

Monthly Update

School Nutrition Programs



August 14, 2020

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

As we begin this school year and may face additional uncertainty and challenges, I am confident that Kansas School Nutrition Professionals are well prepared and equipped to meet the needs of Kansas students. Thank you for being nimble and resilient and for all the planning, information gathering, participation in professional development and now all you will do to fuel Kansas kids in SY2020-21!

Town Hall Talk @ 2 on Tuesday

Join Child Nutrition & Wellness for an informal 30-minute to 1-hour Town Hall meeting each Tuesday at 2:00 pm during SY2020-21 to discuss new guidance from USDA, learn best practices for Navigating Change meal service during COVID-19 and ask questions. The first Town Hall Talk @ 2 on Tuesday will be held on August 18 and will continue each Tuesday throughout the school year. Join each week using this link: <https://ksde.zoom.us/j/92455494779?pwd=aWpUUDI3N3hOVGcx01CRWg1NDJ2Zz09>.

Waivers and Extensions

COVID-19: Child Nutrition Response #41: Nationwide Waiver of Onsite Monitoring Requirements in the School Meals Programs – Revised - Extension #2

USDA waives for all State Agencies and School Food Authorities, school meals onsite monitoring requirements included at 7 CFR 210.8, 210.18, 220.8(h) and 210.18(c) through June 30, 2021. KSDE did elect this waiver. This waiver allows **offsite** monitoring by Sponsors using Form 9G in the coming school year.

KSDE 3-year Administrative Review Cycle Waiver

USDA waives for KSDE the requirement to conduct administrative reviews of all School Food Authorities participating in the National School Lunch Program and School Breakfast Program at least once during a 3-year cycle. They approved the KSDE request for a single 5-year administrative review cycle extension through June 30, 2024. This year KSDE will provide Technical Assistance, a few Targeted Review Sessions and limited Administrative Reviews.

At-Risk Afterschool Meals

Help students make the grade this coming school year by serving At-Risk Afterschool Meals to school-aged children in lower income areas. Help ensure that children have access to nutritious meals and snacks 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. For more information, call 785-296-2276 and ask for Laura.



Professional Development Opportunities

Many opportunities for learning will continue this fall. Go to www.kn-eat.org, School Nutrition Programs, Training to access the class list with dates, times and ZOOM links. The CNW Calendar also lists all classes by date and provides the ZOOM links here: www.kn-eat.org, CNW Calendar. If you would like to schedule a ZOOM Inservice for your Sponsor, contact Cindy Johnson at cjohnson@ksde.org.

Food Safety and HACCP Training

There is no need to preregister for the classes. Food Safety Basics will be taught as listed and several times this fall via live Zoom webinar and is also available as an online class in the KSDE Training Portal at: <https://learning.ksde.org>. Remember to update your Food Safety Training Record in KN-CLAIM under the Forms tab after your employees take an approved food safety class.

- **Food Safety Basics**, August 18 from 2:00 - 5:00 pm
<https://ksde.zoom.us/j/97160783894?pwd=ZEF6V2wxRDBBV053VWp5ckJyZ2JZUT09>
- **Food Safety Basics in Spanish**, September 10 from 2:00pm – 5:00 pm
<https://ksde.zoom.us/j/97099122668?pwd=WXhCcHRGOFZqc1RLM2FxFNFpWSUk2UT09>
- **Food Safety Basics**, September 16 from 2:00 pm – 5:00 pm
<https://ksde.zoom.us/j/97940758040?pwd=ZFc4cDJncUFmTVBrTjNOaUxla2Fidz09>

Child Nutrition Management Classes

Two management classes for current and aspiring managers and directors are being taught live via virtual Zoom in September:

- **Kansas Food Safety in Schools** (8-hour class), September 1 from 8:00 am - 4:30 pm
<https://ksde.zoom.us/j/92386498663?pwd=V010UTdRUmMrRjJvamE0SURSTndyZz09>.
Reminder: New Food Service Directors and Authorized Representatives are required to have completed an approved 8-hour Food Safety class five years prior to hire or within the first 30 days of hire date.
- **Personnel Management 1**, September 17 from 8:30 am – 3:30 pm
<https://ksde.zoom.us/j/99404377652?pwd=Rm9ZMlVMK0psdGRhV2hNMzdRZFladz09>

Verification Training, September 15 from 9:00 am – 11:00 am

<https://ksde.zoom.us/j/99715881201?pwd=RjdQenJ1RzFjQWR0cjRNamp2WnhaQT09>

Additional Professional Development Opportunities

- **Is This Meal Reimbursable-Lunch**, August 17 from 10:00 am - 12:00 pm
<https://ksde.zoom.us/j/95966600313?pwd=S1NlVzZlenBWVDI6SkpTTLlyQnFNUT09>.
- **Is This Meal Reimbursable- Breakfast**, August 19 from 2:00 pm - 3:30 pm
<https://ksde.zoom.us/j/97017516950?pwd=ckQxYWpIWkMvS0s4MnBFRXVHSWE4Zz09>.

Reminder: USDA does require food service personnel that prepare, serve and monitor/cashier to be trained on how to identify a reimbursable meal annually. Also note: if meals are being served in the classroom with paras or teachers completing Point of Sale accountability, they must obtain 4 hours of food service related training annually.

