasing access to healthy foods.

Q21: Dark Green and Orange Vegetables

On average, how many times per month are dark green and orange vegetables offered? [2 characters allowed]

Q22: Cooked Beans or Peas

Are cooked beans or peas offered at least once per week (minimum serving size, at least ¼ cup)?

- Yes
- No



Q23: Fried Food Products

Does your school district use a deep fat fryer or serve any ready to bake fried food products? (Meaning: food products that have been pre-fried, flash fried, or par-fried during the manufacturing process.)

- Yes
- No

Q24: Labor Hours

How many minutes per day are you planning to allocate for salad bar prep, set up and service on average per school? (For example: if there are two employees at most school sites and 1 person will be spending 60 minutes for prep and the 2nd person will spend 15 minutes keeping the bar clean during the meal period then the answer would be 75 minutes.) *[4 characters allowed]*

Q25: Etiquette and Hygiene

Do you have a plan to instruct students on salad bar etiquette and hygiene?

- Yes, we have already created an action plan to use with students for salad bar implementation.
- No, we still need to develop a plan to address salad bar etiquette and hygiene.

Q26: Facilities to Wash

Do students have access to facilities to wash or sanitize their hands before lunch?

- Yes, we have facilities to maintain proper hygiene for the students.
- No, we will have to invest and install either hand washing or sanitizing in our cafeterias.

Q27: School Stores, Concessions

Are fruits and vegetables offered in venues outside of the lunchroom? (Meaning: in school stores and/or concessions.)

- Yes
- No
- Occasionally
- Rarely

Q28: Education to Parents

Does your school provide education to parents in the form of handouts, district website, district/school newsletters, presentations, etc. that focus on promoting the school lunch program?

- Yes
- No

Q29: Competitive Food Sales

Are fruits and vegetables offered in competitive food sales? (Meaning: a-la-carte and/or vending.)

- We have no a-la-carte or vending in our schools
- Yes
- No
- Occasionally
- Rarely

Q30: How did you learn about Let's Move Salad Bars to Schools?

- Facebook
- Internet grant search
- Michelle Obama's Let's Move website



- Whole Kids Foundation website
- National Fruit and Vegetable Alliance website
- The Lunch Box website
- United Fresh Foundation website
- State Education website
- Email communication
- At a conference
- School Nutrition Association
- Whole Foods Market
- Parent or community member

Q31: School Names

Please type the names in a list format of the school locations where the district will be implementing salad bars. (For example; Ridgecrest Elementary School. Please use the official full name of the school site)

Q32: District Preparedness Statement

Please state how your district has prepared for implementing salad bars and what the district goals are in using salad bars as part of the reimbursable meal. (Refer to the key points of success: standard operating procedure; staff training; recipe/menu/product selection; facilities; administration and parent communication; marketing and education.) *[1200 characters allowed]*

Q33: School District Verification

Please save this file to your computer. Carefully read the attached agreement and fill out all fields. The form must be physically signed (not digitally signed) by both the Food Services Director and the Superintendent. Once completed either scan the document as a PDF and upload it back to your application or use the Fax to File option found on the upper left of your screen. *[3 MB(s) allowed]*