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**INDIANA
DEPARTMENT of
EDUCATION**

**Mike Braun, Governor
Katie Jenner, Secretary of Education**

School Nutrition Programs

This institution is an equal opportunity provider.

This weekly newsletter from the Indiana Department of Education (IDOE) is dedicated to providing education, training, and technical assistance opportunities to school nutrition professionals, helping to ensure seamless operations for those participating in the U.S. Department of Agriculture's (USDA's) Child Nutrition Programs. If you are the food service contact for your school or facility, please be certain that everyone on your team has access to this important information.

Tip of the Week

End of School Year Updates and Reminders

Those unable to attend the End of School Year Updates and Reminders webinar can view the presentation [here](#) for important information regarding end of year protocols, annual reminders, and policy updates. Reach out to [Emily Klingler](#) with any questions or for additional information.

Important Updates

SP 07-2026: Reviewing Product-Based Added Sugars Limits for Breakfast Cereals, Flavored Milk, and Yogurt
USDA released memo [SP 07-2026](#) on Tuesday, April 28, addressing product-based added sugars limits for breakfast cereals, flavored milk, and yogurt. This memo highlights USDA's new [Product-Based Added Sugars Limit Tool](#). This tool can assist facilities in determining whether a product meets the new added sugar limits.

As a reminder, effective July 1, 2025, (school year (SY) 2025-2026), these added sugars limits include the following:

1. Breakfast cereals may have no more than six grams of added sugars per dry ounce.
2. Flavored milk may have no more than 10 grams of added sugars per eight fluid ounces, or 15 grams of added sugars per 12 fluid ounces for flavored milk sold as a competitive beverage for middle and high schools.
3. Yogurt may have no more than 12 grams of added sugars per six ounces (two grams per ounce).

Culinary Skills for A+ School Meals

Spots are still open for Culinary Skills for A+ School Meals! School nutrition standards require schools to offer more fruits, vegetables, and whole grains, while students request tastier, fresher, and more contemporary menu items. While this may seem challenging, it opens many opportunities to add new, exciting items to your menu. This class will focus on basic culinary skills needed to prepare and serve more fruits, vegetables, whole grains, and salads while enhancing flavors and meeting the demands of today's students. These basic culinary skills will help schools offer foods and meals that support the *Dietary Guidelines for Americans* and school nutrition standards. Only a few spots are remaining for Zionsville, Ellettsville, Noblesville, and Woodburn. To learn more and register, click [here](#).

Expanding Fluid Milk Options in Child Nutrition Programs

USDA has issued a [final rule](#) implementing the Whole Milk for Healthy Kids Act, restoring whole and reduced-fat (2%) milk options in federal Child Nutrition Programs for the National School Lunch Program (including NSLP afterschool snack, the preschool meal pattern, and Smart Snacks), School Breakfast Program (including the preschool meal pattern), Child and Adult Care Food Program, and Special Milk Program for children and adults ages two and older. This rule takes effect Monday, June 8.

The updated fluid milk requirements for each age group are summarized below:

- Fluid milk served to children one year old must be unflavored whole milk;
- Fluid milk served to children two through five years old (preschool programming) may be unflavored whole, reduced-fat, low-fat, or fat-free milk; and
- Fluid milk served to children six years and older and adult participants may be unflavored or flavored, whole, reduced-fat, low-fat, or fat-free milk.

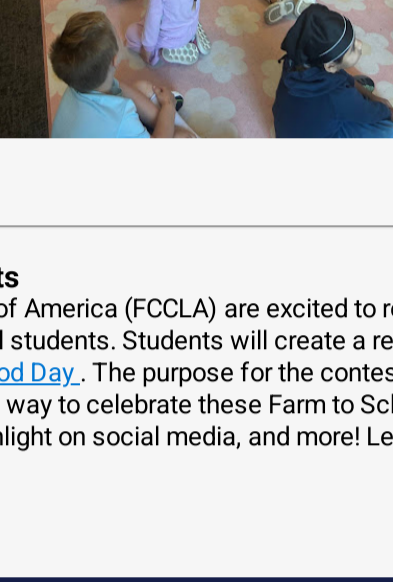
Program operators are encouraged, but are not required, to make changes to menus under this provision. Program operators have discretion to decide which varieties of fluid milk to offer. For example, program operators may choose to offer unflavored, whole milk as an option to all program participants to align with recommendations from the *Dietary Guidelines* to consume full-fat dairy and less added sugars.

A public comment period is open until Monday, June 8. Comments will help USDA weigh stakeholder input when considering any future guidance or rulemaking on the expansion of fluid milk options. To learn more and comment on this proposed final rule, click [here](#).

