Food That's in When School is Out – The Summer Food Service program and Afterschool Meals

Wednesday, March 19, 2014

2:00-3:00 pm EST

For audio please dial: **1-800-988-0278** Passcode: **5870095#**

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Tuesday

Egg+ Cheese Burritos

Breakfost

Fruit

Lunch

P1720

Fruit

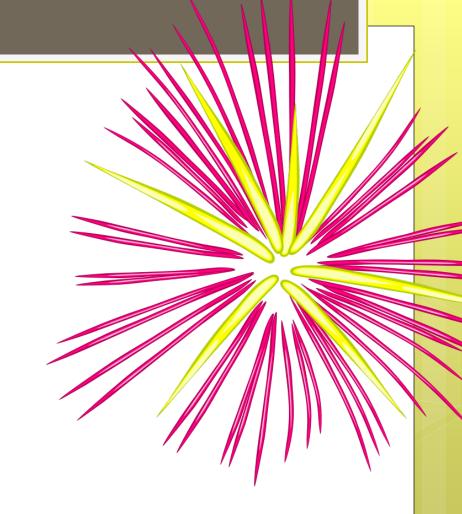
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Junce, milk

Kristin Caulley

USDA Food and Nutrition Service External and Government Affairs





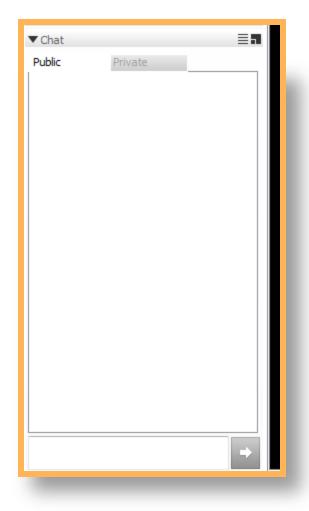
Webinar Moderator

Ask questions!

Type a question in the text field in the lower left hand corner at any time

Or

Dial *1 on your telephones to ask a question by phone during the Q&A period



Summer Meals Webinar Series

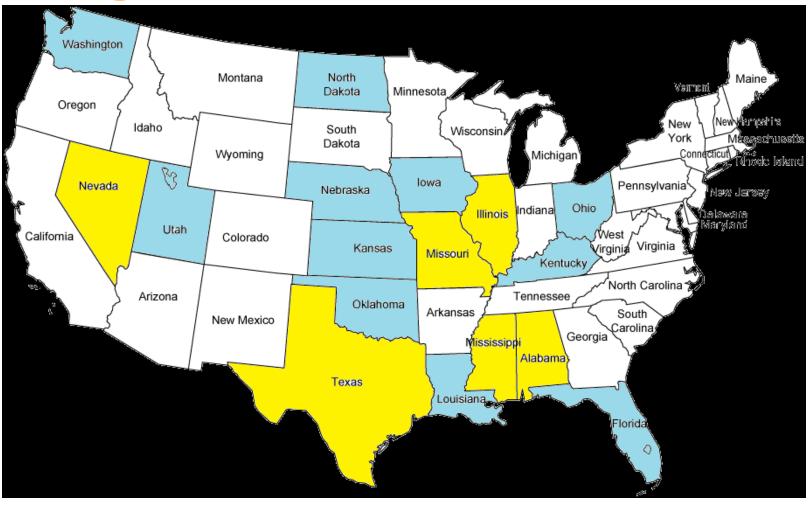
Activity Title or Brief Description	Date and Time
Exploring the New USDA Summer Meals Toolkit and Website	Click here for the recording
Be a Summer Meals Champion	Click here for the recording
Can Elected Officials Help Feed Hungry Kids This Summer?	<u>Click here for the recording</u>
Food that's In When School Is Out – The Summer Food Service Program & Afterschool Meals	TODAY!
Utilizing Grants and Unique Partnerships to Serve More Summer Food	March 25 2:00-3:00PM EST
How Can You Solve Your Summer Food Transportation Problems?	March 27 2:00-3:00PM EST
Finding Ways to Keep Schools Involved in Summer Food	April 3 2:00-3:00PM EST
Make Your Summer Food Site the Talk of the Town	April 10 2:00-3:00pm EST
Register here:	
http://www.surveymonkey.com/s/SFSP2014	

Why You Should Get Involved?

- In 2013, 21 Million children received free of reduced priced meals during the school year
- But during Summer 2013, we only reached a fraction of eligible children with summer meals

USDA needs your help to reach the hungry children not receiving summer meals

Targeted States – FY2014



Summer Food Service Program Basics

oFunds provided by federal government

oEach State Agency administers program

oLow-income kids and teens 18 years old and younger receive free, nutritious meals

 Organizations, schools, local gov't agencies, etc. serve the free, nutritious meals at safe and convenient sites in communities



oOperates when school is not in session

Benefits to Families & Communities

 Gives children the food they need when they are out of school to keep learning, playing, and growing

• Helps families with tight food budgets



 Sites that serve summer meals often provide activities to keep kids mentally and physically active





Main Players *many ways to get involved

- Federal Government
- State Agencies
- Sponsors
- Sites
- Volunteers/Promoters
- Kids & Teens



What Is a "Sponsor"?

