



Child Nutrition & Wellness

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August Update

Distributed to the School Nutrition Program Authorized Representatives and
Food Service Directors via Listserv
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2020: See the Possibilities

As we look toward 2020 and **See the Possibilities** for Child Nutrition Programs, all Child Nutrition Program Directors are invited to attend a Director's Retreat from 9:00 am- 3:30 pm at one of the following locations:

- October 4 – Topeka, Auburn Washburn Board Office
- October 11 – Wichita, Wichita Food Production Center
- October 18 – Garden City, Garden City Board Office

Gary Sechrist, a trainer from the Kansas Association of School Boards, will provide training and lead discussion about personnel management and supervision in these five areas:

- Effective Communication
- Conducting Difficult Conversations
- Hiring the Best Candidate
- Supervision/Evaluation
- Building Capacity Within your Department

Child Nutrition & Wellness staff will also present information on Hot Topics and listen to your thoughts and ideas in a "Town Hall" session! Lunch will be provided and there is no registration fee. To register, contact Michelle Irvine at 785-296-2276 or mirvine@ksde.org. Looking forward to seeing you at a Director's Retreat!

Professional Development Opportunities

Verification Training

Please plan to attend one of the verification webinars in September! This 2-hour webinar training will be offered:

- September 4 from 9:00-11:00 am at <https://meet.lync.com/ksde/jladd/GL93D21H>
- September 25 from 2:00-4:00 pm at <https://meet.lync.com/ksde/jladd/TWB2DKHK>

KSDE also plans to release an online verification training in the KSDE Learning Portal in October. Please note, face-to-face classes have been cancelled.

Jump Start for Directors

A two-day training opportunity for new directors will be held in Manhattan at the KSU Alumni Center on October 7 and 8, 2019. For more information, call 785-296-2276. Registration information is available at www.kn-eat.org, School Nutrition Programs, Training.

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 September 26-27 in Garden City. Registration information is available at www.kn-eat.org, School Nutrition Programs, Training.

Food Safety Training

A schedule with Food Safety Basics classes for September, October and November at locations across Kansas is available at www.kn-eat.org, School Nutrition Programs, Training. School nutrition program staff who are not directors may take Food Safety Basics to meet the food safety training required within 6 months of hire and every 5 years thereafter. Once approved food safety training is taken, the Food Safety Training Record must be updated in KN-CLAIM at Applications, Sponsor Summary, Forms Tab, Food Safety Training.

School Nutrition Program Administrative Review Training

A webinar will be held on Thursday, September 19 at 1:30 p.m. to provide information and training for those Sponsors who are scheduled to have an Administrative Review this year (list of Sponsors receiving an Administrative Review this year is posted at www.kn-eat.org, School Nutrition Programs, Administration, Administrative Review) or any Sponsor interested in learning more about the Administrative Reviews process. Join the webinar at <https://meet.lync.com/ksde/jladd/K7W0LY30>.

Sponsors Contracting with a Food Service Management Company

All sponsors contracting with a Food Service Management Company are strongly encouraged to participate in the 2019 FSMC Fall Update on September 18 at 10:00 am. Join the webinar at <https://meet.lync.com/ksde/lhodgson/Z1CSC94L>. The webinar will provide updates for the 2019-20 school year as well as review sponsor responsibilities for monitoring FSMC contracts.

Annual Civil Rights Training

“Front line staff” and their supervisors must have civil rights training annually. “Front line staff” includes employees who interact with program applicants or participants regarding program services and benefits. Read Chapter 5 in Food Service Facts and/or use the Annual “Front-Line Staff” training handout and the Civil Rights Quick Train Tutorial posted at www.kn-eat.org, School Nutrition Programs, Food Service Facts to conduct a training session. Child nutrition professionals can also individually take the online Civil Rights Compliance in Child Nutrition Programs for professional development credit found on the KSDE Learning Portal (<https://learning.ksde.org>). Be sure to keep documentation of civil rights training on file. Training rosters must also be uploaded annually during Program Renewal.

