

School Nutrition Update - February 18, 2020

School Nutrition News <NCPublicSchools@public.govdelivery.com>

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February 18, 2020

School Nutrition

SCHOOL NUTRITION AND DISTRICT OPERATIONS

In this Issue...

Program Operations Information

- Important Dates
- Independent/Second Review of Applications Report
- Fresh Fruit & Vegetable Program Application Season
- Help Your Schools Next Year with Grants and More
- Vacancy Announcement

Continuing Education

- Current School Nutrition Leadership Opportunities
- Food Production and Operations Management Courses in March
- Safe Plates for Food Managers: Certified Food Production Manager (CFPM) Professional Development Opportunity
- NEW! Safe Plates for School Nutrition Staff
- Save the Date - Register for Sprint 2020 Zone Policy Updates for School Nutrition Administrators
- Golden Key Achievement Award Entries Due April 30!
- NC K-12 Culinary Institute for School Nutrition Managers

Program Operations Information

Important Dates

**NOTE: Anytime a deadline falls on a weekend or a holiday the actual deadline is extended to the next business day.*

- Feb 17**.....Deadline to submit Second Review of Applications form (FNS-874)
- Feb 20**.....Verification Reapplied and Reapproved Survey Opens
- Feb 27**.....Deadline to complete Verification Reapplied and Reapproved Survey
- Mar 1**.....Semi-Annual (Jul-Dec) Financial Report (FC1-a) Due
- Mar 2-6**.....National School Breakfast Week
- Mar 8-10**.....2020 Legislative Action Conference (Washington, D.C.)
- Mar 10**.....Deadline to submit NSLP/SBP/ASSP Claim for Reimbursement (for Feb)
- Mar 15**.....Deadline to submit FFVP Claim for Reimbursement (for Feb)
- Apr 1**.....Deadline to complete Self-Assessments - Charter and NonPublic SFAs
- Apr 10**.....Deadline to submit NSLP/SBP/ASSP Claim for Reimbursement (for Mar)
- Apr 15**.....Deadline to submit FFVP Claim for Reimbursement (for Mar)

Verification Process Important Dates

February 15, 2020 – Stop tracking households that were originally selected for verification (Oct 1 - Nov 15) for which benefits were terminated and the household reapplied for benefits between November 15, 2019 and February 15, 2020.

February 20, 2020 – Reapplied and Reapproved Survey will be sent out. Please complete by February 27, 2020.

Should you have questions on completing the forms, please contact your Zone Consultant or [Jacquelyn McGowan, Compliance Specialist](#).

Independent/Second Review of Applications Report

All School Food Authorities (SFAs) processing Free and Reduced Price School Meal Household Applications are required to conduct a Second Review of Applications. If your district or school is 100% Community Eligibility Provision (CEP), you are not required to complete this report.

The required reporting period spans from the start date of processing the Free and Reduced Price School Meals Household Applications in the 2019-20 School Year through October 31, 2019. However, the SFA must continue to document any discrepancies on the NC tool, Documentation of Change as a result of Second Review of Applications (see attached) for the entire school year.

Should you have questions on completing the forms, please contact your Zone Consultant or [Jacquelyn McGowan, Compliance Specialist](#).

Form	Due Date:	Submit to:
FNS-874 Local Education Agency Second Review of Applications Report Template	Monday February 17, 2020	Please email the completed form to Jacquelyn McGowan at: Jacquelyn.mcgowan@dpi.nc.gov
Documentation of Change as a result of Independent/Second Review of Applications	N/A - Provide Upon Request by State Agency	Maintain on file in the SFA.

Fresh Fruit & Vegetable Program Application Season

Hear ye! Hear ye! It's *almost* time for the Fresh Fruit and Vegetable Program application season.

Mark your calendar...

- **March 2, 2020** - the NCDPI will open the online application (housed in the School Nutrition Technology System) for the Fresh Fruit and Vegetable Program for the 2020-2021 school year.
- **March 20, 2020** – the NCDPI will close the online application (housed in the School Nutrition Technology System) for the Fresh Fruit and Vegetable Program for the 2020-2021 school year.
- **March 27, 2020** – deadline to submit the 2020-2021 Fresh Fruit and Vegetable Program application Signature Pages with four required signatures: superintendent, School Nutrition administrator, principal, and School Nutrition manager.



An invitation for NC's eligible elementary schools to apply to participate in the Fresh Fruit and Vegetable Program for the 2020-2021 school year will be e-mailed to all School Nutrition administrators later this month. Stay tuned...