Farm to School

School Highlight: Mood Boost Program

Shelbyville Central Schools' "Mood Boost" program teaches students how food impacts their mood. In the photo, students learn about broccoli and how it can affect mood from Diana Griffin, registered dietitian. The mood for broccoli was "happy" and the kids had the chance to taste, touch, and learn all about how broccoli helps fuel the mind and body.



Farm to School Recipe Contest for Indiana High School Culinary Students

The Indiana Grown for Schools Network and Family, Career, and Community Leaders of America (FCCLA) are excited to release registration for the third annual Farm to School Recipe Contest for Indiana high school students. Students will create a recipe using either apples, to celebrate [Indiana Apple Crunch](#), or tomatoes, to celebrate [Indiana Food Day](#). The purpose for the contest is to increase awareness of school meal programs among students and provide a specific way to celebrate these Farm to School initiatives. Winning students will receive an Indiana Grown for Schools network swag bag, a highlight on social media, and more! Learn more and register [here](#).

USDA Foods

Did You Know?

Schools can view their [PrimeroEdge](#) catalogs by signing in to their single user account, clicking on the Food Distribution module, and then, on Catalogs on the left hand menu. If your catalog list does not populate, check the school year, program (this should be NSLP), and the status. The status should be either "ALL" or "Closed." Then, click the apply button. The information should be as shown in the image below.

Number	Description	Catalog Type	PLN Type	Open Date	Close Date	Status	Open Reconciliation	Number of Responses	Not Yet Reconciled	View Item Catalog
1000	05/20/2027 Frozen Strawberry Cups Catalog	Processed Goods	Enhancement	05/20/2026	05/20/2026	Closed		413	66	478
1001	05/20/2027 Direct Ship Fat-Free Catalog	Direct Ship	Enhancement	05/20/2026	05/20/2026	Closed		436	43	478
1002	05/20/2027 Soft-Shell Product Catalog	Soft	Enhancement	05/20/2026	05/20/2026	Closed		383	238	478

PrimeroEdge Re-allocation Notifications

IDOE is in the process of catalog balancing and reconciliation. This entails reallocating, and in some cases reducing, USDA Foods cases and/or processor pounds to meet USDA truck requirements. When changes are made, PrimeroEdge may send an automated notification to School Food Authorities (SFAs). No additional action is required for these routine notifications. Questions regarding the notifications can be directed to fdp@doe.in.gov.

Direct Delivered/Direct Ship USDA Foods Allocations and Delivery Deadlines

- Allocations for direct delivered USDA Foods ended on Thursday, April 30.
- Direct Delivered USDA Foods deliveries to schools end on or before Tuesday, June 30, depending on the delivery period.

Processed Goods/Processed USDA Foods

Bulk pounds remaining at the processor on Tuesday, June 30, will rollover to SY 2026-2027.

Department of Defense (DoD) Fresh Fruits and Vegetables Program

DoD Funds remaining in the Fresh Fruits and Vegetables Order Receipt System (FFAVORS) by Tuesday, June 30, do not rollover over to next school year and will be lost.

All USDA Foods are intended to be used in the year they are allocated.

USDA Foods Cancellations for SY 2026-2027

- 100256 Frozen Strawberry Cups (January-September 2026)
- 100258 Frozen Apple Slices
- 110721 Sweet Potato Fries
- 110921 Frozen Chicken Fillet, Unbreaded

USDA Foods Recipe Ideas

Looking for recipes to use your USDA Foods? Check out these resources:

- [Wild Blueberry Recipes](#)
- [Recipes for Healthy Kids](#)
- [Recipes for Schools - Child Nutrition Recipe Box](#)
- [Team Nutrition Recipes](#)

Procurement

Procurement Information

Do you have questions about procurement click [here](#) or contact the [SCN Procurement mailbox](#) for assistance.

Training and Webinar Opportunities

2026 Back to School Training Registration Now Open

Registration is now open for IDOE's Annual Back to School Training on Wednesday, July 8, at Martinsville High School. This event will be packed with relevant information for staff in all areas of school nutrition, including front-line staff, programming and administration, and finance and budgeting. Topics will include customer service, team building, Farm to School, procurement, and more, with the complete agenda available soon. To register for this event, click [here](#). Please note that registration is capped at 310 and spots are available on a first come, first served basis.

Reminders

New Training Platform

On Wednesday, July 1, IDOE will launch a new training platform for sponsors: The Nutrition Hub. Hosted in the Indiana Learning Lab, The Nutrition Hub will become the new home for all school nutrition training. This includes an array of training from the required Civil Rights and Ethics training, to supplemental training to help staff meet required professional standards.

