Welcome!

We'll get started in just a few minutes. While you wait, answer the **Question of the Day** in the chat box:

**Do you run an afterschool meals program?
If yes, through CACFP At-risk, NSLP Snacks, or self funded?
If no, why? And would you be interested in starting a program?**

Tell us in the chat!

NO KID HUNGRY | by SHARE OUR STRENGTH

School's Out, Food's in!

Year-Round Meals: Tips for Transitioning from Summer to Afterschool Meals

June 20, 2023

NO KID HUNGRY | by SHARE OUR STRENGTH

HOUSEKEEPING

Agenda

Welcome & Introductions

Resources from No Kid Hungry
● Paige Pokorney, Share Our Strength

Serving Year-Round Meals
● Maggie Lynch, Director of Nutrition Services, MetroWest YMCA, MA
● Andrea Garcia Schoelzel, Health Initiatives Administrator, Denver Office of Children's Affairs, CO

Q&A

NO KID HUNGRY | by SHARE OUR STRENGTH

Summer Meals vs. Afterschool Meals

Sponsor Eligibility

Same

- Public school

- Private non-profit school

- State or local government agency

- Private non-profit organization

Different

- SFSP allows:

  - public or private non-profit colleges or universities participating in National Youth Sports Programs (NYSP)

  - public or private non-profit camps

- CACFP allows:

  - Eligible for-profit child care centers

Site Type

Same

- Affiliated (share sponsor's legal identity)

- Unaffiliated (separate legal entity from sponsor)

  - Non-cash agreements (sponsor assumes all costs and retains full reimbursement)

Different

- SFSP/SSO has defined types: open/open-restricted, closed enrolled, camp, migrant, NYSP

- CACFP has no official site-type designations, but programs can be drop-in (open) or enrolled

- CACFP allows cash agreements (sponsor disburses reimbursement minus administrative fee)

Site Eligibility

Same

- For all CACFP At-Risk Afterschool sites and SFSP open or open restricted sites:

    - Located within attendance zone of public elementary, middle, or high school with ≥50% eligible for free and reduced-price meals (FARM)

    - Eligibility determination is valid for 5 years

Different

- Non-area eligible sites:

    - SFSP/SSO sites that are not area eligibility can be closed enrolled sites and collect free and reduced-price meal applications

    - CACFP sites that are not area eligible may participate in CACFP as Outside-School-Hours Care Centers if they meet eligibility standards

- CACFP sites can only use school data for determining area eligibility

Activity Requirements

Same

- Supervision

Different

- SFSP/SSO activities are *encouraged* as a best practice
- CACFP *requires* regularly scheduled educational or enrichment programming
  - Children and young people do NOT need to participate in the activity or enrichment program to receive a meal

Operational Days

Same

- Programs may operate up to seven days per week

Different

- SFSP
  - Summer break
  - Vacation breaks for year-round schools
  - Unanticipated school closures during regular school year
- CACFP
  - During regular school year
    - after school hours
    - on weekends, holidays, or breaks
    - during unanticipated school closures
  - Year-round in areas with year-round schools

Participants

Same

- All children and teens through age 18

- Persons with disabilities regardless of age

Different

- In CACFP a 19 year-old could participate if 18 at start of the school year

Meal Pattern

Same

- School food authorities may opt to follow National School Lunch Program/School Breakfast Program meal patterns

Different

- CACFP has a different meal pattern from SFSP/SSO. See Part Three of USDA's Handbook!

Meal Records

Same

- Menus for each meal or snack

- Number of meals prepared/delivered and served

Different

- SFSP/SSO requires the number of first meals, second meals, and any leftover meals or meals served to non-program adults

- CACFP requires daily attendance (e.g. attendance sheets or rosters, can be as simple as first name and last initial)

Meal Service Models

Same

- Congregate meals (meals served and consumed on location)

- Mobile meal programs ("pop-up" style sites using vehicles that travel across communities)

Different

- SFSP/SSO programs operating in rural communities without access to a congregate site may be eligible to offer non-congregate ("to-go" style) meals

