

School Nutrition News

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

Vol. 11 No. 1

Fall 2018



Great Lakes Great Apple Crunch

Celebrate National Farm to School (F2S) Month this October by crunching into

locally or regionally grown apples at **noon on Thursday, October 11!** All schools, early care settings, hospitals, and other organizations in the Great Lakes region are invited to participate. Last October, 1,543,781 students, children, teachers, and good food supporters across the region crunched into local apples. Let's join forces and meet the one million crunch goal again this year! For more information and registration, go to cias.wisc.edu/applecrunch/. Visit the [Apple Crunch Facebook page](#) to get updates and see photos from last year's Crunch. Use the hashtags **#F2Smonth** and **#GreatAppleCrunch** when posting on social media.

Small Victories Team Up



This year's Small Victories Team Up is about managing special dietary requests. During these sessions, directors will work together to develop a plan for creating

policies in their schools that address how to handle Special Dietary Needs (SDN). The training includes a session for school nutrition professionals on managing special requests in their daily meal service(s), so be sure and invite all interested staff to the training. View the [flyer](#) for dates and locations and register online via the [Small Victories webpage](#). Listed below are the Small Victories Team Up training locations and dates:

- St. Mary's Springs Academy (Fond du Lac), October 10
- Osseo Fairchild School District, October 22
- Spooner School District, October 23
- Three Lakes School District, October 24
- Wausau School District, October 25
- Seneca School District, October 29
- Mount Horeb School District, November 1

Pop Quiz: Milk in Smoothies

True or False: Fluid milk in smoothies does not credit towards the milk component in the School Breakfast Program.

What do you think? Turn to page 2 for the answer!

SNACS Time



New in school year (SY) 2018-19, members of the Department of Public Instruction (DPI) School Nutrition Team (SNT) will utilize School Nutrition Accountability Software (SNACS) to automate the Administrative Review (AR) process. This school year, School Food Authorities (SFA) may be required to use SNACS for their ARs. Moving forward, all SFAs in our programs will use SNACS for this purpose. Automating the review process reduces the amount of time reviewers spend on-site at your district and schools, improves communication with SNT, and increases efficiency of the process overall.

Much of the process of the AR will remain the same. Depending on when your AR is scheduled, forms filled out by SFAs prior to the review will be submitted electronically through SNACS. The majority of communication with reviewers, all corrective action responses, and any required documentation will be submitted via SNACS. The Nutrition Program Consultant (NPC) assigned to your review will contact your SFA prior to the scheduled review date to share details and access information.

The SNACS team is creating a variety of resources to help schools feel comfortable using SNACS. We will offer training sessions throughout SY 2018-19, as necessary. Stay tuned for more details about working with SNACS.

First Annual Wisconsin Chili Lunch



The Wisconsin Chili Lunch is a new annual event celebrating F2S! Support local farmers by serving the Wisconsin Chili Lunch recipe in your cafeteria **on Thursday, November 15**. Make the Wisconsin Chili Lunch recipe special with locally grown ingredients and customize it to meet your needs. This event is a great opportunity to highlight F2S efforts, incorporate more local foods, and support farmers across the state! For more information and registration, please visit the [2018 Wisconsin Chili Lunch webpage](#).

Vary Your Veggies – MyPlate for Families Video

The [Serving Up MyPlate At Home Recipe Cards](#) were developed to encourage families to get creative with their vegetables. Wisconsin Team Nutrition is excited to announce the [Vary Your Veggies – MyPlate for Families video](#) to educate families on MyPlate, the vegetable subgroups, and the importance of varying veggies. Share this video with students and families, and consider incorporating one of the delicious [recipes](#) in your school's menu.

Community Eligibility Provision (CEP) Updates

Carryover for Students Transitioning from Provision (CEP and Provision 2 [P2]) Schools to Non-Provision Schools

Since the start of SY 2016-17, it has been allowable for Local Education Agencies (LEA) to provide free meal eligibility carryover for students transitioning from a provision school to a non-provision school. The carryover period is 30 operating days or until a new meal eligibility determination is made, whichever comes first. During that time, meals may be claimed at the free rate. This rule ensures children moving from provision to non-provision schools do not experience a gap in meal access and provides the household and school officials time to establish individual meal eligibility via application, direct certification, or other source.

