

# School Nutrition Update

May 20-24, 2024



## *In this Issue:*

### **Program Operations Information**

- Review School Nutrition Standards Updates and Resources
- Register for the SNA-NC Pre-conference Workshops

### **School Nutrition Spotlight**

- Featuring N.C. Jr. Chef Team Recipes on School Menus
- Congratulate the Northern High N.C. Jr. Chef Team on Winning the 2024 Southeast Jr. Chef Competition!
- Share North Carolina-Grown Ingredient Photos
- Follow/Like Us on Social Media
- Share Your School Nutrition Photos
- Send in Articles or Topics of Interest for the School Nutrition Update E-letter

### **Job Opportunity**

- Light Pathways to Global Success - Surry County Assistant School Nutrition Director
- Connect Children to a Prosperous Future - Child Nutrition Lead Manager

### **Award/Grant Opportunity**

- Apply for Sprouts Healthy Communities Foundation Grant Opportunities Supporting School Gardening and Wildlife Habitat Programs – Due 5/31
- Apply for the Food Justice for Kids Prize by Newman's Own Foundation – 6/11

### **Nutrition Education & Promotion**

- Check Out N.C. Ag in the Classroom Book of the Month

## Continuing Education

- Engage with Students Behind the Teens Talk Wellness Podcast – 5/29, 4 pm ET
- Managing Inventory in Schools: Strategies for Tracking and Controlling Costs – 5/30, 3 pm ET
- Access Virtual Training Resources

---

# Program Operations Information

---

## *Review School Nutrition Standards Updates and Resources*

The U.S. Department of Agriculture (USDA), Food and Nutrition Service (FNS) recently published the [final rule, Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans \(89 FR 31962, April 25, 2024\)](#). These updates represent continued progress toward supporting the nutrition quality of school meals, strengthening the Child Nutrition Programs (CNPs), and advancing USDA's commitment to nutrition security. While many of the changes outlined in the rule apply to the school meal programs, including the National School Lunch Program (NSLP) and School Breakfast Program (SBP), some aspects of the rule also make changes to the Child and Adult Care Food Program (CACFP), Summer Food Service Program (SFSP), and the Special Milk Program for Children (SMP).

This final rule is designed to make incremental changes based on critical input from School Nutrition professionals, Program operators, State Agencies, public health experts, food industry, and families. USDA understands that all our Child Nutrition partners need time to prepare for changes. Therefore, while the rule is effective July 1, 2024, program operators will not be required to make any menu changes until July 1, 2025, at the earliest. Standards that may require menu changes, such as added sugars limits and sodium reduction, will be gradually phased in starting in school year (SY) 2025-26. USDA has released a variety of resources intended to assist in implementing, providing training on, and communicating about the updated standards. For more information, please consult the [USDA, FNS website](#) and review and utilize the final rule and related resources. Links are provided below. If you have questions, please reach out to your [Area School Nutrition Consultants](#).

- [Final Rule, Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans \(89 FR 31962, April 25, 2024\)](#)
  - [USDA, FNS Initial Implementation Memorandum](#)
  - [Summary of the Final Rule](#)
  - [Comparison Chart: 2023 Proposed Standards vs. 2024 Final Standards](#)
  - [Implementation Timeline - School Meals](#)
  - [Implementation Timeline - CACFP & SFSP](#)
  - [Media Toolkit](#)
  - [Frequently Asked Questions](#)
-

## ***Register for the SNA-NC Pre-conference Workshops***

The N.C. Department of Public Instruction, (NCDPI), Office of School Nutrition is thrilled to announce three upcoming in-person pre-conference workshops that will be offered at the School Nutrition Association of North Carolina (SNA-NC) Conference in Greensboro. The workshops will be held at the Koury Convention Center. See below for more information and links to register. If you have any questions or need assistance, please contact Katrina Perry, Professional Development Consultant, [katrina.perry@dpi.nc.gov](mailto:katrina.perry@dpi.nc.gov).

### **New School Nutrition Manager**

Dates: June 10-11, 2024

Day 1: 1:00 pm - 5:00 pm (Check-in begins at 12:30 pm.)

