

School Nutrition Programs

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

reviewed annually. At least 50% of all breakfast sites must be reviewed each year, and the other 50% of breakfast sites reviewed the

information.

On-Site Reviews

following year, ensuring all breakfast sites are reviewed at least every other year. Find the monitoring forms here.

Sponsors with more than one site must conduct on-site reviews by February 1 annually. All sites operating the lunch program must be

Special Dietary Needs Medical Statement Change for PY2026

Important Updates

requirement applies to program operators of the National School Lunch Program and School Breakfast Program and the Child and Adult

Care Food Program (CACFP). The change requiring program operators to accept medical statements from registered dietitians must be implemented by July 1, 2025, for school meal programs and October 1, 2025, for CACFP. Program operators have the option, but are not required, to implement this change prior to the implementation dates. Contact Margo Birk with additional questions. **USDA Request for Information Webinars**

On December 30, USDA released memo SP 07-2025, CACFP 07-2025. The memorandum with the attached questions and answers clarifies the updated regulatory requirement for program operators to accept medical statements from registered dietitians. This

Child Nutrition Programs Tribal Pilot Projects (comments accepted through Monday, March 24)

 Webinar: Request for Information: Tribal Pilot Projects Wednesday, January 22, at 3 p.m. ET. Please register here. Grain-Based Desserts and High-Protein Yogurt Crediting in Child Nutrition Programs (comments accepted through Wednesday, March

Food and Nutrition Service (FNS) released two requests for information in December to solicit public input. FNS is hosting two informative webinars for state agencies, local operators, and the public on Zoom that will provide an overview of the requests for

Please register here. FNS plans to share webinar recordings in the future for those unable to attend the live sessions.

Webinar: Request for Information: Grain-Based Desserts and High-Protein Yogurt Crediting Tuesday, January 28, at 3 p.m. ET.

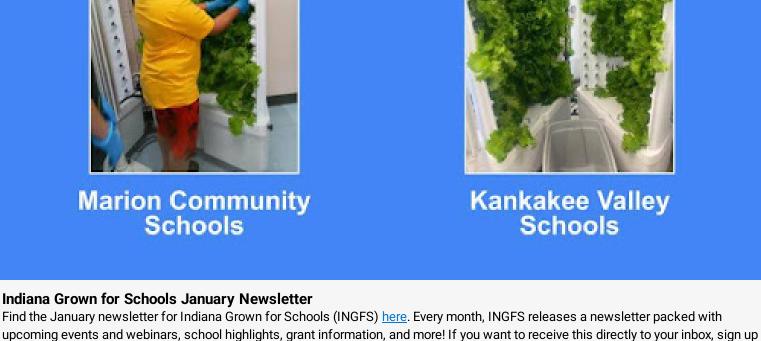
Farm to School

incorporate the items into the school menus. A full tower produces about 30 pounds of lettuce per month.

School Highlights Marion Community Schools have hydroponic towers at each building that grow fruits and vegetables. The cafeteria is then able to

Kankakee Valley Schools partnered with their agriculture classes to use nine Fork Farms hydroponic units this school year. The

produce is transported to all school buildings in the district to be used in their cafeterias. In the coming years, their goal is to produce 70% of their lettuce with their student-run hydroponic units. They estimate they will save about 65% on lettuce in a year.



USDA Foods

survey information was released on Thursday, January 9.

USDA Foods Orders and Deliveries Inclement weather has arrived! Please be sure that when your school places USDA Foods orders that school staff must be available to inspect, verify, and accept the delivery. All USDA Foods deliveries/orders should also be cross-referenced with school and personal



calendars.

for our listserv on our website.

Remember to Receipt in FFAVORS Schools should be receiving their Department of Defense (DoD) produce receipts into the Fresh Fruits and Vegetables Order Receipt System (FFAVORS) within five calendar days after the produce delivery.

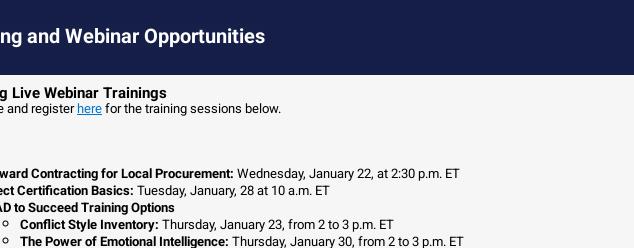
<u>Jell-O with fruit cocktail</u>. This recipe should be adjusted to meet serving sizes and meal patterns.

USDA Foods Recipes

Training and Webinar Opportunities

Learn more and register here for the training sessions below.

Use your USDA Foods mixed fruit to prepare this variation of a



Kankakee Valley **Schools**

Forward Contracting for Local Procurement: Wednesday, January 22, at 2:30 p.m. ET Direct Certification Basics: Tuesday, January, 28 at 10 a.m. ET

January

February

Upcoming Live Webinar Trainings

• LEAD to Succeed Training Options

- Summer Meal Program Options Webinar: Thursday, February 6, at 10 a.m. ET Fresh Fruit and Vegetable Program Overview Webinar: Tuesday, February 11, at 2 p.m. ET After School Snack Program (ASSP) Operations Webinar: Tuesday, February 18, at 2 p.m. ET
- In-Person Meal Pattern & Offer Versus Serve (OVS) Training

o Conflict Style Inventory: Thursday, January 23, from 2 to 3 p.m. ET

Community Eligibility Provision (CEP) Informational Webinar: Tuesday, February 4, at 10 a.m. ET

Tuesday, February 25, from 1 to 3 p.m. ET at MSD of Decatur Township School for Excellence Tuesday, February 25, from 1 to 3 p.m. ET at MSD of Decatur Township School for Excellence

Virtual culinary skills workshops are back! View the current line up of sessions, which begin Thursday, February 13, and register <u>here</u>.

IDOE is excited to offer in-person training on breakfast and lunch meal patters and OVS. This training is geared toward menu planners, but all staff who would benefit are welcome. Attendees must register in advance. Sessions will be repeated, so please select the date and

The VSR is due Wednesday, January 15. This annual report is a requirement for all program operation types including residential facilities and Community Eligibility Provision (CEP) operators. Please ensure the report for your program is submitted on time.

Reminders

Verification Summary Reports (VSR)

Wednesday, January 22, at 2:30 p.m. ET

Thursday, January 30, from 2 to 3 p.m. ET

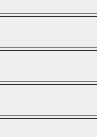
Questions about the VSR can be sent to Gretchen Huntzer.

time that best meets your needs.

Culinary Skills for A+ School Meals

Upcoming Dates

Thursday, January 23, from 2 to 3 p.m. ET Tuesday, January 28, at 10 a.m. ET



Saturday, February 1	On-site reviews due
Tuesday, February 4, at 10 a.m. ET	CEP Informational webinar
Thursday, February 6, at 10 a.m. ET	Summer Meal Program Options webinar
Tuesday, February 11, at 2 p.m. ET	Fresh Fruit and Vegetable Program Overview webinar
Tuesday, February 18, at 2 p.m. ET	ASSP Operations webinar
Tuesday, February 25, at 1 p.m. ET	Meal Pattern and OVS in-person training at MSD Decatur Township
Thursday, February 27, at 1 p.m. ET	Meal Pattern and OVS in-person training at Noblesville Schools

Direct Certification Basics webinar

Forward Contracting for Local Procurement webinar

LEAD to Succeed Training: Conflict Style Inventory webinar

LEAD to Succeed Training: The Power of Emotional Intelligence webinar



IDOE's Nutrition Webpage CNPweb

School Nutrition Programs Calendar

Additional Resources

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