

# **Increasing Revenue Through At-Risk Afterschool Meals**

## **COVID-19 COMMUNICATIONS**

Date: February 8, 2021

Professional Standards Learning Code: 3360, 4120





# Meet Your Trainers!

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**Halie Knutson**

School Nutrition Programs Specialist



**Cori Hensley**

Lead School Nutrition Programs Specialist



# Meet Your Guest Speakers!

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**Diane Gruman, SNS**

Director, Food Services, *Cartwright Elementary District*

**Erin Bronner, RD, SNS**

Child Nutrition & Wellness Director, *Creighton Elementary District*





## **Arizona Department of Education (ADE)**

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This training was developed by the Arizona Department of Education (ADE) Health and Nutrition Services Division (HNS).

## **Intended Audience**

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This training is intended for **School Food Authorities**. All regulations are specific to operating the programs under the direction of ADE.

# OBJECTIVES

1. Overview of At-Risk Afterschool Meals (At-Risk) and COVID-19 Flexibilities
2. Know the benefits of offering At-Risk
3. Identify the financial benefits of offering At-Risk
4. Insight on menu building and serving strategies
5. Understand how to apply for At-Risk

# Poll Question

Please choose one of the following responses:

1. I currently operate At-Risk at one or more sites.
2. I am considering operating At-Risk but need more information on the benefits.
3. I know nothing about At-Risk but am interested in finding out more.

# Overview of At-Risk

Operating At-Risk Before and During  
COVID-19





# Overview of At-Risk

At-Risk is a component of the Child and Adult Care Food Program (CACFP) that is federally assisted through the United States Department of Agriculture operating in afterschool programs.

The purpose of the program is to provide meals and/or snacks to children in an organized, structured, and supervised afterschool care setting.

It provides **free** afterschool snack and supper in low-income areas to all children who are 18 years of age and younger.

Each child can be provided with one snack and one supper **after the regular school day**.

On **non-school days**, operators may provide up to one snack and up to one meal to each child per day.





# Regular Operation and Eligibility

## Meal Service Times

- Can be served after the school day ends, on weekends, and during breaks
- Must have a minimum of two hours between service times (CACFP)

## Eligibility

- Site must be area eligible

## Educational/Enrichment Activity

- Must be available at the same time when meals/snacks are being offered
- Children are not required to participate in the activity



# COVID-19 Waivers and Guidance

## USDA COVID-19 Waivers and Memorandums that have affected At-Risk

- Nationwide Waiver to Allow Meal Pattern Flexibility
- Area Eligibility Waiver
- Waiver to Allow Meal Service Time Flexibility
- Waiver to Allow Non-Congregate Feeding
- Parent Pick-up Waiver
- SP 13-2020 Questions 8, 11, & 15
- SP 01-2021, CACFP 01-2021, SFSP 01-2021 Questions 7 – 10
- SP 04-2021, CACFP 03-2021, SFSP 03-2021 Questions 3 & 4
- SP 05-2021, CACFP 04-2021, SFSP 04-2021 Questions 1 & 2

View a summary of all COVID-19 waivers and more on our [COVID-19: Guidance to Child Nutrition Operators](#) webpage.



# **SY 2020-2021 Operation & Eligibility**

## **Multiple Meal Distribution**

- Up to 7 days' worth of meals
- At any time of the day
- Distribution can be curbside and/or bus route

## **Area Eligibility**

- Does not have to be area eligible

## **Educational/Enrichment Activity**

- Activity is not required to happen at the time of meal distribution
- Can be a take home or online
- Parents/guardians can pick meals up for their child

# Benefits

Everyone wins!





