



SCHOOL BREAKFAST UPDATES AND CEP

Small Victories 2014

SBP Changes Effective SY 2012-13

- o Offer *only*:
 - Fat-free (flavored or unflavored)
 - Low-fat (unflavored) milk
- o Saturated fat limit <10% calories

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SBP CHANGES EFFECTIVE SY 2013-14

- o Requirement that half of weekly grains were whole grain-rich
- o Minimum weekly grain requirement*
 - *Maximum lifted for SY 2013-14, per memo SP 26-2013
- o Calorie ranges
- o Zero grams of *trans* fat per portion
- o A single Food-Based Menu Planning approach
- o Establish age/grade groups: K-5, 6-8 and 9-12
- o 3-year administrative review cycle includes SBP
- o States may conduct weighted nutrient analysis on one week of menus

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SBP CHANGES EFFECTIVE SY 2014-15

- ▶ Fruit quantity to increase to 5 cups/week
 - ▶ Minimum 1 cup/day
 - ▶ No more than half of weekly fruit offerings can be in the form of juice.
- ▶ All grains must be whole grain-rich
- ▶ Target 1 for average weekly sodium limit
- ▶ Under OVS, meals selected by students **must contain at least ½ cup fruit** (or vegetable if using substitution)

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AGE/GRADE GROUPS

- ▶ Six age/grade groups for planning breakfasts

K-5	K-8
6-8	6-12
9-12	K-12

- ▶ Flexibility in menu planning at breakfast
 - ▶ Some grade group requirements overlap at breakfast
 - ▶ A single menu can be used for all groups (K-12)

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Breakfast Meal Pattern 2014-2015					
	Grades K-5 ^a	Grades 6-8 ^b	Overlapping Grades K-8	Grades 9-12 ^c	Overlapping Grades K-12
Fruits or Vegetables ^{d, e, f, g}	1 cup daily required for all age-grade groups				
Grains ^{h, i, j}	≥ 7 oz eq week 1 oz eq daily	≥ 8 oz eq week 1 oz eq daily	≥ 8 oz eq week 1oz eq daily	≥ 9 oz eq week 1 oz eq daily	≥ 9 oz eq week 1 oz eq daily
Recommended Target Maximum for Grains: 10 oz eq per week for all age-grade groups					
Meats/Meat Alternates ^{k, l}	0 oz eq required daily				
Note: There is no separate meat/meat alternate component in the SBP. Schools may substitute 1 oz eq of meat/meat alternate for 1 oz eq of grains after the minimum daily 1 oz eq grains requirement is met. A school may also offer meat/meat alternate as an extra food and not credit towards any component.					
Fluid milk ^m	1 cup daily required for all age-grade groups				
Other Specifications: Daily Amount Based on the Average for a 5-Day Week					
Min-max calories (kcal) ^{n, o, p}	350-500	400-550	400-500	450-600	450-500
Saturated fat (% of total calories) ^q	< 10	< 10	< 10	< 10	< 10
Trans fat ^{r, s}	Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving.				
Sodium ^t	≤ 540 mg	≤ 600 mg	≤ 540 mg	≤ 640 mg	≤ 540 mg

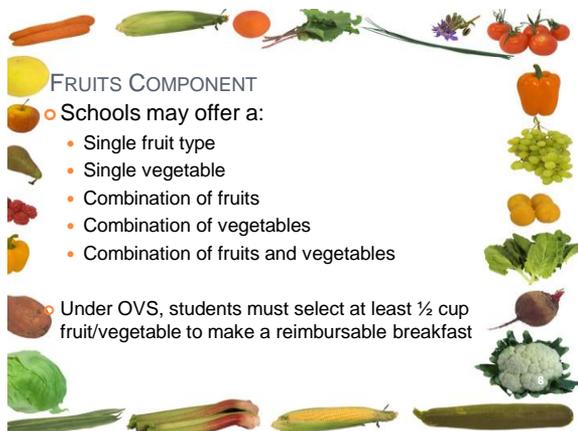
FRUITS COMPONENT



- Must offer at least 1 cup of fruit and/or vegetables daily
- No maximum limit on planned fruit/vegetable quantities
 - Keeping calorie maximums in mind
- Fresh, frozen, canned, and dried forms allowed
 - Juice Limit SY 2014-15: Only 50% of fruit offered can come from juice
 - Flexibility to offer frozen fruit with added sugar was made permanent by USDA in the 6 cent final rule.



