



Including the Community Eligibility Provision in Your Back-to- School Plans



Welcome!

Why CEP?

CEP 101

Hear from Donna Martin,
Burke County, GA

Q&A

AGENDA



What is the Community Eligibility Provision (CEP)?

- Enables eligible schools to provide breakfast and lunch to **all** students at no cost to them
 - Students have equitable access to all meals – reduced stigma
 - School nutrition fund *can* benefit tremendously
 - Decreased administrative burden
- CEP is a 4-year cycle
- Schools, or groups of schools, must have an “Identified Student Percentage” (ISP) of 40% to operate CEP

CEP supports students, families, and schools.

- Healthy school meals for all students!
- Improved student behavioral and academic outcomes
- Reduced stigma for participating in school meals
- Eliminate unpaid school meal debt
- Decreased financial stress for parents
- Improved school nutrition staff morale
- Simplified counting and claiming – only need to count the total number of meals served per meal type
- Facilitates Breakfast After the Bell (BAB)
- Reduced administrative burden
- Easier administration of P-EBT



Identified Student Percentage (ISP)

Identified students are categorically-eligible and **directly certified** for free school meals.

Students should be included in the ISP if they live in a household that participates in...

- **SNAP**: Supplemental Nutrition Assistance Program
- **TANF**: Temporary Assistance for Needy Families
- **FDP / FDPIR**: Food Distribution Program on Indian Reservations
- **Medicaid**: Medicaid Free only; Medicaid Reduced cannot be included in the ISP

Students should also be included in the ISP if they are...

- **in foster care,**
- **experiencing homelessness,**
- **in Head Start/Early Head Start,** and/or
- **Migrants**

...however, their eligibility does not extend to siblings or other household members.

ISP

$$= \frac{\text{\# of "identified" students}}{\text{total student enrollment}} \times 100$$

An individual school, or group of schools, must have an ISP of **40%** or more to operate CEP.

CEP Reimbursement Pattern

Two categories of reimbursement: Free & Paid

Free reimbursement rate = ISP x 1.6

Paid reimbursement rate = 100% – (ISP x 1.6)

“Magic ISP” = 62.5% (62.5% x 1.6 =100% of meals reimbursed at the federal free rate)

ISP	x 1.6 Multiplier	% of Meals Reimbursed at "Free" rate	% of Meals Reimbursed at "Paid" Rate
40%	x1.6	64%	36%
45%	x1.6	72%	28%
50%	x1.6	80%	20%
55%	x1.6	88%	12%
60%	x1.6	96%	4%
65%	x1.6	100%	0%



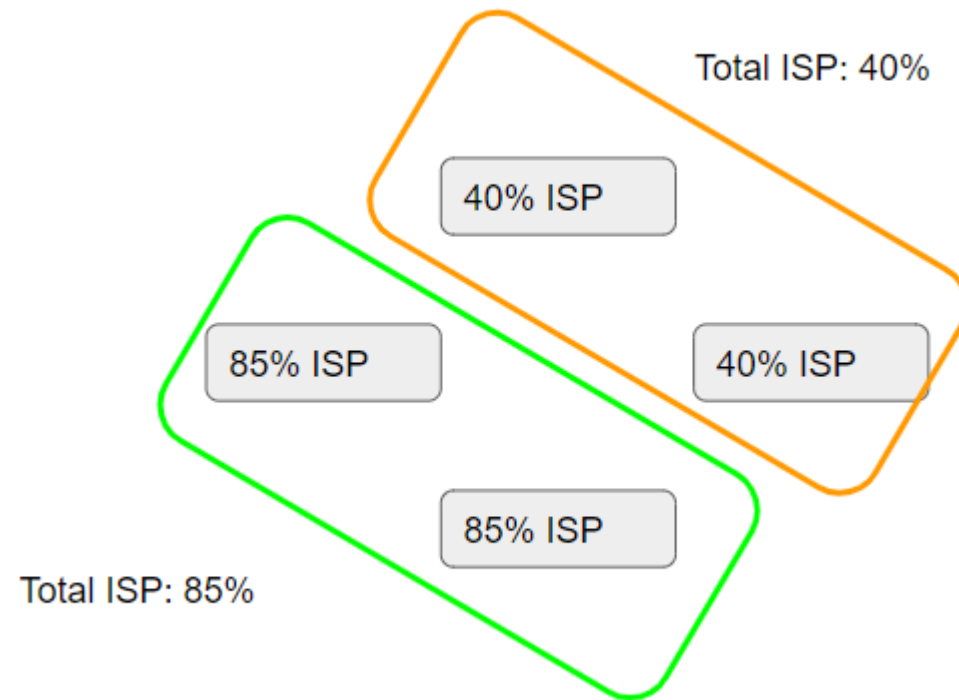
Grouping

- The 40% threshold may be met by:
 - an individual school,
 - a group of schools within the district, or
 - all schools in the district.
- Groupings can maximize reimbursement and participation by students.
- Consider grouping high ISP, high enrollment schools with lower ISP, lower enrollment schools