Day 2: 9:00 am- 4:00 pm

#### **Overview:**

This two-day workshop is designed for new and aspiring School Nutrition Managers. It will include introductory information and overviews for meal patterns and offer vs. serve, meal counting and claiming, cash management and accountability, Food Safety and Hazard Analysis Critical Control Point (HACCP) plan, inventory management, production records, and customer service. [Learn more and register](#) for the New School Nutrition Manager workshop.

### **Safe Plates for Food Managers – Registration is now open!**

Dates: June 10-11, 2024

Day 1: 10:00 am - 6:00 pm (Check-in begins at 9:30 am.)

Day 2: 9:00 am - 5:00 pm (Exam - 2:45-5:00 pm on Day 2)

#### **Overview:**

This two-day workshop is designed to help School Nutrition Administrators/Directors, School Nutrition Managers, and other Persons in Charge (PICs) obtain a Certified Food Protection Manager certification. This certification is required for School Nutrition Administrators/Directors as part of Professional Standards hiring requirements and is also required for PICs of food establishments per the North Carolina Food Code. A preparation course begins on the first day and ends on the second day. After the conclusion of the preparation course on the afternoon of the second day, participants will be given an opportunity to take the exam. The exam provided at the conclusion of this workshop meets the requirements for an American National Standards Institute (ANSI)-accredited exam option.

Safe Plates for Food Managers is an evidence-based, interactive food safety training course developed by NC State University (NCSU)/Cooperative Extension. This pre-conference workshop is being offered by NCSU. [Learn more and register](#) for the Safe Plates for Food Managers workshop. NOTE: There is a \$70 registration cost for the workshop that includes participation in the course, training materials, and the ANSI-certified exam fee. The SNA-NC Safe Plates registration fee is a discounted rate compared to taking this course through your local N.C. Cooperative Extension agent.

## The Administrative Review: An Approach to Collaborative Compliance

Dates: June 10-11, 2024

Day 1: 1:00 pm - 5:00 pm (Check-in begins at 12:30 pm.)

Day 2: 9:00 am - 4:00 pm

### Overview:

This two-day workshop is designed to provide important information about the United States Department of Agriculture’s Administrative Review. Participants will have a better understanding of the areas of review and process of the Administrative Review.

[Learn more and register](#) for The Administrative Review: An Approach to Collaborative Compliance. **Please note, registration is currently open only for SFAs scheduled for an Administrative Review in SY 2024-2025. It will open for all SFAs on May 23, 2024**

---

## School Nutrition Spotlight

---

### Featuring N.C. Jr. Chef Recipes on School Menus

Charlotte-Mecklenburg School Nutrition Services recently featured the Garinger High N.C. Jr. Chef team “Le Ramsay” recipe on the school menu. The recipe included steak fajitas with red and green peppers and orange rice accompanied by fresas con crema (strawberries with cream).

CMS – School Nutrition Services Central Office Staff were integral to making the special event happen. Susan Bond, Registered Dietitian and Wellness and Marketing Specialist, coordinated the event. Patricia Sharpe, Area Supervisor, and Ashley Lovetere, Registered Dietitian, helped with logistics and promotion. Chef Emilio Graf, Inventory Control Specialist, and two other local Charlotte chefs assisted with recipe preparation for the event. Information about the N.C. Jr. Chef team and their recipe were promoted on the serving lines. A photo of Jr. Chefs, Katerin Pascual Martinez, Lucy Hernandez Ameca, and Mariela Cruz Casarrubias, and their teacher, Chef Tasha Jackson, were included. The team incorporated and celebrated the Hispanic heritage of their families and fellow students with their recipe. Many students were delighted to see a familiar dish from their home kitchens offered for school lunch.



