

# 2026 Summer Summit: SUN Meals, Bright Ideas



Westerville, Ohio | Feb. 17–18, 2026 | Quest Conference Center



Department of  
Education &  
Workforce



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# Session Track Key

## **FARM TO SUMMER**

Farm to Summer extends the Farm to School model into the summer, providing local foods and agriculture-based activities when school is out. Farm to Summer activities ensure children and teens retain access to nutritious meals and enrichment opportunities throughout the year. Sessions in this track focus on topics related to improving summer meals with effective farm to summer strategies.

## **TECHNOLOGY**

This track focuses on topics related to improving summer meal operations through the use of technology. Sponsors can streamline the administration and operation of the Summer Food Service Program (SFSP) and Seamless Summer Option (SSO) using digital meal counters, web-based forms, mapping applications, and more.

## **RURAL NON-CONGREGATE MEALS**

Sessions in this track focus on the administration of non-congregate meals in designated rural areas. The non-congregate meal option includes models such as 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: Feb. 17

## **Check-In 8:30-9 a.m.**

*Ohio Inventor Common Area*

## **Keynote Address 9-10:25 a.m.**

*Edison*

## **Break 10:25-10:30 a.m.**

## **Session One: 10:30-11:15 a.m.**

### **Session 1.1 Building Local Partnerships through Farm to Summer Programming**

*Edison 1*

Learn effective strategies to promote summer meal programs, build local partnerships, and engage the community to enhance program participation and support. Attendees will participate in a local food lab to develop a promotional campaign for a summer meal program, identify potential local partners, and create a plan for community engagement.

**Farm to Summer**

### **Session 1.2 CarteWheel Meal Counter Application**

*Morgan*

The Ohio Department of Education and Workforce (“the Department”) provides a digital mobile meal counter free of charge to all SFSP sponsors to streamline the summer meal service and reduce the administrative burden to program administrators. Join this session for a live demonstration of the CarteWheel Meal Counter Application and learn how its use can streamline operations.

**Technology**

### **Session 1.3 Understanding the Rural Non-Congregate Model: Basics and Benefits**

*Edison 2*

Approved program operators in low income rural areas can now use alternate service models tailored to the needs of the children and communities they serve. Receive a comprehensive overview of the rural non-congregate option, its purpose, benefits, and the models of delivery to choose from.

**Rural Non-Congregate Meals**

## **Break 11:15-11:20 a.m.**

## Session Two: 11:20 a.m.–12:05 p.m.

### **Session 2.1 Menu Planning with Local Foods**

*Edison 2* Explore innovative ways to integrate fresh local produce into summer menus while ensuring compliance with U.S. Department of Agriculture (USDA) guidelines.

**Farm to Summer**

### **Session 2.2 Integrating Technology and Social Media**

*Morgan* Learn about various technologies that enhance site awareness, integrity, participation, and feedback to ensure program sustainability from a panel of sponsors.

**Technology**

### **Session 2.3 Effective Implementation of Non-Congregate Meals in Rural Areas**

*Edison 1* Panelists share lessons learned, successes, and challenges overcome when providing rural non-congregate meals. Learn how these sponsors manage the logistics and coordination of this unique meal service.

**Rural Non-Congregate Meals**

## Lunch: 12:05-1:05 p.m.

## Cooking Demonstration: 1:10-2:10 p.m.

### *Edison* **Chef Warner Cooking Demonstration**

Farm to School Chef James Warner provides culinary tips and tricks for incorporating locally sourced, whole, and minimally processed foods into summer meals during this live cooking demonstration.

## What's New in Summer Food: 2:10-2:40 p.m.

### *Edison* **Ohio Department of Education and Workforce Updates**

An overview of recent policy changes and new resources available.

*Edison*

### **Ohio Meal Gaps Map Live Demonstration**

The Ohio Meal Gaps Map is designed to encourage program expansion in underserved eligible areas and reduce potential integrity issues by identifying current sites, program participation, and numbers of qualifying children in each census group. Learn how to use this tool to target potential site locations for the most impact.

**Break 2:40-2:45 p.m.**

## **Session Three: 2:45-3:30 p.m.**

### **Session 3.1 Farm to Summer Challenge Awardee Panel**

*Edison 2*

Fresh, local foods belong in summer meals! Learn from the 2025 Farm to Summer Challenge Awardees how to source, purchase, and serve Ohio grown and raised products and incorporate gardening activities into summer meal programs.

**Farm to Summer**

### **Session 3.2 Innovations in Food Production and Packaging**

*Morgan*

Learn about innovations in meal preparation, packaging options, tools, and systems for coordinating meal deliveries and ensuring food safety.

**Technology**

### **Session 3.3 Developing Rural Non-Congregate Integrity Plans**

*Edison 1*

An approved integrity plan is required for all sponsors using the non-congregate option in rural areas. Leave this workshop prepared and ready for 2026 with an individualized integrity plan.

**Rural Non-Congregate Meals**

# Day Two: Feb. 18

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

*Ohio Inventor Common Area*

## Session One: 8:30 a.m.-12 p.m.

### Session 1.1 Person-in-Charge (PIC) Training and Certification

*Morgan*

*Appropriate for sponsors, administrators, monitors, and site supervisors for both SFSP and SSO. Learn food safety fundamentals and how summer meals can be prepared, delivered, and stored safely. This training is delivered by an Ohio Department of Health approved provider of PIC Training.*

***\*Training Certificate does not expire and satisfies SFSP's Food Safety training requirement in addition to meeting any applicable licensing requirements.***

### Session 1.2 Summer Food Service Program Compliance Training

*Edison*

*Appropriate for sponsors and administrators of the SFSP. Receive specialized training on ensuring program compliance and undergoing an SFSP administrative review. In combination with the SFSP Application Training, this session meets the annual training requirement for summer 2026. You must attend both sessions. A certificate of completion will be provided following the application training.*

## Lunch: 12-1 p.m.

## Session Two: 1-3 p.m.

### Session 2.1 Site Supervisors and Monitors Training

*Morgan*

*Appropriate for sponsors, administrators, monitors, and site supervisors for both SFSP and SSO. Site supervisors and monitors are critical to the success of a well-run meal site. This session will cover the required training elements and complements but cannot replace the required sponsor provided training to their supervisors and monitors.*

## **Session 2.2 Summer Food Service Program Application Training**

*Edison*

*Appropriate for sponsors and administrators of the SFSP. Dive into this "how to" session on completing the SFSP application and the requirements for approval. In combination with the SFSP Compliance Training provided during session one, this session meets the annual training requirement for summer 2026. You must attend both sessions. A certificate of completion will be provided following the application training.*