- **Safe Receiving & Storing**, September 23 from 2:00 pm – 4:00 pm
<https://ksde.zoom.us/j/91340201163?pwd=eIVVkp2TIhsUVNIYWc1OEY3b0NLZz09>



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.

Jump Start for Directors

A two-day training opportunity for new directors will be held via ZOOM on October 13 and 14, 2020. This class provides an overview of the most important basic information a school nutrition program director needs to know in order to operate a program that meets regulations. In order to receive a certificate of completion for the Jump Start for Director's training, participants must attend both days.

- **October 13** from 8:30 am – 3:30 pm
<https://ksde.zoom.us/j/99045116039?pwd=NzV0WGxYVlVOQlJiTGpkZkNmR2dlQT09>.
- **October 14** from 8:30 am – 3:30 pm
<https://ksde.zoom.us/j/91149939788?pwd=V2RzUy9xbFNFNlVjdkeFZqRTVOUT09>.

Sponsors Contracting with a Food Service Management Company

All sponsors contracting with a Food Service Management Company are strongly encouraged to participate in the 2020 FSMC Fall Update on September 16 at 9:00 am. Join the webinar at <https://ksde.zoom.us/j/99237807544?pwd=UUUpST1VnWW9raDhwbjNjZk1zRTh0UT09>. The webinar will provide updates for the 2020-21 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 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.

Food Safety Q & A

Q: Is it the responsibility of the nutrition program to clean, rinse, and sanitize student water bottles?

A: It depends.

- If the water bottles are part of the nutrition program equipment (like trays and silverware) then the nutrition program has the responsibility to wash them.
- If the water bottles belong to the students, it is their responsibility to take them home to wash them.
- If the water bottles belong to the school, but are not part of the nutrition program equipment, then, as a best practice, nutrition program staff could allow a school staff person (or responsible older properly trained student) to run them through the dishmachine at the end of the day before the machine is drained and cleaned.



National School Lunch Week (NSLW) – October 12-16

The #NSLW20 theme is “Now Playing: School Lunch!” which spotlights hit menu items that kids love. SNA’s #NSLW campaign offers the “big picture” of tools and resources, including downloadable artwork and social media tips, to help you plan a successful celebration and promote your program to students, parents and the local community. Go to: <https://schoolnutrition.org/meetings/events/nslw/2020/toolkit-handouts/>.

Farm to Plate Crunch Off – October 14th

Kansas is participating in the Mountain Plains Crunch Off with nine other States! Mark your calendars and make plans so that students can bite into a local apple on this day. The state with the most “crunches” will be crowned the Crunch Champion! We encourage you to host your event Wednesday, October 14, but any date in October will work. Due to COVID guidelines; there is no requirement to have your group participate together at the same time. Individually, virtually or in small groups are all allowed.

Registration is now open at: <https://www.surveymonkey.com/r/535866Q>. A toolkit with resources and marketing information is provided at the registration link. If you have any questions, please contact Barb Depew, Farm to Plate Project Director at bdepew@ksde.org or phone 785-296-0062.

Chef Ann Foundation Website and Resources

The [Chef Ann Foundation](http://www.chefannfoundation.org) is a national 501(c)(3) nonprofit dedicated to changing the way we feed our kids. Our programs are focused on incorporating healthier, scratch-cooked food in schools by empowering school food professionals with our tools, resources, grants, and funding. The Chef Ann Foundation recently launched an overhaul of their websites! They’ve got updated tools and content for school food professionals and healthy food advocates alike. Learn why scratch cooking in schools is so important, dive into COVID-19 resources, and more. Check it out: www.chefannfoundation.org.

SY2020-21 Resources from No Kid Hungry

[The Importance of School Meals](#) - School meals are essential to student health and academic success - they support the local economy, and they are critical in the new school year as families may continue to struggle financially due to the coronavirus pandemic.

[Meal Service Options for School Year 2020-2021](#) - Confused about the waivers for SY20-21? Not sure what options there are for meal service during distance learning or four-day school weeks? Check out this resource.

[2020-2021 Back-to-School Meal Service Toolkit](#) - This Back-to-School Meal Service Toolkit has been designed to help you plan for the 2020-2021 school year, as we continue to navigate the coronavirus pandemic. It includes detailed information about current waivers, financial recovery and recommended meal service models. It was designed to be easy to navigate and features a hyperlinked table of contents so that you can click to instantly access any section. The toolkit is also embedded with a number of other helpful resources.

[Equipment List for Meal Service SY 20-21](#) - As school districts prepare for the 2020-2021 school year, food and nutrition service departments are considering meal service options and the equipment they may need to make those successful. This resource will give you tips on how to re-purpose equipment you may already have and highlight equipment needed for meal delivery.

[Equipment Tips for Serving Meals in the Classroom](#) - As students plan for the 2020-21 school year, it is anticipated that students will consume more meals in classroom while also practicing social distancing. This resource was created to offer guidance as schools consider how to handle meal delivery, whether to the classroom or to other areas on campus. It also offers suggestions as to what equipment may be needed.



THANK YOU!

The Child Nutrition & Wellness team appreciates all Child Nutrition Professionals and the dedicated work being done to feed children during these extraordinary times! Your work inspires our team to continue serving you with relevant resources, technical assistance and training.

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, Jill and Julie



For more information, contact:

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