

Monthly Update



School Nutrition Programs

August 30, 2022

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

Feeding Kids. Fueling Minds. Filling Hearts!

It is our honor and pleasure to welcome you back to School Year 2022-23. We are so proud of your work to provide quality school meals to Kansas kids!

September 15 (THURSDAY) Town Hall at 2 pm

Plan now to join KSDE for the September 15th THURSDAY Townhall at 2 pm using this link:

<https://ksde.zoom.us/j/84920437369?pwd=dXgrdE5ickp6VVVHRTFWbkowN0FJUT09>. The agenda will include but not be limited to: Supply Chain Assistance Funds, Summer P-EBT Funds, Procurement and HACCP as well as any new USDA guidance. Save the Date for Town Hall meetings this fall:

- Tuesday, October 18 at 2 pm
Agenda items will include Strategies to Prevent Unpaid Meal Charges and Farm to School
- Tuesday, November 15 at 2 pm
Agenda items will include Portion Costing and the Non-program Foods Tool

Transitioning to Normal Operations – SY 2022-23 Child Nutrition Programs 12(I) Waivers

USDA's nationwide waiver authority expired as of June 30, 2022. KSDE submitted and was approved for allowable State waiver requests through USDA's 12(I) authority. Review the options available and how and when to elect for School Year 2022-23 Operations at www.kn-eat.org, School Nutrition Programs, What's New, School Meal Program Flexibilities for School Year 2022-23.

Supply Chain Assistance Funds Update

- **Supply Chain Assistance USDA Foods**
The payment for the Cash-In-Lieu award of the Supply Chain Assistance USDA Foods is being processed and will be available in early September. A second small reapportionment payment for the Cash-In-Lieu of USDA Foods will be provided to all Sponsors who accepted the funds to allocate the remaining funds from those Sponsors who did not elect the funding. This reapportionment payment will be available before the end of September.
- **Supply Chain Assistance Funds – Second Round**
Mid-September all Sponsors will receive a grant award notification of funding for the Second Round of the Supply Chain Assistance Funds. USDA has indicated that another attestation statement is not needed if the Sponsor signed an Attestation for the First Round of Supply Chain Assistance funds. The only action needed will be for those Sponsors who do not want to accept the Second Round of Supply Chain Assistance Funds to return the Grant Award notification and indicate they are opting out.

Verification Training – Important!

Plan now to have all staff members responsible for verification activities for your Sponsor attend the Verification Back to the Basics training on September 8 from 1:30 pm-3:30 pm. Join via this link:

<https://ksde.zoom.us/j/84941948359?pwd=Tm1tT0xHN3I5REZKdG5KQXQ3Y1pNZz09>.



Indirect Cost Rates

Indirect Cost Rates for 2022-2023 are posted at www.kn-eat.org, School Nutrition Programs, What's New. Food service uses the unrestricted rate in the last column. The rate for private schools is 10%.

HACCP Help

September is National Food Safety Month. Help create a culture of food safety in the school nutrition program environment, as well as the greater school community. Food safety education resources are available at <https://www.fightbac.org/nfsem/>. Each year during National Food Safety Month, KSDE develops a 'HACCP Help' newsletter to provide important updates and answers to common food safety questions. The 2022 Edition of HACCP Help is posted at www.kn-eat.org, Food Safety, HACCP Guidance & Resources, HACCP Resources. Reminder: Food Safety Basics Training is offered monthly via Zoom.

Administrative Reviews SY2022-23

The list of Sponsors that will be scheduled for a School Nutrition Program Administrative Review is now posted at www.kn-eat.org, School Nutrition Programs, Administration, Administrative Review. A training session for Sponsors receiving a review this year will be held on September 27 at 2 pm. Join via this link: <https://ksde.zoom.us/j/82731647766?pwd=ZVVLcXljc0lmTONIWE1naEptN0tTdz09>

At-Risk Afterschool Meals

Help students make the grade this coming school year by serving At-Risk Afterschool Meals to school-aged children. Help ensure that children have access to nutritious meals and snacks for students to achieve both inside and outside of the classroom. Area Eligible sites providing educational or enrichment activities after the end of the school day, on weekends or on holidays, and planned days out during SY2022-2023 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.

CACFP At-Risk Afterschool Meals Training

CACFP At-Risk afterschool meals and snacks can be served to children located in low-income locations. Sponsors and sites interested in being reimbursed for a supper and/or snack served after the school day can learn more by taking the training through the KSDE Training Portal. It is posted at <https://learning.ksde.org>.

