



Summer Meals Newsletter

MARCH 2016

SPRING IS HERE AND SUMMER IS NEAR
IT IS TIME TO KICK YOUR PLANNING INTO HIGH GEAR

What's New?

UPDATED— The No Kid Hungry Summer Meals Calculator has been updated with 2016 reimbursement rates. Click here to [Download the No Kid Hungry Summer Meals Calculator](#) .

Coming Soon! *Summer Food, Summer Moves*—a fun, hands-on resource kit designed to help summer meal site operators get kids and families excited about healthy eating and physical activity during the summer months. In addition to the *Summer Food, Summer Moves* resource kit, FNS will release a brochure and an infographic that schools and community groups can distribute to parents to increase awareness of the importance of healthy food choices and physical activity during the summer months. Be on the look out for these awesome new resources!



Upcoming USDA and Partner Events

March 3rd, 1:00 pm EST

Food Research, & Action Center (FRAC):
Organizing Community Summits and Kick-off Events

http://org2.salsalabs.com/o/5118/p/salsa/event/common/public/?event_KEY=80765

March 31st, 2:00pm EST

Share Our Strength: Enriching your Summer Meals Programs

<https://bestpractices.nokidhungry.org/events/2016/march/31/enriching-your-summer-meals-programs>

Resources for Sponsors

Serving High Quality Meals in Summer Webcast— This webcast for summer sponsors highlights tips and best practices for serving high quality meals that children enjoy and are nutritious. The webcast includes strategies for working with vendors, incorporating local foods into menus, and utilizing Team Nutrition resources to compliment the nutrition messages taught by serving healthful meals!

<http://www.fns.usda.gov/fns-media>

Mobile Route Maker—This new tool allows Summer meal sponsors, vendors and State agencies to create mobile meal routes using data from the Capacity Builder.

This tool will help a variety of audiences allocate resources efficiently and in a cost effective way.

<http://www.fns.usda.gov/mobile-route-maker>



Proactive Planning- What to do this Month

- Review sites and ensure you are aware of their locations, operational hours, staff, and dates for monitoring.
- Think about how meals will be delivered to the sites and how many will be served.
- Complete preoperational site visits.
- Ensure administrative staff is trained.
- Finish Application/Renewal forms and contract with your food service management company, if applicable.
- Check with your State agency to determine if there are any potential sites lacking sponsors or areas lacking sites and sponsors and consider extending service to those areas.
- Reach out to your local schools, and ask how they are willing to be engaged in Summer Meals this year.
- Begin Kick-Off Event planning with your local community and State agency.

For more information on what you can be doing to prepare for Summer, check out the [Proactive Planning for Sponsors Toolkit](#) page!

http://www.fns.usda.gov/sites/default/files/sfsp/SMT-Proactive_Sponsors.pdf



Choosing Sites for Success!

A well-coordinated site recruitment strategy helps sponsors ensure that children have access to the foods they need to thrive all year round. Successful summer meal sites share common characteristics:

- **IMPACT:** Sites should be located in high-need neighborhoods and communities with large concentrations of children. Sponsors can utilize the Capacity Builder (<http://www.fns.usda.gov/capacitybuilder>) to target areas that would benefit from a summer meal site.
- **ACCESSABILITY:** Sites should be easy to reach by foot, car, and public transit. Sponsors can use the new Mobile Route Maker tool to identify gaps in service in the neediest areas, plan the most efficient monitoring routes, and find routes to local food vendors to create fresh local meals (<http://www.fns.usda.gov/mobile-route-maker>).
- **SAFETY:** Sites located in “trusted” venues, such as schools, places of worship, and libraries, are generally more successful. Sponsors can check out the SFSP Toolkit pages on working with schools and libraries for best practices (<http://www.fns.usda.gov/sites/default/files/sfsp/SMT-Schools.pdf>, <http://www.fns.usda.gov/sites/default/files/sfsp/SMT-Libraries.pdf>).
- **“MEAL-FRIENDLINESS”:** Ideal sites have tables and chairs readily available, kitchens to prepare and clean up meals, large refrigerators to store leftovers, and restrooms for kids and staff to use when needed. Check out the recently updated Nutrition Guide for Sponsors (<http://www.fns.usda.gov/sites/default/files/NutritionGuide.pdf>) for more information!