

Salad Bars to Schools SAMPLE Grant Application

This document contains the questions from the Salad Bars to Schools grant application. This SAMPLE grant application is not the official application and will not be accepted in place of an online submission. All applicants must submit their grant application online through the [Chef Ann Foundation's grant portal](#).

Application Guidelines

Eligibility

- Your institution participates in the [National School Lunch Program](#).
- Your institution commits to offering the salad bar as part of the reimbursable meal. This means it must be placed before the POS system.
- Your institution has a minimum of 100 students.
- Your institution is self-operated, without the management of a food service company.
- Your institution commits to participating in post-implementation program evaluation within 18 months if awarded an equipment grant, and follow-up reporting as requested.

Application Instructions

- There is just one application form for both multiple salad bars and single salad bar requests. The application should be submitted for a district or independent school, *not* individual school sites within a larger district.
- The food services director/supervisor for your district is required to be included on the application.
- Please see our [FAQs](#) for more information



Applicant Information

Contact Info

1. Applying Organization
2. First Name
3. Last Name
4. Applicant Title
5. Email Address
6. Phone Number
7. If the Applicant is not also the Food Service Director:
 - a. Food Service Director Name
 - b. Food Service Director Title
 - c. Food Service Director's Email Address
 - d. Food Service Director's Phone Number

District Details

1. Tax ID/EIN
2. District Website
3. District Phone Number
4. District Type
5. Shipping Address Line 1
6. Shipping Address Line 2
7. Shipping State
8. Shipping City
9. County
10. Shipping Zip Code



Terms and Conditions

*By submitting this application, we, the Salad Bar to Schools grant applicant, confirm that we own all rights in and to the materials submitted with the application ("Materials"), and by submission of such Materials hereby (i) grant to Chef Ann Foundation the perpetual, non-exclusive, worldwide right and license to use the Materials for any purposes in connection with the Salad Bar to Schools mission; and (ii) consent to being added to the Salad Bar to Schools email newsletter distribution list, understanding that we can opt-out. **Checkbox***

District Demographics

What percentage of district students identify as Black?

What percentage of district students identify as White?

What percentage of district students identify as Hispanic?

What percentage of district students identify as Native American?

What percentage of district students identify as Asian?

What percentage of district students identify as Multiple Races?

What percentage of district students identify as Pacific Islander?

Grant Details

1. What is the total number of school sites in your district?
2. District Enrollment: *Please enter the total district enrollment for the current School Year*
3. Do you have existing salad bars in your district? If YES:
 - a. How many total salad bars are you currently operating in your district?
 - b. How many school sites in your district currently have functional salad bars?



- c. Approximately what percentage of students select offerings from the salad bar with lunch? (*The answer should be a number per program between 1 and 100*)
- d. If you are currently operating salad bars in your district, how long have you been offering salad bars?
 - i. 10 years or more
 - ii. 5 to 9 years
 - iii. 1 to 4 Years
 - iv. We do not operate salad bars in our district
4. Planned Implementation Date
5. How many salad bars total are you applying for?
6. How many school sites total are you applying for?

Please fill out the following for each school that needs a salad bar:

- Name of School
- Enrollment
- Grade Level
- Number of Bars: *We typically grant one salad bar for an enrollment of 500 students. If your enrollment is higher, please consider other factors such as how many students are in each lunch period, flow of the cafeteria line, and auxiliary spaces, to determine if 2 bars are appropriate for your school.*
- If you are applying for more than one salad bar at this school, please explain why.



Current Data

District Stats

1. Have you or your district partnered with the Chef Ann Foundation (CAF) on any other programs?
2. What **percentage** of students are eligible to participate in the Federal Free and Reduced Price Meal Program in the district? *(Please use a number between 1 and 100.)*
3. What is your district's average daily participation, as a percentage, in the National School Lunch Program and Breakfast Program districtwide? *(This can be calculated by the number of meals served divided by student enrollment multiplied by 100. The answer should be a number per program between 1 and 100.)*
4. On average, how many minutes are scheduled **for a lunch period** in your schools? *Do not include recess in your calculation.*
5. Does the district wellness policy specifically offer guidelines for the use of salad bars?

