



The Lunch Line

Bureau of Nutrition, Health and Transportation Services

The Iowa Department of Education

Please route to:		
<input type="checkbox"/> Food Service Director	<input type="checkbox"/> Record Keeper	<input type="checkbox"/> Superintendent
<input type="checkbox"/> Kitchen Staff	<input type="checkbox"/> Principal	<input type="checkbox"/> _____

Published in Fall, Winter, Spring, and Summer

<http://tinyurl.com/nutritionprogram>

Winter, 2011

Food Safety Updates

New School Food Safety Requirements

Do you send fresh fruit and vegetable snacks (under FFVP) to classrooms, or do you have 'grab and go' breakfasts available to your students? Does your school participate in the afterschool snack program? Regardless of whether your food service personnel actually oversee or serve the snacks or meals in areas away from the cafeteria, the school food safety program requirements and monitoring apply to your situation. Section 302 of the Act amends section 9(h)(5) of the Richard B. Russell National School Lunch Act (42 U.S.C. 1758(h)(5)) by requiring that the school food safety program based on Hazard Analysis and Critical Control Point (HACCP) principles be applied to any facility or part of a facility in which food is stored, prepared, or served for the purposes of the NSLP, SBP, Special Milk, Afterschool Snack, or Fresh Fruit and Vegetable programs. The school food safety program, required since 2004, addresses food safety in all aspects of school meal preparation, ranging from procurement through service. As the food service manager, director, or authorized representative, you must review your plans and include information and/or monitoring if needed.

Food safety programs must be reviewed to ensure that standard operating procedures for safe food handling are updated to include any facility or part of a facility where food is stored, prepared, or served, such as on school buses, in hallways, school courtyards, kiosks, classrooms, or other locations outside the cafeteria. If you have questions or would like help with implementing this food safety requirement, please contact your area Consultant.



Food Safety News and Resources

Many of you are well aware of the great information posted by Iowa State University Extension and the Food Safety Project. Their mission is to "develop educational materials that give the public the tools they need to minimize their risk of foodborne illness and disseminate

food safety information." Their website, indicated below, includes timely information on product concerns, resources for use in both home and institutional settings, and information on food safety training offered in many formats and locations. This is a good website to rely on in offering information on emerging concerns about foodborne illnesses and your role in minimizing effects in your school. Information on safe handling of fresh fruit and vegetable items and links to ongoing news about listeria and melons are just some of the items you will find here:

<http://www.extension.iastate.edu/foodsafety/>

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Some Questions and Answers About Fresh Produce (from www.fda.gov/Food/ResourcesForYou/Consumers/ucm114299)

What is "organic produce"?

Organic produce is grown without using most conventional pesticides; fertilizers made with synthetic ingredients or sewage sludge; bioengineering; or ionizing radiation.

Before a product can be labeled "organic," a government-approved certifier inspects the farm where the food is grown to make sure the farmer meets the U.S. Department of Agriculture's organic standards. Companies that handle or process organic food before it reaches the supermarket or restaurant must be certified.

What is ethylene gas - and how does it affect produce?

Some fruits and vegetables - like bananas - naturally produce ethylene gas when they ripen. Oftentimes, such fruits and vegetables are harvested in the unripened state to preserve firmness and for long shelf life; they are later exposed to ethylene gas to induce ripening.

What does the "use-by" date mean on a package of fresh produce?

"Best-If-Used-By- (or Before)" date is the last date recommended for peak quality as determined by the manufacturer of the product.

Why are wax coatings used on fruits and vegetables?

Many fruits and vegetables make their own natural waxy coating. After harvest, fresh produce may be washed to clean off dirt and soil - but such washing also removes the natural wax. Therefore, waxes are applied to some produce to replace the natural waxes that are lost.

Wax coatings help retain moisture to maintain quality from farm to table including:

- when produce is shipped from farm to market
- while it is in the stores and restaurants
- once it is in the home

Waxes also help inhibit mold growth, protect produce from bruising, prevent other physical damage and disease, and enhance appearance.

How are waxes applied?