[Meals Count Grouping Calculator](#)

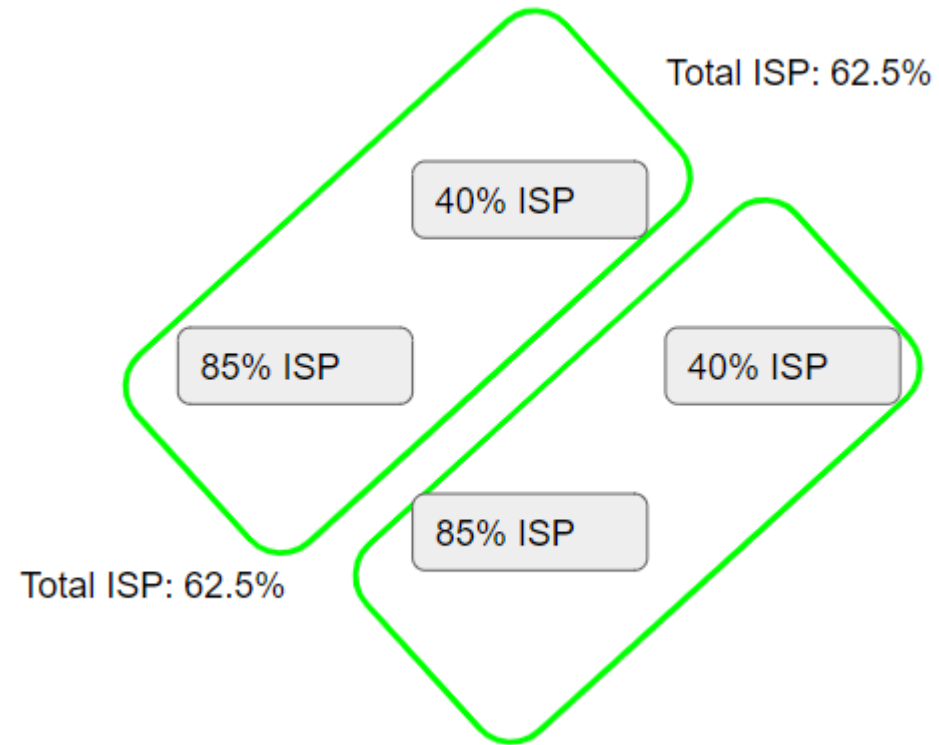
How Meals Count Works

Why Grouping Matters



How Meals Count Works

Why Grouping Matters





Why CEP in SY21-22?

CEP will help with...

- Meal service for the next four years! CEP is a 4-year cycle.
- Easier counting and claiming for new and more complex school meals operations
 - No more counting by fee category
 - May be able to use a clicker or tally to make cafeteria meal service quicker
 - No need to swipe student IDs or use pin pads
- Easier training for non-food service staff (e.g. teachers) who may be involved with serving and counting meals this year
- Student and staff safety at the point of service
 - No need to swipe student IDs or use pin pads
 - Fewer surfaces to touch

Maximize ISPs

data from July 1, 2020 - June 30, 2021

Explore groupings

Talk with district leadership

Elect CEP by 9/30

Share the news!

I'm sold.

Now what?



