

FCEOC FOOD SERVICES

CRD1.3 Justify programs, products, services and care using appropriate evidence or data

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Using information gained in your discussions and data from other resources as recommended by your preceptor, write a 1- 2 page report that discusses 1.) the history of the summer lunch program (both locally and nationally), 2.) why this program is so needed, 3.) how some of the needs are addressed by the FCEOC Kitchen Summer Lunch Program.

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Nationally, the Summer Food Service Program (SFSP) began in 1968 when the first three-year pilot grant to provide meals to children while school was not in session began. Today Fresno Economic Opportunities Commission (FEOC) is one of the largest non-school sponsors of the Summer Food Service Program in the nation. FEOC started the summer lunch program in 1991 with two sites in Mendota and Firebaugh and have grown to now have 74 sites throughout the Central Valley. The Summer Lunch Program is offered in low-income areas near schools that have a high percentage of free and reduced school lunches. The program operates during the summer months when school is not in session and children age eighteen and under are eligible to receive meals. The program is funded through the USDA and meals that meet the SFSP meal pattern are reimbursable.

The Summer Lunch Program is very important to Fresno County because it provides meals to children who may not otherwise have access to food. During the school year children are able to receive at least two meals per day; however, when school is not in session many children lose out on the ability to access food. The Summer Lunch Program helps children who suffer from food insecurity and assists them in receiving adequate nutrition in times when they are unable to receive school meals. Due to the high concentration of poverty in the Central Valley the National Summer Lunch Program is a crucial part in helping prevent childhood hunger.

During the Summer Lunch Program the FEOC kitchen captures a new set of customers that they don't normally reach during the school year. Due to the new set of customers the kitchen makes some modifications to the foods they provide. The meals include more seasonal

fruits and vegetables, are served cold instead of hot, and they all meet the nutritional guidelines of the National School Lunch Program. The deliveries for the kitchen also change as community sites are opened up in concentrated areas of low-income children for the food to be distributed. The Summer Lunch Program allows the FEOC kitchen to expand their services to meet the demand for food across the Central Valley.