

# Monthly Update



## School Nutrition Programs

February 26, 2020

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

### **School Breakfast – Out of This World! National School Breakfast Week: March 2-6, 2020**

March 2nd kicks off National School Breakfast Week (NSBW). Get ready to energize students and stakeholders with the #NSBW20 theme, “School Breakfast: Out of this World.” National School Breakfast Week can be a great time to pilot an innovative breakfast delivery model such as second chance breakfast or grab and go breakfast as well as to try new menu items! Start planning your celebration today. [Click here](#) for more information, resources, and ideas to help you celebrate. During National School Breakfast Week, the Kansas State Department of Education asks you to share photos from your National School Breakfast Week Celebrations by using the hashtag, **#FuelingKSKids**. One lucky school that uses the hashtag will receive an apple trophy and certificate for their participation.

### **Proposed Rule: Simplifying Meal Patterns and Monitoring Requirements in the National School Lunch Program (NSLP) and School Breakfast Program (SBP)**

The purpose of this proposed rule is to provide several meal pattern flexibilities in the NSLP and SBP to make it easier for local program operators to administer the Programs and to reduce the burden for State administering agencies that are responsible for conducting administrative reviews of Sponsors. All Sponsors are encouraged to read the Proposed Rule at <https://www.regulations.gov/docket?D=FNS-2019-0007>.

Submit comments by March 23, 2020:

- *Federal eRulemaking Portal:* Go to <http://www.regulations.gov>. Follow the online instructions for submitting comments.
- *Mail:* Send comments to School Programs Branch, Policy and Program Development Division, USDA Food and Nutrition Service, P.O. Box 2885, Fairfax, VA 22031.

**Please note:** The Proposed Rule does not change any current Child Nutrition Program requirements. Any changes would be implemented in a Final Rule.

### **USDA Guidance**

#### **Now Available! New Enhancements to the Professional Standards Training Tracker Tool**

Enhancements to the Professional Standards Training Tracker Tool are now available. Team Nutrition appreciates receiving your feedback on the Tracking Tool and works continuously to enhance the user experience. The new enhancements include improving the functionality to provide a more user-friendly way to search, select, and record a training title. The user is now able to select easily the correct training title when multiple training titles exist in the tool's database with the same name. Additionally, the update includes an alert system to notify the user if attempting to enter a duplicate training record with all matching information. Track your annual required professional standards training hours using USDA's free Professional Standards Training Tracker Tool, <https://pstrainingtracker.fns.usda.gov/>.



### **50% WGR Requirement – Reminder**

Both the SBP and NSLP, separately, must meet relevant meal pattern requirements. The “at least half the weekly grains offered be whole grain-rich” requirement must be met by each Program, as well as each serving line. (SP 38-2019, Q 44 and Q 55).

### **SP 40-2019: Smoothies Offered in Child Nutrition Programs – Select Q & As**

Q. How do commercially prepared smoothies’ credit toward meal pattern requirements?

A. Commercially prepared smoothies (those not prepared by Program operators) credit toward all of the same components as those prepared in-house by Program operators. Manufacturers must adequately document how the product meets all Federal meal requirements using a PFS or CN Label. All CNP operators should thoroughly review a PFS, checking for volumes of pureed ingredients prior to freezing and documentation that any milk or yogurt included meets specific Program requirements. Commercially prepared smoothies may credit based on the creditable ingredients identified in the CN Label or PFS.

Q. Are smoothies containing nutritional supplements such as whey protein powder and herbal supplements such as Ginkgo biloba creditable in CNPs?

A. No. Smoothies with dietary and herbal supplements are not creditable for CNP. However, smoothies can be made with juice that has been fortified with vitamins and minerals, such as orange juice with calcium and Vitamin D added.

Q. Can concentrated fruit puree and concentrated fruit juice contribute to meal requirements when used in smoothies?

A. Concentrated fruit puree and concentrated juice can only be used in meeting Federal meal requirements when they are reconstituted to full-strength fruit puree or full-strength juice. Without being reconstituted to the full strength, concentrated fruit puree and concentrated juice do not contribute to Federal meal requirements for School Meal Programs and the Child and Adult Food Program (CACFP).

### **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 SY2020-2021 can be requested by contacting Arleen Anderson at [aanderson@ksde.org](mailto:aanderson@ksde.org) or 785-296-2276 and are due by April 17.

### **Request to Use Online Application for Child Nutrition Program Benefits Webinar**

Any Sponsor wishing to use an online free and reduced application to determine benefit eligibility must complete and submit to KSDE the Request to Use Online Application for Child Nutrition Program Benefits (available at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Food Service Facts, Chapter 7 Related Forms, Form 7F) annually. Form 7F is being reviewed and will be available after the webinar. Join the webinar on **March 3** at 2:00 pm to learn requirements for online applications and the KSDE review process at: <https://ksde.zoom.us/j/158567784>.