Waxes are used only in tiny amounts to provide a microscopic coating surrounding the entire product. Each piece of waxed produce has only a drop or two of wax. Coatings used on fruits and vegetables must meet FDA food additive regulations for safety. Produce shippers and supermarkets in the United States are required by federal

law to label fresh fruits and vegetables that have been waxed so you will know whether the produce you buy is coated. Watch for signs that say: "Coated with food-grade vegetable-, petroleum-, beeswax-, or shellac- based wax or resin, to maintain freshness."

Self-Monitoring On-Site Review

A School Food Authority (SFA) with more than one school must perform no less than one on-site review of the lunch counting and claiming system employed by each school under its jurisdiction **PRIOR TO February 1.**

Each on-site review must ensure the school's claim is based on the counting system, as implemented, and yields the actual number of reimbursable free, reduced price, and paid lunches, respectively, served for each day of operation. If the review discloses problems with a school's meal counting or claiming procedures, the SFA must ensure that the school implements corrective action, and within 45 days of the review conduct a follow-up on-site review to determine that the corrective action resolved the problem(s).

You will find the **NEW** self-monitoring on-site report form on the CNP2000 system, in your online application. Click the view button on the Form Download line and look for NSLP018 and select PDF or ZIP file. This new review form was also sent in a November 4th memo from Patti Harding. Once you have completed the self-monitoring on-site review, keep the form on file at your district.



Making Food Fun!

Recently the State Agency staff attended a regional USDA conference in Utah. During the conference, sharing of resources from several states took place. An awesome resource that was highlighted was, "Great Trays." Great Trays was developed by Minnesota Department of Health through a CDC grant. It was designed to help schools provide nutritious meals by sharing information, tools, and resources. Here is the link:

<http://www.health.state.mn.us/schools/greattrays/index.html>

One piece of the tool-kit that was especially worth noting, is the "Fun Food Facts." Looking for ways to add some fun to your school lunch program? This is a great resource for you! You can incorporate fun facts in your monthly menus, morning announcements, school newsletters, and school website. The resources have ideas for fun names for fruits and vegetables, jokes, trivia, agriculture and nutrition facts. Here is the link:

<http://www.health.state.mn.us/schools/greattrays/pdfs/FunFoodFacts.pdf>

Team Nutrition Recognition and National School Lunch Week Celebration

Taylor Elementary School in Cedar Rapids

Dr. Janey Thornton, Deputy Under Secretary, USDA Food, Nutrition and Consumer Services presented an award to the Iowa Department of Education for applying for and earning two 2011 Team Nutrition Grants, in the amount of \$343,217. The award was presented to Ann Feilmann, Bureau Chief of Nutrition, Health and Transportation Services, on October 12th at Taylor Elementary in Cedar Rapids.

The grants will be used to improve the health and future of Iowa's children. Team Nutrition initiatives work to alleviate childhood obesity and promote physical activity. HealthierUS School Challenge trainings and assistance will be offered to schools to support HUSSC application. Dr. Thornton and Darlene Sanchez, Mountain Plains Region USDA Nutrition Services Director, enjoyed a school tour at Taylor Elementary, a visit with 5th Grade Student Ambassadors, and participated in school lunch with students in recognition of National School Lunch Week.



Healthy Gardens, Healthy Youth

USDA Visit to Hiawatha School

Dr. Janey Thornton, Deputy Under Secretary, visited Hiawatha Elementary School in Cedar Rapids on October 12th to discuss the People's Garden School Pilot Program.



Iowa is one of four states (Washington, New York, and Arkansas) to be awarded the "Secretary's \$1 million People's Garden Pilot." Iowa State University Extension and Outreach personnel, Hiawatha teachers, Suzy Ketelson (Food Service Director), Principal Eric Christenson, and other key individuals participated in the meeting.

The first phase of the program is in process. Hiawatha and Extension staff members will continue to discuss other ways to use the visit as a catalyst to grow the program for the students and families in their community.

