



Welcome!

We'll Get Started Soon.



High Impact Meals: Innovative Logistics for Consistent Summer Food Access

2026 Summer Meals
Webinar Series

April 1, 2026



Things to Know Before We Begin.

- The slide deck will be shared via email after the webinar along with the recording.
- To engage with other attendees, please use the chat box.
- If you have questions for the speakers, please enter those into the **Q&A box**.
- Closed captioning is available.



AGENDA

- Introductions
- Panel Presentation
- Q&A
- Resource Sharing
- Closing

Summer Summit 2026 Session Leads



**Anastasia
Tsekeris**
Program Manager
Share Our Strength



Tiffany Blackwell
Senior Manager
Share Our
Strength

Summer Summit 2026 Session Leads



**Shenae M. Rowe,
RDN**
Food & Nutrition Director,
Warrick County School
Corporation



**Mickela Mitchell, MS,
RDN**
Food Service Director,
Union County School
District

SUN MEALS TO-GO MENU SOLUTIONS



Shenae Rowe, Director
Warrick County School Corporation



WARRICK COUNTY SCHOOL CORPORATION, INDIANA

✓ SPONSOR BACKGROUND

10,000+ enrollment, 16 sites, 3 Rural Non-Congregate Sites, 36% F/R

✓ OPERATING MODEL

Curbside meal distribution (1 distribution/week) includes 5 breakfasts & 5 lunches

✓ # MEALS SERVED

20,000+ weekly, 160,000 total NC meals, 50+ staff working 3 days/week

✓ CHALLENGES

Freezer, cooler and milk storage. Not able to provide meals for all those in need.

✓ SUCCESSES

Early planning and organization led to a hugely successful program!



HELPFUL MENU PLANNING TIPS

- Consider storage space at both the preparation site and at home for the families
- Provide a good mixture of premade and speed-scratch items.
- Spread work out to additional locations if necessary.
- Distribute workload equally each week



FREEZER "THANK YOU" BAG	Quantity	Serving Size/Unit	2- Compartment Container		1-Compartment Container Together	IW	Distributor
			Small	Large			
French Toast Sticks IW	1	Bag				X	USF
Mini Pancakes	1	Each				X	USF
Muffin	1	Each				X	USF
Deep Dish Pizza, Cheese	1	Each				X	USF
Uncrustable, 2.6 oz	1	Each				X	USF
Cheesy Eggs w/ Toast							
<i>Cheesy Eggs</i>	3	oz					USF
<i>Toast (Wheat Bread)</i>	1	Slice			X		USF
Chicken on the Beach w/ Corn							
<i>Chicken on The Beach</i>	8	oz		X			USF
<i>Corn</i>	1/2	Cup	X				USF

REFRIGERATOR "THANK YOU" BAG	Quantity	Serving Size/Unit	3 eah		1-Compartment Container Together	IW	Distributor
			Small	Large			
Milk Selection	1	Gal				X	Prairie Farms
String Cheese	1	Each				X	USF
Walking Tacos	1	Each					
<i>Beef Taco Meat</i>	2.5	oz	X				USF
<i>Cheese (On Top of Meat)</i>	1	oz	X				USF
<i>Fritos</i>	1	Each		X			
Chicken Smackers & Mashed Pot.							
<i>Chicken Smackers</i>	10	Each		X			USF
<i>Mashed Potatoes</i>	1/2	Cup	X				USF
<i>Watermelon Raddish</i>	1	1 oz bag				X	DNO
<i>Broccoli Florets</i>	1	1 oz bag				X	FFAVORS
<i>Mango</i>	1	1 oz bag				X	DNO

SHELF STABLE "THANK YOU" BAG	Quantity	Serving Size/Unit	2- Compartment Container		1-Compartment Container Together	IW	Distributor
			Small	Large			
Maple Brown Sugar Oatmeal	1	Each				X	USF
Juice: - 4oz Apple	3	4 oz Each				X	USF
Jelly	1	Each				X	USF
Applesauce Cups	2	Each				X	USF
Grape Tomatoes	1	Pint				X	USF

HELPFUL MENU TIPS

- Showcase your popular school meals!
- Add some speed scratch items
- Survey participants after program to best plan for next summer
- Serve items you are PROUD of!



