

# School Nutrition News

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

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## Breakfast with Bucky Badger!

In celebration of National School Breakfast Week March 2-6, the Wisconsin Milk Marketing Board coordinated five “Breakfast with Bucky” events in Dane County. Students had the opportunity to high-five Bucky, see him dance, do the wave, and much more! Several of the schools experienced double their usual breakfast participation! See page 11 of this newsletter for more information and photos from the events.

## Hunger Doesn't Take a Break During Summer



Children are particularly vulnerable to hunger and poor nutrition when school is out. With summer just around the corner, schools can help by promoting the Summer Food Service Programs (SFSP) in their geographic area. Through SFSP, millions of children and teens get a healthy meal or snack when school meals are not available.

Section 112 of the Healthy, Hunger-Free Kids Act of 2010 required outreach regarding availability and location of summer food service program meals. Schools can help to meet this requirement in the following ways:

- Go to the United States Department of Agriculture's (USDA) *Capacity Builder Map* at <http://www.fns.usda.gov/capacitybuilder>. Type in your school or district location in the search box, and the yellow dots will list any summer meal programs in your community. If there are no programs in your area, then outreach is not required.
- If there is a SFSP in your area, we encourage you to partner with the local program(s) to develop and disseminate information about the summer nutrition program. This can be done through printed materials distributed to all students and/or their families prior to the end of school year, through end of school year newsletter articles, or posting availability and locations of the SFSP on the school website. Outreach materials can be found on the SFSP website at [http://fns.dpi.wi.gov/sites/default/files/imce/fns/pdf/promotional\\_materials.pdf](http://fns.dpi.wi.gov/sites/default/files/imce/fns/pdf/promotional_materials.pdf).

## Is Universal Free Breakfast Financially Feasible?

Have you thought about offering Universal Free Breakfast (UFB) in one or more of your schools, but aren't sure if it would be financially feasible for your operation? There is a recently updated cost analysis spreadsheet available on the School Nutrition Team's (SNT) website that will help walk you through an analysis of the variable factors that will affect whether your program is likely to end up in the red or the black. Factors include participation, free and reduced percentage, severe need reimbursement, and meal cost. Keep in mind when using this tool that, if you choose to offer UFB, your participation is likely to increase significantly from paid students as well as free and reduced students. While providing all students with a free breakfast, meals would still be claimed for reimbursement according to the students' eligibility. The spreadsheet is titled “Cost Analysis Spreadsheets” and can be found under the Starting a School Breakfast Program heading on the School Breakfast Program webpage at [http://fns.dpi.wi.gov/fns\\_sbp1](http://fns.dpi.wi.gov/fns_sbp1).



## Thank You to Wisconsin's School Lunch Heroes!

To recognize the hard work and commitment of school nutrition professionals, schools celebrated School Lunch Hero Day on May 1. This day was designated by the School Nutrition Association (SNA) and Jarrett Krosoczka, author of the “Lunch Lady” graphic novel series. School Lunch Hero Day provides an opportunity for parents, students, school staff, and communities to thank food service staff for providing healthy and delicious meals to students. The SNT recognizes and appreciates all of the great work school nutrition professionals are doing in Wisconsin, and we hope everyone had a wonderful School Lunch Hero Day! More information about this annual event can be found at <http://www.schoollunchheroday.com>.

## School Nutrition Skills Development Courses

With school year (SY) 2014-15 winding down, it's time to start thinking about summer training opportunities. Every year the SNT offers School Nutrition Skills Development Courses (SNSDC) at different locations throughout Wisconsin. Mark your calendars for these free trainings geared toward both food service personnel and administrative staff!

SNSDC Locations	Dates
<b>Appleton:</b> Fox Valley Technical College	June 23-25
<b>Wausau:</b> Northcentral Technical College	July 14-16
<b>Holmen:</b> School District of Holmen	July 21-23
<b>Madison:</b> Department of Public Instruction	July 28-30
<b>Milwaukee:</b> Milwaukee Area Technical College – Downtown Milwaukee campus	August 4-6
<b>Hayward:</b> Lac Courte Oreilles Ojibwe Community College	August 11-13

At each site, we will offer administrative courses such as child nutrition program basics, free and reduced eligibility, verification, and financial management. We will also offer courses for food service staff on meal patterns and menu planning tools. Additional classes are also being developed, including courses on Farm to School (F2S), the Community Eligibility Provision (CEP), Smart Snacks regulations, marketing, and the newly released Professional Standards. This year, we will also be holding virtual “office hours” at various dates and times throughout the summer, where SNT staff will be available via computer to provide technical assistance on any questions you may have related to your school nutrition programs. Watch for a mailing in the coming weeks that will contain course details and information on how to register for classes. Course information will also be posted on our training webpage at [http://fns.dpi.wi.gov/fns\\_snt\\_training](http://fns.dpi.wi.gov/fns_snt_training).

## Paid Lunch Equity

It's that time of year again to start talking with your school boards and administrators about Paid Lunch Equity (PLE). All School Food Authorities (SFA) must run the PLE tool annually to document if and how much paid lunch prices need to be increased. You can run the 2015-16 PLE tool today with a copy of your 2014-15 PLE tool, your October 2014 lunch prices, and your October 2014 meal count data. Don't delay in running the tool as your prices must be set to the appropriate amount starting on the first day of SY 2015-16. The 2015-16 PLE tool and instructions are at [http://fns.dpi.wi.gov/fns\\_cnrsnp#cnrsnplp](http://fns.dpi.wi.gov/fns_cnrsnp#cnrsnplp).

**NEW PROCEDURE:** The SNT will be requesting an upload of the 2015-16 PLE tool with your online school nutrition contract. Please do not hesitate to contact the SNT with any questions, comments, or concerns.



