

*Focusing on New
Requirements Today →
Seeing Healthier
Schools Tomorrow*

WI Dept of Public Instruction - School Nutrition Team
June 2012



Welcome

- June Paul, State Director
- Introduction of School Nutrition Team



Today's Agenda

- Administrative Changes
 - Paid Lunch Equity
 - Non-Program Foods
 - Procurement
 - Competitive Foods
 - 6 Cent Certification
- Nutrient Standards (Meal Pattern Requirements)
 - Lunch Meal Components
 - Dietary Specifications
 - Menu Planning
 - Offer versus Serve



Information in Your Folder

- Agenda
- Personnel Directory
- Child Nutrition Reauthorization Materials
 - Meal Pattern Requirements/Timeline
 - Guidance Memos
- Power Points
- MyPlate Poster
- Expense Reimbursement Form



Administrative Changes



SP 15-2012: Paid Lunch Equity

- **SP 15-2012:** Paid Lunch Equity: SY 2012-2013 Calculations
 - SFAs, on average, charging less than \$2.51
 - Per meal increase calculated using 4.18%
 - PLE tool as been updated is available online
 - <http://dpi.wi.gov/fns/cnrsnp.html#cnrsnplp>
- **SP 18-2012:** FNS-828: Paid Lunch Price Report
 - Completed annually
 - Most frequently charged price at each category – elementary, middle/junior high, and high school



Non-program Foods Revenue Tool

- Helps SFAs calculate the amount of revenue required to meet new requirements – cover “food” cost
 - WI encourages SFAs to cover ALL costs, not just food costs
- Requires the cost of both program and non-program food and the total revenue for previous school year
- Calculates amount of revenue from non-program foods
- Calculates the minimum amount of revenue from non-program foods required to meet requirement
- Allows SFAs to compare non-program food revenues to required amount to determine compliance



Non-program Food Revenue Tool

- <http://dpi.wi.gov/fns/cnrsnp.html>
- Scroll down to Lunch Pricing and Non-Program Revenue heading
- Click on “New” Non-program Food Revenue Tool and enter for previous school year:
 - Food costs for reimbursable meals
 - Food costs for non-program foods
 - Revenue from non-program foods
 - Total revenue



Non-program Foods Revenue

- What are examples of non-program foods?
 - Include but not limited to:
 - A la carte items sold in competition with school meals
 - Adult meals
 - WI – adult meals sold at unit price are reported as non-program meals under lunch or breakfast
 - Items purchased for fund raisers, vending machines, school stores, etc.
 - Items purchased for catering and vended meals



Non-program Foods Revenue

- What is considered revenue?
 - All money provided to the non-profit school food service account. Includes but not limited to:
 - Federal reimbursement
 - State or local fund (i.e. per meal subsidies, State revenue matching funds)
 - Students’ payments (reimbursable meals, a la carte)
 - Payments for items purchased for fund raisers, vending, et.
 - Income from catering, adult meals, vended meals



Non-program Foods Revenue

- What period of time should be included in calculations?
 - Revenue and costs for a school year
 - Use SY 2011-12 revenue and costs for SY 2012-13
 - If prior year is not reflective of typical SY –
 - Could use Fiscal Year
 - Representative month multiplied by month/SY
 - Another method approved by State Agency



Non-program Foods Revenue

- How are SFAs to track non-program food sales and revenues?
 - Develop plans to improve recordkeeping systems if current system does not track non-program food sales and revenues
 - USDA FNS will provide further guidance
- WI’s Child Nutrition Program Report
 - A la carte revenue also includes WSDMP, SFSP, FFVP, and SMP that would need to be pulled out



Non-program Foods Revenue

- How is this requirement implemented for SY 2012-13?
 - SFAs must do revenue calculations
 - If = or > than food costs, no action required
 - If < food costs,
 - Review prices and make necessary adjustments
- Bottom Line – SFAs must be able to show how the prices for non-program foods were determined.