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FRUITS COMPONENT

- Schools may offer a:
 - Single fruit type
 - Single vegetable
 - Combination of fruits
 - Combination of vegetables
 - Combination of fruits and vegetables
- Under OVS, students must select at least ½ cup fruit/vegetable to make a reimbursable breakfast

OFFER VS. SERVE EXAMPLE



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FRUITS COMPONENT – VEGETABLE SUBSTITUTION



- If choosing to substitute vegetables for fruit, at least 2 cups of non-starchy vegetables from the **dark-green**, **red/orange**, beans/peas, or “**other vegetables**” subgroups must be planned during the week before a starchy vegetable can be counted towards the meal pattern.
- Starchy vegetables may alternately be planned as an extra.
 - Does not count as a food item.
 - Contribute toward weekly dietary specifications (calories, saturated fat, sodium).

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GRAINS COMPONENT

- Flexibility in menu planning and complying with weekly ranges for grains in SY 2014-15:
 - SFAs compliant if meeting daily and weekly minimums; maximum will *not* be assessed
- Daily minimum requirement:
 - 1 oz eq for all age-grade groups



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WHOLE GRAIN-RICH FOODS

- In SY 2014-15, 100% of grains credited toward the meal pattern must be whole grain-rich (WGR).
 - Whole grain-rich: ≥ 50% whole grain.
 - The remaining 50 percent or less of grains, if any, must be enriched.
- Examples: bread, bagels, biscuits, English muffins, waffles, Oatmeal, ready to eat cereals, tortillas, etc.
- Increasing availability commercially
 - USDA Foods offers WGR flour, oats, and pancakes

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EXAMPLE: WHOLE GRAIN CEREAL BAR

Serving Size 1 bar (28g)

Ingredients:

Whole grain rolled oats, brown sugar, crisp brown rice, whole grain rolled wheat, soybean oil, whole wheat flour, almonds, water, freeze dried bananas, whole corn flour, sodium bicarbonate, malted barley extract, soy lecithin, natural flavor, caramel color, alpha tocopherol acetate, BHT.

FORTIFICATION



- A ready-to-eat breakfast cereal must be fortified to meet program requirements
 - 100% whole grain cereals do not need to be fortified
 - Check cereal products for an ingredient statement on the side or back of the box
- Ingredients:
 - Whole grain wheat, sugar, brown rice flour, whole grain oats, honey, canola oil, maltodextrin, salt, corn syrup, cinnamon, barley malt syrup, barley malt extract, color added, soy lecithin, artificial flavor, baking soda, trisodium phosphate, vitamin E (mixed tocopherols) and BHT added to preserve freshness.
 - Vitamins and Minerals: Calcium Carbonate, Vitamin E acetate, a B vitamin (niacinamide), Vitamin C (sodium ascorbate), Iron (a mineral nutrient), Vitamin B6 (pyridoxine hydrochloride), Vitamin B2 (riboflavin), Vitamin B1 (thiamin mononitrate), Vitamin A (palmitate), Vitamin B12, Vitamin D3.

OVS MENU EXAMPLE

WG Pancakes 2 oz eq	Grains (2)
½ cup strawberries	1/2 cup fruit (1)
4 oz Grape Juice	1/2 cup fruit (1)
Choice of Milk	1 cup Milk (1)
2T Syrup (Extra)	

* Number in parenthesis are the number of food items each menu item is planned as.

MEATS/MEAT ALTERNATES AS GRAINS

- Schools may offer a meat/meat alternate at breakfast and count it toward the grains component
 - Prerequisite: Must also offer 1 ounce equivalent of grains daily
 - Offers menu planning flexibility while promoting whole grain-rich foods consistent with DGAs
- When substituted for grains, the meat/meat alternate counts toward the weekly grains range *and* the dietary specifications



MEAT/MEAT ALTERNATES AS EXTRAS

- No requirement to offer m/ma
- SFAs have discretion to offer meat/meat alternates as extras
 - Not creditable as grains component
 - Not counted for OVS purposes
- Not a required component, so no weekly minimum
- Must continue to serve at least the minimum daily grain as part of the meal
- Must fit within the dietary specifications (calories, sodium, saturated fat, and trans fat)
- Additional flexibility for menu planning

OFFER VS. SERVE EXAMPLE



COMMUNITY ELIGIBILITY PROVISION (CEP)

“An alternative to collecting household applications for free and reduced price meals in high poverty schools.”