- Promising practices in meal service models for CACFP include:
  - Umbrella model (meals are offered to the entire campus/community with an overarching, optional enrichment program offered)
  - Supper in the Classroom

Reimbursement Rates

SFSP

SFSP Per meal rates	Lower 48 States	
	Rural or self-prep	All other sites
Breakfast	$2.83	$2.77
Lunch/ Supper	$4.95	$4.87
Snack	$1.17	$1.14

SSO*

SSO Per meal rates	Lower 48 States
Breakfast	$1.97
Lunch/ Supper	$3.66
Snack	$1.00

CACFP At-Risk*

CACFP At-Risk Per meal rates	Lower 48 States
Breakfast	$2.21
Lunch/ Supper	$4.03 + $0.30 = $4.33
Snack	$1.18

Will update to SY23-24 reimbursement rates beginning July 1, 2023

New Guidance from USDA!

[Best Practices for Streamlining Applications for Year-Round Program Operations](#)

This guidance recommends options for streamlining the SFSP and CACFP application process for experienced program operators in states where the same administering agency is responsible for both programs.

**Resources from
No Kid Hungry**

New to Afterschool Meals?

Check out our _website_ to get started!

bestpractices.nokidhungry.org

NO KID HUNGRY | by SHARE OUR STRENGTH

Resource!

Updated! [Afterschool Meals and Summer Meals Comparison Chart](#)

Check out all of our Afterschool Meals resources on our [website](#)!

Resources

[Starting Afterschool Meals FAQs](#)

[Feeding A Crowd - Tips For Congregate Meal Service](#)

[Supper Makes Cents For Sponsors](#)

[Best Practices For Working With Vendors](#)

[Supper in the Classroom: Increase Access to Afterschool Meals](#)

[Afterschool Meals Umbrella Model](#)

[FAQs On Serving Afterschool Meals To Student Athletes](#)

[365 Days Of Service With Child Nutrition Programs](#)

Staffing

- [Hiring & Retaining Staff: Your Most Precious Commodity](#) (webinar recording)

- [Staffing Up: Strategies For Working Through Labor Shortage Challenges](#)

- [Tips For Staffing Summer Meals Programs](#)

Area Eligibility:

- [Navigating Area Eligibility In Summer And Afterschool Meals](#)

- [USDA's Capacity Builder Map](#)

- [Averaged Area Eligibility Map](#)

FEEDING A CROWD –
TIPS FOR CONGREGATE MEAL SERVICE

Requiring children to eat meals onsite can be a challenge in the summer meals program, but it doesn't have to be! This resource provides strategies to make congregate meal service easier for site staff and improve the experience for children and families.

Location, Location, Location

Select a desirable location for your site. Consider where kids, teens, and families gather naturally during the summer months. Some ideas:

- Parks and pools
- Recreation centers and playgrounds
- Splash parks
- Libraries

You can also consider places where parents or caregivers might already be going with their children. Be sure to work with managers or owners wherever you consider. If they do not allow an open meal site, consider an adjacent parking lot. Some ideas:

- Pediatrician offices and WIC clinics
- Laundromats
- Popular shopping and grocery stores

Tip! Have incentives for families that regularly attend. Punch cards with a prize are a great way to maintain participation.

Don't Forget to Decorate!

Make the space welcoming and comfortable for all.

If outside, set up a tent if there is no shade, offer picnic tables or blankets, and provide cold water to all. If inside, let your creativity run wild. Streamers, posters, and balloons add fun to your site. Bean bag chairs? Why not?!

Tip! Now that your site is camera ready, why not create a photo booth? Encourage families to share photos and include your site information – a fun activity and a promotional opportunity in one!

Programming resources

- USDA's **Summer Food, Summer Moves Resource Kit**

- **National Summer Learning Association**

- Partner with local youth-serving organizations

Resources from No Kid Hungry

Summer Meals Outreach Toolkit

- **Sample social media posts**

- **Website blurbs**

- **Customizable flyers**

- **Template letters to caregivers**

- **Template FAQs**

All in English and Spanish!

No Kid Hungry Texting Line and Free Meal Finder Map

Text "FOOD" or "COMIDA" to 304-304
to find the nearest summer meals site to you!

