

365 DAYS OF SERVICE WITH CHILD NUTRITION PROGRAMS

HUNGER DOESN'T STOP WHEN SCHOOL ENDS

Kids need to be well fed in order to learn and thrive during the school year and child nutrition programs like school breakfast, school lunch, afterschool meals, and summer meals can support their growth all year-round. However, many of these programs only operate on school days or weekdays during the summer. For kids facing food insecurity, this isn't enough. Fortunately, these children find support in the existing child nutrition programs 365 days a year.

Hunger Hits When School Is Out

Many families face difficulty putting enough healthy food on the table every day for their children. Based on previous surveys, we know that a quarter of parents dealing with economic disparity already worry that their kids don't have enough to eat between lunch at school and breakfast the following day, and nearly a third say that they don't have enough money for food during the summer months.^{1, 2} Teachers regularly see children coming to school hungry, and anecdotally, it's often more common on Mondays and after vacations.³

"My student told me, quietly, that they were most looking forward to eating a meal. They had arrived early that day because they had little to eat during the days school was closed [due to snow]."

- Brie Doyle, former teacher and Senior Manager of National Partnerships, No Kid Hungry

¹No Kid Hungry Center for Best Practices in partnership with APCO Insights (2014). "National Afterschool Meals Program Survey Findings." https://bestpractices.nokidhungry.org/afterschool/afterschool-meals-survey-findings.

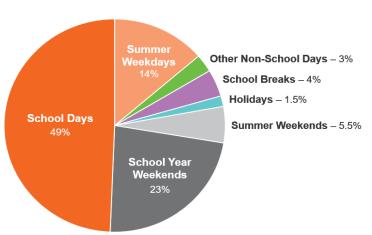
²No Kid Hungry Center for Best Practices in partnership with APCO Insights (2013). "National Summer Meals Program Survey Full Report." http://bestpractices.nokidhungry.org/research/summer-meals#parents-perspectives-on-summer-meals.

 $[\]label{eq:shared} {}^{3}\mbox{Hunger in Our Schools (2017). https://www.nokidhungry.org/sites/default/files/pdfs/HIOS_2017.pdf. }$



A Third of the Year Without Meals

For kids, the school year may seem to drag on forever. In reality, the typical 180-day school year represents just under half of all days in a year. Summer weekdays only add about 50 more days. More than one-third of the year is made up of "non-traditional times" where children do not have consistent access to school meals or summer meals programs, such as weekends during the school year and summer, holidays, school breaks like winter and spring break, and other non-school days like teacher in-service days. Unanticipated closures, such as days off for snow or extreme heat, building maintenance, or teacher strikes, can add to the number of days that kids are out of school during the school year. And with some schools moving to four-day weeks, kids are out of school and missing a vital source of nutrition for even more days.



HOW TO SERVE MEALS WHEN SCHOOL IS OUT

The child nutrition programs make it possible to serve meals any and every day of the year. It's just a matter of choosing the right program based on your organization, the type of day, and the meals you want to offer.

Program Options

The School Breakfast Program (SBP) and National School Lunch Program (NSLP), including NSLP Afterschool Snacks, may only operate on days that school is in session. However, the Child and Adult Care Food Program (CACFP) At-Risk Afterschool Meals component can operate both after school during the school year as well as on any other non-school day during the school year, allowing both schools and community-based organizations to serve one meal and/or one snack to every child who attends an enrichment program. During summer vacation, the Summer Food Service Program (SFSP) and NSLP Seamless Summer Option (SSO) can operate every day of the week. For unanticipated closures during the school year, sites may be able to operate either the SFSP, SSO, or CACFP At-Risk Afterschool Meals component.

