

2025 TURNIP THE BEET (TUB) AWARDS

FOR STATE AGENCIES & SPONSORS

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OPENING REMARKS

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SECRETARY ROLLINS' GUIDING PRINCIPLES



**Prioritize
Customer Service**



**Support State
Innovation**



**Clarify
Requirements**



**Minimize Fraud,
Waste, and Abuse**



**Modernize
Systems**



**Strengthen Work
Expectations**



**Connect Farmers
to Programs**



**Encourage
Healthy Living**



**Infuse Energy
& Vision**



**Align Dietary
Policy with Science**



**Protect Participants
& Taxpayers**

AGENDA



1. TUB Overview
2. Submission Process
3. Nomination Packet
4. SFSP Meal Patterns
5. Scoring Criteria
6. Tips to Earn an Award
7. Resources
8. Questions



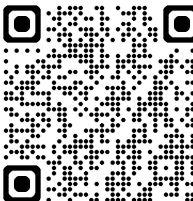
TUB OVERVIEW

TUB OVERVIEW

- Recognizes sponsors that go above and beyond federal regulatory meal pattern requirements
- Open to Summer Food Service Program (SFSP) and Seamless Summer Option (SSO) sponsors
- Three award levels – Gold, Silver, & Bronze



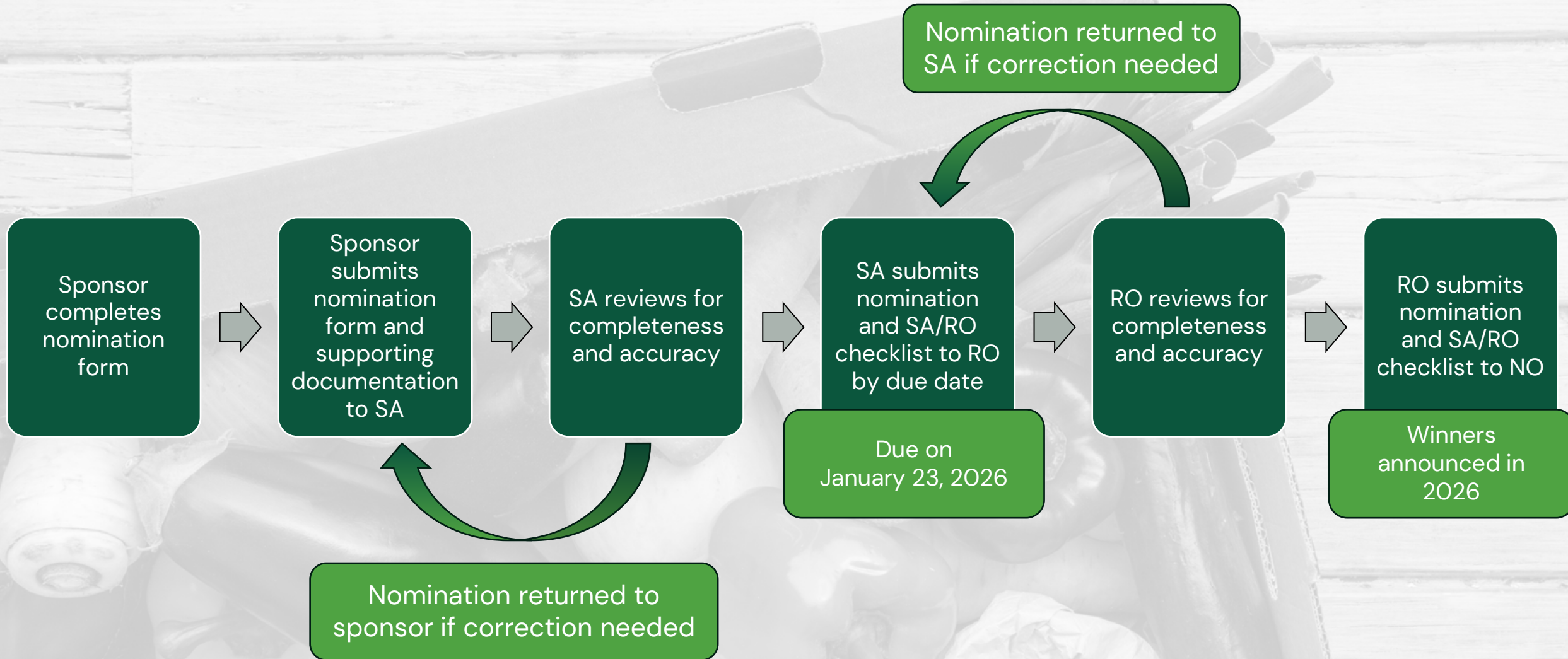
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SUBMISSION PROCESS

