

School Nutrition News

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

Vol. 3 No. 3

Spring 2011

What is an RSS Feed?

In school nutrition we are used to feeding others but this is a method to feed you, feed you knowledge that is. A Really Simple Syndication (RSS) Feed is a process that allows you to sign up to receive immediate email notifications when important new information is available.

The school nutrition team has set up two RSS feeds:

1. School Programs News Feed: Child Nutrition Reauthorization
2. Commodity Programs

To view the emails that have already gone out or to sign up to receive these emails, simply click on the last link in the Hot Topics box on our homepage, www.dpi.wi.gov/fns. You will be given the choice of which RSS feed you would like to see and/or sign up for. If you would like to receive both, you will need to sign up for each individually. After signing up for an RSS feed, notices will come directly to your email RSS Feed inbox.

Don't be in the dark. Get onboard and receive the latest news as it breaks by signing up for the RSS feeds today!



Welcome to the World of MS Live Meeting!

The School Nutrition Team (SNT) is excited to announce that live webinar training is now available through MS Live Meeting technology. You may choose to participate in many of the School Nutrition Skills Development Courses (SNSDC) via computer with internet access. These courses will also be recorded and archived for future 24/7 viewing.

MS Live Meeting was successfully piloted last fall with the Pre-Review Workshops for those unable to attend one of the on-site workshops. Participants appreciated getting the valuable information without having to travel.

Participation is as easy as clicking on the link that will be provided via email to registered participants. Handouts and a copy of the course PowerPoint will be available for download. Participants will see instructors and participants at the host site and will be able to ask questions during the live presentation.

Watch for the SNSDC training materials that will be mailed in early May for more information.

2010 Dietary Guidelines for Americans (DGAs) Published

In January the U.S. Department of Agriculture (USDA) and the U.S. Department of Health and Human Services (HHS) released the new DGAs. This was just after the USDA had published their proposed rule for new nutrition standards for school meals. It is thought that the DGAs are reflected in the proposed nutrition standards already, however, we may see more changes when the final rule is published.

The two overall concepts in the DGAs are:

1. Maintain calorie balance over time to achieve and sustain a healthy weight.
2. Focus on consuming nutrient-dense foods and beverages.

Specific nutrient reduction recommendations address reducing sodium, saturated fat, trans fat, and cholesterol. Limiting solid fats, sugar, refined grains, and alcohol are also discussed. At the same time the DGAs encourage:

- Increasing vegetable and fruit intake including eating a variety of vegetables, especially dark green, red and orange vegetables, and beans and peas.
- Consuming at least half of all grains as whole grains.
- Increasing the intake of fat-free or low-fat milk products.
- Eating a variety of protein foods, including lean meat and poultry, eggs, beans, peas, soy products, unsalted nuts and seeds, and more seafood. Replacing proteins that are higher in solid fat with those lower in solid fats and calories, and/or are sources of oils.
- Using more oils to replace solid fats when possible.
- Choosing foods that are good sources of potassium, dietary fiber, calcium, and vitamin D.

For more information on the DGAs go to www.dietaryguidelines.gov.

Hot Off the Press



USDA guidance on fluid milk choices and water availability for school meals!
See page 6 for details.



Training Notes and Updates

Anticipation builds as we wait to hear what the new nutrition standards and meal patterns will be. The comment period for the proposed nutrition standards ended April 13, and it will take some time for the comments to be reviewed. The final policy is expected to be released during winter 2011.

At this time guidance on other Healthy Hunger-Free Kids Act (HHFKA) regulations is slowly trickling in but is expected to increase this summer and fall. The guidance already received has been placed on our website and summaries are provided in this *School Nutrition News* newsletter. More in-depth training opportunities, specifically addressing the HHFKA updates, will be scheduled as more guidance is received. MS Live Meeting will be used to disseminate much of the information. Watch for more information on how to sign up to receive notices for future HHFKA updates via MS Live Meeting.

2011 School Nutrition Skills Development Courses (SNSDC)

Dates	Locations
June 29-30	DPI-Madison, Madison
July 20-22	Cooperative Education Service Agency #10 Office, Chippewa Falls, WI *
August 3-4	DPI-Madison, Madison *
August 9-11	Nicolet Technical College, Rhinelander
August 10-11	DPI-Madison, Madison *
August 16 & 18	DPI-Madison, Madison *
August 16-18	Milwaukee Area Technical College, Oak Creek

*Courses available via MS Live Meeting

Courses Offered (Not all courses will be offered at all locations)

Administrative Courses: Child Nutrition Program Basics, Free/Reduced Meal Eligibility Process, and Verification Process of Free/Reduced Price Applications.

Food Service/Menu Planning Courses: The Building Blocks of Meal Pattern Requirements, Menu Writing 101, Tools of the Trade for Menu Planning, and Recipe Analysis.

Food Safety and Sanitation Courses: Food Safety Plan Based on Process Approach to Hazard Analysis Critical Control Point (HACCP), Updating Food Safety Plan (Advanced), and ServSafe Certification.

NEW Nutrition Courses: Nutrition 101 - A Taste of Food and Fitness.

NEW Healthy Hunger-Free Kids Act: Dietary Guidelines for Healthy Americans 2010, and Healthy Hunger-Free Kids Act Roundtable.

ServSafe or Healthy Edge Training: Contact Cindy Loechler at cynthia.loechler@dpi.wi.gov or at (608) 266-5185.

- Training sessions will be scheduled as needed.
- Minimum class size of 10 is required.

School Nutrition Employee Week

May 2-6, 2011

DPI expresses its deep appreciation to these valuable employees and commends their good work on behalf of Wisconsin children.

Where do I start?



Are you new to the world of school nutrition programs? Are you feeling overwhelmed by all of the regulations and requirements that go hand-in-hand with their administration? Are you having trouble finding the resources you need on the DPI Child Nutrition Programs website? If so, we can help!

- Great Beginnings Academy Training Series - for new managers/directors of school nutrition programs - October 26, 2011, January 18, and May 9, 2012.
- The DPI School Nutrition Team recently developed a *Getting Started Resource* on-line manual, designed to serve as a one-stop resource where you can find the documents and tools you need to successfully manage your school nutrition programs. If you haven't already done so, check out the new manual at <http://dpi.wi.gov/fns/gsr.html>.



Small Victories Fall 2011

Watch for Small Victories training this October on the USDA Child Nutrition Reauthorization. Also this fall, there will be an interactive session entitled "Greens and Beans" which will show schools how to incorporate simple to prepare, student-friendly menu items using legumes and green and yellow vegetables. Information on dates and locations will be sent to schools in early fall.

In addition, DPI staff will be presenting three popular sessions from past Small Victories trainings – "Offer vs. Serve," "What's the Scoop on Portion Control," and "Fun with the Food Buying Guide" as breakout sessions during the summer School Nutrition Association (SNA) of WI Annual Conference in Green Bay. Keep this in mind if you were not able to join us the first time around or did attend but would benefit from a refresher on any or all of these important topics. For more information about the Small Victories series or if you would like to be a host school for an upcoming training session, please contact Loriann Knapton at loriann.knapton@dpi.wi.gov or at (608) 266-1046.

Pop Quiz



What are the five vegetable subgroups that the 2010 Dietary Guidelines encourage us to eat from each week?

For answer see back cover.



Governor Walker's Proposed 2011-13 Biennial Budget

As you are probably aware, Governor Walker released his 2011-13 Biennial Budget bill on March 1, 2011.

In order to assist schools and districts with analyzing the potential effects of this bill, the Policy and Budget Team at the Department of Public Instruction has prepared a summary of the proposed levels of funding in the 2011-13 Biennial Budget bill. This summary focuses on funding related to all general aids, revenue limits, and categorical aids, including pending reductions to DPI-administered school nutrition programs.

This information may be used as a tool to help agencies understand and plan for proposed budget cuts — but please remember the biennial budget process is not yet complete. The next step in the biennial budget process is for the Joint Finance Committee (JFC) and the state legislature to review and modify the proposed budget. Once this has been completed, an amended budget will be delivered back to the Governor for review, approval, and/or partial veto (anticipated in July or August).

DPI's summary of Governor Walker's 2011-13 Biennial Budget bill may be found on our website at www.dpi.wi.gov/pb/index.html, under the category heading 2011-13 Biennial Budget Information.

For concerns or questions related to funding for school nutrition programs, please contact June Paul, Director of School Nutrition, by phone at (608) 267-9121, or by email at june.paul@dpi.wi.gov. For all other biennial budget related questions, please contact Don Smith, Budget and Policy Analyst by phone at (608) 267-2003, or by email at donald.smith@dpi.wi.gov.



SNT Staff Members are recognized for 30 years of service. Left to Right: Barb Pratt, Lynne Slack, and Kathy Bass. Congratulations, Ladies!

Green Moment

For gas appliances, make sure you have blue flames. Yellow flames indicate that the gas is burning inefficiently.



Reduce + Reuse + Recycle

Fresh Fruit and Vegetable Program (FFVP) Update



Wisconsin's Fresh Fruit and Vegetable Program received some wonderful news in late March - USDA awarded Wisconsin with \$2.9 million in funding for the 2011-2012 School Year (SY)! With the funding increase, 160 to 170 schools will be able to provide healthy snacks to nearly 55,000 students. Applications are being considered and awards will be announced in May.

While the 2010-2011 SY is winding to a close, many schools participating in the FFVP still have money to spend. Please review your budgets and expenditures to ensure that your students are receiving the maximum amount of fresh produce. If you are a school that has a large amount of funding remaining, please consider some money-spending options:

- Increase portion sizes of snacks offered – if you are currently giving a small “taster” portion, consider increasing to a half cup, whole cup, or whole fruit.
- Increase days of service – many schools have successfully administered their snack program five days per week. Consider providing snack service daily, allowing students to enjoy a larger variety of foods.
- Purchase high cost foods – foods like berries, melon, and fruit trays are expensive and may not fit into your budget at the beginning of the year but should be considered now. Consider a “Berry Blitz” and offer strawberries, blueberries, blackberries, and raspberries or “Melon Madness” by offering watermelon, honeydew, and cantaloupe.
- Consider an end of the year FFVP party to celebrate the end of the program and the school year. Non-labor intensive options include large fruit and vegetable platters that can be purchased at most grocery stores. Get the whole school involved by working with a variety of school teachers to develop ideas for an assembly.

Thank you to all participating schools for your great work providing healthy snacks to Wisconsin students!



Farm to School (F2S) in Action



Students at Madison's Lincoln Elementary School received a visit from local farmer Kristen Kordet, to learn about Wisconsin's rich farming heritage. Students watched with avid interest as Kristen showed pictures of her hoop houses (similar to greenhouses), fields, and livestock. Kristen's presentation challenged students to think about where their food comes from and the work that is required to run a farm.

After Kristen's presentation, students were able to participate in preparing a tasty treat. Some students sliced apples or tore spinach, while others shredded beets, carrots, radishes, and cheese – all produced in Wisconsin! The final group was responsible for making the dressing that was complete with Wisconsin honey and apple cider vinegar. The result was delicious! Students marveled over the different flavors each food contributed to the overall taste and discussed the nutrition benefits of these great local foods while they gobbled up the salad.

Lincoln Elementary has experienced multiple benefits from partnering with local farmers. Older grade levels take a field trip each year to Kristen's farm and experience many aspects of farm life. The school also partners with Research, Education, Action, and Policy (REAP) on Food Group in order to receive a Wisconsin-grown fresh fruit or vegetable snack one day every week. The school is currently looking into developing a school garden and will likely be partnering with their local farmers for assistance.



Buyer Beware

It has come to our attention that there are pre-packaged, shelf-stable meals being marketed to schools for use in the breakfast, lunch, and snack programs. Even though they are marketed for this purpose they do not always meet USDA regulations for our programs. Before purchasing any meals for reimbursable meal service, check carefully that meals follow the component regulations for the program you will be using them for and remember the following points:

1. Meat & poultry sticks/snacks (such as meat sticks and jerky) do not qualify to contribute to the meat/meat alternate (m/ma) component for any meal served under Child Nutrition Programs (CNP).
2. Non-creditable food items such as meat sticks/snacks may be included in prepackaged meals as extra non-contributing items in addition to the actual food contributing to the meat/meat alternate meal requirement.
3. Cookies do not qualify to contribute toward the grains/breads component for the School Breakfast Program or in the Traditional Food-Based Menu Planning option for lunch.

4. Fruit Twists and Fruit Bites, snack-type foods made from vegetables and/or fruits, do not qualify to meet the vegetable/fruit requirements in any meal served under CNP and may not be served as part of a reimbursable meal. See page 2-4 of the Food Buying Guide for Child Nutrition Programs (FBG).
5. Fruit Twists and Fruit Bites are potentially categorized in the Jellies and Gums section of the Certain Candies category of Foods of Minimal Nutritional Value (FMNV) depending on the ingredients in the ingredient declaration. A copy of the actual product carton with the ingredient declaration is needed to determine if these snacks are FMNV. FMNV are prohibited by the Competitive Food Services Regulation, sections 210.11, 220.12, and Appendix B of Parts 210 and 220, and may not be served as part of a reimbursable meal. Refer to USDA Guidance Memo SP 09-2011.
6. The meat/meat alternate (m/ma) for lunch or supper must be in the main dish or in the main dish and only one other item. See FBG page 1-1.

If you have any questions about pre-packaged meals in your inventory or if you are considering purchasing these meals for your programs, please contact one of the School Nutrition Team's Nutrition Program Consultants. You may find contact information at www.dpi.wi.gov/fns/directory.html.

Industry Agreements for Healthier Foods

The Alliance for a Healthier Generation, a national non-profit organization founded by the American Heart Association and the William J. Clinton Foundation, is helping to bring more nutritious foods to our schools. In January, the Alliance established agreements with companies that supply foods to schools across the nation. These companies have agreed to develop, market, and competitively price products that will lead to healthier school meal options, streamline the ordering process, and make identifying healthy options easier.

So far the participating companies include: AdvancePierre Foods, Domino's Pizza, JTM Food Group, McCain Foods USA, Rich Products Corporation, Schwan's Food Service, Trident Seafoods, HPS, Premier Healthcare Alliance, Summa/Provista, Interflex, Dole Food Company, Inc., and the National Turkey Federation.

To find more information on this agreement, join the Healthy School Program or, for helpful resources to use at your school, go to www.healthiergeneration.org.

Child Nutrition Reauthorization News

For the latest updates and guidance on regulations related to the

Healthy, Hunger-Free Kids Act check out:
www.dpi.wi.gov/fns/cnreauthorization.html

and

www.dpi.wi.gov/fns/cnrsnp.html



New Guidance

Revision of SP 01-2011: Reaffirming the Requirement that School Food Authorities (SFAs) Comply with Federal Regulations Affecting Rebates, Discounts, and Other Applicable Credits in All Cost Reimbursable Contracts (4/5/2011)

This memo supersedes the previous version of the memo dated October 1, 2010, as changes have been made to correct a regulatory citation and for clarification purposes. It serves as a reminder of the importance of compliance with the procurement requirements established in regulations affecting the National School Lunch Program (NSLP), School Breakfast Program (SBP), and Special Milk Program (SMP) which became effective on November 30, 2007. USDA would like to emphasize that:

- All cost reimbursable contracts (including contracts with cost reimbursable provisions) require provisions which limit the use of the nonprofit school food service account to pay only for allowable costs - those costs net of all discounts, rebates, and other applicable credits [7 CFR 210.21(f), 215.14a(d), and 220.16(e)];
- All cost reimbursable contracts were to be in compliance with the regulatory requirements by the 2009-2010 SY;
- The State Agency (SA) may impose a pre-issuance requirement [7 CFR 210.21(c), 215.14a(c), and 220.16 (c)] of a school food authority's (SFAs) proposed procurement (at the discretion of the State agency);
- The SA must annually review each contract (including all supporting documentation) between each SFA and food service management company (FSMC) **before execution** of the contract (required of the State agency) by either party [7 CFR 210.16(a)(10), 201/19(a)(6), and 220.7(d)(1)]; and
- Contractors under cost reimbursable contracts are required to provide sufficient information to permit the SFA to identify allowable and unallowable costs, as well as the amount of all such discounts, rebates, and other applicable credits on invoices and bills presented for payment to the SFA [7 CFR 210.21(f), 215.14(a)(d), and 220.16(e)].



SP 13-2011 CNR 2010: Letter Method for Direct Certification (1/14/2011)

This memo removes the requirement that households had in providing the local education agency (LEA) with a letter notifying the household of eligibility for direct certification or eligibility for free meals. States and LEAs cannot meet the statutory requirement to directly certify children in Supplemental Nutrition Assistance Program (SNAP) (FoodShare in Wisconsin) households by relying solely on the letter method. A letter notifying SNAP families of their children's categorical eligibility may only be used to help ensure that families whose children are not matched during a data exchange are aware of their eligibility for free meals. This provision does not apply to Temporary Assistance for Needy Families (TANF) or the Food Distribution Program on Indian Reservations (FDPIR).



SP 14-2011: Prototype Checklists for School Food Authorities for Conducting Annual On-Site Reviews (1/24/2011)

USDA created a new prototype form for the on-site monitoring review that SFAs must do by February 1, of each school year if the SFA has more than one site. USDA also highly encourages those SFAs with only one site to conduct a self-assessment in the form of an on-site review to ensure integrity and accountability of the program. The new form will be posted on our website for the 2011-12 SY and will be located under "O" in the index.



SP 17-2011 CNR 2010: Categorical Eligibility of Foster Children (3/16/2011)

The Healthy Hunger-Free Kids Act (HHFKA) provides categorical eligibility for free meals to foster children, without further application, in the following situations:

- To any foster child whose care and placement is the responsibility of the state or who is placed by a court with a caretaker household.
- If the LEA or other child nutrition program institution obtains documentation from an appropriate state or local agency indicating the status of the child as a foster child whose care and placement is the responsibility of the state or that the foster child has been placed with a caretaker household by a court.

A foster child may be included on a household application for the foster family that may help qualify the non-foster children in the household for free or reduced price meals (based on household size and income), but must include the personal use income for the foster child. **Foster payments received by the family from the placing agency are not considered income and do not need to be reported.** Having a foster child in a household does not make all children in the household eligible for free benefits. LEAs should implement this change ASAP for any new foster children identified for the remainder of the school year. **An updated prototype application for free and reduced price school meals, and supporting materials, will be provided on our website after July 1, 2011.** Twenty questions and answers pertaining to this guidance are available and attached to the original USDA memo found on our website at www.dpi.wi.gov/fns/fincou1.html#fckc.



SP 18-2011 Procurement Geographic Preference Q&As (2/1/2011)

This memo includes seventeen Q&As related to the geographic preference option in procurement of unprocessed locally grown or locally raised agricultural products, in light of recent Farm to School (F2S) efforts to connect schools with local and/or regional farmers.



SP 19-2011 CNR 2010: Privacy Protection and the Use of Social Security Numbers (SSN) in CNP (2/15/2011)

The HHFKA removes the requirement that the adult household member who signs a household application must provide his/her complete SSN. The requirement has changed to only the last 4 digits of the SSN. It also removes the requirement that the SSN

of each household member must be collected to verify applications. SFAs need to comply with this change effective immediately as Section 301 of the Act became effective on October 1, 2010. **An updated prototype application for free and reduced price school meals, and supporting materials, will be provided on our website after July 1, 2011.**



SP 22-2011 CNR 2010: Cooperation with Program Research and Evaluation of Child Nutrition Programs (3/8/2011)

Section 305 of the Act clarifies that State Agencies, local education agencies (LEAs), schools, institutions, facilities and contractors participating in the CNP authorized under the National School Lunch Action and Child Nutrition Action of 1966 are **required** to cooperate with the Department of Agriculture officials and contractors conducting evaluations and research.

SP 23-2011 CNR 2010: Community Eligibility Option: Guidance and Process for Selection of States for 2011-2012 SY (3/15/2011)

The Community Eligibility Option comes out of Section 104(a) of the Act and provides an alternative to household applications for free and reduced price meals in high poverty LEAs and schools. This provision is being phased in by USDA. **At this time, Wisconsin has not been chosen to apply for consideration for this option.** This option will be available nationwide to all eligible LEAs and schools beginning 7/1/2014.

SP 26-2011 Eligibility of Children Evacuated from Japan and Bahrain (4/1/2011)



This USDA memo provides guidance on providing free or reduced price meal benefits to those students and, if applicable, their host families that have either been evacuated from Japan due to the disasters or from Bahrain due to political unrest. **National School Lunch Program (NSLP) and School Breakfast Program (SBP):** The LEA official responsible for determining free and reduced price meal eligibility should contact the LEA's homeless liaison to determine if these children are considered homeless under the McKinney-Vento Homeless Assistance Act. If they are determined homeless, they are categorically eligible for free meals under the NSLP/SBP for the remainder of the school year and the first 30 operating days in the next school year. Households may also submit applications or, on a case-by-case basis, school officials may submit an application on behalf of a child. In addition, the Department of Defense Education Activity (DoDEA) is collecting the eligibility status of students from military families being evacuated from both countries. The LEA may accept the eligibility determination made by DoDEA for these households. LEAs may contact Karen Smith at DoDEA directly at (703) 588-3532, to obtain the eligibility status of these students.

Determining Eligibility for Host Families: A child or family may temporarily reside with another household and still be considered homeless under the McKinney-Vento Homeless Assistance Act. In these cases the household size and income of the host family is not taken into consideration in determining the free meal eligibility for the child(ren) designated as homeless by

the LEA's liaison. When a host family applies for free and reduced price meals for their own children, the host family may include the homeless family as household members if the host family provides financial support to the homeless family, such as shelter, utilities, clothing, or food. The host family must also include any income received by the homeless family in this situation as well. Free meal eligibility for the homeless child is based on the documentation provided by the homeless liaison or other source, even when the child is included on the host family's free and reduced price meal application.



SP 28-2011 CNR 2010: Water Availability During NSLP Meal Service (4/12/2011)

Section 203 of the Act requires schools participating in the NSLP to make potable water available to children at no charge in the place where lunch meals are served during the meal service. Suggested ways that schools can implement this requirement include:

- Water pitchers and cups on lunch tables.
- A water fountain (or as we say in WI, a bubbler).
- A faucet that allows students to fill their own bottles or cups with drinking water.

Water must be available without restriction in the location where meals are served. Potable water is a requirement but it is not considered part of a reimbursable meal and students are not required to take it. However, reasonable costs associated with providing potable water would be an allowable cost to the non-profit food service account.

Schools are encouraged to comply with this requirement as soon as possible but no later than the beginning of the 2011-12 SY. FNS plans to issue a proposed rule regarding water availability in conjunction with the proposed nutrition standards for all foods sold in schools.

SP 29-2011 CNR 2010: Nutrition Requirements for Fluid Milk (4/14/2011)



Section 202 of the Act requires that a variety of fluid milk be served consistent with the most recent DGAs. These guidelines recommend that persons over age two should consume fat-free or low-fat (1%) fluid milk. SFAs must offer at least two choices from the following list:

- Fat-free fluid milk
- Low-fat (1%) fluid milk
- Fat-free or low-fat lactose reduced milk
- Fat-free or low-fat lactose-free milk
- Fat-free or low-fat buttermilk
- Fat-free or low-fat acidified milk

All such products listed above must be pasteurized fluid milk that meets state and local standards. **Note that the Act removes requirement that schools serve milk in a variety of fat contents.**

Until an implementing rule goes into effect for the Nutrition Standards in the NSLP and SBP, which addresses fat content and flavored milk, SFAs must offer plain or flavored low-fat and fat-free milk to meet the variety requirements as noted above. SFAs should work to comply with this requirement as soon as possible but not later than the beginning of the 2011-12 SY.

2011 National School Breakfast Week (NSBW)

Representatives from the Food and Nutrition Services - United States Department of Agriculture (FNS-USDA), the Department of Public Instruction (DPI), and the University of Wisconsin-Extension joined staff from the Milwaukee Sign Language School and other local leaders to celebrate NSBW on Thursday, March 10, 2011.

Those in attendance visited classrooms to watch breakfast service. Students eagerly awaited their breakfast and transitioned easily from eating to learning. When asked about the program students shared with representatives the many benefits of breakfast and how much they enjoy the program.

Thank you to the Milwaukee Sign Language School for hosting this event.



MPS Superintendent Gregory Thornton discusses the benefits of breakfast with Active Apple.



USDA Deputy Regional Administrator Tim English, and Food Service Director Kymm Mutch pose with Power Panther for a picture during the National School Breakfast celebration.

Spring into Breakfast with Surveys



Spring is a great time to check the pulse of your customers and get ideas for how to enhance your program for the next school year. One way to do this is with surveys. Surveys are an excellent assessment tool whether you are interested in starting a new breakfast program or enhancing your existing program. Conducting a short survey allows you to check in with your customers and the community to see what they are thinking about your program. For a successful survey follow these tips:

1. Define your target audience. You may want to consider multiple surveys for different audiences such as students, parents, school staff, etc.
2. Determine the purpose of the survey such as gathering menu ideas, assessing support, evaluating breakfast habits, etc.
3. Consider how you will distribute and collect the survey (mailed, emailed, online, etc.).
4. Make it easy to complete and compile the survey. This will ensure a better response rate and make it easier to extract the data you are requesting.
5. Don't be offended by negative comments. Take them constructively, and use them to make changes to improve your program.

Example surveys can be found at www.fns.usda.gov/CND/Breakfast/toolkit/resources.htm. Edit these surveys to make them most beneficial for your program.

Required Outreach for Summer Food Service Program (SFSP)



The Healthy Hunger-Free Kids Act of 2010, Public Law 111-296, establishes requirements for conducting outreach to households on the availability of SFSP. USDA guidance memo SP 15-2011, issued January 25, 2011, provides guidance on the implementation of the provision. The provision requires schools to conduct outreach on the availability and location of SFSP meals for children before the end of the school year. The policy memo from USDA may be accessed on our website at http://dpi.wi.gov/fns/pdf/gm_sfsp_04_2011.pdf.

The SFSP Outreach Toolkit for Sponsors and Feeding Sites, provided by USDA, includes fliers, letters to parents, and other materials that may help schools raise program awareness among students and their families. The SFSP Toolkit is available at www.summerfood.usda.gov/library/toolkit.pdf.

Visit the DPI – Summer Feeding Choice for Schools webpage www.dpi.wi.gov/fns/summerchoices.html for more information. Participation in SFSP does require prior approval. If interested, please contact Amy Kolano, Summer Food Service Program Coordinator at (608) 266-7124, or Rek Kwawer, Office Operations Program Associate for School Nutrition, at (608) 267-9228, soon as summer is fast approaching!



Serving Reimbursable Meals Each School Day

As a reminder, when your school/district contracts to administer the National School Lunch and/or School Breakfast Program, you are agreeing to serve meals each school day when school is in session a full day. Meals served must be in accordance with the established meal patterns. All students present must have the availability of a **reimbursable meal**, and be charged no more than the unit price indicated within your on-line contract. Students who are eligible for free or reduced priced meals must have access to a reimbursable meal and be charged no more than the benefits they are eligible for (i.e., free meals at no charge, reduced priced breakfast no more than \$.30, reduced priced lunch no more than \$.40).

While allowing a school or community organization to come in and sell meals for a day as a fundraiser in place of the reimbursable meals, may seem like a wonderfully humanitarian act, you would be breaching the Permanent Agreement/Policy Statement that your agency has entered into with the Department of Public Instruction. The same holds true if a parent/teacher organization wants to provide hot dogs and chips free to all students for lunch for a day – this would not meet the terms of a reimbursable meal.

To fully review the Permanent Agreement/Policy Statement, please visit our website www.dpi.wi.gov/fns/online.html (under School Programs, in the Forms column).



Calling all Contracts!

The contract renewal period opened on May 1 for 2011-2012 School Year (SY). New and renewal contracts are due May 31, 2011. To access contracts go to our On-line Services web page www.dpi.wi.gov/fns/online.html.



Let's Party!



The West Virginia Department of Education, Office of Child Nutrition developed a resource featuring school parties which exemplify a healthy nutrition environment. Centered on specific party themes, the *Let's Party Resource* provides classroom recipes, games, and active learning ideas. To order this publication, go to our wellness policy webpage at www.dpi.wi.gov/fns/wellnessplcy.html and look under the national resources.

Food Recall Information for Commercially Purchased Products

Schools frequently have questions and concerns regarding commercial product recalls.

As the Department of Public Instruction is not directly involved in the procurement of schools' commercial purchases, we may not always receive the details and information necessary to notify schools and/or monitor commercial product recalls.

The best way for schools to obtain this information is to receive email notifications regarding food recalls. Schools can sign up for free email updates from www.fda.gov/safety/recalls. The website provides a one-stop shop for U.S. Government recalls.

We encourage all schools interested in accessing recall information to follow these steps:

1. Log on to www.fda.gov/safety/recalls.
2. Under "Recalls, Market Withdrawals and Safety Alerts," click on "Sign up to receive Recalls & Safety Alerts."
3. Enter your email address and click on the "Go" button.
4. Confirm your email address by entering in the same email address as you entered in Step 3. Click on the "Save" button.
5. You will receive a "Success" page informing you that you have successfully subscribed to Recalls, Market Withdrawals and Safety Alerts. Click on the "Next" button.
6. You will get a list of subscribe options. Under the category "News and Events" click on the check box located to the left of "Food Safety Alerts" and "Recalls, Market Withdrawals and Safety Alerts."
7. Under the category "Recalls and Safety Alerts" click on the check box located to the left of "Recalls, Market Withdrawals and Safety Alerts."
8. Click on the "Save" button at the bottom of the page.
9. The system will return a page from U.S. Food and Drug Administration with a statement: "You may also be interested in information from these agencies." On this page, scroll down to "USDA Food Safety and Inspection Services" and check the "FSIS Recalls" box and under the category "News and Events" check the "News Releases" box.
10. Click the "Save" button at the bottom of the page.

Once completed, you will receive acknowledgement of your subscription from U.S. Food and Drug Administration.

In addition to receiving email notifications on recalls, schools may also want to check this same website to obtain detailed listings for all products involved in a recall www.fda.gov/safety/recalls. See "Recently Posted Recalls." Click on the "Food" tab to see only the food recalls. This page is updated on a regular basis and should be checked frequently to ensure that your school receives timely information on recalled products.



SAVE THE DATE

The next Direct Diversion Processing Food Show and the next Direct Diversion Training Session for schools interested in the 2012-13 SY Direct Diversion Commodity Processing program will be held on October 4, 2011, at the Madison Marriott West in Middleton.

Direct Diversion Training Session:
10/4/2011, 11:30 a.m. – 2:00 p.m.

Direct Diversion Processing Food Show:
10/4/2011, 2:00 p.m. – 5:00 p.m.

Watch for additional information on both the Direct Diversion Processing Food Show and the Direct Diversion Training Session via mail/email in August 2011!

Recipe Sharing

Creamy Yogurt Hummus



Yield: 24 – 3 Tbsp Servings

1 (15.5 ounce) can	Garbanzo beans, drained
1 clove	Garlic, peeled
1 tsp	Salt
1/2 cup	Fresh lemon juice
2/3 cup	Plain non-fat yogurt

Yield: 600 – 3 Tbsp Servings

4 (#10) cans	Garbanzo beans, rinsed and drained
25 ea	Garlic cloves, peeled
1/2 cup	Salt
12 1/2 cups	Lemon juice
1 Gallon	Plain non-fat yogurt, strained overnight (Use cheesecloth/funnel set-up)

Directions:

- In a blender or food processor, blend garbanzo beans until smooth.
- Mix in garlic, salt, lemon juice, and yogurt. Blend to desired consistency.

Contributed by Molly Siegler

1. What is your roll at Ashland School District?

I am the Farm to School [through AmeriCorps and Department of Agriculture, Trade and Consumer Protection (DATCP)] Nutrition Educator for the Ashland School District. My current work is focused primarily on the elementary schools in the district.

2. How long have you been there?

This is my first year with Ashland, starting in September 2010, but my third year with the F2S program.

3. Where did you find the recipe?

I found the recipe on an internet recipe site. I was searching for a low fat dip recipe that would also provide a nutritional boost for students. I talk to students about choosing foods that help us *Go, Grow, and Glow* (stay active and get through our days, grow taller, and stronger, and stay healthy and happy), and frankly fat-free ranch dressing doesn't cut it.

4. How do you use the recipe?

The recipe was used as a dip for the Fresh Fruit and Vegetable Program.

5. Did the students like the recipe right away?

The hummus was a little strange for some of the students, but it was fun to try and I followed it pretty quickly with another yogurt-based dip to get them used to that flavor and texture. In all my work with young students and food, I have found that even introducing foods the students don't initially like can have a positive effect! New experiences (and food adventures) can be so strange and unpredictable that students cannot stop talking about them, and thus develop a positive association with the new food because of the excitement it produces!

6. How did you introduce it?

I introduced the hummus as a fun and yummy alternative dip. I told students that the dip had protein from the garbanzo beans and the yogurt so that is a particularly good choice for us. I also provided teachers with lots of information about the cultural origin of hummus in case they wanted to guide an extended discussion with their students.

7. Other ideas for how it could be used?

If schools have a salad bar, this would be a perfect addition! Adding a little tahini (sesame seed paste), which is traditional in hummus would up the savory quotient for older students. Hummus is also a great recipe to offer to students in a lesson setting as it is something they could make at home with light parental supervision.

8. What is the best part about your job with the Ashland School District?

Ashland is such a great place to be because the students, teachers, staff, and parents are so hungry for healthy, positive changes. I have found so much enthusiasm and support for the initiatives I've been working on that I feel needed and at home.



New USDA Recipe Finder

Are you searching for new quantity recipes? USDA's Team Nutrition website now has a recipe finder webpage that allows you to search for recipes by ingredient, recipe title, recipe code, course, cuisine or source. The recipe database includes the USDA Recipes for Schools, USDA Recipes for Child Care, Food Distribution Commodity Exchange, and more. Search away and add variety to your menu!



HealthierUS School Challenge (HUSSC)

The USDA continues its commitment to increasing the number of HealthierUS School Challenge (HUSSC) award winners. The HUSSC establishes rigorous standards for schools' food quality, participation in meal programs, physical activity, and nutrition education. For more information regarding the HUSSC:

- Visit USDA's HUSSC website at <http://teammnutrition.usda.gov/HealthierUS/index.html>
- Watch recorded webinars on our website at www.dpi.wi.gov/fns/sntwebcasts.html or
- Attend the HUSSC breakout session at the SNA of WI Annual Conference in June.



Recognition at Retirement

Do you know a school nutrition employee retiring this year? The Department of Public Instruction – School Nutrition Team (SNT) would like to recognize him/her for their many years of dedication and commitment to the health and nutritional well-being of the students they serve. To complete and submit a Request for a Certificate of Appreciation please go to our website at www.dpi.wi.gov/fns/doc/ret_cert.doc.

Special Reminders



Food Allergy Awareness Week – May 8-14, 2011

www.foodallergy.org/section/food-allergy-awareness-week1

SNA of WI Annual Conference – June 19-22, 2011

Location: Hotel Sierra and KI Conference Center, Green Bay

www.sna-wi.org/conferences/

SNA Annual Conference – July 10-13, 2011

Location: Gaylord Opryland Convention Center, Nashville, TN

<http://docs.schoolnutrition.org/meetingsandevents/anc2011/>

National School Lunch Week – October 10-14, 2011

Theme: "Let's Grow Healthy"

<http://www.schoolnutrition.org>

National School Breakfast Week – March 5-9, 2012

Theme: "Go for Gold"

<http://www.schoolnutrition.org>

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

Fax (608) 267-0363

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School Nutrition News

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Pop Quiz Answer



Correct answer:

- **Dark green** – All fresh, frozen, and canned dark-green leafy vegetables and broccoli, cooked or raw: for example, broccoli, spinach, romaine, collard, turnip, and mustard greens.
- **Beans and Peas** – All cooked and canned beans and peas: for example, kidney beans, lentils, chickpeas, and pinto beans. Does not include green beans or green peas.
- **Red and Orange** - All fresh, frozen, and canned red and orange vegetables, cooked or raw: for example, tomatoes, red peppers, carrots, sweet potatoes, winter squash, and pumpkin.
- **Starchy** - All fresh, frozen, and canned starchy vegetables: for example, white potatoes, corn, and green peas.
- **Other** - All fresh, frozen, and canned other vegetables, cooked or raw: for example, iceberg lettuce, green beans, and onions.

