

GET STARTED WITH BEEF TO SCHOOL

Introduction

The Get Started with Beef to School Flowchart walks you through the steps of implementing beef to school. Beef to school (B2S) focuses on procuring local beef in school nutrition programs around the state in order to increase the sustainability and quality of beef in schools. From procurement to promotion, this resource provides you with step-by-step options for launching a successful B2S program. The Montana Beef to School Project is a three-year collaborative project between beef producers, processors, schools, researchers at Montana State University, National Center for Appropriate Technology (NCAT), Montana Department of Agriculture, and various community partners funded by a Western SARE grant. The goal of B2S is to improve Montana beef producers' and meat processors' business viability and sustainability, while increasing the availability and consumption of local beef in Montana's schools and communities. This project researched ways that beef to school can benefit schools, ranchers, and local meat processors, as well as highlight best practices from Montana communities. Get started with B2S in your community by following the steps below and using the resources available on the Montana Beef to School Project webpage (www.montana.edu/mtfarmtoschool/beeftoschool.html).



Learn More

There are many resources to help you in your B2S journey! Visit the Montana Beef to School webpage (www.montana.edu/mtfarmtoschool/beeftoschool.html) for all of the resources mentioned above any many others including stories of successful B2S programs. Share your ideas, stories, photos, or resources with: us for our social media sites. Follow Beef to School progress on social media:

- Facebook <https://www.facebook.com/montanafarmtoschool>
- Instagram [@MTFarmtoSchool](https://www.instagram.com/MTFarmtoSchool)

Contact Us

E-mail the Montana Beef to School Team at beef2school@gmail.com or call Aubree Roth, Montana Farm to School Coordinator, at (406) 994-5996.

Understand regulations and costs. Any meat served in Montana’s child nutrition programs must be processed in either an official Montana Department of Livestock-inspected (state-inspected) or a USDA inspected (federally-inspected) facility.

- [Montana Farm to Cafeteria Manual](#)
- [B2S FAQ](#)
- [Cost of Local Beef](#)

School Nutrition Professionals

Sign up for the [MT Harvest of the Month Program](#) (optional).

Find ranchers or processors through the [Federally or State-Inspected Facilities Directory](#), and [NCAT’s Farm to Cafeteria Producer Database](#).

Determine procurement type (micro, informal/small, for mal). Refer to the [B2S Decision Tree](#), [B2S Informal Procurement Template](#), or the [B2S Formal Procurement Template](#).

Promote the program. Use menus, social media, signs, newsletters, and other methods to share your plans and progress with school staff, students, parents, and community members. Consider connecting to educational opportunities like field trips, classroom visits, or Montana Harvest of the Month. Refer to the [B2S Promotion Kit](#).

Producers, Processors

Add your business to [NCAT’s Farm to Cafeteria Producer Database](#).

Find schools through resources such as [NCAT’s Farm to Cafeteria Institution Database](#) and [OPI’s Montana Schools Directory](#).

If yes, thank them for their fantastic work. Ask how you can support their efforts—product, promotion, education.

Community Members, Parents, Students, Administrators

Meet with school nutrition program director (aka head cook, food service director) and/or superintendent. Ask if already serving local beef.

If no, ask if they are interested in serving local beef and how you can help—product, promotion, education. Provide them with the Montana B2S resources and help them navigate questions. The [B2S Pitch Kit](#) will help you make the “pitch” for B2S.

Go for it! Start small and build up your B2S efforts. Assess and adapt your plan as needed.