Monthly Update

School Nutrition Programs

November 29, 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

November 30th Tuesday Town Hall Meeting – Registration Required

Register now to take part in breakout groups based on Sponsor size during the November 30 Town Hall meeting to discuss:

- Best practices and methods to combat staffing and supply chain shortages
- Team building and staff retention techniques, including ways to motivate staff that are resistant to change
- Menu planning ideas and kitchen hacks to improve efficiencies

Advance Registration is required in order to be able to group participants by like size! Register at https://ksde.zoom.us/meeting/register/tZMsfu2uqjMiGNenDAgVeizPNymT8J7OPZMF

December Town Hall Tuesday at 2

Join us on Tuesday, December 14th at 2:00 pm for a Town Hall meeting using this link: https://ksde.zoom.us/j/92455494779?pwd=aWpUUDI3N3hOVGcxb01CRWg1NDJ2Zz09. This will be the only Town Hall meeting in December. Agenda items will include Wellness Workshops, Professional Standards 2022 information, and any new information from USDA.

USDA Guidance

SP 02-2022 - Updates to the Federal Micro-Purchase Threshold in 2 CFR 200.320(a)(1)

The purpose of this guidance is to make Child Nutrition Program operators aware of regulatory changes made by the Office of Management and Budget (OMB) to the Federal information procurement method, micro-purchases. These changes may be helpful to Program operators experiencing challenges related to supply chain disruptions. Read the entire policy memo at: https://www.fns.usda.gov/cn/updates-federal-micro-purchase-threshold.

- **Micro-Purchase Distribution.** Language has been changed to state that to the maximum extent practicable, Program operators *should* distribute micro-purchases equitably among qualified suppliers. Previously, the language had said *must*.
- **Micro-Purchase Awarded Without Competition.** Language has been updated to state that micro-purchases may be awarded without soliciting competitive price or rate quotations, if the Program operator "considers the price to be reasonable based on research, experience, purchase history, or other information and documents its files accordingly.
- **Micro-Purchase Thresholds.** The Federal threshold in the Federal Acquisition Regulations is still \$10,000 for micro-purchases. This guidance provides Program operators the option to self-certify a micro-purchase threshold up to \$50,000 on an annual basis and maintaining documentation of such self certification. The self certification must include a justification, clear indication of the threshold, and supporting documentation of any of the following:
 - Qualification as a low-risk auditee, in accordance with the criteria in 2 CFR 200.520;
 - An annual internal institutional risk assessment to identify, mitigate, and manage financial risks;
 - For Public institutitions, a higher threshold consistent with State law.



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, School Nutrition Programs, Food Service Facts, Chapter 9. **By February 1**, **Sponsors implementing the National School Lunch Program including the Seamless Summer Option (SSO)** with more than one serving 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 meals served for each day of operation. If the review discloses problems with a school's meal counting or claiming procedures, 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. **These reviews can be completed via desk audit this year due to COVID Waiver flexibility.**

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Contracting with a Food Service Management Company Training, January 12th

An important training session for Sponsors considering contracting with a Food Service Management Company for SY 2022-23 will be held on January 12 from 9:00 am-11:00 am via ZOOM. Join the training at: https://ksde.zoom.us/j/81427451960?pwd=L0JKczNnN21TOUxITEE2T0R4QWR6Zz09

FY2022 Farm to School Grant Request for Applications (RFA) – Now Available

The fiscal year (FY) 2022 Farm to School Grant Program RFA is now available at https://www.grants.gov/web/grants/view-opportunity.html?oppId=336252. USDA has a number of resources to assist those interested in applying for a FY 2022 Farm to School Grant at https://www.fns.usda.gov/cfs/resources-farm-school-grant-program-applicants.

