Appendix A3. Study Research Questions and Associated Data Collection Instruments

				Sur	vey Instruments			Qualitati	ve Interviews		
R	esearch Question	Participant Caregiver	Teen Participant	Child Participant	Nonparticipant Caregiver	Teen Nonparticipant	Site Survey	Participant Caregiver QI	Nonparticipant Caregiver QI		
	C	bjective 1: Eval	luate why childr	en and their ca	regivers participate i	n SFSP and their sat	isfaction with SFSI	Р.			
1.2b	What are the most important factors when deciding to participate in SFSP (e.g., hours of operation, site location, staff, transportation, site activities, meal service)?	X	X		X	X		X			
1.2c	What deters children and their families from participating in SFSP?	Х			X			Х			
1.2c.i.	For children, does this vary by age?		Analysis								
1.3a	Do children find the meals appealing and satisfying?		x	x	×	x		x			
1.3b	If applicable, do caregivers believe the meals are appealing and satisfying to their children?	х	х		х			х			
1.3c	What factors lead to children and caregivers finding the meals appealing or unappealing, and satisfying or not satisfying?	х	х	х	х			х			
1.4a	How frequently are participants attending SFSP sites?	Х	Х			X		Х			
1.4b	Does their participation fluctuate over the summer?	Х						Х			

Appendix A3. Study Research Questions and Associated Data Collection Instruments

				Sur	vey Instruments			Qualitati	ve Interviews
R	esearch Question	Participant Caregiver	Teen Participant	Child Participant	Nonparticipant Caregiver	Teen Nonparticipant	Site Survey	Participant Caregiver QI	Nonparticipant Caregiver QI
1.4c	Are participants attending the sites as often as desired? Why or why not?	Х						Х	
1.4d	What are the most common reasons cited by participants and their caregivers on how often they attend, what could improve their attendance, and what are the barriers and facilitators for their attendance?	х	х					х	
1.5a	What is participants' and caregivers' overall satisfaction with the program?	Х	Х		Х			х	
1.5b	Do participants and caregivers recommend SFSP to other families?	х	х		х	х		х	
1.6a	Do caregivers plan for their child to participate in SFSP next summer?	х	х		х	Х		х	
1.6b	What are the key reasons for deciding, or not deciding, to participate in SFSP next summer?	Х						х	
Objectiv	ve 2: Collect characteristic	s of SFSP partic	ipating families	and eligible, no	nparticipating child	en and their familie	s.		
2.1a	What is the current food security status of the families?	Х			х				
2.2a	What are the demographics of the	Х	Х	Х	Х	Х	Х		

				Sur	vey Instruments			Qualitative Interviews	
R	esearch Question	Participant Caregiver	Teen Participant	Child Participant	Nonparticipant Caregiver	Teen Nonparticipant	Site Survey	Participant Caregiver QI	Nonparticipant Caregiver QI
	children and their families (e.g., age, race/ethnicity, income)?								
2.3a	Do children and families participate in other federal assistance programs? If so, which ones?	х			х				
2.3b	Do children and families participate in other meal programs (e.g., NSLP, SBP, Child and Adult Care Food Program (CACFP))? If so, which ones?	х			х				
2.4a	Do the children and families participate in other summer meal programs (i.e., SEBTC, Seamless Summer Option (SSO)? If so, which ones?	х			х			х	
2.5a	What are the typical child care arrangements in the summer?	х			х				х
2.5b	Do the families participate in other summer programs?	Х	Х		X			Х	
2.6a	What are the families' available means of transportation to the SFSP site?	Х							
2.6b	Does the site provide transportation?	Х					х		
2.6bi	If so, do the families have to pay for it?	X					X		

				Sur	vey Instruments			Qualitati	ve Interviews			
R	esearch Question	Participant Caregiver	Teen Participant	Child Participant	Nonparticipant Caregiver	Teen Nonparticipant	Site Survey	Participant Caregiver QI	Nonparticipant Caregiver QI			
2.7a	What is the average distance to SFSP sites for children and their families?	X										
2.7b	Are families aware of/attending the closest SFSP site?	х			x	x		Х				
2.8a	Do SFSP participating families and non-participating families differ by food security status, demographics, participation in other federal assistance programs, summer childcare arrangements, and proximity to SFSP sites?		Analysis									
Objectiv	e 3: Assess why eligible c	hildren and fan	ilies do not par	ticipate in SFSP	using a subsample o	f non-participants.						
3.1a	Have eligible, non- participating children and families heard of the summer program?				Х				х			
3.1a.i	If not, what are the best ways for summer sites to provide them with this information?	mer program? /hat are the ys for summer provide them							х			
3.1a.ii	If so, what are their perceptions of the program?	x x x										
3.2a	What are the most common reasons cited by non-participants and their caregivers for why they do not attend SFSP programs?				Х	Х			Х			

