



DPI COMMUNITY  
NUTRITION TEAM

# CACFP Today

VOLUME 25 / NO. 2 / April 2025

## FEATURED STORIES

## CACFP Shout-Outs

The CNT thanks the staff at Sunny Day Child Care & Preschool Inc. for their outstanding work and providing healthy meals to CACFP participants!

Rhonda, Beth, and Angel had an excellent organization system and were well-prepared for their CACFP review! They displayed clear dedication to the children in their care and to the responsibilities of the program.



We are also shouting-out two new agencies who had stellar pre-approval visits. Way to go YMCA of Metropolitan Milwaukee and Boys & Girls Club of Fond du Lac! Both agencies were very organized and well-prepared to start participating in the CACFP. Their consultant is confident they will be successful operating the program!



Complete the [CACFP Shout-Out Entry Form](#) for a chance to be featured in a future CACFP Today newsletter and DPI social media accounts.

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## Food Holidays

- April 2025 –**  
*National Garlic Month*
- April 12, 2025 –**  
*National Grilled Cheese Day*
- May 2025 –**  
*National Strawberry Month*
- May 28, 2025 –**  
*National Hamburger Day*
- June 2025 –**  
*National Dairy Month*
- June 21, 2025 –**  
*National Smoothie Day*

# Cultivating Connections: A Wellness and Farm to School Summit

August 5 and 6, 2025  
Chula Vista Resort, Wisconsin Dells



The Wisconsin Department of Public Instruction's School Nutrition Team is excited to announce that registration is open for the first wellness and farm to school summit! Cultivating Connections: A Wellness and Farm to School Summit is a two-day event that will provide innovative strategies to promote student health and knowledge of local food systems through educator engagement, policy implementation, and partnership opportunities. Anyone interested in school wellness, F2S, and Farm to Early Care and Education (F2ECE) are welcome including school wellness leaders, school nutrition staff, farmers, educators, and F2S and F2ECE advocates.

A local foods vendor show will be held on August 5 from 1 to 4 PM. Attend to find tasty, fresh, and delicious local products for your meal programs. **Registration and more information can be found on the [Summit webpage](#).**

## Welcome New Agencies!

The CNT is starting something new, which is highlighting Wisconsin's newly approved CACFP agencies. We are extending a warm welcome to the following agencies who have started their CACFP in Federal Fiscal Year 2025.

- JO'S Early Learning Academy II, Inc. in Milwaukee
- Humbled Hearts LLC in Milwaukee
- Hopson's Kiddie Kare LLC in Milwaukee
- Boys & Girls Club of Fond du Lac Inc.
- Young Men's Christian Association of Metropolitan Milwaukee
- School District of Mauston
- Only God Can Children's Academy Inc. in Milwaukee
- Bizzy Bees Childcare Center LLC in Nekoosa
- Trinity Lutheran Church Properties in Merrill
- Premier WI Kenosha LLC
- The Jungle Gems Child Care Center II LLC in Milwaukee



The CNT is excited to have them all aboard and appreciates their efforts in providing nutritious meals to the participants in their care.

# Foods Commonly Misidentified as Creditable: Tortilla Chips

Tortilla chips and corn chips must meet certain criteria to be creditable in the Child and Adult Care Food Program (CACFP). They may be whole grain-rich (WGR) or enriched. The new [CACFP Training Spotlight: Tortilla Chips](#) explains this criteria and includes examples of creditable chips (WGR and enriched) and non-creditable chips.

Non-Creditable Tortilla Chips and Corn Chips cannot count as the grain component. Tortilla chips, corn chips or any other snack-type products are not creditable when one of the below are met. Additional examples of non-creditable tortilla chips, corn chips, and snack-type products are on page 4 of the CACFP Training Spotlight: Tortilla Chips.



- First ingredient is **corn that is not whole, enriched, or nixtamalized**, including corn, blue corn, yellow corn, ground white corn, stone ground corn, organic corn, cornmeal.

INGREDIENTS: GROUND WHITE CORN, VEGETABLE OIL, SEA SALT

INGREDIENTS: CORN, VEGETABLE OIL, SALT

- First ingredient is a **non-creditable grain or flour** such as cassava flour, almond flour, tapioca flour, coconut flour, potato starch, potato flour potato.

INGREDIENTS: CASSAVA BLEND (CASSAVA FLOUR, CASSAVA STARCH), AVOCADO OIL, TAPIOCA FLOUR, COCONUT FLOUR, SALT

INGREDIENTS: POTATO STARCH, POTATO FLOUR, CANOLA OIL, CORN STARCH, SALT

Refer to the new [CACFP Training Spotlight: Tortilla Chips](#) for information on determining if tortilla chips and corn chips are creditable and whole grain. Examples of creditable and whole grain tortilla chips can also be found in the handout.

## Save the Date for In-Person Training

September 25, 2025  
Wausau, WI

The Community Nutrition Team is offering a full day CACFP training conference on September 25, 2025, in Wausau. All operators of the CACFP are welcome to attend including adult daycare centers, childcare centers, at-risk childcare centers, and sponsors of family daycare homes. Save the date for this training opportunity and stay tuned for more details coming soon.



# Strawberries Two Ways

May is national strawberry month, and we are BERRY excited! Strawberries can be eaten in many different ways. Top waffles with fresh strawberries, brighten up a lettuce or spinach salad, spruce up a peanut butter sandwich, sprinkle over cottage cheese or yogurt, bake into muffins or quick breads, throw into smoothies, or just wash and eat them fresh on their own. The options are endless! Below are two standardized recipes from [ICN's Child Nutrition Recipe Box](#) with CACFP crediting information featuring strawberries to try out during the month of May.



