

Monthly Update



School Nutrition Programs

February 21, 2023

Distributed to School Nutrition Program Authorized Representatives and Food Service Directors via Email and posted at www.kn-eat.org, School Nutrition Programs, What's New.

New Child Nutrition & Wellness Website to Launch February 24th

The Child Nutrition & Wellness team is launching a new website on Friday, February 24. You are invited to attend a Town Hall meeting on Tuesday, February 21st at 2:00 to learn how to navigate the new website to locate the resources you need. Join at

<https://ksde.zoom.us/j/84920437369?pwd=dXgrdE5ickp6VVVHRTFWbkowN0FJUT09>

Meeting ID: 849 2043 7369 Passcode: 990446

If you are unable to attend the Town Hall, a tutorial has been developed to assist in navigation of the new website and is posted on the KSDE Learning Portal - <https://learning.ksde.org> under Child Nutrition & Wellness, Tutorials, General Information Tutorials.

Important Note: There will be a redirect from the kn-eat.org website to the new website, but please update your bookmarks so that you can go directly to **cnw.ksde.org** as of February 24th!

Child Nutrition Programs: Revisions to Meal Patterns Consistent with the 2020 Dietary Guidelines for Americans

Based on the latest nutrition science and extensive feedback from our school meals partners, USDA's Food and Nutrition Service is proposing updates to the school nutrition standards in a few key areas to give children the right balance of nutrients for healthy and appealing meals. The proposed updates reflect the goals of the most recent *Dietary Guidelines*, as required by law, and build in plenty of time for planning and implementation to ensure the school meals community and the children they serve are set up for success.

This proposed rule – *Child Nutrition Programs: Revisions to Meal Patterns Consistent with the 2020 Dietary Guidelines for Americans* – is the next step in an ongoing effort toward healthier school meals that USDA and the broader school meals community have been partnering on for well over a decade. More information about the proposed rule can be found at:

<https://www.fns.usda.gov/cn/proposed-updates-school-nutrition-standards>

- A comparison chart on the proposed standards for schools can be found at: <https://www.fns.usda.gov/cn/school-meal-standards-comparison-chart>
- Comments can be submitted through the Federal eRulemaking Portal: Go to: <https://www.federalregister.gov/documents/2023/02/07/2023-02102/child-nutrition-programs-revisions-to-meal-patterns-consistent-with-the-2020-dietary-guidelines-for> and follow the online instructions for submitting comments. Please see Section 16 of the Rule for a summary of the rule and full list of the questions being asked. **Comments are due by April 10, 2023.**



Final 2023 Wellness Wednesday Workshop

The final webinar in the 2023 Wellness Wednesday Workshop series will be held on Wednesday, February 22 at 9:30 am. This 1-hour virtual session will feature Student Substance Use in Kansas: Strategies & Best Practices from the Field. Join Kansas School Nurses and KSDE Child Nutrition & Wellness to learn about best practices being implemented to overcome the challenges in the fight against student substance abuse in Kansas schools using this link:

<https://ksde.zoom.us/j/81862066065?pwd=VFAYSXJxL0RMa2dLbjdNVjhiM0wwQT09>.

March Town Hall Tuesdays at 2

Join us for a Town Hall meeting on March 21st at 2:00 pm at this link:

<https://ksde.zoom.us/j/84920437369?pwd=dXgrdE5ickp6VVVHRTFWbkowN0FJUT09>. Agenda items for the March Town Hall will include comment period for Nutrition Standards Proposed Rule, New USDA Guidance, Summer Food Service Program, Training Opportunities and more!

New USDA Guidance

Pursuant to a February 9, 2023, declaration by the Secretary of the Department of Health and Human Services, the current public health emergency has been extended to May 11, 2023. The Administration has announced that, at present, the plan is for the COVID-19 public health emergency to expire on that date. On February 15, 2023, the Food and Nutrition Service (FNS) released this memo related to operations in the Child Nutrition programs after the COVID-19 public health emergency ends:

SP 03-2023 - Offsite Monitoring of the Child and Adult Care Food Program and School Meal Programs After the Public Health Emergency Ends. This guidance announces the expiration of offsite monitoring for the Child and Adult Care Food Program (CACFP) and the School Meal Programs 30 days after the COVID-19 public health emergency ends.

