School Meals and Community Partnerships

Creative Solutions against Food Insecurity
Future of Food Free Webinars

<table>
<thead>
<tr>
<th>Month</th>
<th>Webinar</th>
</tr>
</thead>
<tbody>
<tr>
<td>February</td>
<td>Hungry and Overweight: How is it Possible?-recorded</td>
</tr>
<tr>
<td>March</td>
<td>Contributors and Effects of Food Insecurity: Nutrition and Beyond</td>
</tr>
<tr>
<td>April</td>
<td>School Meals and Community Partnerships: Creative Solutions against Food Insecurity</td>
</tr>
<tr>
<td>May</td>
<td>Point A to Point B: Improving Access to Healthy Foods in Food Banks</td>
</tr>
<tr>
<td>June</td>
<td>A Flavorful Pairing: Nutrition Education in Food Banks</td>
</tr>
<tr>
<td>July</td>
<td>Ready, Set, Go: Unveiling Access to Quality Nutrition Education Resources</td>
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</tbody>
</table>

Register at [www.eatright.org/foundation/kidseatright](http://www.eatright.org/foundation/kidseatright)
Learning Objectives

1. State at least three nutrition requirements for the National School Lunch Program.

2. Describe at least three potential school meal opportunities available to children.

3. Identify one way you can provide support to an organization in your community that helps feed children and families.
Outline

• National School Lunch Program Nutrition Requirements

• School and Community Partnerships

• Kids Eat Right Member Actions & Resources
A Message from the House of Delegates:

“Thank you for participating in this webinar series. The House of Delegates Leadership Team believes food and nutrition insecurity is so important, HOD has decided it will be our sole mega issue for the Spring 2013 Virtual HOD Meeting on May 4-5. It is essential for Academy members to increase awareness of food and nutrition insecurity at local and state levels; and act to support and promote Academy policy and advocacy programs that improve food and nutrition security on the national level. Thank you for taking this step in your personal journey of awareness, action and advocacy.”

Becky Dorner, RD, LD
Speaker of the House of Delegates, Board of Directors, Academy of Nutrition and Dietetics
Today’s Speakers

Donna S. Martin, EdS, RD, LD, SNS
Director School Nutrition Program
Burke County Board of Education

Sheila Kopf, MPH, Masters in Nutrition Sciences
Associate Director of Programs
San Francisco Food Bank
Healthy Hunger-Free Kids Act of 2010 affects the following programs:

- Special Supplemental Nutrition Program for Women, Infants, and Children (WIC)
- National School Lunch Program
- National School Breakfast Program
- Summer Food Service Program
- Child and Adult Care Food Program
Importance of School Lunch

2011-2012 School Year
• 31 million students served lunch
  • 59 % Free
  • 9 % Reduced
  • 33 % Paid

• Cost of the National School Lunch Program
  • $11.1 billion
New Meal Pattern

New Meal Pattern for National School Breakfast and Lunch Programs Effective July 1, 2012

• New Age/Grade Groups

Grades K-5  Grades 6-8  Grades 9-12
Menu Planning Approach

• Food-Based Menu Planning Approach for all age/grade groups
  • National School Lunch Program
    – SY 2012-13
  • National School Breakfast Program
    – SY 2013-14

• Multiple lines must make all required food components available to all students on a weekly basis
5 Food Components

1) Meat/Meat Alternate
2) Fruits
3) Vegetables
4) Grains
5) Milk
## Lunch Meal Pattern

<table>
<thead>
<tr>
<th>Meal Pattern</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Amount of Food Per Week (minimum per day)</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruits (cups)</td>
<td>2.5 (0.5)</td>
<td>2.5 (0.5)</td>
<td>5 (1)</td>
</tr>
<tr>
<td>Vegetables (cups)</td>
<td>3.75 (0.75)</td>
<td>3.75 (0.75)</td>
<td>5 (1)</td>
</tr>
<tr>
<td>Dark green</td>
<td>0.5</td>
<td>0.5</td>
<td>0.5</td>
</tr>
<tr>
<td>Red/Orange</td>
<td>0.75</td>
<td>0.75</td>
<td>1.25</td>
</tr>
<tr>
<td>Beans and peas (legumes)</td>
<td>0.5</td>
<td>0.5</td>
<td>0.5</td>
</tr>
<tr>
<td>Starchy</td>
<td>0.5</td>
<td>0.5</td>
<td>0.5</td>
</tr>
<tr>
<td>Other</td>
<td>0.5</td>
<td>0.5</td>
<td>0.75</td>
</tr>
<tr>
<td>Additional Veg to Reach Total</td>
<td>1</td>
<td>1</td>
<td>1.5</td>
</tr>
<tr>
<td>Grains (oz eq)</td>
<td>8-9 (1)</td>
<td>8-10 (1)</td>
<td>10-12 (2)</td>
</tr>
<tr>
<td>Meats/Meat Alternates (oz eq)</td>
<td>8-10 (1)</td>
<td>9-10 (1)</td>
<td>10-12 (2)</td>
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<tr>
<td>Fluid milk (cups)</td>
<td>5 (1)</td>
<td>5 (1)</td>
<td>5 (1)</td>
</tr>
</tbody>
</table>

