

**From:** MDE-SchoolNutrition  
**Sent:** Tuesday, February 04, 2014 11:59 AM  
**To:** MDE-SchoolNutrition  
**Subject:** Weekly News from MDE 013114

I'm back from about 10 days in Florida, Caribbean. About 80 degrees, sunny. Back in Michigan (and reality!!) with more snow than we can keep up with and temperatures so cold a lot of you had unplanned days off. Anyhow, time to bring you up to date on a lot of issues:

- 1) Smart Snacks Fundraisers – The interim final rule on Smart Snacks contains significant requirements on the types of foods that can be sold during the school day on the entire school campus beginning July 1, 2014. As part of the requirements of Smart Snacks, the USDA directs State Agencies to determine how many, if any, exempt fundraisers can be held at the schools within the State. Exempt fundraisers would include selling foods that do not meet the nutritional standards of Smart Snacks such as most candy bars. After consulting with various stakeholders, MDE has decided the best course of action for the sale of these items is to allow ZERO exempt fundraisers. We believe this is consistent with the Healthy Hunger Free Kids Act (HHFKA) and the overall desire for healthy school environments. Fundraising is still allowed, however, if the fundraiser is selling food and the products do not meet the nutritional guidelines of Smart Snacks, the fundraiser will be prohibited. MDE will be providing additional guidance on operating fundraisers within your schools and will be sending out a survey shortly to make sure we receive needed input and are able to provide the necessary resources for districts to remain in compliance with this part of the HHFKA while still being able to fund the various groups within the district.
- 2) 6 CENT "OFFICE HOURS:" - For SFAs who have not yet completed their 6 cent applications (Performance Based Reimbursement) for School Nutrition Programs, the School Nutrition Programs office at MDE is offering a very limited number of first come, first served 2-hour "office hour" timeslots at our Lansing offices, as well as a few select regional locations. Timeslots are listed below. During this time, if you are chosen you will get one-on-one attention with an SNP staff member to help you complete your 6 cent application. If you are granted a timeslot, an SNP staff member will be in touch to tell you exactly what to bring and address any other logistics, if necessary. Contact [davenporta1@michigan.gov](mailto:davenporta1@michigan.gov) to apply for a timeslot (specify desired dates and times in e-mail). Act soon, as spots are filling up!  
Possible Dates and Times:

Grand Rapids – Tuesday, Feb. 4 (9-11, 11-1 or 1-3)

Genesee ISD – Thursday, Feb. 6 (9-11, 11-1 or 1-3)

Lansing – Monday, Feb. 10 (8-10, 10-12, 12-2 or 2-4)

Cadillac Place, Detroit – Thursday, Feb. 13 (9-11, 11-1 or 1-3)

Lansing – Friday, Feb. 28 (8-10, 10-12, 12-2 or 2-4)  
Gaylord – Monday, March 10 (9-11, 11-1 or 1-3)

- 3) School Meals Overview Training – This is our two day School Food Service Director/Manager training we hold at various times throughout the year. We have scheduled March 5-6 here at the Kellogg Center, part of Michigan State. Both lodging and the meeting will be held here. If you are new to school food service or feel you could use a refresher course, we encourage you to attend. Here is the link for registration: [https://mdoe.state.mi.us/fs\\_registration/](https://mdoe.state.mi.us/fs_registration/).
- 4) National School Breakfast Week 2014 - It's time to highlight and grow your breakfast program! National School Breakfast Week (NSBW) is March 3-7, 2014. The NSBW 2014 theme is "Take Time for School Breakfast". Whether it's traditional breakfast in the cafeteria, breakfast in the classroom, or grab and go, school breakfast can be a real timesaver for families during those busy weekday mornings. Use the 2014 NSBW theme to promote your school breakfast program by spreading the word to parents and students that school breakfast is convenient, healthy, and a real timesaver! The campaign runs through March 2014, culminating in National School Breakfast Week: March 3-7, 2014.
- 5) The USDA Farm to School Program - will be hosting a webinar series and two in-person procurement training in the next several months. USDA had planned a local procurement training for December, but their plans were foiled by the government shutdown. They have since rescheduled and are eager to host two train-the-trainer local procurement sessions in March. The first session will be in San Francisco, CA, March 5-6, 2014, and the second will be in Chicago, IL, March 19-20, 2014. These sessions are designed for state and regional farm to school coordinators, and anyone who routinely instructs or trains schools on proper procurement practices or local sourcing techniques. Please click [here](#) to register. The USDA Farm to School Program will host two webinars each month to showcase the variety of ways school districts can purchase local foods. The webinars will be held at 2:00 p.m. Eastern Time on the second and fourth Thursdays of the month. Topics will include everything from procurement basics to using geographic preference, finding local producers, and buying local through DoD Fresh. See the schedule below for more information:
  - Finding Local Producers – February 13, 2014
  - Using the Informal Procurement Method – February 27, 2014
  - Using Specifications to Target Local Products – March 13, 2014
  - Working with Distributors – March 27, 2014
  - Using a Forward Contract – April 10, 2014
  - Introduction to Geographic Preference – April 24, 2014
  - Using Geographic Preference – May 8, 2014
  - Using USDA Foods as Resource to Purchase Local – May 22, 2014