You can also visit **NoKidHungry.org/Help** or **NoKidHungry.org/Ayuda** for our interactive Free Meal Finder map of summer meals sites.

School's Out, Food's In!
No Kid Hungry Summer Webinar Series

February 28th at 3pm EST- Planning for Summer Meals: Strategies to plan smarter, not harder

March 28th at 3pm EST - Make it Mobile: A deep dive into mobile meal programs

April 25th at 3pm EST - Spread the Word: Summer Meals and Summer Pandemic EBT outreach and promotion

May 23rd at 3pm EST - Strategies to Improve the Summer Meals Experience for Kids and Families

June 20th at 3pm EST - Year-Round Meals: Tips for transitioning from summer to afterschool meals

**Maggie Lynch,
Director of Nutrition
Services, MetroWest
YMCA, MA**

Maggie Lynch RDN LDN
Director of Nutrition Services
MetroWest YMCA
Framingham, MA

MetroWest YMCA- CACFP & SFSP

CACFP

- Sponsor since 2015
- Currently serve as sponsor for:
  - 2 childcare settings
  - 5 Outside School Time sites
  - 5 At-risk afterschool sites
- Allows us to operate 7 days a week- on weekends, vacation weeks, no school days
  - Breakfast and lunch or lunch and a snack during vacation weeks and no school days
  - Suppers on weekends
- Family style

SFSP

- Sponsor since 2019 (site previously for many years)
  - Currently serve as a sponsor for:
    - 2 camps
    - 3 enrolled
    - 14 open sites
      - 5 of which are mobile in parks
- Allows us to operate 7 days a week
  - Weekend lunches at 2 open sites
- Pre-plated/unitized

Meal Patterns

Child and Adult Care Food Program Lunch and Supper
[Select the appropriate components for a reimbursable meal]

Food components and food items[1]	Minimum quantities				
	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18[2] (at-risk afterschool programs and emergency shelters)	Adult participants
Fluid Milk[3]	4 fluid ounces	6 fluid ounces	8 fluid ounces	8 fluid ounces	8 fluid ounces[4]
Meat/meat alternates (edible portion as served):					
Lean meat, poultry, or fish	1 ounce	1 ½ ounces	2 ounces	2 ounces	2 ounces
Tofu, soy products, or alternate protein products[5]	1 ounce	1 ½ ounces	2 ounces	2 ounces	2 ounces
Cheese	1 ounce	1 ½ ounces	2 ounces	2 ounces	2 ounces
Large egg	½	¾	1	1	1
Cooked dry beans or peas	¼ cup	⅜ cup	½ cup	½ cup	½ cup
Peanut butter or soy nut butter or other nut or seed butters	2 Tbsp	3 Tbsp	4 Tbsp	4 Tbsp	4 Tbsp
Yogurt, plain or flavored unsweetened or sweetened[6]	4 ounces or ½ cup	6 ounces or ¾ cup	8 ounces or 1 cup	8 ounces or 1 cup	8 ounces or 1 cup
The following may be used to meet no more than 50% of the requirement:					
Peanuts, soy nuts, tree nuts, or seeds, as listed in program guidance, or an equivalent quantity of any combination of the above meat/meat alternates (1 ounce of nuts/seeds = 1 ounce of cooked lean meat, poultry, or fish)	½ ounce = 50%	¾ ounce = 50%	1 ounce = 50%	1 ounce = 50%	1 ounce = 50%
Vegetables[7][8]	⅛ cup	¼ cup	½ cup	½ cup	½ cup
Fruits[7][8]	⅛ cup	¼ cup	¼ cup	¼ cup	½ cup
Grains (oz eq)[9][10][11]	½ ounce equivalent	½ ounce equivalent	1 ounce equivalent	1 ounce equivalent	2 ounce equivalents

Child and Adult Care Food Program Snack
[Select two of the five components for a reimbursable meal]

