

Adding Afterschool Meals to Your Back-toSchool Plans

No Kid Hungry's Back-to-School webinar series

September 30, 2022





HOUSEKEEPING





Agenda

Welcome & Introductions

Overview of CACFP At-risk Afterschool Meals

Hear It From the Experts! – Starting an Afterschool Meals Program

- Danielle Bock, Greeley School District (CO)
- Mary Rose Vanas, Shelby Public Schools (MI)
- Jeremy Hahn, OST Champion (MO)

Let's Hear from You!

Q&A





No Kid Hungry is a campaign of Share Our Strength. We are committed to ending childhood hunger in the United States by helping launch and improve programs that give kids the food they need to thrive.







No Kid Hungry's Center for Best Practices provides information, tools, and resources designed to end childhood hunger.

bestpractices.nokidhungry.org

The Afterschool Meals Program

- A component of the Child and Adult Care Food Program (CACFP Atrisk Afterschool Meals)
 - Administered by state agencies (differs by state)
- Supports school & community-based programs
- An enrichment activity must be offered (participation in activity not required)
- Available in areas where at least half of students are eligible for free or reduced-price school meals (area eligibility)
- Open to all kids ages 18 and under regardless if they participate in the enrichment activity

How the Afterschool Meals Program Helps

- Offers a healthy meal when school let's out, on weekends, and over school breaks
- Helps improve end-of-day behavior, focus, and performance
- Provides needed energy for afterschool activities and learning
- Supports children and families facing food insecurity



How Afterschool Meals Help Communities

- \$4.33 per meal* & \$1.18 per snack
 - Same rate for all students
- Additional funding can help:
 - Offset overhead costs
 - Support equipment purchases or repairs
 - Maximize labor
- The added service can build goodwill with parents & the community

1 in 12

kids from low-income households who receive a school lunch also receive an afterschool meal

How No Kid Hungry Can Help

- Provide resources and educational materials
- Navigate applying for and implementing the program
- Highlight effective service models
- Share promising practices and grant opportunities
- Connect you with mentors and stakeholders in your state

bestpractices.nokidhungry.org/programs/afterschool-meals

What is your students' favorite Afterschool Meal?



Danielle Bock – Greeley School District, Colorado





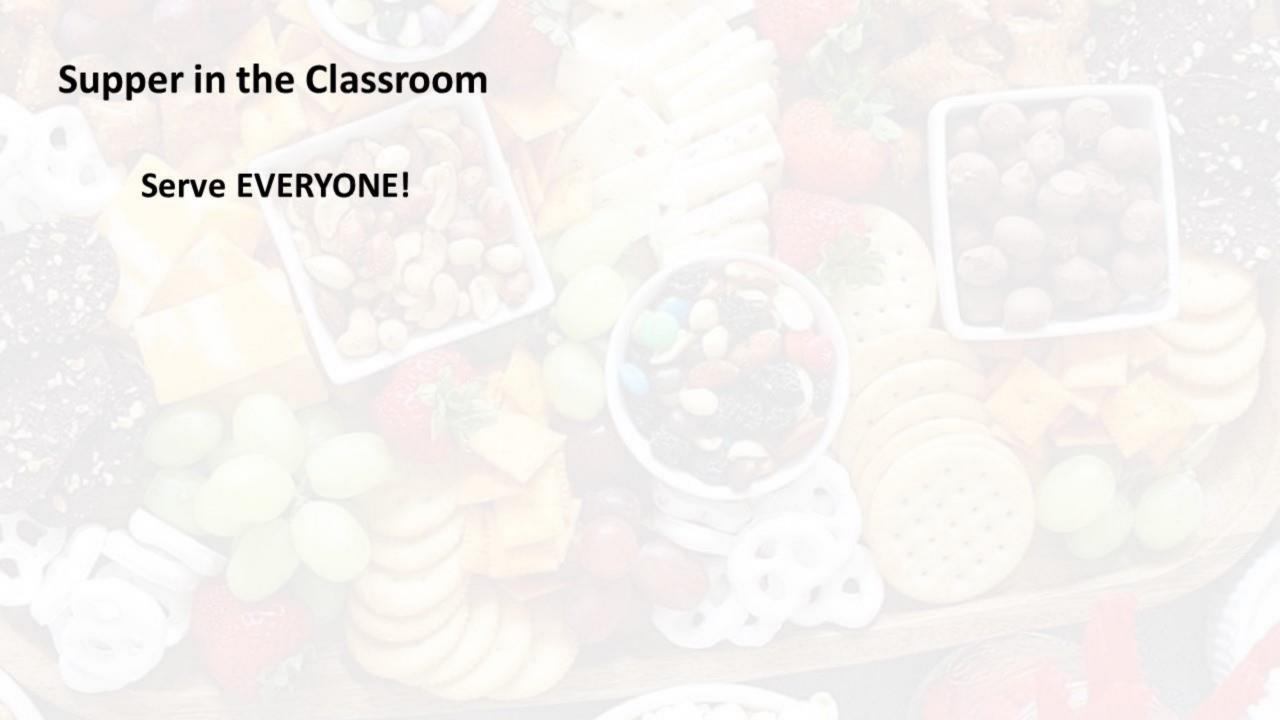
Mary Rose Vanas – Shelby Public Schools, Michigan





