



Child Nutrition & Wellness

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April Update

Distributed to the School Nutrition Program Authorized Representatives Listserv
and the Food Service Directors Listserv

April 30, 2019

Program Renewal Webinars

Plan now to attend a SY2019-20 Program Renewal Webinar. The same webinar will be offered at 2:00 pm on two days. Information will be provided about changes to the sponsor and site applications, updated forms, PLE changes, and other new flexibilities, requirements, and new guidance for SY 2019-20.

- May 14 at <https://meet.lync.com/ksde/kchanay/5V7S2JH6>
- May 15 at <https://meet.lync.com/ksde/kchanay/HZ8G0753>

USDA Guidance

Paid Lunch Equity: Guidance for School Year 2019-20 (SP 27-2019)

Sponsors with a positive or zero balance in the nonprofit food service account as of December 31, 2018 are exempt from PLE requirements for school year (SY) 2019-20 and not required to complete the PLE tool/requirements. Sponsors will indicate that they have chosen this exemption on the Sponsor Application in KN-CLAIM during Program Renewal.

Because the Act affects one school year only, USDA and KSDE recommend that Sponsors consider completing the Unrounded Requirement Finder tab of the SY2019-20 PLE Tool that is posted at www.kn-eat.org, School Nutrition Programs, What's New. The completion of this tab ensures that Sponsors have the minimal amount of Paid Lunch Price data needed to inform the calculation moving forward should they ever need or be required to complete the PLE Tool in a future school year. Sponsors still maintain the discretion to complete the PLE tool and determine their target SY 2019-20 paid lunch price, consistent with Program regulations at 7 C.F.R. 210.14, and adjust their paid meal prices accordingly.

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 (SP 20-2019)

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 (SP 21-2019)

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 (SP 22-2019)

- 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 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 (SP 23-2019)

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 (SP 24-2019)

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 (SP 25-2019)

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 (SP 26-2019)

- 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.

Hiring Flexibility Under Professional Standards Final Rule - Webinar Recording Now Available

On March 21, USDA held a webinar to review provisions of the final rule, *Hiring Flexibility Under Professional Standards*, which USDA published on March 1, 2019. This final rule adds four flexibilities to the hiring standards for new school nutrition program directors in small local educational agencies (LEAs) and new school nutrition program State directors, as established under the professional standards regulations for the National School Lunch and School Breakfast Programs. These changes are expected to expand the pool of candidates qualified to serve as leaders in the school nutrition programs while continuing to ensure that school nutrition professionals are able to perform their duties effectively and efficiently. The Final Rule is available at <https://www.fns.usda.gov/school-meals/fr-022519>. The recording of the webinar is available at <https://youtu.be/0AeDUE5FJk4>.

Community Eligibility Provision – June 30 Deadline to Apply

All sponsors with at least one site eligible to elect participation in the Community Eligibility Provision will be notified and provided detailed information. For USDA guidance and Q & A's that address common questions, go to www.kn-eat.org, School Nutrition Programs, Administration, Community Eligibility Provision. Contact Julie Henry at jhenry@ksde.org if you are interested in applying or have questions.

Fiscal Year 2019 National School Lunch Program Equipment Assistance Grants

Kansas has received an allocation of \$252,204 to competitively award equipment assistance grants to eligible Sponsors participating in the National School Lunch Program (NSLP). Priority must be given to high-need schools where 50% or more of the enrolled students are eligible for free or reduced price meals and to those schools that did not receive a previous NSLP Equipment Assistance Grant. These funds will allow Sponsors who apply and are awarded equipment assistance grants to purchase equipment to improve nutritional quality of school meals, safety of food served, overall energy efficiency, supports expanded participation in the NSLP or SBP and the ability to use locally grown fresh fruits and vegetables. The Kansas grant application is available at www.kn-eat.org, School Nutrition Programs, What's New. Applications are due June 15, 2019.

Fresh Fruit & Vegetable Program

The application to apply to participate in the Fresh Fruit & Vegetable Program (FFVP) for school year 2019-20 is available at www.kn-eat.org, Fresh Fruit & Vegetable Program. The FFVP provides all children in participating elementary schools with a variety of free fresh fruits and vegetables throughout the school year. It is an effective and creative way of introducing fresh fruits and vegetables as healthy snack options. Participation in the FFVP is limited to elementary schools, with priority given to schools with the highest percentage of students eligible for reduced price or free school meals.

To apply for the FFVP, complete the application and return it to KSDE no later than May 17, 2019. Schools selected to participate will be notified in July 2019. Participating schools will be reimbursed for their documented expenses on a monthly basis. If you have any questions, please contact Emily Brinkman at 785-368-8039 or ebrinkman@ksde.org.

