



Child Nutrition & Wellness

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

2019 Agriculture Appropriations Bill

This bill fully funded Child Nutrition Programs for FY2019. It made \$30 million available to provide grants to purchase the equipment needed to serve healthier meals, improve food safety and to help support the establishment, maintenance, or expansion of the school breakfast program, contains \$20 million for commodity support for the School Breakfast Program and \$10 million in funding for the USDA Farm to School Grant Program, which doubles current available funding. At a time when funding is hard to come by, the inclusion of our critical school nutrition programs is a recognition by Congress of the important role our programs play in the lives of hungry children. Watch future Monthly Updates for additional information about provisions of the Appropriations Bill and the 2018 Farm Bill as information and guidance becomes available from USDA.

Paid Lunch Equity (PLE Tool) Update

Section 760 of H.J.Res.31- Consolidated Appropriations Act, 2019: *For school year 2019-2020, only a school food authority that had a negative balance in the nonprofit school food service account as of December 31, 2018, shall be required to establish a price for paid lunches in accordance with Section 12(p) of the Richard B. Russell National School Lunch Act, 42 U.S.C. 1760(p).*

Our information is incomplete at this point, but it seems not all Sponsors will be required to complete the PLE tool this year and that there will not be a requirement for waivers from increasing paid meal price due to strong financial standing. As soon as KSDE receives guidance or any information from USDA about Paid Lunch Equity, an email will be distributed via the listserv.

USDA Guidance

Hiring Flexibility under Professional Standards – Final Rule

This final rule adds four flexibilities to the hiring standards for new school nutrition program directors in small local educational agencies (LEAs) and new State directors of school nutrition programs under the Professional Standards regulations for the National School Lunch Program and School Breakfast Program. First, to address hiring challenges faced by small LEAs, which are those with 2,499 or fewer students, this rule requires relevant food service experience rather than school nutrition program experience for new school nutrition program directors. Second, it provides State agencies with discretion to consider documented volunteer or unpaid work as relevant experience for new school nutrition program directors in LEAs with 2,499 or fewer students. Third, it gives State agencies discretion to accept less than the required years of food service experience when an applicant for a new director position in an LEA with fewer than 500 students has the minimum required education. Lastly, this rule adds flexibility to the hiring standards for State directors of school nutrition programs by allowing State agencies to consider applicants with either a bachelor's or advanced degree in specified fields. 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.

SP 12-2019: Flexibility for the Administrative Review Cycle Requirement

This memo provides guidance to State agencies who have determined that the 3-year review cycle hinders effective allocation of State agency resources and negatively impacts program management. USDA will allow State agencies to request waivers of the 3-year review requirement and extend the review cycle.

The memo also noted that FNS “strongly encourages” State agencies to coordinate internally when they administer multiple programs to identify opportunities to streamline the review and participation requirements for Child Nutrition Programs. Specifically, FNS encourages states to allow SFAs to align CNP administrative activities and perform different monitoring activities concurrently, such as administering procurement reviews and administrative reviews on the same cycle.

Start Your Engines with School Breakfast

National School Breakfast Week is fast approaching! How will you be celebrating next week, March 4-8? The School Nutrition Association has a toolkit that can help as you plan to celebrate how eating a nutritious breakfast helps students **fuel up for success** in the classroom and beyond! To access the toolkit and other resources visit the [SNA website](#). Looking to jumpstart your breakfast menus? Check out the [Alliance for a Healthier Generation](#) for cycle menus that provide ideas for second chance and grab and go breakfast (hot and cold items), breakfast in the classroom as well as traditional breakfast in the cafeteria. Share pictures from your School Breakfast Week Celebrations with KSDE by emailing Jill Ladd at jladd@ksde.org.

