Monthly Update

Child & Adult Care Food Program

July 21, 2023

Distributed to CACFP Authorized Representatives and Home Sponsors via Listserv As posted to https://cnw.ksde.org, CACFP, Monthly Updates

CACFP Certification

Program Certification will be available in KN-CLAIM on August 1, 2023. CACFP Certification Guides for Centers and Homes will be available at https://cnw.ksde.org, CACFP, Program Certification and Initiation.

CACFP Certification Webinar

Make plans to participate in a CACFP Certification Webinar scheduled for Tuesday, August 1 at 1:30 pm via zoom. Join at: https://ksde.zoom.us/j/81433563486?pwd=Z1ZUamhEbDJobGZUanh6bXpqR0huQT09 Passcode: 948325. Information will be provided about changes to the sponsor and site applications in KN-CLAIM and any new guidance for PY 2023-2024.

New USDA Guidance

Reimbursement Rates

Reimbursement Rates for FY2023-2024 are posted at https://cnw.ksde.org, Key Links.

New Food Yields Added to the Food Buying Guide for Child Nutrition Programs Interactive Webbased Tool and FBG Mobile App!

New yields are now available in the Food Buying Guide for Child Nutrition Programs Interactive Webbased (FBG) Tool and FBG Mobile App! New yield data is available for: individually quick-frozen red beans, frozen diced potatoes, frozen cubed sweet potatoes, brown lentils, and canned black turtle beans. Stay tuned for additional yield data releases coming soon. Explore the Food Buying Guide for Child Nutrition Programs today!

Have You Updated Sponsor Information in KN-CLAIM Lately?

As August/September signal the start of the school year, it's a good time to update all information in KN-CLAIM:

- Inform the Topeka office of any change in the Authorized Representative by completing and mailing the form "Appointment of a New Authorized Representative".
- Update the sponsor application and site applications with the current Authorized Representative, board president, executive director and/or other contact persons if needed.
- If there are sites no longer needed or new sites need to be added, please contact your area Child Nutrition Consultant.
- Update the meal service times and meals offered if there have been or are going to be changes.
- Check to see if Food Safety Training is needed and update KN-CLAIM if a recent qualifying food safety class has been completed.
- Update Food Service Management Company Vendor Information when there is a change in contract provider.





WIC Program Information

Sponsors must provide information on the importance and benefits of WIC to the parents/guardians of enrolled children. Sponsors can meet this requirement by posting a WIC program fact sheet in the facility, making WIC brochures available, posting a link to the WIC webpage on the sponsors website, Facebook page, newsletter, parent handbook, or providing to families upon initial enrollment. The WIC Program Fact Sheet can be accessed at https://cnw.ksde.org, scroll to the bottom of the webpage, click on the Kansas WIC logo.

Training Opportunities

Many opportunities for learning are available for CACFP Sponsors. A full listing of live virtual events and links can be found on the CNW Calendar at https://cnw.ksde.org, Training, CNW Calendar. Sponsors can also access online training through the KSDE Training Portal, https://learning.ksde.org/.

Administrative Workshop

Program Year 2023-24 CACFP Administrative Workshop will be offered via live webinar on Thursday, July 27 from 1:00 pm–4:00 pm. Sponsors unable to attend the live webinar training will have the opportunity to take the training through the KSDE Training Portal at a later date. At least one representative from each Sponsor must complete the CACFP Administrative Workshop training. Join at https://ksde.zoom.us/j/87209249575?pwd=bXBrV0tiSzl2OXVHQXVpM0JKVys2Zz09

A CACFP Administrative Workshop for Sponsors of Day Care Homes will be held on Friday, July 28 from 8:30 am–12:00 pm.

CACFP At-Risk Afterschool Meals Training

As summer break wraps up and the school year begins CACFP At-Risk Afterschool Meals can again be served to children located in low-income locations. Sponsors and sites interested in being reimbursed for a supper and/or snack served after the school day can learn more about CACFP At-Risk Afterschool Meals on Thursday, August 3 from 1:00 pm–2:00 pm. Join at:

https://ksde.zoom.us/j/81547793233?pwd=V21jcEZnQWdpbnpHVkZQWU13Q1doQT09

CACFP Determining Eligibility and IEC Summary Training

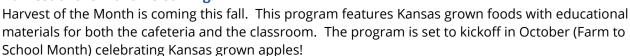
Join KSDE on Thursday, August 10 from 1:30 pm–3:30 pm to learn about determining eligibility in the CACFP and completing the Income Eligibility Category (IEC) Summary. Participating in this training can help prevent costly errors found during Administrative Reviews and audits. Join at: https://ksde.zoom.us/j/85249029744?pwd=S3I2Snk5OHNFd3F3TnpCbEg3MTc4Zz09

The 5th Annual Mountain Plains Crunch Off – October 2023

This year's registrants are able to crunch on not only apples, but ANY local crunchable produce! Kansas is participating in the Mountain Plains Crunch Off with seven other regional states. The Kansas goal is 50,000 crunches statewide. Our regional goal is 230,000 crunches. Celebrate with local produce any day September 29th – October 31st to participate in the crunch off. Watch for the registration link at https://cnw.ksde.org, Farm to School, What's New in early August. Make your event plans. Crunchable local produce can be found in many places - school/child care gardens, farmer's market, local distributors or https://shopkansasfarms.com/map/. If you have any questions, please contact Barb Depew, Farm to Plate Project Director at bdepew@ksde.org or Eryn Davis, Farm to Plate Project Coordinator at edavis@ksde.org.







Think Local for Back to School!

Celebrate Back to School with local foods! Melons are in season and are a great addition to program menus. Melons are loaded with nutrition, including vitamin C, vitamin A, potassium, folate, vitamin B6 and antioxidants. Melons can be a tasty addition to salads, yogurt parfaits, or smoothies. Pureed, frozen melon can serve as a healthy dessert. TIP: Bacteria can be transferred from the outside of the melon to the inside through the cutting process. Wash the outside of the melon prior to cutting to help eliminate bacteria transfer. Try these recipes from the National CACFP Sponsors Association in your August menu:

- Watermelon Pop
- Fruit Salsa

As always, if you have questions or need technical assistance, please contact your Child Nutrition Consultant or the Topeka office.

Cheryl, Kelly, and Karen



For more information, contact:

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