White House Reception for HealthierUS Schools

On October 17th, the First Lady held a reception on the South Lawn of the White House for about 1,000 principals, nutrition directors, school food service professionals and other leaders from schools around the country participating in the **HealthierUS School Challenge**. The event was a celebration of all that they have achieved in bringing their schools closer to the USDA's Dietary Guidelines for Americans, including serving a variety of fresh fruits and vegetables, whole-grain foods, and fat-free or low fat milk; *teach* their students what it means to eat smart; and ensure that kids take part in regular physical activity.

Iowa was represented by LaRae Doll, Food Service Director; Deb Johnson, Horizon PE teacher from Johnston CSD (Bronze Award); Pam Moore, Food Service Director; and Dr. Nancy Dowdle, Administrator from St. Augustin School (Gold of Distinction Award) in Des Moines.



The following was submitted by LaRae Doll and Deb Johnson, describing their experience at the White House Reception (pictured here):

"The HUSSC reception with Michelle Obama was a very profound and uplifting experience. Mrs. Obama was personable and gracious in her words for the attendees. Her

message is very clear. We need to teach kids how to eat and exercise! Her platform is also a passion to help improve the lives of students by helping them make choices that will improve their health and nutrition. This year the number of schools receiving the HUSSC award doubled from the previous year.

The First Lady made sure to emphasize that the battle is not over. All schools need to get on board to insure the students in our schools are served nutritious meals and are getting the exercise they need to be fit. Students need proper nutrition and fitness to help them become better students academically as well.

Mrs. Obama praised each of the recipients for what they are doing in the schools, but challenged us to get the word out to continue our progress. What an honor it was to take part of such a grand event in the name of nutrition, exercise and healthy children."

Gold of Distinction Award at Knoxville Middle School



Take the HealthierUS
School Challenge!

Make your school one of the
best in the nation, committed to
nutrition and physical activity!



Two schools were awarded the first Gold of Distinction **HealthierUS School Challenge** awards in Iowa, during September. Knoxville Middle School celebrated the award on October 13th in front of the entire student body! USDA Deputy Under Secretary Janey Thornton was present to congratulate and award the school with a certificate and a Gold of Distinction HUSSC banner. St. Augustin School in Des Moines also earned a Gold of Distinction HUSSC award during September. Please visit www.teamnutrition.usda.gov for HUSSC application information. Contact Patti Delger (patti.delger@iowa.gov) or Carrie Scheidel (carrie.scheidel@iowa.gov) for one-on-one technical assistance with HUSSC application, a menu review, or to request a school visit to promote HUSSC.



The Carrot Patch

Congratulations to St. Augustin School in Des Moines and Knoxville Middle School on the HealthierUS School Challenge Gold with Distinction

awards! Both were received in the same message – the kind of emails we love to get! It was very exciting to be a part of the celebration at Knoxville in October and I am looking forward to celebrating with St. Augustin when the plans are made. How close are you to a HUSSC award? Have you considered it? You may be closer to Bronze than you think!

Here we are standing on the edge of winter. Already some have seen the white flakes coming down, the crops are harvested, and frost is appearing overnight. Now might be a good time to try some hearty dried bean or legume recipes as the temperatures dip. Maybe some bean dip, white or red chili with beans, or multi baked beans with several types and sizes of beans instead of one.



Holiday time draws near and unfortunately one of my favorites, Thanksgiving, often gets brushed over on our hurry to December. I need to let you know, that in my reflection on “things I’m thankful for this year” the people who nourish our students are way up on my list. Every day you influence a child’s life by nourishing their bodies for health and helping them to learn good health habits. Thank you!

Ann

Happy Holidays!

Summer Food Service Program Success Story

The West Sioux Community School District’s Summer Food Service Program was a finalist in USDA’s “Food, Fun, and Sun” Summer Food Service Program Story and Photo Contest, in the rural category. The West Sioux School District is located in northwest Iowa and has schools located in the towns of Hawarden and Ireton.



