

Farm to CACFP Social Media Toolkit

Including local foods in menus is a best practice in the CACFP, because it helps promote a healthy eating environment! There are many different ways that providers can get involved, from purchasing local-labeled items at the grocery store to inviting a farmer to come teach kids about where their food comes from.

To help spread the word about Farm to CACFP and provide quick tips on how to get started, NCA has created this social media toolkit. State agencies, sponsoring organizations and partners are encouraged to use these year-round to promote Farm to CACFP!



Tip #1:

Copy: Want fresh, seasonal produce delivered straight from local farms? Find your local CSA programs at localharvest.org. #FarmtoCACFP #FreshFromtheFarm #LocalEats @nationalcacfp @farmtoschool



Tip #2:

Copy: Local food and your local grocer! Look for “local” on signs and food labels.
#FarmtoCACFP #ShopLocal @nationalcacfp @farmtoschool



Tip #3

Copy: Start small! Swap out one food item on your weekly menu for #local.
#FarmtoCACFP @nationalcacfp @farmtoschool



Tip #4

Copy: Running a food program? Ask your vendor to include local foods in your agreement.
Pro tip: Add “local” as a specification during the bid process. #LocalVendors
#ProcureLocal #FarmtoCACFP @nationalcacfp @farmtoschool



Tip #5

Copy: Think beyond produce! Local milk, meats, beans, herbs and grains are great additions to your CACFP menu. #ThinkLocal #FarmtoCACFP @nationalcacfp @farmtoschool



Tip #6

Copy: Freeze seasonal produce while it's fresh to enjoy it year-round! It's a great way to stretch your budget and reduce waste. #EatSeasonal #FreezeFresh #FarmtoCACFP @nationalcacfp @farmtoschool



Tip #7

Copy: Grow your own! Start a garden and use what you grow in your meals. CACFP funds can help with soil, seeds and supplies! #GardentoTable #FarmtoCACFP @nationalcacfp @farmtoschool



Tip #8

Copy: Visit your local farmers market and meet the people who grow your food! Find one near you using USDA's Local Food Directory. #FarmersMarket #FarmtoCACFP @nationalcacfp @farmtoschool <https://www.usdalocalfoodportal.com/>



Tip #9

Copy: Partner with other nearby child care programs to buy local foods in bulk! It's cost-effective and builds community. #LocalTogether #FarmtoCACFP @nationalcacfp @farmtoschool