Communicate with District Administration

- Ask to include CEP in the discussions around back-to-school
- Promote CEP as an option that will make the transition back to school easier for the district, school nutrition staff, teachers, custodians, and students.
- Include school business officials

[Promoting Educational Equity with CEP](#)

[Title I & CEP: Helpful Info for School Nutrition](#)

[Template Letter to School Administrators](#)

[Talking Points for District Leadership](#)

[CEP Financial Considerations for School Business Officials](#)

Including the Community Eligibility Provision in Your Back-to-School Plans

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CEP AND BURKE COUNTY

- Increased revenue
- No applications to process
- No applications approved incorrectly
- No verification
- Easier Administrative Review Process
- No nagging of students to turn in applications.
- No nagging of teachers to turn in applications.
- Parents don't have to worry about sending lunch money with their child
- Staff does not have to prepare alternate meals for students who run up debt



ADVANTAGES OF CEP (CON'T)

- Easier to file CEP claim for reimbursement.
- No stigma of who receives free lunch
- No taking meals away from students who forget lunch money.
- Teachers don't have to worry if a student forgets their lunch money or forgets their lunch.
- No debt to collect on
- Lines run faster without having to collect payment giving students more time to eat
- All students receive free healthy meals



increasing direct certification numbers

- To extend student eligibility to a household download a student file from student information system and sort by:
 - Head of household
 - Addresses
- Send out a survey of other students living in the household
- Match new students monthly
- Work with liaison to get migrant, homeless, runaway, Head Start and foster children updates
- Look at unmatched students to see if names are similar, it is an incorrect birthdays or if SSN is incomplete.



Schools are
the ultimate
Safety Net!
CEP makes that really happen!

Healthy, not Hungry!

- Children must be healthy, not hungry, if they are to match learning opportunities with the ability to learn.
- For some it is not the fear of what is in our food, but the fear of no food!
- In Georgia, Feeding America estimates that the Child Food Insecurity rate has increased by 39 percent since 2018.



With CEP you can do it all!!!

- Becoming a Nutrition Hub
 - Breakfast after the Bell
 - Fresh Fruit and Vegetable Program
 - Supper Program
 - Summer Feeding Program
 - Virtual Meal Boxes



How do you serve breakfast?

- In the cafeteria?
- In the classroom?
- Grab and Go
- On the bus?
- On a kiosk?
- At a mid-morning break?



Why Breakfast in the Classroom

- Provides nutritious meals to students who do not have time to eat before school
- Children eat in the comfort of their own surroundings
- More children can participate if cafeteria is too crowded or small
- Increases Participation
- Gives students time to eat
- Children on late buses get to eat
- Reduction in tardies
- Improves classroom performance
- Increased profit
- Teachers build strong relationships with their students
- Fewer stomach aches
- Reduces stigma of being free
- Breakfast takes only 7-15 minutes to eat
- Don't have to clean serving lines

Fresh Fruit and Vegetable Grant

OCTOBER 2020						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1 ASPARAGUS W/ LF RANCH	2 LEFTOVERS	3
4	5 CLEMANTINE	6 GOLDEN DELICIOUS	7 NAVEL ORANGE	8 GREEN BEANS W/LF RANCH	9 LEFTOVERS	10
11	12 PERSIMMONS	13 PEARS	14 NAVEL ORANGE	15 CUCUMBERS W/ LF RANCH	16 LEFTOVERS	17
18	19 GOLDEN DELICIOUS	20 TANGERINE	21 MUSCADINE GRAPES	22 CAULI- FLOWER W/ LF RANCH	23 LEFTOVERS	24
25	26 POMEGRAN- ATE	27 RED GRAPES	28 BLACK GRAPES	29 KALE W/LF RANCH	30 LEFTOVERS	31

BURKE COUNTY SCHOOL NUTRITION





Avocado



Persea avocada

The avocado is also known as the Alligator Pear, reflecting its shape and the leather-like appearance of its skin. Avocado is derived from the Aztec word "ahuacatl".

Avocados are the fruit from the *Persea Americana*, a tall evergreen tree that can grow up to 65 feet in height! There are dozens of varieties of avocados, which fall into three main categories—Mexican, Guatemalan, and West Indian—which differ in their size, appearance, quality and ability to handle cold. The most popular type of avocado in the United States is the Hass variety, which has strong, pebbly brown-black skin. Another common type of avocado is the Fuerte, which is larger than the Hass and has smooth, dark green skin and a more defined pear shape.

Avocados can weigh anywhere from 8 ounces to 3 pounds depending upon the variety. The edible portion of the avocado is its yellow-green flesh, which has a moist, buttery texture and a light nutty flavor. The skin and pit cannot be eaten.

Avocados are native to Central and South America and have been grown in these regions since 8,000 B.C. In the mid-17th century, they were introduced to Jamaica and spread through the Asian tropical regions in the mid-1800s. Avocado growth in the United States, specifically in Florida and California, began in the early 20th century. While avocados are now grown in most tropical and subtropical countries, the major commercial producers include the United States (Florida and California), Mexico, the Dominican Republic, Brazil and Colombia.



