

Child Nutrition Thursday Update

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Maine SNA Training

Shout Outs!!

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

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

Federal Local Food for Schools & Child Care (LFSCC) Termination Notice

In October 2024, USDA AMS had announced additional funding for their Local Food for Schools (LFS) program, including funding for both NSLP and CACFP, and changed LFS to “Local Food for School and Child Care Cooperative Agreement” (LFSCC). Maine was slated to receive \$2.78 million in funding for schools and childcare institutions to purchase local foods from Maine producers, targeting historically underserved producers.

On March 7th, Maine Department of Education **Child Nutrition received a termination notice for Maine’s LFSCC Agreement** from USDA Agricultural Marketing Service (AMS). According to the notice, AMS has determined this agreement no longer effectuates agency priorities and that termination of the award is appropriate.

We understand that this news may come as disappointment to many. Rest assured; Maine DOE Child Nutrition continues to support and provide Farm & Sea to School resources for schools across the state. As a reminder, **Maine’s State [Local Foods Fund \(LFF\)](#) is still available** for districts to be reimbursed \$1 for every \$3 spent on eligible local foods purchases up to \$5,000 a year. Additionally, **this termination notice does not affect Maine’s previous Federal [Local Food for Schools \(LFS\)](#) program that ended on January 31st, 2025, and claims that were made prior to this notice will be paid out.**

Please reach out to Farm & Sea to School Coordinator Katie Knowles with any questions or concerns at katie.knowles@maine.gov.

CEP - 10 Days to Go

April 1st is coming soon, and it is important for all schools to pull their enrollment data and direct certification lists to be prepared to apply for the Community Eligibility Provision this year. Current regulation allows schools with 25% of their student enrollment on the direct certification list to qualify to participate in the Community Eligibility Provision. This is approximately 80% of our schools in Maine.

The Community Eligibility Program benefits all....

It benefits students, who have longer to eat in the cafeteria, due to streamline point of service options, and no longer deal with stigma in the cafeteria when all students have access to the National School Lunch Program

It benefits families, who no longer need to fill out Free and Reduced Benefit Applications, no longer need to send meals to school, and stretches household budgets

It benefits schools, decreased administrative burden, streamlined meal service, and the use of 1.6% multiplier to qualify for programs beyond the National School Lunch Program

It benefits Maine, by leveraging Federal Funds

Please have a plan (and a backup plan, too) in place to download these lists on the **First of April**. Please include your IT folks if they assist in either of the processes.

You then have until June 30th to submit a notice of intent from your Superintendent and submit your eligibility list to david.hartley@maine.gov, but please don't wait. With the anticipated 80% of school submitting, we will have a lot of lists to verify.

Check out the [Special Provisions and CEP webpage](#) for more information, or catch David's webinar on Friday March 7th at 10:00am or Wednesday March 26th at 1:30pm. Register in the training section below

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.

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 - 3.11.2025.pdf](#) to participate in CACFP At Risk or opt out using the guidance from the law: <https://www.maine.gov/doe/sites/maine.gov.doe/files/inline-files/LD%20577.pdf>

Fresh Fruit and Vegetable Program (FFVP)

SY 2026 FFVP Applications are Open!

The applications are submitted electronically in CNP web. To access the applications, log into CNP web, click “SNP” then Program Year 2026. The apps are found under the “Forms” tab and an application will show up for each eligible school. Here are some important notes:

- Schools with a combination of grades Pre-K through 8 are eligible to apply; however, priority is given to schools with the highest free/reduced percentage.
- This program is different than the DoD Fresh Fruits & Vegetables Program that is part of the USDA foods program, and is a separate funding source.
- **Complete, FFVP applications are due Friday, April 25th. Mark your calendars! A complete application means the signature page is uploaded and the application is in “pending approval” status.**

New Process for Reallocating Funds for FFVP Schools

As a result of a recent state audit, our funds reallocation process has changed. Each school's allocation must be within \$50-75/student multiplied by enrollment per federal regulations, even with reallocations (fund transfer from one school to another).

What does this mean?

- If a school needs more funds, we cannot reallocate an amount that exceeds the \$75/student allocation. For example, School A has 150 students x \$75/student = \$11,250. This school cannot receive more than \$11,250 in FFVP funding.
- If a school has an abundance of funds, they must still have a minimum of \$50/student allocation. For example, School B has 100 students x \$50/student = \$5,000. This school's allocation cannot be less than \$5,000 in FFVP funding.

This new process also means that reallocations might take longer to complete than in the past- thank you for your patience! It will also be discussed in the April 1st FFVP webinar, among other changes.

