# Monthly Update

# School Nutrition Programs and Summer Food Service Program



March 30, 2021

Distributed to the School Nutrition Program Authorized Representatives Listserv and the Food Service Directors Listserv and posted at www.kn-eat.org, School Nutrition Programs, What's New and Distributed to Summer Food Service Program Authorized Representatives Listserv and posted at www.kn-eat.org, Summer Food Service Program, What's New

# **Town Hall Tuesdays at 2**

Plan now to join us today and each Tuesday in April at 2:00 pm for the latest guidance and updates. Join at: https://ksde.zoom.us/j/93001580396?pwd=ZlliMTVuemh3d0VoVU80aGVQcmpuZz09. On March 30, we will be providing information about the Kansas P-EBT Plan including spring data collections, the Nationwide Wavier of Community Eligibility Provision Deadlines and answering frequently asked questions.

COVID-19 Child Nutrition Response #82: Nationwide Wavier of Community Eligibility
Provision Deadlines in the National School Lunch Program and School Breakfast Program
In summary, this waiver makes the following adjustments to annual CEP deadlines.

CEP Requirement	<b>Annual Deadline</b>	Waiver Deadline
Data Used to Calculate ISP	April 1	Anytime between July 1, 2020 and June 30, 2021
LEA Notification	April 15	June 30, 2021
State Agency Notification	April 15	June 30, 2021
State Agency Publication	May 1	June 30, 2021
Elect CEP for SY 2021-2022	June 30	September 30, 2021

# Kansas Pandemic Electronic Benefit Transfer (P-EBT) Plan Submitted to USDA for Approval

The Kansas P-EBT plan was submitted to USDA last week for review. As Kansas waits for a response, KSDE can move forward with the collection of data on number of remote or hybrid learning days in each School Food Authority per grade group (elementary, middle school and high school) for the months of January through May. Please note that April and May data will be prospective data – what is planned at the present time. A representative from the Child Nutrition & Wellness team will be contacting each Sponsor's Board Clerk or Secretary to obtain the data beginning this week. Learn more about the Kansas P-EBT plan by joining the Town Hall each Tuesday at 2!

#### **SFSP Administrative Training for Returning Sponsors - April 15**

KSDE will be offering SFSP Administrative Training for returning SFSP Sponsors on April 15 from 2:00-4:00 p.m. The training will be offered via zoom at the following link https://ksde.zoom.us/j/99145544215?pwd=bHFEeGpreFlBazlwOVNwS1Z4dHBjQT09. Each SFSP Sponsor must have at least one representative attend SFSP Administrative Training offered by KSDE each Program Year. Sponsors that attended KSDE SFSP Administrative Training in November or have since watched the recording of the November training are not required to participate in the April 15 training.





#### **Updated Fluid Milk Substitution Criteria Chart**

KSDE has updated the fluid milk substitution criteria chart for Child Nutrition Programs. The required amount of nutrients per cup has not changed; however, the percent daily value on the nutrition facts label has changed for several of the nutrients as a result of recent updates to the daily values which have been updated based on new nutrition research by the Food and Drug Administration (FDA). The updated fluid milk substitution criteria chart can be found at www.kn-eat.org, SNP, Food Service Facts, Chapter 19 Forms and www.kn-eat.org, CACFP, What's New

#### **Service/Delivery Fees**

Delivery and service fees associated with grocery pick-up or delivery are considered allowable costs in Child Nutrition Programs if the cost is reasonable and justified. If Sponsors wish to expend program funds on service and/or delivery fees, Sponsors must include and justify the use of the service/delivery within the Sponsor's Procurement Plan. Justification examples could include savings in staff time, reduction in travel expenses, and/or reducing the transmission of COVID-19 during the public health emergency. Please note that tips are NOT considered to be an allowable use of Program Funds. If a Sponsor wishes to offer a tip, another source of funding must be utilized.

#### **School Breakfast Waivers**

Eating breakfast is one of the best ways to ensure students are healthy and able to achieve their full potential. All Kansas public schools are required by State law to participate in the School Breakfast Program unless they meet certain criteria and receive an annual waiver from the Kansas State Department of Education. Waiver Request forms for SY2021-2022 can be requested by contacting Arleen Anderson at aanderson@ksde.org or 785-296-2276 and are due by April 16.

#### **Request to Use Electronic Transactions in Child Nutrition Programs**

Sponsors who wish to use an online Free/Reduced application in the 2021-2022 school year must complete the Request to Use Electronic Transactions in Child Nutrition Programs form (found on the checklist tab in KN-CLAIM). The webinar explaining the Online Application review process was recorded and will be available soon on the KSDE Learning Portal at https://learning.ksde.org.

