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 Tauzin, 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.