

# School Nutrition Update

April 4-8, 2022



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## Program Operations Information

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### ***Take Steps for the Community Eligibility Provision SY 2022-23***

A [recording](#) and the [slides](#) are now available of the Community Eligibility Provision (CEP) Webinar offered by the N.C. Department of Public Instruction (NCDPI), School Nutrition Division on March 28.

Next steps for CEP:

1. Complete the CEP Site Data Worksheet.
2. Enter your numbers from the CEP Site Data Worksheet into the School Nutrition Technology (SNTS) CEP Site List (data as of April 1).
3. Complete the CEP Schedule once you decide to do CEP and have started your School Food Authority (SFA) Application for School Year 2022-23.

The CEP Site Data Worksheet and other resources can be found on the NCDPI, School Nutrition [website](#). Please reach out to Jessica Barkiewicz, [jessica.barkiewicz@dpi.nc.gov](mailto:jessica.barkiewicz@dpi.nc.gov), if you have any questions.

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### ***Check Out New Grab & Go Recipes***



The Culinary Institute of Child Nutrition (CICN), in partnership with USDA Team Nutrition, has launched a new series of Grab & Go Recipes for Child Nutrition Programs! This collection of 20 Grab & Go Recipes will help you meet your needs for portable and appealing menu items that are simple to prepare and

utilize a variety of USDA Foods. All 20 recipes are scaled to 50 and 100 servings, include meal pattern crediting, and are available to download from the Culinary Institute of Child Nutrition [website](#). For even more USDA standardized recipes, check out the Institute of Child Nutrition's [Child Nutrition Recipe Box](#) (CNRB)!

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### ***Share Farm to School Success Stories for USDA – Due 4/15***

The U.S. Department of Agriculture (USDA), Southeast Regional Office (SERO) Public Affairs and the National Office's Communications Team want to promote farm to school programs for the work you do increase nutrition security within the region and across the nation. SERO is looking for farm to school projects to submit to the National Office for a USDA Blog post and a success story for our SERO "At the Table" May edition. Stories are due to SERO by April 15. SERO would also like to collect a library of success stories for future promotion and outreach. If you have a Farm to School success story to share, please reach out to Tracey Bates, School Nutrition Promotion Specialist, at [tracey.bates@dpi.nc.gov](mailto:tracey.bates@dpi.nc.gov), with school and district name, description of your farm to school program/activities for the success story, and website for more info, if applicable.

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## School Nutrition Spotlight

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## ***Congratulate the 2022 N.C. Jr. Chef Cook-Off Teams!***

Five high school finalist teams competed in the annual North Carolina Jr. Chef cook-off recently to create unique school lunch entrée recipes. Apex High from Wake County Public Schools won 1<sup>st</sup> place in North Carolina's fifth statewide and second virtual competition. The "Spice Girl's" Sope recipe intertwined familial heritage with innovative flavors and local ingredients. Their recipe was a twist on a traditional Mexican street food: a masa shell topped with seasoned chicken, beans, pineapple salsa, cabbage, queso fresco and crema.



The Swain County High "Ridgerunner" team won 2<sup>nd</sup> place and a silver medal for their tasty, trendy Shredded Chicken Tacos. Union County's Parkwood High "Wolf Pack Chefs" paired mouth-watering Lasagna Roll-Ups with a homemade Creamy Balsamic Vinaigrette Simple Salad to win 3<sup>rd</sup> place and a silver medal. The Monroe High "Menu Masters", also from Union County, won 4<sup>th</sup> place and a silver medal with their Teriyaki Sunset, a delicious fusion of Asian and Mediterranean cuisine. Ashe County High's "Husky Culinary" team won 5<sup>th</sup> place and a silver medal for their creative, spicy Lasagna Wrap-Ups, featuring pepper jack cheese blended with Italian flavors.

