The Summer Food Service Program (SFSP) offers all kids 18 and under a free meal in a supervised, safe, and welcoming location. As a sponsor, you have the power to make your program more equitable for all students by incorporating community feedback and making decisions that increase access to healthy meals.

Below are best practices and equity impacts taken from current Nebraska SFSP sponsors!

**BEST PRACTICE**  
1. **Extend service to include more days, more meals, or both**  
The SFSP allows sponsors to serve 2 meals per day (including weekends) for as long as regular school is out for the summer. Serving as much of and as many meals during that time as possible limits the financial burden on families as well as the days when a student might go hungry.

2. **Offer consistent outreach that meets families where they are**  
Offer clear, culturally-appropriate invitations to your program in community locations (including online) and in languages kids speak at home. Get to know families from diverse backgrounds in your community so you know your audience and where they like to get info.

3. **Design menus to attract more kids**  
Serving meals that appeal to the majority can exclude kids that are less represented. Occasionally explore diverse menu items that can push students toward multicultural options and show others that you care about their culture and heritage.

4. **Host activities at sites (and make them healthy!)**  
The most well-attended SFSP sites around the state offer activities that not only provide nutrition for the body, but also nutrition for the mind. Maybe host team sports or an event at the local pool!

5. **Make location and design decisions with participation in mind**  
Participants want to share their opinions, you just have to ask! Try to remove barriers like transportation for kids and families by considering ways to bring food to where the kids already are whether that be summer school, camps, the local pool, or apartment complexes.

6. **Implement precautionary measures for students who have been impacted by COVID-19**  
Consider ways to increase access through remote meal distribution in the community or social distancing and masking up on site to support a safe and welcoming environment for all.