Hass avocado

A ripe avocado is slightly soft but should have no dark sunken spots or cracks. If the avocado has a slight neck, rather than being rounded on top, it was probably tree ripened and will have better flavor. A firmer, less mature fruit can be ripened at home and will be less likely to have bruises. Avoid Fuerte avocados with skin that is too light and bright. Florida avocados, which can be as large as 5 pounds, have less fat and calories, but their taste is not as rich as California varieties.

An unripe avocado will ripen in a paper bag or in a fruit basket at room temperature within a few days. As the fruit ripens, the skin will turn darker. Avocados should not be refrigerated until they are ripe. Once ripe, they can be kept refrigerated for up to a week. If you are refrigerating a whole avocado, it is best to keep it whole and not slice it in order to avoid browning that occurs when the inside touches air.

Avocados are a good source of vitamin K, dietary fiber, vitamin B6, vitamin C, folate and copper. Avocados are higher in potassium than a medium banana.

Nutrition Facts for a 1/2 an Avocado (173 g):

145 calories,	14 g fat,	1.5 g protein,	7.5 g carbohydrate,
6 g fiber,	7 mg sodium		

Burke County School Nutrition Program

Do you serve Supper?

- 21st Century/Tutoring
- Afterschool-daycare
- Athletic Programs
- Clubs

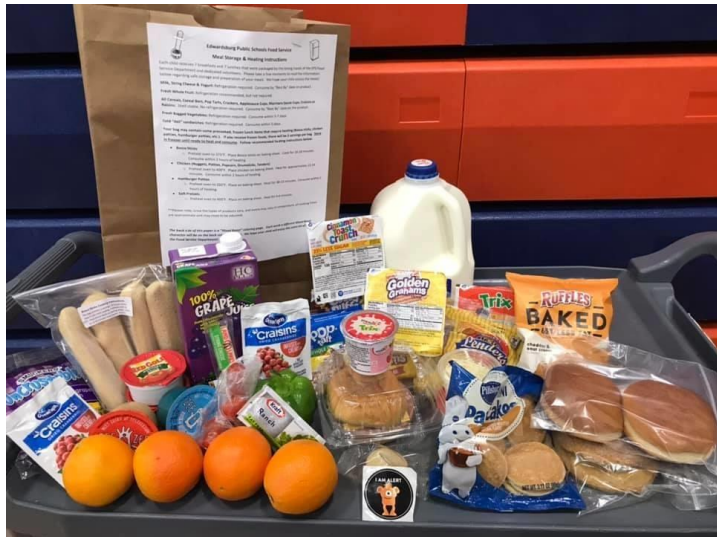
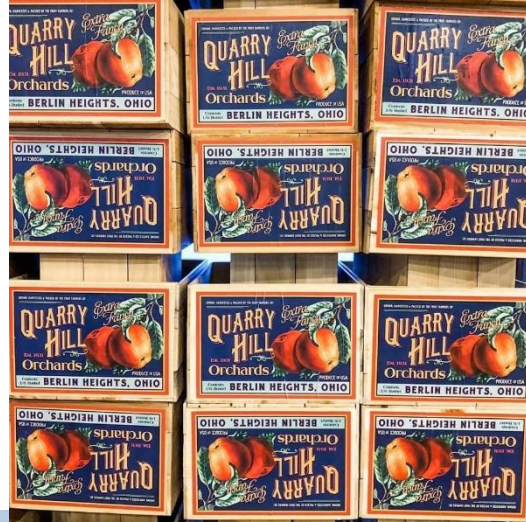


Advantages of Supper Program

- Attracts kids to afterschool programs
- The meal entices them to come, because getting them to come for tutoring is like pulling teeth.
- Children are hungry because they may eat lunch @ 10:30 am and then do not get home until 8 pm.
- Decreases behavioral problems
- Increases children's capacity to focus during enrichment activities
- Provide help to families of the children attending the programs
- Food is a necessary part of the program, so the fact that it is provided-helps channel money into other programmatic elements.
- Extra hours for employees



Summer Feeding - Options Galore



What did Burke County do?