During the summer of 2011, approximately 400 meals were served each day at the two sites. Children of all ages came to the schools for breakfast and/or lunch. The theme for this year’s program was “Trophy.” Incentives were offered to encourage attendance. Children received a sticker every time they came for a meal. After receiving 20 stickers, they earned a trophy t-shirt. The Ireton site added an extra incentive—after students earned the t-shirt, they could earn stickers and after acquiring 15 stickers they earned a trophy water bottle.

Students came from summer school classes, before going to a ball game or to the swimming pool, and from daycare programs. Congratulations West Sioux!!

Thinking about starting a Summer Food Service Program next summer or just want more information, please contact Stephanie Dross at stephanie.dross@iowa.gov



Fresh Fruit and Vegetable Program

USDA's Choose MyPlate recommends making half of your plate fruits and vegetables with boys and girls aged 9-18 years consuming 1 ½ - 2 cups of fruits and 2-3 cups of vegetables.

The CDC's 2009 State Indicator Report on Fruits and Vegetables reports that only 25-29% of Iowa youth grades 9-12 consume two fruit servings per day (or 1 cup) and only 10-14% consumes three vegetables servings per day (or 1 ½ cups). These numbers show that we need to work with our Iowa youth to encourage improved consumption.

The Fresh Fruit and Vegetable Program gives schools a great opportunity to teach elementary aged children to enjoy the taste of a variety of fruits and vegetables. This in turn can impact their lifelong consumption.

Take a look at a Hoglan Elementary student in Marshalltown enjoying the taste of a fresh carrot during a vegetable break. Vickie McVey, Food Service Director, stated that "Most children just see baby carrots and I thought it would be great for them to experience the REAL thing!" These jumbo carrots came in a little larger than Vickie had planned, but the students loved them even more.



Healthy Iowa School Winner!

The Healthy Iowa Awards celebrate the healthiest schools, organizations, and individuals in Iowa. The Healthy Iowa Awards are presented by the Academy for a Healthy Iowa – a collaboration between the Iowa Department of Public Health, Governor's Council on Physical Fitness and Nutrition, and Wellness Council of Iowa. Award winners are selected based on providing access to wellness, programming, financial commitment, measurability and sustainability

We are excited to share that Phenix Elementary of West Des Moines has been named the Healthy Iowa K-12 School winner for 2011 by the Wellness Council of Iowa. The Phenix staff began their commitment to wellness when they joined a Live Healthy Iowa Team together. Their excitement about eating right and being active is rubbing off on the students.

Every Wednesday students and staff meet in the gym for a Wellness Wednesday active assembly. They do a fun physical activity together and remind each other to focus on mind, body, and kindness. Phenix is now in their third

year of participating in the BASICS nutrition education program. The Phenix teachers lead the nutrition education lessons and incorporate healthy eating and activity messages into their daily lesson plans.

Phenix is a K-3 school and Principal, Andrea Boyd takes pride in hearing that when her students move on to other buildings for 4th grade, cafeteria staff recognize which students came from Phenix by their willingness to eat healthy offerings. The staff and students at Phenix model how healthy eating and physical activity can be a fun part of the school day. Here is a link to a short video highlighting their great work!

<http://www.youtube.com/watch?v=RF1EoWF9neo>



Farm to School Month

October was National Farm to School Month, a time to celebrate the connections that are happening all over the country between schools and local

food! Farm to School is broadly defined as any program that connects schools (K-12) and local farms with the objectives of serving healthy meals in school cafeterias, improving student nutrition, providing agriculture, health and nutrition education opportunities, and supporting local and regional farmers.

There are many things you can do to implement "Farm-to-School" in your district and it doesn't just mean serving local foods as a part of your meal line. Here are some ideas to get you started:

- Invite a local farmer, chef or have food service staff present an activity or talk to students about a food and how it is grown.
- Plan nutrition education activities, such as Harvest of the Month, featuring a local food product that is in season.
- Collaborate with teachers to plan an outdoor garden plot or container gardening activity.
- Encourage the use of local foods as a healthy school fundraiser or a feature at a special event.



