



WELCOME

Child And Adult Care Food Program

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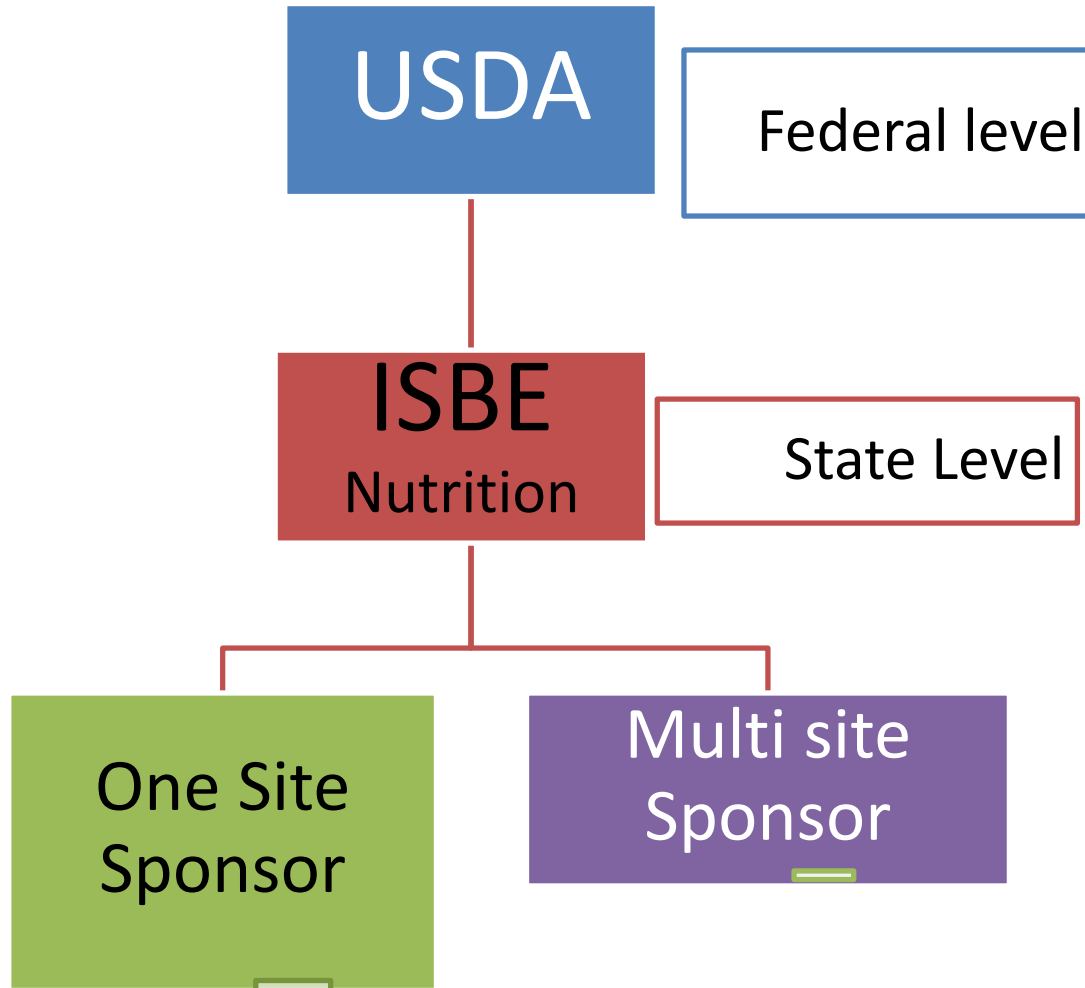


Agenda

- Overview of CACFP (Child and Adult Care Food Program)
 - Hierarchy
 - Participants/Sponsors
- Eligibility Requirements
- Meal Service Requirements
- Record Keeping
- Streamlined Process



Child and Adult Care Food Program





CACFP Participants

Rec
Centers

Schools

Park
Districts

Libraries

Community
Centers

Churches

Eligibility Requirements

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PRE-SCHOOL



USDA



- Site Requirements
 - Operating Days
 - Child Eligibility
- Meal Reimbursement Rate

Eligibility Requirements

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AT-RISK AFTERSCHOOL



At-Risk Program Area Eligibility

- At-Risk Afterschool program sites must be located in attendance area of a public school where at least 50% of enrolled students qualify for free or reduced price meals. – valid for 5 years
 - At-Risk Afterschool Verification Document:

1. Record the address for the At-Risk After-School Snack/Supper Program below.

Street Address: _____

City: _____ Zip Code: _____

2. Call the school district office or school; provide the phone number. _____

3. Name and title of school employee providing the information.

Employee Name: _____ Title: _____

4. Ask school employee where children would go to school if living at the address above (#1).
Record the names and types (elementary, middle, high) of schools given to you by the school employee.

