



CNW Advisory Council Meeting

- November 15, 2019
- 9:00 am to 2:30 pm
- Topeka

Attendance

| | | | | | |
|---|----------------------|---|---------------------|---|---------------|
| - | Jackie Auxier | x | Kathy Eaton | - | Laine Norris |
| x | Deb Brehm | x | Cara Ellermann | x | David Paul |
| x | Beth Carlton | - | Tara Grindol-Cox | x | Sandy Proctor |
| x | Michelle Charbonneau | - | Amber Howells | x | Robyn Stuewe |
| x | Mary Clark | x | Adam Inman | - | Jeff Usher |
| x | Mindy David-Graybeal | x | Kim Kerr | - | Cheryl Watts |
| - | Debbie Davidson | x | Joshua Mathiasmeier | x | Brooke Wolf |
| x | Janelle Dean | x | Audrey Monroe | x | Julie Henry |
| x | Cheryl Johnson | x | Jill Ladd | x | Emily Bonilla |
| x | Cindy Johnson | x | Barb Depew | x | Pam Rosebaugh |

Welcome and Introductions – Cheryl Johnson

Hot Topics

- **Civil Rights – New Posters.** Updated Civil Rights posters have been ordered and will be distributed by KSDE upon arrival. Sponsors should continue to post the existing poster; however, if the poster is not available sponsors will not be cited during an Administrative Review until the new posters arrive.
- **Innovative Breakfast** – Participation in breakfast has increase by 3% the past year reaching an additional 4,500 students each day. Grants (made possible by funds from SNA-KS) are available and applications are being accepted until December 11.
- **Wellness Policy Implementation.** Wellness Impact Tool (WIT) was not scoring correctly, so CNW is reviewing and updating. Health Foundation and Rudd Center will review data.
- **Summer Food Service Program Statistics.** Final number for total 2019 SFSP was 1.469 million meals. SFSP Waivers Report is due and KSDE appreciates all the responses received through the survey.
- **CACFP Infant Training and Chef Taught Classes.** In 2nd year of CACFP Meal Pattern Training Grant. Infant Feeding will be available in regional locations this spring. Chef taught class, Tasty Takes on Children’s Favorites, will be taught by chefs across the state in the spring of 2019. Sponsors will be offered a stipend for attending either training.
- **Combined Administrative Reviews.** Five planned combined reviews for this year where sponsors with multiple CNPS with different CN consultants will have all programs reviewed at one time.
- **Procurement Reviews.** No procurement reviews this year unless you have a FSMC.
- **Professional Development.** No charge for any of KSDE’s professional development classes this year.

- **KS Certificate in Child Nutrition Management.** First three people have earned the certificate and will be recognized at the February Kansas State Board of Education meeting.

Listening Session Results

- Decrease in participation
- Increase in breakfast
- Increase in Admin support
- Decrease in CACFP participation
- SFSP participation remains steady
- Difficulty getting qualified staff
- Procurement is difficult
- Local foods is challenging
- Decreased understanding of HACCP requirements
- Food safety issues are increasing
- Licensing difficulties and frustrations in CACFP
- Increased fad diets
- Meal Modification questions
- Marketing online ordering
- Importance of Federal reimbursement

Vision for 2020 – Work Groups

Envision, in the year 2025, you are featured in a newspaper, journal, or other communication and it is about something you are doing. What would the headline say? How will you make that happen? What can KSDE do to help you make that happen?

- It would talk about Extension's move toward a health focus and the statewide emphasis on chronic disease reduction as result of our collective efforts.
- High Quality Learning Center Completes 40 Years of Serving Families
- Every Student Eats 2 Meals Per Day at School
- All schools have either an indoor or outdoor garden.
- Nutrition Programs Report Food Safety is in the (To Go) Box
- Continue to build partnerships at district levels
- Co-sponsor events & resources
- Kansas has had an increase in licensed Home Day Cares
- KSDE Summer Meal Program has served 1.7 million meals
- Kansas Sponsors reach out to stay-at-home parents and grandparents to become Child Care Providers
- Kansas has seen an increase of 440 Day Care Home Providers since 2019

Recently there has been unfair negative press about school meals which increases a negative perception of all CN programs. Envision that in November 2020 social media is buzzing with positive news about CNPs in KS. What did you do to change the perception? What can KSDE do?

- Student (peer) activist who could promote the positive on social media.
- Set up an easy way to highlight excellence in meals
- Invite families to eat with their child to prove to them that their child is getting a quality meal.

- Work with schools to showcase the great things they are doing.
- Assist with social media training.
- Marketing
- Submission of Best Practices
- Food Presentation Class
- Picture Story
- Food Stylist
- Feature a different school each day – share picture of healthy plates
- Post positives as often as possible. Ask providers to share the good!
- Hashtags for use specifically for Kansas (i.e. #FavSchoolFood)
- Identify influencers
- Celebrity endorsements
- More advertising – letting parents know it's a benefit for all children, not just free/reduced
- KSDE can help by allowing parents to eat at a reduced price
- Share photos of happy students
- KSDE – provide a monthly newsletter districts can put on websites
- Communications – social media, flyers, papers, monthly newsletters
- Atmosphere – An experience? Social interaction? Restaurant experience? Need policy change to allow adequate time for students to eat.
- Class in presentation and quality food
- Longer lunch hours
- Customer service
- Presenting the food, presenting yourself
- Setting up serving line

It is 2025 and CNPs administration has been simplified. What does this look like through your eyes?

