

School Food Innovator Series

Support for Summer Meals

April 19, 2023

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**CENTER FOR
ECOLITERACY**

**CALIFORNIA FOOD
FOR CALIFORNIA KIDS®**

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Vince Caugin

Executive Director of Nutrition
Services and Warehousing
Natomas Unified School District

Lauren Thomas

Food and Nutrition Services Director
San Miguel Joint Union School District

Scott Berndt

Central Kitchen Manager
Riverside Unified School District



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California Food for California Kids is an initiative of the Center for Ecoliteracy



Agenda

- Welcome
- Policy Update
- Summer Meals Programs & Resources
- Summer Meals Outreach & Promotion
- District Highlights: Summer Meals & Farm to Summer
- Guest Speakers
- Presenter Q+A, Group Discussion
- Resources

Policy Update

2023 State Policy Priorities

In Governor's January Budget:

\$650M - Protect School Meals for All

\$750M - Fund increased state reimbursement \$0.96/meal

Not in Governor's January Budget:

\$600M - Kitchen Infrastructure and Training (KIT)

\$100M - School Food Best Practices Fund

\$1M - School Meals for All Evaluation



2023 School Meals For All coalition



Protecting Progress on School Meals

The Center for Ecoliteracy's California Food for California Kids® initiative builds the capacity and commitment of public school districts to provide all students with fresh, locally-grown school meals. Below, individuals share why continued investments in the 2023 budget are essential to continue building California's system-wide support for school nutrition programs.



"Our state grows the most fruits and vegetables in our country. I'd like to see more fresh California produce in our school meals. My school has a neighboring orchard, yet I receive packaged pineapple at school. It's not local or sustainable. I urge the state to support my school to source more local foods, serve a variety of fruits and vegetables, and reduce packaging waste."

Kristie To, Orange County student



"Budgets are a reflection of values and it is evident that school meals are important. With additional state investments, we can buy better ingredients, provide better meals, and have more funding for staff. We can replace aging equipment and invest in central kitchen equipment to build capacity for speed-scratch cooking."

Vince Caugin, Executive Director of Nutrition Services and Warehousing, Natomas Unified School District



"California has gone above and beyond to invest in system-wide support for school meals. Schools are just getting started with what's possible—local, fresh ingredients, modernized equipment, and skilled staff serving students a healthy, delicious meal. In 2022, 92% of eligible agencies applied for Kitchen Infrastructure and Training funding to improve their facilities and train staff to freshly-prepare school meals. Continuing this system-wide support will protect the progress we've made in nourishing our kids."

**Alexa Norstad, Executive Director,
Center for Ecoliteracy**

Protecting Progress on School Meals



"We need adequate funding to procure, plan, create, train, and serve amazing food at school. Our students deserve to eat healthy and tasty foods, our staff deserve to use real foods and adequate equipment, and our districts deserve school meal programs that benefit the entire system and the whole child."

**Erin Primer, Food & Nutrition Services Director,
San Luis Coastal Unified School District**



"Kitchen Infrastructure and Training funding is essential to provide our staff with the tools they need to serve, educate, and nourish our students. With this funding, Riverside Unified School District can serve our students more fresh, local food. Our Farmers Market Salad Bars expose our youngest students to fresh, colorful, fruits and veggies sourced from local farms."

**Adleit Asi, Director of Nutrition Services,
Riverside Unified School District**



"Kitchen Infrastructure and Training funds maximize our state's school nutrition investments by providing our schools with equipment to prepare and serve fresh produce from local farms. We're just getting started. Now is the time to support our progress."

**Janelle Manzano, Farm to School Specialist,
San Diego Unified School District**



"The Kitchen Infrastructure and Training funds have allowed us to update the menu and replace aging equipment to meet increased participation as a result of School Meals for All. These funds are critical for us to innovate, educate, and train our staff to incorporate sustainable practices. This is a win for our neediest communities and a win for us all."

**Bonnie Christensen, Director of Nutrition Services,
Berkeley Unified School District**

Ways to Get Involved

- Sign on to the 2023 School Meals for All budget letter
- Share your story: How are you using KIT funds in your district? What are the successes of School Meals for All?