National School Breakfast Week: March 6-10

National School Breakfast Week (NSBW) takes place March 6-10, 2023! It's time to be a breakfast builder and start gearing up to *Dig In to School Breakfast!* SNA can help you construct a perfect plan for your cafeteria with some of these online resources for SNA members:

- **Coloring and activity sheets.** Students will dig these fun, printable activity, and coloring sheets.
- **Infographics.** Share the benefits of school meals with parents, caretakers, and community member benefits with SNA's NSBW infographic.
- **Additional resources** include an infographic for parents in English and Spanish, PowerPoint presentations for both stakeholders and staff (available now in English; Spanish versions coming soon), a customizable press release and proclamation, social media tips, official artwork, and more.

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 certain criteria and receive an annual waiver from the Kansas State Department of Education. Waiver request forms for SY2023-2024 can be requested by contacting Arleen Anderson at aanderson@ksde.org or 785-296-2276 and are due by April 15.



Increase Participation with the Community Eligibility Provision (CEP)

For more information or to find out if CEP would be a good choice for your school, please contact Karen Campbell at kcampbell@ksde.org.

FSMC Renewal Training – April 5th

Sponsors that are planning to renew their FSMC Contract for the 2023-24 school year should plan to attend the FSMC Renewal Training scheduled for Wednesday, April 5 from 9:30 am-10:30 am. This training will discuss the contract renewal process as well as remind sponsors of their contract monitoring responsibilities. To access this training, use the following link <https://ksde.zoom.us/j/88000490290?pwd=bDBkK0s2OHpqBUkxZmNMVkw2SGIPQT09>. A recording of the training will be made available for Sponsors unable to attend the live virtual training.

Request to Use Electronic Transactions in Child Nutrition Programs

Sponsors who wish to use an online Enrollment & Income Eligibility Form or accept electronic signatures on any child nutrition form including the Consent for Disclosure, must complete the Request to Use Electronic Transactions in Child Nutrition Programs form located on the checklist tab in KN-CLAIM. A webinar explaining the review process will be held on March 28 from 9 am-11 am. Join at <https://ksde.zoom.us/j/86361201646?pwd=eVIPRDd0dVBqUkFwQmZSSXp1UTISUT09>
Passcode: 504527

Kansas Online Application for Free and Reduced Price Meals

The Kansas Online Application for Free and Reduced Price Meals will be available free of charge to sponsors to use for the 2023-2024 school year. Sponsors opting to use the Kansas Online Application for Free and Reduced-Price Meals are not required to complete the Request to Use Electronic Transactions in Child Nutrition Programs form. For more information view the tutorial on the KSDE Learning portal <https://learning.ksde.org>, Child Nutrition & Wellness, Tutorials, School Nutrition Programs (SNP) Tutorials for more information or contact Karen Campbell at kcampbell@ksde.org for more information.

SFSP Administrative Training on March 30 – Save the Date

Are you planning to offer summer meals through the Summer Food Service Program (SFSP) this summer? If so, join KSDE on March 30 from 1:00-4:00 pm for SFSP Administrative Training for Summer 2023. The training will be offered live via zoom. Join at <https://ksde.zoom.us/j/84916411910?pwd=Q2lidVErYTVuTjB1WTg0cUdocVp3Zz09>. For those unable to make the live training, a recording will be made available on the KSDE Learning Portal at a later date. All new and returning Sponsors must have at least one representative complete administrative training in order to operate the SFSP in Summer 2023.

Summer Food Service Program Outreach

All Sponsors are required to conduct outreach for the Summer Food Service Program (SFSP). If the Sponsor does not offer the SFSP, consider posting a link to the site locator tool that is available online at www.kn-eat.org, Summer Food Service Program, Locate a Site Near You on the school website or providing the link on a flyer to send home with students. This would allow families to find a location to receive free meals at sites across Kansas.



Professional Development Update

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. 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. New to the portal this month: Exceeding Customer Expectations (3 Hours), Working Safe (6 Hours), and Emergency Preparedness (6 Hours) under Child Nutrition & Wellness, Child Nutrition Programs (General Classes), May Culinary Corner: Pep Up Your Menus with Peppers (1 hour) and Week 1 Wellness Wednesday - Assessing School Wellness Policies with the CDC's Wellness Policy in Action Tool.

Professional Standards Training Tracker Tool – New Features!

New capabilities for director and manager users are now available on the [Professional Standards Training Tracker Tool \(PSTTT\)](#). Team Nutrition appreciates receiving user feedback about the PSTTT and works continuously to enhance the online tool. The “View Employee List” and “Search Employees” pages under the “Employees” menu are now **one** page. The “View Employees” page which has a search function, now has the option to hide inactive employees from view. Users have the capability to filter the list of employees by school year and assigned school. The option to hide inactive employees is also available on the “Log Training” page.

