

2025 Summer Summit

Fun in the SUN



Department of
Education &
Workforce



Westerville, Ohio | February 24-25, 2025 | Quest Conference Center

Session Track Key

PROGRAM MANAGEMENT

Sessions in this track focus on topics related to effectively managing and administering the Summer Food Service Program (SFSP). Program management sessions focus on meeting regulatory requirements and improving community partnerships to expand program delivery.

PROGRAM IMPROVEMENT

Sessions in this track focus on topics related to improving a sponsor's operation of the Summer Food Service Program. Program improvements go beyond the basic requirements of administering the SFSP and could include integrating local foods into summer meals or best practices for program promotion.

RURAL NON-CONGREGATE MEALS

Sessions in this track focus on topics related to administering non-congregate meals in designated rural areas. The non-congregate meal option includes home delivery, bulk meals, and multi-day meal issuance. Sponsors serving rural non-congregate meals face different regulatory requirements and may experience unique challenges related to non-congregate meal service.

Sessions are subject to change.

Day One: February 24, 2025

Check-In 8:30 a.m. – 9:00 a.m.

Ohio Inventor Common Area

Keynote Address 9:00 a.m. – 10:25 a.m.

Edison

Break 10:25 a.m. – 10:30 a.m.

Session One: 10:30 a.m. – 11:15 a.m.

Session 1.1 Developing Staffing and Training Plans

Edison 1

Adequate staffing and training is the cornerstone to running a successful summer program. This session will provide you the knowledge and resources to develop a staffing and training plan that meets the needs of your organization, and the children you serve.

Program Management

Session 1.2 Standardized Recipes

Morgan

Learn to source or develop a standardized recipe for crediting information. This session is appropriate for both self-prep sponsors and caterers or vendors supplying meals to summer sponsors.

Program Improvement

Session 1.3 Allowable Costs and Expense Report Tracking

Edison 2

Strong financial management is the key to any successful program. Not sure how to identify or document allowable program costs? Beginning 2025, the Department has created new tools to verify a sponsor's nonprofit foodservice status and document program expenses. Learn about allowable uses of program funds and the SFSP reporting requirements.

Program Management

Break 11:15 a.m. – 11:20 a.m.

Session Two: 11:20 a.m. – 12:05 p.m.

Session 2.1 Menu Planning

Edison 2

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

Program Management

Session 2.2 Partnerships and Program Promotion

Morgan

Looking to increase attendance at summer meal site? Leave this session with

a better understanding of how to find partners within your community and promote your program to reach the greatest number of children.

Program Improvement

Session 2.3

Rural Non-Congregate Panel: Lessons Learned from Summer 2024

Edison 1

Learn about the successes and challenges Ohio sponsors faced in providing rural non congregate meals.

Rural Non-Congregate Meals

Lunch: 12:05 p.m. – 1:05 p.m.

Networking & Roundtable Conversations 1:10 p.m. – 2:10p.m.

Edison

Break 2:10 p.m. – 2:15 p.m.

Session Three: 2:15 p.m. – 3:00 p.m.

Session 3.1

Libraries as Partners

Edison 2

Libraries can become important partners in attracting and serving program participants.

Program Management

Session 3.2

Farm to Summer

Morgan

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

Program Improvement

Session 3.3

Rural Non-Congregate Panel: Menu Planning and Quality Meals

Edison 1

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

Rural Non-Congregate Meals

Upcoming Policy Changes and Closing Remarks 3:05 p.m. – 3:30 p.m.

Edison

Day Two: February 25, 2025

Check-In and Networking Time 8:00 a.m. – 8:30 a.m.

Ohio Inventor Common Area

Session One: 8:30 a.m. – 12:30 p.m.

Session 1.1 Food Safety Basics FULL - Registration Closed

Morgan

Learn food safety fundamentals and how your summer meals can be prepared, delivered, and stored safely. This training is delivered by an instructor from the Institute of Child Nutrition.

**Training Certificate provided can be used to satisfy the SFSP Application ServSafe or Person-In-Charge Requirement.*

Session 1.2 Summer Food Service Program Application Training

Edison

Dive into this "how to" session on completing the SFSP application and the requirements for approval. In combination with the Summer Food Service Program Compliance Training, this session meets the annual training requirement for Summer 2025. You must attend both sessions. A certificate of completion will be provided following the compliance training.

Lunch: 12:30 p.m. – 1:30 p.m.

Session Two: 1:30 p.m. – 3:00 p.m.

Session 2.1 Site Supervisors Training

Morgan

Site supervisors are critical to the success of a well-run meal site. This training is designed to cover the required training elements for site supervisors.

Session 2.2 Summer Food Service Program Compliance Training

Edison

Receive specialized training on ensuring program compliance and undergoing a SFSP administrative review. In combination with the Summer Food Service Program Application Training, this session meets the annual training requirement for Summer 2025. You must attend both sessions. A certificate of completion will be provided following the compliance training.