Jeremy Hahn – OST Champion, Missouri





Serve EVERYONE!

*Many of our most vulnerable kids are missed by only serving traditional afterschool programs.

Serve EVERYONE!

Make it a Super Snack

Delivery to the classroom doesn't have to be difficult Individually packaged products

Shelf Stable

Work with distributors and manufacturers

Serve EVERYONE!

Make it a Super Snack

Be creative with enrichment

Find 15 min... its worth the investment Build character

Build relationships

Serve EVERYONE!

Make it a Super Snack

Be creative with enrichment



Q&A



CEP Communications Toolkit

Available at: bestpractices.nokidhungry.org



School Meals Applications Outreach Toolkit

Available at: bestpractices.nokidhungry.org



This toolkit is intended for school districts to communicate with families about Free & Reduced-Price School Meals Applications, also known by other names like Household Applications for Free and Reduced-Price School Meals, and Free and Reduced-Price Meal Forms (FRP forms).

Within the toolkit you will find:

- · Guidance about connecting with families
- · Examples from other school districts
- Ready to use and customizable No Kid Hungry resources- in both English and Spanishto use in your district

This toolkit can be used to best meet your district's needs- you can download and customize the resources; apply the guidance for connecting with families; and/or get inspired by the examples included from other districts.

Increasing Participation Through Alternative Meal Service Models

Available at: bestpractices.nokidhungry.org

INCREASING PARTICIPATION THROUGH ALTERNATIVE MEAL SERVICE MODELS



Alternative meal service models, such as Grab n' Go and meals in the classroom, tend to be more convenient for students because they do a better job of adapting to kids' schedules and addressing meal barriers than more traditional serving models, such as meals served in the cafeteria. As a result, alternative meal service models can result in more students participating, Additionally, these alternative service models use portable equipment that enable schools to serve food with the same high-quality meal standards and variety as traditional cafeteria dinning. Alternative meal service models can be utilized anytime to ensure students are able to access meals conveniently and efficiently during the school day.

ALTERNATIVE MEAL SERVICE MODELS

These meal service models provide options that allow for adaptability and creativity to meet your food service needs:

 Grab n' Go Stations: These stations can be set up throughout the school. Students are able to pick up meals from the stations for breakfast or lunch and are able to eat in school designated areas such as the classroom, gym, courtyard, etc. Grab n' Go stations also help with creating additional lines for faster service to the students.



- Grab n' Go Line Service: This is Grab n' Go meal service from the cafeteria line. Students pick up their meals on trays, boats, or in bags from the cafeteria line and take to designated eating areas (other than the cafeteria).
- Meals in the Classroom: Meals are prepared in the cafeteria and then brought to the classroom to eat. Some
 schools incorporate student choice by allowing students to pre-order meals. This model was commonly
 utilized pre-pandemic via Breakfast in the Classroom. Because of safety protocols during COVID-19, Lunch in
 the Classroom has increased in popularity. School staff, teachers and students commonly help out with food
 distribution for these models. To learn more about meal service in the classroom and see guidance on
 equipment needs, view No Kid Hungry's Equipment Tips For Meal Service During The 2021-2022 School Year.
- Food Truck: Students are served meals outside in a common area or courtyard via a food truck.



