January 31, 2017
Distributed to School Nutrition Program Authorized Representatives and
Food Service Directors via Email

Third Wednesday Webinar – February 15th
The Child Nutrition & Wellness team will offer monthly webinars in 2017. The February 15th webinar will begin at 2:00 pm. Learn ways to increase breakfast participation and information about hot topics. To join the webinar, go to https://meet.lync.com/ksde/kchanay/zjssw790. Audio for the webinar can be heard either through your computer speakers or by calling 1-866-620-7326 and entering the conference code 7852962276# when prompted.

Take the School Breakfast Challenge – March 6-10, 2017
Plan now to Celebrate National School Breakfast Week in March. Resources are available at https://schoolnutrition.org/Meetings/Events/NSBW/2017/. Take the School Breakfast Challenge by participating in SNAs Instagram photo contest, which allows you to share what your school is doing in a fun and creative way. You can participate by following three easy steps:

1. Snap a photo using your phone
2. Tag it with #NSBWChallenge, #SchoolBreakfast and @SchoolNutritionAssoc
3. Upload the photo(s) to Instagram

Participants can participate in four breakfast categories but will only be eligible to win in one. A judging panel will determine the winners and they will be notified the week of March 20. If you don’t yet have the Instagram app, you can download it in the iTunes or Google Play store. For complete rules or to download the flyer, visit www.schoolnutrition.org/Meetings/Events/NSBW/2017/PhotoContest.

USDA Updates
Flexibility for the Target 2 Sodium Requirements for School Year 2017-2018 (SP 15-2017) addresses the nutrition standard regarding the sodium content of meals served through the National School Lunch Program and the School Breakfast Program. The second intermediate sodium target (Target 2) is scheduled to take effect on July 1, 2017. This memorandum provides additional guidance on implementation of Target 2 and flexibilities for school food authorities that are working toward compliance with Target 2 but are not in full compliance by the effective date. Read about the flexibilities at www.kn-eat.org, School Nutrition Programs, What’s New.

Paid Lunch Equity: Guidance for School Year 2017-18 (SP 17-2017) extends the flexibility for Sponsors regarding compliance with the paid lunch equity (PLE) requirements for school year 2017-18. Sponsors that are certified as meeting the meal pattern requirements and can demonstrate that the required increase to paid lunch prices would cause the Sponsor to exceed the 3-month operating balance limit may request an exemption from the PLE requirements. To request an exemption, complete the Application for an Exemption to Paid Lunch Equity (PLE) Requirement due to Strong Financial Standing found at www.kn-eat.org, School Nutrition Programs, What’s New and send to Cheryl Johnson at csjohnson@ksde.org.

Paid Lunch Equity Webinar
Join us for a webinar on February 28 at 10:00 am to learn about Paid Lunch Equity: SY 2017-18 Calculation at https://meet.lync.com/ksde/kchanay/G5HR39K4. Audio for the webinar can be heard either through your computer speakers or by calling 1-866-620-7326 and entering the conference code 7852962276# when prompted.
**Food Service Management Company Webinar**
An important training for sponsors considering contracting with a Food Service Management Company for SY 2017-18 will be held on Monday, February 13 from 1:30-2:30 pm. For more information or to RSVP contact Kelly Chanay at kchanay@ksde.org or at 785-296-2276.

**Purchasing Reminders**
Purchasing procedures used in Child Nutrition Programs must conform to federal, state, and local regulations and procedures. Sponsors must use the procedures that are the most stringent. All purchases must be obtained using competitive purchasing procedures assuring open and free competition among vendors.

Formal purchasing procedures must be used for non-food items and services valued at $20,000 or more and all food items valued at $150,000 or more. The dollar amounts apply to all purchases from one source for one agreement/contract period. Informal or micro-purchasing procedures should be used for all other purchases.

Price comparisons must be conducted and documented on all purchases. If a prime vendor (single vendor) is to be used, the Sponsor must follow formal purchasing procedures if the total amount spent on food for the year is greater than $150,000. If less than $150,000 a prime vendor contract may still be awarded, but price comparisons must be conducted and documented.

