

School Nutrition News

A Newsletter from the Wisconsin Department of Public Instruction, Division of Finance and Management

Vol. 5 No. 2

Winter 2012-2013

Maximums Temporarily Lifted

The United States Department of Agriculture (USDA) published new guidance on December 7, lifting the maximum for the meat/meat alternate and grain components until the end of School Year (SY) 2012-2013. The USDA has been receiving a lot of feedback from schools, parents, food manufacturers, and state agencies. They realize that there were operational challenges related to these maximums and that schools would benefit from having more time to implement these maximums. Product availability and menu planning difficulty were cited as obstacles menu planners are having.

If your School Food Authority (SFA) is meeting the maximums, we recommend that you not revert back to exceeding them. Currently, the regulation still stands for SY 2013-2014. Also, it is important to note that the calorie specifications have not been changed. Therefore, even with the possible additions, menus must fall within the set calorie ranges for the grade groups.

- SFAs will be considered compliant with the new meal patterns for the grains and meat/meat alternate components if the menu meets the daily and weekly minimums for these two components regardless of whether or not they have exceeded the maximums for those same components.
- This additional flexibility will be utilized when assessing compliance during a validation review.
- The USDA will continue to monitor implementation data and determine whether or not other adjustments beyond the current SY are necessary.

The USDA guidance memo and a mailing to SFAs regarding this memo from Jessica Sharkus, School Nutrition Team (SNT) Director, may be found at http://fns.dpi.wi.gov/fns_cnrsnp#ns.

Breakfast in the Classroom (BIC) 2013 Equipment Grant

The SNT would like to thank those who submitted applications for the BIC 2013 Equipment Grant. At this time, we are reviewing the information submitted and plan to issue determination letters in March. If awarded, the funds must be used by May 15, 2013. More information about this grant can be found on our website at http://fns.dpi.wi.gov/fns_sbgrants.

USDA Foods Goes Mobile!



The USDA has launched the USDA Foods Mobile website, now available at <http://www.fns.usda.gov/fdd/mobile>. This mobile website is designed to help school nutrition professionals by providing them with useful information about USDA Foods right on their phone. The site contains talking points to help staff engage in discussions with parents and administrators on USDA Foods and an overview on how USDA Foods support the new National School Lunch Program (NSLP) meal patterns. Main topics include: healthy choices, foods available, food safety, and eligibility requirements.

Use your smartphone to scan the barcode below to launch the website or enter in the site's address manually. The picture below on the right is a preview of the mobile site.



Prepare For Summer Feeding Now

The effects of the economic downturn continue to be seen in our communities, affecting the lives of the families we serve on many levels. Your school may have seen a rise in the need for assistance through the NSLP and School Breakfast Program (SBP) based on the number of children that now qualify for a free or reduced-price meal. Thankfully, the vast majority of schools in Wisconsin provide these much needed programs during the school year.

However, we continue to work hard at the Department of Public Instruction (DPI) to increase the number of schools and organizations that offer nutritious meals to children during the summer months. This can be accomplished a number of ways through federally-funded reimbursement programs. If interested, contact Amy Kolano, Summer Food Service Program (SFSP) Coordinator at (608) 266-7124. For more information, please visit the DPI Summer Feeding Choice for Schools webpage at http://fns.dpi.wi.gov/fns_summerchoices.

Training Opportunities Announced



Congratulations to all SFAs who have been approved to receive the additional six cents reimbursement! Helping SFAs receive this additional reimbursement is the SNT's focus for this school year. If you have not applied for reimbursement yet, please consider attending and/or hosting a training session taught by SNT staff. The SNT is happy to announce that a number of training opportunities are scheduled for early 2013.

Menu Certification Workshops:

Participants will receive an overview of the documentation process and will also have time to enter data specific for their schools. SNT staff will be available to provide technical assistance. Participants should bring one week of menus along with the production records, recipes, and nutrition labels for food items planned for that week. Participants may bring a flash drive with the workbook(s) they may have already started in order to continue working on them and/or to save the work entered during the workshop.

- February 12, 8:30am-4:00pm at the DPI in Room 324
❖ 125 S Webster St, Madison WI
- February 20, 8:30am-4:00pm at Washburn High School
❖ 411W 8th St, Washburn WI
- February 26, 8:30am-4:00pm at Keshena Primary School
❖ N530 Highway 47/55, Keshena WI

Trainings are limited to 12 SFAs; however, each SFA may register two participants. To register for a Menu Certification Workshop, go to http://fns.dpi.wi.gov/fns_training#snt.

