



Child Nutrition Thursday Update

In this week's Thursday Update

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

Welcome to this week's edition of the Child Nutrition Thursday Update! The Thursday Update is your one stop to stay informed about all the updates, changes and exciting things happening in the National School Lunch Program.

Farm to School Cook-off

USDA Annual Order

Claims, State Match

Fresh Fruit and Vegetable Program

Language Assistance

Child Nutrition Training

Shout Out!

Farm to School Cook-off 2024

DEADLINE EXTENDED

Register your team by

!!March 1, 2024!!

Only one competition!!

May 7, 2024 from 11am-2pm at

Central Maine Community College

Teams consisting of one student and one School

Nutrition staff member will prepare two lunch

dishes..One using local *Tofu*,

the other local *Chicken*

3 Team Spots Remain

To register your team, please complete this [form](#).

More information regarding the cook-off can be found on our [website](#).

If you have questions about the cook-off,

contact Stephanie, Katie or Michele

A meeting for all registered teams is scheduled for March 5, 2024 at 1:30pm
a Zoom link will be emailed prior to the meeting.

USDA Annual Order

**DEADLINE
AHEAD**

The SY2025 Annual Order is OPEN. The orders are due by **Friday, March 8, 2024**, no extensions!

Please visit the USDA Foods page of our website for these helpful resources for completing your Annual Order.

How to place your SY2025 USDA Foods Annual Order Instructions
Important things to keep in mind when placing your Annual Order
Food being offered on the Annual Order

Thank you to those of you who have placed your Annual Order!!

New Meal Rate

The NSLP SY2025 meal rate is .45.
All PAL entitlements will increase this year.

Jodi's Financial Corner

jodi.truman@maine.gov

Claims

All original claims and claim revisions must be completed within 60 days of the last day of the claim month.

- If the original claim or a revision increasing the meal count is received after 60 days, a one time exception is required and must be approved by the State of Maine Child Nutrition Director.
- Revisions decreasing your meal counts will require documentation explaining the reason for the adjustment. This documentation must be submitted to jodi.truman@maine.gov

State Match

What is the State Match Payment?

The State Match payment is based on the total lunch meals served from July through December of 2023 at each public school. The total number of meals at each public school gets an equal percent of the total sum of all payments. The total sum payment is calculated by USDA and is a requirement for the State of Maine.

State Match one time payment to public schools will be issued March 1st. These funds must be deposited into the Child Nutrition account using MEFS code in 3250.

Fresh Fruit and Vegetable Program (FFVP) Fund Usage

FFVP funds are monitored throughout the year by the Child Nutrition office to ensure funds are used timely and reallocated to schools as needed. Emails went out this week to FFVP awarded schools that have spent less than 40% of funds to date. As a reminder, FFVP funds must be monitored internally and the FFVP Usage report in CNP web can be used as a tool to compare against. To access the report, take the following steps:

1. Go to the Reports tab in CNP web, and click on “Accounting Reports”
2. Click on FFVP Usage report, then select School Year 2024 and District Name
3. Refer to the Balance column, and Oct-Sept. This will show the balance that each school has available to spend.

If you have any questions on how to read the report, please contact stephanie.stambach@maine.gov.

Language Assistance

The DOE website has been updated with instructions to support sponsors who require language assistance. The following changes have been made:

Language Assistance has been added:

- It's own page:
<https://www.maine.gov/doe/about/languageassistance>
- At the very top above the search bar
- In the footer under Contact Us
- On our Contact Us page:
<https://www.maine.gov/doe/about/contact>
- On our Constituent Concerns Page:
<https://www.maine.gov/doe/about/contact/complaint>



Child Nutrition Training Opportunities

Registration links are in the title or can be found on our website

ServSafe Exam Only

March 26, 2024

2:00pm

Child Nutrition Office

Deering Building

Room 101

90 Blossom Lane, Augusta

This is the last scheduled exam for SY2024, next exam opportunity offered by the Child Nutrition office will be in October.

Registration deadline is March 8, 2024

Edit Checks Webinar

March 25th @ 1:30pm

Edit checks are a required internal control measure where daily meal counts are compared to student enrollment. Prior to filing the claim for reimbursement, meal count edit checks must be performed. This webinar will review the requirements for counting and claiming reimbursable meals and completing daily edit checks.

