

School Nutrition News From MDE

September 7, 2018



The information in this document helps support Goal 4, Strategy 4.1, of [MDE's Top 10 in 10 Initiative](#) by helping to ensure students receive important nutritional resources to help them learn and grow.

Targeted Training for School Nutrition Professionals

The staff of the Michigan Department of Education's (MDE) School Nutrition Programs unit is pleased to announce a hands-on, activity-based workshop for food service personnel titled Targeted Training for School Nutrition Professionals (Targeted Training). This workshop is targeted to several specific areas: menu development, recipes and labels, production records, meal component tool, cycle menus, application processing, counting and claiming, direct certification, and verification. The workshop will provide active sessions where food service personnel can interact with MDE staff to resolve any issues that would result in findings during an Administrative Review. Each site location/workshop consists of two days – Day One will cover nutrition related information and Day Two will cover administrative information. There is no cost for the workshop and participants are welcome to come one or both days. Please register for each day you plan to attend. Note: This training is not a replacement for the three-day School Meals Overview Training (SMOT).

Here are the dates and locations for the 2018 Targeted Trainings:

- Tuesday and Wednesday, October 2 and 3 – Kalamazoo RESA (Portage)
- Tuesday and Wednesday, October 9 and 10 – Huron Area Technical Center (Bad Axe)
- Wednesday and Thursday, October 17 and 18 – University Center (Gaylord)
- Wednesday and Thursday, October 17 and 18 – Baylor/Woodson Center (Inkster)

Tuesday at 2:00 Webinar – Direct Certification

One Tuesday each month, we will host a webinar at 2:00 p.m. that will last approximately 30 to 45 minutes. Each webinar is designed to provide quick updates on the "latest and greatest" information on a designated topic for that month with the opportunity for participants to ask questions. Our next Tuesday at 2 Webinar:

- **Date:** September 18, 2018
- **Topic:** Direct Certification

To join this webinar, pre-registration is required. The link for the webinar will be provided with your registration confirmation from Eventbrite. Please take advantage of this opportunity and join us in getting your Direct Certification questions answered!

You can join this webinar from a desktop or laptop computer with speakers. Phones are not necessary to hear the audio for this webinar. Mobile devices can also be used, but some aspects of the webinar (i.e., polling questions) may not be visible on your screen. We will be using Skype for Business. If you are not familiar with this technology, you may want to join the webinar before 2:00 pm to check your video and audio settings.

Updated Menu Planner for School Meals – School Year 2018-2019 Now Available

The Menu Planner assists the school nutrition professional in developing healthy, safe, affordable, and appealing school breakfasts, lunches, and snacks. While the staff at the local school food authority is the target audience, State Agencies and FNS regional offices may use this resource to provide training. The Menu Planner is divided into seven chapters:

- Child Nutrition and School Meals
- Food-Based Menu Planning
- Menu Development
- Meal Preparation Documentation
- Procurement and Inventory Management
- Meal Modifications to Accommodate Students with Disabilities
- Marketing School Meals for Success

To access the updated Menu Planner visit [Updated Menu Planner](#).ⁱⁱ

Breakfast After the Bell Basics

Join No Kid Hungry for a Breakfast After the Bell (BAB) webinar on Wednesday, September 12, 2018, 3:00-3:45pm EDT. Learn about BAB, why it's the most effective model to increase breakfast participation, and how you can plan to implement a successful BAB program. This webinar is most appropriate for school nutrition directors and principals; however, No Kid Hungry welcomes anyone interested in learning more about BAB to join the webinar. Pre-registration for the Webinar is required.

New Team Nutrition Resource for Afterschool Programs Now Available

On August 30, 2018, the Food and Nutrition Service released **Team Nutrition Cooks!** for use in the Child Nutrition programs. Team Nutrition Cooks! is a series of cooking-based nutrition activities for out-of-school and afterschool programs, for children around ages 8 to 12 years old. These activities can spark children's interest in trying new foods and help empower them with skills for independence. Cooking can also help kids become more

interested in making healthy food choices that can help build and support good eating habits throughout their lifetime.

The resource contains five modules, and each module is centered around a kid-friendly recipe that can be prepared at an afterschool or out-of-school program site. Step-by-step instructions for each module are included in an Activity Guide. Each module has an accompanying Family Handout that can be sent home so that children can continue to practice their cooking skills at home. Family Handouts include the recipe, instructions for how kids and families can cook together, and worksheets and activities to reinforce healthy habits. A Skills Video is also available for each recipe.

All materials can be viewed and downloaded from the [Team Nutrition Website](#).ⁱⁱⁱ Printed copies of this resource will be available later this year.

Cultivate Michigan Tour: Season Extension and Food Safety

Food service buyers and professionals, join the [Michigan Farm to Institution Network](#)^{iv} and MSU Extension for a Cultivate Michigan Season Extension Tour. This tour will highlight season extension techniques and farm food safety practices located at [Ski Country Farm](#)^v in the eastern Upper Peninsula on September 21! Food service buyers and professionals will learn about a variety of seasonal [Cultivate Michigan](#)^{vi} featured foods by showcasing many elements of this diverse farm, including:

- On farm food safety practices on this GAP certified farm
- Hoophouse production as a season extension technique
- An overview of the diversified farm, featuring greens and kale in production

Following the tour, an optional networking lunch will be provided. Additional details will be provided to registrants prior to the tour.

WHAT: A Cultivate Michigan Season Extension Tour

WHERE: Ski Country Farm, Sault Ste. Marie, Michigan

WHEN: September 21, 2018, from 9 – 11 am with an optional lunch to follow

COST: No charge; however, registration is required

School Nutrition Programs
Office of Health and Nutrition Services
Michigan Department of Education
517-241-5374
www.michigan.gov/schoolnutrition

Our collective efforts can help make Michigan a Top 10 education state in 10 years! Here are the goals and strategies: <http://mi.gov/top10in10/>



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- ⁱ <https://www.michigan.gov/mde/0,4615,7-140-80635---,00.html>
 - ⁱⁱ <https://www.fns.usda.gov/tn/menu-planner>
 - ⁱⁱⁱ <https://www.fns.usda.gov/tn/cooks>
 - ^{iv} https://www.canr.msu.edu/michigan_farm_to_institution_network/
 - ^v <https://www.skicountryfarm.com/>
 - ^{vi} <https://www.cultivatemichigan.org/>