



# CNP Fall Review

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Compiled by Brita Ball

## Welcome to a new school year!

By Kim Loveland

Thank you to everyone who worked so hard last year to learn and implement the meal pattern changes! As this year begins our office is excited to work with each of you. The Schools Team is fully staffed. Each member is ready to answer questions and be a resource to you and your foodservice team. Our priorities this year will be assisting with six-cent certification, providing focus visits, and beginning the new review schedule. Welcome letters have been sent out to introduce your assigned specialist. New this year is the weekly CNP Update e-mail sent by our office. It will provide up-to-date information regarding our programs and will be e-mailed to the foodservice contact listed in the sponsor information sheet in CNPweb.

## New Specialists

**Jordan Bryant** joined the Child Nutrition Programs Schools Team in June and has been happily working her way through the rules and regulations! Jordan is a Registered Dietitian and has a master's degree in nutrition from West Virginia University. She enjoys backpacking, reading a good book, and visiting farmer's markets.

**Marjorie Craven** joined the Child Nutrition Specialist team this summer and just loves it! She is a Registered Dietitian, studied at Michigan State University and BYU, and was married in August. She enjoys cooking, creating new recipes, running, and belly-flopping.

**Michelle Martin** recently joined the team as a Child Nutrition Specialist and is excited to be part of the Child Nutrition Program. She received her bachelor's in public health and movement and sport sciences from Purdue University. Michelle enjoys hiking with her husband and their dog.

## USDA Foods

By Barbie Faust

USDA has reconciled the fruit demand with the supply that they were able to purchase. As expected, fruit and vegetable demand increased significantly as states and school districts worked to implement the new meal patterns. Unfortunately, this year, the industry was not able to meet the demand. Despite forecasting demand with an across-the-board 20% increase and issuing solicitations in early April in an attempt to secure supply early, they still have a significant shortfall. Freestone and cling peach yields are down 10% due to tree pulls, acreage diversion to nut trees, and the heat's impact on fruit size. Bids for apricots fell short of demand also.

Though USDA fared better with vegetables, there is still some shortfall. Expect a similar situation regarding vegetables. Please note they are planning to buy many of the tomato, bean, apple and raisin products on a quarterly basis to offer more opportunities to spend entitlement on fruits and vegetables throughout the year. They are able to offer these products throughout the year because these products are packed from storage throughout the year and not at harvest, like many other fruits and vegetables.

USDA hopes growers are considering increasing their fruit tree plantings to meet future demand; however, it will take time to develop new plantings.

## Direct Certification By Kim Loveland

Our office is anxiously awaiting reporting outcomes for direct certification percentages from last year. The Healthy Hunger Free Kids Act set continuous improvement plans in a final rule for the National School Lunch Program. This rule encourages states to improve direct certification efforts and meet percentage benchmarks with the Supplemental Nutrition Assistance Program (SNAP). The goals to improve direct certification are to increase program accuracy, reduce paperwork for States and households, and increase eligible children's access to school meals. States falling below the benchmarks are required to develop, submit, and implement improvement plans.

Wanting to improve direct certification efforts in Utah, we have made many improvements with the SIS system and CNPweb system. A new recorded PowerPoint presentation and how-to manual are available on our website at CNPU, under the heading "Direct Certification." CNPweb now has the capability of creating a list of potential matches and the school/district eligibility staff can use to identify students who could be eligible for free benefits.

Assistance can be obtained by contacting Brian Gardner at [brian.gardner@schools.utah.gov](mailto:brian.gardner@schools.utah.gov) or 801-538-7920.

## Fresh Fruit and Vegetable Program

By Janalee Smith

The FFVP grant was awarded to 80 Utah elementary schools for the 2013-14 school year—42,700 students will get to participate in this great program! Schools will use FFVP grant money to provide a free snack two or more days during the week, consisting of fresh fruits and fresh vegetables. Thanks to all of our fantastic Utah schools that are doing a great job at administering the FFVP! Let's make the FFVP better than ever this year!

Reminders:

- ◆ 1st Allotment dollars were available July 1, 2013 and must be used completely by Sept. 30, 2013. If you will not be able to use all of your 1st Allotment funds, you must let Janalee know by Sept. 13th so these funds can be rolled over to the 2nd Allotment.
- ◆ Make sure to claim all awarded funds up to the exact cent each month; no more than 10% of total award can be applied toward administrative costs.

## The New Snack Rule By Ellen Timmins

You may have heard about the new "Snack Rule" and wondered, "What is that?" or "How will it affect me and my programs?" or "What rules am I supposed to follow this year?" Keep reading for answers to these questions!

"[Nutrition Standards for All Foods Sold in School](#)," also referred to as the "Snack Rule" or "Smart Snacks Rule," is an interim final rule.