- Using DoD Fresh to Purchase Local – June 12, 2014
- Tying It All Together and Digging In – June 26, 2014

To register for one or several of the sessions, please click [here](#). All webinars will be recorded and available on the USDA Farm to School website within 1-2 week of initial viewing. For more information about these webinars and other information from the USDA Farm to School Program, sign up for our e-letter here. State agency staff, school nutrition professionals and non-profit partners are all welcome to participate. Questions? If you have any questions regarding the webinars or in-person trainings, please contact Christina Conell ([Christina.conell@fns.usda.gov](mailto:Christina.conell@fns.usda.gov)).

6) Local Wellness Policy - Looking for resources to help you implement your local school wellness policy and create a healthier school environment? The Healthy, Hunger-Free Kids Act of 2010 (HHFKA) requires all school districts to establish and implement local school wellness policies that meet minimum standards designed to promote sound nutrition, student health, reduce childhood obesity, and provide transparency to the public on the school nutrition environment. Team Nutrition just launched a new Web site that consolidates school wellness resources in a way that will make them easier for you to find. Check out the new School Nutrition Environment and Wellness Resources Web site for information and resources on:

- Local School Wellness Policy Process steps to put the policy into action
- Required Wellness Policy Elements to meet the federal requirements
- Healthy School Nutrition Environment improvements related to food and physical activity
- Samples, Stories, and Guidance ideas for your school
- Research Reports on school wellness
- Grants/Funding Opportunities related to child nutrition and physical activity

There are now more voices of support for school wellness policies! See which national organizations have joined us in issuing a joint statement to recognize the important role schools play in promoting health and wellness.

7) Exciting grant opportunity - Invitation for elementary, middle and high schools to apply for the 2014 Building Healthy Communities program. Information, program descriptions and application information are located at <http://www.bcbsm.com/buildhealth>. Applications are due March 14, 2014. Building Healthy Communities is an evidence-based, comprehensive initiative that fights childhood obesity by surrounding children and families with healthy eating and physical activity. Building Healthy Communities is a partnership between Blue Cross Blue Shield of Michigan, Michigan Fitness Foundation, United Dairy Industry of Michigan, University of Michigan, and Wayne State University Center for School Health.

- 8) Summer Food Service Program (SFSP) Training – Summer will be here before you know it. We are again offering training for the SFSP in different areas of the state. Attached is the full training packet. Registration for SFSP training is now online. Be sure to sign up for a session in your area. Details of dates and locations can be found in the training packet along with the link for registration or to save time you can click on this link to register immediately: [https://mdoe.state.mi.us/fs\\_registration/](https://mdoe.state.mi.us/fs_registration/) .
  
- 9) SNAM Industry Conference – The SNAM 2014 Industry Conference is just around the corner. We are starting to see the impact of recent changes to the federal nutritional guidelines on our programs. Competitive food rules and professional standards are about to be implemented. We must understand these parameters and also recognize how industry partners are planning to help with compliance. These changes will have an impact on school districts in broad ways – not just in the food and nutrition program. Get a better understanding of how to succeed in the new environment. We will hear from great presenters, along with dedicated time to interact with industry members who will be instrumental in our success. Ultimately, it is about dealing with change – understanding it and leading through it. Learn about the changes and ways to help you thrive in the midst of them. These issues impact both business managers and food service directors in our school districts. You can register at : <http://michigansna.org/meetinginfo.php?id=81&ts=1391016093> .
  
- 10) Service Awards - The Michigan Department of Education (MDE) and School Nutrition Association of Michigan (SNAM) would like to recognize school food service professionals that have completed their 25th year of service in providing Michigan students healthy and nutritious meals. Help us celebrate the dedication of those men and women that have met the challenge of serving our children school meals for 25 years. If you, or any of your employees, have been actively and directly involved with the National School Lunch Program in Michigan (public and non-public schools) for 25 years, please let us know. Fill out the short survey found at <https://www.surveymonkey.com/s/9XNZYVJ> by March 1, 2014. Award certificates for 25 years of service will be mailed to the School Food Authority in April 2014. Awardees will also be recognized at the SNAM Fall Conference held in Traverse City, Michigan on October 24-26, 2014.
  
