

# School Nutrition News

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

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Fall 2012

## School Nutrition Team (SNT) Web Addresses are Changing

In November all of our web addresses are changing. It will be evident that our address has changed when our homepage looks different. At that time, viewers will be redirected to the new address. Please bookmark this new address and delete the old bookmark. All of the Department of Public Instruction (DPI) webpages will have new addresses and old addresses will result in messages that say the webpage has been moved. At that point, there will be a list of suggested pages and the page being searched for should be included in this list.

If you have difficulty finding a webpage, try going to the homepage and clicking on the index button to look through an A-Z listing of topics. If that doesn't help, click on the 'Contact Us' link and email us. We would be glad to help.

## Would You Like an Additional Six Cents per Lunch?



As part of the Healthy Hunger Free Kids Act 2010 (HHFKA), schools are now able to get additional funding for their school lunches. Consider applying for this additional six cents by submitting menu certification workbooks and either simplified nutrition assessments or nutrient analyses to us.

The DPI has hired four new Public Health Nutritionists who are available to assist schools in becoming certified. There will be trainings held across the state beginning with the trainings listed on page two of this newsletter. For more information on menu certification, including video training available 24/7, go to our menu certification webpage at [http://fns.dpi.wi.gov/fns\\_6centscert](http://fns.dpi.wi.gov/fns_6centscert).



## USDA Best Practices Sharing Center

**Need some help communicating and implementing the new school meal pattern at your school?** The United States Department of Agriculture (USDA) has created an online Best Practices Sharing Center intended for School Food Authorities (SFAs) and State Agencies (SAs) to share resources and tools they use to serve healthy menus that meet the new school meal regulations. Those seeking solutions and ideas for implementing the new rules most effectively can search the site by topic, format, audience, or developer to find resources. New materials are listed on the right side of the webpage, so schools can easily see when new materials become available. This website is found at <http://healthymeals.nal.usda.gov/bestpractices>.

**What is working for you? Do you have some good ideas and materials that have made implementing the new school meal pattern easier?** SFAs and SAs with resources, tools, and success stories to share can upload materials by emailing [hms@ars.usda.gov](mailto:hms@ars.usda.gov). In the body of the email, please provide the developer name as well as the subject areas, audiences, and format that the resource covers.

### Sharing Topics:

- Sodium reduction
- Fruits
- Vegetables
- Whole grains
- Meal pattern
- Fluid milk
- Meat/meat alternate
- Dietary specifications
- Planning tools
- Monitoring tools
- Promotional materials

### Formats:

- Menu
- Recipe
- Checklist
- Training materials
- Success story/method of Implementation
- Handout/Brochure/Poster

## The School Day Just Got Healthier

The USDA 2012 Back-to-School initiative has produced an excellent resource for schools. A toolkit titled "*The School Day Just Got Healthier*" supplies schools with educational pieces to explain the new meal pattern requirements to students, school administration and staff, and parents. Make sure you check out this helpful resource at

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

# Training Opportunities Announced

We are pleased to announce the creation of the new SNT Training Team. Loriann Knapton, Erin Lorang, and Cindy Loechler will spearhead training opportunities during the school year at locations across the state. A variety of trainings will be available to assist school nutrition professionals to be in compliance with the new nutrition standards and meal pattern requirements. New this year, **New Meal Pattern Training** and **Menu Certification Workshops** are scheduled in Madison and other areas across the state to help SFAs create menus that are in compliance with the new requirements and submit documentation to receive the additional six cent reimbursement for lunches. Additional trainings will be scheduled across the state throughout the school year.

To better assess and meet the numerous requests for trainings from SFAs across Wisconsin, the training team has developed a *Training Request Form*. While attempts will be made to honor each request, it may not be possible to accommodate all requests. *Training Request Forms* must be submitted at least 6-8 weeks prior to the proposed date of training to allow time for the training team to review the training request and to make necessary arrangements.

For additional training information or to register for training, go to the Wisconsin Child Nutrition Programs webpage at <http://fns.dpi.wi.gov>, click on the Index button and go to “T” and click on Training Opportunities. If you have questions, please contact Cindy Loechler at [cynthia.loechler@dpi.wi.gov](mailto:cynthia.loechler@dpi.wi.gov) or by phone at (608) 266-5185.

Please support and encourage your school nutrition professionals to register for the training(s) that best meet their needs.

## Descriptions of Current Trainings



**New Meal Pattern Training** – Meal pattern component and menu training will be conducted throughout the school year in locations across the state to help school nutrition professionals understand the changes to the National School Lunch Program (NSLP) and create menus that are in compliance with the new regulations. Offer versus Serve will also be addressed.

**Target Participants:** School nutrition managers/directors and line staff, especially those new to school nutrition programs and those needing to be refreshed on the new nutrition standards and meal pattern requirements, are encouraged to attend.



**Menu Certification Workshops** – These workshops are designed to help begin the process of completing the menu worksheets and simplified nutrient assessment, if

applicable, necessary for approval of the additional six cent reimbursement. They provide instruction and technical assistance for completing the USDA Menu Certification Tool. Participants will have time to begin entering data specific to their schools.

**Target Participants:** School nutrition managers/directors, and other school staff responsible for entering and submitting menu certification workbooks for approval of the additional six cent reimbursement are encouraged to attend.



**What’s New with School Nutrition** – Back for a second year, join the SNT the second Tuesday of every month from 2-3 p.m. via web conferencing to receive the latest updates on Child Nutrition Reauthorization (CNR) and other hot topics pertaining to the exciting world of school nutrition. No registration is required to participate. Monthly discussions are archived on the website for viewing 24/7 at [http://fns.dpi.wi.gov/fns\\_whatnews](http://fns.dpi.wi.gov/fns_whatnews).

**Target Participants:** School administrators, school nutrition managers/directors and anyone with responsibilities for operating/administering school nutrition programs are encouraged to attend.



**Small Victories (SV)** - Developed to encourage and empower managers and food service employees working in small schools, the SV series has been designed to celebrate the unique environment specific to schools with small student enrollments. Classes will address a variety of school food service topics with emphasis placed on the concerns and issues that are unique to small schools. This fall’s topics will cover changes under the HHFKA including the new meal pattern, updated Offer versus Serve requirements, and food safety techniques for handling fresh produce.

**Target Participants:** Anyone currently working in a small school environment including administrative staff, school nutrition managers, directors and line staff are encouraged to attend.



**Great Beginnings Academy (GBA)** – GBA is a one year training experience developed for School District/School Managers/Directors who are **new** to school nutrition programs. By attending three classes in Madison throughout the school year and participating in two additional training sessions via technology, participants will receive training and support to better understand program regulations, identify existing resources, and create a network of peers to transition into a successful school nutrition program. Class size is limited.