Sun Meals To-Go July 2025

Monday	Tuesday	Wednesday	Thursday	Friday
7	8	9 *Meal Kit Distribution	10	11
French Toast Sticks Petite Banana Milk (8 oz) ----- Chicken Smackers Mashed Potatoes Craisins Milk (8 oz)	Cheesy Eggs w/ Toast Juice (4 oz) Milk (8 oz) ----- Uncrustable Cheese Stick Cantaloupe/Grapes Baby Carrots Milk (8 oz)	Blueberry Muffin Petite Banana Milk (8 oz) ----- Spaghetti Broccoli Applesauce Cup Milk (8 oz) Orange	Cinnamon Toast Crunch Soft Breakfast Bar Apple Milk (8oz) ----- Pulled Pork Mac n' Cheese Strawberries (½ cup) Orange Milk (8oz)	Banana Bread Strawberries (1/2 cup) Milk (8oz) ----- Mini CornDogs Tater Tots Applesauce Cup Milk (8oz)
14	15	16 *Meal Kit Distribution	17	18
Mini Pancakes Orange Milk (8oz) ----- Chicken Smackers Mashed Potatoes Strawberries (½ cup) Milk (8oz)	Breakfast Burrito Applesauce Cup Milk (8oz) ----- Italian Cheesy Pull-Apart Strawberries (½ cup) Apple Milk (8oz)	Pull-Apart Bagel Apple Milk (8oz) ----- Chicken Alfredo California Mix Strawberries (½ cup) Milk (8oz)	Maple Brown Sugar Oatmeal Juice (4oz) Milk (8 oz) ----- Deep Dish Pizza, Cheese Broccoli Florettes Grape Tomatoes (¼ Cup) Milk (8 oz)	Mini Pancakes Juice (4 oz) Milk (8 oz) ----- Walking Taco w/ Fritos Grape Tomatoes (¼ Cup) Watermelon Radish Milk (8 oz)
21	22	23 *Meal Kit Distribution	24	25
French Toast Sticks Applesauce Cup Milk (8 oz) ----- Chicken Smackers Mashed Potatoes Grape Tomatoes (¼ Cup) Milk (8 oz)	Cheesy Eggs w/ Toast Juice (4 oz) Milk (8 oz) ----- Uncrustable String Cheese Grape Tomatoes (¼ Cup) Mango Slices Milk (8 oz)	Blueberry Muffin Applesauce Cup Milk (8oz) ----- Chicken on the Beach Corn Grape Tomatoes (¼ Cup) Milk (8 oz)	Cinnamon Toast Crunch Soft Breakfast Bar Apple Milk (8oz) ----- Pepperoni Calzone Applesauce Cup Cucumber (½ cup) Milk (8 oz)	Blueberry Bread Orange Milk (8oz) ----- Popcorn Shrimp w/ Mac n' Cheese Applesauce Cup Cucumber (½ cup) Milk (8 oz)

HELPFUL PRODUCE TIPS

- Prewrapped produce items can add variety, decrease labor costs and provide nutrition education throughout the summer!
- Offset high cost with lower cost entrees and sides
- Work with local farmers
- Minimize how many items you individually bag on site.
- Utilize DoD produce!

JICAMA STICKS



Can you practice the pronunciation of this word?
Pronounce: "chick-ah-see"

PRODUCE PARTICULARS

Jicama is a sweet and crunchy snack that's great on its own or dipped in hummus. It's also an excellent source of fiber & Vitamin C!

Jicama is native to Central and South America. Spanish traders introduced it to the Philippines and China in the 1600s.

Jicama is also called the Mexican potato, Mexican yam bean, or Chinese potato.