Non-program Foods Revenue

- What are some resources for SFAs working to implement section 206 and determine how to price non-program foods?
 - National Food Service Management Institute
 - NFSMI Financial Management Information:
 - <http://www.nfsmi.org/documentlibraryfiles/PDF/20080225031916.pdf>
 - USDA FNS plans to issue more guidance



SP 17-2012: Procurement

- **SP 17-2012:** Procurement Questions and Answers to Assist in the Implementation of the Final Rule Titled *Nutrition Standards in the National School Lunch and School Breakfast Programs*
 - Food Service Management Company (FSMC) Contracts
 - Determine if there is a "material change" to current FSMC contract
 - Work with your FSMC on addendum that ensures complete conformance with the changes in the final rule
 - Complete new procurement for 2013-14 school year
 - Vendor and Joint Agreements
 - DPI prototypes MUST be used
 - <http://dpi.wi.gov/fns/procurement.html>



Competitive Foods

- Expected Release date is June 2012



SP 31-2012: 6-Cents Certification

- What is certification?
- What is the certification process?
- What are the School Food Authority (SFA) responsibilities?
- What are the State Agency (SA) responsibilities?
- What are Validation Reviews?



Certification

- Definition:
 - Paper or electronic documentation submitted to the SA by the SFA to demonstrate compliance with new meal pattern requirements
 - One-time process to receive 6 cents reimbursement
 - Documentation must include both breakfast and lunch, if SFA offers breakfast
 - Documentation must be representative of meal service for all schools within the SFA
 - SA reviews and approves or denies documentation for certification



Certification Process

- Beginning July 1, 2012 – All School Food Authorities **MUST** offer meals in compliance with new meal pattern requirements.
- Beginning October 1, 2012 – Schools **certified** by SA to be in compliance receive an additional 6 cents per lunch reimbursement.
- For the 2012-13 SY only, 25% of SFAs submitting documentation will receive a Validation Review
- On-going compliance is assessed during Coordinated Review Efforts (CREs)



SFA's Responsibilities

- Three options for certification
 - Option 1 – SFAs submit one week of menus, detailed menu worksheets and a nutrient analysis of calories and saturated fat
 - Option 2 – SFAs submit one week of menus, detailed menu worksheets and a simplified nutrient analysis of calories and saturated fat
 - Option 3 – SA certifies SFA during a review. SFA provides one week of menus, detailed menu worksheets and all information needed for SA to conduct a nutrient analysis



Required Documentation

- Menus and menu worksheets – lunch and breakfast
 - One week of each **menu type** offered by **age/grade group**
 - A detailed menu worksheet **for each** showing food components and quantities by reimbursable meal
- Nutrient analysis or simplified nutrient assessment **for each**
 - Nutrient analysis – using USDA-Approved software
 - Simplified nutrient assessment tool
- Attestation
 - Attest in writing that documentation is representative of ongoing meal service and minimum required components available to all students in every serving line



SA's Responsibilities

- Establish process for certification in the State based on interim rule and FNS guidance
- Train and disseminate information to SFAs
- Receive, review and approve/deny SFA certification documentation within 60 days receipt of a complete packet
- Disburse 6 cents reimbursement to certified SFAs
 - All lunches served from 1st day of month certified
- Conduct Validation Reviews for at least 25% of SFAs submitting certification documentation (SY 2012-13 only)



Validation Review

- On-site visit conducted by State Agency to affirm that a certified SFA has been and continues to meet the updated meal patterns
- State Agency must
 - Observe a meal service for each type of menu certified
 - Review the school production records for observed meals
 - Review the documentation submitted for certification looking for consistency
 - "Turn-off" 6 cents if corrective action is needed and does not occur immediately



Nutrition Standards: Overview of Requirements and Clarifications



Lunch Meal Components

- Fruits
- Vegetables
- Grains
- Meat/Meat Alternate
- Milk



Fruits (Lunch)

Lunch Meal Pattern			
	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food ^b Per Week (Minimum Per Day)		
Fruits (cups)	2.5 (0.5)	2.5 (0.5)	5 (1)



Forms of Allowable Fruits in School Meals

- Fresh
- Frozen without sugar
 - **SP 20-2012** Exemption until July 1, 2013
 - Sugar added in preparation allowed but discouraged
- Canned in water, light syrup or juice
- Dried
- Pasteurized, full-strength juice



Fruits: Clarifications on Juice

- No more than half of fruit or vegetable offerings may be in the form of juice
 - Weekly limit; no daily limit
- Juice credits as volume served
- Frozen 100% fruit juice w/o sugar can credit
- 100% fruit and vegetable juice blends
 - Credit based on first ingredient



Fruits: Clarifications (cont.)