**Target Participants:** Managers/Directors new to school nutrition with two years or less of experience are encouraged to attend and will be given preference to attend GBA. If space is still available, site managers for school districts may be accepted. Due to limited class size, no more than two participants from the same school district/private school will be accepted. This series is not intended for general staff training.

# School Year (SY) 2012-13 Wisconsin USDA Foods Product Updates



## State-Processed Product Change

In an effort to comply with the new USDA nutrition standards resulting from the 2010 HHFKA, the JM Smuckers Company has made the decision to discontinue production of the Peanut Butter and Jelly (PB&J) Uncrustable Sandwiches on white bread, effective for SY 2012-13. Instead, JM Smuckers will be producing PB&J sandwiches on **whole grain bread only**. The DPI has conducted taste tests with school age children for the new whole grain PB&J sandwich with soy, 2.5 oz. and has found the product to be acceptable. Therefore, for schools that placed orders for the C453, PB&J Sandwich with soy, 2.5 oz. on the SY 2012-13 annual order, the new product on whole grain bread will be ordered and shipped instead. SFAs **DO NOT** need to access the Wisconsin USDA Foods Ordering System and re-order this new whole grain bread product. The product code for this product will continue to be listed as C453 and the processing fee per case and the entitlement value per case will remain the same. However, the name of this product will be changed to: PB&J sandwiches, whole grain, with soy, 2.5 oz.

The nutrition fact sheet for this product is available within the SY 2012-13 State-Processed Product Fact Sheet document and is available on the DPI website at the following link [http://fns.dpi.wi.gov/files/fns/pdf/commoditynutritioninfo\\_1213\\_webversion.pdf](http://fns.dpi.wi.gov/files/fns/pdf/commoditynutritioninfo_1213_webversion.pdf).



## New “Brown-box” USDA Foods

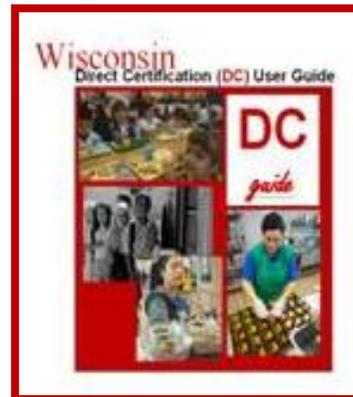
In an effort to comply with the new USDA nutrition standards resulting from the 2010 Child Nutrition Reauthorization (CNR) HHFKA, the USDA will be offering the following new USDA Foods products, on a limited basis, for SY 2012-13:

- 110236, peaches, sliced, sucrose-only
- 110282, frozen broccoli

Since most SFAs have already spent their SY 2012-13 entitlement, in full, the DPI will be offering this product on a fair-share basis to all SFAs (regardless if SFAs have remaining entitlement dollars or not). When these new USDA Foods arrive into the state-contracted warehouses, the DPI will provide notification regarding their availability through the normal Fair-Share Allocation email notification process.

The nutrition fact sheets for these two new USDA Foods products are available on the USDA’s website at the following link [www.fns.usda.gov/fdd/schfacts/singfacts\\_tables\\_bytitle.htm](http://www.fns.usda.gov/fdd/schfacts/singfacts_tables_bytitle.htm)

# New Direct Certification (DC) User Guide



Created by our ‘Direct Certification Specialists’, the new *Direct Certification (DC) User Guide* outlines every step of the beneficial process ensuring more success and less hiccups with the technical side of it. You can find the guide on our new DC webpage at [http://fns.dpi.wi.gov/fns\\_directcert](http://fns.dpi.wi.gov/fns_directcert). Print it and mark up the sections you’ll most commonly reference. Set aside an additional 15 minutes to watch a presentation that efficiently guides you through the online DC process. Our webpage also includes phone numbers and email addresses that will connect you with resources to answer your questions; included are our two DC specialists, Marisa and Theresa. Reach them by emailing to [directcert@ckfwi.org](mailto:directcert@ckfwi.org) or by phone at (608) 890-4783. It is their goal to have all SFAs feeling confident in running DC as mandated by the USDA.

What does the USDA mandate require?

All schools participating in the NSLP are required to run DC at least three times during the school year:

- 1) At or around the beginning of the school year.
- 2) Three months after the first run.
- 3) Six months after the first run.

Running DC more often than required will make sure newly eligible students have access to meal benefits and reduce paperwork all year.

## Food Safety Reminder



Remember that Section 302 of the HHFKA also amended section 9(h)(5) of the Richard B. Russell National School Lunch Act (42 U.S.C. 1758(h)(5)) and requires that the school food safety program based on Hazard Analysis and Critical Control Point (HACCP) principles be applied to any facility or part of a facility in which food is stored, prepared or served for the purposes of the NSLP, SBP or other Food and Nutrition Services program. The school food safety program (required since 2004) addresses food safety in all aspects of school meal preparation, ranging from procurement through service.

## Nutritious, Delicious, Wisconsin Sub-grants

*Nutritious, Delicious, Wisconsin* is a thematic unit of instruction that uses local foods to teach nutrition concepts to students. The curriculum connects the cafeteria to the classroom and links nutrition to core academic subjects. *Nutritious, Delicious, Wisconsin* lessons are primarily for third through fifth grade students with a direct correlation to fourth grade studies. However, this resource also includes expanded lessons for second through middle school students. To download a copy please visit <http://fns.dpi.wi.gov/files/ne/pdf/ndw.pdf>.

Wisconsin Team Nutrition is pleased to announce that funding is available for the implementation of *Nutritious, Delicious, Wisconsin* curriculum in fourth grade classrooms. The purpose of this grant is to broaden the food experiences of Wisconsin students and provide another aspect to learning nutrition as part of the study of our great state. Sub-grant awards of \$250 will be available for 120 school sites to implement the curriculum in fourth grade classrooms. The grant application is posted on our website at [http://ne.dpi.wi.gov/ne\\_tngrant](http://ne.dpi.wi.gov/ne_tngrant).

## Fueling School Wellness: Transforming the Food and Fitness Environment

This one day wellness summit will provide participants with ideas to improve the school nutrition and physical activity environment. Session topics include information on innovative physical activity programs, nutrition education updates, farm to school and school garden success stories, and ideas to partner with community organizations to improve school wellness. The summit will be held on November 7 at the Kalahari Resort in Wisconsin Dells. Registration information is posted on our website at [www.regonline.com/wellnesssummit](http://www.regonline.com/wellnesssummit).

