

School Nutrition Update

June 6, 2018



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FINAL MONTH to Submit HUSSC Applications to State Agencies

As a reminder, State agencies may no longer accept HUSSC Award applications after **June 30, 2018**. Any applications received after this date will not be reviewed.

By **September 30, 2018**: State agencies must submit all reviewed applications to their respective FNS Regional Office.

By **December 31, 2018**: Regional offices must submit all applications for consideration to the USDA FNS National Office to finalize. The USDA FNS National Office will do a final review and announce the final set of awards. Please visit Team Nutrition's HUSSC website (<https://www.fns.usda.gov/hussc/healthierus-school-challenge-smarter-lunchrooms>) for more information about the phase-out, as well as other helpful information for schools that are in the process of applying, those that have submitted applications, and those that have received awards.

USDA appreciates your support.

SP 18-2018 - Child Nutrition Programs Flexibilities for School Year 2018-2019

On June 1 we were notified by the US Department of Agriculture that the flexibilities offered to School Food Authorities in the areas of milk, whole grains and sodium have been extended through the 2018-2019 year. Please see USDA Policy Memorandum [SP 18-2018](#) for additional details about the flexibilities, and contact your Zone Consultant and/or Specialist should you have questions.

Eligibility Manual for School Meals Announcement

The Food and Nutrition Service will not release an updated Eligibility Manual for School Meals for School Year 2018-2019. State agencies and Program operators can continue to use the [2017 Edition of the Eligibility Manual](#) for the upcoming School Year. Any new policies will be posted on the [School Meals Policy Page](#), and will also be communicated to State agencies through the PartnerWeb.

****REMINDER* USDA Allows Low-Fat (1%) Flavored Milk Back into Schools – Act Now to Update Procurement Specifications for Next Year***

Effective July 1, 2018 and beginning with the 2018-19 school year, the Interim Final Rule (IFR) issued by the US Department of Agriculture (USDA) allows program operators in the National School Lunch Program (NSLP), School Breakfast Program (SBP), Special Milk Program (SMP) and Child and Adult Care Food Program (CACFP) to offer flavored, low fat (1%) milk as part of a reimbursable meal for students in **grades K–12** and students in CACFP (**ages 6 years and older**). Schools may also offer flavored, low-fat (1%) milk as a beverage when sold a la carte to students in these grade/age groups. This optional flexibility expands the variety of milk available to

students in the meal programs which is intended to encourage children's consumption of fluid milk nationwide. Please remember all programs must offer at least two varieties of milk to students at all times.

No waivers are required to implement this voluntary provision in the NSLP, SBP, SMP. SFAs may modify their menus to reflect student preferences for low-fat flavored milk. Please remember to adjust specifications for new bids in your procurement documents to reflect this recent flexibility, which is intended to promote student meal satisfaction and ultimately, participation in the school meal programs.

If you have questions, please contact your Zone Nutrition Specialist.

Source: *Fluid Milk in the School Nutrition Program (Interim Final Rule)*

Menu Templates Now Available

The Menu Templates for the start of the new school year are now available on the School Nutrition website at: <https://childnutrition.ncpublicschools.gov/information-resources/nutrition-education/school-meals/menu-templates/menu-templates>.

Please note the following:

- The Menu Templates run from August 2018 through January 2019.
- The Menu Templates were designed in two formats - Elementary and Middle/High. The content for the Elementary School Menus is aimed at families and the content for the Middle/High School Menus is aimed at Middle/High School students.
- By request, the Menu Template layout has been revised to fit within one page with fewer graphics.
- MS Publisher was used in the design to allow for customization by local School Nutrition programs.

Please do not hesitate to contact Tracey Bates, School Nutrition Services, NCDPI, tracey.bates@dpi.nc.gov, with any questions regarding the nutrition education resources for schools.

Summer Nutrition Guidance - Heat Demonstration Project

On May 24, 2018, the US Department of Agriculture (USDA) issued a new policy memorandum, [SP 14-2018, SFSP 04-2018](#). This memorandum extends the Heat Demonstration Project (Project) allowing non-congregate meals at selected outdoor summer meal sites that experience excessive heat.