## Training Opportunities

Small Victories will host “*The Food and Finance Connection*” at various locations around Wisconsin this spring. Topics will include food costing strategies, tips for utilizing the Food Buying Guide (FBG), as well as a short update on the financial impact and nutrition benefits of the new meal patterns. Flyers were mailed in early April. Host schools include **Waterloo**, May 7; **Weston**, May 14; **St. Croix Central**, May 18; **Fredric**, May 19; **Three Lakes**, May 20; and **Grafton**, May 21.

Keep in mind that while Small Victories sessions are developed with small schools in mind, everyone is welcome to attend. If you have not already registered, please consider joining us for this great training opportunity! For more information on the training and registration, please contact Loriann Knapton at [loriann.knapton@dpi.wi.gov](mailto:loriann.knapton@dpi.wi.gov) or (608) 266-1046. We look forward to seeing you!

## Team Up for School Nutrition Success!



In early March, the USDA announced the nationwide expansion of its Team Up for School Nutrition Success Initiative. This initiative provides additional support and resources to school nutrition personnel through tailored technical assistance and peer-to-peer mentoring. The USDA conducted a pilot of the Team Up effort in the southeast region last fall. Based on the successes and lessons learned from the pilot, the program is being expanded to other regions of the country. The USDA has partnered with the National Food Service Management Institute (NFSMI) to help roll out the expansion. NFSMI will be responsible for organizing and facilitating the in-person workshop and peer-to-peer mentoring program.

Training for the Midwest region is slated either for July 2015, or later this fall. For more information on this effort, go to <http://www.nfsmi.org/ResourceOverview.aspx?ID=527>.

## Direct Certification (DC)

As SY 2014-15 comes to a close, we want to thank you for another successful year. While numbers for the school year are still coming in at the time of writing this article, the vast majority of schools that needed to run DC were able to have three successful runs. We were also able to use some of the suggestions you made in our fall survey to improve our outreach and training options available to DC users. Throughout the summer the DC outreach specialists, Helena Gilbertson and Nikki Wykowski, will offer in-person trainings on an as-needed basis. If you think you could benefit from a face-to-face training on the DC process, contact us at [directcert@ckfwi.org](mailto:directcert@ckfwi.org).

## Community Eligibility Provision (CEP) Application Deadline Extension

The CEP application deadline for SY 2015-16 has been extended from June 30, 2015, to August 31, 2015. This will provide schools with additional time to work with administrators through the decision making process. A similar deadline extension last year resulted in a 22 percent overall increase in CEP elections nationwide, increasing access to nutritious meals for many of our nation's children.

## New Option Available for CEP Mixed Districts to Use a Single Income Form

Districts with both CEP and non-CEP schools have expressed challenges in distributing an alternative household income form as an alternative means to collect student level data for programs outside of the school meal programs. USDA guidance has been expanded in memo SP16-2015, available at [http://fns.dpi.wi.gov/sites/default/files/imce/fns/pdf/gm\\_sp\\_16-2015os.pdf](http://fns.dpi.wi.gov/sites/default/files/imce/fns/pdf/gm_sp_16-2015os.pdf), to allow for the use of one form. Single forms must comply with all of the regulations outlined in question #78 of the above memo. This guidance clearly reiterates cost-allocating expenses back to the district for processing and distributing forms in CEP schools as the data collection for CEP schools cannot be paid for from the nonprofit school food service account.

In addition, Local Educational Agencies (LEA) need to determine a method to accurately distinguish between forms from students in CEP and non-CEP households because CEP applications are not subject to verification, independent review of applications, and the certification and benefit issuance portion of the Administrative Review; nor do these students carry individual meal eligibilities that can extend benefit to other students. The SNT will post an application template on the CEP website in July at [http://fns.dpi.wi.gov/fns\\_cep](http://fns.dpi.wi.gov/fns_cep) for Wisconsin districts to use.

## Farm to School (F2S) Census

The link to the USDA's F2S Census was distributed to schools via email in late March. If you have not already done so, please take a few minutes to complete the online survey. The purpose of the F2S Census is to collect information about how many schools, both public and private, are purchasing foods locally for their school meal programs or conducting other F2S activities. Thank you in advance for completing the survey and for the important role you play in educating our children about where their food comes from. The results will be available later this year at <http://www.fns.usda.gov/farmtoschool/census#>.

## Winner Winner Chicken Dinner... for Lunch!

The Food Service Director for the School District of Holmen, Mike Gasper, and Agricultural Education Teacher and Future Farmers of America (FFA) Advisor, Roger King, teamed up to develop the first documented local chicken project in Wisconsin. The FFA club at Holmen High School raised local chickens to serve as part of the school lunch program. The club raised enough chickens to provide almost 3,000 servings of baked chicken for the entire school district on January 30, 2015. FFA members were involved in the entire farm to tray experience from raising the chicks to selecting the baked chicken recipe to serving the actual lunch. The chicken lunch was very well received and the project has been a great learning opportunity for FFA students to teach their peers about where their food comes from.



Above: FFA members and students enjoying the chicken lunch.

Gasper worked with the Department of Public Instruction (DPI) and the Department of Agriculture, Trade and Consumer Protection (DATCP) to ensure that the chickens were processed according to the state regulations, which require that any meat served as part of the child nutrition programs must be processed in either a Wisconsin-inspected or USDA-inspected facility.

Beyond the chicken project, the School District of Holmen currently has a strong comprehensive F2S program that includes cooking demonstrations by a local chef, Harvest of the Month items featured on school menus, farm field trips, and an outdoor potato and sweet corn garden that students assist with. The SNT is pleased to commend the School District of Holmen on their F2S program and is looking forward to hearing more about their upcoming plans.

**Do you have a F2S program at your school or district that you would like featured in the next SNT Newsletter?** Please contact Katherine Pike at [katherine.pike@dpi.wi.gov](mailto:katherine.pike@dpi.wi.gov) or Angela Farris at [angela.farris@dpi.wi.gov](mailto:angela.farris@dpi.wi.gov).