Administrative Review Results Available

The results from Administrative Reviews are posted at www.ksde.org, Data Central, Child Nutrition & Wellness Reports, Administrative Review Findings and Administrative Review Commendations.

Request to Use Online Application for Child Nutrition Program Benefits – Webinar Recording Now Available

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, School Nutrition Programs, Food Service Facts, Chapter 7 Related Forms, Form 7F) annually. The February 14 webinar detailing requirements for online applications and the updated KSDE review process was recorded and can be accessed at <https://www.youtube.com/watch?v=b1n9Eu8RunA>. If you have questions, contact Julie Henry at jhenry@ksde.org.

Food Safety Inspections

All Sponsors are required to have two food safety inspections each year. If you have not received two (2) inspections by May 1, 2019, you must send a letter to the Kansas State Department of Agriculture (KDA) requesting the needed inspection(s). The date the letter is sent must be recorded on the Site Application during Program Renewal. The annual license fee now covers the costs of the two required inspections. A sample letter is available at www.kn-eat.org, Food Safety. Remember that the most recent KDA inspection must be printed and posted in a location visible to the public.

Celebrate School Lunch Hero Day – Friday, May 3

This is the seventh year SNA has partnered with artist Jarrett J. Krosoczka, author of the “Lunch Lady” book series that started it all. We are excited to announce new artwork from Jarrett this year that you can share on social media. [Download the artwork here](#). You will find [recognition ideas](#) on the SNA website. Get students involved by downloading [thank-you cards](#)—also available in [Spanish](#). Plan to spread the word to the rest of your school, district, and community with the help of a [sample press release and proclamation](#).

A Super Thank You!

School nutrition professionals serve more than food; you fuel our emerging future leaders with the healthy meals and snacks that make a difference in their success. The Child Nutrition & Wellness team extends a sincere thank you to all school nutrition heroes.

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 site locator tool link that will be available on-line home with students or post the link on the school website. The link can be found at www.kn-eat.org, Summer Food Service Program, Locate a Site Near You.

At-Risk Afterschool Meals – Supper Anyone?

Contact Kelly Chanay or Laura Hodgson at 785-296-2276 if you are interested in learning about providing a supper meal to hungry children in your area for SY2019-2020.

Retirement Recognition

Please let your area consultant know of upcoming retirements so Child Nutrition & Wellness can recognize them with a letter and certificate.

Preparing for Summer Checklist

The Preparing for Summer Checklist is now posted at www.kn-eat.org, School Nutrition Programs, What's New.

Scheduling Body Venture for SY2019-20

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 2019-2020 school year are still being accepted. The Request to Schedule form is available at www.bodyventure.org, Schedules.

SNA's New Procurement Zone!

As part of SNA's ongoing efforts to help school nutrition professionals on a path to continuous improvement in procurement practices, SNA has launched the Procurement Zone. The Procurement Zone is a part of the new SNA Learning Center and offers SNA members user-friendly resources -- with the goal of helping them feel more confident in this complex part of the K-12 foodservice segment. [Read more](#) and [check it out today!](#)

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

A wide range of face-to-face, high quality, professional development opportunities are available for Child Nutrition Program personnel. These include KSDE's Child Nutrition Management Academy, Administrative Update, Menu Planning classes, and Food Safety Basics classes.

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 5 minutes or less 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.

We are pleased to announce that a **Monthly and Annual Financial Report** tutorial is now available on the KSDE Training Portal. This tutorial will help sponsors in completing their monthly and annual financial reports in KN-CLAIM.

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. Full information and registration, go to www.kn-eat.org.

Classes will be held at:

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

Administrative Update – New Options for SY2019-20

SY2019-20 Administrative Update 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 RCCIs. Topics will include new policy guidance for SY 2019-20 including the Buy American, Purchasing, Meal Pattern Flexibilities, Professional Standards Flexibilities, Annual Civil Rights Training, Confidentiality, Determining Eligibility and Verification. In-depth Verification training will also be offered in September. Watch for registration information available after May 1. Remember, the authorized representative or designee is required to complete administrative training annually.

Jump Start for Managers

Professional development can help new and aspiring managers successfully supervise a school's child nutrition program. Jump Start for Managers is designed to give a quick overview of program responsibilities, as well as provide tips, guidance and networking opportunities. The two-day Jump Start for Managers will be held in three locations in Kansas this summer. Registration information is available at www.kn-eat.org, School Nutrition Programs, Training.

