# Fueling Young Readers: Afterschool Meals at Libraries

March 14, 2019 2:00 PM ET





BESTPRACTICES.NOKIDHUNGRY.ORG





### Housekeeping

- Listen-only mode
- Submit questions and ideas in the "Questions" section of the GoToWebinar menu
  - Questions will be addressed at the end
- Respond to poll questions throughout
- Recording and resources available afterward



### Introductions

#### Carolyn Wait Senior Program Manager, Center for Best Practices No Kid Hungry campaign





No Kid Hungry's work on afterschool meals has been made possible through the generous support of Tyson Foods, Inc.





### Agenda

- Background on No Kid Hungry's Afterschool Work
- Panelist Introduction
- Overview of Panelists' Afterschool Programs
- Moderated Q&A
- Audience Q&A
- Resources to Support Your Work





No Kid Hungry is ending childhood hunger through effective programs that provide kids with the food they need.

No Kid Hungry is a campaign of Share Our Strength, an organization working to end hunger and poverty in the US and abroad.







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



#### **Afterschool Meals at Libraries**





# **Poll Question**





### **Panelist Introductions**





working together, we serve hope<sup>™</sup> FEEDING<sup>™</sup> Amember of AMERICA

Brian Wieher Director of Child & Family Nutrition Operation Food Search

#### Andrea Martinez

Programs Manager Three Square Food Bank Las Vegas-Clark County LIBRARY DISTRICT www.lvccld.org

Erin Collins Youth Services Department Head Whitney Library



# Brian Wieher, SNS, CMP, CCNP

Director of Child & Family Nutrition





#### Summer Food Program

- 2014: sponsored total of 3 libraries
  - Served +/- 4,000 meals
- 2018 we sponsored 15 Libraries
  - STL County 9 libraries
    - Served 10,952 meals
  - STL City 6 libraries
    - Served 5,758 meals

### Afterschool Meals Program

- SY 2017/18: 6 STL County Libraries
  - Began December 2017 with 3 libraries
  - 3 more came on board in March
    - Served 9068 meals
- SY 2018/19:6 STL County Libraries
  - All 6 libraries rolled out of SFSP into CACFP
    - 17,000 meals projected



#### What is a Super Snack?

• Meets all requirements of a CACFP supper

Grain

Fruit

Vegetable

Protein

Milk

- Snack style
- Served directly after school
- Utilize a "share table" to reduce waste



Andrea Martinez, Programs Manager Three Square

# Three Square

- Southern Nevada's only food bank established in 2007!
- CACFP/Kid's Café produces and delivers roughly 9,000 meals to over 200 meal sites every day!!
- 65% of Clark County School District students are enrolled in free or reduced-price meal programs.
- One in Eight Southern Nevadans struggles with hunger.
- Three Square works with a service network of nearly 1,400 community partners, including nonprofit and faith-based organizations, schools, government agencies, and business to reach individuals struggling with hunger.