Food components and food items[1]	Minimum quantities				
	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18[2] (at-risk afterschool programs and emergency shelters)	Adult participants
Fluid Milk[3]	4 fluid ounces	4 fluid ounces	8 fluid ounces	8 fluid ounces	8 fluid ounces
Meat/meat alternates (edible portion as served):					
Lean meat, poultry, or fish	½ ounce	½ ounce	1 ounce	1 ounce	1 ounce
Tofu, soy products, or alternate protein products[4]	½ ounce	½ ounce	1 ounce	1 ounce	1 ounce
Cheese	½ ounce	½ ounce	1 ounce	1 ounce	1 ounce
Large egg	½	½	½	½	½
Cooked dry beans or peas	⅛ cup	⅛ cup	¼ cup	¼ cup	¼ cup
Peanut butter or soy nut butter or other nut or seed butters	1 Tbsp	1 Tbsp	2 Tbsp	2 Tbsp	2 Tbsp
Yogurt, plain or flavored unsweetened or sweetened[5]	2 ounces or ¼ cup	2 ounces or ¼ cup	4 ounces or ½ cup	4 ounces or ½ cup	4 ounces or ½ cup
Peanuts, soy nuts, tree nuts, or seeds	½ ounce	½ ounce	1 ounce	1 ounce	1 ounce
Vegetables[6]	½ cup	½ cup	¾ cup	¾ cup	½ cup
Fruits[6]	½ cup	½ cup	¾ cup	¾ cup	½ cup
Grains (oz. eq.)[7][8][9]	½ ounce equivalent	½ ounce equivalent	1 ounce equivalent	1 ounce equivalent	1 ounce equivalent

Endnotes:

Summer Food Service Program Meal Patterns

	Breakfast	Lunch or Supper	Snack[1] (Choose two of the four)
Milk Milk, fluid	1 cup (8 fl. oz.)[2]	1 cup (8 fl. oz.)[3]	1 cup (8 fl. oz.)[2]
Vegetables and/or Fruits Vegetable(s) and/or fruit(s), or Full-strength vegetable or fruit juice or an equivalent quantity of any combination of vegetables(s), fruit(s), and juice	½ cup ½ cup (4 fl. oz.)	¾ cup total[4]	¾ cup ¾ cup (6 fl. oz.)
Grains and Breads[5] Bread or Cornbread, biscuits, rolls, muffins, etc. or Cold dry cereal or Cooked pasta or noodle product or Cooked cereal or cereal grains or an equivalent quantity of any combination of grains/breads	1 slice 1 serving ¾ cup or 1 oz.[6] ½ cup ½ cup	1 slice 1 serving ½ cup ½ cup	1 slice 1 serving ¾ cup or 1 oz.[6] ½ cup ½ cup
Meat and Meat Alternates	(Optional)		
Lean meat or poultry or fish or alternate protein product[7] or	1 oz.	2 oz.	1 oz.
Cheese or	1 oz.	2 oz.	1 oz.
Eggs or	½ large egg	1 large egg	½ large egg
Cooked dry beans or peas or	¼ cup	½ cup	¼ cup
Peanut butter or soy nut butter or other nut or seed butters or	2 tbsp.	4 tbsp.	2 tbsp.
Peanuts or soy nuts or tree nuts or seeds or	1 oz.	1 oz.= 50%[8]	1 oz.
Yogurt, plain or sweetened and flavored or An equivalent quantity of any combination of the above meat/meat alternates	4 oz. or ½ cup	8 oz. or 1 cup	4 oz. or ½ cup