## School Garden Sub-grants

Wisconsin Team Nutrition is pleased to announce that funding is available for establishing a school garden and implementing garden-based education curriculum in the classroom. Sub-grant awards of \$4,000 will be available for 12 SFAs. The grant application and instructions will be posted to our website this fall [http://ne.dpi.wi.gov/ne\\_tngrant](http://ne.dpi.wi.gov/ne_tngrant).

## HealthierUS School Challenge Winners



The DPI announces two HealthierUS School Challenge (HUSSC) winners. Keshena Primary School of the Menominee Indian School District received the Silver award. Keshena Primary is the first school on an Indian reservation in the Midwest Region to receive this award. In addition, DeForest

Middle School of the DeForest Area School District received the Silver award. This is the first middle school in Wisconsin to receive a HUSSC award. Congratulations to both schools!

## Nutrition Voyage: The Quest To Be Our Best

*Nutrition Voyage: The Quest To Be Our Best* are exciting and engaging lessons created for seventh and eighth grade classes that focus on school wellness. There are three ready-to-go and simple-to-use lessons for each grade. Students will learn how to make positive choices about nutrition and physical activity through fun and interactive lessons. They will have the opportunity to investigate, evaluate and reflect while participating in these standards-aligned activities for Math, Science, and English Language Arts. Each lesson takes students on an exciting adventure without taking a lot of time or fancy supplies. You can find these lesson plans and download the handouts at [www.fns.usda.gov/tn/Resources/nutritionvoyage.htm](http://www.fns.usda.gov/tn/Resources/nutritionvoyage.htm)

## Let Your Voice be Heard

### Proposed Rule for Independent Review of Applications Required by the Healthy, Hunger-Free Kids Act of 2010

FNS has published a rule that proposes to require LEAs participating in the NSLP and demonstrating high levels of, or a high risk for administrative error associated with certification, verification, and other administrative process to conduct an independent review of the initial eligibility determinations for free and reduced price school meals for accuracy prior to notifying households of eligibility or ineligibility. Written comments must be postmarked on or before November 13, 2012. To review this rule go to [www.gpo.gov/fdsys/pkg/FR-2012-09-13/pdf/2012-22261.pdf](http://www.gpo.gov/fdsys/pkg/FR-2012-09-13/pdf/2012-22261.pdf).

### Pop Quiz



According to the 2010 Dietary Guidelines, which of the five vegetable subgroups do these vegetables belong to?

- |                   |            |
|-------------------|------------|
| A. Dark Green     | D. Starchy |
| B. Red and Orange | E. Other   |
| C. Beans and Peas |            |

- \_\_\_ Edamame
- \_\_\_ Jicama
- \_\_\_ Orange peppers
- \_\_\_ Yellow peppers
- \_\_\_ Purple bell peppers
- \_\_\_ Broccoli rabe
- \_\_\_ Green or red leaf lettuce
- \_\_\_ White yams

For answer see back cover.



# New Guidance

Q & A

## SP 10-2012 (REVISED): Questions and Answers on the Final Rule, “Nutrition Standards in the NSLP and School Breakfast Programs (SBP)”

This Q&A has been updated four times with additional questions regarding the Final Rule, “Nutrition Standards in the National School Lunch and School Breakfast Programs.” The new Q&A’s are in a booklet format with a hyperlinked Table of Contents for easy use. It can be found at

[www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm](http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm)



## SP 20-2012 (REVISED): Frozen Fruit Products and Nutrition Standards in the NSLP and SBP

This memo supersedes the February 24, 2012 version of this memo. The exemption that frozen fruit with added sugar may continue to be served in SY 2012-13 only has been extended to also include SY 2013-14. This exemption still applies to products acquired through USDA Foods, as well as those purchased commercially.

CEO

## SP 24-2012: Interim Review Guidance for States with Local Educational Agencies (LEAs) Electing the Community Eligibility Option (CEO)

Wisconsin did not apply for the CEO for the SY 2012-13. Wisconsin has the option to apply for the SY 2013-14. The CEO is available nationwide to all eligible LEAs starting July 1, 2014.



## SP 25-2012: Disaster Response

This memo provides an overview of ways the DPI and SFAs can respond to situations that result from damage or disruptions due to natural disasters such as tornadoes or floods. Should there be a disaster in your area, please check the DPI website Disaster Relief and Eligibility for Free School Meals webpage at [http://fns.dpi.wi.gov/fns\\_disaster](http://fns.dpi.wi.gov/fns_disaster) and/or contact the DPI SNT.



## SP 26-2012: Formulated Grain-Fruit Products

This memo is to notify all school food authorities participating in the SBP that starting July 1, 2012, formulated grain-fruit products are no longer allowed to satisfy both the grain and fruit component for the SBP, thus removing *Section I. Formulated Grain-Fruit Products* from *Appendix A to Part 220-Alternate Foods for Meals*. Formulated grain-fruit products should not be confused with products that are currently on the market that

contain grain and fruit. In addition, this change does not affect the crediting of traditional grain-fruit bars listed in Exhibit A of the Grains/Breads section.

Products that were formally authorized as formulated grain-fruit products that meet requirements for grains may be used accordingly but they will no longer be allowed to count toward the fruit requirement.



## SP 28-2012: Child Nutrition Reauthorization 2010: Questions and Answers on the Paid Lunch Price Report

This memo answers a couple of important questions pertaining to the annual Paid Lunch Price Report.

1. How do SFAs that have combined grades (K-8, K-12, 7-12, etc.) determine the average costs for the three different categories (elementary/middle/high school)?

The SFA reports the average cost based on what it considers to be an elementary, middle, and high school. For example, if grades K-8 are considered an elementary school by the SFA, it would report the most frequently charged price for grades K-8 in the elementary school category. However, when the SFA considers grades 7-12 as both middle and high school levels, the SFA would determine the most frequently charged price for those grades and report the price in both the middle and high school categories. This would also apply to a SFA with only a K-12 school - the same price would be reported for each of the three categories.

2. Policy Memorandum SP 22-2012 states that the most frequently charged paid meal price is determined using the number of paid lunches claimed at each price for October. Because the report the DPI needs to submit is due to FNS by the last operating day in November, SFAs may not have final October claim data available. Can the SFA use the October data from the previous SY to determine the most frequently charged price?

If the SFA is unable to provide the DPI with the paid lunch price data using the most recent October claim data in a timely manner, the SFA could do one of the following:

- If paid lunch prices were the same as the previous SY, the SFA may use the October claim data from the previous SY; or
- If paid lunch prices have changed, the SFA would determine the most frequently charged paid lunch price using the September claim data for the current SY to estimate the most frequently charged paid lunch price. For example, for the SY 2012-13 data, the September 2012 claim information would be used.