For questions, please contact Stephanie Stambach at: stephanie.stambach@maine.gov.

Healthy Meals Incentives (HMI) Recognition Awards Program

“The Healthy Meals Incentives (HMI) Recognition Awards Program recognizes and celebrates school districts that make operational changes to improve the planning and preparation of nutritious school meals, as well as those that engage students and families in menu planning and nutrition education. The awards also celebrate school districts that are working to meet USDA’s updates to school nutrition standards.”

Congratulations!!!

Community Regional Charter School - Skowhegan

Small and/or Rural School Food Authority Breakfast Trailblazer

Westbrook School District

Innovation in the Cultural Diversity of School Meals

Webinars

One more opportunity 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 26, 2025

1:30pm

Fresh Fruit and Vegetable Program Updates

April 1, 2025

1:30pm

This training will cover updates and changes to the program for SY 2025 and beyond, as well as a refresher of FFVP requirements. All school districts that are currently participating in FFVP are strongly encouraged to attend.

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.

[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



Lesaffre Baking is one of the leading suppliers of yeast and scratch baking products in North America. Lesaffre will be joining us to share their knowledge and expertise on producing wonderful, delicious whole grain rich bread products. Join us for this opportunity to learn how to use their products to produce your own wonderful whole grain rich bread products in your school cafeterias.

Join Maine DOE Child Nutrition and Lesaffre for
whole grain rich bread training!

April 9, 2025

8:00am

Child Nutrition Culinary Classroom

Deering Building

90 Blossom Lane, Augusta

[Register](#)

Register



Presenters:

Roxanne Bruce - Regional
Local Foods Project
Coordinator for Aroostook
County

Martha Poliquin - Regional
Local Foods Project Manager

Sponsors/Vendors:

Presque Isle Elks, FarmDrop; Future
Farmers of America; Maine 4-H; Bootstrap
Farmer; SNAP-Ed, ACAP, The Local Food
Switchboard, University of Maine
Cooperative Extension, Maine Coast
Fishermen's Association, Full Plates Full
Potential, Maine Ag In The Classroom



Goals:

Morning Session

(Open to Nutrition Directors and their staff 9am - 12:30pm)

Present Strategies to Increase Fruit & Vegetable Consumption: Implement practical strategies to encourage students to eat more local fruits and vegetables.

Increase Food Preparation Skills: Learn new ways to utilize value-added local products and create appealing dishes.

Expand Knowledge of Local Food Systems: Understand aquaculture, micro greens, and school gardens as potential sources of food for schools.

Enhance Recipe Development and Resources: Explore diverse recipe sources for school nutrition programs; Learn how to substitute ingredients for allergies.

Afternoon Session

(Open to Farmers, Teachers and Directors from 1pm - 4pm)

Improve Food Procurement Practices: The basics of food grading systems, order sizing, and various procurement methods.

Strengthen Local Food Education: Develop collaborative relationships with teachers, ME Ag in the Classroom, SNAP-Ed, and FFA to integrate local food education into the curriculum.

Build Relationships with Local Farmers: Connect with farmers to initiate conversations about sourcing local products.

Gather Data on Student Preferences: Collect information on students' favorite fruits and vegetables to inform menu planning.



**April 21,
2025**

Aroostook County Local Foods Training

Point of Contact: **Roxanne Bruce** Regional Local Food
Coordinator for Aroostook County

Location: **Elks Lodge** 508 Main Street Presque Isle ME 04769

Doors Open: 9:00am for Nutrition Directors and Kitchen Staff

Doors Open: 1:00pm for Teachers and Farmers

Skills Covered

Culinary Skills for School Kitchens

Recipe Variations

Conducting Taste Tests with Students

Local Procurement Strategies

How to Connect with Local Farmers and
Producers

Your DOE Regional Local Food Project Team

Project Manager - **Martha Poliquin** (martha.poliquin@maine.gov)

York County - **Ali Mediate** (ali.mediate@maine.gov)

Downeast (Hancock & Washington Counties) - **Sandy Fortin**
(sandy.fortin@maine.gov)

Aroostook County - **Roxanne Bruce** (roxanne.bruce@maine.gov)

Western Maine (Oxford, Androscoggin, Franklin Counties) -

Catherine Brown (catherine.brown@maine.gov)

State Wide Participation in 2025/26 School year!

Schedule of Events

Morning geared towards School Nutrition Directors and their Staff

- Registration, Visit Vendors (5 vendors anticipated), Open Discussion,
- Discussions on sourcing recipes and varying their appearance.
- Hands on culinary skills and food preparation
- Increasing participation in Fruit and Vegetable Consumption through the presentation.