Meanwhile, if you have questions and need immediate answers, please e-mail Zoe McKay-Tucker, School Nutrition Consultant for Special Programs, at zoe.mckaytucker@dpi.nc.gov for assistance.

Help Your Schools Next Year with Grants and More



Ready...Set...Apply for a school grant!

Do your kids or students get at least 60 minutes of physical activity daily? Are they learning about and eating nutritious foods at school? Do they have time to take breaks, practice mindfulness, and explore their imaginations?

If your school could use more opportunities to engage kids in healthy behaviors, then [check out our 2020-2021 school grants!](#)

Between now and April 3, parents and school staff can apply for a school grant to improve kids' health and well-being, which helps them learn, succeed, and thrive.



Read more about the grants, including Parents for Healthy Kids grants and Game On grants for physical activity and/or nutrition initiatives, and download resources to help you with your application at actionforhealthykids.org/grants. Check back throughout the month of February for additional grant opportunities to be added.

Need inspiration for what a grant could bring to your school? [See what other schools like yours have been doing.](#)

Questions? Attend a grant webinar or reach out at contactus@actionforhealthykids.org. We provide personal support to help you throughout the application and implementation process.

[Parents for Healthy Kids Grants webinar](#): Wednesday, 2/19 at 2pm CT

[Game On Grants webinar](#): Thursday, 2/20 at 2pm CT

Apex High Culinary Team Clinches Jr. Chef Title

The student culinary team from Apex High School in Wake County won first place for the second year running in the 2020 North Carolina Jr. Chef Competition, held February 7th at Johnson & Wales University in Charlotte. The team's Banh Mi with Turkey Meatballs and Slaw brought the trophy home for Sydney Brock, Demaree Persson and Molly Todd.



The Ashe County High "Husky Culinary" team won second place with its Carolina BBQ Pork Nachos. The Swain County High team took third place with its "South of the Smokies" vegetarian black beans and rice dish.

All the student chefs showcased their skills in a tight race, presenting dishes with creative ingredients and diverse flavors. First- through third-place teams received gold medals. All other competitors received silver medals in the N.C. Jr. Chef Competition: "Clyde's Country Caviar" from Erwin High in Buncombe County (Carolina Bison Bowl), the "Yellow Jackets" from Hayesville High in Clay County (Asian Exploration), and the "Southern Spice Girls" from Southern Lee High in Lee County (Sweet Carolina Chicken Bang Bang).

As part of the competition, students were challenged to work with their Family and Consumer Sciences teachers and School Nutrition administrators to develop a creative recipe for a school lunch entrée that meets the National School Lunch Program nutrition standards, includes at least two North Carolina-grown products and one USDA Foods item, is replicable by School Nutrition Programs, and meets student taste-test preferences. Based on recipes and applications submitted, finalist teams were selected to participate in the cook-off. During the live cook-off, each team prepared, cooked and presented their dish along with the results of student taste tests and surveys to judges. Teams were also evaluated and recognized for their ability to work together to demonstrate valuable skills in recipe development, food preparation, marketing, public presentation, organization, and local food systems.

As Career and Technical Education Family and Consumer Sciences students, participation in the N.C. Jr. Chef Competition offers an invaluable opportunity to translate skills learned in the classroom to real-world kitchens, developing recipes that districts across the state have the option of including on future school menus. In this way, the Jr. Chef Competition fulfills the goals of inspiring the next generation of culinary professionals, stimulating interest in locally produced agriculture, increasing participation in School Nutrition Programs, providing nutrition education, and encouraging healthy eating habits.

As part of the cook-off, Sullivan University in Kentucky – the location of the Southeast Jr. Chef Competition – is offering the following scholarships to each student team member: 1st place - \$16,000, 2nd place - \$10,000, 3rd place - \$6,000. North Carolina will compete May 7-8 against other Southeast state teams for the following scholarships to attend Sullivan University: 1st place - full tuition and fees (value of \$45,000 - \$55,000 each), 2nd place - tuition (value of \$47,000 each), 3rd place - \$20,000 scholarship.

More details about the N.C. Jr. Chef Competition are available [online](#). Stay tuned for recipes, photos and videos from this year's cook-off.