#### **Free Online Application for Free and Reduced Price Meals**

A USDA Technology Grant has made it possible for KSDE Child Nutrition & Wellness to develop an Online Application for Free and Reduced Price Meals. Development is on schedule and will be available free of charge to sponsors to use for the 2021-2022 school year. Sponsors will not need to complete a Request to Use Electronic Transactions in Child Nutrition Programs to use the Kansas Online Application for Free and Reduced Price Meals. More details regarding the online application system will be provided, including a demonstration, at the Tuesday Townhall on April 6.

#### **FSMC Renewal Training**

Sponsors that are planning to renew their FSMC Contract for the 2021-22 school year should plan to attend the FSMC Renewal Training scheduled for April 7 from 9:30 am – 10:30 am. This training will discuss the contract renewal process as well as remind sponsors of their contract monitoring responsibilities. To access this training, use the following link

https://ksde.zoom.us/j/96491083104?pwd=Tmd6ZURLOThueUdCNW04UVdUME9EZz09. Sponsors that are unable to attend the live training can request the recording by emailing Jill Ladd at jladd@ksde.org.





#### **Afterschool Snack Program (ASP)**

Sponsors participating in the ASP must review each site two (2) times per year. The first review must occur during the first four (4) weeks that the site is in operation each school year. Use the Afterschool Snack Program On-Site Monitoring Form for documenting ASP site reviews. The form can be found at www.kn-eat.org, School Nutrition Programs, Food Service Facts, Chapter 26 Related Forms.

#### Team Up for Local Foods "Put our State on your Plate" Recipe Challenge 2021

"Wanted, healthy recipes that use local foods!" Schools are encouraged to participate in the Team Up for Local Foods Recipe Challenge in the fall of 2021 by building teams, which must include student(s), a Family and Consumer Science educator, a school nutrition professional and a local producer. Teams are challenged to develop student friendly recipes that could be served as part of the Child Nutrition Programs, use local foods, comply with nutrition standards for school meals, and taste great! Teams must commit to the challenge by submitting the letter of intent by October 15, 2021. Recipes and challenge materials are due by December 31, 2021. All teams that apply and complete challenge requirements will receive a sub-grant in the amount of \$200. The winning teams will also receive a banner for the school to display and be recognized with a Sunflower Spotlight award. Winning recipes will be featured in the Kansas Healthier Menu resource. School Nutrition Directors and Family Consumer Science educators are welcome to attend our virtual webinar on Wednesday, April 28 at 3:00 pm OR Thursday, April 29 at 3:00 pm to learn more about the Team Up for Local Foods "Put our State on your Plate" Recipe Challenge at

https://ksde.zoom.us/j/95316211645?pwd=U0hqOXc2VXIFOUlJRmdOa1lsMHdFdz09

# **New Feature Alert for the Food Buying Guide for Child Nutrition Programs Mobile App!**

A new feature is available on the Food Buying Guide for Child Nutrition Programs (FBG) Mobile App. The Mobile App now allows users to customize the Serving Size per Meal Contribution for fruits and vegetables using a drop-down menu to auto-calculate the amount to purchase based on the selected serving size. This feature was recently released on the FBG Interactive Web-based Tool. Download the FREE Food Buying Guide Mobile App on the Apple Store or Google Play today!

#### **Shop Kansas Farms**

The Shop Kansas Farms website can connect you with safe and nutritious local products available for sale. The interactive map allows you to search by region, county, and city by food category. View the map at https://shopkansasfarms.com/map/. Farm to School is a **new** link on this website. The new Farm to School link can provide website guidance about selling local foods to schools and identify schools and producers who are helping add local foods to Child Nutrition Programs across the State. Please go to the website to set up an account to indicate your Farm to School participation. At this link, the Farm to School Schools list indicates Child Nutrition Programs that are currently providing local foods in meals and snacks. The Farm to School Farmers list shows producers who currently sell to Child Nutrition Programs or are interested in this opportunity. If you need website assistance; please call Rick McNary at 316-734-6845. If you have questions about the Farm to School Farmers and Schools!

This new partnership was highlighted this morning on the WIBW 580 Ag News Program. Links to the live feeds:

- https://www.facebook.com/WIBWNews/videos/1435380586799904
- https://www.youtube.com/watch?v=wmXfzWmL\_go





#### **Professional Development Opportunities**

Professional development is offered through the KSDE Training Portal 24/7 and as scheduled live virtual events through Zoom. A full listing of live virtual events and links can be found on the CNW Calendar at www.kn-eat.org, CNW Calendar. There is no preregistration for the live virtual classes through Zoom.