OBJECTIVES

- Basic program overview
- Benefits
- Things to consider
- Preparing for the application process

BRIEF OVERVIEW OF CEP

- A CEP site must:
 - Participate in the School Breakfast Program and the National School Lunch Program
 - Agree to serve free breakfast and lunch to all enrolled students with access at approved sites
 - Eliminate the distribution of Free and Reduced Price meal applications
 - Have at least a 40% or greater directly certified free identified student population (ISP)
 - SFA wide
 - Group
 - School

BENEFITS

- Increases meal access and participation
- Reduces paperwork
 - Eliminates free and reduced price meal applications
 - Simplifies counting and claiming
 - Only count total reimbursable meals for breakfast and then lunch
 - Utilizes free and paid claiming percentages, eliminates the reduced price category
- Reduces direct certification runs
- Do not participate in the verification process
 - Verification Collection Report is still required

THINGS TO CONSIDER

- LEAs agree to cover any cost of providing meals above the cost of federal reimbursement with non-federal funds.

[Monthly Federal Reimbursement Estimator](#)

- DPI still requires an alternative household application for programs outside of the USDA meal programs.

- Title 1, SAGE, Athletic Fees or Book fee waivers, etc. http://tns.dpi.wi.gov/files/fns/doc/wi_alt_form_1.docx

Note: Funds from the non-profit food service account cannot be used to distribute or process this application.

Community Eligibility Provision (CEP) Monthly Federal Reimbursement Estimator			
Use to estimate the level of Federal reimbursement received under the CEP.			
Step 1: Calculating the Identified Student Percentage		Step 2: Federal Reimbursement Rates	
If grouping schools, use the grouping calculator to assist in determining 1.1 and 1.2. Enter the number of identified students and enrolled students that is reflective of April 1 st in 1.1 and 1.2. Click to define Identified Students		Select the current reimbursement rates used for each program (without the \$0.00). The additional \$0.06 is applied in the next box.	
1.1) Enter the number of identified students:	216	Lunch	Free \$2.50 Paid \$0.30
1.2) Enter the TOTAL student enrollment:	545	Breakfast	Free \$1.00 Paid \$1.20
Percentage of identified students:	62.61%	Select "\$0.00" if the SFA is certified for the additional \$0.06.	
**This percentage must be at least 40% to be eligible.			\$0.00
Percentage of meals reimbursed at the Federal FREE rate:	100.00%		
Percentage of meals reimbursed at the Federal PAID rate:	0.00%		
Step 3: Monthly Meal Data			
Enter in the number of LUNCHES and/or BREAKFASTS served in a month in 3.1 and 3.2			
3.1) Enter the total number of LUNCHES served in a month:	5,588	Estimated CEP Monthly Federal Reimbursements	
3.2) Enter the total number of BREAKFASTS served in a month:	2,021	Reimbursement for LUNCH	\$11,755.78
Total number of MEALS served in a month:	5,209	Reimbursement for BREAKFAST	\$4,159.89
Step 4: Anticipated Participation Change due to services all FREE meals (for example enter 2 for 2%)	76.5P 9.00%	Total Reimbursement Level:	\$15,915.62
	10.00%	Federal Reimbursement per LUNCH:	\$3.01
Total number of LUNCHES reimbursed at FREE rate:	3,911	Federal Reimbursement per BREAKFAST:	\$1.89
Total number of LUNCHES reimbursed at the PAID rate:	0	Optional Comparison: Enter current monthly Federal reimbursements and student payment revenue	
Total number of BREAKFASTS reimbursed at FREE rate:	2,021	LUNCH	\$58,438.18
Total number of BREAKFASTS reimbursed at the PAID rate:	0	BREAKFAST	\$1,718.18
CEP Difference:		LUNCH Difference	\$1,144.55
This section displays the estimated difference between operating CEP and the current Federal reimbursements and student payments (if applicable). If the difference boxes are green then CEP will generate the same or more Federal revenue. If the box is red then current procedures generate higher Federal Revenue.		BREAKFAST Difference	\$1,276.18
		Total Difference	