**Other Specifications: Daily Amount Based on the Average for a 5-Day Week**

<table>
<thead>
<tr>
<th>Specification</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
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</thead>
<tbody>
<tr>
<td>Min-max calories (kcal)</td>
<td>550-650</td>
<td>600-700</td>
<td>750-850</td>
</tr>
<tr>
<td>Saturated fat (% of total calories)</td>
<td>&lt; 10</td>
<td>&lt; 10</td>
<td>&lt; 10</td>
</tr>
<tr>
<td>Sodium (mg)</td>
<td>≤ 640</td>
<td>≤ 710</td>
<td>≤ 740</td>
</tr>
<tr>
<td>Trans fat</td>
<td>Nutrition label or manufacturer specifications must indicate ZERO grams of trans fat per serving.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## Fruits (Lunch)

<table>
<thead>
<tr>
<th>Lunch Meal Pattern</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meal Pattern</td>
<td>Fruits (cups)</td>
<td>2.5 (0.5)</td>
<td>2.5 (0.5)</td>
</tr>
</tbody>
</table>

Fruits (Lunch)

Fruits are separate component

- Daily serving at lunch

Fresh, frozen without added sugar, canned in juice/light syrup, or dried fruit allowed

- No more than half of fruit offerings may be juice
- 100% juice only
### Vegetables (Lunch)

<table>
<thead>
<tr>
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<tr>
<td>• Dark green</td>
<td>0.5</td>
<td>0.5</td>
<td>0.5</td>
</tr>
<tr>
<td>• Red/Orange</td>
<td>0.75</td>
<td>0.75</td>
<td>1.25</td>
</tr>
<tr>
<td>• Beans/Peas(Legumes)</td>
<td>0.5</td>
<td>0.5</td>
<td>0.5</td>
</tr>
<tr>
<td>• Starchy</td>
<td>0.5</td>
<td>0.5</td>
<td>0.5</td>
</tr>
<tr>
<td>• Other</td>
<td>0.5</td>
<td>0.5</td>
<td>0.75</td>
</tr>
<tr>
<td><strong>Additional Vegetables to Reach Total</strong></td>
<td>1</td>
<td>1</td>
<td>1.5</td>
</tr>
</tbody>
</table>

Vegetables (lunch)

Vegetable subgroups weekly requirements

- **Dark Green** (broccoli, Romaine lettuce, spinach)
- **Red/Orange** (carrots, sweet potatoes, tomatoes)
- **Beans/Peas** (Legumes; kidney beans, lentils, chickpeas)
- **Starchy** (corn, green peas, white potatoes)
- **Other** (onions, green beans, cucumbers)
- **Additional** vegetables to meet 5 cups weekly total
Grains (Lunch)

Weekly maximums have been eliminated until at least SY 2014.


Adapted from: http://www.fns.usda.gov/cnd/Governance/Legislation/dietaryspecs.pdf
Grains (Lunch)

• ≥ Half of all grains offered will be whole grain-rich in first year

• All grains will be whole grain-rich in SY 2014-2015

• Grain-Based Desserts
  • No more than two creditable grain-based desserts allowed at lunch per week
    – To limit solid fats and added sugars
Whole Grain-Rich Foods

USDA working definition

• Product provides ≥ 8 grams whole grains per serving
• Product displays FDA’s whole grain health claim
• Product lists whole grain as primary ingredient (HUSSC criteria)

Mixed dishes with whole grains

• Whole grain must be primary ingredient by weight
Meats/Meat Alternates (Lunch)

Weekly maximums have been eliminated until at least SY 2014.

