San Antonio ISDTX CASEChild Nutrition Services Department:CACFP At-Risk Afterschool Meal

Snapshot of San Antonio ISD in 2014-2015

| Students Enrolled in District ¹ | | Campuses in District ¹ | |
|--|--------|-----------------------------------|----------|
| Total Students | 52,904 | Total Campuses | 93 |
| Eligible for Free Meal | 93% | Campuses eligible for CACFP | 88 (95%) |
| Average daily participation in CACFP "At Risk" Supper program | 6,945 | Campuses Serving Supper | 76 (86%) |

The San Antonio ISD Child Nutrition Services Department At-Risk Afterschool Meal Program...

Background. San Antonio ISD is a school district located in Bexar County that serves more than 55,000 students. With many of these students eligible for a free meal through direct certification, the district decided to utilize the Community Eligibility Provision. This provision allows the district to serve both breakfast and lunch at no charge to every student. In addition to a strong breakfast and lunch program, the San Antonio ISD Child Nutrition Services Department has been working to improve access to afterschool meals for students across the district. Currently, the district serves Breakfast in the Classroom at every campus, and serves afterschool meals through the CACFP program at 76 campuses. Now,

Supper at a Glance

- Free Supper Provided to 76 campuses district wide
- Daily Hot Meal
- Average Daily Participation of 6,945
- The At-Risk Afterschool Meal Program is self-sustaining

every student can begin their school day with a healthy breakfast and finish their day with a hot meal.

After School Meal Champion. While visiting an afterschool program at a campus in the district, Senior Executive Director of the Child Nutrition Services Department, Sally Cody, noticed that students were being fed an Afterschool Meal, provided by an outside grant. Cody decided that the district could begin to take on the responsibility of serving meals to the campuses that participated in afterschool programs. Not only would this provide a meal that would meet specific nutritional guidelines, but it would allow every eligible campus an opportunity to serve an afterschool meal rather than just those with a specific program provider. **Getting Started.** San Antonio ISD began their program during the 2012-2013

school year and focused on implementation of the Supper Program at their elementary campuses. The program quickly grew to 70 campuses in the first year, and is

now in 76 campuses and serves nearly 7,000 students daily. In order to efficiently serve every student who wants to participate, the Child Nutrition Services Department allows its staff to work after regular hours to serve during the Afterschool Meal Service. The list of staff wanting to work quickly filled up, so much so, that the district created a Sub-Pool for the Supper Program. Most Cafeteria Managers and staff work at their regular school site, but there are some that transition to a different campus during the Afterschool Meal Service. Staff who volunteer to work are paid for their time, demonstrating this program not only provides opportunities for students, but for cafeteria staff as well.

- 1. NSLP and SBP Meal Data for 9/2013 through 5/2014, Texas Department of Agriculture, Food and Nutrition, 2014.
- 2. The Curious Case of No-Charge School Breakfast. Center for Public Policy Priorities, 2013. Retrieved from http://forabettertexas.org/

Logistics and Sustainability Students in San Antonio ISD who participate in the Supper Program are served a hot meal five days a week. For ease of service, the menu pattern used for the Afterschool Meal Program is the same menu used for the Lunch Program. The students enjoy seeing familiar foods, and the staff enjoys a consistent preparation process. This consistency also plays a vital role when a substitute is used for the afterschool meal service. Rather than having to learn something completely new, the substitute is serving a familiar menu. To ensure quality of the menu, every item is tested for taste and ease of preparation prior to adding it to the menu. While the menu is consistent across all campuses, the service method is tailored to each campus' needs and feasibility. For instance, a campus that has an average of 200 students

Tips for Implementing Your Program

- Determine how many students would participate
- Look at labor costs
- Determine logistics of service
- See it in Action
- Plan, Plan, Plan!!

participating in supper will prepare meals on site, while a campus with an average participation of 15 students will have their meals transported from a nearby site. The participation numbers are analyzed on a consistent basis to ensure program sustainability, and to minimize waste. Every site though, regardless of participation numbers is allowed to participate in the Supper Program, as long as there is a consistent afterschool program. For this piece of CACFP, most San Antonio ISD campuses work closely with an outside partner for afterschool care, while some choose to keep their program in house.

Application Process One of the most difficult pieces of serving an afterschool meal through CACFP is actually one of the first steps you must take: applying for CACFP Approval. When San Antonio ISD first applied for approval, the program was new, and everyone was learning as they went along. This made the process daunting, but still doable. Now, in addition to the streamlining of the application process, all regional Education Service Centers are trained to assist districts with their application. The service center's knowledge can be a very useful tool throughout the application process.

Program Cost Currently the CACFP At-Risk Afterschool Meal Program is self-sustaining in San Antonio ISD. This is due to the constant oversight by the Child Nutrition Services Department. The department keeps an open line of communication with the Cafeteria Managers and Staff who operate the Supper Program on a daily basis. The Child Nutrition Services Department says one key to a self-sustaining program is to maintain student participation.

Supper vs. Snack When San Antonio ISD decided to implement a supper program, they also had to decide what to do with their current Snack Program. Rather than do away with the Snack Program, the Nutrition Department decided to keep both! Now students at participating schools have the opportunity to receive both a healthy meal and snack before heading home.

For More Information about San Antonio ISD's Afterschool Program, please contact: Sally Cody, M.S., R.D., L.D. Senior Executive Director, Child Nutrition Services Department Phone: 210.554.2290 To learn more about the district, visit San Antonio ISD's website at : http://www.saisd.net/dept/foodnutrition/

CHILDREN AT RISK is a research and advocacy organization promoting the wellbeing of children in Texas. We are reaching out to school districts across the state encouraging and supporting their participation in the CACFP "AT RISK" supper program. As part of our outreach efforts, we are developing a series of case studies featuring the best practices of school districts already implementing the "At Risk" supper program. These case studies will serve as a reference and guide for districts expanding their meal programs.



CONTACT: Jenny Eyer, Assistant Director, Health and Nutrition 214.599.0072 or jeyer@childrenatrisk.org