



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

Congratulations to the 2017 Summer Food Service Program Best Practice Award Winners!

- Outreach Efforts - Kids Need to Eat
- Innovative Approaches to Increase Access
 - USD 415 Chanute
 - Social Innovations Laboratory
- Volunteer of the Year - Lynn Kasper, Trinity United Methodist Church, Wilson
- Volunteerism - USD 260 Derby
- Summer Champion - Kammie Anderson, USD 259 Wichita

Watch for upcoming Monthly Updates for Sunflower Spotlights featuring these Best Practice Award Winners.

2018 SFSP Program Renewal Reminder

All program renewal forms, instructions and guidance are available at www.kn-eat.org, Summer Food Service Program, Administration, Program Renewal (Program Renewal is in the drop-down list when you hover over Administration). **Reimbursement claims cannot be processed until all program renewal documents are approved by KSDE.**

KSDE Training Portal: Online SFSP Administrative Training

CNW staff continue to develop new interactive online training classes and quick train tutorials that can be accessed free of charge 24/7 via the KSDE Training Portal. The professional development classes offer a certificate upon successful completion which can be printed. Quick train tutorials are 5 minutes or less with no quiz and no certificate. Create an account now at <https://learning.ksde.org/> and see the entire list of classes and tutorials available. For detailed instructions on creating an account and accessing the training, go to www.kn-eat.org, Summer Food Service Program, Training.

Now Available! On-line SFSP Administrative Training modules are available through the KSDE Training Portal. The Administrative Training is available as three modules: Program Administration, Daily Operations and Program Finances. Each module will be 30 minutes long. Completion of all three modules meets the annual SFSP training requirement.

Summer Meals Texting Hotline: Update and Data Reports

No Kid Hungry will continue a national texting hotline to provide information about summer meals sites to children and families in 2018. Beginning in late May, children and families can text 'FOOD' or 'COMIDA' to 877-877 to receive information about meal service sites in their area. Last month CNW announced USDA FNS is kicking off a new text number for Summer 2018. Households can **text "Summer Meals" to 97779** to find Summer meal sites once the site finder is ready for this summer. Households now have two options that can be used to locate summer meal service sites in addition to KSDE's Locate a Site Near You at www.kn-eat.org, SFSP!

Child Nutrition & Wellness KANSANS CAN 2017-18 Best Practice Awards

The Kansas State Board of Education has a new vision: Kansas leads the world in the success of each student. This new vision for education calls for a more child focused system that provides support and resources for individual success and will require everyone to work together to make it a reality. The academic achievement and physical well-being of our students in Kansas today will impact the success of our communities, our state and the nation in the future. The good health that results from good nutrition and physical activity, and the learning that is made possible as a result, is primary among those tools.

The purpose of this program is to encourage and reward outstanding practices in Child Nutrition & Wellness Programs in Kansas that support the Kansans CAN vision. There are many outstanding child nutrition programs in Kansas. We encourage you and your staff to make nominations for outstanding and/or innovative practices for recognition of your efforts. A nomination entry form is available at www.kn-eat.org, SFSP, What's New. **Nominations are due to the Child Nutrition & Wellness office on or before June 30, 2018.** Winners will be notified by July 31 and presentations will be made at the August State Board of Education meeting.

Please do not hesitate to contact the Child Nutrition & Wellness team at (785) 296-2276 if we can be of assistance with this process. We look forward to receiving your nominations and celebrating the Kansans CAN Best Practice Awards with you at the August 2018 State Board of Education Meeting.

Sunflower Spotlight – USD 309 Nickerson-South Hutchison

Local Food abounds on the SFSP trays at USD 309 Nickerson. Robin McGlynn, Food Service Director, covers the entire plate with local foods from Smith's Market in Hutchinson and the local Farmer's Market. Robin explains that during the Summer of 2017 she purchased local watermelon, potatoes, peaches, onions, tomatoes, cucumbers, and green beans. A "GREEN LEAF" symbol identifies all locally sourced products that are available from the school vendor. The milk is from Hiland Dairy, which is not only from Kansas cows, but some of the milk comes from a dairy just a few miles from their district. Beef is purchased from both the school vendor and local grocer, which comes from local processing plants using Kansas raised cows. Breads/grains are from Bimbo Bakery, which produces the products from local Kansas grains. The flour used for the homemade breads comes from Stafford Mill which is about 35 miles west of the town of Nickerson. Robin buys a 60/40 whole wheat to white flour mix direct from the mill. A typical local menu at the two Summer meal sites might be - Hamburger on Bun with Sliced Tomatoes, Diced Seasoned Baked Potatoes, Watermelon Slices, and Milk. ALL LOCAL! Robin plans to incorporate more local fruits and vegetables into menus as more variety of vegetables and fruit are available at the local farmers market. Farm to Plate will extend into the next school year as Robin will continue to buy from the farmers market as long as the produce is available and of good quality.

Coming Soon! Farm to Plate Resource

Fuel your Summer Food Service Program with local foods! A local sourcing guide will be available in early June!

Grow your Summer Food Service Program with Local Foods

Summer is the perfect time to incorporate local foods into menus. Stay tuned for new resources that will be developed by CNW and make sure to check out the monthly updates for tips and best practices to assist Kansas Sponsors serve local foods in the SFSP.

Kelly, Cheryl, and Mark