Procurement

1. What percentage of your total food budget is fruits and vegetables? (Do not include DOD fresh value)
 - 0%
 - 1-10%
 - 11-24%
 - 25-49%
 - 50-74%
 - 75-100%
2. Do you currently allocate any of your entitlement funds to the USDA Department of Defense (DoD) Fresh Fruit and Vegetable Program (USDA DoD Fresh)?



3. What percentage of your food items served on the salad bar contain **additional packaging** (e.g., pre-portioned in cups or boats, pre-wrapped items)?

- 0%
- 1-10%
- 11-24%
- 25-49%
- 50-74%
- 75-100%

4. What percentage of your total fruit and vegetable procurement is **locally sourced** (as defined by your district/school)?

- 0%
- 1-10%
- 11-24%
- 25-49%
- 50-74%
- 75-100%

5. What percentage of your total fruit and vegetable procurement is **certified organic**?

- 0%
- 1-10%
- 11-24%
- 25-49%
- 50-74%
- 75-100%

6. What percentage of your total fruit and vegetable procurement is from other **values-aligned sources** (e.g., family-owned, fair labor, regenerative, sustainably grown, humane, etc.)?

- 0%



- 1-10%
- 11-24%
- 25-49%
- 50-74%
- 75-100%

7. Does your school/district have **school gardens?**

- a. [IF YES] Do you use any food from the garden in your school meals or on existing salad bars?

Student Engagement

1. Does your school participate in any **Farm-to-School** activities?
 - a. [If Yes] Please describe the activities [open-ended]
2. Is the district engaged in **nutrition education activities** to encourage fruit and vegetable consumption?
 - a. [IF YES] Please describe these activities. [open-ended]
3. Is the district engaged in **food waste education** or other activities that promote sustainability, such as composting, recycling programs, or other food waste prevention programs?
 - a. [IF YES] Please describe these activities. [open-ended]

Planning

1. 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 with one person spending 60 minutes for prep and the 2nd person spending 15 minutes keeping the bar clean during the meal service, then the answer would be 75 minutes.)*



2. How many hours will the Food Service Department budget for professional development for culinary skills related to scratch cooking and salad bar implementation?
3. Does each site where a salad bar will be implemented have sufficient freezer space for the camchillers (ice-packs) that come with the bar and sufficient refrigeration for produce storage? *camchiller dimensions (5 camchillers): 18 1/2 in. L x 12 5/8 in. W x 4 in. H*
 - a. [IF NO] Please elaborate on your plan to obtain more cold storage space
4. As a part of the grant package, you will receive a poster with student guidance on using the salad bar. Please consider a plan to review this with students, as well as add your own etiquette & hygiene guidelines specific to your school.
5. All students need to clean their hands before using the salad bar. Please share your methods of hand sanitizing that you will provide.

Purpose

1. Please describe how your district has prepared for implementing this program and share your district's goals for participation. (For reference, here are some key points of success: SOPs; staff and student training; facilities; administration and parent communication; sustainability, marketing, and education.)

Open Text

2. If applicable, please include the name and title of a staff person or partner organization that can support student education and engagement with salad bar implementation.

Open Text

3. Our goal is to support scratch cooking and values-aligned purchasing through salad bars in schools. Please explain any plans or hopes you have for salad bar recipe development and procurement. *For inspiration, check out our [salad bar recipes](#).*

Open Text

4. Our goal is for students to have the option to create a fully reimbursable meal from the salad bar. Please explain any plans or hopes you have for adding grains, legumes, and other



proteins to the salad bar to offer compliant meal options. *For inspiration, check out our [salad bar recipes](#).*

Open Text

***Commitment to phase out pre-packaged/processed items from the salad bar:**

As a part of receiving an equipment grant from the Chef Ann Foundation, we ask schools to commit to a journey along the [scratch-cooking continuum](#). Please signify, by checking the box below, that you commit to phasing out individually wrapped and processed items on the salad bar. Examples include, but are not limited to, individually wrapped packs of baby carrots, sliced apples, craisins, fruit cups, salad dressing, condiments, and crackers. **Checkbox**

Verficiation

[**Please click here to download our application agreement.**](#)

Carefully read the 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, scan the document as a jpeg or pdf and upload it with your application.

End of application