Mark you calendar!!

Know Your Numbers

March 21st @ 1:30pm

Learn additional tools to help you calculate Operating ratios, Meal Equivalents, Meals per labor hour and Meal cost. Bring last year's Annual Financial Report for hands on activities.

!!!The link to register will be in next week's Thursday Update!!!

Community Eligibility Provision (CEP)

USDA has changed the qualification to participate in CEP. It has gone from 40% to 25%.

We will be offering three webinar opportunities for Districts to learn:

***How to Participate in CEP**

***What you need to do for your District or group of schools within the District to participate.**

CEP removes the need for collecting applications and completing the Verification process for 4 years.

March 5, 2024 - 10:00am

March 15, 2024 - 10:00am

A recording of the webinar will be available on our website

A bright sunburst graphic with rays emanating from a central point, set against a blue background.

Summer

Summer Meal Options for SFAs Webinar

March 7, 2024 - 1:30pm

School Food Authorities are in a great position to feed children over the summer months when school is not in session. During this webinar, SFAs will learn about the variety of options available to provide meals to children over the summer months. Program examples include the Summer Nutrition Programs (group dining with the Summer Food Service Program and pick-up or home delivered meals in rural areas with the Summer Food Service Program), the National School Lunch Program Seamless Summer Option and traditional National School Lunch Program over the summer months. Join DOE to learn more about these programs and make the best decision to feeding your students over the summer time.

A recording of the webinar will be available on our website

In Person SFSP Training

Experienced Sponsor Training

March 28, 2024

9:00am-12:00pm

Child Nutrition Office

Deering Building

Room 101

90 Blossom Lane

Augusta

We have reached capacity for this training. Please contact Paula if you would like to be placed on a waiting list.

Experienced Sponsor Training

This training is for experienced Summer Food Service Program (SFSP) sponsors. In this session, sponsors will hear about updates to the SFSP and receive a refresher on SFSP requirements. There are many changes to 2024 operations. This training will offer an in-person opportunity to review them.

April 4, 2024

9:00am-12:00pm

Dennis Paper

Ron Dennis Conf. Ctr.

101 Mecaw Road

Hampden

New and Make-up Sponsor Training

May 9, 2024

9:00am-12:00pm

Child Nutrition Office

Deering Building

Room 101

90 Blossom Lane

Augusta

This training is for new Summer Food Service Program sponsors. It is also an opportunity for experienced sponsors to receive a more in depth training opportunity. In this session, sponsors will receive a comprehensive overview of the SFSP requirements in Maine. This training is required for new sponsors operating in 2024. There will be a break for lunch.

Other Training Opportunities

Culinary Institute of Child Nutrition

Using Tilt Skillets and Ovens to Maximize Flavor and Quality
When Cooking Vegetables in School Kitchens

Thursday, March 7, 2024

3:00pm-4:00pm

In this webinar, school chefs will demonstrate and discuss vegetable preparation and cooking techniques including sauteing, roasting, blanching, and steaming; and will share tips and best practices for using tilt skillets and convection ovens. We will see step-by-step preparation and cooking methods for a variety of vegetables utilizing equipment commonly found in school kitchens.

Additionally, chefs will share their tips and best practices for maximizing tilt skillets and convection ovens in school kitchens. This webinar will feature resources from the CIGN Culinary Quick Bites Series.

[Register](#)

SHOUT OUT!!!

Shout out to Michele Bisbee, Child Nutrition Culinary Specialist and all the School Food Service members who attended the Vegan/Vegetarian Culinary Training, in the Child Nutrition Culinary Classroom. This was our first in person training since early 2020. Five teams of two prepped a total of 11 Vegan or Vegetarian dishes .



Where there's a will...you find a way

Ellsworth's Food Service Director, Greg Berry recently traveled to RSU 12 to pick up 200lbs of Haddock. RSU 12's Central Office is a halfway point between Portland and Ellsworth so RSU 12's Food Service Director Mike Flynn gladly picked up the fish for Ellsworth while in Portland picking up fish for RSU 12, saving Greg some travel time.

Greg plans to introduce the fillets to students in a few different ways, possibly baked with fresh lime sauce or a Southwest taco style.



Thanks for sharing Mike!