

NEWS AND NOTES
April 2010

United States Department of Agriculture (USDA) Exclusion of Military Combat Pay Update

On January 7, 2010, USDA released a memo regarding Exclusion of Military Combat Pay for eligibility determinations for the following programs:

- Free and reduced price meals in the National School Lunch and School Breakfast Programs.
- Free and reduced price meals for centers in the Child and Adult Care Food Program (CACFP).
- Tier status determinations for family day care homes in the CACFP.
- Meals in the Summer Food Service Program (SFSP).
- Free milk in the Special Milk Program.

More detailed information and a copy of this memo are available at:

http://www.fns.usda.gov/cnd/governance/Policy-Memos/2010/SP_06_CACFP_03_SFSP_04-2010_os.pdf.

Play, Then Eat: Shift May Bring Gains at School

At the advice of experts, some schools are sending students out to play before they sit down for lunch, which appears to have led to positive changes in both cafeteria and classroom. For the full article, visit the following link:

<http://well.blogs.nytimes.com/2010/01/25/play-then-eat-shift-may-bring-gains-at-school/?8dpc>.

Effects of Switching from Whole to Low-Fat/Fat-Free Milk in Public Schools

Changes in the New York City Department of Education's milk policy greatly reduced the amount of calories and fat available to public school students. The system-wide switch from whole milk to low-fat/fat-free milk resulted in 6,000 fewer calories and over 600 fewer grams of fat annually. School milk policy changes are a viable way to reduce calorie/fat exposure without decreasing consumption of important vitamins and minerals. For more information about this study, visit:

<http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5903a2.htm>.

Low-fat and fat-free milk are required as part of the HealthierUS School Challenge and one of the recommendations made by the Institute of Medicine for improving school meals.

Cooks for Kids

Cooks for Kids is a series of 30-minute training programs from the National Food Service Management Institute (NFSMI) that celebrates the fact that healthful food for children can, and should, be served everywhere. Addressing childhood obesity continues to be a challenge for all who feed our nation's children - schools, the commercial foodservice industry, and family caregivers. *Cooks for Kids: Cooking Green Across America* showcases recipes, techniques, and practical solutions that schools can adopt to prepare healthier, tastier, and environmentally sound meals.

This year's program will take a look at the foods served at schools from *seed to table* and back to *dirt* through composting. It shows the connection schools have with local farms to serve healthy meals in school cafeterias, how they are using the school garden to teach children about where food comes from and improve student nutrition, and look at ways schools are becoming more eco-friendly.

The *Cooks for Kids: Cooking Green Across America* series will also be available on the [NFSMI website](#).

Summer Food Service Program Sponsor Resources

Summer is just around the corner. These Food Research and Action Center (FRAC) Summer Food Resources and Outreach Materials may be helpful in operating Summer Food Service Programs.

[FRAC's Standards of Excellence](#) - Best practices for summer nutrition programs.

[A How-To Guide for Summer Food Sponsors on Purchasing High-Quality Summer Meals](#)

A step-by-step guide for summer food sponsors on how to work with vendors.

[Fresh from the Farm: Using Local Foods in the Afterschool and Summer Programs](#)
FRAC's guide on how to successfully incorporate local produce into your afterschool or summer program.

[Summer Food Outreach Toolkit](#)

Cultural Awareness of Different Foods in School Lunch

With the growing demand of special diets in schools, you might be interested in this free classroom lesson on cultural awareness of different foods in school lunch. It includes handouts and resources, including guidance for parents on how to write a special diet request to the school.

This is not an United States Department of Agriculture, Food and Nutrition Services publication or guidance materials. It as an FYI for those who might be interested. <http://www.tolerance.org/activity/school-lunches-cultural-relevancy-cafeteria>.

Fresh Fruit and Vegetable Program (FFVP) Announcement:

Applications for the 2010-11 FFVP grant will be available in late spring of 2010. All information about the 2010-11 grant application will be posted on the School Nutrition website at a later date. Eligibility will be open to public and non-public elementary schools and Residential Child Care Institutions.

