

**Alaska Food Coalition
Teleconference Minutes
2-18-2010
2:30 – 3:00 pm**

Participants

Eleanor Haplau, Boys and Girls Clubs of Southeast Alaska
Heather Harris, Youth and Parent Foundation/POWER
Linda Bond, Saint Francis House/Catholic Social Services, Anchorage
Jo Dawson, State of Alaska (SOA) Child Nutrition Services
Shoedi Akin, SOA Child Nutrition Services, Summer Food Program
Chef Clay Randolph, Wasilla Senior Center
Ken Farrow, Alpha Omega Life Care, Inc. Delta Junction
Judith Farrow, Alpha Omega Life Care, Inc. Delta Junction
Anna Bell Stevens, United Way of Anchorage
Susannah Morgan, Food Bank of Alaska
Robin Stilwell, Food Bank of Alaska
Abby Huggins, Nome Community Center
Michael Curran, SOA Office of Faith Based and Community Initiatives
Lori Rounds, Mid Valley Seniors, Wasilla
Vicki Dodge-Pamplin, Neighbor Works Anchorage
Brad Parfitt, Juneau Youth Services
Vanessa Salinas, Alaska Food Coalition
Bettsie Wild, Dare to Care, Chugiak
Linda Swarner, Kenai Peninsula Food Bank
Katherine McConkey, Copper River Native Association
Gloria Benson, Yakutat Healthy Communities Coalition

Heather Harris, AFC President: Welcome

Member Update: Chef Clay Randolph, Wasilla Senior Center

The Wasilla Senior Center serves 130 people a day, 80 meals are home delivered. They are experiencing an increase in requests for home deliveries; approximately 300 people in the community are in need of home delivery. The Center would like to work with area schools and other senior groups to increase buying power, as part of its mission for FY11. The Senior Center has been open since 1991. The Wasilla building kitchen facility is four years old. Recently they renovated the main dining room and added a health and wellness center. Their kitchen can potentially serve up to 1200 people a day with walk-in coolers, freezers, two very large ovens, cafeteria sized serving window, two large warming tables and two cooling tables. They also have a fountain machine for juice, tea, soda. They are looking forward to networking with other groups serving seniors in Alaska.

Guest Speaker: Shodie Akin, Program Specialist for the State of Alaska (SOA) Summer Food Service Program (SFSP)

The Summer Food Service Program (SFSP) is a federally funded program administered through the SOA. SFSP reimburses nutritious meals provided during the summer months to low income children 18 or younger. Persons with disabilities over the age of 19 are

also eligible. These meals help keep children mentally engaged, stretch family food budgets, and can provide opportunities for positive interaction with the adult servers. The program runs May through September. SFSP feeding sites can offer up to three meals per child per day. All meals must meet meal pattern requirements for the United States Department of Agriculture (USDA).

There are several categories of SFSP sites based on the eligibility of the child population served:

- An “open” site is located in an area where 50% or more of the children attending the neighborhood school are eligible for free or reduced priced school meals. “Open” sites are reimbursed for up to two meals/snacks per child per day and may serve all children with requiring documentation of identification or need.
- A “closed site” is located in an area where less than 50% of the children attending the neighborhood school are eligible for free or reduced price school meals. These sites are reimbursed only for the meals/snacks served to children eligible for free or reduced priced meals.
- Camps operate as “closed” sites but can be reimbursed for up to three meals/snacks per day.
- Sites that serve primarily migrant or Alaska Native children qualify as “open” sites. They are reimbursed for up to three meals/snacks per day and are open to all children regardless of need or ethnicity.

SFSP sites often run a food component as a part of a summer activity program. Schools, community and faith-based groups, local governments, and tribal organizations are just some of the groups who qualify to run an SFSP feeding site. Sponsoring groups can offer the program on site or at a different location

The reimbursement rates for 2010 are: breakfast \$3.00, lunch/dinner \$5.2675, and snack \$1.2540. Program guidance and resources are available from USDA. SFSP training will be held in Anchorage (March 3), Fairbanks (March 24), and by Distance Delivery (April 7.) Everyone is welcome to attend to learn more about being an SFSP site. Contact: Shodie Akin, shodie.akin@alaska.gov. Hours: 8 – 4:30 pm, 907-465-4788

Update on School Meals Funding: Vanessa Salinas, AFC Manager

Senate Bill 213 had a hearing in the Senate Education Committee. Several AFC members and allies testified. Because the bill did not have a fiscal note at the time, it was tabled until the next meeting, Friday, 2/19 when the fiscal bill is submitted. *2/19 Update: SB213 moved out of the education committee with a minor statute change. It was sent to Finance where it awaits a hearing request.*

Vanessa will send out the annual AFC conference meeting notes with the FY2011 AFC budget for approval during the March teleconference. She recommended creating two AFC working groups, one on seniors and one on rural. An email will be distributed to the membership with an invitation to participate, and teleconferences will be scheduled.