They can be a school, non-profit, faith-based organization, government entity, etc.

Really any organization that can handle the financial, administrative, and food service responsibilities of running the Summer Food Service Program



Sponsors come in all shapes and sizes!

What Does a "Sponsor" Do?

- Signs agreement with State Agency setting forth responsibilities of each party
- Gets trained by State Agency on how to run the program
- Accepts financial and administrative responsibility
- Manages food service (prepares food themselves or contracts with food service company)
- Train sites (actual place where kids eat) (sponsor may have from 1-200 sites – sponsors can be sites themselves!)
- Gets reimbursed for summer meals served (operating and administrative costs)



What Is a "Site"?

- The actual place where meals are served and kids eat
- Sites can be anywhere, but ideally it's where the kids usually are during summer

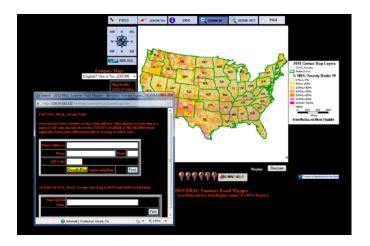






Open Sites VS Enrolled Sites

 Open sites – all children eat free without the need of additional paperwork because the site is *area* eligible



http://216.55.182.132/FairData/Sum merFood/map.asp?command=scop e&map=0

 Enrolled Sites – all children eat free because 50% or more of the children enrolled at the site are income eligible.

What Does a "Site" Do?

- Trained by "Sponsor"
- Run by staff or volunteers
- Order and receive meals from "Sponsor"
- Make sure kids eat meals at site and are safe
- Do not discriminate against any child
- Prepare complete and accurate records of deliveries, meals served, other paperwork so "Sponsor" can be reimbursed
- Plan fun physical and/or mental activities

*A sponsor can also be a site (for example: a local Boys and Girls Club that prepares their meals and kids eat there in the club facilities)



Heat Demonstration Project

 Under the demonstration project, Summer Food Service Program and National School Lunch Program Seamless Summer Option (SSO) sponsors operating approved outdoor feeding sites without temperature-controlled alternative sites may operate as non-congregate sites on days when the area is experiencing excessive heat.

Check out

www.youtube.com/watch?v=R78nTp4AiPo



CACFP Overview

- At-Risk Afterschool Meals
 - sites must be in the attendance area of a school where 50% or more of the students are eligible for free or reduced priced meals
 - Offer educational or enrichment activities
 - Meet licensing, health, or safety codes required by state or local law
 - Serve nutritionally balanced meals that meet the USDA's nutrition standards
 - Meals are served to children 18 years of age and younger – no applications for parents or guardians to fill out!

Benefits of being involved in both CACFP and SFSP

• Organizations Benefit:

- Can hire year-round staff
- Receives additional financial stability
- Becomes a stable source of services
- Community Benefits:
 - Providing year-round meals to low-income children
 - Brings more Federal funds into the local economy

Transitioning from SFSP to CACFP

- The following are required in SFSP; therefore are not required to reproduce when applying to be part of CACFP:
 - Confirmation of Area Eligibility of Centers
 - Non-discrimination Statement
 - Health and Safety Inspections
 - Documentation of Tax-Exempt Status

MEMO CODE: CACFP 12-2013; SFSP 14-2013

Transitioning from CACFP to SFSP

- Simplified application
- May not have to re-do state agreement
- Don't have to reestablish area eligibility
- Not required to attend training prior to submitting an SFSP application
- State Agencies may waive requirement for site visits
- Excess funds can be used in operation of either program

MEMO CODE: SP 06-2014, CACFP 03-2014, SFSP 06-2014

CACFP Resources

Website

http://www.fns.usda.gov/cacfp/child-and-adult-carefood-program

> CACFP Summertalk <u>http://healthymeals.nal.usda.gov/get-</u> <u>connected/cacfp-summertalk</u>

At-Risk Afterschool Meals Handbook http://www.fns.usda.gov/sites/default/files/atriskhandbo ok.pdf

State Agency Contacts

http://www.fns.usda.gov/cnd/Contacts/StateDirectory.h <u>tm</u>

SFSP Resources

Website <u>www.summerfood.usda.gov</u>

Toolkit <u>http://www.fns.usda.gov/sfsp/summer-</u> <u>meals-toolkit</u>

Summer Food Rocks Flyers & Door Hangers <u>http://www.fns.usda.gov/sites/default/f</u> <u>iles/cnd/SMT-</u> <u>FlyersandDoorHangers.pdf</u>

State Agency Contacts http://www.fns.usda.gov/cnd/Contact s/StateDirectory.htm



Call 1-866-3-HUNGRY or 1-877-8-HAMBRE Visit www.whyhunger.org/findfood to find help getting food for your family USDA is an equal opportunity employer and provider.