# **Benefits of Operating in *SY* 2020-2021**

**Increasing Revenue**

**Pairing with Your Meal Services**

**All Communities Can Benefit**

**Utilizing USDA Foods**



# Increasing Revenue

Serving Breakfast and Lunch	Serving Breakfast, Lunch, At-Risk Snack and At-Risk Supper
Breakfast Reimbursement \$1.89 Lunch Reimbursement \$3.51	Breakfast Reimbursement \$1.89 Lunch Reimbursement \$3.51 At-Risk Snack Reimbursement \$.96 At-Risk Supper Reimbursement \$3.51
Reimbursement per child per day = \$5.40	Reimbursement per child per day = <u>\$9.87</u>
	<i>Additional Revenue: +\$4.47 per child per day</i>

- How many children are you serving daily
- How many meals are you currently serving for a week/month
- Revenue increase is almost doubled
  
- Minimal additional staffing cost as meals can be prepped with breakfast/lunch
- Minimal, (if any) transport/serving cost
- Additional food cost is a great way to use USDA entitlement



# Pairing with Your Meal Service

The **Waiver to Allow Non-Congregate Feeding** allows for many flexibilities and creative ways to serve At-Risk. It provides the SFA with the opportunity to find what works best for their sites and community. Especially during the times of COVID-19, serving meals through any Child Nutrition Program is not a “one-size fits all.”

For example:

- At-Risk meals/snacks can be served when breakfast and lunch are being served
- At-Risk meals/snacks can be provided for multiple days just like breakfast and lunch
- At-Risk meals/snacks can be prepped and packaged with breakfast and lunch



# All Communities Can Benefit

The **Area Eligibility Waiver** opens the door for those who otherwise would not be able to participate. Through At-Risk meals, more food will be served; therefore, more children will be fed through this time of need that many are experiencing.

- This may be the only time for those who are not area eligible to participate
- Opportunity for those SFAs to increase revenue and get more meals/snacks to their community
- At-Risk is the best answer to recover losses experienced during the school closures





