AT-RISK AFTER-SCHOOL MEALS
Child and Adult Care Food Program (CACFP)

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July 2015
How can we end childhood hunger in America?

Share Our Strength works to ensure that every child has access to nutritious food where he or she lives, learns and plays.
Rise & Shine Illinois is the public campaign to raise awareness about child nutrition programs in Illinois. This campaign is supported by a partnership of anti-hunger organizations including No Kid Hungry Illinois as well as various hunger relief organizations with a mission to end childhood hunger in Illinois.
**Today’s Agenda**

- Child hunger and after-school meals
- CACFP At-risk program overview
- Eligibility requirements, reimbursements
- Meal service, patterns and production
- Application process
  - Streamlining for SFSP and NSLP
- Getting started!
  - Identifying sponsors, sites and partners
  - Financial tools and resources
  - Grants
- Sponsor Panel and Q&A
CHILD FOOD INSECURITY

- Feeding America Map the Meal Gap 2013
FOOD INSECURITY IN ILLINOIS

- 1,755,180 people food insecure
  - 13.6% - 1 in 7
- 643,040 children food insecure
  - 20.8% - 1 in 5
- 69% eligible for free or reduced-price meals
CHILD NUTRITION PROGRAM PARTICIPATION

Illinois Data 2013-2014

- **School Lunch**: 100 children
- **School Breakfast**: 46 children
- **Summer Meals**: 14 children
- **After-School Meals**: 5 children
**Benefits of After-School Meals**

- Why offer an after-school meals program?
  - Ensures access to a nutritious meal
  - Combats childhood obesity and poor nutrition
  - Increases participation and improves retention rates for after-school programs
  - Reduces risky behavior after-school
  - Allows parents to keep jobs and stretch their budgets
AFTER-SCHOOL MEALS: THE NEED

2013 Share Our Strength Survey

- 25% of parents worry that their children do not have enough to eat between lunch and breakfast the following day

- 59% of parents report they have difficulty providing food after school due to tight household budgets

- 81% of parents expressed interest in having their children participate in free or affordable after-school care programs

- 73% say that would be even more interested in a program if it provided free, healthy food
At-Risk
Afterschool Meals

Child and Adult Care Food Program
August 2015

Illinois State Board of Education
Nutrition and Wellness Programs Division
At-Risk Afterschool Meals

- Child and Adult Care Food Program (CACFP)
  At-Risk After-School Meals
  - Provides reimbursements for snacks and meals served in eligible after-school programs at the free rate!

<table>
<thead>
<tr>
<th>At-Risk Meals</th>
<th>Breakfast</th>
<th>Lunch/Supper</th>
<th>Snack</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$1.66</td>
<td>$3.07</td>
<td>$0.84</td>
</tr>
</tbody>
</table>

- Cash In Lieu of Commodities adds extra 23.75 cents for every meal/lunch served
- Reimbursement rates adjusted every July 1st
At-Risk Afterschool Meals

USDA
Federal Level

ISBE
State Level

Multi-Site Sponsor
- Unaffiliated
  - Unaffiliated Facilities

Multi-Site Sponsor
- Affiliated
  - Affiliated Facilities

Independent Sponsor
- Affiliated, Single-Site
At-Risk Afterschool Meals

- **Types of Sponsors/Facilities**
  - **Public Entity**
    - Public or private non profit schools,
    - Unit of local, municipal, county, tribal or state government
  - **Private-non-profit (w/ 501c3 status)**
  - **For-profit child care centers** *(non-residential)*

- Rec Centers
- Schools
- Park Districts
- Libraries
- Community Centers
- Churches
At-Risk Afterschool Meals

How can you participate?

1) Apply as a new institution sponsor and administer your own program

2) Be managed as a facility under an unaffiliated sponsor organization
At-Risk Afterschool Meals

- Sponsors & Independent Centers:
  - Accept full financial responsibility
  - Complete all paperwork/recordkeeping
  - Conduct site monitoring
  - Train staff at individual sites
  - Report numbers to ISBE
  - Receive Full Reimbursement

[Diagram showing relationships between USDA, ISBE, Unaffiliated Sponsor, Affiliated Sponsor, and Independent Center]
At-Risk Afterschool Meals

2. Working with a Sponsor:
   - Involves a lighter administrative burden
   - Best for small facilities, those with limited administrative capacity
   - Reduced reimbursement

