

# An Assessment of the CACFP Supper Program in Milwaukee Public Schools

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## **Executive Summary**

The Child and Adult Care Food Program (CACFP) focuses on providing meals to low income children and elderly adults while in care facilities. Through CACFP all after-school providers have the ability to serve snacks or meals to children enrolled in enrichment programs to students under 13 years old. In 13 select states meal providers are able to serve meals to all students under 18 years old.

Milwaukee Public Schools (MPS) began utilizing the CACFP program to serve suppers in February 2008 when it piloted four supper sites. The pilot served meals to all students free of charge and required additional funding to succeed. Since then, the program has expanded to 25 MPS schools. Also, in October 2009, Wisconsin was added to the select number of states able to serve CACFP suppers to all students 18 years old and under.

Hunger Task Force assessed the MPS after-school supper program to determine its impact on all stakeholders. After-school Community Learning Center staff, MPS kitchen employees, MPS building service workers, parents, and students were included in the assessment. The assessment also considered the financial impact of the program on MPS as well as a summary of various out-of-state after-school supper models.

The major findings of this assessment include:

- CACFP regulations requiring all meal components to be served, including all meal sides, may contribute to waste.
- An after-school meal option saves many low-income families money.
- The majority of after-school staff, MPS kitchen staff, building service workers, and parents have positive opinions of the MPS after-school supper program.
- Building service workers are required to perform additional tasks due to the after-school supper program, but are not receiving additional time to complete the tasks.
- The current federal reimbursement rate (\$2.68) does not cover all program costs for MPS.
- In some states, city governments have become sponsors and are maximizing CACFP at-risk supper participation in their communities.

## **I. Introduction**

According to the United States Department of Agriculture (USDA), 14.6 percent of American families, or 17 million households, experienced food insecurity in 2008. Food insecurity is the methodology the USDA uses to measure hunger. The report also states that 5.7 percent (or 6.7 million) of households fall into the “very low food security” category, meaning they report multiple indicators of reduced food intake and disruptive eating patterns.<sup>1</sup> Many of those experiencing hunger are children. President Obama and Vice President Biden announced during their 2008 campaign that ending childhood hunger by 2015 was a priority.<sup>2</sup>

In their May 4, 2008 press release, Obama and Biden recognized the link hunger has to children’s development, including negative effects on a child’s health, behavior, and physical development. The strategy utilizes an anti-poverty plan as well as commitments to build upon federal nutrition programs to achieve the goal of ending childhood hunger.<sup>3</sup>

During the recession, unemployment reached 10 percent nationally and more families have been relying on federal nutrition programs than ever before. Enrollment in the Supplemental Nutrition Assistance Program (SNAP), formerly titled Food Stamps, has seen great increases in enrollment with close to 4 million more households receiving benefits than in 2006.<sup>4</sup> Participation in the Women, Infants, and Children Program (WIC) has increased over one million since 2006, with a total of 9.1 million individuals enrolled.<sup>5</sup>

School-based nutrition program trends also show the increased need. The National School Lunch Program has seen an increase of students who qualify for the free or reduced price meals, which now make up 62.4 percent of the students eating lunch in the program. The School Breakfast Program is now serving over 9 million meals to students who qualify for free or reduced price meals.<sup>6</sup> Although the School Lunch and Breakfast programs are benefiting millions of children during school hours, hunger does not stop during the summer or after-school hours.

The Child and Adult Care Food Program (CACFP) enables afterschool providers to serve snacks across the country and suppers in 13 states to children under 18 in eligible after school programs. This program is essential to meet President Obama’s goal and to ensure all children receive a healthy snack or meal after school lets out for the day. In Milwaukee, providing

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<sup>1</sup> USDA Food and Nutrition Services. 2009. “Economic Research Services’ Household Food Security Report.” <http://www.fns.usda.gov/cga/PressReleases/2009/PR-0570.htm> FNS.USDA.gov. (accessed December 16, 2009)

<sup>2</sup> Obama For America. “Obama and Biden: Tackling Domestic Hunger.” [http://obama.3cdn.net/c4b14802fd5e66ee67\\_xum6bn6nu.pdf](http://obama.3cdn.net/c4b14802fd5e66ee67_xum6bn6nu.pdf) BarackObama.com. (accessed December 16, 2009)

<sup>3</sup> Ibid.

<sup>4</sup> Economic Research Services. “Overview of the SNAP program” ERS.USDA.gov <http://www.ers.usda.gov/Briefing/SNAP/> (accessed December 16, 2009)

<sup>5</sup> USDA Food and Nutrition Services. “WIC program.” FNS.USDA.gov. <http://www.fns.usda.gov/pd/wicmain.htm> (accessed December 16, 2009)

<sup>6</sup> USDA Food and Nutrition Services. “Food Child Nutrition Program Data.” FNS.USDA.gov

school meals is an important task. One in three children in the city of Milwaukee lives in poverty.<sup>7</sup> With over 200 schools and 85,000 students, Milwaukee Public Schools (MPS) is a large urban school district, the largest in Wisconsin, where approximately 77 percent of students are eligible for free or reduced priced meals.<sup>8</sup>

MPS began serving supper at four schools in February 2008. Beginning in Fall 2009, MPS, with the help of the Kohl's Department Stores began serving suppers at twenty-five schools. Hunger Task Force assessed the current supper program to determine the impact it has on students, their families, staff, and the after-school programs. A goal of the study was also to identify best practices and areas of possible programming improvement. Current Milwaukee meal sites were observed and interviews were conducted with out-of-state stakeholders.

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<sup>7</sup> US Census. "American Community Survey 2008." Census.gov  
<http://www.census.gov/acs/www/Products/index.html> (accessed December 17, 2009)

<sup>8</sup> Wisconsin Department of Public Instruction "Program Statistics: Child Nutrition Programs" dpi.wi.gov  
<http://dpi.wi.gov/fns/progstat.html> (accessed February 5, 2010)

## **II. Background**

### **A. History of CACFP**

The Child and Adult Care Food Program dates back to 1968 when Congress established the Special Food Service Program for Children (SFSPFC) (Public Law 90-302). The program was created as a three-year pilot program, and then extended in 1972 for another three years, and supplied grants to states to help provide meals to children outside of school both in child care and during the summer.<sup>9</sup>

Throughout its history, the program has been amended greatly with some notable changes. In 1975, it was separated into Child Care Food Program (CCFP) and Summer Food Service Program. Although the program was growing, the Omnibus Budget Reconciliation Act of 1981 made cuts to the reimbursement age and limited eligibility to children 12 and under. Eligible adult day cares were added with The Older Americans Act of 1987. Two years later, the name was changed to the Child and Adult Care Food Program to reflect the addition of adult day cares and at that time the program began allowing schools to serve snacks after school to children. At this time, the program still excluded students 13 to 18.<sup>10</sup>

The program began to consider children 13 to 18 years old when Congress passed The Healthy Meals for Healthy Americans Act of 1994 (Public Law 103-448). The program first began serving that age group by providing meals in areas of high rates of violence, drug, and alcohol abuse. In 1998, The Child Nutrition Reauthorization Act of 1998 (Public Law 105-336) extended the after school snack program in areas considered “at-risk”. Under this extension, areas with 50 percent or more students eligible for free or reduced priced meals could receive reimbursements for snacks to children up to 18, however the students age 13 or over were still denied meal service.<sup>11</sup>

In 2000, the Agricultural Risk Protection Act (Public Law 106-224) named four states, and later added two more, as pilot sites for suppers served to all students under age 18 in at-risk after-school programs. States have been added since then and now CACFP reimburses suppers for all students in eligible after-school programs in 13 states: Connecticut, Delaware, Illinois, Maryland, Michigan, Missouri, Nevada, New York, Oregon, Pennsylvania, Vermont, West Virginia, Wisconsin, and the District of Columbia.<sup>12</sup> In October 2009, Wisconsin became one of the most recently added.

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<sup>9</sup> USDA Food and Nutrition Services. “Child and Adult Care Food Program: Legislative History.” FNS.USDA.gov <http://www.fns.usda.gov/cnd/Care/Regs-Policy/Legislation/history.htm> (accessed on December 29, 2009)

<sup>10</sup> *Ibid*

<sup>11</sup> *Ibid*

<sup>12</sup> FRAC. “Afterschool Resource Center” FRAC.org. <http://www.frac.org/afterschool/suppers.html> (accessed December 29, 2009)

## B. CACFP Federal Regulations

CACFP is overseen by the United States Department of Agriculture (USDA) Food and Nutrition Service (FNS) and is administered by state departments. In Wisconsin, the Department of Public Instruction (DPI) is responsible for the program. DPI is responsible for monitoring and visiting enrolled sites.

CACFP provides meal reimbursements for child care centers, adult care centers, homeless shelters, and after-school care programs. The goal of CACFP is to provide nutritious meals to children and adults while in the care of these programs. Eligible programs are able to serve children two meals and a snack or two snacks and one meal. Eligible sites for at-risk after-school meal reimbursements must provide enrichment programming and must meet the at-risk criteria of having 50 percent or more of their students qualifying for free or reduced priced meals.<sup>13</sup>

Reimbursement rates for CACFP vary by meal, are determined by the student's eligibility for free, reduced price, and paid meals, and are adjusted yearly to reflect inflation. Students receiving supper under the at-risk component of the CACFP program are all considered free and sponsors receive the \$2.68 reimbursement rate for every meal served.

### **CACFP Meals and Snacks July 2009 through June 2010<sup>14</sup> Reimbursement Rates?**

	Breakfast	Lunch/Supper	Snack
Free	\$1.46	\$2.68	\$0.74
Reduced-price	\$1.16	\$2.28	\$0.37
Paid	\$0.26	\$0.25	\$0.06

Suppers must also meet requirements set by the USDA for a nutritious meal. The guidelines for supper meals require the meal to have the following:

- 1 serving of milk
- 2 servings of fruits and/or vegetables
- 1 serving of grains
- 1 serving of protein<sup>15</sup>

<sup>13</sup> Wisconsin Department of Public Instruction. "Child and Adult Care Food Program Fact Sheet" dpi.wi.gov. <http://dpi.wi.gov/fns/cacfp1.html> (accessed December 29, 2009)

<sup>14</sup> FRAC. "Afterschool Resource Center." FRAC.org. <http://www.frac.org/afterschool/suppers.html> (accessed December 29, 2009)

Under CACFP all meals must be served in their entirety meaning that unlike National School Lunch, students must take all the food offered to them in the meal. This policy is designed to ensure that children receive all needed nutrition.

### C. After-School Suppers in Milwaukee

After-school programs in Milwaukee first began serving suppers in February 2008 when MPS and the Boys and Girls Clubs Community Learning Center (CLC) programs piloted four supper sites. In order to meet the reimbursement requirements of CACFP, the students were required to be enrolled in the afterschool CLC program and the meals were bought and prepared by MPS staff. However, since CACFP only covered children under 13, the Boys and Girls Club agreed to pay for the remaining meals served to the students who were not eligible due to age.

The pilot program was successful and was expanded to serve a supper meal at 13 sites for the 2008-2009 school year. Although the growth provided more meals to more students, the program was expensive, due to the federal guidelines that disqualified meal reimbursements for the meals served to students aged 13 to 18. The meals fell under the “Outside of School” program and although all the meals were free to students, MPS was reimbursed on a sliding scale based upon how many students were receiving a meal categorized by free, reduced price, and paid meal eligibility.

During the summer of 2009, Kohl’s Department Stores granted Hunger Task Force \$225,000 to subsidize meals served in the supper program, cover needed kitchen equipment, and purchase vending machines dispensing USDA approved foods. The money is used to reimburse MPS for meals they served to students aged 13 to 18 years old and purchases MPS made. With the assistance of Kohl’s, 25 locations throughout Milwaukee are now serving up the supper program.

The Agriculture, Rural Development, Food and Drug Administration and Related Agencies Appropriations Act, 2010 (Public Law 111-80), signed into law in October 2009<sup>16</sup>, expanded the CACFP at-risk supper program to include Wisconsin as one of the 13 states able to be reimbursed for the full \$2.68 for each meal served to all children under age 18.

The 25 MPS supper sites are located throughout Milwaukee. The map below shows the locations of each site. The map also displays the childhood poverty rate to show the percentage of students living in low income households by census tract. The poverty rates are based on 185 percent of the poverty line, the income level that makes students eligible for reduced price meals.