Action for Healthy Kids – School Breakfast for Healthy Kids-Start Up Grant

Action for Healthy Kids has released its *School Breakfast for Healthy Kids* grant for the 2019-2020 school year. These grants are for schools and districts to implement new alternative breakfast initiatives. Schools will be awarded \$2,000 or \$3,000 based on project, ability to offer breakfast at no charge and impact of grant. Funded schools will also receive expertise and people power to help implement a successful project that leads to sustainable change. In order to apply schools must have at least 40% of students qualify for free and reduced price meals. Applications for funding are due April 5, 2019. Copy and paste this link into your browser to access the information: <http://www.actionforhealthykids.org/tools-for-schools>.

Breakfast After the Bell: The Basics Webinar

Join KSDE for an Innovative Breakfast Delivery Webinar on Thursday, March 28 at 2:00 p.m. This webinar will explore breakfast after the bell models such as Breakfast in the Classroom, Grab and Go Breakfast and Second Chance Breakfast. Participants will also hear from Innovative Breakfast Grantees from across the state who have seen participation numbers soar since implementing an innovative breakfast delivery model. Grantees will be available to answer your questions about offering breakfast via an alternative model. Also, learn about funding opportunities for the 2019-20 school year that could assist your school or district in reaching more students with breakfast. Join the webinar at <https://meet.lync.com/ksde/jladd/YTCRWV1Z>.

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 the certain criteria and receive an annual waiver from the Kansas State Department of Education. Waiver Request forms for SY2019-2020 can be requested by contacting Arleen Anderson at aanderson@ksde.org or 785-296-2276 and are due by April 19.

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=fU3WeDhivJw>.

Navigating the Food Buying Guide (FBG) Calculator Webinar

Team Nutrition is excited to demonstrate the FBG Calculator, which is a new feature included with the Food Buying Guide for Child Nutrition Programs Interactive Web-Based Tool. The FBG Calculator is designed to create a shopping list to assist Child Nutrition program operators when ordering food for their programs. Team Nutrition will provide in-depth practice for using the calculator as well as highlighting the newly released training video. Participants will also get to experience the newly released FBG Calculator on the Mobile App. Program operators will be able to create and use their shopping list on-the-go. **You do not want to miss this webinar on March 20 at 1 pm CST.** [Register today!](#)

Summer Food Service Program 2019

The Summer Food Service Program (SFSP) is designed to fill that nutrition gap and make sure children can get the nutritious meals they need. Many 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 Kelly Chanay at 785-296-2276 about expansion and new programs as soon as possible. Program Renewal documents will be available after March 15 at www.kn-eat.org, Summer Food Service Program, Administration, Program Renewal. Returning sponsor applications are due May 1. The 2019 SFSP training schedule is available at www.kn-eat.org, SFSP, Training.

2019 Summer Food Service Program (SFSP) Blast Off Webinars

CNW is excited to announce a series of one-hour SFSP webinars for 2019! Plan now to participate in these webinars at the links provided below:

- March 19, 2:00 pm: Kick-Off Webinar: Program Renewal Updates and SFSP Resources, <https://meet.lync.com/ksde/kchanay/NHTVD047>
- March 26, 2:00 pm: SFSP Best Practices Webinar: Building Partnerships & Financial Management, <https://meet.lync.com/ksde/kchanay/7KB723Z5>
- April 11, 2:00 pm: SFSP Best Practices Webinar: Programming & Record Keeping, <https://meet.lync.com/ksde/kchanay/3DWY6TY9>
- April 23, 2:00 pm: Incorporating Local Foods in the SFSP & Meal Pattern Requirements, <https://meet.lync.com/ksde/kchanay/SRZ1F8MC>
- May 9, 2:00 pm: What to Expect When You are Inspected – Webinar presented by Kansas Department of Agriculture and Child Nutrition & Wellness, <https://meet.lync.com/ksde/kchanay/G9D89F8Z>

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, Summer Food Service Program, Locate a Site Near You, home with students or post the link on the school website. Households can **text “Summer Meals” to 97779** to find Summer meal sites once the USDA site finder is ready for this summer. Both of these options will assist families in finding a location to receive free meals as needed.