- Dried fruit processed with sugar is allowed
 - Schools should be aware of maximum calorie limits
 - Credits as twice volume served – i.e., 1/8 cup raisins credit as 1/4 cup
- Snack –type fruit products may not credit
 - **Allowed:** whole dried fruit, whole dried fruit pieces
 - **Not Allowed:** 100% fruit strips, fruit drops, fruit leather



Fruits: Clarifications (cont.)

- Can serve 1/2 cup of fruit pieces and 1/2 cup fruit juice to meet daily requirement
- Can offer a combination of fruits to meet fruit component
 - 1/2 cup pineapple tidbits + 1/2 cup fresh fruit cup



Vegetables (Lunch)

	Lunch Meal Pattern		
	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food Per Week (Minimum Per Day)		
Vegetables (cups)	3.75 (0.75)	3.75 (0.75)	5 (1)
• Dark green	0.5	0.5	0.5
• Red/Orange	0.75	0.75	1.25
• Beans/Peas (Legumes)	0.5	0.5	0.5
• Starchy	0.5	0.5	0.5
• Other	0.5	0.5	0.75
Additional Veg to Reach Total	1	1	1.5

Dark Green and Red/Orange Vegetables

- Dark Green
 - bok choy
 - broccoli
 - collard greens
 - dark green leafy lettuce
 - kale
 - mesclun
 - mustard greens
 - romaine lettuce
 - spinach
 - turnip greens
 - watercress
- Red/Orange
 - acorn squash
 - butternut squash
 - Carrots
 - Hubbard squash
 - pumpkin
 - sweet potatoes
 - tomatoes
 - red bell peppers



Subgroups will be identified in upcoming FBG revision



Dry Beans and Peas

- black beans
- black-eyed peas
- garbanzo beans (chickpeas)
- kidney beans
- lentils
- lima beans (mature)
- navy beans
- pinto beans
- soy beans (mature)
- split peas
- white beans



Dry beans and peas: Clarifications

- May only count a serving towards vegetable or meat/meat alternate requirement (but not both in the same meal)
 - Menu planner determines how they credit in advance (not at POS)
- “Dry” refers to mature beans
 - Canned and frozen mature beans acceptable
 - Fresh beans or peas do not qualify



Starchy Vegetables

- Corn (white and yellow)
- Green peas
- Cowpeas, field peas, black-eyed peas (fresh, not dried)
- White potatoes
- Water chestnuts
- Complete listcoming soon



Vegetables: Clarifications (cont.)

- Schools may offer small amounts of subgroups over the course of the week to meet weekly requirements
 - Minimum quantity is 1/8 cup
- No maximum limits on subgroups
 - Exception: Juice
- Categorizing unusual vegetables:
 - <http://www.cnpp.usda.gov/Publications/USDAFoodPatterns/ItemClustersAndRepFoods.pdf>



Vegetables: Clarifications

- Mixed Vegetable Dishes
 - Combinations containing $\frac{1}{8}$ cup or more of each different veggie subgroups per serving may credit toward appropriate subgroups
 - If quantities of each are unknown, the dish counts toward the "additional" requirement



Vegetables: Clarifications

- Mixed Salads
 - If mixed salad contains different vegetable subgroups (romaine/iceberg blend) and quantities are $\frac{1}{8}$ cup or more, can credit to respective subgroup
 - If quantities of each are unknown, the total volume credits as "additional" requirement
 - ***Remember: $\frac{1}{4}$ cup of uncooked leafy greens credits as $\frac{1}{8}$ cup**
 - For example – a $\frac{1}{2}$ cup of lettuce blend ($\frac{1}{4}$ cup Romaine + $\frac{1}{4}$ cup iceberg) = $\frac{1}{4}$ cup vegetable ($\frac{1}{8}$ cup dark green + $\frac{1}{8}$ cup other)



