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Child Nutrition & Wellness Advisory Council Meeting

Thursday, December 1, 2022, 9:30 am to 2:30 pm

Webster Conference Center

2601 N. Ohio

Salina, Kansas 67401

Welcome and Introductions

- Patti Dollarhide
- Beth Carlton
- Kelly Horn
- Deb Brehm
- Jolyn Baldner
- Chris Wagner
- Adam Inman
- Megan Barnard
- David Paul
- Karla Capansky
- Kris Nicholson
- Marti Higdon
- Richard Hampton

Hot Topic Round Table Discussions - Ideas, thoughts and comments on the following topics provided by attendees:

- Staffing
- Staff retention ideas for all programs
- Hard to work on new things without sufficient staff
- Staffing ratios – updated research
- Unpaid meal charges and bad debt
- Need more full-time jobs
- Program improvement
- Communication with Administrators
- Need Increased child care
- Food waste
- Meal count participation decreasing
- CN Labels there for SNP but not for CACFP
- Need more 80/20 whole grain-rich, low sodium items
- Fewer products being made, but you know what they have
- High food costs - surcharges
- Labor – drives convenience food – balancing act
- Retirements
- Supply chain issues better (bakery items, higher quality items not being made, whole grain variety decreased, direct supply issues)

Positives

- Inspections complete for semester
- Pandemic over
- Donations for bad debt

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Technology Updates

- Technology Innovation Grant (TIG) – Review and Seriously Deficient Modules are complete. Still in testing phase are the Audit Modules for auditors and Procurement Module.
- Non-competitive Technology Innovation Grant (nTIG) – This grant consists of mostly behinds the scenes upgrades (in code) and will include a dashboard for sponsor use.
- Administrative Review and Training Grant (ART) - Hope to have all projects complete by March 31, 2023. Already complete are additional tutorials and the Kansas Free and Reduced-Price Meal Application which had 258 users so far this year. Yet to be completed for KN-CLAIM: updating of the Financial Reports in KN-CLAIM, the professional development upgrade (for optional use), the PLE Tool (will be available by the end of the year) and the Nonprogram Food Tool.
- Direct Certification with Medicaid – demonstration project that will continue.
- Summer Food Service Program Counting & Claiming App – The goal is to have it available by summer 2023.
- CNW Website is getting closer to completion.

Farm to Plate Update

- Local Beef/Protein Inspection Information – Increasing use of local beef in Child Nutrition Programs (CNP) across the state. Products with “not for resale” stamp cannot be used in CNPs. Need to have continuous inspections. Processing fees can be paid by food service fund.
- Grant Update – Subgrants available to purchase equipment to use for reducing labor to add from scratch grain products. Culinary training,
- Local Food for Schools Cooperative Agreement Program – Funded through the commodity credit corporation.
- Formula Grant – A 4-year Cooperative Agreement to build and increase the capacity of sponsors to procure and use local food in program meals and to provide ag education opportunities for participating children. KSDE will plan and host 6 regional bus tours across the state for food service directors to meet regional producers. KSDE will partner with Nebraska and Missouri to develop and host three Farm to School Institutes in 2023, 2024, 2025. KSDE will develop turn-key programs and events and may include harvest of the month items: 12-month calendar, toolkits, tattoos, bookmarks, trivia cards, recipes to increase the use of local products, social media posts, etc. Suggestions from council members included: make recipes for 10 servings (child care) and family size as well, activity kits, STEM, cleaning and prepping, storing, training videos, meet the producer, farmer to the school, touch the tractor, producer comes to kitchen and eats with the students (children), help sponsors to purchase good quality (educate about different grades and quality products), forecasting with producers. Goal is that sponsors will maintain connections with vendors/producers.
- Shop KS farms is now merged with Kansas Farm Bureau.

CNW Team and Program Updates

- SNP – Data Validation Report for SNP verification is up and working. If error messages occur, contact your consultant. P-EBT supplemental summer will roll out for anyone who had a benefit last summer. Benefit should be available by the end of December. If no benefit, family can still apply for the benefit if enrolled last school year or had an application prior to August 8, 2022 (or eligible for F/R).

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CNW Team and Program Updates (continued)

- SFSP Final Rule: Streamlining Program Requirements and Improving Integrity in the SFSP. Through this final rule, USDA is codifying waivers/flexibilities in regards to new site visits, site review, meal service times, and eligibility for closed enrolled sites, and off site food consumption. New site visits required within first 2 weeks of opening. Site review can be done on the same day as the site visit. If not new site, 4 weeks to complete review. OVS will be not allowed for non-SFA sponsors. Meal service times – removal of all food service times except breakfast must be served at or near the beginning of the day and before lunch. One hour must elapse between the end of one meal service and the beginning of another.
- CACFP should use USDA eligibility mapper, the FRAC eligibility mapper does not have current data. Guidance from USDA that home providers need to provide care in a private residence. Must be zoned as residential.) attending USDA/state agency meeting next week, P-EBT update

Professional Development Update

- Culinary Training – Culinary Quick Bites posted on KSDE you tube. Through the 2020 Team Nutrition Grant, Local foods recipe challenge, student teams developed recipes featuring local foods. Recipes are currently being tested in schools.
- Exploring a Culinary coach model.
- SNA-KS – in-person regional trainings.
- FSB – would like in-person (not as interactive)
- In-services – in-person would need to have 30 people.
- Back-to-School bundle in January
- Administrative Trainings will remain zoom so the message is consistent to all.
- Tutorials – Useful for corrective action and new staff (just in time training). 10-15 tutorials (ART grant) CACFP Infant meal documentation, CACFP Menu Planning. In progress, Completing CA, nonprograms foods tool tutorials, afterschool snack program training (overview of the program and its requirements).
- SNP Jump Start Your Success in School Nutrition Programs will be held on January 12, 2023 in Salina.
- Wellness Wednesdays in February – potential topics included CDC wellness tool, allergies and feeding difficulties, school nurses organization to talk about opioids and vaping, and the Dietary Guidelines for Americans.

Round Table Discussion

- Farm to Plate – Connecting Kansas schools together to see how others do Farm to Plate (list and conference), List of Kansas producer/items, storage of products (food safety), preparation of product, recipes with contribution, Foodservice Tours for farmers
- Administration District leadership needs smart snacks and wellness, less paperwork, consolidate, purchasing resources, templates for bids, Updated and detailed Calendar of responsibilities (listed monthly and prioritized) so if I have to prioritize what I need to read or attend I can do it easier
- Staff Development – make it easier to track
- Manager/Director – for districts that use a FSMC, allow the FSMC director to attend same things as the AR.

Questions for CNW / Wrap-Up