

April 30, 2026

Child Nutrition Thursday Update

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SCHOOL LUNCH HERO DAY

**Thank you for all that you do
for the children of Maine!!!**



Sponsor UEI Numbers

Must be **ACTIVE!**

jodi.truman@maine.gov

Please contact your business office to confirm your UEI is **Active**.

The review process has started for those participating in SFSP and we are seeing that many are **Inactive**. *UEI must be renewed yearly!* Sponsors **must** have an Active Registration before their application to participate in school meals is approved.

Any questions, please contact jodi.truman@maine.gov.

Summer Food Service Program Requirement

SFAs are required to notify households about the Summer Food Service Program (SFSP), even if the SFA does not operate the SFSP. This can be accomplished by linking the USDA Summer Meals Site Finder on the district website and in school newsletters.

Requirements for Hiring New School Nutrition Directors

With a Student Enrollment of 2,499 or Less

- Bachelor's degree, or equivalent educational experience, with academic major in specific areas; OR
- Associate's degree, or equivalent educational experience, with academic major in specific areas, and at least one year of relevant school nutrition experience; OR
- High school diploma (or GED) and three years of relevant experience in school nutrition.
- New school nutrition directors must have at least 8 hours of food safety training not more than 5 years prior to their starting date or completed within 30 calendar days of their start date.

*LEA's with less than 500 students, may request a waiver from the State Agency Director if they have a candidate that meets educational standards but has less than three years of experience.



Education Specialist II

National School Lunch Program Child Nutrition Consultant

Working as part of the National School Lunch Program (NSLP) team members within Child Nutrition, this position provides technical assistance, support, and compliance to school administrative unit (SAU) and child nutrition staff, educators, and community partners regarding program implementation. This position conducts federally mandated Administrative Reviews (ARs) inclusive of required preparation, implementation, evaluation, reporting, and programmatic recommendations. This position provides professional learning related to the NSLP and regulatory changes, when applicable.

Questions about this position must be directed to

recruiting.ggsc@maine.gov

The full direct hire posting with application is available at

<https://www.maine.gov/bhr/state-jobs>

National School Lunch Program Information Portal

National School Lunch Program Sponsors

Follow the [TWO](#) steps below to join

Our office is now using EnGiNE, Maine DOE's open-source learning portal. You **must sign up using this [link](#).

Please be sure to use your school email address.

No matter how many schools in your District, please only register one time.

*****Once you have access to EnGiNE or you already have access to EnGiNE, you MUST enroll in the National School Lunch Program Information Portal using this [link](#).***

Not a National School Lunch Program Sponsor?

If you would like access to the NSLP Portal, please contact Paula, paula.nadeau@maine.gov **prior** to signing up, using the links above, as your access will need to be approved.

Instructions on how to send a message using the Portal can be found on our [website](#).

Child Nutrition Training

- All of any kind will be removed from the virtual 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.
- Pay attention to registration deadline dates. Deadlines must be adhered to.
- Be sure to register to ensure that we have enough space for everyone.
- If there is a registration fee - Per Maine DOE policy, payment is due by credit card at the time of registration.
- Mark your calendars once you have registered.
- If State offices are closed webinars/trainings will be rescheduled. Anyone who has already registered will be notified of the new date and time.

If you have any questions about any of the Child Nutrition Training, please contact Paula at paula.nadeau@maine.gov

Webinars

paula.nadeau@maine.gov

Farm & Sea to School

May 18, 2026

1:30pm

Join us on May 18th for a Farm & Sea to School webinar featuring the latest local foods updates, upcoming events, and a look ahead to fall. We'll highlight opportunities to participate in Maine Harvest Lunch Week this September and Maine Apple Crunch Day in October, along with updates on Harvest of the Month. Tune in to stay connected and start planning for the seasons ahead.

Annual Financial Report

May 19, 2026

1:30pm

This webinar will include updates on the Annual Financial Report that must be completed by September 1, 2026. Please send any questions you have regarding the Annual Financial Report to jodi.truman@maine.gov by May 12th. Throughout the webinar, questions will be addressed.

Did you miss a webinar?

You can view it by going to the [Webinars and Training](#) page of our website.

Are you renewing SPlI?

Need more information about the Direct Certification (DC) List, Applications and Verification?

Many schools must renew the Provision II Base Year. Several new Food Service Directors have never done this before and other LEA's have not completed this in three years.

This webinar will focus on the processes that need to be completed in the collection of meal benefit applications, approving them, completing the verification process and using the Direct Certification (DC) list.