If using cooperative purchasing, the Sponsor must sign an agreement with the cooperative annually. The Sponsor must continue to conduct and document price comparisons.

Before entering into a contract with a General Purchasing Organization (GPO) contact your Child Nutrition Consultant. A GPO is considered another vendor and should be treated as such. Sponsors must still conduct and document price comparisons and assure that all discounts, rebates, and incentives are returned to the Sponsor.

**Buy American Guidance**
If the label has multiple countries listed on it, Sponsors must get an attestation statement from the distributer/manufacturer to show the country of origin with a percentage of the ingredients by nation. The attestation statement would justify the definition of “substantially” which means over 51% of the final processed product consists of agricultural commodities which were grown domestically.

Examples of recent items found without attestations include 100% fruit juice, fresh and frozen vegetables, as well as some canned vegetables.

In addition, it is important Sponsors include the Buy American provisions in procurement contracts. The Buy American Provision/Requirements are not an option.

**Annual On-site Accountability Reviews – Required for Sponsors with More than One Site!**
The School Food Service On-Site Accountability Review (Form 9-G) has been revised due to new policy guidance from USDA. The form can be accessed online at www.kn-eat.org, School Nutrition Programs, Food Service Facts, Chapter 9. By February 1, Sponsors must review each site approved to participate in the National School Lunch Program at least once per year and review 50% of all sites approved to participate in the School Breakfast Program once per year. Someone not involved in the daily meal accountability procedures at the site must conduct the On-Site Accountability Review.

Keep completed reviews on file with school food service program documents for review or audit. Each on-site review must ensure the school’s claim is based on the counting system, as reported on the site application, and yields the actual number of reimbursable free, reduced price, and paid lunches, respectively, served for each day of operation. If the review discloses problems, the Sponsor must ensure that the school implements corrective action, and within 45 days of the review conduct a follow-up on-site review to determine that the corrective action resolved the problems.
Increase Participation with the Community Eligibility Provision (CEP)
For more information or to find out if CEP would be a good choice for your school, please contact Julie Henry jhenry@ksde.org or Cheryl Johnson csjohnson@ksde.org.

Summer Food Service Program
The Summer Food Service program is NOT just a school nutrition program; it is a COMMUNITY Nutrition Program. In order to serve children in the summer it takes the efforts of the entire community to find the places that children gather and ways to reach the children with food. Parks, recreation programs, churches, libraries, civic organizations, and city organizations having interest in children’s programming can assist in meeting the nutritional needs of children as well as enhancing the opportunities for social, athletic and enrichment activities in the summer. Visit with your consultant or contact Kelly Chanay kchanay@ksde.org for more ideas on how to reach out to community partners. NOW is a great time to make plans for summer 2017!

Summer Food Service Program Outreach
All Sponsors are required to conduct outreach for the Summer Food Service Program (SFSP). If the Sponsor does not have the SFSP in their school but there is a program in the community, the Sponsor should find means of communicating that information to their student and parent populations. Consider sending the link to the site locator tool that is available on-line at www.kn-eat.org. Summer Food Service Program, Locate a Site Near You, home with your students or post the link on your school website. This would allow families to find a location to receive free meals as needed.

Wellness Policy Summit – February 24
Plan now to attend the Wellness Policy Summit on February 24 at the Kansas Leadership Center in Wichita. Join a diverse group of individuals, organizations, partners, and Kansas government agencies to discuss and provide input on updating and revising the Kansas School Wellness Policy Model Guidelines. Attendees will learn about the newly released USDA Wellness Policy Final Rule. KSDE CNW looks forward to interacting with our many partners who have made a commitment to creating healthy school environments through the implementation of school wellness policy. To attend, please RSVP to Michelle Irvine by February 15 at mirvine@ksde.org or 785-296-2276. Details will be provided via email after registration. We look forward to seeing you there!