Face-to-Face Professional Development

A wide range of face-to-face, high quality, professional development opportunities are available for Child Nutrition Program personnel at no cost to the Sponsor. Contact Cindy Johnson at cjohnson@ksde.org or call 785-296-2276 to request face-to-face professional development. A list of classes with descriptions is available at www.kn-eat.org, School Nutrition Programs, Training.

Online Professional Development Classes and Tutorials

Over 30 online professional development classes and tutorials 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, School Nutrition Programs, Training. New classes and tutorials include: Determining Eligibility, SY2019-20 Administrative Update, Is This Meal Reimbursable-Lunch?, Is This Meal Reimbursable-Breakfast?, Gluten Free Diets, My Role in Creating a Healthier School Environment, and Growing Healthier Futures in the CACFP.

New USDA Guidance**SP 32-2019 Buy American and the Agriculture Improvement Act of 2018**

This memorandum addresses information in the Agriculture Improvement Act of 2018 regarding the Buy American requirements in the national school meal programs. The Richard B. Russell National School Lunch Act (Section 12(n), 42 USC 1760(n)), requires school food authorities to purchase, to the maximum extent practicable, domestic commodities or products. This provision supports the mission of the Child Nutrition Programs, which is to serve children nutritious meals and support American agriculture.

SP 34-2019 Crediting Coconut, Hominy, Corn Masa, and Masa Harina in the Child Nutrition Programs

This memorandum rescinds and replaces *CACFP 09-2019 Crediting Coconut, Hominy, Corn Masa, and Corn Flour in the Child Nutrition Programs*. This updated memorandum provides guidance on crediting coconut (including dried coconut), hominy, corn masa, and masa harina and clarifies how to identify popular products made from corn that can credit towards the grain requirements in the Child Nutrition Programs (CNPs). Prior to April 17, 2019, when the previous memorandum was published, coconut and hominy did not meet the requirement for any component in the meal patterns but could be served as an “extra” food. Based on stakeholder feedback, and to meet the growing and diverse cultural needs of our Program participants, the Food and Nutrition Service (FNS) has updated food-crediting guidance to allow coconut and hominy to credit in the CNPs. Additionally, in this memorandum, FNS is updating and clarifying our crediting guidance for corn masa, masa harina, corn flour, and cornmeal. These ingredients must be whole or enriched (or show enrichment ingredients) before the ingredient to be creditable. The must say “whole” to be whole grain. If it just says “corn”, “cornmeal”, “corn flour”, “corn masa they are not creditable. Join the USDA webinar on Crediting Updates for Child Nutrition Programs: Be in the Know! On Wednesday, September 4 at 1 pm to learn more. Register for the webinar at <https://usda-fns.webex.com/usda-fns/onstage/g.php?MTID=e827e9068cc7f91eeb767397512c67501>.

Now Available! The Exhibit A Grains Tool on the Food Buying Guide for Child Nutrition Programs (FBG) Mobile App

On August 12, 2019, FNS released the Exhibit A Grains Tool as a new feature on the FBG Mobile App on both Apple and Google app stores! The Exhibit A Grains Tool was first released on the FBG Interactive Web-Based Tool to allow users to search their grain product (as listed on Exhibit A) and enter in the serving size as listed on the product label. The tool then determines:

- the ounce equivalent (oz. eq) grains or grains/bread serving(s) for the grain product
- the amount of the grain product to serve to obtain a specific meal pattern contribution.

The FBG Mobile App is currently available on the Apple App Store and the Google Play Store (<https://www.fns.usda.gov/tn/food-buying-guide-mobile-app>). Check to ensure you have the most current version of the app on your mobile devices!

The Office of Policy Support (OPS) and the Child Nutrition Division has published the *Child Nutrition Reporting Burden Analysis Study*

The *Evaluation of the School Meal Data Collection Process Study* describes and evaluates the methodologies and processes used by schools, school food authorities (SFAs), and State agencies to collect and report data on three Food and Nutrition Service (FNS) forms used for the Federal school meal programs: the *Report of School Program Operations* (FNS-10), the *SFA Verification Collection Report* (FNS-742), and the *State Agency Direct Certification Rate Data Element Report* (FNS-834). In addition to describing the processes, the study identifies potential sources of error when completing the three forms and provides useful practices and recommendations for improving data collection processes. The final report publication on the [FNS website](https://www.fns.usda.gov/nslp/evaluation-school-meal-data-collection-process) is located here: <https://www.fns.usda.gov/nslp/evaluation-school-meal-data-collection-process>.

