



## Child Nutrition & Wellness

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Sent by listserv to SFSP Sponsors and posted at [www.kn-eat.org](http://www.kn-eat.org),  
Summer Food Service Program, What's New

### Summer Food Service Program (SFSP) Reimbursement Claim Submission Deadlines

- May claim by 7/30/17
- June claim by 8/29/17
- July claim by 9/29/17

### KN-CLAIM Upgrade – Coming Soon!

Stay tuned for more details about the new KN-CLAIM system upgrade coming August 8th.

### Sunflower Spotlight – Social Innovation Laboratory Pop-Up Restaurant

The Southfork Smokeshack in Strong City offers a new spin on the traditional Summer Food Service Program model, serving as a made-to-order stop similar to a burrito bar, children have the opportunity to pick and choose what proteins and toppings they want to make a reimbursable meal. "We're not really strongly advertising this as a summer feeding program," Mathew Shepherd, Authorized Representative said. "We're really trying to advertise it as a restaurant. You know, if a cool, pop-up restaurant appears in your community, everyone is going to want to try it out and see what it's about." The Southfork Smokeshack serves supper meals on Tuesdays and Thursdays through August 10.

### Sunflower Spotlight – USD 321 Kaw Valley, Summer Meals Get Fresh Garden Ingredients

Nate Wood, USD 321 Food Service Director, began making plans in February to incorporate local produce into school and Summer Food Service Program menus. Children attending summer meal service sites in Delia, Emmett, St. Marys and Rossville have enjoyed delicious and fresh local produce such as broccoli, snow peas, tomatoes, cucumbers and zucchini this summer. Plans are also underway to offer local watermelon and cantaloupe to students in the Kaw Valley district at the start of school this August.

### Plan Now for Summer 2018

AmeriCorps NCCC Southwest Region is requesting proposals for team-based, community service projects for the 2017-2018 service year. Teams are available to support community and faith-based organizations, nonprofits, schools, local municipalities, federal and state entities and Tribal Programs. AmeriCorps teams can provide project support in the areas of youth development, food security, build and construction projects, national and other disasters, environmental stewardship and more!

**For Summer 2018 – Round 3 Service Dates: April 7-July 7, 2018;**

**Concept Form Due: December 19, 2017; Full Application Due: January 30, 2018**

If you have questions about developing a service project, would like to brainstorm service ideas, or want to get started on the application process, contact Crystal Kelly at [crkelley@cns.gov](mailto:crkelley@cns.gov).

### **Turnip the Beet! High Quality Summer Meals Award Program**

The Turnip the Beet Award recognizes outstanding Summer Meal Program sponsors across the nation that work hard to offer high quality meals that are appetizing, appealing, and nutritious during the summer months. The awards are open to all sponsors operating the Summer Food Service Program and Seamless Summer Option. There are three award levels available: Bronze, Silver, and Gold. Offering high quality meals during the summer is important for a number of reasons. Summer sites have the opportunity to positively impact children's healthy development by offering nutritious meals and encouraging children to develop healthy habits at a young age. In addition, kids vote with their feet in the summer! Offering meals that children enjoy can help sustain and increase participation. It's a win-win, so let's *turnip the beet* on meal quality in the Summer Meal Programs! Visit <https://www.fns.usda.gov/sfsp/turnip-the-beet> for more information and to apply.

### **USDA Resources**

USDA has released resources designed to help Summer Meal Program sponsors and site supervisors ensure that food service operations are in compliance with program regulations. The quick reference guides for site supervisors, staff, and volunteers are located at:

<https://www.fns.usda.gov/sfsp/sfsp-fact-sheets>. Topics include:

- Do's and Don'ts for Site Supervisors
- Summer Food Service Program Offer vs. Serve
- Accurate Meal Counting and Claiming

The temperatures are soaring this month in Kansas but that hasn't stopped the hard work and enthusiasm of Kansas SFSP Sponsors! Make sure to check out the Lunch Across Kansas highlights on the Kansas Appleseed website at <http://www.kansaskidstable.org/lunch-across-kansas-month-blog> to see examples of the great work Kansas Sponsors and SFSP partners are doing.

**Kelly, Cheryl and Mark**