



SCHOOL
NUTRITION TEAM

School Nutrition News

Spring/Summer 2024 Vol 16 Issue 3

School Nutrition Summer Training (SNST) 2024

The School Nutrition Team is thrilled to announce School Nutrition Summer Training (SNST) 2024, offering both in-person and virtual options for annual summer training. Join us at Northeast Wisconsin Technical College in Green Bay from July 15 through 17, 2024, and embrace the spirit of the Summer Olympics with revamped breakout sessions, ServSafe courses, and inspiring guest speakers including the Institute of Child Nutrition, a Wisconsin Department of Agriculture, Trade and Consumer Protection Health Inspector, and a special Keynote Address from a Kwik Trip Public Relations Liaison.

Can't make it in person? No problem! Virtual sessions will be held on select days in August, providing flexibility for everyone involved with the school meal programs. The course dates offered on Tuesdays include August 6 and 13, and the course dates for Thursdays are August 8 and 15.

Course schedules and descriptions, as well as registration information, are posted on the [SNST website](#). Please note, all in-person attendees will incur a \$10 non-refundable fee, and due to space limitations, a maximum of three staff per SFA may register for each in-person training class (excluding the keynote and networking). ServSafe participants will incur an additional exam and materials fee. Virtual sessions are free with no capacity limits.

Don't miss out on this opportunity to enhance your skills and network with fellow school nutrition professionals! Elevate your school meals program for the 2024-25 school year by *Going for the Gold* at SNST 2024!

FEATURED STORIES

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MARK YOUR CALENDAR

[JUNE 24-27, 2024
School Nutrition
Association of Wisconsin
Annual Conference
Green Bay, WI](#)

[OCTOBER 2024
National Farm to School
\(F2S\) Month](#)

Nominate a School Nutrition Superhero of the Month!

The Department of Public Instruction (DPI) School Nutrition Team is always looking for school nutrition professionals to feature as the “School Nutrition Superhero” each month on the [DPI Facebook Page](#) and in our quarterly newsletter. The goal is to recognize someone who is doing an excellent job in their role. If you know a School Nutrition Superhero, nominate them by sending an email to DPIFNS@dpi.wi.gov.

**School Nutrition
SUPERHERO** 

Congrats to the following School Nutrition Superheroes of the Month:

December: Director of Nutrition Services, Christina Oswald, from School District of Fort Atkinson

Since 2019, Christina has worked as the Nutrition Director in Fort Atkinson, where she has emphasized more “scratch” items to the school menus with the help of local farmers and producers. She has also hired a district chef to continue to move the program toward fresh-made foods and more international and “trending” items.



January: Food Service Director, Laura Krause-Zastrow, from Merrill Area Public Schools

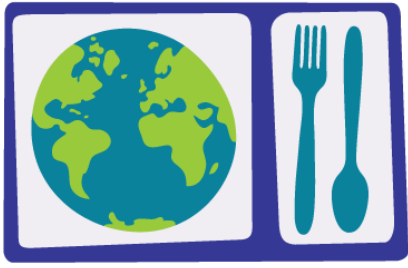
I am happy to be the FSD for Merrill Area Public Schools. I love being able to provide breakfast and lunch to so many children. This year we are offering free breakfast to everyone, and we are offering a second chance breakfast at the High School for students that don't make it here before school for breakfast. I am thankful for the amazing team I work with. I am also proud to work for Taher because of their family-based company, they are generous in providing me with the tools I need to succeed.



February: Food Service Director, Lisa Krayner, from Sauk Prairie School District

I've been working at Sauk Prairie Schools for seven years. One of the best parts of my job is working alongside my staff in each of our six kitchens. It gives me a great chance to share ideas and brainstorm new and exciting recipes to bring to our students. I also like working with area farmers to find ways to incorporate more local foods into our menu. This year, we started incorporating food grown and harvested by students in our Agricultural Program into our menu. So far, the students have grown lettuce, microgreens, parsley and cilantro that we've been able to serve on our garden bar or use in our scratch recipes.





Around the **WORLD** in 80 Trays

This year was the 4th annual Around the World in 80 Trays event. Below are some photos and anecdotes from schools that participated! To learn more, please see our webpage, [Around the World in 80Trays](#).

East Troy School District cooked every meal from scratch, created flyers to send home to families letting them know about the event, and decorated the cafeteria daily depending on what meal was being served.



Germantown School District made Nigerian Steamed Greens at their elementary school and if the students tried them, they got a sticker! Their staff said that preparing items from scratch is one of their favorite parts of school nutrition. Pictured is staff preparing the steamed greens!



Muskego Norway School District tried many different dishes from around the globe. The elementary students were given a “passport” and each day they collected stickers from a country around the world and learned about its cuisine. Pictured on the right is a Vietnamese Banh Mi sandwich.



