CACFP UPDATE
July 31, 2019

Distributed to CACFP Authorized Representatives and Home Sponsors via Listserv
As posted to www.kn-eat.org, Child and Adult Care Food Program, Updates from CNW

CACFP Certification
Program Certification will be available in KN-CLAIM August 1, 2019. Make plans to participate in one of two CACFP Certification Webinars scheduled on August 1 and August 2. The webinars will be held:
- Thursday, August 1 from 1:30-2:30 pm at https://meet.lync.com/ksde/jladd/4N82D4V6.
- Friday, August 2 from 9:30-10:30 am at https://meet.lync.com/ksde/jladd/LJY6HC51.
Note: Certification webinars are not a replacement for the required Administrative Workshop. CACFP Certification Guides for Centers and Homes will be available at www.kn-eat.org, CACFP, Program Certification.

Reimbursement Rates
Reimbursement Rates for FY2020 will be posted at www.kn-eat.org, Child & Adult Care Food Program, Key Links as soon as they are available.

USDA Updates and Guidance
USDA FNS Proposed Rule: Delayed Implementation of Grains Ounce Equivalents in the Child and Adult Care Food Program – Comment Deadline July 31, 2019
USDA FNS has proposed a rule to delay the implementation of grains ounce equivalents until October 1, 2021. Provide comments at https://www.regulations.gov/comment?D=FNS-2019-0005-0001.

Now Available! The Exhibit A Grains Tool - Part 2!
A new enhancement to the Food Buying Guide for Child Nutrition Programs Interactive Web-Based Tool, Part 2 of the Exhibit A Grains Tool, is now available. The first release of the Exhibit A Grains Tool on June 10 allows users to search their grain product (as listed on Exhibit A) and enter in the serving size as listed on the product label. The tool determines the ounce equivalent (oz eq) grains or grains/bread serving(s) for the grain product. The second part to the Exhibit A Grains Tool includes an additional capability to determine the number of servings a program needs to serve to obtain a specific meal pattern contribution. Stay tuned for the release of the completed Exhibit A Grains Tool in the Mobile App this summer! Check out the Exhibit A Grains Tool today at https://foodbuyingguide.fns.usda.gov/.

WIC Program Information
Sponsors must provide information on the importance and benefits of WIC to the parents/guardians of enrolled children. Sponsors can meet this requirement by posting a WIC program fact sheet in the facility, making WIC brochures available, posting a link to the WIC webpage on the sponsors website, Facebook page, newsletter, parent handbook, or providing to families upon initial enrollment. The WIC Program Fact Sheet can be accessed at www.kn-eat.org in the far right column, click on the Kansas WIC logo.

Administrative Handbook – Updates
The following chapters were updated in the Administrative Handbook: Chapter 9 – Enrollment and Income Eligibility, Chapter 17 – Provider Participation and Chapter 21 – Administrative Funds.
Training Opportunities

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 online professional development classes offer a printable certificate upon successful completion. Tutorials are 5 minutes or less with no quiz and no certificate. Create an account now at https://learning.ksde.org. For detailed instructions on creating an account and accessing the training, go to www.kn-eat.org, Child and Adult Care Food Programs, Training, Online Classes.

Jump Start for Centers is required for all new Authorized Representatives of centers and recommended for new support staff who provide assistance to the Authorized Representative. The classes are repeated through the year. The schedule and registration information is available at www.kn-eat.org, CACFP, Training. The next class will be on August 20 in Topeka. This free training includes sessions on CACFP Administrative Integrity and Meals Done Right.

Food Safety Training
The schedule for face-to-face Summer Food Safety Basics classes is available at www.kn-eat.org, CACFP, Training.

CACFP Administrative Workshop
Sponsors are required to attend one CACFP Administrative Workshop annually. Administrative Workshop sessions are scheduled for regional locations in July and August and through an online module. Choose the option that best meets your needs. Training dates and registration information are available at www.kn-eat.org, CACFP, Training, Administrative Workshop. This class provides an overview of CACFP requirements with particular emphasis on the issues that most frequently result in lost revenues or corrective actions. It will also include recent updates from USDA.