All summer sites that lack temperature-controlled alternative meal service areas are eligible to participate. Sites with temperature-controlled alternate locations do not qualify. To participate in the Project, schools must request approval from the NC Department of Public Instruction during the application process for Summer Nutrition Programs.

The National Weather Service (NWS) must have issued a Heat Advisory, Excessive Heat Warning or Excessive Heat Watch for the area in which the site is operating. Please retain a copy of the NWS notice for each site participating and maintain a record of the sites and days of usage.

NOTE: Meals may not be provided to adults or other children to take to individuals not present at the site.

The USDA Policy Memorandum, a PowerPoint on the procedures for the Project and the [Extreme Heat Demonstration Project Form \(Form 1009\)](#) will be sent via email from the Summer Nutrition staff. Additionally, Form 1009 is available on Summer Nutrition section of the School Nutrition website.

If there are questions on the Project, please contact your [Summer Nutrition Consultant](#).

Get Ready for the North Carolina Crunch

As we celebrate Fresh Fruit and Vegetable Month, it is a perfect time to remind everyone to save the date for the North Carolina Crunch. Just like last year, students across the state can crunch into North Carolina grown apples to celebrate Apple Month and National Farm to School Month. Even though this event will take place in October, it is never too early to plan ahead for produce orders and activities and reach out to local school and community partners who can help. Stay tuned to the School Nutrition Update for more info and resources to help celebrate this event and make it a crunch heard 'round the state.

Ready to start planning your Crunch? We have created a Crunch Guide with information on sourcing your produce, ways to connect to curriculum, a press release template to help you share your Crunch with the local community, and more! Sign up to let us know you are interested in planning a NC Crunch event and receive access to the guide. <https://growing-minds.org/north-carolina-crunch/>

*Suggested date – If in planning ahead, you find that October 10 will not work, you may select a date during October that works best for your schools. The goal is to have as many students and school staff crunching into North Carolina grown produce and learning about School Nutrition and farm to school as possible during the month.

Save the Date! AC 2018

The 2018 Annual Conference for School Nutrition Administrators is scheduled for October 24-26, 2018. More information and details about the conference will be provided via the SN Update in the coming months.

NC Jr. Chef Culinary Team Wins 3rd Place in the Southeast

The Caliente Cowboys and Cowgirl, a student culinary team from Clyde A. Erwin High, won 3rd place in the [Southeast Jr. Chef Competition](#) May 9-10 with their Hot Asheville Chicken with Farmers Market Salad paired with a Cool Carolina Strawberry Smoothie. The team of three students represented North Carolina in the first-ever regional competition held at Sullivan University in Kentucky. Maxwell High School of Technology from Gwinnett County, Georgia, won 1st place with their Bowl'd Farm Fresh Burrito Bowl. The Montgomery County, Kentucky, 4-H Team won 2nd place with their Farmer's Luau Chicken. These top three teams competed against Selma High from Dallas County in Alabama (Triple K.D. J. Chicken Curry Soup with Fiesta Wrap and Mango Salsa), Bloomingdale High from Hillsborough County, Florida, (T & G Burrito), and College and Career Technical Institute

from Pascagoula-Gautier School District in Mississippi (King Catfish Creole Burger with Sweet Potato Chips, Crispy Kale Chips and Seasonal Fruit Kabob with Cinnamon Honey Glaze).

For the Southeast Jr. Chef Competition, teams had two hours to prepare their dish and two minutes to present their recipe and student taste test results to judges. Serving on the panel of judges were Jason Smith, winner of the *Food Network Star* Season 13; Elizabeth Gross, Farm to School Coordinator, Tennessee Department of Education; Erin Healy, Director, Office of Community Food Systems, USDA; Chef David Dodd, Executive Director of National Center for Hospitality Services and Chef Whitney Fontaine, Instructor, both from Sullivan University; and Robin Bailey, Regional Administrator, and Joi Parks, Regional Nutritionist, both of the USDA Southeast Regional Office. Sullivan University in Kentucky awarded students in the top three finishing teams with scholarships to attend their university. For 1st place, each student team member received full tuition and fees (value of \$45,000 - \$55,000 each). For 2nd place, each student team member received tuition (value of \$47,000 each) and for 3rd place team members each received a \$20,000 scholarship.

