



Child Nutrition & Wellness

785-296-2276

785-296-0232 (fax)

120 SE 10th Avenue • Topeka, KS 66612-1182 • 785-296-6338 (TTY) • www.ksde.org

July Update

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

Friday, July 8, 2011

HealthierUS School Challenge Bronze Award to Grace E. Stewart Elementary

Congratulations to Food Service Manager Cindy Foley and the administration and staff of Grace E. Stewart Elementary of USD 305 Salina! We encourage all Kansas schools to take the *HealthierUS* School Challenge! Contact Kelly Chanay at kchanay@ksde.org for information and/or assistance applying.

Kansas HUSSC Award Winners Invited to the White House

Twenty-four Kansas schools are among those invited by the United States Department of Agriculture to participate in a White House reception hosted by First Lady Michelle Obama July 29. Each of the schools invited received a *HealthierUS* School Challenge award during the 2010-11 school year and may send one school and one district representative to Washington, D.C. for the reception. The Kansas schools sending representatives include: Fowler, Liberal, Seaman, Auburn Washburn, Sublette, St. Anne Catholic School, Wichita and St. Peter the Apostle Catholic School, Wichita. The Child Nutrition & Wellness team is proud of the food service directors and excited that they have the opportunity to represent Kansas at the White House reception.

Six Kansas Schools Receive Midwest Dairy Council \$1500 Grants

Midwest Dairy Council offered grants to encourage participation at Summer Food Service Program sites. Applicants indicated how they would promote nutrition and physical activity using Dairy Council and Fuel Up to Play 60 materials. We are pleased to announce the winners of the \$1500 grants: USD 409 Atchison Public Schools, Atchison Middle School; USD 250 Pittsburg Community Schools, Meadowlark Elementary and Westside Elementary; USD 253 Emporia School District, Riverside Elementary, William Allen White Elementary and Emporia Middle School.

Reminder: Annual Financial Report due August 15, 2011

Wellness Policy Data

Go to www.kn-eat.org, Wellness Policies to view school wellness data for the 2010 program year and see the progress that has been made since 2006 in creating healthier school environments in Kansas schools!

JumpStart for Directors

JumpStart for Directors will be held in Manhattan on October 5 & 6, 2011. Call 785-296-2276 for more information or register at www.kn-eat.org, School Nutrition Programs, Five Star Training.

Regional Training Cooperative Classes

Check www.kn-eat.org, School Nutrition Programs, 5-Star Training System for continually updated information about a wide variety of training opportunities conveniently located all across the state!

Leadership Forum 2011 – A Common “Cents” Approach to Child Nutrition Reauthorization

The annual Leadership Forum for School Food Service Directors will be held October 7th in Salina at the Webster Conference Center. Save the date and watch for details. This year’s special topic will be Financial Management.

SNAKS Fall Conference

“School Nutrition: An Essential Piece of Education” will be the theme for the School Nutrition Association of Kansas Fall conference in Salina October 7-9. For information, contact Connie Vogts at 620-604-2230.

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. Plan now to attend the KSDE School Nutrition Programs Administrative Workshop, read Chapter 5 in Food Service Facts and use the Annual “Front-Line Staff” training handout to conduct the training session. Be sure to keep documentation of civil rights training on file.

Paid Lunch Equity Pricing (PLE) Tool

To ensure that sufficient funds are provided to the food service account for paid lunches, School Food Authorities (SFA) must compare the average price for paid lunches to the difference between the per meal Federal reimbursement for free and paid lunches. For school year 2011-12, if the SFAs average price of paid lunches is \$2.46 or more, it is in compliance. If a SFAs average price for lunches is less than the difference between reimbursements, it must increase the price by either increasing the price charged to children at least 5 cents, or adding non-Federal funds to the food serviced account.

For additional information, the Equity in School Lunch Pricing Fact Sheet and a Paid Lunch Equity Pricing Tool to help calculate new lunch prices or the non-Federal source the SFA must pay to be compliant with the price equity requirement are available at www.kn-eat.org, School Nutrition Programs, What’s New.

If a SFA decides NOT to raise meal prices and decides to add non-Federal funds to the food service account to comply with this law, the SFA must complete the Paid Lunch Equity Pricing (PLE) Tool to calculate the amount of non-Federal source contribution and have the amount of the required subsidy approved by the school board. Submit a copy of the PLE tool and the board minutes as documentation of compliance to Child Nutrition & Wellness, KSDE.

National School Lunch Week – October 10-14, 2011

“School Lunch – Let’s Grow Healthy” will help students understand where food comes from while highlighting the overall benefit that school lunch helps kids grow strong and healthy. The 2011 theme provides the opportunity to try something new and promote locally sourced foods. For more information, go to www.schoolnutrition.org.

Recipes for Healthier Kansas Menu Cycle

The Child Nutrition & Wellness team is developing two additional weeks of lunch menus for the Healthier Kansas Menu Cycle. We are looking for school recipes for lasagna, coleslaw, baked or grilled chicken and beef & noodles. If your school has a great recipe for any of these items, please fax a copy to us at 785-296-0232.