Contact Information

Kristin Caulley Program Analyst External and Government Affairs Food and Nutrition Service U.S. Department of Agriculture <u>Kristin.Caulley@fns.usda.gov</u> 703-305-2295

Office of Children's Affairs

City of Denver's Meal Programs Susan M. Gallo, Ph.D. Director of Health Initiatives



The City's Five Goals for Kids

- Increase access to high quality early childhood education
- Increase the number of third grade students who can read at grade level by the end of the year
- Decrease the number of disconnected youth (16-19 year olds not in school and not working)
- Increase the number of students who have access to and complete a postsecondary pathway
- Decrease the number of children and youth who are overweight or obese.



Roles and Goals

The role of the Office of Children's Affairs (OCA) is to support City agencies, the community and its service providers in achieving three major goals:

- Ensure that all children have their basic needs met
- 2. Ensure that all children are ready for kindergarten
- 3. Ensure that all children and youth have the opportunity to succeed academically and professionally





Summer Food Service Program

• Summer 2012 Pilot

• 60,000 meals served

• 14 sites, including 8 recreation centers

• Summer 2013

o 21 sites

- 15 recreation centers, including 1 libraryrecreation center partnership
- 4 youth serving organizations
- o 2 libraries

• 63,510 served

• Summer 2014 Estimates

- 20 to 25 sites
- o 70,000 to 80,000 meals
- Focus on increased participation per site

Children enjoying their summer meals at Curtis Park Pool



 This site had a specified area where children could eat, then line up to get into pool. Meals were served in a mobile site staffed by vendor and recreation center staff member.

Children enjoying meals at a summer program

 This site served children participating in a nonprofit's summer program at a Denver Public School's site where the Office of Children's Affairs provided the meal (except the sports drink).



Snacks and Supper Program

- October 2012, piloted in two recreation centers
- Current sites
 - 16 recreation centers
 - 4 youth-serving organizations
 - o 1 high school
 - 7,800 meals per month served
 - 400 children/youth per month
- School-year totals
- 2012-2013: 47,806
- 2013-2014: 46,883 (through February)



How Denver Operates Programs

• Office of Children's Affairs (OCA) Lead Agency for City

- Contract with vendor, Revolution Foods, to provide daily deliveries of individually packaged hot and cold lunches, cold breakfasts and snacks
 - OCA works with vendor to make order adjustments (48-hour-window), including inclement weather or unexpected closures
- Select sites and ask sites to identify meals times and types of meals served
- Order meals on a weekly basis
 - Orders based counts on paperwork from previous week
 - This helps with paperwork accuracy and controlling waste, as sites aren't good at making adjustments
 - Use of shelf-stable meals and carry-over of leftovers to control waste
 - Field trip paperwork, and checking in about holidays and schedules
- Weekly emails with clarifications, reminders, menus and fruit rotations, shout-outs and best practices, including outdoor pools
 - Key is simplicity and repetition
- Monthly requests for kids favorites
 - Based on what we hear at site reviews

Girls signing in and selecting snacks



 Snacks that day consisted of a variety of crackers and either sliced apples, grapes or oranges.

Obstacles and What Works for Denver

Obstacles

- Navigating two different state agencies
- Duplication of efforts, especially with site visits
- Ensuring buy-in with City's obesity-reduction goal
- Accuracy with paperwork and ordering meals

What Works

- Promotion of meals within sites and in nearby schools and afterschool providers
- Partnerships: other SFSP and CACFP providers
- Access to healthy meals
- Continuity of sites year round





City of Denver's Role

• Program Promotion

- Mayor as spokesperson
 - Press conferences and robocalls
- Media buy
- Dissemination of flyers and posters
- Equipment
- Coordination
 - Internal and external partners

Mayor Michael B. Hancock at Scheitler Rec Center



This snacks 0 and supper site partners with a local youthserving organizatio n to serve youth meals and to provide them a training space

Mayor Michael B. Hancock at Scheitler Rec Center



 The candy was part of a fundraiser for their program and not part of the meal

For More Information

Susan M. Gallo, Ph.D. Director of Health Initiatives (720) 913-0907 susan.gallo@denvergov.org

Together We Can Solve Hunger ™



Leading the effort to eliminate hunger in our community

OKIDS CAFE

• Opened our 1st Kids Cafe in April 1999.

• Currently 20 After-School Supper Programs (19 are CACFP).