Celebrate National School Lunch Week, October 10-14, 2022

Let's get ready for #NSLW22! Created by President John F. Kennedy in 1962, National School Lunch Week (NSLW) was established to promote the importance of a healthy school lunch in a child's life and the impact it has inside and outside of the classroom. Celebrate with special menus, events, and activities, all with the goal of:

- Increasing student participation
- Spreading the message that you are serving healthy, delicious lunch at school
- Earning media coverage from local papers, TV stations and bloggers

Why not spread the word and promote the #NSLW22 party? SNA created downloadable social media graphics for Facebook, Twitter, and Instagram for this week-long event. Download the [Peace, Love & School Lunch #NSLW22](#) graphics and share the excitement with your community. Download the [#NSLW22-themed images and logos](#) to bring your #NSLW22 celebration to life. Start planning now!



Professional Development Opportunities

Many opportunities for learning are available for School Nutrition Program Sponsors. Go to www.kn-eat.org, CNW Calendar to access the class list with dates, times and ZOOM links. Training is also offered through the KSDE Training Portal 24/7. New to the portal: Nutrition Standards for School Meals, Is This Meal Reimbursable Breakfast, Is This Meal Reimbursable Lunch, Civil Rights Compliance in Child Nutrition Programs, CACFP At-Risk Afterschool Meals, SNP Determining Eligibility, Income Based Eligibility Determination Tutorial, Navigating Direct Certification Tutorial.

SY 2022-2023 SNP Determining Eligibility

This training is designed to help sponsors learn how to accurately determine, certify, and verify children's eligibility for free and reduced price school meals and free milk. Access the 1.5-hour training at <https://learning.ksde.org>, Child Nutrition & Wellness, School Nutrition Programs (SNP), SY 2022-2023 SNP Determining Eligibility.

Navigating Direct Certification Tutorial

This tutorial will show participants how to navigate the Direct Certification system in KN-CLAIM, document free and reduced price student eligibility based on Direct Certification, and when to extend Direct Certification benefits to other household members. Access the tutorial on the KSDE Training Portal at <https://learning.ksde.org>, Child Nutrition & Wellness, Tutorials, School Nutrition Program (SNP) Tutorials.

SNP Determining Eligibility Basics Tutorial

This tutorial provides a brief overview of determining eligibility. In addition to the basics, Sponsors will learn where to find additional information and resources to further assist in learning this important Child Nutrition Program task. Access the tutorial on the KSDE Training Portal at <https://learning.ksde.org>, Child Nutrition & Wellness, Tutorials, School Nutrition Programs (SNP) Tutorials.

Income Based Eligibility Determination Tutorial

This tutorial provides a step-by-step demonstration of how to determine an income-based application. Participants will learn how to check an application for completeness, determine whether the application qualifies for free or reduced benefits, and how to identify error prone applications for verification reporting. Access the tutorial on the KSDE Training Portal at <https://learning.ksde.org>, Child Nutrition & Wellness, Tutorials, School Nutrition Program (SNP) Tutorials.

Operating the CACFP in Schools

On September 22 at 2:00 pm, KSDE will provide an informative training developed just for schools operating the CACFP. This training will highlight the essential requirements that schools need to know in order to operate a successful CACFP program in school child care centers, Outside of School Hours programs, and Head Start Programs. Join at <https://ksde.zoom.us/j/88644181790?pwd=OFVoU2lON2srWDIzbnk9UUVFzOU0Zz09>

Food Service Management Company (FSMC) Fall Monitoring Training – September 15

All sponsors contracting with a Food Service Management Company are strongly encouraged to participate in the FSMC Fall Update & Monitoring Training on September 15 at 9:00 am. Join the webinar at <https://ksde.zoom.us/j/89944277848?pwd=TmM5YnRHajdNWWdMTVBxeFZvVTNmZD09>. This training will provide updates for the 2022-23 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 Training 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.

Mountain Plains Crunch Off, October 2022 – Register now!

