

School Nutrition News

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

Vol. 11 No. 3

Spring/Summer 2019

Wisconsin School Garden Day

The Governor of Wisconsin declared Thursday, May 23, 2019, as the very first Wisconsin School Garden Day!

Wisconsin has emerged as a national leader in garden-based education. On May 23, schools, early care and education sites, nonprofit educational sites, and all youth garden programs throughout Wisconsin are invited to participate in garden-related lessons and activities and to share information about their garden with fellow educators and garden enthusiasts.

For more information on how you can participate in the celebration, please visit Wisconsin School Garden Network's [Wisconsin School Garden Day](#) webpage.



SNACS Update

School year (SY) 2018-19 has been an exciting time for implementation of the School Nutrition Team's (SNT's) School Nutrition Accountability Software (SNACS). A portion of the School Food Authorities (SFAs) scheduled for Administrative Reviews (AR) during the school year used the SNACS review module. Beginning in SY 2019-20, all SFAs scheduled for AR will be required to use the SNACS review module. Automating the AR process will reduce the amount of time the SNT spends onsite, improve communication, and increase efficiencies. Training will be provided, and much of the AR process will remain unchanged. Forms that SFAs complete prior to the onsite review will be filled in electronically through SNACS. Communication with SNT staff conducting ARs, any required documentation, and corrective action responses will be submitted via SNACS. If your SFA is selected for an AR during SY 2019-20, you will receive notification from the SNT about the AR process in SNACS. If you have any questions, please contact the SNACS Team at DPISNACSSupport@dpi.wi.gov.



WI School Cooperatives and Buying Groups

It is important to survey all options for procuring goods and services for your food service operation. Benefits of joining a school cooperative or buying group include administrative assistance with procurements and potential for increased buying power, resulting in lower pricing. For a list of known school cooperatives and buying groups, visit the [Cooperatives and Buying Groups](#) webpage.

NEW Crediting Information from USDA! See page 3 for details.

Last Chance to Register!

Teaming Up to Increase Participation Workshop



Registration for the Teaming Up to Increase Participation workshop closes on **Sunday, May 19, 2019**. Join us on Wednesday, June 19, 2019, at Chula Vista Resort (2501 River Road, Wisconsin Dells). Don't miss your chance to join school nutrition directors from around

the state to learn about creative solutions for improving meal program participation. Registration for the workshop is \$30. [Learn more](#) or [register](#) today!

Lodging Deadline Approaching

Participants may reserve a room at Chula Vista for Tuesday, June 18, 2019, at the state rate of \$82 (single occupancy). Reserve your room by **Sunday, May 19, 2019**, to ensure this rate. Contact Chula Vista at 1-833-480-0626 and reference group ID #G84810.

WI School Breakfasts Rock!

The Department of Public Instruction (DPI) SNT and the Hunger Task Force teamed up again to host the second *Wisconsin School Meals Rock!* School Breakfast Student Video Contest. Teams of students were invited to submit original videos telling us why their school breakfasts rock. The goal of the contest was to connect students with the school meals program and promote the positive practices of their schools' food and nutrition services.

- 👉 First place was awarded to [Viking Elementary](#) of Holmen School District (pictured)
- 👉 Second place was awarded to [Hartford Union High School](#) of Hartford Union High School District
- 👉 Third place was awarded to [Tomah High School](#) of Tomah Area School District
- 👉 Honorable mention was given to [Pecatonica Elementary](#) of Pecatonica Area Schools



The winners were announced during National School Breakfast Week, March 4-8, 2019. The Hunger Task Force awarded checks to teams in the amounts of \$1,000, \$500, and \$250 for first, second, and third place, respectively. Furthermore, each school received a plaque to display proudly in their school.

