



## Child Nutrition & Wellness

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### March Update

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

**March 28, 2019**

### Important! Community Eligibility Provision Notification Reporting Required

Using **April 1** data, **ALL SPONSORS** except RCCIs are required to:

- Go to [www.kn-eat.org](http://www.kn-eat.org), KN-CLAIM, SNP, Program Year 2019, Forms, Community Eligibility Provision Notification to enter the required data.
- Enter the total number of students Directly Certified for the entire Sponsor (include Food Assistance, Temporary Assistance for Needy Families, and Foster from the Direct Certification list, as well as students certified as Migrant, Homeless, Runaway, Head Start or Even Start, and Non-applicants approved by local officials.)
- Enter the number enrolled with access to school meals for the entire Sponsor. Do not include virtual students or students that attend a half day without access to a meal.
- After entering the Sponsor information, click "Save" to calculate and display the percentage of Identified Students. The appropriate checkbox will indicate if the Sponsor is eligible or potentially eligible to participate.
- Next, enter each site's number of Directly Certified and enrollment with access to school meals by clicking on the edit pencil next to each site's name.
- Click the blue save icon to calculate, display the percentage of Identified Students and SAVE the site information. The appropriate checkboxes will indicate the eligibility status for each site.
- Data must be entered by **April 15** so that a list of Sponsors and Sites eligible to participate can be provided to USDA.
- Sponsors with at least one site eligible to elect participation in the Community Eligibility Provision will be notified and provided detailed information.

### USDA Guidance

#### 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.

#### SP16-2019: School Breakfast Program: Substitution of Vegetables for Fruit

Effective immediately, Sponsors participating in the School Breakfast Program may credit any vegetable offered, including potatoes and other starchy vegetables, in place of fruit without including vegetables from other subgroups in the weekly menus. This flexibility is based on Section 768 of the Consolidated Appropriations Act, 2019 (P.L. 116-6) (the Appropriations Act), enacted on February 15, 2019, and **effective through September 30, 2019**. This provision provides additional flexibility in planning breakfast menus but does not require Sponsors to make any menu changes.

### **Update of Food Crediting in the Child Nutrition Programs**

We are still waiting for USDA guidance regarding crediting for Coconut, Hominy, Popcorn, Surimi Seafood, Tempeh, and Vegetable Noodles & Shelf-Stable, Dried and Semi-Dried Meat, Poultry, and Seafood Products. However, for several products (such as dried meat sticks) that do not have a standard of identity, USDA won't be able to provide crediting information or add these items to the Food Buying Guide. A Product Formulation Statement or CN label must be requested.

### **Child Nutrition Programs Income Eligibility Guidelines**

The Child Nutrition Programs Income Eligibility Guidelines are used in determining eligibility for free and reduced price meals and free milk. The Federal Register Notice announcing the guidelines for the period from July 1, 2019 through June 30, 2020 was published on March 20, 2019:

<https://www.federalregister.gov/documents/2019/03/20/2019-05183/child-nutrition-programs-income-eligibility-guidelines>.

### **50% Whole Grains Q & As for Menu Planning SY2019-2020**

**Question:** With WGR flexibility moving back to “at least ½ of grains offered must be WGR” can Sponsors have *one serving line without any WGR options* if the other serving lines have WGR options, and all options together provide at least ½ WGR grain options?

**Answer:** No, all separate menu serving lines must meet meal pattern requirements, including that at least ½ of grain offerings be WGR. This is also supported by attestation wording in the certification of meal pattern compliance guidance: **Attestation** – SFAs must attest in writing that the documentation submitted for certification is representative of the ongoing meal service within the SFA, and that the minimum required food quantities for **all meal components are available to students in every serving line**. This is also consistent with guidance related to other meal pattern requirements – Meal Pattern Q&A (SP 10-2012(v.9)): **29. If a school has multiple serving lines with different menu items, must each serving line offer all of the vegetable subgroups weekly?** Yes, this ensures that all students have access to all of the vegetable subgroups throughout the week regardless of the serving line selected. For example, a child who picks the pizza line consistently would have access to all vegetable subgroups throughout the week. Another solution could be to offer a centrally located garden bar or salad bar that all students can access after they pass through the serving lines.