More information on Policy Memorandum SP 22-2012 and SP 28-2012 can be found at [www.fns.usda.gov/cnd/Governance/policy.htm](http://www.fns.usda.gov/cnd/Governance/policy.htm).



## SP 30-2012: Grain Requirements for the NSLP and SBP

This memo explains the grains requirements for the NSLP and SBP and specifically addresses implementation of the ounce equivalencies (oz eq.) and definition of whole grain-rich products. In addition, this memo sets forth the criteria to be used by SFAs and program operators to determine grains which meet the regulatory standards and to determine equivalent minimum serving sizes (oz eq.).

### ***Criteria for Determining Acceptable Grains for School Meal Programs***

The requirements to offer whole grain-rich products will be phased in for the school meal programs over the next two school years:

For **lunch** - Half of the grains offered during the school week must meet the whole grain-rich criteria for SYs 2012-13 and 2013-14. Starting in SY 2014-15, all grains must meet the whole grain-rich criteria.

For **breakfast** - Half of the grains offered during the school week must meet the whole grain-rich criteria for SY 2013-14. Starting in SY 2014-15, all grains must meet the whole grain-rich criteria.

### ***Whole Grain-Rich Criteria***

Foods that qualify as whole grain-rich for the school meal programs are foods that contain 100 percent whole grain or contain a blend of whole-grain meal and/or flour and enriched meal and/or flour of which at least 50 percent is whole grain. Whole grain-rich products must contain at least 50 percent whole grains and the remaining grain, if any, must be enriched.

### ***Criteria for Determining Equivalent Minimum Serving Sizes***

The new NSLP and SBP regulations require that all grain products must be credited based on ounce equivalent standards. However, because of the time it may take to change specifications and revise products, SFAs are allowed to credit grain products based on the current 14.75 grams of grain per serving through SY 2012-13. Starting July 1, 2013, all grain products must be credited based on per oz eq. standards-increasing the gram requirement to 16 grams of creditable grain/oz eq. A revised Exhibit A is included in this memo. In looking at the revised Exhibit A you may notice some changes. First of all, on the right column, the word ‘serving’ has been replaced with ‘oz eq.’ Crackers have been identified as savory (Group A) and sweet – all graham crackers (Group B). Other changes Group I – oz eq. for RTE cereals – 1 oz eq. = 1 cup flakes or rounds, 1.25 cups for puffed cereal, and ¼ cup or 1 oz for granola.

Remember that the new regulations now limit offering grain-based desserts to no more than 2 oz eq. per week. If you look at

the footnotes found on Exhibit A, food items with footnote 3 are allowed only as dessert at lunch and with footnote 4 allowed for desserts at lunch or for breakfasts. Food items with footnote 3 include cookies, dessert pies, cobblers, cakes and brownies – normal “dessert items.” However food items with footnote 4 include the new “sweet crackers” which are graham crackers, cereal/breakfast/granola bars, sweet rolls which are now classified as desserts at lunch.

You should print out the revised Exhibit A and add it to your Grains/Breads section of your *USDA Food Buying Guide*.

This guidance also addresses battered and breaded products. For SY 2012-13, batter and breading is not required to count towards maximum weekly grain requirement but will be required to beginning SY 2013-14.

### ***Summary of Implementation Dates***

Ounce Equivalent (oz eq.) Requirements - All grain products must be credited based on oz eq. standards (the change from 14.75 grams of creditable grain to 16 grams of creditable grain per oz eq.) beginning on July 1, 2013.

Whole Grain-rich Requirements -

For **lunch**- Half of the grains offered during the school week must meet the whole grain-rich criteria for SY 2012-13 and SY 2013-14. Starting in SY 2014-15, all grains must meet the whole grain-rich criteria.

For **breakfast**- Half of the grains offered during the school week must meet the whole grain-rich criteria for SY 2013-14. Starting in SY 2014-15, all grains must meet the whole grain-rich criteria.



## SP 31-2012 (2<sup>nd</sup> Revision): CNR 2010: Questions and Answers Related to the Certification of Compliance with Meal Requirements for the NSLP

The Q&A has been updated and all new questions and answers are in ***red italics***. This Q&A is posted on the SNT website at [http://fns.dpi.wi.gov/fns\\_6centscert](http://fns.dpi.wi.gov/fns_6centscert).



## SP 32-2012: Prohibition of Separation by Gender during Child Nutrition Program (CNP) Meal Service

This memo provides guidance on the separation of children by gender during a CNP meal service, which in addition, applies to children not participating in the program meal, but the facility that receives federal funds.

Neither schools nor Residential Child Care Institutions (RCCIs) may separate children by gender when receiving federal funds for participating in any of the following programs: NSLP, SBP, or Special Milk Program (SMP).

To find all of USDA Guidance Memos in their entirety go to [www.fns.usda.gov/cnd/Governance/policy.htm](http://www.fns.usda.gov/cnd/Governance/policy.htm).



### SP 33-2012: Fresh Fruit and Vegetable Program (FFVP) Fees in Food Service Management Companies (FSMC) Contracts

This memo is a written response to concerns regarding SFAs in contracts with FSMCs that allow the FSMC to charge a fixed fee to the FFVP. The SFA must carefully assess all contractual provisions for the purposes of ensuring adherence to the cost limitations placed on the FFVP (administration costs cannot exceed 10% of the overall grant). The SFA must ensure that contracts with FSMCs require the FSMC to provide full documentation of allowable costs. Furthermore, the documentation must clearly outline the allocation of costs (labor, administrative fees, actual costs of fresh fruits and vegetables) charged to the FFVP.

In the event that the FSMC is unable or unwilling to provide this information, the SFA has two options:

1. Consider running the FFVP separately from its existing FSMC contract; or
2. Relinquish the grant funding.

In addition, it is recommended that SFAs that choose to have a FSMC run any aspect of the FFVP should follow the guidance below:

- Provide assurance that the FSMC is completely apprised of all FFVP policies and rules to guarantee the program is operated in compliance with FNS standards.
- Monitor FSMC operations regularly to ensure compliance with relevant FFVP requirements and all provisions of the contract.
- Identify in the solicitation document both the SFA’s and FSMC’s roles and responsibilities in the FFVP service.
- Include a provision in the request for proposal (RFP) that requires FSMCs to submit a FFVP cycle menu based on the USDA guidance which could then be used in the scoring process to compare one FSMC’s fixed fee to another.
- Consider including “portion sizes” by referencing the *Fruits and Vegetables Galore Guidance*, the meal pattern, or the Food Buying Guide.
- Include a provision in the solicitation that requires all FSMCs to document and track FFVP expenses separately and make this documentation easily accessible for the SFA to review.