## Legislative Updates

Senate Bill 34 and Assembly Bill 37 were introduced in February 2015. These bills would require certain persons to hold certificates of food protection practices in order to operate certain school lunchrooms participating in the National School Lunch Program (NSLP). The bills proposed the following language:

“Section 1. 254.71 (1m) of the statutes is created to read:  
254.71 (1m) No person may conduct, maintain, manage, or operate a school lunchroom that is in a school that is participating in the national school lunch program under 42 USC 1751 to 1769j for which food service is directly provided by the school unless the operator or manager of the lunchroom, or his or her designee, is a certificate holder.”

### Congress introduces Farm to School Act of 2015

The Farm to School Act of 2015 has been officially introduced in Congress. This bipartisan effort is being led by U.S. Senators Patrick Leahy (D-VT) and Thad Cochran (R-MS) and Representatives Jeff Fortenberry (R-NE) and Marcia Fudge (D-OH).

The Farm to School Act of 2015 builds on the success of the Healthy, Hunger-Free Kids Act of 2010 by proposing an increase in funding from \$5 million to \$15 million for the USDA F2S grant program. The bill would also ensure that the grant program includes preschools, summer food service sites, afterschool programs, tribal schools, and producers while improving program participation from beginning, veteran, and socially disadvantaged farmers and ranchers.

## Final Rule: Professional Standards for All School Nutrition Staff

As a key provision of the Healthy, Hunger-Free Kids Act of 2010, the USDA has released a final rule which establishes new national professional standards and training requirements for all school nutrition professionals who manage and operate the National School Lunch and School Breakfast Programs.

The new standards will require a minimum amount of annual training hours for all new and current school nutrition directors, managers and staff, state directors of child nutrition programs, and state distributing agency directors. Required training topic areas will vary according to position and job categories. Training will be accepted from various sources with an emphasis on free or low-cost options as can be found through the USDA, the School Nutrition Association (SNA), NFSMI, SNT, commercial vendors, or can be conducted in-house.

Tracking forms are being developed by the USDA to assist SFAs with documenting the annual continuing education opportunities for each employee. Providing training to school nutrition program staff is an allowable use of the nonprofit school food service account.

The Professional Standards final rule will become effective July 1, 2015, with several built-in flexibilities intended to facilitate the first year of implementation. New school nutrition program directors along with new state directors of child nutrition programs and new directors of distributing agencies will need to meet hiring standards. Note that these hiring standards only apply to persons hired on or after July 1, 2015. However, the continuing training requirements will apply to all current and newly hired personnel beginning on July 1, 2015.

**This may have implications for your school’s annual budget and/or personnel staffing.**

Further information on the new standards can be found at [http://fns.dpi.wi.gov/fns\\_cnrsnp#profst](http://fns.dpi.wi.gov/fns_cnrsnp#profst) and at <http://professionalstandards.nal.usda.gov>.

For questions regarding these standards, please contact Gina Kulka at [Gina.kulka@dpi.wi.gov](mailto:Gina.kulka@dpi.wi.gov) or (608) 266-5770.

## Using Time as a Public Health Control for TCS Foods

Schools must hold cold food that is Time Temperature Control for Safety (TCS) at 41 degrees F or colder and only use cold-holding equipment that can keep food at 41 degrees or colder. If this cannot be done, schools must use **time as a public health control**.

Schools using time as a public health control must follow proper guidelines. The environmental health specialist who conducts your food safety inspections must approve the use of time as a public health control for potentially hazardous foods and assist the school with developing detailed written procedures for the plan. The menu items covered by the plan must be specified and the approval must be kept with the food safety plan as documentation. The only exception is the plan for using time as a public health control for milk approved by the Wisconsin Department of Health Services (DHS) for all Wisconsin school agencies (May 16, 2006). Additional information is available at <http://datcp.wi.gov/uploads/Food/pdf/TimeAsAPublicHealthControl-15.pdf>.

It is recommended that schools check food temperatures with a thermometer at least every four hours. Make sure to prepare food in small batches so food is not held for long periods of time.

A prototype Standard Operating Procedure (SOP) for Time as a Public Health Control for TCS Foods that schools can modify and use is posted at [http://fns.dpi.wi.gov/fns\\_foodsafety#sop](http://fns.dpi.wi.gov/fns_foodsafety#sop).

# USDA New Guidance

USDA policy memos can be accessed at <http://www.fns.usda.gov/cnd/governance/policy.htm>.

## SP 10-2014 (v.2): Smoothies Offered in Child Nutrition Programs.

FNS allowed for the crediting of yogurt in smoothies as a meat/meat alternate for the breakfast meal pattern beginning in July 2013. FNS is further extending the allowance of crediting yogurt in smoothies as a meat/meat alternate for the lunch meal pattern, effective January 14, 2015. **If your SFA is serving smoothies, you will want to be sure you read this whole guidance memo.**



When smoothies contributing to the fluid milk component are served, it is critical that food service staff continue to offer a variety of fluid milk choices and monitor milk consumption to ensure that the service of smoothies does not compromise student consumption of milk. It is also important to recognize that the addition of yogurt to a smoothie does not serve as a substitution for fluid milk, which must continue to be offered separately to meet the milk component requirement.

Smoothies containing vegetables have become more popular, and some program operators wish to provide this option to contribute toward the meal pattern requirements. Currently, 100% fruit or vegetable juice, and 100% fruit and vegetable juice blends count toward the meal pattern requirements. In order to be consistent with meal pattern requirements, FNS is amending its policy to permit the crediting of vegetables contained in smoothies from any vegetable subgroup in the following forms: fresh, frozen, or canned vegetables, 100% vegetable juice, and 100% vegetable and fruit juice blends.