For additional ideas visit the National Farm to School Network at <http://www.farmtoschool.org> and the USDA Farm to School Initiative at <http://www.fns.usda.gov/cnd/F2S/Default.htm>

The USDA web site also answers questions about proper procurement and food safety issues when purchasing local foods or using school garden foods in school meals.



Broadcast Email's from Bureau

A broadcast email is an electronic mailing, sent all at once to a large mailing list. The source for email addresses that the Nutrition, Health and Transportation uses, comes from the current fiscal year's contact information on CNP2000. (see below).

If you are not receiving emails from us, please check your contact information, update the email information, and click on "Save" button.

****Note** You CAN update/correct email address without unapproving application packet.**

If your email is correct and you are still not getting emails from our Bureau, please check with your technology department. They may be able to allow emails to be received from our State Agency to your mailbox.

Please send us questions you have about using our website(s) and we will attempt to answer them via email, newsletter, or both. Please send your questions to Ellen.Miller@iowa.gov

Due Dates for School Year 2011-2012

- **December 1, 2011:** Verification Summary Report will be available on the CNP 2000 system.
- **January 18, 2012:** Verification Summary Report must be completed on the CNP 2000 system. The December and subsequent claims for reimbursement may be withheld if the Verification Summary Report is not completed on the CNP 2000 system by this date.

USDA FOOD News

NOI and DOD forms will be on the Bureau website in December, 2011. If you are interested in one or both of these programs, please fill out the form and return to Jane Heikenen ASAP.

Warehouse Rates for 2011 – 2012

- Handling and Storage --\$1.73 per case.
- Dry storage rate for each additional month \$0.27/case.
- Refrigerated storage for additional months \$0.41 per cwt gross.
- Freezer storage for additional months is \$0.70 per cwt. Gross.
- Admin. fees for processed USDA Foods is \$0.56 per case.
- Split Delivery charges—In-town--\$43.00 and Out-off-Town --\$71.00.
- There will be no minimum order delivery charges.
- Deliveries are to be made between the hours of 7:00 a.m. and 4:00 p.m., unless prior arrangements have been made.
- The driver is to get your USDA Foods to the end of the trailer. It is your responsibility to get the USDA Foods inside your school.
- Be sure someone checks the USDA Foods in when they get to your school.

2011-2012 Warehouses

Iowa is using two (2) commercial warehouses to store and deliver USDA Foods to all schools this year.

Des Moines Cold Storage

Contact: Krista Larsen
4770 NE 17th Court
Des Moines, IA 50303-0781
515-262-6560

Mason City Cold Storage

Contact: Eldon Reinhart
633 15th Street SE
Mason City, IA 50401
641-424-8369

Deletions for 12A, 12B, and 12C Deliveries

- Carrots, Diced Chicken, Roasted Chicken, and Turkey Burgers for October deliveries (12B).
- Roasted Chicken, Garbanzo Beans, Diced Pears and Turkey Burgers for Nov.-Dec. deliveries (12C).

The biggest disappointment was the deletion of the *Ground Beef* in the first delivery (12A). The reason for these deletions was that USDA didn't purchase several items because of lack of inventory and/or high prices.

Continued from Page 7

In regards to the ground beef, there was not enough supply for the demand in the United States. If you didn't receive one or more of the above mentioned items you will not be expected to fill out and turn in an "Over/Short Damaged" report.

Deliveries Short/Damaged

When USDA Foods arrive at your school, the product unloaded should be carefully counted and checked to make sure you are receiving the correct amounts. If you discover a shortage or any damage, make sure the driver makes a note on the warehouse release and initials it. You must have a driver's signature indicating a problem on your delivery ticket, before an adjustment can be made on your billing.

