



Child Nutrition & Wellness

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CACFP UPDATE January 30, 2018

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

USDA Seeking Input

Child Nutrition Food Crediting

The USDA has issued a public invitation for comments on food crediting. They are especially interested in understanding the possible benefits and negative impacts associated with potential changes to how certain foods may or may not be credited. Submit comments through the Federal eRulemaking Portal at <http://www.regulations.gov>. The comment deadline is February 12, 2018.

Enrollment Form Reminder

CACFP enrollment forms expire after one year from the date they are signed (does not apply to At-Risk, Outside School Hours, and Emergency Shelters). A suggested best practice is to have all enrollment forms updated with new signatures and dates at a designated time during the year (i.e. in August when schools begin their year). If all enrollment forms are updated at this time, even if they had just been signed the previous month for a new child, sponsors would not have meals disallowed for expired enrollment forms when consultants or auditors are on site for reviews.

New USDA Policy Memo

Market Basket Analysis when Procuring Program Goods and Modifying Contracted-For Product Lists (CACFP04-2018). This memo addresses a procurement practice sometimes called a “market basket” analysis that can be used to evaluate bids/proposals to a solicitation for awarding a contract. In this memorandum, USDA provides clarity as to how to ensure this evaluation and award process is compliant with the Federal procurement standards. The policy memo will be available soon on the USDA CACFP Policy webpage at www.kn-eat.org, CACFP, Regulations & Statutes, Policy.

New USDA Resources

Food Buying Guide (FBG) for Child Nutrition Programs Mobile App

The Food Buying Guide (FBG) is the essential resource for food yield information for all Child Nutrition Programs (CNP). The FBG assists CNP operators, food manufacturers, and other stakeholders with purchasing the correct amounts of foods for CN meal programs and determining the contribution each food makes toward meal pattern requirements. Now the FBG has gone digital to provide menu planning features through a mobile app. The app features the ability to easily search and navigate food yields for foods typically served in CNP, compare food yields to determine the best food to purchase, and create favorite foods lists!

The FBG Mobile App includes access to narrative content which provides CN Program-specific information for meeting meal pattern requirements, helpful information related to food purchasing and how to utilize food yield information in the FBG, and additional resources related to meal pattern requirements and menu planning for CNPs. The FBG Mobile App is currently available on the Apple App store, but stay tuned for its release on the Google Play store. More information can be found on the USDA website at <https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>.

What's Cooking? USDA Mixing Bowl

What's Cooking? USDA Mixing Bowl is a joint effort across USDA's Food and Nutrition Service program areas including MyPlate, the Supplemental Nutrition Assistance Program, the Child Nutrition Programs, and the Food Distribution Programs. All areas have collaborated on this engaging website to help Americans with healthy and budget-friendly meal planning. What's Cooking offers a user-friendly search tool and a large collection of household and quantity recipes (for schools and child care providers) to meet all food preferences and styles.

The What's Cooking team at USDA's FNS is joining the #2017BestNine fun – a social media trend where users share their favorite or most popular moments of the year – by taking a look back at the top-viewed recipes. Visit [#2017BestNine](#) to find recipes for the following: French Spinach Frittata, Crunchy Hawaiian Chicken Wrap, Black Bean Quesadillas, Grilled Asparagus and Shrimp Quinoa Salad with Lemon Vinaigrette, Sweet Potato Hash with Egg, 20-Minute Chicken Creole, Batido Smoothie, Apple Banana Salad with Peanuts, and Chicken Salad. Be sure to check out What's Cooking at <https://whatscooking.fns.usda.gov/> for recipe ideas in 2018.

Celebrate National CACFP Week – March 11-17, 2018

CACFP Week is a national education and information campaign sponsored annually by the National CACFP Sponsors Association. The campaign is designed to raise awareness of how the USDA's Child and Adult Care Food Program works to combat hunger. The CACFP brings healthy foods to tables across the country for children in child care centers, homes, and afterschool as well as for adults in day care.

