

WELCOME!



At-Risk Afterschool Meals Program
Summer Food Service Program

General Information	Robbie Scott, Education Specialist	
CNP Directory, Organizational Chart, Food & Nutrition Resource List, Technical Assistance Request Form, Job Tasks Timeline Calendar, Free & Reduced Application Information, Accessing Materials	ALSDE, Child Nutrition Program	
SDE Accounting Functions	LaKecia Love, Education Specialist	
Setting Meal Prices, PLE, Reimbursement Rates, Severe Need, Safety Net, Cost Centers	ALSDE, Food Distribution	
Meal Accountability	Devin Williamson, Nutritionist	
Counting & Claiming, POS Systems, School	ALSDE, Child Nutrition Program	
Review Forms - Breakfast, Lunch, Snack		
Meal Pattern	Chad Langston, Senior Nutritionist	
Reimbursable Meals/Afterschool Snacks/Fundraisers/Smart Snacks	ALSDE, Child Nutrition Program	
Food Production	Sharon Allison, Education Specialist	
Food Buying Guide, CN Labels, Standardized Recipes, Menu Planner	ALSDE, Child Nutrition Program	
Production Records/Record Keeping	Devin Williamson, Nutritionist ALSDE, Child Nutrition Program	
HACCP	LaKecia Love, Education Specialist ALSDE, Child Nutrition Program	
Memos, Civil Rights, Bid Laws	Robbie Scott, Education Specialist ALSDE, Child Nutrition Program	
Professional Standards	LaKecia Love, Education Specialist ALSDE, Child Nutrition Program	
Training Requirements, CNP Director Qualifications		
CNP Online Application	Chad Langston, Senior Nutritionist ALSDE, Child Nutrition Program	
Schedule A Revisions, Updating Information, Annual Agreement		
User Accounts, Site Data, Plate Cost, Openings and Closings	Sharon Allison, Education Specialist ALSDE, Child Nutrition Program	
Wellness	Julie Autrey, Education Specialist ALSDE, Child Nutrition Program	
Human Resources	Julie Autrey, Education Specialist ALSDE, Child Nutrition Program	
Summer Programs	Kim Ruggles, Education Specialist ALSDE, CACFP Section	
Financial Management	Debbie Harris, Auditor ALSDE, Child Nutrition Program	
Procurement	Joel Evans, Auditor ALSDE, Child Nutrition Program	
Food Distribution/Statewide Procurement	Brantley Tucker Surplus Commodity Administrator ALSDE, Child Nutrition Program	
Equipment Review	June Barrett, Program Coordinator ALSDE, Child Nutrition Program	

Click on the link below to access the recorded training:

<https://alsde.webex.com/alsde/lr.php?RCID=bcb066f83ee24024bfab657d50633043>

At-Risk Afterschool Meals Program

provides a snack, a supper, or both for children through the age of 18 only during the school year



Summer Food Service Program

provides up to two free
meals for children through
the age of 18 only during
the summer months



How Both Programs Work

- Reimbursement program based on meals served times rate of reimbursement:

SFSP Rate

\$4.1525/lunch

\$2.3750/breakfast

At-Risk Rate

\$3.6475/supper

\$0.94/snack

- Sponsors and sites deemed eligible based on USDA and ALSDE requirements
- Attend program training (scheduled throughout the year)
- Submit documents
- Feed children in your area



Why Become a Sponsor?

- Make a difference in the lives of children in your community
- Allow children already involved in programs to participate in healthy meals
- Assist parents who may not be able to provide healthy meals
- Help educate all Alabamians on the importance of good nutrition



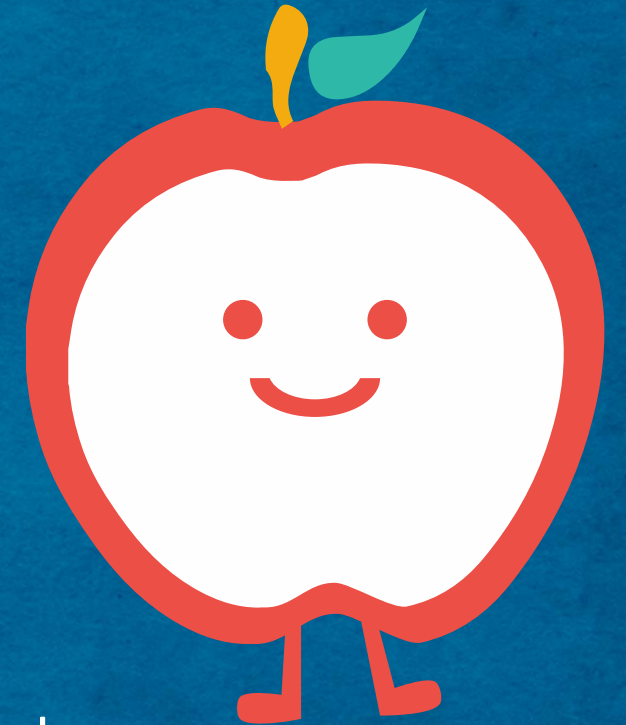
How to Become a Sponsor



- Meet USDA regulations and guidelines
- Apply to participate
- Register and participate in training
- Contact our office at 334-694-4659

Benefits of the Programs

- Increases students' attention span
- Increases students' ability to learn
- Increases students' ability to fully participate in activities
- Allows children to be fully engaged in the educational and enrichment activities during your programs
- Food attracts children to programs, especially older children who have more of a say in determining whether they participate or not
- Provides year-round nutritional services for all your students



What Meals Can be served?



At-Risk

Snack

Supper

Except on

Weekends or

Holidays...can do

another meal and a
snack.

Summer Food Service

Any 2 meals (except
lunch and supper)

Statistics

2019 SFSP Information

- 104 Sponsors
- 1256 Sites

- 47 School Systems participating
- 125% increase since 2014
- 1,258,434 total meals served in 2012
- 933,469 meals served in May and June 2019

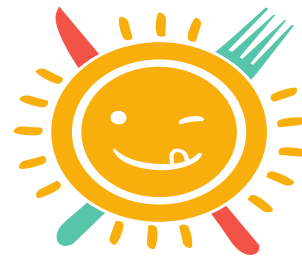
2019 At-Risk Information

- 70 Sponsors
- 556 Sites

- 37 School Systems participating
- 0 School participated in 2012
- 456,290 meals served in 2012
- 6,430,241 meals served in 2019



What are we doing?



BREAK for a PLATE
ALABAMA



For information about both programs, look on the ALSDE website.

Child Nutrition Programs

Alabama Child Nutrition Staff manage and implement United States Department of Agriculture (USDA) Child Nutrition Programs operating in Alabama's schools and preschool facilities. Staff interpret federal and state policies and laws, provide technical assistance and complete program audits; allocate USDA donated foods, ensure procurement of high quality and cost efficient food products compliant with regulations.



Announcements
CACFP Training for Existing Sponsors
CACFP TA Training for Existing Sponsors
[All Announcements...](#)



- FAQs
- Trainings and Webinars
- Section Memoranda
- Forms and Resources
- Regulations and Policies
- Reimbursement Rates
- State and Program Contacts
- CNP Newsletters
- CNP Online Application
- SDE Accounting

- School Nutrition Programs
- CACFP/SFSP
- Food Distribution
- Financial Management and Compliance



Upcoming CNP Events

There are no upcoming CNP events to display.





BREAKforaPLATE.com



Contact Information:

ALSDE

Child Nutrition Programs

334-694-4659

Danielle Turk, SFSP

Kim Ruggles, At-Risk

