



Child Nutrition & Wellness

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CACFP UPDATE

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Distributed to CACFP Authorized Representatives and Home Sponsors via Listserv
As posted to www.kn-eat.org, Child and Adult Care Food Program, Updates from CNW

USDA Guidance

Federal Micro-Purchase and Simplified Acquisition Thresholds for All Child Nutrition Programs and Procurement Threshold and Applying the Simplified Acquisition Threshold in the Child and Adult Care Food Program and Summer Food Service Program Procurement Standards (CACFP 07-2019)

The Office of Management and Budget (OMB), OMB M-18-18, has authorized increases to the value of the micro-purchase and simplified acquisition thresholds. In accordance with recent statutory changes announced June 20, 2018, as set forth in the National Defense Authorization Acts (NDAA) for Fiscal Years 2017 and 2018, the thresholds under Federal financial assistance awards are increased as follows:

- Federal micro-purchase threshold - increased from \$3,500 to \$10,000 and
- Federal simplified acquisition threshold (formerly known as the Federal small purchase threshold) - increased from \$150,000 to \$250,000. Note: In Kansas the small purchase threshold for non-food items including equipment remains at \$20,000 per state statute.

Crediting Shelf-Stable, Dried and Semi-Dried Meat, Poultry and Seafood Products in the Child Nutrition Programs (CACFP 08-2019)

Allows the crediting of shelf-stable, dried and semi-dried meat, poultry and seafood snacks towards the meat/meat alternate component. CN label or Product Formulation Statement is required.

Crediting Coconut, Hominy, Masa and Corn Flour in Child Nutrition Programs (CACFP 09-2019)

- Fresh or frozen **coconut** now credits as a fruit based on volume served. Dried coconut, coconut oil, and coconut flour are NOT creditable. 100% coconut water credits as fruit per volume served.
- **Whole hominy** credits toward vegetable component.
 - ¼ cup canned drained hominy – credits as ¼ cup vegetable
- **Dried or milled hominy (grits)** credits toward the grains component as a Whole Grain Rich (WGR) grain.
 - ½ cup cooked or 1 ounce dry hominy grits credits as 1 ounce equivalent grains
- **Corn masa** and **corn meal** and **corn flour** are now creditable as WGR ingredients and are credited in the same manner as all other creditable grains by weight using Exhibit A.

Crediting Popcorn in the Child Nutrition Programs (CACFP 10-2019)

Popcorn now credits as a whole grain.

- ¾ cup popped popcorn credits as ¼ ounce equivalent of WG
- 1 ½ cups popped popcorn credits as ½ ounce equivalent of WG
- 3 cups popped popcorn credits as 1 ounce equivalent of WG
- Product Formulation Statement is required to credit commercially prepared foods.

Crediting Surimi Seafood in the Child Nutrition Programs (CACFP 11-2019)

Surimi now credits as a meat/meat alternate.

- 4.4 ounce portion credits as 1.5 ounce meat/meat alternate
- 3.0 ounce portion credits as 1 ounce meat/meat alternate
- 1.0 ounce portion credits as .25 ounce meat/meat alternate

Crediting Tempeh in the Child Nutrition Programs (CACFP 12-2019)

Tempeh now credits as a meat/meat alternate.

- 1 ounce of tempeh credits as 1 ounce equivalent of meat/meat alternate

Crediting Pasta Products Made of Vegetable Flour in the Child Nutrition Programs (CACFP 13-2019)

- Pasta made of 100% vegetable flour(s) can credit as a vegetable even if the pasta is not served with a recognizable vegetable.
 - ½ cup pasta credits as ½ cup vegetables
- Pasta made with 100% legume flour(s) can credit as a meat/meat alternate but must also offer additional meat/meat alternate in order to credit the pasta.
 - ½ cup cooked pasta made with legume flour(s) credits as 2 ounce meat/meat alternate
- A Product Formulation Statement is required for products with ingredients in addition to vegetable flour. Signage and training is required. Signage must indicate that pasta is crediting as vegetable or a meat/meat alternate and not a grain. Serving line staff should be informed when pasta made with vegetable flour is offered and understand how the pasta contributes to a reimbursable meal.

Summer Meal Opportunity – Serving Year-Round Meals

Organizations that serve At-Risk Afterschool Meals during the school year may become sponsors in the USDA Summer Food Service Program (SFSP) in order to serve meals year-round. Summer Program eligibility is based on the same criteria as At-Risk Afterschool Meals eligibility. Sponsors who serve year-round meals through the CACFP and SFSP may use the SFSP monitor review as one of the three site reviews required by CACFP. To find out more about summer opportunities for your community, contact Kelly Chanay at 785-296-2276 or kchanay@ksde.org.