For additional information about the PSTTT, check out our recorded webinars linked at the bottom of the Professional Standards Resources page: <https://www.fns.usda.gov/tn/professional-standards-resources>. Additional help about using the PSTTT—such as the user guide and training videos-- can be found under the “Help” menu. Please contact cnpntab@usda.gov for further assistance with the PSTTT. Track your Professional Standards required training hours today using USDA's free [Professional Standards Training Tracker Tool!](#)

New Culinary Resources from Team Nutrition and the Team Nutrition and the Culinary Institute of Child Nutrition (CICN)

Culinary Quick Bites: Culinary Quick Bites is a short-format (15-minute) training series intended to be facilitated on-site by school nutrition professionals overseeing food production. Each lesson focuses on a specific culinary-related training topic and includes the lesson objective, a facilitation guide, an instructional video demonstrating the skill or task (with an ICN chef as the subject matter expert in the video), and an activity to help staff practice their culinary skills. Check out the new [Knife Skills Culinary Quick Bites](#) series on the CICN website!

Menus of Flavor: The CICN recently released three new hands-on culinary trainings called Menus of Flavor. The Menus of Flavor training series is intended to teach foundational culinary skills to school nutrition professionals with a focus on flavor profiles of global cuisines. The three regions covered include Mediterranean Cuisine, Latin Flavors, and East and Southeast Asian Fusion. [Click here to view the Menus of Flavor trainings!](#)

Recipe Standardization Guide: The USDA Recipe Standardization Guide for School Nutrition Programs is a “how-to” guide on recipe standardization for school nutrition recipe developers. The guide is designed to be a complete source of information on recipe standardization from conception to implementation of a recipe. [Click here to download your copy of the Recipe Standardization Guide!](#)



Grab & Go Recipes: The CICN launched a series of twenty Grab & Go recipe cards featuring portable and appealing menu items that are simple to prepare and utilize a variety of USDA Foods. Each recipe card features standardized recipes in 50 and 100 serving quantities as well as visual step-by-step instructions for production of the recipe. [Click here to download the Grab and Go Recipes!](#)

CICN Culinary Webinar Series: On March 2, the CICN will host their monthly webinar, *Culinary Quick Bites: Short-Format Culinary Trainings for School Nutrition Professionals*. This month's webinar will focus on strategies for carving out training time with school nutrition staff and introduce the CICN's newest training resource, Culinary Quick Bites. Sign-up information will be available on the [CICN's website](#) soon!

No Kid Hungry's Summer Webinar Series – School's Out, Food's In

It's planning time for summertime! No Kid Hungry is kicking off a five-month summer webinar series to share strategies and tips to make your summer meals program a success. Register now for the monthly series to learn from school and community-based summer meal providers from across the nation, operating programs in a variety of settings. *Note: When you register for one webinar, you will automatically be registered for the full series.*

- February 28 at 2 pm - [Planning for Summer Meals: Strategies to plan smarter, not harder](#)
- March 28 at 2 pm - [Make it Mobile: A deep dive into mobile meal programs](#)
- April 25 at 2 pm - [Spread the Word: Summer Meals and Summer Pandemic EBT outreach and promotion](#)
- May 23 at 2 pm - [Strategies to Improve the Summer Meals Experience for Kids and Families](#)
- June 20 at 2 pm - [Year-Round Meals: Tips for transitioning from summer to afterschool meals](#)

Food Waste Webinar: Stories and Tools to Help Your School

Food waste is an issue in America - more than a third of the food we produce goes into the trash while 1 in 8 Americans are food insecure. K-12 schools are in a prime position to help tackle this issue through education in the classroom and action in the lunchroom. Join [K-State's Pollution Prevention Institute](#) and a panel of speakers on February 23, 2023, from 1:00-2:30 pm, as they explore school food waste. The panel of speakers includes Leigh Anne Neal from the Shawnee Mission School District, Leilani Grey from Topeka Collegiate School and Jessica McMinn from Baxter Springs Public Schools. Register by clicking on this link: [Food Waste Webinar: Stories and Tools to Help Your School \(google.com\)](#).