Onalaska School District offered Polish foods, including Kielbasa and Potato Pierogies. The students loved the pierogies and got to take a photo with a sign saying, “I tried the Pierogies!”



Stevens Point School District served many unique dishes including Korean BBQ meatball bowls (pictured), Cuban paninis, Vietnamese carrot salad, Swedish meatballs and many more! Their favorite dishes were Greek Hamburgers and Filipino beef adobo!



Serving Summer Meals in School-Based Childcare Centers

As a reminder for schools that operate year-round childcare centers, meals can only be claimed under the NSLP and/or SBP on days when school is in session. If the childcare center is operating on holiday breaks, teacher in-service days, and/or summer months when school is not in session, meals cannot be claimed under the NSLP and/or SBP. Meals served to children enrolled in childcare can be claimed when summer school is in session.

Schools have the following options for serving school-based childcare centers:

1. Not claim meals served to children enrolled in childcare on non-school days, including during the summer.
2. Begin a contract with the Child and Adult Care Food Program (CACFP). Claim meals served to children enrolled in the childcare center under this program year-round. This program requires a separate contract, Administrative Review, and training process. To learn more, visit the [Join the CACFP webpage](#).
3. Operate the Seamless Summer Option (SSO) or Summer Food Service Program (SFSP), if the school qualifies under program eligibility requirements. Claim meals during the summer; notably, meals cannot be claimed during any breaks or for fewer than 10 days under the SSO or SFSP.



Register for the Summer 2024 Wisconsin Cucumber Crunch!

Celebrate local foods by participating in the Wisconsin Cucumber Crunch! Pick any date this summer and have staff and students crunch into local cucumbers or another local, in-season fruit or vegetable. For access to recipes, nutrition education, and promotional materials, visit the [Celebrate Summer webpage](#) and do not forget to [Register Your Event!](#) Registrants will receive a cucumber seed packet and Cucumber Crunch stickers, while supplies last.



If you have questions about this event, please email the Farm to School Team at DPIF2S@dpi.wi.gov.

Summer 2024 Seamless Summer Option

Schools or districts wishing to serve summer meals must be pre-approved. The application deadline for the Seamless Summer Option closed on May 3, 2024. If you have questions about summer meal service, please email SSO@dpi.wi.gov.

Smoothies in the School Breakfast Program

With warmer weather ahead, now is a great time to try serving smoothies in the school breakfast program! Milk, yogurt, fruits and vegetables used in smoothies may contribute to the breakfast meal pattern requirements.

Allowable smoothie ingredients:

- Milk: low-fat or fat-free (flavored or unflavored)
- Meat/meat alternates (M/MA): yogurt, flavored or unflavored (Greek or regular) made from cow's milk or soy milk
- Fruits/vegetables (credits as juice): canned, fresh, frozen, or 100 percent full-strength juice

While grains and meat/meat alternates (other than yogurt) used in smoothies do not credit toward the breakfast meal pattern, ingredients such as oats and nut butters may be used to improve flavor and consistency. Keep in mind that all ingredients used in smoothies will contribute to the weekly dietary specifications for calories, saturated fat, and sodium.

The Institute of Child Nutrition's [Peach and Yogurt Smoothie](#) credits as ½ cup of fruit, and one ounce equivalent of M/MA per smoothie. Note that fruits and vegetables used in smoothies count toward the weekly juice limit, and no more than 50 percent of fruit/vegetable offerings may come from juice. Additionally, M/MA will contribute toward the breakfast meal pattern if at least one ounce equivalent of true grain is offered.

For questions about serving and crediting smoothies in the School Breakfast Program, contact DPISBP@dpi.wi.gov. Send us pictures so we can share it on our social media account, DPINFNS@dpi.wi.gov.



SNT Member Updates

Farewell and Best Wishes to...

Molly Gregory, *Public Health Nutritionist- Advanced*, who left our team in April for a new position as a Registered Dietitian for the Madison Metropolitan School District.

Welcome to...

David Schneider, *Contract Specialists Senior-Project*, Farm to School Team

Favorite School Meal: Fresh salad comprised with some locally produced items, fresh local cheese curds, and fresh local milk.

Hobbies & Interests: Anything and everything agricultural related, especially the production of foods from all five food groups plus additions such as honey and maple syrup; then following up by educating and sharing with others about the entire realm of agriculture including the nutritional value of food.



Favorite Part of Your Job: All the wonderful people that I have met! I have high hopes and goals of being able to combine and utilize my passions in life through my leadership abilities while incorporating my extensive knowledge and experience with agriculture, science, and management aspects intertwined with my teaching skills.

