

**From:** Bushong, Linda (MDE) **On Behalf Of** Leikert, Howard (MDE)  
**Sent:** Thursday, June 13, 2013 3:56 PM  
**To:** MDE-SchoolNutrition  
**Subject:** Weekly News from MDE 061313

Hope the end of your school year is going (or has gone!) well. Here is the latest:

- 1) Video of the Week - Watch Team Nutrition stars: Jennifer Dietrich and Lynna Hassenger discuss making half the tray fruits and vegetables. Plus watch Chef Dave create a Michigan Salad at <http://ow.ly/eqCQ2>.
- 2) Video of the Week #2 - Watch Team Nutrition Stars: Lorie Grant and Patty Iazzetto discuss creating exciting serving options and sandwich ideas. Plus Chef demo of Turkey Florentine Wrap at <http://ow.ly/eqE50>.
- 3) Offer versus Serve (OVS) – USDA has been receiving a lot of great questions on OVS, duplicate items, and whether or not components count as 1 or 2 items. They are working on all of these questions and they will be addressed in the upcoming OVS guidance. The goal is to have it released very soon. We also expect another round of Q&As on breakfast in the coming weeks. We appreciate all of your questions and input on breakfast – it helps USDA in formulating our guidance. In the meantime, we encourage menu planning practices that best align with the Dietary Guidelines. For example, we would encourage whole fruit over fruit juice as much as possible, and meal selections that include a variety of foods (milk, whole grains, fruit, etc.) to ensure children consume the nutrients of public health concern.
- 4) Fruits and Veggies Posters – Attached is an email from USDA that shows some of the new materials available for Team Nutrition schools. Check out all the new stuff available! Be sure to check out the links available.
- 5) Thank You – Our June conference has sold out!! We have over 300 registered for the 3-day event at the Amway Grand in Grand Rapids. If you have registered, we will plan on seeing you at the conference. If you signed up but your plans have changed and you won't be at the conference, please let us know as we still have people trying to register and it is filled. In any event, it should be an informative conference for all that attend.
- 6) Budgets – If you haven't already created a budget for your operation next year, this would be a good time!! I have found a monthly budget by number of operating days in each month is the most accurate way to track your progress through the school year. While you are at it, if you haven't done the Paid Lunch Equity tool to see if you need to raise prices, be sure to do that as part of the budget process. The same with pricing non-program foods (a la carte, catering, etc.). With a lot of districts consolidating schools, it may make the budget process even more difficult.

- 7) Marketing Plan – The same advice regarding a marketing plan. How do you want your serving lines to look next year? How will you introduce the new breakfast meal pattern? What special events can you plan? Promote catering if at all possible. Make your food service program less “institutional.” Try to avoid solid stainless steel. Meet with parent/teacher groups on regular basis. Do presentations at Board Meetings to talk about all the good things school meals is doing!! When I met with parent/teacher/student/administrator groups I always tried to get my biggest critic on the committee figuring if I can win them over, the rest will be easy (I also usually tried to get a good supporter on the committee for some balance). Foods look better and will sell better if they are merchandized properly in nice equipment.

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**Eating a healthy school breakfast provides students Fuel for Learning...and Health for Life.**

For information and resources on school breakfast go to [www.michigan.gov/schoolnutrition](http://www.michigan.gov/schoolnutrition) and “click” on the *School Breakfast Program* link in the program information category.

Happy Friday, All!

See below for information on the new fruit and veggie posters from Team Nutrition. They are part of the new 5<sup>th</sup> and 6<sup>th</sup> grade gardening curriculum, "Dig In," but we have limited copies of just the posters available for order. The entire curriculum is currently only available online, but print copies will also eventually be available for order from the TN website.

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**New Fruit and Veggie Posters from Team Nutrition!**

Early print copies of the **6 Dig In! posters** (for grades 5 and 6) are now available to Team Nutrition Schools. Limited to 1 of each poster per school. While supplies last. Free.

**Ordering information.**

[http://teamnutrition.usda.gov/Resources/dig\\_in.html#posters](http://teamnutrition.usda.gov/Resources/dig_in.html#posters)

The full *Dig In!* curriculum will be available in print this August. **Review the curriculum now online.**

Interested in becoming a Team Nutrition School? **Join the Team.**

<http://teamnutrition.usda.gov/team.html>



Roller Coaster Poster



Veggies Rock Stars Poster



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