Salad Bars - Clarifications

- May be located after the POS, as long as system in place to ensure each student selects a reimbursable meal
- Must ensure portions meet meal pattern requirements
- May use salad bar to meet weekly vegetable subgroup requirement
 - Salad bar offerings must be listed on production records to count toward meal pattern requirements



Grains (Lunch)

Lunch Meal Pattern			
	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food Per Week (Minimum Per Day)		
Grains (oz eq)	8-9 (1)	8-10 (1)	10-12 (2)



Grains: Clarifications

- To count as a grain component serving, each reimbursable meal must meet the daily grain minimum
- No *daily* grain maximum – only weekly maximum
- New crediting guidance
 - **SP 30-2012:** Grains Requirements for the NSLP and SBP



SP 30-2012: Grain Requirements for the NSLP

- Addresses the new implementation of "ounce equivalencies" (oz eq) in the school meal programs and defines "whole grain-rich"
 - Revised Exhibit A: School Lunch and Breakfast
- Quantities of grains are based on oz eq in a manner that is consistent with the DGAs and MyPlate food guidance system
- Beginning **July 1, 2013**, all grains must be credited using "oz eq" method
- To facilitate transition, SFAs could continue to use current grains crediting method through SY 2012-2013
 - Section 3 Grains/Breads of the Food Buying Guide
 - FCS Instruction 783-REV.2, Exhibit A



Ounce Equivalent Standards

- Baked goods = must have 16 g creditable grain
 - Breads
 - Biscuits
 - Bagels
- Cereal grains = 1 oz or 28 g of dry product, or cooked volume of ½ cup
 - Oats
 - Pasta
 - Brown rice
- RTE cereals = 28 g or 1 oz of product
 - 1 cup of flakes or rounds
 - 1 ¼ cups puffed cereal
 - ¼ cup granola



Updated Exhibit A

- Exhibit A contains the equivalent minimum weights for a wide variety of purchased food items to meet the oz eq criteria
- Program operators may use Exhibit A instead of calculating the actual amount of grains in a product since it provides the equivalent minimum weights to provide one oz eq of grains
- Exhibit A provides oz equivalent information for a range of products commonly offered in schools



Formulated Grain-Fruit Products

- Highly fortified grain products, specific nutrient profile as defined in Appendix A of 7 CFR 220
- Effective July 1, 2012 will no longer credit toward fruit component
- Can continue to credit as grains, but schools are discouraged due to high calorie, high sugar content
- Does not affect energy bars, granola bars, cereal bars



Counting Grains

- All grains are counted towards minimum/maximum requirements
- To facilitate implementation, battered and/or breaded products will not count towards weekly maximum in SY 2012-13
 - Must count these products toward weekly maximum beginning SY 2013-14
- ¼ of an oz eq is the smallest amount that can credit towards the quantities of grains
- Multiple items may be combined to meet daily minimum



Whole Grain-Rich Requirements - Lunch

- Beginning July 1, 2012 through June 30, 2014, half of the grains offered during the school week must meet the whole grain-rich criteria
- Beginning July 1, 2014 all grains must meet the whole grain-rich criteria



Incorporating grains into school menus

- Encourage grain variety
- Grain-based desserts limited to 2 oz eq/week
 - These items are a major source of solid fats and added sugars per the 2010 DGAs
- Offer grains low in added sugar, sodium and saturated fat



Meats/Meat Alternates (Lunch)

Lunch Meal Pattern			
	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food Per Week (Minimum Per Day)		
Meats/Meat Alternates (oz eq)	8-10 (1)	9-10 (1)	10-12 (2)



Meats/Meat Alternates: Clarifications

- Minimum creditable amount of M/MA is $\frac{1}{4}$ oz equivalent
- **SP 16-2012: Tofu and Soy yogurt**
 - May credit in NSLP & SBP only (not CACFP or SFSP)
 - 2.2 ounces of commercially prepared tofu containing at least 5 g of protein credits as 1 oz eq M/MA
 - When crediting processed tofu products, need to obtain documentation from manufacturer to determine the tofu if the product meets requirements
 - Tofu must be "easily recognized" as meat substitute