Adapted from

<table>
<thead>
<tr>
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<td></td>
<td></td>
</tr>
<tr>
<td>Meats/Meat Alternates (oz eq)</td>
<td>8-10 (1)</td>
<td>9-10 (1)</td>
<td>10-12 (2)</td>
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<th>Grades</th>
<th>Grades</th>
<th>Grades</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>K-5</td>
<td>6-8</td>
<td>9-12</td>
</tr>
<tr>
<td>Fluid milk (cups)</td>
<td>5 (1)</td>
<td>5 (1)</td>
<td>5 (1)</td>
</tr>
</tbody>
</table>

Offer at least two different choices

- **Fat-free**
  - Unflavored or flavored
- **Low-fat**
  - Unflavored only
- **Fat-free or low-fat**
  - Lactose-reduced or lactose-free
Four Dietary Specifications

Weekly average requirements

• Calories
• Sodium
• Saturated fat

Daily requirement

• *Trans* fat
The average daily amount for a 5-day school week must fall within the minimum and maximum levels.
## Sodium Limits and Timeline

<table>
<thead>
<tr>
<th></th>
<th></th>
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</thead>
<tbody>
<tr>
<td><strong>Lunch</strong></td>
<td><strong>Lunch</strong></td>
<td><strong>Lunch</strong></td>
</tr>
<tr>
<td>≤1,230mg (K-5)</td>
<td>≤935mg (K-5)</td>
<td>≤640mg (K-5)</td>
</tr>
<tr>
<td>≤1,360mg (6-8)</td>
<td>≤1,035mg (6-8)</td>
<td>≤710mg (6-8)</td>
</tr>
<tr>
<td>≤1,420mg (9-12)</td>
<td>≤1,080mg (9-12)</td>
<td>≤740mg (9-12)</td>
</tr>
<tr>
<td><strong>Breakfast</strong></td>
<td><strong>Breakfast</strong></td>
<td><strong>Breakfast</strong></td>
</tr>
<tr>
<td>≤540mg (K-5)</td>
<td>≤485mg (K-5)</td>
<td>≤430mg (K-5)</td>
</tr>
<tr>
<td>≤600mg (6-8)</td>
<td>≤535mg (6-8)</td>
<td>≤470mg (6-8)</td>
</tr>
<tr>
<td>≤640mg (9-12)</td>
<td>≤570mg (9-12)</td>
<td>≤500mg (9-12)</td>
</tr>
</tbody>
</table>
Saturated Fat