Resources are available to help promote the CACFP Week Providers Challenge, share sample menus and tips for healthy meal planning, and getting the message out to the press and the community. These resources include Sample Letters, Took-Kit Resources, Nutrition Handouts, and much more. For more information, go to www.cacfp.org/news-events-conferences/national-cacfp-week/.

Training Opportunity

Best Practices in the New CACFP Meal Pattern will be the topic of the Spring CACFP Trainings provided by the CACFP consultants. Look for specific dates and locations to be announced in February.

Summer Meal Opportunity – Serving Year Round Meals

Organizations that serve At-Risk Afterschool Meals during the school year may become sponsors in the USDA Summer Food Service Program (SFSP) in order to serve meals year-round. Summer Program eligibility is based on the same criteria as At-Risk Afterschool Meals eligibility. Sponsors who serve year-round meals through the CACFP and SFSP may use the SFSP monitor review as one of the three site reviews required by CACFP. To find out more about summer opportunities for your community, contact Kelly Chanay at 785-296-2276 or kchanay@ksde.org.

CACFP Nutrition News

The February edition of the CACFP NUTRITION NEWS is now available on-line at www.kn-eat.org, CACFP, Newsletters. The newsletter features information about jump starting the new year with fruits and vegetables, an oatmeal pancakes recipe, and suggestions for developing an indoor obstacle course for children. Share the newsletter with providers and/or families with children in care.

CACFP Halftime: Thirty on Thursdays

The next *CACFP Halftime: Thirty on Thursdays* is February 15. The topic for the February webinar will be *Meal Planning for CACFP* and offered in both English and Spanish. The English webinar will be held from 1:00-1:30 pm CST, and the Spanish webinar will be held from 2:00-3:30 pm CST. The webinars are recorded and made available on the Team Nutrition website, <https://www.fns.usda.gov/tn/team-nutrition>.

Kansas Team Nutrition Sub-grants and Resources

Local Kansas Food and Gardening sub-grant available for CACFP day care centers and home providers from Team Nutrition!

Child care centers and home providers have the opportunity to receive the USDA Grow It, Try It, Like It gardening curriculum, the Kansas Farm Bureau Kailey's Ag Adventure book series and sub-grant funds to implement nutrition education opportunities for children in their care! As part of a Team Nutrition Training Grant, KSDE, CNW will award sub-grants to centers (\$300 each) and to home providers (\$100 each) along with program materials to implement a Local Kansas Food and Gardening nutrition education curriculum this spring. **The application is available at www.kansasteamnutrition.org and due February 23, 2018.** For questions or additional information, contact Tessa Adcock at tadcock@ksde.org or call 785-296-2276.

Returning Soon! Did you miss the deadline to apply for the 2018 Discover MyPlate nutrition education curriculum and sub-grant? The application will be re-opening for a limited time, so don't miss out! Childcare centers and day care home providers participating in the CACFP are eligible to apply. Additional information and application will be released in February 2018!

Farm to Plate Goals for 2018

The Office of Community Food Systems' (OCFS) long-term vision is for every child, in every Child Nutrition Program, to have access to local food, every day. It is a popular practice to make resolutions at the start of a new year. 2018 goals may relate to increasing local foods in Child and Adult Food Care Program (CACFP), methods to use to engage more agricultural producers and establish partnerships within communities, or enhancing the local economy by supporting local producers. To share goals, visions, and ideas to increase the use of American agriculture goods – and possibly be featured in an upcoming E-letter contact farmtoschool@fns.usda.gov.

Healthier CACFP Award

Be one of the first child care 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*. This 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.

The Ripple Effect

“Never underestimate the valuable and important difference you make in every life you touch for the impact you make today has a powerful rippling effect on every tomorrow.” - Leon Brown
This quote reflects the impact CACFP sponsors have on the lives of the children and adults in their care. Thank you for the ripple effects on their tomorrows.

Mark & Cheryl