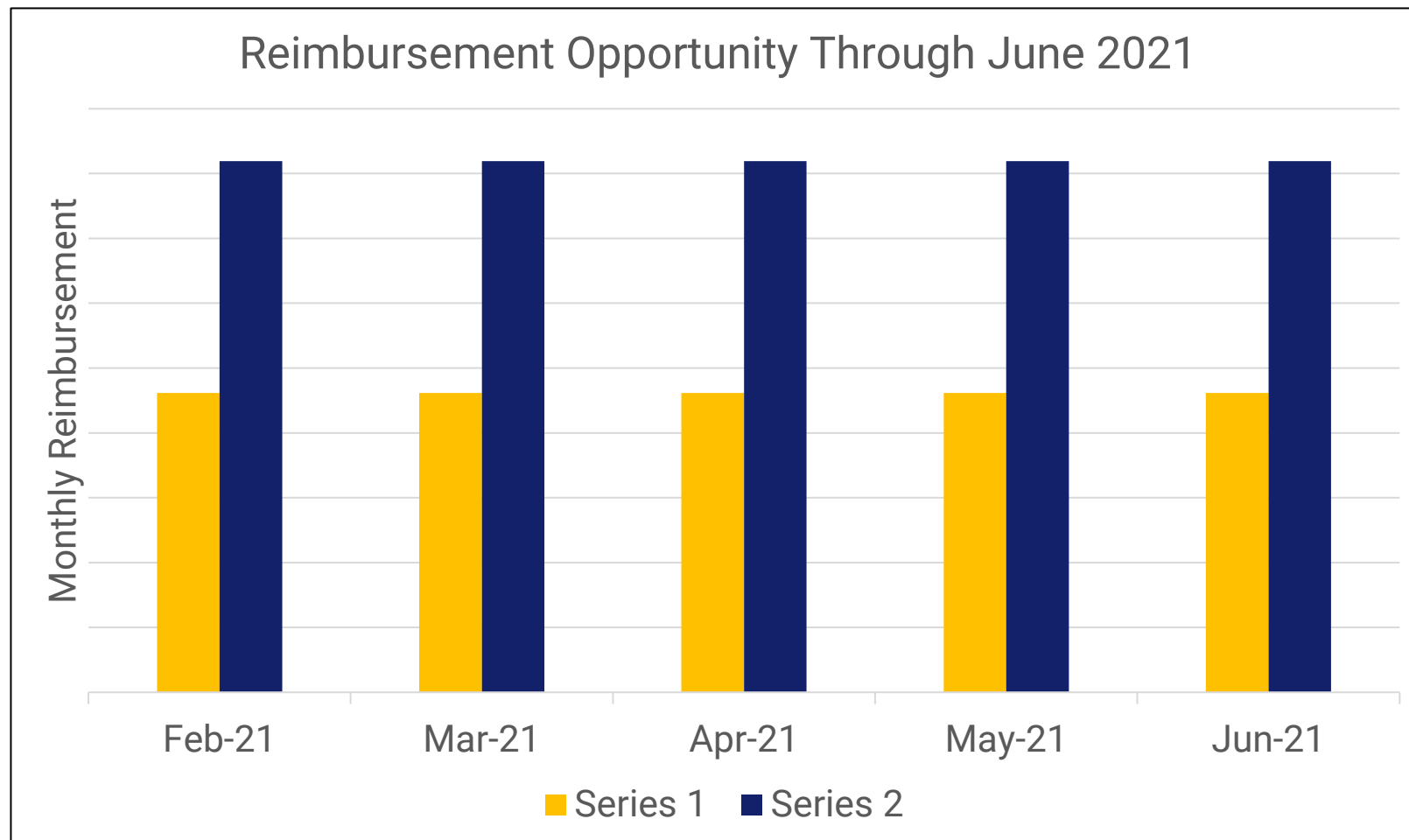
# Utilizing USDA Foods

- USDA Foods can be utilized for At-Risk meals/snacks
- Low meal counts and low participation are causing entitlement dollars to go un-used
- Lower food cost with USDA Foods and increase reimbursement with At-Risk



# Snapshot of the Next Five Months

What would your five-month snapshot look like?





# Looking Ahead

- If the SFA is eligible for At-Risk under normal circumstances, SY 2020-2021 will have already laid the groundwork while flexibilities are occurring.
- The SFA will be looked at as a source of food for the community.
- Administration will already be on board with At-Risk.
- Paperwork will be done and ready to go for future school years and the only update needed will be the CNPWeb application which is already a required anyway!

# Poll Question

What seems to be the biggest obstacle for operating At-Risk?

1. Administrative support
2. Staffing
3. Menu
4. Equipment/supply needs

# Cartwright Elementary District

Diane Gruman, SNS  
Director, Food Services





# Serving

All schools

- 6:00am – 2:00pm
- Monday – Friday
- Daily meals Monday – Thursday
- Weekend meals on Friday
- Breakfast, lunch, snack and supper
- All meals are served cold/frozen with prep instructions

One centrally located site also open 3:30pm – 6:00pm for working parents



# Serving

## Select bus stops

- 33 daily bus stops
- Monday – Friday
- Daily meals Monday – Thursday
- Weekend meals on Friday
- Breakfast, lunch, snack and supper
- All meals are served cold/frozen with prep instructions
- Packed in insulated breakfast in the classroom (BIC) bags

Helps the district keep bus driver productively employed



# Serving

Apartment complexes, McKinney-Vento students, special needs and any family who requests

- Weekly meal kits, including weekends
- Breakfast, lunch, snack and supper
- All meals are served cold/frozen with prep instructions
- Packed in insulated BIC bags
- Color-coded plastic t-shirt bags
  - Blue = frozen
  - Green = refrigerates
  - White = shelf stable

Helps the district keep bus driver productively employed





# Serving

## In-Person Learning and Day Care

- All schools small population of students
- Serving hot breakfast & lunch
- Snack & supper to take home available