Nutrition Facts	
Per 100g	
Calories	20
Total Fat	0g
Total Carbohydrate	10g
Fiber	5g
Sugars	0g
Protein	0g
Vitamin C	100%
Folate	100%

WATERMELON RADISH COINS



They can be green, white, yellow, purple, red and even black!
Other foods come in different colors too!

PRODUCE PARTICULARS

Watermelon radish is an heirloom variety of white radish and a member of the brassica family.

Watermelon radish is a great option when you're craving a snack with a crunch!

Nutrition Facts	
Per 100g	
Calories	20
Total Fat	0g
Total Carbohydrate	10g
Fiber	5g
Sugars	0g
Protein	0g
Vitamin C	100%
Folate	100%

MANGO CHUNKS



The orange is symbol of friendship all over the world.
Who's a friend you'd like to share your mangoes with?

PRODUCE PARTICULARS

These tropical fruits are related to cashews and pistachios.

Each day, more mangoes are eaten in the world than any other fruit!

Mango is low in calories yet high in nutrients - particularly Vitamin C, which aids immunity, iron absorption, and cell growth and repair.

Nutrition Facts	
Per 100g	
Calories	60
Total Fat	0g
Total Carbohydrate	15g
Fiber	2g
Sugars	13g
Protein	0g
Vitamin C	100%
Folate	100%

SEASON YOUR SUMMER



Indiana Farm to Summer 2025

- Help children discover common herbs that enhance the flavor and nutritional quality of our daily meals
- Provide kids with a real-life opportunity to learn and enjoy something that they have planted and nurtured themselves with minimal adult supervision
- Boost sponsor's chances to land a high score on the PY25 USDA Turn-Up the Beet self-nomination award later in the summer



DISTRIBUTION TIPS

MAKE DISTRIBUTION EASY, FUN AND MEMORABLE



Kits	Gallons	1/2 Pints
6	3	12



DISTRIBUTION TIPS

COMMUNICATE... COMMUNICATE... COMMUNICATE!

Summer 2025 Meal Prep Instructions

Fresh Fruit & Vegetables: wash all fresh fruit under cool running water prior to eating.
Refrigerated Items (Red "THANK YOU!" Bag): should remain refrigerated until ready to consume and be consumed within 5 days.
Frozen Entrees (Blue "THANK YOU!" Bag): should remain frozen until ready to consume.
Shelf Stable Items (Black or Green "THANK YOU!" Bag)

* Adult supervision is encouraged while using the oven.
* Air Fryer may be used in place of an oven. Adjust temp and time based on your specific air fryer.

Breakfast

Bagel/Breakfast Bread/Muffin

- Thaw at room temperature for 2 hours prior to serving.

Breakfast Burrito

- MICROWAVE:**
 - Thaw in the refrigerator overnight.
 - Take it out of the package and place it on a microwave-safe plate.
 - Microwave for 30 -45 seconds. Let rest for 1 minute.

Cheesy Eggs w/ Toast

- MICROWAVE / TOASTER:**
 - Place the thawed piece of bread in the toaster to toast.
 - Place thawed eggs in the microwave with a moist paper towel over the eggs and heat for 2 minutes.

Cinnamon Toast Crunch Soft Filled Breakfast Bar

- CONVENTIONAL:**
 - Preheat oven to 350°F.
 - Heat frozen bars in original pouch. Place the pouch flat on a baking sheet and heat for 13-14 minutes.
- MICROWAVE:**
 - Thaw breakfast bar. Take the bar out of the pack. Place the thawed bar on a microwave-safe plate.
 - Heat on high for 20 seconds. Let it stand 20 seconds before eating.

French Toast Sticks

- MICROWAVE:**
 - Take French Toast Sticks out of the package.
 - Place French Toast Sticks on a microwave-safe plate.
 - Microwave on for 1 minute & 15 seconds.

Maple Brown Sugar Oatmeal

- MICROWAVE:**
 - Open the packet and dump oats into a microwave-safe bowl.
 - Add up to 1/2 cup of water. Microwave for about 30 seconds to 1 minute.
 - Stir and microwave more if needed until desired consistency.