Vacancy Announcement

SFA: **Winston-Salem/Forsyth County Schools**

Position: **Executive Director of Child Nutrition**

This position is posted on Monster, TeacherMatch and the Winston-Salem/Forsyth district website for staffing at: <https://nc.teachermatch.org/obsboard.do?districtId=569411322>

Continuing Education

Current School Nutrition Leadership Academy Opportunities

The NC School Nutrition Leadership Academy offers a variety of professional development activities for School Nutrition Administrators. Be sure to keep the School Nutrition Administrator contact information updated in the School Nutrition Technology System as this is the information used to send email notifications. When logging in and registering for a course offered through NCSU McKimmon Center, please check your student profile for accurate email address, especially if you have moved to a new School Food Authority (SFA). This student profile email is used to confirm your enrollment and provide important course details.

You may access a listing of all Leadership Academy courses offered through NCSU McKimmon Center at:

[https://learn.mckimmoncenter.ncsu.edu/search/publicCourseAdvancedSearch.do?](https://learn.mckimmoncenter.ncsu.edu/search/publicCourseAdvancedSearch.do?method=doPaginatedSearch&showInternal=false&csplindex=true&isPageDisplayed=true&courseSearch.programAreaStringArray=54369&courseSearch.filterString=availforreg)

[method=doPaginatedSearch&showInternal=false&csplindex=true&isPageDisplayed=true&courseSearch.programAreaStringArray=54369&courseSearch.filterString=availforreg](https://learn.mckimmoncenter.ncsu.edu/search/publicCourseAdvancedSearch.do?method=doPaginatedSearch&showInternal=false&csplindex=true&isPageDisplayed=true&courseSearch.programAreaStringArray=54369&courseSearch.filterString=availforreg)

Date(s)	Course/Workshop Title	SN Academy Classification	Location
March 2-20 <i>(self-paced learning during these dates)</i>	Marketing for School Nutrition - LEVEL 1: Marketing Foundations	Marketing	Online Self-Paced

	(This course is a prerequisite for Level 2 Conducting Market and Customer Research)		
Mar 3, 10, and 17	Marketing for School Nutrition – LEVEL 3: Marketing Tactics Development (Pre-requisite: Level 2 Conducting Market and Customer Research; registration link will be provided to those completing Level 2)	Marketing	Online Instructor-led
March 5, 2020 (register by Feb 26)	Program Accountability Level 2: Accountability for Successful School Nutrition Programs	Program Accountability	Eastern Location TBA
Mar 12, 2020 (register by Mar 4)	Procurement University II: Administering Sound Procurement Practices for School Nutrition Programs (Pre-requisite – Procurement University for School Nutrition Programs: Understanding and Applying Sound Procurement Practices)	Procurement	Hickory
Mar 17-18, 2020 (register by Mar 9)	Food Production and Operations Management: K-12 Culinary Fundamentals for School Nutrition Administrators	Food Production and Operations Management Level 2	Mebane
Mar 19, 2020 (Register by March 11)	Food Production and Operations Management Level 3: Developing and Yield Testing Effective Standardized Recipes	Food Production and Operations Management Level 3	Mebane
Mar 30 - April 17 (self-paced learning during these dates)	Marketing for School Nutrition – LEVEL 2: Conducting Market and Customer Research (Pre-requisite Level 1 Marketing Foundations; registration link provided to those completing Level 1)	Marketing	Online Self-paced
Mar 31-Apr 2, 2020 (register by March 23)	Lead Like it Matters: A Leadership Development Program for School Nutrition Professionals	Leadership	New Bern
April 2, 2020 (register b March 25)	Program Accountability Level 2: Accountability for Successful School Nutrition Programs	Program Accountability	Hickory
April 9, 2020 (Save the date, registration coming soon)	Nutrition Level 3: Menu Development and Nutrient Analysis Protocol	Nutrition	Location TBA
April 16, 23, and 30	Marketing for School Nutrition - LEVEL 4: Marketing Plan Launch and Measurement (Pre-requisite: Level 3 Marketing Tactics Development)	Marketing	Online Instructor-led
April 27 - May 15 (self-paced learning during these dates)	Marketing for School Nutrition – LEVEL 3: Marketing Tactics Development (Pre-requisite: Level 2 Conducting Market and Customer Research)	Marketing	Online Self-paced
May 7, 2020 (Save the date, registration coming soon)	Nutrition Level 3: Menu Development and Nutrient Analysis Protocol	Nutrition	Location TBA
May 7, 14, and 21, 2020	Marketing for School Nutrition: LEVEL 2: Conducting Market and Customer Research (Pre-requisite Level 1 Marketing Foundations)	Marketing	Online Self-paced
May 25 - June 12 (self-paced learning during these dates)	Marketing for School Nutrition – LEVEL 4: Marketing Plan Launch and Measurement (Pre-requisite: Level 3 Marketing Tactics Development; Registration link provided to those completing Level 3.)	Marketing	Online Self-paced
June 10-12, 2020	Safe Plates for Food Managers: A Certified Food Protection Manager Course and Examination	Food Safety	Jacksonville
June 22-23, 2020	Program Accountability Level 4: The Administrative Review	Program Accountability	Greensboro
June 22-23, 2020 (Save the date, registration coming soon)	New School Nutrition Manager Orientation	Orientation	Greensboro
June 22-24, 2020	Safe Plates for Food Managers: A Certified Food Protection Manager Course and Examination	Food Safety	Greensboro
June 25, 2020	Boot Camp for School Nutrition Personnel in Charter Schools: How to Effectively Manage the Risks and Navigate	Orientation for Charter Schools	Greensboro