Pureed vegetables and fruits, when served in a smoothie, credit as juice, and as such are subject to the limitations regarding juice service (i.e., not more than 50% of the weekly fruit or vegetable offerings in school meals, or not more than 50% of the daily offerings in the Child and Adult Care Food Program (CACFP) and the SFSP).

Vegetables from the dry beans and peas subgroup may credit toward the vegetable meal pattern requirement as juice when served in a smoothie. This policy on the crediting of vegetables in smoothies applies in the breakfast and lunch meals, including afterschool snacks.

FNS has revised some of the first twelve Q&As from the first version of this memo and then added two more. The first states that soy yogurt is allowed and the last states that vegetable blends will count as the “additional” vegetable requirement and not a particular subgroup. Also, smoothies containing a mix of fruit and vegetables or that contain 100% fruit or vegetable juice will credit as the most predominant ingredient, if a vegetable it will again credit as an “additional” vegetable.

## SP 13-2015 (v.2), SFSP 05-2015 (v.2): Summer Meal Programs Meal Service Requirements Q&As - Revised.

The purpose of this memorandum is to provide guidance on meal service requirements in the SFSP and the NSLP’s Seamless Summer Option (SSO). This revision expands the use of family style meal service to closed enrolled sites and reiterates the option for offsite consumption of specified food items in SFSP and SSO.

In addition, this memorandum expands current guidance on meal service times, Offer versus Serve (OVS), adult meals, and leftover meals as it relates to SFSP. This memorandum also includes a section of questions and answers (Q&As).

## SP 14-2015, SFSP 08-2015: Demonstration Project for Non-Congregate Feeding for Outdoor Summer Meal Sites Experiencing Excessive Heat with Q&As.

Through this memorandum, the Food and Nutrition Service (FNS) is extending the 2014 demonstration project allowing service of non-congregate meals at certain outdoor summer meal sites experiencing excessive heat in summers 2015 and 2016. Under the demonstration project, SFSP and SSO sponsors operating approved outdoor meal sites without temperature-controlled alternative sites may operate as non-congregate sites on days when the area is experiencing excessive heat. This memorandum also includes frequently asked questions regarding the administration of the demonstration project.

## SP 15-2015: Child Nutrition Grants Meetings.

The USDA Child Nutrition (CN) Programs hosted a three day meeting in March 2015, in Arlington, Virginia, to cover a variety of upcoming CN Grant opportunities. This meeting provided a valuable opportunity for State personnel eligible to apply the grants offered through CN Programs to:

- Learn more about the Team Nutrition Training Grants (TNTG), Professional Standards grants, Administrative Review and Training (ART) grants, and Direct Certification (DC) grants;
- Receive technical assistance on the grant-writing process;
- Hear best practices from current grantees; and
- Network with other states also applying for and/or administering CN grants.

Team Nutrition is also coordinating with the 2015 Society for Nutrition Education and Behavior (SNEB) Annual Conference in Pittsburgh, Pennsylvania, July 25-28, 2015. Activities will include pre-conference workshops highlighting Team Nutrition’s activities and resources, a conference session highlighting selected Team Nutrition Training Grant (TNTG) recipient activities, and poster sessions highlighting all current TNTG activities.

## **SP 16-2015: Community Eligibility Provision: Guidance and Updated Q&As.**

This memo provides updated guidance and Q&As that address common questions that FNS has received regarding CEP implementation. This memo supersedes SP 21-2014. There are additional clarifications provided that include notification and publication requirements, LEA/School level eligibility and grouping, Identified Student Percentage (ISP) determination, State Agency (SA) evaluation of CEP election, changes in CEP election, transfer and visiting students, reporting and record keeping, non-federal source of funding, paid lunch equity, summer school, other federal programs, and more.

## **SP 17-2015: 2015 USDA Farm to School Census.**

The USDA is conducting a second F2S census of all school district SFAs operating the NSLP. The process for conducting the 2015 census is identical to the process used in 2013. See the F2S census article on page three of this newsletter for more information. The USDA's timeline for 2015 is as follows:

- **January:** Solicit master list frame from all states.
- **February:** Clean and organize list frame; finalize questionnaire.
- **March:** Field Census via SAs; collect data.
- **April:** Collect data; distribute reminder notices.
- **May:** Census closes.
- **October:** Results released.

## **SP 18-2015: Team Up for School Nutrition Success Expansion.**

The Team Up initiative was piloted in November 2014 in the Southeast Region. Based on the successes and lessons learned from the pilot, the FNS is expanding the initiative into all regions. The goal of this expansion is to provide SFAs with tailored technical assistance in successfully implementing the school meal patterns. This initiative involves peer-to-peer mentorship. FNS is planning several phases of this training with the support of NFSMI.

We will be looking for recommendations for SFAs that would be good mentors and those that may benefit from being a mentee. More information will be available as it becomes available from USDA.

## **SP 19-2015: Paid Lunch Equity: Guidance for School Years 2015-16 and 2016-17.**

This memo extends the availability of an exemption to the PLE requirement through SY 2016-17. To qualify, schools must be certified for the additional 6 cents and can demonstrate that the revenue received from the paid lunch price increase would cause the SFA to exceed the three-month operating balance limit. There are also additional criteria considered to determine if there are other necessary or appropriate uses for these funds. SFAs must apply annually for SY 2015-16 and SY 2016-17. The SY

2015-16 PLE exemption request form is found on our website at [http://fns.dpi.wi.gov/fns\\_cnrsnp#cnrsnplp](http://fns.dpi.wi.gov/fns_cnrsnp#cnrsnplp). For more information on this exemption, please contact Karrie Isaacson at [karrie.isaacson@dpi.wi.gov](mailto:karrie.isaacson@dpi.wi.gov) or (608) 266-2416.