#### Live virtual events scheduled for April include:

- Managing Responses to Stressful Events on Thursday, April 1 from 2:00 pm 3:00 pm. https://ksde.zoom.us/j/99456577695?pwd=K3JRKzVzRFpiOVM2eGQ2Q0o1bGRhUT09
- Kansas Food Safety in Schools on Wednesday, April 14 from 8:00 am 5:00 pm. https://ksde.zoom.us/j/94871519075?pwd=bXozbWNwNURHbjBNWFlhODZ2RURNQT09
- Food Safety Basics on Wednesday, April 21 from 2:00 pm 5:00 pm. https://ksde.zoom.us/j/94099394145?pwd=eE9aVzk4b1NpdGNwVnBWM2dqQzZFdz09
- Building Partnership on Thursday, April 22 from 8:30 am 3:30 pm. https://ksde.zoom.us/j/99850636458?pwd=ZDBFY3dXeVh6SjdRcGtnWUowbWtKZz09

**Online Professional Development Classes and Tutorials.** Over 30 classes and tutorials, including the 3-hour Food Safety Basics class, can be accessed free of charge 24/7 via the KSDE Training Portal. Create an account at https://learning.ksde.org. For detailed instructions on creating an account and accessing the training, go to www.kn-eat.org, Training.

#### **New to the KSDE Training Portal this month:**

- Professional Communication (6 hours) Participants will learn how to define their child nutrition program messages, identify different audiences, professionally deliver child nutrition program messages, and build on personal professional communication skills.
   Professional Communication is a requirement to obtain the Kansas Certificate in Child Nutrition Management.
- **Frequent Food Safety Violations (1 hour)** Learn about the frequent food safety violations identified in Kansas school nutrition programs and how to prevent them.
- The 2021 E-Wellness Workshop:
  - Rudd Center & 2020-2025 Dietary Guidelines (2 hours) Hear from the Rudd Center for Food Policy and Obesity at the University of Connecticut regarding recent research highlighting the progress Kansas Schools are making in wellness policy implementation, learn about the newly revised Kansas School Wellness Policy Model Guidelines and the just released Dietary Guidelines for Americans 2020-2025.
  - Nutrition & Brain Function (2 hours) Nutrition is a key environmental component that can impact the growth and development of the brain and ultimately impact the learning success of students. This training provides information about the development, structures and the cognitive functions of the brain, while highlighting nutrition's impact on cognition and academic achievement. Participants will also explore best practices on how to optimize child nutrition status to improve brain function, leading to successful academic performance.
  - o Brain Breaks in the Classroom & Beyond (2 hours) Classrooms are a great place to promote lifelong healthy habits, such as being physically active. This training provides information on the importance and benefits of incorporating brain breaks in the classroom and provides examples, tools and resources that will assist schools with developing and implementing brain breaks.





# **Introducing the New Culinary Institute of Child Nutrition!**

Team Nutrition is excited to announce the launch of the Culinary Institute of Child Nutrition (CICN), a new division of the Institute of Child Nutrition (ICN) that provides school nutrition professionals with in-depth, hands-on culinary training and resources that are foundational for scratch-based cooking and the creation of culinary-inspired school meals that are healthy, flavorful, and student-approved!

- **CICN Website:** Explore CICN's new website an online information center that provides School Nutrition Program operators with a means for accessing valuable culinary resources for their program operations. The CICN website serves as a centralized place to store, organize, manage, and share culinary knowledge and tools developed by the CICN, State agencies, and allied organizations with School Nutrition Program operators. Visit the CICN website at theicn.org/cicn.
- Check out the i-Bites Recipe Videos, a series of short culinary videos designed to provide school nutrition program operators with topic-based culinary information and resources.
- CICN Culinary Webinar Series: Starting April 1, the CICN will host a one-hour monthly culinary webinar series that occurs on the first Thursday of each month and focuses on overall culinary topics that enhance the cafeteria experience, including "Visually Marketing Foods", "Scratch-made Salad Dressings and Condiments", and "How and When to Use Fresh Herbs". Click here to register for the April webinar!
- **The MixUp Podcast Series**: In this podcast series, Chef Patrick Garmong, Associate Director of Culinary Education and Training at the CICN, interviews School Nutrition Program chefs from around the country to take a peek inside their kitchen operations and see how they are inspiring child nutrition. Check out the MixUp Podcast series at theicn.org/podcast.
- **Coming Soon Grab & Go Recipes**: The CICN will launch a series of scratch-based cooking recipes for grab & go meal service that can be easily produced in School Nutrition Program kitchens nationwide using minimal equipment and foods that are readily available. Each recipe card will feature standardized recipes in 50 and 100 serving quantities as well as visual step-by-step instructions for production of the recipe.

# **New feature alert for the Professional Standards Training Tracker Tool!**

A new feature is now available on the Professional Standards Training Tracker Tool (PSTTT). Team Nutrition appreciates receiving your feedback on the PSTTT and works to make continuous enhancements to the tool. In response to user requests, Team Nutrition has added a new capability for School Director users. School Directors now can request additional access to manage and log employee training for multiple districts, including districts in different states. PSTTT users who would like to utilize this new feature may do so by using the Contact Us feature available under the Help tab on the tool. Track your professional standards required training hours today using USDA's free Professional Standards Training Tracker Tool!