Transfer Eligibility for Provision (CEP and P2) Schools

SNT requires LEAs to provide 30 operating days (or until a new eligibility determination is made, whichever comes first) of free, reimbursable meals to students who transfer from a provision school to a non-provision school **within the same** LEA. This applies both during and between school years. By July 1, 2019, LEAs will be required to provide free meals to students who transfer from a provision school to a non-provision school **between** LEAs. SNT encourages LEAs to implement this earlier.

Access the Provision to non-Provision Carryover Student [Flow Chart](#) and [Template Letter](#) as well as other Special Provision Carryover and Transfer eligibility resources on the [CEP, P2](#), and [Free and Reduced Price](#) webpages.

Get School Breakfast for an A+ Boost!

Wisconsin School Meals Rock! has a [brand-new School Breakfast webpage](#) with resources for students and their families, administrators, and school nutrition professionals.



- Students and families can check whether their school or district offers the School Breakfast Program (SBP) using a user-friendly searchable table. The table includes helpful next steps, connecting families with their school's menus, or listing school contact information if they do not have the program so they can let their administrator know they are interested.
- Administrators and school nutrition professionals will find information on how to update their school's nutrition contract. Many different resources from brochures to spreadsheets are available to help schools successfully implement a breakfast program.

Does your school have breakfast? Need recipe ideas? Entice your students with heart-warming fruity oatmeal or toasty peaches-n-cream waffle dunkers, and prepare them for a great day!

Pop Quiz: Milk in Smoothies

False: Fluid milk in smoothies **credits** towards the milk component in the School Breakfast Program.

Learn more by reading "Fluid Milk in Smoothies" on page 8!

Increase Meal Participation with AmeriCorps F2S



[DPI Wisconsin AmeriCorps F2S Program](#) responds to the call to address the obesity epidemic while stimulating economic development in rural Wisconsin. The project supports the Corporation for National and Community Service focus area of Health Futures. This program helps schools create healthier food environments while providing career development opportunities for AmeriCorps Members who will serve high-need Wisconsin counties by implementing F2S strategies. Our goals are to show positive changes in attitudes towards fresh foods in 50 percent of students who are exposed to the program as well as measureable shifts in participating schools toward healthier school food environments.

Schools that participate in F2S programming see an [average increase of nine percent](#) in meal participation. While some wonder how increasing the amount of local foods they purchase will fit in their budgets, many schools are growing food for their school lunch and breakfast programs in their very own school gardens! Sourcing local foods reduces transportation and packaging costs. It also introduces new and exciting seasonal foods and recipes to students.

Many organizations across Wisconsin are involved with F2S. Some of our partners are schools and school food service directors, UW-Extension offices, health departments, YMCAs, farmers, master gardeners, Green & Healthy Schools, healthTIDE, Center for Integrated Agriculture Systems at the University of Wisconsin – Madison, Community Groundworks, and so many more!

To become an AmeriCorps F2S Host Site or to connect with your local AmeriCorps Members, please contact [Kara Helget](#) at (715) 214-6080.

Students First: Managing Special Dietary Requests



DPI SNT was proud to present "Students First: Managing Special Dietary Requests" at the School Nutrition Association's (SNA) Annual National Conference (ANC) in Las Vegas this July. This four hour pre-conference session was well-received, and participants left with the

confidence and tools to successfully implement a plan for managing SDN in their schools. We look forward to offering more SDN trainings in the future, including this fall's [Small Victories](#), which will focus on managing special dietary requests in schools.

F2S Wants to Hear From You

SNT wants to hear from Wisconsin schools about challenges and best practices in F2S. Even if you are not currently involved in F2S, please tell us why. Help us help you by completing this [brief F2S survey](#).



October is **National F2S Month!** Join the National Farm to School Network, Wisconsin Farm to School Network, and thousands of schools, early care and education sites, farms, communities, and organizations across the country as food education, school gardens, and trays filled with local ingredients are celebrated. Everyone can get involved! Check out National Farm to School Network for [F2S Month resources](#).

Consider Starting or Expanding Afterschool Meal Service



When school is out and parents are still at work, children need a safe place to go after school and get nutritious food that gives them the energy they need to

concentrate on homework and join their friends in physical, educational, and social activities.

Schools that provide afterschool programs are encouraged to take advantage of the Child and Adult Care Food Program (CACFP) and participate in the [At-Risk Afterschool Meals Component](#). This program provides funding for **meals and/or snacks (i.e. suppers)**. Reimbursements are based on the number of meals and/or snacks served to children multiplied by the free rate for meals and snacks.

