



Your Guide to the Summer Food Service Program



201 Edition



Maryland Hunger Solutions

Ending hunger and promoting well-being

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WHAT IS THE SUMMER FOOD SERVICE PROGRAM?

Maryland's Summer Food Service Program (SFSP) provides nutritious meals and snacks to low-income children (ages 18 and under) during June, July, and August when school is not in session. Meals and snacks are served at “sites,” which are places where children congregate during the summer. This can include schools, community programs, faith-based programs, parks, housing complexes, and recreation centers. The program is funded by the U.S. Department of Agriculture (USDA) and is administered by the Maryland State Department of Education (MSDE).

WHY PARTICIPATE IN THE SUMMER FOOD SERVICE PROGRAM?

Hunger doesn't take a vacation when school lets out

The SFSP, or “Free Summer Meals Program” as it is often referred to in Maryland, fills the nutrition gap for low-income children who depend on free and reduced-price school lunch and breakfast during the school year. Free summer meals help families stretch their food budgets throughout the summer months.

Increase participation in and success of summer programs

An increasing number of schools, local government agencies, community-based organizations, and religious organizations find that participation in the SFSP helps them strengthen their summer programs, better serve their children, and more effectively meet the needs of their communities. Offering a complete nutritious meal (rather than just a snack) attracts significantly more children—especially teenagers—into summer programs, keeping them engaged in constructive activities.

Bring more federal funding to your program and to Maryland

Participation in the SFSP strengthens recreation and enrichment programs by providing schools, organizations, and agencies that administer summer programs a source of sustainable federal funding to serve nutritious food. Funding for the SFSP can really add up; participating sites can reallocate the monies that were being spent on food to hire staff, purchase materials, or enhance existing programming.

WHAT IS THE DIFFERENCE BETWEEN A SPONSOR AND A SITE?

Sponsors

Schools, public agencies, and private nonprofit organizations (e.g., Boys & Girls Clubs or a community action agency) are eligible to operate the SFSP and are called **sponsors**. The sponsor takes on the administrative and financial responsibility of operating the SFSP and receives federal reimbursement for meals. A sponsor can provide meals to children at one or multiple sites in the community. Sponsors are responsible for most of the planning, management, and record-keeping duties related to the SFSP—including training, site visits, collection and reporting of meal counts to MSDE, and providing information about the regulations for food service at each site (see page 10 for more information on becoming a sponsor).

Sites

A meal “**site**” is the physical location where meals are served to children through the SFSP. The staff and/or volunteers at **sites** receive training from their sponsor and are responsible for supervising activities and meal service, keeping records of meals served, and ensuring food safety.

WHAT IS A SUMMER FOOD SITE?

Sites are the physical locations where children come together or congregate during the summer.

Sites can qualify for the SFSP in several ways:

- By being located in a low-income area where at least half of the children are eligible for free or reduced-price school meals according to school or census data (Open site).
- By serving primarily low-income children—at least half of the children enrolled in the program are qualified to receive free or reduced-price school meals (Closed enrolled site)
- By serving primarily migrant children.

Camps (residential and non-residential) also can participate, but they are only reimbursed for meals and snacks served to children who are qualified to receive free or reduced-price school meals.

It is important to note that even if a summer program is located at a middle school or high school, data from a nearby elementary school may be used to qualify your site, since elementary schools often have a higher rate of children enrolled in free and reduced-price meals.

There are multiple ways of determining if a site is located in a low-income area:

- Contact the Maryland State Department of Education – Office of School and Community Nutrition Programs at 410-767-0214.
 - *Sites serving primarily migrant children should contact the Maryland State Department of Education for more information.*
- Contact Maryland Hunger Solutions at 410-528-0021.
- Use the FRAC Summer Food Mapper to determine eligibility through census data. www.fairdata2000.com/SummerFood/

Once an open site has been determined eligible through school or census data, this eligibility determination is good for five years.