For the purpose of this table, a cup means a standard measuring cup

Menus: CACFP Childcare & At-risk Afterschool

MAY 2023 — MetroWest ELC & PEL

Monday	Tuesday	Wednesday	Thursday	Friday
1 BREAKFAST: WG Kix, Mandarin Oranges — LUNCH: Grilled Chicken, Rice, Pear Slices & Green Peas — SNACK: WG Pretzel Goldfish, Applesauce	**2** BREAKFAST: Oatmeal, Banana — LUNCH: WG Pancake, Scrambled Eggs, Blueberry Compote & home fries — SNACK: WG Sunchips, Honeydew Melon	**3** BREAKFAST: Yogurt Cup, Sliced Grapes — LUNCH: Chicken & Broccoli Alfredo w/ WG Pasta & Clementine — SNACK: Cheese Stick & Apple	**4** BREAKFAST: WG French Toast, Diced Peaches — LUNCH: Sunbutter & Jelly on WG Bread, Strawberries & Carrots (Turkey & Cheese on WG Bread for Kids <4) — SNACK: WG Blueberry Muffin, Pineapple	**5** BREAKFAST: WG Corn Flakes, Blood Oranges — LUNCH: WG Cheese Quesadilla, Cantaloupe & Green Beans — SNACK: WG Animal Crackers, Mixed Fruit
8 BREAKFAST: WG Banana Muffin, Diced Peaches — LUNCH: Deconstructed Meatball Sub on WG Sub Roll, Orange Slices & Cucumber Slices — SNACK: WG Rice Cake & Blueberries	**9** BREAKFAST: WG Chex, Cantaloupe — LUNCH: Taco Tuesday! WG Tortillas, Pineapple, Beans & Seasoned Corn — SNACK: WG Pretzel Nuggets, Clementine	**10** BREAKFAST: WG Bagel w/ CC, Fruit Salad — LUNCH: WG Dinner Roll, Fish Sticks, Mango & Cauliflower — SNACK: Cheese Cubes & Kiwi	**11** BREAKFAST: WG Cheerios, Diced Pears — LUNCH: Turkey & Cheese on WG Bun, Watermelon & Dill Pickle — SNACK: WG Wheat Thins & Banana	**12** BREAKFAST: Egg & Cheese Rollup, Apple — LUNCH: WG Cheese Pizza, Honeydew Melon & Mixed Veggies — SNACK: WG Graham Crackers, Sliced Grapes
15 BREAKFAST: WG Shredded Wheaties, Apple — LUNCH: Chicken Parmesan, WG Dinner Roll, Cantaloupe & Broccoli — SNACK: WG Cinnamon Goldfish, Mandarin Oranges	**16** BREAKFAST: Yogurt Cup, Pineapple — LUNCH: Teriyaki Tofu, Quinoa, Honeydew Melon & Carrots — SNACK: WG Sunchips, Banana	**17** BREAKFAST: WG Corn Flakes, Diced Peaches — LUNCH: WG Pasta w/ Bolognese Sauce, Pear & Cucumbers — SNACK: WG Animal Crackers, Clementine	**18** BREAKFAST: WG Waffle, Sliced Grapes — LUNCH: Ham & Cheese on WG Bread, Blood Oranges & Dill Pickle — SNACK: WG Banana Bread, Strawberries	**19** BREAKFAST: WG Kix & Mixed Fruit — LUNCH: WG Cheese Quesadilla, Kiwi & Mixed Veggies — SNACK: Sunbutter & Apple Slices (Cheese Stick for Kids <4)
22 BREAKFAST: WG Apple Cinnamon Muffin & Banana — LUNCH: Deconstructed Steak & Cheese on WG Sub Roll, Orange Slices & Sautéed Peppers & Onions — SNACK: Broccoli & Queso Dip	**23** BREAKFAST: WG Cheerios & Mango — LUNCH: WG French Toast, Yogurt Cup, Strawberry Compote & Carrots — SNACK: WG Graham Crackers, Honeydew Melon	**24** BREAKFAST: WG Bagel w/ CC, Diced Pear — LUNCH: Chicken Nuggets, WG Dinner Roll, Apple & Corn — SNACK: Cheese Cubes & Applesauce	**25** BREAKFAST: WG Chex & Sliced Grapes — LUNCH: Subutter & Jelly on WG Bread, Blueberries & Sugar Snap Peas (Ham & Cheese on WG Bread for Kids <4) — SNACK: WG Triscuits & Cantaloupe	**26** BREAKFAST: WG Egg & Cheese Bake, Pineapple — LUNCH: WG Cheese Pizza, Watermelon & Mixed Veggies — SNACK: Strawberry & Kiwi Yogurt Smoothie
29 NO PROGRAM!	**30** BREAKFAST: Oatmeal & Mixed Fruit — LUNCH: Fajitas! WG Tortillas, Diced Mango, Shredded Chicken & Sautéed Peppers & Onions — SNACK: Sunbutter Fruit Dip & Banana (Cheese Stick for Kids <4)	**31** BREAKFAST: Yogurt Cup & Blueberries — LUNCH: WG Mac N' Cheese, Pear & Broccoli — SNACK: WG Rice Cake & Strawberries		

