

## *American Culinary Federation Colorado, North and Chefs Move to Schools partners with Western Dairy Association's Fuel Up to Play 60 program*

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Western Dairy Association (WDA), funded by dairy farmers in Colorado, Wyoming and Montana, has partnered with the American Culinary Federation, Colorado Chef Association (ACF CCA) in the execution of Fuel Up to Play 60 (FUTP60). Sponsored by the National Football League, National Dairy Council, and implemented locally by WDA in partnership with the Denver Broncos, FUTP60 is an in-school, youth-led nutrition and physical activity program.

This collaboration will draw on the talent of Colorado chefs, and help establish a successful in-school Fuel Up to Play 60 program.

“Through partnering with Colorado chefs who are also participating in Chefs Move to Schools, we will be able to match chefs with interested FUTP60 schools,” said Kristin Tucker, Manager, Child Nutrition Fitness Initiative for WDA. “This will help us achieve a shared vision of empowering students to eat healthy and get at least 60 minutes of physical activity a day, moving Colorado one step closer to solving the problem of childhood obesity.”

On Monday, July 25, six Fort Collins chefs joined Tammie Rempe, Thompson School District Nutrition Services Director and Craig Schneider, Poudre School District Child Nutrition Director for a two-hour informational training about the FUTP60 program and how chefs involved with the USDA's Chefs Move to Schools campaign can be an integral part of the implementation.

Working with FUTP60 student teams and nutrition services, chefs will help integrate student's selected Healthy Eating Play into the school environment. After completing a School Wellness Investigation, students choose an action strategy called a Healthy Eating Play, to increase student's access to low-fat and fat-free milk, cheese and yogurt, fruits, vegetables and whole grains. Healthy Eating Plays may include Bring on Breakfast, Cafeteria Restyle, Making Nutritious Foods Fun, Taste Tests, or any other strategy deemed needed.

Throughout the training, chefs were able to ask specific question to the nutrition services directors and were schooled in *School Nutrition 101* - how the school meal program really works including regulations, funding, and nutrition goals for each district.

Moving forward, these six chefs will have opportunity to work with FUTP60 student teams in focus groups, development of new recipes, student taste tests and marketing. Nutrition service departments within each school district will also have access to these chefs for staff training and development of new recipes to meet upcoming new guidelines.

WDA is already working with the ACF Colorado Chefs Association in the Denver-metro area, currently connecting chefs and FUTP60 schools for the 2011-2012 school year. This partnership represents collaboration across industry, schools, and organizations who all want to do what is best for kids - provide nutritious and pleasing school meals.