○SFSP

Opened our 1st Summer Feeding Program in 2001.
 13 Summer Feeding Programs in 2013.

OPROGRAM PARTNERS

Boys & Girls Clubs

• Recreation Center

Ochurches

OYMCA

Housing Communities

PROGRAM STRUCTURE

- All After-School Programs Serve Supper
- 9 After-School Programs also Serve an Afternoon Snack
- All Summer Feeding Programs Serve Lunch
- All SFSP Serve a 2nd Meal either Breakfast or an Afternoon Snack

THE FOODBANK

- Creates the Menus
- Purchases all Food and Delivers Weekly to each Location
- Provides Food Safety and USDA Trainings
- USDA Sponsor
- Assists Partner Based on Number of Meals Served

FOODBANK PARTNERS

- Prepare & Serve Daily Hot Meals
- Track Daily Attendance and Meals Served
- Submit Daily, Weekly and/or Monthly Report

Challenges Faced

- Communication
- Compliance
- Reports
- Partner Staffing
 - and Funding
 - Program Size



- Child Nutrition Reauthorization
- Sponsors for "Bag Lunch Programs"

USDA Compliant Meals

• CACFP

• Supper, Daily Hot Meals:

- Shelf Stable Milk
- 2 Fruits and/or Vegetables
- Main course including ravioli, sandwiches, pizza, BBQ chicken, etc. with an emphasis on whole grains and reduced fat
- Majority CN labeled
- Snack (2-3 Components):
- 100% Juice box or Shelf Stable Milk
- Individually wrapped granola bars, animal crackers, bagelfuls, waffles and/or snack crackers
- Fresh Fruit or Fruit Cups

OSFSP

• Breakfast, Primarily Hot Meals:

- Shelf Stable Milk
- Fresh Fruit or Fruit Cup
- Main course including breakfast sandwiches, waffles, bagelfuls, cereal bars, WG poptarts or cereal
- Majority CN labeled
- Lunch, Daily Hot Meals:
- Same as CACFP Supper

Snack (2-3 Components):

Same as CACFP



Leading the effort to eliminate hunger in our community 800 Tidewater Drive Norfolk, Virginia 23504 (757) 627-6599 www.foodbankonline.org

Together We Can Solve Hunger



Tracy Kelsey

Child Nutrition Program Manager Northern Illinois Foodbank



Feeding Our Hungry Neighbors | Volunteer. Donate. Get Involved.

WWW.SOLVEHUNGERTODAY.ORG



Feeding Our Hungry Neighbors

• Northern Illinois Food Bank

- Service 13 Counties
- Sponsor Over 125 At-Risk CACFP Sites
- Sponsor Over 90 SFSP Sites



Feeding Our Hungry Neighbors

CACFP Sponsor

- Variety of Sites
 - Schools/Community Centers/Boys & Girls Clubs/ YMCAs/ Churches
- Vended Meals
 - 3 Contracts
 - Similar menu to SFSP
 - Cold, Unitized
 - o Snack
 - Supper

SFSP Sponsor

• Variety of Sites

- Open/Closed/Enrolled
- Schools/Community Centers/Boys & Girls Clubs/YMCAs/Parks/ Churches/Pantries
- Vended Meals
 - 4 Contracts
 - Cold, Unitized
 - Breakfast
 - o Lunch
 - P.M. Snack

Transition between programs: 2 weeks



Feeding Our Hungry Neighbors

- Why sponsor SFSP?:
- We get to help feed kids all year long!
- We have continued partnerships throughout the summer.
- Fairly easy transition for our sites.
- Program rules are similar.
- Challenges:
- Monitoring requirements mean we need extra help the first 1 ½ months. (Interns!)
- Fast-paced program.
- Uncontrollable factors.
- Best Practices:
- Start early!
- Kick-off events
- Build relationships and <u>communicate</u>

No Kid Hungry Webinar Presentation Ask the USDA: Bring your Summer Meals Program Questions!



Thursday, March 20th 2014 at 3pm ET

Join Share Our Strength and experts from the USDA Food and Nutrition Services to hear answers to all of your burning questions. To ensure your questions get answered, please submit your top summer meals questions when you register through ReadyTalk.

Register here: https://cc.readytalk.com/cc/s/registrations/new? cid=p9fnh6af7gcx

• Phone number: 866.740.1260

• Access Code: 4786557

Questions

Type your question in the text field in the lower left hand corner of your webinar window

Or

Dial *1 on your telephones to ask a question by phone



Today's Presenters:

Kristin Caulley, USDA Food and Nutrition Service
Tamieka Muns, USDA Food and Nutrition Service
Susan Gallo, Office and Children's Affairs, City and County of Denver
Debbie Kleeger, Foodbank of Southeastern Virginia and the Eastern Shore
Tracy Kelsey, Northern Illinois Foodbank