MAY 2023 — Framingham OST

Monday	Tuesday	Wednesday	Thursday	Friday
1 WG Pretzel Goldfish, Applesauce, Queso Dip, Bell Peppers	**2** WG French Toast, Clementine, Scrambled Eggs, Homefries	**3** Chicken & Broccoli Alfredo w/ WG Pasta, Sliced Pears	**4** WG Blueberry Muffin, Banana, Yogurt Cup, Green Beans	**5** WG Cheese Quesadilla, Apple, Refried Beans
8 WG Chex, Banana, Cheese Cubes, Cucumber Slices	**9** Taco Tuesday! WG Tortillas, Pineapple, Ground Beef, Seasoned Corn	**10** WG Dinner Roll, Fish Sticks, Fruit Salad, Cauliflower	**11** WG Meatball Sub, Cantaloupe, Mixed Veggies	**12** WG Cheese Pizza, Strawberries, Vegetable Medley
15 WG Cinnamon Goldfish, Craisins, Sunbutter, Celery	**16** Chicken Caesar on WG Wrap, Banana, Bell Peppers	**17** WG Pasta w/ Bolognese, Pear, Cucumbers	**18** WG Popcorn, Grapes, Cheese Cubes, Sugar Snap Peas	**19** Ham & Cheese on WG Bread, Apple Slices, Dill Pickle
22 WG Cherrios, Banana, Queso Dip, Broccoli	**23** WG Graham Crackers, Honeydew Melon, Turkey & Cheese Roll Up, Carrot Sticks	**24** WG Dinner Roll, Chicken Nuggets, Apple, Corn	**25** WG Steak & Cheese, Clementine, Sautéed Peppers & Onions	**26** WG Cheese Pizza, Strawberries, Mixed Veggies
29 NO PROGRAM!	**30** Fajitas! WG Tortillas, Mango, Shredded Chicken, Sautéed Peppers & Onions	**31** WG Mac N' Cheese, Orange Slices, Green Beans		

Menus: SFSP

JULY 2023
Camp OCP, Ninjas, Stepping Stones, Pelham, Pusan & Interfaith

Monday	Tuesday	Wednesday	Thursday	Friday
3 Breakfast: WG shredded wheat cereal & clementine Lunch: Ham & cheese on WG bun, snap peas & apple	**4** NO CAMP!	**5** Breakfast: Yogurt Parfait (yogurt, strawberry, granola) Lunch: Snack Pack! Salami & cheese, WG wheat thins, pineapple & cucumbers	**6** Breakfast: WG pancake & mixed fruit cup Lunch: Meatball sub on WG bun, broccoli & watermelon	**7** Breakfast: WG Chex cereal & peach Lunch: BBQ chicken on a WG bun, carrots & fruit salad
10 Breakfast: WG Kix cereal & apple Lunch: Italian sub on WG roll, cherry tomatoes & plum	**11** Breakfast: WG apple cinnamon muffin & mixed fruit cup Lunch: Chicken kebab with peppers, onion, summer squash, WG pita bread & clementine	**12** Breakfast: WG oatmeal raisin breakfast bar & banana Lunch: Snack Pack! WG Goldfish, apple slices, sun butter, celery & cheese stick	**13** Breakfast: WG French toast & mango pieces Lunch: Chicken caprese pesto sandwich on WG flatbread, carrots & peach	**14** Breakfast: WG Cheerios & blueberries Lunch: Cheese quesadilla, corn & watermelon
17 Breakfast: WG rice crisp cereal & apple Lunch: Turkey wrap, grapes & carrots	**18** Breakfast: WG banana muffin & applesauce Lunch: Chicken teriyaki with WG noodles, blended vegetables & mandarin oranges	**19** Breakfast: WG Bagel, cream cheese & banana Lunch: Snack Pack! Yogurt, honeydew melon, hummus, zucchini sticks, WG Teddy Grahams	**20** Breakfast: WG Waffle & Blueberry compote Lunch: Steak & cheese on WG roll, peppers & onions & pear	**21** Breakfast: WG Cork flakes & mixed fruit Lunch: Cheese pizza, salad with dressing & watermelon
24 Breakfast: WG shredded wheat cereal & clementine Lunch: Ham & cheese on WG bun, snap peas & apple	**25** Breakfast: WG blueberry muffin & banana Lunch: Taco salad with cheese & beans, rice, lettuce, salsa & cantaloupe	**26** Breakfast: Yogurt Parfait (yogurt, strawberry, granola) Lunch: Snack Pack! Salami & cheese, WG wheat thins, pineapple & cucumbers	**27** Breakfast: WG pancake & mixed fruit cup Lunch: Meatball sub on WG bun, broccoli & watermelon	**28** Breakfast: WG Chex cereal & peach Lunch: BBQ chicken on a WG bun roll, carrots & fruit salad