## **SP 20-2015: Requests for Exemption from the School Meals' Whole Grain-Rich Requirement for School Years 2014-15 and 2015-16.**



This memo expands the whole grain-rich (WGR) pasta flexibility to exemptions for all types of WGR products. It allows SAs that administer the NSLP and SBP to grant exemptions from the WGR requirement for SFAs that demonstrate hardship in procuring, preparing, or serving compliant WGR products that are acceptable to students. Temporary exemptions are allowed for any type of grain product and may be granted based on written justification or documented evidence. Examples of hardship may include financial hardship, limited product availability, unacceptable product quality, or poor student acceptance.

The SNT has developed a process through which SFAs can apply for this exemption. It is similar to the previous survey, but collects additional information. SFAs are now required to submit documentation to show the hardships that they are experiencing in offering only WGR menu items. SFAs that had previously submitted documentation requesting flexibility for whole-grain rich pasta, but did not complete the process, do need to reapply using this new survey.

SFAs that were already approved for the pasta flexibility retain that flexibility through the end of SY 2014-15. These SFAs will be receiving an email that will ask if they would like this exemption to continue for the SY 2015-16. They will need to reply to this email describing steps taken to find acceptable whole grain-rich pasta products since their waiver was approved. Additionally, SFAs with an approved whole grain-rich pasta flexibility who decide they are interested in pursuing an exemption for products other than pasta will need to apply using the new exemption process for these additional products. Additionally, the provision requires that SFAs that are approved for an exemption from the current WGR requirement must continue, at a minimum, to comply with the SY 2013-14 requirement to offer at least half of the grains as WGR products.

To assist SFAs in sharing best practices and aid them in identifying, evaluating, and incorporating acceptable WGR products into school menus as soon as possible, the SNT will be hosting a Best Practices Sharing Webinar where schools can share WGR products, recipes, or serving methods that have worked for them. All SFAs that are granted an exemption agree to work closely with the SNT to continue incorporating WGR products in their menus. Additionally, as part of the application process, SFAs will agree to either attend this webinar live or listen to the recorded version at their earliest convenience. More information on the webinar and access to the application survey can be found at [http://fns.dpi.wi.gov/fns\\_menupln#gb](http://fns.dpi.wi.gov/fns_menupln#gb).

## **SP 21-2015: National Procurement Training for Child Nutrition Programs.**

The USDA is hosting three National Procurement Trainings. The training will provide SA personnel with the opportunity to receive current information on procurement regulations required in all child nutrition programs as well as current information on the new Office of Management and Budget Super Circulars in 2 CFR Part 200. These “train-the-trainer” opportunities will provide attendees with training concepts and materials that can be incorporated into trainings for SFAs.

## **SP 22-2015: Fiscal Year (FY) 2015 Reallocation of State Administrative Expense (SAE) Funds in Child Nutrition Programs.**



Reallocation is a formal process by which SAs can: (1) request additional SAE funds above their initial authorized funding level; or (2) return SAE funds they do not need.

In FY 2015, SAs may request SAE reallocation funds for any allowable expense associated with the administration of the child nutrition programs including related food distribution programs, as described under 7 CFR 235.6. Therefore, with justification, allowable expenses include general administrative expenses as well as special one-time only projects that will increase the integrity, effectiveness, and/or efficiency of the administration of the child nutrition programs.

## **SP 23-2015: Release of the FNS-828 Paid Lunch Price Data for School Years 2012-13 and 2013-14.**

Annually, SFAs are required to report their most frequently charged price for elementary, middle/junior high, and high school levels to their SA. The SY 2012-13 and 2013-14 Paid Lunch Prices for SFAs participating in the NSLP are posted on our website at [http://fns.dpi.wi.gov/fns\\_cnrsnp#cnrsnplp](http://fns.dpi.wi.gov/fns_cnrsnp#cnrsnplp).

## **SP 24-2015: Community Eligibility Provision: Annual Notification and Publication Requirements.**

To promote the awareness of CEP eligibility and assist with outreach and implementation efforts, SAs are required to annually notify LEAs by April 15 of district-wide eligibility for CEP. This list, along with a listing of school-level eligibility, will be posted on the SNT website by May 1 at [http://fns.dpi.wi.gov/fns\\_cep](http://fns.dpi.wi.gov/fns_cep).

The SA will have access to DC runs to use to identify the school-level eligibility list; SFAs no longer need to provide that information to the SA. The district-wide eligibility determination is pulled from data provided on the Verification Collection Report. Both the school-level and district-wide data is proxy data and, if your agency is interested in applying for CEP, DC data from April 1 is required.

## **SP 25-2015: Extension of the Deadline for Local Educational Agencies to Elect the Community Eligibility Provision for School Year 2015-16.**

CEP is a powerful tool to ensure children in low income communities have access to healthy school meals. Participation in CEP is a local decision and one that requires careful consideration of many factors by LEAs. Because of the multiple benefits of CEP and in light of the unique decision process involved in electing CEP, FNS is extending the election deadline to begin in SY 2015-16 until August 31, 2015. For more information on CEP and for the CEP application materials, go to [http://fns.dpi.wi.gov/fns\\_cep](http://fns.dpi.wi.gov/fns_cep).

## **SP 26-2015: Fiscal Year 2015 National School Lunch Program Equipment Assistance Grants for School Food Authorities.**

USDA announced a \$25 million grant through the FY 2015 Agriculture Appropriations Act to SAs. Wisconsin's share is \$344,043. This equipment grant resembles past equipment grants. Like past awards, this is a competitive grant giving priority to high need schools where 50% or more of the enrolled students are eligible for free or reduced-price meals. In addition, priority will also be given to schools that did not receive a previous NSLP Equipment Assistance Grant award under the American Recovery and Reinvestment Act of 2009 and the FY 2010, FY 2013, and FY 2014 Agriculture Appropriations Acts. SAs must complete the entire award process by the end of June 2016. The SNT will be working on setting up the application process and will mail schools further information about the application process as soon as it is available.