Limit saturated fat

- < 10% of total calories
- Same as current regulatory standard

No total fat standard
# Minnesota Sample Cycle Menu

## Sample Cycle Menu Grades K-5

<table>
<thead>
<tr>
<th>MON 1</th>
<th>TUES 1</th>
<th>WED 1</th>
<th>THURS 1</th>
<th>FRI 1</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEAT/MA</td>
<td>Turkey Corndog&lt;sup&gt;W&lt;/sup&gt;</td>
<td>Sweet &amp; Sour Chicken&lt;sup&gt;R&lt;/sup&gt;</td>
<td>Turkey Sausage</td>
<td>Apple Cider Stew&lt;sup&gt;R&lt;/sup&gt;</td>
</tr>
<tr>
<td>GRAIN</td>
<td>Brown Rice&lt;sup&gt;W&lt;/sup&gt;</td>
<td>French Toast Sticks&lt;sup&gt;R,L&lt;/sup&gt;, 2 oz</td>
<td>Dinner Roll&lt;sup&gt;W&lt;/sup&gt;</td>
<td></td>
</tr>
<tr>
<td>VEG</td>
<td>Corn on the Cob&lt;sup&gt;L&lt;/sup&gt;</td>
<td>Broccoli</td>
<td>Roasted Squash&lt;sup&gt;R,L&lt;/sup&gt;</td>
<td>Romaine Salad&lt;sup&gt;L&lt;/sup&gt;</td>
</tr>
<tr>
<td>VEG</td>
<td>Marinated Black Bean Salad</td>
<td>Carrots</td>
<td>Sliced Cucumbers&lt;sup&gt;L&lt;/sup&gt;</td>
<td>Celery Sticks</td>
</tr>
<tr>
<td>FRUIT</td>
<td>Watermelon Wedges&lt;sup&gt;L&lt;/sup&gt;</td>
<td>Fresh Apple Slices&lt;sup&gt;L&lt;/sup&gt;</td>
<td>Orange Juice</td>
<td>Orange Smiles</td>
</tr>
<tr>
<td>CONDIMENTS</td>
<td>Ketchup, Butter</td>
<td>Ranch, Yogurt Dip</td>
<td>Maple Syrup</td>
<td>Ranch, Butter</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MON 2</th>
<th>TUES 2</th>
<th>WED 2</th>
<th>THURS 2</th>
<th>FRI 2</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEAT/MA</td>
<td>Cheese Pizza&lt;sup&gt;W&lt;/sup&gt;</td>
<td>Hamburger on Bun&lt;sup&gt;W&lt;/sup&gt;</td>
<td>Vegetarian Chili&lt;sup&gt;R&lt;/sup&gt;</td>
<td>Crunchy Chicken Wrap&lt;sup&gt;R,W&lt;/sup&gt;</td>
</tr>
<tr>
<td>GRAIN</td>
<td>Romaine Salad</td>
<td>Lettuce &amp; Tomato</td>
<td>Cornbread</td>
<td></td>
</tr>
<tr>
<td>VEG</td>
<td>Beets ‘n’ Sweets&lt;sup&gt;R,L&lt;/sup&gt;</td>
<td>Fiesta Beans &amp; Rice&lt;sup&gt;R,W&lt;/sup&gt;</td>
<td>Fresh Broccoli</td>
<td>Creamy Coleslaw&lt;sup&gt;L&lt;/sup&gt;</td>
</tr>
<tr>
<td>FRUIT</td>
<td>Juicy Pineapple</td>
<td>Ripe Red Grapes</td>
<td>Applesauce</td>
<td>Orange Smiles</td>
</tr>
<tr>
<td>CONDIMENTS</td>
<td>French dressing</td>
<td>Ketchup, Mayo</td>
<td>Ranch, Butter, Honey</td>
<td>Ketchup</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MON 3</th>
<th>TUES 3</th>
<th>WED 3</th>
<th>THURS 3</th>
<th>FRI 3</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEAT/MA</td>
<td>Chicken Sandwich&lt;sup&gt;W&lt;/sup&gt;</td>
<td>Chicken Gravy</td>
<td>Meatballs</td>
<td>Chicken Salad on Roll&lt;sup&gt;W&lt;/sup&gt;</td>
</tr>
<tr>
<td>GRAIN</td>
<td>Dinner Roll&lt;sup&gt;W&lt;/sup&gt;</td>
<td>Spaghetti &amp; Breadstick&lt;sup&gt;R&lt;/sup&gt;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>VEG</td>
<td>Leafy Spinach&lt;sub&gt;1/2c&lt;/sub&gt;</td>
<td>Mashed Potatoes</td>
<td>Tomato Sauce</td>
<td>Carrot &amp; Jicama Sticks</td>
</tr>
<tr>
<td>VEG</td>
<td>Corn Edamame Salad&lt;sup&gt;R&lt;/sup&gt;</td>
<td>Spring Salad Mix&lt;sup&gt;R&lt;/sup&gt;</td>
<td>Green Beans</td>
<td>Roasted Chickpeas&lt;sub&gt;1/4c&lt;/sub&gt;</td>
</tr>
<tr>
<td>FRUIT</td>
<td>Fresh Strawberries</td>
<td>Crazy Mixed-Up Fruit</td>
<td>Golden Peaches</td>
<td>Fresh Pears</td>
</tr>
<tr>
<td>CONDIMENTS</td>
<td>BBQ Sauce, Ketchup</td>
<td>Butter</td>
<td>Parmesan, Butter</td>
<td>Ranch</td>
</tr>
</tbody>
</table>

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All serving sizes of fruit are 1/2 cup. Serving sizes of grains are 1-2 oz. Condiments are 1-2 Tbsp.

All serving sizes of vegetables are 1/2 cup (1 cup for leafy greens) unless noted in subscript.

All meals include skim or 1% white milk. Nutrient analysis available on the reverse side.