- No verification
- Everyone eats free without accounting
- One Program - Kids Eating Food Away from Home (one set of regulation, one program application, one site application)
- One stop report filing or registration/enrollment
- No meal applications.
- Less restrictive meal pattern
- Better use of technology for work simplification
- Free meals for all kids
- More time for kids to eat
- No limits of # meal periods
- Direct Certification for Child Care Centers.
- Targeted HACCP/Processes
- KSDE has increased home day care providers by doing away with Tier 2 and all homes participating qualify for Tier 1 rates.
- Procurement – less rigid
- Meal times – less restricted
- Required longer meal times helps staff by simplifying stress

Kansas leads the world in the success of each student.

Envision that participation in CNPs increase by 10% by 2022. What did you do to make that happen? How can KSDE help?

- Promoting the benefits of nutrition and meeting all the requirements that will be the best for children.
- Be an advocate for programs. Share innovative ideas, create success stories that could be shared with directors and others.
- Innovative products that meal programs could use. Additional innovation in dairy.
- Food Quality
- Customer Service
- Personal presentation
- Food presentation
- Community Afterschool Meals
- District level support of implementation
- Non-congregate meals in SFSP
- Communicate misconceptions
- Media - outreach
- Get involved in communities
- Why couldn't CACFP be available to foster homes too? With license it would encourage better nutrition. Relative care?
- Free meals
- Require longer meal times or less restricted meal times
- Change the menu names so it doesn't sound like processed items
- Student involvement
- Education Parent
- Need positive message all the time
- Fresh, local, hydroponics
- Comp parents lunch 1 time per year
- Take lunch to school so they can sit by friends
- No time to eat, eat when home, not hurry at supper time
- Family style meal service at lunch
- No electronics, conversation at lunch
- Fresh, local, to order

Farm to Plate

- **Census.** Kansas currently has a 54% completion rate. USDA wants a 70% response rate, so expect a call if you haven't completed it.
- **Farm Fresh Friday Challenge.** Asking sponsors to find a menu once a month that you will incorporate 2 local menu items.
- **Recipe Challenge.** Currently, 25 teams (consisting of FACS teachers, students and food service) are working to create recipes. Winner will be notified in the spring.
- **Farm to School Grant RFP.** KSDE is writing a F2S Grant Proposal. Required elements of the proposal must include nutrition education and getting local foods on the plate.
 - Enhance BV exhibit with local foods information and offer the exhibit for free. Update resources.
 - Offer sub-grants for sponsors who are interested in implementing more local foods in their programs by providing technical assistance. Grant funds would also be available for equipment needed to implement their project.

Grant Updates & Technology Needs

- **Technology Innovation Grant (TIG).** SFSP and CACFP E-Review, SD module for SFSP & CACFP, audit module, and procurement review module.
- Kansas is currently participating in a Verification Data Validation Pilot project.
- **ART Grant.** 1.1 million grant to implement the following: free and reduce online meal application with a launch date of summer 2021, resource management tools (PLE, non-program food tool, a grants management module, a professionals standards tracking tool, face lift for training module), and many online training modules.
- **CACFP Training Grant.** Infant Feeding and Tasty Takes classes will be offered in the Spring of 2020 with stipends for sponsors attending. Infant Feeding will also be developed into an online class.
- **Innovative Breakfast Grants.** Highlighting innovative breakfast strategies in the monthly update to give sponsors ideas and energize other programs.
- **Team Nutrition Training Grant.** Wellness Workshops will be at 5 locations this year.

Training & Technical Assistance Needs

2020 Professional Development

- **Child Nutrition Management Classes.** Offer a class every month to make classes more available to participants. Class will be available via skype and face-to-face. Class will be recorded and developed into an online class. Partner with SNA-KS to provide additional classes as a preconference session. Allows more people to get needed training and also receive the Kansas Certificate in Child Nutrition Management.
- **Baking Boot Camp.** Quantity baking for yeast breads and quick breads. Planning for two days at Dodge City, Overland Park, Nickerson, and one day at Chanute in 2020.
- **Child Nutrition Professional Development.** Scheduled locations are: Haysville, Salina Chanute, Hays, Topeka and Garden City in May, June, and July 2020. 1st day would focus on HACCP, then a track for Ks Food Safety and Nutrition 101, a track of culinary classes, and a track of shorter professional development classes.
- **Administrative Training.**
- **Food Safety classes specifically for SFSP.**
- **HACCP coaches to assist sponsors struggling with HACCP requirements.**

Updates

- **Child Nutrition Program Reauthorization Update**
- **Discussed Progress of 2019 CNW Goals Achieved to Date**
- **Suggested 2020 CNW Goals**
 - Provide students more time to eat lunch
 - One Program (ie: Food for Kids Away from Home)
 - One set of regulations
 - One program application
 - One site application
 - Model social media posts
 - Assist with from early childhood to elementary school meals
 - Promote the financial benefit of CACFP homes
 - Continue to work on Jump Start online trainings
 - Build longer lunch into a class period
 - Tax returns determine F/R and discontinue verification

- Track health inspection data
- Develop site or method to support students and teachers use of social media (#yayschoolmeals) to build case against bad press
- Training on labeling laws
- CEP eligibility from Medicare data
- Direct certification for child care centers
- Less paperwork for monitoring visits (FSMC)
- Promote CACFP & school meals
- Continue the cross training of staff

Wrap-Up & Adjourn



For more information, contact:

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