



DPI COMMUNITY
NUTRITION TEAM

CACFP Today

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FEATURED STORIES

CACFP Shout-Outs

The CNT thanks Emme Thorpe from Playing Field, Jessica Trauth from the Women’s Center Inc., Katie Fleming from Lac Courte Oreilles Head Start, and the staff at Friends Academy for their outstanding work and providing healthy meals to CACFP participants!

Emme Thorpe:

Emme Thorpe has been the cook at Playing Field in Madison since August 2016. She is being recognized for her exceptional efforts in feeding the children at Playing Field. Upon the most recent CACFP review, DPI found that Emme often serves the meal components of homemade combination dishes, such as tuna noodle casserole and beef stroganoff, separately. For example, noodles and beef are served in separate bowls. This allows children to serve themselves the different food items in the amounts they want during family style meal service.

Emme has also deconstructed a serving of homemade stew to measure and weigh the meat and vegetables to determine the contribution of meal components in the stew.



Playing Field staff share this about Emme: “She knows each child by name. When the children hear Emme pushing her cart down the hallway, they get excited! The children love her macaroni and cheese, meat sauce and spaghetti, and her tacos! Emme is very thoughtful and remembers children’s and teachers’ preferences, so she makes special accommodations for them. For example, she makes vegetarian chili for the vegetarian teachers, and she leaves mayo off some sandwiches for the kiddos who dislike mayo. Emme does so much for our school family!”

The CNT thanks Emme for her commitment to providing nutritious meals to CACFP participants.

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Food Holidays

May 2024 –
National Asparagus Month

June 2024 –
National Dairy Month
June 4, 2024 –
National Cheese Day

July 2024 –
National Berry Month
July 31, 2024 –
National Avocado Day

Continue to page two to read about the agencies throughout the state and their staff doing exceptional work within their food program.

CACFP Shout-Outs Continued

Jessica Trauth:

The CNT would like to shout-out to Jessica Trauth at The Women's Center, Inc. in Waukesha for her outstanding dedication and work at this emergency shelter. The high standards to which Jessica holds their program, as well as the passion the staff have for the community they serve was on full display during their most recent CACFP review. Jessica and the staff at The Women's Shelter Inc. serve as an excellent example to all emergency shelters who may be considering joining the CACFP.

The CNT thanks Jessica and her staff. Keep up the great work and know that we appreciate all that you do.



Katie Fleming:

Katie Fleming is the cook at Lac Courte Oreilles Head Start in Hayward and is being featured for their outstanding menus. Katie has created a menu that incorporates indigenous foods as much as possible in addition to using only fresh fruits and vegetables. Some examples of dishes on the menu include beef and elk tacos, pork loin with steamed organic multicolored carrots and wild rice, beef and bison meatloaf, elk and beef wild rice casserole, and baked cod with quinoa.

The CNT thanks the staff at Lac Courte Oreilles Head Start for supporting Katie, and Katie for going above and beyond in developing a menu that ensures delicious and nutritious meals for CACFP participants.



Friends Academy Staff:

Phalastine Mustafa, Candice Frei, Luay Kattoum, and Elena Martinez make up the stellar food program team at Friends Academy in Kenosha. The staff at Friends Academy are a well-oiled machine that carry out the CACFP with great success. During their most recent food program review, DPI consultants were delighted by the systems this team has in place to ensure organization of CACFP records and quality meals are a standard practice. It is clear this hard-working team has a passion for the children in their care and feeding their CACFP participants nutritious meals is a priority.

The CNT thanks the staff at Friends Academy for their exemplary work in administering the CACFP.



Complete the [CACFP Shout-Out Entry Form](#) for a chance to be featured in a future CACFP Today newsletter and DPI social media accounts.

Grain Items Commonly Misidentified as Whole Grain-Rich (WGR)

The grain items below are frequently misidentified by programs as being whole grain-rich (WGR). These items **are not WGR** and therefore, must not be served as the WGR item for the day.

For both types of items, crackers and English muffins, the Rule of 3 must be used to determine if they are WGR.

The Rule of 3 requires looking at a grain product's ingredients list. A grain is WGR when the:

- First ingredient (or second after water) is a whole grain/flour.
- Second and third grain ingredients (if any) are a whole grain/flour, enriched grain/flour, bran, or germ.

A non-creditable grain cannot be one of the first three grain ingredients.

Ritz Crackers Baked with Whole Wheat

While the package of these crackers states "Baked with Whole Wheat," this does not mean they are WGR.

The ingredients list of these crackers shows the first ingredient is **enriched flour**, which is not a whole grain/flour. Therefore, this product does not meet the Rule of 3 and is not WGR.

While this item is not WGR, it is still creditable as a grain and may be served for the grain component.



INGREDIENTS: UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2), FOLIC ACID), WHOLE GRAIN WHEAT FLOUR, SOYBEAN AND/OR CANOLA OIL, SUGAR, PALM OIL, LEAVENING (CALCIUM PHOSPHATE, BAKING SODA), SALT, HIGH FRUCTOSE CORN SYRUP, SOY LECITHIN.