To be eligible to operate the [At-Risk Afterschool Meals](#) component of CACFP, an afterschool program must:

- Be organized primarily to provide care for children after school or on the weekends, holidays, or school vacations during the regular school year.
- Provide organized, regularly scheduled education or enrichment activities in a structured and supervised environment.
- Be located in an attendance area of school where at least 50 percent or more of the children are eligible for free or reduced price meals.

If schools **do not** meet the area eligibility requirement for the At-Risk Afterschool Meals Program, and would still like to offer suppers to children in their afterschool programs, they can participate in the [Outside of School Hours Program](#) through the CACFP. Please note, eligibility requirements and age levels that may participate vary by program.

If you are interested in starting or expanding your [Afterschool Meals program](#), please email the DPI Community Nutrition Team at cnt@dpi.wi.gov or call 608-267-9129.

U.S. Department of Agriculture (USDA) Foods

DPI USDA Foods Contract Specialists will host the annual USDA Foods Direct Diversion Processing Food Show and Procurement Training Session in conjunction with the Wisconsin School Nutrition Association (SNA) fall conference. These events will be held on **Tuesday, November 6, 2018**.

This food show is an opportunity for USDA Foods processors and food brokers to taste test USDA Foods products for **SY 2019-20**.

The events will be held at the [Madison Marriott West in Madison, Wisconsin](#).

Procurement Purchasing Threshold Increased

The Micro Purchase Threshold has increased from \$3,500 to **\$10,000**. The Simplified Acquisitions Threshold, commonly referred to as the Small Purchase Threshold, has increased from \$150,000 to **\$250,000**. USDA Food and Nutrition Service (FNS) and DPI SNT are currently working to update instructions, guidance, and tools to reflect these changes.

Market Basket Procurement

The USDA released a guidance memorandum on how to use a Market Basket. In summary, when SFAs procure using a Market Basket, make sure the following components are part of the procurement. If a Market Basket is used to evaluate pricing/cost, components of the basket must represent at least 75 percent of the value of products intended to be purchased from the winning vendor. The SFA must also provide a list of all products (also known as the "Product List") intended to purchase from the winning vendor. Finally, if products are added to or deleted from the Product List, the school will need to document these changes when renewing the awarded contract with the winning vendor. This renewal, also called an Amendment to Renew, will list any fixed fee changes and/or changes to the Product List. The school can change up to 10 percent of the value in products on the Product List each year of the contract.

Procurement Reviews (PR)

Is your SFA due for a PR? Click on the [Procurement Review](#) link located on the [Procurement webpage](#) for a copy of the PR Form, and an updated list of PRs for SY 2018-19. If you are selected for a PR during SY 2018-19, and you did **not** complete the PR Form during summer 2018 training, please have the PR Form completed and submitted to a Procurement Reviewer by **October 15, 2018**. It is highly recommended to submit prior to the deadline.

Buy American

Noncompliant Product Lists are available for download on the [Buy American webpage](#). Other resources include how to comply with the Buy American Provision, where to apply exceptions, and how to monitor compliance going forward.

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

[SP 16-2018 Fresh Fruit and Vegetable Program \(FFVP\) Allocation of Funds for Fiscal Year \(FY\) 2019](#)

Wisconsin will receive \$3,193,827 for funding the FFVP in FY 2019 (October 1, 2018- September 30, 2019). This is \$63,112 less than last fiscal year. There were no additional carryover funds. Schools across the state have been selected, and programs started the first full week of school.

[SP 17-2018 FY 2018 National School Lunch Program \(NSLP\) Equipment Assistance Grants for School Food Authorities](#)

DPI SNT will award up to \$405,439 to schools. The memo includes information on funding requirements and deadlines and serves as a reminder of important program requirements. The application will be available this fall.

[SP 18-2018 Child Nutrition Programs' Flexibilities for SY 2018-19](#)

An interim final rule published on November 30, 2017 (82 FR 56703), provides Child Nutrition Program (CNP) operators targeted flexibilities for milk, whole grains, and sodium requirements for SY 2018-19. This memorandum summarizes the flexibilities, effective July 1, 2018. The following three flexibilities apply to SY 2018-19 only. USDA is currently developing a final rule that will address the availability of flexibilities beyond SY 2018-19.

