

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.

SUN Bucks

Summer Harvest of the Month

Requirement to Advertise the SFSP

Maine Regional Local Foods Project

Planning Ahead to SY25

Thank you Adriane!

From the USDA

Healthy Meals Incentives

Child Nutrition Training

ServSafe

ICN Training

Shout Outs!

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

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



The NOTICE OF DECISION Letters will be mailed to households on Friday May 17th, and families should see them in mailboxes the following week. DHHS will be sending out a press release and opening their SUN Bucks website on Monday May 20th.

You can refer to the [SUN Bucks page](#) on our website for more information.

Summer Harvest of the Month

It is time to pledge for Summer Harvest of the Month (**July & August**)! Summer is the best and easiest time of year to source locally in Maine!

By pledging you agree to:

- Serve the local HOM product at least 2x per month

In return you receive:

- Toolkits for July & August including:

- Posters

- Fact and recipe sheets

- Stickers

- Monthly Newsletter email

- Additional resources & support from Farm & Sea to School Coordinator

Please reach out to Katie with any questions at katie.knowles@maine.gov

Requirement to Advertise the Summer Food Service Program

NSLP sponsors must advertise the availability of SFSP sites regardless of whether the sponsor participates in the SFSP or not. This can be done by sharing the following information with families:

<https://www.maine.gov/doe/hotlunchsummer>

Maine Regional Local Foods Project

Starting this fall, Child Nutrition will be piloting a two-year “Maine Regional Local Foods Project” that is funded by a USDA Farm to School State Formula Grant. The objective of this project is to expand and deepen the impact of the Department’s Farm & Sea to School programming in schools, by providing local foods coordinators to each superintendent region in the state of Maine.

The coordinators will be hired to work with and support school nutrition staff to implement new, and augment existing, programs that support schools in providing fresh, locally sourced foods in school meal programs while also facilitating projects and activities that enable students to learn about local agriculture and healthy eating. All schools will be encouraged to participate in Farm & Sea to School Programs, including Harvest of the Month, the Local Foods Fund, and other farm and sea to school opportunities in the state.

For Year 1 (SY 2024-2025) we will be piloting the program with four coordinators in the following regions:

- Western ME (Oxford, Androscoggin, Franklin)
- York
- Washington/Hancock
- Aroostook

Over the coming months, we will be seeking feedback from districts. Feel free to reach out to Katie, Katie.Knowles@maine.gov) or Stephanie, Stephanie.Stambach@maine.gov for more information!

Planning Ahead to SY25

New Directors and Single Unit Managers

Please let the Child Nutrition office know of any retirements or changes in Director/Single Unit Manager positions so we can add them to the New Director Bootcamp invite list. And remember, when hiring a Director or someone doing Director duties, they must meet the [USDA hiring requirements](#). The title or who pays them does not matter, it is the person doing the duties.



Thank you Adriane!

We will miss you.

This week we say goodbye to Adriane Ackroyd, Assistant Director of Child Nutrition. Adriane has accepted a position as a Program Specialist supporting Summer Meals for the USDA FNS Northeast Regional Office. She has spent the past seven years overseeing the Summer Meals Program, supporting NSLP, and assisting the Child Nutrition Director. She is grateful for the opportunities Maine DOE has brought her and the wonderful connections she has made. Adriane will miss supporting Maine SFAs and Sponsors with program operations but looks forward to celebrating Maine's successes at the regional level. Maine rocks!



From the USDA

FNS is pleased to announce the release of the 2024 Summer Food Service Program (SFSP) Administration Guide. The guide reflects policy updates to the SFSP since its last release in 2016, including policy updates made through the interim final rulemaking, [Establishing the Summer EBT Program and Rural Non-congregate Option in the Summer Meal Programs \(88 FR 90230\)](#). The content is structured in units focused on participating, applying, administering, and operating the meal service in the SFSP, and is catered to those operating the Program, mainly State agencies and sponsors.

The entire guide may be accessed on the FNS Webpage, at [SFSP Administration Guide](#). Program operators should direct any questions concerning this guidance to their State agency. State agencies with questions should contact the appropriate FNS Regional Office.

USDA has released two new policy memos. You can find both memos on the [legal](#) page of our website.

SP 18-2024, CACFP 06-2024, SFSP 11-2024: Consolidated Appropriations Act, 2024: Effect on Child Nutrition Programs

This memorandum provides notice to Child Nutrition Program (CNP) operators regarding Sections 739, 747, 748, 769, and 770 of Division B of the Consolidated Appropriations Act, 2024 (Public Law 118-42) (the Appropriations Act), enacted on March 9, 2024. This memorandum applies to State agencies administering, and local organizations operating, the Federal CNPs.

SP 19-2024, CACFP 07-2024, SFSP 12-2024: Initial Implementation Memorandum: Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans

On April 25, 2024, FNS published the final rule, Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans ([89 FR 31962](#), April 25, 2024). This rule finalizes practical, science-based, long-term school nutrition requirements based on the goals of the Dietary Guidelines for Americans, 2020-2025 (Dietary Guidelines), extensive stakeholder input, and lessons learned from prior rulemakings. This rule also includes minor updates to the Child and Adult Care Food Program (CACFP) and Summer Food Service Program (SFSP) to better align Child Nutrition Program (CNP) requirements. These updates represent continued progress toward supporting the nutrition quality of school meals, strengthening the Child Nutrition Programs (CNPs), and advancing USDA's commitment to nutrition security.