At-Risk Afterschool Meals

Help students make the grade this school year by serving At-Risk Afterschool Meals to school-aged children in lower income areas. Ensuring children have access to nutritious meal and snacks when school is not in session is more important than ever for students to achieve, both in and outside of the classroom. Qualified sites providing educational or enrichment activities after the end of the school day, on weekends, or on holidays during the school year can receive reimbursement at the free rate for all meals/snacks that are served. Interested in learning more? Contact Jill Ladd at jladd@ksde.org, Laura Hodgson at lhodgson@ksde.org, or call 785-296-2276.

Single Audit Compliance Supplement

OMB has released the 2019 OMB Compliance Supplement. It is effective for single audits of fiscal years beginning after June 30, 2019. Access the 2019 OMB Compliance Supplement at www.kn-eat.org, Key Links. Note: The 2019 Supplement is a single stand-alone document this year.

Reminder of Professional Standards Food Safety Training Requirement for Directors

School food service directors are required by the Professional Standards Rule to complete eight hours of approved food safety professional development every 5 years. New school food service directors are required by the Professional Standards Rule to complete eight hours of approved food safety professional development not more than 5 years prior to or within 30 days of the director's start date.

Review the HACCP Food Safety System and Revise the Plan

An important part of a Hazard Analysis Critical Control Point (HACCP) food safety system is to review and revise the HACCP Food Safety Plan at least annually or as changes occur. The beginning of the school year is a great time to reflect on program practices and to ensure staff members are following the food safe practices identified in the site's HACCP Plan. It is essential that the written HACCP plan accurately reflect what is being done in the kitchens. The "Worksheet to Review and Revise the HACCP Food Safety Plan," available at www.kn-eat.org, Food Safety, HACCP Guidance and Resources, HACCP Resources, is an effective evaluation tool to use for this review.

Food Safety Tip of the Month

Did you know that September is National Food Safety Month? It is a great time to emphasize the importance of food safety in the nutrition program environment and in the broader school community. Food safety is an ongoing science and new information does become available from time to time. Each year KSDE develops a 'HACCP Help' newsletter to provide important updates and answers to common questions. The newsletters are a practical tool to use to keep team members informed of critical food safety information. The 2019 edition of HACCP Help, along with past editions are posted at www.kn-eat.org, Food Safety, HACCP Guidance & Resources, HACCP Resources, HACCP Help Newsletters.

The Partnership for Food Safety Education also offers health and food safety educators a bounty of outreach tools at <http://www.fightbac.org/food-safety-education/food-safety-education-month/>

National School Lunch Week – October 14-18

The #NSLW19 theme is "School Lunch: What's on Your Playlist?" which spotlights the wide variety of flavors, dishes, delivery options and tastes that can be customized in today's school lunch. Get started planning your hit celebration today with the help of SNA's [helpful resources](#) to promote your program.

Kick Off a Healthy School Year with Team Nutrition

Team Nutrition Grant Opportunity

Last call for applications for Power Panther Pals health education curriculum, sub-grant funding for the SY2019-2020. Kansas Team Nutrition is actively working to promote health education programs supporting school wellness policy goals and is currently accepting applications through **September 16**. The application is available now at www.kansasteamnutrition.org. For questions or additional information, contact Karen Seymour at kseymour@ksde.org or call (785) 296-2276.

Team Nutrition Back to School Resources

It's back to school season! Team Nutrition is happy to join the excitement of schools, teachers, school nutrition professionals, students, and families to start a new academic year. [Download free Team Nutrition materials](#) for your resource table at school, school walls or for parents on back to school night.