Fueling Young Readers: Afterschool Meals at Libraries Webinar, March 14

Libraries provide a safe and enriching space for many students after the school day ends, which makes them a good fit to offer afterschool meals. This Share Our Strength webinar will feature two sponsors that have found a way to turn libraries into afterschool meals sites as well as a library that serves meals year-round. Register to join the webinar on Thursday, March 14 from 3:00-4:00 pm CST at this link: <http://bestpractices.nokidhungry.org/webinars/fueling-young-readers-afterschool-meals-libraries>.

Scheduling Body Venture for SY2019-2020

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 must be received by April 12. Go to www.bodyventure.org, Schedules to print the request form.

Farm to Plate

Engage students in local foods to "Start their Engines" with National School Breakfast Week, March 4-8, 2019. Here are some suggestions: 1) milk is local - consider a contest to guess how many cartons of milk will be served during your SBW event, 2) feature a 'scratch made' grain menu item from local flour, 3) introduce a new local menu item and allow students to name the recipe, or 4) invite a farmer to visit your cafeteria at breakfast to offer taste tests or help serve the meal.

Kansas Farm Fresh Fridays

Celebrate Kansas farmers and local foods by participating in an initiative to unify the success of our farms, children and schools in SY2019-20. Watch for sign up information in the March Monthly Update.

Virtual Dairy Farm Tour

The Midwest Dairy Council is sponsoring a Virtual Dairy Farm Tour on March 29, 2019. This virtual field trip offers an experience to see and learn what a dairy farm was like. Students will be able to ask the owners questions and learn about milk and dairy and the cows that make it. If you are interested in joining the 2019 Virtual Dairy Farm Tour; contact Robyn Stuewe, Program Manager, at rstuewe@midwestdairy.com.

Food Safety Tip of the Month

Did you know...The Center for Food Safety in Child Nutrition Programs has videos, downloadable posters, and links to food safety educational materials at www.cnsafefood.k-state.edu/resources/

Training Needs Assessment – Final Chance to Provide Input

Kansas State Department of Education (KSDE) works to develop training that is most needed at times when it is convenient for people to participate. KSDE would like your input on training that works for you. Link to the KSDE Training Needs Assessment www.surveymonkey.com/r/SPY8P8X to take a short survey (less than 5 minutes) by March 8.

Kansas Professional Development System

Professional development is a priority for the Child Nutrition & Wellness team and is offered in multiple ways to ensure that child nutrition program personnel are kept informed and have the tools and information they need to do their jobs correctly. Sponsors are encouraged to participate in professional development established and supported by Child Nutrition & Wellness, through face-to-face classes and workshops or online classes and tutorials.

Call 785-296-2276 to request **Face-to-Face Professional Development** at your location or for a SNA-KS chapter/regional meeting. A list of classes with descriptions is available at www.kn-eat.org, School Nutrition Programs, Training. KSDE will secure the cadre instructor, pay the instructor expenses and stipend, provide materials for the instructor and participants, provide a list of supplies for the Sponsor to obtain as needed, offer online registration capability, and print and send certificates for participants.

Professional Development Opportunities

The Frequent Food Safety Violations Webinar presented in January was recorded and is available for viewing through YouTube. This popular webinar covered frequent food safety violations through a question and answer format. The webinar also identified resources that support a culture of food safety in the program environment. Use the recording to provide one hour of professional development to program staff. View at <https://www.youtube.com/watch?v=fU3WeDhivJw>.

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:

- March 12-13 in Salina
- June 4-5 in Topeka and Emporia
- July 30-31 in Liberal (class is full)

Child Nutrition Management Academy (CNMA) 2019

Save the dates for all staff to attend CNMA 2019! This professional development program is designed specifically for directors, managers and supervisors of Child Nutrition Programs. A track of culinary classes and a track of staff development classes will be offered concurrent with management level classes. Watch for the posting of the classes in March. Classes will be held at

- July 8-11 in Hays and Topeka
- July 22-26 in Chanute and Nickerson

Food Safety Training

A Food Safety Basics class schedule for March and April 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 in KN-CLAIM must be updated.