Thomas English Muffins

While the package of these English muffins states "100% whole wheat," English muffins must be determined WGR using the Rule of 3.

Only bread, buns, rolls, and pastas can be determined WGR by a "whole wheat" statement on the package.

The ingredients list of Thomas English Muffins shows the first ingredient is a whole grain/flour; however, the second grain ingredient is **farina**, which is a non-creditable grain. Therefore, this product does not meet the Rule of 3 and is not WGR.

While this item is not WGR, it is still creditable as a grain and may be served for the grain component.



INGREDIENTS: WHOLE WHEAT FLOUR, WATER, FARINA, WHEAT GLUTEN, YEAST, SALT, CALCIUM PROPIONATE AND SORBIC ACID (TO PRESERVE FRESHNESS), SUGAR, GRAIN

Resources for Determining Grains as WGR

- [Whole Grain-Rich Flowchart](#)
- [Wisconsin WIC Approved Whole Grains](#)
- [CACFP Training Spotlight: Rule of 3 for Determining Whole Grain-Rich](#)

CACFP Training – Save the Date!

Mark your calendar for this year's CACFP training on **September 11, 2024**, in Madison. Registration will be available this summer and notification will be sent out via the CACFP Bulletin.

Training will include all breakout sessions on the following topics: Identifying Whole Grain-Rich, Infants, Meal Production, Meal Service Styles, Ounce Equivalents for Grains, Special Dietary Needs, Financial Recordkeeping, Food Labels and Product Documentation, and the USDA Snack Menu Planner.



USDA: New Guidance

Listed below are recent policy memos issued by the United States Department of Agriculture (USDA) and a brief summary of each one.



[CACFP 05-2024: Implementation Guidance: State Agency Review Requirements](#)

This memorandum provides additional information regarding the provisions related to the frequency and number of reviews for state agencies monitoring the Child and Adult Care Food Program, that were codified in the Child Nutrition Program Integrity Final Rule published on August 23, 2023. These provisions have a compliance date of August 23, 2024.

[CACFP 04-2024: FY 2024 Reallocation of State Administrative Expense Funds in Child Nutrition Programs](#)

This memorandum provides the information needed to conduct the FY 2024 reallocation of State Administrative Expense (SAE) funds. All state agencies must submit an SAE Funds Reallocation Report (FNS-525) to their respective FNS regional office by March 1, 2024, even if the state agency is neither requesting nor returning funds.

[CACFP 03-2024: Updated Instructions for the SAE Recovery Process and SAE Financial Status Report](#)

This memorandum provides updated instructions for the state administrative expenses recovery process and SAE financial status report (FNS-777-SAE) for child nutrition programs.

CNT Staffing Updates

The CNT is happy to welcome the following individuals to our team! Natalie Hanson is the team's new Operations Program Associate. Sierra Roeske is our newest Nutrition Program Consultant and Deborah Mann has joined our Financial Services Team as an Accountant. Get to know our new team members below.

A note from Natalie:

Hello everyone! I'm Natalie Hanson, and I'm delighted to be joining the Community Nutrition Team. A lifelong Madison resident and an alumna of Edgewood College, I've spent the past eight years dedicated to education as a teacher in the Madison community. When I'm not working, I enjoy exploring local cafes and county parks, as well as spending time with my dog (Pippa) and cat (Olivia).

A note from Sierra:

I'm excited to start working with a wonderful team! I'm from Altoona, Wisconsin but currently live in Eleva, Wisconsin. I'm happily married and have two cats that keep me on my toes. I currently serve part-time in the Army Reserves as a Drill Sergeant. I enjoy reading, playing video games, discovering new board games, and snowboarding. Previously, I was the intern to the Dean of Students at the University of Wisconsin, Eau Claire. I have a degree in Public Health and Health Humanities. I'm currently working on my Masters of Public Health, emphasizing the importance of rural health. I look forward to working with everyone!

A note from Deborah:

I have worked for the state for over 10 years with Department of Health Services, Department of Veterans Affairs, and the UW System. I enjoy reading, writing, and spending time with my children and husband playing board games, video games, and cooking.



Natalie Hanson



Sierra Roeske



Deborah Mann

CNT Mission Statement

To provide eligible participants with access to nutritious meals and snacks through leadership, direction and oversight for program growth and improvements for the United States Department of Agriculture (USDA) Community Nutrition Programs in Wisconsin.

CNT Personnel Directory

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Summer Food Service Program.....(608) 266-7124
Cari Ann Muggenburg, Auditor-Senior.....(608) 264-9551

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Jacque Darrow, Accountant.....(608) 267-9134
Deborah Mann, Accountant.....(608) 266-6856



To find your agency's consultant, refer to the [Consultant Assignments document](#) on the [CACFP Consultant Assignments webpage](#).

Food Joke Fun!

“What is a sailor’s least favorite vegetable?”

Find the answer on [page seven](#).



About Us



CACFP Today is published three times per year by the Department of Public Instruction.

Questions or comments should be directed to:

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Food Joke Fun Answer:
Leeks!



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mail:
U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
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