School Meals Memos and Guidance Materials

Visit the pages below for recent updates to school meal program guidance and flexibilities:

- [Updated School Lunch and Breakfast Meal Patterns Chart](#)
- [Summary of Flexibilities for Milk, Whole Grains, and Sodium](#)
- [Crediting Updates: Memos and Recorded Webinars](#)
- [Professional Standards Hiring Flexibilities](#)

Smart Snack Standards Updates

Restocking Smart Snacks? Check out Team Nutrition's [A Guide to Smart Snacks in School](#) for School Year 2019–2020. This updated guide provides tips on how to select foods for school vending machines, fundraisers, and snack bars that meet Smart Snacks standards. [View online](#) or [order in print](#).

Team Nutrition's Healthy Meals Resource System Has Moved!

Team Nutrition's Healthy Meals Resource System (HMRS) has moved to the Institute of Child Nutrition (ICN) and is now part of the ICN's new Child Nutrition Sharing Site! You can now access current resources at <https://theicn.org/cnss>.

Serving School Meals to Preschoolers

Serving School Meals to Preschoolers, meal pattern training worksheet resource is available for SY19-20 online in English and Spanish at <https://www.fns.usda.gov/tn/serving-school-meals-preschoolers>.

Farm to Plate

Mountain Plains Crunch Off – Wednesday, October 16

Kansas State Department of Education, Child Nutrition & Wellness is joining schools, preschools, nonprofits and local food enthusiasts in celebrating Farm to Plate Month by competing in a nine-State Crunch Off competition! Kansas is competing against other states in the Mountain Plains region, which consists of Colorado, Missouri, Montana, Nebraska, North Dakota, South Dakota, Utah and Wyoming. The state that has the most crunches into local apples or produce per capita will be crowned the Mountain Plains Region Crunch Champion. Join us on Wednesday, October 16 by crunching on a fresh apple. Register your team to participate in the Crunch Off at <https://www.surveymonkey.com/r/K8GHSSN>. Each group that registers will get a link to a toolkit with books, recipes, and outreach ideas. This Crunch event encourages healthy eating, supports local agriculture and helps students and community members gain a deeper understanding of the food system. Help Kansas win the Crunch crown by joining our Crunch event!

Local Food in Schools is featured in the Food Buzz section of [Kansas Farm Food Connection](#). The story is live on their website. Thank you to contributions from D0426, Pike Valley Schools and 4-B Farms, Grinnell.

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 Child Nutrition Program 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>.

Farm to School Census – Coming Soon!

The U.S. Department of Agriculture Food and Nutrition Service (USDA/FNS) is gearing up for the 2019 Farm to School Census (2019 Census)! FNS has contracted with Abt Associates Inc. to conduct the Census with all public, charter, and private school food authorities (SFAs) that participate in the National School Lunch Program (NSLP) nationwide. We request your full support and participation to ensure that the Census data is representative of all Kansas Sponsors.

It is important that **all** Sponsors participate, regardless of their participation in farm to school activities. Whether you purchase one carrot or a whole salad bar of produce from local farmers and ranchers, we want to hear from you! Only one Census has to be completed for each Sponsor. Additional information about the study is described in this [Frequently Asked Questions \(FAQ\) document](#). In the second week of September, Abt will e-mail a link to the Census and instructions to all Sponsors. When completing the Census, you will provide information related to local sourcing and farm to school activities for school year 2018 - 2019.

Team Up for Local Foods Recipe Challenge

"Wanted, healthy recipes that use local foods!" Schools are encouraged to participate in the Team Up for Local Foods Recipe Challenge by building teams, which must include students, a Family and Consumer Science educator, a school nutrition professional and a local producer. Teams are challenged to develop student friendly recipes that use local foods, comply with meal planning requirements, and taste good. Teams must commit to the challenge by October 14, 2019, develop recipes, and submit recipes by December 31, 2019. Incentives include training grants, personalized school banners, student chef jackets, and featuring of winning recipes in a recipe book. Contact Barb Depew at bdepew@ksde.org if interested in taking the challenge!