   Meals and snacks provided by an unaffiliated sponsor:
   - Meals are delivered to facility at no charge
   - Site receives no reimbursement
At-Risk Afterschool Meals

- Facilities are responsible for:
  - Daily Attendance Rosters
  - Meal Counts
  - Menus
  - Reporting to the Sponsor Organization

- How To Find a Sponsor:
  - Contact ISBE
  - Contact your local food bank
  - Ask the nutrition services of local school districts
  - Talk to neighboring after-school programs
Eligibility Requirements

At-Risk Afterschool Meals
At-Risk Program Eligibility

- At-Risk Afterschool program sites must be located in attendance area of a public school where at least 50% of enrolled students qualify for free or reduced price meals.

- At-Risk Afterschool Verification Document:

1. Record the address for the At-Risk After-School Snack/Supper Program below.

   Street Address: _________________________________

   City: ___________________________ Zip Code: ___________________________

2. Call the school district office or school; provide the phone number.

3. Name and title of school employee providing the information.

   Employee Name: ___________________________ Title: ___________________________

4. Ask school employee where children would go to school if living at the address above (#1). Record the names and types (elementary, middle, high) of schools given to you by the school employee.

   - Name of School: ___________________________ Street Address: ___________________________ City: ___________________________ State: ___________________________ Zip Code: ___________________________

   - Name of School: ___________________________ Street Address: ___________________________ City: ___________________________ State: ___________________________ Zip Code: ___________________________

   - Name of School: ___________________________ Street Address: ___________________________ City: ___________________________ State: ___________________________ Zip Code: ___________________________
At-Risk Program Eligibility

- Eligible programs/facilities also must:
  - Operate during the school year on weekdays, weekends, holidays, or school vacation days
  - Serve youth aged 18 or younger
  - Meet state and local health and licensing standards
At-Risk Program Eligibility

- Programs must offer regularly scheduled and supervised educational or enrichment activities:

  - Tutoring
  - Homework Help
  - School Clubs
  - Fine Arts
  - Mentoring
  - Athletics (*open to all)
  - Arts & Crafts

* See the USDA Athletic Program Fact Sheet
Meal Service Requirements

At-Risk Afterschool Meals
# At-Risk Meal Service

<table>
<thead>
<tr>
<th>Meal Components &amp; Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fluid</td>
</tr>
<tr>
<td>Milk</td>
</tr>
<tr>
<td>Fruit, Vegetable, or Juice</td>
</tr>
<tr>
<td>Meat or Meat Alternate</td>
</tr>
<tr>
<td>Grains/Breads</td>
</tr>
</tbody>
</table>

**Lunch/Supper:** Serve required portion of all Components, including two or more vegetables and/or fruits

**Snack:** Serve required portion of two (2) different Components
At-Risk Meal Service

- **School Days:** The meal and/or snack must be served after the school day has ended.
- **Non-school Days:** Snacks and meals may be served at any time during the regular school year on days school is not in session:
  - Weekends
  - Holidays
  - Spring or Winter Breaks
- **Summer Break:** At-Risk Programs may not operate during a school’s summer break.
  - Programs in year-round schools may continue to operate during the summer months.
At-Risk Meal Service

- All food items must be served as a complete meal or snack.
  - No food item can be held back to be served later or denied to a student.

- The snack and meal must be eaten while the student is in attendance at the site.
  - If the student takes the food home, his/her meal(s) is not reimbursable.

- Does not matter which meal is served first; the snack or the meal.

- Recommended (but not required) there be at least two hours between the beginning of one meal service and the beginning of the next meal service.
Dietary Guidelines for Americans

- Menu Planning Recommendations:
  - Control of calories
  - Greater variety of fruits and vegetables
  - Make half your grains whole
  - Limit milk choices to non-fat and low-fat – *CACFP requirement
  - Limit foods high in solid fats, added sugars, and sodium

www.cnpp.usda.gov/dietaryguidelines
## Sample Menus

<table>
<thead>
<tr>
<th>Sample Snack Menu</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Carrots &amp; Green Pepper Dippers</strong></td>
<td>Hummus or Bean Dip</td>
<td>Water</td>
</tr>
<tr>
<td><strong>Low-fat Yogurt</strong></td>
<td>Apple Slices</td>
<td></td>
</tr>
<tr>
<td><strong>Sliced Turkey</strong></td>
<td>Whole Wheat Pita</td>
<td></td>
</tr>
<tr>
<td><strong>Low-fat Milk</strong></td>
<td>Granola Bar</td>
<td></td>
</tr>
</tbody>
</table>
### Sample Menu