**Question:** For a weekly menu with no choices is it allowable to not serve a WGR item every single day since only half of the grains offered over the week as part of a reimbursable meal must be WGR?

**Answer:** Yes, this may mean that on any one day, the meal component creditable grain may not be WGR – as long as over the week, at least half of the meal component creditable grains are WGR.

### **Innovative Breakfast Delivery Grant Opportunity – Applications due April 26, 2019**

Do you want to ensure more students start their day with breakfast next school year? Schools interested in implementing an innovative breakfast delivery model (breakfast in the classroom, second chance or grab and go breakfast) during the 2019-2020 school year may apply for funding to purchase equipment, materials and supplies to support initiatives that facilitate innovative breakfast delivery.

Applications are available now and are due April 26, 2019. Direct questions to Jill Ladd at [jladd@ksde.org](mailto:jladd@ksde.org).

### **Breakfast After the Bell: The Basics Webinar – Thursday, March 28**

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 Promotion Strategies – New Resource**

Share Our Strength has a new breakfast resource, [School Breakfast Promotion Strategies](#). It highlights a variety of strategies (like contests & challenges, special guests, social media, taste tests and more) to build awareness, generate excitement, and ultimately increase school breakfast participation.

### **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 the following link into your browser to access the information: <http://www.actionforhealthykids.org/tools-for-schools>.

### **School Breakfast Waivers – Requests Due April 19**

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](mailto: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](http://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](http://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](mailto:jhenry@ksde.org).

### **Afterschool Snack Program (ASP)**

Sponsors participating in the ASP must review each site two (2) times per year. The first review must occur during the first four (4) weeks that the site is in operation each school year. Use the Afterschool Snack Program On-Site Monitoring Form for documenting ASP site reviews. The form can be found at [www.kn-eat.org](http://www.kn-eat.org), School Nutrition Programs, Food Service Facts, Chapter 26 Related Forms.

### **Labeling Options for Foods Packaged On-site and Offered for Self-service**

In order to provide full disclosure on packaged items, the Kansas Food Code requires labeling of a packaged product if it is packaged on-site and presented to the customer in a self-service style. If the packaged product is handed to the customer by a nutrition program staff member, the packaged product would **not** need to include labeling information. Nutrition program staff are aware of the customers who have dietary restrictions and can monitor what the customer receives in a packaged product. However, if the package product is made available in a self-serve model or handed to the customer by an individual who is unfamiliar with the customer's dietary needs, then labeling information must be made available.

Labeling products, packaged on site, protects the safety of individuals who must avoid certain food ingredients. The requirement to provide labeling information to the customer in a child nutrition program applies to packaged sack lunches, packaged Grab n' Go Meals, bundled Summer Food Service Program meals, Afterschool Snacks, etc. The term "package" means any product of two or more ingredients or components that has been put into a bottle, can, carton, bag, or secure wrapper, by a food establishment before it is offered for self-service to the customer. Packaged could also refer to a single ingredient item, if the packaging prevents the item from being easily identified. For example, a single ingredient packaged food item, such as an apple wrapped in **clear** plastic wrap, **does not** need a label posting. A single ingredient packaged food item, such as an apple, wrapped in **opaque** foil wrap, **does** need a label posting.

Sites can choose to provide the required labeling information for a packaged product; choose to have a nutrition program staff person serve the packaged item to the customer without labeling; or choose not to package the food item at all. If labeling information must be provided, it must include the common name of the food, list the ingredients in descending order of predominance by weight, declare any use of artificial colors, flavors or chemical processes, and identify major allergens. Required information must be printed in type of sufficient size to be easily read and must be in English.

The Kansas Department of Agriculture has allowed several options for providing the labeling information on packaged items offered for self-service.

- An ingredient label can be put directly on the packaged product.
- A sign, counter card, or posting can be placed by the product.
- The recipe for an item can be posted next to the product.
- An ingredient label from a shipping box can be displayed.
- A sign can be posted, indicating that the ingredient information for the packaged product is available upon request.