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<sup>15</sup> *Ibid*

<sup>16</sup> Open Congress. “All Legislation in Congress” OpenCongress.org. [www.opencongress.org/bill/all](http://www.opencongress.org/bill/all) (assessed January 21, 2010)





#### D. Importance of After- School Activities

In order for a site to be eligible to serve an at-risk after school meal under CACFP, the program must provide enrichment programming and meet the at-risk criteria of having 50 percent or more of their students qualifying for free or reduced priced meals.<sup>17</sup> In addition to providing a nutritious meal to students, after school programming is extremely important to keep students in a safe and constructive environment. After school programs are believed to be associated with higher academic achievement, a greater interest in education, improved self image, higher attendance rate, and reduced risk-taking behavior, especially for middle school aged students.<sup>18</sup>

Each school involved in the MPS meal program includes Community Learning Center (CLC) after school programming for the students. Out of the 25 meal sites, the majority have CLC programming through Boys and Girls Club of Greater Milwaukee. In Milwaukee, Boys and Girls Club members are 26 percent more likely to graduate from high school, 60 percent less likely to drink alcohol, and 16 percent more likely to be proficient in math when compared to other MPS students. Also, 80 percent of youth members volunteer to give back to their community.<sup>19</sup>

#### C. Child Nutrition Reauthorization Act (CNR)

Congress revisits child nutrition legislation every five years to reauthorize and improve the Child Nutrition Act. CNR ensures that low income children are able to receive the proper nutrition necessary to lead healthy lives. Although current child nutrition legislation was scheduled to expire September 2009, a six month extension was passed and the new CNR deadline was moved to March 2010. Three CNR bills recently introduced in Congress would directly affect after-school supper programs, including:

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<sup>17</sup> Wisconsin Department of Public Instruction. "Child and Adult Care Food Program Fact Sheet" dpi.wi.gov. <http://dpi.wi.gov/fns/cacfp1.html> (accessed December 29,2009)

<sup>18</sup> American Association of School Administrators. "The Importance of After- School Programs" Education.com. [www.education.com](http://www.education.com) (accessed January 11, 2010)

<sup>19</sup> Brian Scharfenberger e-mail to Hunger Task Force. July 1, 2009.

Bill Name and Number	Description
<p style="text-align: center;">Afterschool Flexibility to Expand Reimbursement for School Meals Act of 2009</p> <p style="text-align: center;"><b>S.990 - H.R. 3321</b></p>	<p>Allows all states to serve supper under the National School Lunch Program (instead of CACFP) and provides incentive grants to encourage states to participate in the program.</p>
<p style="text-align: center;">Ensuring All Students Year-round (EASY) Access Act</p> <p style="text-align: center;"><b>H.R. 4274</b></p>	<p>Allows meals and snacks to be served by after-school service providers year round under the Summer Food Service Program</p>
<p style="text-align: center;">Balancing Act of 2009</p> <p style="text-align: center;"><b>H.R. 3047</b></p>	<p>Expands after school supper program to all 50 states within CACFP</p> <p>The bill would also allow free meals to be served to children under 185 of the federal poverty line (eliminating reduced priced meals) and allows all schools to serve free breakfast to all students.</p>

### **III. Methodology**

In order to determine impacts of the current MPS CACFP supper program on students, families, staff, and the after-school programs, this study was designed to gather information from all the stakeholders involved. Students, parents, after-school staff, and building service workers were all surveyed face to face at each of the 25 supper sites. Each person surveyed also had the option of sharing an anecdote about the impact of the program. At each site, supper was also observed in-person from beginning to end. To accompany the in-person observations and surveys, data was collected from Milwaukee Public Schools on meals served, attendance, and student demographic information. Finally, out of state advocates, state department employees, and school district nutrition staff were contacted in six other states that currently have the CACFP At-Risk Supper Waiver. The surveys, observations, and phone interviews were completed between September 2009 and January 2010.

The observations and surveys were conducted at each meal site during the fall and winter of 2009. Approximately 15 students were surveyed at each site totaling 378 students. Questions focused on how students liked the meals, which supper foods were their favorite and least favorite, and their other eating habits. In order to survey students, a parental consent form was distributed to parents before the site visit. The parental consent form was available in both English and Spanish and allowed parents to request that their child be excluded from the study (To see a copy of the Student Survey and Parental Consent form, see *Appendices A and B*, on pages 41 and 42).

After school staff and MPS kitchen staff were asked to complete a survey about the meal's effects on after school programming and the students' behavior. A total of 69 staff surveys were completed, representing at least two staff from each site. In addition, building service workers had the option of completing a survey regarding the effect a meal had on their work and the meal's impact on the students. A total of 28 building service workers completed a survey representing 22 of the meal sites (To see a complete copy of the Staff and Building Worker Survey, see *Appendices C and D*, on pages 43 and 44).<sup>20</sup>

At the end of each site visit, parents were asked for their input through a bilingual survey. In total, 207 parents commented on the supper program, the food, and how it impacted their family (To see a complete copy of Parent Survey, see *Appendix E*, on page 45).

During each site visit, in addition to surveying, an observation form was completed. This procedure records the entire meal process from beginning to end. The method of checkout, an estimated wait time in line for each student, meal time, and waste at the end of the meal was documented. Remaining meal items from approximately seven students' meals were observed at each site. The amount of milk, main course, and sides wasted were documented. In total, the leftover food of 164 students' meals was observed (To see a complete copy of the observation form, see *Appendix F*, on page 46).

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<sup>20</sup> At 3 schools no building service worker was able to be interviewed either due to unwillingness or the worker was a temporary substitute and would be unable to answer the questions accurately.

MPS shared some data with Hunger Task Force to get a better sense of the exact number and demographics of students benefiting from the program. The data shows how many students are receiving meals, the number of students that fall into the two age categories of being 12 years old or younger and between ages 13 and 18, and attendance records.

After assessing the supper program in Milwaukee Public Schools, Hunger Task Force looked at programs in other states to identify the impact of other possible supper models. Six states were chosen from the 12 other states that have a waiver to operate CACFP supper programs in their state. The chosen states were Illinois, Maryland, Michigan, Missouri, New York, and Pennsylvania.

The results of this study are limited by time constraints that allowed only one visit per meal site and the subjective nature of observation. The data derived by the surveys are limited to self reporting by students, parents, and staff. Finally, the phone interviews were limited to half of the states covered under the CACFP at-risk supper waiver due to time and sampling convenience. Although the study has limitations, it does include useful feedback from many of the key stakeholders of MPS's supper program, is supported by data, and provides a sense of the value of the meal for the students and families involved. The study was also able to document difficulties of implementing the after-school supper program and provide a glimpse of how other cities and states have been able to successfully implement an after school meal option.

## **IV. Results**

The results of the study are broken into two main sections. The first section will provide in depth detail of the CACFP supper program operated within MPS. Details on the meal, plate waste, and how the meal impacts students, families, staff, and after- school programs will be discussed.

The second section will present a summary of out-of-state CACFP at-risk supper models within six different states. This information was collected to assess how other states utilize the CACFP at risk supper waiver and why some programs may be more impactful than others.

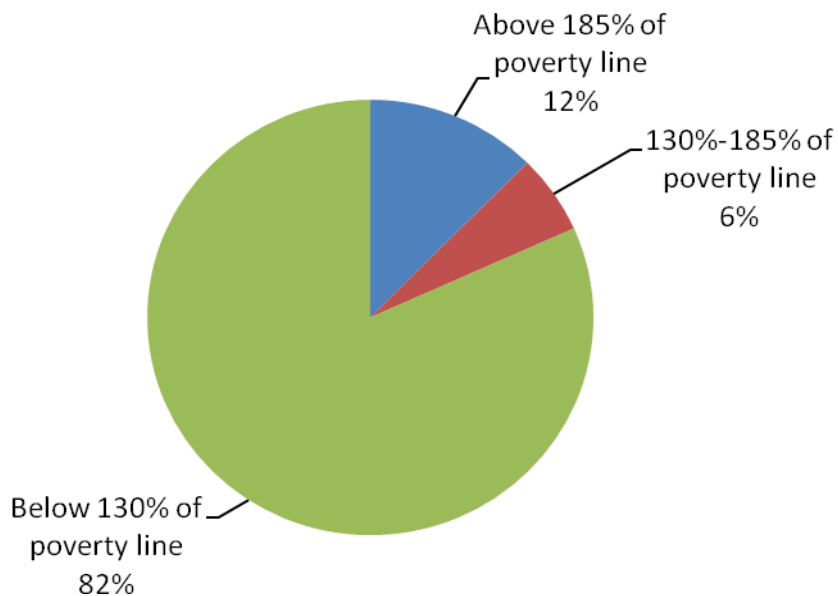
### **1.CACFP Supper Program in Milwaukee Public Schools**

#### **A. Meals Served and Demographics**

According to MPS data, 135,768 meals were served by the MPS after-school supper program between September and December 2009.

Although all meals in the after-school supper program are served free to all children enrolled in CLC programs, each meal is categorized into paid, reduced price, and free based upon income levels.<sup>21</sup> *Figure 1* shows the breakdown of students who receive supper by income categories.

**Figure 1. Income Breakdown of Students Enrolled (n=15,111)**



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<sup>21</sup> Income levels are the same as those used for the National School Lunch Program to determine the cost of the meal for the students. Students whose families earn over 185 percent of the federal poverty line pay full price for meals. Student whose families earn between 130 and 185 percent of the federal poverty rate receive meals for a reduced price. Finally, students who families earn less than 130 percent of the poverty line receive meals free of charge.

In the first four months of the MPS supper program, 82 percent of the meals served, or 12,345 meals, were served to students whose families earn less than 130 percent of the federal poverty line.

MPS data also reports that 7 percent of the meals served are provided to students who are aged 13 to 18 years old. These meals were billed to the Kohl's grant money during September and October, and are now reimbursable under the CACFP at-risk supper waiver.

### B. A Typical Day at a MPS Supper Site

The majority of meal sites are structured in very similar ways. Below is the timeline of a typical day at an MPS supper site.

**2:25pm** - The school bell rings and students enrolled in the CLC after school program are brought to the cafeteria.

**2:40pm** - The K-4 students go through the meal line. The K-4, K-5, and 1<sup>st</sup> grade students say their name, are looked up in the computer by after-school staff, grab a milk, and are handed a meal.

**2:50pm** - The 2<sup>nd</sup> through 5<sup>th</sup> graders (or 8<sup>th</sup> depending on the school) walk through and enter their 8 digit PIN number, say their name, and get their meal.

**3:00pm** - Each grade is called one at a time to throw out their trash and line up. Student helpers are asked to start picking up trash and wiping down tables and benches.

**3:15pm** - All of the students have received a filling meal and are ready to concentrate on an hour of homework before they enjoy gym, art, or game room time.

### C. Meal Logistics

Most meal sites serve supper shortly after school lets out. For 20 of the 25 programs the meal is the first activity students engage in after school. At the remaining 5 schools, students participate in some after school activities, typically homework, before receiving the meal. All meals are served between 2:20pm and 4:30pm, with the majority of meals served between 2:40pm and 3:15pm.

The supper meal is free to all students enrolled in the after-school program, but meals need to be counted and claimed as if the students were purchasing a meal. Meals served need to be inputted into the MPS FastLane computer program at the "point of service" and match a second record of meals served by kitchen staff.

**"Because children are in school all day the food program gives them that extra energy they need to nourish their brains for power hour homework help"**

-After School Staff

**“In the beginning, a lot of kids wouldn’t want to eat because they don't have money and then when they realize it’s free they got very excited”**

- After School Staff at a middle school

The methods by which the meals are “sold” to students at point of service vary by site. At the majority of sites, older students use their 8 digit school meal PIN number. This number is assigned to all students by MPS and is used by students to purchase lunch and breakfast. Some of the younger students have not yet memorized their PIN numbers, and sites vary in methods of “selling” meals to those students. The most popular method, used at 14 meal locations, is to search in the computer software by students’ last name. Other methods include searching for the student by their homeroom classroom number, creating a “cheat sheet” with student’s names and their PINs, or creating swipe cards for the students. Not all schools have a scanner, but for two schools that use swipe cards the cards can be scanned as the student goes through the line. Finally, two schools have created a process where the staff inputs the names into the computers after the students receive the meal using attendance rosters.