Preschool Meal Pattern Resource

The United States Department of Agriculture (USDA) Team Nutrition's handout, [Serving School Meals to Preschoolers](#), provides a comparison of the preschool (Child and Adult Care Food Program [CACFP]) and K-5 meal patterns. This resource provides both the breakfast and lunch preschool meal pattern tables, compares each of the components between the two meal patterns, and discusses the co-mingling flexibility. **Please note the requirement for preschool students to serve themselves at least ¼ cup of fruit, vegetable, or combination for a reimbursable meal when using family style meal service.** This requirement is in place for preschool students claimed under School Breakfast Program (SBP) or National School Lunch Program (NSLP) to align with the Offer versus Serve (OVS) fruit or vegetable requirement. Please visit the [Infants and Preschool in NSLP](#) webpage for additional information on the preschool meal pattern and the specialists' contact information.

Commodity Allocation and Receipt Summary (CARS)

The CARS report for your SFA is now available in the online [Wisconsin USDA Foods Ordering System](#). Since they are online, copies of the CARS report will not be mailed out. It is each SFA's responsibility to print out and maintain a copy of the CARS report for audit purposes. The summary covers the monthly USDA Foods distributions your SFA received during SY 2018-19. This summary shows the USDA Foods received by your SFA, the value of the items, and the percentage of your entitlement received.

At the bottom of the report, the amount next to the line, "Total Value Received: Entitlement, Bonus, DoD, UNPFV, and Raw Product" is the total value of USDA Foods your SFA has received for SY 2018-19. This amount is what your SFA may need for year-end reports.

Detailed instructions for accessing the CARS report in the [Wisconsin USDA Foods Ordering System](#) can be found on pages 31-32 of the [Online Instructions - School Lunch Program SY 18-19](#).



Food Donations and Food Rescue

A recent article published by a major news outlet and circulated on social media featured food rescue from a school in a Midwestern state. In response to requests from SFAs, the DPI SNT is developing and updating [guidance and resources](#) for food donations and food rescue. Food safety decisions surrounding food donations and food rescue are at the discretion of the sanitarian and/or local regulatory authority, subject to the Wisconsin Food Code as well as local regulations and ordinances. Additional decisions are at the discretion of the local education agency and may require consultation of legal counsel.

Prepare Now for Summer Feeding!

Summer can be the hungriest time of the year for many children from low-income families. In Wisconsin, one in five children struggle with hunger. Only 16 percent of those who qualify for free or reduced price school meals are also getting summer meals. The good news – there are programs in place that can feed hungry children when school is not in session! The Summer Food Service Program (SFSP) was created in 1968 to connect children to food sources during the summer. It is funded by the USDA, administered by State agencies, and operated by organizations like schools, park and recreation services, libraries, camps, and churches. Despite all of the benefits, this program is severely underutilized. Awareness is a major issue; many families simply do not know this program exists in their community. Sometimes there are not enough sites to meet the needs of hungry children. Transportation challenges, severe weather, and safety issues can keep many children from getting the food they need. Even in the face of these potential barriers, schools are stepping up to feed children in summer. When schools act as summer feeding sites for their communities, children are able to get the critical nutrition they need. At the same time, offering free, nutritious meals provides an incentive for many kids to participate in summer programs, keeping their minds and bodies active when school is not in session.



The [USDA Capacity Builder Map](#) can assist you in identifying areas of need and potential partners in your community. Please visit the Community Nutrition Team [Summer Feeding Choice for Schools](#) webpage for more information. If interested, contact [Amy Kolano](#), SFSP Coordinator.

Remember, even if your school does not participate in a summer feeding program, schools must provide outreach regarding the availability and location of summer feeding programs in their community before the end of the school year. This can be completed by offering SFSP information, including the [SFSP](#) webpage, and by providing information about dialing [211 in Wisconsin](#) to locate meals sites in local communities. Did you know that you can also locate open SFSP sites in your community on a Summer Meals Map on the SFSP webpage too? DPI offers many [SFSP outreach materials](#), including an 8x11 poster that can be downloaded and printed for distribution before the end of the school year. Let's ensure no child goes hungry this summer!