### Summer Food Service Program 2019

The Summer Food Service Program (SFSP) is designed to fill the nutrition gap that occurs in summer and make sure children can get the nutritious meals they need. We need more existing sponsors to serve more children – longer programs, more sites as well as new sponsors. 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...and many more. Schools may serve summer meals in one of three ways:

- Continue the **National School Lunch Program into summer** school sessions by adding June to the months that meals will be claimed. Continue the same procedures as during the school year for meal charges and claiming.
- The **Seamless Summer Option** allows schools to continue serving meals into summer at sites qualified with 50% or more of students eligible for reduced price or free school meals. Serving area children in addition to summer school students allows all meals to be served free to all children. The district claims all meals for free reimbursement at the NSLP rates for breakfast and/or lunch. If you are interested, join in on the Third Wednesday Webinar for more information.
- The **Summer Food Service Program** (SFSP) operates under different, although very similar, rules as NSLP. Reimbursement rates include an administrative rate in order to compensate for additional administrative operational responsibilities. Qualified sites serve all meals free of charge to eligible children at participating sites. Now is the time to sign up or renew as a SFSP Sponsor. Go to [www.kn-eat.org](http://www.kn-eat.org), Summer Food Service Program. For questions about the SFSP or the Seamless Summer Option, please contact our office at 785-296-2276 or your area KSDE child nutrition consultant. **SFSP applications are due May 1.** The 2019 SFSP training schedule is available at [www.kn-eat.org](http://www.kn-eat.org), SFSP, Training. **Become a SFSP Sponsor! Help serve more than 1.5 million meals in Kansas this summer!** Call Kelly Chanay at 785-296-2276 for more information.

### 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:

- 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](http://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.

### 365 Days of Meal Service Webinar – April 9

Learning does not end when school lets out and neither does the need for good nutrition. During the school year nearly half of the children in Kansas qualify for reduced price or free meals. Children and families rely on economical nutrition sources provided by schools during the school day. There are ways that your district can support student success by providing access to healthy meals and snacks when school is not in session! Organizations that serve meals during the summer may become sponsors in the USDA Child and Adult Care Food Program (CACFP) At-Risk Afterschool Meals in order to serve meals year-round. At-Risk eligibility is based on the same criteria as Summer Food eligibility. For more information about the SFSP and year round meal service, make plans to join KSDE for the 365 Days of Meal Service webinar on April 9 at 2:00 pm at <https://meet.lync.com/ksde/kchanay/RW2W708N>. Or to find out more about CACFP At-Risk meal opportunities for your community, contact Laura Hodgson at [lhodgson@ksde.org](mailto:lhodgson@ksde.org) or Kelly Chanay at [kchanay@ksde.org](mailto:kchanay@ksde.org).

### 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 schools in SY2019-20. Take the challenge at <https://www.surveymonkey.com/r/DTMMXKR>.

### 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 [ebrinkman@ksde.org](mailto:ebrinkman@ksde.org) for more information.

### Sponsors Renewing Food Service Management Company Contract

All sponsors planning to renew their Food Service Management Company contract are encouraged to participate in the 2020 FSMC Renewal webinar on Tuesday, April 2 at 2:00 PM. Join the webinar at <https://meet.lync.com/ksde/kchanay/HD79FFJS>. The webinar will provide updates for the contract renewal process for school year 2019-2020.

### Purchasing Cooperatives

Are you looking for ways to save money in your Child Nutrition Program? A purchasing cooperative may be the answer. For more information about purchasing cooperatives in Kansas, contact your area Child Nutrition Consultant or the Topeka office.

### Food Buying Guide (FBG) Calculator

The FBG Calculator is a new feature on the FBG Mobile App designed to assist Child Nutrition Program operators in creating a shopping list to streamline food ordering needs for their programs. Currently, the FBG Calculator is included with the Food Buying Guide for Child Nutrition Programs Interactive Web-Based Tool. With this new release on the FBG Mobile App, program operators can now create and use their shopping list on-the-go! 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>).

### The Start Simple MyPlate Campaign

This campaign launched March 4 at <https://www.choosemyplate.gov/start-simple-myplate> and encourages consumers to find simple ways they can improve their daily food choices and increase their awareness of the MyPlate food groups. It also provides simple tips and resources based on the five MyPlate food groups to show consumers they can achieve a healthy lifestyle.