Noon - 12:30 pm for Directors and Staff Sampling and Taste Testing

- Setting up and running a taste testing using fruits, vegetables, and value added products from the morning training.
- Sampling fruits, vegetables and value added products from Maine Producers
- Quick introductions from Sponsors and Vendors.
- Lunch break 12:30 pm - 1:00 pm

Afternoon workshops - Directors, staff, teachers, and farmers.

- Visit Vendors, Vendor Demos, participate in charting the most used fruits and vegetables in our Aroostook County Schools, and the student's favorite ones.
- Local food procurement opportunities through forward purchasing agreements, micro purchases, bids and more.
- The basics of grading Produce, Meat, and Eggs to make ordering easier. Showing some examples of produce quality and discussing translating portions to farm orders.
- Farm to School Networking, get to know the farm near your school and begin the sourcing conversation. School Nutrition Directors will receive a list of question prompts to help with starting the conversation.



Farmers, YOU ARE INVITED!

Join us from **1pm - 4pm** as the school nutrition directors, kitchen staff and teachers learn about purchasing local foods. Be a part of the Farm to School Networking portion, and work with the Regional Local Foods Project Staff to add your farm to the growing list of farmers who are selling to schools.

Learn what to consider when selling to schools. It's easy!

Farmers who would like some of their products used in the taste testing or who wish to donate products for the schools to sample, please reach out to Roxanne at least 1 week prior to the event. roxanne.bruce@maine.gov

save
the
date

3/28/25

8:30-2:00

What: Lead to Succeed Training on
'Navigating Difficult Conversation,'
followed by peer to peer networking
Lite Breakfast & Lunch included

Location: Fireside Lounge at UMaine Augusta
46 University Drive, Augusta

Cost: FREE to MSNA Members
(thanks to vendor sponsorship)



Shout Outs!!

Whitefield Elementary Garden Club

The students in the Garden Club at Whitefield Elementary had to contend with multiple February snow days before they could introduce parsnips to their classmates.

For the Harvest of the Month “Root Vegetable”, they made a parsnip cake, cream cheese frosting and a dairy free frosting for the non-dairy students.



Vicky Dill,
thank you for
sharing!!

School Breakfast Week

Tons of fun happened during breakfast time at Sebago Elementary

Monday- Mystery Muffin- who can guess the mystery ingredient????

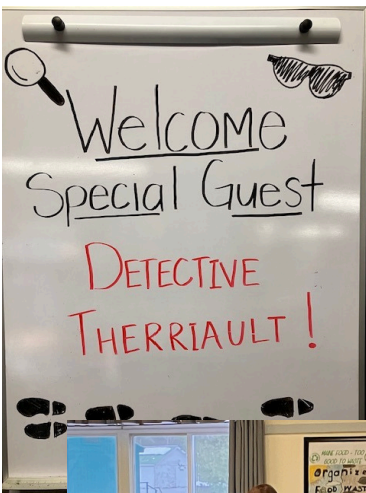
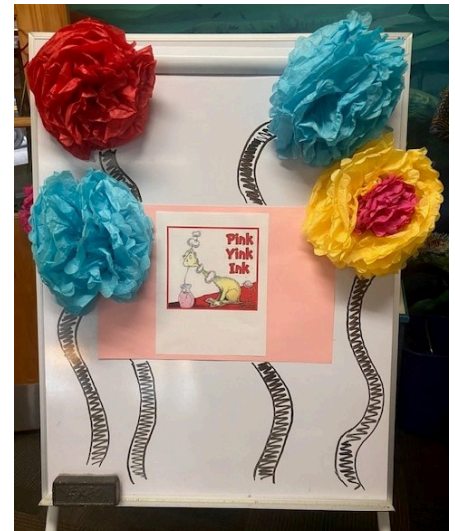
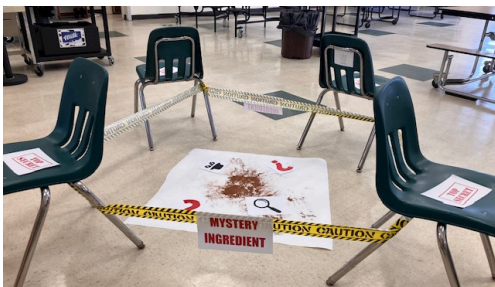
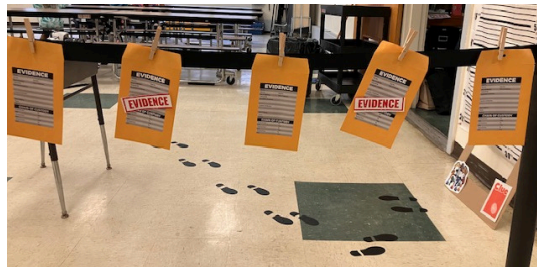
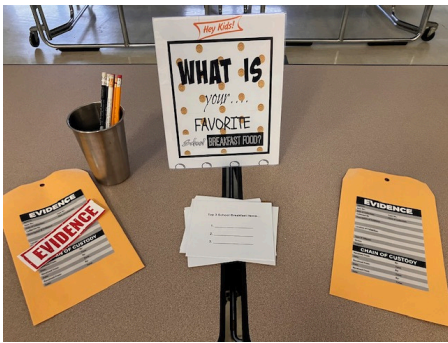
Tuesday- FROFFLE- what's a Froffle????