USDA Foods Assistance Rate for the 2011-12 School Year

The new rate, established by USDA, is \$.2225 per meal. This is the rate that your commodity (USDA Food) entitlement dollars are based on

$$\begin{aligned}
 &\text{Average Daily Participation (ADP) (2011 Data)} \\
 &\times \text{Meal Rate (2011-12 rate) = .2225} \\
 &\underline{\times \# \text{ of School Days (180)}} \\
 &= \text{Entitlement}
 \end{aligned}$$

Iowa Food and Distribution Program

If you need additional information, USDA Food values, or forms for the Iowa-USDA Food Distribution programs, please visit our website at: <http://educateiowa.gov/>. You may also visit USDA's Food Distribution Program website at www.fns.usda.gov/fdd/news

Home Economics May Use USDA Foods (Commodities)

Several questions have arisen regarding the use of USDA Foods in home economics classes. The regulations say the following regarding the use of donated foods in home economics courses:

School food authorities receiving donated foods under this part may use such foods for the purpose of training students in home economics, including college students if the same facilities and instructors are used for training both high school and college students in home economics courses. Home economics includes classes in general home economics, food purchases, nutrition, food preparation, cooking, child care and health.

The State Agency's position would be consistent with the federal policy, "May". There is no requirement on the part of School Food Authorities to share donated foods with home economics. In addition if they choose to share, they do not need to share all of the various types of products made available and may place limitations on the quantity. They may also charge the home economics program the cost that the SFA had to pay to receive the product, essentially shipping, handling, and storage.

Our interpretation of the regulations would be that the first priority for the product would be the school meal program. If the product can be shared without negative or significant negative impact to the school meal program, then it would seem likely the SFA would be willing to share to support the instructional home economics program for students. However, even if there is no negative impact, they would not be required by USDA or DE to share.

USDA Food Phone Numbers:

Department of Education

Dean Flaws, Consultant	515-281-4032
Jane Heikenen, Consultant	515-281-4753
Ellen Miller, IT Specialist	515-281-4542
Janelle Loney, Bureau Secretary	515-281-5356

Keck, Inc.

Patti Johnson, Admin. Asst	515-244-5631 ext. 130
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Des Moines Cold Storage

Krista Larsen	515-262-6560
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Mason City Cold Storage

Eldon Reinhart	641-424-8369
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**USDA Food Values for 2010-11 and 2011-12 and the NEW
USDA Foods Advisory Council for 2011-12 can be found at: <http://educateiowa.gov>**

2011-2012 Verification Information

Verification is the confirmation of eligibility for free and reduced price meals under the National School Lunch Program (NSLP) and the School Breakfast Program (SBP). Verification must include either confirmation of income eligibility or confirmation that the child is a member of a family (household) receiving assistance under the Food Assistance Program, FDIPIR or Family Investment Program (FIP).

Verification is to be completed by the School Food Authorities (SFAs) participating in the NSLP. Residential Child Care Institutions (RCCI) that have day students must complete verification on applications submitted by the day students. RCCI's that do not have day students and schools participating only in the Special Milk Program are exempt. **Verification is not conducted on students that are Directly Certified.**

Verification must include confirmation of information reported on the Iowa Eligibility Applications for:

- children included in a household currently participating in the Food Assistance program
OR
- children that receive Family Investment Program (FIP) benefits
OR
- children of households reporting income.

The Verification Training power point is posted under Nutrition Program Learning Tools. Here is the link http://educateiowa.gov/index.php?option=com_content&view=article&id=2522:verification-training-2011-2012&catid=440:nutrition-program-learning-tools&Itemid=446 For further assistance, please contact your area Consultant or Diana Weber at 515-281-5663 or Diana.Weber@iowa.gov.

2012 Verification Training

OnLine Video

If you missed the verification training, it is available in video form. Here are the links:

Part 1

<https://educateiowa.eduvision.tv/Default.aspx?q=X3Y5NcZVhaAOpZ8yhqKKCA%253d%253d>

Part 2

<https://educateiowa.eduvision.tv/Default.aspx?q=X3Y5NcZVhaAlnTolNUONtg%253d%253d>

Part 3

<https://educateiowa.eduvision.tv/Default.aspx?q=X3Y5NcZVhaCcQGkJEflhCQ%253d%253d>

Part 4

<https://educateiowa.eduvision.tv/Default.aspx?q=X3Y5NcZVhaCkRHYQRe%252f%252fwg%253d%253d>

Part 5

<https://educateiowa.eduvision.tv/Default.aspx?q=X3Y5NcZVhaCKsNqspXf05A%253d%253d>

USDA Nondiscrimination Statement

The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, age, disability, and where applicable, sex, marital status, familial status, parental status, religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or part of an individual's income is derived from any public assistance program. (Not all prohibited bases apply to all programs.) Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD).

