



BOYLE COUNTY: BEHIND THE SCENES

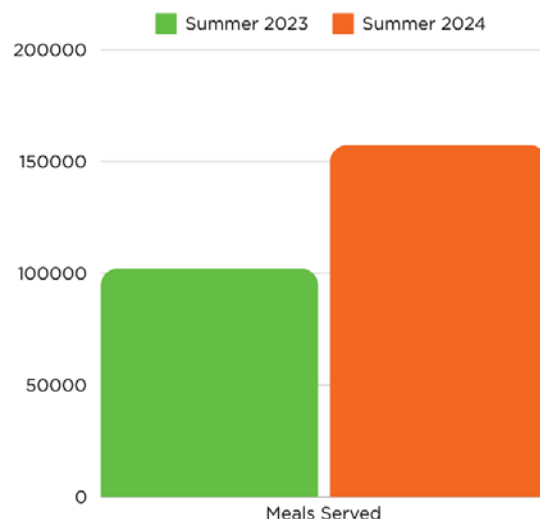
During summer 2024, Boyle County School District provided summer meals through the summer food service program for children in their community while school was out. As a rural-designated county in Kentucky, the district was able to serve meals in a non-congregate format through a bi-weekly pick-up. This profile of their operations serves as a behind the scenes look at what School Nutrition Director, Cheyenne Barsotti, and her team did to make it possible.



BACKGROUND

This is the second year that Boyle County has offered a non-congregate option to their summer meals program. In Summer 2023, they served 102,247 meals during their weekly pick-up of 7 days' worth of breakfasts and lunches at three rural distribution sites throughout the county.

This summer, they were able to expand to offer 10 days' worth of breakfasts and lunches, and consolidated their pick-ups to one location. This change turned their distribution dates into every other week at the district's Middle School location. They held five pick-ups throughout the course of their summer. The end result was a 54 % increase to serve 157,319 meals to students in their community.



Children received an assortment of fresh fruits and vegetables, frozen entrees that could be easily reheated, and shelf stable items. They also used shelf stable milk, which saved both the school district and families fridge space.



STAFFING

It takes a team of 12 to effectively run their summer meals program and distribute roughly 1500 meal kits per pick-up. Their team spanned across areas of the school district, including: teachers, instructional assistants, food service staff, administrators, and volunteers from student clubs and local organizations. Recruitment for 2024 was an easier process for Cheyenne than the previous year, with several people reaching out directly with offers to work or volunteer. She feels this response was strongly motivated by the public success of the program in summer 2023. There was also some purposeful overstaffing to ensure that they could remain flexible with staff schedules throughout the summer while not impacting their ability to serve meals.

CONSISTENT STAFF SCHEDULES

Between their more traditional congregate summer meal programs, preparing, and assembling kits for their non-congregate distribution, anywhere from seven to ten staff members were busy five days a week for most of the summer.

REGISTRATION

One of the biggest challenges of running a non-congregate program is anticipating participation. With pick-ups only being once every two weeks, there was concern around how to best plan and produce enough meals for everyone that would show up during the pick-up window.

To make this production happen smoothly, Cheyenne, pulled from her former experience in event planning and utilized EventSmart, an event management software which has a special feature for planning recurring events. The software enabled Barsotti to organize the distribution details, as well as create a custom registration form. The software required parents/guardians to sign up to receive meal kits online ahead of time, which helped Barsotti plan how many meal kits to prepare. Basic student and parent/guardian information was received via the online customer form, and the parents/guardians were required to consent to the rules/regulations of distribution, making pick-up smooth because administrative details had already been collected.

Meal kit registration went live one week before each pick-up, and Barsotti and her team would blast out information via district messaging and social media ahead of the registration to get families excited and ready to register.

BY THE NUMBERS:



12 Staff Members



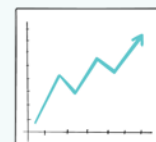
1500 Meal Kits per Pick-Up



157,319 Meals



7500 Quarts of Milk



54% Increase from Summer 2023

REGISTRATION

Upon registration, parents/guardians would receive a confirmation email with a QR code. The day of pick-up, parents/guardians would drive up to the school, district staff would scan the QR code indicating how many meal kits the parent/guardians reserved, and place the precise number of meal kits into their vehicle.

Promoting registration also served to increase program integrity measures through the prevention of duplicates because Barsotti could easily see if families registered twice by downloading the registration list in excel, and running a duplicate name search and connecting with families ahead of distribution when it happened. While rare, it usually occurred because one parent didn't realize the other parent had already registered, or kids with the same name had registered.

Despite the heavy promotion of the online registration system, there were still families/students that walked or drove up to the distribution each week. The Boyle County team made sure to always have additional meals prepared in this case and could get them registered on the spot to ensure they received meals that day.

"The Summer Food Service Program is one of my favorite times of year. As a graduate of both Boyle County High School and Centre College, the city of Danville means so much to me. This is home, and I love seeing the direct and immediate impact our summer meals have on families. Not only does it help bridge the hunger gap between school years, but it also unifies the community towards the common goal of feeding kids, whatever it takes."

**- Cheyenne Barsotti,
Food Service Director**



NAVIGATING CHALLENGES

While the summer meals program doesn't technically require registration as part of the program. Cheyenne and her team found that this system was smooth to implement. Families also appreciated that it served as a reassurance that if they register online to receive a meal kit, they are guaranteed a meal kit, despite their arrival time at pick-up, or place in line. EventSmart cost Barsotti less than \$75 per month to help create an organized, smooth framework for the district to distribute meals, and for families to register and receive meal kits. [View Cheyenne's demo of how she uses EventSmart here!](#)

Some families in the community did not have internet access, were not internet savvy, or had transportation issues, potentially preventing them from participating in the summer meals program. Fortunately, the Food Service team was supported by their local Family Resource Youth Services Coordinators at the district. This team was instrumental in identifying these families in the community and supporting them with outreach several months before the summer meals program began to ensure they received meals while school is out.



ABOUT NO KID HUNGRY KENTUCKY

1 in 5 kids in Kentucky could face hunger today.

Our mission is a simple one: Making sure all of Kentucky's kids have access to school and summer meals in their communities.

While this goal may sound straightforward, the path towards it requires a multi-pronged approach that addresses the myriad of drivers of child hunger and the systems responsible for feeding children.

Together, with our partners at [Feeding Kentucky](#), we work with state agencies, elected officials, schools and community organizations to ensure all children have access to the nutrition they need to grow and thrive.

To learn more about our work, visit our website: state.nokidhungry.org/kentucky

About Share Our Strength

No Kid Hungry is a national campaign run by Share Our Strength, a nonprofit working to solve problems of hunger and poverty in the United States and around the world. After 25 years of successfully investing in local nonprofits and helping find the best approaches to eradicating poverty and hunger, Share Our Strength launched No Kid Hungry in 2010. As a child hunger organization, ending childhood hunger is our primary focus, though Share Our Strength continues to invest in and develop other campaigns. Learn more about Share Our Strength and our other work at ShareOurStrength.org.



KENTUCKY