

Service: Congregate Meals

A. Explain How the Service is Implemented: How are congregate meals prepared and served (prepared and served at site, frozen/chilled reheated at site, delivered hot from vendor or central kitchen, etc.):

Staffing (volunteer or paid):

Assessments:

Nutrition related referrals, nutrition education and nutrition counseling:

Program evaluation:

If subcontracted, describe the process and frequency of monitoring:

B. Description of Population to be Served: Persons 60 and older with low-income, greatest economic need, greatest social need, risk of institutional placement, with particular attention to low-income, low-income minority, limited English proficiency, and residing in rural or geographically isolated areas. **(OAA Section 306(a)(1)).**

Providing III-C Service:	Yes		No		
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C. Description of III-E Population to be Served: Caregivers who are informal providers of in-home and community care to an individual who is 60 or older or an individual who is less than 60 and has a diagnosis of early onset dementia. Grandparents or relative caregivers (related by blood, marriage, or adoption), 55 or older, who provide informal care to a child not more than 18 or an individual 19-59 who has a severe disability. **(OAA Section 373(c)(2)).**

Providing III-E Service:	Yes		No		
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D. Service Provider(s):	FP	NFP	E. Jurisdiction(s) Served:

Total Number of Congregate Meal Sites:

F. Describe Other Non-Federal Funds:

Amount	Description

Do you employ or contract the services of a Registered Dietitian for your nutrition programs?

Yes		No		If yes, is the individual a:		Full-time Employee
						Part-time Employee
						Contractor/Consultant

Number of hours per week		or number of hours per month		
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