Durham Public Schools recently featured the Northern High N.C. Jr. Chef team “Crispy Taquitos with Chipotle Dipping Sauce” recipe on the menu for the whole district. The team worked with Dr. Linden Thayer and Registered Dietitian Braedyn Mallard from DPS Child Nutrition and Northern High School Nutrition Manager Bridgette Harper-Reid to scale up the recipe and secure the needed ingredients. The Jr. Chefs, Miles Bates, Salomon Garcia, Aiden Lankford, and Isaac “Brody” Terry, worked with their teacher, Chef Peter Brodsky, to prepare the taquito filling and provided a how-to video and instructions for





School Nutrition staff on how to roll, bake, and serve the taquitos and make the dipping sauce. Two of the Jr. Chefs were able to go back to their elementary school to help prepare and serve school meals that day. The taquitos were a hit with students, selling out quickly across the district!

The First Flight High N.C. Jr. Chef team, Amerie Mickens, Tim Eline, Cooper Hill, and Abby Morales, soared to new culinary heights recently preparing their “Chicken Cordon Blue” competition recipe for the Superintendent Leadership Meeting for Dare County Schools. The team worked with their teacher, Chef Claire Stansky, and Dare County School Nutrition Director, Kelleeta Govan, in planning and preparing for the event. Everyone raved about the team and their recipe! The students are looking forward to next year’s competition.



## ***Congratulate the Northern High N.C. Jr. Chef Team on Winning the 2024 Southeast Jr. Chef Competition!***

For their “Crispy Taquitos with Chipotle Sauce,” the Northern High “Flaming Knights” team from Durham Public Schools won the 2024 Southeast Jr. Chef Competition held at Nashville State Community College in Tennessee. Jr. Chef team members Miles Bates, Salomon Garcia, Aiden Lankford, and Isaac “Brody” Terry brought home the regional title for North Carolina and proved they have a bright future ahead in pursuing their dream of culinary degrees and careers.

Students from high schools that participate in the National School Lunch Program in the U.S. Department of Agriculture’s Southeastern Region are eligible for the Southeast Jr. Chef Competition. Students were challenged to collaborate with their teachers and local School Nutrition Programs to develop a school lunch entrée recipe to adhere to national nutrition standards, include at least two ingredients grown in their state and one USDA Foods item, and appeal to student taste preferences. For the Southeast Jr. Chef Competition, teams have ninety minutes to prepare their dish and five minutes to present their recipe and student taste-test results to evaluators. Teams must also submit their recipe, a recipe photo, cost per serving, and nutrient analysis for evaluation. Evaluators observe the teams in action, taste test the recipes, and interview the Jr. Chef teams. Teams are assessed on creativity and innovation, the taste and appearance of their recipe, use of locally grown ingredients and USDA Foods, compliance with National School Lunch Program nutrition guidelines, culinary skills, food safety, organization, teamwork, and general nutrition knowledge.



Teams from Alabama, Georgia, Kentucky, Mississippi, North Carolina, South Carolina, and Tennessee competed in the Southeast Jr. Chef Competition. The “Wildcat Catering Crew” from Bath County High School

in Kentucky won second place for their “Wildcat Quiche”. The “Golden Chefs” from Golden Strip Career Center in South Carolina won third place for their “Grilled Chicken Bahn Mi”.

Winners of the regional competition will receive scholarships to attend Sullivan University in Louisville, Kentucky. Each student from the first-place team wins a \$10,000 scholarship, second place wins \$8,000 scholarships, and third place wins \$5,000 scholarships. [Learn more](#).

---

### *Follow/Like Us on Social Media*

Did you know you could find the NCDPI, Office of School Nutrition on social media? Follow or like our pages - @NCSchoolMeals and @Ray4NCKids on Facebook, Instagram, and Twitter.

---

### *Share Your School Nutrition Photos*

The NCDPI, Office of School Nutrition wants to highlight the appealing, wholesome, quality meals our School and Summer Nutrition Programs across the state offer to students. Share your beautiful photos of serving lines, complete school or summer meals, and nutrition education and promotion with us. Please send to Tracey Bates, NCDPI School Nutrition Promotion Specialist, at [tracey.bates@dpi.nc.gov](mailto:tracey.bates@dpi.nc.gov). Make sure to include the school and district or organization info so we can aim to credit the source. Be on the lookout for photos from across the state on social media.

