

NEWS AND NOTES September 2010

Income Eligibility Guidelines (IEG)

The United States Department of Agriculture (USDA) released a policy memorandum regarding the extension of School Year (SY) 2009-2010 IEGs for the entire SY 2010-2011. For a copy of those guidelines go to:

http://www.michigan.gov/documents/mde/Income_Guidelines2010-11_330570_7.pdf.

Food Assistance Program (FAP) and Family Independence Program (FIP) Case Numbers

The Department of Human Services (DHS) transition to a new computer system called Bridges, is complete. Food Assistance Program (FAP) (formerly Food Stamp Program) and Family Independence Program (FIP) case numbers have changed. The new case numbers in Bridges only contain nine numbers. Participants should have received correspondence with their new case number. Applications that have the former alpha numeric case number will no longer be allowed.

Direct Certification

The Child Nutrition and WIC Reauthorization Act of 2004 (Public Law 108-265), amended the Richard B. Russell National School Lunch Act to require direct certification. Each Local Educational Agency (LEA) must directly certify children who are members of households receiving assistance under Food Assistance Program (FAP) (formerly Food Stamp Program) as eligible for free school meals, without further application, based on information provided in an electronic data file from the Department of Human Services (DHS). The direct certification requirement must be completed before each school year and applies to all LEAs that participate in the National School Lunch Program (NSLP).

For more information, go to Direct Certification website at:

http://www.michigan.gov/cepi/0,1607,7-113-986_50502_53828---,00.html.

Application Carry Over of Previous Years' Eligibility

The Local Educational Agency (LEA) must carry over the eligibility status from the previous year for up to 30 days for any children from a household:

- With an approved application on file from the previous year.
- New to the LEA that was approved for benefits the previous year.
- Previously approved and transferred from one school to another that is in the jurisdiction of the same LEA.

The carry over is for up to 30 operating days (beginning with the first day of school) into the current school year. This applies to direct certification, categorical eligibility

determinations, and income applications. However, the new eligibility determination supersedes the carry over eligibility. More information about processing applications for school meals is available on the USDA website at:
<http://www.fns.usda.gov/cnd/Governance/notices/iegs/EligibilityManual.pdf>.

Meal Reimbursement

For information on meal, snack, and milk reimbursement rates to school food authorities for SY 2010-2011, please see Food Service Administrative Policy No. 2 - School Year 2010-2011 at the following link:

http://www.michigan.gov/documents/documents/mde/Memo2_Reimbursement_Rates_10-11_329245_7.doc.

National School Lunch Program Claim

For information on the National School Lunch Program claim submission 60-day deadline schedule and late claim exception options, please see Food Service Administrative Policy No. 3 – School Year 2010-2011 at the following link:

http://www.michigan.gov/documents/mde/Administrative_Policy_3_Deadlines_329259_7.doc.

National School Lunch Program Training

Need a School Meal Program Requirements refresher? View recorded sessions provided by Michigan Department of Education staff regarding National School Lunch and National School Breakfast Program requirements. To view the online training, click on: [School Meals Program Requirements Training Manual](#). Then click on link containing the words "webcast."

E-Learning Courses

There are eight E-Learning courses, available free of charge, to assist food service staff learn about the National School Lunch Program requirements. These courses are accessed through Learnport, a division of the Michigan Virtual University. They are as follows:

- Civil Rights
- Food Service Verification
- Free and Reduced Price Meal Application and Certification
- Local Wellness Policy
- Meal Counting and Claiming
- Meal Documentation
- School Food Authority (SFA) Requirements
- School Food Safety Program

Step 1 – Access Learnport website at: www.learnport.org.

Step 2 – Log in using your Login ID and Password.

Step 3 – Click on **Courses**, located on left side of page.

Step 4 – Click on **Catalog** header.

Step 5 – The **Courses Catalog** screen will display.

- The cursor will be flashing in **Keywords** box.
- Type the word *nutrition* in **Keywords** box.
- Click on **Search**.

Step 6 – The eight courses will appear in the box and it will say “8 record(s) found.”

Step 7 – Click on the link to the course you wish to take.

Note: Each time you log on to Learnport, follow Steps 1-7 to access the courses again.

Universal Breakfast

What is Universal Breakfast?

