Both of my children were lucky enough to eat [spoonFULL'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 [spoonFULL's] food at home, and was disappointed to find out that we can't just order it. Recently, he has started asking for [their] recipes daily and wondering why [they don't] have a cookbook.

—Rachel Feuer, parent of children in participating center



Child Care Service Association's [spoonFULL] 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

spoonFULL 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. spoonFULL now serves child care programs in Orange, Durham, Wake and parts of Chatham Counties.



Contact Us

For sample menus and more information, contact Bernard Spangler by calling 919-314-6860

emailing bernards@childcareservices.org



Child Care Services Association
P.O. Box 901
Chapel Hill, NC 27514
www.childcareservices.org
Leading efforts to strengthen
accessible and affordable quality
early care and education.





Providing Fresh, Unique, Liked and Local meals to child care centers





Keeping children healthy and helping teachers focus on teaching

Nutritious meals delivered right to your center's door

spoonFULL, previously 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?

spoonFULL...

- 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.



CCSA 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 spoonFULL?

- 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
- breakfast items.

 Assure delivery

heating/toasting

- 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 spoonFULL.
- 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.