School Days Weekends, Holidays, & Weeklong During Unanticipated Closures **During School Year** Breaks During School Year Summer Break **During School Year** Friday Tuesday Saturday Monday October October July February 8 SBP*: Breakfast CACFP At-Risk: SFSP or SSO**: CACFP At-Risk: Breakfast, Lunch, or Supper Breakfast or Snack Breakfast, Lunch, or Supper NSLP*: Lunch and Snack and Lunch or Supper and Snack NSLP** or CACFP At-Risk: -0R-Afterschool Snack SFSP or SSO**: CACFP At-Risk: Breakfast or Snack *Only schools Afterschool Supper and Lunch or Supper **Only sites sponsored by school districts/school food authorities

Meal Options for Each Program by Service Time



Time of Year	Type of Day	SFSP or SSO	CACFP At-Risk	NSLP Afterschool Snacks
School Year (or School Sessions for Year-Round School)	School Day (After School)		√ ¹	✓ ¹
	Weekend		\checkmark	
	Federal Holiday		\checkmark	
	Break (ex. Winter or Spring Break)		\checkmark	
	Other Non-School Day (ex. teacher in-service)		\checkmark	
	Unanticipated Closure (ex. snow, heat, teacher strike)	✓ ²	\checkmark^2	
Summer Vacation (or Intercession Breaks for Year-Round School)	Weekday	\checkmark		
	Weekend	\checkmark		
	Federal Holiday	\checkmark		
	Summer School Day	\checkmark		Only if operating NSLP (not SSO) and providing afterschool activities

Child Nutrition Program Options Summary

¹Sites sponsored by school districts/school food authorities may offer both a snack and a supper through CACFP At-Risk, or snack through NSLP and supper through CACFP At-Risk. They may not serve snacks through both programs. ²Sites may offer meals through one program or the other but not both.

Other Requirements

Even during non-traditional service days and unanticipated closures, standard rules apply to these programs. In order to serve meals through CACFP At-Risk, sites must be approved by the state agency, be located in an area where at least half of students are eligible for free or reduced-price school meals, meet any applicable health and safety requirements, offer supervised educational or enrichment programming, and maintain records like attendance and meal counts. Likewise, SFSP and SSO sites must be located in eligible areas or meet specific site eligibility criteria, meet health and safety requirements, and maintain records like meal counts.

When determining the best program option for unanticipated closures, consider:

To serve through CACFP At-Risk:

- Sponsors and sites must be current participants.
- Sites may serve any one meal (breakfast, lunch, or supper) and/or a snack.
- Enrichment activities are required.
- Attendance records are required.
- To serve through SFSP or SSO:
 - The state agency may waive the application, but sponsors and sites still must have participated in either the current calendar year or two prior calendar years.
 - Sites may serve breakfast in addition to lunch or supper, or a meal and a snack.
 - The per-meal reimbursement rate is higher than for CACFP At-Risk.
 - Enrichment activities are encouraged but not required.



Identifying Sites

When it comes to non-traditional serving times, it's often best to start with successful current sites that are already open during non-traditional times or plan to do so. For example, a library site that has been serving summer meals Monday through Friday for the past few years may be interested in adding meals on Saturdays. Additionally, school sites that offer weekend tutoring or enrichment activities could serve meals to students who attend these programs. These trusted partners can offer an ideal place to pilot.

If you're ready to look beyond your current sites, assess your community to locate places where children and families naturally congregate on weekends or during breaks. Typical examples are housing communities, parks, recreation centers, YMCA branches, libraries, farmers' markets, and places of worship.

If your landscape analysis of the community reveals that there are few safe places and supervised programs for children during weekends and other non-school days, consider leading or joining a collaborative planning effort to identify solutions. Partners with expertise in enrichment programming, organizations with available space, and sponsoring organizations that can provide meals may be able to come together and fill this need.

During unanticipated school closures, there are additional logistical considerations:

- Can children safely get to the location?
- Is it along a route that will be safe for staff and volunteers?
 - Schools or public buildings along snow emergency routes can be good options.
 - Having the meal service later in the day may be best to help ensure safe routes.
- Are the staff willing and able to work during unanticipated closures?
 - Ensure that whoever has the key to access the site will be able to come.