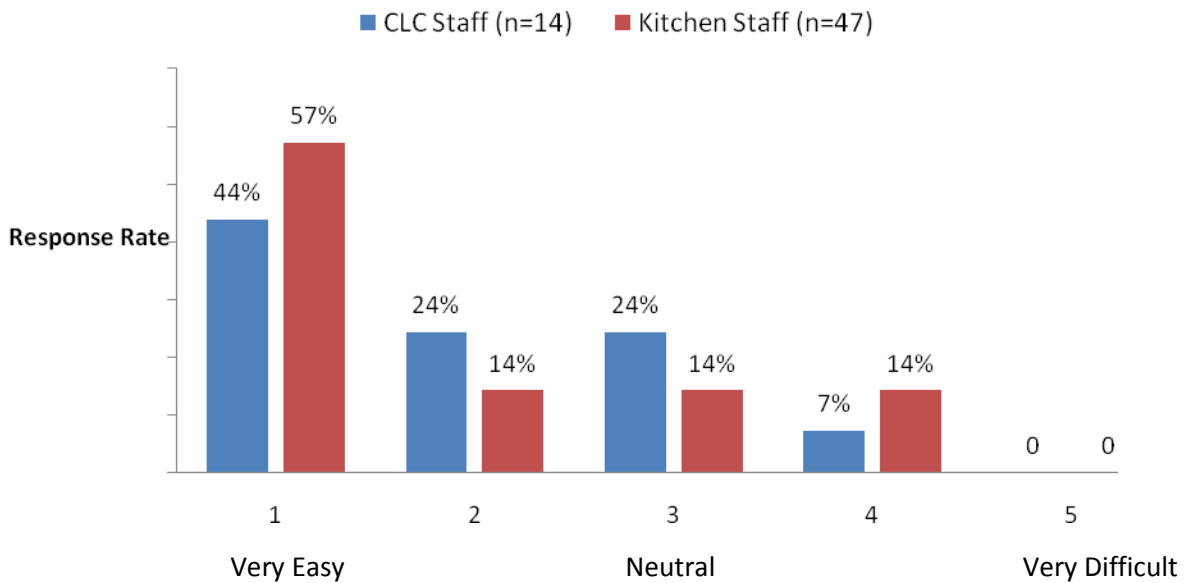
Most of the schools have found an efficient process to fit their school. Programs where the students are participating in activities before supper stagger the times for each class to come to the cafeteria to avoid a long wait time. Other schools have found little ways to keep students from waiting a long time in line. For example, at one school the younger students are lined up in order of the class roster so that the checkout process is easier and quicker. At a larger supper program with over 200 students, two computers are used to expedite the process.

The point of service count of students and the meal count by kitchen staff are electronically communicated to MPS Nutrition Services main office each day for the meal served the night before. Those numbers are then reformatted by Nutrition Services staff into a format that can be entered into DPI’s website for reimbursement.

After-school staff operating the computer at the point of service and the kitchen staff were asked how difficult the reporting process was to complete. They were asked to rank on a scale of one to five with one indicating the reporting process is extremely easy and five indicating extreme difficulty with the reporting process.



**Figure 2. CLC and Kitchen Staff’s Opinion of the Reporting Process**



Although the after-school supper program may create more administrative time and costs for MPS Nutrition Services staff to prepare the meal counts to be formatted for state reimbursement, *Figure 2* shows the majority (57 percent) of kitchen staff claim the reporting process is very easy for them. Six workers (42 percent) report the process being more difficult.

Higher numbers of CLC staff do not consider the reporting process very easy, but anecdotally, many of the staff said they were still learning the process and developing an efficient method when surveyed.

D. Plate Waste Observation

Meals served under CACFP are required to be served in their entirety to ensure the students receive all of the nutritional value intended by the USDA standards. At lunch, MPS has an “offer v. serve” policy where students are not required to take all of the meal components. That is not the case for CACFP supported meals. This means that students do not have the option to refuse part of the meal, even if they do not like it. CACFP policy also restricts food from being shared or leaving the cafeteria. Anecdotal evidence suggests that these policies raise concerns about a high amount of wasted food.

Because of these policies, Hunger Task Force decided to assess how much food was eaten and wasted. When students brought their trays to the trash, each component was observed as to how much food was left over. Food could fall into one of three categories:

- Fully Eaten: Student consumed all of the serving provided
- Partially Eaten: Student consumed about half or more of the serving provided

- Wasted: Student did not consume most or any of the serving provided

Figure 3 shows the breakdown of all food served by consumption pattern.

**Figure 3. Total Food Consumption Trends (n=492)**

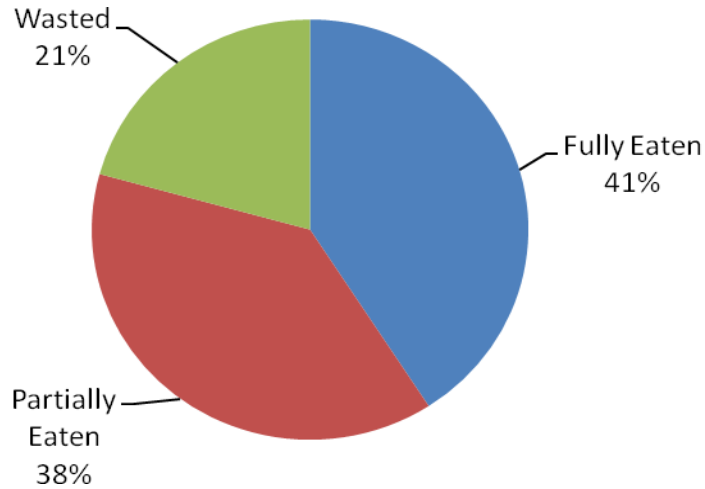
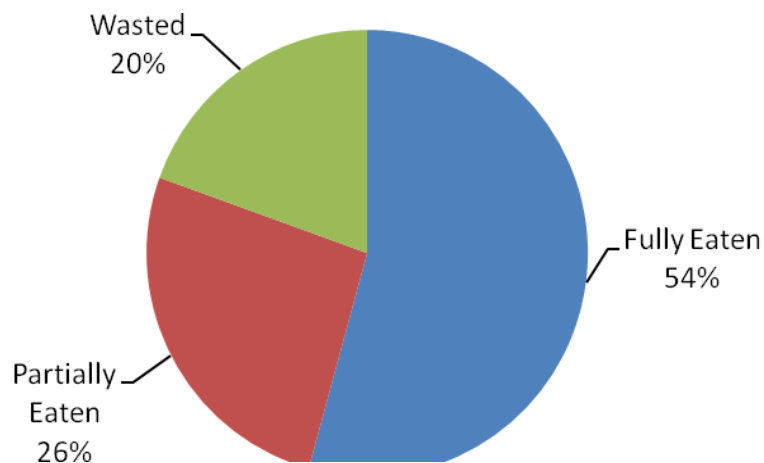


Figure 3 shows 41 percent of the food that is served at all of the supper sites is fully eaten. Thirty eight percent is partially eaten and the remaining 21 percent of the food is wasted. To determine patterns of which meal components were more often eaten, partially eaten, or wasted the results were broken up by meal component.

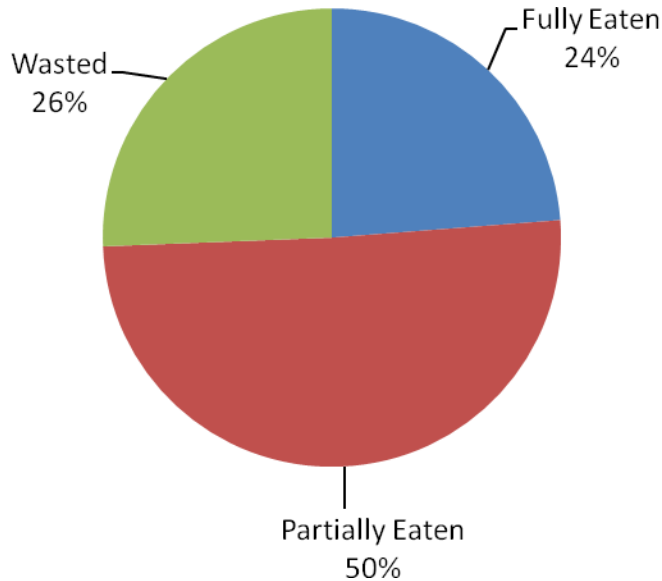
**Figure 4. Main Course Consumption Trends (n=164)**



Containing meat, cheese, or peanut butter, the main course is the source of protein in each meal. The data in Figure 4 shows that 54 percent of the time the main course was fully eaten. Twenty six

percent of the time the main course was partially eaten and 20 percent of the time it was wasted. The main course is the component of the meal that is most often fully consumed by the students.

**Figure 5. Meal Side Consumption Trends (n=164)**



*Figure 5* focuses on meal sides which include the fruits, vegetables, and sometimes starch included in the meal. *Figure 5* shows a higher rate of partially eaten or wasted food than seen in *Figure 4* regarding the main course. Only about 24 percent of sides are being fully eaten.

Since observations were made based on all of the sides, partially eaten sides could mean two different scenarios. A student may have consumed some of all of the sides offered, or more often, the students completely consumed one of the two or three sides given to them, but did not eat the others. This may be evidence that giving students an option of which sides they want could greatly reduce waste.

**Figure 6. Milk Consumption Trends (n=164)**

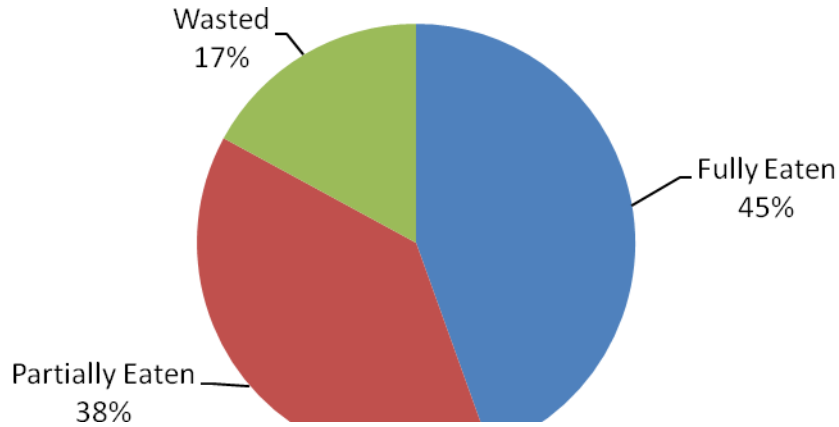


Figure 6 shows the consumption patterns of milk. Students are typically given the option of white, chocolate, or strawberry milk. Forty-five percent of the milk is completely consumed and 38 percent is partially consumed. Unopened milk cartons are required to be disposed of and make up 17 percent of the milk served to students.

Besides allowing the students to select which components of the meal they would like, CLC staff commented that the students should be able to share their food. This would allow food that one student may not like or want to eat, to be eaten by another student. The staff thought allowing sharing would allow the students more flexibility and reduce waste.

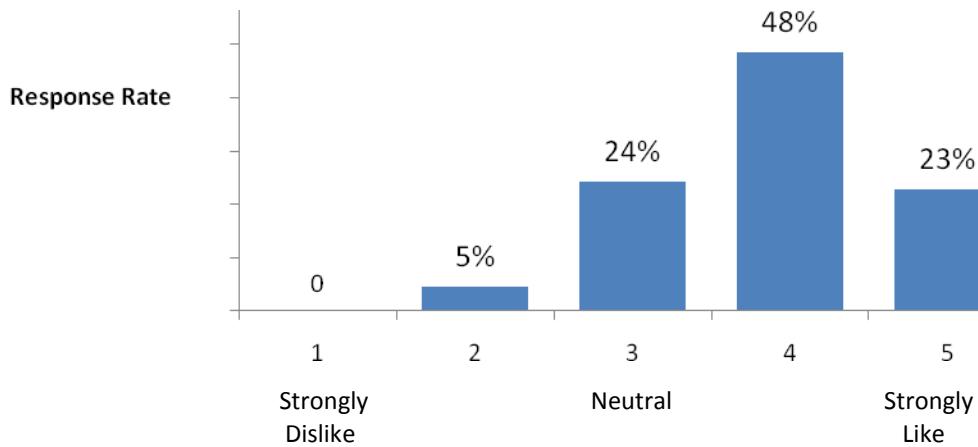
## E. Opinions of the Food

### 1. Likability

The supper menu for MPS supper sites consists of 10 different meals on a rotating schedule. (To see a sample menu, see *Appendix G*, page 48) When serving a meal to children, it is important to know if students like the food and which foods the students prefer.