WHO CAN EAT AT A SUMMER FOOD SITE?

Who can eat at a summer food site depends on whether the site is “open” or “enrolled.”

An “**open**” site provides meals to any child 18 and younger that comes to the site during the designated meal service times. A site can be **open** if it is located in a low-income area where at least 50 percent of the children are eligible for free or reduced-price school meals (known as area eligibility), as determined by school or census data. In some counties, these open sites are referred to as “walk-in” summer sites.

An “**enrolled**” site serves only the children enrolled in the organization’s summer program. An enrolled site can qualify for SFSP by being located in a low-income area (where at least 50 percent of the children in the area are eligible for free or reduced-price school meals). If it is not located in a low-income area, it must show that at least half of the children enrolled in the program are eligible for free or reduced-price school meals.

HOW MANY MEALS AND SNACKS CAN A SITE PROVIDE EACH DAY?

The number of meals that each site can serve depends upon how the site qualifies to participate in the SFSP. Most sites can serve a maximum of two meals per day or a meal and a snack. At open and enrolled sites, the following meal combinations are allowed:

- Breakfast only
- Lunch only
- Lunch and snack
- Breakfast and lunch
- Breakfast and supper
- Snack only
- Supper only
- Breakfast and snack
- Supper and snack
- Two snacks

Sites that serve primarily migrant children may serve up to three meals a day. Summer camps (both residential and non-residential) can serve up to three meals a day but are only reimbursed for the meals served to children who qualify for free or reduced-price meals.

Please see Appendix D for links to more information and resources about SFSP.

HOW DOES A SITE RECEIVE OR PREPARE THE MEALS?

Meals can be prepared on site by trained staff and/or volunteers (known as a self-prep site), or can be purchased already prepared from an approved, licensed vendor (known as a vended site). There are advantages and disadvantages to each type of serving model. Sponsors will work with sites to determine which serving model best suits their needs and the children they serve.

Self-Prep

Staff at self-prep sites can buy ingredients and prepare a meal on-site each day, buy already prepared food and reheat it each day, or utilize a combination of the two. Sites that prepare meals must have the capacity to do so safely—usually this means having a commercial-grade kitchen that meets health inspection standards. Sites that reheat prepared foods must also have some capacity for preparation (such as an oven or a microwave). Self-prep sites have more control over the type and variety of food they serve, but they still must follow the federal nutrition guidelines for reimbursement.

Vended

Vended sites have fully prepared meals delivered to them; thus, minimal daily food preparation is necessary at the site and may not be necessary depending on the meals provided. Sponsors have the responsibility of finding a vendor for their sites, which requires putting out a bid specifying sites' food and delivery requirements and signing a contract with the lowest bidder (MSDE can provide more specific guidelines and information about acquiring a vendor). However, if the vendor is a public school food service department, the contract does not require additional bids.

See Appendix B for Maryland-based vendors used by the SFSP sponsors in previous years.

HOW ARE THE COSTS OF THE MEALS COVERED?

Meals provided through the SFSP are reimbursed by the federal government (USDA) via MSDE - Office of School and Community Nutrition Programs. Sites work with their sponsor agency to determine an appropriate daily count for meal orders based on anticipated participation, but sites do not have any other financial responsibility when operating the SFSP. Sponsors are responsible for submitting claims forms at the end of every month to MSDE for reimbursable meals served at each of their sites. MSDE will then provide the sponsor with payment for the number of claimed meals served.

Meal reimbursement rates for 2014 are listed below. Note that sites located in rural areas or that prepare their own meals ("self-prep") receive a slightly higher reimbursement rate than other sites.