SUBMISSION PROCESS





NOMINATION PACKET

NOMINATION PACKET

- Completed nomination packets due by State agencies (SAs) to your USDA FNS Regional Office (RO) on January 23, 2026
- SAs and ROs review applications for completeness and provide technical assistance to sponsors
- Award winners will be announced in 2026
- The nomination packet includes three sections



NOMINATION PACKET

Section 1: General Information

OMB Control Number: 0584-0658

Expiration Date: 11/30/2026

Turnip the Beet: High-Quality Summer Meals Award Program 2025 Nomination Form

Instructions: Please complete the information below to be considered for a 2025 Turnip the Beet Award. Only nominations that contain all the requested information will be considered. Submit this completed form via email to your Summer Meals State agency point of contact (<https://www.fns.usda.gov/sfsp/program-contacts>).

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 January 23, 2026.

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

Sponsor's Name or Program Name:

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.

Select Sponsorship Type*

☐ Summer Food Service Program (SFSP) Sponsor

☐ Seamless Summer Option (SSO) Sponsor

Select Meal Service Type*

☐ Congregate

☐ Rural Non-Congregate

*Submit a separate menu for each meal service type.

Contact Information

Name & Title:

Phone Number:

Email Address:

Mailing Address* (Street, City, State, and Zip code):

*This address may be used to mail the award certificate. P.O. Box addresses are not acceptable.

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, 5th Floor, Alexandria, VA 22306 ATTN: PRA (0584-0658). Do not return the completed form to this address.

1

Section 2: Short Answers

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Please answer the following short-answer questions to demonstrate how the meals served at the nominated Sponsor's summer sites are high quality. Please be as specific as possible; specific details will be given greater value than generalities. Questions are worth up to two (2) points each; bonus questions are worth up to one (1) point each.

Visit the [Tip Sheet for Sponsors: Completing the Nomination Package](#) for tips on what information to include.

- How are the meals prepared to be age-appropriate for the population being served?** (Describe how meals served are appropriate for the age of the children being served. For example, food is cut into bite size pieces for young children, or the sponsor offers different meals to appeal to various age groups that attend the site.)

- How do you gather feedback from children about the meals served at the summer sites?** (Describe any methods used [e.g., taste tests, surveys or voting boxes] to gather feedback from children.)

- How are nutritious foods such as vegetables, fruits, and whole grains incorporated into menus and promoted to children at summer sites?** (Describe how the sponsor promotes nutritious foods. For example, fun descriptors are used on menus and signage, or healthier choices are placed prominently in the service area to encourage consumption.)

Section 3: Menus and Other Supporting Documents

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Along with submitting this completed nomination form, you must submit a one-month menu to be considered for a Turnip the Beet Award. Please see the attached sample menu for guidance on menu documentation. All menus must meet meal pattern requirements per SFSP or SSO regulations and policy, as applicable.

The menus should also include sufficient detail for reviewers to assess them based on the criteria below. For example, please indicate whether vegetables and fruit are fresh, frozen, canned or dried, the type of milk (i.e., fat content and whether it is flavored), which items are whole grain-rich*, a clear statement of whether water is available at no cost (applies to congregate sites only), and which items are sourced locally.

Sponsors may earn two points for every menu evaluation [criteria](#) met and one point for every bonus [criteria](#) met.

You may submit other supporting documents to further demonstrate the quality of the meals, such as ingredient lists, recipes to verify a food item is whole grain-rich, Child Nutrition (CN) Label or a manufacturer's Product Formulation Statement (PFS), invoices for local food purchases, news clips about the program, photos, etc. If photos contain pictures of children, please include a signed photo release form with your application. Please do not submit more than five (5) supporting documents.

* Whole grain-rich is the term designated by FNS to indicate that the grain content of a product is between 50 and 100 percent whole grain with any remaining grains being enriched.

For reference, menu evaluation criteria include:

- Locally produced vegetables, fruits, grains, milk, or meat/meat alternates are served as part of the reimbursable meal and promoted as local foods at least one time per week, per meal type.
- Entrees repeat two (2) times or fewer per month, per meal type.