Appendix A3. Study Research Questions and Associated Data Collection Instruments

				Surv	vey Instruments			Qualitati	ve Interviews	
R	esearch Question	Participant Caregiver	Teen Participant	Child Participant	Nonparticipant Caregiver	Teen Nonparticipant	Site Survey	Participant Caregiver QI	Nonparticipant Caregiver QI	
3.2a.i	What could get them to attend (e.g., accessibility, activities, cost, etc.)?				х				Х	
3.2a.ii	What are the barriers for their attendance?				Х				Х	
3.3a	Have eligible nonparticipants ever participated in SFSP?				Х	х			Х	
3.3a.i	If so, why do they no longer participate?				Х	Х			Х	
3.3b	What could have facilitated retention in the program?				X				Х	
3.4a	Do eligible, non- participating children live in an area eligible for SFSP?		Analysis							
3.4a.i	If not, what is the average distance for these children to reach an area eligible for SFSP?		Analysis							

			Survey Ins	struments		Qua	litative Interv	iews
	Research Question	Sponsor Survey	Site Survey	Menu Planning Survey	Site Menus	Sponsor QI	Site QI	Former Sponsor QI
	Objective 4: Describe the	foodservice c	haracteristics o	f SFSP sites att	tended by study	participants.		
4.1a	What type of meals do sites most often serve (e.g., lunch and snack, breakfast and lunch, etc.)?		Х					
4.2a	Where do sites obtain food for meals and how is the food transported?	X		X		х	X	
4.2b	What percent of sites offer vended meals?			Χ				
4.3a	What are the sites' food storage capacities (e.g., refrigerator/freezer capacity, pantry, etc.)?		Х					
4.3b	What are the sites' food preparation and/or cooking capacities (range, oven, microwave, etc.)?		х					
4.3c	Is the site equipped to serve hot meals?		Х					
4.4a	Who plans the menus (e.g., sponsor, vendor, site, etc.)?	Х	Х	Х		Х	Х	
4.4b	What influences a site's menu planning practices (e.g., sponsor guidance, training, participant preferences and equipment availability, etc.)?			Х		Х	Х	
4.4c	Are cycle menus used?			Χ				
4.4c.1	If so, how often?			Χ				
4.4d	How frequently is offer versus served (OVS) being utilized?		Х					
4.5a	Where and when are the SFSP meals and snacks served?		Х					
4.5b	What are the characteristics of the eating facilities?		Х					
4.5c	How long are participants given to eat the meals?		Х					
4.6a	What type of meal service do the sites utilize (e.g., family-style, plated, etc.)?		X					

			Survey Ins	struments		Qua	litative Interv	iews
	Research Question	Sponsor Survey	Site Survey	Menu Planning Survey	Site Menus	Sponsor QI	Site QI	Former Sponsor QI
4.7a	How frequently are local, seasonal and/or USDA foods offered?			X		х	Х	
4.7b	If offered, what are the most frequent types of these foods offered?			X				
4.8a	What percent of sites offer à la carte foods?		Х					
4.8b	Are those foods for purchase, where are they sold and by whose control?		х				Х	
4.8c	What are the most frequent à la carte foods offered?		Х				Х	
4.9a	What policies and procedures are used to accommodate children with food allergies or other special dietary needs?	Х	х				Х	
4.9b	What policies and procedures are used to adjust the serving sizes of foods by different age groups?		х				Х	
4.9c	What policies and procedures are used to ensure food safety?	X	x					
4.10a	For school-sponsored SFSP sites (e.g., academic summer schools), how often do the sites continue to utilize their NSLP and SBP menus during the summer months?			Х				
4.10b	What are the key reasons for continuing to use NSLP and SBP menus?			Х				
4.11a	What percent of sites have approval to prepare meals according to the CACFP meal standards?			Х				
	Objective 5: As	sess the chara	cteristics and c	ontent of SFSP	meals and sna	cks.		
5.1a	What specific food items are offered the most often?				X			
5.1b	Least often?				Х			
5.1c	What are the most frequent food items				X			

