

Child Nutrition Thursday Update

In this week's Thursday Update

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Aroostook Local Food Training

Shout Outs!!

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

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

USDA Foods

terri.fitzgerald@maine.gov

Raisins

Due to a quality issue with raisins, there will be no deliveries of raisins this school year.

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.



[How to place your final SY25 USDA Order](#)



How to Place Your Final SY25 USDA Order

- CNPweb - FDP - Program Year 2025
- Locate Sponsor name by clicking the 1st letter of your sponsor name/district
- Sponsor Number

This takes you to the Sponsor Summary page

- Select: Orders tab
- New Order button - Underneath orders and invoicing tab
 - Location
 - Delivery Period
 - Next
- **Sponsor Order form - The Order Qty box MUST have the exact same number entered in each box that is showing in the Available Qty column.**
 - Next Page
 - Submit



[How to order bonus items](#)



How to Order Bonus Items

- CNPweb - FDP - Program Year 2025
- Locate Sponsor name by clicking the 1st letter of your sponsor name/district
- Sponsor Number

This takes you to the Sponsor Summary page

- Select: Allocations tab
 - Add Surplus - Underneath orders and Invoicing tab
 - Next Page
 - Submit
- **Sponsor Order form - The Order Qty box MUST have the exact same number entered in each box that is showing in the Available Qty column.**
 - Next Page
 - Submit

****These bonus items will roll over to the Orders tab and you MUST go back to the Orders tab****

- Select: Orders tab
- New Order button - Underneath orders and invoicing tab
 - Location
 - Delivery Period
 - Next
- **Sponsor Order form - The Order Qty box MUST have the exact same number entered in each box that is showing in the Available Qty column.**
 - Next Page
 - Submit

Direct Certification and Enrollment Data

All Schools should plan to pull their April 1st Data on Tuesday.

This would be your Direct Certification List and your enrollment data.

Please be sure to have a backup plan, for any unforeseen issues that come up.

If you need clarification or have questions, please reach out to [David](#) or [Jane](#) prior to Tuesday.

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.

Income Eligibility Guidelines 2025-2026

This notice announces the annual adjustments to the Income Eligibility Guidelines to be used in determining eligibility for free and reduced price meals, free milk, and Summer Electronic Benefit Transfer benefits for the period from July 1, 2025 through June 30, 2026.

Guidelines can be found at: <https://www.fns.usda.gov/cn/fr-031325>

USDA Foods & SFSP

If you would like to order USDA Foods for your Summer Food Service Program, please complete this [MS Form](#). This will be used to add or validate your delivery locations in CNPweb.

This year's offerings – Strawberry and canned applesauce.

Revenue

david.hartley@maine.gov

Questions have been raised about interest income since schools have a Balance to High. Any interest earned on school nutrition funds on an investment must accrue to the School nutrition fund balance. This is stated un 7 CFR 210.2, under definitions.

Revenue, when applied to nonprofit school food service, means all monies received by or accruing to the nonprofit school food service in accordance with the State agency's established accounting system including, but not limited to, children's payments, earnings on investments, other local revenues, State revenues, and Federal cash reimbursements.

Since the child nutrition funds are in the overall general fund in the bank, any monies earned as interest on child nutrition funds, must accrue to the nutrition program.

Announcing the 2025 Farm to School Cook-off Finalist!

The Child Nutrition office held three regional cook-offs in York, Aroostook, and Western ME this month. Teams were tasked to prepare a breakfast and lunch meal using local ingredients and USDA foods. Local eggs were used as the challenge ingredient for breakfast, and local fish was the challenge ingredient for lunch. The teams prepared their meals within a specific timeframe and presented to a panel of judges- a student, school nutrition director and chef.

Congratulations to RSU 60 (The Flavor Knights), MSAD 27 (Fire & Ice), and RSU 52 (Leavitt Lunch Crew), who won the regional competitions, and will be advancing to the finals on April 17th!

- RSU 60 prepared a USDA Pancake Breakfast Bake for breakfast, using local sausage and Maine maple syrup. For lunch, they served up fish tacos and corn salsa.
- MSAD 27, a grandmother and granddaughter duo prepared a hashbrown egg bake for breakfast, and cheddar bacon ranch baked fish for lunch.
- RSU 52 whipped up a breakfast frittata with vegetables, and baked stuffed haddock for lunch, which was a crowd pleaser, along with apple crisp.

Thank you to all teams who competed. We look forward to the finals competition on April 17th in the Culinary Classroom in Augusta.

Pictures below taken from the Aroostook regional competition in Madawaska and the Western Maine regional competition in South Paris.



Webinars

Child Nutrition Updates

March 31, 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

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

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



Shout Outs!

On March 14th, Lynn Petrowski from CICN presented an eight hour Food Safety for Schools training at Stearns Jr./Sr. High School in Millinocket. There were 24 participants from six districts attended. Full Plates Full Potential generously donated Hannaford gift cards that were used for lunch and refreshments.

Thank you for sharing Mia!!



On March 17th, the students at Kermit Nickerson School in RSU 71 enjoyed a pancake, home fries and sausage breakfast with a taste testing of real maple syrup vs imitation syrup.

Thank you for sharing, Perley!!