Procurement Documentation

For a complete list of procurement methods and corresponding requirements, please visit the [Procurement Methods](#) webpage. As a reminder, for any and all procurements, please ensure at a minimum that the following information is documented:

- Company name
- Contact information of individual providing pricing
- Date contacted
- Pricing
- Method of communication used (e.g. email, phone call, in person, etc.)
- Winning bidder (lowest price)
- Any other important terms/conditions of the purchase

As a reminder, procurements that exceed \$250,000 should follow [Sealed Bid/Competitive Proposal](#) guidelines.

USDA New Guidance

USDA policy memorandums can be accessed at

<http://www.fns.usda.gov/cnd/governance/policy.htm>.

[SP 08-2019: Update of Food Crediting in the Child Nutrition Programs \(CNPs\)](#)

Based on comments submitted, and to provide consistency with the goals of the Dietary Guidelines for Americans, USDA will allow more foods to credit in CNPs.

- Shelf-Stable, Dried and Semi-Dried Meat, Poultry, and Seafood Snacks: To credit these products, program operators will follow the crediting principles used for all other products made from meat, poultry, or seafood. For more information, see the Manufacturer's Product Formulation Statement (PFS) section of the [Child Nutrition \(CN\) Labeling](#) webpage.
- Coconut, hominy, popcorn, surimi seafood, tempeh and vegetables disguised as other food components or not provided in traditional forms (e.g. noodles or pasta made from vegetables, including legumes): Food and Nutrition Service (FNS) issued new guidance describing how these products credit towards specific food components in the CNP meal patterns.

[SP 12-2019: Flexibility for the AR Cycle Requirement](#)

This memorandum provides guidance to State agencies who have determined that the 3-year review cycle hinders effective allocation of the State agency's resources, and effective and efficient program management. To improve customer service, FNS is allowing State agencies to request waivers of the 3-year review requirement and extend the review cycle. The SNT is considering this flexibility. More information will be shared in future communications.

[SP13_CACFP05-2019: Fiscal Year \(FY\) 2019 State Administrative Expense \(SAE\) Reallocation Memorandum](#)

This memorandum and attachments provide the information needed to conduct the FY 2019 reallocation of SAE funds. Reallocation is a formal process by which State agencies can: (1) request additional SAE funds above their initial authorized funding level; or (2) return SAE funds they do not need. The SNT is requesting additional funding through the reallocation process.

[SP 15-2019: FY 2019 NSLP Equipment Assistance Grants for School Food Authorities](#)

USDA has \$30 million, provided by the Consolidated Appropriations Act, 2019, (P.L. 116-6), to distribute to State agencies to competitively award equipment assistance grants to eligible SFAs participating in the NSLP. Wisconsin was awarded \$405,946. The main criteria for selection continue to target schools where 50 percent or more of the enrolled students are eligible for free or reduced price meals and schools that did not receive a previous NSLP Equipment Assistance Grant. More information will be shared this fall.

[SP 17-2019: Community Eligibility Provision \(CEP\): Statutory Annual Notification and Publication Requirements and SY 2019-20 Election Deadline](#)

This memorandum details guidance on the annual CEP notification and publication requirements. It also reminds State agencies that the statutory election deadline for local educational agencies (LEAs) to elect CEP for SY 2019-20 is June 30, 2019.

[SP 16-2019: School Breakfast Program: Substitution of Vegetables for Fruit](#)

Effective immediately, SFAs participating in the SBP may credit any vegetable offered, including potatoes and other starchy vegetables, in place of fruit without including vegetables from other subgroups in the weekly menus. This flexibility is based on Section 768 of the Consolidated Appropriations Act, 2019 (P.L. 116-6) (the Appropriations Act), enacted on February 15, 2019, and **effective through September 30, 2019**. This provision provides additional flexibility in planning breakfast menus but does not require SFAs to make any menu changes. SFAs that offer one cup of fruit or vegetable at breakfast each day will be considered compliant during the AR through September 30, 2019.

At this time, USDA does not have the authority to issue this guidance beyond the current fiscal year.

NEW Crediting Information from USDA!

