



## Child Nutrition & Wellness

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Distributed to School Nutrition Program Authorized Representatives and  
Food Service Directors via Email

### **I Heart School Breakfast**

Each year school communities all over the nation highlight their School Breakfast Program (SBP) by celebrating National School Breakfast Week (NSBW). This year the NSBW theme is "I Heart School Breakfast" and the official celebration week is March 5-9, 2018. The "I Heart School Breakfast" campaign has a toolkit for tips and ideas to help you plan for National School Breakfast Week. Information about this campaign and promotional materials can be found at <https://schoolnutrition.org/Meetings/Events/NSBW/2018/>.

### **USDA Seeking Input – Child Nutrition Food Crediting**

The USDA has issued a public invitation for comments on food crediting. They are especially interested in understanding the possible benefits and negative impacts associated with potential changes to how certain foods may or may not be credited. Submit comments through the Federal eRulemaking Portal at <http://www.regulations.gov>. The comment deadline is February 12, 2018.

### **New USDA Policy Memo**

**Market Basket Analysis when Procuring Program Goods and Modifying Contracted-For Product Lists (SNP 04-2018)**. This memo addresses a procurement practice sometimes called a "market basket" analysis that can be used to evaluate bids/proposals to a solicitation for awarding a contract. In this memorandum, USDA provides clarity as to how to ensure this evaluation and award process is compliant with the Federal procurement standards. The policy will be posted on USDA's website linked at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Regulations and Statutes.

### **Annual On-site Accountability Reviews**

The School Food Service On-Site Accountability Review (Form 9-G) can be accessed online at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Food Service Facts, Chapter 9. **By February 1**, Sponsors with more than one site 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.

### **Food Service Management Company Training**

An important webinar for Sponsors considering contracting with a Food Service Management Company for SY 2018-19 will be held on February 15 at 1:30 pm. Please RSVP to Kelly Chanay at [kchanay@ksde.org](mailto:kchanay@ksde.org) to participate in this training session.

**School Wellness: ACTION!**

Child Nutrition & Wellness will be hosting six interactive regional workshops focused on taking action to implement modeling level wellness policies. Participants will get a behind-the-scenes look at how wellness is incorporated into accreditation, get a close-up look at promoting wellness within the school and community, and enjoy a sneak preview of information from several community partners. In addition, students in attendance will participate in special, student-focused, breakout sessions. Workshop dates and locations are:

- February 2, 2018 – Topeka
- February 7, 2018 – Garden City
- February 8, 2018 – Oakley
- February 13, 2018 – Salina
- February 15, 2018 – Girard
- March 1, 2018 – Clearwater

These free workshops will be conducted from 9 am to 2:30 pm with lunch provided. 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. The registration form is available at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, What's New. An online registration is also available at <https://www.surveymonkey.com/r/F65RCMG>. Contact Emily Brinkman at [ebrinkman@ksde.org](mailto:ebrinkman@ksde.org) or 785-296-2276 with any questions about the workshop.

**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 at [jhenry@ksde.org](mailto:jhenry@ksde.org) or Cheryl Johnson at [csjohnson@ksde.org](mailto:csjohnson@ksde.org).

**Food Buying Guide for Child Nutrition Programs Mobile App**

The Food Buying Guide (FBG) is the essential resource for food yield information for all Child Nutrition Programs (CNPs). The FBG assists CNP operators, food manufacturers, and other stakeholders with purchasing the correct amounts of foods for CN meal programs and determining the contribution each food makes toward meal pattern requirements. Now the FBG has gone digital to provide menu planning features through a mobile app. The app features the ability to easily search and navigate food yields for foods typically served in CNPs, compare food yields to determine the best food to purchase, and create favorite foods lists!

The FBG Mobile App includes access to narrative content which provides CN Program-specific information for meeting meal pattern requirements, helpful information related to food purchasing and how to utilize food yield information in the FBG, and additional resources related to meal pattern requirements and menu planning for CNPs. The FBG Mobile App is currently available on the Apple App store, but stay tuned for its release on the Google Play store. More information can be found on the USDA website: <https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs>.

**What's Cooking? USDA Mixing Bowl**

What's Cooking offers a user-friendly search tool and a large collection of quantity recipes for schools to meet all food preferences and styles. The What's Cooking team at USDA's FNS is joining the #2017BestNine fun – a social media trend where users share their favorite or most popular moments of the year – by taking a look back at the top-viewed recipes. Visit [#2017BestNine](https://whatscooking.fns.usda.gov/) to find recipes for the following: French Spinach Frittata, Crunchy Hawaiian Chicken Wrap, Black Bean Quesadillas, Grilled Asparagus and Shrimp Quinoa Salad with Lemon Vinaigrette, Sweet Potato Hash with Egg, 20-Minute Chicken Creole, Batido Smoothie, Apple Banana Salad with Peanuts, and Chicken Salad. Be sure to check out What's Cooking at <https://whatscooking.fns.usda.gov/> for recipe ideas in 2018.

