

CHHS Food Security Workgroup Meeting – 8/29/17

P-12 Schools (lunch, backpacks) –

Attending:

Diane Zemke, CHHS Board

Anne Whigham, CHHS Board

Nikki Graham-Brown, CHHS Staff

Pam Almeida, GSC Meals on Wheels

Kathy Hedgecock, Second Harvest

Connie Nelson, Shalom Ministries

Natalie Tausin, Spokane Regional Health

Chuck Teagarden, Communities in Schools

Hot lunch/Breakfast

- Usually have to qualify
- School district
- 5 days/wk in school

Summer breakfast/lunch – school district

- Aligned with a program
- Gaps of meals
- Timing of breakfast a problem
- Walk-in
- Community groups can do it
- More patchwork

Communities in Schools

- 5 schools
- Full-time site coordinators identify at-risk kids
- Hunger is part of fixing at-risk
- Food is offered to any kid
- Food pantry
- Depending on school, send food on Fridays in HS
- Grade schools – Bite to Go

Bite to Go – Second Harvest

- 68 schools, in all high need elementary schools
- Bite to Go XL piloted for MS & HS
- Weekend food
- Lower barrier, but sponsor provided

Mobile Market – Second Harvest

- 2 times per month to 3 schools
- 25 schools overall – frequency varies

Childcare

- Preschool up to 70% of meals provided
- Headstart sees kids at home (no transportation)
 - No food
 - Minority

Street Kids

- Prepared food
- Cup of Cool Water
- Crosswalk

Boys & Girls Club – Hillyard/NEYC

- Snack

Churches

- After-school food
- Informal

NW Harvest – more in Valley

How are homeless youth fed?

- Agencies
- 875 kids

Gaps in current services:

School culture is an issue
Getting kids to eat the food
We don't know everything
Older youth (MS & HS)
Summer/weekend
Lack of Cooking knowledge (parents & kids)
Not in all schools
Lack protein and fruit/vegetables
Barriers - filling out forms, parental approval
Disabled kids
Homeschool kids
Transportation
Lack of kitchens in home; unsanitary
Lack of talk about hungry kids
School kitchens unused after 2pm
Need for central kitchen

Strengths in current services:

Caring community; Awareness
Collaboration over food
Willing to innovate
WCFR

Ideal:

- School-based access
- All schools
- No barrier
- Use of school kitchen or go to families
- Developing an app
- Rolling backpacks
- Life skills/cooking in school
- Awareness; Education about access to food
- Year round
- Enough food

Next meeting at 8am on Monday, September 18th - discuss Farmers Markets and Community Gardens.