USDA FNS is committed to staying up-to-date with the evolving food and nutrition environment through continued engagement with a variety of stakeholders. They are committed to simplifying the menu planning process for all CNP operators, promoting the efficient use of program funds, and ensuring program operators and participants have a wide variety of nutritious food choices. New crediting information is discussed in all six of the following memorandums. [The USDA Food Buying Guide for Child Nutrition Programs](#) (FBG) will be updated to reflect these changes.

[SP 21-2019, CACFP 08-2019, SFSP 07-2019: Crediting Shelf-Stable, Dried and Semi-Dried Meat, Poultry, and Seafood Products in the CNPs](#)

Effective December 4, 2018, shelf-stable, dried, and semi-dried meat, poultry, and seafood (e.g. beef jerky or summer sausage) are allowed as creditable products in the CNPs as a part of reimbursable meals or snacks. These products will follow the crediting principles used for all other products made from meat, poultry, or seafood and will require either a PFS or a CN label to document meal contribution. Dried meat, poultry, or seafood products are not included in the FBG because industry production standards vary widely for these items.

[SP 24-2019, CACFP 11-2019, SFSP 10-2019: Crediting Surimi Seafood in the CNPs](#)

Surimi seafood is a pasteurized, ready-to-eat, restructured seafood usually made from the pollock fish. Surimi seafood can now be credited as a meat/meat alternate (m/ma) in CNPs based on stakeholder feedback. It is available in many forms including chunks, shredded, and flaked, which lends itself to a variety of menu items such as seafood salads, sushi-style rolls, sandwiches, tacos, and ramen. Program operators may credit surimi seafood as follows:

- 4.4 oz portion of surimi seafood credits as 1.5 ounce equivalents (oz eq) of m/ma
- 3.0 oz portion of surimi seafood credits as 1.0 oz eq of m/ma
- 1.0 oz portion of surimi seafood credits as 0.25 oz eq of m/ma (Used rounding rules that require crediting down to the nearest 0.25 oz)

To credit surimi differently than what is listed in the list above, program operators should obtain a CN label or PFS from the manufacturer.

[SP22-2019, CACFP 09-2019, SFSP 08-2019: Crediting Coconut, Hominy, Corn Masa, and Corn Flour in the CNPs](#)

To meet the growing and diverse cultural needs of our program participants, updated crediting guidance allows coconut and hominy to credit in the CNPs. Program operators may now credit fresh or frozen coconut as a fruit based on volume served. Like other fruits, at least ¼ cup fresh or frozen coconut must be served to credit towards the fruit component. Please note that dried coconut, coconut flour, and coconut oil are not creditable. Juices labeled as 100 percent juice, including coconut water, will continue crediting towards the fruit component based on volume served.

Hominy is a traditional food in Mexican and Native American cultures that has multiple uses and widespread appeal. Hominy may credit as a starchy vegetable when served in its whole form and may credit towards the grain component as a whole grain-rich (WGR) food when offered as grits. One-quarter cup of canned, drained hominy credits as ¼ cup of starchy vegetable, while ½ cup cooked or 28 grams of dry hominy grits credits as 1 oz eq of grain.

This memorandum highlights that corn masa, corn flour, and cornmeal are now considered creditable as WGR ingredients. They may credit in the same manner as all other creditable grain ingredients and foods, specifically using Exhibit A. In light of this information, the USDA guidance memorandum SP 02-2013 is rescinded.