#### Sample Lunch/Supper Menu

<table>
<thead>
<tr>
<th>Milk</th>
<th>Low-fat Milk</th>
<th>Low-fat Milk</th>
<th>Low-fat Milk</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>M/MA</strong></td>
<td>Ham &amp; Hard Boiled Egg (Chef Salad)</td>
<td>Nut Butter (Sandwich)</td>
<td>Beans and Cheese (Nachos)</td>
</tr>
<tr>
<td><strong>F/V</strong></td>
<td>Romaine Lettuce</td>
<td>Pineapple Chunks</td>
<td>Fresh Orange</td>
</tr>
<tr>
<td><strong>F/V</strong></td>
<td>Tomato Wedges</td>
<td>Mixed Vegetables</td>
<td>Celery Sticks</td>
</tr>
<tr>
<td><strong>G/B</strong></td>
<td>Bread Stick</td>
<td>Whole-Grain Bread</td>
<td>Corn Tortilla Chips</td>
</tr>
<tr>
<td><strong>Other</strong></td>
<td>Ranch Salad Dressing</td>
<td>All-Fruit Jelly</td>
<td>Salsa</td>
</tr>
</tbody>
</table>

**Water**
At-Risk Meal Service

- One snack and/or one meal may be claimed
  - Per-student, per-day
- May NOT charge the facility or student for the food
- Facilities must keep record of adult meals
  - Cannot claim adult meals for reimbursement
- Facilities must document daily attendance in addition to meal counts
- Facilities must compare attendance to meal counts
  - The number of meals served can be less than the number of students in attendance but never more
- Reimbursement may only be claimed when both meal count and attendance records are kept
SFSP to CACFP Comparison

At-Risk Afterschool Meals
At-Risk and SFSP Comparisons

- Eligible Institutions
- Site Eligibility
- Health and Fire Inspections
- Eligible Operation Time
- Age of Participants
- Determination of Reimbursement
- Number of Reimbursable Meals
- Monitoring
At-Risk Afterschool Meals

- Monitoring is required by all multi-site sponsors
  - This self-assessment ensures all facilities are operating according to all CACFP requirements.
  - Each facility must be reviewed at least three times within a fiscal year, with no more than six months between each review.
  - At least two of the three reviews must be unannounced.
  - At least one unannounced review must observe a meal service.

- ISBE Monitoring of Sponsoring organizations and Facilities:
  - ISBE will monitor all institutions once every three years by program and monitor a percentage of sites
Applying to the Program

At-Risk Afterschool Meals
Streamlining for SFAs

- Waived Documentation for School Food Authorities (SFAs)
- **USDA Memo – Streamlining NSLP for CACFP**

Administrative efficiencies for sponsors:
- SFAs are not required to submit a separate CACFP budget; or attend training prior to submitting application;
- SFAs may substitute NSLP meal pattern requirements for CACFP meal pattern requirements; and may use offer versus
SFSP to CACFP Streamlining

- Waived Documentation for Summer Food Service Program (SFSP) sponsors
  - Documentation that proves proper meal service or recordkeeping
  - Management plans unless sponsoring more than one facility
  - Documentation of providing benefits to underserved facilities or participants
  - Confirmation of area eligibility
  - A non-discrimination statement
  - New health and safety inspection permits
  - Documentation of tax-exempt status
SFSP to CACFP Streamlining

- Sponsor Efficiencies
  - Sponsors are not required to attend training prior to submitting a CACFP application
  - Food service staff are not required to attend separate CACFP meal service training
  - Sponsors may follow CACFP monitoring year-round, limiting reviews to three per year
  - Excess funds from SFSP may be used in operation of the afterschool meals program and vice versa

- Refer to the USDA Memo on transitioning SFSP to CACFP At-Risk
How to Apply

- Go to: [www.isbe.net/nutrition](http://www.isbe.net/nutrition)
- Click on “Child and Adult Care Food Program”
- Then, click on “Child Care Institutions”
How to Apply

Nutrition and Wellness Programs

Child Care Institutions

CACFP Administrative Handbook  Frequently Asked Questions  CACFP Mealtime Minutes  New Institutions Wanting to Apply