# Fresh Fruit & Vegetable Program (FFVP)

- At approved sites
- Monthly enrichment activities on website



# Menu

January 25th Week 2							
	Breakfast Menu					3 day's packing	
	Monday	Tuesday	Wednesday	Thursday	Friday's	Saturday	Sunday
BREAKFAST	Breakfast Kit	UBR	Pancake on a stick	Honey Bun	Breakfast Kit	Cereal	Cereal
DAYCARE HS/PS Brk	Rice Krispes Cereal	Twisted Cheddar Stick	Maple flavored Chicken Nuggets	Rice Chex	Mini Wheats Cereal & Fruit Cup		
		Seasonal Fresh Fruit	Crasins	Fruit Cup		Juice	Juice
	Milk	Milk	Milk	Milk	Milk	Milk	Milk
	Lunch Menu					3 day's packing	
Lunch	Bosco Stick	Breaded Chicken Drumstick	Super Nacho's (Beef)	Suffed Breadstick Twisted	Cheese Pizza	Bean & Cheese Burrito	PB & J Sandwiches
DAYCARE HS/PS Brk							
Vegetable	Mashed Potatoes Ind Bags	Hashbrown Rounds 2 Each	Refried Beans Ind Bags	Marinara Sauce Cup	Carroteenies	Salsa Cup	Veggie Juice
Fruit	Assorted Fruit Cups/Barrels	Assorted Fruit Cups/Barrels	Assorted Fruit Cups/Barrels	Assorted Fruit Cups/Barrels	Seasonal Fresh Fruit	Apple Crisps	Raisins
	Milk	Milk	Milk	Milk	Milk	Milk	Milk
	Express Menu					3 day's packing	
Dinner	Sunwise Sandwich	Sunbutter Cup with honey graham crackers	Premade Sandwiches	Meal Kit Anytimers	Cheese Stick with Gold fish crackers (pretzel)	PB & J Sandwich	Queso Dip With Chips
Vegetable	Mashed Potatoes Ind Bags	Hashbrown Rounds 2 Each	Refried Beans Ind Bags	Veggie Juice	Carroteenies	Veggie Juice	Salsa Cup
Fruit	Assorted Fruit Cups/Barrels	Assorted Fruit Cups/Barrels	Assorted Fruit Cups/Barrels	Assorted Fruit Cups/Barrels	Seasonal Fresh Fruit	Apple Crisps	Raisins
	Milk	Milk	Milk	Milk	Milk	Milk	Milk
Snack	Snack Menu					3 day's packing	
Item 1	Crackers	Crackers	Crackers	Crackers	Crackers	Crackers	Crackers
Item 2	Juice	Juice	Juice	Juice	Juice	Juice	Juice
Notables:	WE CAN MAKE OUR OWN.. Just order these once order from Notables are done			Anytimers/ Meal Kits		Cupped Fruit or Fruit Barrels	
	Sunbutter Meal: Sunbutter Cup, Honey Grahams, Fruit Cup & Veggie Juice			Cheese & Turkey Pepperoni WG Pizza Kit			
	Nacho's Meal: Queso Dip cup, Salsa Cup, bag of nacho chips, Raisins			Cheese Pizza Kit			
	Meat & Cheese Stick Meal: meat stick and cheese stick, gold fish crackers (pretzel) Veggie Juice Raisins (when we do ours we will just do 1 cheese stick)			Turkey Ham, Cheese Lunch Kit			
				Turkey, Cheese Lunch Kit			



# Packing Guide

Blue~~ Freezer	Green ~ Refrigerator
Cheese Pizza x 1	Carroteenies x 2
Bean & Cheese Burrito x 1	Seasonal Fresh fruit x 2
PB & J Sandwich x 2	Cheese Stick x 1
	½ gallon milk per student
	White ~ Room Temp
	Breakfast Kit
	Cereal Bowls x 2
	Juice x 5
	Salsa Cups x 2
	Veggie Juice x 2
	Apple Crisps x 2
	Raisins x 2
	pretzel gold fish crackers x 1
	Snack Crackers x 3
	Queso Cup x 1
	Tortilla Chips x 1



