



Child Nutrition & Wellness

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CACFP UPDATE May 29, 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

Meal Pattern Q & A

Five questions and answers have been added to KSDE CNW FAQ on the CACFP Meal Pattern.

Q: Are products and/or recipes labeled “CACFP Approved” creditable in the CACFP?

A: Use of the term “CACFP Approved” or other marketing materials language should not be used for determining crediting of any product as USDA does not “approve” any products or Product Formulation Statements (PFS) for crediting in CNP. USDA does not endorse the term “CACFP Approved.” All food served in CACFP must be evaluated by the menu planner. If a menu planner needs assistance in crediting a food, contact KSDE, CNW for assistance.

Q: Are grain-based infant puffs creditable in the CACFP?

A: Grain-based infant puffs are considered a ready-to-eat cereal and need to be assessed individually because even within the same manufacturer they may contain different ingredients – some creditable, some not creditable. Ready-to-eat cereals (including grain-based infant puffs) must meet the cereal sugar limit (6 g of sugar per one dry ounce) and be made from enriched or whole grain meal or flour, or be fortified, to be creditable in the CACFP.

Q: Are yogurt melts and yogurt blends creditable in the CACFP?

A: Yogurt melts are NOT creditable in the CACFP as they do not meet the standard of identity for yogurt. Likewise, products labeled as “yogurt blends” are not the same as yogurt. Proper documentation from a manufacturer, such as a Product Formulation Statement (PFS), would be required to determine the amount of yogurt and other creditable ingredients in the blends.

Q: Is an animal cracker considered a grain-based dessert? Is an animal cookie considered a grain-based dessert?

A: If a product is labeled as a cookie it automatically falls into the grain-based dessert category as the term “cookie” is denoted in Appendix A as a grain-based dessert. Animal crackers according to exhibit A are not considered a grain-based dessert and are a creditable grain. As a best practice, centers and daycare homes should try and limit the amount of sweet crackers that are served as they are high in added sugars.

Q: Are breakfast bars, breakfast cookies, and soft oatmeal granola bars considered grain-based desserts?

A: If a product is labeled as a cereal bar, breakfast bar, breakfast cookie, or granola bar they automatically fall into the grain-based dessert category as these terms are denoted in Appendix A as grain-based desserts.

The Updated CACFP Meal Pattern Requirements FAQs can be accessed at www.kn-eat.org, CACFP, Guidance, Menu Planning and Production Records.

CACFP Nutrition News

The June edition of the CACFP NUTRITION NEWS is now available online at www.kn-eat.org, CACFP, Newsletters. The newsletter features an article on fresh fruits and vegetables and a list of ones that can be found in Kansas in June, a recipe for a Crunchy Hawaiian Chicken Wrap, and a fun Get Moving! activity. Share the newsletter with providers and/or families.

CACFP Claim Deadlines for June

Due to the state fiscal year end deadlines, the date for filing claims is earlier than in other months. CACFP Day Care Home Sponsors' and Centers' claims should be entered in KN-CLAIM by the **end of the day on June 15.**

Farm to Plate Video

KSDE CNW has developed a video that promotes Farm to Plate through the use of raised bed gardens. The video focuses on the use of a raised bed garden by a Kansas school district. However, raised bed gardens can be utilized by Child Care Centers and Day Care Homes, too! Gardening is a great way of incorporating fresh produce into children's meals. The Gardening video can be found on YouTube at <https://youtu.be/YNfZteFg70c>.

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.

Training Opportunities

Administrative Workshop Dates Announced

Sponsors are required to attend CACFP Administrative Workshop annually. Administrative Workshop sessions are scheduled for July and August. Training dates and registration information is available at www.kn-eat.org, CACFP, Training, Administrative Workshop. Some locations will have limited class size and classes without adequate registrations will be cancelled. Classes will be 9 am - 11:30 am or 1 pm – 3:30 pm. 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 will also include recent updates from USDA.

CACFP Certification Webinars

Make plans to participate in one of two CACFP Certification Webinars scheduled on August 1. The webinars will be held:

- Wednesday, August 1 from 9:30 am - 11:00 am
- Wednesday, August 1 from 1:30 pm - 3:00 pm

Instructions on joining one of the webinars will be shared in the June and July CACFP Monthly updates.

Microsoft Office in Child Nutrition Programs

Make Microsoft Office work for you! KSDE will offer Microsoft Excel, Word, and PowerPoint in Child Nutrition Programs classes at four locations in June and August. Excel will be offered from 8:30-11:30 am with Word and PowerPoint from 1:30-3:30 pm. Learn how Microsoft Office can help you save time by streamlining and increasing efficiency in Child Nutrition Program operations.

Technical assistance for program renewal in the Child & Adult Care Food Program will be available by the Child Nutrition & Wellness consultant at each location in August.

Registration information is available at www.kn-eat.org, CACFP, Training.

CACFP Halftime: Thirty on Thursdays

The next **CACFP Halftime: Thirty on Thursdays** is June 21. The topic for the June webinar will be *Adding Whole Grains to Your Menu* 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>.