Parents and staff were asked to rate the food in terms of how the children like the food on a scale of one to five. A score of one would mean that the staff or parent believed the students strongly disliked the food, a three would be a neutral answer, and a five would represent that the students strongly like the food. *Figure 7* shows the ratings the staff gave regarding how much the students like the food served at supper.

**Figure 7. Staff's Opinion of how the Students Like the Food (n=66)**

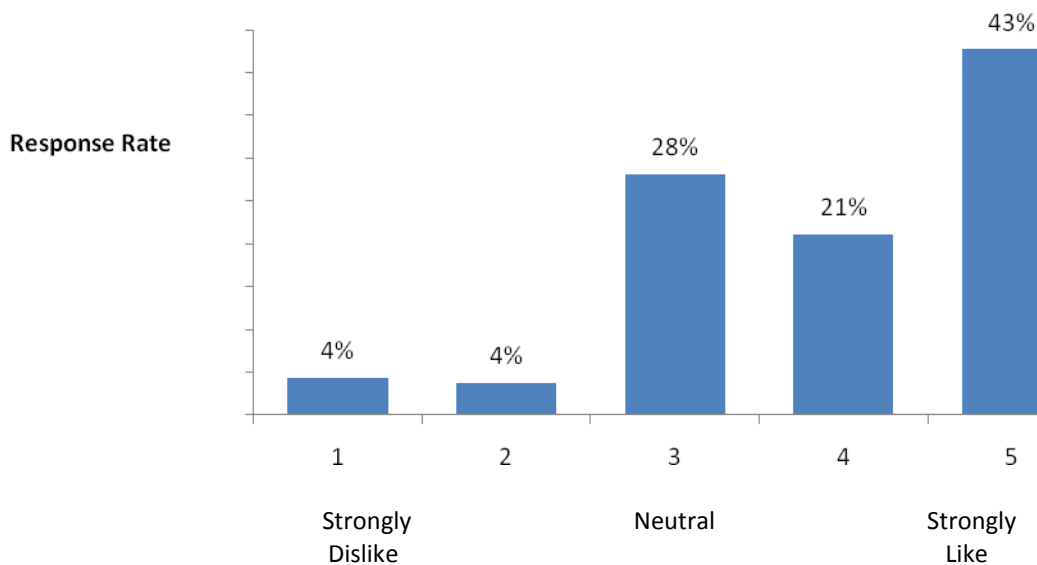


As *Figure 7* shows, 71 percent of the staff reported either a score of four or five meaning either the students like or strongly like the food served for supper. Twenty four percent of the staff did not feel strongly that the students either liked or disliked the food served. Finally, no staff reported that the students strongly disliked the food and 5 percent ranked the likability a two indicating the students did not like the food.

Anecdotally, a handful of staff suggested that the supper menu should be more coordinated with the lunch menu. In particular, kitchen staff reported that often the same side served at lunch will be at supper that night or the next night and that there is a lack of variety.

Parents were also asked to rate how well they believe their child likes the food on a scale of one to five. *Figure 8* presents the rankings parents gave regarding the likability of the meal.

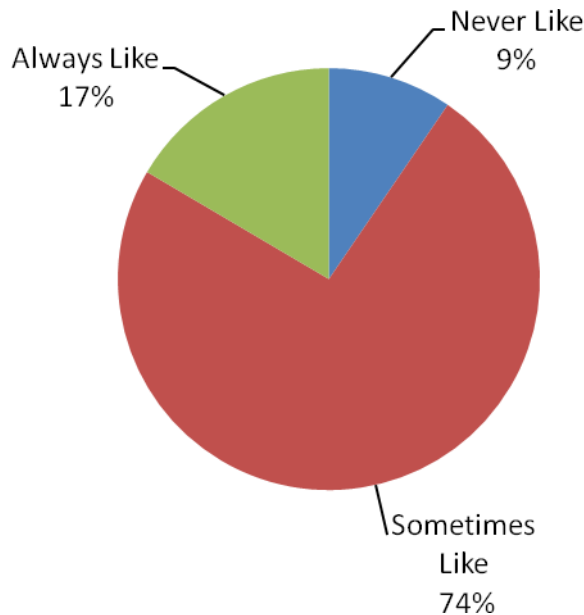
**Figure 8. Parents' Opinion of how their Children Like the Food (n=185)**



According to *Figure 8*, 64 percent of the parents gave positive answers when asked how their child likes the food, with 43 percent reporting their child strongly likes the food served. Eight percent gave negative responses. Finally, 28 percent of parents gave a neutral answer.

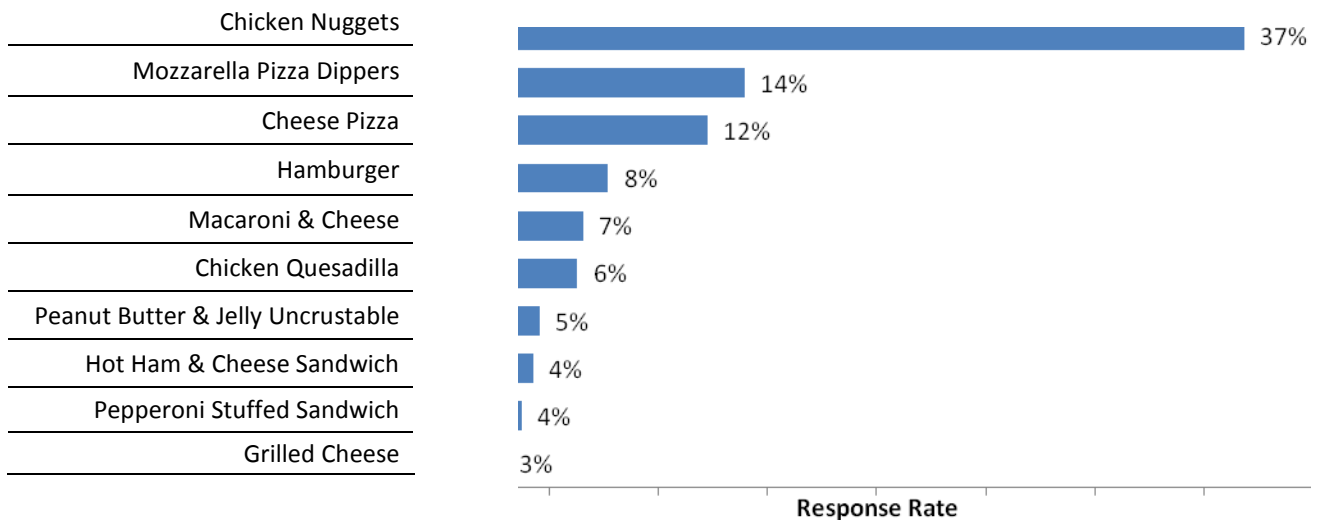
Since the students are the ones being served the food, their opinions are the most important and many of the students were excited to give feedback. The students were asked “Do you like the food at supper: never, sometimes, or always”. *Figure 9* illustrates answers from 357 students of all ages.

**Figure 9. Student’s Opinion of Supper Meals Served (n=357)**



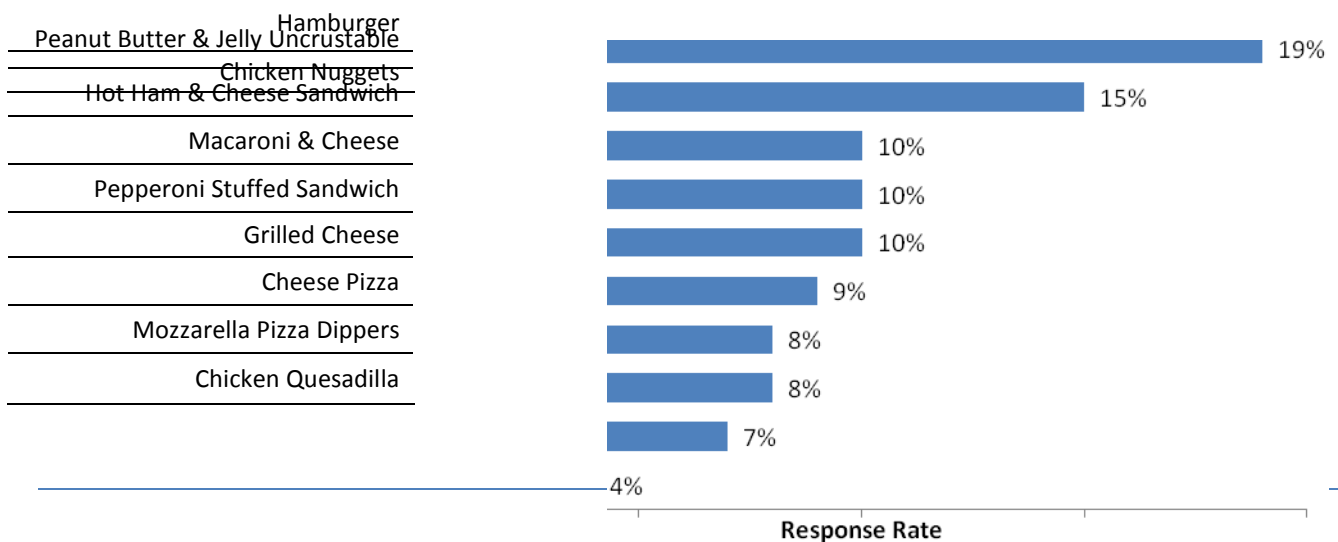
As seen in *Figure 9*, 9 percent of the students reported that they never like the supper served and over 90 percent either always or sometimes liked the meal. The majority of students said they sometimes like the food served to them for supper. *Figure 10*, provides the students’ answers when asked “What is your favorite school supper meal?”

**Figure 10. Students' Favorite Foods (n=351)**



The top three favorite foods reported by the students were chicken nuggets, mozzarella pizza dippers, and cheese pizza. Students were also asked “What is your least favorite school supper meal?” *Figure 11* gives the students’ answers.

**Figure 11. Students' Least Favorite Foods (n=357)**



Out of the 357 students who chose one food as their least favorite, 19 percent chose peanut butter and jelly uncrustables. The next least popular food item was hot ham and cheese sandwiches. The meal with the least negative responses was chicken nuggets, which was also the most popular answer for the students' favorite meal.

## 2. Nutritional Value

The USDA, MPS, and the after school programs' goal of serving supper is to provide students with both a substantial and nutritious meal. Both the staff and parents were asked "What do you think of the food in terms of nutritional value?" Similar to the rating system used when asking the parents and staff about the likability of the food, staff and parents were asked to rank the nutritional value of the supper. A score of one would indicate the respondent felt the meal did not have any nutritional value, three would indicate a neutral answer, and five would indicate the meal met all of the student's nutritional needs.

Overwhelmingly, both staff and parents gave the meal's nutritional value a positive response. *Figure 12* and *Figure 13* present the findings for staff and parents.



