Child Nutrition Thursday Update

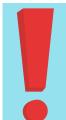
In this week's Thursday Upate

You can scroll through or click on a title below and you will be taken to that page.

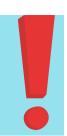
Last SY24 USDA Monthly Survey
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Child Nutrition Website - https://www.maine.gov/doe/schools/nutrition

Child Nutrition List Serve Email - child.nutrition@maillist.informe.org



USDA Foods



April 15th Deadline Approaching

Last USDA Monthly Survey for SY24!

The last USDA monthly survey for SY24 is <u>April 1st-15th</u>, bonus items will be offered, bonus means free items which are available first come, first serve. Items not taken by the Sponsor throughout the school year, will be shipped in May. Orders cannot be refused or sent back to the PFG warehouse once shipped.

What is left in your districts inventory?

Please check the Inventory tab on the Sponsor Summary page in CNPweb. The description and available quantity columns will show the items being shipped. If those columns are blank, then the items have been delivered throughout the year.

if you have questions regarding your USDA order or bonus items, please contact Terri, 624-6882 or terri.fitzgerald@maine.gov

When completing your last order in April, The Order Qty box MUST have the same exact number entered that is showing in the Available Qty column.

For full directions on how to place your final SY24 USDA Order and order Bonus Items, please visit the <u>USDA Foods</u> page of our website.

Food Buying Guide

New yields are now available in the Food Buying Guide for **Child Nutrition Programs** Interactive Web-based (FBG) Tool and FBG Mobile App! New yield data is available for: USDA Foods canned mixed fruit and canned beef, smoked salmon fillet, cactus fruit (prickly pear), purple rice, instant long grain brown rice, and quick cooking medium grain brown rice. Stay tuned for additional yield data releases coming soon. Explore the **Food Buying Guide for Child Nutrition Programs** today!

DOD/FFAVORS

If you are participating in SY24 DOD/FFAVORS, please make sure that you are approving past due receipts until the end of the school year.

Non-Congregate Meal Service in Rural Areas: Q & A #2

This memorandum is the second set of questions and answers on the rural non-congregate summer meals option established through the Consolidated Appropriations Act, 2023 (the Act) (P.L. 117-328), and codified through the interim final rulemaking (IFR), Implementing Provisions from the Consolidated Appropriations Act, 2023: **Establishing the Summer EBT Program and Rural Non-congregate** Option in the Summer Meal Programs (88 FR 90230). The Act authorized permanent, noncongregate meal service through the **Summer Food Service** Program (SFSP) and National School Lunch Program's (NSLP) Seamless **Summer Option** (SSO) for rural areas with no congregate meal service.





SY2025 FFVP Application Reminders

When working on your Fresh Fruit and Vegetable Program (FFVP) applications be sure to check the status of the application to determine if it is complete. An application is complete when it is in "pending approval" status; this means that the signature page has been uploaded and the "click to submit to the state for approval" box has been checked. Applications in "pending submission" or "error" status are incomplete applications and cannot be approved. Please note applications are due on Friday, April 26th.

Summer

The 2024 SFSP Application is available in <u>CNPweb</u>! The deadline to apply if you receive USDA SFSP Commodities is April 21, 2024:

Contact <u>paula.nadeau@maine.gov</u> for access or user changes as a CNPweb user access form will need to be completed.

Do you need to add or inactivate sites? Complete this <u>form</u>.

Updates for 2024!

1. Non-Congregate portion of the Site Info Sheet - Help Maine Expand SFSP and SSO in Rural Areas!

You can apply for non-congregate meals in rural areas to offer meals to children who don't have access to congregate meal services. There is a non-congregate section on the site information sheet and a non-congregate attestation in the checklist.

1. Management Plan - Required for SFSP only sponsors or SFAs/CACFP sponsors who are notified!

Due to a <u>final integrity rule</u> released by USDA, select Sponsors, including those who only operate SFSP, will be required to complete a new portion of the SFSP application — a Management Plan. The Management Plan template will be completed in CNPweb as part of the annual application to participate. The Management Plan is located in the checklist and instructions are in the help tab.

1. SFSP Lawn Signs are available to advertise your open site locations! Email <u>paula.nadeau@maine.gov</u> to coordinate a pick-up.

Summer is coming and so is...



Be sure to register and attend one of the webinars to learn about this new program.

Tuesday, April 23, 2024 1:30pm Friday, April 26, 2024 11:00am

Child Nutrition Training Opportunities

Registration links are in the title or can be found on our website

Accountability Webinar

April 29th @ 1:30pm

Proper accountability is one, if not the, most important parts of running a school nutrition program. This webinar will review different accountability methods, including electronic point of service (POS), rosters, and tic sheets, and when to use them. We will also look at the pros and cons of each, as well as common accountability issues that are seen with administrative reviews.

In Person SFSP Training

New and Make-up Sponsor Training

May 9, 2024
9:00am-12:00pm
Child Nutrition Office
Deering Building
Room 101
90 Blossom Lane
Augusta

This training is for new Summer Food Service Program sponsors. It is also an opportunity for experienced sponsors to receive a more in depth training opportunity. In this session, sponsors will receive a comprehensive overview of the SFSP requirements in Maine. This training is required for new sponsors operating in 2024.

There will be a break for lunch.

Culinary Training - Tempeh

May 15, 2024

9:00am-1:00pm

Child Nutrition Culinary Classroom 90 Blossom Lane, Augusta

Farm & Sea to School Coordinator Katie Knowles is hosting her first local foods training in our culinary classroom in Augusta alongside Sarah Speare from Tootie's Tempeh! This training will highlight recipes and different ways to prepare Tootie's tempeh, which is eligible for reimbursement through the state and federal local foods funds!.

Produced right in Biddeford, Tootie's Tempeh is a versatile plant-based protein source made from 3 simple ingredients: soybeans, vinegar, and starter culture. Tempeh is considered a superfood; it has 16 grams of protein per serving, along with high calcium, iron, b-vitamins, and fiber!

Tempeh is very easy and versatile to cook with. It can be cut into shapes for stir-frying, grilled for sandwiches and salads, baked, marinated, and crumbled like ground meat for kid-friendly meals like chilis, spaghetti sauce, buffalo bites, pizza, tacos, sloppy joes, "chicken" salad. It's a great way to get healthy nutrients and high protein into school meals while supporting a local producer and Maine farmers!

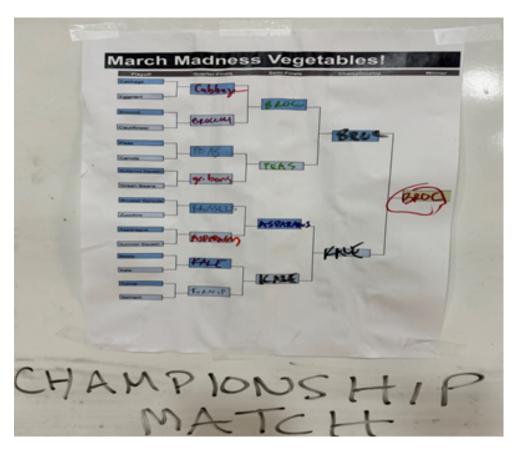
Shout Out!!!

Students in RSU 1's Elementary schools recently enjoyed "Taste the Rainbow" week.



Thank you Melissa Cole for sharing

And the winner is!!!



It was a long, hard fought battle but the students at Tremont Elementary have voted and the winner of the Veggie March Madness is...

(drum roll please)



BROCCOLI!!!

Thank you for the update Julie Harris!