



2024 SUMMER SUMMIT: CELEBRATE THE PLATE

9:00 AM

Welcome
Farm to Summer Challenge Awards
Turnip the Beet Awards
Meal Pattern Masters
Smoothie Slurp

10:30 AM

Session I (45 Minutes)

Farm to School in the Summer Months with USDA

Farm to School can be a year round program! And there is no better time to promote farm to school initiatives than during the summer months when farms and gardens are at their peak of freshness. The regional farm to school specialist from the United States Department of Agriculture provides insight on using farm to school programming in summer meals during this informative session.

Meals on Wheels

Interested in taking your summer meal programs on the road? Everything you need to get started planning this popular system of meal programming. The session will include an outdoor tour of a mobile salad bar, mobile grill, and mobile meal delivery vehicles.

Recipe Standardization

Crediting foods can be challenging, but by learning to source or develop a standardized recipe you can create healthy wholesome meals the kids will be sure to love. Learn how to use the Food Buying Guide for crediting and recipe development in this hands on session. This session is appropriate for both self-prep sponsors and caterers or vendors supplying meals to summer sponsors.

Dairy Across the Plate

Representatives from the American Dairy Association provide guidance and recipes for using dairy products across summer meal plates!

11:20 AM

Session II (20 Minutes)

Utilizing USDA Foods

USDA Foods are provided at no cost to program sponsors. Gain a better understanding of ordering and receiving USDA Foods.

Intro to SFSP for New Sponsors

Develop a basic understanding of the SFSP at this session.

Meal Counting and Claiming

You can't claim the meals you don't count! State agency staff will break down point of service meal counting during this straightforward session.

Procurement Basics

Need guidance on working with a vendor or procuring specific foods or equipment for your summer program? This session provides the basics of the procurement process.

11:45 AM

Tabletop Roundtables

12:15 PM

Lunch on Your Own

1:15 PM

Session III (45 Minutes)



Self-Paced Exhibitor's Hall

Make connections with organizations to enhance meal programs and get help sourcing food with vendors from across the state.

Create Meaningful Menus for Summer Meals

Leave this interactive session with a compliant and delicious-looking menu that kids this summer are sure to love.

Exploring Alternate Sites Locations Through Creative Partnerships

Discover the different ways sponsors can collaborate with community organizations to offer meals at new and innovative sites.

2:05 PM

Session IV (45 Minutes)

Area eligibility

Expand your summer programming by learning how to identify locations for open sites with this deep dive into area eligibility.

Using Local Foods in Summer Meals

Fresh, local food belongs in summer meals! Learn how to source, purchase and serve Ohio grown and raised products.

Rural Non-Congregate Option

Two sponsors provide insight and expertise into how they used the rural non-congregate option to provide summer meals to their rural communities.

3:00 PM

Ask us Anything with USDA