

Child Nutrition Programs Update

Janelle Peterson, M.Ed, SNS
Food Service Supervisor
Rapid City Area Schools
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Child Nutrition Program

School Breakfast Program

- A ½ c. fruit (or vegetable) serving must now be taken in order to claim the meal for federal reimbursement
- Schools must offer a total of 1 cup of fruit (or vegetable) each meal
 - only half of the weekly choices can be in the form of juice
- Calorie and Sodium restrictions by grade groups in place

Child Nutrition Program

National School Lunch Program

- Sodium restrictions are now in place
- Community Eligibility Provision (CEP) available nationwide
- Eligibility Manual for School Meals--Determining and Verifying F/R Eligibility—updated August 2014
- <http://www.fns.usda.gov/sites/default/files/cn/EliMan.pdf>
- Smart Snacks Rule
 - SD Fundraising Policy
- Professional Standards
 - Hiring & Training Requirements
- Program Reauthorization
 - 2015 Farm Bill

Sodium

Sodium Limits and Timeline

Target 1:

SY 2014-15

Lunch

≤1230mg (K-5)

≤1360mg (6-8)

≤1420mg (9-12)

Breakfast

≤540mg (K-5)

≤600mg (6-8)

≤640mg (9-12)

Target 2:

SY 2017-18

Lunch

≤935mg (K-5)

≤1035mg (6-8)

≤1080mg (9-12)

Breakfast

≤485mg (K-5)

≤535mg (6-8)

≤570mg (9-12)

Final target:

SY 2022-23

Lunch

≤640mg (K-5)

≤710mg (6-8)

≤740mg (9-12)

Breakfast

≤430mg (K-5)

≤470mg (6-8)


≤500mg (9-12)

Smart Snacks Rule

- Effective July 1, 2014
- Applicable to all food/beverages **SOLD** not SERVED during the school day (midnight to 30 minutes after end of official school day)
- Affects items **sold** in:
 - Vending machines
 - School stores
 - Fundraising—SD Fundraising Policy
 - A la carte in cafeterias
 - Snack carts
 - Class rewards




All products
SOLD




Entire school
day



Entire school
campus



NOT foods
served



NOT evenings,
weekends or
community
events

Professional Standards for School Nutrition Professionals-Proposed Rule

The Proposed Rule Lists:

- Minimum **education** requirements for new foodservice directors and State Agency Directors
- Minimum **training** standards for all school foodservice directors, managers and other school nutrition employees
- Training requirements for State Agency Directors of child nutrition and food distribution agencies

Professional Standards
New State Agency CN Directors
Proposed Requirements

- Individuals at the State agency level with responsibility for oversight of the NSLP and SBP
- Bachelor's degree in:
 - Food and nutrition, food service management, dietetics, family and consumer science, nutrition ed., culinary arts, business, or related field
- Skills in leadership, management, and supervision

Professional Standards
Director of Food Distribution
Proposed Requirements

Individuals at the State agency level with responsibility for the distribution of the USDA Foods program.

- Bachelor's degree (no major specified)
- Extensive knowledge and experience
- Skills in leadership, management, and supervision

State Agency Training Requirements CN Director and FD Director

- New and current directors must:
 - Receive minimum of 15 hours of training each year
 - PROVIDE training

School Food Authority Directors Definition

- Responsible for the management of a school food authority (SFA)
 - In your school...is that you, your superintendent, or your foodservice person?
- SFA is the governing body that has the legal authority to operate the school meal programs

School Food Authority Directors

- The rule proposes:
 - Education, training, and certification requirements
 - Training criteria to maintain certification
 - Education requirements would apply to new hires ONLY
 - Divided into three LEA size categories
 - Increased responsibility and complexity

School Food Authority Directors

- Categories:
 - Fewer than 2,500 students
 - 2,500-9,999 students
 - 10,000 or more students
 - In proposed rule, broken into 10,000-24,999 and 25,000 plus students

Food Safety Requirement for Directors

- At least 8 hours of food safety training would be required either within 3 years prior to their starting date or completed within 30 days of employee's starting date.



SFA Directors Training

- Applies to new and current directors
- 15 hours of annual training
- A variety of formats envisioned
- Training conducted by directors or staff may count toward their own training

School Nutrition Managers Definition

- Managers are:
 - Individuals directly responsible for the management of the day-to-day operations of school nutrition programs for a participating school(s)
 - No proposed education requirements
 - Annual training requirements
 - 12 hours annually

Other School Nutrition Employees Proposed Training

- 8 hours of training each year
- Employees who work less than 20 hours/week would have requirements proportional to hours worked

Proposed Requirements by Job Category

State Agency and Food Distribution Director	School Nutrition Directors District Level	School Nutrition Personnel: Managers and Other Staff
Hiring Standards: Bachelor's Degree Additional Skills	Education requirement: based on LEA size	
Training Requirements: Receive 15 hours Give 18 hours	Training Requirements 15 hours	Training Requirements: 12 hours--managers 8 hours other Less for part time

Training Database

- All training would fit into a category:
 - Nutrition
 - Operations
 - Administration
 - Communications & Marketing

Allowable Costs

- Training to staff an allowable use of nonprofit school food service account
- Would exclude costs used to meet hiring requirements for new SFA directors

State Oversight

- States would review compliance with the professional standards at the time of their administrative review
- Would amend regulations on what is covered in reviews
- Corrective actions
- Projected publication late 2014/early 2015

Child Nutrition Programs Update

Moving forward...