R = Recipe available at www.health.state.mn.us/schools/greattrays under “Menu Planning”

L = Local food available in many regions of Minnesota

W = Whole grain-rich

Colors indicate food groups:
- **Dark Green** = Legumes
- **Red/Orange** = Starchy
- **Legumes** = Starchy
- **Starchy** = Starchy
Community Partnerships
Supper Programs

Healthy Hunger-Free Kids Act of 2010

• Child and Adult Care Food Program (CACFP)
  • aka afterschool at-risk snack program
• Expanded Supper Program to all states
• Areas with at least 50% free reduced
• Children up to 18 years old
CACFP Program

Operates during school year on:

- School days
- Weekends
- Holidays
Supper Programs
Supper Program: Benefits and Reasons for Operating

- Students are hungry after school
- Offering snack just wasn’t enough
- The meal program benefits families
- Offering meals is cost effective
- Meals attract kids to the programs
- The meal helps kids focus and decreases behavioral problems
Supper Meal Pattern

4 components

1. Meat/meat alternate
2. Fruits and vegetables
3. Grains
4. Milk
Summer Feeding Program

USDA Programs

- Summer Food Service Program (SFSP)
- Seamless Summer Feeding Program
School Bus Meals

We serve 3,000 meals a day out of school busses!
We have 15 bus routes and over 100 bus stops.
Sack Meal

Sandwich, fresh fruit, juice and milk.
Other Transportation ideas
Programs:

BackPack Program

Kid’s Cafe

Mobile Pantries
BackPack Programs

Feeding America BackPack Program
BackPack Program

We make sure we have two lunches, and we have two breakfasts. It's not labeled, and they can't see through it.
Typical items found in BackPacks:

- Peanut Butter
- Chicken Noodle soup
- Jelly
- Cup of Noodles
- Macaroni & Cheese
- Snack size Fruit cups
- Spaghettios
- Small boxes of Real fruit
- Tuna fish
- Tuna helper
- Packs of Pudding Cups
- Juice
- Chili
- Protein Bars
- Apples, oranges
- Crackers
- Cereal (sugar-free)
- Powdered Milk
- Complete pancake mix (just add water)
- Rice or Soy Milk
1,500 Kids Cafe Sites
Kids Cafe sites are chosen based on the following criteria:

- percentage of free or reduced subsidized lunch recipients in an area
- proximity to high-need neighborhoods
- availability of after-school enrichment programs
Mobile Pantries – Feeding America

• Direct client distribution
• Dry/refrigerated vehicle
• Extending service into regions
• 129 mobile pantries
• 10 distributions a month
Summary

• **Readily Available Programs**
  - National School Lunch Program
  - National School Breakfast Program
  - Afterschool Snack Program

• **Possible Programs**
  - CACFP Supper Programs
  - CACFP or Seamless Summer Programs
  - Backpack Programs
  - Kid’s Café Programs
  - Mobile Pantries
Overview

I. Hunger in San Francisco and Marin
II. Healthy Children Pantries
III. Morning Snack Program
IV. Afterschool Snack Program
V. Getting Involved
Hunger in San Francisco and Marin

1,081,932* total population

271,000 in need of food assistance

1 in 4 children:
• Lack regular access to the food they need to learn, grow, and have a healthy start in life
• Qualify for free and reduced priced breakfast and lunch
How the Food Bank Works

• We collect millions of pounds of food from growers, packers, processors, manufacturers, the USDA and grocery stores.

• We truck donated food to our warehouse.

• Volunteers sort, repack, and shelve almost 350 tons of food at our warehouse every week.

• We provide food to more than 450 community food partners.

• Visitors to our 230+ neighborhood pantries select food at weekly farmer’s market-style distributions.
Healthy Children Pantry Program

58 Healthy Children Pantries
- 43 Healthy Children Pantries in Public Schools
  - 39 Elementary
  - 4 Middle School

Menu designed for families with children
- Fresh fruits and vegetables
- Dairy
- Beans
- Grains
- Meat
Opening a Healthy Children’s Pantry

• Outreach
• Meet with Principal & Parent Organization
• Application Process
• Identify a pantry coordinator
• Volunteer Training
• Program Coordinator attends first distribution
Successes

- Grassroots effort
- Foster sense of community
- Accessibility for working families
- Healthy food options
- Farmer’s market style
- Groceries for home cooked meals
- Minimal oversight
Challenges

- Parent volunteer participation
- No 501c3 Status
- Closed during summer
- Re-train volunteers at the beginning of each school year
Morning Snack Program

- Provide each child with snack 4x/week
- School district nutrition guidelines
- Usually eaten during or before recess/break
- 35 sites; ~1.3 Million lbs/yr

Sample Menu

- Apples
- Baby Carrots
- Oranges
- String Cheese
Challenges

Storage/refrigeration

Thursday/Friday deliveries

Affordable healthy snacks

School districts
Afternoon Snack Program

Collaboration with SF Department of Children, Youth, and their Families (DCYF)
Afterschool and summer sites that provide child and youth development programming
Food Bank provides nutritious USDA compliant snack to each child, 5 days a week

- Day 1: Milk and Cereal
- Day 2: Carrots and Animal Crackers
- Day 3: Juice and String Cheese
- Day 4: Pretzels and Fresh Fruit
- Day 5: Crackers and Fresh Fruit

On average:
- 1,617 snacks delivered daily
- 325,000 lbs
Hunger in your Community

Map the Meal Gap

What is the local face of hunger? Select below to learn more about food insecurity in the U.S. Also check out our Overall and Child reports, see congressional district data or learn about the data.