	the Regulatory Waters of the Federal School Nutrition Programs		
July 21-23, 2020	Safe Plates for Food Managers: A Certified Food Protection Manager Course and Examination	Food Safety	Wilmington
Aug 12-14, 2020	Safe Plates for Food Managers: A Certified Food Protection Manager Course and Examination	Food Safety	North Wilkesboro

Food Production and Operations Management Courses in March

We will offer two hands-on Food Production and Operations Management courses for School Nutrition Administrators in March. K-12 Culinary Fundamentals, offered on March 17-18, will provide an opportunity to work with chef instructors and gain and implement fundamental culinary skills to enhance school meals and become empowered as administrator-level support of local Chef Ambassadors and the Teach-It-Forward educational concept.

Standardized recipes are the basis for accountability in meeting the school meals programs menu, nutrition and component crediting requirements. Developing and Yield Testing Standardized Recipes course, offered on March 19, will provide theory and hands-on instruction about calculating meal component crediting, performing recipes yield tests, and a review of proper weighing and measuring techniques, and culinary skills implementation will be included.

More information about both courses can be found on the course listing [here](#).

Safe Plates for Food Managers

Certified Food Protection Manager (CFPM) Professional Development Opportunity

The North Carolina Food Code requires FOOD ESTABLISHMENTS to have a PERSON IN CHARGE (PIC) who is a CFPM on site at all time the establishment is in operation. The FOOD ESTABLISHMENT may be assessed two points on their inspection for failure to meet the Food Code requirements. To verify the PIC has an approved CFPM certification as specified in Paragraphs 2-102.12(A) and Section 2-102.20 of the NC Food Code Manual, the PIC must have successfully passed an American National Standards Institute (ANSI) accredited CFPM examination. Several organizations offer ANSI accredited exams which will provide the certification required by the North Carolina Food Code. Some of the organizations include [National Restaurant Association](#) , [360training.com, Inc.](#) , [Prometric Inc.](#) , [StateFoodSafety.com](#) ,and [National Registry of Food Safety Professionals](#) .

The PIC requirement is established by the North Carolina Department of Health. North Carolina Department of Public Instruction School Nutrition Section also requires School Nutrition Administrators to obtain CFPM certification as part of the Professional Standards for hiring and continuing education for School Nutrition Programs.

Safe Plates for Food Managers is a course developed by North Carolina State University Extension which offers a CFPM exam as part of the instruction. School Nutrition is glad to partner with Extension to bring this learning experience to you. We offer classes through our Leadership Academy with McKimmon Center on demand throughout the year if we have about 15 participants. We can advertise the course offerings to surrounding School Food Authorities to help fill the class. Please contact Susan Thompson (susan.thompson@dpi.nc.gov) if you are interested in hosting a class to provide continuing education and the CFPM exam to your PICs. We look forward to providing this important professional development opportunity for you. Below is a listing of our current classes:

June 10-12, 2020	Jacksonville
June 22-24, 2020	Greensboro
July 21-23, 2020	Wilmington
August 12-14, 2020	North Wilkesboro

NEW!! Safe Plates for School Nutrition Staff

Safe Plates for School Nutrition staff is a course developed by North Carolina State University Extension in partnership with NCDPI School Nutrition. This course will replace the four-hour *HACCP in Your Schools* curriculum which has been used for many years. Over fifty extension agents have been taught to deliver this instruction to School Nutrition staff. The agent list and participant resources are posted on our website. SFA's are responsible for printing the participant resources when scheduling courses with the Agents.

