Welcome to the Summer Food Service Program 2020

Food That’s In When School is Out!

You’re Invited!!
2020 SFSP Kick-Off Meetings
February 19 – Cape Girardeau
February 20 – St. Louis
February 27 - Kansas City

Watch your email for registration information.

Welcome to Summer 2020! Thank you to all sponsors who have dedicated their time and energy to helping ensure that children continue to receive nutritious meals when school is not in session.

The SFSP state team is privileged to witness in this newsletter the outstanding achievements and hard work of the following sponsors: Douglass Community Services, Meadow Lane Elementary, Midwest Children’s Burn Camp and The Food Bank for Central & Northeast Missouri.

Please check out our website for sponsor and site supervisor resources and guidance!
https://health.mo.gov/living/wellness/nutrition/foodprograms/sfsp/resources.php

Coming soon: Online Summer Food Service Program Training!
Watch your email for more information.

If your organization would like to be featured next year, see your 2020 SFSP Orientation Manual for details.

See last page of this newsletter for training information.
Congratulations to the 2018 Turnip the Beet award winners!

In May 2019, USDA announced the following awards:

- Children’s Mercy Kids Eat Free Program – Silver Award
- New Heights Community Resource Center – Silver Award
- Saint Louis Public Schools – Silver Award
- Operation Food Search – Bronze Award

We appreciate your dedication to serving healthy summer meals!

SFSP Success Stories

Douglass Community Services

[Image of a little girl pushing a cooler]

*Photo submitted by Stacey Nicholas, Douglass Community Services*

Douglass Community Services, Inc. is a private, not for profit human services agency based in Hannibal, Missouri. Our mission is to help build strong kids, strong families, and a strong community by providing summer meals at over 25 sites throughout the summer. This little girl ate every day at one of our sites. Her mom and a few other moms brought their kids. The little girl insisted on helping each day. In this picture, she wants to help. Instead of pulling the cooler, she is PUSHING it.
Lee’s Summit R-7, Meadow Lane Elementary implemented salad bars in February and carried the concept on through to Summer Feeding. Families that came in loved the concept of the fresh fruit and veggies and the beautiful variety. We are proud of our team at Meadow Lane Elementary. This particular day not only had the salad bar items, it included items for taco "fixins".

Midwest Children’s Burn Camp celebrated our 23rd year of Burn Camp with 62 amazing campers who have survived burn and smoke inhalation injuries. Campers challenged themselves to master new activities, learned the importance of teamwork and friendship, and had a ton of fun. Thank you to SFSP for supporting our mission and being part of our community from year to year!
SFSP Success Stories

The Food Bank for Central and Northeast Missouri

Our Summer Food Party 2019

In partnership with That Pop-Up Restaurant

In the summer of 2019, The Food Bank for Central & Northeast Missouri began searching for new and innovative ways to administer the Summer Food Service Program in Columbia, Missouri that would boost participation, raise the community’s awareness of the program, and reduce food waste. We began a partnership with No Kid Hungry and the Social Innovations Laboratory to pilot the, “That Pop-Up Restaurant (TPUR)” meal service model.

The model
The model as it is written is straightforward. Pop-up restaurants open daily at lunch times in strategic locations where children’s meals are served for free. Adults are also welcome to eat and pay only $5 for their meal. The menu is a choice model where lunch eaters can choose to build their own burrito, rice bowl or salad. There were a variety of fresh protein and produce options to choose from. We also provided the choice of milk or a smoothie with all meals. The smoothie recipe we created was designed in such a way that even if a child chose not to eat a meal, the smoothie alone would be creditable to meet all of the meal pattern requirements. All of our sites operated under the Offer Versus Serve guidelines.

Our variation on the model
The Food Bank put our own spin on the original TPUR model and used a food truck as our Pop-up Restaurant to run a mobile lunch route. We partnered with a local entrepreneur and owner of the Food Party Como catering service and food truck. We also rebranded the model as “Our Summer Food Party” in hopes of giving the lunches the feel of a fun experience for the kids to participate in rather than focusing on the meal service itself.

We set up four different meal sites along our mobile route. Each site served lunches for either 20 or 30 minutes, with time set aside before and after the meal services for activities. Our summer staffers were split into teams; we had two activity teams and a food truck team that “leap-frogged” from site to site.

Our activity teams took care of all set-up, tear-down and engaged with kids at the sites through the activities and surveys we provided daily. Our food truck team stayed at each site only for the time of the meal service. Our chef prepared meals to order inside the food truck while other members of that team took lunch orders, ran prepped meals to the kids, operated the smoothie station, and assisted to oversee any other aspect of the meal service that popped up.

