

Frequently Asked Questions

What is the Summer Food Service Program (SFSP)?

SFSP is a federally funded program that provides nutritious meals to children during the summer months. The Archdiocese of Chicago Nutrition Services (FSP) will administer the program. As a sponsored site, you will work with us, a trusted organization that will furnish guidance and support to you.

What is a site?

A site is the physical location, approved by the Illinois State Board of Education, where SFSP meals are served during a supervised time period. Meal service sites may be located in schools, camps, housing projects, playgrounds, community-based organizations, etc. If you are already planning summer activities, SFSP meals are a value-added plus.

How can my site be approved?

Call 773.GR8.FOOD (773.478.3663) and we will let you know.

What are our responsibilities as a site?

You will attend a three-hour training session, provided by FSP, at a location near you; supervise activities and meal services at your site; distribute meals by following SFSP guidelines; keep daily records of meals served; store food appropriately; keep the site clean and sanitary; follow SFSP guidelines.

What kinds of assistance will FSP offer to our site?

Our organization has more than 30 years of experience furnishing meals as a vendor, facilitating training, and developing systems for the SFSP. We will partner with you on a common goal: to run your food service site successfully. We will determine if your site qualifies for the program, enroll your site, train your staff, arrange for wholesome and delicious meals to be delivered from our USDA-inspected kitchen, and monitor your site.

What about the meals?

You can select two of the following meals: breakfast, lunch, and afternoon snacks. If someone at your site is verifiably certified in food service sanitation, your site can offer hot meals. We also provide vegetarian meals upon request. Our menu philosophy includes locally grown and organic produce when possible, whole grains, leaner meats, milk with no growth hormones or antibiotics, 100% fruit juice, and no fried foods. Our meals are prepared fresh, not frozen.

We participated in the SFSP in the past and didn't get the support we needed from our sponsor.

What will you do differently?

FSP values your time and contributions; therefore, we want to make the program as convenient and flexible as possible. We believe in TLC - **T**imely responses, **L**ots of options, and a **C**ourteous staff.

- **Training**-Convenient locations throughout the city so you can get the information you need without traveling across town. We will offer webinars, too.
- **Ordering/Order changes**-We can accept order changes until 3 p.m. the day before serving.
- **Paperwork**-Forms, including applications, are available on-line for convenience. Paperwork can be given to your driver. You don't have to drop it off at a faraway location.
- **Stipend**-In these tough economic times, we want to acknowledge your extra effort with a stipend at the conclusion of the SFSP to help cover your costs. Stipends are offered for breakfast and lunch only. For example, if the original number of lunches ordered (not leftovers) is between 25 and 50 lunches per day on average, you will receive \$.15 per lunch. If the original number of lunches ordered (not leftovers) is more than 50 per day on average, you will receive \$.25 per lunch.
- **Professionalism with the personal touch**-Our staff is competent, conscientious, and caring. We are here to help.

How can I get started?

Contact us at 773.GR8.FOOD (773.478.3663) or Gr8Food@fspro.com to get pre-qualified.