Food Safety Basics may also be taken online in the KSDE Training Portal. An individual username and password is required for access to the personalized account in the KSDE Training Portal. The online system recognizes one user per account and prints out a certificate of class completion for only that user once the class is completed. Since food safety training is **required** to be tracked by individual completion in Kansas, each person needs to have their own certificate of completion for either an approved on-line food safety class or an approved face-to-face food safety training.

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 **Meal Modifications** professional development class is now available on the KSDE Training Portal. Meal Modifications training will help sponsors learn why meal modifications are important, when meal modifications need to be made, how to make meal modifications, and when/what documentation is needed.

SNA-KS Spring Conference

Register to attend the SNA-KS Spring Conference that will be held March 29-31 at the Double Tree in Overland Park at <http://www.sna-ks.org/>. SNA-KS is offering a hotel reimbursement of \$125 for a two-night stay if 2 SNA members stay in the same room. The complete agenda can be accessed at: <http://events.r20.constantcontact.com/register/event?oeidk=a07eg0av5ds1ce586f2&llr=wwj9s9wab>.

2019 Spring Industry Partner Update

The Child Nutrition and Wellness staff at the Kansas State Department of Education will be hosting the eighth annual Industry Partner Update on Tuesday, April 30 from 9 am-noon at the Center for Academic Achievement, 8200 W. 71st St, Overland Park. Industry partners will be provided with updates to federal Child Nutrition Programs. If you are interested in attending this meeting, please contact Emily Brinkman at embrinkman@ksde.org for more information.

Kansas Nutrition Council Conference

The Kansas Nutrition Council Conference, *Embracing Change for a Better Future*, will be held March 28 in Lawrence. Register at <https://goo.gl/Qs8zAN>.

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.

School Breakfast Success! Schools across Kansas are reaching more students by serving breakfast via an innovative delivery model such as Breakfast in the Classroom, Grab and Go Breakfast and Second Chance Breakfast. Many schools who received an Innovative Breakfast Delivery Grant from Share our Strength and Midwest Dairy Council started offering breakfast via an innovative delivery model at the start of the second semester and are already seeing tremendous success. More students in Kansas are starting their day with a healthy school breakfast. Here are just a few of those successes:

- Garden City **USD 457** is attributing the increase in breakfast participation at its secondary schools due to offering breakfast via innovative breakfast delivery models. At Horace Good Middle School the school is offering a Grab and Go Breakfast After the Bell. After the first bell, teachers allow students to come to the cafeteria to get a “To-Go” breakfast that they take back to their classroom to enjoy. As a result, an additional 235 students are eating breakfast each day! Garden City High School and Charles Stone Intermediate Center are offering a second chance breakfast for students that has also seen lots of success in increasing breakfast participation!
- Bonner Springs High School **USD 204** saw a 43% increase in participation at breakfast in November. They are serving an additional 220 students per day by offering a second chance breakfast in their common area and hallway between first and second period!
- Liberal **USD 480** started offering a second chance breakfast just before winter break at both of their middle schools! Staff and students have really embraced the opportunity for students to grab a breakfast between first and second period. Seymour Rogers Middle School is serving on average 320 breakfast meals per day, up from 83 per day prior to implementing the second chance breakfast. Eisenhower Middle School is reaching approximately 275 students per day up from 125 before second chance breakfast.
- Sabetha Middle School in **USD 113** Prairie Hills started a second chance breakfast at the beginning of February using two mobile carts and has already seen a 150% increase in participation in the first month of service! They have many students joining them for breakfast that have never eaten breakfast at school before and many were skipping breakfast entirely. They have seen a 62% increase in free breakfast meals served and a 36% increase in reduced breakfast meals served as a result of offering a grab and go breakfast option between first and second period.
- Seaman Middle School **USD 345** credits a team of breakfast champions that includes food service staff, teachers and administration in the success they have seen in increasing the number of students eating breakfast each morning at school! The school is reaching 120 more students per day as a result of offering a second chance breakfast option beginning in February of 2018. Food service director Kaye Kabus states that the school has been able to make it work with no additional food service labor time and it takes just a few minutes during the school passing period to serve the students.