- **Milk Regulations:** Exemptions will not be required in SY 2018-19 to offer flavored, low-fat (1 percent fat) milk as part of reimbursable meals for students in grades kindergarten through 12 in the NSLP and SBP. Furthermore, flavored, low-fat milk may be provided to Special Milk Program (SMP) and CACFP participants six years of age and older. Infants through pre-kindergarten students following the CACFP meal pattern **may not** be offered flavored milk, regardless of fat content. (In co-mingling situations, Pre-K students may be offered flavored, low-fat milk.) Schools may also offer flavored, low-fat milk for sale as a competitive beverage.
- **Whole Grain-Rich Regulations:** State agencies have discretion to grant whole grain-rich exemptions to SFAs that can demonstrate hardship(s) in procuring, preparing, or serving specific products that are acceptable to students and compliant with the whole grain-rich criteria. SNT will allow exemptions again this year if the necessary documentation is submitted.
- **Sodium Regulations:** Sodium Target 1 will continue as the regulatory limit in the NSLP and SBP for SY 2018-19.

[SP 19-2018 Clarification on the Milk and Water Requirements in the School Meal Programs](#)

This memorandum clarifies regulations that water made available to students in the NSLP and SBP shall not compete with the milk requirement. NSLP and SBP regulations require schools to make water available and accessible to children during the meal service. While water must be made available, schools must not directly or indirectly restrict the sale or marketing of fluid milk.

Free and Reduced Price Meal Benefits

The current [Eligibility Manual for School Meals](#) is posted on the [Free and Reduced Price Meal Applications and Eligibility webpage](#).

Carryover

A carryover meal benefit status is effective up to 30 operating days into the next school year, unless a new determination is made by an application, or matched through Direct Certification (DC). Note, an "N" code on a DC run, indicating "no match," is not a new determination. If no new determination is made within the 30 operating day carryover period, the meal benefit is terminated. An [expiring meal benefits](#) template letter is posted on the [Free and Reduced Price Meals webpage](#).

Joint Custody

When a student resides in different households with joint custody, the SFA should attempt to communicate with both parents about any meal benefits. If both households are determined eligible for meal benefits, the student must receive the best benefit. A [joint custody households](#) template letter is posted on the SNT Free and Reduced Price Meals webpage.

For more information on joint custody and other special situations, please reference the ["Special Situations in Determining Free and Reduced Meal Eligibility In a Nutshell."](#)

Medicaid

DPI continues to pilot Medicaid Free and Medicaid Reduced price eligibility in the Direct Certification Program (DCP).

Food Distribution Program on Indian Reservations (FDPIR)

New for SY 2018-19, some Wisconsin Tribal Agencies have a memorandum of understanding with DPI. Tribal agencies have identified members of households receiving assistance through the FDPIR, which will be included in the DC process. The match code in DCP for FDPIR is "G." This DC match would automatically qualify those students to receive free meal benefits, and the eligibility extends to other students in the household.

Training webcasts

Webcasts are available for viewing on [Getting Started in Free/Reduced Price Meal Eligibility](#); [Processing Applications and Direct Certification in Free/Reduced Price Meal Eligibility](#); and [Special Situations in the Free and Reduced Price Meal Eligibility Process](#). Another short webcast was created to address Filling Out the Household Application for Free and Reduced Price School Meals, available in [English](#) and [Spanish](#).

School Nutrition Skills Development Courses (SNSDC) Survey

SNT sent out an email blast with a link to an electronic survey for those who participated in the SNSDC courses over the summer (July through August). If you participated in one or more of our classes, we greatly appreciate any and all feedback. Thank you in advance!

Voices for Inclusion: We Can Do Better

School Nutrition Magazine, published by the School Nutrition Association (SNA), launched a series in March 2018 titled, "[Voices for Inclusion: We Can Do Better.](#)" The series features interviews from a diverse representation of SNA members and other school nutrition professionals, who provided their insights on diversity, inclusion, and equity. The goal of the series was to raise awareness about steps school nutrition professionals can take to create a culture of inclusion. Some practical actions highlighted in the interview series are listed below.

