School Food Innovator Series
Support for Summer Meals

April 19, 2023

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School Food Innovator Series
Support for Summer Meals

April 19, 2023

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

“California has gone beyond 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

“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.”

Adelot Asil, 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

To learn more about the Center for Ecoliteracy’s network of public schools, visit californiafoodforcaliforniakids.org.
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](#)

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### Common Summer Nutrition Programs for California SFAs

<table>
<thead>
<tr>
<th>Overview</th>
<th>UM Mandate in Summer</th>
<th>SSO Seamless Summer Option</th>
<th>ELOP In Summer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Applies to school days that count towards instructional time only (summer school).</td>
<td>Applies to summer &amp; other school breaks more than 10 school-operating days in length.</td>
<td>Applies to after-school &amp; summer school enrichment programs for TK-6th graders only.</td>
<td>ELOP is not considered a school day.</td>
</tr>
</tbody>
</table>

- **Eligibility:**
  - 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 is offered each school day.
  - Most of the time, SSO SLP's must be area eligible. If 50% or students residing in the area are eligible for F/R meals. 
  - Closed-enrolled sites do apply OEC.

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  - Closed-enrolled sites do apply OEC.

- **Eligibility:**
  - All LEAs with students in TK-4th grade must offer ELOP.
  - Meals/snacks must be offered during ELOP.

- **Eligibility:**
  - 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.

- **Eligibility:**
  - If ELOP is during summer school, claim ELOP meals the same way as summer school meals.
  - If eligible for SSO:
    - Operate an SSO open site.
    - Operate an SSO closed-enrolled site.
  - The reimbursement rate is the same as during the regular school year.

### # of Meals

- **UM Mandate in Summer:** Two meals: Breakfast & Lunch.
- **SSO Seamless Summer Option:** Up to five per day: Breakfast & Lunch, Breakfast & Snack, gg Lunch & Snack.
- **ELOP In Summer:** Meals/snacks must be provided during ELOP.

### Menus

- **UM Mandate in Summer:** Um follows the SBP & NSLP meal pattern.
- **SSO Seamless Summer Option:** SSO follows the SLP, NSLP, and NSLP Snack meal pattern.
- **ELOP In Summer:** Follow summer school (SSO) meal pattern.

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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 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

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

Fred Espinosa, Director of Nutrition Services
Guest Speakers
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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

Bautista Family Farms
Arroyo Grande, CA

Beets, snap peas, parsley, cilantro, swiss chard & much more!

www.bautistafamilyfarm.com
@bautistafamilyfarm
• 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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