<input type="checkbox"/>	_____	_____	_____	_____	_____
	Name of School	Street Address	City	State	Zip Code
<input type="checkbox"/>	_____	_____	_____	_____	_____
	Name of School	Street Address	City	State	Zip Code
<input type="checkbox"/>	_____	_____	_____	_____	_____
	Name of School	Street Address	City	State	Zip Code



At-Risk Program Eligibility

Programs must offer regularly scheduled and supervised educational or enrichment activities

Tutoring

School Clubs

Fine Arts

Homework
Help

Mentoring

Athletics (open
to all)

Arts and crafts



USDA



- Site Requirements
 - Operating Days
 - Child Eligibility
 - Time Restrictions
- Meal Reimbursement Rate

Meal Service Requirements

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PRE-SCHOOL MEALS



Meal Components & Requirements

Milk	Fruit	Vegetable	Meat or Meat Alternate	Grains/ Breads
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Breakfast : Select all 3 components (Milk, Vegetables/fruits or both and Grains) for a reimbursable meal.

Lunch/Supper: Must serve all five components for a reimbursable meal.

Snack: required portion of two (2) different Components



Preschool and Older Grade Group Meal Pattern Requirements: Comparison Chart

Meal Pattern Requirement	Preschool Meal Pattern (1 through 4 year olds)	Older Grade Group Meal Patterns
Milk Fat Content	<ul style="list-style-type: none"> • 1 year olds: whole milk • 2-4 year olds: low-fat or fat-free milk 	Must be low-fat or fat-free
Flavored Milk	Not allowed	Allowed ; must be fat-free (exemptions provided for school year 2017-2018)
Non-dairy beverages	Allowed; must be nutritionally equivalent to cow's milk per 210.10(d)(3)	Allowed; must be nutritionally equivalent to cow's milk per 210.10(d)(3)
Vegetables & Fruit Components	<ul style="list-style-type: none"> • Vegetables and fruit are one component at breakfast • Vegetables and fruits are two separate components at lunch and afterschool snack 	<ul style="list-style-type: none"> • Only the fruit component is required at breakfast; vegetables may be offered in place of fruits as long as 2 cups per week of under consumed vegetables (dark green, red/orange, beans and peas, or other vegetables) are included on the weekly breakfast menu • Vegetables and fruits are two separate components at lunch • Vegetables and fruit are one component at afterschool snack



Preschool and Older Grade Group Meal Pattern Requirements: Comparison Chart

Meal Pattern Requirement	Preschool Meal Pattern (1 through 4 year olds)	Older Grade Group Meal Patterns
Vegetables & Fruit Juice Limit	Yes; may count towards the entire vegetable and fruit component no more than once per day	Yes; may count towards no more than half of the vegetables or fruits offered over the week
Whole grain-rich requirement	Yes; must serve at least one whole grain-rich grain per day	Yes; all grains offered must be whole grain-rich (exemptions provided for school year 2017-2018)
Grain-based desserts	Not allowed	Allow up to 2 ounce equivalents of grain-based desserts per week at lunch
Breakfast cereal sugar limit	Yes ; must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams of sugar per 100 grams of dry cereal)	No sugar limit ; sugar is limited by the weekly calorie limitation set by the dietary specifications



Preschool and Older Grade Group Meal Pattern Requirements: Comparison Chart

Meal Pattern Requirement	Preschool Meal Pattern (1 through 4 year olds)	Older Grade Group Meal Patterns
Tofu as a meat/meat alternate	Allowed	Allowed
Yogurt (including soy yogurt) sugar limit as a meat/meat alternate	Yes ; must contain no more than 23 grams of sugar per 6 ounces	No sugar limit ; sugar is limited by the weekly calorie limit set by the dietary specifications
Meat/meat alternates <u>at breakfast</u>	Allowed; may substitute meat/meat alternate for the entire grain component no more than 3 times per week	Allowed; may substitute 1 ounce equivalent meat/meat alternate for 1 ounce equivalent grains after the minimum daily grains requirement is met
Dietary Specifications	Sugar limits on breakfast cereal and yogurt (see above)	<ul style="list-style-type: none"> • Meals must, on average, meet weekly limits for calories, saturated fat, and sodium • Food products served in meals must contain zero grams of trans fat
Meal service option: Offer Versus Serve	Not allowed	Required for high schools in NSLP; optional for lower grades and in the SBP
Meal service option: Family Style Meal Service	Allowed	Allowed



Meal Service Options



- OVS is not allowed for preschoolers
- Family style meals are encouraged whenever possible.
- Follow the family style meal requirements in the School Meal Programs



Pre-School Comingling



- Single-menu flexibility when pre-K and K-5 students are in the same service area at the same time
- May choose to follow the grade appropriate meal patterns or K-5 meal patterns for both groups
- Encourage schools to serve grade appropriate meals



Preschool FAQs

1. If a 5 year old student is in preschool, which meal patterns does the school follow for that student?
2. If a school serves Pre-K students and K-5 students in the same service area at the same time, may the school opt to serve one meal pattern to all students?
3. If a school serves preschoolers lunch (under NSLP) and a snack through CACFP, can juice be served at both lunch and snack?