- Conduct a "self-inventory" to get at the root of why you may feel adversely towards someone—is it because they have actually acted or spoken out against you, or is it because you have assigned them to a particular societal category (e.g., race, religion, etc.) that you foster negativity towards?
- Be prepared to be uncomfortable, truthful, and transparent when working towards progress in inclusion and diversity.
- Try to use "people-first" language to focus on the whole person, and not just a single aspect of someone's identity. For example, instead of saying "special needs child," you may say "a child who is differently abled."
- Get to know people as individuals. Focus on learning about people's strengths and histories, and then apply this in your interactions.
- Do not treat others how you want to be treated; treat others how they want to be treated. To figure out what this looks like, you must ask the person how they prefer to be treated in various scenarios.
- Talk through the different meanings and interpretations of related terms like diversity, inclusion, and equity with your team. After discussing, develop and agree upon a definition that can be posted in the kitchen to promote an inclusive work culture.
- Focus on ways you can make your workplace an inviting environment where others want to be.

Direct Certification

Running your enrollment through the DC system is an important and mandatory back to school task. The enrollment should list students with access to at least one meal per day. Students who do not have access to a meal should not be run through direct certification. SFAs that do not participate in CEP or are mixed districts, are required to complete a full enrollment run before the first day of school. SFAs that have 100 percent CEP schools must complete their first run in **October**. DC electronically matches your student file to a state database of children in families enrolled in FoodShare, W-2 cash benefits, FDIPIR, Medicaid, or the foster care system. If you are new to DC and need to request access to the system for the first time, please consult page 5 of the [Wisconsin 2018-19 Direct Certification User Guide](#). For those who already have access to the DC system, the user guide provides information about important enhancements and guidance. For questions about using the DC program, email dpifns@dpi.wi.gov or call (608) 267-9228.

FFVP in 2018-19



This school year, elementary students in 184 Wisconsin schools will enjoy fresh fruit and vegetable snacks at least two days per week! FFVP funding provides schools the opportunity to offer students unique produce that they may not be able to try elsewhere. Last school year, Wisconsin students snacked on cactus pears, pomegranates, ugli fruit, okra, and beets, among many others. One school reported, "Since the students have been exposed to a larger variety of foods, they are more willing to try new fruits and veggies at lunch. They are also telling their parents about the new foods they are eating and asking their parents to serve them at home." This trend is observed in many schools that receive a FFVP grant.

The Wisconsin [FFVP webpage](#) includes information about the program, eligibility, requirements, and helpful resources for schools participating in the program.

Grant funds from USDA make the FFVP possible nationwide to schools with 50 percent or higher free and reduced price meal eligible students. Wisconsin's funding varies from year to year, so if your school applied this school year and was not awarded, please consider applying next school year. FFVP grant application information for SY 2019-20 will be available in early 2019.

Professional Standards

Has there been a school nutrition or food service director change recently in your SFA? According to the Professional Standards Rule, each SFA must have a person designated as the director of the school nutrition program(s). Any director hired after July 1, 2015, must meet specific hiring standards in education and/or past school nutrition experience, as well as eight hours of food safety training.

Please update your online school nutrition contract if a new director has been hired so we can communicate with him or her. Step-by-step instructions are listed on page 12 of the [Contract Manual](#). Refer to the [Professional Standards Hiring Chart](#) for guidance to determine if the new director meets the standard. SFAs with enrollments less than 500 qualify for lesser requirements. If a new director has been hired but does not meet the listed requirements, please [contact SNT](#) at (608) 267-9228 to discuss a Request for Hiring Standards Exemption.

Changes to the Verification Collection Report (VCR)

Wisconsin is participating in the USDA NSLP and SBP Demonstration Project to Evaluate Direct Certification for Free and Reduced Price School Meals using Medicaid Data. Therefore, reporting for Medicaid DC matches is important. There are two Medicaid DC match codes – "M" for free meals and "Z" for reduced price meals.

Only the "M" (free) DC code should be reported in Section 3-3 of the VCR this year. The "Z" (reduced) code should not be reported this year in Section 3-3; DPI has access to that information elsewhere. The VCR reporting deadline is **February 1, 2019**, but SNT highly recommends completing the VCR as soon as the verification process is completed on or before **November 15, 2018**.

View the [Verification webcasts](#) for guidance on the verification process and VCR.

Acceptable Crediting Documentation

A processed product without a standard of identity (unlike those found in the [Food Buying Guide](#)) **must** have a product formulation statement (PFS) or a Child Nutrition label (CN label) to credit towards school meal programs. Without a PFS or CN label, the product **cannot** be credited towards the school meal programs. It is the SFA's responsibility to obtain a PFS or CN label from the product manufacturer and keep the most updated version on file at the SFA. Without sufficient crediting documentation during an AR, Corrective Action may be issued to the SFA, delaying the closure of the AR.