# Production Worksheet

Daily Production Record										
Site:				Day & Date:						
Number of Meals Planned					Number of Meals served					
	Breakfast	Lunch	Dinner	Snack		Breakfast	Lunch	Dinner	Snack	
K-8					K-8					
Total	0	0	0	0	Total	0	0	0	0	
BREAKFAST		Menu Item	Portion Sizes	Planned Servings	Prepped Servings	Leftover Servings	Used Servings			
Milk	8 1/2 oz	1% Milk	8 fl oz carton				0			
Juice							0			
Fruit	1/2 Cup	Craisins	4.5 oz				0			
Grain		Pancake on a stick	1 each				0			
Grain							0			
Lunch		Menu Item	Portion Sizes	Planned Servings	Prepped Servings	Leftover Servings	Used Servings			
Milk	8 1/2 oz	Assorted Milk	8 fl oz carton				0			
Meat/Meat Alt		Taco Meat	2 oz M/MA				0			
Vegetable							0			
Vegetable	1/2 Cup	Refried Beans	1/2 Cup				0			
Grains/Breads		Nacho Chips	1 each (2oz)				0			
Meat/Meat Alt							0			
Vegetable							0			
Grains/Breads							0			
Juice or Fruit	1/2 cup	Assorted Fruit Cup	1/2 cup				0			
Dinner		Menu Item	Portion Sizes	Planned Servings	Prepped Servings	Leftover Servings	Used Servings			
Milk	8 1/2 oz	1% white Milk	8 fl oz carton				0			
Meat/Meat Alt		Pre-made Sandwich	2 oz M/MA				0			
Vegetable	1/2 Cup	Refried Beans	1/2 Cup				0			
Grains/Breads		wg Bread	2 slices				0			
Juice or Fruit	1/2 cup	Assorted Fruit Cup	1/2 cup				0			
SNACK		Menu Item	Portion Sizes	Planned Servings	Prepped Servings	Leftover Servings	Used Servings			
Fruit	1/2 cup (4 fl oz)	Juice	1/2 cup (4 fl oz)				0			
Grain		Crackers	1 each				0			
Breakfast Menu		Lunch Menu		Dinner Menu		Snack Menu				
Pancake on stick		Super Nacho's		Pre-made Sandwich		Crackers				
Craisins		Refried Beans		Refried Beans		Juice				
Milk		Assorted Fruit Cup & Milk		Assorted fruit Cup & Milk						



# Menu Examples





# Staffing

- No additional staffing had been needed for this model of operation
- Storage had been an issue
- Shelf-stable products
- Kits for easy packing
- Pre-portioned fruit cups
- ½ gallon milk



# Reimbursement Rates

Breakfast	\$1.89
Lunch	<u>\$3.60</u>
	\$5.49
Supper	\$3.51
Snack	<u>\$ .96</u>
	\$9.96





# Fiscal Impact

	November 2020	vs	November 2019	
Revenue	\$2,500,000		\$1,300,000	+ \$1,200,000
Labor	27%		44%	- 17%
Carry over	\$900,000		\$31,000	+ \$869,000

# Creighton Elementary District

Erin Bronner, RD, SNS  
Child Nutrition and Wellness Director





# Service Model

- Curbside and mobile bus stops
- In-person will occur when students return
- One distribution per week
- Meal bundle includes breakfast, lunch, snack, supper (7 days worth per child)
- Will continue to serve At-Risk snack and supper daily at school sites when in-person resumes



# Enrichment Activity

- Online only
- Posted weekly through Google Slides
- Created for daily activities



# Staffing

- No additional staff were needed as the program was in place prior to virtual learning
- Extra hours issued on as-needed basis to 6 hr/ day or greater employees
- Menus planned to utilize labor hour wisely
  - Whole fruit, IW items, or shelf stable
    - Snack: Whole fruit & Crackers
    - Supper: Baked Scoops, cheese sauce cup, juice, milk



# Storage and Equipment

- Storage was a concern
  - Careful menu planning required
  - Shelf-stable items
- Delivery schedules were adjusted multiple times until we found a system that worked
- No additional equipment needed
- Multiple colored take home plastic bags (black, blue, white)
  - Black – Dry
  - Blue – Refrigerated
  - White – Frozen
- Schools utilized different methods to store bags
  - Cereal boxes, milk crates, BIC boxes



# Menu

- Mostly shelf stable
- Snack: Muffins, popcorn, crackers, cereal bars, whole fruit, milk, string cheese
- Supper: Uncrustables, Granola bars, pretzels, cheese sauce cups, PB cups, baked scoops, bean dip, yogurt & Granola, fresh produce, milk



# Using USDA Foods for At-Risk

- DOD fresh produce
- Processed items: String cheese, Cheese cups, PB cups
- Canned fruit. Portioning in cups and freezing
- Using USDA Foods has allowed us to keep meal costs down
- Utilized bonus pounds from the state
  - Individually bagging bulk items such as pizza and cheese filled breadsticks.





