



Child Nutrition & Wellness

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CACFP UPDATE

July 31, 2017

Distributed to CACFP Authorized Representatives and Home Sponsors via Listserv
As posted to www.kn-eat.org, Child and Adult Care Food Program, Updates from CNW

KN-CLAIM Upgrade – Coming in August!

The upgrade of the KN-CLAIM system is now tentatively scheduled for August 8 but could be delayed if data migration testing determines additional time is needed. A listserv message will be sent to all Authorized Representatives and Home Sponsors at least one day prior to its release with detailed information and links to training and Quick Reference Guides.

Reimbursement Rates

Reimbursement Rates for FY 2018 are posted at www.kn-eat.org, School Nutrition Programs, Key Links.

USDA Updates

Grain-Based Desserts in the Child and Adult Care Food Program (CACFP 16-2017)

Sweet crackers (e.g., graham crackers and animal crackers) are now allowed in the new Meal Pattern for CACFP.

Documenting Meals in the Child and Adult Care Food Program (CACFP 17-2017)

Centers and day care homes must keep records of menus (7 CFR 226.15(e)(10)). State agencies have the authority to determine other types of acceptable recordkeeping documents required to demonstrate compliance with the meal patterns (7 CFR 226.15(e)). Childcare centers and day care homes can continue their current recordkeeping practices regarding serving sizes for now and additional guidance is to come.

Flexibility for Co-Mingled Preschool Meals: Questions and Answers (SP 37-2017)

Provides flexibility to choose the National School Lunch Program (NSLP) or CACFP meal pattern for schools serving preschool through grade 5 in the same service area (co-mingled).

CACFP Certification Webinars

Make plans to participate in one of two CACFP Certification Webinars scheduled in August. The webinars will be held:

- Thursday, August 10 from 2:00-3:30 pm
- Friday, August 11 from 10:30 am-12:00 noon

To join one of the webinars, click on <https://ksde.zoom.us/j/616180102>. Audio for the webinar can be heard either through your computer speakers (if your computer has a microphone) or by calling 1-866-620-7326 and entering the conference code 7852962276# when prompted.

CACFP Nutrition News

The August edition of the CACFP NUTRITION NEWS is now available online at www.kn-eat.org, CACFP, Newsletters. The newsletter features a recipe using peaches, family-style meal service tips, and instructions for a fun kid-friendly physical activity, "FitBall". Share the newsletter with providers and/or families.

Resources

Updated CACFP Meal Pattern Requirements FAQs

KSDE CNW has developed a new resource to assist sponsors on implementation of the updated CACFP meal patterns. The FAQs is a compilation of answers to Sponsor questions and is available at www.kn-eat.org, CACFP, Guidance, Menu Planning & Production Records. This resource will be updated continuously as KSDE receives additional guidance from USDA.

CACFP Meal Pattern

The USDA's Food and Nutrition Service is pleased to announce the release of CACFP Meal Pattern Training Tools in Spanish. They can be found at <https://www.fns.usda.gov/tn/cacfp-meal-pattern-training-tools>.

At-Risk Afterschool Meals

The USDA's Food and Nutrition Service (FNS) is pleased to announce the release of the At-Risk Afterschool Meals Component of the Child and Adult Care Food Program (CACFP) Fact Sheet in Spanish. This document is available at <https://www.fns.usda.gov/cacfp/afterschool-programs>.

Early Care Local Food Purchasing Resource

The Michigan State University Center for Regional Food Systems is excited to announce the release of [Local Food for Little Eaters: A Purchasing toolbox for the Child and Adult Care Food Program](#). This toolbox is designed to help early care providers purchase local food for their programs. It gives step-by-step instructions for purchasing from a variety of local food sources. These instructions include successful strategies and examples of how early childhood programs nationwide are purchasing local food.

Web-based Interactive Food Buying Guide – Now Available!

A Web-based Interactive Food Buying Guide (FBG) is available that includes search and navigation features, comparison yield information, and the ability for users to create and save favorite foods lists. The tool also incorporates an interactive Product Formulation Statement Workbook which allows manufacturers to easily search and populate selected food items, calculate their product's contribution statement, and generate a document that provides crediting information for CN Program Operators.

The next phases to be released will include the new interactive Recipe Analysis Workbook (RAW), a downloadable FBG, and a FBG Mobile App! Start using the new Web-based Interactive Food Buying Guide at <https://foodbuyingguide.fns.usda.gov/>

Training Opportunities

Administrative Workshops

Sponsors are required to attend CACFP Administrative Workshop annually. To view all the training dates and for registration information visit www.kn-eat.org, CACFP, Training. Registration is required. Some locations have limited class size and classes without adequate registrations will be cancelled. Classes are half-day from 9 am-12 noon or 1-4 pm, unless otherwise noted. The class will be an overview of CACFP requirements with particular emphasis on the issues that most frequently result in lost revenues or corrective actions. It also includes recent updates from USDA.