[SP 23-2019, CACFP 10-2019, SFSP 09-2019: Crediting Popcorn in the CNPs](#)

Previously, popcorn could not contribute to any component; updated food crediting guidance now allows popcorn to credit as a whole grain. Under the NSLP, SBP, CACFP, SFSP, and Afterschool Snack Program, operators may now credit ¾ cup popped popcorn (7 grams) as 0.25 oz eq of grains in a reimbursable meal or snack. Likewise, 1 ½ cups popped popcorn (14 grams) will credit as 0.5 oz eq of grains and 3 cups popped popcorn (28 grams) will credit as 1.0 oz eq of grain. Due to the volume needed to contribute 1 serving of grain, program operators are encouraged to pair popcorn with another creditable grain. For example, serve popcorn in a trail mix alongside pretzels and cereal for a snack, or serve popcorn with the whole-grain wrap in the NSLP. Like all other grains, popcorn must be present in the minimum creditable quantity to credit (i.e. the minimum portion size of popcorn is ¾ cup). The dietary specifications of calories, saturated fat, and sodium are monitored in the NSLP and SBP, and any oil or fat used to pop the popcorn or added as a topping must be included in the nutrient profile. Program operators are to use discretion in determining if a certain popcorn product or recipe is perceived as a grain-based dessert and follow the guidance accordingly. Please also keep in mind the developmental readiness of children to prevent the risk of choking.

[SP 25-2019, CACFP 12-2019, SFSP 11-2019: Crediting Tempeh in the CNPs](#)

Have you heard of tempeh? It is a nutritious fermented soybean cake traditionally made from whole soybeans and can be incorporated into a variety of recipes such as stir-fries, sandwiches, and salads. To credit tempeh, 1 oz of tempeh credits as 1 oz eq of m/ma as long as the tempeh ingredients are limited to soybeans, water, tempeh culture, and seasonings. If additional ingredients are added, then a PFS or CN label is required to determine crediting. Incorporating tempeh into your menus will diversify the options available to students with vegetarian preferences or dietary restrictions for cultural or religious reasons.

[SP 26-2019, CACFP 13-2019, SFSP 12-2019: Crediting Pasta Products Made of Vegetable Flour in the CNPs](#)

In an effort to maximize the availability of wholesome food, decrease barriers to creativity, and ensure that menu planners have wide variety of nutritious food choices, this memorandum expands flexibility for crediting vegetables in CNPs. It is now allowable to credit pasta made from vegetable flour(s) as a vegetable, even if the pasta is not served with another recognizable vegetable. Consistent with vegetable crediting, ½ cup of pasta made of 100 percent vegetable flour(s) credits as ½ cup of vegetables. The pasta can credit towards the appropriate vegetable subgroup if the flour is from one vegetable subgroup. For example, pasta made from 100 percent red lentil flour contributes to the beans and peas (legumes) subgroup requirement. Pasta made of a blend of 100% vegetable flours may credit in one of two ways: using a PFS detailing actual volume; or, if the volume of each vegetable flour is unknown, then the pasta product may credit towards the additional vegetables needed from any subgroup to meet the overall weekly vegetable requirements.

The crediting change aims to increase vegetable options for menu planners. Therefore, it does not remove the visual recognition requirement for legume pastas crediting towards the m/ma component. In order for pasta made with 100 percent legume flour to credit as m/ma, the pasta must be offered with additional m/ma such as tofu, cheese, or meat. When menued with additional m/ma, ½ cup of cooked pasta made from 100 percent legume flour credits as 2 oz eq of m/ma. Local program operators must indicate – using signs or other nutrition education – that pasta made of vegetable flour is a “vegetable” and not a grain component of the meal. For example, pasta made of chickpea flour may be labeled as “Chickpea Pasta” with a symbol showing it as part of the vegetable component of the meal.

WI Farm to School Highlights

The **Oneida Nation School System** won a [2018 Standing Up for Rural Wisconsin Schools, Libraries, and Communities](#) award for their farm to school efforts! Some of these efforts include:

- Three Sisters Garden of corn, beans, squash, is used to teach students about traditional agricultural practices;
- Youth education garden at the elementary and middle school, which grows tomatoes, peppers, herbs, and squash;
- Black angus beef farm on the reservation with 500 head; 175 bison; a 40 acre apple orchard and garden that grows squash, asparagus, corn, blackberries, and blueberries;
- Service of romaine lettuce from their aquaponics system;
- Service of tilapia to students from their aquaponics system;
- Maple camp on the school grounds, where students learn and participate in harvesting, boiling, and processing maple syrup; and
- Youth agricultural program, which provides education in agriculture and crop sciences. Topics include crop selection, soil testing, traditional medicines, and growing traditional foods.