## **SP 27-2015: Administrative Review Process Regarding the Child Nutrition (CN) Label, Watermarked CN Label and Manufacturer's Product Formulation Statement.**

The purpose of this memorandum is to provide SAs and child nutrition program operators additional information and clarification on the Administrative Review (AR) process regarding the Child Nutrition (CN) Label, Watermarked CN Label, and Manufacturer's Product Formulation Statement (PFS). The memorandum also includes a flowchart which demonstrates the acceptable documentation of a CN Labeled product.

The CN Label is the gold standard for verifying the crediting of menu items and provides a warranty against audit claims when the product is used according to the manufacturer's instructions. Valid and acceptable documentation for the CN Label is:

- 1) The original CN Label from the product carton; or
- 2) A photocopy of the CN Label shown attached to the original product carton; or
- 3) A photograph of the CN Label shown attached to the original product carton. CN Labels that are photocopied or photographed must be visible and legible.

During an AR, if the original CN Label, or the valid photograph or photocopy of the original CN Label **is not** available, program operators may provide the Bill of Lading (invoice) containing the product name **and**:

- 1) A hard copy of the CN Label copied with a watermark displaying the product name and CN number provided by the vendor; or
- 2) An electronic copy of the CN Label with a watermark displaying the product name and CN number provided by the vendor.

Reviewers must not request a PFS or additional crediting information when a valid CN Label or watermarked CN Label is provided by program operators. The PFS should only be requested when reviewing a processed product *without* a CN Label. FNS is currently working with the Agricultural Marketing Service to develop a CN Label verification system expected this fall. This system will assist State reviewers during the AR, to verify the status of a CN Label as well as the crediting information.

The updated USDA tip sheet on *Accepting Processed Product Documentation* and this guidance memo is on our website at [http://fns.dpi.wi.gov/fns\\_menupln#comp](http://fns.dpi.wi.gov/fns_menupln#comp).

### **SP 11-2015 (v.2): CN Labels Copied with a Watermark.**

The update to this guidance memo is the change to the ability of SFAs to use CN label with a watermark as acceptable documentation for an Administrative Review. Refer to previous SP27-2015 summary above for more details.

## **Online Free and Reduced Price Meal Applications MUST be approved!**

Are you planning on using an online free and reduced price meal application this upcoming school year? If so, the SNT must approve the contents of your application to ensure it contains all sections required by the USDA. To streamline the approval process, SNT consultants will be working directly with software vendors, instead of approving each school or district's application individually.

The SNT will create a list on our website of vendors that have online applications that have been reviewed and can be used for SY 2015-16. Please refer to this list before posting **any** online application for the upcoming school year. If you use an online application that has not been approved, the SNT will ask that you remove the portal immediately until we can confirm the contents meet USDA regulations. If you do not see your vendor on the list, please contact Erin Lorang at [erin.lorang@dpi.wi.gov](mailto:erin.lorang@dpi.wi.gov) or Katherine Pike at [katherine.pike@dpi.wi.gov](mailto:katherine.pike@dpi.wi.gov) for a status update.

## **SNT Member Updates**

### **Ariela Haro von Mogel, RDN, CD**

Ariela joins the SNT as our newest Public Health Nutritionist. Born in Los Angeles, Ariela transferred to the University of Wisconsin - Madison to study dietetics and worked at the Madison Veteran's Affairs (VA)



hospital for three years in their Kids Center. She is a classical music fanatic and adores Mozart in particular. Ariela and her husband are also beekeepers, with three hives in their backyard. The statue in the photo above is actually Mozart made out of beeswax! Ariela's favorite fruit is a ripe guava, also known as guayaba, and her favorite vegetable is fresh sweet corn.

**Congratulations to Molly Gregory** on the birth of her daughter, Caroline Elizabeth. Caroline came into the world on February 11, and she's keeping mom very busy!

**Congratulations to Angela Paul** (formerly Angela Farris) on her March wedding and to **Claire Meier** (formerly Claire Troutman) on her April wedding!



## **School Wellness Summit**

The Wisconsin School Wellness Summit, Working Together Towards Wellness, was held on March 12, in Madison. The goal of the summit was to provide participants with ideas and strategies to improve the nutrition and physical activity environment at their school. The day started out with a keynote presentation from Deb Tackmann. During the session, Deb examined the link between healthy students and academic success, highlighting the important role that schools play in making a positive difference in the lives of students.

The morning breakout sessions challenged participants to change the culture in their school district to foster students who are better able to learn because they are healthier. Attendees learned how to design cafeterias that nudge students to make healthier choices and how to create active classrooms that get students moving. In addition, sessions showcased strategies for incorporating nutrition education and technology in the classroom to create healthier school environments. The afternoon breakout sessions focused on promoting healthy habits during and outside of the school day. Participants learned about innovative ideas for non-food fundraisers and strategies to increase student physical activity. The summit was a huge success with 275 participants. Wisconsin Team Nutrition is hoping to hold additional wellness conferences in the future.

# Another Successful School Year of the Fresh Fruit and Vegetable Program (FFVP)

As SY 2014-15 winds down, so does another successful year for the FFVP. We experienced a few bumps in the road in getting all the funding, but FFVP schools persevered. Students in over 170 elementary schools across Wisconsin snacked on fruits and vegetables that included persimmons, pluots, butternut squash, and kohlrabi. Not familiar with these fruits and vegetables? The FFVP introduces students to fruits and vegetables they may not have tasted before in hopes they will like them and increase their consumption of fruits and vegetables. The success of the FFVP is evident when students ask for these new fruits and vegetables to be added to the school lunch menu or for parents to buy them to eat at home.