2015 Reimbursement Rates			
	Breakfast	Lunch/Supper	Snack
Rural or Self-Prep	\$ 2.0775	\$3.6450	\$ 0.865
All Other Sites	\$2.0375	\$3.5875	\$0.845

NUTRITIONAL GUIDELINES FOR MEALS

All meals served through the SFSP must meet USDA nutrition guidelines and include a serving of milk, two servings of fruits and/or vegetables, a serving of grains, and a serving of protein. A meal can be hot or cold and as simple as a ham sandwich, cucumber slices, an apple, and a carton of low-fat milk.

Meal pattern requirements and sample menus can be found in Appendix C.

MSDE-Office of School and Community Nutrition Programs also can provide sponsors with additional information about the nutrition guidelines and help them plan menus that meet USDA requirements.

HOW DO I BECOME A SUMMER FOOD SERVICE PROGRAM SITE?

If an organization does not have the financial or administrative ability to be a sponsor (described in further detail on page 10) but wants to provide meals to children at a site or sites in eligible areas, it can become an SFSP site by locating a sponsor operating in their area and being approved by MSDE.

Sponsored sites are responsible for the following:

- ✓ Attending the sponsor's annual training session
- ✓ Providing site supervision
- ✓ Distributing meals in accordance with SFSP guidelines
- ✓ Keeping daily records of meals served
- ✓ Storing food appropriately
- ✓ Keeping the site clean and sanitary

For more information about becoming a site or locating a sponsor you can

- Contact MSDE at 410-767-0214
- Contact Maryland Hunger Solutions at 410-528-0021.
- See Appendix A for a list of sponsors operating in your area.

SPONSORING THE SUMMER FOOD SERVICE PROGRAM

As mentioned previously, a school system, local government agency, faith-based organization, camp, or community-based organization can serve as a sponsor for the SFSP, once approved by the MSDE-Office of School and Community Nutrition Programs. In order to sponsor the SFSP, the school, local government agency, or private nonprofit organization must be fully capable of managing a food service program, following regulations, and maintaining financial and administrative responsibility for the running of one or more programs. Responsibilities include:

- ✓ Attending the MSDE training sessions
- ✓ Hiring, training, and supervising staff
- ✓ Arranging for meals to be prepared or delivered
- ✓ Monitoring sites
- ✓ Preparing claims for reimbursement
- ✓ Locating eligible sites (if serving multiple sites)

Maryland Hunger Solutions can provide technical assistance for organizations interested in becoming a sponsor by locating areas of eligibility and identifying potential sites within the service area of the potential sponsor. Contact Maryland Hunger Solutions at 410-528-0021 for more information.

HOW TO APPLY TO SPONSOR THE SUMMER FOOD SERVICE PROGRAM

1. Contact the Maryland State Department of Education

Interested schools, local government agencies, and private nonprofit organizations should first contact the MSDE-Office of School and Community Nutrition Programs at 410-767-0214 to determine their initial eligibility for the program. If the interested organization is eligible, MSDE staff will invite them to attend a mandatory orientation. MSDE staff may ask the following questions to determine a program's eligibility:

- Is the program located in an area that has been determined area eligible?
(If needed, MSDE staff can make the determination during the phone call.)
- What ages are served?
- Where does the program meet (e.g., school, community center, church)?

2. Attend a Mandatory Orientation & Training Session

MSDE staff provides the orientation and training needed to operate the SFSP. They discuss the SFSP application and delivery requirements in detail, including meal pattern and reporting requirements. The training session typically lasts two hours. Applications, reporting forms, and additional materials necessary to run the program are discussed at the training. Trainings for sponsor organizations are conducted throughout the year and are typically held at MSDE headquarters at 200 West Baltimore Street, Baltimore, Maryland. MSDE staff will provide the dates

of available orientation and training sessions to interested sponsors once eligibility is determined in the initial phone call.

3. Submit Application to MSDE

Following the training, an application and supporting documentation must be completed by the sponsor and submitted to MSDE. If a group is planning to sponsor multiple sites, it is helpful to have them all identified at the time of the application, though additional sites can be added at any time, even after summer programs begin. Completing the application is relatively straightforward and procedures for completing and submitting the application are discussed at the training. MSDE will review and make a determination of approval within 30 days of the application's submission.