The **School District of Holmen** was featured on [La Crosse News8000](#) for its farm to school efforts! Lieutenant Governor Mandela Barnes and the Department of Agriculture, Trade and Consumer Protection (DATCP) Secretary Brad Pfaff visited Holmen High School to learn more about the farm to school program and talk with their local Future Farmers of America (FFA) chapter about the hands-on role they play in these efforts.

Young People Ask the Best Questions

Contributed by Jess Childs, AmeriCorps Farm to School Nutrition Educator



Since beginning my Nutrition Educator career in September, I have consistently been amazed by the intelligent and honest questions students pose. They are not tied down by all the social constraints adults deal with, but instead speak with absolute honesty, still believing wholeheartedly there is no such thing as a stupid question. It makes for lively and unpredictable conversations. At first, I was rattled by some of these discussions, since they didn't fit precisely into my carefully laid-out lesson plans. What if we go over our time limit?! However, I have gradually learned to love this aspect of teaching, so much so that I find myself looking forward to weird or tricky questions. Some of the most fulfilling lessons I have taught were ones in which the students "got us off track" with engaging and insightful curiosity. These unpredictable lessons were when real progress was made. These were the times I actually could feel the impact of our program. We went off on a tangent that wasn't planned, but kept them excited, involved, and interested in their food. That is a win!

Why I Love Getting Thrown Off Track

During a lesson about where our food comes from, we were talking about how "everything comes from dirt" and the unpredictable questions began...

"What about fish meat? Fish come from water, not dirt."

"Isn't dirt dirty?"

"Salt comes from a rock."

"Diet Coke® doesn't come from dirt because it's artificial."

"If dirt is so great, why does it make us sick?"

Believe it or not, these questions all came from the same class! They seemed to want to stump the speaker. The teacher was trying to keep his laughter in check as I fielded these remarkable questions to the best of my abilities. This led to unplanned discussions about handwashing, artificial sugars and sodium, and what fish eat! I quickly learned that students don't really care if you know the answer or not, they just want to discuss it, give their ideas and opinions, and feel heard and valued. Of course, going off topic isn't always ideal; you have to be sure to actually talk about what you planned on teaching that day. But if time allows, the real learning is done more organically, when structure falls away and young brains get to stretch their wings. Another win.



If you are interested in offering your students positive, local food experiences in the upcoming school year, please contact [Kara Ignasiak](mailto:kara.ignasiak@dpi.wi.gov) now to see what it takes to become an

AmeriCorps Farm to

School host site! You can reach Kara by telephone at (715-214-6080) or email at kara.ignasiak@dpi.wi.gov. We would love to have you join our team!

School Nutrition Skills Development Courses (SNSDC)

Dates and locations are set for this summer's SNSDC training:

- **July 16-18:** Appleton (Fox Valley Technical College)
- **July 23-25:** Milwaukee (Alverno College)
- **July 30-Aug 1:** Rice Lake (Wisconsin Indianhead Technical College)
- **August 6-8:** Middleton (Kromrey Middle School)
- **August 13-15:** Wausau (Northcentral Technical College)

Individuals must register for their classes through a Google online registration, which will be available in early May. This year, a separate registration step is required in order to pay the \$10 per person registration fee, which will be handled through myQuickReg. Registration directions, class schedules, training dates, and locations are available on the [SNT Training](#) webpage.

Transitioning from Special Provision Option Schools

Special Provision Schools, such as CEP and Provision 2 (P2), serve all students free meals, regardless of individual meal eligibility status. Since SY 2016-17, LEAs have been required to provide up to 30 operating days (or until a new eligibility determination is made, whichever comes first) of free, reimbursable meals to students who transfer from a CEP or P2 school to a standard counting and claiming school within the same LEA.