New Lunch Meal Pattern and Menu Planning Training:

Participants will receive an overview of the new nutrition standards and meal pattern requirements. The revised Offer versus Serve option will be reviewed to help participants comply with the new regulations.

- February 19, 9:00am-3:00pm at Washburn High School

To register for the New Lunch Meal Pattern and Menu Planning Training, go to http://fns.dpi.wi.gov/fns_training#snt.

ServSafe Training:

Participants will receive a comprehensive training of key food safety concepts and be given the written National Restaurant Association exam at the end of the course. Participants successfully completing the exam are eligible to apply for the State of Wisconsin Restaurant Manager Certification. Completion of this course also satisfies the 10-hour Food Safety requirement for School Nutrition Association (SNA) certification.

- February 15, 8:00am-5:00pm at the DPI in Room 349

The cost is \$79.00 per participant which covers the price of the required manual and exam sheet. To register for the ServSafe training, go to http://fns.dpi.wi.gov/fns_training#snt.

Coming Soon...

New Breakfast Meal Pattern and Menu Planning training will begin in March 2013. Watch the Training Opportunities webpage for dates and locations at http://fns.dpi.wi.gov/fns_training#snt.

Ongoing: What's New with School Nutrition? Webinars

Listen in on the first Tuesday of every month for important school nutrition news and updates. These webinars are now hosted through Blackboard Collaborate technology. For more information, visit http://fns.dpi.wi.gov/fns_whatsnew.

Menu Certification Tips

Are you still planning on submitting materials for menu certification? Keep these tips in mind:

1. SFAs must complete an attestation for a submission to be complete. Following a complete submission, SFAs will receive a confirmation email. If you do not receive a confirmation email, you have not submitted a complete application. Go back to the upload site and make sure the attestation page is completed and submitted.
2. Refer to Exhibit A in the Food Buying Guide for crediting information of grains. Remember that a one ounce product does not necessarily credit as a one ounce equivalent.
3. If you are completing the "Simplified Nutrient Assessment" tab within the workbook, remember to be thorough in the "Desserts, Sides, and Condiments" table. These items are easily overlooked but can make a big impact on calorie and saturated fat averages.

If you have questions pertaining to menu certification, you may direct them to any of the Public Health Nutritionists (PHN). Getting assistance early on will make the process less stressful and more successful. Contact information for the PHNs can be found at http://fns.dpi.wi.gov/fns_directory.

SNT Website Update

In November 2012, the SNT migrated to a new website: <http://fns.dpi.wi.gov>. The content of most pages did not change significantly but the look has been refreshed. You'll notice new graphic "buttons" on our homepage as well as a main navigation bar on the left-hand side. Let us know if you have questions or experience any difficulty navigating the website. Contact the SNT's new webmaster, Angie Farris, MA, RD, CD, at (608) 267-9206, or angela.farris@dpi.wi.gov.



Pop Quiz

Twenty years ago, two slices of a large pepperoni pizza contained about 500 calories. **How many calories do two slices of a large pepperoni pizza contain today?**

Hint: It would take approximately two hours of brisk walking to burn the extra calories found in two slices of today's large pizza. Turn to the last page for the answer.

New Guidance



SP 01-2013: Small Purchase Threshold

This memo is to clarify that the small purchase threshold applicable to procurements under Food and Nutrition Service (FNS) programs has been increased from \$100,000 to \$150,000.



SP 02-2013: Corn Masa (Dough) for Use in Tortilla Chips, Taco Shells, and Tamales

This memo is intended to provide clarification for use of corn products traditionally manufactured with corn masa dough where the corn is treated with lime (calcium hydroxide), such as tortilla chips, taco shells, and tamales, related to the whole grain requirements of School Nutrition Programs (SNP).

Grain products that are made from 100 percent whole grain corn do meet the Whole Grain Rich (WGR) criteria and can be served in the SNPs. However, products containing *corn treated with lime*, may be used in meeting the WGR criteria only when the manufacturer meets the requirements for inclusion of the Food and Drug Administration (FDA) whole grain health claim and includes the claim on the product carton. The health claim states, "Diets rich in whole grain foods, and other plant foods and low in total fat, saturated fat, and cholesterol may reduce the risk of heart disease and some cancers."