https://www.threesquare.org/



## Erin Collins

Youth Services Department Head Whitney Library



### The Whitney Library





# **Poll Question**







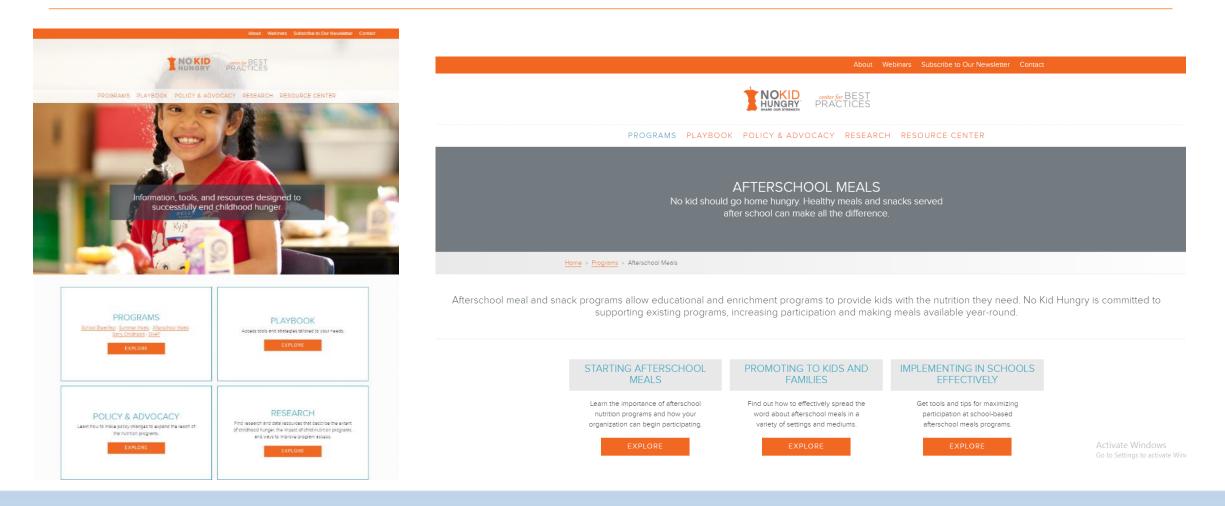
# Panel Q&A







### Resources at bestpractices.nokidhungry.org





#### Fueling Young Readers Year-Round: An Afterschool Meals Case Study



#### FUELING YOUNG READERS YEAR-ROUND

When Erin Collins started working at the Whitney Library in 2011, she noticed something surprising. Rather than briefly dropping by the library to browse and check out books, many kids stayed all day during the summer. Some showed up by themselves in the morning and left by themselves at closing time, well into the evening. The pattern continued during the school year, with some kids arriving directly from school and leaving when the library closed. The library was their safe space while their parents worked, she realized. Even more surprising was the fact that these children never left for lunch or snacks. Occasionally a child would ask the staff for food, leading Collins to assume that many more were silently hungry. Collins was aware that some children and families must struggle with hunger in this transient community - there are several nearby motels advertising weekly and monthly rates - but she felt powerless to help.



Then an opportunity presented itself. Three Square Food Bank, one of the largest non-profit sponsors of afterschool and summer meaks in the Las Vegas area, agreed to provide meaks over the summer. Once the library's board approved of having food in the library, who could get lunch and an afternoon snack at no charge without having to leave the safety of the library (or its air conditioning). A few years later, after Collins became the Youth Services Department Head, the opportunity extended to afterschool meals during the school year. Since the 2016-2017 school year, the Whithey Library has served afterschool meak Mondys to Thursday, Because the Child and Aduit Care Food Program (CACFP) requires sites to offer shruchund affeschool enrichment activities in odel to serve meak hough its AF48.4 Menshool Meat component, the Whitney Library offers lutioning at that time. The Las Vegas-Clark County Library District's condition pays for tutors through non-profit that employs teachers as well as a program that employs college students.



Most kids walk from a nearby elementary and middle school, byta a local high school has a bus top to drog off students right in front of the library. Collins worked to create a teen zone separate from both the children's accion and the read of the library. While many kids come on their own, there are parents present. On an afternoon in early September, a man waked in with his son lo ask if it was true that the library offers free tubring. He looked relieved to hear a yes. Then a mother arrived with three children. When the youngest was asked doub the favorite part of coming to the library, she sculedly replice. The nacket' the tooks."

The Whithey Library works with Three Square to provide tresh lunches during the summer. Three Square brings in a refrigeration unit and provides staff to help serve the meals. During the school year, though, the library's own staff serve shelf-stable meals that Three Square deliverse service in the day. Abhough the bagged meals meet the requirements to be reimbursed as "supper: Through the CACFP, the library the rest of the size of the start of the library to the size of the temperature of the size of the library the library temperature.

