ESR Clarification Questions for FoodChain's Applications

RFP #5-2020 ESR Priority Area: Food Insecurity & Nutritional Access
Project Title: Better Summer Meals

1. Is your proposal still viable for implementation as originally submitted?

Yes, the program proposed is still viable with a few adjustments.

2. Please detail any modifications you will be making to the original submission in order to comply with the new service delivery requirements in the COVID-19 environment? *(i.e. social distancing, capacity requirements, group event restrictions, etc.)*

The need that our Better Summer Meals program proposal is intended to address has never been greater, especially during the COVID-19 pandemic. That said, because in-person meals are currently not recommended, the nutritious, scratch-made dishes that the project will generate must be packed in to-go containers and distributed to students to be consumed offsite. Since the pandemic began, we have been implementing many of the components of the grant, using this newly socially-distanced distribution. This summer we prepared, coordinated and/or distributed nearly 15,000 meals thus far (between June 1 - July 3). Therefore, the scope of the project as outlined in our initial application has been greatly expanded. Specifically, the original application called for 390 meals a week for 11 weeks for a total of 4,290 meals. Our current rate is approximately 2700 meals a week. However, the details outlined in the grant application are still relevant pertaining to the meal preparation.

From a programming standpoint, we are not able to offer the previously planned in person educational lessons, but we've pivoted instead to offering some lessons "to go," including food experiments and recipes with accompanying ingredients. We plan to continue this going forward as well.

The timeline of the grant proposal was originally meant to cover much of the 2020 summer, but given the uncertainty with the return to school this fall, along with the altered timeline of the ESR funds, we expect that we will continue the 11 weeks proposed in the application over the delayed timeline, likely from August into October. The meals numbers per week might be adjusted based on the pandemic, but we are confident that we will be needing to provide at least 380 meals a week (likely far more) for this time period.

The outcomes and the way in which we measure them will need to be altered now that meals must be eaten offsite. We expected the evaluation to take place via in person surveys and sticker maps, but the new offsite model will require surveys and reported consumption rates to be done via digital polls with some paper materials. Because we are working closely with our distribution partners, who are themselves community agencies, we plan to involve them with surveys and questionnaires, as well as virtual interviews to assess increased consumption of local fruits and vegetables and perceived access to nutritional meals.

3. Will these new modifications increase or decrease your proposed budget? Please detail any increases or decreases to your proposed budget including additional costs and/or other secured funding.

While the scale of our effort currently exceeds that of the proposed grant, the categories of costs and approximate ratios remain mostly consistent with the original application, especially for the portions of the budget that we requested ESR funding to support. The most impactful difference is in the cost of supplies to generate the meals with the added to-go products. However, as these were not costs requested from ESR funding, it won't impact our overall ask. Furthermore, due to the pandemic and the heightened awareness around hunger and food insecurity, we've been successful at finding funding support that helps meet the ingredient and supply costs, though the operating costs outlined in our budget have proven harder to source.

RFP #4-2020 ESR Priority Area: Childhood & Youth Development
Project Title: Cook. Eat. Grow.

1. Is your proposal still viable for implementation as originally submitted?

With adjustments outlined below, the Cook. Eat. Grow. program is still viable.

2. Please detail any modifications you will be making to the original submission in order to comply with the new service delivery requirements in the COVID-19 environment? *(i.e. social distancing, capacity requirements, group event restrictions, etc.)*

Due to the new limitations of COVID-19, we would alter our proposed Cook. Eat. Grow. Program to become a virtual cooking program for the year. This is necessary so as to reduce close contact with students and instructors that would otherwise come from in person instruction, as well as to limit exposure via shared food preparation. To pivot the program to online, we would still work with the same number of planned students (approximately 36 per semester + approximately 50 over the summer). Instead of hosting them in 12 person groups at FoodChain, participants would meet at a

designated time for an online class over Zoom (or some similar platform). From there instruction would be provided through screen sharing videos of specific cooking techniques and ingredient highlights prepared by FoodChain staff. In fact, this virtual setting would allow us to include exposure to a wider variety of experiences without location limitations. Students would be surveyed at the end of each lesson to evaluate and analyze outcomes and provide immediate feedback that could then be incorporated into next week's lessons. The recipe demonstration and cooking techniques provided by video instruction will be pre-recorded for broadcast during the zoom meeting, so that our instructor can help answer questions and monitor viewing by the students while "class" is in session. Every week students will be provided with a kit of all necessary ingredients for the week's recipe, to be picked up at their school. Outside of the class call time students would be invited to prepare the week's recipe(s), with a supervising adult, in their own home. To help meet the anticipated outcomes of the program, students would take photos of their dishes and write food reviews to analyze the flavor and further explore their personal food preferences. Also, to support kitchen confidence acquisition, we expect to hand out special equipment, such as spiralizers, Instapots, etc. throughout the program with their ingredient boxes, thereby ensuring that students all have similar equipment and spreading out the previously planned for graduation box contents. Otherwise, we still anticipate the same outcome, objectives, and outputs as outlined in our original application.

3. Will these new modifications increase or decrease your proposed budget? Please detail any increases or decreases to your proposed budget including additional costs and/or other secured funding.

The alterations above have the following budgetary impacts. With no in person meeting, there will be no transportation costs or volunteer gift card costs (savings of $1,500 from initially requested ESR funds). Printing, insurance, & office supply costs will be greatly diminished by a total of $1,500. With the proposed switch to virtual hosting and recorded cooking segments, we would need to purchase camera and video equipment, for an anticipated cost of $1,500, which we've added to our ESR requested funds. This new model would require ingredients to be sent home with students rather than used together in the FoodChain kitchen. With the need for new packaging and increased ingredients to make this work, we expect the ingredient cost to go from $1,440 to $4,032 (approximately $7/week per student). Also, because we want to engage students with new equipment and also entice them to cook the recipes themselves after the class, we would like to provide more extensive equipment for each student, beyond those originally planned for in the graduation boxes. Thus we expect this cost to increase from $875, calculated at $25/box for only the fall and spring students, to $75

per student in fall and spring and $25 per summer student, for a new cost of $4,800. We plan to share this new cost between our ESR funds requested and other non-ESR funds, which we're working on securing via Kroger. Finally, we will use privately donated funds to provide greater website hosting and online platforms to support the virtual lessons.

With these outlined changes above, our new proposed budget is $47,512, of which $39,012 is requested from ESR funding.