- 11) Meeting Minimum Grain Requirements - MDE wanted to remind everyone that when planning menus, every reimbursable meal offered must meet the daily minimum requirements for all food components, as well as the weekly minimum requirements. Recently, when going out on the new Administrative Reviews (formerly CRE reviews), we are seeing a lot of insufficient quantities of grains. For example, the K-5 lunch meal pattern states that there must be a minimum 1 oz eq of grains offered daily and a minimum of 8 oz eq grains offered over the course of a week. Let's look at the following scenario in a K-5 serving line: there are three choices offered every day: 1) chef salad with a one oz eq WG roll, 2) a hot entrée with 2 oz eq grains, and 3) a tortilla

wrap sandwich made with a 1.5 oz eq grain tortilla. Each of these offerings meets the daily 1 oz eq grains requirement for the K-5 age/grade group. If a student chose the tortilla wrap sandwich every day, then the weekly minimum grains is 7.5 oz eq over the week (tortilla is 1.5 oz eq x 5 days = 7.5 oz eq) and the weekly grains requirement is 8 oz eq. This entrée choice, if selected by a student each day, would be short 0.5 oz eq grains over the course of a week. The same problem would result if a student selected the chef salad every day – the student would be short 3 oz eq grains over the course of a week. So, when planning your menu selections, you must ensure that each entrée choice on a serving line meets the minimum oz eq grains over the course of a week, in the event that a student selects the same entrée each day. Let's go back to the chef salad with a one oz eq WG roll choice again. As illustrated above, this choice would be short 3 oz eq grains over the course of a week. You could solve this problem by adding a 1 oz eq amount of WG crackers three times a week (say with salad on Monday, Wednesday, and Friday) and this would meet the weekly 8 oz eq grains requirement. However, the student may question why they get a roll and crackers on some days when they choose the chef salad, and only get a roll on other days they choose the chef salad. A better solution would be to specify a 2 oz eq grain roll to go with the chef salad every day OR keep the 1 oz eq roll and add 1 oz eq tortilla chips or 1 oz eq WG crackers to the chef salad choice every day in order to meet the weekly grains requirement. As a reminder, a daily and weekly range requirement applies to both grain and meat/meat alternate components. Each offering on a serving line needs to meet the requirements. For more information, please refer to USDA memo SP 10-2012 (v.7), August 7, 2013 – Questions & Answers on the Final Rule, "Nutrition Standards in the National School Lunch and School Breakfast Programs."

- 12) School Food Authority – Verification Collection Report Update (SFA-VCR) – Due to inclement weather and the resulting snow days, districts have been experiencing, the SFA-VCR deadline will be extended until February 10, 2014. If you have any questions about the SFA-VCR please contact Lisa Brown Taylor at 517-241-3885 or [browntaylorl@michigan.gov](mailto:browntaylorl@michigan.gov).

Sorry, this is what happens when you go on vacation....issues seem to pile up. Hope this information was helpful.

*Howard Leikert, MBA, SMS*

Supervisor, School Nutrition Programs  
Michigan Department of Education  
517-373-3892

“The MDE School Nutrition Programs team is committed to the success of child nutrition programs through training, support, and leadership by fostering partnerships to ensure the nutritional well-being of all students in Michigan.”



STATE OF MICHIGAN  
DEPARTMENT OF EDUCATION  
LANSING

RICK SNYDER  
GOVERNOR

MICHAEL P. FLANAGAN  
STATE SUPERINTENDENT

January 27, 2014

Re: School Food Service Overview Training

The staff of the Michigan Department of Education's School Nutrition Programs Unit is pleased to announce a two-day conference for food service directors/personnel.

School Food Service Overview Training: This comprehensive conference is for food service directors/managers and will cover items the staff must know to be in compliance with all program requirements.

Cost: No charge for conference. Accommodation and parking fees will apply.

Date: Wednesday and Thursday, March 5-6, 2014

Time: March 5, 2014 8:00 a.m. – 8:30 a.m. – registration  
8:30 a.m. – 4:00 p.m. - training  
March 6, 2014 8:30 a.m. – 4:00 p.m. - training

Meals: A continental breakfast will be provided on Wednesday and a hot breakfast will be provided on Thursday. Lunch will be provided both days.