Updated Resources on Procurement and Supply Chain Issues for SY 2021-2022

USDA continues to offer flexibilities in response to public health needs and to ease administrative burden, while still promoting nutritious meals. In August 2021, Team Nutrition released the "Planning for a Dynamic School Environment" webpages which provided valuable information about meal service flexibilities and procurement strategies for school year (SY) 2021-2022. This web content has been updated to include additional information on waivers, P-EBT guidance, and policy documents, and is now also available as designed, printer-friendly PDF (Portable Document Format) documents at the following links:

- Summary of Flexibilities fns.usda.gov/sites/default/files/resource-files/schoolmeal-flexibilities-summary.pdf
- Table of Flexibilities
 fns.usda.gov/sites/default/files/resource-files/schoolmeals_flexibilities_chart.pdf
- Flexibilities in Practice fns.usda.gov/sites/default/files/resource-files/schoolmeal_flexibilities_scenarios.pdf
- School Meals Supply Chain Issues fns.usda.gov/sites/default/files/resource-files/schoolmeals-supply-chain.pdf

Both the web content and PDF documents can be accessed from the Planning for a Dynamic School Environment webpage at fns.usda.gov/tn/planning-dynamic-school-environment. Team Nutrition's recent newsletters on "Making Last-Minute Substitutions to your School Meal Menu" and "Are You Adding to Meals from Home? Using Offer Versus Serve at School Lunch" are also available for viewing from this webpage.



Professional Development Opportunities

Don't miss any of the amazing upcoming training opportunities. Go to www.kn-eat.org, CNW Calendar to view all scheduled classes – dates, times and ZOOM links. Upcoming classes through Zoom include: Nutrition 101, Winter Back-to-School Bundle, and The Path to Personal Wellness.

Baby It's Cold Inside! Give Winter Leafy Greens a Try. For quick tips and ideas on how to incorporate winter leafy greens into your menus, view the November CNW Quick Bite at: https://youtu.be/uVvUsl1NSEM.

If you would like to schedule a ZOOM Inservice for your Sponsor or have questions about professional development, contact Kelly Chanay at kchanay@ksde.org.

Online Professional Development – Classes and Tutorials

CNW staff continue to develop new interactive online training classes and 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. Tutorials are less than an hour 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, School Nutrition Programs, Training.

New to the online portal this month: Using the Wellness Impact Tool, Calculating Components, Determining Eligibility for the CACFP, Mealtimes with Toddlers, Culinary Corner: CACFP Knife Skills.

New Menu Planning Resource

The Georgia Department of Education has created the K-12 Cross-Utilization Recipe Tool. Crossutilization can help cut down on spoilage and waste, simplify the inventory process, reduce necessary storage space, streamline staff training and most importantly in the current covid-fueled crunch, cross-utilization can assist with solving supply shortage challenges!

The Cross Utilization Recipes are organized by main ingredient, and are a great resource if with ongoing supply chain disruptions, districts have limited inventory or need to make last-minute changes.

New! Team Nutrition School Breakfast Web Quiz

USDA's Team Nutrition initiative is proud to announce the release of the School Breakfast web quiz, now available at fns.usda.gov/tn/quizzes/school-breakfast. All Team Nutrition web quizzes are available at fns.usda.gov/tn/quizzes, and topics of other quizzes include Infant Nutrition (English and Spanish), Toddler Nutrition (English and Spanish), and School Lunch. Additional quiz topics will be released throughout Fall and Winter 2021-2022.

As a reminder, these 10-question quizzes can be used at trainings and other nutrition events as a fun learning activity. Upon completion of each quiz, quiz takers receive a score along with a link to resources that can help expand their knowledge on the topic and build their nutrition skills. Quiz takers can also view a printable version of the questions and answers upon quiz completion. These web quizzes are available as a widget, and can be easily embed and feature the quiz on a website.



LEAD to Succeed – Free Training from the School Nutrition Foundation

The first two modules in the LEAD to Succeed[™] "Communication for Impact" series are now live in the School Nutrition Association Training Zone. These trainings are available at no cost to all SNPs, and each module is worth three (3) CEUs.