Sponsors should be prepared to provide the following information for the application:

1. Date of the beginning of their agency's fiscal year
2. Procurement contracts with food service vendors
3. IRS documentation of taxpayer identification number
4. IRS documentation of nonprofit status (*non-profit organizations only*)

4. Pre-Approval Site Visit

After an application has been reviewed and provisionally accepted, MSDE will visit the site(s) to ensure that record keeping and meal distribution requirements are met. MSDE will either approve the site(s) or ask the sponsor to make changes to meet requirements before the site(s) is approved to operate and provide reimbursable meals. The sponsor will then be allowed to receive reimbursement for the site(s).

5. Approval

Once a meal site is approved, MSDE will assign the location an agency number. Applicants will be notified of the approved sites and can begin claiming meals for reimbursement immediately.

6. Review Process

During the first year of operation, MSDE will conduct an unannounced review at the sponsor's office and at sites to ensure SFSP requirements are being met. If the compliance team observes any instances of non-compliance, the site will be notified and required to make the appropriate changes in order to continue receiving meal reimbursements.

After the first year of approval, MSDE conducts site and sponsor reviews each summer. The reviews may be announced or unannounced. Experienced sponsors (those that have operated the program successfully for at least a year) are required to conduct a self-review at least once during the first four weeks of operation even if they will operate less than four weeks.

APPENDIX A

Summer Food Service Program Sponsors

(The list below provides information for known sponsors of multiple summer sites in 2013. Sponsors listed may or may not be able to take on additional sites. If interested, please contact a sponsor to ask about their ability to add additional sites. Maryland Hunger Solutions also can provide this information.)

