

Turnip the Beet Short Answer Rubric

(0 - 10 points possible)

Criteria	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
Age-appropriate (0-2)				
BONUS: Culturally appropriate (0-1)			N/A	
Gather feedback on new foods and menu items (0-2)				
Encourage eating healthy foods are marketed (0-2)				
Any food and nutrition-based activity offered (0-2)				
BONUS: Team Nutrition resources used (3 bonus points – insert points in far-right, ‘Total Points’ column if applicable) (0-1)			N/A	

Total Short Answer Points: _____

Turnip the Beet
Menu/Supporting Documentation Evaluation Rubric
(0-25 possible points)

Criteria	0 points	1 point	2 points	Total Points
Locally produced vegetables, fruits, grains, 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 (0-2)				
Entrées repeat 2 times or less per month (0-2)			N/A	
BONUS Entrée types (for example: sandwiches; pasta dishes; breaded poultry dishes) are repeated two (2) times or less per week, per meal type (0-1)				
Menu includes at least one (1) hot food item per week, per meal type (0-2)				
At least four (4) different vegetables and/or fruits are served throughout the week, per meal type (2)				
BONUS: At least one (1) serving each of dark green vegetables, red and orange vegetables, beans, and peas (legumes), starchy vegetables, and other vegetables is served per week. (0-1pts)			N/A	
The majority of vegetables and fruits are fresh (0-2)				

Criteria	0 points	1 point	2 points	Total Points
Juice is served to meet the fruit and vegetable component two (2) times or less per week, per meal type (0-2)				
At least half of the grains served are whole grain-rich (e.g., contains 100 percent whole grains, or contains at least 50 percent whole grains and the remaining grains in the food are enriched) (0-2)				
Sweet grains (e.g., cookies, cakes, brownies, fruit turnovers, doughnuts, toaster pastries, or sweet rolls) are served two (2) times or fewer per meal type per week (e.g., if a summer site serves breakfast and snack, a sweet grain is served at no more than two (2) breakfast meals and two (2) snacks per week). (0-2)				
BONUS: Sweet grains are not served. (0-1)			N/A	
Only low-fat (1%) or fat-free dairy milks are served. If one-year-old children attend the summer site, they are served whole milk (0-2)				
Water is available at no cost (0-2)				
Five or less supporting documents (0-2); including a one-month menu (with sufficient detail to support the criteria) and photos, recipes, news clips or other supporting documents.				

Total Menu Supporting Document points _____

Turnip the Beet Waivers (2021) Rubric

(0 – 4 points possible)

Criteria	0 points	1 point	2 points	Total Points
Did the sponsor use any USDA-FNS waivers related to the COVID-19 pandemic during program year 2021? If so, which waivers (0-2)				
Did the sponsor use a meal pattern waiver? If so, how did the menus change because of the waiver (0-2)				

Total Waiver Points: ____

Combined Overall Total: ____

10-17 points = Bronze award

18-28 points = Silver award

29-39 points = Gold award