Taylor Grace Zietz, *Operations Program Associate*, School Nutrition Team

Favorite School Meal: Teriyaki Chicken Strips

Hobbies & Interests: During the spring and summer season I love going outside and playing ultimate frisbee with my friends and going on trail walks. At home, I love to play video games with my partner and cook/try different recipes.



Favorite Part of Your Job: How involved I get to be in the School Nutrition program. Every day is a little bit different, and I really enjoy that type of work. This position allows me to be able to work with everyone on the team and they are all amazing!

FY 2023 National School Lunch Program Equipment Assistance Grant

We received applications from 169 school food authorities (SFAs), requesting 245 pieces of equipment. Applicants were notified in April if they were selected to move forward with Part 2 of the application process. 26 SFAs went out for bids in April for 34 pieces of equipment. We hope to issue Round 1 awards in early summer and then will proceed with reallocating any remaining funds. Thank you to everyone who applied.



Free and Reduced Upcoming Reminders

After July 1, the following materials will be available for the 2024-25 school year:

- Free and Reduced Meal Application
- How to Apply/Instructions
- Frequently Asked Questions to the Household
- Public Release
- Income Eligibility Guidelines



As a reminder, online Free and Reduced Meal applications must be approved by the DPI School Nutrition Team on an annual basis and may not be utilized by SFAs until approval is complete.

The School Nutrition Team will announce when the materials are posted. Questions related to meal eligibility can be directed to MealEligibility@dpi.wi.gov.

Procurement Training Tools

With the summer months approaching, some School Food Authorities can plan for and focus on training and professional development. This window may be a great time to learn about or brush up on purchasing (aka procurement) requirements. Check out these self-paced, core training opportunities housed in our [SNT Online Learning Library](#):

- Introduction to Procurement, 15 minutes
- Informal Procurement Process, 30 minutes
- Formal Procurement Methods, 20 minutes
- Product List Development, 30 minutes



Purchasing is a process. Identify your Needs, Draft Specifications and a Solicitation Document, Request Quotes, Bids, or Proposals, Award a Contract, Make Purchases, Manage the Contract, and... Repeat!

School Nutrition Accountability Software (SNACS)

Did you know that SNT's School Nutrition Accountability Software (SNACS) can be used for much more than Administrative Reviews (AR)? It is the perfect solution for smaller schools and districts that currently manage participation in school nutrition programs through manual processes. If you have considered offering an online free and reduced meal application to families but don't currently have the means to do so, SNACS might be a good fit for you! SNACS is free to use. In addition to the online meal application, the software also streamlines the application approval and Direct Certification processes, offers step-by-step guidance through the annual verification process, contains a student information system, and much more.



To learn more about the many features SNACS offers, visit the [SNACS webpage](#) and click "Schedule a Demo" to request a demo of the software with a member of the SNACS Support Team. If you may be interested in using SNACS for the 2024-25 school year, please schedule a demo by the end of May.

If you are interested in more information about using SNACS as part of the AR, we plan to host live virtual demos of the SNACS AR module this fall. Keep an eye out for more information closer to the beginning of school year 2024-25. Please reach out to the SNACS Team at DPISNACSSupport@dpi.wi.gov with any questions.

Quality Meal Improvement Courses: Now in Spanish and Hmong

Wisconsin Team Nutrition is excited to announce publication of translated Quality Meal Improvement (QMI) courses. The five existing QMI courses have been translated into Spanish and Hmong and are available on the [School Nutrition Online Learning webpage](#). Course topics include Communication Skills, Customer Service, Marketing Your School Meals, Upgrade School Meal Appeal, and Student Engagement. These self-guided e-learning courses allow DPI to provide professional development opportunities to a diverse audience of school nutrition professionals. Like other online training offered by the School Nutrition Team, these courses credit towards both the GOALS Training Certification Program and professional standards hours.



New Farm to School Resources and Training Opportunities

The DPI's Farm to School (F2S) team created a new F2S Logo for Wisconsin to promote local menu items and other F2S activities. Email DPIF2S@dpi.wi.gov for a .png of the image to promote your F2S news and events!

Two resources have been added to the F2S webpage. To easily promote F2S activities on social media, schools can customize [Sample Social Media Posts](#) to share information with their followers. The new [In a Nutshell Selling to Schools: A Guide for Producers](#) document explains state of Wisconsin and federal licensing requirements for selling local products to schools.



The DPI School Nutrition Team offers in-person produce processing training for school nutrition professionals. The goal of these trainings is to increase speed, skill, and confidence with processing of raw produce to increase local product procurement. Beginning in April 2024 and continuing throughout the 2024-25 school year, F2S specialist Jeff Mallegni will visit schools to demonstrate knife skills and assist with taste-testing local produce. A [Training Interest Form](#) is available to request a visit.

