

Child Nutrition Thursday Update

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Aroostook

Sacopee Valley Middle School

Maine Fisherman's Association

Shout Outs!!

Spring Break

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

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

Fresh Fruit and Vegetable Program (FFVP)

Application Deadline Approaching!

SY 2026 FFVP applications are due Friday, April 25th! A complete application means the signature page is uploaded and the application is in “pending approval” status. Any applications not in pending approval status will not be considered.

Farm to School Cook-off Finals

We wish RSU 60 and RSU 52, our cook-off finalists, the best of luck in the final's competition being held on Thursday, April 17th in the Child Nutrition Culinary Classroom. Stay tuned for who will be crowned the 2025 Farm to School Cook-off Champion!

The Cook-off will be streamed on [Zoom](#)

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 LD577 Report by District: The following districts Child Nutrition- CACFP At Risk After School ED534- 4.16.2025.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>

School Lunch Hero Day!!!

May 2, 2025

School Lunch Hero Day is right around the corner!

May 2nd is the Friday after school vacation



Child Nutrition Virtual Training

**AI of any kind will be removed
from the training.**

The links to register are in the training titles.
(unless otherwise noted)

**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

Child Nutrition Updates & Reminders

**DATE
CHANGE**

Wednesday, April 30, 2025
1:30pm

**DATE
CHANGE**

We will review key updates and reminders, and discuss changes that go into effect for SY 2026. There will be time at the end for Q and A

Annual Financial Report

May 22, 2025
1:30pm

This webinar will include updates on the Annual Financial Report that must be completed by September 1, 2025. Please send any questions you have regarding the Annual Financial Report to jodi.truman@maine.gov by May 15th. All questions submitted will be addressed in the webinar.

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

Local Foods Training at **Sacopee Valley Middle School**

May 2, 2025
1:00pm - 3:45pm

Sacopee Valley Middle School
137 S. Hiram Road, Hiram

Join Regional Local Food Program Coordinators, Ali Mediate and Catherine Brown, for an engaging, fun, hands-on Local Foods Training, designed to help school nutrition teams improve local food procurement, learn quick and efficient food preparation techniques, and explore simple, delicious scratch recipes using Maine's seasonal ingredients.

This interactive session will provide school nutrition staff with practical, time-saving kitchen strategies and proven methods for incorporating local foods into school meals. Participants will leave with new skills, resources, and recipes to bring back to their schools.

Training Goals:

- ✓ Understand local food procurement methods and sourcing strategies
- ✓ Learn easy, school-friendly recipes featuring seasonal produce
- ✓ Develop skills in food processing, knife techniques, and efficient storage

Local Foods Training with **Maine Coast Fishermen's Association**

Child Nutrition Culinary Classroom

Wednesday, May 7th

10:00am-2:00pm

Join Maine DOE Child Nutrition, Maine Coast Fishermen's Association, and Gulf of Maine Research Institute for a hands-on culinary training! This training will highlight Maine caught fish; expect to learn different ways to prepare fish, safe handling, as well as methods to engage students with local seafood.



Shout Outs!!

Students at Bucksport High School recently enjoyed BLTs, French Toast and Home Fries and the very popular Hot Turkey dinner.



Thank you Shelley Bowden for sharing!!!

The Dairy Council visited the Molly Ockett School in RSU 72. The school won the Fuel Up grant from the Dairy Council and was awarded a smoothie maker.



Thank you Samantha Wedgewood for sharing!!!



SPRING
BREAK

Wishing everyone a
great vacation!!!

No Thursday Update next week,
next one will be May 1st.