Milk (Breakfast and Lunch)

Lunch Meal Pattern			
	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food Per Week (Minimum Per Day)		
Fluid milk (cups)¹	5 (1)	5 (1)	5 (1)



Milk: Clarification

- Must offer at least two choices of milk
- Only unflavored low-fat and flavored or unflavored skim allowed
- Rule does not change fluid milk substitution rule (7 CFR 210.10(d)(3))
- **Special Milk Program**
 - Milk fat restriction applies
 - Limit on flavored milk recommended, but not required
 - Variety requirement does not apply



Four Dietary Specifications at Lunch

- ### Four Dietary Specifications
- **Weekly** average requirements
 - Calories
 - Sodium
 - Target 1 effective date is SY 2014-15
 - Saturated fat
 - 2012-13 Breakfast and Lunch
 - **Daily** requirement
 - Trans fat



Calorie Ranges

- Minimum and maximum calorie (kcal) levels
 - Average over course of the week
- Effective SY 2012-13 for NSLP

Grade Level:

K-5 (ages 5-10)

Calorie Ranges:

Breakfast: 350-500

Lunch: 550-650



Grade Level:

6-8 (Ages 11-13)

Calorie Ranges:

Breakfast: 400-500

Lunch: 600-700



Grade Level:

9-12 (Ages 14-18)

Calorie Ranges:

Breakfast: 450-600

Lunch: 750-850



Calorie Ranges: Clarifications

- Calorie maximums may not be waived for RCCIs or any other schools.



Sodium

Sodium Limits and Timeline

Target 1: SY 2014-15

Lunch
 ≤1230mg (K-5)
 ≤1360mg (6-8)
 ≤1420mg (9-12)

Breakfast

≤540mg (K-5)
 ≤600mg (6-8)
 ≤640mg (9-12)

Target 2: SY 2017-18

Lunch
 ≤935mg (K-5)
 ≤1035mg (6-8)
 ≤1080mg (9-12)

Breakfast

≤485mg (K-5)
 ≤535mg (6-8)
 ≤570mg (9-12)

Final target: SY 2022-23

Lunch
 ≤640mg (K-5)
 ≤710mg (6-8)
 ≤740mg (9-12)

Breakfast

≤430mg (K-5)
 ≤470mg (6-8)
 ≤500mg (9-12)



Sodium

- Naturally occurring sodium (i.e. milk) and nutrient analysis



Saturated Fat

- Limit saturated fat
 - 2012-13 Breakfast and Lunch
 - Less than 10 percent of total calories
 - Same as current regulatory standard
- No total fat standard



Trans Fat

- Nutrition label or manufacturer's specifications must specify zero grams of trans fat per serving (less than 0.5 gram per serving)
 - Begins SY 2012-2013 for NSLP
- Naturally-occurring trans fat excluded
 - e.g. beef, lamb, dairy products
- Mixed dishes
 - e.g. beef and bean burritos



Trans Fat: Clarification

- SFAs must rely on nutrition facts labels and manufacturer specifications to assess the amount of trans fat in menus
 - Must use Nutrition Facts Panel or spec sheets to determine if there are 0 g of trans fat per serving
 - Nutrient analysis software may not have complete trans fat data or differentiate between naturally occurring and synthetic trans fat



Nutrient Analysis

- Calculation is a weighted average of what is offered on each serving line
- Planned vs Offered Meals
- Nutrient Analysis required for certification
 - FNS Approved nutrient analysis software
 - FNS Developed Nutrient Assessment Tool



Menu Planning



Age/Grade Groups: Clarifications

- The term “age/grade groups” refers to grade groups only. School should plan menus based on the grade levels of students
- Pre-K meal pattern is not changing and schools must serve meals that meet *current* traditional meal pattern for these younger students
 - Schools may serve a single menu to Pre-K and grades K-5, if both meal pattern requirements are met.