AB 1178: Caregiver Meals

Would provide FREE summer meals for caregivers

Why we care:

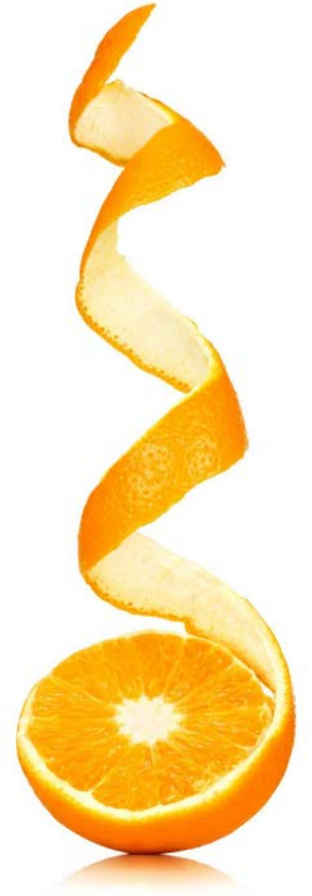
- Increases summer meal participation
- Employs school nutrition workers in the summer
- Encourages kids to eat their fruits and veggies



Summer Meals Programs & Resources

Summer Meals Programs

- Seamless Summer Feeding Option (SSO)
- Summer Food Service Program (SFSP)
- Universal Meals Mandate in Summer
- Expanded Learning Opportunities Program (ELOP)



Resources for Summer Meals Programs

- LunchAssist: [Common Summer Nutrition Programs for California SFAs](#)
- USDA: [Summer Meals Toolkit](#)

Common Summer Nutrition Programs for California SFAs

	UM Mandate in Summer CA Universal Meals (UM) Mandate	SSO Seamless Summer Option	ELOP in Summer Expanded Learning Opportunities Program (ELOP)
Overview	<ul style="list-style-type: none"> Applies to school days that count towards instructional time only (summer school). Provide both breakfast & lunch even for minimum or half-day programs. 	<ul style="list-style-type: none"> Applies to summer & other school breaks more than 10 school operating days in length. 	<ul style="list-style-type: none"> Applies to afterschool & summer school enrichment programs for TK-6th grade only. ELOP is not considered a school day. Snacks/meals must be provided during ELOP, and, if possible, claimed for reimbursement.
Eligibility	<ul style="list-style-type: none"> All K-12 public school districts, county offices of education, & charter schools are eligible to participate in Universal Meals as long as one breakfast and one lunch are offered each school day. 	<ul style="list-style-type: none"> Most of the time, SSO sites must be area eligible: ≥ 50% of students residing in the area are eligible for F/R meals. Closed-enrolled sites do apply/DC. 	<ul style="list-style-type: none"> All LEAs with students in TK-6th grade must offer ELOP. Meals/snacks must be offered during ELOP.
Claiming	<ul style="list-style-type: none"> Meals served on instructional school days are eligible for reimbursement. Meals are claimed in the appropriate eligibility category (unless CEP/P2). Applicable state & federal reimbursement rates are paid first, then additional Universal Meals reimbursement is applied so all meals are reimbursed at the free rate. 	<ul style="list-style-type: none"> For most SSO site types, all students are claimed at the free rate. The reimbursement rate is the same as during the regular school year. 	<ul style="list-style-type: none"> If ELOP is during summer school, claim ELOP meals the same way as summer school meals. If eligible for SSO: <ul style="list-style-type: none"> Operate an SSO open site <u>or</u> Operate an SSO closed-enrolled site *SSO camp sites may also be an option If there are no reimbursable meal options, cater meals and charge ELOP.
# of Meals	<ul style="list-style-type: none"> Two meals: Breakfast & Lunch 	<ul style="list-style-type: none"> Up to two per day: Breakfast & Lunch, Breakfast & Snack, <u>or</u> Lunch & Snack 	<ul style="list-style-type: none"> Meals/snacks must be provided during ELOP.
Menus	<ul style="list-style-type: none"> UM follows the SBP & NSLP meal pattern. 	<ul style="list-style-type: none"> SSO follows the SBP, NSLP, and NSLP Snack meal patterns. 	<ul style="list-style-type: none"> Follow summer school/SSO meal pattern. Catered meals/snacks must follow the CACFP At-Risk Afterschool meal pattern.