### **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 at [kchanay@ksde.org](mailto:kchanay@ksde.org) for more ideas on how to reach out to community partners. NOW is a great time to make plans for summer 2018!

### **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, consider sending the link to the site locator tool that is available on-line at [www.kn-eat.org](http://www.kn-eat.org), Summer Food Service Program, Locate a Site Near You, home with students or post the link on the school website. USDA 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. Both of these options will assist families in finding a location to receive free meals as needed.

### **Food Safety Basics**

A schedule with spring Food Safety Basics classes for February, March and April at locations across Kansas is available at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Training. Food Safety Basics is also available 24/7 on the KSDE Training Portal at <https://learning.ksde.org/moodle/login/index.php>. 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 (under the Forms tab) when employees complete an approved food safety class.

### **Jump Start for Directors**

A two-day training opportunity for new directors will be held in Manhattan at the KSU Alumni Center on February 26 and 27, 2018. For more information, call 785-296-2276. Registration information is available at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Training.

### **Baking Boot Camp – Quantity Baking Classes**

Save the Dates for Spring Break Baking Boot Camp! This two-day hands-on baking experience will cover techniques for producing healthy quick breads and healthy yeast breads in quantity. Attend one or both days in either Garden City on March 13-14, 2018 or Topeka on March 20-21, 2018. Registration information is available at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Training.

### **Child Nutrition Management Academy (CNMA) 2018**

Planning is underway for CNMA 2018. Classes will be held at two locations each during the weeks of July 16-20 and July 23-27. This professional development program is designed specifically for directors, managers and supervisors of Child Nutrition Programs. Culinary classes taught by chefs will continue in 2018! 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!

### **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 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/moodle/login/index.php>. For detailed instructions on creating an account and accessing the training, go to [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Training.

### **Microsoft Office in Child Nutrition Programs**

Make Microsoft Office work for you! KSDE will offer Microsoft Excel, Word, and PowerPoint in Child Nutrition Programs classes at three locations in April, June, and August. Excel will be offered from 8:30 a.m. – 11:30 a.m. and Word and PowerPoint from 1:30 p.m. – 3:30 p.m. Learn how Microsoft Office can help you save time by streamlining and increasing efficiency in Child Nutrition Program operations. Technical assistance for program renewal in the Summer Foodservice Program (April dates), School Nutrition Program (June dates), and Child & Adult Care Food Program (August dates) will be available by the Child Nutrition & Wellness consultant at each location. Registration information will be available soon at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Training.

### **English for Food Service – Train-the-Trainer**

KSDE will be hosting three Train-the-Trainer opportunities for an “English for Food Service” course. This is an eight-week course designed to be taught by someone within the district to non-native English speakers, with the goal of improving English language skills of food service personnel. After at least one person from the district has attended the Train-the-Trainer session, course materials will be provided to teach the course in the district. Dates for the Train-the-Trainer sessions are as follows:

- March 28-29 – This training will be held from 1:30-3:30 p.m. each day, and can be attended in-person in Topeka, or virtually (please call Emily Brinkman at the contact information below to ensure that your district has the proper equipment to allow for virtual training).
- July 19 – Offered during CNMA in Abilene from 9:00 a.m. to 3:00 p.m.
- July 26 – Offered during CNMA in Renwick from 9:00 a.m. to 3:00 p.m.

To register, or for questions on the course, please contact Emily Brinkman at [ebrinkman@ksde.org](mailto:ebrinkman@ksde.org) or 785-296-2276.

### **USDA Professional Standards Training Grant – Last Chance to Apply!**

Through the USDA Professional Standards Training Grant, Child Nutrition Program Sponsors including school districts, private schools, and RCCI's have the opportunity to apply for grant funds to provide training opportunities for their school food service employees. Grant funds can be used to encourage participation in professional development by helping to defray the costs for travel, per diem, and class registration fees. The grant application is available at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, What's New. Grants will be awarded on a first come basis until funds are expended. Apply now to obtain funds to attend Jump Start for Directors, Baking Boot Camp, Microsoft Office in Child Nutrition Programs or 2018 CNMA!

### **Scheduling Body Venture for SY2018-19**

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 2018-2019 school year are now being accepted and must be received by April 13. Go to [www.bodyventure.org](http://www.bodyventure.org), Schedules to print the request form which will be available in early February.

