

WELCOME PACKET AFTERSCHOOL & SUMMER SPONSORS

Welcome to My Food Program!

Thank you for using My Food Program to manage the USDA Child and Adult Care Food Program and the Summer Food Service Program. We want to make this transition as easy as possible for you. We understand that you are busy and importing data can be a struggle. We are here to help! Complete this packet with your data, return it to us and we will be happy to enter it for you. Then you will be ready to start using My Food Program to successfully process your CACFP and SFSP claims.

There are three ways to receive and return the Welcome Packet. Please choose the one that works best for you:

- Fill Out PDF Online
- Download PDF and Fill Out by Hand
- Printed Packet (via mail)

All of these methods will work to get you setup in My Food Program, but keep in mind that the fastest way is filling out the PDF online.

If at any time you have questions, please don't hesitate to contact us. There are many ways to get in touch, including:

Email: <u>info@myfoodprogram.com</u> Phone: 651-433-7345 Website: <u>https://www.myfoodprogram.com/contact-us/</u>

Thank you again for choosing My Food Program.

Let's get started!

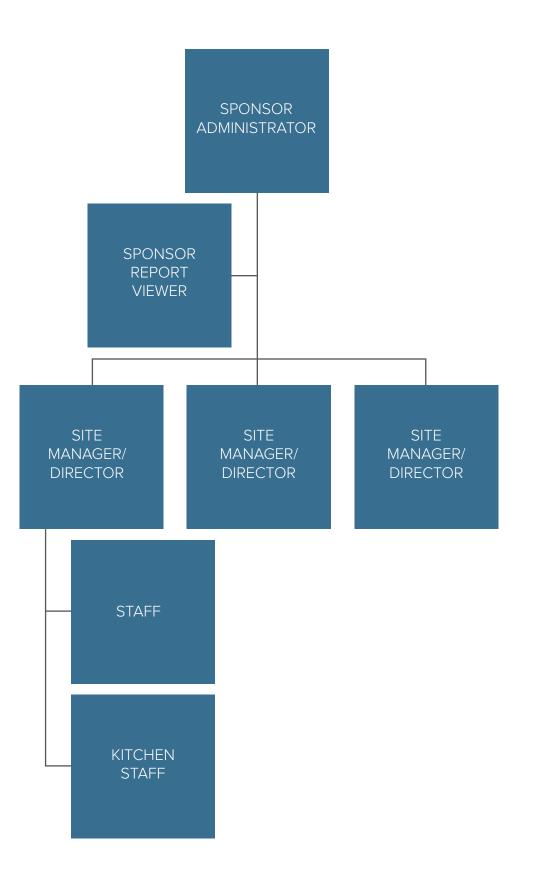


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Note: Complete site data, employees, participants & rosters, menus and favorite foods for each of your sites. You will need to make copies of these forms for each site. This data will be kept secured and can be deleted after 30 days if requested.



Access Levels







MY FOOD PROGRAM FUNCTION	OWNER/ SPONSOR ADMINS	OWNER/ SPONSOR REPORTS	SITE ADMIN/ DIRECTOR	SITE STAFF	SITE KITCHEN STAFF
Add/Delete/Edit/Remove Sites	\checkmark				
Add and Remove Admin Users					
Edit Sponsor Setup Information					
Add/Delete/Edit Admin Principals					
Add/Delete/Edit Organization Licensing Age Ranges	✓	~			
View Claims	\checkmark	\checkmark	\checkmark		
Edit Claims	\checkmark		\checkmark		
View Reports	\checkmark	\checkmark	\checkmark		
Add/Delete/Edit Site Staff	\checkmark		\checkmark		
Plan Menus	\checkmark		\checkmark		\checkmark
Generate Food Productions Records	\checkmark		\checkmark		\checkmark
Record Attendance	\checkmark		\checkmark	\checkmark	\checkmark
Record Meal Counts	\checkmark		\checkmark	\checkmark	\checkmark
View Participants and Rosters	\checkmark		\checkmark	\checkmark	
Delete/Edit Participants and Rosters	\checkmark		\checkmark	\checkmark	
View Site Details	\checkmark		\checkmark		
Delete/Edit Site Details	\checkmark				
View Expenses	\checkmark		\checkmark		
Add/Edit Expenses					
Submit a Claim					
View a Claim					
Edit a Submitted Claim	\checkmark				



Please complete the information below for the SPONSOR.

Sponsor Address

Sponsor Name:			
Street:			
City:	_State:	_Zip:	

If you have more than 5 admins or age ranges please attach additional details on a separate sheet.

Sponsor Admins (review the Permissions Matrix on page 4 to see which level is appropriate)

All passwords need to be 12-24 characters. No other requirements.

Name	Username	Password	Email	Phone

Age Ranges (used in your state to determine licensed capacity)

Please leave blank if your sites are not required to be licensed.

Group Name	Start Age	Time Period (weeks/months/years)	End Age	Time Period (weeks/months/years)
i.e.: Infants	6	weeks	18	months



Site Details Name: Address: State: Zip: City: Email Address: Site Identification Number (for CACFP/SFSP purposes): **Site Policies** □ Time In/Out Daily Attendance: Present Normal Hours: Second Close Time Day of the Week Open Time Close Time Second Open Time CACFP Meals Served: Early Snack AM Snack Lunch Breakfast **PM** Snack Supper Evening Snack Site Employees (review the Permissions Matrix on page 4 to see which level is appropriate) All passwords need to be 12-24 characters. No other requirements. Password Access Level Username Name (Site Manager/Director, Staff, Kitchen Staff)



Please complete the information below for your SITE. You will need to make copies of these forms for each site, unless the same menu is served at all sites.