Annual Financial Report

- What is the Annual Financial Report?
- Annual Financial Report Instructions (9/15)
- Monthly Profit (of Loss) Summary
- AFR Data Collection Spreadsheet (3/15)

Documents That Must Be Displayed

- And Justice for All Poster – Display in a highly visible area
  - And Justice For All Poster – Other Languages
- Building for the Future Brochure – Provide to parents OR display in a highly visible area
  - Spanish
- WIC (Women, Infants and Children) Flyer – Provide to parents OR display in a highly visible area (At-Risk After-School Snack/Sup
How to Apply

- http://isbe.net/nutrition/htmls/cacfp_new.htm

### Nutrition and Wellness Programs

**Child and Adult Care Food Program—New Institutions Wanting to Apply**

Welcome! We encourage you to participate in the Child and Adult Care Food Program (CACFP). Your institution may qualify to serve meals and snacks to the children in your care.

- **Step 1—Basic Program Information** (3/15)
  
  Program requirements must be met before registering for training

- **Step 2—CACFP Training Resources and Workshops**

- **Step 3—Application**

- **Step 4—CACFP Operational Procedures** (6/14)

- **Step 5—Pre-Operational Review Visit Procedures** (6/14)

- **Step 6—Access Web-Based Illinois Nutrition System (WINS) Through IWAS** (6/14)
  
  Completion of Step 6 will occur after receiving application approval.

- **Step 7—Instructions for Submitting Claims** (6/14)
How to Apply

- Develop written menus that follow appropriate meal pattern
- Complete Meal Participation Records (ISBE Form 69-14 for At-Risk After-School Hour Programs)
- Understand how to claim every child’s meals/snacks in the correct category on the Claim for Reimbursement in WINS
- Maintain documentation of a non-profit food service operation
- Conduct training to begin CACFP and then annually thereafter
- Multi-Site sponsors must follow additional responsibilities – review the Fact Sheet for Multi-site Sponsoring Organizations
Resources

At-Risk Afterschool Meals
Resources

- USDA At-Risk Afterschool Meals – CACFP Handbook

Resources

- Fact Sheets for Healthier School Meals:

Recipe for Success

The following strategies may be helpful in controlling costs:

- **Use cycle menus to keep variety in your meals** while simplifying food purchasing and budgeting. Revamp cycle menus to serve less expensive, popular items more often.

- **Serve low-cost beans or other legumes more often** as a meat alternate or vegetable choice. For example, serve a bean and cheese burrito or substitute kidney beans for some of the meat in chili.
Resources

1. Smoothie creations
2. Delicious dippers
3. Caterpillar kabobs
4. Personalized pizzas
5. Fruity peanut butterfly
6. Frosty fruits
7. Bugs on a log
8. Homemade trail mix
9. Potato person
10. Put kids in charge
Resources


- Use the Food Buying Guide to:
  - Buy the right amount of food and the appropriate type of food for your program(s), and
  - Determine the specific contribution each food makes toward the meal pattern requirements
Resources


- Use the handbook to find crediting information for items commonly served in CACFP
Resources

- Team Nutrition Resources: [www.teamnutrition.usda.gov](http://www.teamnutrition.usda.gov)
- FREE nutrition education materials available:
  - Books
  - Recipes
  - Posters
For more information contact:
Illinois State Board of Education
Nutrition and Wellness Programs Division
100 North First Street, W-270
Springfield, IL 62777-0001

Phone: 800/545-7892 or 217/782-2491
Fax: 217/524-6124
Email: cnp@isbe.net – attn: CACFP Staff
Website: www.isbe.net/nutrition
CHILD NUTRITION PROGRAM PARTICIPATION

Illinois Data 2013-2014

- School Lunch: 100 children
- School Breakfast: 46 children
- Summer Meals: 14 children
- After-School Meals: 5 children
## At-risk After-School Meals

