

**PROVIDING
DELICIOUS,
NUTRITIOUS
MEALS TO
CHILDREN
DURING THE
MONTHS
WHEN
SCHOOL IS
NOT IN
SESSION.**

CONTACT US

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FIND A SITE NEAR YOU

- Use the USDA Meals for Kids Site Finder to find a summer feeding site near you. Visit www.fns.usda.gov/meals4kids
- Use the No Kid Hungry text line to find a summer site near you. Text "FOOD" to 877-877 or "COMIDA" for Spanish.

This institution is an equal opportunity provider.



SUMMER FEEDING IN TENNESSEE



**SEAMLESS SUMMER
OPTION
&
SUMMER FOOD
SERVICE PROGRAM**

BECOME A SPONSOR

WHO CAN BE A SPONSOR?

School food authorities that participate in the National School Lunch Program or School Breakfast Program may serve as a program sponsor for both school and non-school feeding sites through SSO or SFSP; community partners and agencies may serve as program sponsors for SFSP.

ARE YOU ELIGIBLE TO BECOME A SUMMER FEEDING SPONSOR OR SITE?

Sponsors must demonstrate financial viability, accountability and administrative capability. Contact the School Nutrition Program or Community and Social Services for more info!

WHAT DOES A SPONSOR DO?

- Attends required trainings;
- Recruits sites and completes the application process;
- Hires, trains, and supervises staff and volunteers;
- Write menus, and sets up point of service systems;
- Arranges for meals to be prepared and/or delivered;
- Advertises to students, parents, and the public;
- Plans, organizes, and hosts summer kick-off and promotional spike events (optional);
- Prepares claims for reimbursement;
- Monitors sites during operation for compliance with meal counting, claiming, menu planning, food safety requirements, and production records.

KIDS STILL NEED GOOD FOOD, EVEN WHEN SCHOOL IS OUT.

The Tennessee Department of Education, School Nutrition Program administers the Seamless Summer Option (SSO) and the Tennessee Department of Human Services, Community and Social Services administers the Summer Food Service Program (SFSP).

These programs enable schools and community organizations to offer nutritious meals to children in low-income areas during the months when school is not in session. SSO and SFSP are administered at the federal level by the Food and Nutrition Service (FNS), an agency of the USDA. FNS decides overall program policy and publishes regulations and payment rates. The state agencies provide oversight by approving sponsor applications, monitoring operations, and processing program payments.

SSO and SFSP are available May–September and provide summer meals for free to all children 18 years and younger.

DID YOU KNOW?



**During summer 2020,
5,899,110 meals were served
by the SSO program
across the state of Tennessee.**

SUMMER FEEDING SITES

SITE TYPES

Sites may be at school or non-school facilities, including buildings, parks, mobile sites, and other community locations. Site eligibility is determined in the following manner:

- **Open sites:** All children eat free in communities where at least 50% of the children are eligible for free/reduced price school meals.
- **Restricted open sites:** These are sites that meet the open site criteria, explained above, but are restricted for safety, control, or security reasons.
- **Closed enrolled sites:** At least 50% of enrolled children must be eligible for free or reduced price school meals. Eligibility cannot be determined using data from a nearby school attendance area or other area data.
- **Migrant sites:** These sites serve children of migrant families.
- **Camps:** These can be residential or non-residential camps and must offer regularly scheduled food service as part of an organized program for enrolled children.

RESPONSIBILITIES OF A SITE SUPERVISOR

If you supervise a site, you will:

- Oversee the physical location where summer meals are served
- Attend your sponsor's training,
- Supervise meal service at your site,
- Manage staff and volunteers,
- Distribute meals by following appropriate SSO or SFSP guidelines,
- Keep daily records of meals served,
- Store food appropriately,
- Keep the site clean and sanitary, and
- Help your sponsor promote the program in the community.