Grains 101 Training
Registration to attend Grains 101 offered by KSDE in five regional locations will be available soon at www.kn-eat.org, CACFP, Training. By attending the Grains 101 training, participants will get hands-on practice calculating ounce equivalents as well as practice in identifying whole grain-rich foods using approved methods. Beginning October 1, 2019, CACFP operators will be required to calculate the grains component using ounce equivalents. This training is geared towards anyone who has a role in menu planning, preparing CACFP meals and snacks or who purchases food for the CACFP. Participants will receive 6 hours of KDHE training credit for those attending. A sub-grant will be provided to each Sponsor who preregisters to attend. Training dates and locations include:
- August 28 – Garden City
- September 4 – Overland Park
- September 19 – Manhattan
- September 26 – Wichita
- October 3 – Greenbush

CACFP Halftime: Thirty on Thursdays
Find all recorded webinars and webinar registration information at https://www.fns.usda.gov/cacfp-halftime-thirty-thursdays-training-webinar-series. Future CACFP Halftime: Thirty on Thursdays topics:
- Thursday, July 18, 2019: Serving Vegetables in the CACFP
- Thursday, Sept. 19, 2019: In-Grained: Easy Tools to Determine Serving Amounts

Please note: Thirty on Thursdays webinars do not count towards providers annual training requirements, nor do they count for KDHE training requirements.
CACFP Statewide Conference: CACFP a Link to Quality Child Care

Join KSDE and other child care centers and home sponsors at a Statewide Conference in Wichita September 10-12 to explore regulations and best practices aimed at increasing the quality of child care in Kansas through the CACFP. Lunch will be provided each day. Sponsors can choose to attend one or multiple days of the conference:

- **Tuesday, September 10:**
  - **Feeding Infants in the CACFP** from 12:30 pm - 4:30 pm
    - Participants will receive training on feeding infants in the CACFP. Topics that will be covered include the infant meal pattern, developmental readiness, hunger and fullness signs, handling and storing breastmilk and infant formula, offering solid foods, what is creditable in the infant meal pattern, and much more! All participants will leave with a hard copy of the Feeding Infants in the CACFP guide. Sponsors will receive a stipend for attending.
  - **Team Up for CACFP Success – At-Risk Afterschool Meals** from 9 am – 3 pm.
    - Sponsors who serve At-Risk Afterschool Meals or are considering serving At-Risk meals/snacks can participate in peer-to-peer mentoring to develop specific goals and targeted action plans on the topics of menu planning and increasing participation. The workshop will also feature panel discussions of creative solutions from current CACFP Sponsors and representatives from allied organizations offering free resources to support CACFP meal programs. Sponsors will receive a stipend for attending.

- **Wednesday, September 11:**
  - **CACFP a Link to Quality Child Care** from 9 am – 3:30 pm
    - Learn how CACFP fits into Links to Quality (L2Q), Kansas’ quality improvement rating system. Attendees will get hands-on experience at learning stations of their choice and hear best practices from their peers via a menu-planning panel. Guest presenters include Department of Children and Families who will share about Links to Quality and Cindy Johnson, KSDE, who will share about how to communicate with teachers and providers about serving food safely in the CACFP. Sponsors will receive a stipend for attending.

- **Thursday, September 12:**
  - **Financial Management Training for CACFP Sponsoring Organizations** from 9 am to 3:30 pm.
    - Sponsors of multiple centers and homes will learn effective financial management strategies specifically related to viability, capability and accountability (VCA) in regards to budgets, financial viability, management plans and internal controls. No stipend is available for attending.

Registration will be available soon at [www.kn-eat.org](http://www.kn-eat.org), CACFP, Training.

**Healthier CACFP Recognition & Monetary Award**

Be one of the first childcare centers or daycare home providers in Kansas to be recognized for the Healthier CACFP Award! Are you looking for a way to promote your child care program and stand out from all others? The **Healthier Child and Adult Care Food Program Award** is a USDA recognition system which supports child care centers and day care home providers taking steps to improve the nutrition, physical activity, nutrition education and/or environment for children in their care. Apply today to win an award! Those who qualify will receive statewide recognition as a **Healthier CACFP Award Winner** and a certificate to showcase the award at their site. In addition, the first 20 Healthier CACFP Awarded sites in Kansas will receive a monetary award of $500/child care center or $200/daycare home! Monetary awards are only available through September 2019! For more information on the criteria and/or for assistance with applying, contact Emily Brinkman at ebrinkman@ksde.org or (785) 296-2276.
USDA’s Feeding Infants in the Child and Adult Care Food Program

The Feeding Infants in the Child and Adult Care Food Program guide is now available in print! To order, go to: https://www.fns.usda.gov/tn/feeding-infants-child-and-adult-care-food-program. Print materials are available for free to State agencies, sponsoring organizations, child care centers, and family day care homes that participate in the Child and Adult Care Food Program. A Spanish version will be available at a later date. This guide supports Child and Adult Care Food Program (CACFP) operators in implementing the CACFP infant meal pattern requirements and best practices for infant feeding, including information on:

- CACFP infant meal pattern
- Developmental readiness for solid foods
- Hunger and fullness signs
- Handling and storing breastmilk and infant formula
- Creditable foods, and more!

