ENGAGING COMMUNITY PARTNERS IN SUMMER MEALS PLANNING FOR THE NEW YEAR

2020 ‘School’s Out, Food’s In’ Webinar Series
Tuesday, January 21 (2:00-3:00pm Eastern)

#nokidhungry

NO KID HUNGRY® | center for BEST PRACTICES

BESTPRACTICES.NOKIDHUNGRY.ORG
‘School’s Out, Food’s In’ Webinar Series Calendar

Webinar recordings and slide decks for all webinars will be available here.

**January 21**: Engaging Community Partners in Summer Meals Planning for the New Year  
**February 18**: Best Practices for Summer Meals Menu Planning  
**March 17**: Managing Summer Meals Program Finances  
**April 21**: New Summer Meals Tactics to Reach Kids and Families Where They’re At  
**May 19**: Summer Meals Program Outreach and Awareness  
**June 16**: Sustaining Participation Over the Summer
 VISIT OUR WEBSITE FOR ADDITIONAL INFORMATION AND RESOURCES

bestpractices.nokidhungry.org

Now with an updated Resource Center!
Welcome to Our Panelists:

Zetta Reicker, No Kid Hungry Consultant
Mel Curtis, Director, Moshannon Valley Branch, YMCA of Centre County (PA)
MODERATED PANELIST Q&A

Question or comment? **Let us know!**
AGENDA

• Brief Program Overview & Roles
• Where to Begin? How to Successfully Plan to Launch Summer
• Possible Partnerships and How to Engage
• Meal Service Models
• Timelines
... connect with your State Summer Meals Program staff.

Every State has slightly different regulations, so check in with them right from the start. They can also assist you with navigating how to qualify specific sites and what program is best for you.
WHAT ARE REQUIRED ROLES FOR SUMMER MEAL PROGRAMS?

**Sponsor**
Responsible for the administration and accountability. Must have the financial and administrative capacity to oversee a summer program.

**Site(s)**
Locations where children receive meals which are served in a congregate setting. Meals are often paired with physical activity and/or enrichment programming.
Champion / Promoter

Getting the word out to the community about the program drives participation. This message can come from the Mayor or another elected official, a local sports team, etc. Children themselves are also great promoters and can help create posters, etc.

Meal Vendor

A meal vendor is needed when a Sponsor does not have the capacity or facility to produce meals themselves. Sponsors are still responsible for administration and claims.

Funders/Partners

Grants and community partnerships are often available to help close any gaps. Support can be financial or in-kind with services, equipment, space, etc.
WHERE TO BEGIN?

… this depends on what type of organization you are.

<table>
<thead>
<tr>
<th>Administrative Options / Role</th>
<th>Federal Program Options</th>
<th>Reimbursement for Meals</th>
<th>Eligibility</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sponsor Only</td>
<td>National School Lunch Program Summer Seamless Option (SSO)</td>
<td>SSO: Rates based on NSLP and SBP free rates</td>
<td>Two ways to qualify: location (low-income area or school) or by individual child (collect meal forms)</td>
</tr>
<tr>
<td>Sponsor &amp; Site</td>
<td>OR</td>
<td>SFSP: One rate per each eligible meal served (higher than NSLP/SBP rates)</td>
<td>However, there are several ways to achieve these two steps above by working directly with your State Summer Meals Unit.</td>
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School Nutrition Service Programs Currently Operating NSLP and/or SBP (School Food Authorities)
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<td>Sponsor &amp; Site (must demonstrate financial and administrative capacity)</td>
<td>Summer Food Service Program (SFSP)</td>
<td>One rate per each eligible meal served (higher than NSLP rates)</td>
<td>Two ways to qualify: location (low-income area or school) or by individual child (collect meal forms)</td>
</tr>
<tr>
<td>Site Only (hosts children, partners with another org to be the Sponsor)</td>
<td>Seamless Summer Option (SSO) or Summer Food Service Program (SFSP)</td>
<td>In most cases, reimbursement accrues to the Sponsor (and not the Site)</td>
<td>However, there are several ways to achieve these two steps above by working directly with your State Summer Meals Unit.</td>
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Pro tip: Consult USDA’s program comparison chart
PLANNING RESOURCES FROM NO KID HUNGRY AND THE SCHOOL NUTRITION FOUNDATION

**Action Planning Template** - This template will help you create an action plan by walking you through the steps necessary to implement the summer meals program in your district.