## [Strawberry and Waffle Kebabs with Maple Yogurt Dip](#)

**Recipe Makes 25 servings**

### **Crediting Information:**

Each serving provides  $\frac{1}{2}$  cup fruit,  $\frac{1}{4}$  oz equivalent meat alternate, and  $\frac{1}{2}$  oz equivalent grains.

### **Ingredients:**

- Greek yogurt, non-fat, vanilla
- Waffles, frozen, whole grain-rich (at least 34 grams or one ounce each)
- Strawberries, fresh, whole, washed with stems removed

### **Instructions:**

1. Preheat oven to 300 degrees Fahrenheit.
2. Gather sticks for kebabs. For 25 servings, use 50 sticks.
3. In a medium bowl, combine yogurt and maple syrup. Whisk until well-blended. Keep cold at 40 degrees Fahrenheit or lower.
4. Arrange waffles in a single layer on sheet pan. Bake for eight to ten minutes. Cut waffle into four triangles.
5. Build kebabs. Three strawberries and one waffle triangle per kabab.
6. Serve two kebabs with  $\frac{1}{8}$  cup (#30 scoop) of maple-yogurt dip. Serve immediately or keep cold at 40 degrees Fahrenheit or lower.

## [Fruit and Yogurt Roll-Ups](#)

**Recipe Makes 25 servings**

### **Crediting Information:**

Each serving provides  $\frac{1}{4}$  cup fruit,  $\frac{1}{4}$  oz equivalent meat alternate, and  $\frac{3}{4}$  oz equivalent grains.

### **Ingredients:**

- Tortillas, whole-wheat (eight inches across, at least 42 g or 1  $\frac{1}{2}$  oz each)
- Greek yogurt, non-fat, vanilla
- Strawberries, fresh, washed,  $\frac{1}{4}$  inch diced
- Granola (optional)

### **Instructions:**

1. Spread  $\frac{1}{4}$  cup (#16 scoop) of yogurt on each tortilla.
2. Top each tortilla with  $\frac{1}{2}$  cup diced (4-ounce ladle) strawberries.
3. Sprinkle each tortilla with 1 Tablespoons granola (optional).
4. Roll tortillas like a burrito.
5. Cut in half at an angle.
6. Serve one half. Serve immediately or keep cold at 40 degrees Fahrenheit or lower.



# Important Reminders

## New 'Review' Webpage

The CNT has created a webpage that provides an overview of the CACFP review process and requirements. This page includes materials that should be made available at the time of a review, as well as CACFP resources. There are direct links to the Guidance Memorandums, Required Documents Checklist, and training options for staff who are responsible for the CACFP.

Check out the [CACFP Review](#) page to refresh knowledge on the review process and prepare for an upcoming review.

## New Added Sugars Limits for Cereal and Yogurt

Beginning October 1, 2025, cereal and yogurt sugar limits will be based on “added sugars”, not just “sugars” on the nutrition facts label. For cereals, the new limit will be no more than six grams of added sugar per dry ounce. For yogurt, the new limit will be no more than 12 grams of added sugar per six ounces. The Community Nutrition Team is developing new resources reflecting the updated regulations. In the meantime, check out the Team Nutrition Sugar Limits [Training Worksheets](#) with the updated added sugar limits.

## September 2024 In-Person Training Resources Now Available

Links to the presentation slides and presentation handouts for each [September 2024 In-Person Training](#) session are now available. All handouts provided during training are hyperlinked in these documents and all activities used during the training sessions are posted below the applicable training session.

## Subscribe to the CACFP Email List

[Click to subscribe to DPI news!](#) Enter your email address, complete a CAPTCHA, and then select the newsletter to which you wish to subscribe. To receive CACFP news, scroll to School & Community Nutrition and select “Child and Adult Care Food Program”.

## CACFP Review

### Overview

The Child and Adult Care Food Program (CACFP) review assesses an agency's administration and operation of the CACFP. The review is conducted by the agency's assigned Nutrition Program Consultant from the Wisconsin Department of Public Instruction.

Reviews are completed on a [two or three-year review cycle](#) and may be announced or unannounced.

The objectives of the review are to:

- Assess the agency's compliance with Program requirements.
- Provide technical assistance and support.
- Secure any needed corrective action and assess fiscal action, if applicable.

### Review Preparation

The materials below will assist agencies in preparing for the review. For announced reviews, the Nutrition Program Consultant will contact the agency prior to when the review will be scheduled.



# USDA: New Guidance

Listed below are recent policy memos issued by the United States Department of Agriculture (USDA) and a brief summary of each one.

[Resource: Requirement to Accept Medical Statements from Registered Dietitians for Schools and Child and Adult Care Institutions and Facilities](#)

On April 25, 2024, FNS published the final rule, *Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans* that included minor updates to CACFP and SFSP to better align child nutrition program requirements. These updates represent continued progress toward supporting the nutritional quality of school meals, strengthening the CNPs, and advancing USDA's commitment to nutrition security.

[Resource: Feeding Infants and Meal Pattern Requirements in CACFP - Q&As](#)

This memorandum provides updated guidance on feeding infants and the infant meal pattern requirements.

[Resource: Grain Requirements in the CACFP: Questions and Answers](#)

This memorandum explains the grain requirements for the Child and Adult Care Food Program and includes questions and answers. This memorandum supersedes CACFP 09-2018, Grain Requirements in the Child and Adult Care Food Program; Questions and Answers, published April 4, 2018.

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**To find your agency's consultant, refer to the [Consultant Assignments document](#) on the [CACFP Consultant Assignments webpage](#).**

# About Us

CACFP Today is published three times per year by the Department of Public Instruction.



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