Wellness Policies in Action – Regional Wellness Workshops
Four regional Wellness Policy Workshops are scheduled in late March and early April. These workshops will offer an opportunity to discuss the USDA Wellness Policy Final Rule, the 2017 Wellness Policy Summit, the Wellness Impact Tool, best practices and implementation strategies and ways to “keep it simple, make it fun” as well as ample opportunity to interact with other schools. These workshops are not a repeat of the Wellness Summit that will be held in Wichita on February 24. The suggestions and discussions from the summit will be shared, but the focus of the workshops will be on how to put wellness policies in action. If a district or school is wondering about which one to attend, we would suggest considering sending 1-2 people to the Summit and 2-3 people to the Regional Workshops.

Regional Workshop dates and locations are:
- March 28 – Kansas City, USD 500 Central Office
- April 5 – Girard, Greenbush Southeast Education Service Center
- April 11 – Liberal, Eisenhower Middle School
- April 12 – Hays, Steinberg Museum

These free workshops will be conducted from 9 am to 3 pm. Lunch and a $300 stipend will be provided by the Kansas Health Foundation for sponsors who have 2 or more representatives attend. The stipend can be used to offset travel costs and substitute pay. Click on the following link to register for a wellness workshop: https://www.surveymonkey.com/r/SGTKZ3D. Contact Mark Thompson at mathompson@ksde.org with any questions.
Do You Serve Meals to Pre-K Students?
If you serve meals to Pre-K students, the new CACFP meal pattern will be required for this age group as of October 1, 2017. Plan to join KSDE for updated CACFP meal pattern training. Training will be offered at multiple locations and dates throughout the state mid-March through April. Visit www.kn-eat.org, CACFP, Training in early February for a list of trainings and registration details.

New Resource: A Flash of Food Safety
The USDA FNS Office of Food Safety is excited to share a new educational resource for nutrition professionals. A Flash of Food Safety is an educational video series designed to help busy nutrition professionals understand and practically apply safe food practices. The videos, available in English and Spanish, address five food safety topics: Handwashing: Why to Wash Your Hands, Handwashing: How to Wash Your Hands, Calibrating a Thermometer: Ice Water Method, Calibrating a Thermometer: Boiling Water Method, and Active Cooling with a Chill Stick. Each “flash” video is 2-4 minutes long and can be accessed online via YouTube – perfect for onsite training! Click here to access A Flash of Food Safety.

Food Safety Basics
Go to www.kn-eat.org, School Nutrition Programs, Training, Food Safety Basics Classes for information about registering for Spring classes. A schedule with classes for February, March and April at locations across Kansas is available now. Food safety training is required within 6 months of hire and every 5 years. Be sure to update the Food Safety Training Record in KN-CLAIM when employees complete an approved food safety class.

All new school food service directors are required by the Professional Standards Rule to complete 8 hours of food safety training not more than 5 years prior to or within 30 days of the employee’s start date. To meet this requirement, you may take the Institute of Child Nutrition’s (formerly National Food Service Management Institute) Serving It Safe available online at www.nfsmi.org, online Courses, Food Safety, KSDEs Food Service Sanitation or the Kansas Restaurant & Hospitality Association’s ServSafe. Remember, eight hours of food safety training, every 5 years, is required for school food service directors.

Jump Start for Directors
A two-day training opportunity for new directors will be held in Manhattan at the KSU Alumni Center on March 8 and 9, 2017. For more information, call 785-296-2276. Registration information is available at www.kn-eat.org, School Nutrition Programs, Training.

New KSDE Training Portal: Online Professional Development Classes & Quick Train Tutorials
CNW staff are developing interactive online training classes and quick train tutorials that can be accessed free of charge 24/7 via the new KSDE Training Portal. The professional development classes offer a certificate that upon successful completion 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/moodle/login/index.php. For detailed instructions on creating an account and accessing the training, go to www.kn-eat.org, School Nutrition Programs, What’s New, KSDE Training Portal - How to Create a New User Account.