Food Safety Tip of the Month

Did you know…that food safety has a role in farm-to-plate menu planning and procurement? For tips on operating a successful farm-to-plate program at your site, and for food safety guidance when using locally procured foods, check out the Farm to School Planning Toolkit at https://fns-prod.azureedge.net/sites/default/files/f2s/F2S-Planning-Kit.pdf. This toolkit guidance can be easily adapted for implementation in schools, preschools, and childcare centers.

Farm to Plate

Is Farm to Plate on your August menu? Farmer’s Markets are a great place to look. The Community Health Promotion Section in the Bureau of Health Promotion at KDHE has created a Farmers Market Fact Sheet. It contains a map of farmers markets (based on 2018 registrations). There is also information about a few Kansas specific and national resources for farmers and farmers markets. You can find the fact sheet on the Resources for Healthy Kansas Communities page, under the Nutrition header. This resource can also be helpful to source apples for the Mountain Plains Crunch Off October 16. Contact Barb Depew, Farm to Plate Director, if you need assistance sourcing local product for your programs and promotions.

Crunch Off – October 16

Kansas is participating in the Mountain Plains Crunch Off with nine other States! Mark your calendars and make plans so that participants can bite into a local apple on this day. The state with the most “crunches” will be crowned the Crunch Champion! Begin getting your Crunch group together, registration information will be shared in the August Update. Contact Barb Depew at bdepew@ksde.org for information about sourcing local apples for the event.

Sunflower Spotlight

The following childcare centers and daycare home providers are being recognized as Healthier CACFP Award winners! This award, established by the USDA, Food and Nutrition Services, Mountain Plains Region, serves to recognize the outstanding efforts that are made by childcare providers participating in the Child and Adult Care Food Program (CACFP). The sites being awarded are implementing practices which demonstrate their focus on overall wellness of children in their care as well as a commitment to the health of our nation’s children.

- **Adventure Time Child Care** in Alma has been awarded the Honors level in the Physical Activity and Nutrition & Wellness Environment categories.
- **Bright Circle** in Topeka has been awarded the High Honors level in the Physical Activity and Nutrition & Wellness Environment categories.
- **Mary’s Munchkins Home Daycare** (owner Mary Wilson) in Independence has been awarded the Highest Honors level in the Physical Activity category.
- **Tami’s Home Daycare** (owner Tami Rupp) in Holcomb has been awarded the Highest Honors level in the Professional Development category.
• **Melissa’s Little Red Caboose Home Daycare** (owner Melissa Rolo) in Atwood has been awarded the Honors level in the Physical Activity, Professional Development, and Nutrition & Wellness Environment categories; and High Honors level in the Infant Care category.

• **Faith’s Grace Home Daycare** (owner Kristin Silvers) in Olathe has been awarded the Honors level in the Physical Activity category; Highest Honors level in the Professional Development and Nutrition & Wellness Environment categories; and High Honors in the Infant Care category.

• **Daily Blessings Home Daycare** (owner Allison Daily) in Independence has been awarded the Honors level in the Menus category.

• **Little Blessings Home Daycare** (owner Amanda Wilke) in Hutchinson has been awarded the Honors level in the Menus and Physical Activity categories and the High Honors level in the Nutrition & Wellness Environment categories.

**Staffing Update**
Effective August 2, Kelly Chanay, Assistant Director, will be transitioning to a part-time special projects’ role within the CNW team. This fall semester, Kelly will be teaching classes at Baker University and soon beginning work on a PhD. Sincere appreciation to Kelly for her outstanding work as an Assistant Director and Child Nutrition Consultant over the past 14 years for the Child Nutrition & Wellness team. Thank you, Kelly, for your passion and leadership in increasing access to healthy meals for Kansas children and for professional development for Kansas Child Nutrition Professionals.

Jill Ladd is returning to an Assistant Director role effective August 5. For the past two years, Jill has been working as a Grants and Project Specialist and has been leading implementation of the Innovative Breakfast Leadership Grant.

**CACFP is truly a Link to Quality Child Care!**
Thank you for all your commitment to nourishing children with healthy meals, teaching them to Eat Smart and Play Hard and administering the CACFP with integrity! We appreciate you!

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