### **Administrative Review Results Available**

The results from Administrative Reviews are posted at [www.ksde.org](http://www.ksde.org), Data Central, Child Nutrition & Wellness Reports, Administrative Review Findings and Administrative Review Commendations.



### Gift/Donation Funds

Donated funds to pay off student bad debt should be kept in a Gift/Donation Fund outside the Federal Food Service account. Monies inside the federal Food Service account cannot be used to pay off an individual student's bad debt – that would be an unallowable expense to the food service fund.

### Summer Food Service Program 2020

Summer Food Service Program (SFSP) sites provide, not just meals, but educational, enrichment and recreational activities that help children continue to learn and stay safe when school is not in session. Summer meals act as an extra “magnet” to draw children to activities—and activities draw children to meals—at places like schools, camps, park and recreation centers, YMCAs, Head Start Centers, Community Action Agencies, Boys and Girls Clubs, Save the Children...and many more. Do you want to help end hunger this summer? **Become a SFSP Sponsor!** Call Jill Ladd or Sean Hoffman at 785-296-2276 about expansion and new programs as soon as possible. Program Renewal documents will be available after March 16. Returning sponsor applications are due May 1. The 2020 SFSP training schedule is available at [www.kn-eat.org](http://www.kn-eat.org), SFSP, Training.

### 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 will be 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.

### Scheduling Body Venture for SY2020-21

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 2020-2021 school year must be received by April 17. Request form is available at [www.bodyventure.org](http://www.bodyventure.org), Schedules.

### Virtual Dairy Farm Tour

Have you ever wondered how milk is produced? Or how long it takes for milk to get from the farm to your table? **Join us on Friday, April 3 at 1:00 p.m. for a live virtual tour of Hildebrand Farms Dairy in Kansas.** Without leaving the comfort of the classroom, your class will get a peek at barns, cows, and more. Students will see and learn firsthand how dairy farmers care for their cows, the land, and produce delicious milk, cheese, yogurt and ice cream for you to enjoy. [Click here to register!](#) All you need to participate is an internet-connected computer and speakers! If you cannot participate in the live tour, you can request a recording during the registration process. This opportunity is brought to you by Midwest Dairy, Kansas Department of Education, Child Nutrition & Wellness Division, Kansas Ag in the Classroom and the Kansas Department of Ag.

### Food Safety Practices Update

**Food Thermometers.** A food thermometer is the only reliable way to determine the internal temperature of a prepared potentially hazardous food. A thin-tipped probe thermometer is required when taking the temperature of a very thin potentially hazardous food, such as a thin hamburger patty or a thin slice of pizza. A thin-tipped probe thermometer has a sensor at the tip of the probe and registers the temperature of a thin food, quickly and accurately. See Kansas Food Code 4-302.12B for more information.



**Cooling Potentially Hazardous Foods.** The Kansas Food Code requires cooked potentially hazardous foods to be cooled using the two-stage method of cooling. The Two-Stage (6-hour) Cooling Method reduces the internal temperature of a cooked potentially hazardous food in two stages. Reduce the temperature from 135°F to 70°F within two hours and from 135°F to 41°F within a total of six hours. Total cooling time must not exceed six hours. Discard if proper cooling is not achieved at each stage. See Kansas Food Code 3-501.14A for more information.

### **Kansas Professional Development System**

**Child Nutrition Management Classes in 2020.** As part of the management-level series of classes, KSDE will offer Recipes 101 on Thursday, April 16, 2020, 8:30 am – 3:30 pm. Face-to-face attendees should preregister by emailing Cindy Johnson at [cljohnson@ksde.org](mailto:cljohnson@ksde.org) and attend the class in person at the Child Nutrition & Wellness Office in Topeka. Zoom attendees can use this link, <https://ksde.zoom.us/j/611437499>, to attend the session remotely. This class counts as 6 hours of professional development. The full schedule for Child Nutrition Management Classes in 2020 is posted at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Training.

**SNA-KS Spring Conference.** The SNA-KS Spring Conference, “Deal a Winning Hand for School Nutrition” will be held March 27-29 in Mulvane. KSDE will be offering two Child Nutrition Management classes free of charge for the Pre-Conference on Friday, March 27. Register at [www.sna-ks.org](http://www.sna-ks.org).

**Child Nutrition Management Classes at SNAKS Conference.** Two Child Nutrition Management Classes will be offered as preconference sessions for the 2020 Kansas School Nutrition Association Conference in March. Leading the Team (6 hours) and Professional Communications (6 hours) will be presented on Friday, March 27, 8:30 am – 3:00 pm. There is no charge to attend a KSDE Preconference Session, but registration is required. KSDE will provide lunches for participants enrolled in the Preconference Sessions.

Participants may register for one of the Preconference Sessions (either Leading the Team or Professional Communications) when registering for participation in the 2020 SNA-KS Conference & Industry Showcase. Participants who choose not to attend the 2020 SNA-KS Conference & Industry Showcase, but want to attend a Preconference Session, may register by using the Blank Registration Form, located at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Training. Email completed from to Cindy Johnson at [cljohnson@ksde.org](mailto:cljohnson@ksde.org).