To file a complaint of discrimination, write USDA, Director, Office of Adjudication, 1400 Independence Avenue, SW, Washington, DC 20250-9410 or call toll free (866) 632-9992 (Voice). Individuals who are hearing impaired or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish). USDA is an equal opportunity provider and employer.

Iowa Department of Education Nondiscrimination Statement

It is the policy of the Iowa Department of Education not to discriminate on the basis of race, creed, color, sex, sexual orientation, gender identity, national origin, gender, disability, religion, age, political party affiliation, or actual or potential parental, family or marital status in its programs, activities, or employment practices as required by the Iowa Code sections 216.9 and 256.10(2), Titles VI and VII of the Civil Rights Act of 1964, the Equal Pay Act of 1973, Title IX, Section 504 (Rehabilitation Act of 1973), and the Americans with Disabilities Act.

If you have questions or grievances related to compliance with this policy by the Iowa Department of Education, please contact the legal counsel for the Iowa Department of Education, Grimes State Office Building, Des Moines, IA 50319-0146, telephone number 515/281-5295; or the Director of the Office for Civil Rights, U.S. Department of Education, Citigroup Center, 500 W. Madison Street, Suite 1475, Chicago, IL 60661, telephone number 312/730-1560, fax 312/730-1576, email: OCR.Chicago@ed.gov

Financial Management Training Opportunities



School Nutrition Programs (SNP) in Iowa serves many children a nutritious lunch, breakfast, and snack daily. Managing the financial resources of Child Nutrition Programs is critical to the success of maintaining quality standards and accountability. The ability to interpret the financial outcomes of operational decisions is necessary for long term planning and effective management of your school district's SNPs. If you were unable to attend the Financial Management Short Course this summer an abbreviated financial training is available online through the National Food Service Management Institute (NFSMI).

Features of the NFSMI online system include:

- NFSMI Online Courses are FREE
- Courses may be used to fulfill Continuing Education Units (CEU) requirements for certification and credentialing
- Courses are self-paced with easy to follow lessons
- Courses have multi-media elements in each lesson
- Courses can be taken over multiple sessions and computers

To register for NFSMI online courses, follow these easy steps:

1. Do a search for NFSMI online courses
2. Create an account profile
3. Once you have selected an online course, click on the link to register

Financial Management Webinars for School Food Service Directors were designed to provide information that will assist school nutrition professionals in using financial reports as a tool to make better financial management decisions. The webinars will include a segment on the importance of using financial reports that are consistent with federal and state guidelines to achieve a cost effective program with nutritional integrity. This series includes three webinars that aired in 2010.

NEW Food Buying Guide Calculator!

How can you tell if your meals meet the requirements for your Child Nutrition Programs? How many servings will you get from a specific quantity of food? What quantity of raw product will provide the amount of ready-to-cook food called for in a recipe? How much food will you need to buy? Where can you find the answers to all of these—and many more questions? THE FOOD BUYING GUIDE! It is *THE* go-to source for all of these questions. You can find the Food Buying Guide at:

<http://www.fns.usda.gov/tn/resources/foodbuyingguide.html>

Now, to make using this valuable resource even easier to use, NFSMI and Team Nutrition have developed an online calculator to be used with the USDA Food Buying Guide (FBG). The simple to use calculator allows child nutrition professionals to build shopping lists of foods from the Food Buying Guide and determine how much of each item to purchase to provide enough servings for the children in their program. The shopping lists can be viewed online, printed, and/or e-mailed and saved. To help get you started, there are four short tutorial videos that show you how to use the calculator. Start using this tool today; it will make your job easier and help ensure compliance with meal requirements! To get started, go to: <http://fbg.nfsmi.org/> If you need any assistance, contact your Consultant.