

From: MDE-SchoolNutrition
Sent: Tuesday, April 16, 2013 3:17 PM
To: MDE-SchoolNutrition
Subject: Weekly News from MDE 041613

The day after Tax Day!! At least we all know some of our tax dollars go to a good cause....feeding children. Here is some news:

- 1) School Meals Requirements Training – Our Director training for May 7th and 8th is posted. This is the training we provide food service directors on a regular basis only updated a bit to reflect the changes coming for next year. The hotel cost we kept to a minimum and breakfast and lunch are included. Please register at: https://mdoe.state.mi.us/fs_registration/ .
- 2) Nourishing Michigan’s Future – We are using our new Tag Line as the title for our June conference at the Amway Grand Hotel in Grand Rapids. There will be guest speakers from USDA, partner organizations, and a nationally known motivational speaker along with many breakouts. One of our goals is to emphasize all the positive steps everyone has taken to make school meals as healthy as possible. Any school food service professional will benefit from the enjoyable and informative sessions we have planned. We were able to get a great rate of \$119 at the Amway Grand and breakfast and lunch will be provided. No registration costs. You can register at the same link as listed above for this training. We are hoping for a great turnout for this event. Sign up as soon as you can: https://mdoe.state.mi.us/fs_registration/ Thanks.
- 3) Contact Information Changes – If the people listed in your MEGS+ School Nutrition Application change (usually a business manager/superintendent and the Food Service Director), please go into MEGS+ and make the appropriate changes to the correct contact people. We use that information for various reasons and the most current information helps us make sure we are able to contact the right people at your district. <https://mdoe.state.mi.us/megsplus/> .
- 4) Breakfast Grant Opportunity – You will need a quick turnaround but here is a link to a grant opportunity for implementing/improving school breakfast programs. The link: http://take.actionforhealthykids.org/site/Clubs?club_id=1150&pg=main

- 5) USDA 2013 Farm to School Grants - The Request for Applications (RFA) for the latest round of USDA's Farm to School grants is out. This year, three different kinds of grants will be available. Planning grants are intended for schools just getting started on farm to school activities, while implementation grants are available for schools seeking to augment or expand existing efforts. Additionally, eligible non-profit entities, Indian tribal organizations, state and local agencies, and agriculture producers or groups of producers may apply for support service grants in order to conduct trainings, create complementary curriculum, or further develop supply chains, among other activities. Proposals are due at midnight EST, April 24, 2013. The Farm to School Team recently held a series of webinars about applying for a grant under the fiscal year 2014 request for applications for the Farm to School Grant Program. Go to http://www.fns.usda.gov/cnd/f2s/f2_2013_grant_program.htm to download PDFs of the presentations; video recordings of the March 5, 6, and 7 webinars are now available.
- 6) Smarter Lunchrooms - I thought you'd find this NPR article interesting. It highlights a new study published in the Journal of Pediatrics that demonstrates the effectiveness of implementing Smarter Lunchroom techniques. http://www.npr.org/blogs/thesalt/2013/03/29/175710393/fruit-not-fries-lunchroom-makeovers-nudge-kids-toward-better-choices?utm_source=NPR&utm_medium=facebook&utm_campaign=20130402 . As many of you may know, our Team Nutrition 2012 efforts are focusing on the Smarter Lunchroom program.
- 7) Serving Up MyPlate: A Yummy Curriculum Now Available - Team Nutrition is pleased to announce the availability of printed copies of Serving Up MyPlate classroom materials for grades 1-6. Schools participating in the Child Nutrition programs may request the free printed Teacher's Guides, Eat Smart To Play Hard With MyPlate poster and mini-posters, and MyPlate at Home parent materials (in English, Spanish, Traditional Chinese, and French). For More Information About Serving Up MyPlate: <http://teamnutrition.usda.gov/Resources/servingupmyplate.htm> . To Order Materials: <http://tn.ntis.gov/>
- 8) Video of the Week - Check our Michigan Team Nutrition Star of the week, David Rose, as he discussed how he uses whole grain pizza. Also watch Chef Dave make a tasty Whole Grain Fiesta Rice: <http://ow.ly/eqDHn> . For copy of the recipes click here:

http://www.michigan.gov/documents/mde/Meeting_the_Challenge_Recipe_Book_403050_7.pdf .

- 9) A Competitive Food Study – Here is a link to an interesting article about how districts in Illinois eliminated/minimized the sale of unhealthy a la carte items and found their revenues, generally, did not go down. Read it and let me know what you think the changes in competitive foods would mean to your program.
<http://iphionline.org/2013/03/controlling-junk-food/>

Have a great rest of the week. Be sure to sign up for our training opportunities! Thanks for all your work this past school year!

Howard Leikert, MBA, SNS
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Each April, Michigan celebrates the Month of the Young Child. Go to www.miaeyc.org to learn more.