90% of Districts to Exceed School Meal Whole Grain Mandates

Whole grains will remain a staple on school lunch trays across the country this fall, according to SNA's recent survey of school meal programs nationwide. The *2019 School Nutrition Trends Report*, released earlier this week, also revealed that popular restaurant trends — from made-to-order entrees and ethnic cuisine to clean label options — are the norm in cafeterias as school nutrition professionals work to boost lunch participation. [SNA's press release](#) summarizes key results, which include findings on unpaid student meal debt.

Nominations Now Being Accepted for Kansas Health Champion Awards

The Governor's Council on Fitness is now accepting nominations for its annual Kansas Health Champion Awards. Awards are given to individuals and organizations that make an exceptional effort to model, encourage and promote health and fitness in Kansas. The deadline for nominations is September 30. Award recipients will be recognized at the Community Health Promotion Summit on January 30 in Wichita. For more information and to submit a nomination, go to getactivekansas.org and click on the [nomination form link](#).

Kansans CAN 2018-2019 Best Practice Awards

Seven Kansas school districts were honored Tuesday, August 13, for outstanding practices in Child Nutrition and Wellness programs that help support the Kansans Can vision. The Kansans Can 2018-2019 Best Practice Awards were presented during the Kansas State Board of Education meeting in Topeka. This is the third year for the awards. The Kansans Can vision, which was established by the State Board of Education in 2015, is "Kansas leads the world in the success of each student." The recipients and the award they received are:

- **Manhattan-Ogden Unified School District 383:** *Kansans Can Provide Outstanding Customer Service*
Using Facebook improved Manhattan-Ogden's nutrition communications when staff began Friendly Face Fridays, and used the platform for family communication. Nutrislice software provides nutrition labels for menu items to families, which is especially beneficial for children with food allergies.
- **Prairie Hills USD 113:** *Kansans Can Increase Participation*
Prairie Hills USD 113 received funding from the Innovative Breakfast Delivery Grant for second chance breakfast at three district buildings. Sabetha Middle School average daily participation increased 190%. Sabetha High participation increased 100% and Axtell Public School participation increased 69%.

- **Olathe USD 233:** *Kansans Can Increase Participation and Kansans Can Serve It Safe*
Olathe rolled out alternative breakfast delivery models for all levels of students. Elementary students have access to breakfast in the classroom and secondary students have second chance breakfast. Olathe hosts a day-long conference on food preparation and safety that brings together 300 food service staff to participate in 28 classes offered to meet professional development requirements. When all the food service staff completes necessary trainings in one day, it saves the district money and resources.
- **Wichita Public Schools USD 259:** *Kansans Can Increase Participation*
Average daily participation for breakfast rose 36% across 18 schools that implemented an alternative breakfast delivery model, meaning an additional 1,500 meals served to students daily. The district reports tardiness decreased 24% in the 18 schools as a result of the breakfast models.
- **Garden City USD 457:** *Kansans Can Increase Participation*
The Food Service staff at Garden City aimed to expand breakfast options to boost participation and succeeded. The first week of grab-and-go at Horace Good Middle School increased participation by 68%. Second chance breakfast increased participation by 31% and 50% at two other schools.
- **Dodge City Public Schools USD 443:** *Kansans Can Serve It Safe*
Food safety is a high priority in the USD 443 cafeteria, and the staff is well-trained in safety procedures. New hires take the Food Safety Basics class within the first month, then take the Food Safety and Sanitation class within the first year. The Food Safety and Sanitation class is renewed every three years.
- **Haven USD 312:** *Kansans Can Implement Innovative Meal Pattern Strategies and Kansans Can Celebrate Nutrition and Wellness Special Events*
Students at Haven High School asked for more lunch choices and the nutrition service staff delivered. Using Google, students make an “online order” to choose between four options daily. The cooks use the results of the orders to create the right amount of food decreasing food waste. Haven also hosted the second annual Family Farm Fun Food Fitness Day which brought local farmers and the community together. The event featured carnival games and a free farmers market for families to pick fresh produce and healthy snacks. Local 4-H Club participants also set up at the event to display projects.

As always, if you have questions or we can help in any way, please call your area Child Nutrition Consultant or the Topeka office.

Cheryl, Julie and Jill