<table>
<thead>
<tr>
<th>CACFP At-Risk Claim Data FY12 - FY15(ytd)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
</tr>
<tr>
<td><strong>Sponsor Count</strong></td>
</tr>
<tr>
<td>FY12</td>
</tr>
<tr>
<td>64</td>
</tr>
<tr>
<td><strong>Site Count</strong></td>
</tr>
<tr>
<td>715</td>
</tr>
<tr>
<td><strong>Supper</strong></td>
</tr>
<tr>
<td>3,144,200</td>
</tr>
<tr>
<td><strong>P.M. Snack</strong></td>
</tr>
<tr>
<td>677,846</td>
</tr>
<tr>
<td><strong>Total</strong></td>
</tr>
<tr>
<td>3,822,046</td>
</tr>
<tr>
<td><strong>Average Daily Participation (Q1&amp;2)</strong></td>
</tr>
<tr>
<td>n/a</td>
</tr>
</tbody>
</table>
AT-RISK AFTER-SCHOOL MEALS

At-risk Meal Count FY12 – FY15

- **Supper**
  - FY12
  - FY13
  - FY14
  - FY15 (thru April)

- **P.M. Snack**
  - FY12
  - FY13
  - FY14
  - FY15 (thru April)

- **Total**
  - FY12
  - FY13
  - FY14
  - FY15 (thru April)
INITIAL CONSIDERATIONS

- What resources do you need to get started or expand?
  - Are you eligible?
  - How many meals will you serve daily?
  - Do you have enough staff and equipment?
  - What type of enrichment activities will you offer?
  - Will you prepare your meals on-site or vend?
  - Who will sponsor?
      - If SFSP sponsor, do not have to sponsor CACFP
IDENTIFYING SPONSORS AND RECRUITING SITES

2014 Illinois At-Risk Sponsors – Rise & Shine Illinois website

- Map the gap!
- Connect with current sponsors
PLANNING – IDENTIFYING SITES AND POTENTIAL SPONSORS AND PARTNERS

- Target sites locations = more effective targeted outreach
- FNS Capacity Builder
IDENTIFYING SPONSORS AND VALUABLE COMMUNITY PARTNERS

- Local government agencies, such as parks and recreation agencies, local health departments and neighborhood services

- Kids Cafes, food banks, community kitchens, community action agencies

- Additional non-profits
  - YMCA’s, Boys and Girls Clubs, Police/Athletic Activities Leagues, faith based organizations
IDENTIFYING SPONSORS AND RECRUITING SITES

School Nutrition Departments

- Why are schools well poised to offer meals through CACFP?
  - Nutrition Hub - trusted
  - Systems already in place
  - Boost bottom line – snacks vs. meals
  - Enrichment activities
  - School programs or external programs can benefit (partnership)
  - Streamlined regulations and administration for NSLP
  - Help students succeed out of school!
Similarities and differences between SFSP and CACFP

SUMMER FOOD SERVICE PROGRAM (SFSP)
- Service during the summer months
- No programming required
- Higher reimbursement rates
- Two meal maximum

AT-RISK AFTERSCHOOL MEALS (CACFP)
- Service during the school year after the school day ends
- Educational or enrichment programming required
- Lower reimbursement rates
- Supper and snack

Goals
- Awareness
- Structure
- Meal patterns
- Area eligibility
- Location
- Partners
- Target population
SFSP to CACFP – Year Round Meals

- **Benefits**
  - Continuous flow of reimbursements
  - Additional funds = better food quality, enhanced program
  - Hire year round staff
  - Streamlined application and administration
  - Serve as a stable source of nutrition in the community
IS IT RIGHT FOR YOU?

- **Share Our Strength School Calculator**
  - 1) plug in demographic information, 2) explore different ways to expand meal programs like adding meals to existing afterschool snack programs and serving in the summer months and 3) come out with hard data about costs, number of children served and federal reimbursement dollars. Useful tool for both schools and community organizations to determine how you bottom line will be effected.

### Afterschool Meals & Snacks Program

<table>
<thead>
<tr>
<th>Program</th>
<th>Program Description</th>
<th>How many students will I feed?</th>
<th>How many meals a year will I serve?</th>
<th>What will my cost per meal be?</th>
<th>What will my total costs be?</th>
<th>What Federal Reimbursement Funds will I earn?</th>
<th>What will my annual net total be?</th>
</tr>
</thead>
<tbody>
<tr>
<td>CACFP Meals &amp; Snacks*</td>
<td>Serving both a snack and a meal to students in your afterschool program</td>
<td>70% 88</td>
<td>36,000</td>
<td>$3.00</td>
<td>$54,000.00</td>
<td>$55,147.50</td>
<td>$1,147.50</td>
</tr>
<tr>
<td>CACFP Meals</td>
<td>Serving a meal only to students in your afterschool program</td>
<td>70% 88</td>
<td>15,750</td>
<td>$1.50</td>
<td>$27,000.00</td>
<td>$46,147.50</td>
<td>$19,147.50</td>
</tr>
<tr>
<td>CACFP Snacks*</td>
<td>Serving a snack only to students in your afterschool program (not traditionally utilized with CACFP)</td>
<td>50% 63</td>
<td>11,250</td>
<td>$1.50</td>
<td>$27,000.00</td>
<td>$9,000.00</td>
<td>($18,000.00)</td>
</tr>
</tbody>
</table>
**FINANCIAL CONSIDERATIONS**