Many thanks to the NC Chapter of Les Dames d'Escoffier and the School Nutrition Association of North Carolina for providing funding for the Erwin High team to travel to Kentucky. The Jr. Chef Competitions could not have happened without the support of these partners along with Blue Cross and Blue Shield of NC, the Farm to School Coalition of NC, NC FCCLA, NCDA&CS, NCDPI, all of the states, Sullivan University and USDA.

Vacancy Announcements

SFA: New Hanover County Schools

Position: *School Nutrition Supervisor*

Job description:

<http://www.nhcs.net/humanresources/jobdescriptions/Child%20Nutrition/Supervisor.pdf>

Application Information: <https://nc.teachermatch.org/applyteacherjob.do?jobId=401618>

Position Qualifications:

- Bachelor's degree in nutrition or a related field
- Two or more years' of food service industry or related field.
- Must be a Registered Dietitian or be eligible for a Registered Dietitian license.
- Requires ServSafe certification or equivalent
- Pay Scale SA2

SFA: Roanoke Rapids Graded School District

Position: *Director of School Nutrition Services*

Job Description/Application Information:

<https://nc.teachermatch.org/applyteacherjob.do?jobId=429599>

Continuing Education & Professional Development

➤ **Certified Food Protection Manager (CFPM) Professional Development Opportunities**

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.

NC Safe Plates is a CFPM course developed by North Carolina State University Extension. This course offers the National Registry of Food Safety Professionals exam as part of the instruction. School Nutrition Services 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 staff. We look forward to providing this important professional development opportunity for you. [Click here for a current listing of courses.](#)

➤ **SNA-NC Pre-Conference Workshops**

NCDPI will offer several workshops prior to the SNA-NC Annual Conference in June. See below for the offerings and registration information.

Date	Course Title & Registration Link
June 18-19	The Administrative Review: An Approach to Collaborative Compliance

June 18-19	New Manager Workshop
June 18-20	NC Safe Plates
June 19	Smart Options: Teach the Leader

➤ **NC K-12 Culinary Institute Workshop for School Nutrition Administrators and Supervisors**

As part of the planned NC K-12 Culinary Workshops for 2018, two sessions have been scheduled which will allow administrators, supervisors, and menu planners working at the central office level of the School Food Authority (SFA) the opportunity to participate in food preparation techniques being taught to managers and training managers during Summer 2018. These two sessions are NOT for training managers or school level managers. [CLICK HERE](#) for additional information and registration information for the sessions during June 26-27 or June 28-29.

➤ **School Nutrition Leadership Academy Opportunities**

The NC School Nutrition Leadership Academy offers a variety of professional development activities for School Nutrition Professionals. Refer to our website below and be alert for email announcements from NC State University McKimmon Center announcing workshops. 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.

<https://childnutrition.ncpublicschools.gov/continuing-education/sn-leadership-acad>

June 11-13	NC Safe Plates	Goldsboro
June 11-13	NC Safe Plates	Chapel Hill
June 13-15	NC Safe Plates	Wilmington
June 13-15	NC Safe Plates	Jacksonville
June 14-15	Nutrition Level 1: Smart Options	Greenville
June 18-19	The Administrative Review - An approach to collaborative compliance	Greensboro
June 19	Smart Options: Teach the Leader	Greensboro
June 18-20	NC Safe Plates	Greensboro
June 20-22	NC Safe Plates	Kenansville
August 13-15	NC Safe Plates	Wilson

Mark Your Calendar

June 2018

- Jun 10 Deadline to submit Claims for Reimbursement for NSLP/SBP/ASSP/SFSP/SSP (for May 2018)
- Jun 15 Deadline to submit Claims for Reimbursement for FFVP (for May 2018)
- Jun 18-22 2018 SNA-NC Annual Conference (Greensboro)

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

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- (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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