Team Nutrition

Sign up to be a Team Nutrition School at www.kn-eat.org, Team Nutrition. Health education programs available for implementation during the 2011-2012 school year include:

- Power Panther Pals (Primary program for K-2 and Intermediate for grades 3-6)
- Power Up (Junior High)
- Power Panther Professionals (staff wellness program)
- Family Fun, Food & Fitness Events

Please share this information with teachers or others who may be interested!

Food Service Facts-Revision Completed

Please access www.kn-eat.org, School Nutrition Programs, Food Service Facts for the most current information.

Administrative Workshops and Food-Based Menu Planning & Production Record Classes

Important updated information about the Healthy Hunger-Free Kids Act will be presented at Administrative Workshops this summer. Plan now to attend this required training! Go to www.kn-eat.org, School Nutrition Programs, 5-Star Training System to register for back-to-school **Administrative Workshops** and the **SMI Food Based Menu Planning & Production Records** classes.

Program Renewal

All program renewal documents are now available at www.kn-eat.org, School Nutrition Programs, Administration, Program Renewal. A new Program Agreement must be signed for SY2011-12 due to significant changes in policy brought about by The Healthy Hunger-Free Kids Act. Sponsor and site applications in KN-CLAIM are to be completed by July 15, 2011.

Spanish Translations

Spanish translations of KSDE's documents related to program renewal are now available. Go to www.kn-eat.org, School Nutrition Programs, Administration, Foreign language Translations.

Distribution of Applications

Remember that the application packet for CNP benefits is not to be distributed to households any earlier than four weeks prior to the beginning of school. This is a Federal regulation.

Direct Certification

All School Food Authorities are now required to use the web-based process for Direct Certification because it is easier, faster and more cost effective. Please note that the direct certification system will be unavailable July 13-15 for a server upgrade.

Michelle Pyle Selected for USDA Systems Network Work Group

Michelle Pyle, Applications Developer III for the Child Nutrition & Wellness team has been selected for the national Child Nutrition (CN) State Systems Workgroup to inform and guide the work of planning and delivering technical assistance to support state-level systems initiatives. Initially, the workgroup will focus on identifying and providing advice on State technology and technical assistance needs within the School Programs area, with special emphasis on those strategies that will help improve direct certification rates. Congratulations Michelle!

Breakfast Outreach

Schools participating in the School Breakfast Program must inform families of the availability of breakfast prior to or at the beginning of the school year in the informational packets that are sent to each household with free and reduced price meal applications for the new school year. In addition, schools should send reminders regarding the availability of the School Breakfast Program multiple times throughout the school year.

Dried Snacks

Shelf-stable, dry, or semi-dry, meat snacks do not credit in any meal served under the Department of Agriculture's (USDA) Child Nutrition Programs. Non-creditable meat snacks can include but are not limited to the following products: smoked snack sticks made with beef and chicken; summer sausage; pepperoni sticks; meat, poultry, or seafood jerky such as beef jerky, turkey jerky, and salmon jerky; and meat or poultry nuggets (shelf-stable, non-breaded, dried meat or poultry snack made similar to jerky). If you have questions, please contact your School Nutrition Consultant.

Implementing Strong Nutrition Standards for Schools: Financial Implications – New DASH Fact Sheet

The “Implementing Strong Nutrition Standards for Schools: Financial Implications” fact sheet summarizes the existing evidence of the financial impact on schools that have implemented strong nutrition standards. Implementing nutrition standards can be an effective strategy to improve the nutritional quality of foods offered and purchased in the school setting.

One of the primary reasons that local education agencies are hesitant to implement strong nutrition standards for competitive foods is that they are concerned about losing the revenue that is generated from selling snacks and beverages to students. However, a key finding presented is that while some schools report an initial decrease in revenue after implementing nutrition standards, a growing body of evidence suggests that schools can have strong nutrition standards and still maintain financial stability. This fact sheet is available for download at:

http://www.cdc.gov/healthyyouth/nutrition/pdf/financial_implications.pdf

Staffing Update

Please join me in congratulating Tammy Poland upon her retirement, effective July 29th! Tammy has served 23 years as the School Food Service Consultant for South Central Kansas. Tammy's professionalism, knowledge and love of the child nutrition programs will be greatly missed by the CNW team and school nutrition professionals throughout the state. Tammy will be quilting, gardening, traveling with her family and is making plans to open a bed and breakfast in the future. Thank you Tammy!

Hilary Hanvey will be the new School Food Service Consultant for South Central Kansas. Hilary was the School Food Service Director for the Hutchinson Public Schools for 7 years. She now lives in Coldwater. Hilary is a graduate of Kansas State University with a degree in Dietetics. She is a Past-President of the School Nutrition Association of Kansas. We are happy to welcome Hilary to the Child Nutrition & Wellness team!

Jill Ladd, RD, LMHT, LD joined the Child Nutrition & Wellness team as the Team Nutrition Project Director on July 7th. She is a graduate of Kansas State University with a degree in dietetics and has been working as a Food Service Director in Omaha. Jill grew up in Stafford and is excited to return to Kansas!

Hope you are all having a great summer! If you have any questions or need assistance, please call or email!

Cheryl