Site Menus

Please fill out the following tables with your menus. You may also attach separate documentation.

BREAKFAST

Directions: Remember that meat/meat alternates can be served in place of grains for up to three times per week. Breakfast cereals and yogurt need to meet sugar limits. You must serve a whole grain-rich food once per day.

Food Components	Monday	Tuesday	Wednesday	Thursday	Friday
Grain or					
Meat/Meat Alternate					
Vegetable/Fruit					
Milk					
Grain or					
Meat/Meat Alternate					
Vegetable/Fruit					
Milk					
Grain or					
Meat/Meat Alternate					
Vegetable/Fruit					
Milk					
Grain or					
Meat/Meat Alternate					
Vegetable/Fruit					
Milk					
Grain or					
Meat/Meat Alternate					
Vegetable/Fruit					
Milk					



Site Menus

Please fill out the following tables with your menus. You may also attach separate documentation.

LUNCH/SUPPER

Directions: Remember that you need to serve a whole grain-rich food once per day. Breakfast cereals and yogurt need to meet sugar limits.

Food Components	Monday	Tuesday	Wednesday	Thursday	Friday
Meat/Meat Alternate					
Grains/Breads					
Vegetable					
Fruit or Second Vegetable					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable					
Fruit or Second Vegetable					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable					
Fruit or Second Vegetable					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable					
Fruit or Second Vegetable					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable					
Fruit or Second Vegetable					
Milk					



Site Menus

Please fill out the following tables with your menus. You may also attach separate documentation.

SNACK

Directions: Remember that you need to serve a whole grain-rich food once per day. Breakfast cereals and yogurt need to meet sugar limits.

Food Components	Monday	Tuesday	Wednesday	Thursday	Friday
Meat/Meat Alternate					
Grains/Breads					
Vegetable/Fruit					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable/Fruit					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable/Fruit					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable/Fruit					
Milk					
Meat/Meat Alternate					
Grains/Breads					
Vegetable/Fruit					
Milk					





Favorite Foods

The "Favorite Foods List" is intended to contain only foods that your site serves repeatedly and makes building a menu much quicker and easier. Click the box the left of these foods to mark them as foods you commonly serve. This will make them quickly available later within the My Food Program software. The foods listed below are generic to get you started. Our database of foods is very large and you can customize your favorite foods at any time.

MEAT/MEAT ALTERNATE

- Beans, baked
- Beans, black
- Beans, garbanzo or chickpeas
- Beans, Great Northern, canned
- Beans, Kidney
- Beans, Pinto
- Beans, Red
- Beans, refried, canned
- Beef
- Beef Pattie
- Cheese, american, cheddar, mozzarella, or swiss
- **GRAINS**

Animal crackers

- Bagels
- Barley
- Biscuits
- Bread
- Breading
- Bread sticks
- Breakfast Cereal; Specify Brands:
- Buns (hamburger, hot dog)
- Crackers; Specify Brands:
- Cornbread
- Croissant

- Cheese, parmesan or romano
- Chicken
- Chicken nuggets or tenders, CN
- Cottage cheese
- Eggs
- Fish
- Fish sticks, CN
- □ Frankfurters, without byproducts, cereals, or extenders
- 🛛 Ham
- Hummus, CN-labeled
- Peanut butter
- Croutons
- English muffins
- French toast
- French Toast Sticks
- Graham crackers
- Granola
- Muffins
- Oatmeal, cooked
- Pancakes
- Pasta; Specify Types:
- Pita bread
- Pizza crust
- Pretzels

Tuna

Pork

Ricotta cheese

- Turkey
- □ Yogurt; Specify Brands:

□ String Cheese, 1 oz. stick

Tofu, 5g per 1/4 cup

Sunflower seed butter

- Rice
- Rice cakes
- Rolls
- Taco shells
- Toast
- Tortilla chips
- Tortillas
- Waffles



Site Favorite Foods

Please complete the information below for your SITE. You will need to make copies of these forms for each site.

FRUIT

- Apple Juice, 100%
- Apples
- Applesauce
- Apricots
- Bananas
- Blueberries
- Cantaloupe
- Cranberry Juice, 100%

VEGETABLE

Beans, baked

Beans, black

- Beans, garbanzo or chickpeas
- Beans, Great Northern, canned
- Beans, Kidney
- Beans, Pinto
- Beans, Red
- Beans, refried, canned
- Broccoli
- Cabbage
- Carrots
- Cauliflower

FLUID MILK

- 1% Milk for all participants2 and older
- Skim milk for all participants 2 and older
- Whole milk for ages 12-23 months

- Fruit cocktail, canned, drained
- Grape Juice, 100%
- Grapes
- Honeydew Melon
- Orange Juice, 100%
- Oranges
- Peaches
- Pears
- Celery
- Corn
- Cucumbers
- French fries (must be fried off-site)
- Green beans
- Hashbrowns (must be fried off-site)
- Lettuce
- Mixed Vegetables
- Onions
- Peas & Carrots

INFANT CEREAL

□ Infant Cereal, iron-fortified

- Pineapple
- Raisins
- Strawberries
- Tropical Fruit
- Watermelon
- □ White Grape Juice 100%
- Peas, green
- Peppers, Bell
- Potatoes
- Soup, tomato, condensed, prepared with water
- Spinach
- Squash
- Tater Tots
- Tomatoes
- Tomato Juice, 100%
- Tomato sauce
- Zucchini

Our on-staff dietitian will enter your menus and your favorite foods. We will be in touch with any questions or clarifications.