Overall Food Insecurity Rates
Child Food Insecurity Rates

Food Insecurity Rates
- 10% and above
- 20% - 29%
- 10% - 19%
- 5% - 9%

Nationwide*
Food insecurity rate: 16.6%
Income bands within food insecure pop.: 59%
Food insecure people: 50,162,000
59% below SNAP threshold of 130% poverty
16% between 130-185% poverty
29% above nutrition pnm threshold of 185% poverty

Additional money required to meet food needs in 2009: $21,286,914,000
Average cost of a meal: $2.54

www.feedingamerica.org/mapthegap
Find your Local Food Bank

www.feedingamerica.org/foodbank
Thank You!

Sheila Kopf
skopf@sffb.org
415-282-1907
Kids Eat Right Toolkits

Healthy Breakfast. Everywhere You Go.
Presentations for elementary, middle, high school students and adults

Healthy Snacking. In a Nutshell.
Presentations for adults, adult athletes, parents, teachers/schools, coaches, elementary students, teens, teen athletes, and worksites

Family Champions. One Change at a Time.
Three interactive parent workshops including cooking activities. Available in English and Spanish!

Presentations for teens and adults

Myth Busters. For Parents.
Presentation for parents

Hunger in Our Community. What We Can Do.
Presentations for adults and teens

Join: Kidseatright.org/volunteer
Promote: Kidseatright.org
Welcome to Kids Eat Right

Take Action to Fight Hunger

Increase the awareness of hunger by educating others about what food insecurity means, how it is affecting families, and how to bridge the gap.

- Advocate for Increasing School Breakfast Participation and Summer Meal Programs »
- Educate Parent Groups about the Magnitude and Causes of Childhood Hunger and Solutions »
- Educate Others about Food Insecurity »
- Volunteer at a Local Food Bank »
- Advocate for Anti-Hunger Solutions »
- Invite Media to Experience Hunger by Virtual Role-playing »
Advocate for Anti-Hunger Solutions

Work with others to end childhood hunger by promoting real solutions for families.

Resources

• Ending Childhood Hunger by 2015: The Essential Strategies for Achieving the President’s Goal
• Make a Difference
  Get involved in the fight to end childhood hunger in your community.
• SNAP to Health Report Released by CSPC’s Health and Medicine Program
• Promote School Breakfast Participation
• Promote Summer Meals Participation
• Hunger in the Classroom: Share Our Strength Teacher Report 2012
• Fighting Obesity and Hunger
• Hungry and Overweight: How is it Possible?
• Farm to School and School Gardens
  U.S. Department of Agriculture Clearinghouse of tools, program examples, and resources for implementing farm-to-school programs.
• Community Supported Agriculture Training Manual
  A thorough resource guide produced by the Michigan-based CSA Farms that explains how to develop a CSA program.
• Common Ground Garden Program—Los Angeles County Cooperative Extension
  Learn more about this program that increases access to fresh fruits and vegetables for lower income and traditionally underrepresented families.
• Cooking with Kids
  Educational materials and curricula that have been applied in schools throughout Mexico, the United States and Canada.
• Let’s Move! Salad Bars to Schools
  Educational modules for schools participating in the Make It Count Project.
Questions?

View recorded webinars and register for future webinars at
www.eatright.org/foundation/kidseatright

This document was developed with an educational grant from the National Dairy Council®
References

Resources

1. Child and Adult Food Care Program
   http://www.fns.usda.gov/cnd/care/Afterschool.htm
2. Feeding America    http://feedingamerica.org/
3. Backpack Program
4. National School Lunch Program
   http://www.fns.usda.gov/cnd/Lunch/default.htm
6. Seamless Summer Feeding Program
   http://www.fns.usda.gov/cnd/Summer/
7. Kids Cafes
8. Mobile Food Pantries