

# Monthly Update

## Child & Adult Care Food Program



April 21, 2022

*Distributed to CACFP Authorized Representatives and Home Sponsors via Listserv*

*As posted to [www.kn-eat.org](http://www.kn-eat.org), Child and Adult Care Food Program, Updates from CNW*

### **New USDA Guidance**

#### **CACFP 06-2022**

On March 7, 2021, President Joseph R. Biden passed Executive Order (EO) 14019 directing Federal agencies to consider ways to expand citizens' opportunities to register to vote and to obtain information about, and participate in, the electoral process. Through the Child Nutrition Programs, operators have the ability to reach Americans to provide them with information about voting. Ideas include, but are not limited to, encouraging:

- School food authorities administering the National School Lunch Program (NSLP) in high schools, and adult day care centers and emergency shelters participating in the Child and Adult Care Food Program (CACFP) to promote voter registration and election information among voting-age participants and use congregate feeding areas, such as cafeterias, or food distribution sites, as sites for the dissemination of information;
- Operators of the CACFP and the Summer Food Service Program to post flyers with voter registration and election information to reach parents and/or guardians of young participants; and
- All program operators to post information on their website and social media channels, and link to relevant resources, including [vote.gov](http://vote.gov).

A sample flyer is available at [USAGov's Quick Guide to Voting in 2020 | USAGov](#) that may be used by program operators. The Child Nutrition Programs play an essential role in the health and development of our nation's children, and can also play a role in enabling all Americans to participate in our democracy.

#### **CACFP 07-2022**

This memorandum provides notice to Child Nutrition Program (CNP) operators regarding Sections 740, 751, and 752 of Division A of the Consolidated Appropriations Act, 2022 (Public Law 117-103) (the Appropriations Act), enacted on March 15, 2022. Provisions applicable to the CACFP:

- Program funds may not be used to procure raw or processed poultry products from the People's Republic of China. This extends the existing prohibition through September 30, 2022.
- Low-fat (1% fat) flavored milk may continue to be served in the Child and Adult Care Food Program for children 6 and older.

### **Transitioning to Normal Operations – Summer 2022 and SY 2022-23 Child Nutrition Programs 12(I) Waivers**

USDA's nationwide waiver authority is expiring as of June 30, 2022. They have notified State agencies that allowable State waiver requests can be submitted through USDA's 12(I) authority. USDA has developed a streamlined approach through which State Agencies can request available waivers through one combined request. KSDE has submitted the waiver request. You can view the request and the checklist of waivers that USDA has determined allowable and KSDE has requested



at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, What's New. Even though it is posted on the School Nutrition Program website, there are waivers that are applicable to the CACFP. KSDE will provide information via a CACFP Town Hall and in a written update about the CACFP waiver possibilities as soon as KSDE receives approval from USDA.

### Updated Crediting Handbook for the Child and Adult Care Food Programs

Team Nutrition has just released the updated *Crediting Handbook for the Child and Adult Care Food Program (CACFP)*. This updated resource is an important supplemental companion to the *Food Buying Guide* for CACFP operators for crediting and meal planning. The resource supports CACFP nutrition professionals in ensuring they have the knowledge, training, and tools they need to successfully operate the CACFP. The handbook provides information on the CACFP meal patterns, crediting guidance for each meal component, a Crediting in Action section to practice crediting skills, and a list of helpful resources. Major revisions include the transition to crediting grains in ounce equivalents (oz eq) instead of grains/breads servings, which went into effect on October 1, 2021. Access the PDF version today: *Crediting Handbook for the Child and Adult Care Food Program* (<https://www.fns.usda.gov/tn/crediting-handbook-child-and-adult-care-food-program>)

### New feature alert for the Food Buying Guide for Child Nutrition Programs Interactive Web-based Tool and FBG Interactive Mobile App!

A new feature is now available on the Food Buying Guide (FBG) for Child Nutrition Programs Interactive Web-based Tool and FBG Interactive Mobile App. Team Nutrition appreciates receiving your comments on the FBG and works continuously to enhance the user experience. **Team Nutrition is excited to announce that users can now easily search for food items based on the selected meal Program.** Explore the [Food Buying Guide](#) today!

### Professional Development Update

Professional development is offered through the KSDE Training Portal 24/7 and has scheduled live virtual events through Zoom. A full listing of live virtual events and links can be found on the CNW Calendar at [www.kn-eat.org](http://www.kn-eat.org), CNW Calendar. There is no pre-registration for the live virtual classes through Zoom.

