Maine Department of Education

May 2, 2024

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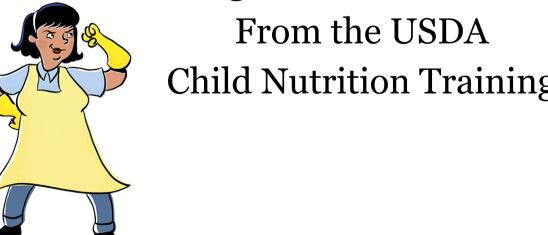
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Child Nutrition Website - https://www.maine.gov/doe/schools/nutrition

FOR ALL YOU DO FOR THE CHILDREN OF MAINE

THANK YOU!!!

SCHOOL LUNCH SCHOOL DAY



State Equipment Assistance Grant

The State Equipment Assistance Grant is now open!

This can also be used to cover food expenses due to meal accommodations.

Applications are available on the Equipment Assistance page of our website.

This grant is first come, first serve and is going fast.

Don't wait on this opportunity.

If you have any questions, email Michele at michele.bisbee@maine.gov

Hiring Standards

Hiring a new School Nutrition Director? Make sure the hiring standards are met.

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.

ServSafe

The end the school year is fast approaching. Are you interested in hosting a ServSafe class and test. It is a two day class, including the test. Class size is limited to 35, must be a minimum of 15 individuals and at least 3 different districts. If interested in hosting a class email: david.hartley@maine.gov.

FFVP Application Status

The deadline for submitting a SY 2025 Fresh Fruit and Vegetable Program (FFVP) application has passed. The applications that were completed on time will remain in "pending approval" status until the application has been approved by Child Nutrition. We will be approving applications over the next few weeks and will reach out if we have any questions.

Farm to School Cook-off

Three school teams will be competing in the 2024 Farm to School Cookoff on Tuesday, May 7th at Central Maine Community College! Teams representing RSU 75, Auburn and Lewiston will be squaring off, and cooking up some delicious meals using local tofu from Heiwa Tofu and local chicken from Maine Family Farms. We wish them all the best of luck and will share the results in next week's Thursday update!

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!

From the USDA

Webinar

On May 9, at 2:00 PM EST, FNS will host a webinar for School Food Authorities on the final rule, Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary

Guidelines for Americans.

The registration link for the webinar can be found at:

https://www.zoomgov.com/webinar/register/WN_oJQkESVkT Iynil5enHGsGg#/registration

FNS will share a webinar recording in the future for those that could not attend. The webinar recording will be shared on the final rule page here: https://www.fns.usda.gov/cn/school-nutrition-standards-updates

A notification will be shared via PartnerWeb when the recording is available.

Summer Food Service Program Sponsors receive a meal claim validation as part of their SFSP Administrative Review. USDA has issued guidance to assist State Agencies in completing these reviews. Maine DOE will be using the this <u>memo</u> as a guide when conducting our SFSP reviews this summer.

Child Nutrition Training Opportunities

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

Annual Financial Report Webinar

May 16th @ 1:30pm

This webinar will include updates on the Annual Financial Report that must be completed by September 1st 2024. Please send any questions you have regarding Annual Financial to jodi.truman@maine.gov before May 8th. All questions submitted will be addressed in the webinar.

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.

In Person SFSP Training

Space is limited

New and Make-up Sponsor Training

May 9, 2024
9:00am-3:00pm
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.

Culinary Training - Tempeh

May 15, 2024

9:00am-1:00pm

Child Nutrition Culinary Classroom 90 Blossom Lane, Augusta

Farm & Sea to School Coordinator Katie Knowles is hosting her first local foods training in our culinary classroom in Augusta alongside Sarah Speare from Tootie's Tempeh! This training will highlight recipes and different ways to prepare Tootie's tempeh, which is eligible for reimbursement through the state and federal local foods funds!.

Produced right in Biddeford, Tootie's Tempeh is a versatile plant-based protein source made from 3 simple ingredients: soybeans, vinegar, and starter culture. Tempeh is considered a superfood; it has 16 grams of protein per serving, along with high calcium, iron, b-vitamins, and fiber!

Tempeh is very easy and versatile to cook with. It can be cut into shapes for stir-frying, grilled for sandwiches and salads, baked, marinated, and crumbled like ground meat for kid-friendly meals like chilis, spaghetti sauce, buffalo bites, pizza, tacos, sloppy joes, "chicken" salad. It's a great way to get healthy nutrients and high protein into school meals while supporting a local producer and Maine farmers!