Kansas Certificates in Child Nutrition Management Awarded

The Kansas Certificate in Child Nutrition Management is a program sponsored by Child Nutrition & Wellness and approved by the Kansas State Board of Education. To receive a Kansas Certificate in Child Nutrition Management, 120 hours of KSDE Child Nutrition & Wellness approved management classes must be completed. These Child Nutrition Professionals completed the requirements in 2022 and were awarded the Certificate at the January 2023 State Board meeting: **Tara Daniels USD 506 Labette County, Kimberly Baillargeon USD 306 Southeast of Saline, and Kimberly Chambers USD 211 Norton**. The awardees are to be commended for their initiative to achieve the Certificate and prepare themselves to lead Child Nutrition Programs of excellence especially with all the increased demands of Supply Chain Disruptions and Staffing Shortages. Congratulations!



School Meals Design Guide

This new online guide from No Kid Hungry features ready-to-use activities and tools to help make school meal programs more student-centered. Within it are assets like a survey question library, QR code generator, customizable logos and more to help you engage students and caregivers. No Kid Hungry is hosting a [webinar](#) on March 14 at 12 pm to introduce the School Meals Design Guide and highlight how the guide can be used.

2022 Turnip the Beet Award Winners

USD 231 Gardner Edgerton (Gold Level) and Dodge City USD 443 (Silver Level) in Kansas have qualified for a USDA Food and Nutrition Service Turnip the Beet award, for the 2022 program year. The Turnip the Beet Award recognizes outstanding summer meal program sponsors across the nation who work hard to offer high quality meals to children that are appetizing, appealing, and nutritious during the summer months. For a complete listing of award winners visit the [Turnip the Beet webpage](#). Congratulations to our Kansas winners!

Farm to Plate Sub-Grants Awarded

Sub-grants have been awarded to School Nutrition Program (SNP), Child and Adult Care Food Program (CACFP), and Summer Food Service Program (SFSP) sponsors that applied for up to \$10,000 in funding to support Farm to Plate initiatives that will increase the amount of local flour served in Child Nutrition Program snacks and meals as part of the 2022 USDA Farm to School Grant awarded to Child Nutrition and Wellness, KSDE. Sub-Grant funding will provide large and small kitchen equipment such as mixers, dough dividers, dough sheeters, proofing cabinets, small grain mills, waffle makers, kitchen tools and baking kits to increase ability to prepare from scratch baked grain items. Congratulations to the following sponsors: D0200 Greeley County, D0320 Wamego, D0348 Baldwin City, D0383 Manhattan, D0432 Victoria, D0445 Coffeyville, D0504 Oswego, P0074 Childcare Links, P0076 Martin Luther King Jr, P0729 Kid Zone Learning Center, X0652 Feeding the Children of Central Kansas, and X0792 Sacred Heart.

Save the Date – Shop Kansas Farms Extravaganza

The next Shop Kansas Farms Extravaganza will be in Lyons on Saturday, April 29, 2023, 9 am to 3 pm at the Celebration Centre and Bar K Bar Arena, 1145 E HWY 56, Lyons, KS. Vendors from across the state will be selling beef, pork, poultry, eggs, and more! This is your chance to connect with producers and ranchers for local food sources.

Celebrating Good Nutrition in March...and YOU!

National Nutrition Month[®], celebrated each year during March, focuses on the importance of making informed food choices and developing sound eating and physical activity habits. The theme for the 50th Anniversary of National Nutrition Month[®] is *Fuel for the Future*. 50 Ideas to Get Involved in National Nutrition Month is available at: <https://www.eatright.org/health/wellness/awareness-campaigns/50-ideas-to-get-involved-in-national-nutrition-month>. Eating with sustainability in mind is a tasty way to nourish ourselves during every phase of life and protect the environment.

What better way to celebrate National Nutrition Month in March than participating in the **Nutrition Education in Child Nutrition Programs** virtual training. Join CNW in this new training to learn more about how to support positive lifestyle behaviors in children across all Child Nutrition Programs all year long. To participate on March 9 from 1:00-5:00 pm, go to: <https://ksde.zoom.us/j/82032194484?pwd=ZDFoLytTZUhUNE5kdzJsZzJ6RTZ0QT09>



YOU are all amazing – dedicated and inspiring – feeding kids in the best and safest way possible this school year even with continued staffing shortages and supply chain issues. Thank you for your dedication to #FuelingKSKids! We look forward to seeing how you celebrated good nutrition at #FuelingKSKids!

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

Cheryl, Karen, and Kelly



For more information, contact:

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