**Figure 12. Staff's Opinion of Supper's Nutritional Value (n=66)**

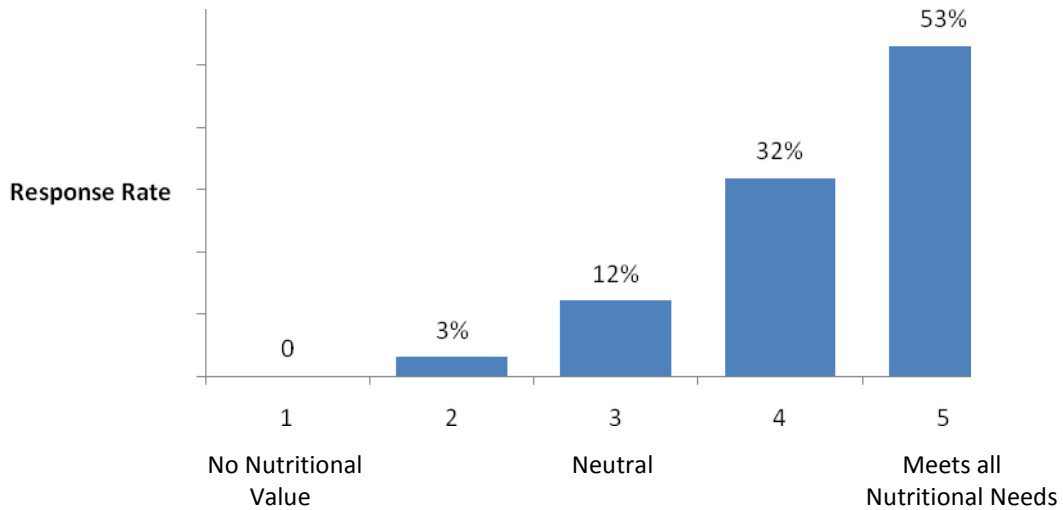
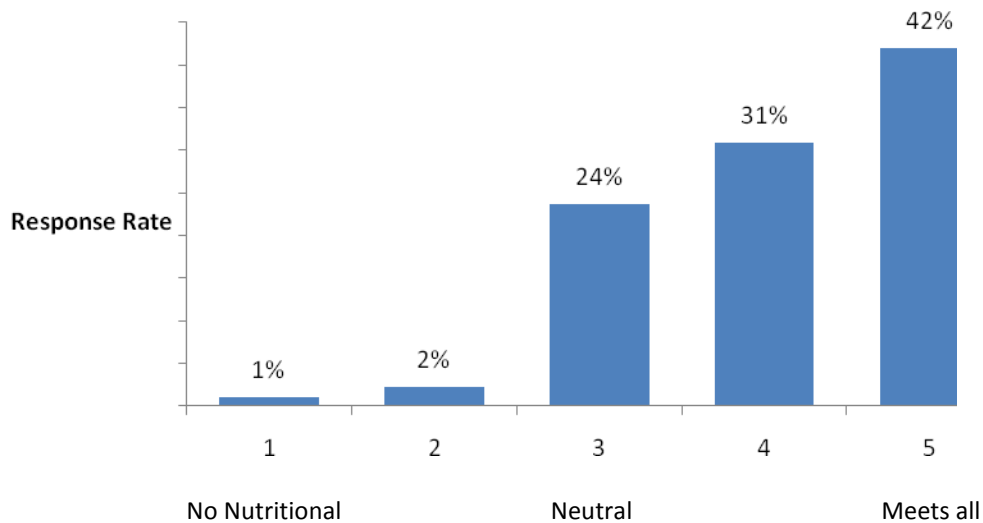


Figure 12 shows that 85 percent of the staff gave positive responses when asked their opinions about the nutritional value of the food and 53 percent of those reported the meal meets all of the students' nutritional needs. Twelve percent gave a neutral answer and only 3 percent gave a low ranking regarding the nutritional value.

Nutritional value is also a priority for the students' parents. The parents' opinions regarding the nutritional value of the food were similar to the staff's opinion. Figure 13 shows the parents' answers.

**Figure 13. Parent's Opinion of Supper's Nutritional Value (n=181)**

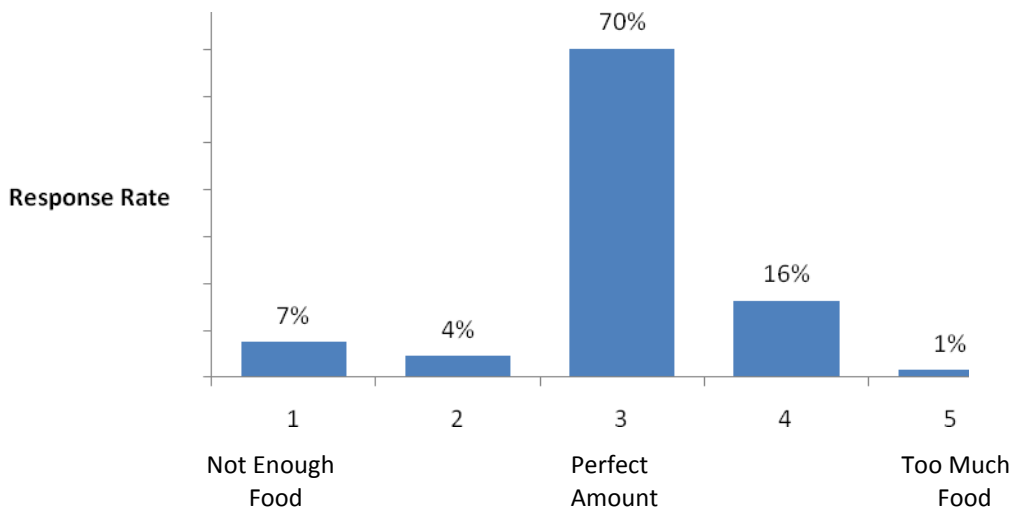


Forty two percent of the parents feel the supper meets all of their child’s nutritional needs and another 31 percent gave the nutritional value a four on the rating scale of one to five. Slightly less than a quarter of the parents (24 percent) gave the food a neutral rating and 3 percent of parents reported low scores regarding the nutritional value of the food.

3. Quantity

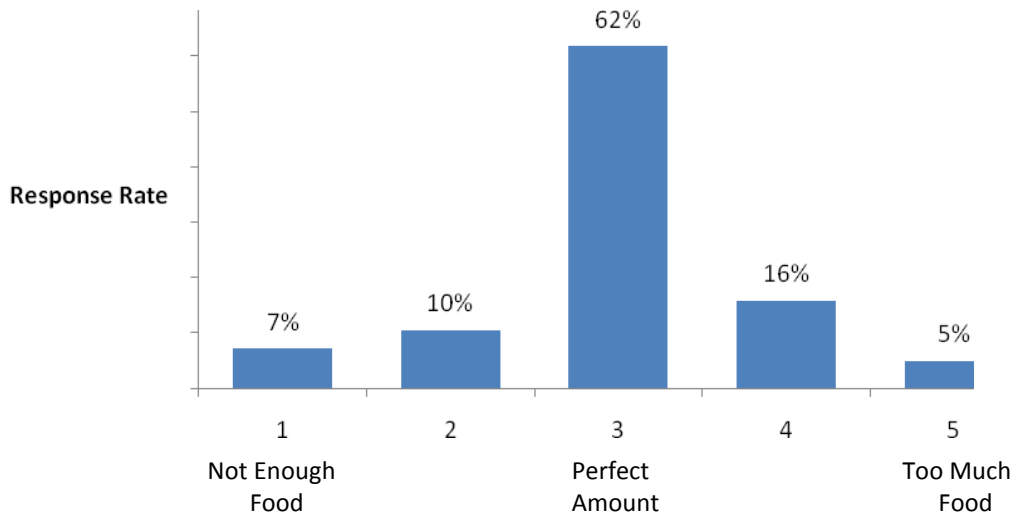
In addition to the likability and nutritional value, the staff and parents were asked their opinions about the amount of food served to each child. Suppers are meant to be a meal filling enough to satisfy the students; however, if given too much food the meal could produce more waste. Again, a one to five rating system was used. A rating of one suggests the students do not receive enough food, three represents the students receive the perfect amount of food, and a five suggests the students receive too much food. *Figure 14* shows the responses given from the staff.

**Figure 14. Staff’s Opinion of the Amount of Food Served (n=47)**



As seen in *Figure 14*, the majority of staff believes the students are served the perfect amount of food for supper. Anecdotally, many of the staff commented that it may be a little too much food for the youngest students, slightly too little for the oldest students, but overall a good compromise that is ideal for the majority of students. The parents were also asked the same question regarding the quantity of food served at supper. *Figure 15* presents the answers given by parents.

**Figure 15. Parents' Opinion of the Amount of Food Served (n=183)**



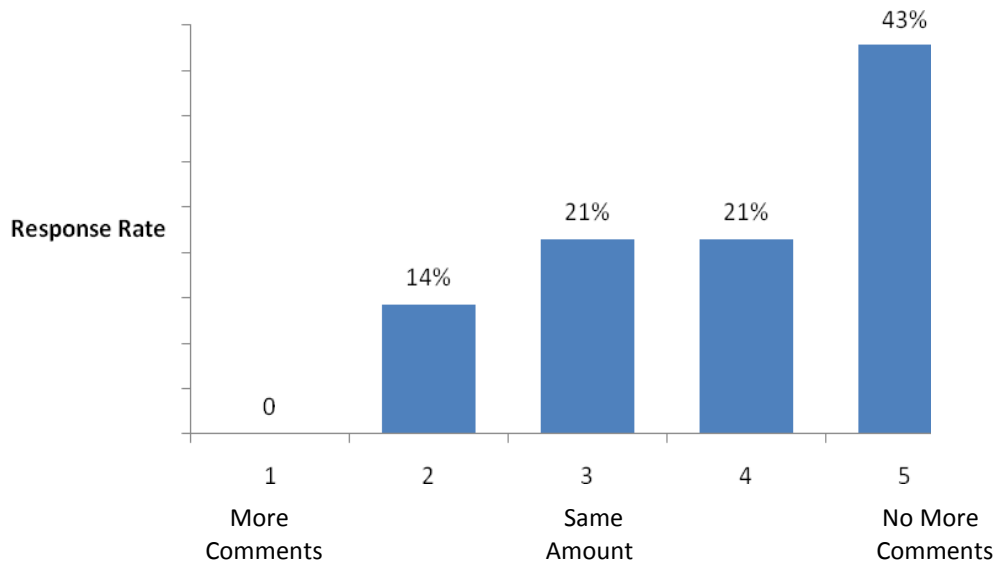
In *Figure 15* the parent responses resemble those given by staff. Sixty-two percent of parents reported the students received the perfect amount of food for supper. Although the majority of parents believed the serving size was appropriate, slightly more parents than staff reported that their children received too much food. A few parents commented that their child was not hungry for the family meal served later at night and they would have preferred their student receive a smaller meal at school.

**“My children end up not eating supper at home which takes away from family time.”**

- Parent

To assess if the supper meal was satisfying students' hunger during after school hours, the school building service workers were asked “On a scale of 1-5, since the supper program began, have you noticed a change in terms of student comments about being hungry?” Only about half (53 percent) of building service workers felt comfortable answering. *Figure 16* presents the answers.

**Figure 16. Building Service Workers Observations of Students' Comments of Being Hungry (n=14)**

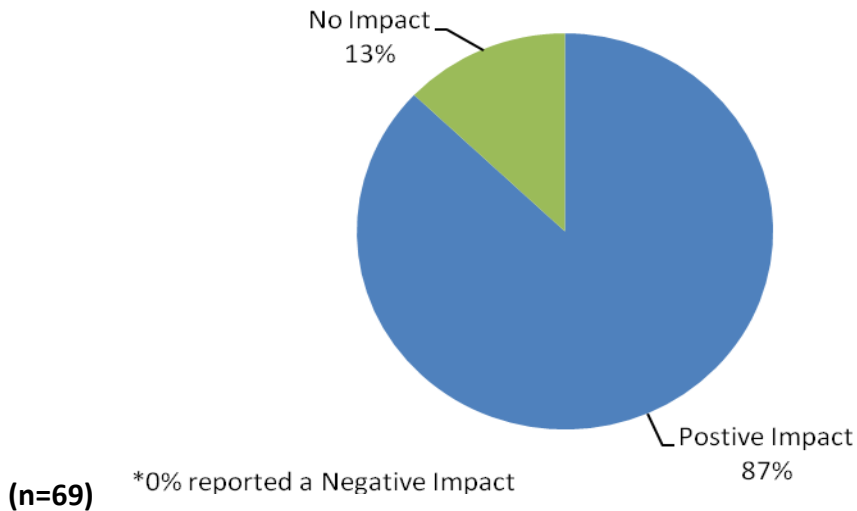


Of the building service workers who answered, 64 percent suggested that the students made fewer comments about being hungry during after school hours. Twenty-one percent of building service workers reported hearing the same amount of comments and 14 percent indicated hearing more comments from students.

**F. Impact of the Meal on Students' After School Behavior and Programming**

This assessment also examined the impact of the meal on students and after-school programming. Those most suitable to determine the impact on the students and programs are the after-school staff. The staff was asked, "What impact does the supper program have on the children's behavior?" and had the options of reporting a positive impact, negative impact, or no impact. *Figure 17* reports the responses.