**New to the Portal:** Adjusting Standardized Recipes, Preparing Standardized Recipes, Wellness Wednesdays: Food and Mood, Wellness Wednesdays: Motivational Interviewing for Healthier Behaviors.

Join CNW for upcoming culinary trainings which can be accessed using the following Zoom link: <https://ksde.zoom.us/j/88640601491?pwd=NUQvT2VmWXhod2hoS2dZdIlkRW5DZz09>.

- April Culinary Corner: Soybeans and Soy Food: The Many Sides of Soy, April 27 at 2 pm. Attend this training to learn more about soy's versatility as a meat/meat alternate and vegetable. Recipe features include tofu bites, edamame, stir fry featuring low sodium stir fry sauce, soy butter bites and more!
- May Culinary Corner: Pep Up Your Menus with Peppers! May 25 at 2 pm. This segment will explore current food trends and feature the following recipes: sweet bell pepper nachos, salsa, inferno burger and more!
- Watch the April Quick Bite featuring sweet and hot peppers at: [https://www.youtube.com/playlist?list=PLd\\_2hYclboc\\_QUbcjdjw6GfQP7i2Zv2MHM](https://www.youtube.com/playlist?list=PLd_2hYclboc_QUbcjdjw6GfQP7i2Zv2MHM)



### **CACFP Halftime: Thirty on Thursdays Webinar on Serving Adult Participants in the CACFP**

On Thursday, May 5, 2022, USDA's Team Nutrition initiative will present a *CACFP Halftime: Thirty on Thursdays* webinar on "Serving Adult Participants in the CACFP." Registration for this free webinar is now available using the following registration links:

- 1-1:30 p.m. CST **English Webinar:** [\[Register Now\]](#)
- 2-2:30 p.m. CST **Spanish Webinar:** [\[Register Now\]](#)

Registration links are also available from <https://www.fns.usda.gov/tn/halftime-cacfp-thirty-thursdays-training-webinar-series>. Both webinars will be recorded and made available at a later date. All who register for the webinar will receive an email once the recording is available. This upcoming webinar will highlight how the CACFP meal pattern for adults provides flexibilities to allow program operators to plan meals that best meet the needs of their adult participants. Meal service options, dietary needs of this population, and meal modifications will also be discussed.

### **Let's Make a Snack! CACFP Snack Menu Planner for Children 3 Through 18 Years of Age**

USDA's Team Nutrition initiative is excited to announce the availability of its *Let's Make a Snack! Child and Adult Care Food Program Snack Menu Planner for Children 3 Through 18 Years of Age*.

This menu planner is an excellent training resource for CACFP operators and covers creditable and non-creditable foods at snack, interactive snack meal planning activities, sample snack menus, and 20 easy snack recipes:

- Apples and Almond Butter
- Baked Carrot Fries with Yogurt-Sunflower Seed Butter Dip
- Caprese Bruschetta
- Cheesy Bean Tostada
- Chicken and Cheese Snack Cup with Grapes
- Corny Salsa with Tortilla Chips
- Curried Chicken Wraps
- Deli Bento Box
- Dried Fruit and Cereal Snack Mix
- Fresh Veggie Wraps
- Fruited Chicken Salad with Crackers
- Herb Bagel Bites
- Mini Egg Salad Sandwiches
- Mini Graham Crackers and Berry Nut Butter
- Parmesan Zucchini Chips
- Peach and Yogurt Smoothies
- Savory Yogurt-Hummus Dip with Veggies
- Toasted Pita Wedges and Fruit Dip
- Tuna Salad and Apples Slices
- Very Berry Parfaits

Photographs of the prepared recipes are available on USDA's Flickr account in the [Team Nutrition photo collection](#). These images can be used by sponsoring organizations to communicate information about the availability of the recipes. Team Nutrition is working to release a Spanish language version of this menu planner in Summer 2022.

### **The Unfinished Bottle**

Child care providers know the babies in their care! They know when a baby is "dozing" or not fully engaged during a feeding. Breast milk in an unfinished bottle does *not* need to be discarded *immediately* if a baby dozes during a feeding. A 1-2 hour "window" for the infant to continue feeding from the same bottle is acceptable and in line with KDHE regulations KAR 28-4-116(e)(1)(C) and KAR 28-4-440(p)(5). [CDC guidelines for breast milk storage and handling](#) and [Caring for Our Children Nutrition for Infants](#) allow *up to 2 hours* before discarding the contents of an unfinished bottle of breast milk. This minimizes wasting breast milk as parents may not have extra. Simple solution to the unfinished bottle problem? Start with smaller amounts of breast milk in the bottle and add breast milk if the infant needs more.