30 Bus Routes

900 Bus Stops

2 Kitchens

4,000 Children a Day

750,000 Total Meals

115,000 Miles Driven





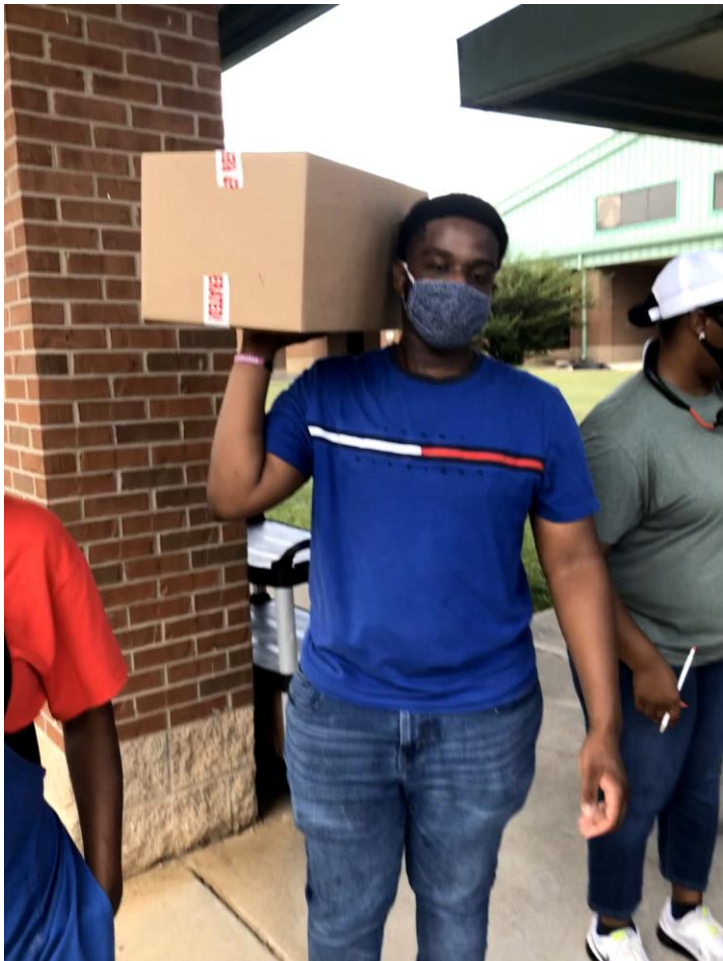
Virtual Boxes/Meal Kits

5 days of Breakfast, Lunch, Supper, Snack

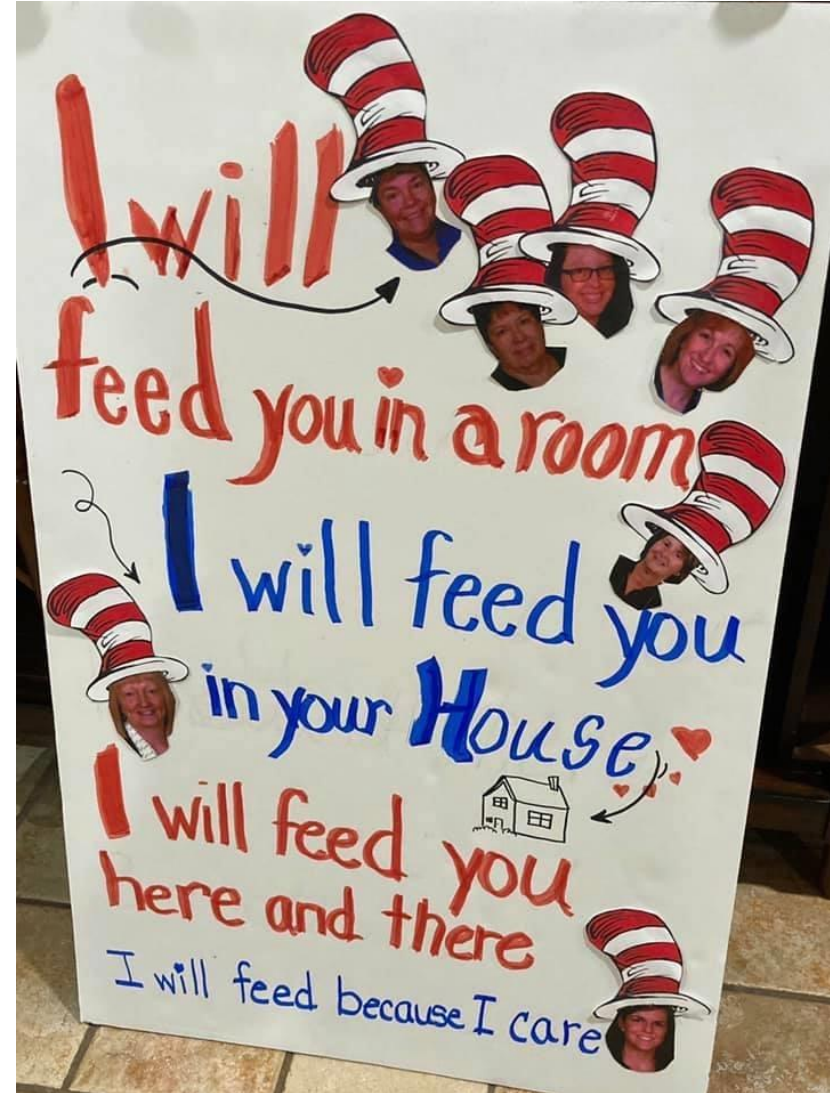
- On Fridays, staff put together a week's worth of food for all virtual students. Boxes include:
 - 2 half gallons of 1% milk (Chocolate/White) or 15 cartons of milk
 - 10 - 4oz frozen juices (act as ice cubes)
 - Fresh fruit (15 servings)
 - Fresh vegetables (15 servings)
 - 20-25 oz Meat/Meat alternate entrees
 - Whole Grains (25-30 ozs)
 - 5 days of snacks
 - 5 - 6 oz frozen juices for snacks (act as ice cubes)