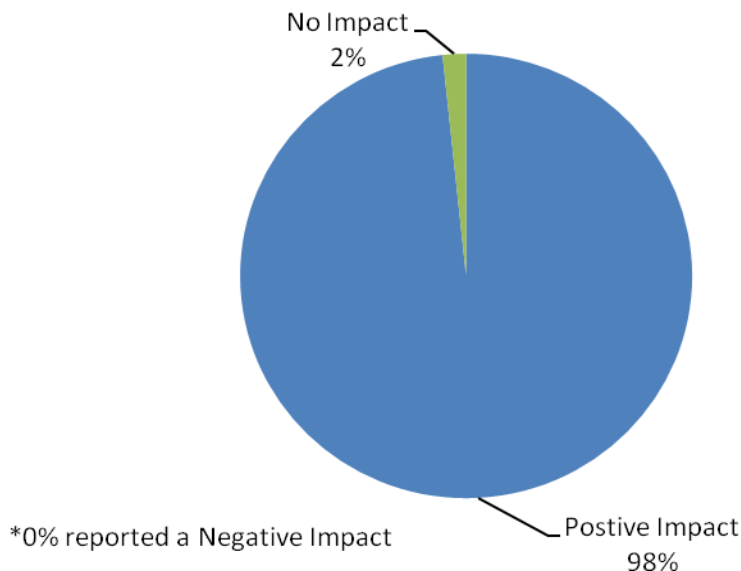
**Figure 17. After-School Staff's Opinion of the Meal's Impact on Student Behavior**



As seen in *Figure 17*, the majority of staff reported that the meal positively affected the students' behavior. Eighty seven percent of after-school staff reported the meal had a positive impact on the students' behavior, no staff reported the meal negatively impacted behavior, and 13 percent reported it had no measurable impact.

The staff was asked a similar question regarding the impact of the meal on the after-school programming. Again, they were able to report a positive impact, negative impact, or no impact.

**Figure 18. After- School Staff's Opinion of the Meal's Impact on After-School Programming (n=60)**

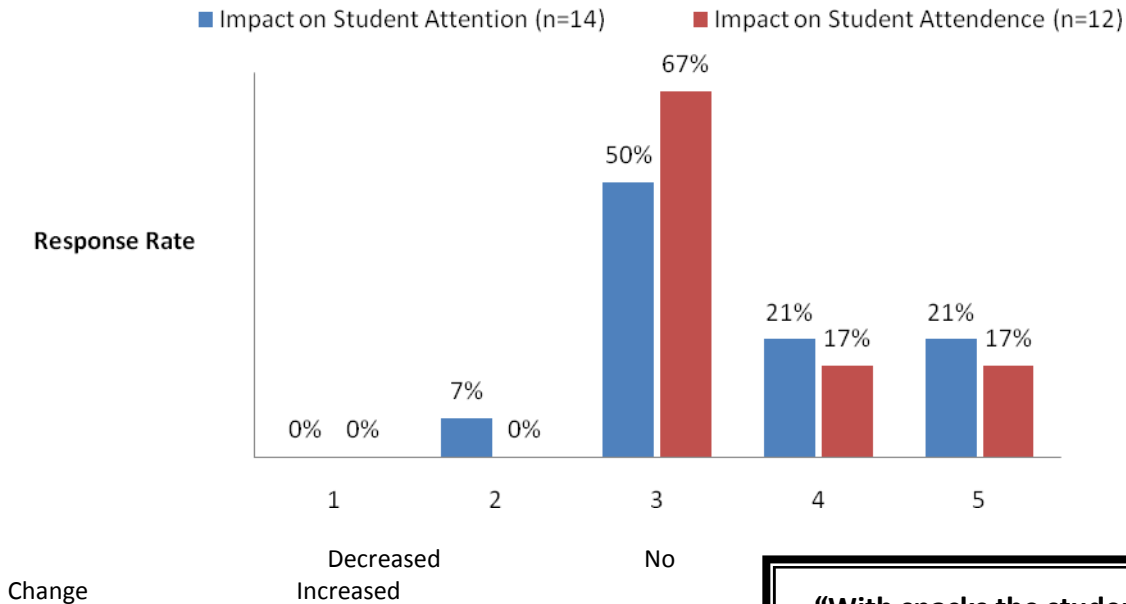


Overwhelmingly, after-school staff felt the addition of a meal during their CLC had a positive impact on the after-school programming. Ninety-eight percent of staff reported a positive impact and 2 percent reported it had no impact on the programming. No staff reported the meal had a

negative impact on programming.

The building service workers were also asked questions about the meal's impact on students. Only about half of the workers felt comfortable answering questions about the meal's impacts students. Overall, the building service workers did not see a noticeable difference in the students after their school began serving suppers; however if they did, typically it was a positive impact.

**Figure 19, Building Service Worker’s Opinion of Meal’s Impact on Students’ Attention and Attendance**



**“With snacks the students were better controlled.”**  
 - Building Service Worker

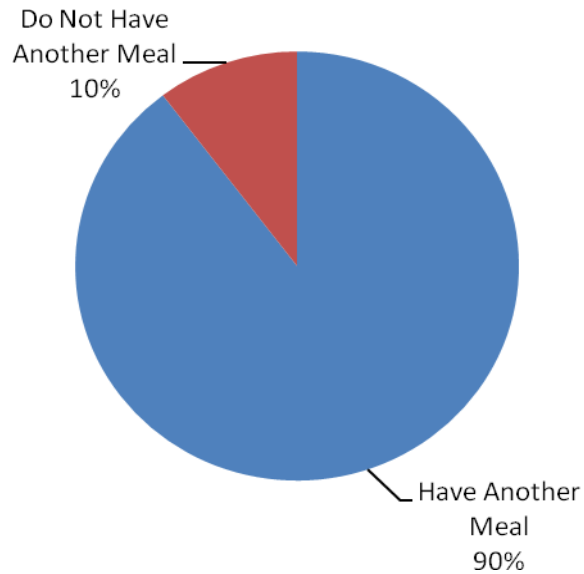
As seen in *Figure 19*, 50 percent of the building service workers who answered believe the meal had no impact on student’s attention, 43 percent believe the impact was positive, and only 1 building service worker believes the impact was negative. Also shown in *Figure 19*, 67 percent of the building service workers who answered saw no impact in student’s attendance and 34 percent believe the meal increases students’ attendance.

**G. Impact on Families**

The supper program is designed to offer a meal to students so that students are not hungry during after school hours and to guarantee students receive a meal between lunch at school and breakfast the following day at school. To determine the necessity of the meal, both students and parents were asked if the supper meal provided at school was the only meal the child ate at night.

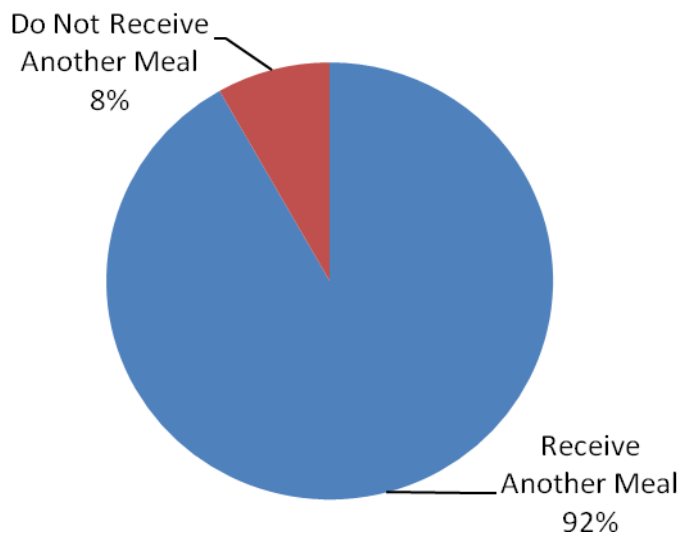
Students were asked, “Do you usually have a meal when you go home at night?” According to the 376 students who answered, 90 percent reported having another meal after they left CLC each night. *Figure 20* and *Figure 21* show that the majority of students do receive another meal and the school supper provides the students food to energize them during after-school activities.

**Figure 20. Students' Answers about Having Another Meal at Night (n=376)**



According to the 376 students who answered, 90 percent reported having another meal after they left CLC each night. Similar findings were found after asking parents “Will your child eat another meal tonight?”

**Figure 21. Parents' Answers about their Child Having Another Meal at Night (n=207)**



As shown in *Figure 21*, the responses reported by parents resemble those reported by students. However, with 92 percent of parents reporting their child receives another meal each night, the



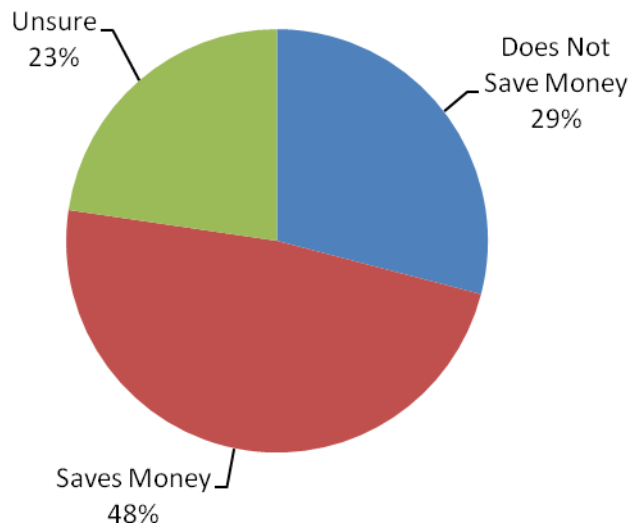
percentage is slightly higher than the percentage of students who reported receiving another meal after CLC. Some of the parents commented that their child is not eating another meal at night, but not because the meal is not provided but because their child is not hungry. However, some parents commented that the meal program allows them to serve a lighter meal or snack instead of a full meal. Other parents commented that the meal program gave them more time to prepare the meal at home since their child is not as hungry.

**“Even though he eats again at night this meal is the best part of CLC for us and it saves us a lot of money - Thank you!”**  
- Parent

Based on the survey responses, between 90 and 92 percent of students receive another meal after they leave CLC and the suppers fill the gap between school lunch and the meal at home. However, for the 8 to 10 percent who do not receive another meal, the supper program may be the only food given to the students outside of school hours.

To determine the impact of the meal on the family, parents were also asked, “Does this program save your family money?” *Figure 22* presents the responses given by the parents.

**Figure 22. Parents’ Opinion if the Supper Program Saves their Family Money (n=203)**



As shown in *Figure 22*, 48 percent of parents reported that the supper program saves their family money on food. Since 77 percent of MPS students come from families with income less than 185 percent of the federal poverty line, saving money for families is an important benefit of the supper program.

F. Impact on Staff

Although the impact on the students is arguably the most important factor, adding a meal to after school programming will impact work load and possibly work hours for after-school staff, school kitchen staff, and building service workers. The important findings of these questions show the meal had no sizeable impact on after school program staff, a welcomed increase in work hours for kitchen staff, and an increase in work load but not always work hours for building service workers.

1. Impact on CLC Staff

The after-school staff is responsible for entering the students’ information into the MPS food service computer, serving the meal to the students, and supervising the students while they eat. At some schools, the staff is also responsible for ensuring the cafeteria is clean after the meal while at other schools the cleaning is the kitchen staff’s duty.

**Figure 23, Supper Program’s Impact on CLC Staff Hours (n=53)**

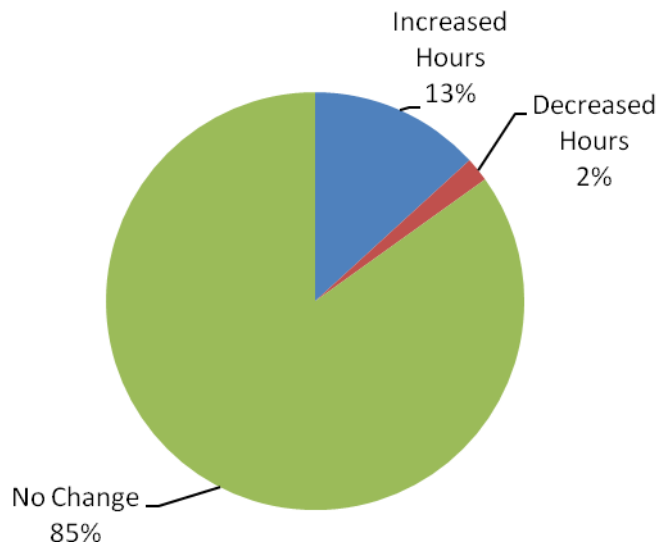


Figure 23 represents the answers given by CLC staff when asked, “How has the supper program affected your work hours?” For 85 percent of CLC staff, the meal had no change in work hours. Thirteen percent saw an increase in hours due to the meal and 2 percent reported the meal decreased their work hours. Many CLC staff commented that the meal changed their work routine but was not a burden on them at all.