Participate in our Recycle Program!



This week (July 2nd), you may turn in your gently used plastic containers from previous summer meal kits and we will recycle them.

INSTRUCTIONS:

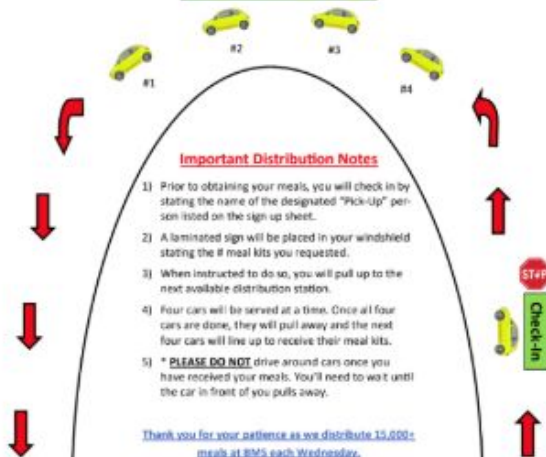
- Inspect containers for any damage. Discard damaged containers.
- To recycle: Wash and stack the containers inside each other with lids detached in a plastic bag before dropping them off. (please do not tie the bag closed)
- Drop off your black plastic containers at the check-in when you pick up this week's meal kits.



Boonville Middle School

(front of school)

Meal Distribution Station



Important Distribution Notes

- Prior to obtaining your meals, you will check in by stating the name of the designated "pick-up" person listed on the sign-up sheet.
- A laminated sign will be placed in your windshield stating the # of meal kits you requested.
- When instructed to do so, you will pull up to the next available distribution station.
- Four cars will be served at a time. Once all four cars are done, they will pull away and the next four cars will line up to receive their meal kits.
- * PLEASE DO NOT drive around cars once you have received your meals. You'll need to wait until the car in front of you pulls away.

Thank you for your patience as we distribute 15,000+ meals at BMS each Wednesday.

BMS Road

MARKETING- BUILD FOLLOWERS & EXCITEMENT



Warrick County School Corp Food & Nutrition Dept is 😊 feeling excited.

Posted by Shenae Moore Rowe
Jun 19, 2024 · 🌐

Children across our community have been enjoying our Meals To-Go over the last few weeks!

Share fun photos or videos of your children eating our meals in the comment section below and be entered into a drawing to win a \$25 Amazon giftcard!

These photos and videos will be shared with our community, school board and legislators to show the positive impact the SUN Meals To-Go Program have on our families.

Drawing will be held on July 1st. Winners will be announced on our FB page.

 **Share Your PHOTOS**

See insights [Boost a post](#)

👍❤️ 36 27 comments 4 shares



Warrick County School Corp Food & Nutrition Dept

Jul 16, 2024 · 🌐

We are thrilled that this week for our Meals To-Go program, we get to hand out fresh local peaches from our friends at [Evansville Countryside Orchard!!](#) Thank you Kristi and Tim Schulz for always providing our community with delicious, fresh, locally grown produce!!



Warrick County School Corp Food & Nutrition Dept

Posted by Aleise Barron
Jul 23, 2024 · 🌐

📌👉 Don't forget to pick up your meals tomorrow!! If you have signed up but are unable to pick up please let us know as soon as possible so that we can call someone from the waitlist. Thank you!

Friendly Reminder! 

Sun Meals To-Go

Pick up is tomorrow!

Please call 812-897-1341

or email

abarron@warrick.k12.in.us

if you are unable to pick up.



GROW YOUR SCHOOL NUTRITION FUND BALANCE!