Starting July 1, 2019, LEAs are required to provide free meals to students who transfer from a Provision school to a non-Provision school in a different LEA. The SNT has encouraged LEAs to implement this practice since SY 2016-17 to ensure these children do not experience a gap in school meal access or accrue negative balances.

Thirty operating days begin the first day the student attends class at the new school. This may occur at any time during the school year. The new LEA may claim these meals at the free rate during this time period.

CEP and P2 LEAs are encouraged to initiate communication on continuation of benefits with the household and the new school. The new school can validate eligibility from the former CEP LEA by obtaining a copy of the current school year Wisconsin Schools and Districts Participating in Community Eligibility Provision list and highlighting the former school's name. This list is updated annually and is available on the [SNT CEP](#) webpage. For a list of P2 schools, contact the SNT office. The CEP or P2 school should include documentation in the transferring student's file forwarded to the Determining Official at the new school.

There are additional resources on the CEP webpage under the Monitoring and Claiming heading. There is a flow chart to help explain the requirements of transferring students. Additionally, there is a template letter intended to communicate transfers within the same LEA. However, this document may be modified to meet the needs of different situations, including transfers between LEAs.

Social Media Scrapbook

Get in the know with Wisconsin School Nutrition! Follow us on Facebook, Twitter, and Instagram to discover opportunities, resources, events, and to see what other Wisconsin school nutrition programs are accomplishing.

 : @WisDPI.SNP
 : @WisDPI_SNP
 : @wisdpi_snt

Want to be featured on DPI SNT social media accounts?

Share your photos and updates with us by clicking "Share A Photo" on the [SNT](#) webpage or emailing [DPI SNT Social Media](#). We love to see all the hard work you do for Wisconsin students in action. Thank you for your efforts in serving healthy, balanced meals to your students every day!

Highlights from Winter

National School Breakfast Week
Monona Grove School District



It's National School Breakfast Week! Thank you Taylor Prairie School for inviting State Superintendent Carolyn Stanford Taylor to check out your wonderful school breakfast program! The program at Taylor Prairie and others like it around Wisconsin help all students get

ready to learn and do their best throughout the day! #NSBW19 #NationalNutritionMonth

Has your school considered implementing Breakfast in the Classroom (BIC)? Longfellow Elementary School's principal, teachers, school nutrition professionals, and students share their success story and why they love BIC [in this video from Hunger Task Force, Inc.](#) For more information and resources on BIC and alternative service models, visit the [Resources for the School Breakfast Program webpage](#).



Recipe Development

Did you know refried beans could be made utilizing USDA Foods, vegetarian beans (100364)? Waterloo School District serves [refried beans, made out of the USDA vegetarian beans](#), that their students love!

The vegetarian beans are available for ordering on the School Year 2019-20 Wisconsin Annual USDA Foods Order. This is a great way to use one USDA Food in two ways!



Holiday Cheer

The weather outside may be frightful, but the hallways of Milwaukee Public Schools smell delightful! A new holiday classic performed by the Ronald Reagan Chamber Choir, "[Carol of the Patties](#)," is #school lunch at its best! #WISchoolMealsRock



School Nutrition Celebration Dates for Fall 2019

Special Days

National Food Service Employees Day – September 25, 2019
Great Lakes Apple Crunch – To Be Determined

Special Weeks

National Farmers Market Week – August 4-10, 2019
National School Lunch Week – October 14-18, 2019

Special Months

National Food Safety Education Month – September
Farm to School Month, Hispanic Heritage Month – October
American Indian Heritage Month – November

Check "Mark Your Calendar!" (page 7) for additional celebration dates!

SNT Member Updates

Welcome to...

Susan Bostian Young

Nutrition Program Consultant



Favorite School Meal:
Salad bar

Hobbies and Interests:
Cooking, sewing, reading, biking, skiing, and gardening.

Most Recent Vacation:
Maine and Nova Scotia for hiking and lobster! It was beautiful and delicious.