USDA Guidance

[SP 11-2024 Community Eligibility Provision: State Agency Procedures to Ensure Identified Student Percentage Accuracy](#)

This memo updates prior guidance to reflect changes made to the Community Eligibility Provision (CEP) due to the Final Rule, effective October 26, 2023. This final rule amended CEP regulations by lowering the minimum identified student percentage (ISP) to elect CEP from 40 percent to 25 percent. Additionally, it provides state agencies with steps they must take to determine the accuracy of a Local Educational Agency's ISP at the time CEP is elected in order to prevent incorrect ISP calculations.



USDA Guidance (cont'd)

[SP 10-2024 Community Eligibility Provision: Statutory Annual Notification and Publication Requirements and School Year 2024-2025 Election Deadline](#)

This memo provides a reminder of the annual Community Eligibility Provision notification and publication requirements, including the changes made by the recent Final Rule. It also provides a reminder that the statutory election deadline for local educational agencies to elect CEP for school year 2024-25 is June 30, 2024.

[SP 09-2024 Community Eligibility Provision: Guidance and Updated Q&As](#)

This memo provides new guidance and questions and answers (Q&As) to address changes made by the CEP final rule. Additionally, it provides clarification on guidance related to CEP. The Q&As supersedes SP 54-2016, Community Eligibility Provision: Guidance and Updated Q&As.

[SP 08-2024 Community Eligibility Provision: Planning and Implementation Guidance - Updated](#)

This memo introduces the third edition of *Community Eligibility Provision: Planning and Implementation Guidance*. This guidance manual includes new information codified in the final rule, consolidates existing CEP guidance, policy, and best practices, and provides clarification on previously issued CEP guidance.



[USDA Policy Memorandum SP 06-2024: Rural Designations in the Summer Meal Programs-Revised](#)

The purpose of this memorandum is to revise guidance on rural designations in the Summer Food Service Program (SFSP) and the National School Lunch Program's Seamless Summer Option (SSO) to the definition of rural as provided in the interim final rule, [Establishing the Summer EBT Program and Rural Non-Congregate Option in the Summer Meal Programs](#). The revised definition allows the use of multiple recognized Federal definitions and classifications to designate areas as rural without further USDA approval, as well as the option for state agencies, with Food and Nutrition Service Regional Office approval, to identify additional pockets that are rural in character based on other data sources.

USDA Guidance (cont'd)

In addition, this memorandum highlights the updates made to the FNS [Rural Designation Map](#), a tool available to assist state agencies and sponsors in designating sites as rural.

This memorandum supersedes SFSP policy memorandum SFSP 17-2015, Rural Designations in the Summer Food Service Program – Revised, April 21, 2017.

[USDA Policy Memorandum SP 05-2024: Implementation Guidance for the Rural Non-Congregate Option... in the Summer Meal Programs](#)

On December 29, 2022, President Biden signed the Consolidated Appropriations Act, 2023. The Act amended section 13 of the Richard B. Russell National School Lunch Act to include the authorization of a permanent, rural non-congregate meal service through the Summer Food Service Program (SFSP) which the Food and Nutrition Service (FNS) is extending to the National School Lunch Program (NSLP) Seamless Summer Option (SSO). Per the statutory requirement, FNS published an interim final rule, [Establishing the Summer EBT Program and Rural Non-Congregate Option in the Summer Meal Programs](#). This rulemaking, effective December 29, 2023, codified the permanent rural non-congregate summer meal service for both SFSP and SSO, as well as created the Summer Electronic Benefits Transfer for Children Program (Summer EBT). This memorandum includes an attachment highlighting key information on the new regulatory requirements for non-congregate summer meal service in rural areas.



[SP 04-2024 Child Nutrition Program Integrity Final Rule: State Agency Discretion for Repeat Meal Pattern Violations Fiscal Action](#)

The final rule, [Child Nutrition Program Integrity](#), published on August 23, 2023, amended [7 CFR 210.18\(l\)\(2\)](#) to provide state agencies discretion in determining whether to assess fiscal action when repeat violations of the milk type or vegetable subgroup requirements are identified during an Administrative Review. With this change to the regulations, meal pattern violations that require fiscal action are missing food components or missing production records. In addition, state agencies have discretion to take fiscal action for the following repeat violations: food quantities, whole grain-rich foods, milk types, vegetable subgroups, and dietary specifications (calories, saturated fat, and trans-fat). Please note that the provision was effective on September 24, 2023, and is applicable to Administrative Reviews that state agencies are conducting in school year 2023-24.

About Us



School Nutrition News is published three times per year by the Department of Public Instruction.

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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; or
- 2. Fax:**
(833) 256-1665 or (202) 690-7442; or
- 3. Email:**
program.intake@usda.gov

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