May 12, 2026
1:00pm - 3:30pm

Use this [link](#) to register

**Other Available
Training You May
Find Interesting**



Smart Swaps That Work: Navigating Evolving Nutrition Standards With A Focus On Student Appeal

Join us for a fun, idea-packed webinar featuring the school chefs from To Taste, and other school nutrition experts. You'll learn practical strategies to introduce lower-sugar breakfast items into your school menu. We'll also demonstrate recipes developed with the time, staffing, and equipment realities of school nutrition operations in mind.

Webinar Details:

Date: Wednesday, May 6, 2026

Time: 2:00–3:00 PM ET

Register

here: https://dairy.zoom.us/webinar/register/9617734200121/WN_fKtuQrioTZeRYEtnzG5Dxw

Reach out to Katie Hoffman at the Maine Dairy & Nutrition Council with questions.

catherine@drinkmainemilk.org

A promotional graphic for a webinar series. At the top left is the 'i en' logo, and at the top right is the USDA logo. A dark red banner across the top contains the text 'Produce Webinar Series'. Below this, the main title 'Fresh, Safe, and Nutritious: Buying and Serving Fresh-Cut Produce Webinar' is written in a large, bold, white font with a slight shadow. The background of the graphic shows a person's hands holding a cardboard box filled with fresh produce, including asparagus, tomatoes, eggplants, and leafy greens. At the bottom, there are three white boxes: the first contains 'Wednesday May 6, 2026', the second (a green box) contains '2:00PM CST', and the third contains 'Register in' above a small 'i en Learn' logo.

i en **USDA**

Produce Webinar Series

Fresh, Safe, and Nutritious: Buying and Serving Fresh-Cut Produce Webinar

**Wednesday
May 6, 2026**

2:00PM CST

Register in
i en Learn

Fresh-cut produce may offer real operational advantages such as reduced skilled labor and equipment, consistent serving sizes, and convenience. However, fresh-cut produce carries no kill step and must be handled properly to prevent contamination from farm to fork. In this webinar, school nutrition professionals will learn safety control steps throughout the chain of custody from farm to fork, including what to look for at your processing facility, writing fresh-cut specifications, and industry guidance. For fun, don't miss the live culinary demonstration on fresh-cut packaging yields, weights, and volume

Use this [link](#) to register

MEFTI Tours 2026

MEFTI Tours 2026

The Good Crust & Maine Grains

Date	Time	Location
Friday, May 8, 2026	10:00-11:00AM	210 Main Street, Canaan
Friday, May 8, 2026	11:30-12:15PM	42 Court St, Skowhegan

Join us for a behind-the-scenes look at Maine's local grain economy. Start at The Good Crust to see how 100% Maine-grown grains become value-added products for schools and institutions, then visit Maine Grains to explore the milling process. Wrap up with lunch at The Miller's Table and taste local grains in action.

Register Today at mainefarmtoinstitution.org

The GOOD CRUST **MAINE GRAINS.**

Join us for a behind-the-scenes tour to learn how Maine-grown grains are making it into schools and institutions across Maine. We'll begin at The Good Crust, where doughs and bread products including frozen dough balls, pre-sheeted rounds, and half-sheets are made for your food service program. The Good Crust is served at over 100 colleges, K-12 schools, and universities throughout New England and qualifies for Maine's Local Food Fund. From there, we will visit Maine Grains for a tour of the Gristmill where we will explore the milling process of Maine-grown grains to learn how stone milled flour is made and dig into Maine's local grain economy.

[Registration Link](#)

Email Sarah with any questions: s.sims@hccame.org

Hands-on Foundational Fish Skills Training

Join the Gulf of Maine Research Institute and Healthy Acadia on Friday, May 29th, from 2 pm-5 pm at the Hancock County Technical Center in Ellsworth for a hands-on Foundational Fish Skills Training. Participants will build basic skills around working with raw fish filets in the kitchen, learn about the wide diversity of local seafood available to K-12 schools, and strengthen sea-to-school knowledge and expertise. Participants will walk away with resources and tools to implement sea-to-school programs at their schools. This training provides 2.5 CEU hours. It's free to attend, but please register here to save your spot. [RSVP today!](#)

What: Local fish training for K-12 food service professionals

Date: Friday, May 29

Time: 2 pm-5 pm

Location: Hancock County Technical Center

112 Boggy Brook Rd., Ellsworth, ME

RSVP here:

<https://docs.google.com/forms/d/e/1FAIpQLSeqxnYAU12mBEey628yxsg7zJXOTtrG50WSE7JrHYIVuse0Ag/viewform?usp=header>

Please reach out to Sophie Scott with questions

sscott@gmri.org