Revenue/Expense Report

2025 SFSP Revenue/Expense Report

EXPENSE	Chandler	Oakdale	Tennyson	Lynnville	BMS	BHS	TOTAL EXPENSE
Food & Supplies	\$3,391.93	\$1,272.73	\$31,835.31	\$67,598.60	\$107,197.92	\$509.00	\$211,805.49
Labor	\$7,522.94	\$5,526.90	\$12,529.90	\$17,302.56	\$37,987.12	\$14,538.34	\$95,407.76
YMCA Snacks	\$495.09	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$495.09
TOTAL EXPENSE	\$11,409.96	\$6,799.63	\$44,365.21	\$84,901.16	\$145,185.04	\$15,047.34	\$307,708.34
REVENUE	Chandler	Oakdale	Tennyson	Lynnville	BMS	BHS	TOTAL
Reimbursable Bkf (3.0875)	\$2,476.18	\$2,957.83	\$30,751.50	\$66,751.75	\$147,320.06	\$0.00	\$250,257.32
Adult Bkf (2.50)	\$5.00	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$5.00
Reimbursable Lunch (5.4025)	\$5,732.05	\$5,937.35	\$53,808.90	\$116,802.05	\$257,780.29	\$0.00	\$440,060.64
Adult Lunch (\$3.50)	\$105.75	\$43.50	\$0.00	\$0.00	\$0.00	\$0.00	\$149.25
YMCA Snacks (labor cost included)	\$680.62	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00	\$680.62
TOTAL REVENUE	\$8,999.60	\$8,938.68	\$84,560.40	\$183,553.80	\$405,100.35	\$0.00	\$691,152.83
PROFIT/LOSS	-\$2,410.36	\$2,139.05	\$40,195.19	\$98,652.64	\$259,915.31	-\$15,047.34	\$383,444.49

Meal Kit Expense vs Revenue

Week #	Food Cost	Food Cost (w/ DoD)	Reimbursement	Revenue/Meal Kit
Week 1	\$12.43	\$10.72	\$42.44	\$30.01 - \$31.72
Week 2	\$17.78	\$10.74	\$42.44	\$24.66 - \$31.70
Week 3	\$14.66	\$13.49	\$42.44	\$27.78 - \$28.95
Week 4	\$18.23	\$12.69	\$42.44	\$24.21 - \$29.75

	# Meals Served	% Meal Increase	Profit	% Profit Increase
2023	4,518	-1%	-\$85.16	
2024	154,730	3325%!!	\$362,758.62	426,110%
2025	158,590	2.5%	\$383,444.49	5.7%

TIPS FOR A SUCCESSFUL PROGRAM



✓ Early planning and organization

✓ Serve high quality food items

✓ Diversify menu items (storage)

✓ Offer variety of menu items

✓ Know your food/labor costs

✓ Consider fresh & shelf-stable milk

✓ Utilize DoD Fresh (delivery dates)

✓ Boost social media presence

✓ Detailed communication

✓ Make meal pick up memorable!

✓ Share success stories!!

[Thank You vid](#)



SUN
MEALS TO-GO

Shenae Rowe, RDN

*Food & Nutrition Director
Warrick County School Corporation
srowe@warrick.k12.in.us*

Feeding our students quality, nutritious, and creative food isn't just about filling stomachs, it's about fueling learning, health and happiness!

When we feed students well, we nourish more than bodies, we feed potential!



Union County School District, SC



MICKELA MITCHELL, MS, RDN

Food Service Director

Sponsor Background: 5 RNC sites, 3,500+ enrollment

Operating Model & Frequency: Home Delivery + Curbside
One meal distribution per week, included 7 breakfasts and 7 lunches

Number of Meals Served: 29,000+ weekly, 207,215 total

Challenges: Milk storage. Acting as our own distributor for groceries.

Successes: Community support = Zero stigma and high participation!



SUMMER MEALS 2025



Union County



Buzzworthy Eats



Feed
The
Kids

Union County



Buzzworthy Eats

124% GROWTH

2024

WE SERVED

92,628



MEALS THIS SUMMER!