Enrichment of corn masa is not required for SNPs when the finished corn product bears the FDA whole grain health claim. If the corn product includes other grain ingredients, such as flour, these ingredients must be whole or enriched to meet the WGR requirements.



SP 03-2013: Procurement Geographic Preference Q&As – Part II

This memo addresses questions on the application of the geographic preference option in the procurement of unprocessed locally grown or raised agricultural products. A list of questions and answers can be found at

<http://www.fns.usda.gov/cnd/Governance/Policy-Memos/2013/SP03-2013os.pdf>.



SP 05-2013: Hurricane Sandy and Six Cents Certification

There were some SFAs in hurricane-affected states that had intended for the week of October 29 through November 2, 2012 to be the week on which their certification documentation was based. This guidance gave guidelines on how Hurricane Sandy-affected schools would be handled related to the certification process. This memo does not affect us in the Midwest. However, it did say that if, in the future, similar unplanned school closures should occur and impact the timely submission of certification documentation, State Agencies (SA) should contact their Regional Office to discuss appropriate measures to address the circumstances.



SP 06-2013: Determining Area Eligibility Based on School Data

This memo provides guidance on using school data when determining area eligibility for purposes of the Child Nutrition Programs in instances where school attendance areas may not accurately reflect the population of the school for which eligibility data is being used.

The Seamless Summer Option (SSO) available through the NSLP may use NSLP free and reduced-price meal data to determine site eligibility. When children attend schools outside a designated attendance area, the use of school data to determine site eligibility may not be an accurate reflection of the children eligible for free and reduced-price meals living in the attendance area of the school.

If the site is located in the school which data is pulled, Summer Food Service Program (SFSP) sponsors may rely on the NSLP free and reduced-price meal data for that school. If children attend schools outside of their district but school attendance areas are still defined, school and non-school site eligibility may be determined based on the enrollment or attendance data obtained for:

- The school the children attend, or
- The school the children would have attended based on school designated attendance area (i.e. the neighborhood school where the children live).

SFSP sponsors may determine a site to be area eligible under the second option described above only if the SFA is able to document the percentage of children eligible for free and reduced-price meals at each school before and after students are reassigned. The same method of determining site eligibility must be used for all sites participating under a particular program sponsor to avoid duplicate counting.

If the school district does not have defined school attendance areas, the use of school data is not permitted for non-school sites. In this case, census data must be used to determine area eligibility for NSLP and SFSP.



SP 07-2013: Summer Feeding Options for School Food Authorities

The purpose of this memo is to present the options available to SFAs for feeding children in the summer months through the Child Nutrition Programs. Schools offering academic summer school programs may be reimbursed for serving meals during the summer in three ways: through the NSLP and SBP, the SFSP, or the NSLP SSO. Schools wishing to serve meals only to children enrolled in the summer school programs may only receive reimbursement through the NSLP and SBP.

If you are planning on serving summer meals, you will need to update your contract with the DPI. If you are choosing the SSO, please refer to SP 27-2009 for application requirements found at http://www.fns.usda.gov/cnd/Governance/Policy-Memos/2009/SP_27-2009_os.pdf.



SP 11-2013: FNS Guidance to SFAs: Flexibility in the Meat/Meat Alternate and Grain Maximums for SY 2012-2013

Please see the “Maximums Temporarily Lifted” article on page one of this newsletter for a summary of this guidance.



SP 16-2013: Revised Meat/Meat Alternates and Milk Charts in the *Food Buying Guide (FBG) for Child Nutrition Programs*

The FBG has two more sections updated: The Meat/Meat Alternate (M/MA) and the Milk Charts. The new M/MA section includes additional information on:

- Beans, Soy, fresh (Edamame) Shelled;
- Beans, Soy, fresh (Edamame) Whole In Shell;
- Chicken, Whole fresh or frozen, cut-up 8 pieces (about 3 ¾ lb without neck and giblets);
- Tofu, Commercially-prepared; and
- Yogurt, Soy, Plain or Flavored, Sweetened or Unsweetened, Commercially prepared.

Please check the FBG website often for updated FBG files. All updates in the FBG can be accessed online at <http://www.fns.usda.gov/tn/resources/foodbuyingguide.html>.