# Meal Preparation

- Thursday through Tuesday
- Sites determine based on stage capacity
- Daily when in-person resumes



# Financial Benefit

- SIGNIFICANT
- Approximate Reimbursement = \$6/day/student
- 7 days = \$42 / student
- 1,000 meals district wide = \$42,000 more in reimbursement
- No tool is used
- Monitoring food and supply costs as compared to participation and reimbursement
- Adjusting menu and distribution sites as needed to keep it cost neutral or minimal profit



# Obstacles

- Looked at obstacles as opportunities
- Needed to find a new revenue source and At-Risk met this need
- Alternate feeding sites
  - Worked with Transportation Department
    - Gave us locations of where students lived
  - Reach out to local community centers, churches, apartment complexes, shelters, WIC office



# Tips to Succeed

- Win-win
- Right thing to do for our community
- Labor hours were available
- Kept all staff working everyday

# Applying for At-Risk

How to Apply for At-Risk as an SFA





# At-Risk Application Process for SFAs

## CNPWeb Site Application

- CNPWeb site and sponsor applications are required to be renewed **annually**.
  - At-Risk participation is indicated in section 10 of the site application.

## Addendum


- The [SFA At-Risk Afterschool Meals Responsible Principals Addendum](#) is required to be submitted only when initially applying for At-Risk or when there is a change in the individuals listed as responsible principals, **not annually**.



# Permanent Agreement

Each At-Risk operator is required to have an updated Food Program Permanent Service Agreement (FPPSA) on file with ADE. This updated FPPSA has been available since June 2019.

- All SFAs have already been contacted by ADE earlier this year to update their FPPSA.
- A new FPPSA is **not** needed if you have an updated one on file.

 ARIZONA DEPARTMENT OF EDUCATION  
Health and Nutrition Services  
1535 West Jefferson Street  
Phoenix, Arizona 85007

FOOD PROGRAM  
PERMANENT SERVICE AGREEMENT  
ADE Contract No. ED09-0001  
Revised Summer 2019

\_\_\_\_\_  
("SCHOOL FOOD AUTHORITY (SFA)")  
(Legal Name of Applicant)

\_\_\_\_\_  
Doing Business As (if applicable).

This Agreement is entered into between the Arizona State Board of Education ("BOARD"), acting through the Arizona Department of Education ("AGENCY"), a state agency of the State of Arizona, and the SFA pursuant to Arizona Revised Statutes ("A.R.S.") §§ 15-203(B)(1) and 15-1152 (and § 11-951 et seq. if the SFA is a public agency). If the SFA is a public agency, the SFA is authorized to enter into this Agreement pursuant to \_\_\_\_\_  
(to be completed by the SFA)

The purpose of this Agreement is to effectuate the National School Lunch Act ("NSLA"), as amended (42 U.S.C. § 1751 et seq.) and the Child Nutrition Act ("CNA") of 1966, as amended (42 U.S.C. § 1771 et seq.).

The SFA enters into this Agreement with the BOARD for participation in one or more of the following programs:

1. National School Lunch Program (CFDA No. 10.555)
2. School Breakfast Program (CFDA No. 10.553)
3. Special Milk Program (CFDA No. 10.556)
4. Summer Food Service Program (CFDA No. 10.559)
5. At-Risk Afterschool Meals Component of the CACFP (CFDA No. 10.558)


1



# At-Risk Addendum

Information in the addendum is required by CACFP but is not obtained in the CNPWeb application.

SFAs are required to include, at minimum, the school food service director, accountant, and the responsible administrator (principal, superintendent, or program director).

  
**Arizona Department of Education**  
**Health and Nutrition Services**  
SFA At-Risk Afterschool Meals  
Responsible Principals Addendum

**Introduction**

This addendum is required to be completed by SFAs who wish to participate in the At-Risk Afterschool Meals component of the CACFP. Information in this addendum is required by the CACFP but is not obtained in the NSLP agreement or application. The SFA At-Risk Afterschool Meals Responsible Principals Addendum was created for SFAs to provide this required information to ADE. SFAs are required to include, at a minimum, the school food service director and accountant, and the responsible administrator (principal or superintendent). It is permitted for an individual to be listed more than once if he/she is responsible for multiple roles. This addendum must be updated, and a new copy must be submitted to ADE if there is any change in the individuals listed as responsible principals.

**Food Service Director**

Name:

Signature:

Title:

Date of Birth:

Mailing Address:

**Accountant**

Name:

Signature:

Title:

Date of Birth:

Mailing Address:

At-Risk Afterschool Meals | Revised August 2020 | Arizona Department of Education | This institution is an equal opportunity provider.