Currently, available classes and tutorials include: Smarter Lunchrooms, CACFP At-Risk Afterschool Meals, and Income Based Eligibility Determinations. When new professional development classes and quick train tutorials are added to the KSDE Training Portal, they will be highlighted in the Monthly Update.
Child Nutrition Management Academy (CNMA) 2017
Planning is underway for CNMA 2017. Classes will be held at 6 locations in June and July 2017. This professional development program is designed specifically for directors, managers and supervisors of Child Nutrition Programs. Culinary classes taught by chefs will continue in 2017! We will also offer a track of Professional Development classes concurrent with CNMA for all Child Nutrition Program staff to attend. Save the dates and make it a staff training event!
- Haysville, Desoto and Hays – June 6-9
- Abilene, Chanute and Liberal – July 24-28

Foods of the Month Curriculum
The National Recreation and Parks Association has developed free, downloadable resources that include monthly lesson plan guides to implement the Commit to Health: Foods of the Month nutrition literacy curriculum. The lesson plan guide is divided into suggested weekly activities that include experiential activities, coloring and activity sheets, fun being active tips and USDA MyPlate activities. Two age-appropriate lesson plan guides are available for each month. Learn More

Dietary Guidelines for Americans goes Mobile
The 2015-2020 Dietary Guidelines for Americans is now available in a variety of convenient digital formats compatible with mobile phones, tables, and e-readers. See all the available formats for the Dietary Guidelines.

Nutrition News from Midwest Dairy Council
Midwest Dairy has kicked off the New Year by introducing a Nutrition Resources library at MidwestDairy.com! Look here for a variety of free resources including downloadable health and nutrition worksheets, handouts and infographics to support your dairy nutrition, child health, wellness education and outreach efforts.

A team of sports dietitians from Collegiate & Professional Sports Dietitian Association (CPSDA) worked closely with National Dairy Council to create a collection of instagraphics on topics athletes may find helpful to power their performance. From recovery nutrition and bone health to lactose intolerance and hydration, each instagraphic provides helpful background and sports dietitian-recommended tips on each topic.

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.

Fredonia Jr/Sr High School, USD 484, hosted a Family Fun Night last fall planned by the FACS event planning class in conjunction with the district wellness committee. High school students advertised the event by talking to each elementary school class and encouraging the younger children to attend with their families. During the Family Fun Night, high school students led elementary students and their families through various activity stations focused on healthy nutrition and being physically active as a family. During one of the activities enjoyed by participants, high school FCCLA students helped younger children create “food creatures” as a fun way to introduce new fruits and vegetables to children. The high school students made their own food creatures ahead of time to develop posters with ideas to help get the younger children started and then assisted with the fruit and veggie sculpting activity. Involving the high school students in the planning, promotion, and implementation of the Family Fun Night provided valuable experience for those students as well as a positive role model for the younger children attending the event. In addition, families were able to take away some fun and creative ideas for eating smart and playing hard at home!
Scheduling Body Venture for SY2017-18

Body Venture is KSDE’s traveling health education exhibit for students in grades K-5. Each year this exciting exhibit visits approximately 100 schools and helps students learn why it is so important to “Eat Smart. Play Hard.” Requests to schedule Body Venture for the 2017-2018 school year are now being accepted and must be received by April 14. Go to www.bodyventure.org, Schedules to print the request form which will be available by February 6.

Child Nutrition & Wellness KANSANS CAN 2016-17 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 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, School Nutrition Programs, What’s New. Nominations are due to the Child Nutrition & Wellness office on or before May 31, 2017. 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 2017 State Board of Education Meeting.

YOU are the HEART of the Child Nutrition Programs

The vision of the Kansas State Department of Education is that Kansas leads the world in the success of each student! Outcomes for measuring progress include kindergarten readiness, high school graduation and social/emotional growth, all of which Child Nutrition Programs play an integral role. Thank you for being the heart of the Child Nutrition Programs, ensuring that children are receiving nutritious foods that contribute to wellness and good health that enables success in school and beyond.

Please call or email your area child nutrition consultant or the Topeka office with any questions or if we can assist in any way.

Cheryl, Kelly & Jill