Union Co

3,522 Students

6 Schools

100% CEP

100% Rural

100% Area Eligible

2025



207,275

MEALS SERVED
THIS SUMMER





GIVING FAMILIES CHOICES

Home Delivery Shelf Stable Optimum Foods



UCSD Students & Siblings in same household are eligible

-OR-

Groceries-To-Go

Fresh Produce, Frozen & Pantry
Items

NEW

ALL Kids 18 & under are eligible



Fresh Air
Galaxy Food Centers

FOOD PROCUREMENT



**Home Delivery:
Purchasing Group
Food Bid**

**Groceries:
Fixed Price Bid &
DOD Produce**



Union County



Buzzworthy Eats



**Shelf Stable Boxes
added to Purchasing
Co-op Food Bid**

Union County Schools
130 West Main Street, Union SC 29379



Request for Proposal: UCSD-2025-CFPB-FS-001

Date Issued: March 6, 2025

Procurement Officer: Timothy Barnado

Phone: 1-864-427-2328

E-Mail Address: Tbarnado@union.k12.sc.us

Request for Proposal
RFP Number: UCSD-2025-CFPB-FS-001

Bid Document
Competitive Fixed Price Bid

Procurement Officer: Timothy Barnado

**Project: RETAIL SUMMER FOOD/GROCERY
PROVIDER**



Fresh Air
Galaxy Food Centers

Groceries:
**Fixed Price Bid &
DOD Produce**



Home Delivery
26%

Camps
1%



WEEK ONE
GROCERIES



Union County

Buzzworthy Eats

Groceries To-Go
73%



GROCERIES TO-GO

is a weekly pick up of pantry, refrigerated, and frozen items from our retail partners.

Frozen Items

Refrigerated Items

Pantry Items

Check-in
Scan Ticket

Mon Evening
Tues Afternoon
Waitlist Wed
4 sites



BIG WINS!



2025 Summer Hunger Hero Award
Winner No Kid Hungry

68% Participation Rate

\$880K Revenue

50% Food Cost **10%** Labor Cost

\$136,249 to local grocery store

\$88,038 salary/benefits paid to **35**
staff who worked **3,946** hours

2024

Program: SSO

Home Delivery Only

50% Participation Rate

\$334K Revenue

75% Food Cost

13% Labor Cost

+ Less paperwork

-Less reimbursement & less menu flexibility



2025

Program: SFSP

Groceries To-Go + Home Delivery

68% Participation Rate

\$880K Revenue

50% Food Cost

10% Labor Cost

+ More reimbursement & menu flexibility

-More paperwork & oversight

Scan the QR code or click [HERE](#) to access the resources shared in today's presentation!



- Sample menus and meal prep instructions
- Summer feeding cost analyses
- List of daily food production tasks



Speaker Q & A



Summertime Snack



Join No Kid Hungry's monthly newsletter to receive access to:

- *Summer Meals Webinars*
- *Summer Resources*
- *Summer Templates*
- *Summer Tools and more!*

SUBSCRIBE TO OUR NEWSLETTER!

bestpractices.nokidhungry.org/subscribe

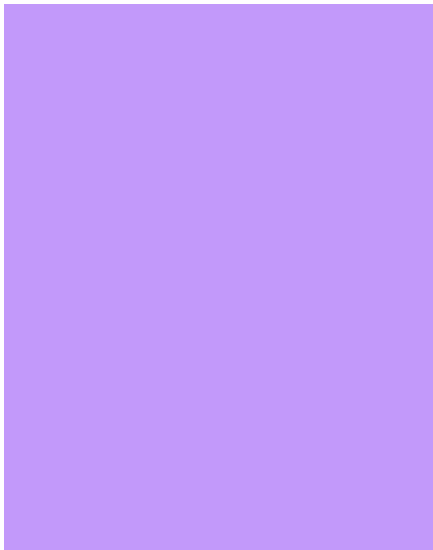




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At the conclusion of this webinar,
a 5-question survey will open in
your browser window.

Please take a moment to
complete it.



Resources & More!

Visit our Center for Best Practices:

www.bestpractices.nokidhungry.org

Register for upcoming webinars:

www.bestpractices.nokidhungry.org/webinars

[Multi-Day Menu Planning:
Considerations for Rural
Non-Congregate Summer Service](#)



THANK YOU