Age/Grade Groups

Grade Level:
K-5 (ages 5-10)
Calorie Ranges
Breakfast: 350-500
Lunch: 550-650



Overlaps
B: 400-500
L: 600-650

Grade Level:
6-8 (Ages 11-13)
Calorie Ranges:
Breakfast: 400-500
Lunch: 600-700



Overlaps
B: 450-500
L: ---

Grade Level:
9-12 (Ages 14-18)
Calorie Ranges:
Breakfast: 450-600
Lunch: 750-850



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Age/Grade Groups

- Optional single menu for K-8 can be planned using the following parameters:
 - ½ cup of fruit (same for both grade groups)
 - ¼ cup of vegetable (same for both grade groups)
 - 8-9 oz equivalent grains/week (minimum 1 oz eq/day)
 - 9-10 oz equivalent m/ma/week (minimum 1 oz eq/day)
 - 1 cup fluid milk
 - Average daily calorie range of 600-650 calories
 - Average daily sodium limit – must follow the lower age group requirement when dealing with multiple grade groups



Menu Planning for Grades 6-8 and 9-12

- Modest adaptations to menus to accommodate needs of older children:
 - Offer ½ cup more fruit daily
 - Offer ¼ cup more vegetables daily
 - Need ½ cup more red/orange, ¼ cup other, ½ cup additional (any subgroup) some time during the week
 - These changes alone *may* meet calorie needs for the 9-12 group. If not,
 - Consider an additional oz eq of grain and/or M/MA for the older students



Short and Long Weeks: Clarifications

- See tables attached to *SP 10-2012 Revised* for adjusted requirements
 - <http://dpi.wi.gov/fns/cnrsnp.html#ns>
- Nutrient Analysis will not change, as it is averaged
- For Occasional Short Weeks
 - Menus do not have to be adjusted
 - Must be consistent with intent of meal pattern



Multiple Offerings: Daily Minimum

- All offerings must meet the daily minimum requirement
 - For example, when offering pizza and a sandwich for Grades 9-12 on a daily basis, both the pizza and sandwich should contain 2 oz eq. grains
 - Average of the Grain or M/MA ounce equivalents offered cannot meet the daily minimum requirement



Multiple Offerings: Weekly Ranges

- Weekly range for Grains and M/MA:
 - Sum of all daily *minimum* offerings meets at least the weekly *minimum* requirement
 - Sum of all daily *maximum* offerings is equal to or less than the weekly *maximum* limit.



Multiple Offerings: Clarifications

- Each independent line must meet the daily and weekly requirements (including subgroups)
 - If different stations available for selecting components, then all the stations as a whole must meet the daily and weekly requirements
- The nutrient analysis should be weighted based on what is offered on each serving line



Offer versus Serve



OVS: Clarifications

- Lunch: Must take at least 3 of 5 components
- Number of components that may be declined at lunch the same for all age/grade groups
 - SFAs can no longer choose the 4 of 5 option for elementary and middle schools



OVS -What must be taken

- Must take at least $\frac{1}{2}$ cup serving of the fruit and/or vegetable component even if planned portion size is larger than $\frac{1}{2}$ cup
- Must take **full components as planned** of at least two additional components
 - For example, $\frac{1}{2}$ cup of fruit + $\frac{1}{2}$ cup of vegetable + 2 oz eq. grains is a reimbursable lunch for K-5
 - But $\frac{1}{4}$ cup of fruit + $\frac{1}{2}$ cup of vegetables + 2 oz eq grains is **NOT** a reimbursable lunch for K-5 graders



Examples: Meeting the $\frac{1}{2}$ Cup Fruit or Vegetable Requirement

- Student can select smaller portions of same vegetable or fruit
 - $\frac{1}{4}$ cup applesauce + $\frac{1}{4}$ apple slices = $\frac{1}{2}$ cup fruit
- Student can select $\frac{1}{4}$ cup fruit and $\frac{1}{4}$ cup of vegetables
 - $\frac{1}{4}$ cup strawberries + $\frac{1}{4}$ cup dry beans and peas = $\frac{1}{2}$ cup fruit or vegetable
- Student can select a dish containing a $\frac{1}{2}$ cup *mixture* of fruits and vegetables
 - $\frac{1}{2}$ cup carrot raisin salad = $\frac{1}{2}$ cup fruit or vegetable



What counts as a full component?

