## **FFVP Training Worksheet**

This worksheet needs to be distributed to each individual prior to viewing the FFVP on-line training. The lead food service worker/kitchen cooks and/or kitchen helpers, volunteers and record keepers need to complete the worksheet. Keep all participants training worksheets in a binder along with the rest of the FFVP paperwork.

1.	List 1 goal of the Fresh Fruit and Vegetable Program.	
2.	You must serve FFVP snacks 5 days a week.   True False If false, correct answer is	
3.	You cannot serve the FFVP snack for breakfast and lunch.   True False If false, correct answer is	
4.	Schools may wait till October to begin the FFVP.   True False If false, correct answer is	
5.	Schools may use unused FFVP grant funds for the summer school.   Yes No	
6.	How many years do schools need to keep program records?	
7.	Can nutrition education resources be paid with FFVP grant funds?   Yes No	
7.	List 4 ways to promote the FFVP in your school and community	
	Do staff, teachers and volunteers need to follow the same HAACP Food Safety Practices as in all other Child Nutrition Programs  True  False If false, correct answer is  Program costs are broken down in two categories. The categories are:	
	What percentage of your total grant can be spent on Administrative costs? 1. 15% 2. 10% 3. 5%	
12.	When should a School fill out an Equipment Justification form?	
13.	How often do FFVP claims need to be submitted on the NDFOODS?	
14.	List 3 Best Practices	

15. List 5 100as it	ems that are not allowable to serve for the FFVP:
1	
2	
	5 schools that were awarded FFVP grants. At the end of the year, one school has not spent all in the money be used to purchase supplies for the other 4 schools?
17. Operating Sal	aries should not exceed:
10%	
20%	
30%	
18. List 3 Best Pra	actices
1	
3	

G/FFVP/2015/training worksheet