# CNPWeb Application

The site application in CNPWeb, specifically sections 10a. and 10c., contains site-specific information that pertains to At-Risk.

- Once approved in CNPWeb, the At-Risk claim will be generated.
- Please note that SFAs can begin operating At-Risk prior to the CNPWeb application being approved if an updated FPPSA and addendum are on file.

The screenshot displays two overlapping sections of the CNPWeb application. The top section, titled "10c. At-Risk Afterschool Meals Participation", includes fields for "At-Risk Breakfast Participation", "At-Risk Breakfast Start Time", "At-Risk Breakfast End Time", "At-Risk Breakfast Meal Pattern Type", "Offer versus Serve Implemented During", "At-Risk Morning Snack Participation", "At-Risk Morning Snack Start Time", "At-Risk Morning Snack End Time", "At-Risk Morning Snack Meal Pattern Type", "At-Risk Lunch Participation", and "At-Risk Lunch Start Time". The bottom section, titled "10a. Afterschool Care Snack Program Eligibility / At-Risk Afterschool Meals Eligibility", contains a table with the following data:

Field	Value
Afterschool Care Snack/At-Risk Eligibility:	Site Eligible *
Eligibility Determination Beginning Program Year:	2019 *
Eligibility Determination Ending Program Year:	2023 *
Name of Site Used to Determine Eligibility:	Willcox Elementary Schools

Below the table, there are additional fields for "At-Risk Evening Snack Participation", "At-Risk Evening Snack Start Time", "At-Risk Evening Snack End Time", "At-Risk Evening Snack Meal Pattern Type", "Description of Education or Enrichment Activities in the At-Risk Meal Service", "Months At-Risk Meals Are Served" (with checkboxes for July through June), and "Explain when you are serving At-Risk Meals (Example: after school, during fall break, holidays)".



# Area Eligibility Waiver

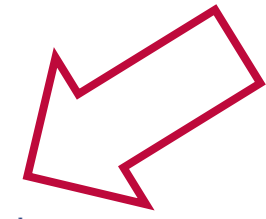
For SFAs who are not area eligible, the Area Eligibility Waiver is required to be **submitted prior to operating At-Risk**.

- [COVID-19: Guidance to Child Nutrition Operators webpage](#)

## ▼ Waivers

USDA has released several waivers that apply to different Child Nutrition Programs. Program Operators have the ability to opt in to the following waivers below for the Child Nutrition Program being operated. Elections and approvals under the initial SFSP/SSO waivers for Parent Pickup, Distribution Plan for Multiple Days and Area Eligibility Waiver (starting in March) are valid under this SFSP/SSO extension (September-June); no further action is needed. If a Program operator has been approved for the Parent Pickup and Distribution Plan for Multiple Days waivers under NSLP for SY 2020-2021, these elections and approvals do not apply for SFSP/SSO. The Meal Pattern Waiver must be submitted and approved on a case-by-case basis.

- [USDA Waiver Summary](#)
- [Program Operator Waiver Opt-ins/Approvals \(last updated January 26, 2020\)](#)
- [Opt-in for the Parent Pickup Waiver \(NSLP and SFSP/SSO\)](#)
- [Opt-in for the Distribution Plan for Multiple Days \(NSLP and SFSP/SSO\)](#)
- [Opt-in for the Area Eligibility Waiver \(SFSP/SSO\)](#)
- [Submit a Meal Pattern Waiver \(NSLP and SFSP/SSO\)](#)
- [Alternative Site Waiver \(FFVP\)](#)
- [Parent/Guardian Pick-up Waiver \(FFVP\)](#)
- [Opt-in for Area Eligibility Waiver for At-Risk After School Meals](#)
- [Opt-in Waiver Request Process for the Child and Adult Care Food Program](#)
- [ADE Child Nutrition Programs State Waiver Request](#)





# Adding a Mobile Site

## Add/Change/Delete Form

- First step to adding a new mobile/delivery site (check “Other” and specify NSLP/At-Risk)
  - Must be submitted for each route but not each stop