### Afterschool Meals & Snacks Program - Resources & Other Information

**How do I choose between serving meals, snacks, or both?**
- Consider providing meals and snacks to your students to maximize the federal reimbursement potential and feed students before they go home. If you only have time for one option, serve a meal as it maximizes reimbursements.

**How can I still make afterschool meals work for my school if no options look viable (net loss)?**
- **Increase participation**: Increasing the amount of students eating afterschool meals is one of the best ways to increase revenues. Encourage participation by:
  - *Marketing Free Meals Afterschool*: While most parents already expressed an interest in afterschool programs, 73% of parents said they would be even more interested in an afterschool program if it provided free healthy food¹
  - *Provide Transportation*: Transportation is one of the greatest barriers to participating in afterschool program for students and parents
  - *Offering Diverse Program Activities*: Parents express the most interest in tutoring, art classes, or non-competitive sports
- **Decrease cost per afterschool meal**: Many schools have creatively reduced afterschool meal costs. Here’s how:
  - *Reduce Labor Costs*: Use volunteers to help with programming
  - *Reduce Food Costs*: Negotiate contracts with food vendors when buying in bulk due to higher participation
  - *Reduce Equipment Costs*: Obtain grants for special equipment (i.e. new carts, fridges) to offset one time start-up costs for serving afterschool meals
  - *Ensure that equipment purchased for afterschool meals can be used for other meal programs, like summer meals and breakfast, spreading the cost across programs.*
- **Get State Aid**: Learn what additional reimbursements your school may be eligible for in the State Resources section.
Program assessment

- Serving meals year-round and through multiple programs

Combined Food Program Analysis

If you have completed more than one meal program within the tool, you can now select which program(s) work best for your school and consider how multiple programs will impact your school and financial viability overall. For example, if one meal program expects net loss, but another program expects a greater net gain, it's recommended that you opt to implement both programs and break even or come out profitable overall. Once you make your selections, your response will be automatically saved and populated as your school's selected program options in the district wide aggregated analysis.

**Select Breakfast Option:**
- Non-Universal
- Universal Free Standard
- Universal Free: Community Eligibility

**Select Afterschool Option:**
- CACFP Meals & Snacks
- CACFP Meals
- CACFP Snacks

**Select Summer Option:**
- Summer Food Service Program
- Seamless Summer Option

<table>
<thead>
<tr>
<th>Program</th>
<th>Students Fed</th>
<th>Annual Number of Meals Served</th>
<th>Total Costs</th>
<th>Federal Reimbursement Funds</th>
<th>Student Revenue</th>
<th>Annual Net Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Non-Universal</td>
<td>50%</td>
<td>300</td>
<td>$108,000.00</td>
<td>$89,235.00</td>
<td>$16,605.00</td>
<td>($2,160.00)</td>
</tr>
<tr>
<td>CACFP Meals &amp; Snacks</td>
<td>90%</td>
<td>113</td>
<td>$83,700.00</td>
<td>$63,112.50</td>
<td>$0.00</td>
<td>($20,587.50)</td>
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<tr>
<td>Summer Food Service Program</td>
<td>80%</td>
<td>104</td>
<td>$27,075.00</td>
<td>$28,951.00</td>
<td>$0.00</td>
<td>$1,876.00</td>
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<tr>
<td>Total</td>
<td></td>
<td>517</td>
<td>$218,775.00</td>
<td>$181,298.50</td>
<td>$16,605.00</td>
<td>($20,871.50)</td>
</tr>
</tbody>
</table>
PROGRAM ASSESSMENT

- **Summer Meals Calculator**
- Excel spreadsheet - best for assessment of non-school sponsors
  - Does not currently account for CACFP, however, adjust the reimbursement rates on the Set Assumptions tab to reflect At-Risk program rates and it will still calculate the proper program budget.
GETTING STARTED!