HEALTHY MEALS INCENTIVES

Recognition Awards

As part of a cooperative agreement to develop and implement the USDA Food and Nutrition Service's Healthy Meals Incentives (HMI) Initiative, Action for Healthy Kids is recognizing and celebrating School Food Authorities (SFA) who have made operational changes to improve the nutritional quality of their school meals, as well as SFAs who engage students and families in nutrition education and in the planning and preparation of nutritious school meals.

Recognition Award Categories

SFAs are eligible to apply for the Recognition Awards if they participate in the National School Lunch Program (NSLP) and/or School Breakfast Program (SBP) in the contiguous United States, Hawaii, Alaska, District of Columbia, Puerto Rico, Guam, or the United States Virgin Islands.

The **Trailblazer Award Series** highlights SFAs paving the path with gradual changes in school menus to be consistent with the 2020-2025 Dietary Guidelines for Americans, specifically for reducing sodium in school lunch and added sugars in school breakfast.

The **Innovation Award Series** highlights unique and innovative approaches not traditionally used in schools, as well as achievements SFAs are making to engage students and families to offer nutritious meals. These SFAs are working toward exceeding the school nutrition standards.



Breakfast Trailblazer

The Breakfast Trailblazer fuels a student's day by providing a nutritious breakfast with limited added sugars and engages students in planning breakfast menus that are fun and enjoyable.



Innovative School Lunch Makeover

Innovative School Lunch Makeover recognizes improvement in the nutritional quality of a school lunch meal while maintaining student acceptance.



Small and/or Rural SFA Breakfast Trailblazer

The Small and/or Rural SFA Breakfast Trailblazer fuels a student's day by providing a nutritious breakfast with limited added sugars and engages students in planning breakfast menus that are fun and enjoyable.



Innovation in the Cultural Diversity of School Meals

Innovation in the Cultural Diversity of School Meals recognizes nutritious school meal menu options that reflect the different cultures of students.



Lunch Trailblazer

The Lunch Trailblazer has reduced sodium in school lunch and engages students in planning nutritious meals that are delicious.



Innovation in the Preparation of School Meals

Innovation in the Preparation of School Meals recognizes schools who plan and prepare scratch recipes for school breakfast and lunch.



Small and/or Rural SFA Lunch Trailblazer

The Small and/or Rural Lunch Trailblazer has reduced sodium in their school menus and recipes.



Innovation in Nutrition Education

Innovation in Nutrition Education recognizes the implementation of nutrition education activities that make classroom, cafeteria, community, and home connections for students and parents/guardians.



Learn more about the Healthy Meals Incentives Recognition Awards and apply at www.healthymealsincentives.org

This material is based upon work that is supported by the U.S. Department of Agriculture, Food and Nutrition Service. USDA is an equal opportunity provider, employer, and lender.





HEALTHY MEALS INCENTIVES



Recognition Awards

The Healthy Meals Incentives (HMI) Recognition Awards spotlight innovative practices, student and community engagement activities, and strategies that SFAs have used to improve the nutritional quality of school meals. The Recognition Awards application closes on June 30, 2025. Applications will be reviewed on a rolling basis over the two-year application period and applicants can expect to receive a response within two months of submission. SFAs may apply for any of the awards at any point during the application period, but may only receive each award once. Apply at www.healthymealsincentives.org.

Award Benefits

- Complimentary registration and travel stipend to attend an exclusive national Healthy Meals Summit in Las Vegas
- Recognition on USDA, AFHK and HMI websites
- National and local recognition and media opportunities
- Opportunity to network with other HMI awardees
- Awardee toolkit with promotional resources

Awardees will also have opportunities to be highlighted and share their best practices through traditional and social media, stakeholder engagement and Healthy Meals Summits.

Scan to
Learn More



In partnership with



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Child Nutrition Training Opportunities

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

[Reducing Sugar Limits in Schools Webinar](#)

May 20th @ 1:30pm

This webinar will provide more information about the new rule on reducing sugar limits. Learn about the timeline for implementation and strategies to make the transition seamless for your staff and students.

ServSafe

Class and Exam

Monmouth Memorial School

130 Academy Road

Monmouth

Tuesday, August 27, 2024 - 8:30am-3:00pm

Wednesday, August 28, 2024 - 8:30am-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.

Please note testing start time on the second day

Lunch is NOT provided. Please bring a lunch.

Charge for the class is \$102

Payable by credit card, at the time of registration.

iCN Training



Join ICN for their Food Allergy: Ask Me Anything webinar. May is Food Allergy Awareness Month. Are you or someone you know in child nutrition navigating food allergies for your students? Want to learn more about managing allergies, creating safe meals, or accommodating students? Here's your chance to get answers from the experts. Join our webinar where panelists from FARE (Food Allergy Research & Education) and the Institute of Child Nutrition (ICN) will address your food allergy questions and concerns. Questions will be given to the experts prior to the webinar.

For more information or to register, please visit their [website](#)

Shout Outs!!

SeDoMocha has been hydroponically growing vegetables and herbs and last Thursday with the help of some 8th graders vegetation was harvested for lunch. Cheese pizza with school grown herbs and garden with 100% school grown veggies (including edible flower blossoms to make it pretty)



Thank you for sharing, Heather!!

Valley Unified students enjoyed fresh fiddleheads.



Thank you, Melanie, for sharing.!