# Monthly Update

# **Child and Adult Care Food Program**



# February 25, 2022

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

# CACFP Week is Brought to You by the Letters...C-A-C-F-P!

CACFP Week is right around the corner, March 13-19, 2022. The National CACFP Sponsors Association has partnered with Sesame Street in Communities for a week-long education and information campaign. 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 programs as well as adults in day care. For more information, visit the CACFP Week Campaign webpage: https://www.cacfp.org/campaign/

#### **Request to Use Electronic Transactions in Child Nutrition Programs**

Sponsors who wish to use an online Enrollment & Income Eligibility Form or electronic signatures must complete the Request to Use Electronic Transactions in Child Nutrition Programs form (will be located on the checklist tab in KN-CLAIM). An online class is available at <a href="https://learning.ksde.org">https://learning.ksde.org</a>, Request to Use Electronic Transactions in Child Nutrition Programs Webinar, which provides information on how to complete the request form.

#### **2022 National CACFP Conference**

The National CACFP Sponsors Association (NCA) serves as a national platform that provides education, support, and resources to organizations who administer the CACFP. This year's conference will be held in New Orleans April 18-22, 2022. There is also a virtual option. For information go to: www.cacfp.org/conference/

# **Summer Food Service Program**

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. For more information about the SFSP and year-round meal service, contact Jill Ladd at jladd@ksde.org or call 785-296-2276.

# **Healthier CACFP Award Application**

The Healthier CACFP Award criteria and application were recently updated. The Healthier CACFP Award is a recognition system that supports the wellness efforts of child care providers, day care center staff, and home providers participating in the CACFP. Caregivers going above and beyond the Program requirements by taking steps to improve the menus, physical activity, professional development, nutrition, and wellness environment and/or infant care can apply for an award in one or more of these categories. Three award levels are offered: Honors, High Honors and Highest Honors. For more information and to access the application and resource book visit www.kn-eat.org, CACFP, Recognition, Healthier CACFP Award or email Karen Seymour at kseymour@ksde.org.





## **Training Opportunities**

Don't miss any of the amazing upcoming training opportunities. Go to www.kn-eat.org, CNW Calendar to view all scheduled classes – class descriptions, dates, times and ZOOM links. Join CNW for upcoming culinary trainings:

- March Culinary Corner: Bentos, Bowls & Breakfast: Spotlight on Pork, March 23 at 2 pm.
  Explore simple ways to put a fun twist on breakfast and lunch/supper menus using USDA and CNW developed recipes. Check out the February Quick bite featuring pork.
- 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.
- View the January Quick Bite featuring sorghum and the February Quick Bite featuring pork at: https://youtube.com/playlist?list=PLd\_2hYclboc\_QUbcdjw6GfQP7i2Zv2MHM.

#### **Online Professional Development - Classes and Tutorials**

CNW staff continue to develop new interactive online training classes and tutorials that can be accessed free of charge 24/7 via the KSDE Training Portal. Create an account now at <a href="https://learning.ksde.org">https://learning.ksde.org</a> and see the entire list of classes and tutorials available. For detailed instructions on creating an account and accessing the training, go to <a href="https://www.kn-eat.org">www.kn-eat.org</a>, Child & Adult Care Food Program, Training.

# **CACFP Halftime: Thirty on Thursdays Webinar**

In honor of Child and Adult Care Food Program (CACFP) Week, on Monday, March 14, 2022, USDA's Team Nutrition initiative will present a special *CACFP Halftime: Thirty on Thursdays* webinar on "Grains Ounce Equivalents Tools for CACFP Operators." Registration for this free webinar is now available, using the following registration links:

- 1:00-1:30 p.m. CST **English Webinar:** [Register Now]
- 2:00-2:30 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 different tools for implementing grains ounce equivalents that CACFP operators can use to plan meals at their sites, and answer frequently asked questions about the topic. Attendees will have the opportunity to submit questions to the presenters and to check their knowledge through interactive polling questions.

Team Nutrition will provide certificates of participation to individuals who attend the entire thirty-minute webinar. The National CACFP Sponsors Association (NCA) is also offering webinar participants the opportunity to submit and track continuing education credits. Additional information on this opportunity is available from NCA at: https://www.cacfp.org/learning-center/. The Academy of Nutrition and Dietetics Commission on Dietetic Registration has also approved this webinar for 0.5 hours of Continuing Professional Education Units (CPEUs), Activity Number 168346.