CHILD NUTRITION PROGRAMS IN ACTION

School districts and non-profit sponsoring organizations across the country are stepping up to make sure that kids have the food they need, no matter the day of the week or time of year.

365 Days of Service in Baltimore, MD

Family League is a non-profit sponsor that serves summer and afterschool meals throughout Baltimore. It is committed to ensuring that the sites and children it serves can access meals yearround. Family League has added provisions for meals during weekends, school breaks, and emergencies in its requests for proposals and vendor contracts, requiring vendors to provide meals or make shelf-stable items available on site whenever needed. Family League also asks sites about their schedules and school closure plans as part of its application. Being part of coordinated city-wide planning has helped Family League to start serving meals through the SFSP at recreation centers during unanticipated school closures. Having a flow chart for making decisions along with a staff phone tree and call list keeps everyone coordinated during emergencies. It currently has about 40 sites open for school closures and breaks, serving a few thousand meals daily, plus three sites open on weekends.



Spring Break in Lansing, MI

Lansing Public Schools tested operating during school breaks by sponsoring four sites for spring break of 2018. Jody Taratuta, General Manager for SodexoMAGIC, the district's vendor, worked with the YMCA of Lansing, the Boys & Girls Club, and the housing commission, all proven partners during the summer who were planning to offer spring break programming. After investing in insulated carriers, Taratuta was able to deliver a hot lunch in addition to a cold breakfast, which was claimed as a snack through CACFP At-Risk. In total, the pilot resulted in 300-350 meals served each day of the weeklong break. The staff was eager to help the community, appreciated the extra hours, and got a jump start on learning what summer meals operations would be like.

Teacher Walkout in Tulsa, OK

On April 2, 2018, Oklahoma teachers began a strike lasting nine school days. With support from the USDA and State Department of Education, several organizations sprang into action to feed Tulsa kids during the teacher walkout. Hunger-Free Oklahoma coordinated efforts, which included site recruitment and application support on behalf of Tulsa Public Schools (TPS) during the lead-up to the walkout when many staff members were on spring break. With school buildings closed, TPS sponsored over 75 community sites over the course of the walkout, including ten full-day sites run by the Opportunity Project, YMCAs, Boys and Girls Clubs, dozens of past summer meals sites, and many new locations eager to help. Most sites served two meals daily through the Seamless Summer Option. In addition, the Community Food Bank of Eastern Oklahoma continued serving its nine CACFP At-Risk sites while also using its truck to provide emergency food assistance. The Tulsa Area United Way brought new partners to the table and communicated to the public. All told, over thirty thousand meals were served during the walkout.

Snow Days and Saturdays in Roanoke, VA

Since school year 2015-2016, Roanoke City Public Schools has offered meals when snow cancels schools for several days. Ellen Craddock, Director of Operations and Food Service, says they refine their snow day plans each year. With guidance and support from their state agency, RCPS uses CACFP At-Risk to reach as many as 180 students across four sites. Working in advance with their vendor SodexoMAGIC, they identify staff who can get to work safely and choose sites near bus lines or large apartments, or schools with lots of walkers. Students get a choice of a hot or cold sandwich, a hot vegetable or vegetable soup, fruit, and milk. Using items that were already on the menu for lunch keeps prep simple and manages their inventory. SodexoMAGIC provides nutrition education materials for enrichment, and community partners help spread the word that lunch will be available. Building on this success, RCPS began offering a hot breakfast through CACFP At-Risk two Saturdays a month in school year 2017-2018, serving students who attend a literacy program at Hurt Park Elementary. Rachel Carroll, General Manager for SodexoMAGIC Roanoke, has developed an efficient process to support the program. Her team helps to prepare the breakfasts on Fridays and then two staff members work just a few hours on Saturdays, which keeps costs under control while providing a valuable service for students.