TUB Sample Menu (SFSP) June 2 - June 27, 2025 Water is available at every meal and snack.					
Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	Rise n' Shine Perfats: -Whole grain granola Low-fat plain yogurt Mixed berries (frozen) 1% and fat-free milk	Scrambled eggs Whole wheat toast Watermelon slices (fresh) Banana (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
Lunch	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 Whole-grain crackers Fat-free chocolate 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
Snack		Crunchy carrot and celery sticks (fresh) Mango (frozen) Hummus	Banana (fresh) Fat-free chocolate milk	Low-fat yogurt Local mixed berries (fresh)	

NOMINATION PACKET

Section 1: General Information

Section 1: General Information

Sponsor's Name or Program Name: Boys and Girls Club of Middletown, KS

Note: 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.

Select Sponsorship Type*

☒ Summer Food Service Program (SFSP) Sponsor

☐ Seamless Summer Option (SSO) Sponsor

Select Meal Service Type*

☒ Congregate

☒ Rural Non-Congregate

*Submit a separate menu for each meal service type.

Contact Information

Name & Title: Bob Jones, Food Service Director

Phone Number: (888) 123-4455

Email Address: bjones@bgcmiddletownks.org

Mailing Address* 1234 Main Street, Middletown, KS 55666

*This address may 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.

PO Boxes are **not** acceptable for a mailing address

NOMINATION PACKET

Section 2: Short Answers

How do you gather feedback from children about the meals served at the summer sites?

What, if any, food and nutrition-based activities are offered at the summer sites (or included with rural non-congregate meals)?

How are nutritious foods such as vegetables, fruits, and whole grains incorporated into menus and promoted to children at summer sites?

NOMINATION PACKET

Section 3: Menus and Other Supporting Documents

SUMMER LUNCHES 2024				
	8-11	15-18	22-25	29-1
MON	Chicken Parmesan Wrap w/ Homemade Italian Seasoning, Monterey Cheddar & Parmesan Cheeses w/ Marinara Sauce Peas & Carrots Fresh Apricots Fat Free Choc Milk	WG Nachos w/ Homemade Taco Meat, Homemade Taco Seasoning, Refried Beans, Sour Cream, Salsa Cup, Nacho Cheese Farm Fresh Blackberries & Strawberries Fat Free Choc Milk	WG Turkey & Bacon Sub w/ American Cheese, Romaine Lettuce, Tomatoes & Pickles Farm Fresh Vegetable Medley (Cucumber, Tomato & Carrots) Fresh Pears Fat Free Choc Milk	Italian Sub on WG Bun w/ Romaine Lettuce, Farm Fresh Tomatoes & Italian Dressing Celery Stick w/ Hummus Fresh Apple Slices Fat Free Choc Milk
TUE	Taco Salad w/ Homemade Taco Shell, w/ Romaine Lettuce, Fresh Cherry Tomatoes, Monterey Cheddar Cheese, Salsa Cup, Sour Cream & Black Olives, Fresh Radish Salad, Fresh Berry Cup Fat Free Choc Milk	WG Bosco Sticks w/ Marinara Sauce Roasted Paco Blend Veggies Fresh MI Apples Fat Free Choc Milk	Chicken Sandwich on WG Bun w/ Romaine Lettuce and Farm Fresh Tomatoes Homemade Potato Salad Fresh Kiwi Fat Free Choc Milk	Bacon Cheeseburger w/ WG Bun Baked Beans Fresh Orange Slices Fat Free Chocolate Milk
WED	Cheese Burgers w/ WG Bun Potato Wedges w/ Fresh Roasted Eggplant Fresh Watermelon Stick Fat Free Choc Milk	WG Chicken Bacon Ranch Wrap w/ Farm Fresh Romaine Lettuce, Fresh Tomatoes, Shredded Cheddar Cheese Celery Sticks w/ Peanut Butter Orange Slices Fat Free Choc Milk	Chef Salad w/ Turkey, Ham, Shredded Cheese and Egg Romaine Lettuce, Cherry Tomatoes, Cucumbers & Croutons Fresh Carrot Sticks Fresh Apple Slices Fat Free Choc Milk	WG Bosco Sticks w/ Marinara Sauce California Blend Veggies Fresh Banana Fat Free Chocolate Milk
THU	WG Pepperoni Pizza Farm Fresh Bell Peppers Fresh Peaches Fat Free Choc Milk	Homemade Chicken Alfredo w/ WG Pasta WG Garlic Bread Steamed Broccoli Fresh Grapes Fat Free Choc Milk	Walking Taco w/ WG Doritos, Homemade Taco Meat & Taco Seasoning, Sour Cream, Fresh Homemade Pico Salsa, Farm Fresh Side Salad Refried Beans Fresh Clementines	WG Peanut Butter & Jelly Sandwich Farm Fresh Carrot Sticks Fresh Kiwi Fat Free Chocolate Milk