- LEARN to Navigate Difficult Conversations: Identify approaches for productive conversation and learn to put them into action and develop skills to help you handle a variety of challenging conversations with stakeholders. A facilitator guide and resources are also available to help team leaders implement this approach in a group setting.
- EDUCATE & Engage Customers with Strategic Communication: Build a framework to help you reach specific audiences, tailor your message for each stakeholder, build trust & credibility, and effectively communicate your challenges (and successes) with your audiences.

LEAD to Succeed[™] was developed with the help of a \$2m grant from the U.S. Department of Agriculture and created in partnership with the Georgetown University McDonough School of Business.

Mountain Plains Crunch Off Results

Thank you to all sponsors who participated in the Mountain Plains Crunch Off! While Kansas came in 3rd for percent of population that crunched, Kansas had the second most participants crunch in the month of October with 52,198 crunchers. Kansas nearly swept the subcategories with: Most Overall registrants (Kansas-306); Most Towns registered (Kansas-83); Most Early Childhood Education participants (Kansas-5,352); and Biggest Crunch Event (Wichita, Kansas Public Schools with more than 28,000 crunchers). Thanks to all that participated and promoted the Mountain Plans Crunch Off!

Resources from No Kid Hungry

Staffing Up: Strategies for Working Through Labor Shortage Challenges

With nationwide labor and supply shortages impacting every corner of the economy, more schools are looking to overcome hurdles with innovative ideas and approaches. This resource provides strategies that school districts across the country have been using to staff up and persevere through this challenging time. This resource offers best practices used by school kitchens across the nation to recruit and retain staff. Practices such as recruiting volunteers, expanding staff benefits, utilizing creative logistics, and advertising at every opportunity!

How School Meals Can Support Social-Emotional School Climates

School meals are most recognized as a critical source of nutrition for students, however school meals also offer students vital social support. Besides helping to ensure that students aren't hungry throughout the school day, offering meals at school establishes routines and provides stability, both of which contribute to needs of safety and connection. Meal time also provides opportunities to help build relationships and trust among students and adults. This resource highlights how expanding participation in the school meals program can nourish students while simultaneously building social-emotional learning skills.

School Nutrition and Meal Cost Study

This study is the first nationally representative, comprehensive assessment of the school meal programs since the updated nutrition standards for school meals were phased in beginning School Year 2012-2013. To access the summary report that provides a brief overview of the study and key findings go to: School Nutrition and Meal Cost Study: Summary of Findings (azureedge.net).



Healthy Kansas Plate Posters

The Healthy Kansas Plate Poster, based on USDA's MyPlate, was developed to assist Kansas schools and Sponsors in identifying the reimbursable meal and to assist in providing nutrition education to its participants. The Healthy Kansas Plate Poster are available in two sizes! The large poster is 27" x 39" and the small poster is 16" x 22". Both posters are coated with dry-erase film so that the components of the reimbursable meal can be written in the appropriate food group and then easily wiped off for the next meal. To request a poster, email Sarah Bruschi at sbruschi@ksde.org. Be sure to include the size and number of posters in your request.

Staffing Update

Meg Boggs, Fresh Fruit & Vegetable Program (FFVP) and Body Venture Coordinator, has left the CNW team and will be working with School Nutrition Programs at the local level. Barb Depew will be coordinating the FFVP for the remainder of the school year and can be contacted at bdepew@ksde.org.

Healthy Holidays!

As 2021 draws to a close, we send heartfelt thanks to you and your teams for the heroic efforts you have made to keep Child Nutrition Programs operating and providing healthy, nutritious meals for Kansas children...even in the midst of supply chain challenges and labor shortages!

Happy & healthy holidays from the Child Nutrition & Wellness team! Please call or email your area Child Nutrition Consultant or any of the Topeka office staff if you have questions or for technical assistance!

Cheryl, Jill and Julie



For more information, contact:

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