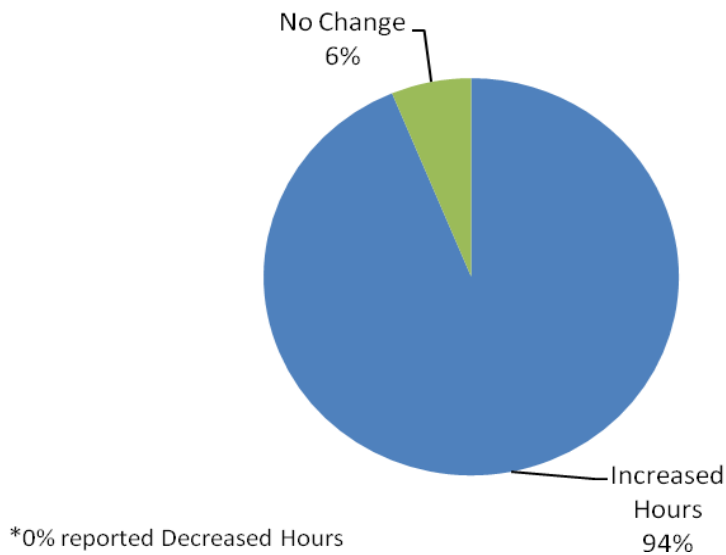
2. Impact on Staff

**“The program is useful for me because it adds work hours and is great for children who have working parents.”**  
- After School Kitchen Staff

Kitchen

At each school, one MPS employee is responsible for preparing the hot meal to be served to the students, clean up the kitchen, and sometimes wipe down tables and benches after the students eat. *Figure 24* shows the answers given by the kitchen staff when asked “How has the supper program affected your work hours?”

**Figure 24, Supper Program’s Impact on Kitchen Staff’s Hours (n=16)**

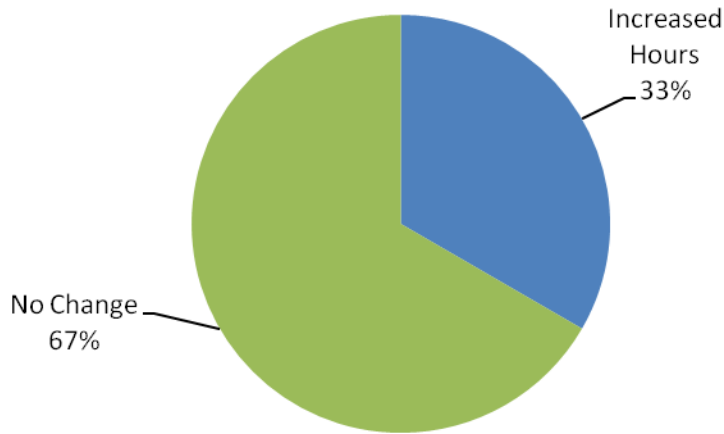


Unlike the majority of CLC staff, the meal program increased hours for 94% of the kitchen staff. As seen in *Figure 24*, no kitchen staff saw a decrease in hours and 6 percent saw no change in the number of hours worked. Many of the kitchen staff commented that the extra work hours were welcomed and helpful for them.

### 3. Impact on Building Service Workers

The building service workers are responsible to clean the cafeteria floor and take out the trash at each dinner site. To understand how the meal impacted the building service workers, they were asked “What impact does the CACFP supper program have on your work hours?” and the same question about work load. *Figure 25* and *Figure 26* provide the results to those two questions.

**Figure 25. Supper Program’s Impact on Service Worker’s Hours (n=27)**



\*0% reported Decreased Hours

Two thirds, or 67 percent, of the building service workers saw no change in their work hours and the remaining building service workers reported having increased work time. Anecdotally, the building workers that reported an increase in hours said they were given an extra half an hour to perform the additional tasks created by the after-school meal.

**Figure 26. Supper Program’s Impact on Service Worker’s Workload (n=27)**



\*0% reported Decreased Work

When taking a closer look at *Figure 26* in comparison to *Figure 25* an important difference is visible. In *Figure 25* the majority of service workers (56 percent) responded that the meal program increased their workload and 44 percent did not see an increase in workload due to the meal program. While 56 percent saw an increase in tasks to be completed, only 33 percent have received extra time to perform those necessary tasks. Many of the service workers commented that they would often have to rush through their work and worried about being able to complete

all of the required tasks before their work time was up.

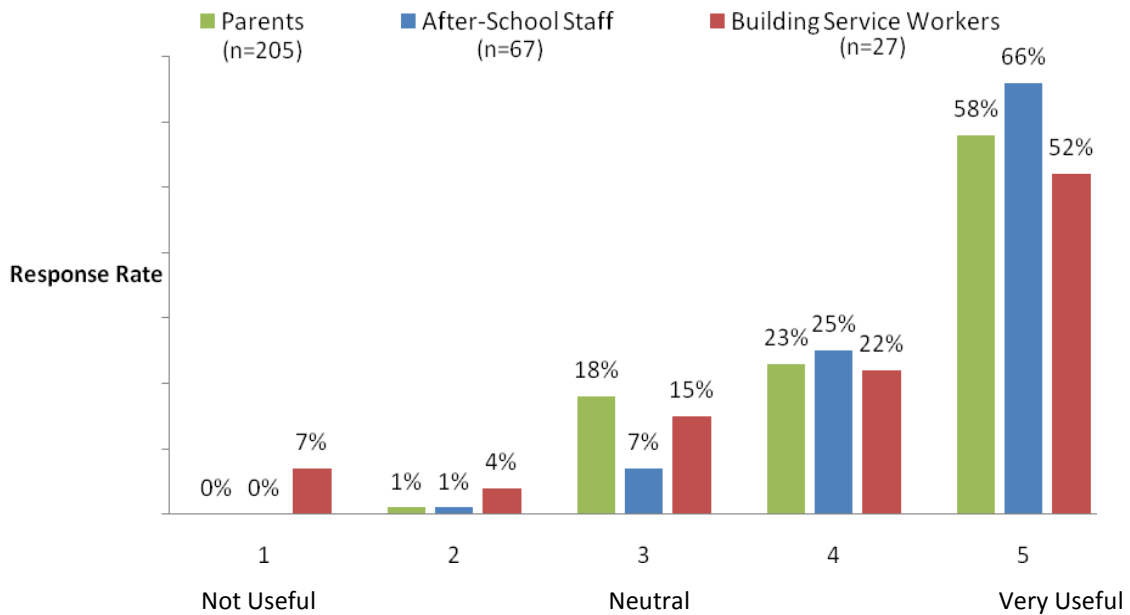
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**“If my kid was after school - I would want them to have it [a meal] too.”**  
– School Building Service Worker

Usefulness of the Program

After considering how the program affects students, families, after school programming, and staff, all of the adult stakeholders were asked how they would rate the program’s overall usefulness. Again a rating system of one to five was utilized. The results show that overall 83 percent of staff, building service workers, and parents believe that the program is useful.

**Figure 27. Overall Opinions of the Meal Program**



For each group of respondents, after-school staff, building service workers, and parents, *Figure 27* shows the majority find the school supper program useful. Responses from building service workers have the greatest variety in answers. Eleven percent of building service workers give negative responses (either a rating of one or two), while only 1 percent of parents and staff gave negative responses.

### J. Knowledge of Kohl's Sponsorship

The supper program in Milwaukee Public Schools would not have been possible without the Kohl's Department Stores which gave \$225,000 towards the program. In early October 2009, Hunger Task Force used the media to inform the community of the support given by Kohls. Television, radio, online, and print advertisements were all utilized.

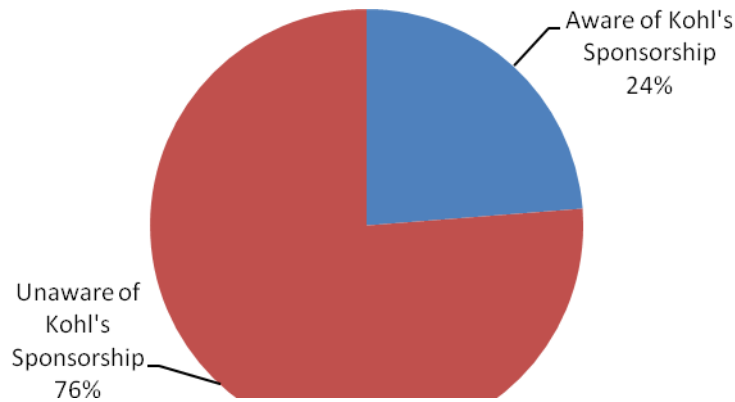
While surveying staff and parents, Hunger Task Force asked if they were aware of the money from Kohl's to subsidize the program. *Figure 28* and *Figure 29* provide the responses given by parents and staff.

**Figure 28. Staff's Knowledge of Kohl's Sponsorship (n=64)**



As seen in *Figure 28*, 42 percent of staff knew about Kohl's role in providing the meals while 58 percent were unaware when surveyed. However, all staff was informed during the site visit about the role of Kohl's in making the supper program possible.

**Figure 29. Parent Knowledge of Kohl's Sponsorship (n=202)**



Fewer parents than staff knew about the support the meal program received from Kohl's. As seen in *Figure 29*, 24 percent were aware of Kohl's sponsorship. However when looking at the parents surveyed before October, when most of Hunger Task Force's marketing occurred, the percentage of parents who knew about the Kohl's support jumped dramatically from 8 percent to the 24 percent overall. Again, after being surveyed all parents were informed of the role Kohl's played in making the supper program possible.

## **2. Out of State After School Supper Models**

### **A.MPS Model**

Milwaukee Public Schools provides hot suppers at the 25 participating CACFP schools using the same kitchen staff and food used for the lunch program. MPS has been able to provide the meals through this model by relying on Kohl's Department Stores' grant money to subsidize the program. Wisconsin was recently added to the states able to be reimbursed for meals for all students 13 to 18 years old. The waiver allowing the additional meals to be paid for under CACFP gives Wisconsin school districts and child care providers an opportunity to sponsor an after-school meal program and claim the maximum \$2.68 reimbursement rates for all meals.

When looking closely at the money MPS spends on meal production, the federal reimbursement of \$2.68 per meal does not adequately cover all program costs.

**Table 1. MPS Meal Costs**

Food Cost per Meal	1.16
Labor Cost per Meal	+ 1.90
<b>Total Cost per Meal</b>	<b>\$3.06</b>
Reimbursement Rate	-2.68
<b>Loss per Meal</b>	<b>\$0.38</b>

Table 1 shows a loss of \$.38 per meal served. When MPS losses \$.38 per meal, it averages a loss of \$12,500 a month.

B. Out of State Models

In order to determine how other programs operate and to assess other supper models, programs in six other states were contacted. Table 2 below shows how other states have utilized the CACFP at risk supper waiver to provide meals after school.