For general information about the FFVP, go to: www.michigan.gov/schoolnutrition and click on the Fresh Fruit and Vegetable Program.

Summer Food Service Program (SFSP)

Applying for the 2010 SFSP

The 2010 SFSP application will be available in early spring 2010 through the Child Nutrition Application Program (CNAP). The deadline for the SFSP application on CNAP and all required documentation is May 1, 2010.

To read more about the SFSP, go to: www.michigan.gov/sfsp.

To apply through the CNAP, go to: www.michigan.gov/meis.

2010 SFSP Operational Training

This year’s SFSP operational trainings will be provided in Lansing, Michigan. New sponsors *must* attend a training session. Previous sponsors are *not* required to attend SFSP operational trainings. The training date for school sponsors is:

Day/Date	Time	Target Audience
Monday, April 26, 2010	9:00 am – 3:30 pm	All SFSP Sponsors

Registration for the SFSP trainings is required and must be completed using the *On-Line Registration Process*. For more information about participating in the SFSP operational training go to:

http://www.michigan.gov/documents/mde/2010_SponsorTraining_Letter_308725_7.pdf.

HealthierUS School Challenge Training – Save the Date

Recognizing Excellence in Nutrition and Physical Activity

The HealthierUS School Challenge (HUSSC) was established at the federal level to recognize schools that are creating healthier school environments through their promotion of good nutrition and physical activity.

Four levels of superior performance are awarded: Bronze, Silver, Gold, and Gold of Distinction. Only one Michigan school, R. R. Oehrli Elementary School of the Montague Area Public Schools, has received a HUSSC Award. The Michigan Department of Education (MDE) would like this number to increase!

Take the Challenge!

Hold the date for HUSSC Training!

DATE: Tuesday, May 11, 2010
LOCATION: Wayne RESA, Wayne, Michigan
TIME: 8:30 a.m. to 12:30 p.m.
COST: No charge



Registration information will be available on the MDE School Nutrition and Training Programs website in April at http://www.michigan.gov/mde/0,1607,7-140-43092_50144---,00.html.

HealthierUS School Challenge - Breaking News!

USDA has announced changes in criteria and financial incentives to encourage more schools to apply for the HealthierUS School Challenge Award (HUSSC).

- Removed the average daily participation (ADP) requirements for the Bronze level
- Removed the requirement for production records for the Bronze Level
- Expanded the program to Middle and High Schools (since October 2009)
- Eased the ADP requirements for Silver: 60% for Middle and Elementary School and 45% for High Schools
- Eased paperwork requirements for multiple schools in **ONE** district that implement the **SAME** menus, competitive foods, school policies and practices
- Instituted financial incentives for **each school** certified under the current criteria
 - \$2,000 Gold of Distinction
 - \$1,500 Gold
 - \$1,000 Silver
 - \$500 Bronze

All updated materials can be found at: teamnutrition.usda.gov.

A PowerPoint presentation which will help you to understand the criteria for qualifying for the HUSSC can be found at [HealthierUS Schools Challenge Award Criteria](#).

Food Recalls

To get email notifications of all food recalls, sign up for *free* email updates from www.recalls.gov. This is a one-stop shop for U.S. Government recalls. We encourage everyone who needs recall information to sign up today! It's easy. Follow these few steps and you will receive an instant acknowledgement of your subscription from the U. S. Department of Health and Human Services:

1. Log on to www.recalls.gov
2. Click on the Food tab at the top.
3. Click on Sign Up for Free Recall Updates by Email (in red toward top of page)
4. This takes you to the Department of Health and Human Services signup page, where you will:
 - a. Enter your email address and confirm same.
 - b. Check the box titled FoodSafety.gov Recalls and Alerts under the FoodSafety.gov Updates section.

Additionally, please add these instructions to your school website. Food recalls are important to everyone.