



Learning Center Training Plan: SFSP BOOT CAMP

New to SUN Meals (SFSP) or just need a refresher on how to operate the Summer Food Service Program? You can find all of these webinars at cacfp.org/learning-center, or click directly on the title for easy navigation.

“I’m in my second year of participating in the SFSP. This boot camp was very informative! All of the speakers were knowledgeable and fun to listen to.”

Feeding Communities: From Planning to Serving Meals in the SFSP

What does it take to feed children over the summer months? A lot of preparation comes before launching SFSP. Uncover the month-by-month tasks that will help you be successful in implementing SFSP from reaching out to previous sites to bidding to paperwork and so much more! ~ 1 hour, Specialty 8

From Hot to Cold: Create an Award-Winning SFSP Cold Lunch Menu

Cold meals can be high-quality, healthy and reach children in a variety of non-traditional settings. Learn how to work with key community partners to bring cold meals to the Summer Food Service Program. Presented by a 2017 Silver and 2018 Gold USDA Turnip the Beet award winner. ~ 1 hour, Specialty 8

Rural, Non-Congregate Summer Food Service: Policy Update and Best Practices

When school ends and summer begins, students who live in rural areas often experience food insecurity and sometimes have no access to healthy foods at all. Schools or parks may be up to an hour or more away from where they live and parents or caregivers simply can’t get them to SFSP sites. Learn how real programs adopted this meal service option for rural areas to better serve their community and feed hungry kids. We’ll also cover an overview of the latest policy updates, such as the recently released Interim Rule for Non-Congregate Feeding option. ~ 1 hour, Specialty 8

Sponsoring Summer Food: Keys to Financial Management

You’re already working the food program and are ready to expand to summer feeding. Hear about best practices to ensure proper internal controls for successful financial management and mitigate high risk program areas. Identify key SFSP Financial Management Requirements. Discover strategies for existing programs to include SFSP. Acquire best practices to prevent common internal control weaknesses. ~ 1 hour, Specialty 8

Summer Food Service Program Basics

Don’t know what SFSP even means? Are you brand new to child nutrition food programs? Do you run one program and are thinking about sponsoring another? Learn how this food program provides healthy food access for children in child care, afterschool, out-of-school time and during summer. ~ 1 hour, Specialty 8