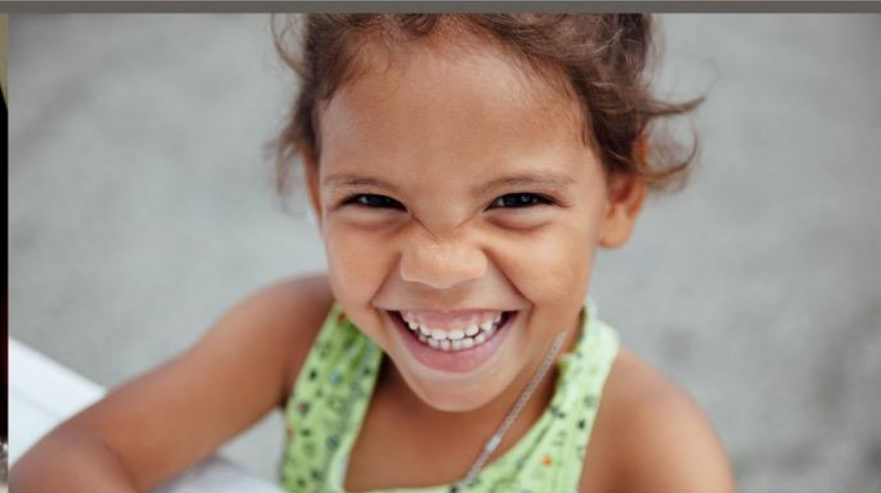




School's Out, Food's In!

Evaluating and Incorporating Feedback Into Your Summer Meals Program

June 9, 2022



HOUSEKEEPING





Today's Agenda

Welcome and introductions

Site-level

- **Eugenie Sellier**, Feeding Alabama (AL)

Community-level

- **Nicole Lowe**, YMCA of Greater Seattle (WA)
- **Angie Swank**, YMCA of Greater Seattle (WA)
- **Hannah Jordan**, United Way of King County (WA)

Kids & Families

- **Constance Moore**, YMCA of Memphis and the Mid-South (TN)

Audience Q&A

Additional Resources



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.





center for BEST
PRACTICES

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

bestpractices.nokidhungry.org



THANK YOU!



