



Child Nutrition & Wellness, KSDE Advisory Council Meeting May 5, 2017

Attendees – David Paul, Jade Hearne, Nancy Coughenour, Corina Cox, Terri Markham, Adam Inman, Gayle Price, Sandy Proctor, Jennifer Church, Cara Ellermann, Laura Fails, Kathy Eaton, Kim Kerr, Judy Friessen, Robyn Stuewe, Karen Lewis, Cheryl Johnson, Mark Thompson, Kelly Chanay, Jill Ladd, Cindy Johnson, Julie Henry and Linnie Rieger.

Welcome – Cheryl Johnson

Child Nutrition Reauthorization and Legislative Update – Cheryl Johnson

No guidance or policy has been received based on Secretary of Agriculture's plan. Sponsors will be notified of any policy changes. Advisory Council agreed that it would be best to change program renewal webinar dates to May 23 & 24.

2017 FNS Strategic Priorities – Cheryl Johnson

- Focus on Local Foods
- Finalize HHFKA
- Support for Revised Food Allergy Guidelines
- Less Improper Payments
- Reduce Food Insecurity

What's Coming – Cheryl Johnson

- Innovative Uses of Technology
- Focus on Program Integrity
- Program Oversight "Culture" – focus on the right things
- Political Transition at the National Level
- Increased Public Expectations for Information (availability of real time data and transparency)

ART II Grant Update & Testing Protocol – Jill Ladd

- New KN-CLAIM is close to being complete. Multiple layers of testing are being completed – vendors, technology, and program testers. Julie Henry demonstrated what Claims looks like in the new KN-CLAIM via Moodle. Jill will need sponsor testers to enter claim information into both systems. Notify Jill of any issues.
- Projected date for new KN-CLAIM rollout is July 18. Based upon feedback from AC members and conflict with a claims deadline, rollout date will be July 25.
- ESL (English as a Second Language) pilot train-the-trainer. Classes are now being taught to food service staff.
- Let Jill know of successes and cost savings so she can add to the matrix for reporting to USDA.

Online Training – Julie Henry

- Julie presented on developing and making available online classes.
- Give Julie feedback after taking any online training.
- CACFP Home Sponsors reported the home providers are looking forward to Infant and Child and Adult Care Meal Pattern training.
- Explained how to set up an account for the KSDE Training platform to take online classes.
- Demonstrated a few online class activities, including taking a quiz and how the certificate is automatically generated by completing the quiz with a score of 80% or higher.

Break – Cindy Johnson

School teams, consisting of a Family and Consumer Science educator, one or more students, and a school nutrition program staff person were challenged to use their creativity and food innovation skills to develop recipes that meet the “Smart Snacks in School Nutrition Standards”. Over 102 teams from 24 Kansas schools took the Team Up for Smart Snacks – Celebration Edition” challenge. The top 12 recipes were made and provided as snack for the council members and the council members completed an evaluation of each product.

Data Central Demonstration – Mark Thompson

KSDE is working toward a central location for frequent data requests. It is available to all at www.ksde.org, Data Central. Mark showed the members how easy it is. Many reports are already available and can be downloaded in different formats.

Meal Modification Guidance – Cheryl Johnson

SP 26-2017 Accommodating Disabilities in the School Meal Programs. CNW’s updated Form 19-B Medical Statement to Request School Meal Modification and Modifications to Accommodate Disabilities in School Meal Programs Flow Chart were distributed. Changes to making meal modifications were discussed. Members suggested allowing extra time for training on Meal Modifications at Administrative Update and Administrative Workshop.

Procurement/Buy American Updates – Cheryl Johnson

A new model procurement plan, from USDA and changes for Kansas, was distributed. Requested that members write down any thoughts they have about the form and its complexity as Procurement Plans will be included in Administrative Update training.

Buy American – Exceptions to Buy American should be rare, but when needed must be completed and kept on file.

Brainstorming & Work Groups**Farm to Plate Initiatives**

- Method/means to identify producers and connect producers with CNP’s.
- How do we get the word out about Food Hubs to CNP’s?
- What are requirements for CNP’s to use local foods?
- \$ Available to assist producers with meeting requirements.
- Staff training to be able to prepare local foods.
- Do large food vendors work with local producers?
- Educational components that feature KS product and target producers.
- Address hesitation/fear of working with CNPs
- Crawford County model

CACFP Meal Pattern Resources

- Rationale for allowing more juice?
- Perception for “rule” determining G-B desserts and snacks credibility
- Separation of fruit & veg=big hit!
- How schools handle pre-k children without segregating?
- Lack of leeway on whole milk for ages 1-2
- Cycle menus and recipes
- USDA crediting foods book
- When available? How? Cost??

On-line Training Priorities 2018

- Basic knife skills—hands on
- Buy American—reading labels/deciphering the “fake labels!”
- Public relations/communications in social media/etiquette
- Inter-staff relations/conflict/misunderstandings
- Staff evaluations/ongoing feedback/how to do it in a positive way
- Emerging risks—food safety.
- CNMA “classes” to log into Moodle
- ****CACFP MEAL PATTERN**** (what is an oz. eq. class?)
- Food Safety for Day care Providers
- Wellness Activity Training (CACFP)
- Food Allergy (School, nurse, FS collaboration)
- Procurement (Buy American)
- Bid Specifications
- Whole group (in service) training
 - With certificates
- Professional Standard tracking tool
- Welcome to CACFP/SFSP/SNP (for new staff)
- BASICS of how programs work
 - Vocab/language of CNP

Technology Needs

- KN-Tech for FS staff (step down from KN-Tech)
- Computer Lab training class
 - Set up online course acct
 - Go through short course for help
 - Assist FS directors in getting staff set up to be able to take training.
- CREATE: App/website (sugar calculations)
 - Yogurt
 - Sugar
 - Oz equiv.
- Create App for Calculating components
- Training on PowerPoint (Offer PowerPoint for Dummies)
- Reoffer KN-TECH Excel (with more features highlighted, possibly expand to full day class)
- Need-spreadsheet
 - KN-Claim reports in excel that would pull from KN-claim all the training by district.
 - Staff and district could further edit.
 - Other training would be helpful to have a report for 1 SY and also a 5 year look-back (SNA).
 - Individually look up staff and would increase the number of staff who would apply for KSDE CNW certification and SNACK certificates..

Food Safety Questions

- Handouts/In Person training
- Safety for grown onsite produce/resources
- Emerging risks (flour, e. coli)
- License renewals, posting license
- “Mini-Gaps” for donations

Program Updates & Hot Topics

- Best Practice Awards - Apply!
- CACFP Team Up for Success
- Unpaid Meal Policy Requirement
- Healthy Kansas Schools Initiatives
- Summer Food Service Program Update
- KESA Update
- KSDE Strategic Planning
- Kansas Wellness Policy Model Guidelines Update

Wrap-Up & Adjourn

- Expense Forms
- Next Meeting - November 2017