During the transition, Moodle will remain available to sponsors but will eventually be phased out. To ensure no data is lost and to keep files current for Administrative Reviews, take some time to download, save, and print any staff training certificates. More information on this transition is coming soon.

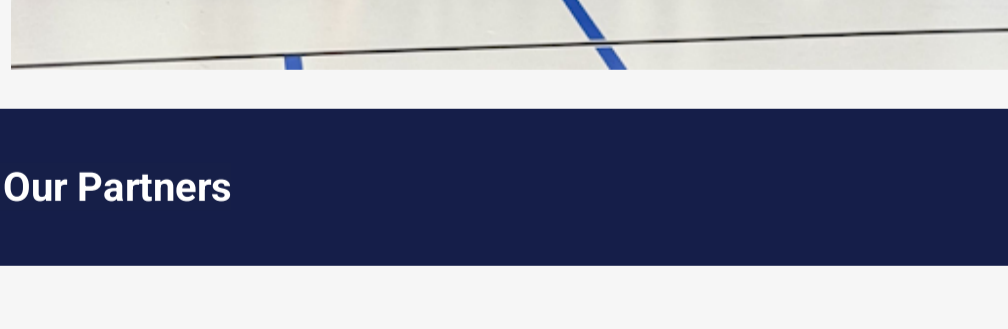
2026-2027 Paid Lunch Equity (PLE) Tool is Now Available

The SY 2026-2027 PLE tool is now available for sponsors on IDOE's [Financial Management webpage](#), which also includes step-by-step instructions and other helpful resources. Click [here](#) to access the tool. As a reminder, SFAs with positive or zero balance in the non-profit school food service account as of June 30, 2025, are exempt from PLE pricing requirements found in [7 CFR 210.14\(e\)](#) for SY 2026-2027.

SFAs that qualify for this exemption must complete the [attestation statement](#) to confirm their exempt status. Exempt SFAs may still use the PLE tool to complete the steps necessary to determine their target paid lunch price for SY 2026-2027. Consistent with program regulations in 7 CFR 210.14(e), and adjust their paid lunch prices accordingly.

School Food Service Employee of the Year

During a school assembly on Friday, May 1, Lori Tucker (pictured, below, third from the left), Food Service Manager at North White Elementary School, received IDOE's 2026 School Food Service Employee of the Year award. Tucker received a plaque from IDOE and a check for \$250 from the American Dairy Association Indiana, Inc. Dennis Briciu (pictured, fourth from the left), Principal of North White Elementary School, nominated Mrs. Tucker for the award, sharing that she creates a warm and welcoming cafeteria environment, encourages students to try new foods, and her positive spirit and dedication reflect a genuine passion for school food service and a deep respect for the important role it plays in student success. IDOE has recognized outstanding school food service employees who contribute significantly to the health and learning capabilities of students for 29 years.



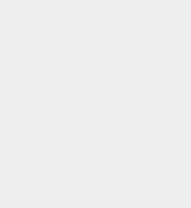
Updates from Our Partners

American Dairy Association Indiana (ADAI) Indy 500 Milk Tradition

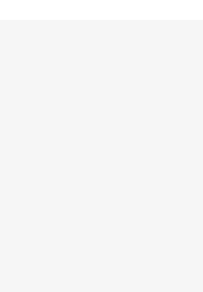
Each year, two Indiana dairy farmers carry out the "Winners Drink Milk®" tradition in Victory Circle at the Indianapolis Motor Speedway. The dairy farmers represent their colleagues' hard and dedicated work to bring the nutritious drink to so many. A "Rookie" is selected each year, who spends the first year "training" and delivers bottles of milk to the winning chief mechanic and the winning team owner. The following year, the "Rookie" becomes the "Veteran" Milk Person and is given the honor of handing the ice-cold bottle of milk to the winning driver of the Indy 500. Learn more about the tradition [here](#). Applications are open [here](#) for those who would like to bring the "Winners Drink Milk®" tradition to their own event or celebration.

Download a replica of the official [Milk Ballot](#) that all drivers fill out prior to the race. Use it as a fun cafeteria activity. Set up a simple display near the milk cooler and let students cast their vote – whole, 2%, or skim. Tally results daily or weekly and post them like a leaderboard. And don't forget to get teachers and staff involved!

Upcoming Dates



Monday, June 1	Final Due Date for March Claim
Monday, June 1	PSTTT Comment Period Ends
Monday, June 29	Final Due Date for April Claim
Tuesday, June 30	CEP Application Closes
Wednesday, July 1	Annual Financial Report Opens



Additional Resources

School Nutrition Programs [Calendar](#)
IDOE's [Nutrition Webpage](#)
CNPweb