



Child Nutrition & Wellness

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*Sent by listserv to SFSP Sponsors and posted at www.kn-eat.org,
Summer Food Service Program, What's New*

Summer Food Service Program (SFSP) Reimbursement Claim Submission Deadlines

- June claim by 8/29/18
- July claim by 9/29/18
- August claim by 10/30/18

Purchasing Thresholds

The federal thresholds for micro-purchases has increased to \$10,000 and simplified acquisitions to \$250,000. Kansas statute requires formal purchasing procedures be used for non-food items and services valued at \$20,000 or more.

KN-CLAIM Customer Satisfaction Survey

The Child Nutrition & Wellness Team would greatly appreciate sponsor feedback regarding KN-CLAIM. With the award of a Technology Innovation Grant (TIG) from USDA, CNW is designing updates to KN-CLAIM to increase integrity and reduce program errors across all programs. The goal for Version 3 of KN-CLAIM is to make reviews and monitoring easier for our sponsors. In order to assess the success of this grant, base line customer satisfaction data is needed. Please help our team make V3 of KN-CLAIM the best version yet by filling out this 5-minute survey:

https://forms.office.com/Pages/ResponsePage.aspx?id=c6CE4COUcUahog3FLtaSlT4_5KabgoFJr_B7A5cxaSJURFNHWIVQNjJDUic4TIBZWic3MkJVU0IMSi4u.

Who Are Your Local Food Champions?

Even though Summer 2018 is winding down, it isn't too early to start planning for Summer 2019? Now is a great time to identify Local Food champions in your community. Recruit a team that is willing to help generate enthusiasm for Farm to Plate initiatives. Consider putting together a team of community members, local farmers, staff, and parents to set goals for nutrition education and adding local products in SFSP meals and snacks to create awareness of where food comes from and healthy eating habits. Consider promotional activities – farm field trips, featuring a local product one day a week, such as Farm Fresh Fridays or plan an entire “in-season” meal and have a local farmer come to eat with the children. Watch for a Farm Fresh Friday resource with a planning guide and suggested menus coming soon!

Sunflower Spotlight – USD 254 Barber County North

Karla Capansky, Food Service Director, USD 254, Barber County North, is excited to share that a dream of hers has come true. Karla has wished for a school garden for some time and thanks to the efforts of Michael Stull, Ag Instructor, there is now a community garden on school property for the first time. FFA students and community members worked to create the garden on the High School property. After many planning sessions and donations from local businesses and individuals the garden was planted on May 17th. Cucumbers, tomatoes, peppers, okra, zucchini, eggplant, squash, radishes, broccoli and green beans were planted and harvested. The produce was incorporated into SFSP menus and then split between helpers. The Barber County Extension Agent helped educate children about the produce grown in the garden. Plans are underway to incorporate school garden produce into school meals. The school garden has been such a success and Karla would like to expand the growing season of the school garden by purchasing a Hoop House in order to increase the availability of fresh, local produce to use in school menus.

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. For assistance with applying contact Barb Depew at bdepew@ksde.org.

Kansans CAN - Fill the Gap by Extending SFSP Meal Service

This summer approximately 100 sites in Kansas worked to close the gap between the end of school and beginning of school by serving meals through August. The majority of the sites served until August 3, however, several sites served through mid-August – Marquette (8/15), Lindsborg (8/15), Holton (8/16) and Great Bend (8/21)! Slow but steady strides are being made to close the gap. Please consider how your organization can partner with community members to extend SFSP meal service until the start of the new school year!

Kansans CAN - Fill the Gap by Offering Year Round Meal Services

Schools across Kansas are gearing up for the new school year and thanks to all the hard work of Kansas Sponsors Kansas children are returning to school equipped with healthy bodies and minds. Help students make the grade this school year by serving At-Risk Afterschool Meals to school aged children in lower income areas. With school budgets being tighter than ever and some districts choosing to go to 4-day weeks, ensuring that children have access to nutritious meal and snacks when school is not in session is more important than ever in order for students to achieve both in and outside of the classroom. Qualified sites providing educational or enrichment activities after the end of the school day, on weekends or on holidays during the school year can receive reimbursement at the free rate for all meals/snacks that are served. Interested in learning more? Contact Kelly Chanay at kchanay@ksde.org, or Laura Hodgson at lhodgson@ksde.org or call 785-296-2276.

Kelly and Cheryl