Farm to Summer Activities & Events

- Farm to Summer Week: June 19-23, 2023
- Farm to Summer Celebration criteria:
 - Serve at least one local food,
 - Conduct at least one nutrition education activity,
 - And connect what they did with others

“Students can be so inquisitive when they have an opportunity to learn something new in a hands-on activity. F2Summer often allows us the opportunity to do nutrition education in a small group setting, where you can answer student questions and give students the opportunity to truly participate in the activity.” -Michelle Drake at Elk Grove USD



FARM TO SUMMER:

Why Summer Meals Programs are Ripe for Local Foods and Agriculture-Based Activities

SUMMER IS A TIME of agricultural abundance: plump stone fruits hang heavy on trees, juicy melons and tomatoes explode from their vines, beans begin to dry in their pods, and livestock fed on the most nutritious spring grasses produce delicious meat and dairy products. In most areas of the United States, local harvests peak in the warmest months, just as the school year draws to a close. Luckily for local farmers, kids, and their communities, schools and nonprofit Sponsors offering USDA's Summer Meals Programs are capitalizing on the many opportunities that summer brings to serve fresh, local foods and hands-on activities that help children develop healthy habits.

Farm to Summer Benefits Everyone

There are numerous benefits to "bringing the farm" to summer sites:

- Sponsors can increase participation by improving the quality and appeal of meals and keeping kids engaged through fun, hands-on activities.
- Schools can get started with efforts to source locally during the summer months, testing out recipes using local foods and creating menus that kids will love.
- Food service operators that already source locally during the school year can build upon existing programming and contribute to a continuous, year-round farm to school program.
- Regional producers benefit from a reliable outlet for their products during the summer months.
- Kids and teens access fresh, nutritious meals and experiential learning activities at meal sites, staying nourished and active while school is out.

What are the Summer Meals Programs?

USDA's Summer Meals Programs are federally-funded, state-administered programs that include the Summer Food Service Program (SFS), the Seamless Summer Option (SSO), and the National School Lunch Program (NSLP) served during summertime. These programs reimburse schools and nonprofit providers who serve healthy meals to children and teens in income eligible areas at no charge during the summer months when school is not in session.

Sourcing Summer's Harvest

Summer Meals Sponsors can boost participation by improving the quality of meals with fresh products. Local foods span the entire meal tray, from fruits and vegetables to dairy, grains, meat, eggs, and beans. Sponsors can find seasonal products in their freshest state in the summertime through the same sources that schools use to source locally during the school year: direct from farmers, through food hubs, distributors, or food service management companies. But summertime may make the following sources even more accessible:

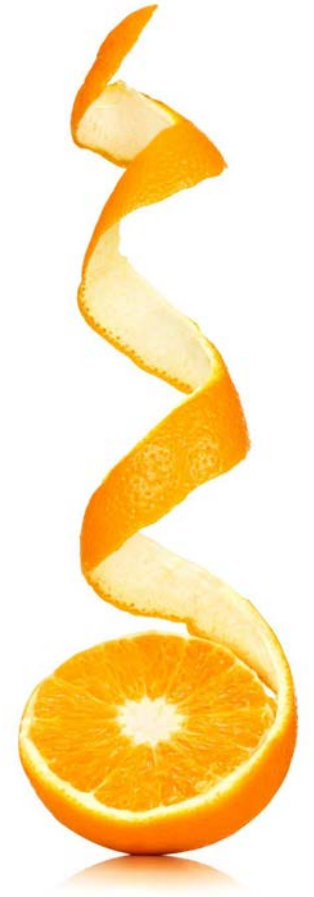
Farm to Summer Enrichment Resources

- *Center for Ecoliteracy*: Farm to Summer Planning Guide
- *USDA*: Farm to Summer How States Can Promote Local Foods and Agriculture-Based Activities
- *Center for Ecoliteracy*: Nourishing Students Enrichment Activities
- *FoodCorps*: Sprout Scouts Activities Handbook
- *No Kid Hungry*: Recipe & Food Skills Handouts to Share Alongside Summer Meals