Evaluating and Incorporating SITE Feedback into Your Summer Meals Program

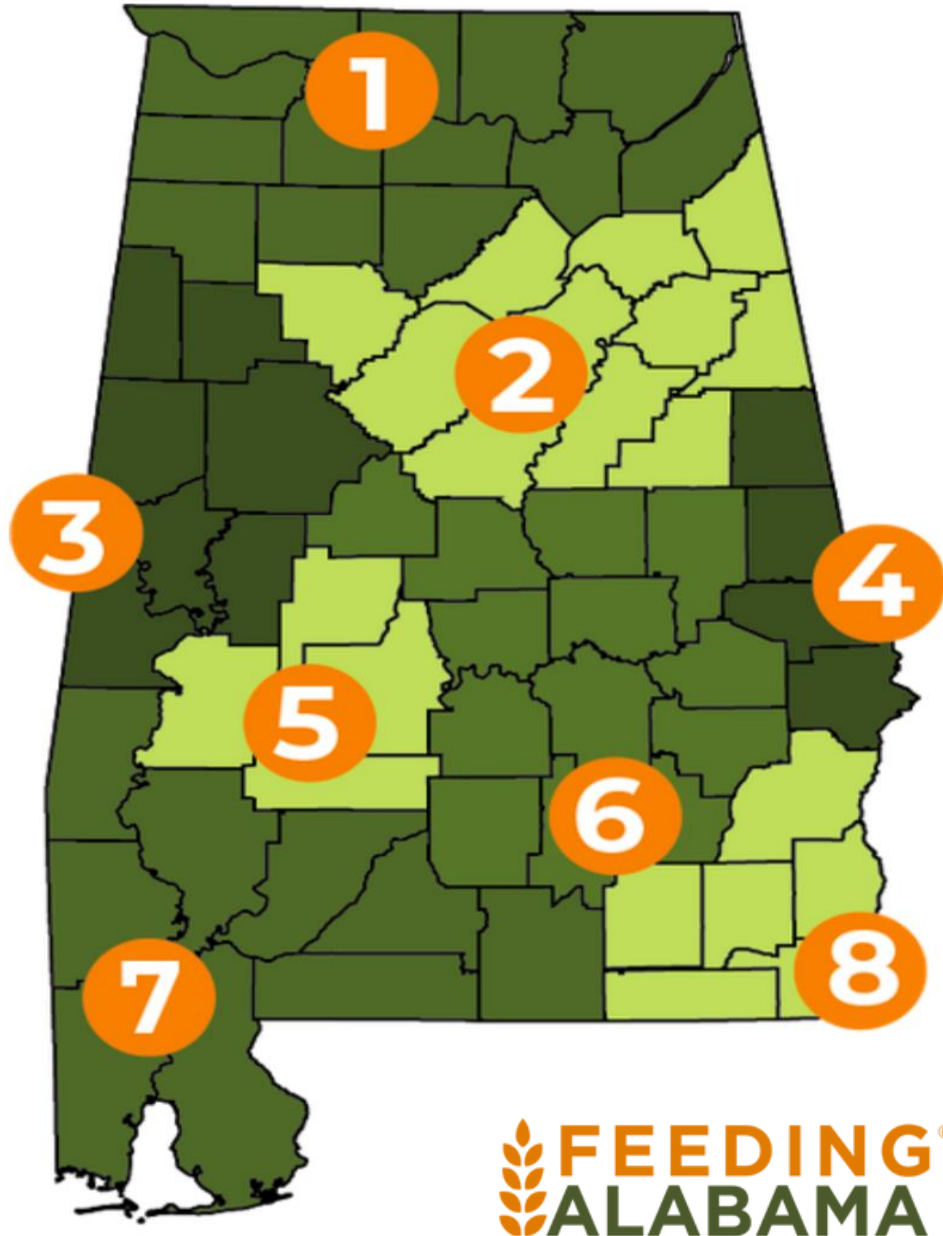
Eugenie Sellier, MPA
Director of Policy & Programs
Feeding Alabama





FEEDING[®] ALABAMA

We work to help align efforts of Alabama's eight food banks to ensure food and funds are serving needs throughout our great state. This includes work with the state agencies, elected officials, and fellow state and national advocacy organizations. FAL assists with policy work in the state legislature and program streamlining with state agencies. The SNAP Working Group has been recognized as a state and national model.



Feeding Alabama works to end hunger by assisting the food bank network in obtaining more food and funds, fostering public awareness of the food banks' mission, and creating partnerships to help alleviate hunger in Alabama.

1. Food Bank of North Alabama
2. Community Food Bank of Central Alabama
3. West Alabama Food Bank
4. Food Bank of East Alabama
5. Selma Area Food Bank
6. Montgomery Area Food Bank
7. Feeding the Gulf Coast
8. Wiregrass Area Food Bank, Inc.

Program Work

- Sponsor of the Summer Feeding Program and is a sponsor of the Afterschool Meals Program.
- At the height of the pandemic, ALFBA served over 19,500 children across 19 counties.
- Has served over 1.1 million meals in program lifetime.
- Operate 40-50 sites across 10 counties for SFSP.