This rule creates standards and guidelines which must be met by ALL foods sold outside of the reimbursable meal on ALL of the school campus during the ENTIRE school day. So this rule applies to a la carte foods, vending machines, school stores and even fundraisers. Even though this is an interim rule, it does go into effect **July 1, 2014**, which means you have school year 13-14 to prepare for it.

The standards regulating allowable a la carte/

snack foods are extensive and cannot be adequately described here. However, you can see an overview of the regulations by clicking [here](#). Come to the Fall Business and Administrative Review Training (dates below), where we will cover the new rule in detail. Finally, USDA is accepting comments on this interim rule. Submit comments at [www.regulations.gov](http://www.regulations.gov) by October 28, 2013.

What rules should you follow in the meantime? The rules related to foods of minimal nutritional value (FMNV) still apply, exactly as they have in the past. This means no FMNV can be served in the eating area during the meal service time. Click [here](#) for the categories of FMNV and [here](#) for a list of FMNVs that are exempt and may be served in the eating area during the meal service time.

## Training Dates

### Fall Business and Administrative Review Training:

Sept 26  
8:00 a.m.-4:00 p.m.  
Layton

Sept 27  
8:00 a.m.-4:00 p.m.  
West Jordan

Oct 2  
8:00 a.m.-4:00 p.m.  
Springville

### Winter Conference:

January 28-30  
St George

## Summer! By Dana Adams

Wow! It's hard to believe another summer has come and gone so quickly. First and foremost, we would like to say thank you for your continued sponsorship of this very important program. You all do a great job and are awesome to work with. We are patiently awaiting our final meals report, but it sounds like it may be good news. The beginning of the summer showed a flurry of activity, with sponsors requesting to increase their approved CAP numbers. While we have not evaluated the numbers at this time, we're hoping this flurry shows an increase in participation.

We encourage you to be thinking of ideas on how we can reach even more children next year, and look forward to discussing them at our annual winter conference. Remember to get your claims submitted in a timely manner .

## Application/Verification Reminders

By Ellen Timmins

Are you experiencing application overload? Rest assured, you are not alone! Each year in Utah, thousands of free/reduced-price meal applications are processed, providing students in need with access to delicious, well balanced, low- or no-cost meals. To be sure the year is started off right, here are a few application and verification reminders.

### Application Reminders

Use the 2012-13 [application](#) and [income eligibility guidelines](#).

Make apps **easily** accessible—no one should have to ask for one.

Staff involved in accepting/processing apps must be aware of where to get [application materials in various languages](#).

Process applications according to regulation. Use this [cheat sheet](#) for help.

If accepting online apps, ensure non-required information does not inhibit submission.

### Verification Reminders

No need to wait until October 1 to begin verification—start as early as you'd like!

To determine number of apps to verify, complete the Verification Summary in CNPweb according to number of apps on file as of October 1, 2012.

[Eligibility Manual](#) pages 65-84 explain every required step of verification.

Verification must be complete by November 15, 2012.

## Interlink

By Barbie Faust

Build better bids with Interflex Bid Advantage. The Bid Advantage for Schools will help you create, publish, award and maintain your foodservice bids. The system is extremely helpful in creating product specifications, researching manufacturer products, adding approved vendors, awarding and rolling over contracts. The system is available for use by K-12 operators at no cost, and can be set up and ready to use very quickly and easily. For more information, visit [interflex.net](#).

## Breakfast = Better Students; Better Programs

By Ellen Timmins

We all know what a crucial role breakfast plays in the success of a child's day. We also know that Utah has the poorest breakfast participation rates in the nation— which is why we, at the State Office, are so excited with the great strides our SFAs are taking to make school breakfast more accessible to their students.

Several schools are now offering Universal Breakfast programs (all students get breakfast for free). Others offer breakfast in the classroom. Some schools serve breakfast from carts just inside the school doors, so kids walk right by the delicious-smelling breakfast on their way to class! These creative breakfast solutions increase breakfast participation by bringing the food to where the kids are. As more children participate, more kids succeed, and reimbursement increases as well. Plus, more kids eating breakfast often leads to more kids eating lunch.

Could your students and your programs benefit from trying something new at breakfast? If so, go for it! Consider your students' biggest barriers to eating school breakfast, and brainstorm how to overcome those obstacles. Be sure to start your brainstorming day with a good breakfast!

## National School Lunch Week

By Marjorie Craven

Be ready for this year's National School Lunch Week! It's coming up – October 14-18, 2013. This year's theme is "School Lunch Across the USA." Think about the flavors and traditions in your region that you can highlight and incorporate in your celebration of National School Lunch Week (NSLW).

Your involvement in NSLW can help you:

- Increase student participation in school meals.
- Promote your program through additional marketing.
- Connect with your audiences and inform them about the healthy and delicious meals you offer to students.

Brainstorm your ideas with your staff now in order to make the most of NSLW. Here are some links to get you [started](#) in [planning](#) your NSLW. Best wishes, and let us know your plans – we'd love to come see your good work!

P.S.— Don't forget to have fun!