---

### *Send in Articles or Topics of Interest 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 School Nutrition Update, **please send a brief ready-for-print 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. Please include “SN Update” in the email subject line. If there are topics of interest you would also like to see included, please share as well. **Submissions received after the deadline will be saved for the next issue.**

If you have a job opportunity to share, please send the position title, a brief paragraph describing the position role, responsibilities, and requirements, closing date (if applicable) and a link to the job description and online application accessible to individuals outside of your public school unit. Consider including unique aspects of the role, facts about your public school unit and School Nutrition Program, or other information that may entice applicants.

---

## **Job Opportunity**

---

### *Light Pathways to Global Success - Surry County Assistant School Nutrition Director*

Surry County School Nutrition Services is seeking applicants for the Assistant Director position. Surry County Schools has eighteen school kitchen/cafes, an early college, and an online magnet school. The central office is located in Dobson, North Carolina which is 30 minutes north of Winston-Salem. For the position, a bachelor’s degree in foods and nutrition, food service management, dietetics, or related field with a minimum of three

years of relevant Child Nutrition Program experience is required. A Bachelor of Science degree in nutrition and certification as a Registered Dietitian is preferred. [Learn more and apply.](#)

---

### ***Connect Children to a Properous Future – Lenoir County Child Nutrition Lead Manager***

Lenior County Public Schools is seeking applicants for the Child Nutrition Lead Manager position. Under the supervision of the Child Nutrition Director, the Lead Manager performs technical and managerial work to provide leadership and ensure that Child Nutrition meets its mission and goals. Work involves setting protocol, providing training, and monitoring performance of site-based managers and support personnel. This position also specifically entails training new cafeteria managers upon start date, getting the cafeteria managers to a point of having the knowledge to fulfill their job requirements, and providing on the job training while also stressing good rapport with administration, students, and staff. [Learn more and apply.](#)

---

## **Award/Grant Opportunity**

---

### ***Apply for Sprouts Healthy Communities Foundation Grant Opportunities Supporting School Gardening and Wildlife Habitat Programs – Due 5/31***

The Sprouts Healthy Communities Foundation is excited to launch two new grant applications. These grants will support the buildout and/or expansion of school gardening programs and wildlife habitats on school campuses. Eligible organizations include schools, school districts, and 501(c)(3) nonprofits that run programming in states where Sprouts operates stores.

- Sprouting School Gardens Grant – This grant is designed to help schools create or expand their garden programs on school campuses with an emphasis on nutrition education. Grants range in size from \$5,000 to \$10,000 and may be used to support program operations, program supplies, learning tools, and educator stipends. [Learn more and apply.](#)
- Lundberg Family Farms Sprouting Habitats Grant - Lundberg Family Farms has teamed up with the Sprouts Healthy Communities Foundation to bring wildlife habitats to school campuses. With a shared commitment to creating healthier green spaces and expanding outdoor education, fifteen schools will be awarded \$1,000 to build the wildlife habitat of their dreams. [Learn more and apply.](#)

---

### ***Apply for the Food Justice for Kids Prize by Newman’s Own Foundation – 6/11***

Newman’s Own Foundation envisions the United States as a country where all children have access to nutritious, culturally relevant foods; learn about healthy foods and sustainable food systems; and have opportunities to grow, gather, and cook food and be nourished physically, emotionally, and spiritually. To help nourish and transform the lives of children who face adversity in the U.S., Newman’s Own Foundation is launching the Food Justice for Kids Prize, focused on two priority program areas: (1) Indigenous Food Justice and (2) Nutrition Education and School Food. Up to \$1M in total funding available for nonprofits, public schools, and tribes working to advance food justice for children. Applications are due by June 11. [Learn more and apply.](#)

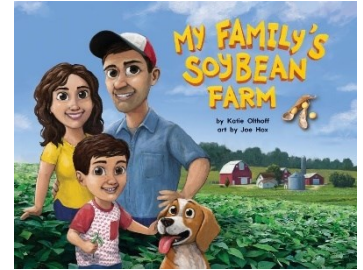
---

## Nutrition Education & Promotion

---

### ***Check Out N.C. Ag in the Classroom Book of the Month***

North Carolina Farm Bureau Ag in the Classroom (NCAITC) is an educational program that is dedicated to fostering an understanding of the importance of agriculture in North Carolina. Each month NCAITC offers a book for anyone looking for a valid ag-related resource to utilize in the classroom. Each book will have accompanying activities of high-quality that can be integrated into lesson plans at various grade levels. The total purchase of one book is \$5.00 and can be purchased until copies are sold out. Educational activity sheets are downloadable from the NCAITC website.