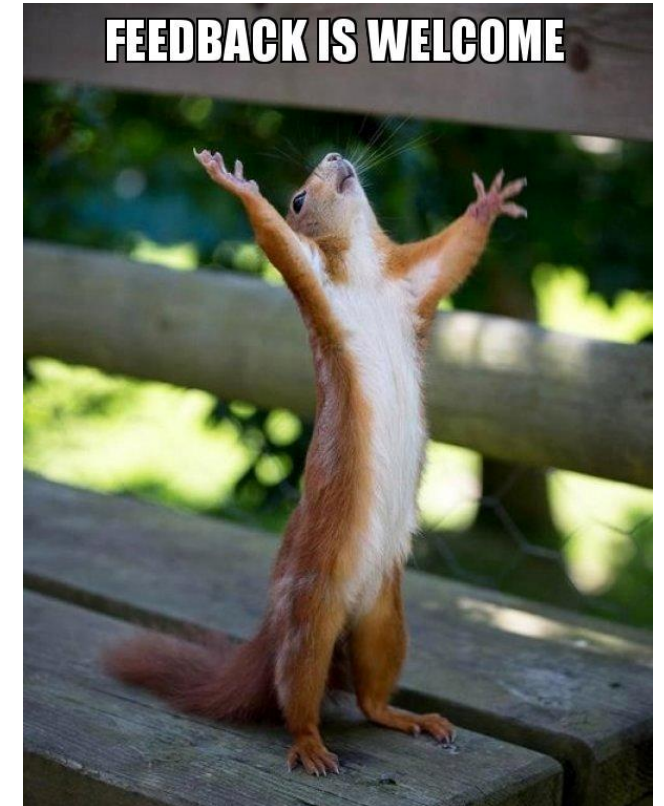
Engaging Sites In Feedback

- **Why?**
 - Value site opinions.
 - Improve program experience, efficiency, and optimize meal service.
 - Build relationships with sites and staff (RETENTION).
 - Collaborative planning and decision making.
 - Continued learning and best practices.



Site Feedback Engagement Techniques

- **Subject Matter of Survey**
 - Brief vs In-depth
 - Topics: Menu, Training, Paperwork, Vendor, Meal Ordering System, Overall Program, Marketing, Outreach, Program Additions, etc.
- **Surveying**
 - Email link.
 - Send paper copies with monitors or interns.
 - Sources: Google Form, JotForm, Survey Monkey.
- **In-Person or Virtual Meeting**
 - Debriefing Summer Meeting
 - Post-Summer Lunch & Learns
 - Focus Groups
 - Facilitator / Mediator / Third Party Contractor



Evaluating & Incorporating Site Feedback

- **Annual participation and distribution data.**
 - Data sharing and motivation
- **Feedback Loops**
- **Incorporating the Feedback and Data**
 - Program growth, best practices, and advocacy.
- **Keep In Mind**
 - Your Audience
 - Timing
 - During program operation.
 - Post program operation.
 - Annual Feedback





THANK YOU

Eugenie Sellier, MPA

Director of Policy & Programs

eugenie@feedingalabama.org





Nicole Lowe

Sr. Director Youth, Family, and
Community Programs
YMCA of Greater Seattle



YMCA OF GREATER SEATTLE- COMMUNITY ASSESSMENT OVERALL PROJECT

- Where it all started
- Focus on this work
- Flexibility and sustainability



Kenmore City Hall Summer Lunch program fun!