- Minimum daily servings must be offered
- Depends on how menu planner designates a full component
 - For example, if menu planner offers pasta with a breadstick as an entrée, the full component would include both the pasta and the breadstick
 - Menu planner could offer a second entrée as pasta only, no breadstick



Additional Notes



Meal Identification

- All menu items offered on serving lines as part of a reimbursable meal must be identified, labeled, or listed at the beginning of serving line and prior to POS
- State agency may authorize alternatives to Point of Service lunch counts
 - Must be labeled well
 - Must be a system in place to ensure all meals are reimbursable



Summer Programs

- Seamless Summer Option – schools have option to follow new meal pattern requirements or to follow requirements currently in place for SY 2011-12
- Summer Food Service Program
 - May implement new meal patterns in summer 2013 in consultation with State agency



Special Diets

- Meals for children with medical disabilities are not affected by new nutrition standards
- Optional accommodations must be consistent with new nutrition standards
- New standards do not impact fluid milk substitution rule



Resources



SNT Website: <http://dpi.wi.gov/fns/cnrsnp.html>



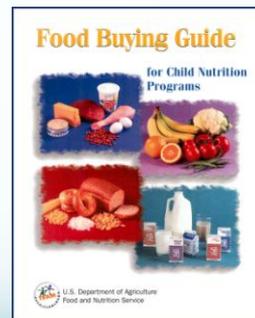
Fact Sheets for Healthier School Meals *Revisions coming soon!*



- Low-fat and fat-free milk, cheese, and yogurt
- Fruits and Vegetables
- *Trans* Fat, Cholesterol, Saturated Fats
- Whole Grains
- Sodium
- Dry Beans and Peas
- Fiber-Rich Foods
- Meeting Challenge of Rising Food Costs



Update the Food Buying Guide



www.fns.usda.gov/tn/Resources/foodbuyingguide.html

Food Buying Guide Calculator fbg.nfsmi.org



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Menu Planner for Healthy School Meals



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RECIPES FOR HEALTHY KIDS



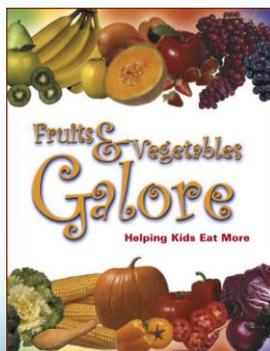
Available now from
Team Nutrition

Make Half
your Plate
Fruits &
Vegetables
Poster



Available now
from Team
Nutrition

Fruits and
Vegetables
Galore:
Helping
Kids Eat
More



Choose My Plate Resources

www.choosemyplate.gov/food-groups/vegetables.html



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National Food Service Management Institute (NFSMI)

- New Meal Pattern Training
 - Taught in intervals or as a 6 hour course
 - <http://nfsmi.org/mealpattern>
- Whole Grains in Child Nutrition Programs
 - <http://www.nfsmi.org/ResourceOverview.aspx?ID=390>



Healthy Meals Resource System

<http://healthymeals.nal.usda.gov>

Menu Planning (<http://healthymeals.nal.usda.gov/menu-planning>)

Use these tools to plan menus with ease! Includes special sections on beans, fruits, vegetables, whole grains, and sodium reduction.

Recipes (<http://healthymeals.nal.usda.gov/recipes>)

Find quantity recipes for school food service from a variety of sources, including the searchable Recipe Finder database!

Questions?



Tomorrow's Agenda

- 7:15 a.m. Breakfast
- 8:00 a.m. Breakout Sessions
- 9:45 a.m. Breakout Sessions
- 11:15 a.m. Lunch
- 12:30 p.m. Breakout Sessions
- 2:30 p.m. Breakout Sessions
- 4:05 p.m. Wrap Up



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Thanks for Coming!

- Have a great evening.
- See you tomorrow morning.