Child Nutrition Reauthorization

- The School Nutrition Association is lobbying Congress for the following “4 asks”
 - Do not require a fruit or vegetable to be a part of a reimbursable meal
 - Lessen the requirement that “all grains” must be whole grain
 - DGA’s only require 50% of daily grains to be whole grains

Child Nutrition Reauthorization

- Stop at the Target 1 sodium restriction
- Waive ala carte rule about when items can be sold
 - Requesting that if a food item is menued as part of the NSLP or SBP, then it should be able to be sold any day of the week



SNA's Keys to Excellence Program

What is It?

A comprehensive, personalized assessment of your program based on 4 key areas:

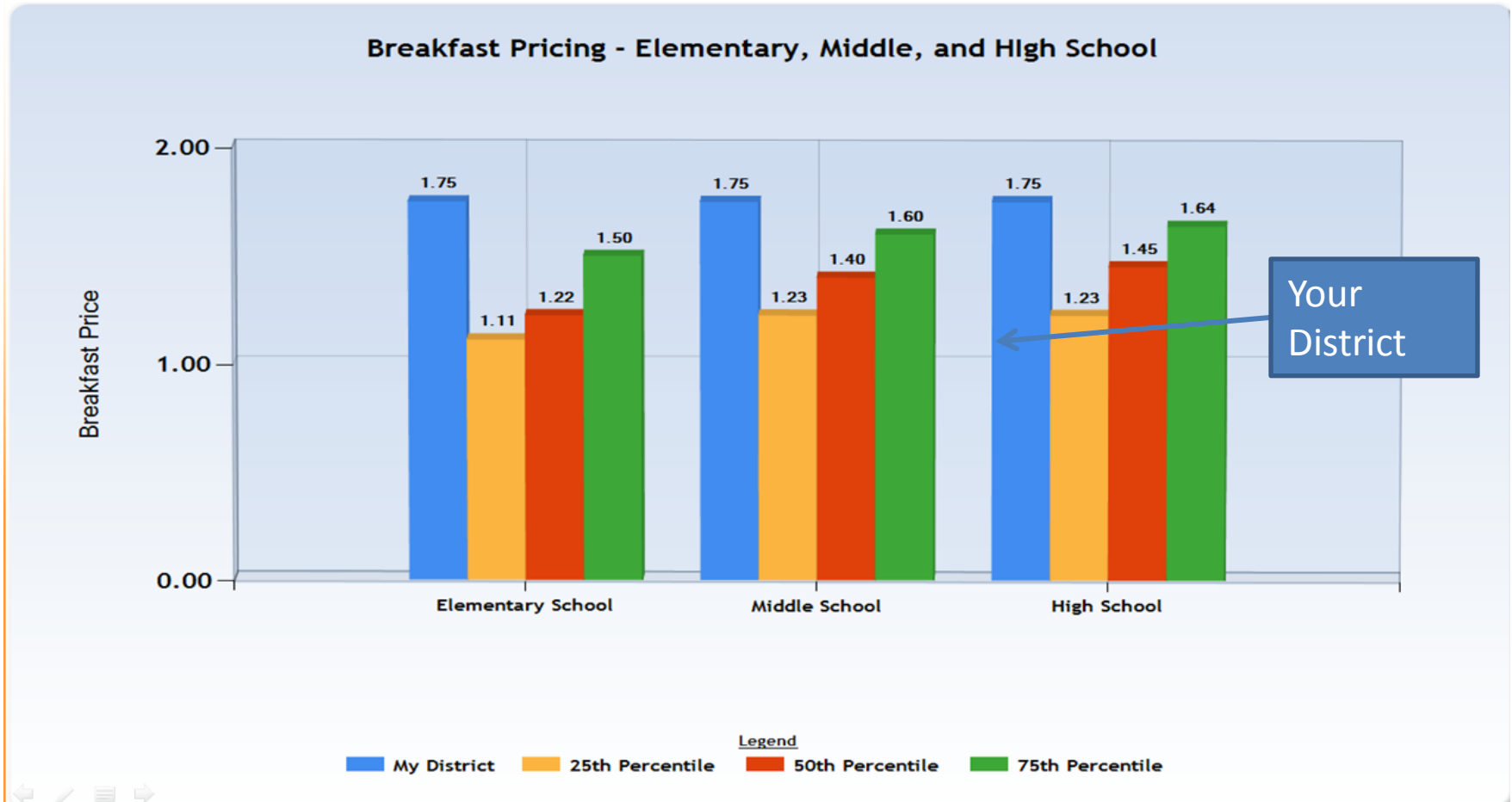
- ✓ Operations
- ✓ Nutrition, Nutrition Education and Physical Activity
- ✓ Administration
- ✓ Marketing and Communications

Getting Started

- The assessment takes approximately two hours to complete. You'll need:
 - ✓ Financial information for **SY 2013-2014**: revenue, expenses, reports, audits, reimbursement, etc. **You can enter data after October 1st!**
 - ✓ Participation data – free and reduced, meal, etc.
 - ✓ Staff and personnel information

A full list of necessary information and data is available at www.schoolnutrition.org/keys - download the tip sheet!

Benchmark & Compare Example



Thank you!!