### Fueling My Healthy Life

Informational text articles are NOW available in print as well as for download at <https://www.fns.usda.gov/tn/fueling-my-healthy-life>. This project-based learning and technology, originally released in December 2018, is used to engage 6th graders in nutrition education while meeting educational standards for English and Health. In a Start Smart with Breakfast lesson, students explore why eating breakfast matters, what constitutes a balanced breakfast, and how MyPlate can help them make healthy eating choices.

### 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](http://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](mailto:ebrinkman@ksde.org).

### 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 SY 2019-20 are being accepted and must be received by April 15. The request form is available at [www.bodyventure.org](http://www.bodyventure.org), Schedules.

### Spring Reminders

We will be happy to post free-of-charge advertisements for child nutrition job openings and food service equipment for sale. Email your advertisements to Pam Rosebaugh at [prosebaugh@ksde.org](mailto:prosebaugh@ksde.org).

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

### SNA-KS Spring Conference – This Weekend!

Register to attend the SNA-KS Spring Conference, Back to the Future: Innovation in School Nutrition, being held March 29-31 at the Double Tree in Overland Park at <http://www.sna-ks.org/>. The complete agenda can be accessed at: <http://events.r20.constantcontact.com/register/event?oeidk=a07eg0av5ds1ce586f2&llr=wwj9s9wab>.

### **Food Safety Tip of the Month**

Did you know... it is critical to cool hot potentially hazardous foods quickly? For more information on cooling foods and other food safety concerns, check out the Food Safety for Volunteers and Students resource at [www.kn-eat.org](http://www.kn-eat.org), Food Safety. This training resource provides short modules on food safety for those who volunteer in the operation or who join as a temporary substitute staff member.

### **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 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](http://www.kn-eat.org), School Nutrition Programs, Training.

#### **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](http://www.kn-eat.org), KN-CLAIM, Training or contact Cheri Berggren at (785) 296-2276 or [cberggren@ksde.org](mailto:cberggren@ksde.org). Attend one or both days:

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

#### **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. Full information and registration will be available in April at [www.kn-eat.org](http://www.kn-eat.org). Classes will be held at:

- July 9-11 in Hays and Topeka
- July 23-26 in Chanute and Nickerson

#### **Program Renewal Webinars**

Plan now to attend a SY2019-20 Program Renewal Webinar. The same webinar will be offered at 2 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>

#### **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 after April 15. Remember, the authorized representative or designee is required to complete administrative training annually.

#### **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 will be available after April 15 for these free classes.

## 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](http://www.kn-eat.org), School Nutrition Programs, Recognition.

### No Kid Hungry – Breakfast Hero Contest

**Wichita Public Schools – USD 259** is one of five national winners being recognized by Share Our Strength – No Kid Hungry for its 2019 Breakfast Hero contest. Wichita public schools has started innovative breakfast delivery models at 10 school across the district this school year, resulting in an additional 1,100 additional students eating breakfast each day! The award recognized the following individuals who have been instrumental in implementing innovative breakfast delivery models: Food Service Director David Paul; Secondary School Supervisor Jeff Falkner; and cafeteria managers Travis Folds, (East High School), Leesa Morgan (South High School), Kay Scott (West High School), and Amy Steward (North High School). David's leadership has been instrumental to ensuring more kids are starting their day with breakfast; however, David is quick to credit his team, particularly the beyond the scenes work of Secondary School Supervisor Jeff Falkner, who was charged with the successful implementation of the program. Jeff in turn points to the hard work of the cafeteria managers at the district's four high schools who have increased breakfast participation across the board by offering "second chance" breakfast from carts located conveniently throughout the schools.

No Kid Hungry also recognized four other individuals from Kansas as part of its 2019 School Breakfast Hall of Fame. This year's inductees include educators and administrators from school districts across the country who were nominated by members of their local community for going above and beyond to make school breakfast possible for kids in need. Kansas inductees include:

- Linda Spence, Food Service Director, **USD 363 Holcomb**
- Lesa Diel, Food Service Cashier, **USD 428 Great Bend**
- Mai Thy Jesseph, Food Service, **USD 444 Little River Junior Senior High School**
- Noah Francis, Principal, **USD 101 Erie High School**

Thanks to these breakfast heroes more students across Kansas are getting the breakfast fuel they need every day! Hungry kids can't learn and kids who can't learn can't reach their full potential! Accessing traditional cafeteria breakfast service can be challenging for many kids. Innovative Breakfast Models provide breakfast in a way that is more convenient and accessible to students, resulting in more kids starting the day ready to learn.