- Breakfast is available at no cost to all students, regardless of their household income.
- An accurate meal count must be taken at the point of service.
- Meals are counted and claimed for federal reimbursement according to the correct income eligibility status, free, reduced, or paid. If operational costs to serve breakfast to all participating children exceed revenue, then the school district must make up the difference to the school’s non-profit food service account from sources other than federal reimbursement funds.
- For more information, visit the USDA website: [Expanding Your School Breakfast Program](#).

Take the *HealthierUS School Challenge!*



The United States Department of Agriculture (USDA) *HealthierUS School Challenge*, which began in 2004, is an award program that recognizes each school on a national level for creating an exemplary healthy school environment through the promotion and availability of healthy foods, nutrition education, and physical activity. Four levels of superior performance are awarded: Bronze, Silver, Gold, and Gold of Distinction.

Last fall, First Lady Michelle Obama called upon on all schools to participate in the *HealthierUS School Challenge*, and expanded the opportunity to middle and high schools. In February 2010, she launched the *Let’s Move* campaign to end childhood obesity in America.

As part of a comprehensive approach, the campaign underscores the importance of improving foods in school lunches to raise a healthier generation of children in America. The *HealthierUS School Challenge* is an excellent opportunity for schools to take part in the *Let’s Move* campaign to help fight childhood obesity. The First Lady has made a commitment to double the number of schools certified as HealthierUS Schools.

To apply for the *HealthierUS School Challenge*, go to:

<http://healthymeals.nal.usda.gov/hsmrs/HUSSC/>.

To view a webcast about the *HealthierUS School Challenge*, go to:

<http://www.mistreamnet.com/videtail.php?who=mde051110n01>.

Complete the interactive application and mail to:

Dot Anderson
School Nutrition Training and Programs
Michigan Department of Education
608 West Allegan Street
Lansing, MI 48909

Questions about the *HealthierUS School Challenge* can be emailed to:
MDE-SchoolNutrition@michigan.gov.

HealthierUS School Challenge

Whole Grains for your HealthierUS School Challenge (HUSSC) Menu

Whole grains are classified into two groups, depending on where the whole grain ingredients appear on the ingredient label or by the weight of the whole grain ingredients. Common whole grain descriptions are whole wheat flour, whole oats, and whole corn. If the whole grain is the first ingredient on the label or the primary ingredient by weight, the product would fall into the Group A category. If the whole grain is the first grain ingredient on the label or the primary grain ingredient by weight, the product would fall into the Group B category. An example would be a bread product with water as the first ingredient. If the first grain ingredient is not a whole grain, but there are multiple whole grain ingredients, as long as the total weight of the whole grain ingredients is greater than the weight of the first grain ingredient, the product would qualify. In order to determine this, it is necessary to request a product formulation statement from the manufacturer.

To qualify for the HUSSC award, whole grain products from Group A must be the majority of whole grain foods offered each week. Regardless of the type of whole grain food purchased, ensure in your specification that the serving size of the whole grain food is equal to a serving of Grains/Bread as defined in the Food Buying Guide, Pages 3.15-3.16. There are many items that after being determined to be a serving of Grains/Bread (often from the CN label), can qualify as a Group A whole grain. This could include varieties of pizza, entrees with whole grain breading such as chicken nuggets, and packaged prepared sandwiches.

For more information on whole grains, please refer to [Whole Grains Resource](#) provided by USDA in the HUSSC application materials.

Special Milk Program

The Special Milk Program (SMP) provides milk to children in private schools and public school academies who do not participate in the school meals program. Schools in the school meals program may also participate in the SMP to provide milk to children in half-day pre-kindergarten and kindergarten programs where children do not have access to the school meal programs. The Summer Camp Special Milk program is also available to non-profit summer camps in Michigan.

A Special Milk Family Application must be on file each year in order to claim milk served to a "free" student. Additional information and the Special Milk Family Application can be found at website: www.michigan.gov/schoolnutrition.

Additional School Meals Online Resources

Marketing Tools

Menu Marketing Tools - National Dairy Council

A free online tool for creating decorative school menu calendars, including a section with Monthly Fun Facts and Nutrition Messages to add to the back of menus.

Menu Planning Online Tools

Menu Planning Tools - South Dakota Team Nutrition

Ten-hour training session composed of five sections for use by participants in an instructor-led training session. These materials were developed as part of a Team Nutrition grant awarded to the South Dakota Department of Education and Cultural Affairs, Child and Adult Nutrition Services.