A CN label can be obtained by the manufacturer from the USDA. To create an acceptable PFS, the manufacturer **must** include:

- Signed letterhead
- Product name and code number
- Serving/portion size
- A list of creditable ingredients that match or have a similar description
 - as the ingredients listed on the product label and
 - to a food item listed in the Food Buying Guide
- Supporting documentation that meets USDA's Alternate Protein Product (APP) if the product is a meat/meat alternate
- Demonstration that creditable ingredients contribute toward the meal pattern requirement(s)
- Correct and verified calculations
- Creditable amounts rounded down to the nearest 1/4 ounce equivalent (meat/meat alternate and grains) or 1/8 cup (fruits and vegetables)
- Verification that the product's contribution to the meal pattern requirement is not greater than the serving size of the product
- Verification that the creditable components are in the finished product

A Product Fact Sheet or Specification ("spec") Sheet is not sufficient for crediting food in the NSLP.

Without a PFS or CN label, a processed item can be purchased and served as an "extra" but cannot credit towards the meal pattern. Offering extras is discouraged, as the product does contribute to the dietary specifications (e.g. sodium, fat, calories). The SFA must determine if the financial cost of "extra" products are within the budget.

USDA resources and memos outlining these requirements are available on the [SNT menu planning webpage](#) and shared below.

- [SP 11-2015\(v2\) CN Labels Copied with a Watermark Acceptable Documentation](#)
- [Tips for Evaluating a Manufacturer's Product Formulation Statement](#)
- [Tips Sheet for Accepting Processed Product Documentation](#)
- [TA 07-2010\(v3\) Guidance for Accepting Processed Product Documentation for Meal Pattern Requirements](#)
- [SP 27-2015 Administrative Review Process Regarding the Child Nutrition \(CN\) Label, Watermarked CN Label and Manufacturer's Product Formulation Statement](#)

DPI SNT resources expanding on these requirements include:

- [Production Formulation Statements: What Manufacturers Need to Know webinar](#)
- [Product Formulation Statements Questions and Answers](#)
- [Child Nutrition \(CN\) Labels and Product Formulation Statements](#)

Table for One: Combating Social Isolation in the Cafeteria

For many students, the cafeteria is a fun environment that offers a relaxing break in the day to enjoy a meal with friends. For others, the cafeteria is a place of social isolation, anxiety, and disconnection. Unfortunately, sitting alone at lunchtime is a painful reality many students face regularly. [An article published in School Nutrition Magazine in March 2018](#) explores the topic of social isolation and highlights steps you can take to combat it in your cafeteria.

Students who experience isolation in the cafeteria are likely excluded from other peer activities, which may be a precursor to bullying. Patterns of feeling isolated and excluded can have lasting impacts on children's mental and physical health, as well as academic performance.

This serious issue is being addressed in a variety of ways in schools. Adult-led approaches may include district policies promoting inclusion and teacher- or counselor-initiated programs. There are several outside organizations and non-profits nationwide that focus on addressing social isolation in schools. Student-led initiatives are on the rise and can be particularly influential in the school community as peers help peers. One recent student-led initiative involved creation of a smartphone app that provides a private way for students to find peers to sit with during mealtimes.

As a school nutrition professional, you are in a unique position to address isolation in the cafeteria. Take steps to promote an inclusive environment, such as:

- Watch for signs of isolation or bullying, and notify the appropriate administrators or counselors.
- Create mealtime promotions that encourage students to mix up seating and meet each other.
- Collaborate with student, parent, or teacher organizations to ensure awareness of existing programs created to address social isolation.
- Make it your mission to take action against social isolation in your cafeteria!

Access to Healthy Food is Essential for Student Achievement

The State Superintendent is supportive of Healthy Schools and Communities. To demonstrate this support, DPI is requesting to fully fund the state SBP and the Wisconsin School Day Milk Program in the 2019-21 state budget request. More information about the budget request is available on the [2019-21 State Budget Information webpage](#).

Social Media Scrapbook

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

Facebook: @WisDPI.SNP
 Twitter: @WisDPI_SNP
 Instagram: @wisdpi_snt

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

Highlights from Spring and Summer

School Nutrition Employee Week



This #school lunch looks pizzavely delicious! **St. Ann School in Stoughton** turns a basic pizza into a party simply by adding fresh vegetables. #SchoolNutritionEmployeeWeek #WISchoolMealsRock

As #SchoolNutritionEmployeeWeek comes to an end, DPI SNT wants to give another HUGE shout out and thank you to school nutrition professionals, both lunch ladies and men, for all they do for their School Nutrition Programs, students, and beyond! Check out [the TED Talk](#) to learn more about the inspiration for School Lunch Hero Day and the Lunch Lady graphic novel series.