Legislative Updates

Wisconsin State Statute 115.341 directs the DPI to provide 15 cents of state reimbursement for each breakfast served that meets the federal requirements according to the USDA meal pattern. If, in any fiscal year, the state appropriation is insufficient to pay the full amount of reimbursement, the state aid payments shall be prorated.

SFAs have done such a great job promoting school breakfast, starting up school breakfast and/or making changes to their existing school breakfast programs that the state appropriation has been insufficient. In fact, for the SY 2010-2011, the payments were prorated to \$0.09491 cents per breakfast served instead of the 15 cents.

In the 2013-2015 DPI biennial budget request submitted to the Governor, we are asking for \$1.7 million to increase reimbursement for public and private schools from 9 to 10 cents per breakfast served in both the SY 2013-2014 and SY 2014-2015.

The School Nutrition Association of Wisconsin (SNA-WI) has shown their support of the DPI budget request to provide additional funding to help increase the state aid for breakfast to 10 cents.

Paid Lunch Equity (PLE)

The PLE price requirement for the 2013-2014 SY has been set at \$2.59. SFAs who, on average, charged less than \$2.59 for paid lunches in the 2012-2013 SY are required to adjust their average price or provide non-Federal fund sources to their non-profit food service accounts. Once the updated version of the PLE tool is made available to the DPI, it will be available for schools to use to calculate the new paid lunch price. Annual online contracts for SFAs will not be approved unless they are in compliance with the PLE requirement.

Food Safety Plan

Each site that participates in the School Nutrition Programs is required to have a Food Safety Plan that reflects its operation. Prototype Food Safety Plans are available on our website to help facilitate the development of the plan. There are two options of plans that can be selected. One is for those with Process 1, 2, 3 menu items and can be found at http://fns.dpi.wi.gov/files/fns/doc/food_safety_plan_wi_08_11.doc. The other is for Process 1 and 2 menu items only and is found at http://fns.dpi.wi.gov/files/fns/doc/food_safety_plan_vjt_6_09.doc.

It is important to do more than print out these prototype plans. SFAs should adapt this plan to what is occurring in their operations. Think of the plan as the rule book to your operation. You must select which Standard Operating Procedures (SOP) apply to your operation. If you are doing something differently than what is stated on a specific SOP, you need to change the SOP on the prototype. Also, make sure to remove SOPs in the plan that are not applicable to your operation. Do not forget to select the check boxes throughout the plan to indicate what your operation does for the SOP. Remember, USDA requires Food Safety Plans to be analyzed and updated annually.

Direct Certification (DC)

When it comes to DC, remember these three things:

1. The USDA mandate: Run DC at both 3 months and 6 months after the SY start.
We encourage more frequent runs to increase participation in school meal programs.
2. Bookmark the “Direct Certification Online System” webpage.
https://www.dwd.state.wi.us/dcfdirectcert/
Log into the system and access the current system user guide.
3. Write your DC username and password in your copy of the system user guide.
Call (608) 266-7252 if you have problems logging in.

Team Nutrition Resources



Serving Up MyPlate: A Yummy Curriculum is a new collection of classroom materials that help elementary school teachers integrate nutrition education into Math, Science, English, Language Arts, and Health. This yummy curriculum introduces the importance of eating from all five food groups using the MyPlate icon and a variety of hands-on activities. Students also learn the importance of physical activity to staying healthy. To download a copy of the curriculum, please visit <http://www.fns.usda.gov/tn/Resources/servingupmyplate.htm>.

The Recipe for Healthy Kids Competition challenged teams of school nutrition professionals, chefs, students, parents, and other community members to develop creative, tasty, and kid-approved recipes that schools can easily incorporate into their NSLP menus. The *Recipe for Healthy Kids Cookbook* has been published to recognize those schools with the winning recipes. The recipes have been standardized for use in homes, child care centers, and schools. To download a copy of the cookbook, please visit http://teammnutrition.usda.gov/Resources/recipes_for_healthy_kids.html.

Wisconsin Student Chef Competition



Wisconsin Team Nutrition will be holding a student chef competition. The goal of the competition is to provide students with a hands-on cooking experience that will give them the knowledge and skills necessary to prepare healthy meals. Teams will compete to develop a nutritious, student-friendly recipe that includes local foods and that can easily be incorporated into the school food service program. The competition consists of a Recipe Contest and a Cooking Competition. The top five finalists from the Recipe Contest will be invited to prepare their recipe during the Cooking Competition at the University of Wisconsin-Madison. The finalists from the Cooking Competition will receive a banner to display at their school and recognition on the DPI website.