**USD 504 Oswego** used "local celebrities" to market the school breakfast program during National School Breakfast Week 2019 celebrations. Superintendent Beisel went to three different school buildings helping to serve breakfast alongside the principal in each building during the week. Having school leadership serve as school breakfast role models to the students helped them to realize the importance of eating a healthy breakfast. USD 504 Oswego also participated in "Lucky Tray Day" and reported BIG success - students looked forward to seeing if they had a sticker on their tray to win a special prize. Oswego's efforts were recently highlighted in Share Our Strength's "What's New Newsletter" that is distributed to over 5,000 people across the country. Subscribe to Share Our Strength's monthly newsletter to stay up-to-date on the latest news at <http://bestpractices.nokidhungry.org/subscribe>.

**Ross Elementary School – USD 501 Topeka** is seeing big gains in breakfast participation this school year! The school started a breakfast in the classroom program in August and as a result they are serving over 180 additional students per day as compared to last school year! A 46% increase in participation!! Topeka public schools is not new to breakfast in the classroom. The district currently has 8 schools that offer breakfast in the classroom. Food Service Director, Nicole Jahnke, states that planning meetings with administration are key to getting school staff on board. Food service personnel came and presented to school staff at Ross Elementary to discuss procedures and walk staff through the process of offering breakfast in the classroom. The school uses wagons to transport breakfast to the classroom and has designated pick up areas to help the process go smoothly!

**USD 383 Manhattan** started a Facebook Page – “USD 383 Child Nutrition Department” this school year as part of a marketing and information plan. The Child Nutrition Department wanted to share some of the great initiatives their department is doing with parents, students and staff. The district also hopes to use the page as a tool to expand summer feeding efforts as well as At-Risk suppers. Director, Stephanie Smith, explains that it was important to their team to share photos from their operation rather than use stock photos so that parents could get a glimpse into what their child is experiencing each school day. In order to get these photos, food service staff are encouraged to send photos of their school’s serving lines and trays and when Stephanie and her Assistant Director, Michelle, are visiting schools they are snapping pictures to use as well. Stephanie says she has been surprised that they haven’t seen trolls or negative attention on the page as well as to see what posts have generated the most “likes and shares”. To date their most popular post was in regards to National Strawberry Day. “Tomorrow is National Strawberry Day so of course we had to add strawberries to the menu for students to enjoy. That’s 544 pounds of strawberries for lunch tomorrow.” The district included a close-up picture of the ripe strawberries as well as a pallet full of strawberries! This post has reached 2,681 people to date! The district has also used the page to promote breakfast in an effort to increase breakfast participation.

### **Shugart Lecture 2019 – Donna Martin**

Donna Martin will present "Turnip the Beet: Our Journey from Farm to School" on Wednesday, April 10, 2019 at 4:00 p.m. in Room 1088 of the new K-State Business Building. Donna is the director of the Burke County school nutrition program in Augusta, Georgia. The school district has 4,500 students in five schools and serves breakfast, lunch, afterschool snacks and supper to its students. Child Nutrition Professionals are welcome to attend.

### **KS MO Farm to School Summit – April 17**

Join Farm to School experts from Missouri and Kansas to learn how to implement farm to school practices in your district or organization. Breakout sessions will be jam packed with information and networking opportunities. A must attend event for anyone interested or already participating in farm to plate activities. The KS MO Farm to School Summit will be held at Kauffman Foundation Conference Center on April 17, 2019 from 9:00am- 4:00pm. Registration is \$30. Set up an account to view details and register at this link - <https://extension2.missouri.edu/events/farm-to-school-summit>.

Looking forward to the many professional development opportunities this spring and summer where together we learn, network and share best practices! What can YOU do to be innovative and embrace school redesign to create a healthier school environment and impact the health and success of each student? If not now...when?

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

**Cheryl, Kelly & Julie**