Water available at all locations

One-month menu



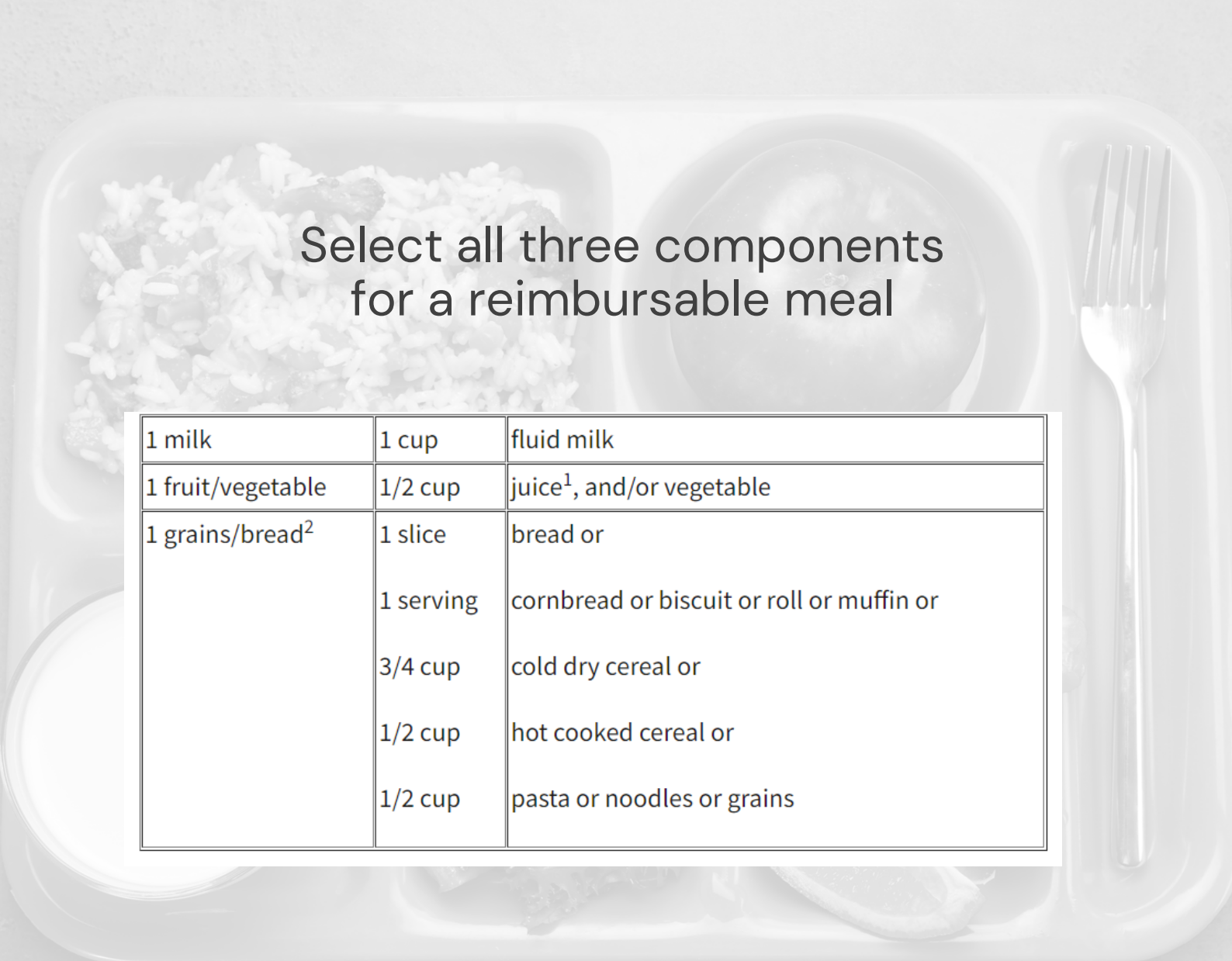
Meals made using locally grown foods

HONEY MUSTARD DRESSING			
YIELD: 20 2-OZ SOUFFLÉ CUP SERVINGS		06/11/24	
INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Yoplait® Yogurt, Bulk Nonfat Plain (43800)	32 oz	4 cups	- Combine all ingredients in a large bowl. Stir to mix thoroughly and chill overnight. - Portion into 2 oz soufflé cups and cover. - Refrigerate until ready to serve.
Dijon mustard	4 1/4 oz	1/4 cup	
Honey	3 oz	1/4 cup	
Lemon juice	2 oz	1/4 cup	
Garlic powder		1/2 tsp	
Salt		1/2 tsp	



Made-from-scratch recipe

SFSP MEAL PATTERNS



Select all three components
for a reimbursable meal

1 milk	1 cup	fluid milk
1 fruit/vegetable	1/2 cup	juice ¹ , and/or vegetable
1 grains/bread ²	1 slice	bread or
	1 serving	cornbread or biscuit or roll or muffin or
	3/4 cup	cold dry cereal or
	1/2 cup	hot cooked cereal or
	1/2 cup	pasta or noodles or grains



SFSP Breakfast Meal Pattern

Select all four components for a reimbursable meal

1 milk	1 cup	fluid milk
2 fruits/vegetables	3/4 cup	juice ¹ , fruit and/or vegetable
1 grains/bread ²	1 slice	bread or
	1 serving	cornbread or biscuit or roll or muffin or
	1/2 cup	hot cooked cereal or
	1/2 cup	pasta or noodles or grains
1 meat/meat alternate	2 oz.	lean meat or poultry or fish ³ or
	2 oz.	alternate protein product or
	2 oz.	cheese or
	1 large	egg or
	1/2 cup	cooked dry beans or peas or
	4 Tbsp.	peanut or other nut or seed butter or
	1 oz.	nuts and/or seeds ⁴ or
	8 oz.	yogurt ⁵



SFSP Lunch Meal Pattern

Select two of four components for a reimbursable snack

1 milk	1 cup	fluid milk
¹ fruit/vegetable	3/4 cup	juice ¹ , fruit and/or vegetable
1 grains/bread ²	1 slice	bread or
	1 serving	cornbread or biscuit or roll or muffin or
	3/4 cup	cold dry cereal or
	1/2 cup	hot cooked cereal or
	1/2 cup	pasta or noodles or grains