The team application and recipe entry form are now available on our website at <http://ne.dpi.wi.gov>.

HealthierUS School Challenge Winners



The DPI is pleased to announce that Houlton Elementary School of the Hudson School District received the HealthierUS School Challenge Silver award. Congratulations!

Nutritious, Delicious, Wisconsin Sub-grants

The DPI would like to congratulate schools receiving a Nutritious, Delicious, Wisconsin sub-grant. Each school will receive \$250 to implement the *Nutritious, Delicious, Wisconsin* curriculum in the classroom. The curriculum connects the cafeteria to the classroom and links nutrition to core academic subjects. To view a complete list of schools receiving this grant, please visit http://ne.dpi.wi.gov/ne_tngrant.

Fresh Fruit and Vegetable Program (FFVP): 2012-2013



As we reach the midway point of the school year, it is time to take a look at your FFVP finances. Schools were provided funding that we anticipate lasting for the entire school year. However, if you find yourself in a situation where you have already spent more than half of your grant award, it may be time to reevaluate your system. If you are serving snacks more than three days per week, consider decreasing the number of snack days. If you are routinely purchasing more expensive items, consider limiting these purchases to once per week. While there is no penalty for ending the program early, your funding level should allow you to serve snacks at least through April.

If you are a school who has not spent at least half of your total award, please try to spend more! Money that is not spent by schools will be returned to the USDA. Increasing your spending can be done by increasing portion sizes, increasing days of snack service, or by purchasing fruits and vegetables that you may think are too expensive. Don't forget to be creative with your snack days. Try a "School Colors Day" and supply each classroom with a variety of fruits and vegetables that represent your school colors. Be sure to check out the FFVP website for more ideas at http://fns.dpi.wi.gov/fns_ffvp.

FFVP: 2013-2014

Are you interested in learning more about this program and obtaining it for your school? Pending program funding renewal, online applications for the 2013-2014 SY will be available on the DPI website on March 1, 2013. All elementary schools with a 50% or higher free and reduced lunch rate are eligible to receive the grant.

Alicia Dill Moves On

The SNT wishes Alicia the best of luck as she transitions into her new role at the DPI. Kathy Clark will be taking on FFVP responsibilities and may be reached at (608) 266-5197, or kathy.clark@dpi.wi.gov.

Meet Members of Your DPI Team

Karrie Isaacson, RD, CD, Assistant Director-School Nutrition Team



- **Birthplace** – Monterey, California.
- **Most surprising past job** – I worked at a party supply company and my job was to make confetti. I literally sat at this huge shredder for hours!
- **Hobbies** – Gardening, cooking, reading, hiking.
- **Favorite school lunch** – Pizza.
- **Book at bedside** – “The Miraculous Journey of Edward Tulane.” I’m reading this to my kids.

Allison Pfaff, RD, CD, Nutrition Program Consultant



- **Birthplace** – La Crosse, WI.
- **Most Surprising Past Job** – I worked at a pool in my hometown of Holmen for seven years where I did a variety of jobs. For two years I sold nachos and other goodies at the concession stand before becoming a lifeguard and instructor for water aerobics and swim lessons. I loved being outside all day!
- **Hobby** – Anything outside (running, biking, cross country skiing), crafting (I am a Pinterest addict) or scavenging local thrift stores for great deals on those “must-have” items.
- **Favorite School Lunch** – Chicken nuggets or baked potato bar.
- **Favorite part of my job** – Working with a great group of supportive and fun people.

Ryan Brownell, Office Programs Associate



- **Birthplace** – Minneapolis, MN.
- **Most surprising past job** – I used to work as a reporter for some news organizations in Lebanon and the Palestinian Territories.
- **Hobbies** – Running, reading, live music, and traveling.
- **Favorite school lunch** – Taco days were good days.
- **Book at Bedside** – “Cloud Atlas” by David Mitchell.

Congratulations!

Aubrey Weidert has recently moved into a permanent position as a Nutrition Program Consultant with the SNT from her position as a Limited-Term Employee. Congratulations on your new position, Aubrey!

Alicia Dill has begun work as the new Nutrition Education Consultant for Team Nutrition. Alicia will be bringing a wealth of grant administration experience, education focus, and creativity to her new role. Congratulations!