**Operational Workbook** - Project management tools and draft timelines, as well as background on the program.

**Schools as Nutrition Hubs** - Website with many program planning & templates for summer and afterschool meals.
ESTABLISH A SUMMER MEALS TEAM

Who and where are the organizations working with children during the summer?

- City Parks & Rec
- Boys & Girls Club
- YMCAs
- Housing Authority Sites
- Summer Camps
- Libraries
- Summer School Sites
EXPANDING A SUMMER MEALS PROGRAM

Where are the gaps on the map?

Can you increase the number of children served at existing sites?
Partnership with UPS to deliver meals.

Ability for community members to text to find open summer meal sites.
Several models possible depending on the facility and meal provider.

- Drop & Go
- Stay & Serve
- Mobile Food Truck
Important items to consider and review.

- Staffing
- Operations & Budget
- CACFP
IMPLEMENTATION TIMELINE

No Kid Hungry resource: Proactive Planning for Sponsors
Thank you for your work to ensure No Kid Hungry in the summer!
Improving Your Summer Meals Program Through Community Partnerships

Mel Curtis, Branch Director
Moshannon Valley YMCA
mcurtis@ymcaocc.org
Serving Central Pennsylvania

Centre County
• Micropolitan area: State College + Penn State University
• Child food insecurity rate: 14.5% in 2017

Clearfield County
• Rural county
• High unemployment
• Child food insecurity rate: 20.2% in 2017
  • One of the highest rates in PA

Our summer meals program
• 28 sites across Centre and Clearfield counties
• Travelin’ Table mobile summer lunch program
  • Reaches rural pockets of poverty
• Parents/adult caregivers can purchase meals at a cost of $2.50 per meal.

Photo credit: Syed Karimushan

¹Data from Feeding America’s Map the Meal Gap
YMCA of Centre County received $85k in funding from local family services branch (CenClear) to buy and outfit a school bus for the Travelin’ Table.

Other funding partnerships:
- Local grocery stores
- Local businesses
- Nonprofit organizations with related missions
- Local churches
- Universities and colleges

Strategies for Engaging Potential Funding Partners
1. Take time to build personal relationships with individuals
2. Target organizations that have a mission to help children and their families
3. Offer to bring folks on and help them get engaged (training, volunteer opportunities, etc.)
4. Engage communities of faith
YMCA of Centre County operates the Summer Food Service Program as well as a weekend backpack program. Their mobile program, the Travelin’ Table, provides cooking classes as well as preventative medical and dental screenings.

Program partners include:
- Central Pennsylvania Food Bank
- Penn State Health Medical Group
- CenClear Child Services
- AmeriHealth Caritas

Strategies for Engaging Potential Program Partners
1. Target areas of need
2. Understand the demand for programs or services among your target population
3. Identify organizations seeking to serve your target population
4. Explore how best to align your efforts
Travelin’ Table

Key features of the Travelin’ Table include:
- Full-size commercial kitchen
- Cooking classes for families
- Preventative medical and dental screenings
- Personal hygiene kits
- Books for children
- Mock farmers’ market for kids (‘Y bucks’)
- Fitness/sports component with help from college interns
- Nutrition education classes at elementary schools (school-year programming)

Photo credit: Syed Karimushan
Questions?
Still have questions? Write us at bestpractices@strength.org.

Join us for next month’s webinar!

Best Practices for Summer Meals Menu Planning
Tuesday, February 18 @ 2pm Eastern