1 meat/meat alternate	1 oz.	lean meat or poultry or fish ³ or
	1 oz.	alternate protein product or
	1 oz.	cheese or
	1/2 large	egg or
	1/4 cup	cooked dry beans or peas or
	2 Tbsp.	peanut or other nut or seed butter or
	1 oz.	nuts and/or seeds or
	4 oz.	yogurt 4



SFSP Snack Meal Pattern

SCORING CRITERIA



SCORING CRITERIA

SHORT ANSWERS

- Up to 2 points for every short answer response

MENU

- 2 points for every menu criterion
- 1 point for every bonus criterion

Menu Criteria Examples (2 points each)

- Entrees repeat 2 times or fewer per month, per meal type.
- Menu includes at least 1 hot food item per week, per meal type.
- 50% or more of vegetables and fruits are fresh per week, per meal type.

Bonus Criteria Example (1 point each)

- Entree types are repeated 2 times or fewer per week, per meal type. (e.g., sandwiches; pasta dishes; breaded poultry dishes)

A complete list of menu evaluation criteria is in the nomination packet.



TIPS TO EARN AN AWARD

TIPS TO EARN AN AWARD

Demonstrate
meal patterns
were met

Submit all
relevant menus

Describe each
meal service

Be specific and
detailed

TIPS TO EARN AN AWARD

Include data

Tell a story

Highlight
improvement

Include
photos/documents

NOMINATION PACKET

Section 2: Short Answer Example

- 1. How are the meals prepared to be age-appropriate for the population being served?** (Describe how meals served are appropriate for the age of the children being served. For example, food is cut into bite size pieces for young children, or the sponsor offers different meals to appeal to various age groups that attend the site.)

We offer 2 different menu options each day. We surveyed the area to make a menu that was appropriate for the age groups. Crispito day was our biggest day, we offered those regularly as well as watermelon and spanish rice. There would always be a line waiting when we had these options.