Green Moment

Going meatless once a week not only has nutritional benefits; it also benefits the environment! Going meatless once a week can help:

- **Reduce your district’s carbon footprint.** The USDA estimates that the meat industry generates nearly one-fifth of the man-made greenhouse gas emissions that are accelerating climate change worldwide.
- **Minimize water usage.** The water needs of livestock are tremendous and far above the needs for producing vegetables or grains.
- **Lessen fossil fuel dependence.** Moderating meat consumption is a great way to cut fossil fuel demand.

Consider promoting **Meatless Monday** in your school as a way to show students how their food choices can impact not only themselves but the world around them.

For more information, visit <http://www.meatlessmonday.com>

For crediting information, refer to the meat/meat alternate section of the FBG.



Wisconsin Farm To School Survey



The Wisconsin Farm to School (F2S) working group is interested in collecting data about school participation in F2S throughout the state. A survey is being developed that will be distributed electronically to all Wisconsin SFAs. The objectives of the survey include: gathering baseline data on F2S participation and interest, assessing barriers and opportunities in growing Wisconsin F2S efforts, and identifying priorities for the F2S program development both locally and statewide.

The survey will be distributed by the SNT beginning in January 2013. **All schools are encouraged to complete the survey regardless of whether or not they are currently involved in any F2S activities.** This data will be very helpful for us to see where F2S programs are operating and where support is needed to get programs running. Data from this survey could also help to determine where extra funding is needed.

There are many organizations who are working together to create the survey including the DPI, Center for Integrated Agricultural Systems, UW-Extension, UW-Madison students, and coordinators with the statewide Transform Wisconsin grant through the Centers for Disease Control. These organizations will be able to utilize the data gathered from this survey to advance their F2S efforts statewide.

Culinary Trends in 2013: What's Hot Right Now?

Just like the fashion world, the culinary world also has notable and changing trends that happen each season. The National Restaurant Association has forecasted the hottest trends to hit plates this upcoming year. We are very excited to announce that increasing nutritious meals for children is in the top three trends! Along with healthful kids' meals, increasing locally sourced meats and produce are also at the top of the list. As F2S continues to become a vibrant movement in Wisconsin, we encourage schools to jump on the bandwagon and consider purchasing locally sourced products. Below is the complete list of menu trends for 2013:

1. Locally-sourced meats and seafood
2. Locally-grown produce
3. Healthful kids' meals
4. Environmental sustainability as a culinary theme
5. Children's nutrition as a culinary theme
6. New cuts of meat
7. Hyper-local sourcing (e.g., restaurant gardens)
8. Gluten-free cuisine
9. Sustainable seafood
10. Whole grain items in kids' meals

To view the complete NRA press release, visit <http://www.restaurant.org/pressroom/pressrelease/?ID=2348>.

Vernon County F2S: The Fourth Annual Harvest Challenge

Viroqua, Wisconsin: The Fourth Annual Harvest Challenge was held on October 19, 2012, with four Vernon County School District teams competing: De Soto, La Farge, Viroqua, and Youth Initiative High Schools. This annual community event brings together students from local high schools and puts them to the task of developing school lunches that incorporate locally-grown food, meet NSLP nutritional guidelines, and adhere to strict budgetary guidelines. These meals are then put to the test by having local celebrities, community members, and students vote which one they like best.

The Harvest Challenge seeks to create healthier students and stronger rural economies by linking school food service programs with local food producers. The Harvest Challenge cooking competition and silent auction serves as the primary fundraiser for the Vernon County F2S. More information about the Vernon County F2S can be found at <http://www.farmtoschoolvc.org>. The Harvest Challenge winners by category are:

JUDGES CHOICE:

1st Place: De Soto High School

- Pirate Pasty, Apple Compote, Green Beans with Almonds

2nd Place: La Farge High School

- Autumn Pasta and Apple Raspberry Crisp

3rd Place: Viroqua High School

- Spaghetti Bake and Fall Spinach Salad

4th Place: Youth Initiative High School

- Greens and Roots Salad, Honey Mustard Chicken, Quinoa with Carrots and Peas, Cinnamon Baked Apple Half

STUDENT CHOICE:

1st Place TIE: De Soto and Youth Initiative High Schools

2nd Place: Viroqua High School

3rd Place: La Farge High School

COMMUNITY CHOICE:

1st Place: Viroqua High School

2nd Place: De Soto High School

3rd Place: Youth Initiative High School

4th Place: La Farge High School



Congratulations to USDA Grant Recipients!