Registration Deadline: February 21, 2014

Location: Kellogg Hotel & Conference Center  
219 South Harrison Avenue  
East Lansing, MI 48824

**Please make hotel reservations by February 2, 2014.**

Participants will be responsible for their own lodging. A block of hotel rooms at a discounted rate at the Kellogg Hotel & Conference Center have been reserved for participants of the School Food Service Overview Training. When making your hotel reservation, mention the School Food Service Overview Training for the discounted rate. For hotel reservations, call (800) 875-5090 or click on the following link for online reservations. <http://www.kelloggcenter.com/content/e-lansing-hotel-reservations-travel-east-lansing-kellogg-hotel>.

Registration for the conference is required and must be completed using the on-line registration process described on the next page. Space is limited, so please register early.

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**School Food Service Overview Training  
March 5-6, 2014**

**ON-LINE REGISTRATION PROCESS**

Registration deadline is February 21, 2014. Space is limited, so please register early.

To register:

1. Go to Workshop Registration at: [https://mdoe.state.mi.us/fs\\_registration/](https://mdoe.state.mi.us/fs_registration/)
2. Click on *Register For A Workshop*.
3. Click on the appropriate box to identify whether you are from an LEA/ISD/PSA or from an organization.
4. Click on down arrow to choose your desired training. Click on *School Food Service Overview Training*, and then click *Next*.
5. If you are registering from an LEA/ISD/PSA:  
Click on down arrow to indicate your local ISD, and then click *Next*.  
Click on down arrow to indicate your local district, and then click *Next*.
6. If registering from an organization, fill in organization name, and then click *Next*.
7. Fill in registration information.
8. **Scroll down and click on your desired training.**
9. Click *Submit Registration*.
10. If information is incorrect, click *Change* to make the necessary changes.  
If information is correct, click *Confirm* to complete the registration process.

**Your registration is NOT complete until you click *Confirm*.**

**PLEASE NOTE: Repeat this process for EACH person registering from your organization.**

If you have any questions regarding this registration process, please contact the School Nutrition Programs Unit by email to [mde-schoolnutrition@michigan.gov](mailto:mde-schoolnutrition@michigan.gov) or phone 517-373-3347. We look forward to seeing you at our conference.

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Persons with disabilities needing reasonable accommodations for effective participation in the meeting should contact the Michigan Department of Education Human Resources office at 517-373-3347 to request mobility, visual, hearing, or other assistance. Requests for accommodations should be made by February 24, 2014.

## **Driving Directions:**

**From Ann Arbor:** US-23 North to I-96 West, to US-127 (exit 106) North (3.1 miles) to Trowbridge Road exit East (.5 miles) to Harrison Road; turn left North approximately 1 mile on the right (four traffic lights up).

**From Capital Region International Airport :** Turn right onto Grand River Avenue West (.4 miles) to Waverly Road; turn left South (3.4 miles) to I-496; turn left East (5 miles) to Trowbridge Road (exit 9) East (.5 miles) to Harrison Road; turn left North approximately 1 mile on the right (four traffic lights up).

**From Charlotte:** North on I-69 to I-496 East; East (5 miles) to Trowbridge Road (exit 9) East (.5 miles) to Harrison Road; turn left North approximately 1 mile on the right (four traffic lights up).

**From Chicago:** I-94 East to I-69 North, to I-496 East; East (5 miles) to Trowbridge Road (exit 9) East (.5 miles) to Harrison Road; turn left North approximately 1 mile on the right (four traffic lights up).

**From Detroit:** I-96 West to US-127 (exit 106) North (3.1 miles) to Trowbridge Road exit East (.5 miles) to Harrison Road; turn left North approximately 1 mile on the right (four traffic lights up).

**From Eaton Rapids:** M-99 to I-96 East (5.2 miles) to US-127 (exit 106) North (3.1 miles) to Trowbridge Road exit East (.5 miles) to Harrison Road; turn left North approximately 1 mile on the right (4 traffic lights up).

**From Flint:** West on I-69 to US-127 (exit 89) South (5.5 miles) to Trowbridge Road exit East (.5 miles) to Harrison Road; turn left North approximately 1 mile on the right (four traffic lights up).

**From Grand Rapids:** East on I-96 to I-496 (exit 95) East (9.7 miles) to Trowbridge Road (exit 9) East (.5 miles) to Harrison Road; turn left North approximately 1 mile on the right (four traffic lights up).

**From Kalamazoo:** I-94 East to I-69 North, to I-496 East; East (5 miles) to Trowbridge Road (exit 9) East (.5 miles) to Harrison Road; turn left North approximately 1 mile on the right (four traffic lights up).

**From St. Johns:** South on US-27 to US-127 South (8.5 miles) to Trowbridge Road exit East (.5 miles) to Harrison Road; turn left North approximately 1 mile on the right (four traffic lights up).