Child Nutrition & Wellness Advisory Council Meeting

Thursday, April 27, 2023, 9:00 am to 2:30 pm
Smoky Hill Education Service Center
605 E Crawford Street
Salina, Kansas 67401

Welcome and Introductions
Attendees: Tosha Smith, Patti Dollarhide, Marti Hidgon, David Paul, Megan Bernard, Melissa Koehn, Kelly Horn, Kelly Cahill, Shane Allen, Kris Nicholson, Karla Capansky, Tammy Blunt, Robyn Stuewe, Jill Monroe, Cheryl Johnson, Kelly Chanay, Karen Campbell, Pam Rosebaugh, and Eryn Davis.

Child Nutrition Programs: Revisions to Meal Patterns Consistent with the 2020 Dietary Guidelines for Americans
Discussion and input about the new meal standards. Be sure to comment on proposed rule by May 10. Concerns surround sodium reduction, sugar reduction, getting products from industry, will kids eat the food with changes, decreased variety of products to menu especially at breakfast, 5% of product limits for non-domestic foods.

Community Eligibility Provision
Over 95% of all Kansas school districts have at least one school that qualifies. Be sure to comment on proposed rule by May 8, 2023.

Feedback on New Child Nutrition & Wellness Website
Easy to use, crisp and clean. Some resources removed until updated. Let CNW know of any issues.

Technology Updates
- Technology Grants (nTIG) – Dashboard and behind the scenes cleanup of code.
- Technology Grant (ART) – Complete. Financial Management Reports updated, Paid Lunch Equity (PLE) Tool has been incorporated into KN-CLAIM, Nonprogram Foods Tool is also going to be available in KN-CLAIM, Kansas Free/Reduced Meals Online Application, Training Tab in KN-CLAIM can be used to log staff professional development (includes Food Safety Training),
- Direct Certification with Medicaid continues indefinitely. Numbers eligible for Medicaid may decrease next school year due to need for households to reapply, no longer rollover eligibility that was the case during COVID.
- Summer Food Service Program Counting & Claiming App – POS will be taken on an electronic device, rolled up and imported into KN-CLAIM site claim. Still working toward rolling out this summer. Requests to have this available for CACFP because it would also decrease paperwork burden.
Farm to Plate Update
- KSDE Grant using local flours – Sponsors to receive grants have been determined. Working with Kansas Wheat Commission on local flour producers/products.
- Local Food for Schools Cooperative Agreement Program – In Kansas, we are doing Local Meat for Schools. Attestations will be sent next week. $2,000 base payment and balance of payment is proportional based on enrollment. Local is within 400 miles of school or within the state of Kansas. Funds can be used for unprocessed or minimally processed meat served in NSLP or SBP.
- KSDE Formula Grant Update – 4-year grant (thru 2026). New farm to plate logo, Harvest of the Month for all programs which will be ready at the beginning of SY 2023-24. Farm Fresh Friday material now available for the SFSP and CACFP. A database has been created containing Kansas producers. Bus tours connecting producers directly with sponsors in different region of the state will begin in Fall of 2023 and continue through 2026. Farm to School Institutes coming in 2024, 2025, and 2026.
- New Body Venture Exhibit – Adding Local Kansas products to education materials in new Body Venture. Applications are now being taken for next school year. Farm to School Grantees from the FY 2021 KSDE grant will be given priority to schedule Body Venture as was written into that grant.

CNW Team and Program Updates
- SNP – Program Renewal should be ready May 16, 2023. USDA says there will be a new Free/Reduced Application at some point. No plans to change Wellness Impact Tool.
- CACFP – Sponsoring Organizations must tier family day care home providers based on federal regulations as of July 1.
- SFSP – Rural, non-congregate is site specific. If site is in a rural area, they can serve non-congregate SFSP meals. If your site does not show as rural on the map, CNW can provide assistance in researching if rural designation can be justified and send to USDA for approval.

Industry Update
Producers are getting back to producing some items for CACFP and schools. Industry goes to how they make the money. Availability and trucking are still an issue. Substitutes still available but not the quality products some Sponsors want to serve. Sponsors should contact manufacturers or brokers with issues.

Professional Development Update
New classes posted to the KSDE Training Portal were announced. Upcoming in-person class in Topeka on July 17 – Jump Start Your Success in SNPs. Local Food Culinary Workshops coming this summer. Program Administrative Trainings will be available soon.
What training would be helpful in the next program year?

SFSP
- Connectivity issues in rural areas
- Site coordinator training done by KSDE online
- What has to be posted onsite, etc. (checklist)

SNP
- Spanish cadre Trainers for Food Safety Basics
- Culinary Training – physically learning by doing (measuring/volume, scratch cooking education)
- Sugar calculations
- Sodium
- Grant writing
- Stress Management/Mental Health

CACFP
- DCH – Train-the-Trainer
- Provider Training Portal – Cycle Menu, Feeding Theories, Meal Modifications
- Sugar Changes
- SD Guidance/Process (TA vs CAP vs SD)

What is needed for the next program year?

CACFP
- Eliminate meal count sheets – fully automate
- Increase reimbursement rate for Tier 2 and centers
- Equitability for schools/CACFP (i.e. projects, rates)
- Eliminate 5-day reconciliation
- Provide flexibility (re: home visits)
- Adjust/change definition of “home” – allow FCC providers to operate outside their home
- Simplify family enrollment forms- would like an online application like schools have available

SNP
- FSMC understanding regulations
- Streamline all programs – CACFP/SNP (simplification)
- Losing addition reimbursement rate concerning
- Advertise/workforce development of FS jobs (“quality of life”)
- Finances – streamline tracking forms
- Maximize State of KS purchasing power- need more purchasing coops
- Add market basket training
- Industry training this fall

Wrap-Up