#### Download at

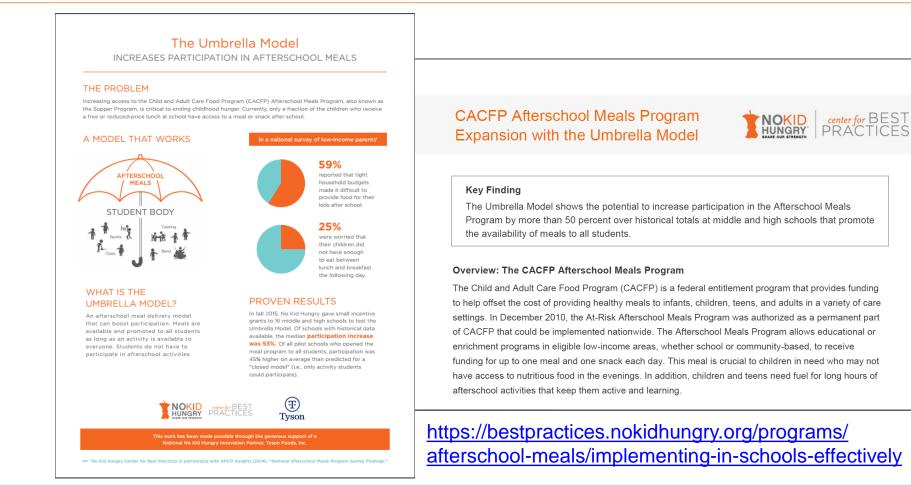
http://bestpractices.nokidhungry.org/programs/afterschool -meals/starting-afterschool-meals#communityafterschool-enrichment-programs

#### Or access directly at

http://bestpractices.nokidhungry.org/resourcecenter/download?id=1e6U7bKNvi4Mc9QDE2WG9y0I4U 3BtZSwo



#### **Umbrella Model**





### Supper in the Classroom

#### INCREASES ACCESS TO CACEP AFTERSCHOOL MEALS

SUPPER IN THE CLASSROOM



The CACEP Afterschool Meals Program allows schools to serve a meal (supper) and/or snack to children as part of an enrichment program. Supper in the Classroom makes this meal a natural extension of the school day, enabling all students to eat and engage in enrichment together in the classroom after the final bell.

- The enrichment could be as simple as reading a book, playing an educational game, or providing homework assistance.
- A supper can be hot or cold, simple or substantial. It just has to have all components: protein, grain, fruit, vegetable, and milk.
- Supper in the Classroom usually relies on packaged or unitized meals, but you can use Offer Versus Serve (OVS) for some or all components



Because one in five children in the U.S. lives in a household struggling with hunger and may not have enough healthy food to grow and learn after school. A quarter of low-income parents worry their kids don't have enough to eat between lunch and breakfast the next day. But for every 100 lunches served to kids in need, less than four afterschool meals are served. Serving Supper in the Classroom is a proven way to reach more students-schools that have tried it report that more kids eat supper than lunch!



- All children who are age 18 or under as of the beginning of the school year can get a meal. Supper in the Classroom is usually done in elementary schools
- All meals are reimbursed at the free rate regardless of children's household income eligibility.

Schools that piloted Supper in the Classroom reported 80 percent of all students ate supper on average. At \$3.39 per supper in reimbursements and commodities, a school with 450 students that achieves 80 percent participation would receive nearly \$220,000 by serving suppers Monday through Friday during a regular school year.

When? · Extended-day or expanded learning time schools

that operate at least one hour longer than required by the state or LEA can serve the afterschool meal as part of the school day. For all other schools, the afterschool meal must

be served after the final bell. With Supper in the Classroom, the meal is served as soon as it rings

Where?

classroom using carts and insulated bags. Students may be dismissed to the cafeteria to pick up a meal before returning to the classroom to eat and do an activity. This works well if you don't

Kev Finding

Staff or student helpers deliver meals to each

have an elevator in the school

#### variety of care settings. In December 2010, the At-Risk Afterschool Meals Program was authorized as a permanent part of the CACFP that could be implemented nationwide. The Afterschool Meals Program allows educational or enrichment programs in eligible low-income areas, whether school or

Overview: The CACFP Afterschool Meals Program

Increasing CACFP Afterschool Meals

with Supper in the Classroom

of 80 percent of all enrolled students.

community-based, to receive funding for up to one meal and one snack each day. This provides fuel for the long hours of afterschool activities that keep children and teens active and learning, and it is especially crucial to children who may not have access to nutritious food in the evenings.

Implementing Supper in the Classroom can lead to higher participation in the CACFP

Afterschool Meals Program. Schools that adopted Supper in the Classroom reached an average

The Child and Adult Care Food Program (CACFP) is a federal entitlement program that provides

funding to help offset the cost of providing healthy meals to infants, children, teens, and adults in a

#### https://bestpractices.nokidhungry.org/programs/ afterschool-meals/implementing-in-schools-effectively





#### PARTNERING FOR SUPPER IN THE CLASSROOM SUCCESS

The question wasn't "if," but "how."