Food Safety Tip of the Month

Did you know...about 40 percent of the food produced in the United States each year is never eaten? That amounts to about \$162 billion lost every year due to food loss or food waste! Freezing is a natural way to keep perishable foods safe and it a great strategy for reducing food waste in child nutrition programs. Freezing prevents microorganisms from growing and slows enzyme activity that causes food to spoil. Since freezing preserves the quality, flavor, and nutritive value of foods, it is also a great way to take advantage of obtaining seasonal local foods and enjoying them all year long. The Partnership for Food Safety Education is taking a fresh look at frozen foods. Resources on the why and how of freezing foods and methods for handling frozen foods are available on the Fight BAC website at <http://www.fightbac.org/take-a-fresh-look-at-frozen-foods/>.

Professional Development Opportunities

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 online professional development classes offer a printable certificate upon successful completion. Tutorials are 5 minutes or less with no quiz and no certificate. Create an account now at <https://learning.ksde.org>. For detailed instructions on creating an account and accessing the training, go to www.kn-eat.org, Child and Adult Care Food Programs, Training, Online Classes.

Baking Boot Camp – Quantity Baking Classes

Register now for hands-on baking classes that will cover techniques for producing healthy quick breads and healthy yeast breads in quantity. To register, go to www.kn-eat.org, KN-CLAIM, Training or contact Cheri Berggren at (785) 296-2276 or cberggren@ksde.org. Attend one or both days:

- June 4-5 in Topeka
- June 4-5 in Emporia

Child Nutrition Management Academy (CNMA) 2019

Attend CNMA 2019 to build your skills, network with other child nutrition program professionals and accrue hours for professional development requirements! CNMA is designed specifically for directors, managers and supervisors of Child Nutrition Programs. A track of culinary classes and a track of staff development classes are also offered concurrent with management level classes. Classes suitable for CACFP staff are identified on the CNMA 2019 Scheduling Guide. Full information and registration, go to www.kn-eat.org, CACFP, Training. Classes will be held at:

- July 9-11 in Hays and Topeka
- July 23-25 in Chanute and Nickerson

Jump Start for Centers is required for all new Authorized Representatives of centers and recommended for new support staff who provide assistance to the Authorized Representative. The classes are repeated through the year. The schedule and registration information is available at www.kn-eat.org, CACFP, Training. The next class will be on June 20 in Overland Park. This free training includes sessions on CACFP Administrative Integrity and Meals Done Right.

Administrative Workshop – New Options for PY2019-20

PY2019-20 Administrative Workshop will be offered at regional locations throughout the summer, via webinars, and through online modules. You will be able to choose the option that best meets your needs. Per your requests, targeted webinars will be available for Sponsors of Multiple Child Nutrition Programs (receive the updates for SNP and CACFP in one webinar - no need to attend two as in the past) and At-Risk Afterschool Meals Sponsors. Watch for registration information available after June 1. Remember, the authorized representative or designee is required to complete administrative training annually.

CACFP Halftime: Thirty on Thursdays

Find all recorded webinars at <https://www.fns.usda.gov/cacfp-halftime-thirty-thursdays-training-webinar-series>. Future CACFP Halftime: Thirty on Thursdays topics:

- Thursday, May 16, 2019: Using the WIC Food List to Identify Creditable Foods in the CACFP. This *CACFP Halftime* webinar will focus on how Child and Adult Care Food Program (CACFP) operators can use any State's Special Supplemental Nutrition Program for Women, Infants, and Children (WIC) Food List to find creditable cereals and whole grain-rich foods to serve as part of a reimbursable meal or snack.
 - 2–2:30 p.m. ET **English Webinar:** <https://cc.readytalk.com/r/u228cwwwaeear&eom>
 - 3–3:30 p.m. ET **Spanish Webinar:** <https://cc.readytalk.com/r/skparkuw81pi&eom>
- Thursday, July 18, 2019: Serving Vegetables in the CACFP
- Thursday, Sept. 19, 2019: In-Grained: Easy Tools to Determine Serving Amounts

Please note: Thirty on Thursdays webinars do not count towards providers annual training requirements, nor do they count for KDHE training requirements.

Healthier CACFP Recognition & Monetary Award

Be one of the first childcare centers or daycare home providers in Kansas to be recognized for the Healthier CACFP Award!. Are you looking for a way to promote your child care program and stand out from all others? The *Healthier Child and Adult Care Food Program Award* is a USDA recognition system which supports child care centers and day care home providers taking steps to improve the nutrition, physical activity, nutrition education and/or environment for children in their care. Apply today to win an award! Those who qualify will receive statewide recognition as a **Healthier CACFP Award Winner** and a certificate to showcase the award at their site. In addition, the first 20 Healthier CACFP Awarded sites in Kansas will receive a monetary award of **\$500/child care center or \$200/daycare home!** For more information on the criteria and/or for assistance with applying, contact Emily Brinkman at ebrinkman@ksde.org or (785) 296-2276.

