

From: Bushong, Linda (MDE) **On Behalf Of** Leikert, Howard J (MDE)
Sent: Thursday, September 27, 2012 3:05 PM
To: MDE-SchoolNutrition
Subject: Weekly News from MDE 092712

School food service has been a hot topic in the media lately. The first topic is to help address concerns that are being brought up about the calorie limits. Let's get to it:

- 1) Letter to Parents – The United States Department of Agriculture (USDA) has provided us with a template letter to send to parents to help explain the new meal pattern and the corresponding calorie limits. We encourage you to use this tool to help inform your community about the recent changes. Please find it attached.
- 2) Production Records – Attached is a new production record template for your use in addition to a sample one. It is in Excel so feel free to modify to meet your needs while keeping in mind the requirements of a production record (for example, don't delete serving size, actual servings, etc.).
- 3) USDA Policy Memo SP 10-2012 – This policy memo has been updated and includes important information. Please find it attached.
- 4) Success Stories – While I realize many of you have had challenges implementing the changes in school food service this year, I also know that many of you have had success in implementing these changes. Can you shoot me an email with your successes? I think it would help all concerned if I could share the positive changes happening in the field.
- 5) National School Lunch Week (NSLW) – Borrowing language from the School Nutrition Association with some additional comments from me –

"School Lunch – What's Cooking?" is about celebrating the positive changes that have been made in school lunch programs across the country. Schools nationwide have been cooking up all sorts of exciting programs and plans, and by participating in NSLW, you can showcase your accomplishments and educate your community about the importance of healthy school lunches. Between new meal patterns, chef-inspired recipes and freshly prepared meals, there have been lots of great developments in school lunch. You already know what is unique, best, or special about your operation -- by participating in NSLW 2012, you can share your stories and increase community awareness of all the benefits of a healthy school lunch.

Now really is a time when we need to try to put a positive light on school food service. One of your fellow food service directors sent me the following quote from Deepak Chopra -"All great changes are preceded by chaos." I think to varying degrees, we can all understand that statement. Change is always difficult but the changes we are going through are positive ones. It

will take time for all of us (students, parents, FSDs, MDE, USDA) to adjust to the changes in a way that will benefit all concerned. So if you are getting resistance (and not everyone is), hang in there and take the opportunity to CELEBRATE school lunch!

- 6) 6 Cent Training - School Nutrition Program staff from the Michigan Department of Education will be holding drop in sessions regarding the 6 Cents Certification Process at various locations in October. These sessions are to provide assistance with the 6 Cents Certification process. Attendees can bring their materials to get help in completing the worksheets or the MEGs+ application. Computers will be available for use. Questions regarding menus and the meal pattern can also be answered at these sessions. All currently planned sessions are listed below with the date, location, and times. If you would be interested in attending one of these sessions, please send an email to the contact person listed for that particular session. A confirmation email will be sent back confirming the date and location.

October 9, 2012

2:00 pm – 4:00 pm

Ingham ISD

2630 W. Howell Rd

Mason, MI 48854

Phone: 517-676-1051

There are still 4 open seats for this session.

Email grootuism@michigan.gov to reserve a seat.

October 11, 2012

2:00 pm – 4:00 pm

Bay Arenac ISD

Pinconning Room

4228 2 mile Rd

Bay City, MI 48706

Phone: 989-667-3200

There are 24 open seats for this session.

Email HouserE@michigan.gov to reserve a seat.

October 16, 2012

2:00 pm – 4:00 pm

Bay Arenac ISD

Pinconning Room

4228 2 mile Rd

Bay City, MI 48706

Phone: 989-667-3200

There are 24 open seats for this session.

Email HouserE@michigan.gov to reserve a seat.

October 22, 2012

2:00 pm – 4:00 pm
Gogebic-Ontonagon ISD
202 Elm St.
Bergland, MI 49910
Phone: 906-575-3438
Email HouserE@michigan.gov to reserve a seat.

October 23, 2012

2:00 pm – 4:00 pm
Marquette-Alger RESA
321 E Ohio
Marquette, MI 49855
Phone: 906-226-5100
Email HouserE@michigan.gov to reserve a seat.

October 24, 2012

2:00 pm – 4:00 pm
Delta-Schoolcraft ISD
2525 Third Ave South
Escanaba, MI 49829
Phone: 906-786-9300
Email HouserE@michigan.gov to reserve a seat.

October 25, 2012

2:00 pm – 4:00 pm
Cheboygan-Otsego-Presque Isle ESD
6065 Learning Lane
Indian River, MI 49749
Phone: 231-238-9394
Email HouserE@michigan.gov to reserve a seat.