Jump Start for Centers is required for all new authorized representatives of centers and recommended for new support staff who provide assistance to the authorized representative. The classes are repeated through the year. Registration information is at www.kn-eat.org, CACFP, Training. The next two scheduled classes are August 24 in Topeka and September 13 in Hays. This free training class includes sessions on CACFP Administrative Integrity and Meals Done Right.

Online Classes

Current classes available through KSDE Training Portal: CACFP Infant Meal Pattern, CACFP At-Risk Afterschool Meals, Civil Rights Compliance in Child Nutrition Programs, Confidentiality in Child Nutrition Programs, and Sodium Savvy. Access these online classes using the link available at www.kn-eat.org, CACFP, Training.

Updated CACFP Meal Pattern Training

CNW is developing an online CACFP Meal Pattern Training. If a sponsor has not attended an in-person CACFP Meal Pattern Training, this class is strongly recommended. Once the training is finalized and released, notice will be sent to sponsors, letting them know this resource is available.

Food Safety Basics – Summer Training Schedule

Who in your facility is trained in Food Safety? Each CACFP sponsor must have at least one staff person trained on food safety and the training must be renewed every 3 years. Food Safety Basics meets this requirement, is free and will be offered at a location near you this summer. Go to www.kn-eat.org, CACFP, Training for registration information. Class times vary. Dates and locations are as follows:

- August 2 – Scott City
- August 3 – Gardner
- August 8 – Fredonia
- August 10 – Topeka
- August 14 – Haysville
- August 30 – Salina

CACFP Recipes Using Summer Produce

Team Nutrition is pleased to announce the availability of new CACFP recipes using summer produce! Check out these chef-developed and kid-approved recipes. Make them at childcare centers or daycare homes; there are yields for 6, 25, and 50 servings. Crediting information is provided to help incorporate the recipes into the updated Child and Adult Care Food Program meal patterns. Recipes can be accessed at <https://www.fns.usda.gov/tn/cacfp-recipes>.

Healthier CACFP Award

Be one of the first childcare centers in Kansas to be recognized for the Healthier CACFP Award! Are you looking for a way to promote your child care program and stand out from all others? The *Healthier Child and Adult Care Food Program Award* is a USDA recognition system which supports child care centers taking steps to improve the nutrition, physical activity, nutrition education and/or environment for children in their care. Apply today to win an award. Those who qualify will receive statewide recognition as a Healthier CACFP Award Winner and a certificate to showcase the award at their site. In addition, the first 20 Healthier CACFP Awarded centers in Kansas will receive a **\$300 monetary award!** For more information on the criteria and/or for assistance with applying, contact Emily Brinkman at ebrinkman@ksde.org or (785)368-8039.

Sunflower Spotlight

The following childcare centers are being recognized as Healthier CACFP Award winners! This award, established by the USDA, Food and Nutrition Services, Mountain Plains Region, serves to recognize the outstanding efforts that are made by childcare providers participating in the Child and Adult Care Food Program (CACFP). The centers being awarded are implementing practices which demonstrate their focus on overall wellness of children in their care as well as a commitment to the health of our nation's children.

- **Beautiful Savior Lutheran ELC** in Topeka is being awarded the Honors level in the Menus category and at the Highest Honors level in the Physical Activity and Nutrition Environment categories. Director, Kerri Esmay, has placed menus, physical activity, and the nutrition environment in the forefront of the center's program to teach children and families about the importance of nutrition and healthy eating. Beautiful Savior's practice of serving healthy foods increases the chances that children in their care will develop healthy eating habits for life.

- **Learn and Grow Depot CDC** in Abilene has been awarded at the High Honors level in the Menus category. Director, Marie Malo, is helping teach children and their families about the importance of nutrition and healthy eating by developing menus that include many homemade foods, whole grains, and a variety of fruits and vegetables.
- **Small Wonders Child Care Center** in Wichita has been awarded at the High Honors level in the Nutrition Environment category. Director, Janelle Dean, is teaching children and their families about the importance of a healthy, safe, and supportive environment through the centers practices of promoting breastfeeding, providing a supportive eating environment, and acting as a role model to the children in their care.

July is National Make a Difference to a Child Month

July is a time for recognizing children's immediate needs and future aspirations. All children deserve to wake up with food on the table and go to sleep knowing that their dreams are within reach. Thank you for making a difference for children through the Child and Adult Care Food Program!

Mark & Cheryl