#### **Healthy Start Smoothie Kit - Funding Available**

Funding applications are available now for Fuel Up to Play 60. America's dairy farmers are offering funds and equipment to make healthy changes at your school! Schools can apply to receive a **Healthy Start Smoothie Kit** when the "Highlight Healthy Foods" Play is selected on the funding application. The kit will include a 16-inch immersion blender, utility cart, cooler bags with dividers, Fuel Up to Play 60 signage, stickers and more! **Applications close April 28, 2021.** Visit FuelUpToPlay60.com for more information. Questions? Contact Robyn Stuewe with Midwest Dairy, rstuewe@midwestdairy.com.





# **Issues and Actions: National Forum on Expanding Healthier School Communities**

The Healthier School Communities Forum on March 24 was full of dialogue, idea exchanges and creativity. If you weren't able to join the live forum, you can access the event video and visual notes here. As you continue the important work of building healthier school communities, you can download and use these valuable resources.

#### New No Kid Hungry Resource - Educational Content for Parents and Caregivers

Cooking Matters is excited to share two new video series developed to help parents and caregivers in the kitchen! The Kitchen Finds series shows how to take common pantry ingredients and turn them into healthy, delicious meals. The Meal Prep Made Easy series demonstrates how to use common ingredients across meals to maximize time spent in the kitchen and feed a family for several days. Both series are the newest installment in a large bank of video resources on the Cooking Matters YouTube channel. The Cooking Matters Facebook page runs weekly Facebook Lives, now including new voices and perspectives from parents and expert guests. Head to the Spanish Cooking Matters Facebook page for content created specifically for Spanish speakers!

# **Spring Reminders**

We will be happy to post free-of-charge advertisements for child nutrition job openings and food service equipment for sale. Email your advertisements to Pam Rosebaugh at prosebaugh@ksde.org.

Please let your area consultant know of upcoming **retirements** so Child Nutrition & Wellness can recognize them with a letter and certificate.

#### Sunflower Spotlight - Celebrating Successes in Kansas Child Nutrition Programs

Additional Information about all schools featured as a part of the Sunflower Spotlight can be found at www.kn-eat.org, School Nutrition Programs, Recognition.

When the pandemic started last spring, **USD 320 Wamego's** Food Service Program joined forces with school personnel, parents, former students, community members, and many other volunteers to ensure the community's children had access to nutritious meals. The district offered grab and go meals at four sites in Wamego and the surrounding communities. Preparing and packaging, delivering, and distributing meals required many helping hands, and the hard work was worthwhile the sponsor served over 89,000 meals and nearly 24,000 snacks last spring and summer. The collaborative effort has continued into the school year with volunteers helping distribute grab and go meals to remote learning students and school personnel and administrators, including the superintendent, helping package and serve meals when food service staff had been quarantined. The sponsor has served over 156,000 meals this school year through January, and they are still going strong! The Wamego Chamber of Commerce recently recognized the USD 320 Food Service Program for their dedication to the community by awarding them with their Impact Award. The Impact Award is awarded annually to an individual or organization that has had a significant positive impact on the community in the last year. Great collaborative effort, USD 320 Wamego, and congrats on the well-deserved recognition by your community!

#### **Kansas Nutrition Council Conference**

The Kansas Nutrition Council Virtual Conference, 2021 Planting Ideas for the Future, will be held April 22. Register at https://www.eventbrite.com/e/2021-kansas-nutrition-council-virtual-conference-registration-138336182245.





#### **Personnel Update**

Alicia Newland has joined the CNW team as a Child Nutrition Consultant for Southeast Kansas. She was a Kitchen Manager and then Food Service Director for Neodesha over the past 10 years. Alicia has a Bachelor's degree in Organizational Management & Leadership from Friends University. Welcome Alicia!

### **Key Findings on the Impact of School Nutrition Programs**

A new special issue in the journal *Nutrients* (accessible at:

https://www.mdpi.com/journal/nutrients/special\_issues/school\_nutrition\_US) includes 14 studies that provide important insights on the progress schools have made in promoting healthier school environments based on data from the U.S. Department of Agriculture's (USDA) School Nutrition and Meal Cost Study (SNMCS). The nutritional quality of most foods and beverages served and sold in schools has improved dramatically between the 2009-2010 and 2014-2015 school years thanks to your efforts and commitment to fueling Kansas kids with healthy meals so they are ready to learn! An Infographic with 10 Key Findings on the Impact of School Meals is posted at www.kn-eat.org, School Nutrition Programs, What's New.

As always, if you have questions or need technical assistance, please contact your area Child Nutrition Consultant or the Topeka office!

# Cheryl, Jill and Julie



For more information, contact:

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