

Child Nutrition Thursday Update

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Outs!!

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

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

CEP - 17 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.

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.

Webinars

Two 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

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 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.

Deadline to register is March 7th

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](#)

Shout Outs!!

On Thursdays during Black History Month, Community Regional Charter School featured cuisines that celebrate the diverse culture of our country, last Thursday the menu included sausage or veggie jambalaya, herb rice pilaf, garlic green beans with corn, carrot & cabbage slaw and mixed fruit, provided by their vendor The Maine Meal



Allison Perkins, thank you for sharing!

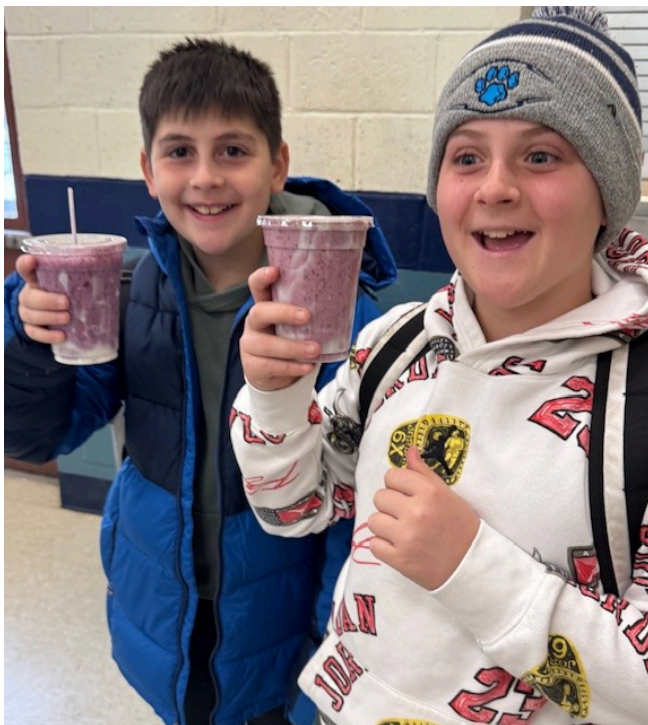
School Breakfast Week!

Smoothies to Order in Kittery

Students at the Shapleigh School in Kittery enjoyed smoothies Tuesday morning during School Breakfast Week. Kitchen staff prepped fresh fruit then students chose the ingredients and had their smoothie blended by Principal Ellis, Vice Principal Perry and Tech Specialist Mr. Cole.



Thank you,
Wendy Collins
for sharing!!



Yogurt Parfaits in RSU 16

The Elm Street School (RSU 16) celebrated National School Breakfast week with delicious yogurt parfaits and ice-cold milk in their new milk barrel from the Maine Dairy & Nutrition Council!



Thank you
Katie Hoffman,
for sharing!!