YMCA OF GREATER SEATTLE- COMMUNITY ASSESSMENT- DATA COLLECTION

- Racial Equity, Consent, Reciprocity
- Surveys
- Community Conversation



Mobile Community Market



Kent Y Produce Boxes

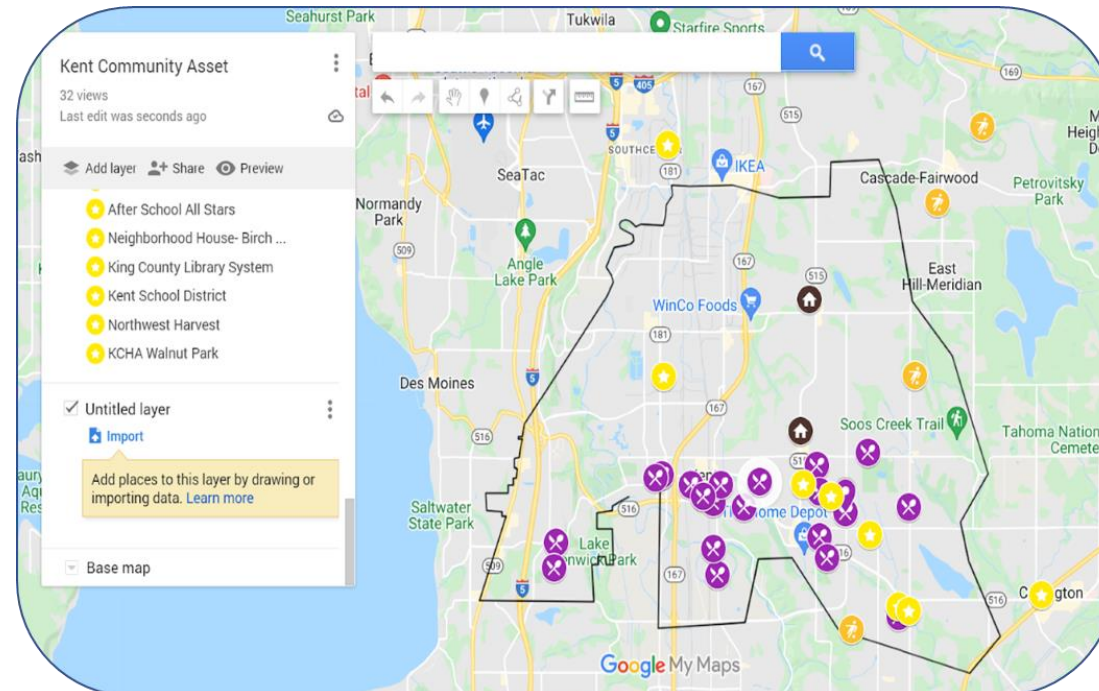
YMCA OF GREATER SEATTLE- COMMUNITY ASSESSMENT- AMERICORPS

- Why I Chose to Join this Project
- Building Relationships with the Community
- The Benefit of this Approach

Free Hot Meal Site - About to Serve!



Kent Food Resource Asset Map





Constance Moore

Compliance Officer
YMCA of Memphis and the Mid-
South





FOR YOUTH DEVELOPMENT®
FOR HEALTHY LIVING
FOR SOCIAL RESPONSIBILITY

EVALUATING & INCORPORATING KID FEEDBACK INTO YOUR SUMMER MEALS

TIPS & PROMISING PRACTICES

June 9, 2022

EVALUATING & INCORPORATING KID FEEDBACK INTO YOUR SUMMER MEALS

ENLIST THE HELP OF SITE SUPERVISORS & VOLUNTEERS



EVALUATING & INCORPORATING FEEDBACK INTO YOUR SUMMER MEALS PROGRAM

KID SURVEY EXAMPLE

SITE NAME: _____

MEAL TYPE: _____

DATE: _____



GREAT



GOOD



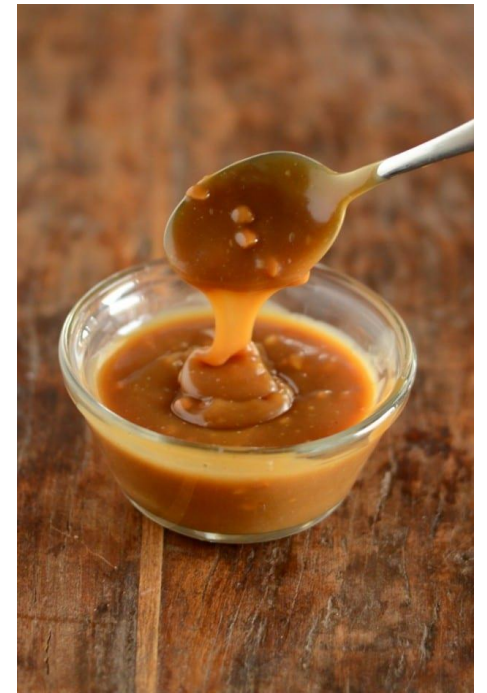
OK



NOT GOOD

TIPS & BEST PRACTICES – KID FEEDBACK

WHAT DO KIDS WANT TO EAT



TIPS & BEST PRACTICES – KID FEEDBACK

GAUGE THEIR REACTION



TIPS & BEST PRACTICES – KID FEEDBACK

LISTEN TO PARENTS ALSO



TIPS & BEST PRACTICES – KID FEEDBACK

SUMMER PROGRAMMING





THANK YOU

Constance Moore
YMCA OF MEMPHIS & THE MIDSOUTH
901 766 7677
constance.moore@ymcamemphis.org



Q&A

New Resource!