Jurisdiction	Sponsor Name	Address	Town/City	Zip Code	Phone
Allegany	City of Cumberland Department of Parks & Recreation	57 N. Liberty Street	Cumberland	21502	(301) 759-6635
	Allegany County Public Schools	P.O. Box 1724, 108 Washington Street	Cumberland	21502	(301) 876-9202
Anne Arundel	Anne Arundel County Public Schools	2666 Riva Road	Annapolis	21401	(410) 222-5900
	Housing Authority of Annapolis	1217 Madison Street	Annapolis	21403	(410) 267-8000
	Maryland Food Bank *	2200 Halthorpe Farms Road	Baltimore	21227	(410) 737-8282
Baltimore City	Archdiocese of Baltimore*	1201 S. Caton Avenue	Baltimore	21227	(410) 547-5398
	Family League of Baltimore City, Inc. *	2305 N. Charles Street	Baltimore	21218	(410) 662-5500
	Baltimore City Public Schools	200 E. North Avenue	Baltimore	21202	(410) 545-6870
	City of Baltimore - Housing Authority	417 E. Fayette Street Rm. 339	Baltimore	21201	(410) 396-8385
	Maryland Food Bank *	2200 Halthorpe Farms Road	Baltimore	21227	(410) 737-8282
Baltimore County	Baltimore County Public Schools	1946 R Greenspring Drive	Timonium	21093	(410) 887-7886
	Maryland Food Bank *	2200 Halthorpe Farms Road	Baltimore	21227	(410) 737-8282
	Family League of Baltimore City, Inc. *	2305 N. Charles Street	Baltimore	21218	(410) 662-5500
	Archdiocese of Baltimore*	1201 S. Caton Avenue	Baltimore	21227	(410) 547-5398
Calvert	East John Youth Center	P.O. Box 1308 11835 Mill Bridge	Lusby	20657	(410) 326-1150
Caroline	Caroline County Public Schools	414 Gay Street	Denton	21629	(410) 479-3261
	Maryland Food Bank *	2200 Halthorpe Farms Road	Baltimore	21227	(410) 737-8282
Cecil	Cecil County Public Schools	801 Elkton Boulevard	Elkton	21921	(410) 996-5410
Charles	Charles County Public Schools	5985 Radio Station Road	La Plata	20646	(301) 392-5570
Dorchester	Dorchester County Board of Education	700 Glasgow Street	Cambridge	21613	(410) 221-1111
	Waugh Chapel United Methodist Church	804 Bradley Avenue	Cambridge	21613	(410) 228-9237
	Maryland Food Bank *	2200 Halthorpe Farms Road	Baltimore	21227	(410) 737-8282
Frederick	Frederick Community Action Agency	100 South Market Street	Frederick	21701	(301) 600-6263
	Frederick County Public Schools	33 Thomas Johnson Drive	Frederick	21702	(301) 644-5061
Garrett	Garrett County Board of Education	40 South 2nd Street	Oakland	21550	(301) 334-8917
Harford	Harford County Public Schools	101 Industry Lane	Forest Hill	21050	(410) 638-4078
Howard	Community Action Council of Howard County	6751 Columbia Gateway Drive	Columbia	21046	(410) 313-6589
	Howard County Public Schools	10910 Route 108	Ellicott City	21042	(410) 313-6738
Kent	Kent County Board of Education	215 Washington Avenue	Chestertown	21620	(410) 778-7127
Montgomery	Montgomery County Public Schools	16644 Crabbs Branch Way	Rockville	20855	(301) 840-8170
	Capital Area Food Bank*	4900 Puerto Rico Avenue, NE	Washington, DC	20017	(202) 644-9800
Prince George's	Prince George's County Department of Social Services	805 Brightseat Road	Landover	20785	(301) 909-6343
	Prince George's County Public Schools	13300 Old Marlboro Pike	Upper Marlboro	20772	(301) 952-6537
	Capital Area Food Bank*	4900 Puerto Rico Avenue, NE	Washington, DC	20017	(202) 644-9800
Queen Anne's	Queen Anne's County Public Schools	202 Chesterfield Avenue	Centreville	21617	(410) 758-2403
Somerset	Maryland Food Bank *	2200 Halthorpe Farms Road	Baltimore	21227	(410) 737-8282
St. Mary's	St. Mary's County Public Schools	27190 Point Lookout Road	Loveville	20656	(301) 475-4256
Washington	Washington County Board of Education	820 Commonwealth Avenue	Hagerstown	21740	(301) 766-2890
	Washington County Community Action Council	101 Summit Avenue	Hagerstown	21740	(301) 797-4161
Wicomico	Wicomico County Board of Education	101 Long Avenue	Salisbury	21801	(410) 677-4545
	Maryland Food Bank *	2200 Halthorpe Farms Road	Baltimore	21227	(410) 737-8282
Worcester	Worcester County Board of Education	6270 Worcester Highway	Newark	21841	(410) 632-2582
	Maryland Food Bank *	2200 Halthorpe Farms Road	Baltimore	21227	(410) 737-8282

* Organizations sponsor meals in multiple jurisdictions, as indicated.

APPENDIX B

Vendors

The following vendors have provided services to sponsors in Maryland in previous years. In addition to the companies listed below, sponsors can seek out other vendors and may also develop contracts with local school districts that can provide meals to afterschool programs. Contact local sponsors for more information (contact information is located in Appendix A).

Maryland Hunger Solutions does not endorse or recommend any of these companies.