We were lucky enough to have been awarded an AmeriCorp team of 10 members, which we were able to utilize for daily operations and who composed most of the aforementioned team members. We also used full-time food bank staff members as part of the team.

The challenges
Keeping with the scheduled meal service times was one of our biggest challenges with the mobile route model. With the first meal service beginning at 11 a.m. and the last (4th) site beginning at 1:20 p.m., we were very hard pressed to complete one meal service, tear down the service, travel to the next site in Columbia during the lunch hour, and set up at the next site in time. A suggestion to avoid this would be to decrease the amount of sites or utilize an additional food truck. Longer meal times would have also been ideal so that kids coming late into the meal service would not be rushed to order their meals before the food truck needed to leave.

Keeping waste down was another challenge we experienced. Our food truck was equipped with adequate refrigeration and warming bins, at the end of our combined 3-hour meal service (plus the time food was out for prepping before the meal services began); however we were not able to keep unused food as leftovers as we were using time for temperature control.
Our final challenge was low attendance at one of our sites that had previously done very well in terms of daily attendance. We attribute this to: 1) construction being done on a main road leading to this site; 2) a late meal service start time (meal service began at 1:20 at this site); and 3) a previous partner that provided daily transportation of kids to this site was experiencing health issues and not able to provide transportation.

The successes

Our first success with this new model was the improved quality of food offered, increased variety of healthy options offered, and increasing the choices that lunch participants had available to them. Kids were met at each lunch site by an adult that was able to greet them, explain the meal options to them, and take their lunch order. Most of the kids were very pleased with the choices offered and had fun with the opportunity to create different lunches every day. Some of the older kids even made a game of seeing how many different lunch combinations they could come up with on each new day. Many kids were trying new fresh foods that had not been tried before and were often surprised to find a new food they enjoy. It was always great to see their smiling faces when they saw our food truck pulling up!

We were also successful in providing a fun environment with scheduled activities. Activities provided at the sites included Giant Jenga, Giant Connect-4, bean-bag toss games, a giant soccer ball, kick-ball, mini-tether ball, giant parachute games and more.

We posted daily surveys on white boards, and asked participants fun questions like, “What is your favorite summer activity?” and informational questions like, “How did you get here today?” Not only did we gather some good information through these surveys, but this helped our team to foster relationships with the kids coming to our sites, which made them feel welcome and excited to come back the next day.
## 2020 SFSP Sponsor Training Dates

To Register visit our website:  [www.health.mo.gov/sfsp](http://www.health.mo.gov/sfsp)

### SFSP Sponsor Trainings

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<tr>
<th>Location</th>
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<tr>
<td>Branson Public School District Office</td>
<td>March 26</td>
<td>10:00-2:00</td>
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|   1756 Bee Creek Road  
   Branson, MO 65616 | | |
| Cape Girardeau Southeast District Health Office Room 2 | March 12  
March 20  
April 24 | 10:00-2:00 |
|   471 Siemers Drive  
Cape Girardeau, MO 63701 | | |
| Cassville - Mercy Hospital | March 24 | 10:00-2:00 |
|   94 Main St.  
Cassville, MO 65625 | | |
| Jefferson City Dept. of Health & Sr. Services | March 18  
April 9  
April 17  
April 24  
May 1 | 9:00-1:30  
9:00-1:30  
9:00-1:30  
9:00-1:30  
9:00-1:30 |
|   930 Wildwood  
Jefferson City, MO 65109 | | |
| Joplin  
Joplin Public Library | March 19 | 10:00-2:00 |
|   1901 E. 20th Street  
Joplin, MO 64804 | | |

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<tr>
<td>Macon Northeast District Office</td>
<td>May 20</td>
<td>9:00-1:30</td>
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|   1716 Prospect Suite C  
Macon, MO 63552 | | |
| Mountain View SBU Mountain View Campus | March 25 | 10:00-2:00 |
|   209 W. First St.  
Mountain View, MO 65548 | | |
| Springfield The Meyer Center Ozark Room | March 18  
March 18  
April 16  
May 7 | 9:00-1:00  
1:00-4:00  
9:00-1:00  
9:00-1:00 |
|   3545 S. National  
Springfield, MO 65807 | | |
| Northwestern District Health Office | March 16  
April 13  
May 18 | 9:00-1:00  
9:00-1:00  
9:00-1:00 |
|   8800 East 63rd Street  
Raytown, MO 64133 | | |
| St. Louis Eastern District Health Office | March 19  
March 23  
April 3  
April 16  
April 20 | 9:00-1:00  
9:00-1:00  
9:00-1:00  
9:00-1:00  
9:00-1:00 |
|   220 S. Jefferson Ave.  
St. Louis, MO 63103 | | |

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