Feeding a Crowd – Tips for Congregate Meal Service

Available at: bestpractices.nokidhungry.org

Click “Latest Resources” on the orange navigation bar!



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!

New Resource!

SFSP & SSO Requirements - Comparison Chart of Usual vs. COVID-19 Waiver Operations

Available at: bestpractices.nokidhungry.org

Click “Latest Resources” on the orange navigation bar!

Comparison of Usual Summer Meal Program Provisions vs. Expired Flexibilities Permitted in Response the COVID-19 Pandemic



USDA issued a suite of nationwide waivers in response to the COVID-19 pandemic. **These waivers will not be available for summer 2022 SFSP/SSO operations.** Please follow the link to see the waiver language or review our [nationwide waiver summary chart](#) for the nationwide waivers referenced below. Contact your state agency for more information. This resource was last updated 3/29/2022.

Program	Provision	Usual Program Provisions	Expired COVID-19 Flexibilities
USDA	Waiver Authority	<ul style="list-style-type: none">• Cannot issue nationwide waivers• Cannot approve waiver requests that increase federal costs• Cannot approve waiver requests related to the meal pattern / nutritional quality	<ul style="list-style-type: none">• Allowed to issue nationwide waivers• Allowed to issue or approve waivers that increase federal costs• Allowed to issue waivers from the meal pattern requirements if related to supply chain issues caused by COVID-19
SFSP / SSO	Congregate (Group) Meal Service	Congregate meal service required (children must be served & eat each meal on site in a supervised setting)	<ul style="list-style-type: none">• Non-congregate meal service allowed (waiver COVID-19 #75)• Parent meal pick-up on child's behalf was allowed with verification of eligible child (waiver COVID-19 #76)
	Meals Reimbursed	Per child per day, up to: <ul style="list-style-type: none">• Breakfast + lunch/supper OR• Any one meal + snack *Different for camps and migrant sites	SAME, except <ul style="list-style-type: none">• Sites permitted to serve meals for multiple days at the same time (within usual per child per day limits)
	Days of Operation	<ul style="list-style-type: none">• Allows for weekend service and service up to seven days per week• Allows for service on holidays during summer break or intersession breaks for students attending year-round schools• Service during planned school closures or non-school days during the regular school year (like spring break) is not permitted	<ul style="list-style-type: none">• In Spring 2020 when operators were utilizing SFSP/SSO under the unanticipated school closure provision, service during planned school closures and non-school days was permitted• In School Year 2020-2021, serving meals through SFSP/SSO was permitted on any day regardless of school operating status• In School Year 2021-2022, schools were permitted to serve meals through SSO on school days and during unanticipated closures. Use of SFSP was limited to unanticipated school closures

In Case You Missed It!

Summer Meals 101: Back to Basics & USDA Update

Webinar Recording & Slides

Available at: bestpractices.nokidhungry.org

*Click “Latest Resources” on the
orange navigation bar!*



Additional Resources

[Staffing Up: Strategies for Working Through Labor Shortages and Challenges](#) (resource)

[Tips for Staffing Summer Meals Programs](#) (resource)

[Tips for Navigating Supply Chain Disruptions](#) (resource)

[Materials for Communicating 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)

School's Out, Food's In!

Summer Webinar Series

March 30 @3pm EST – Planning for Summer Meals: Strategies to navigate no-waiver operations

April 13 @1pm EST – Reaching Hard to Reach Communities: Leveraging Innovation and Partnership

May 17 @2pm EST – Promoting Your Summer Meals Program: Strategies and Tips to Promote Your Summer Meals Program

June 9 @3pm EST – Evaluating and Incorporating Feedback into Your Summer Meals Programs: Tips and Promising Practices

July – Thinking 365: Transitioning Your Summer Meals Program to an Afterschool Program through CACFP At-risk



Stay in Touch!

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www.bestpractices.nokidhungry.org/subscribe

Visit the CBP website:

www.bestpractices.nokidhungry.org



THANK YOU

Paige Pokorney, MPH
Program Manager,
Center for Best Practices
ppokorney@strength.org