- 7) Weekly News Archives – I occasionally get requests for past Weekly News that may have information or a link that someone needs. Just so you are aware, past Weekly News are posted on our website at www.michigan.gov/schoolnutrition under the “Guidance” section.

Hope at least some of this information is useful. Drop me an email if there is a topic you would like covered in my Weekly News.

Howard Leikert, MBA, SMS

Supervisor
School Nutrition Programs
Michigan Department of Education
517-373-3892
517-373-4022 Fax

Supporting achievement for EVERY student through a Proficiency-Based system of education.

[DATE]

[SCHOOL DISTRICT NAME, ADDRESS]

Dear Parent, Guardian:

Your child's school day just got healthier! School lunches now include more fruits, vegetables, and whole grain-rich foods; only fat-free or low-fat milk; "right-size" meals with portions designed for a child's age; and less saturated fat, trans fat and sodium. The changes in school meals, the first in 15 years, are based on the latest nutritional guidelines.

Here are some important facts about the new school meals:

- The new school lunch provides 1/3 of the *average* daily calorie needs for kids by age.
- Some highly active students, like athletes, may need more calories. Some schools may offer second helpings of fruits and vegetables and/or a second carton of milk as part of the meal or as healthy ala carte options. Schools can also operate after-school snack and supper programs. Students and/or sports teams can also bring food from home.
- In practice, many students are being served the same amounts of protein as before under the new standards.

Your child can learn good habits for life by making healthy food choices and getting proper exercise now. This year is a transition year as schools implement these new standards and work together with parents, to ensure that every child, in every community across America, has access to healthy and nutritious meals. Encourage them to try new foods and eat the healthy food offered. Reinforce healthy eating by offering similar new foods at home.

Keep updated on the changes at www.fns.usda.gov/healthierschoolday.

Regards



United States
Department of
Agriculture

Food and
Nutrition
Service

3101 Park
Center Drive
Alexandria, VA
22302-1500

DATE: September 18, 2012

MEMO CODE: SP 10-2012 REVISED

SUBJECT: Questions & Answers on the Final Rule, "Nutrition Standards in the National School Lunch and School Breakfast Programs"

TO: Regional Directors
Special Nutrition Programs
All Regions

State Directors
Child Nutrition Programs
All States

Attached are Questions & Answers on the final rule to update the school meals offered under the National School Lunch and School Breakfast Programs, as required by the Healthy, Hunger-Free Kids Act of 2010. This guidance addresses the final rule overall, and includes questions on general and specific aspects of the new meal requirements. This document is updated periodically to issue additional Questions & Answers as they arise during the implementation of the new meal requirements.

This revision includes a Table of Contents (the PDF bookmarks each section), as well as revised or new Questions & Answers. In addition, two sections ("Miscellaneous" and "Compliance") were deleted and their content moved to other sections. The revisions are not identified in italic letters, as previously done, but a summary of the changes to each section is provided below:

General:

- Added question number 6 (previously listed under "Miscellaneous")

Fruits and Vegetables:

- Added questions number 39 to 43

Meat/Meat Alternate:

- Added question number 8

Grains:

- Revised question number 2 and added questions number 21 to 24

Milk:

- Revised questions number 1 and 3, and added question number 4

Calories:

- Added question number 4

Menu Planning:

- Revised question number 9 and added questions number 10 to 15

Age/Grade Groups:

- Added question number 3

Nutrient Analysis:

- Added questions 3, 4 and 5 (previously listed under “Compliance”)
- Added question number 6

Crediting:

- Added questions number 8 to 13

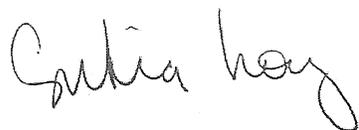
Other Child Nutrition Programs: (previously titled “Summer Meals”)

- Revised and added question number 6 (previously listed under “Miscellaneous”)

These Questions & Answers and other materials related to the new meal requirements are available on a special webpage on the FNS website:

<http://www.fns.usda.gov/cnd/Governance/Legislation/nutritionstandards.htm>.

We appreciate all you do for the School Meal Programs and look forward to continue working with you to improve the nutrition of America’s children. State agencies are reminded to distribute this memo and attachment to program operators immediately. SFAs should contact their State agencies for additional information. State agencies may direct any questions concerning this guidance to the appropriate Food and Nutrition Service Regional Office.



Cynthia Long
Director
Child Nutrition Division

Attachment