Student Help – A life saver!



CEP allows you to.....



Burke County Website

- [Burke County Public Schools](https://www.burke.k12.ga.us)
- <https://www.burke.k12.ga.us>

Welcome to the School Nutrition Program

"Learning to eat right is just part of the education" process

The School Nutrition Program serves Breakfast, Lunch, Snacks and Supper in all five schools and satellites Breakfast and Lunch to Burke County Academy of Success, the Life Center and Early Head Start.

ALL BURKE COUNTY PUBLIC SCHOOL STUDENTS PARTICIPATE IN THE COMMUNITY ELIGIBILITY PROGRAM

Burke County Public Schools participate county-wide in a program that is intended to encourage students to enjoy wholesome, nutritious meals at school while eliminating paperwork for parents. The program, called the Community Eligibility Provision, or CEP, is funded by the US Department of Agriculture as a means of ensuring students get the food they need to do their best at school. Studies show that when students are hungry, they are often distracted in the classroom, they are absent from school more often and score lower on standardized tests. This new Federally-funded program will allow all students attending Burke County Public Schools to receive breakfast and lunch at school at no cost to the student or their household, and no school meals application is required.

School Nutrition is Feeding during this Emergency School Closure Starting Wednesday, March 19

Meals will be delivered according to the regular bus routes. Contact the Transportation Department for the nearest bus stop to your home. If you are unable to get to a bus stop you can pick up meals at Blakeney Elementary School from 10-12. Students must be present to pick up meals.

The School Nutrition Program is currently applying for a USDA Waiver to get reimbursement for the meals starting Wednesday, March 15 - Wednesday, March 25th when our application with the Summer Food Service Program was approved. We were approved for reimbursement for meals starting March 25, 2020, but actually started serving meals on Wednesday, March 19th the day that Governor closed all Georgia Schools. USDA is given the authority to waive certain provisions and we feel like under this emergency closure this would qualify as one of them. If the public has any questions about this waiver they can contact Donna S. Martin, Director of School Nutrition Programs at 706-554-5393 or email me at dmartin@burke.k12.ga.us



- Welcome to the School Nutrition Program
- Menus
- Nutrient Analysis of Menu Items
- Burke County Free/Reduced Statistics
- Meal Prices
- Allergens in Menus
- Smart Snacks
- Farm to School
- Wellness Policy
- Summer Feeding Program
- Fresh Fruits and Vegetable Program
- Health Inspection Reports
- Civil Rights Complaint Forms
- Special Diets
- Nutrition Education Tools
- Hotlines
- Cookbooks and Magazines
- Documents
- Featured Farmers
- Contact Us
- Weekly Box Recipes
- Preparing and Eating Fresh Fruits and Vegetables
- Enrichment Handouts



Q & A

Please enter questions into the Q&A box.

THANK YOU



Thanks to our partner, Dole, for their support of our work to end childhood hunger.



THANK YOU