USD 444, Little River, Windom Elementary is a small, rural, elementary school growing BIG opportunities for students! For the past two school years, Audrey Farmer, 2nd Grade teacher, reports- ‘We have been enjoying a fully operational greenhouse to use for curriculum integration, experiments, and other hands-on learning experiences. Years of grant writing and collecting private donations finally allowed this dream to become a reality for us! Our students learn skills in customer relations, money handling, entrepreneurship, planting, harvesting, and so much more! The benefits of utilizing the greenhouse have far exceeded our expectations. An increase in student motivation, decreased stress levels, better communication skills and attitudes are just a few of the things we have noticed! We are currently in the process of extending this opportunity outside. An outdoor classroom with raised beds for cool weather crops is in the works and we couldn't be more excited! Our students have already tried their hand at raising spinach, lettuce, and kale! We have enjoyed their harvests at lunch several times now and look forward to even more in the future! Our fruit and vegetable scraps are saved and added to a compost pile each day during lunch. We combine those with our recycled paper and create a nutrient rich compost to plant these future crops in!’

USD 426, Pike Valley, offers local food products in their school menus with the help of the FFA program and Pike Valley Foundation. A recent feature on KSNTV <https://www.ksnt.com/news/local-news/community-members-helping-improve-school-s-lunches/1755265660> included interviews of the Ag Teacher, Pike Valley Foundation President and students who have helped this program grow. The Panther Producers program was initiated to structure the donation process for producers and community members who wish to donate beef, pork and produce to the school district. The Agriculture Education greenhouse grows produce used in school meals and they raise chickens that provide eggs used in meals. Students appreciate fresh, minimally processed products and can taste the difference. They also like knowing where their food comes from. Pike Valley FFA is developing an educational component to the program that will add an interesting and informative view. The program is innovative and intuitive to student needs. The district looks forward to continuing the program for years to come.

Recognize National Nutrition Month in March with Team Nutrition Resources and Ideas

- Use these fun [new message graphics](#) to promote healthy choices in the lunchroom.
- Get kids cooking! Our [Team Nutrition Cooks! Activity Guide and Family Handouts](#) are now available [in print](#).
- Discover New Nutrition Tools! The Food Buying Guide Calculator, previously hosted by Institute of Child Nutrition, is now part of the [Food Buying Guide Interactive Web-Based Tool](#). Log in as a registered user or a guest user and create your shopping list for your School Breakfast and School Lunch Programs today!
- Sign up for Team Nutrition [free March webinars!](#)
- Download the new [Serving School Meals to Preschoolers training tool](#) (in English and Spanish).

Kansas Child Nutrition Professionals.....Start Your Engines!

The School Breakfast Program is a great way to start a successful day. Research shows that schools who offer breakfast via an innovative breakfast delivery model see less chronic absenteeism, tardiness and absenteeism as well as improved test scores, concentration, comprehension and cognitive function which impacts student graduation rates. The Kansas School Breakfast Leadership Team set a goal to increase school breakfast participation by 5% which translates into 6,000 more students starting the day with a nutritious school breakfast and being ready to learn! What can YOU do to increase access to breakfast at your school? What are you waiting for....start your engine!

As always, if you have questions or need technical assistance, please contact your area Child Nutrition Consultant or the Topeka office!

Cheryl, Kelly and Julie