Jim Faggione, Director of School Nutrition Services for Guilford County Schools in North Carolina, felt an obligation to offer afterschool suppers. Nearly two-thirds of Guilford's 72,000 students come from households with incomes low enough to qualify for free or reduced-price school meals. Jim knew that many parents were busy or working second-shift jobs, plus lots of students ate lunch early and left school ravenous. So, the need for good nutrition beyond the school day was there. But Jim was busy managing a team of well over seven hundred school nutrition employees producing eight million lunches and six million breakfasts each year. On top of that, the Child and Adult Care Food Program (CACFP), which funds suppers through its At-Risk Afterschool Meals component, is run by a separate agency from the school meals programs in the state of North Carolina, and it requires a separate application. Jim didn't have the capacity to submit an application, learn the ropes, and oversee a new program.

With more than 35 years of experience and 23 staff members across three offices in North Carolina, Vicki was able and willing to provide the administrative support that Jim needed. In fact, Vicki's expertise and oversight combined with a grant from No Kid Hungry gave Jim the confidence to try something bold: Supper in the Classroom They wouldn't just offer afterschool meals to a small group of students staying for formal after care or enrichment programs. Instead, they would offer a supper to every single student by working with principals and teachers to serve the meal in each classroom in conjunction with an enrichment activity.

#### "Since day one, I've been pleased with how this partnership has allowed me to navigate and grow this program."

- Jim Faggione, Director of School Nutrition Services. Guilford County Schools

Vicki and Jim formalized their agreement, with Child Nutrition Program, Inc. (CNP) taking responsibility for the CACEP paperwork, reporting, training, monitoring, and overall compliance. CNP would work directly with the CACFP state agency and distribute the reimbursement payments. Guilford County School Nutrition Services would handle the meal preparation, distribution, and other day-to-day tasks, billing for the cost of the suppers. This arrangement allowed both Jim and Vicki to play to their strengths. Jim knew how to manage the operations and provide meals to students, and Vicki knew how to manage the CACFP paperwork and other



Fortunately, Jim met Vicki Lipscomb in 2015. Vicki is the founder and president of Child Nutrition Program, Inc., a non-profit sponsoring organization dedicated to supporting child care homes and centers as well as afterschool programs that want to offer meals through the CACFP.

**Guilford County Schools** 

by the Numbers (SY 2017-2018)

SCHOOLS: 126

ELEMENTARY: 69 MIDDLE: 22

HIGH: 28 OTHER: 10

STUDENTS (K-12): 71,928

FREE/REDUCED-PRICE ELIGIBILITY: 65%

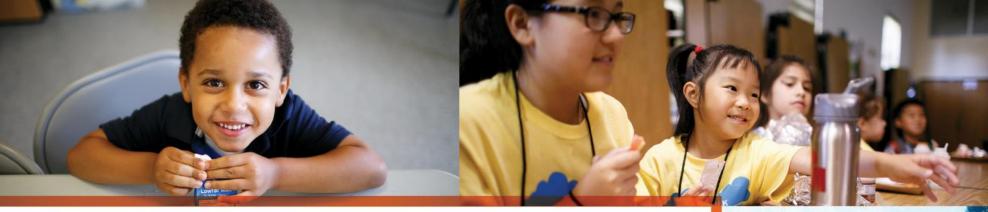




### Webinar Recordings

- Afterschool Meals: A Win-Win-Win for Schools
  - <u>bestpractices.nokidhungry.org/webinars/afterschool-meals-win-win-schools</u>
- Start the School Year Right with Innovative Approaches to Afterschool Meals
  - <u>bestpractices.nokidhungry.org/webinars/start-school-year-right-innovative-approaches-afterschool-meals</u>
- Go Where the Kids Are: Find Success with Supper this School Year
  - <u>bestpractices.nokidhungry.org/webinars/go-where-kids-are-find-success-supper-school-year</u>
- Menu Ideas to Boost Afterschool Meals Participation
  - <u>bestpractices.nokidhungry.org/webinars/menu-ideas-boost-afterschool-meals-participation</u>









### Thank you!

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