### **Farm to Plate Goals for 2018**

The Office of Community Food Systems' (OCFS) long-term vision is for every child, in every Child Nutrition Program, to have access to local food, every day. It is a popular practice to make resolutions at the start of a new year. 2018 goals may relate to increasing local foods in School Nutrition Programs, methods to use to engage more agricultural producers and establish partnerships within communities, or enhancing the local economy by supporting local producers. To share goals, visions, and ideas to increase the use of American agriculture goods – and possibly be featured in an upcoming E-letter contact [farmtoschool@fns.usda.gov](mailto:farmtoschool@fns.usda.gov).

### **Beef to School Webinar**

Join USDA's Office of Community Food Systems, Montana Beef to School Project, Montana State University, and school food service directors to learn about successful strategies for serving local beef in schools on February 13 at 3:00 pm. The webinar will explore the [Montana Beef to School Project](#)'s findings and resources - including two new beef to school solicitation templates designed to help school districts purchase local beef! Participants will also hear from two school food service directors who will share their strategies and lessons learned for purchasing and serving local beef in schools. [Register for the webinar here.](#)

### **9<sup>th</sup> National Farm to Cafeteria Conference – Scholarships are Available**

The [National Farm to School Network](#) is now accepting applications for scholarships to the [9<sup>th</sup> National Farm to Cafeteria Conference](#), which will take place in Cincinnati, Ohio, April 25-27, 2018. This event is the top national training and networking event for farm to cafeteria professionals working to improve community health, build economic opportunities for farmers and producers, and ensure long-term sustainability for local food efforts nationwide. To ensure the conference reflects the full diversity of the movement, scholarships are prioritized for farmers and farm support organizations, farm to college / hospital practitioners, early care and education providers, food service professionals, persons of color, and youth (through age 22). The deadline to apply is **Monday, February 12, 2018** at 7 pm. [Learn more and apply here.](#)

### **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](http://www.kn-eat.org), School Nutrition Programs, Recognition.

Becky Shearer, Food Service Director at **USD 417 Morris County**, has implemented a Fresh Fruit /Veggie Bar called the Fresh Fruit and Veggie Patch at each school in her district. This bar offers a variety of fresh fruits and vegetables, allowing students to try new foods. A staff member is available at the bar to serve students and portion fruit as requested by the student. Smarter Lunchroom principles implemented allow The 'Patch' to be the first 'stop' in their meal service. During meal service, students are able to return to the bar for more fruits or vegetables, allowing them an additional healthy option if they are still hungry. Students are excited to see the selection of fruits/vegetables they will have on a set of cards posted at the cafeteria entrance. Their eyes get large when they see 'favorites' posted.

Congratulations to **USD 512 Shawnee Mission** for receiving the 2017 Food Recovery Challenge Award for the Midwest Region. While the amount of waste coming from lunchrooms has been increasing for years, Shawnee Mission School District is working aggressively to change this trend through a strategic partnership with Johnson County Health & Environment Solid Waste Division. The grassroots effort, initiated by students and PTA members at Briarwood Elementary, has grown into a program at 32 elementary, middle and high schools. By the end of the 2018 school year all 50 Shawnee Mission schools and administrative centers will be on board.

Shawnee Mission School District's method is simple, color-coded buckets, bins and signage provide visual cues to guide students and staff. The school district is credited with reducing waste at the source through efficiency and procurement. Reusable flatware and trays have replaced disposables. Food is served in compostable cardboard boats. Water dispensers and paper cups replace plastic water bottles. Students are encouraged to "Take what you want. Eat what you take." After lunch, kitchen staff compost the small amount of food that cannot be re-served.

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

Kansas leads the world in the success of each student. This 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](http://www.kn-eat.org), School Nutrition Programs, 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.

### **ESPH Website**

The Eat Smart Play Hard (ESPH) website is being taken down due to accessibility concerns. Please remove this link from your school website, if applicable.

### **Back to Your Roots**

Kansas Nutrition Council's Annual Meeting 'Back to your Roots' will be held at KSU, Thursday March 29<sup>th</sup>. The speaker's topics include: Vegan and Gluten Free diet planning, Education in Allergy training, Agriculture and Marketing, Decision Making without Bias and Healthy at All Sizes. Registration is available to [www.eventbrite.com](http://www.eventbrite.com).

### **Personnel Update**

Holly Kuckelman, MPH, RDN, LD has joined the Child Nutrition & Wellness team as a School Nutrition Program Consultant in the northeast region of the state. Rachel is a native of Seneca and graduated from Kansas State University with a Bachelor's Degree in Dietetics and a Master's Degree in Public Health. Welcome Holly!

### **I HEART Child Nutrition Programs**

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 & Mark**