- **What:** The Midwest states will be crunching into local food of choice during Farm to School month to see which state will get the most “crunches” and be crowned the Crunch Champion!
- **When:** Any date in October
- **How:** Begin getting your Crunch group together. Register at: https://ksde.sjc1.qualtrics.com/jfe/form/SV_d9VPRUhrVr5ppc
- **Questions:** Contact Barb Depew, Farm to Plate Project Director at bdepew@ksde.org or call 785-296-0062

Turnip the Beet Award Nominations due September 30, 2022

Kansas sponsors do a great job providing appetizing and appealing Summer Meals. Summer Food Service Program (SFSP) and Seamless Summer Option (SSO) Sponsors have an opportunity to be recognized for their work. The Turnip the Beet Award was created to showcase programs who are going above and beyond to ensure children are receiving high-quality meals that are both nutritious and appetizing. Consider nominating your program for recognition of your outstanding work! Information about the award can be found at [Turnip the Beet! High Quality Summer Meals Award Program | Food and Nutrition Service \(usda.gov\)](https://www.usda.gov/turnip-the-beet-high-quality-summer-meals-award-program). We are proud of the three Kansas Summer 2021 winners and hope to have even more award winners from Kansas for Summer 2022. Find the one-page overview and nomination form at [SNP What's New \(kn-eat.org\)](https://www.kn-eat.org). Submit your nomination form to Barb Depew bdepew@ksde.org by Friday, September 30, 2022, to be considered for submission to the USDA Mountain Plains Regional Office.

How School Lunch is Made and How You Can Help – New from Team Nutrition

USDA’s Team Nutrition initiative is pleased to announce the release of “How School Lunch is Made and How You Can Help,” a nutrition education resource for middle school students inspired by the letters USDA receives from students each year. The article covers what is in a school meal, who decides what is on the menu, and how students can have a voice in the process. Health and English teachers can use this article to help meet educational standards for those subjects. This resource is a companion piece to Team Nutrition’s Fueling My Healthy Life nutrition education materials for middle school students. “How School Lunch is Made and How You Can Help” can be viewed or downloaded from the Team Nutrition website at fns.usda.gov/tn/how-school-lunch-made-and-how-you-can-help. Printed copies are coming soon!

Students thrive in a healthy school environment. This back-to-school period can be a great time for School Food Authorities (SFAs) and schools to create strong school environments that support students’ growth, learning, and well-being. Local school wellness policies, Smart Snacks, nourishing school meals, and nutrition education can help students develop healthy eating habits. Use Team Nutrition’s [Back to School Online Toolkit](https://www.kn-eat.org) to support healthy choices during the school day with this and other nutrition education resources from Team Nutrition.



USDA Publishes Added Sugars in School Meals and Competitive Foods Report

The USDA Food and Nutrition Service has published the *Added Sugars in School Meals and Competitive Foods* report. This report outlines the proportion of meals and competitive foods that would meet an added sugars standard consistent with the *2015–2020 Dietary Guidelines for Americans (DGA)*. To access the full report, click [here](#).

Supply Chain Disruption Strategies – Excerpt from August Town Hall

As a result of the supply chain complexities, some program operators may be unable to consistently obtain the types, amounts, and variety of foods desired. To lessen the impact of possible supply chain challenges, implement preemptive strategies and have plans in place to respond to disruptions.

- Simplify menu planning. Streamline the daily menu and shorten the menu cycle to allow for more predictable forecasting and product availability. Plan versatile product ingredients that can be cross utilized. Create menus using products and recipes that are substitution friendly. Use the same type of quality product, such as chicken nuggets, for all sites. Have easy-to-prepare emergency back-up menu items and include accommodations for those requiring meal modifications.
- Procure products strategically. Work closely with those responsible for purchasing program supplies and develop contingencies together. Write good bids that offer consistent purchases of standard items. Work with vendors to plan acceptable substitutes for high demand items in advance. Consider purchasing the more available raw food products and make menu items from scratch. Allow a longer lead time on orders for foods and supplies. Be willing to accept goods in alternate packaging forms. Use micro-purchasing strategies to purchase from retail markets and contracted caterers who can offer branded menu items. Purchase through regional buying groups. Broaden outreach to other distributors and local producers. Order minimum quantities directly from a manufacturer and have them drop-shipped to a warehouse.
- Communicate and collaborate with vendors to resolve problems and develop mutually agreeable solutions. Ongoing advance communication reestablishes trust, reduces the element of surprise when a product becomes unavailable, and allows time for adjustments to be made. Be flexible, patient, and civil.
- Budget accordingly and use increased reimbursements to help defray the additional costs of doing business.
- Receive and store products strategically. Be willing to accept larger deliveries at one time. Be flexible on times for receiving deliveries. Allow orders to be delivered to one central location and use district staff to redistribute the products to individual sites. Work with on-site and community partners to identify safe, accessible storage spaces. Use extra funds to purchase or rent additional cold holding units.
- Document processes properly. Documentation is needed to show compliance with procurement protocol, tracking of program foods, and proof of product unavailability.
- Keep the public informed. Explain the need to pivot when there are supply shortfalls. Communication helps with acceptance of a disruption to the routine and allows time for adjustments to be made.