What's cooking in SFSP?!

What's the difference?

- Community organizations cannot participate in Offer vs serve, instead must have everything pre-plated/packed
  - During school year we operate family style
  - Summer everything packaged in containers or brown bag lunches
- Summer we serve cold menus, school year are able to do mostly hot
- Able to offer more local produce on our menus due to summer availability- partner with local farms for weekly deliveries
- Reimbursement is higher on SFSP versus CACFP- helps us with additional packaging needed for unitized meals
- CACFP required licensing for programs or alternate licensing (fire and building inspection) but SFSP does not

Transitioning to year-round service

- After determining need in your community, talk with other Sponsors, if any, to make sure there is no overlap
  - Different states have mileage minimums between sites
  - Priority goes to SFAs
- Write letter of intent to MA-DESE
- Attend trainings and complete application, talk to local BOH
- Once approved, visit all sites prior to start of program, plan monitoring visits and all trainings for the summer
- Assist from grants to help support expansion
- Easy to transition CACFP to SFSP!!

Benefits to Year-Round Programming

- Reduce risk of malnutrition
- Increase access to nutritious meals
- Engagement during summer months to reduce setbacks in socialization and educational milestones
- Creates community and trust in the community to your organization
- Establish partnerships to utilize year round

How to grow your program

- Where do kids congregate?
- Excellent communication
- Exciting, nutritious, culturally relevant menus
- Feedback and buy in from staff and youth in programs

★ When setting up applications for SFSP begin the conversation that CACFP is an option in the fall to continue providing after school or weekend meals for the kiddos
  - Follow up the conversation at site reviews and prior to the summer's end

Andrea Garcia Schoelzel, Health Initiatives Administrator, Denver Office of Children's Affairs, CO

Tasty Food: Where Denver Youth Eat Free

SFSP/CACFP

- Sponsorship launched in 2012
- Serving year-round sites for 11 years
- 21 year-round sites; our goal is 40+

SITE TYPES

- Recreation Centers (Open)
- Libraries (Open)
- Community Based Organizations (Closed-enrolled)

STATE AGENCIES

- Colorado Department of Education
- Colorado Department of Public Health & Environment

DENVER CHILDREN'S AFFAIRS | Tasty FOOD Where Denver Youth Eat Free!

CONNECT WITH US DENVERGOV.ORG/CHILDRENSAFFAIRS | DENVERGOV.ORG/TASTYFOOD

Benefits of Operating Year-Round Sites

Consistent access to meals & snacks for youth; streamlines outreach

Ease of training and site expansion across SFSP & CACFP

Ability to provide weekend & holiday meals throughout the school year

Q&A

NO KID HUNGRY | by SHARE OUR STRENGTH

Stay in Touch!

Sign up for our newsletter:

www.bestpractices.nokidhungry.org/subscribe

Visit the CBP website:

www.bestpractices.nokidhungry.org

We Want Your Feedback!

After exiting the webinar, a short survey will appear on your screen.

Please take a moment to complete the short survey!

THANK YOU

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