USDA Seeking Input – Child Nutrition Food Crediting

The USDA has issued a public invitation for comments on food crediting. They are especially interested in understanding the possible benefits and negative impacts associated with potential changes to how certain foods may or may not be credited. Submit comments through the Federal eRulemaking Portal at [http://www.regulations.gov](http://www.regulations.gov). The comment deadline has been extended to April 23, 2018.

New Standardized Recipes for CACFP Operators

The Food and Nutrition’s Team Nutrition initiative has released a total of 40 recipes for use in the Child and Adult Care Food Program (CACFP). Team Nutrition developed these recipes in response to requests from State agencies, CACFP sponsoring organizations, and our partners for recipes that reflect a variety of cultures. The set of globally-inspired recipes are standardized to yield 6, 25, and 50 servings and include information on how the recipes credit towards CACFP meal pattern requirements. The recipes are available at [https://www.fns.usda.gov/cacfp](https://www.fns.usda.gov/cacfp).

Celebrate National CACFP Week – March 11-17, 2018

CACFP Week is a national education and information campaign sponsored annually by the National CACFP Sponsors Association. The campaign is designed to raise awareness of how the USDA’s Child and Adult Care Food Program works to combat hunger. The CACFP brings healthy foods to tables across the country for children in child care centers, homes, and afterschool as well as for adults in day care. Help promote the CACFP Week Providers Challenge by sharing sample menus and tips for healthy meal planning and getting the message out to the press and the community. Resources include Sample Letters, Took-Kit Resources, Nutrition Handouts, and much more at: [https://www.cacfp.org/files/6715/1916/1186/CACFP_Week_2018_Toolkit_cacfp.org.pdf](https://www.cacfp.org/files/6715/1916/1186/CACFP_Week_2018_Toolkit_cacfp.org.pdf).

Training Opportunities

**Growing Healthier Futures with the CACFP** is the topic for Spring CACFP Training. Participants will learn about CACFP Best Practices through an interactive 2.5 hour training. The training will highlight childcare providers across the state who have implemented Best Practices and received the Healthier CACFP Award. Attend one of the following regional locations to receive KDHE approved training:

- April 5 – Wichita, 2 sessions – 9:00-11:30 am, 1:00-3:30 pm
- April 10 – Salina, 1:00-3:30 pm
- April 12 – Manhattan, 9:00-11:30 am
- April 18 – Overland Park, 9:00-11:30 am
- April 19 – Garden City, 9:00-11:30 am
- April 23 – Topeka, 9:00-11:30 am
- April 24 – Hutchinson, 1:00-3:30 pm

Registration information will be available soon at [www.kn-eat.org](http://www.kn-eat.org), CACFP, Training.
Microsoft Office in Child Nutrition Programs - Make Microsoft Office work for you! KSDE will offer Microsoft Excel, Word, and PowerPoint in Child Nutrition Programs classes at three locations in April, June, and August. Excel will be offered from 8:30-11:30 am with Word and PowerPoint from 1:30-3:30 pm. Learn how Microsoft Office can help you save time by streamlining and increasing efficiency in Child Nutrition Program operations. Technical assistance for program renewal in the Child & Adult Care Food Program will be available by the Child Nutrition & Wellness consultant at each location in August. Registration information is available at www.kn-eat.org, CACFP, Training.

Child Nutrition & Wellness Master Calendar
A Child Nutrition & Wellness master calendar is available at www.kn-eat.org as a menu item on the right hand side. Note that different view options are available. Just click on the tab at the top of the calendar: week, month, or agenda. Click on an item to see time, location and a link that will lead to a page with more information about the event as well as registration information.

CACFP Nutrition News
The March edition of the CACFP NUTRITION NEWS is now available on-line at www.kn-eat.org, CACFP, Newsletters. The newsletter features information about National Nutrition Month – “Go Further With Food”, a recipe for Baked Kale Chips and a Bean Bag Balance activity. Share the newsletter with providers and/or families with children in care.

CACFP Halftime: Thirty on Thursdays
The next CACFP Halftime: Thirty on Thursdays is March 15. The topic for the March webinar will be Serving Meat and Meat Alternate at Breakfast and offered in both English and Spanish. The English webinar will be held from 1:00-1:30 pm CST, and the Spanish webinar will be held from 2:00-3:30 pm CST. The webinars are recorded and made available on the Team Nutrition website, https://www.fns.usda.gov/tn/team-nutrition.

Team Nutrition Resources
CACFP Training Worksheets - USDA’s Team Nutrition initiative is proud to announce the availability of six new training worksheets for Child and Adult Care Food Program (CACFP) providers and operators:
- Methods for Healthy Cooking
- Serving Meat and Meat Alternates at Breakfast
- Grain-Based Desserts in the CACFP
- Offer Versus Serve in the CACFP
- Calculating Sugar Limits for Breakfast Cereals in the CACFP
- Calculating Sugar Limits for Yogurt in the CACFP
Download these and other worksheets at https://www.fns.usda.gov/tn/cacfp-training-tools.

Discover MyPlate Nutrition Education Curriculum & Sub-grant - Childcare centers and day care home providers participating in the CACFP are encouraged to apply for this great opportunity to incorporate nutrition education while children practice reading and writing skills. The sub-grants provide $5/child to help purchase food and supplies to conduct cooking activities. Awardees also receive a Teacher’s Guide to accompany the training, Emergent Reader Mini Books, Look and Cook Recipes, Student Workbooks and Parent Handouts. Don’t miss out! The application is available at www.kn-eat.org, Team Nutrition, Discover MyPlate Nutrition Education Curriculum & Sub-grant Application under Team Nutrition Grant Opportunities.
**Summer Meal Opportunity – Serving Year-Round Meals**
Organizations that serve At-Risk Afterschool Meals during the school year may become sponsors in the USDA Summer Food Service Program (SFSP) in order to serve meals year-round. Summer Program eligibility is based on the same criteria as At-Risk Afterschool Meals eligibility. Sponsors who serve year-round meals through the CACFP and SFSP may use the SFSP monitor review as one of the three site reviews required by CACFP. To find out more about summer opportunities for your community, contact Kelly Chanay at 785-296-2276 or kchanay@ksde.org.

**Pearls of Wisdom from Mother Theresa**
- Let no one ever come to you without leaving better and happier.
- We can do no great things, only small things with great love.
- If you can't feed a hundred people, then feed just one.
- Never worry about numbers. Help one person at a time, and always start with the person nearest you.

These quotes from Mother Theresa reflect how CACFP positively impacts lives on a daily basis, because you provide nourishment that extends beyond food. Thank you for leaving those you reach healthier and happier.

**Mark & Cheryl**