Cycle Menu Planning Tools

Mississippi Cycles II (MSC II) – Mississippi Department of Education; 2005
MSC II menu system enables school food service administrators and managers to implement cost effective menus appealing to children and designed to meet established USDA nutrient standards. In addition, MSC II includes recipes, nutrient analysis of recipes and menus, and a means to customize the menus for school sites.

The Chili Dude Presents New Mexico Menus(PDF|1.54 MB) – New Mexico Department of Education

This manual was designed to aid school food service personnel in meeting the nutrient standards through the assisted NuMenus option. Included are four weeks of breakfast menus, six weeks of lunch menus, holiday meals, and substitute meals with a composite nutrient analysis sheet for these weeks.

Connecticut Cycle Menus - Connecticut Team Nutrition Program

Menus are designed for grades K-6, but can be adapted for grades K-8. Menus include basic items that are accepted by children and used regularly in school nutrition programs. Each cycle menu includes recipes, food specifications, and production sheets.

Healthier A La Carte Tools

Building a Healthy A La Carte Program: Making Cents Out of Change (PDF|987 KB) - Illinois Nutrition Education and Training Program

Healthful a la carte ideas, an assessment tool for School Food Authorities, success stories, and resources for more information.

Michigan Fuel Up to Play 60 Implementation Kits Available

United Dairy Industry of Michigan has a special offer for Michigan schools to help your student team create excitement about **Fuel Up to Play 60 (FUTP 60)** in your school. Now that your school is enrolled in FUTP 60, you are invited to order a **Fuel Up to Play 60 Michigan Implementation Kit!** This kit includes a variety of student incentives, such as gym bags, awareness bracelets, pencils and foam footballs, as well as ideas to help you get started.

In order to be eligible, make sure your school has a Program Advisor, forms a Student Team, and completes the School Wellness Investigation! Anyone can be a Program Advisor as long as they are willing to guide the Student Team. The Student Team will lead the **Fuel Up to Play 60** effort and put ideas into action by encouraging others to “fuel up” with nutrient-rich food choices and to get at least 60 minutes of physical activity every day! Check out FuelUpToPlay60.com for more Healthy Eating and Physical Activity Play ideas.

Be sure to participate in the **Five FUTP60 Challenges** throughout the year, which help to encourage and motivate kids to take part in the school-wide Healthy Eating and Physical Activity Plays! Win prizes from United Dairy Industry of Michigan for your winning entries. Learn more at the FUTP60 website- www.fueluptoplay60.com

In addition, throughout this school year, there will be multiple opportunities for your school to receive funding to supplement **Fuel Up to Play 60** student initiatives. Be sure to log on to FuelUpToPlay60.com and sign up to receive eNewsletters regarding **Fuel Up to Play 60** updates! (Click on educator and create your own log-in)

Sign up today for your **Michigan Fuel Up to Play 60 Implementation Kit** at [http://udim.org/futp60kit!](http://udim.org/futp60kit)

Offer valid while supplies last. Limit one kit per building.

Eat Healthy. Get Active. Make a Difference!

Retirements

After 20 years of service with the Michigan Department of Education, School Meals Program, Joann McCrum retired on July 30, 2010. She plans to spend time cooking, quilting, and gardening at her new home. If you would like to send her a card, her home address is: 3805 North M-52, Williamston, MI 48895 or you may email her at: mccrumwill@aol.com.

Honors

Congratulations, Annette Chamberlain for obtaining the School Nutrition Association (SNA) regional Louise Sublette Award of Excellence! Below is an excerpt from an article, published in the June 22, 2010 Lansing State Journal, about the award she received at the SNA National Conference in Texas.

The national, nonprofit School Nutrition Association has awarded Annette Chamberlain, food-service director at Fowlerville High School, the regional Louise Sublette Award of Excellence for her dedication and work ethic in providing healthy, nutritious meals for students.

After noticing a rise in obesity rates among children and a decrease in school breakfast and lunch sales, Chamberlain felt she had to educate students about healthy eating. She developed multiple programs throughout the school year that were designed to engage students and spark their interest in positive dietary practices; and to raise participation in the breakfast and lunch programs. The programs included a homecoming tailgate cookout, a celebration around National School Lunch Week and an after-school snack shop that provided healthy snacks to students participating in extracurricular activities.

Her efforts paid off, with monthly breakfast participation increasing 79 percent and lunch increasing by 8 percent.