Bronze Winner
Response

NOMINATION PACKET

Section 2: Short Answer Example

- 1. How are the meals prepared to be age-appropriate for the population being served?** (Describe how meals served are appropriate for the age of the children being served. For example, food is cut into bite size pieces for young children, or the sponsor offers different meals to appeal to various age groups that attend the site.)

Meals are meticulously designed to cater to different age groups. For younger children, meals include a choice of foods that are easy to handle and fun to eat, such as bite-sized pieces of fruits and vegetables, whole grain mini sandwiches, and fun shaped grahams. Older children are offered a wider variety of meals like whole grain wraps with a variety of fillings, salads with a choice of dressings, and fruit parfaits in addition to rotating hot entrees.

Gold Winner
Response

NOMINATION PACKET

Section 3: Menu Example

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
GA Grown Chicken Tenders w/ Biscuit Cnd Pinto Beans Spinach Salad Fresh Oranges or Apples 1% or Skim Milk Choices	Cheeseburger Potato Smiles Fresh Tomato Slices & Lettuce Fresh Banana or Strawberry Applesauce Cups 1% or Skim Milk Choices	GA Grown Chicken Tacos w/ Fresh Salsa cup Tortilla Chips Seasoned Black Beans Fresh Peaches or Pears 1% or Skim Milk Choices	WG Pizza Dippers w/ Marinara Sauce Fresh Broccoli Fresh Corn on the Cob Fresh Banana or Pears 1% or Skim Milk Choices	PB&J sandwich w/Stringcheese Baby Carrots Cucumber Slices w/Ranch Local Watermelon Slices 1% or Skim Milk Choices	WG Grilled Cheese Sandwich Fresh Diced Beets Baby Carrots Blueberries 1% or Skim Milk Choices	Hummus Cup w/WG Pretzels Cheesestick Baby Carrots & Celery Sticks w/ Ranch Apple Juice 1% or Skim Milk Choices

Gold Winner
Menu Items

NOMINATION PACKET

Section 3: Menu Example

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
24 - turkey meatball sub (whole grain rich bun, turkey meatballs, homemade tomato sauce, cheese) - mixed greens salad - balsamic dressing (homemade) - fresh peach	25 - whole grain cheese ravioli - house tomato sauce - sauteed green beans (from frozen) - fresh watermelon	26 - pulled bbq chicken sandwich on a whole grain rich bun - coleslaw (from fresh whole cabbage & carrots) - fresh orange wedges	27  - cajun catfish - yellow rice - sauteed cabbage (from fresh) - fresh cantaloupe	28 - teriyaki chicken drum - whole grain lo mein - asian broccoli (from fresh whole broccoli) - fresh apple slices
1 - turkey ham & cheddar melt - steamed green peas & corn (from frozen) - fresh peach	2 - turkey sloppy joe - whole grain bun - baked potato fries (from fresh whole potatoes) - ketchup - fresh watermelon	3 - crispy chicken tender - cornbread muffin - sweet potatoes fries (from fresh whole sweet potatoes) - ketchup - fresh orange wedges	4 - beef & cheese tacos (with peppers & onions) - chipotle pinto beans (from whole dry beans) - fresh cantaloupe	5 - buffalo chicken drum - mac & cheese - whole grain roll - braised collard greens (from fresh) - fresh apple slices

Gold Winner
Menu Items

RESOURCES

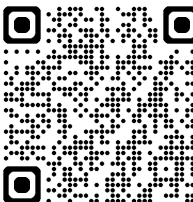


RESOURCES

- See [Tip Sheet](#) for tips on completing each section of the application
- [The Nutrition Guide for Sponsors](#) includes best practices and tips for serving high quality meals and incorporating local foods, as well as sample cycle menus.
- [The Team Nutrition Resource Library](#) has free nutrition education materials to help reinforce and complement the nutrition messages taught by serving healthful foods.
- [The Farm to Summer Factsheet](#) describes how to “bring the farm” to summer sites.
- These resources and the nomination packet are available on the Turnip the Beet Website: <https://www.fns.usda.gov/turnip-the-beet>



Scan to access
resources and
apply





QUESTIONS?

STAY CONNECTED

VISIT US AT

[FNS.USDA.GOV](https://fns.usda.gov) | [@USDA_FNS](https://twitter.com/USDA_FNS) | [@USDA](https://www.instagram.com/USDA)



THANK YOU!

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