- Spring Hill, July 29-July 30, 2019
- Newton, July 30-July 31, 2019
- Garden City, September 26-27, 2019

Nutrition Standards for School Meals and Calculating Components

Nutrition Standards for School Meals and Calculating Components classes will be taught numerous times throughout the summer. Registration is now available for these free classes at www.kn-eat.org, School Nutrition Programs, Training.

Food Safety Training

The schedule for Summer Food Safety Basics classes will be posted after May 1 at www.kn-eat.org, School Nutrition Programs, Training. Remember to update your Food Safety Training Record in KN-CLAIM after your employees take an approved food safety class.

Wellness Policy Advancement Sub-Grants

Apply today for sub-grant funds to purchase equipment to assist in implementing Modeling Level policies in the Kansas School Wellness Policy Model Guidelines! Awarded schools will commit to working toward implementation of their chosen Modeling Level wellness policy(ies) during the 2019-2020 school year. Applications are due May 31, 2019 and available now at www.kn-eat.org, School Nutrition Programs, What's New. Contact Emily Brinkman at ebrinkman@ksde.org or 785-296-2276 for more information.

Kansas Team Nutrition: Power Panther Pals Sub-Grants Announcement

Kansas Team Nutrition will be offering Power Panther Pals, accompanying sub-grant funds and resources to support implementation of the eight-week health education program. This sub-grant opportunity is for elementary students in grades K-5. Applications will be available early May at www.kansasteamnutrition.org, and will be due August 31, 2019. For questions or additional information, contact Karen Seymour at kseymour@ksde.org or call (785) 296-2276

Innovative School Breakfast Cycle Menu Ideas

Interested in serving breakfast via an innovative delivery model but not sure what to serve on the menu? KSDE has a [Healthier Kansas Menus - Innovative School Breakfast Options](#) resource that includes menu ideas for Grab n' Go Cold, Grab n' Go Hot and Breakfast in the Classroom. In addition to menu ideas, the resource features recipes and daily production records. The [Alliance for a Healthier Generation](#) also has a number of cycle menus specifically designed for breakfast after the bell. Use these resources to gain inspiration for breakfast ideas that students will be sure to enjoy!

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.

Dawn Jackson, Director of Culinary Operations at **Greenbush - The Southeast Kansas Education Service Center (D0609)**, works closely with Sydney Hale, Horticulture and Outdoor Education Coordinator, to incorporate 'hyper'-local products (grown on premises) into campus meals. Four varieties of lettuce are being produced, including Green Oakleaf, Red Oakleaf, Red Butter and Green Butter; as well as strawberries, cherry tomatoes, cucumbers, and herbs including basil, cilantro, dill, chives, and parsley. All produce is grown hydroponically in the on-campus Greenhouse (recently renovated thanks in part to a grant from Frontier Farm Credit) that is used as a learning space for all ages in the William L. Abernathy Science Education Center. Nutrition and Horticultural Education is taught through hands-on experiences as local high school students join twice a week to complete an internship program in the greenhouse. Greenbush team members say the best success has been observing the high school interns learning and growing right along with the plants! Many guests comment on how beautiful the lettuce is and how great it tastes. Some say it tasted so good they didn't even need salad dressing. The greenhouse harvest has exceeded expectations, and Greenbush is looking into selling excess produce to the nearby Girard school district.

Olathe Public Schools, USD 233, has implemented second chance breakfast at all 17 of its secondary schools. After first period during the passing period, students have the opportunity to build their grab and go breakfast at carts located conveniently throughout the school. Students are able to select a reimbursable breakfast from a variety of grain and fruit options as well as low-fat milk. Food service personnel work with building leadership to determine where to place grab and go kiosks around the school with the goal of choosing high-traffic areas in order to reach more students! Santa Fe Trail Middle School, is serving an additional 120 students per day as a result of adding an additional grab and go station during their second chance breakfast this school year. Food service staff are able to get over 300 students through the line in a 5-minute passing period at Santa Fe Trail Middle School. Some schools have up to 5 kiosks in locations around the school to meet the tremendous demand among students!

Due to excellent resource management at **Arkansas City, USD 470**, the district's food service account was in excess of the 3-month operating balance allowed by USDA. As a result, the district decided to offer universal free breakfast for all of its students as part of its required spend down plan. During the first week of implementation, the district saw a 22% increase in breakfast participation. The district decided they wanted to offer universal free breakfast because of the correlation between hunger and student achievement, behavior, attendance and overall health. By offering breakfast free to all students, the district feels they are removing one of the barriers that sometimes prevents students from eating breakfast. Arkansas City offers a traditional breakfast in the cafeteria for elementary students and a traditional and second chance breakfast for its secondary students.

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, School Nutrition Programs, 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.

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 School Nutrition Program Sponsors. Registration is open to all 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 & Julie