Congratulations to all the teams for their outstanding efforts! Thanks to all the teams, their teachers, School Nutrition advisers, recipe reviewers, cook-off evaluators and partners. The NCDPI, School Nutrition Division plans to work with the teams and their local School Nutrition Programs to scale up the recipes for quantity food service for school meals and create nutrition education/promotional resources for the recipes and the North Carolina ingredients used. [Learn more about the teams, their recipes and competition.](#)

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## ***Share your School Meal Photos***

The NCDPI, School Nutrition Division wants to highlight the appealing, wholesome, quality meals our School Nutrition Programs across the state offer to students each day. Share your beautiful photos of serving lines and complete school breakfast or school lunch meals with us. Please send those to Tracey Bates, School Nutrition Promotion Specialist, at [tracey.bates@dpi.nc.gov](mailto:tracey.bates@dpi.nc.gov). Make sure to include the school and district info so we can aim to credit the source.



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## ***Send in Articles for the School Nutrition Update E-letter***

If you have a resource, grant, job opportunity, continuing education event, award announcement, shout out or other news item for the SN Update, please send a brief article (250 words or less) to Tracey Bates, [tracey.bates@dpi.nc.gov](mailto:tracey.bates@dpi.nc.gov), by 12 pm on the Wednesday prior to when the SN Update is sent out the following week. Include "SN Update" in the email subject line.

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## **Job Opportunity**

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### ***Apply for Alamance-Burlington Schools - Executive Director of Child Nutrition***

Alamance-Burlington Schools is accepting applications for an Executive Director of School Nutrition, which provides visionary leadership and fiscal accountability for the districts School Nutrition Program. The director manages, coordinates, and oversees the day-to-day food service operations at all schools in the district, analyzes effectiveness, and ensures compliance with State and Federal nutrition program guidelines. A

bachelor's degree in food services management, nutrition, business, or a related field and 6 to 9 years of experience in food services management or a related field, or any equivalent combination of training and experience which provides the required knowledge, skills, and abilities, are required. [Learn more and apply.](#)

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### ***Work with Granville County Schools - Director of Child Nutrition Position***

Granville County Schools is seeking applicants for the open Director of Child Nutrition position. The position is open until filled. [Learn more and apply.](#)

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### ***Submit Application for Rockingham County – CN Field Supervisor Opening***

Rockingham County Schools is seeking applications for an open Child Nutrition Field Supervisor position. The CN Field Supervisor performs skilled leadership in hands on training of policies and procedures, communicates all regulations and policies to managers, conducts reviews and visits in assigned schools daily, and projects a positive image for the Child Nutrition Programs by informing the community of all that is provided to school children. A bachelor's degree in food science, nutrition, business administration or a related field and experience in a food service operation are required. Experience in a Child Nutrition Program is preferred. The position is open until filled. [Learn more and apply.](#)

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## **Grant Opportunity**

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### ***Take the Outdoor Classroom Challenge – Deadline 4/8***

Project Green Schools is challenging schools across the country to develop and implement a meaningful outdoor classroom and learning space that awards one grand prize of \$10,000 to further enhance an existing space or build a new space. Schools will submit a formal write-up, proposed budget, and design of their outdoor learning classroom/space. Project Green Schools will invite the top five designs to pitch their ideas to a panel of judges in spring 2022 to determine the winner. [Learn more and apply.](#)

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### ***Fuel Up to Play 60 for Your School – Deadline 4/13***

Up to \$4,000 in funding, including School Nutrition-focused equipment (Mobile Meals Kart Kit or Healthy Start Smoothie Kit), are available to qualified K-12 schools enrolled in [Fuel Up to Play 60](#) to jump-start healthy changes from the [Fuel Up to Play 60 Playbook](#).



To apply for this grant funding and equipment, the first step will be to contact Cami Lewis ([clewis@thedairyalliance.com](mailto:clewis@thedairyalliance.com) or 678-822-2868) for help. The second step is to make your Play selections from the [Fuel Up to Play 60 Playbook](#). Then, apply online. This grant closes April 13, 2022. [Learn more.](#)

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## **Continuing Education**

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### ***Think Outside the Service Line with Grab-and-Go Menu Options – 4/7, 3 pm ET***

In the current climate of school meals, some service models might have changed to serve more students faster. Grab-and-go meals served on or off the service line help meet the needs of operators to increase line speed and help busy students get on their way. Join the Culinary Institute for Child Nutrition (CICN) and guest panelists on April 7 at 3 pm ET to learn about grab-and-go strategies to use in the National School Lunch