**Food Safety Basics Professional Development.** Food Safety Basics classes will be taught face-to-face in February, March, and April at locations across Kansas. Go to [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Training for dates and locations. Register for these classes in KN-CLAIM. For instructions on how to enroll participants into KSDE training in KN-CLAIM, refer to the KN-CLAIM Training Quick Reference available at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Training.

**Baking Boot Camp – Quantity Baking Classes.** Due to the popularity of quantity baking classes, KSDE will offer Baking Boot Camp again in 2020. Baking Boot Camp offers a hands-on baking experience that covers techniques for producing healthy quick breads and healthy yeast breads in quantity. Register for these classes in KN-CLAIM. Plan now to attend one or both days:

- March 17-18 in Dodge City
- May 20-21 in Overland Park
- August 4-5 in Nickerson/South Hutchinson
- July 28 in Chanute (Yeast Breads class)



**Save-the-Dates for Child Nutrition Professional Development Summer 2020.** Face-to-face professional development opportunities will be available in May, June, and July 2020 at six regional locations across the State. Three tracks of classes will include Implementing HACCP in Kansas, Kansas Food Safety in Schools, Kansas Nutrition 101, Culinary Champions classes, and a series of one and two hour classes including Using the Food Buying Guide. Plan now to attend one, two, or three days of classes in a location near you! Class selections and registration information will be made available in March.

- May 26-28 in Haysville
- May 26-28 in Topeka
- May 26-28 in Hays
- June 2-4 in Garden City
- July 28-30 in Chanute
- July 28-30 in Salina

**Face-to-Face Professional Development.** A wide range of face-to-face, high quality, professional development opportunities are available for Child Nutrition Program personnel. Contact Cindy Johnson at [cjohnson@ksde.org](mailto:cjohnson@ksde.org) or call 785-296-2276 to request face-to-face professional development.

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

### 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.

After implementing Second Chance Breakfast at Junction City Middle School and Fort Riley Middle School, **USD 475 Geary County** has seen a positive impact on student performance and behavior. Kristi Shebert, school nurse at Junction City Middle School, states, “Students seem more ready to learn. They are less sluggish and fatigued when I talk to them.” Grab-and-go breakfast carts were opened in hallways at both sites on January 13, and the carts are open between classes twice each morning. Nearly 200 students line up at the carts each morning, and “on February 11, Junction City Middle School served breakfasts to 467 students, between the regular breakfast service and the breakfast carts. That number represents more than half of the students at the school.” The full article, highlighting the success of the program, is available at <http://www.usd475.org/2020/02/12/second-chance-breakfast-is-a-second-chance-at-success/>.

### Recognize National Nutrition Month in March

**Eat Right Bite by Bite.** National Nutrition Month<sup>®</sup>, celebrated each year during March, focuses on the importance of making informed food choices and developing sound eating and physical activity habits. The theme for National Nutrition Month<sup>®</sup> 2020 is *Eat Right, Bite by Bite*.

**Start Simple with MyPlate.** Team Nutrition will be promoting *Start Simple with MyPlate* during National Nutrition Month. Use the *Start Simple with MyPlate* App to pick simple daily food goals, see real-time progress, and earn badges along the way. This easy-to-use app can help you make positive changes. Healthy eating can help you achieve a healthier life overall. Get started at <https://www.choosemyplate.gov/startsimpleapp>.



### Kansas Nutrition Council Conference

The Kansas Nutrition Council Conference, *2020 Setting Our Sights for the Future*, will be held April 23 in Manhattan. Register at <https://www.eventbrite.com/e/2020-kansas-nutrition-council-annual-conference-tickets-88667999373>.

### Innovative Breakfast Reduces Chronic Absenteeism

A study commissioned by No Kid Hungry found that Innovative Breakfast Programs such as Second Chance Breakfast, Grab and Go and Breakfast in the Classroom reduce kids' chronic absenteeism on average by 6 percentage points. And while the focus of the study was on chronic absenteeism, exploratory analysis also found that Breakfast After the Bell can have other positive effects on student outcomes, including reading achievement and social-emotional development.

Karen Wong, No Kid Hungry's Senior Manager of Research and Evaluation, said, "We already know that serving breakfast as a seamless part of the school day helps ensure all children get the morning nutrition they need and is a positive experience for parents, students and schools alike. But this study provides additional evidence that it is intertwined with student success."

### Out of This World School Breakfast Success in Kansas

Breakfast participation in Kansas continues to rise! Kansas was named in the "Top 10 States Based on Percentage of Growth in Free and Reduced-Price Breakfast Participants from SY 2017-18 to SY 2018-19" in the recently released FRAC School Breakfast Scorecard. Kansas saw a 2.3% increase in participation among low income students eating breakfast at school. Just this school year, Kansas schools have served an additional 537,159 breakfasts as compared to the same time frame during the 2018-19 school year.

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



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