## CNPWeb Site Application

- SFA will be notified once the site is added in CNPWeb to complete application

## CNPWeb Sponsor Application

- Revise section 6. once site application is submitted
  - Add approximate number of stops on each route
  - Include clear descriptions of meal counting and point of service

[CNPWeb Application FAQ for Mobile Meal Service Routes](#) (Question 6)

*\*SFAs who are operating SFSP/SSO and At-Risk must claim the At-Risk meals/snacks under NSLP, and the mobile sites operating At-Risk must also have their own site application in CNPWeb under NSLP.*



# At-Risk Training for SFAs



[Online Course: Operating At-Risk Afterschool Meals for School Food Authorities](#)



[Step-by-Step Instruction: How to Apply for At-Risk Afterschool Meals for School Food Authorities](#)



# Website Accordion

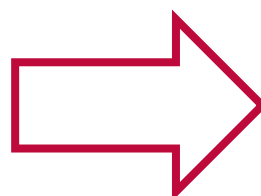
All information provided in this webinar, including the webinar recording, can be found under the **Participating in At-Risk Meal Service During COVID-19** accordion on the [COVID-19: Guidance to Child Nutrition Operators webpage](#).

## COVID-19: Guidance to Child Nutrition Operators



Health and Nutrition Services is committed to providing timely and accurate information through our COVID-19 Communications to ensure all Child Nutrition Program Operators are able to stay informed with all COVID-19 guidance released by USDA and ADE.

- ▶ Application and Claiming for SFSP/SSO through June 30, 2021
- ▶ COVID-19 Memorandums
- ▶ Waivers
- ▶ Reviews Conducted by the State Agency During COVID-19
- ▶ COVID-19 Trainings Scheduled for January-May 2021
- ▶ Verification Guidance for School Food Authorities
- ▶ Starting a Mobile Meal Service Model (Bus Routes & Meal Delivery)
- ▶ Participating in At-Risk Meal Service During COVID-19

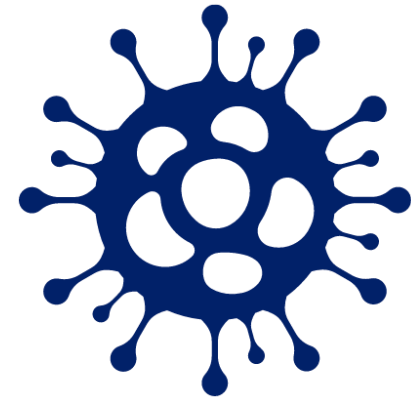




# ADE Trainer Information

If you would like to schedule a phone meeting to discuss questions regarding At-Risk, type your email address into the chat bar or send us an email at:

- [Cori.Hensley@azed.gov](mailto:Cori.Hensley@azed.gov)
- [Halie.Knutson@azed.gov](mailto:Halie.Knutson@azed.gov)



# Questions?

Are you ready to take the risk?

# Thank you!

If you are attending the live webinar, you will receive a link to complete the survey in EMS. After completing the survey, you can print a certificate of completion.

If you are watching the recorded webinar, you can access the survey link and certificate of completion at the end of the webinar slides.





# Congratulations!

You have completed the *Recorded Webinar: Increasing Revenue Through At-Risk Afterschool Meals*

To request a certificate, please go to the next slide.

In order to count this training toward your Professional Standards training hours, the training content must align with your job duties.

Information to include when documenting this training for Professional Standards:

- **Training Title:** Recorded Webinar: Increasing Revenue Through At-Risk Afterschool Meals
- **Learning Codes:** 3360, 4120
- **Key Area:** 3000-Administration and 4000-Communication
- **Length:** 1 hour

**Please Note:** Attendees must document the amount of training hours indicated regardless of the amount of time it takes to complete it.



# Congratulations!

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## Requesting a training certificate

Please click on the link below to complete a brief survey about this webinar. Once the survey is complete, you will be able to print your certificate of completion from Survey Monkey. *\*This will not appear in your Event Management System (EMS) Account.*

<https://www.surveymonkey.com/r/RecordedWebinarOnlineSurvey>

The information below is for your reference when completing the survey:

- **Training Title: Recorded Webinar:** Increasing Revenue Through At-Risk Afterschool Meals
- **Professional Standards Learning Codes:** 3360, 4120

