

In this week's Thursday Update

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

USDA Foods - Last Order for SY2025
Fresh Fruit and Vegetable Program (FFVP)
Community Eligibility Provision (CEP)
Child Nutrition Email vs Child Nutrition List Serve
CACFP At Risk Afterschool Program
Child Nutrition Training
Local Foods Training with Maine Coast Fishermen's Association
Aroostook Local Foods Training
2025 Maine Wasted Food Summit

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

USDA Foods

terri.fitzgerald@maine.gov

Last USDA Monthly Order for SY25

- The last USDA Monthly Order for SY25 is April 1st-15th.
- · Bonus items will be offered.
- Items not taken throughout the school year will be shipped in May.
- Orders cannot be refused or sent back to PFG 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 and bonus items, please contact Terri, 624-6882 or terri.fitzgerald@maine.gov.

See last week's Thursday Update for directions on How to place your final SY25 USDA Order and How to Order Bonus Items.

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 then 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.



Community Eligibility Provision (CEP)



Have you downloaded your Direct Certification list and saved it in Excel?

Have you downloaded your Enrollment Data and saved it in Excel?

Both dated April 1, 2025.

Have you notified David at david.hartley@maine.gov of your intentions to use CEP beginning with SY2026?

A recording of the most recent CEP webinar is posted on the Webinars and Training page of our website.

Child Nutrition Email vs Child Nutrition List Serve

Recently we've had a number of people send an email to the Child Nutrition list serve address when it intended for the Child Nutrition email address. We view list serve message prior to approving them so none have been sent but we ask that you please pay close attention to where you are sending your email.

Child Nutrition Email: child.nutrition@maine.gov
Child Nutrition List Serve: child.nutrition@maillist.informe.org

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 - 4.1.2025.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

Child Nutrition Virtual Training

Al of any kind will be removed from the training.

The links to register are in the training titles.

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

April 28, 2025 1:30pm

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.

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.



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.

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!



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

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

2025 Maine Wasted Food Solutions Summit

The Maine Wasted Food Solutions Summit is Maine's statewide event focused on ending wasted food and food loss in our state through solutions that benefit everyone. The Summit brings together our state's key food system participants: farms, businesses, feeding partners, community leaders, and nonprofit organizations – to discuss best and highest uses for our valuable Maine food resources at every stage... "Maine Food: Too Good To Waste."

This year, we will specifically highlight the bottom-line economic benefits that Maine municipalities, schools, businesses, and households are achieving by simply remembering that food is always a valuable resource packed with energy and nutrients. It is never waste!

Participants are encouraged to bring questions and ideas to the summit. Q&A time will follow each presentation allowing attendees to gain further insights. The online group chat will also be open to encourage additional sharing and networking between participants.

Form more information or to register, please visit the <u>2025 Maine Wasted Food Solutions Summit web page.</u>

