## 2019-2021 Area Plan Nutrition/Wellness Goals

## DRAFT

**Goal 1:** (this goal is for year one only)

Institute the Oliver paper meal tray and bowl system for Home Delivered Meals in the Elderly Nutrition Program of Dane County at 10 sites currently using aluminum containers and Styrofoam bowls with plastic lids for these meals. By switching to meal trays, which are biodegradable and made from recycled materials, approximately 70,000 fewer aluminum trays and Styrofoam containers would go into landfills in 2019 and each year beyond.

**Goal 2:** (this goal repeats each year of the 3-year plan)

Increase the funding for the Elderly Nutrition Program to meet the growing number of seniors in Dane County for the next 3 years through an annual minimum 5% increase for catering and an annual COLA increase for site management by:

- 1. Advocating to the State of Wisconsin by the AAA Board, Staff and Focal Points for a more equitable statewide nutrition funding formula which would result in a funding increase for Dane County for fiscal years 2019-2021,
- 2. Advocating to the Dane County Board of Supervisors by the AAA Board and AAA Legislative/Advocacy Committee each year for the next 3 years during the Dane County Budget Process for increased local funding for the Elderly Nutrition Program,
- 3. Advocating to the City of Madison by the Madison Senior Coalitions for inclusion of a minimum of \$30,000 over the next 3 years in new money directed toward the Elderly Nutrition Program for Madison seniors to keep pace with contributions by most other Dane County municipalities for their Elderly Nutrition Programs, and
- 4. Sending donation letters to all Home Delivered Meal participants and/or their families requesting a donation, as able, for each meal received and explaining the value of the service is more than just the meal served, but also the regular check-in.

**Goal 3:** (this goal repeats each year of the 3-year plan)

Increase the number of People of Color participating in the Elderly Nutrition Program as participants, staff, and volunteers by 5% over 3 years, by:

- 1. Making sites more inclusive through ethnic food offerings at least once per month at all site locations.
- 2. Exploring the feasibility of opening at least one culturally specific restaurant or meal site location,
- 3. Expanding the diversity of programming offered around the meal time at traditional meal sites, and
- 4. RSVP and Focal Points recruiting People of Color to become meal site volunteers and home delivered meal volunteers.