Food Safety Basics – Summer Training Schedule

Who in your facility is trained in Food Safety? Each CACFP sponsor must have at least one trained staff person and 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 to complete a registration form.

Online Classes

Current classes available through KSDE Training Portal: CACFP Child & Adult Meal Patterns and CACFP Infant Meal Pattern, CACFP At-Risk Afterschool Meals, Civil Rights Compliance in Child Nutrition Programs, Confidentiality in Child Nutrition Programs, and Sodium Savvy. These classes are available at <https://learning.ksde.org>.

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. The schedule and registration information is at www.kn-eat.org, CACFP, Training. Summer classes will be held June 6 in Kansas City and July 19 in Wichita. This free training class includes sessions on CACFP Administrative Integrity and Meals Done Right.

Child Nutrition Management Academy and Staff Professional Development Classes

Child Nutrition Management Academy (CNMA) and Staff Professional Development Classes are available for CACFP participation. CNMA is a professional development program sponsored and coordinated by Child Nutrition & Wellness, KSDE. CNMA classes are designed for directors, managers, and other leaders in the organization and are flexibly structured so that participants may choose to attend one, some, or all three days of classes offered at each location. CNMA will offer a track of staff professional development classes for all child nutrition program personnel to participate in training at the same time.

CNMA will be held at four locations in July. Abilene and Garden City will be sites for CNMA July 17-19 and the other two sites are Garden Plain and Paola July 24-26. Classes that would appeal to CACFP include three Culinary Champions classes (Build a Better Breakfast, Speeding Up Speed Scratch, and The Many Sides of Sides), Personnel Management, Food Safety Jeopardy, Hot Topics in Health and Nutrition, and Handling a Food Recall, among others. As an added note, KSDE classes are approved for KDHE training credit! For a calendar of the classes, class descriptions, registration form, and costs, refer to the CNMA Mailer at www.kn-eat.org, CACFP, Training.

Child Nutrition & Wellness KANSANS CAN 2017-18 Best Practice Awards

The Kansas State Board of Education has a new vision: Kansas leads the world in the success of each student. This new vision for education calls for a more child focused system that provides support and resources for individual success and will require everyone to work together to make it a reality. The academic achievement and physical well-being of our students in Kansas today will impact the success of our communities, our state and the nation in the future. The good health that results from good nutrition and physical activity, and the learning that is made possible as a result, is primary among those tools.

The purpose of this program is to encourage and reward outstanding practices in Child Nutrition & Wellness Programs in Kansas that support the Kansans CAN vision. There are many outstanding child nutrition programs in Kansas. We encourage you and your staff to make nominations for outstanding and/or innovative practices for recognition of your efforts. A nomination entry form is available at www.kn-eat.org, SFSP, What's New. **Nominations are due to the Child Nutrition & Wellness office on or before June 30, 2018.** Winners will be notified by July 31 and presentations will be made at the August State Board of Education meeting.

Please do not hesitate to contact the Child Nutrition & Wellness team at (785) 296-2276 if we can be of assistance with this process. We look forward to receiving your nominations and celebrating the Kansans CAN Best Practice Awards with you at the August 2018 State Board of Education Meeting.

Resources

CDC Launches Website on Infant and Toddler Nutrition

Good nutrition during the first 2 years of life is vital for healthy growth and development. Children grow and develop every day. As they grow older, their nutrition needs change. Children with healthier eating patterns in their first year of life are more likely to have a healthier eating pattern later on. Yet too many children are not eating a healthy diet.

Credible information about infant and toddler nutrition is important for parents and caregivers. CDC is providing this nutrition information to help infants and toddlers get a healthy start in life. This new website brings together existing information and practical strategies on developing healthy eating patterns for infants and toddlers, from birth to 24 months of age. This website can be found at: <https://www.cdc.gov/nutrition/InfantandToddlerNutrition/index.html>.

New Cookbook for CACFP Homes

A new cookbook is available for CACFP homes called ***“Look and Cook for Family Child Care Homes: A Step-by-Step Solution for Child Care Meals”***. It is advertised as having recipes that are “CACFP Approved” and creditable. However, the cookbook contains recipes for grain-based desserts and USDA, FNS does not stamp anything “CACFP Approved”. The following is a link to this book as well as other nutrition resources: <https://www.redleafpress.org/Look-and-Cook-for-Family-Child-Care-Homes-P1560.aspx>.

The world's favorite season is the spring. All things seem possible in May.

Some may disagree with *Edwin Way Teale*, who penned this quote, and may favor a different season. There is little disagreement that with Spring comes the sense of endless possibilities. Thanks to the efforts of child care providers in Kansas, we see these possibilities become reality. Thousands of children across the state receive healthy, nutritious meals, nutrition education, opportunities to be physically active, and wonderful care. Thanks to all of you for participating in CACFP, your commitment to children, and your shared view that all things seem possible!

Mark & Cheryl