Favorite Part of Your Job with SNT: Seeing students enjoying their lunches and the positive, caring culture in schools that makes that possible.

Congratulations to...

Tracy Huffman and family, who welcomed a healthy baby girl on April 11!

Farewell and Best Wishes to...

Lynne Slack, Contract Specialist on our USDA Foods Team, who will retire at the end of May after 27 years with the DPI and 39 years of state service. She looks forward to spending more time with family and friends and enjoying her hobbies. Thank you, Lynne!

Procurement Review Checklists



Looking for the test, before the test? Checklists used to evaluate each procurement conducted by SFAs during a Procurement Review are located on the [Procurement Review](#) webpage. When requesting procurement information and corresponding documentation, your Procurement Reviewer will answer the questions covered within each corresponding checklist to review compliance.

Mark Your Calendar!

Teaming Up to Increase Participation Workshop

Chula Vista, Wisconsin Dells

June 19, 2019

dpi.wi.gov/school-nutrition/training/increase-participation-workshop

School Nutrition Association of Wisconsin Annual Conference



Sailing Along with School Nutrition

Green Bay, Wisconsin

June 23 to 26, 2019

sna-wi.org/event/2019Annual

National Farm to School Month

October 2019

farmtoschool.org/our-work/farm-to-school-month

Fresh Fruit and Vegetable Program in Wisconsin



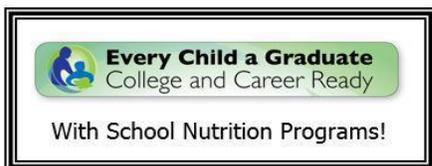
Almost 63,000 elementary school students throughout the state of Wisconsin enjoyed fresh fruits and vegetables as part of the Fresh Fruit and Vegetable Program (FFVP) this school year! Students consumed common fruits and vegetables but also had opportunities to try unique varieties, such as persimmons, cactus pears, kumquats, blood oranges, guava, and star fruit.

When collecting feedback on the program after last school year (2017-18), about 44 percent of respondent schools were able to serve a FFVP snack more than two days per week. The most popular service location was in the classroom, followed by the cafeteria and then the hallway. Of the respondent schools, 77 percent provided nutrition education as part of the FFVP. About 60 percent of respondent schools were able to procure and serve local produce as a FFVP snack.

We asked schools to tell us about their successes. Here are some of the responses:

- "It allows us to close the gap between students that can afford fresh fruits and vegetables and those that can't. It allows us to shape our students' food choices for their entire life."
- "Students said that it was their first time trying some of the fruits and vegetables that were served. Others had never even heard of a few that were served."
- "Students get excited about healthy foods they like. They also eat more of the fruits and vegetables at lunch because of trying them at snack."

The FFVP grant application period for SY 2019-20 has closed; schools receiving grant awards will be notified this summer. Interested in learning more about the FFVP? Visit the [FFVP](#) webpage for program information, guidance, nutrition education materials, and more!



GOALS Certificate of Excellence

Training hour requirements for the GOALS Certificate of Excellence are being updated to better reflect the training resources available on the [GOALS](#) webpages. These updates will help make a GOALS Certificate achievable in a one to three year timeframe. The revised training hour requirements will be released in June 2019. If you are currently working toward your GOALS Certificate, we will accept the former requirements until December 31, 2019. Direct any questions to GOALS@dpi.wi.gov.

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotope, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the [USDA Program Discrimination Complaint Form](#), (AD-3027) found online at: http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

- (1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

This institution is an equal opportunity provider.

School Nutrition News is published three times per year by the DPI. Questions or comments should be directed to:

Rebekkah Plano, RDN, CD
Public Health Nutritionist, School Nutrition Team
Wisconsin Department of Public Instruction
P. O. Box 7841
Madison, WI 53707-7841
(608) 264-6715
rebekkah.plano@dpi.wi.gov
DPI Toll-Free Helpline: (800) 441-4563

SNT Fax: (608) 267-0363

[SNT Home Page](#)

[SNT Staff Directory](#)