The FFVP grant application process for SY 2015-16 has closed, and we anxiously wait to hear how much Wisconsin will be awarded for next year's FFVP grant. Schools selected to participate will be notified later this spring so plans can be made to have fresh fruit and vegetable snacks available as soon as school resumes next fall. Want to know more about the FFVP? Visit the FFVP web page at [http://fns.dpi.wi.gov/fns\\_ffvp](http://fns.dpi.wi.gov/fns_ffvp).



Looking for free nutrition education materials? Visit the nutrition education web page at [http://fns.dpi.wi.gov/fns\\_ffvpned](http://fns.dpi.wi.gov/fns_ffvpned). You don't have to receive FFVP funds to use these resources.

## Switching it up! How Recess Before Lunch Can Help the Entire School

Are you looking for ways to decrease plate waste in your school? Updates in lunch requirements mean kids need to take a fruit or vegetable at lunch. Offer versus Serve (OVS) gives children options which make them more likely to eat what is on their plate, but some schools have seen an increase of fruit and veggie consumption by making a change to their schedule. Making a switch to recess before lunch rather than pushing it to after lunch isn't a new concept. Proponents of recess before lunch say it has improved student behavior on the playground, in the cafeteria, and in the classroom.

Children are more settled after lunch, waste less food, and - according to recent research by Cornell's Center for Behavioral Economics in Child Nutrition Programs - they increase their fruit and vegetable intake. **A 54 percent increase in fruit and vegetable intake was found in students who attend schools with a recess period before lunch!** Researchers also noticed that students were not as rushed to eat. A student that is excited about recess may be in a rush to get outside.

While the schedule change has proven benefits, it may be a struggle to implement in some schools. Making a schedule change requires careful planning, patience, and a team effort. If you are considering making a switch, start by researching recess before lunch and other school's implementation policies. Use this information to build support in the community and with the school staff. Allow for adequate time in the schedule for hand washing, putting away any cold weather gear, and grabbing a cold lunch if students do not participate in hot lunch. Practice the routine and stay committed. Implementing a schedule change at the beginning of the year may help with the transition.

If you find that children are hungry before recess, consider pushing an early breakfast to a mid-morning nutrition break. This can fuel students through recess and help keep them focused during class. It may increase breakfast participation as well! For more information on making the switch to recess before lunch, see <http://www.nea.org/home/43158.htm> and <http://opi.mt.gov/pdf/schoolfood/RBL/RBLGuide2008.pdf>.

## Have You Tried Jícama Yet?

Spring is in the air and jícama is a perfect vegetable to consume during these warmer months. It's a delicious treat for children and adults alike. Jícama (pronounced Hee-ka-ma) is a root vegetable native to Mexico. It is also called a Mexican yam, Mexican turnip, or yam bean. Jícamas grow on vines and can reach heights of 13-16 feet, and the root itself can grow two feet deep and can weigh up to 40 pounds! It is a very popular snack in Mexican households and street food in Mexico.

Jícama is low in calories and high in fiber and potassium. While it may look like a potato on the outside, on the inside it is juicy and crunchy like an apple, and tastes like a mild pear. It can be cut into matchstick slices, like french fries, and placed with other fruits and vegetables for an appetizing snack! Schools can easily use fresh jícama when they receive it already peeled and cut. Jícama credits toward the starchy vegetable subgroup and is convenient to pack in bagged lunches. Below is a recipe to try that easily serves two adults or four children.

### Antojitos de Carrito (Street-Style Snacks)

#### Ingredients:

- 1 Jícama, peeled and sliced into matchstick pieces
- ½ Cucumber, peeled and sliced into matchstick pieces
- ½ Mango, peeled and sliced into matchstick pieces
- 1 fresh lemon or lime
- Dried ground chile, such as piquín

#### Preparation:

Peel and slice the jícama into matchstick pieces. It is worth noting that jícama does not easily peel with a vegetable peeler; carefully peel the jícama with a knife, firmly resting the jícama on a cutting board. Peel and slice the cucumber and mango into matchstick pieces. Cut the lemon in half. Place the pieces upright into a cup, layering the colors. Squeeze the fresh lemon or lime juice over the fruit and vegetables, and sprinkle with ground chile to taste. Eat and enjoy!

## Smarter Lunchrooms in Wisconsin!

The SNT recently awarded 21 school districts with Smarter Lunchroom Sub-grants. The funding can be used to assist schools with implementing small changes to create lunchrooms that improve student eating behaviors. Congratulations to the following schools:



In addition to the sub-grants, Wisconsin Team Nutrition has developed Smarter Lunchroom resources to help you implement these techniques in your school. We recently launched our Smarter Lunchrooms webpage. This webpage contains short training videos highlighting Smarter Lunchroom strategies, a promotional video to help generate school buy-in for these changes, and success stories from Wisconsin schools.

To learn more about the Smarter Lunchrooms Movement, please visit [http://ne.dpi.wi.gov/ne\\_smarterlunchroom](http://ne.dpi.wi.gov/ne_smarterlunchroom).

## NEW: Smart Snacks Resource for Recipes

Are you looking for a way to analyze recipe items for Smart Snacks compliance? The Alliance for a Healthier Generation Product Calculator is great for packaged items with clean nutrition fact labels but, any time you add additional ingredients, the time invested adds up quickly. The SNT has developed an Excel-based calculator to help with this challenge. Please visit [http://fns.dpi.wi.gov/fns\\_smartsnacks#calc](http://fns.dpi.wi.gov/fns_smartsnacks#calc) and download the tool. It is not linked directly to a nutritional database, so the user must obtain the nutrition fact information from product labels or other reputable sources.

