

Child Nutrition Thursday Update

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Shout Outs!!

Child Nutrition Website - <https://www.maine.gov/doe/schools/nutrition>

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

USDA Foods

terri.fitzgerald@maine.gov

- March (1st-15th) is the last month that you will be able to use your PAL entitlement dollars to purchase extra items.
- PAL entitlement does not carry over from year to year so if you do not use it, you lose it.
- Bonus items ordered in April for May delivery do not come off your PAL.
- Whatever is left in inventory after the March order **WILL be delivered to you in May. No exceptions! These cannot be refused or returned to PFG.**
- You have from March 1st – 15th to place your monthly order for delivery in April.

State Match

jodi.truman@maine.gov

What is the State Match Payment?

The State Match Payment is based on the total lunch meals served from July through December of 2024 at each public school. The total number of meals at each public school receives an equal percent of the total sum of all payments. The total sum payment is calculated by the USDA and is a requirement for the State of Maine.

The State Match one time payment to public schools will be issued February 28, 2025. **These funds must be deposited unto the Child Nutrition account using MEFS code 3250.**

Maine & Federal Reimbursement Rates

Are you Looking for your Maine and Federal
Reimbursement Rates breakdown?

Maine and Federal Reimbursement Rates for your districts can be found on your Claims tab on the Sponsor Claim line by selecting the \$ icon. The Sponsor Claim Reimbursement Summary can then be viewed from there.

You can also see if you are getting severe need rates.

CACFP At-Risk Afterschool Program

The “Act To Increase Access to Nutritious Foods in Schools by Implementing an After-school Food Program for At-risk Students” is a law that requires any district with a school with 50% or more Free/Reduced Eligible students to participate in CACFP At Risk Afterschool Snack/Supper Program. The program requires an education/enrichment activity that is available to all students after school. An example could be a homework help group. If the school does not want to participate or does not have qualifying enrichment, the district must opt out after public hearing and school board vote.

The opt out form can be found here: <https://forms.office.com/g/iyM5ATBzbd>

More information regarding the CACFP At Risk Program can be found here: <https://www.maine.gov/doe/schools/nutrition/cacfp/atrisk>

The following districts Child Nutrition- CACFP At Risk After School ED534-2.25.2025.pdf to participate in CACFP At Risk or opt out using the guidance from the law: <https://www.maine.gov/doe/sites/maine.gov.do/files/inline-files/LD%20577.pdf>

LD 577 An Act to Address Student Hunger and Nutrition Through Expanded Access to Free Milk in Schools

LD 577 An Act to Address Student Hunger and Nutrition Through Expanded Access to Free Milk in Schools has been introduced in the Legislature.

The summary of the bill reads as follows:

This bill establishes the Free Milk Fund in the Department of Education, which the department must use to issue grants to eligible school administrative units to reimburse the cost of providing milk at no cost to students who do not receive a lunch through a school food service program.

Could you please help Jane by answering a few quick questions to help estimate the cost of this bill to the legislature by responding to the following [MS Form](#).

Thank you in advance.



National School Breakfast Week

March 3-7th!

Have you started thinking about your plans for the week? Here is a great check list from SNA to help plan! And don't forget to invite us to your event!

The Ultimate Case File for NSBW25 Success

Use this checklist to prepare for the ultimate NSBW25 celebration. Whether you're a seasoned detective or a rookie on the case, these steps will ensure your event is a nutritious success!

- ☐ **Define Roles and Responsibilities:** Clearly outline who's solving which parts of the puzzle. From decorating to social media, assign team members their investigative tasks.
- ☐ **Gear Up Early:** Visit the SNA Shop to snag official NSBW25 merchandise, like decorations, giveaways and detective-themed gifts. Place your order early to ensure it arrives in time to crack the case.
- ☐ **Proclamation on File:** Download SNA's sample proclamation and get your city council or school board involved early.
- ☐ **Alert Leadership:** Notify school principals and administrators to obtain approvals and support.
- ☐ **Team Huddle:** Assemble your crew, set deadlines and finalize your timeline to keep the investigation on track.
- ☐ **Spread the Word:** Use SNA's customizable press releases to alert media, special guests and local legislators.
- ☐ **Create Buzz:** Share updates and countdowns with SNA's Social Media Kit to make #NSBW25 the talk of the school and community.
- ☐ **Costume Coordination:** Encourage team members to don detective-inspired attire, like trench coats, magnifying glasses or hats. Provide safety guidelines for wearing costumes during food prep and service.
- ☐ **Set the Stage:** Transform your cafeteria into a detective's dream. Think magnifying glass cutouts, question mark balloons and crime scene tape. Assign a prop master to gather or craft these elements.
- ☐ **Printable Activities:** Download engaging activity sheets and coloring pages from the SNA website.
- ☐ **Plan Interactive Fun:** Prep themed activities, from clue hunts to mystery trivia, complete with instructions and prizes.
- ☒ **Have a fantastic NSBW!**



Visit the [School Nutrition Association's](https://www.schoolnutrition.org/) website for more School Breakfast Week ideas and information!

Child Nutrition Training

The links to register are in the training titles unless otherwise specified.

We are unable to hold virtual and in person training simultaneously.

All of our webinars are recorded and put on our website within a week of the training.

Please mark your calendars once you have registered.

Webinar

Three opportunities for Community Eligibility Provision (CEP) training

This program allows districts/schools/group of schools to claim free meals based on the number of enrolled students that qualify based on the Direct Certification List (DC). This webinar will help explain the process and time line for applying for CEP.