**Table 2. Out of State After-School Meal Programs**

State	City	Description of the Program
Illinois	Chicago	<b>Chicago Public Schools</b> has approximately 300+ schools participating in the CACFP meal program served in conjunction with the various after school programs and activities – both At Risk and Outside of School Hours. Participation is dependent on how many schools are open and their enrollment (budget approvals). The principals select between a hot meal, a cold meal and a snack. More and more schools are starting to serve the meal rather than snack. The food source is the same as for the NSLP program. Staff is assigned based on type of service and projected participation and then adjusted based on the numbers reported.
Maryland	Baltimore	<b>Family League of Baltimore</b> (a local nonprofit) contracts with a private vender to deliver food to 25 nonprofit afterschool programs. The meals are prepared and delivered daily by the vender. Other smaller sponsors participate independently in the city.
Michigan		No information available



Missouri	Kansas City	<p><b>Kansas City Department of Neighborhood and Community Services</b> sponsors 13 sites. Meal sites include schools, community based groups, and faith based organizations. Meals are purchased and delivered from Kansas City Public Schools at \$2.25 per meal and are served by after-school staff at each site. Federal reimbursement rates cover all program costs.</p> <p><b>Harvesters</b> (a local nonprofit food bank) sponsors 32 Kids Café sites, about one-third of them in school settings. The program is modeled after their Summer Food Service Program. After school care providers have an option of receiving food delivered daily or self preparation. Delivered food comes prepared by a Kansas City public school kitchen and if the organization chooses self preparation they submit paperwork to Harvesters and receive 85 percent of the federal reimbursement while the other 15 percent is used by Harvesters to cover administrative costs.</p>
	St. Louis	<p><b>St. Louis City Department of Human Services</b> sponsors 40+ after school meal and snack sites. Most of the sites are in school settings. Meals are prepared and delivered by a private vendor for \$2.41 a meal and served by staff at each site. The additional reimbursement from the federal program covers administration costs.</p>
New York	Albany	<p>Program very similar to Summer Feeding programs. Most popular in Albany are the Kid’s Cafés organized at existing locations (churches, community centers, etc) by <b>Feeding America</b>.</p>
	New York City	<p><b>New York City Public Schools</b> sponsor over 200 school meal sites. Principals with programs with 125 or more enrolled students have the option of hot or cold meals prepared by school kitchen staff. Cold meals can be prepared for any size program, are prepackaged, and can be served at any time. Hot meals are required to be served between 3-4pm after school and are staffed by school kitchen staff. Reimbursements do not cover program costs and the program is dependent on the Tax Levy Fund to subsidize the cost.</p>

Pennsylvania	Philadelphia & surrounding counties	<p><b>Archdiocese of Philadelphia</b> sponsors 140 snack and supper sites. Sites include private and public schools, churches, community centers, and youth agencies. The sites have an option of three menus – snack, cold meal, or hot meal. The Archdiocese of Philadelphia partners with multiple private vendors for the food and a warehousing and distributing company.</p> <p>All vendors deliver to the central warehouse where cold meals are assembled and all meals are delivered every other day to each site. The sites can request as many meals as they need and are responsible to serve the meal to the students and reporting the number of meals served to the Archdiocese. The Archdiocese files the reimbursement claim with the Department of Education and has been able to cover all programming costs with the federal reimbursement rate.</p>
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The programs listed in *Table 1* are the major programs identified in the cities surveyed. Other sponsors exist in most of the cities, but do not sponsor multiple sites. The three main types of sponsors are community nonprofits, school districts, and city government agencies.

When speaking with staff from some of the programs, concerns were raised regarding the \$2.68 federal reimbursement rate’s ability to cover all program costs. However, the program staff who were interviewed that have been able to administer programs without relying on other sources of funding are typically those that use a vendor (private or public) to prepare and provide the meals at a rate lower than the federal reimbursement rate. In these cases, the difference in cost per meal and reimbursement rates is able to cover the administrative costs of the program.

#### **IV. Major Findings**

1. CACFP regulations requiring all meal components to be served, including all meal sides, may contribute to waste.
2. An after-school meal option saves many low income families money.
3. The majority of after-school staff, MPS kitchen staff, building service workers, and parents have positive opinions of the after-school supper program.
4. Building service workers are required to perform additional tasks due to the after-school supper program, but are not receiving additional time to complete the tasks.
5. The current federal reimbursement rate (\$2.68) does not cover all program costs for MPS.
6. In some states, city governments have become sponsors and are maximizing the CACFP at-risk supper waiver in their state.

#### **V. Recommendations**

1. MPS should evaluate building service workers' schedules in schools that have after-school suppers.
2. Out-of-state models should be researched and assessed in more detail to determine ways MPS could expand and improve their model. Research should focus on program costs as well as staffing patterns, food source, program administration, menus, and number of meals served.
3. Advocates should examine the role of the City of Milwaukee with regard to supper programming sponsorship

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**Appendix A – Student Survey**

School \_\_\_\_\_

1. Do you like the food at supper?

- (1) Never                                      (2) Sometimes                                      (3) Always

2. What is your favorite school supper food?

- |                                      |                                     |
|--------------------------------------|-------------------------------------|
| _____ (1) PB & J Uncrustable         | _____ (6) Cheese Pizza              |
| _____ (2) Chicken Nuggets            | _____ (7) Chicken Quesadilla        |
| _____ (3) Hot Ham & Cheese Sandwich  | _____ (8) Hamburger                 |
| _____ (4) Macaroni & Cheese          | _____ (9) Grilled Cheese            |
| _____ (5) Pepperoni Stuffed Sandwich | _____ (10) Mozzarella Pizza Dippers |
| _____ (11) Other _____               |                                     |

3. What is your least favorite school supper food?

- |                                      |                                     |
|--------------------------------------|-------------------------------------|
| _____ (1) PB & J Uncrustable         | _____ (6) Cheese Pizza              |
| _____ (2) Chicken Nuggets            | _____ (7) Chicken Quesadilla        |
| _____ (3) Hot Ham & Cheese Sandwich  | _____ (8) Hamburger                 |
| _____ (4) Macaroni & Cheese          | _____ (9) Grilled Cheese            |
| _____ (5) Pepperoni Stuffed Sandwich | _____ (10) Mozzarella Pizza Dippers |
| _____ (11) Other _____               |                                     |

4. Do you usually have a meal when you go home at night?

- (0) No                                      (1) Yes

5. Did you eat breakfast this morning?

- (0) No                                      (1) Yes

If yes, was it at school?

- (0) No                                      (1) Yes

**Appendix B – Parental Consent Form**



Fall 2009

Dear Parents;

Hunger Task Force will be working in conjunction with Milwaukee Public Schools to assess the after school Supper Program in which your child participates. The purpose of the study is to see the impact of the suppers on those involved in the program, including staff, children, and parents.

As part of the study, we would like to survey your child. The survey consists of five questions requesting input on their favorite school supper foods and their eating habits. Your child's answers will be anonymous and will have no personal repercussions.

If you have any questions feel free to contact Donna Leuchten, Hunger Task Force Emerson Hunger Fellow, at (414) 777-0483.

If, for any reason, you do not want your child to be surveyed please return the bottom of this form to the afterschool staff at your child's school. If this form is not returned, your child will be included in the study.

Thank you for your cooperation.

Sincerely,

Donna Leuchten

Emerson Hunger Fellow, Hunger Task Force

I do NOT want my child to be surveyed.

---

Name of child \_\_\_\_\_

Parent Signature \_\_\_\_\_

Date \_\_\_\_\_

**Appendix C- Staff Survey**

School \_\_\_\_\_

1. What do you think of the supper in terms of:

a. How the children like the food:

1	2	3	4	5
Strongly Dislike		Neutral		Strongly Like

b. Nutritional Value:

1	2	3	4	5
No nutritional value		Neutral		Meets all nutritional needs

c. Quantity:

1	2	3	4	5
Not enough		Perfect Amount		Too much

2. What time are the children being served supper?

2pm	2:30pm	3pm	3:30pm	4pm	4:30pm	Other _____
-----	--------	-----	--------	-----	--------	-------------

3. What impact does the supper program have on the children's behavior?

(1) Positive                      (2) Negative                      (3) None

4. How do school suppers impact overall after school programming?

(1) Positive                      (2) Negative                      (3) None

5. How has the supper program affected your staff's work hours?

(1) Increased                      (2) Decreased                      (3) No change

6. On a scale of 1-5, how would you rate the reporting process for suppers?

1	2	3	4	5
Very easy		Neutral		Very difficult

7. On a scale of 1-5, what is your overall opinion of the CACFP supper program?

1	2	3	4	5
Not useful		Neutral		Very useful

8. Do you know who is paying for the suppers not covered under the federal nutrition program for children over 13?

(0) No (1) Yes

**Appendix D – Building Service Workers Survey**

School \_\_\_\_\_

1. What impact does the CACFP supper program have on your:

a. Work hours?

(1) Increased (2) Decreased (3) No Impact

b. Workload?

\_\_\_\_\_ (1) There is more work to do because of the program

\_\_\_\_\_ (2) There is less work to do because of the program

\_\_\_\_\_ (3) No impact

2. On a scale of 1-5, since the supper program began, have you noticed a change in terms of:

a. Students' behavior?

1	2	3	4	5
Negative change		Neutral		Positive change

b. Student comments about being hungry?

1	2	3	4	5
More comments		About the same		No more comments

c. Students' attention?

1	2	3	4	5
Decreased attention		No change		Increased attention

d. Students' attendance?

1	2	3	4	5
Decreased attendance		No change		Increased attendance

3. On a scale of 1-5, what is your overall opinion of the CACFP supper program?

1	2	3	4	5
Not useful		Neutral		Very useful



**Appendix E – Parent Survey**

School \_\_\_\_\_

1. What do you think of the after-school supper in terms of:

a. How your child likes the food:

1	2	3	4	5
Strongly Dislike		Neutral		Strongly Like

b. Nutritional Value:

1	2	3	4	5
No nutritional value		Neutral		Meets all nutritional needs

c. Quantity:

1	2	3	4	5
Not enough		Perfect Amount		Too much

2. Will your child eat another meal tonight?

(0) No      (1) Yes

3. Does this program save your family money?

(0) No      (1) Yes      (2) I don't know

4. On a scale of 1-5, what is your overall opinion of the CACFP supper program?

1	2	3	4	5
Not useful		Neutral		Very useful

5. Do you know who is paying for the suppers not covered under the federal nutrition program for children over 13?

(0) No      (1) Yes

**Appendix F – Observation Form**

School: \_\_\_\_\_

1. Justice For All Poster: (0) No (1) Yes

**Data**

2a. # of total students \_\_\_\_\_ 2b. # of outside school students \_\_\_\_\_ 2c. # of 13-18 yr. olds \_\_\_\_\_

"In-Line" wait time: Start time \_\_\_\_\_ End time \_\_\_\_\_ 3. Time/number of students  
Wait time \_\_\_\_\_

**Purchase Process**

4. Methods of checkout (Check all that apply)

_____	Swipe Cards	_____	Cheat sheets
_____	PIN numbers	_____	Rosters
_____	Sell by homerooms	_____	Other _____

5. How efficient? 1 2 3 4 5  
Not efficient Very efficient

6. Do you know who is paying for the suppers for children 13-18 years old who are not covered under the federal nutrition program?

(0) No (1) Yes

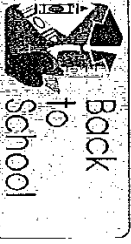
7. Worker's ideas for a more efficient checkout process?

**Waste Observation**

Today's Menu: Main Course \_\_\_\_\_ Sides \_\_\_\_\_

	Key: E = Fully Eaten P = Partially Eaten      W = Fully Wasted					
	Milk		Main Course		Sides	
Student #1	E / P / W		E / P / W		E / P / W	
Student #2	E / P / W		E / P / W		E / P / W	
Student #3	E / P / W		E / P / W		E / P / W	
Student #4	E / P / W		E / P / W		E / P / W	
Student #5	E / P / W		E / P / W		E / P / W	
Student #6	E / P / W		E / P / W		E / P / W	
Student #7	E / P / W		E / P / W		E / P / W	

**Appendix G – MPS School Supper Menu**

		MPS MILWAUKEE PUBLIC SCHOOLS Division of School Nutrition Services			
		DINNER MENU for SEPTEMBER 2009			
		Menu subject to change without prior notice			
		TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
		1	2	3	4
7	LABOR DAY	8	9	10	11
14	Pepperoni Stuffed Sandwich Celery Sticks Applesauce Milk	15	16	17	18
21	PB & J Uncrustable Baby Carrots Applesauce Milk	22	23	24	25
28	Grilled Cheese Sandwich Carrot & Celery Stick w/ Dip Chilled Pears Milk	29	30		

All meals include ½ pint of milk. Students may choose skim, 2% chocolate flavored skim or strawberry flavored skim for lunch and skim or 2% for breakfast.  
 \*Indicates Pork + indicates Turkey \*\*\*CARBOHYDRATE COUNT AVAILABLE AT [www.wellnessandpreventionoffice.org](http://www.wellnessandpreventionoffice.org) DB-JMS 9/2/09