- Center for Best Practices Summer & After-school Sponsor Resources

Nutrition Program Sponsor Center

Welcome to the No Kid Hungry Sponsor Center!

This site is designed to help organizations sponsoring Summer and Afterschool Meals programs better access tools and best practices for feeding more kids in their community. If you are a school, camp, local government agency or nonprofit organization looking to start a new program or improve your existing program, we encourage you to check out our resources, including:

- New best practices for summer mobile meals programs

Resources

Guides/Toolkits
- NKH Summer Meals Calculator 2015
- Financial Management Presentation
- Schools as Nutrition Hubs

Outreach
- Connecticut Summer Meals Blitz 101 Toolkit
- Afterschool Meal Flyer
- Moving from Afterschool Snack to a Meal: It is easier than you think!

Reports/Case Studies
OUTREACH — CREATING AWARENESS

- Engage community = additional sites = increased participation = ending childhood hunger
- Share Our Strength Outreach Tool-kit

Afterschool Meals Outreach Toolkit

For many low-income families, providing healthy food at the end of the school day adds stress to already limited family budgets.

According to a 2013 survey conducted by Share Our Strength and APCO Insights, low-income families report tight household budgets, which make it difficult to provide nutritious food when school is out. In fact, a quarter of low-income parents surveyed worry that their children do not have enough to eat between school lunch and breakfast the following day. The At-Risk Afterschool Meals Programs connects children with the free healthy food they need in a safe, supervised location. For some kids, this is their best opportunity to access a healthy meal after the school day ends.

This toolkit provides schools, faith-based organizations and community organizations with best practices and template materials for raising awareness about your afterschool meals program to families in your community.

If you have any questions about the Afterschool Meals Outreach Toolkit or would like additional assistance, please contact Jillien Meier at jmeier@strength.org.
COMMUNITY OUTREACH - INCREASING PARTICIPATION AT SITE

- Of the low-income families surveyed, most parents receive community information via:
  - School – 72%
  - Library – 27%
  - Places of worship – 26%
  - Community centers – 22%

- Parents prefer to receive information via:
  - Direct mail – 52%
  - Flyers – 42%
  - Email – 38%
  - Online – 33%

- Food assistance participants prefer to receive information from their local WIC and SNAP offices or food pantries
GRANT OPPORTUNITIES

- **Share Our Strength - No Kid Hungry Illinois At-Risk After-School Grants**
  - Eligible expenses may include, but are not limited to: staff, equipment, promotional materials, transportation, or other expenses that will help you expand the capacity of your current program or start a new program.
  - Up to $2,500 – **NOVEMBER 15 deadline**

- **Summer Food Service Program Grants**
  - Up to $5,000 – **APRIL 1 deadline** *(application not yet open)*
  - SFSP No Kid Hungry grant awardees **may also** apply for and be awarded No Kid Hungry grants for CACFP At-Risk
**Grant Opportunities**

- Center for Best Practices grants page
- Most comprehensive compilation of links to child nutrition grant and partnership opportunities

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**Child Nutrition Program Grant Opportunities**

For organizations operating Child Nutrition Programs, including School Breakfast Program (SBP), Summer Food Service Program (SFSP), and the At-Risk Afterschool Meals Program, a grant can be leveraged to expand organizational capacity, invest in equipment, provide quality programming, and improve meal quality. Supplemetnal funding can play a vital role in program expansion ensuring that every child has the opportunity to receive a free, healthy meal. Below is a compilation of existing grant funding, either directed at site programs and activities, meal programs, organization capacity, and program implementation.

**Please Note:** This list is only a summary and provides a foundation for funding opportunities. Some of the listed grants have not yet released 2014 funding opportunities and some deadlines have already passed. Please check the organization’s website for more information and additional opportunities.

