

The University of Rhode Island

Supplemental Nutrition Assistance Program-Education (SNAP-Ed)



What's new?

RI Department of Human Services' (DHS) staff (304 staff) who serve SNAP-eligible individuals received professional development on how SNAP-Ed serves the community, actively collaborates with DHS, and impacts individuals' eating habits.

46 Community partners actively engaged

170 Presentations for:

- •1,110 unduplicated SNAP-eligible children and adults who received direct, hands-on programs
- •412 professionals that work with the SNAPeligible population (professional development training)
- •879 SNAP-eligible children and adults who received SNAP-Ed information through table events
- **23** Policy, Systems and Environment (PSE) engagements with 12 community partners
- **21,167** Impressions via social media/website

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Program Spotlight:

This fall 2019, we collaborated with the McAuley House meal site in Providence to deliver nutrition education classes and provide assistance towards policy, system, and environmental menu changes. McAuley House utilizes the *Healing Foods Project* to improve the health of their patrons in the Providence area. They provide breakfast, lunch, and an afternoon activity Monday through Friday, serving up to 300 people each day.



Participants enjoying SNAP-Ed Chicken Alfredo meal. 93% reported they would like to see the recipe served again, thus the recipe was scaled up and is now on the regular menu.

Over the last three months, we reached 24 unduplicated participants with nutrition education and elicited their feedback on potential recipes to add to the McAuley House menu. Once a month, an interactive program using the *Cent\$ible Nutrition* curriculum was provided during the afternoon activity period. The participants learned about fruits and vegetables, whole grains, and food resource management. They also had the opportunity to sample a low-cost, healthy SNAP-Ed recipe and provide feedback on whether it should be added to the meal site's menu.

Featured below are new recipes patrons reported high satisfaction and desire to have added to the menu. These recipes are now scaled up and ready to be served at the meal site.