			Survey Ins	struments		Qua	litative Interv	iews
	Research Question	Sponsor Survey	Site Survey	Menu Planning Survey	Site Menus	Sponsor QI	Site QI	Former Sponsor QI
	offered among each of the SFSP meal component groups?							
5.2a	How many choices are participants offered for various menu elements, e.g., milk, grains, meat/meat alternates, fruits, vegetables, other foods (desserts, saltysnacks etc.)?				X			
5.3a	What are the most frequent types of fruits and vegetables offered?				X			
5.3b	How frequently do meals include both a fruit and vegetable?				х			
5.3c	How frequently are the following vegetable subgroups offered: dark-green vegetables; red and orange vegetables; starchy vegetables; beans and peas; and other vegetables?				х			
5.3c.i	What are the most frequent vegetables offered from each of the subgroups?				х			
5.3d	Which forms of fruits/vegetables are offered most often (fresh, canned, frozen, dried)?				Х			
5.3e	How frequently are fruit and vegetable juices served and how frequently are they 100% juice?				Х			
5.4a	How frequently are whole grains, lean meats/meat alternates and low-fat/fat-free dairy products offered?				Х			
5.4a.i	What are the most frequent types of these foods?				х			
5.5a	How often are other foods that do not qualify as a SFSP meal component offered?				х			
5.5b	What are the most frequent types of these other foods?				Х			

			Survey Ins	struments		Qua	litative Interv	iews
	Research Question	Sponsor Survey	Site Survey	Menu Planning Survey	Site Menus	Sponsor QI	Site QI	Former Sponsor QI
5.6a	How frequently are foods high in solid fats, added sugars and/or sodium offered?				Х			
5.6b	What are the most frequent types of these foods?				Х			
5.7a	How do the foods offered vary from day to day and from week to week?				Х			
5.8a	Are foods served in a way that eases consumption by younger children (e.g., pre-sliced apples, pre-peeled oranges, etc.)?				Х			
5.8b	If so, how frequently does this occur				Х			
5.8b.i	and with what specific food items overall and by different age groups?				Х			
5.9a	How do the meals and snacks adhere to the SFSP meal requirements?				Х			
5.10a	How do the SFSP breakfasts and lunches compare to the meal patterns and nutritional standards for SBP and NSLP?				Х			
5.11a	What is the distribution and average nutrient content overall and for each type of meal offered/served, including snacks, in a typical week?				Х			
5.12a	What are the major food sources of calories and key nutrients in the meals and snacks offered, including at a minimum, total fat, saturated fat, cholesterol, sodium, vitamin C, vitamin A, iron and fiber?				X			
Westa t	What is the contribution of meals/snacks towards meeting the DRI?				X			
Westa t	What is the combined contribution (all meals/snacks) toward meeting the DRI?				X			

Appendix A3. Study Research Questions and Associated Data Collection Instruments

			Survey In:	struments		Qua	alitative Interv	iews
	Research Question	Sponsor Survey	Site Survey	Menu Planning Survey	Site Menus	Sponsor QI	Site QI	Former Sponsor QI
	Objective 6: Assess	the facilitato	rs and barriers	to preparing a	nd serving SFSF	meals.		
6.1a	What do sponsors and sites believe constitutes a healthy meal?					х	X	
6.1b	What are the greatest challenges in planning and preparing healthy summer meals?			Х		х	Х	Х
6.1c	Do sponsors and sites feel that they have the tools and resources to prepare healthy and reimbursable meals that are well-liked by participants?			Х		Х	Х	
6.1c.i	If so, what are those tools and resources (e.g., Team Nutrition, MyPlate, USDA Healthy Meals Resource System, USDA Summer Meals Toolkit, and USDA What's Cooking? Recipe Bowl, etc.)?			Х				
6.1c.ii	If not, what tools and resources do sites need to prepare those types of meals?			Х		Х	Х	
6.1d	What limitations, if any, do sponsors and sites have in accessing tools and resources?			Х		Х	Х	
6.2	What are the reasons for deciding to prepare meals on-site versus serving vended meals?					Х	Х	
6.3a	Do sponsors and sites try to incorporate local foods as part of their menus?			Х		х	X	
6.3a.i	If so, what are the benefits and challenges when serving local foods?					Х	Х	
6.4a	Do sponsors and sites feel that the meals served are well-received by participants?					х	Х	
6.4a.i	Why or why not?					Х	Х	
6.4b	Do more participants show up on days when certain meals are served?						Х	

Appendix A3. Study Research Questions and Associated Data Collection Instruments

			Survey In:	struments		Qua	litative Intervi	iews
	Research Question		Site Survey	Menu Planning Survey	Site Menus	Sponsor QI	Site QI	Former Sponsor QI
6.5a	For vended meal sites, do sponsors and sites collaborate with the vendor on meal planning and preparation?					Х	x	
6.6a	Are participants' likes and dislikes, as well as cultural and ethnic practices, considered when planning meals?			Х		Х	Х	
6.6a.i	If so, how?					X	X	
Westa t	Reasons for no longer participating in SFSP							Х