### Let Your Voice Be Heard: Help Shape the Next Dietary Guidelines!

Every five years, USDA and the U.S. Department of Health and Human Services (HHS) partner to provide the latest, science-based nutrition guidance to empower Americans to make dietary choices that will improve their health and lifestyles. These guidelines are a cornerstone of federal nutrition policy, which we are leveraging to promote and elevate [nutrition security](#). Poor nutrition is a leading cause of illness in the U.S. and by focusing on the quality of what we eat, we can help reduce diet-related diseases such as diabetes and heart disease that impact historically underserved and marginalized communities.

Your feedback on the proposed questions – and throughout the development process for the Dietary Guidelines for Americans – will help us change lives and ensure a healthier, more prosperous future for all Americans. The public comment period is now open. You are invited to read the [proposed scientific questions](#) and submit comments using the links below, before May 16, 2022, to inform the process from the very start!

#### Additional Resources:

- [Looking Ahead: The 2025-2030 Dietary Guidelines for Americans Process](#)
- [News Alert announcing the public comment period for proposed scientific questions](#)
- [HHS Blog about proposed scientific questions](#)
- [Sign up to receive email updates on the Dietary Guidelines for Americans development process and other related news, including future opportunities for public involvement](#)
- [Frequently Asked Questions about the Dietary Guidelines for Americans](#)
- [USDA's Commitment to Enhancing Food and Nutrition Security](#)

#### Kansas Nutrition Council Conference

The Kansas Nutrition Council Annual Conference, *2022 Emerging Stronger: Leading the Way for a Healthier World*, will be held April 28 at the K-State Alumni Center in Manhattan. Register at: <https://www.eventbrite.com/e/2022-kansas-nutrition-council-annual-conference-tickets-275179759067>

#### Save the Date: The Rural Child Hunger Virtual Summit – April 27-28, 2022

The goal of the 2022 Rural Child Hunger Summit presented by No Kid Hungry and Save the Children is to highlight the resiliency of rural communities through their innovative and adaptive programs. The Summit will identify promising practices and policy levers that amplify the impact of nutrition assistance programs and reduce rural child hunger. Register for this free event at: [2022 Rural Child Hunger Summit | Center for Best Practices \(nokidhungry.org\)](#)

#### Child Nutrition & Wellness KANSANS CAN 2021-22 Best Practice Awards

We encourage you and your staff to make nominations for outstanding and/or innovative practices for recognition of your heroic efforts this past program year. A simple one-page nomination entry form is available at [www.kn-eat.org](http://www.kn-eat.org), Child & Adult Care Food Program, What's New. **Nominations are due to the Child Nutrition & Wellness office on or before June 30, 2022.** Awardees 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 any Child Nutrition & Wellness team member if we can be of assistance with the application process. We look forward to receiving your nominations and celebrating the Kansans CAN Best Practice Awards with you at the August 2022 State Board of Education Meeting.



### Time-Saving Homemade Meal Preparation Ideas

Delicious, homemade meals can fit into the busy child care day with some planning and the right tools. There are numerous meal preparation and cooking tips and tricks, and finding what works for your program will help speed up the process. To help create a fast and easy routine, consider the time-saving tips for quick and healthy meals found in the [April](#) issue of the Institute of Child Nutrition's Mealtime Memo!

### Kansas CACFP Sponsors Receive National Awards at the 2022 National Child Nutrition Conference

Join me in congratulating Brooke Wolfe - Quality Care Services and Valerie Cable - Day Care Connections for the well-deserved recognition they received at the 2022 National Child Care Conference.

- Brooke and the Quality Care Services team were awarded the CACFP Inspire Trailblazer Award. There were 500 nominations for this award that recognized Quality Care for successfully implementing innovative ideas and continuing to administer the CACFP during the pandemic. Quality Care advanced Farm to Plate, increasing local quality food on the plates of children in care during the pandemic "offering new joy in a desperate time."
- Valerie received the Lifetime Achievement Award for exemplary leadership and service in the CACFP during her career. She is a leader and mentor, not only in Kansas, but nationally.

Sincere thanks and appreciation from the CNW team - we are so proud! You are Kansas rock stars!

**Thank you to all CACFP Sponsors for providing essential nutrition to children every day, helping them grow with healthy foods and nurturing healthy habits for a lifetime! You are all GREAT!**

As always, if you have questions or need assistance, please contact your local Child Nutrition Consultant or the Topeka Office!

**Cheryl, Jill and Julie**



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