HOW TO IMPLEMENT ALTERNATIVE MEAL SERVICE MODELS

With any meal service, the idea is to serve the highest quality food that you are able to. Many people think that Grab n' Go stations mean you will be serving cold sandwiches or cold/shelf stable food items. However, you can continue to prep food in the main cafeteria, and offer the same hot and cold food items when serving in an alternate way. Since you may not be serving on the serving line, portable equipment is key to having a successful program. The following items could enhance and support your alternative meal service program:

 Grab n' Go Carts - Food items are made and set up on the cart. Hot items can be placed on carts and replenished from portable warmers. Cold items can be placed on ice bricks. Make sure to consider any storage/space constraints and the quantity of students you intend to serve when choosing carts to purchase.

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Alternative Income Forms:
Understanding What They are, Why
They are Important, and How They
are Collected

Available at: bestpractices.nokidhungry.org



ALTERNATIVE INCOME FORMS: UNDERSTANDING WHAT THEY ARE, WHY THEY'RE IMPORTANT & HOW THEY'RE COLLECTED

What are alternative income forms?

Alternative income forms are completed by families in replacement of free and reduced-price meal applications when a school or district in certain states utilizes the Community Eligibility Provision (CEP). CEP allows schools to serve all students breakfast and lunch at no cost without collecting meal applications from families. Nineteen states require schools that elect CEP to collect alternative income forms.

Alternative income forms go by many names, including education benefit forms, household information reports, or household income surveys. States and districts can change the form's name to better describe its purpose and use. The forms replace the data lost by not collecting free and reduced-price meal applications.

Alternative income forms are not used to certify students for free or reduced-priced meals but are instead used for programs and funding sources that previously relied on meal application data for other purposes (e.g., assessing a school's poverty level for technology funding or college application discounts). They are often simpler to complete when compared to meal applications.

Four important things to know about alternative income forms:

- Processing alternative income forms is not an allowable expense from the non-profit school food service account.
 - Another department should process the forms. If deemed necessary that the food services department processes them, the cost of processing forms may not be paid by the non-profit school food service account. The district must pay for the cost of processing forms or reimburse the non-profit school food service account.

States that require collection of alternative income forms include: California, Colorado, Connecticut, Hawaii, Iowa, Kansas, Kentucky, Maine, Michigan, Minnesota, New Hampshire, New Jersey, New York, Ohio, Rhode Island, Tennessee, Vermont, Washington, and Wisconsin.

In Case You Missed It!

Keep Kids Fed Act – Update & Next Steps

Webinar Recording & Slides

Available at: <u>bestpractices.nokidhungry.org</u>

Click "Latest Resources" on the orange navigation bar!



In Case You Missed It!

No Kid Hungry's

Back-to-School Webinar Series

Available at:

bestpractices.nokidhungry.org/webinars



In Case You Missed It!

SNAP Fuels Learning: Supplemental
Nutrition Assistance Program (SNAP)
Outreach and Enrollment in Schools

SNAP FUELS LEARNING: SUPPLEMENTAL NUTRITION ASSISTANCE PROGRAM (SNAP)
OUTREACH AND ENROLLMENT IN SCHOOLS

Tuesday, September 27, 2022 2:00 - 3:00pm EDT

Available at:

bestpractices.nokidhungry.org/webinars

Upcoming Webinars

You've Gone CEP, Now What? Tips & Tricks to Maximize the Community Eligibility Provision

October 6th at 2:30pm EST

Additional Resources

<u>Staffing Up: Strategies for Working Through Labor Shortages and Challenges</u> (resource)

<u>Tips for Staffing Summer Meals Programs</u> (resource)

Tips for Navigating Supply Chain Disruptions (resource)

Materials for Communicating Supply Chain Disruptions with Your School Community (sample language in English and Spanish)

Rural Communities Leading the Way: Introducing Local Foods to Meal Service (resource)

From SNA: Supply Chain Resources (website)

From USDA: Planning for a Dynamic School Environment (website)



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