### SP 34-2012: CNR 2010: Certification of Compliance with New Meal Patterns- Certification Tools, Specifications, and Prototype Attestation Statement

Please see our website for this memo and the latest certification information at [http://fns.dpi.wi.gov/fns\\_6centscert](http://fns.dpi.wi.gov/fns_6centscert).



### SP 35-2012: Procuring Services of Purchasing Cooperatives, Group Purchasing Organizations, Group Buying Organizations, etc.

This memo is to address the proper process for seeking and utilizing the services of Purchasing Cooperatives, Group Purchasing Organizations, Group Buying Organizations, etc.

- Competition is Key - SFAs must follow federal procurement regulations, which require free and open competition, when entering into contractual agreements with entities for goods or services. This is true even when services are offered free of charge.
- Cooperatives and SFAs - A SFA may participate in a cooperative comprised solely of SFAs without conducting a competitive procurement if the local cooperative was created by SFAs banding together to form a cooperative in order to increase purchasing power. In this situation, the SFA would not need to conduct a procurement process for membership in the cooperative because the cooperative is designed to *act on its own behalf*. If there is a third party in the cooperative, it is likely that it is not acting on its own behalf and therefore, proper procurement must be conducted.
- Intergovernmental Cooperation and “Piggybacking”-A SFA may *only* enter into an intergovernmental agreement with a SA or local governmental agency which allows the SFA to join or “piggyback” onto an existing agreement when the original contract was procured consistent with applicable CNP regulations. The SFA is responsible to review the solicitation and contract to ensure compliance with regulations and make sure that the additional scope in services (for the SFA) does not create a material change. In addition, obtaining documentation to ensure the return of discounts, rebates, and other applicable credits to the nonprofit school food service account is key.



### SP 36-2012: Smoothies Offered in Child Nutrition Programs

This memo is to inform SFAs of the revision in the USDA guidance on the crediting of fruit smoothies in CNPs. This memo includes 11 Q&A’s about crediting determinations of smoothies.

Milk and fruit can now be credited in smoothies prepared by program operators to meet meal pattern requirements for any meal served under the CNPs (NSLP or SBP). Vegetables cannot be credited in a smoothie and grains and meat/meat alternate (m/ma), such as yogurt or peanut butter, cannot be credited when served as a beverage. Fruit is considered pureed and is counted as juice. All smoothie ingredients are counted toward total calories and saturated fat.

...see *Smoothies* on page 8

Smoothies continued from page 7

SFAs must identify the food components offered to students by listing the smoothie as a fruit or milk smoothie, for example, on the serving line.

Commercially prepared smoothies may only credit toward the fruit juice component and the product should contain a label with a statement regarding the percent juice content required by Food and Drug Administration for beverages made with fruit puree. Smoothies with less than 100% fruit juice content are the only example of when less than 100% fruit juice may be offered. Some manufacturers may be making claims that their products are approved by the USDA to count towards the meat/meat alternate (m/ma) component. The USDA has responded that whether called a smoothie or a blended parfait, they are still considered beverages whether it is served with a spoon or a straw and that the vegetables and m/ma would still not credit.

The DPI has been given some discretion on how smoothies that are blended after the Point of Service (POS) can be credited. We have decided that if students select yogurt and fruit (fresh, frozen or canned) prior to the POS and blend them after the POS, these food items will credit as m/ma and fruit (not as fruit puree or juice).



### SP 37-2012: Separation of Vegetables/Fruits in the *Food Buying Guide for Child Nutrition Programs*

This memo was issued to inform SFAs that the revision of the Vegetables and Fruits section of the *Food Buying Guide (FBG) for Child Nutrition Programs* is complete and addresses the new meal pattern requirements by separating the section into two distinct subsections and has identified vegetables by subgroups. The FBG can be accessed online at [www.fns.usda.gov/tn/Resources/foodbuyingguide.html](http://www.fns.usda.gov/tn/Resources/foodbuyingguide.html).

**RCCI**

### SP 38-2012: RCCI Exception for Safety if Serving Multiple Age/Grade Groups

This memo pertains only to RCCIs that meet certain requirements to serve one meal pattern even when the age/grade groupings being served span more than one age/grade group. The RCCI must:

- Be a juvenile detention or correctional facility.
- Consist of more than one age/grade group.
- Have legitimate safety concerns or State juvenile justice laws or regulations related to offering meals with varying amounts of food within the same meal period.

If the RCCI meets these requirements, RCCIs shall serve meals meeting the NSLP meal pattern for the highest age/grade group represented to ensure nutritional adequacy.

Prior to implementing this option, the RCCI *must obtain* permission from the DPI.



## SP 39-2012: Existing Inventory of USDA Foods and Commercial Products

This memo is in response to questions regarding food products from both USDA Foods and commercial vendors that pose challenges in fitting into the new NSLP meal pattern. While the new meal pattern does not exclude specific food items, schools may have products in current inventory or on order with portion sizes that are larger and pose challenges to fit into the new meal pattern requirements. The USDA offers some reminders and suggestions that include the following:

- Use existing inventories as quickly as possible and begin planning for new procurements that were not re-bid for SY 2012-13.
- Consider other potential uses for the food such as vended meals or other meals not subject to the meal patterns.
- Offer a product (already in physical inventory) less often and try to balance larger servings with smaller sized servings over the week or transfer products for elementary schools to high schools where serving sizes are larger.
- Check to see if existing specifications can be changed if products are already ordered but not yet processed.
- States may be able to adjust or cancel USDA Foods orders if the products are not yet purchased.

Providing healthful meals while maintaining maximums is an important tool to improving children's diets and reducing obesity, the USDA wants SFAs to have the opportunity to use the full value of USDA Foods and encourages finding "creative solutions" for these and commercial products.



### SP 42-2012: Application and Other Household Materials for Limited English Proficient Households-Reminder

This memo is a reminder that SAs and LEAs are responsible for ensuring that their applications and other household materials are available in languages that the Limited English Proficient (LEP) household can understand. The USDA has the "I Speak" list ([www.fns.usda.gov/cnd/frp/Ispeak.pdf](http://www.fns.usda.gov/cnd/frp/Ispeak.pdf)) to identify the appropriate language for communication.