Wednesday- Whodunit Breakfast Ring- Special Guest Detective from Cumberland County Sheriff's Office.

Thursday- Mysteriously Delicious Breakfast Wrap- Bring a friend to breakfast day!

Friday- Pink Ink Yink Drink- celebrating Dr. Suess and Read Across America

They exceeded their goal of a 25% increase in breakfast participants!!!



Thank you for sharing,
Morgan!!

Students in all of Westbrook's schools celebrated School Breakfast Week. Check out the menu that the high school students were lucky to enjoy!

WHS's National School Breakfast Week Menu

March 3-7

Monday

Shakshuka

Poached egg in simmering tomatoes, onions, peppers, and topped with feta cheese, traditional to Middle Eastern and North African cuisine

Tuesday

Quiche

Baked eggs and cheese on a hashbrown crust, both meat and vegetable options available

Wednesday

Khadija's Breakfast Porridge

Cornmeal porridge flavored with brown sugar, nutmeg and served with pineapple and mango

Thursday

Breakfast Pizza

Eggs and cheese on a pizza crust, both meat and vegetable options available

Friday

Baked Oatmeal

Baked oats served with raspberries and chocolate chips



Menu subject to change. USDA is an equal opportunity provider. Breakfast free of charge for all students.

Mary Emerson, thank you for sharing!!



Students at Sacopee Valley Middle School
enjoyed yogurt parfaits during
School Breakfast Week.

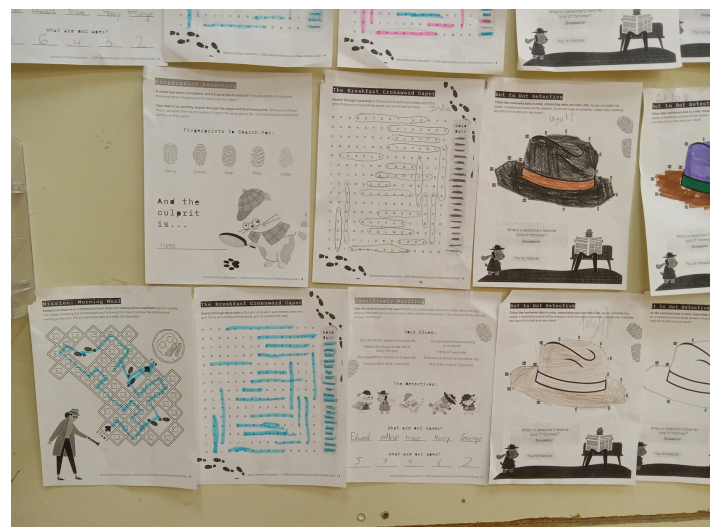


Samantha Wedgewood,
thank you for sharing!!



School Breakfast Week at Whitefield Elementary!

The coloring pages were done by students in grades K-3. Students had to unscramble the letters to figure out what was on the menu for breakfasts that were sealed in paper bags with evidence tape.



Vicky Dill,
thank you for
sharing!!

Celebrating School Breakfast Week at Lawrence High School with the Maine Dairy Council



Katie Hoffman, thank you for sharing!



Thank you,
Stormie
Hendrickson, for
sharing!





School Breakfast Week and Dr. Seuss Day in Cherryfield!!



Christen Beal, thank you
for sharing!!

ReadAcross America Dr. Seuss

During Dr. Seuss Week at Cherryfield Elementary, we made lunchtime fun with themed meals like "Green Eggs & Ham" and "Cat in the Hat" pizza and shortcake. Older students read Dr. Seuss books to younger ones, creating a joyful mix of literacy and lunch that made the celebration both delicious and educational!

Cherryfield Elementary

