

NUTRITION NEWS

Helpful Hints & Tips | SFSP Edition XXV

• Thank You for Attending the 3rd Annual SFSP Summit! •



Thank you to everyone who attended the 3rd Annual SFSP Summit in January. We hope you found the summit informative; the workshops beneficial; and the resources helpful. At the lunch session during the summit, we announced an opportunity for sponsors to win some great resources for your summer meals operations! A special thank you to the Atlanta Community Food Bank (ACFB) for generously donating the resources to Nutrition Services.

The first **experienced** sponsor that submits a completed application and is approved will win a large tent, one six-foot table, and eight chairs. The first **new** sponsor that submits a completed application and is approved will win the same! So, focus on getting those applications submitted in a timely fashion and put yourself in the running to win these great resources!

If you have any questions, contact Shani Drake, Marketing & Outreach Manager, at shani.drake@decalfga.gov.

• Updated Procurement Forms Now Available •

The following procurement forms have been updated for SFSP 2017. Updated information is highlighted on the forms. If currently using the template, continue to use it until agreement or contract date ends. If you have any questions, contact Charnele Dobbins, Procurement & Purchasing Compliance Officer at charnele.dobbins@decalfga.gov or (404) 656-2472.

- Invitation for Bid and Contract template for Vendors
- Invitation for Bid and Contract template for FSMC
- Procurement Manual
- Procurement Checklist - Attachment R

• Updated Policy Guidance and Memoranda •

updated

Nutrition Services has released a number of new policy guidance memoranda for SFSP sponsors that can be found on DECAL's website [here](#).

All SFSP policies can be found on the website [here](#).

• Farm to Summer: Learn to Incorporate Local Foods and Agricultural-Based Activities in Your Summer Operations •

The SFSP helps ensure that children continue to have access to healthy and well-balanced meals during the summer when school is out of session. And through Farm to Summer, some SFSP sponsors are capitalizing on the many opportunities that summer brings to serve fresh, locally grown foods and to provide hands-on agricultural and nutrition education that help children develop healthy habits.

Farm to Summer is a natural extension of the Farm to School model connecting summer meal providers to sources of local food and providing children with educational opportunities while school is out. This allows your summer feeding site access to fresh products from local farmers and farmers markets in your own community.

“Bringing the farm” to your site has benefits such as:

- Helping create and sustain a community garden with the children.
- Taking field trips to local farms and farmer markets.
- Starting a year-round Harvest of the Month program; designating specific days for local foods.
- Targeting local foods for purchase.

You can local source your foods to provide fresh and healthier options in your summer meals. Local sourcing is direct from the farm, through a distributor, food hub, farmers market, food service management company, school, or community garden.

To learn more about bringing Farm to Summer to your SFSP program, visit this USDA [link](#) with a host of resources including fact sheets, videos, webinars, and more!

• Welcome Shonda Franklin to Nutrition Services •

Shonda Franklin is the new Budget Compliance Specialist with the Nutrition Services division at GA DECAL.

In her previous role, Shonda worked for the GA Division of Family and Children Services as an Accountant. She has over two years experience with the state, and four years of experience working with child nutrition programs.

Shonda will be able to assist you with all of your needs as it pertains to budgets. She can be reached at shonda.franklin@dec.al.ga.gov.

Welcome Shonda!