Three cheers to Growing Power, Inc. and to the school districts of Sparta Area, Tomah Area, and Norwalk-Ontario-Wilton! These Great Lakes districts and organizations were awarded grants through the USDA F2S grant program. There were over 350 applicants, so this was a very competitive process. Way to go! More information and the full list of projects can be found at http://www.fns.usda.gov/cnd/F2S/pdf/F2S_Grants-FY2013.pdf.

Fit, Healthy and Ready to Learn!

A high-quality school meals program should be considered a vital component of a complete education. Strong nutrition policy assigns responsibilities, includes accountability, and requires ongoing evaluation and review. Learn more by visiting Fit, Healthy and Ready to Learn at the National Association of State Boards of Education for ideas, current research, and evidence-based policy models at www.nasbe.org/fhrtl.

Proof that the SBP Improves Student Achievement

A new discussion paper investigates the impact of the SBP on cognitive achievement. The SBP is a federal program that offers breakfast to any student, including free breakfast for any low-income student, who attends a school that participates in the program. To increase the availability of the SBP, many states mandate that schools participate in the program if the percent of free or reduced-price eligible students in a school exceeds a specific threshold. Using the details of these mandates as a source of identifying variation, the author finds that the availability of the SBP increases student achievement. For more information, visit <http://www.irp.wisc.edu/publications/dps/pdfs/dp140212.pdf>.

Pop Quiz Answer:



How many calories do two slices of a large pepperoni pizza contain today? **850 calories**. This is 350 more calories than two slices from a large pepperoni pizza had twenty years ago.

Do you know how many calories are in the slices of pizza you serve for school lunch? Make sure to keep track of calorie and saturated fat information for the products you serve. Despite the new flexibility with the maximums for grains and meat/meat alternates, those calorie maximums are still in place!

Source: We Can – The National Heart, Lung, and Blood Institute at <http://wecan.nhlbi.nih.gov>

DPI Toll-Free Helpline (800) 441-4563

Fax..... (608) 267-0363

Home Page:

<http://fns.dpi.wi.gov/>

SNT Directory:

http://fns.dpi.wi.gov/fns_directory



Special Reminders



National Nutrition Month – March

Theme: “Eat Right, Your Way, Every Day”

www.eatright.org/nmm

Legislative Action Conference – March 3-6, 2013

Location: Washington, DC

docs.schoolnutrition.org/meetingsandevents/lac2013/

National School Breakfast Week – March 4-8, 2013

Theme: “Be a Star with School Breakfast”

www.schoolnutrition.org

SNA of WI Spring Conference – March 19-20, 2013

Theme: “Get Inspired”

Location: Country Springs Hotel in Waukesha, WI

www.sna-wi.org/conferences/

School Nutrition Employee Week – May 6-10, 2013

www.schoolnutrition.org/Content.aspx?id=960

SNA of WI Annual Conference – June 23-26, 2013

Theme: “Pillars of Strength”

Location: Radisson Hotel & La Crosse Convention, La Crosse

www.sna-wi.org/conferences/

SNA Annual Conference – July 14-17, 2013

Location: Kansas City, Missouri

www.schoolnutrition.org/Meetings.aspx



“I have the audacity to believe that peoples everywhere can have three meals a day for their bodies, education and culture for their minds, and dignity, equality, and freedom for their spirit.”

– Martin Luther King, Jr.



School Nutrition News

Is published three times per year by the Department of Public Instruction. Questions or comments should be directed to:

Kathy Clark, MS, RD, CD, Public Health Nutritionist, School Nutrition Team
Wisconsin Department of Public Instruction

P. O. Box 7841
Madison, WI 53707-7841

(608) 266-5197

kathy.clark@dpi.wi.gov

<http://fns.dpi.wi.gov>



Printed on Recycled Paper

The Wisconsin Department of Public Instruction does not discriminate on the basis of sex, race, color, religion, creed, age, national origin, ancestry, pregnancy, marital status or parental status, sexual orientation, or disability.

In accordance with Federal Law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability. To file a complaint of discrimination, write USDA, Director, Office of Adjudication, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410, or call toll free (866) 632-9992 (Voice). Individuals who are hearing impaired or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish). USDA is an equal opportunity provider and employer.