Meal Service Requirements

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AT-RISK AFTERSCHOOL MEALS



Meal Components & Requirements

Milk

Fruit

Vegetable

Meat or
Meat
Alternate

Grains/
Breads

Lunch/Supper: Must serve all five components for a reimbursable meal.

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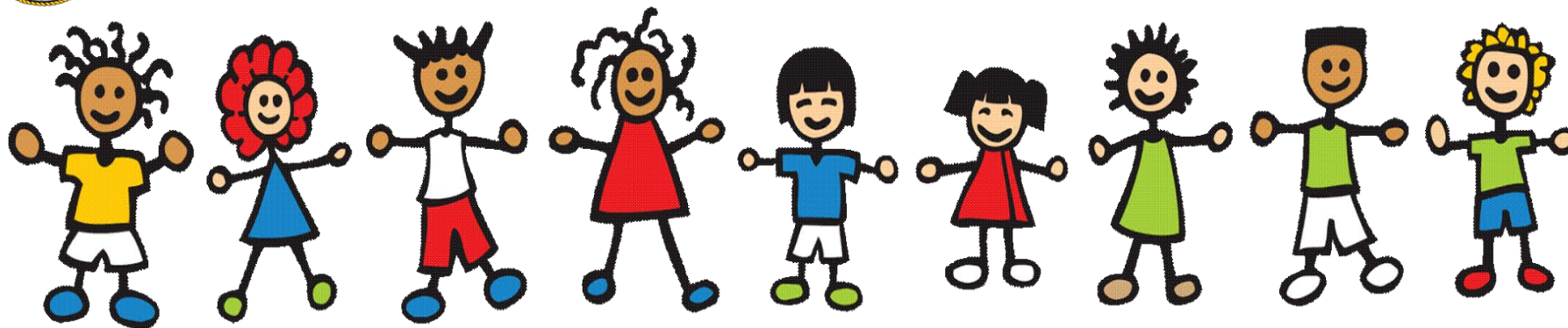


At-Risk Reimbursement Rates

- Child and Adult Care Food Program (CACFP)
At-Risk After-School Meals
 - Provides reimbursements for snacks and meals served in eligible after-school programs at the free rate!

**Child and Adult Care Food Program
Reimbursement Rates (U.S. dollars)
Effective from July 1, 2018 - June 30, 2019**

Meals	Breakfast	Lunch/ Supper	Snack
Rates	1.79	3.31	0.91



- One snack and/or one meal may be claimed
- May NOT charge the facility or student for the food
 - Facilities must keep record of adult meals
 - Cannot claim adult meals for reimbursement
- Facilities must document daily attendance in addition to meal counts
 - Facilities must compare attendance to meal counts
- Reimbursement may only be claimed when both meal count and attendance records are kept

Record Keeping Requirements

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PRE-SCHOOL MEALS



Documentation

- Program operators must show they are meeting the meal pattern requirements by keeping records of menus.
 - State agencies may determine other types of acceptable recordkeeping documents required to demonstrate compliance.
- FNS encourages State agencies to avoid additional paperwork.



Record Keeping Requirements

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AT-RISK AFTERSCHOOL MEALS

Recordkeeping

At-risk afterschool programs must maintain:

- Daily attendance rosters, sign-in sheets, or other records of daily attendance
- Records of the number of meals and snacks prepared or delivered for each meal service
- The number of snacks and meals served
- Menus for each meal and snack service
- Any additional records required by the State agency





Streamlined Process

- Streamlined application process
- Streamlined training requirements
- CACFP or NSLP meal pattern requirements

Kid's Healthy Eating Plate



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Streamlined Requirements for Schools

- Streamlined training requirements
- CACFP or NSLP meal pattern requirements
- Procurement Contracts



How can you participate

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AT-RISK AFTERSCHOOL MEALS



At-Risk Afterschool Meals

- 1) Apply as a new institution sponsor and administer your own program
- 2) Be managed as a facility under a sponsoring organization





HOW CAN YOUR ORGANIZATION PARTICIPATE?



Contact your State agency to see if your afterschool program can serve meals and snacks through CACFP. They will help to see if you are located in an eligible area.



Promote CACFP At-Risk to your community. Put up flyers and door hangers with information on afterschool programs to help families find centers that are nearby.



Volunteer to serve food or organize activities for other afterschool programs participating in CACFP.



Expand from Summer Meals! If you are a Summer Meals provider, consider applying to CACFP to serve meals and snacks during the school year through an afterschool program. Contact your State agency for more information.