Helpful Resources:

- SNA Supply Chain Video Series and the Back to School Center Talking Points: <https://schoolnutrition.org/back-to-school/sna-supply-chain-resources/>
- Team Nutrition Back to School Resource Kit: <https://www.fns.usda.gov/tn/back-school>



Kansans Can Best Practice Awards 2021-2022

The KSDE Child Nutrition & Wellness Kansans Can 2021-2022 Best Practice Awards reward outstanding practices in Child Nutrition & Wellness Programs in Kansas that support the Kansans Can vision. Three School Districts were honored for outstanding innovative practices at the August meeting of the Kansas State Board of Education.

USD 466 Scott City

Kathy Eaton and her staff rose to the challenge of preparing, testing, and standardizing two recipes incorporating sorghum. This was a new adventure for Kathy and her staff as none of them had ever tasted sorghum let alone prepared sorghum, a local Kansas grain. Through their work with the Child Nutrition and Wellness team, they successfully prepared and served chocolate muffins made with 100% whole sorghum grain flour and the Kansas Fried Rice recipe incorporating a 50/50 blend of whole grain brown rice and whole sorghum grain. Scott County rose to the challenge and was the first district in Kansas to serve this local food. Kathy also provided valuable feedback to Child Nutrition and Wellness and to the producers of the whole sorghum grain and whole sorghum grain flour with regards to preparation and student acceptance.

USD 312 Haven

When Haven decided to become a Farm to School location, they had no idea how far they could go. They knew that it would be a huge team effort that would include not only the kitchen staff, but also the Haven FFA, Haven Agriculture classes and the Haven maintenance staff. What started out as the agriculture class growing some lettuce in the green house, turned into growing foods for the entire salad bar. Haven grew food for School and Summer meal programs both inside and outside of the greenhouse. Local produce such as lettuce, tomatoes, cucumbers, broccoli, peppers, and radishes grow abundantly well. In the spirit of collaboration and leadership, the Haven maintenance staff helped run water lines to the outside garden and even helped plant the outside area.

Haven completed their first full year of procuring fresh local beef. Student feedback supported the change to local beef and students prefer it to the commercially processed beef previously used. The quality of the fresh beef along with the fact that one of Haven's local family farms produced it, made this partnership even more special. Haven schools have grown their Farm to School program in a short amount of time. Another bright spot of all their success is that they have been able to mentor and provide leadership to other districts using their program as an example. Haven has proven that the hardest part was taking that first step and the rest is Farm Fresh History!

USD 266 Maize

Maize High School's Crystal Stulhmiller and Amy Limes teamed up to gather valuable student feedback on potential new menu items. Amy designed a QR code label their team could attach to a new item's packaging to invite students to digitally provide input, suggestions, and rate the new food. Crystal and her team cooked up new items like Mediterranean Salad, Biscuit Monte Cristo Sandwiches, Cranberry Rice Bowls, and Pork Carnitas Tacos. Students scanned the QR code with their phone to instantly offer their input on the recipe. The QR code gather's information by date allowing the staff a reference back to any date they provided a new item. The team at Maize quickly realized that the QR code label was a sustainable method to gather student feedback without creating burden for the kitchen staff. Engaging with students in the digital age is now easy and efficient for the Maize High School team.



Maize High School's Food Service team learned that students loved the Pork Carnitas Tacos but were not fans of the Biscuit Monte. That valuable information guided menu planners for the coming school year. Prior to this QR code, students would occasionally be offered samples, but the feedback was limited or seemed to be masked by the excitement of getting extra food. The QR method allowed students time to sample the item in real time and provide both positive and negative feedback.

Welcome Back and THANK YOU!

Welcome back to school! What a great opportunity we have, to fuel the success of Kansas' future! The Child Nutrition & Wellness team appreciates and sends sincere thanks to all dedicated Kansas Child Nutrition Professionals for the great work you have always done and will continue to do this school year! Together we will keep #FuelingKSKids!

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, Karen, and Kelly



For more information, contact:

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