The following is additional information to help LEAs determine the appropriate means of communication with LEP households:

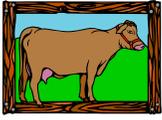
- Ensure that all LEP households applying receive language services; simply offering the most common alternative language is not sufficient.
- Serve parents or guardians with limited literacy.
- Provide written translations.
- Provide oral interpretation services.
- Assist with verification.
- Include the required non-discrimination statement.

Compliance with the LEP requirements is considered part of the general areas for review in a Coordinated Review Effort (CRE).

...see LEP on page 9

LEP continued from page 8

In addition, the nonprofit food service account is a legitimate funding source to pay for translation services for food service purposes if there is a need for translation.



### **SP 43-2012: Current USDA Information on Central Valley Meat Investigation and SP 47-2012: Further USDA Information on Central Valley Meat Investigation**

These two memos address the Central Valley Meat investigation that a downer cow was slaughtered and entered the food supply. The good news is that the inspection conducted by the USDA's Food Safety and Inspection Service (FSIS) concludes that there is *no evidence* to support this allegation and therefore, no food safety violation occurred. In addition, FSIS has concluded its evaluation of the extensive corrective action plan in response to humane handling violations, and the company has been permitted to resume processing.



### **SP 44-2012 (REVISED): Child Nutrition Reauthorization 2010: Revised Questions and Answers related to the 6 Cents Certification Tool**

This memo includes 17 Q&As pertaining to the Six Cents Certification Tool. It can be accessed at [www.fns.usda.gov/cnd/Governance/policy.htm](http://www.fns.usda.gov/cnd/Governance/policy.htm).



### **SP 45-2012: Preventing Overt Identification of Children Certified for Free or Reduced Price School Meals**

This memo serves as guidance on the requirements for preventing overt identification of children certified for free or reduced price school meals.

Overt identification is any action that may result in a child being recognized as potentially eligible to receive or certified for free or reduced price school meals. SFAs must assure that a child's eligibility status is not disclosed at any point in the process of providing free or reduced price meals, including notification of the availability of free or reduced price benefits; certification and notification of eligibility; provision of meals in the cafeteria; and the point of service.

#### **Preventing Overt Identification of Directly Certified Children**

Despite the fact that SFAs are not required to provide applications to households when children are directly certified, if the distribution method of application materials is not individualized, all households must be provided applications.

#### **Prohibited Actions**

The following actions are prevented by law and regulation:

- Publicizing or announcing eligible households or children's names.

#### **School Nutrition News**

- Using different mediums of exchange.
- Having separate dining areas, service times or serving lines.
- Limiting choices of reimbursable meals.
- Requiring that children work for their meals.

#### **Media of Exchange Restrictions**

Overt identification in the food service area, especially the point of service, is of particular concern. All meal cards, tickets, tokens, etc. cannot be coded or colored in a manner that would overtly identify free and reduced price eligible children. SFAs must also take steps to assure that rosters, computer screens or other equipment at the POS cannot be viewed by anyone not needing the information. In addition, prepayment systems are encouraged as much as possible to limit exchange of money which inadvertently can indicate a student's eligibility.

#### **Food Service Area Considerations**

Ways to limit overt identification related to the sale of competitive foods include:

- Limit competitive foods to those also offered as part of reimbursable meals on the reimbursable lunch lines.
- Offer competitive foods on the same lines as reimbursable meals are offered.
- Only allow competitive foods to be purchased with a pre-paid card.

#### **Monitoring**

SFAs must avoid any policy or practice that has the effect of overtly identifying eligible children. The DPI will be monitoring the SFA as part of the general areas when conducting administrative reviews.



### **SP 46-2012 (REVISED): August 2012 Edition of Eligibility Manual for School Meals**

This memo is to inform all LEAs of the changes that have been incorporated into the *Eligibility Manual for School Meals*. Two areas that are now emphasized in the manual are related to compliance with the requirements to families with limited English proficiency and preventing overt identification. In addition, the following USDA Policy Memorandums are addressed:

- SP 02-2012: Verification and Reporting of Foster Children.
- SP 03-2012: Direct Certification and Zero Benefit Households.
- SP 06-2012: Applications and Other Household Materials for Limited English Proficient Households.
- SP 13-2012: Verification for Cause in the School Meal Programs.
- SP 42-2012: Application and Other Household materials for Limited English Proficient Households-Reminder.
- SP 45-2012: Preventing Overt Identification of Children Certified for Free or Reduced Price School Meals.

The manual is located at

<http://fns.dpi.wi.gov/files/fns/pdf/eliman.pdf>.

# Meet Members of Your DPI Team

**Molly Amberg, RD, CD, Public Health Nutritionist  
– Project Position**



- **Birthplace** - St. Paul, Minnesota.
- **Most surprising past job** – During undergraduate I was an Involvement Coordinator in campus housing. It’s like a glorified party planner!
- **Hobbies** – Hot yoga, crossword puzzles, and Starbucks runs.
- **Favorite school lunch** – The black bean lasagna on the UW campus is fabulous.
- **Book at bedside** – I love a good celebrity memoir: Tina Fey, Jane Lynch, etc.

**Kelly Berg, RD, Public Health Nutritionist –  
Project Position**



- **Birthplace** – Reno, Nevada.
- **Hobby** – Jogging, scrapbooking, and traveling.
- **Favorite School Lunch** – Popcorn shrimp, Potato Smiles, and chocolate milk.
- **Favorite part of my job** – Learning so many random conversation starters!

**Kathy Clark, MS, RD, Public Health Nutritionist**



- **Birthplace** – Elgin, Illinois.
- **Most surprising past job** – I worked as a yoga instructor during college.
- **Hobbies** – Welding, baking, gardening.
- **Favorite school lunch**-- Pizza day was always a favorite when I was in school.
- **Book at Bedside** – *A Storm of Swords* by George RR Martin.

**Kristi Cooley, RD, CD, Public Health Nutritionist**



- **Birthplace** – Rosholt, Wisconsin.
- **Most surprising past job** – From the age of 5 - 16, my summer job was picking cucumbers. Along with my 7 siblings we planted, weeded and picked the cucumbers to sell. It would take three days to pick the patch then a day off before we started again.
- **Hobbies** – - Scrapbooking, cooking, and spending time with my family.
- **Book at bedside** – *100 Cupboards: Book 1 of the 100 Cupboards* by N. D. Wilson. My children and I have been reading the book together before bed.

## Angie Farris, MA, RD, Public Health Nutritionist



- **Birthplace** – Oconomowoc, Wisconsin.
- **Most surprising past job** – I worked as a counter clerk at a dry cleaner all throughout high school.
- **Hobby** – Crocheting, DIY (home improvement) projects, crafting in general (thanks, Pinterest!).
- **Favorite school lunch** – Baked potato bar: potato topped with cheddar cheese, broccoli, mushrooms...
- **Book/magazine at bedside** – *Mockingjay* by Suzanne Collins.