Black Tie Caterers 2200 N. Monroe Street Baltimore, MD 21217 410-669-3500 blacktiecaterers@aol.com www.blacktiecaterers.com Areas Served: Baltimore City	Business Food Solutions 1 Azar Court Baltimore, MD 21227 410-536-4956 www.businessfoodsolutions.com Areas Served: Baltimore City, Howard, Harford, Frederick, Anne Arundel, Baltimore, Carroll Counties
Charm City Caterers 600 W. North Avenue Baltimore, MD 21217 410-669-9240 www.charmcitycaterers.com Areas Served: Baltimore-DC Metro Area	Global Nutrition 5405 Broadwater Lane Clarksville, MD 21029 443-415-4159 Benyameens@aol.com Areas Served: Statewide
Good Food Company 2625 Wilson Boulevard Arlington, VA 22201 703-527-2095 www.goodfoodco.com Areas Served: Baltimore-DC Metro Area	KidzTable 2812 Reisterstown Road Baltimore, MD 21215 410-225-9997 www.kidztable.com Areas Served: Greater Baltimore Area
Overlea Caterers 6809 Belair Road Baltimore, MD 21206 410-668-6060 www.overleacaterers.org Areas Served: Statewide	Tomorrow's Caterers 7598 Commerce Lane Clinton, MD 20735-1321 301-297-7227 www.tomorrowscaterers.com Areas Served: DC Metro Area (Prince George's, Montgomery, Anne Arundel, Charles, St. Mary's Counties)

APPENDIX C

Meal Pattern Requirements & Sample Menus¹

Below are sample menus to provide sponsors with ideas and suggestions to improve nutritional quality and/or meal variety. Serving sizes vary by age group and are outlined in the meal pattern guidelines presented below. Please note that all menu cycles must be approved by the administering state agency. Also, please refer to USDA and food buying guides for quantities. Additional sample menus can be found on FRAC's website at <http://bit.ly/d5qzYB>.

Summer Food Service Program Breakfast Meal Pattern

Select All Three Components for a Reimbursable Meal		
Components	Serving Size	Options
1 milk	1 cup	Fluid milk
1 fruit/vegetable	½ cup	Juice ¹ and/or vegetable
1 grain/bread ²	1 slice 1 serving ¾ cup ½ cup ½ cup	Bread <i>or</i> Cornbread <i>or</i> biscuit <i>or</i> roll <i>or</i> muffin Cold dry cereal <i>or</i> Hot cooked cereal <i>or</i> Pasta <i>or</i> noodles <i>or</i> grains

¹ Fruit or vegetable juice must be full-strength

² Breads and grains must be made from whole-grain or enriched meal or flour. Cereal must be whole-grain or enriched or fortified.

Summer Food Service Program Lunch or Supper Meal Pattern

Select All Four Components for a Reimbursable Meal		
Components	Serving Size	Options
1 milk	1 cup	Fluid milk
2 fruits/vegetables	¾ cup	Juice ¹ , fruit <i>and/or</i> vegetable
1 grain/bread ²	1 slice 1 serving ½ cup ½ cup	Bread <i>or</i> Cornbread <i>or</i> biscuit <i>or</i> roll <i>or</i> muffin Hot cooked cereal <i>or</i> Pasta <i>or</i> noodles <i>or</i> grains
1 meat/meat alternate	2 oz. 2 oz. 2 oz. 1 large ½ cup 4 Tbsp. 1 oz. 8 oz.	Lean meat <i>or</i> poultry <i>or</i> fish ³ <i>or</i> Alternate protein product <i>or</i> Cheese <i>or</i> Egg <i>or</i> Cooked dry beans <i>or</i> peas <i>or</i> Peanut <i>or</i> other nut <i>or</i> seed butter <i>or</i> Nuts <i>and/or</i> seeds ⁴ <i>or</i> Yogurt ⁵

¹ Fruit or vegetable juice must be full-strength. Juice cannot be served when milk is the only other snack component.

² Breads and grains must be made from whole-grain or enriched meal or flour. Cereal must be whole-grain or enriched or fortified.

³ A serving consists of the edible portion of cooked lean meat or poultry or fish.

⁴ Yogurt may be plain or flavored, unsweetened or sweetened.