Whipping Up Wellness 2018

The results are in! Congratulations to the Soup-a-Stars from **Tomahawk High School!** We are proud of all of today's competitors. We had so much fun, and we hope you did, too! Check back next week for highlights from today's competition. #WUW18

For more Whipping Up Wellness 2018 highlights, pictures, and videos, visit our social media accounts and scroll down to May posts.



F2S Efforts

REAP Food Group partnered with **Madison Metropolitan School District** to successfully launch a #farmtoschool food truck! The food truck takes the NSLP on the road, serving nutritious and delicious meals to students at Madison West, East, Memorial, and La Follette high schools!



School District of Onalaska is kale-in' it with their hydroponic vertical grow towers! Check out their Harvest of the Month calendar and other #farmtoschool efforts. Way to go! (left)

Students of **School District of Holmen** planted apple trees this month! Their new apple orchard will become an outdoor learning lab for students beginning Fall of 2018. In the near future, the orchard will provide students with fresh, local fruit in their school meals. Read all about it here: [ow.ly/aecl30kadFz](#) #farmtoschool #WISchoolMealsRock (right)



Signage Successes

We are very impressed by the Waterloo Pirates' of **Waterloo School District** "Build a Healthy Lunch" signage, featuring photos of actual school meals program components! #WISchoolMealsRock (left)



Check out **Christ-St. John's Lutheran School** of West Salem's fresh and colorful garden bar signage! "Take at least 1/2 cup of fruit or veggie please!" #WISchoolMealsRock (above)

School Nutrition Celebration Dates for Winter 2018-19

Special Days

Registered Dietitian Nutritionist Day - March 13, 2019
International School Meals Day - March 14, 2019

Special Months

National Snack Month - February
National Nutrition Month - March

Check "Mark Your Calendar!" (page 8) for additional celebration dates!

Mark Your Calendar!

National F2S Month – October 2018

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



National School Lunch Week

October 15-19, 2018

School Lunch: Lots 2 Love

schoolnutrition.org/Meetings/Events/NSLW/2018/

DPI Direct Diversion and SNA-WI Fall Conference

November 6-7, 2018

Madison Marriott West, Middleton, WI

sna-wi.org/event/sna-wifall2018



First Annual Wisconsin Chili Lunch

Thursday, November 15, 2018

go.wisc.edu/635g7i



National School Breakfast Week

March 4-8, 2019

Start Your Engines With School Breakfast

schoolnutrition.org/meetings/events/nsbw/2019/

Great Beginnings Academy

This training is intended for managers or directors new to their positions administering USDA School Meals Programs. Sessions for SY 2018-19 will be held at the DPI Offices in Madison on October 2, 3, and 29. For more information, view the [Great Beginnings flyer](#) and [register here!](#)

Fluid Milk in Smoothies

The Food and Nutrition Service of the USDA issued [memo SP 10-2014 \(v.2\), CACFP 05-2014 \(v.2\), SFSP \(v.2\)](#) on January 14, 2015, regarding smoothies offered in the SBP. As major food manufacturing companies create smoothie products and recipes for fruit and popular coffee smoothies, SFAs must understand meal pattern contributions while offering nutritious, appealing, and reimbursable breakfasts to students. If schools choose to offer smoothies at breakfast, following standardized recipes and crediting accordingly is imperative. Fluid milk in smoothies credits towards the milk component in the SBP; however, it is important to offer a variety of fluid milk choices to students daily and monitor milk consumption. The milk used in the smoothies must be low-fat and/or fat-free. USDA memorandum SP 10-2014 (v.2) includes guidance as well as questions and answers regarding smoothies offered in the SBP.

Residential Child Care Institutions (RCCI) Training

SNT hosted a special, two-day training for school nutrition professionals working in RCCIs on July 23 and 24 at the DPI offices in Madison. The training included topics specific to the unique needs of RCCIs, including meal pattern and offer vs. serve waivers, wellness policy strategies, small batch food preparation, production record management, counting and claiming, financial management, and procurement.

To view upcoming SNT training opportunities, check the [SNT Training webpage](#).

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

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