Outreach and Promotion

- Message
- Medium
- Messenger



Increase Community Awareness

- Outreach materials
- Social media
- Community engagement



Lessons from Alvord Unified School District

- Adding a new site starts off slow
- With marketing and promotion, it builds
- Don't overdo it, start slow, reel it in
- “Any increase in participation each year is progress!”

Eric Holliday, Director of Nutrition Services

District Highlights: Summer Meals & Farm to Summer

Lodi Unified School District



LODI UNIFIED NUTRITION SERVICES

Summer Meals

KICK-OFF COMMUNITY EVENT
IN PARTNERSHIP WITH LODI LIBRARY



This fun, family friendly event is a kickoff celebration of our district wide Summer Meals Program which provides children age 2-18 access to meals during the summer months when school is not in session!

FREE LUNCH:
11:30 - 12:30PM
to kids 2 - 18 years old
part of the LUSD
Summer Meal Program

LOCATION:
Lodi Public Library
201 W. Locust Street,
Lodi, CA 95240

DATE & TIME:
Tuesday, June 7th, 2022
10:00AM - 1:00PM

CITY OF LODI CALIFORNIA PUBLIC LIBRARY



COME JOIN THE FUN!

- Physical Activities
- Gardening Activities
- Medical Screenings
- Farmers Market
- Summer Meal Access
- Free Giveaways
- Resources
- and much more!



Nancy Rostomily, Director of Nutrition Services

Lodi Unified School District



Nancy Rostomily, Director of Nutrition Services

San Luis Coastal Unified School District



Erin Primer, Director of Nutrition Services

San Luis Coastal Unified School District



Erin Primer, Director of Nutrition Services

San Diego Unified School District



**Stay Nourished
All Summer Long**

With Tasty, Freshly Prepared Meals
Monday - Friday, June 17 - August 16

No Cost.
Summer meals at no charge for kids + teens ages 18 and younger.

No registration.
Participation does not require any enrollment or identification.

No questions asked.
There is no income verification or paperwork of any kind.

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Fred Espinosa, Director of Nutrition Services

Guest Speakers

Vince Caugin

Executive Director of Nutrition Services & Warehousing
Natomas Unified School District

Lauren Thomas

Food and Nutrition Services Director
San Miguel Joint Union School District

Farm to Summer

San Miguel Joint Union School District



—KNOW YOUR— FARMER

OCTOBER



- Family farm run by 2nd generation farmer Jacinto Bautista
- Organic & sustainable farming practices
- Farmers Markets: Arroyo Grande SLO, Atascadero, Templeton, Paso Robles, Baywood, Morro Bay, Santa Maria, Lompoc



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- Raspberry Tasting
- Meet the Farmer
- Yogurt popsicles and nutrition education

Scott Berndt

Central Kitchen Manager
Riverside Unified School District

Presenter Q+A
Group Discussion

Center for Ecoliteracy Resources

- [Join the California Food for California Kids Network](#)
- [Farm to Summer Planning Guide](#)
- [Nourishing Students Enrichment Activities](#)
- [How to Plan a Student-Centered Farmer Visit to Your School](#)
- [2023 School Meals for All Organizational Sign-On](#)

Partner Organization Resources

CDFA Office of Farm to Fork:

- [Farm to School Network: Community of Practice #6](#) **tomorrow!**
Thursday April 20, 2023 @ 1:30 p.m. PT

CDE:

- [2023 Summer Meal Service Sites](#)
- [Farm to Summer Celebration Week](#)

Partner Organization Resources

LunchAssist:

- [Common Summer Nutrition Programs in California](#)

No Kid Hungry:

- [School's Out, Food's In: Summer Meals Resources](#)
 - Grant Inquiry Form due April 28

USDA:

- [Farm to Summer Factsheet](#)

Thank you!



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