Summer Food Service Program Snack Meal Pattern

Select Two of Four Components for a Reimbursable Snack		
Components	Serving Size	Options
1 milk	1 cup	Fluid milk
1 fruit/vegetable	$\frac{3}{4}$ cup	Juice, ¹ fruit <i>and/or</i> vegetable
1 grain/bread ²	1 slice 1 serving $\frac{3}{4}$ cup $\frac{1}{2}$ cup $\frac{1}{2}$ cup	Bread <i>or</i> Cornbread <i>or</i> biscuit <i>or</i> roll <i>or</i> muffin <i>or</i> Cold dry cereal <i>or</i> Hot cooked cereal <i>or</i> Pasta <i>or</i> noodles <i>or</i> grains
1 meat/meat alternate	1 oz. 1 oz. 1 oz. $\frac{1}{2}$ large $\frac{1}{4}$ cup 2 Tbsp. 1 oz. 4 oz.	Lean meat <i>or</i> poultry <i>or</i> fish ³ <i>or</i> Alternate protein product <i>or</i> Cheese <i>or</i> Egg <i>or</i> Cooked dry beans <i>or</i> peas <i>or</i> Peanut <i>or</i> other nut <i>or</i> seed butter <i>or</i> Nuts <i>and/or</i> seeds <i>or</i> Yogurt ⁴

¹ Fruit or vegetable juice must be full-strength. Juice cannot be served when milk is the only other snack component.

² Breads and grains must be made from whole-grain or enriched meal or flour. Cereal must be whole-grain or enriched or fortified.

³ A serving consists of the edible portion of cooked lean meat or poultry or fish.

⁴ Yogurt may be plain or flavored, unsweetened or sweetened.

From: http://www.fns.usda.gov/cnd/summer/Administration/meal_patterns.html

Sample Menu

Day 1	Day 2	Day 3	Day 4	Day 5
Turkey and Cheese Sandwich on Whole Grain Bread Carrot Sticks Peaches 1% or Skim Milk	Chicken & Vegetable Noodle Soup Yogurt Strawberries 1% or Skim Milk	Beef and Cheese Pizza Applesauce Orange 1% or Skim Milk	Chicken Soft Tacos with Shredded Cheese Salad Tomatoes 1% or Skim Milk	Grilled Cheese on Wheat Bread Tomato Soup Fruit Cocktail 1% or Skim Milk

APPENDIX D

Technical Assistance and Support

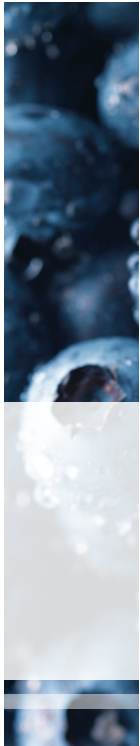
- Maryland State Department of Education - Office of School and Community Nutrition Programs | 410.767.0214 | scnp@msde.state.md.us | www.EatSmartMaryland.org
- Maryland Hunger Solutions | 410.528.0021 | info@mdhungersolutions.org | www.mdhungersolutions.org

Additional Resources & Marketing Materials

- Searchable listing of summer meals sites in Maryland | www.mdsummermeals.org
- USDA Summer Food Service Program | <http://www.summerfood.usda.gov/>
- Summer Program Standards of Excellence | <http://frac.org/federal-foodnutrition-programs/summer-programs/standards-of-excellence-summer-programs/>
- Summer Nutrition in Maryland's Counties Report | <http://mdhungersolutions.org/fedfoodprogs/summer.shtm>

Partners & Contacts

- Maryland State Department of Education - Office of School and Community Nutrition Programs | www.EatSmartMaryland.org
- Governor's Office for Children and Share Our Strength – Partnership to End Childhood Hunger | www.nokidhungrymd.org
- Maryland Out of School Time Network – Resources for Developing Quality Out of School Time Programs | www.mdoutofschooltime.org
- National Summer Learning Association | www.summerlearning.org



Maryland Hunger Solutions:
An Initiative of the Food Research and Action Center
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410.528.0021 | www.mdhungersolutions.org