

TURNIP THE BEET AWARD

The **Turnip the Beet Award** recognizes outstanding Summer Meal Program sponsors who work hard to offer high quality meals that are appetizing, appealing, and nutritious. In addition to meeting a variety of menu requirements, sponsors will be evaluated on how their meal service was culturally appropriate, age-appropriate, how they marketed healthy foods, implemented nutrition-based activities, and used taste-tests to introduce new foods at meal sites. The award is open to all eligible sponsors.

To apply for this award:

- Submit an electronic [Summer Nutrition Award Intent Form](#) by **August 30**.
- Complete the electronic [Turnip the Beet Nomination Form](#) by **September 13**.
- Submit a **one month menu** by email to SummerNutritionProgram@dpi.nc.gov. The rubric below details the menu evaluation criteria. Make sure your menu is detailed and specific about the items that meets the rubric criteria (i.e. Was water available at no cost as all sites? Was local food used?).
- Submit any **supporting documents** to further demonstrate the quality of their meals, such as news clips about the program, photos, testimonials, or invoices for local food purchases. If photos contain pictures of children, please include a signed photo release form with your application. Send these documents by email to SummerNutritionProgram@dpi.nc.gov.

Your menus and short answers do not need to meet all additional criteria. You may submit other supporting documents to further demonstrate the quality of the meals, such as ingredient lists, product formulation statements, recipes to verify a food item is whole grain-rich, and invoices for local food purchases.

All nominations should be submitted no later than Friday, September 13th by 5 PM.

Awardees might be asked to make a short presentation at the SummerPalooza! within or outside their geographic area. Further information regarding the presentation content will be provided to award-ees. The Summer Nutrition Champion nominees will be judged by an independent party outside of the NCDPI School Nutrition Staff.

For questions, please email mccamy.holloway@dpi.nc.gov.

Thank you and good luck!



Turnip the Beet Short Answer Rubric

(0 – 13 points possible)

	0 points (Sponsor does not indicate use of this practice)	1 point (Sponsor identifies example of this practice at some sites)	2 points (Sponsor identifies multiple examples of this practice at all sites)	Total Points
Culturally appropriate (0-2)				
Age-appropriate (0-2)				
Taste tests or another tool is used to introduce and gather feedback on new foods and menu items (0-2)				
How healthy foods are marketed (0-2)				
Any food and/or nutrition-based activity that aligns with meal served (0-2)				
<i>Team Nutrition</i> resources used (3 bonus points – insert points in far-right, 'Total Points' column if applicable)	N/A (all or nothing)	N/A (all or nothing)	N/A (all or nothing)	

Total Short Answer Points:

<p>Turnip the Beet</p> <p>Menu/Supporting Documentation Evaluation Rubric</p>

	0 points	1 point	2 points	Total Points
Locally produced foods are served as part of reimbursable meal and promoted as local foods at least one time per week, per meal type (1pt)			N/A	
BONUS: Seasonal food activities are offered at the summer site (2pts)		N/A (all or nothing)		
Entrées repeat 2 times or less per month (1pt)			N/A	
BONUS: Menu includes at least one hot food item per week (2pts)		N/A (all or nothing)		
Meals include a variety of colors, flavors, and textures (1pt)			N/A	
A wide variety of vegetables and fruits are served throughout the week (1 pt)				
BONUS: At least one serving each of dark green vegetables, red and orange vegetables, beans and peas, starchy vegetables, and other vegetables are served per week (2 pts)		N/A (all or nothing)		
BONUS: The majority of vegetables and fruits are fresh (2 pts)		N/A (all or nothing)		

At least half of the grains served are whole grain-rich (1 pt)			N/A	
Sweet grains are served only 2 times per meal type per week (1 pt)			N/A	
BONUS: Sweet grains are not served (2 pts)		N/A (all or nothing)		
Only low-fat (1%) or fat-free dairy products (including milk, yogurt, and cheese) are served. If 1 year old children attend the Summer site, they are served whole milk (1 pt)			N/A	
Water is Available at no cost (1 pt)			N/A	

Total Menu Points:

Combined Overall Total: