



DPI COMMUNITY
NUTRITION TEAM

CACFP Today

VOLUME 22/ NO. 2 / February 2022

FEATURED STORIES

Happy National Nutrition Month®!

March is National Nutrition Month® and this year's theme is "Celebrate a World of Flavors." This March, take time to reflect, appreciate, and learn more about foods and how they bring people together. There are many ways to get CACFP agencies involved in the celebration. Some ideas include getting children involved with food preparation, hosting a discussion about food by asking children questions such as what are their favorite foods, share a memory or read a book involving a positive experience with food, or serve one of the standardized recipes available on Team Nutrition's [Multicultural Child Care Recipes](#) webpage that uses flavors from around the world. Another way to embrace this year's theme would be to encourage families and staff to bring in traditional recipes associated with their culture. This may provide a valuable learning opportunity for children to experience foods and cultures that are new and different from their own. Visit the Academy of Nutrition and Dietetics' [National Nutrition Month® Campaign Toolkit](#) webpage for additional information and resources.

**"Celebrating flavors from cultures around the world is a tasty way to nourish ourselves and appreciate our diversity."
-The Academy of Nutrition and Dietetics**

Celebrating CACFP Week

The Community Nutrition Team welcomes you to join us in the celebration of CACFP Week occurring March 13-19, 2022. The National CACFP Sponsors Association's (NCA) national campaign of CACFP Week recognizes and commemorates the valuable work of programs and providers participating in the CACFP to help serve millions of healthy meals and snacks every day to children and adults across the United States. Thank you to everyone who has continued to make the work of the CACFP possible, and to all participating CACFP agencies. Visit the NCA's [CACFP Week Campaign](#) webpage for more information and resources on the CACFP Week celebration.

Happy National Nutrition Month®!

Celebrating CACFP Week

Snack Inspiration Resource

CACFP Training Spotlight

Heard it Through the Grapevine

CACFP Agency Shout-Out

Cooking with Kids Recipe

On-the-Go Inspiration and Learning

National Agriculture Day

USDA New Guidance & COVID-19 Reminders

Join the SFSP

CNT Personnel Directory

SAVE THE DATES

March 13-19, 2022:
CACFP Week

March 22, 2022:
National Agriculture Day

Introducing *Snack Inspiration*

Do you get tired of serving the same snacks every day? Are you having trouble finding new and creative ways to serve nutritious snacks to children in your care? *Snack Inspiration* is here to help!

Snack Inspiration provides 240 different snack ideas! A program can serve a different snack each day all year long and never repeat the same snack twice. This resource includes snacks pairing the four food components (meat/meat alternate, grains, fruits, and vegetables) that are color-coded and arranged in a menu to help you offer a variety of foods. It also provides recipes that include crediting information, so programs know how much to serve to meet the CACFP meal pattern.

Snack Inspiration Featured Recipe: Roasted Cauliflower 'Popcorn'

Recipe makes 35 (½ cup) servings

Ingredients:

- 8 pounds cauliflower, cut into florets (or 5 pounds ready-to-use cauliflower florets)
- ¾ cup olive oil
- ½ Tablespoon each salt, pepper, smoked paprika, onion powder, and garlic powder
- 1 ½ teaspoons chili power

Crediting Information:

½ cup serving = ½ cup vegetable

Serving Information:

1-5 year old: ½ cup

6+ year old: ¾ cup

Instructions:

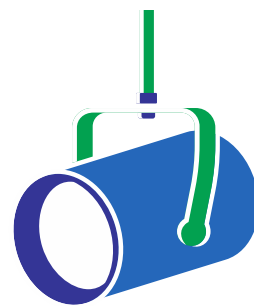
1. Preheat oven to 425°F.
2. Spray baking sheet with cooking spray.
3. In large bowl, toss cauliflower florets with olive oil until everything is evenly coated.
4. In small bowl, stir together salt, black pepper, smoked paprika, onion powder, and garlic powder.
5. Add spice mixture to cauliflower and mix well to combine.
6. Place cauliflower florets on baking sheet.
7. Roast 20-25 minutes or until cauliflower is tender and golden.



Download [Snack Inspiration](#) for more creative snack and recipe ideas.

CACFP Training Spotlight

CACFP training will be provided monthly throughout Federal Fiscal Year 2022 in the form of handouts called CACFP Training Spotlight. Each month's handout will focus on a different CACFP topic and include specific guidance on how to successfully complete CACFP requirements. The CACFP Training Spotlight will be distributed every month via the DPI CACFP Bulletin and posted on the [CACFP Training Spotlight](#) webpage when they become available. To receive the DPI CACFP Bulletin email the word "subscribe" to subscribe-cacfp@lists.dpi.wi.gov. Please submit topics of interest for future CACFP Training Spotlight resources to DPICACFP.Training@dpi.wi.gov.



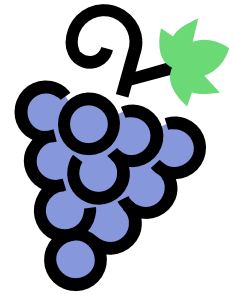
I Heard It Through the Grapevine

DPI Consultants have conducted hundreds of CACFP reviews and have seen agencies steer off the path of completing requirements correctly. Below is an incorrect or unnecessary process, and information on the correct way to complete the requirement.

I Heard it through the Grapevine: “We have always allocated wages of staff who perform some CACFP tasks to our CACFP reimbursement based on a random percentage, not based on actual time spent doing CACFP tasks. For example, our cook also works in a classroom, so we allocate a random percentage of her paycheck to CACFP reimbursement regardless of how much time is actually spent on CACFP tasks.”

CACFP Requirement: For employees who are not 100 percent CACFP (ex. cook who also works in a classroom or an administrative position who compiles and submits the monthly claim), the amount of their wages allocated to CACFP reimbursement must be based on actual time spent performing CACFP tasks. The [Daily Time Log for Independent Centers](#) and [Daily Time Log for Sponsoring Organizations](#), or similar form that documents the actual amount of time spent on CACFP tasks, must be used to support wages charged to the CACFP. Payroll records including paycheck stubs and timesheets must be on file as well as daily time logs showing the employee's time spent on CACFP tasks.

If you have any questions about how you are completing a CACFP requirement, contact your [Assigned Consultant](#).



Are you completing CACFP requirements because:
“I heard from someone else this is the way to do it,”
“That is the way I was trained,” or
“We have always done it this way!”

CACFP Agency Shout-Out

The Community Nutrition Team wants to highlight CACFP agencies' best practices and successful stories about their food programs. Whether it be a favorite recipe at your center, a fun food-related activity, helpful tips or resources for running a successful food program, a staff member who is going above and beyond for the food program, or even just a previous menu you are exceptionally proud of! Let us know, and we may spotlight your agency in our next edition of the *CACFP Today*. Complete the [CACFP Agency Shout-Out Entry Form](#) for a chance to be featured in an upcoming newsletter.

Note: If submitting a recipe, be sure to include the crediting information to show how the food item(s) count towards CACFP meal pattern requirements.



Complete the [CACFP Agency Shout-Out Entry Form](#) for a chance to be featured in a future CACFP Today Newsletter!

Cooking with Kids Recipe

A great way for children to learn about food is to get them involved in food preparation. Try out this simple, kid-friendly recipe for a fun activity and tasty snack everyone is sure to enjoy.

Cooking with Kids Featured Recipe: [Banana Caterpillars](#)

Recipe makes 6 servings

Ingredients:

- 6 peeled bananas
- 78 stick pretzels
- Peanut butter
- 12 raisins

Crediting and Serving Information:

1 caterpillar =
½ cup fruit and
½ oz. equivalent grains

Instructions:

1. Give each child 1 peeled banana, 13 pretzel sticks and two raisins.
2. Poke the 13 pretzel sticks into the sides going around the banana to act as legs and antennae.
3. Use peanut butter to attach raisin eyes.
4. Enjoy your caterpillars!

Recipe from Providers Choice website, a non-profit CACFP sponsor.



Check out the [Providers Choice website](#) and select “Cooking with Kids” under the “Resource Categories” tab to browse more kid-friendly recipes.

On-the-Go Inspiration and Learning

Stay informed and inspired with these on-the-go learning opportunities:

1. The Institute of Child Nutrition’s [iBites Podcast](#)

[The Institute of Child Nutrition \(ICN\)](#) has developed this podcast to provide helpful information including research, resources, best practices, and other tools to help in the promotion, education, and improvement of Child Nutrition Programs. Find over 35 existing podcast episodes to listen to on the ICN website, with new episodes released every month.

2. Share Our Strength’s [Add Passion and Stir Podcast](#)

This podcast is hosted by Billy Shore, founder of Share Our Strength, the nonprofit organization behind the [No Kid Hungry](#) national campaign. New podcast episodes are available nearly every week, featuring exciting guests who discuss a wide range of topics about food and the different ways it effects society. Find more information about the podcast on their [Welcome to Add Passion and Stir](#) webpage.

3. The [Food Dignity Podcast](#)

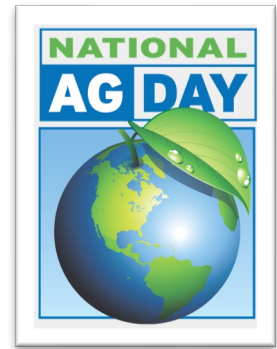
[Food Dignity](#) founder, Clancy Harrison, hosts the Food Dignity Podcast each week. Episodes include discussions that bring awareness to food insecurity and provide ways to combat the issues surrounding hunger and food dignity head on.



National Agriculture Day

Celebrate the many ways agriculture contributes to our everyday lives on National Agriculture Day, taking place on March 22, 2022, during National Agriculture Week! The National Agriculture Day campaign is about recognizing and appreciating how agriculture provides the majority of products we eat, use and wear every day. The Agriculture Council of America (ACA) strives to build awareness and promote learning about the importance of agriculture with this annual celebration.

Visit the [National Agriculture Day](#) website for additional information on how to get involved in the celebration and to learn more about agriculture.



USDA: New Guidance

[Resource Notice: Information Collection: Family Day Care Home Participation Study](#)

This notice includes information on a Family Day Care Home (FDCH) participation study that aims to understand provider experiences with the CACFP by asking a nationally representative sample of both current and former participating FDCH providers about their experiences with the program.

[Resource Notice: CACFP Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010: Correcting Amendments](#)

The purpose of this guidance is to notify the correcting amendment to the Food and Nutrition Service (FNS)'s technical amendments published on October 18, 2021. The FNS revised rules concerning meal pattern tables for the National School Lunch Program and the Child and Adult Care Food Program. The document published on October 18, 2021, contained incorrect table entries. This newly published document corrects the final regulations.

Listed to the left are recent policy memos issued by the United States Department of Agriculture (USDA) and a brief summary of each one. Visit the [FNS Documents & Resources](#) website for a complete list of USDA policy memos and to download copies.

COVID-19 Reminders

For agencies with questions related to COVID-19, contact your agency's [CACFP Consultant](#) for guidance. Additional resources including updated CACFP COVID-19 Q&As can be found on our [CACFP COVID-19 Information](#) webpage.

For additional information on policies and guidance related to COVID-19 at the state agency level, visit the Wisconsin Department of Public Instruction's [Information on COVID-19](#) webpage.

For the list of USDA issued COVID-19 Child Nutrition Responses check out our [Child and Adult Care Food Program COVID-19 Information](#) webpage.

Join the Summer Food Service Program (SFSP)

This time of year marks a period of transition as At-Risk Afterschool Programs come to an end and Summer Food Service Programs (SFSP) begin. **Are you interested in joining the SFSP?** Check out the new [Join the SFSP](#) webpage for information on how to get started. All applications to participate in the SFSP for the Federal Fiscal Year 2022 are due by June 15 and must be approved prior to summer operation to receive reimbursement for meals served. Contact Amy Kolano, SFSP Coordinator with questions at amy.kolano@dpi.wi.gov or (608) 266-7124.



DPI News Media Release: [Summer Food Service Program Seeks Sponsors to Provide Healthy Meals to Children](#)

Community Nutrition Team (CNT) Personnel Directory

Community Nutrition Programs Fax.....(608) 267-0363
DPI Toll-Free Helpline.....1-800-441-4563

Amanda Cullen, RDN, CD, Director.....(608) 267-9123
Jennifer Heidenreich,
Public Instruction Supervisor.....(608) 266-5283
Amy Kolano, RD, CD, Coordinator,
Summer Food Service Program.....(608) 266-7124
Cari Ann Muggenburg, Auditor-Senior.....(608) 264-9551
Shiela Coulton,
Operations Program Associate.....(608) 267-9129

Nutrition Program Consultants

Tami Biordi.....(608) 267-2373
Lisa Calderone.....(608) 266-5763
Moryah Kemper, RD.....(608) 266-9982
Kim Musiedlak.....(608) 264-9542
Dana Reedy, RD, CD.....(608) 266-3874
Bridget Resse.....(608) 267-9122
Emily Rox.....(608) 266-9614
Mika Vuckovich, DTR.....(608) 266-3584

Federal Aids and Audit Fiscal Unit.....(608) 266-3509 ext.4
Federal and State Grants Program Fax.....(608) 267-9207
Jacque Jordee, Accountant.....(608) 267-9134
Najat Shorette, Accountant.....(608) 266-6856

**Food For Thought
Riddle For Kids:**

*I am a fruit
You might be fed
You just need to mix
Yellow and red.
What am I?*

See [page 7](#) for the
answer.

**To find your agency's
consultant, use our
[CACFP Consultants
by County Map](#) by
clicking on your
county.**

About Us

CACFP Today is published three times per year by the Department of Public Instruction.

Questions or comments should be directed to:
Community Nutrition Team
Wisconsin Department of Public Instruction
PO Box 7841
Madison, WI 53707-7841
(608) 266-3874 or (800) 441-4563
dana.reedy@dpi.wi.gov



This publication is available from:
Division for Finance and Management
Community Nutrition Program
(608) 267-0363
dpi.wi.gov/nutrition

March 2022 Wisconsin Department of Public Instruction

The Wisconsin Department of Public Instruction does not discriminate on the basis of sex, race, color, religion, creed, age, national origin, ancestry, pregnancy, marital status or parental status, sexual orientation, or ability and provides equal access to the Boy Scouts of America and other designated youth groups.

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

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

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

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



**Food For Thought Riddle
For Kids Answer:
An Orange**