Team Up for CACFP Success Workshop – Farm to Plate!

A Team Up for CACFP Success Workshop will be held June 21, 2019 from 9 am – 3 pm in Manhattan at the Kansas Department of Agriculture. Sponsors will participate in peer-to-peer mentoring to develop specific goals and targeted action plans on the topics of sourcing local foods and how to improve CACFP meal quality with local foods. The workshop will also feature panel discussions of creative solutions from current CACFP Sponsors and representatives from allied organizations offering free resources to support CACFP meal programs. A **\$200 stipend** will be provided to each Center or Home Sponsor who attends. Learn and network with your colleagues from around the state! Don't delay, register today at <https://www.surveymonkey.com/r/RCCKD9H>.

Plant the Seeds for Healthy Eating in Child Care with Free Team Nutrition Resources Feeding Infants and Partnering with Families

- Just released! Check out the [Feeding Infants in the Child and Adult Care Food Program Guide](#), available online in English. Spanish and print versions are coming soon.
- Now available in print: English and Spanish versions the [Breastfed Babies Welcome Here! Mother's Guide](#).

Celebrating National Garden Month

- Take a journey through the Tasty Acres Farm with Team Nutrition's [Grow It, Try It, Like It! Fun with Fruits and Vegetables at Family Child Care](#).
- Discover other [gardening resources](#) from Team Nutrition.

Serving Healthy and Tasty Meals and Snacks in the CACFP

- [Nibbles for Health: Nutrition Newsletters for Parents: What Will My Child Will Eat?](#) in English and Spanish.
- [Child and Adult Care Food Program \(CACFP\) Meal Pattern Posters](#) in English and Spanish.
- [Food Buying Guide for Child Nutrition Programs](#)

Starting Early With Whole Grains

- [Identifying Whole Grain-Rich Foods for the CACFP](#) Training Worksheet in English and Spanish.
- [Adding Whole Grains to Your CACFP Menu](#) Training Worksheet English and Spanish.
- [Nibbles for Health: Nutrition Newsletters for Parents: Whole Grains Make a Difference](#) in English and Spanish.

Promoting Health Choices at Meals and Snacks

- Team Nutrition CACFP Organizations can now order [colorful decals](#).
- Learn about the [Team Nutrition CACFP Organization Network](#) and sign up today!

Exploring Resources from the Institute of Child Nutrition

- Download the newly released [CACFP Adult Meal Pattern Poster](#) in English and Spanish.

Sunflower Spotlight

D0443 Dodge City has a literacy bus that provides CACFP At-Risk Afterschool Meals. Kids run to meet the bus. Sandra, the librarian at the Alternative Ed School, drives the bus to locations afterschool. Once on the bus, the kids sit down to prepare for their snack. After the snack is served, Sandra leads an activity including reading a book and then leading a learning activity. Dodge City is the first sponsor to offer CACFP At-Risk Afterschool Meals via a literacy bus.

Child Nutrition & Wellness KANSANS CAN 2018-19 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 made 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, CACFP, What's New. **Nominations are due to the Child Nutrition & Wellness office on or before June 30, 2019.** 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 2019 State Board of Education Meeting.

Farm to Plate

This summer try incorporating local foods to encourage kids to try new foods – what they interact with, they will want to try. Consider pairing local foods with fun, hands-on activities such as gardening or a visit to the farmer's market to help kids understand where their food comes from and build healthy eating habits. The From the Land of Kansas website has a Farmer's Market list by county or city with dates/times and contact information www.fromthelandofkansas.com/market/list. 'Kansas Fresh' is a mobile app available for smart phones and tablets in the Apple app store and Google Play store to help you locate registered farmers' markets near you, anywhere in Kansas. You can also find recipes and videos for your fruits and vegetables, as well as identify which products are currently in season. Your local Extension Office and/or Local Farm and Food Council may also know producers in your area. Summer is a perfect time to highlight local products and get kids involved in food, agriculture, and nutrition-based activities.

Kansas Farm Fresh Fridays Challenge

Celebrate Kansas farmers and local foods by participating in an initiative to unify the success of our farms, children and CACFP Sponsors. Registration is open to all CACFP Sponsors. Pledge to offer a meal consisting of at least two 'locally sourced' menu items at least one Friday per month at one or more serving sites. Once registered, you will have access to the KS Farm Fresh Fridays Marketing Kit. Take the challenge at <https://www.surveymonkey.com/r/DTMMXKR>.

Thank you for planting the seeds for healthy eating! As always, if you have questions please contact your area Child Nutrition Consultant or the Topeka office.

Cheryl, Kelly and Julie