## Jessica Mottilla, RD, Public Health Nutritionist – Project Position



- **Birthplace** – Hershey, Pennsylvania.
- **Most surprising past job** – During winter months in high school I delivered cookies to kids in their hotel rooms at The Hershey Hotel, dressed up as a Hershey Kiss Character!
- **Favorite school lunch** – Chicken Patty Salad (cold chicken patty, salad and ranch dressing!).
- **Favorite Teams** – PENN STATE EVERYTHING, Oakland Raiders, Pittsburgh Penguins.

## Tracy Pierick, RD, Public Health Nutritionist – Project Position



- **Birthplace** – Madison, Wisconsin.
- **Most surprising past job** – I love kids and have been babysitting since middle school. I also worked in a toddler room at a daycare center, and was a nanny throughout college.
- **Hobbies** – Traveling, baking, spending time with family, and taking my dogs to the dog park.
- **Favorite school lunch** – I always liked the French toast sticks.
- **Book/magazine at bedside** – Right now, just textbooks...but *The Hunger Games* series is next on my list when I have time.

## Additional DPI Changes

### New Director

June Paul, Director of our SNT, decided to go back to school this fall to pursue her doctorate in social work. June's last day was August 22. We wish June all the best as she follows her dream and starts on a new adventure.

Jessica Sharkus has been appointed as the new Director of the SNT. Jessica has worked as the Assistant Director on the SNT for the past six years and we are delighted that she will now be leading our efforts as the director.

### New Assistant Director

Julie Cox has been appointed as an Assistant Director leading our Public Health Nutritionists, Team Nutrition, and USDA Foods staff.

## Receiving a Thumbs Up

### Wisconsin Academy of Nutrition and Dietetics (WAND) Award

Congratulations to Erin Lorang, Nutrition Program Consultant for the DPI SNT, for being honored as the Recognized Young Dietitian of the Year by the WAND. Erin was recognized during an awards luncheon on April 20, 2012, at WAND's annual conference in Stevens Point.

## School Nutrition Association of Wisconsin Awards

- Vita Pup Scholarship: Laura Havlik, Germantown School District and Julie Remondini, Unified School District of De Pere.
- Future Leaders: Sharon LaValley, Superior School District.
- Outstanding Manager of the Year: Barbara Schemmel, New Berlin School District.
- Heart of the Program Award: Mary VerHaagh, Unified School District of De Pere.
- Star Advocate Award: Senator Herb Kohl.

Congratulations all!

## Farm to School (F2S) Month

Did you know that October is National F2S Month? This is the second year that the event is being celebrated nationally. The National F2S Network has developed a variety of tools, resources and **competitions** to help you and your community celebrate National F2S Month. Check out their website at [www.farmtoschoolmonth.org/](http://www.farmtoschoolmonth.org/) for resources and ideas to help your school celebrate F2S Month!

- F2S Counts! The F2S Network would like to challenge each of you to make a pledge **before October 31**. There will be at least one cash prize! Go to [www.farmtoschoolmonth.org/farm-to-school-counts-pledge/](http://www.farmtoschoolmonth.org/farm-to-school-counts-pledge/) for more information.
- Connect us with your best storytellers. The National F2S Network is building a database of good sources and stories they can use when they talk to the media during F2S Month and beyond. Contact Lizzie Severson at [elizabeth.severson@dpi.wi.gov](mailto:elizabeth.severson@dpi.wi.gov) or Katherine Pike at [katherine.pike@dpi.wi.gov](mailto:katherine.pike@dpi.wi.gov) if you are interested in sharing your F2S stories.
- Get ready for photo opportunities and other events by ordering Farm to School Month merchandise in advance. There are t-shirts, aprons, "I ate local" stickers, posters and more at [www.farmtoschoolmonth.org/shop/](http://www.farmtoschoolmonth.org/shop/).

Happy F2S Month!

## USDA Undersecretary Kevin Concannon Visits Wisconsin

USDA Undersecretary Kevin Concannon, USDA Midwest Regional Administrator Ollice Holden, and USDA Midwest Region Public Affairs Director Alan Shannon came to meet with Wisconsin State Superintendent Tony Evers, and the DPI staff to discuss the successes and challenges CNPs are having across the state.

In addition to visiting the DPI, the USDA also stopped at Lindbergh Elementary School in Madison. School children enjoyed speaking with Concannon and showing him their school garden.



Former Madison Superintendent Daniel Nerad and USDA Undersecretary Kevin Concannon (right) talk with students at Lindbergh Elementary School.

## Congratulations AmeriCorps F2S Program Recipients

The DPI SNT would like to congratulate the following sites that were awarded AmeriCorps F2S funding and volunteers this year:

- Vernon County
- Crawford County
- Spooner School District
- REAP Food Group
- Bayfield School District
- Ashland School District
- Brown County
- Washburn School District
- Growing Power

The goal of the AmeriCorps F2S Program is to increase healthy food choices through education and access to local foods in schools. According to the F2S Network, the program provides two half-time AmeriCorps members per site; a local food procurement member and a nutrition education member. The food procurement member is focused on identifying and addressing hurdles facing local food procurement in school districts including: distribution, processing, and pricing while building relationships with farmers. The nutrition education member works to develop and implement curriculum and wellness plans that teach students about healthier eating habits. Congrats to all of the AmeriCorps F2S Recipients!

## Great to Hear!

Email sent to the SNT DPI:

*"Happy First Day of School, I just wanted to let you know that the kids did a really good job with taking fruit and vegetables today. We had turkey subs with cantaloupe, carrots and fresh vegetables from our F2S program. We cut up the most beautiful peppers in green, yellow, red, and purple to go on the sandwiches and the kids loved them. I only had to send a couple of kids back to take a bigger serving but nobody rebelled."*

Terry Gastmann, Food Service Manager  
Phillips School District



## Fresh Fruit and Vegetable Program (FFVP)

The USDA has provided Wisconsin with \$3,091,740 for the 2012-2013 FFVP. This year 177 elementary schools were selected to serve over 59,500 students fresh fruit and vegetable snacks. These schools will provide three snacks per week to all elementary students free of charge. New to the program this year is the online claiming system. Budgets and claims will be submitted by accessing [http://fns.dpi.wi.gov/fns\\_online](http://fns.dpi.wi.gov/fns_online). Program training videos were recorded on August 13. Please visit the FFVP website at [http://fns.dpi.wi.gov/fns\\_ffvp](http://fns.dpi.wi.gov/fns_ffvp) to find the training videos, as well as, program guidance and educational resources. Many schools have kicked off their program in September, but all schools must begin their program the week of October 1, 2012. Be sure to keep in mind the following things:

- Average cost should be around \$0.50 per snack. Be sure to pair higher cost foods with lower cost foods to maintain a weekly average of \$1.50 per student.
- Look into purchasing seasonal, local produce. October is National F2S Month and is a great time to support local farmers.
- Maximize the variety of foods served. One of the goals of the program is to provide students with a wide variety of fruits and vegetables. Schools must serve fruits and vegetables each week and may not serve any one snack item more than twice a month.
- Don't forget to submit your monthly claims! The online claiming website will only allow schools to submit their claims within 60 days following a claim month.
- The FFVP newsletter (The Blueberry Beet) will be emailed out to FFVP listserv participants and posted on the FFVP website. The newsletter will contain program updates, deadline information, and success stories from schools across the state.

If you have any questions or concerns please contact Alicia Dill at (608) 266-2741, or [alicia.dill@dpi.wi.gov](mailto:alicia.dill@dpi.wi.gov).

### Green Moment

Having students dump out their excess fluids from bottles and cartons before they throw them in the garbage or recycle container can save a measurable amount of dollars in waste removal costs. Try getting a teacher to take this on as a class project. The students can calculate the savings and will be amazed at what this one change can save the school.



**Reduce + Reuse + Recycle**

## Verification Process for Fall 2012-2013

Schools must conduct verification on a sample number of applications each year using the most current forms. For 2012-2013 the updated Verification Forms 2012-2013 (16 page packet) is located at <http://fns.dpi.wi.gov/>. Select the "Index" button, then "V", "Verification" and "Verification Forms." The *Verification Reminders on Specific Situations* in the packet has been updated per the recently revised *Eligibility Manual for School Meals*, August 2012 edition. The packet includes materials for the three sampling methods, worksheets, and current verification forms/letters.

The Verification Summary Report that reports the results of the verification process must be submitted to the DPI each year by November 15, 2012. Schools who have not met this deadline will be placed in withholding until the report is submitted.

## Reminder – Submitting Your Paid Lunch Price Report for SY 2012-2013

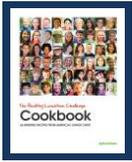
Section 205 – Paid Lunch Equity of the HHFKA requires all SFAs participating in the NSLP to report their most frequently charged paid student lunch prices to the DPI at the elementary, middle, and high school levels each year. The DPI must then consolidate this information and report them to the USDA.

SFAs must complete the DPI's online Paid Lunch Price Report for SY 2012-13 no later than November 23, 2012. The Report is available on the DPI's website at [http://fns.dpi.wi.gov/fns\\_online](http://fns.dpi.wi.gov/fns_online), in the "Online Services Log-in" button drop down menu, *School Programs Paid Lunch Price Report*, under the "Other Services" tab. Detailed instructions for completing this report are also available online, and may be accessed at [http://fns.dpi.wi.gov/files/fns/pdf/pler\\_inst.pdf](http://fns.dpi.wi.gov/files/fns/pdf/pler_inst.pdf). Beginning December 3, 2012, SFAs that have not submitted the Paid Lunch Price Report for SY 2012-13, will not be permitted to submit NSLP claims online, until it is completed.

The USDA will post the information gathered through this report on their website each year; listing SFAs by state and by name with the reported prices for each category. For questions on how to complete the report, please contact the SNT at (608) 267-9228.

## Core Nutrition Messages

The USDA has posted new consumer-tested messages and communication tools to promote whole grains, low fat and skim milk, fruit, vegetables, and other nutrition education messages for parents and children. Help motivate our students by sharing these messages that promote healthier eating habits. Messages are posted on the USDA Food and Nutrition Service website at [www.fns.usda.gov/fns/corenutritionmessages/default.htm](http://www.fns.usda.gov/fns/corenutritionmessages/default.htm)



# State Winner for the Healthy Lunchtime Challenge

The first Kids State Dinner, hosted by First Lady Michelle Obama, was held on August 20. Invited to the White House were 54 children, aged 8-12, from all U.S. states, three territories, and the District of Columbia. Wisconsin's very own Finwe Wiedenhoef, age 9, from Mineral Point, was in attendance. Finwe submitted the state winning recipe for Barbecue Cheddar Chickpea Burgers.

Over 1,200 kids participated in the Healthy Lunchtime Challenge to create an original lunchtime recipe that was healthy, affordable, delicious, and followed the nutritional guidelines of MyPlate. For more information and to view the resulting cookbook with all of the state winning recipes go to [www.letsmove.gov/kids-state-dinner-winners](http://www.letsmove.gov/kids-state-dinner-winners).

Congratulations Finwe!



## Pop Quiz Answer

Correct Answers:

- A. Dark Green
- B. Red and Orange
- C. Beans and Peas
- D. Starchy
- E. Other

- C Edamame
- D Jicama\*
- B Orange peppers
- E Yellow peppers
- E Purple bell peppers
- A Broccoli rabe
- A Green or red leaf lettuce
- D White yams

\*Note that the five-day menu certification workbooks have jicama listed in the 'other' group. If serving during the week of certification, list the jicama as an unspecified starchy vegetable in these workbooks.

For more information on the *Vegetable* subgroups, go to the revised vegetable section in the *USDA's Food Buying Guide* at [www.fns.usda.gov/tn/Resources/foodbuyingguide.html](http://www.fns.usda.gov/tn/Resources/foodbuyingguide.html)



## Special Reminders



**National School Lunch Week – October 15-19, 2012**  
Theme: “School Lunch: What’s Cooking?”  
[www.schoolnutrition.org](http://www.schoolnutrition.org)

**Wellness Summit – November 7, 2012**  
Theme: “Fueling School Wellness: Transforming the Food and Fitness Environment”  
[www.regonline.com/wellnesssummit](http://www.regonline.com/wellnesssummit)

**National School Breakfast Week – March 4-8, 2013**  
Theme: “Be a Star with School Breakfast”  
[www.schoolnutrition.org](http://www.schoolnutrition.org)

**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/](http://www.sna-wi.org/conferences/)

**SNA Annual Conference – July 14-17, 2013**  
Location: Kansas City, Missouri  
[www.schoolnutrition.org/Meetings.aspx](http://www.schoolnutrition.org/Meetings.aspx)

**DPI Toll-Free Helpline**..... (800) 441-4563

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

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## School Nutrition News

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