

“ Both of my children were lucky enough to eat Robert's food while they were in [child care]. They each came home daily raving about the healthy food...My son has asked me many times why we can't just have Robert's food at home, and was disappointed to find out that we can't just order it. Recently he has started asking for Robert's recipes daily, and wondering why Robert doesn't have a cookbook. ”

—Rachel Feuer, parent of center in CCSA's Meal Services Program



# Meal SERVICES PROGRAM

Providing nutritious meals to child care centers



Keeping children healthy and helping teachers focus on teaching

## CCSA's Meal Services Program Kitchens

Child Care Services Association (CCSA) opened its original kitchen in Chapel Hill in 1989. Due to high demand, the program added a custom-built commercial kitchen in Durham County in 2008 and began operating a kitchen in Raleigh in 2017. CCSA's Meal Services Program now serves child care programs in Orange, Durham, Wake and parts of Chatham Counties.



### Contact Us

For sample menus and more information, contact Lisa Menna by calling (919) 314-6860 or emailing [lisam@childcareservices.org](mailto:lisam@childcareservices.org)



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*...ensuring affordable, accessible, high-quality child care for all young children.*

“ Child Care Service Association's Meal Services Program provides good nutritious and diverse meals that compliment the daily learning and physical development of our diverse population. ”

—Anna Mercer-McLean, Center Director  
Community School for People Under Six

## Nutritious meals delivered right to your center's door

Child Care Services Association's Meal Services Program provides high-quality and affordable nutritious meals. Lunch is delivered daily along with an afternoon snack and breakfast for the following morning.

Meals are packaged in bulk to be served by the center's staff. Menus meet the U.S. Dept. of Agriculture's guidelines for adequate child nutrition and introduce children to a variety of dishes from different cultures. Each child is guaranteed ample amounts of food and age-appropriate portion sizes.

CCSA's kitchens meet all restaurant sanitation codes for Environmental Health for the North Carolina Division of Public Health. The kitchen supervisors are Food Protection Managers through SERVSAFE®.

Centers receive newsletters and the month's nutritious menu, featuring a variety of foods made from scratch with fresh fruits, vegetables and whole grains. The goal of this newsletter is to reach and engage families and incorporate nutritious meals outside the classroom.

“ Having the variety in the menus CCSA creates has given our children exposure to some foods they might not ever had an opportunity to try. Parents have been surprised by some of the foods that their children eat here but not at home. Our children really enjoy trying so many new things! ”

—Saleka Thompson, Director,  
Primary Colors Early Learning Center

## Why Participate?

CCSA's Meal Services Program...

- Reduces centers' operating costs by purchasing and preparing food in bulk and eliminating the need to employ a cook.
- Allows center directors and teachers to focus on curriculum and time with the children by freeing them from many of the time-consuming tasks involved in feeding large groups of children (i.e., menu planning, shopping, cooking and cleaning).
- Ensures that children receive nutritionally adequate meals each day that promote optimal physical and intellectual development.



Child Care Services Association has 30 years of experience providing meals to child care centers. Some centers have been with the program for more than ten years.

## Who is eligible for CCSA's Meal Service Program?

- Child care centers with 3- to 5-star licenses issued by the N.C. Division of Child Development.
- Programs with less than 3 stars may participate, but must receive a 3-star license within one year of joining the Meal Services Program.
- Participating centers are required to enroll in the USDA's Child and Adult Care Food Program, if eligible.

## Participating centers are expected to...

- Provide specific information in writing to CCSA regarding any special dietary needs and food allergies of children enrolled in the center. Appropriate substitutions will be provided.
- Provide their own milk and serving utensils.
- Serve meals family style at the table and



observe best practices for a positive mealtime.

- Have provisions for heating/toasting breakfast items.
- Assure delivery personnel easy access to their center.
- Have sufficient staff to serve the meals and clean up afterwards.
- Provide up to date calendars of operating days to the Meal Services Program.
- Provide three-day notice of any changes in the numbers or types of meals to be ordered. Centers will be billed for meals that were not canceled or changed within the three-day timeframe.