## **New CACFP Recipes from Team Nutrition**

USDA's Team Nutrition initiative is excited to announce the availability of 10 additional lunch and supper recipes for the Child and Adult Care Food Program (CACFP), available in yields of 6, 25, and 50 servings. These quick-and-easy recipes are standardized to meet the minimum serving amount of at least one meal component for children ages 3 through 5 and 6 through 18 years, and showcase a variety of foods and flavors. Titles of new recipes include:

- Chicken and Waffles with Maple-Peach Glaze
- Grilled Cheese, Ham, and Tomato Sandwiches
- Ground Turkey Wraps (Pinwheels)
- Mini Meatloaf Patties
- Parmesan Chicken Tenders
- Pork Loin with Rice and Gravy
- Roasted Spaghetti Squash with Tomato Sauce
- Sautéed Tempeh with Vegetables
- Spiral Pasta and Broccoli
- Taco Seasoned Stuffed Peppers

The recipes are available through the Institute of Child Nutrition's Child Nutrition Recipe Box (CNRB):

- Children ages 3 through 5: [6 Servings] [25-50 Servings]
- Children ages 6 through 18: [6 Servings] [25-50 Servings]

These recipes join the 10 lunch and supper recipes that were released on January 6, 2022.

- Baked Tilapia Fish Fillets
- Baked Tofu Bites
- Barbecue Beef Sliders
- Crabby Sandwich
- Fish and Veggie Packets
- Meatballs and Marinara Sauce

- Shredded Zucchini and Pasta
- Spinach Salad with Raspberry Vinaigrette Dressing
- Teriyaki Chicken and Cabbage
- Zucchini Boats

Photographs of the prepared recipes are available on USDA's Flickr account in the Team Nutrition photo collection. These images can be used by operators and partners to communicate information about the availability of the recipes. For more recipes, visit the Team Nutrition Recipes webpage.

#### **New! Team Nutrition Older Adult Nutrition Web Quiz**

USDA's Team Nutrition initiative is excited to announce the release of the Older Adult Nutrition web quiz, now available at fns.usda.gov/tn/quizzes/older-adult-nutrition. This quiz focuses on nutrition for older adults, including those served in the Child and Adult Care Food Program (CACFP). All of Team Nutrition's web quizzes can be found at fns.usda.gov/tn/quizzes.

#### **Breast Milk is Food - No Gloves Needed!**

Just like cow's milk is food for baby cows (calves), human breast milk is food for human babies. Gloves are not needed when handling either! Child care providers do NOT need to wear gloves or take special precautions when handling breast milk. OSHA and the CDC agree handling breast milk does not require special precautions when feeding an infant. It can be stored in the same refrigerator as other food. Contact with breast milk has not been shown to lead to transmission of illnesses.





# 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. More information to come on session details and how to register for this free event.

#### **March is National Nutrition Month**

<u>National Nutrition Month</u><sup>®</sup>, celebrated each year during March, focuses on the importance of making informed food choices and developing sound eating and physical activity habits. The theme for National Nutrition Month<sup>®</sup> 2022 is *Celebrate a World of Flavors*. A toolkit is available at: <a href="https://www.eatright.org/food/resources/national-nutrition-month">https://www.eatright.org/food/resources/national-nutrition-month</a>. Celebrating flavors from cultures around the world is a tasty way to celebrate heritage and introduce new foods while developing healthful eating and physical activity habits.

#### It's Time to Celebrate!

We look forward to seeing how you celebrate National CACFP week and National Nutrition Month! Use the #FuelingKSKids hashtag as you increase **C**: Community **A**: Awareness of the healthy meals and snacks that benefit Kansas **C**: Children because of the **F**: Food Program and encourage others to **P**: Participate to combat hunger!

This month we are also celebrating **Jill Monroe**, the Nutrition Services Manager for the Southeast KS Community Action Program Head Start who is the first CACFP Professional to obtain the Kansas Certificate in Child Nutrition Management. She was honored at the Kansas State Board of Education meeting in January. Jill has been in her position for 7 years. Prior to that she was a Certified Dietary Manager at a hospital in Oklahoma. She started work in foodservice as a dishwasher at age 16. Jill went the extra mile to obtain the Certificate in Child Nutrition Management because she wants to learn more and be better for the children and families that she works with. Her job includes monitoring Child & Adult Care Food Program documentation in 11 Child Care Centers and many home-based programs in 12 counties. Her work impacts over 600 children. She also works with staff to ensure health of all program participants, provides diet education with families and trains all cooks at the Child Care Centers. Jill wears many hats managing all of the nutrition services provided. Congratulations Jill!

As always, if you have questions or if we can assist in any way, please call or email your area Child Nutrition Consultant or the Topeka office staff.

# Cheryl, Jill and Julie





For more information, contact:

Cheryl S. Johnson Director, Child Nutrition & Wellness (785) 296-2276 www.kn-eat.org csjohnson@ksde.org Kansas State Department of Education 900 S.W. Jackson Street, Suite 102 Topeka, Kansas 66612-1212 (785) 296-3201 www.ksde.org

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