Click the [date](#) for the link to register

March 7, 2025

10:00am

March 26, 2025

1:30pm

ServSafe Exam Only

This is the last exam we will be offering this school year

March 25, 2025

2:00pm

Child Nutrition Office
Deering Building, Room 101
90 Blossom Lane, Augusta

Arrive early, testing begins promptly at 2:00. Bring photo ID (you will not be able to take the exam if you do not have your ID), pens or pencils, erasers. Once test has begun no late arrivals will be allowed to take the exam.

Cost is \$51, payable by credit card on at the time of registration.

ServSafe-Managers

Class and Exam

Lake Region Vocation Center
1877 Roosevelt Trail
Naples

Tuesday, April 22, 2025 - 9:00am-3:00pm

Wednesday, April 23, 2025 - 8:00am-approx. noon for the test

The class is for school food service and CACFP only

Books are ordered and mail once registration has ended

Please note start times for each day

Bring photo id, pen or pencils with erasers

You must provide an email address as certificates are sent via email.

Testing will begin around noon on the second day

Lunch is provided on the first day.

Charge for the class is \$102

Payable by credit card, at the time of registration.

Registration deadline - March 27, 2025

Summer Food Service Program

Experienced Sponsor Training

This training is for Summer Food Service Program Sponsors who have recently operated the program. It is mandatory that Summer Food Service Program Sponsors receive training in order to qualify to operate the program. The training will include an overview of program regulations and highlight areas where additional training is needed and tips for program promotion.

March 27, 2025

9:00am-1:00pm

Child Nutrition Office

Deering Building, Room 101

90 Blossom Lane

Augusta

OR

Registration link

is in the date
of training

April 10, 2025

9:00am-1:00pm

Dennis Paper

Ron Dennis Conf. Ctr.

101 Mecaw Road

Hampden

New Sponsor and Make-up Sponsor Training

May 15, 2025

9:00am-1:00pm

Child Nutrition Office

Deering Building

Room 101

90 Blossom Lane

Augusta

Registration link
is in the title
of training

This training is for new Summer Food Service Program Sponsors who would like to operate the program. It is mandatory that all Summer Food Service Program Sponsors receive training in order to qualify to operate the program. The training will include a detailed overview of program regulations, tips for successful operations, and ample opportunity for questions. Experienced sponsors are also welcome to register for this training if they would like to have a more detailed training.

Local Foods Training

The Good Crust Dinner Rolls!

Join Katie, our Farm & Sea to School Coordinator for a local foods training with The Good Crust! This training will highlight The Good Crust's BRAND-NEW dinner rolls made with 100% Maine grown grain! During this training, we will demonstrate different ways to prepare and utilize the rolls, including as classic dinner rolls, slider buns, and pull-apart bread. This training is eligible for districts operating NSLP to receive an extra \$500 in state Local Foods Fund reimbursements (which can be used to purchase The Good Crust dough!)

Please reach out to Katie with any questions at
katie.knowles@maine.gov

Tuesday, April 1, 2025

10:00am - 1:00pm

Child Nutrition Culinary Classroom

Deering Building

90 Blossom Lane

Augusta

Space is limited- Use this [link](#) to register

Shout Outs!!



The Good Crust at Lincoln Academy!

Nick from the Good Crust provided a demo of their products for staff at Lincoln Academy. The first product to be served to students was the pizza dough, the kids loved it and it worked well with Rich's products.

Russell Brackett, thank you for sharing!!

Color Spirit Week at Sebago Elementary



Before February vacation, students at Sebago Elementary took part in Colors Week. Everyday they were provided with a different fruit to match the color of the day as well as some education on the nutritional benefits of each.



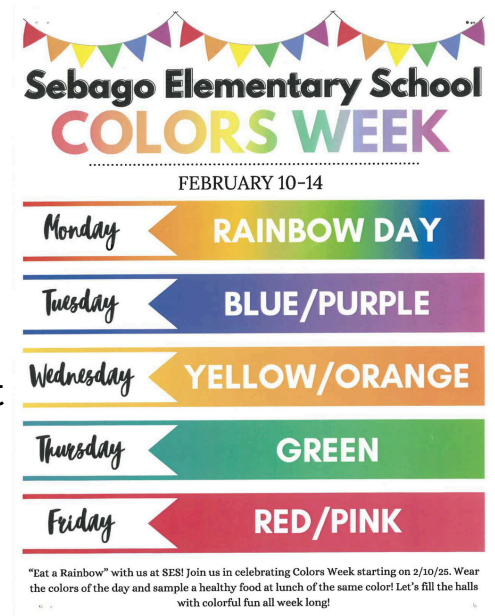
Monday - Fresh Fruit Salad
Tuesday - Frozen Blueberries
Wednesday - Dried Apricots
Thursday - Green Grapes
Friday - Red Raspberries



Thanks to a snowstorm, the grapes and raspberries were served on the same day.



Thank you Morgan Therriault for sharing!



CICN in the Culinary Classroom

On February 18th and 19th the Child Nutrition team was joined by Chef Patrick Garmon from the Culinary Institute of Child Nutrition and Chef Ryan Roderick from RSU 14 to provide an in depth training to school nutrition staff in Maine. Over two days we had 35 attendees, they split their day between hands on training in the culinary classroom and classroom learning. In the culinary classroom they learned vegetable preparation methods, proper food handling and food safety and how to use different pieces of equipment for efficiency. Classroom time was spent learning organization techniques to maximize their efforts and better ways to market their food to their students by optimizing their serving lines and making the foods they serve look more appealing. This was a wonderful opportunity we were able to provide and we are looking forward to being able to do it again in the future.