- School Breakfast Programs
- Summer Programming
- Hunger Relief
- Health and Education Services
- Physical Activity
- Services for Women and Children
- Organizational Capacity Building
- Capital Expenditures

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**School Breakfast Programs**

- The School Superintendents Association (AASA)
  - Mini-grants to school districts to increase school breakfast participation through alternative serving methods, specifically Breakfast in the Classroom in elementary schools and/or Grab’N’Go. (e.g. kiosks, vending machines, second chance) in middle and high schools.
  - Applications: September 26, 2014
- Fuel Up to Play 60
ASK A SPONSOR! Q&A’S AND TIPS FROM THE FIELD

Sponsor Panel

• Greater Chicago Food Depository
  • Kelsie Kliner

• Boys and Girls Club of Chicago
  • Brett Haydin

• Illinois State Board of Education
RESOURCES – WEB GENERAL

- Rise & Shine Illinois
  www.riseandshineillinois.org

- No Kid Hungry Illinois
  www.il.nokidhungry.org

- USDA Food and Nutrition Service (FNS)

- Illinois State Board of Education (ISBE)
  http://www.isbe.state.il.us/nutrition/default.htm

- Food and Research Action Center (FRAC)
  http://frac.org

- Share Our Strength (SOS) No Kid Hungry – Center for Best Practices
  http://bestpractices.nokidhungry.org

- After School Alliance
  http://www.afterschoolalliance.org
RESOURCES – HANDBOOKS & CASE STUDIES

- USDA At-Risk Afterschool Meals Handbook

- CACFP At-Risk Afterschool Administrative Handbook for Child Care Centers

- FRAC Afterschool Meals Guide

- USDA At-Risk Afterschool Meals Best Practices, 2011 Final Report

- HungerFree Heartland Afterschool Nutrition Toolkit
RESOURCES – MENU PLANNING

- Healthy School Meals

- Food Buying Guide

- Team Nutrition
  www.teamnutrition.usda.gov

- Choose My Plate
  http://www.choosemyplate.gov/healthy-eating-tips/ten-tips.html

- Hunger Free Colorado Meal Planning Guide

- Illinois Vendor Listing
  http://www.isbe.state.il.us/nutrition/pdf/vendor_listing.pdf
RESOURCES – SPONSOR PLANNING & OUTREACH

- ISBE CACFP Application Instructions
  http://www.isbe.net/nutrition/htmls/daycare_centers.htm

- National CACFP Sponsors Association
  http://www.cacfp.org/index.php/resources/tools-providers-centers/find-a-cacfp-sponsor/

- No Kid Hungry Best Practices – Sponsor Center
  http://bestpractices.nokidhungry.org/nutrition-program-sponsor-center

- No Kid Hungry Best Practices – Outreach Toolkit
  http://bestpractices.nokidhungry.org/afterschool/afterschool-meals-outreach-toolkit

- ISBE Mealtime Minutes Listserv
  http://www.isbe.net/nutrition/htmls/newsletters.htm

- USDA Capacity Builder
  http://www.fns.usda.gov/capacitybuilder

- CACFP-Summertalk
  http://healthymeals.nal.usda.gov/get-connected/cacfp-summertalk
  - Email discussion group intended to enable state and local CACFP and SFSP administrators to share ideas about feeding children year-round and solving day to day problems.
RESOURCES – WEBINARS

- The USDA and FRAC provide PowerPoints and recorded webinars on a number of very valuable topics including offering meals year-round, transitioning from summer to at-risk, housing development case studies, how to engage elected officials, and various examples of best practices and successful program implementation from other states. Sign up for the email lists to participate in upcoming webinars.

  - USDA Webinar Series
  - FRAC Webinar Series

- ISBE CACFP Application Training Webinar Series
  [http://www.isbe.net/nutrition/htmls/workshops.htm](http://www.isbe.net/nutrition/htmls/workshops.htm)
RESOURCES – GRANT OPPORTUNITIES

- SOS No Kid Hungry Best Practices – Child Nutrition Program Grants
  [http://bestpractices.nokidhungry.org/child-nutrition-program-grant-opportunities](http://bestpractices.nokidhungry.org/child-nutrition-program-grant-opportunities)

- Federal Grant Listing
  [www.grants.gov](http://www.grants.gov)
Helping connect hungry students with the meal most critical to their success: Breakfast.

AT-RISK AFTER-SCHOOL MEALS PROGRAM

The At-Risk After-School Meals Program helps students get the nutritious meals they need in a safe, supervised setting. For many kids, this is their only opportunity to access a healthy meal after the school day ends.

Under the Child and Adult Care Food Program (CACEP), the USDA provides reimbursements for snacks and meals served at after-school programs offering enrichment or education activities and that are located in the attendance area of a school where at least 50 percent of children are eligible for free and reduced-price meals.