Check out the May Book of the Month, My Family's Soybean Farm. The busy days and many jobs of a farm family, the life cycle of a soybean plant, and its life as a crop getting to market are all detailed. The picture book covers what it takes to grow soybeans and how the crop becomes the many products we use every day. Each spread walks readers through the many steps of planting and growing the crop throughout the seasons, with extensive text features placed beside the story offering range of additional information for readers, from STEM concepts to illustrations of farm equipment, diagrams, and more. [Learn more.](#)

---

## Continuing Education

---

### ***Engage with Students Behind the Teens Talk Wellness Podcast – 5/29, 4 pm ET***

Join the National Farm to School Network (NFSN) on May 29 at 4 pm ET for an inspiring LinkedIn Live conversation with the voices behind the Teens Talk Wellness podcast! Meet three passionate North Carolina high school student activists discussing food justice, food inclusivity, and how adults can support student advocacy. Do not miss this chance to learn and engage! [Tune in live](#) at NFSN's LinkedIn on the day of the conversation.

---

### ***Managing Inventory in Schools: Strategies for Tracking and Controlling Costs – 5/30, 3 pm ET***

Effective inventory management is essential for School Nutrition Programs. It helps maintain optimal food and supply levels, minimizes costs, and ensures smooth operations. Participate in the Institute of Child Nutrition (ICN) STAR Webinar on May 30 at 3 pm ET to hear about proven strategies for tracking and controlling inventory costs, understanding demand patterns, using technology to boost inventory efficiency, and implementing efficient tracking systems. You will gain valuable insights to streamline your inventory processes and improve your program's efficiency. [Learn more and register.](#)

---

### ***Optimizing Health & Nutrition Equity – 6/5, 3 pm ET***

Join the national School Nutrition Association on June 5 at 3 pm ET for an insightful webinar where experts will delve into the role of dairy foods in helping to improve health outcomes for children and adolescents. Discover evidence-based strategies to address health disparities through healthy eating patterns, with a focus on the



contribution of dairy foods. Dr. Priscilla Mpasi, Medical Director for Delaware Medicaid Partners (ACO) and the Clinically Integrated Network and a primary care pediatrician at ChristianaCare Health, will explore the pervasive health and nutrition disparities faced by people of color and also address lactose intolerance, how it affects nutrition outcomes, and practical tips and solutions for effective management.

Jessica Shelly, Director of Dining Services at Cincinnati Public Schools, and Lisa Hatch, Vice President of Business Development at National Dairy Council, will provide an overview of a breakthrough lactose-free shelf stable dairy milk pilot conducted in Cincinnati Public Schools. Results indicate incredible potential to address the gap in lactose-free options available in school meals. [Learn more and register](#).

### 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 [continuing professional education resources](#) for Registered Dietitians/Nutritionists (RDNs) and Dietetic Technicians, Registered (DTRs).

## Important Dates

Date	Action Step
Each Month – By the 10 <sup>th</sup> (On Or Before)	Claim for Reimbursement Due (NSLP, SBP, ASSP)
Each Month – By the 15 <sup>th</sup> (On Or Before)	Fresh Fruit & Vegetable Program Reimbursement Claims Due
June 30	Last day to declare for CEP in SY 2024-25

**USDA Nondiscrimination Statement**

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained [online](#), from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

- (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) (833) 256-1665 or (202) 690-7442; or
- (3) email: [program.intake@usda.gov](mailto:program.intake@usda.gov).

This institution is an equal opportunity provider.