You'll find step-by-step instructions on the first instruction tab as well as each of the calculator tabs. After entering the nutritional information for each ingredient in the recipe, scroll down to see the color-coded results! For questions about this tool, or assistance in using it, please call one of our Smart Snacks Specialists. Contact information can be found at the bottom of the page at [http://fns.dpi.wi.gov/fns\\_smartsnacks](http://fns.dpi.wi.gov/fns_smartsnacks).

## How Does Wisconsin's School Breakfast Participation Rank?



The Food Research and Action Center (FRAC) released their annual School Breakfast Scorecard in February. The scorecard looks at data on student participation and school participation in the SBP from SY 2013-14. The information is compared to other states in the country, to the previous school year, as well as to participation in the NSLP.

Wisconsin saw an improvement in the number of students participating in the SBP per 100 in NSLP (the ratio of students in SBP to NSLP). In SY 2012-13, the ratio of students in SBP to NSLP was 44.0, and Wisconsin ranked 43 out of 51, but in SY 2013-14, the ratio improved to 45.7 with Wisconsin ranking 38 out of 51.

FRAC has set a goal of 70 students participating in SBP for every 100 participating in NSLP. In the School Breakfast Scorecard, they have included a table that outlines the additional Annual Federal Funding each state would receive if they were to meet this goal. Wisconsin would receive an additional \$18,630,505 if it were to meet this goal. Working towards this goal benefits both students and schools. Let's keep working to increase breakfast participation in Wisconsin!

To see all of the data provided by FRAC, check out the School Breakfast Scorecard at [http://frac.org/pdf/School\\_Breakfast\\_Scorecard\\_SY\\_2013\\_2014.pdf](http://frac.org/pdf/School_Breakfast_Scorecard_SY_2013_2014.pdf).

# National School Breakfast Week Celebrations

National School Breakfast Week was March 2-6, 2015. During that week, the Wisconsin Milk Marketing Board hosted five Breakfast with Bucky celebrations in Dane County. Bucky Badger attended breakfast at:

- **Brooklyn Elementary**, Oregon School District;
- **Creekside Elementary**, Sun Prairie Area School District;
- **Gompers Elementary**, Madison Metropolitan School District;
- **Nuestro Mundo Community School**, Madison Metropolitan School District; and
- **Sauk Trail Elementary**, Middleton-Cross Plains School District.

Creekside Elementary offered breakfast for free to all students on this day. Sauk Trail Elementary planned a special Breakfast with Bucky menu using the Smarter Lunchroom technique of creatively naming their menu items. Their menu included Bucky's Breakfast Pizza, Final 4 Fruity Cheerios, Elite 8 Golden Grahams, Sweet 16 Cinnamon Toast Cereal Bar, Tournament Trix Cereal Bar, Be a Sport Cheese Stick, Jump Shot Juice, Bananas for Basketball, and March Milk Madness.

We loved seeing the schools and the students so excited about breakfast! If you had a National School Breakfast Week Celebration at your school, we'd love to hear about it. Any stories we receive may be posted on our website or social media pages. Contact Tracy Pierick at [tracy.pierick@dpi.wi.gov](mailto:tracy.pierick@dpi.wi.gov) or (608) 266-7112.



Breakfast with Bucky at Sauk Trail Elementary was totally cool! Pictured above (left to right): Evelyn Hellenbrand, Amy Jungbluth, Amy Gundeck, Bucky Badger, Shelly Manser, and Mary Spurgat.



Pictured above: Tami Pulver and Bucky show off the breakfast choices at Brooklyn Elementary.

Below: Bucky poses with Food Service Manager Lucia Naxi at Nuestro Mundo Community School.



Below: Andy Zabler and Bucky pose with the breakfast options at Creekside Elementary.



Left: Bucky entertained students at Gompers Elementary with silly antics!

# Going Global: International School Meals Day

International School Meals Day was celebrated on Thursday, March 5, 2015, to raise awareness of the importance of school meal nutritional quality, foster healthy eating habits, and promote well-being on a global level. Children and young people of the world were encouraged to connect with each other and share their food experiences, stories, and news about food and the part it plays in their lives.

Schools can celebrate International School Meals Day year-round. Consider introducing your students to new foods in the cafeteria and classroom. For more information on International School Meals Day, please visit <http://www.internationalschoolmealsday.co.uk>.



## Dietary Guidelines Report Available

Did you know that nutrition messages like the MyPlate graphic are based on the Dietary Guidelines for Americans? These guidelines are revised every five years and they help to guide federal nutrition policy, including those affecting the school meals programs. In fact, the National School Lunch Act requires that school meals reflect the latest Dietary Guidelines. An advisory committee has submitted a report containing evidence-based recommendations for the 2015 revision of the Dietary Guidelines. This report is available online at <http://www.health.gov/dietaryguidelines/2015-scientific-report> and the public comment period on it is open until **May 8, 2015**.

Next, the United States Department of Health and Human Services (HHS) and the USDA will review the recommendations and public comments and then release the *Dietary Guidelines for Americans, 2015*, later this year. More information on this process and on the Dietary Guidelines in general can be found at <http://www.health.gov/dietaryguidelines>.

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# Special Reminders



**School Lunch Hero Day – May 1, 2015**  
<http://www.schoollunchheroday.com>

**Food Allergy Action Month – May, 2015**  
Theme: Become a Food Allergy Action Hero!

**Food Allergy Awareness Week – May 10-16, 2015**  
<http://www.foodallergy.org/food-allergy-awareness-week>

**SNA-WI Annual Conference: June 28-July 1, 2015**  
Location: Hyatt on Main in Green Bay, Wisconsin  
<http://www.sna-wi.org/conferences-and-events>

**SNA Annual National Conference: July 12-15, 2015**  
Location: Salt Lake City, Utah  
<http://www.schoolnutrition.org/ANC2015>

**National School Lunch Week – October 12-16, 2015**  
Theme: School Lunch Snapshot  
<http://schoolnutrition.org/NSLW2015>

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