We intend to offer some "teach the leader" opportunities to equip school nutrition administrators to also deliver this four-hour instruction to their school-level staff. Our plans also include offering this course as on-line instruction and to seek SNA approval for those wishing to apply for SNA Certification. Stay tuned for more details!

Save the Date - Register for Spring 2020 Zone Policy Updates for School Nutrition Administrators

Zone	Date	Location
1	May 1	NC Arboretum (<i>Asheville</i>)
2	May 13	The Event Center at Summit Square (<i>Winston-Salem</i>)
3	May 19	Hickory Metro Convention Center (<i>Hickory</i>)
4 (LEA)	April 30	McKimmon Center (<i>Raleigh</i>)
4 (Charter, Nonpublic, RCCI)	May 1	McKimmon Center (<i>Raleigh</i>)
5	May 21	Little River Resort (<i>Carthage</i>)
6	May 27	NC TeleCenter (<i>Williamston</i>)

Golden Key Achievement Award Entries Due April 30!

The Golden Key Achievement Award program is a set of criteria designed to recognize the great accomplishments in a single school. The purpose of the award is to promote benchmarks of excellence across North Carolina and to honor School Nutrition programs maintaining high standards. Participation in this award fosters ongoing professional development and improvement in the school nutrition environment.

Schools qualifying for a plaque may be eligible to compete for award recognition at the State level. Each School Food Authority may submit their one best notebook entry meeting the plaque requirement to the State Agency by April 30, 2020 to compete for first, second, and third-place awards. State level winners will be announced at the School Nutrition Association of North Carolina (SNA-NC) annual conference.

Refer to the website below for 2019-20 guidance and information:

<https://childnutrition.ncpublicschools.gov/information-resources/awards-grants-opportunities/golden-key-achievement-award>

NC K-12 Culinary Institute for School Nutrition Managers

North Carolina Department of Public Instruction, School Nutrition and District Operations Division, in cooperation with Chef Cyndie Story and K-12 Team, is offering The NC K-12 Culinary Institute again in summer 2020. The workshop features face-to-face and online instruction for school nutrition personnel to enhance these healthy dining objectives:

- Improve student health, well-being and academic success through nutritious, appealing meals at school
- Increase participation in high quality, enticing school nutrition programs
- Expand capacity of local school nutrition programs to purchase, prepare and serve fresh, locally grown produce
- Increase consumption of fruits, vegetables and whole-grain rich foods Provide continuing education opportunities for school nutrition personnel

The culinary school course components are planned to include menu items using scratch, convenience, and modified scratch products and techniques. Recipes will also include North Carolina Farm to School items, step by step photography, and instructions written for production amounts consistent with pack or pan sizes commonly available and used in school kitchens.

During the summer, we will host 8 workshops for School Nutrition Managers who will become Chef Ambassadors. It is expected they will "Teach It Forward" using concepts learned at the Institute. Instructional segments are planned for topics such as knife skills, weighing and measuring accurately, preparing foods for just-in-time service, work simplification and scheduling, effective use of equipment, and quality food preparation and service for a variety of meats, grains, fruits, vegetables, and condiments. "Teach it Forward" toolkit, including 15-minute modules or "Short Sets" on many of the topics, will be provided to the School Nutrition Manager participants so that they can return to the School Food Authority (SFA) as Chef Ambassadors and teach other managers and associates important food production and merchandising techniques. In addition, a limited amount of small equipment will be provided to assist with teaching upon return to the SFA.

School Nutrition Managers, Training Managers, Manager Trainees, or Assistant Managers who will commit to "Teach it Forward" and complete pre- and post-assessments and follow up quarterly surveys reporting activities are eligible so please begin to identify your managers now! Application information will be available by early spring.

June 29 - July 2	Dare County
July 6-9	New Hanover County
July 20-23	Rowan-Salisbury Schools
July 27-30	Wilkes County Schools
	Wilson County Schools
August 3-6	Henderson County
	Harnett County Schools
August 10-13	Chapel Hill-Carrboro Schools

Please contact susan.thompson@dpi.nc.gov or refer to our website <https://childnutrition.ncpublicschools.gov/continuing-education/nc-k-12-culinary-institute> for additional information.

USDA Nondiscrimination Statement

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, religious creed, disability, age, political beliefs, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the [USDA Program Discrimination Complaint Form](#). (AD-3027) found online at: [How to File a Complaint](#), and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

- (1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: program.intake@usda.gov.

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Phone: 919.807.3506 (main)
Email us at: <http://childnutrition.ncpublicschools.gov/contact>
Website: <http://childnutrition.ncpublicschools.gov/>

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