Program (NSLP), School Breakfast Program (SBP), and the Summer Food Service Program (SFSP). CICN will also share their newest FREE resource: 20 grab-and-go recipes. [Learn more and register.](#)

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### ***Focus on the Food System - Racial Equity Two-Day Training – 4/12-13***

Join the Center for Environmental Farming Systems (CEFS) Committee on Racial Equity (CORE) on April 12 and 13, 9:30 am-3:30 pm ET, for their multi-day virtual racial equity training that will offer a shared language, a shared framework, and a shared history for understanding how racism and systemic barriers inhibit equity in the food system, with a focus on food insecurity. [Learn more and register.](#)

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### ***Make CEP Work for You – 4/13, 3 pm***

Community Eligibility Provision (CEP) has benefited students and meal programs in thousands of communities nationwide but making the jump to CEP can intimidate even seasoned School Nutrition professionals. With many communities seeing an increase in Supplemental Nutrition Assistance Program (SNAP) participation during the pandemic, now is the time to give CEP another look and potentially lock in higher identified student percentages as you prepare for Back to School 2022-23. Join the School Nutrition Association to learn best practices from the experts, including strategies for grouping eligible schools, boosting direct certification, and making CEP financially viable for your schools. [Learn more and register.](#)

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### ***Making Your Wellness Policy Count – 4/19 and 27***

Save the dates, share with your colleagues/friends/School Health Advisory Council (SHAC), and plan to join N.C. Healthy Schools for an exciting new webinar series: **Making Your Wellness Policy Count**. The goal of this series is to help support your objectives for your local wellness policies and priorities and to provide support for assessing successes and challenges related to wellness policies.

- **Session 1: Covering the Basics, Requirements, Goals, & Sustainability**

***April 19 | 3:00-4:15 pm | Online***

Description: This session provides an overview of local/school wellness policies and the N.C. Healthy Active Children Policy including requirements, resources and strategies for engaging district and school teams and establishing and sustaining wellness initiatives.

Register [here](#) for Session 1. *Registration closes on April 12.*

- **Session 2: Assessing, Reporting, and Communicating Progress**

***April 27 | 10:15–11:30 am | Online***

Description: This session covers how to assess compliance and progress with wellness policies, report, and communicate challenges and successes for the required Triennial Assessment due June 30, 2022.

*Please note that this session takes place during the annual N.C. SHAC Meeting as a breakout session.*

Register [here](#) for the N.C. SHAC Meeting. Feel free to stay for the entire meeting, or come just to the session. *Registration closes on April 20.*

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### ***Register for the N.C. School Nutrition Spring Virtual Conference – 4/26-27***

Plan to join the NCDPI, School Nutrition Division for the N.C. School Nutrition Spring Virtual Conference, April 26-27, 1-5 pm. Hear from [keynote speaker, Mickey Smith, Jr.](#), and more great presenters about strategies and resources for *Redefining Resilience*. [Register now.](#)

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You are invited to attend...  
NC School Nutrition  
Spring Virtual  
Conference 2022  
April 26-27, 2022

***Redefining  
Resilience***





## ***Access Virtual Training Opportunities***

The Institute of Child Nutrition (ICN) has compiled [resources to help prevent the spread of the Coronavirus](#). Online food safety/HACCP training is available on the NCDPI, School Nutrition [website](#) and the ICN [website](#). Additional continuing education resources are available on the School Nutrition [website](#) from NCDPI, ICN, the School Nutrition Association and other agencies and organizations. The Academy of Nutrition and Dietetics offers [COVID-19 professional resources](#) for Registered Dietitians/Nutritionists (RDNs) and Dietetic Technicians, Registered (DTRs), and [continuing professional education resources](#).

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## **Questions**

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If you have any questions regarding these updates, please reach out to your regional consultants.

### **USDA Nondiscrimination Statement**

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- (1) mail: U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410;
- (2) fax: (202) 690-7442; or
- (3) email: [program.intake@usda.gov](mailto:program.intake@usda.gov).

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