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## **USDA Foods**

terri.fitzgerald@maine.gov

#### **USDA Foods Pre-Survey is Open!!**

Please choose the products in each individual category that are of interest to your schools. The Sponsor can only do one survey. If you are responsible for two Sponsors, you will be deciding for both of them when doing the survey. The information we receive from the survey will be reviewed and products with adequate interest will be included in the annual order/survey.

The survey is available through *November 22nd*.

To make your selections, please visit the <a href="Pre-Survey">Pre-Survey</a>

## USDA Foods Preparing for SY2026

The Sponsor and Delivery Sheets will be open on November 27th and will close on December 13th.

In order to open up **SY2026** Annual order for USDA commodities, we need all districts to update both their sponsor application and delivery location sheets for 2026. All sheets must be in Approved status prior to Friday, December 13, 2024. The Status begins in "Pending Submission" and moves to "Approved" once these are completed.

Follow the steps below to get your sheets into approved status:

- 1. Email addresses do not roll over year to year, all Sponsors must enter email addresses in.
- 2. Select Sponsor Application sheet, select edit, make all necessary updates, enter in emails, check off #45, submit. Status goes from Pending Submission to Approved status.
- 3. Select Delivery location sheets, select edit, update all information. The next step is crucial. Under storage capabilities, make sure dry, refrigerated and frozen boxes are checked off, this is where your USDA foods get delivered. If you only have one delivery application, then all 3 must be checked off. If you have several delivery locations you may have dry and frozen items going to one school and refrigerated going to another school. Make sure they are checked off appropriately for your deliveries.

If all applications are in Approved status by Friday, December 13, 2024, the Annual Order will tentatively open on January 20, 2025 and close on Friday, February 14, 2025.

# Farm & Sea to School Office Hours

katie.knowles@maine.gov

Katie, our Farm & Sea to School Coordinator, will be hosting twice monthly Farm & Sea to School Open Office Hours.

Drop in to ask questions, seek guidance, discuss any challenges or successes regarding anything and everything Farm & Sea to School!

Topics could include (but are not limited to):

How to file a Local Foods Claim (LFF/LFS)

Harvest of the Month: how to pledge, where to source

Fishermen Feeding Mainers: free Maine fish for Maine schools!

General curiosity about our Farm & Sea to School programs!

Click the links below to register!

Friday, November 22nd, 1:00-2:00 PM

### **Produce University**

Are you interested in participating in Produce Safety University? PSU is a one-week training course designed to help school foodservice staff identify and manage food safety risks associated with fresh produce. This is done by ICN, and is an all expense paid trip. It is set in a train the trainer model, so you bring back learnings to share in your school, and with others.

Jane can nominate 4 participants from the state. Please submit letter of interest to jane.mclucas@maine.gov by December 4th at 12 noon.

The following are program dates, once nominated you will be able to submit your top choices for sessions. Nominees selected for Feb and April will be notified in January 2025, and Nominees selected for May and June will be notified in February.

The program dates are:

February 25 - 27, 2025 - Virtual - 10:00am-3:00 ET

March 31 - April 4, 2025 - Fresno, CA - 8:30am - 5:00pm PT

April 14 - 18, 2025 - Denver, CO - 8:30am - 5:00pm MT

May 12 - 16, 2025 - Philadelphia, PA - 8:30am - 5:00pm ET

June 2 - 6, 2025 - Chicago, IL - 8:30am - 5:00pm CT

Check out the <u>Produce Safety University</u> Website for more information or talk to a graduate!

#### **Welcome to Child Nutrition**



Nic LaBreck
Child Nutrition Supervisor

Our new Child Nutrition Supervisor, Nic, is a seasoned professional with a unique blend of experience in education, leadership, and military service. Coming from his most recent role as the Director of Extended Learning Opportunities (ELO) at JMG, where he helped Maine schools develop creative educational solutions and foster partnerships that empower students and communities. Before this, he spent over 20 years in the U.S. Air Force (15 years active duty and 5 years Maine ANG), leading inspections in the IG Office, managing a variety of teams from Healthcare to Maintenance, and ensuring mission success. While finishing his last 5 years in the Maine ANG, he also worked as a teacher in elementary school and school-to-career coordinator at a CTE, where I helped students prepare for life beyond the classroom.

Nic holds a Bachelor's degree in History, multiple associate degrees in Human Resources & Aerospace Maintenance, and is currently nearing the end of his pursuit of a Master of Public Administration at UNH to expand his impact in public service. He has a passion for making education work for the students of Maine, and knows from his experience in the classroom that learning is better when a student isn't hungry. He is excited to continue to support schools across Maine that support our students. Outside of work, he enjoys the traditional Maine activities of hiking and kayaking; and enjoy working in his gardens on the Maine coast, as well as traveling both domestic and internationally.

My name is Miles Laidlaw, and I will be filling a role with Child Nutrition as Data & Technology Systems Coordinator. I am a graduate of the School of the Art Institute of Chicago where I studied product and industrial design. My professional career after college began at Bath Iron Works in a role as a structural designer, working with the design team to create drafts of the hull of our DDG-51 Arleigh Burke Destroyers. During COVID-19, I took on a role as Configuration Data Manager where I entered the world of data analytics and logistics. From here my career in data management deepened, and I entered a role at a government contractor called Smartronix working in Veteran healthcare databases. I am now excited to be here with you to provide knowledge and guidance on Data & Technology systems.



Miles Laidlaw

Data & Technology Systems

Coordinator

A few of my responsibilities here will involve managing projects and testing related to support ticket tracking, providing data reports and support to sponsors, assist with application approvals for SNP / SFSP, check the status of Debarment/Suspension on all programs, set up new sponsors with SNP, SFP, and CACFP, and gain sponsor user access.

I will also work on maintaining and making use of our TIG grant, maintaining and innovating on IT systems related to the operation of our Child Nutrition Program, and attending conferences to maintain our grant periodically.

Along with TIG conferences, I will work with and attend USDA meetings to ensure strong communication, and assist Jodi with the FNS 10, FNS414, and FNS 44 data reporting.

Thank you all for your warm welcomes and I look forward to becoming ever more familiar with the depths of our Child Nutrition Program.

# **Child Nutrition Training**

the links to register are in the training titles

We are unable to hold virtual and in person training simultaneously.

All of our webinars are recorded and put on our website within a week of the training.

Please mark your calendars once you have registered.

Need training hours for you or your staff?

Check out the <u>Webinars and Training</u> page on the Child Nutrition Website.

# ServSafe-Managers

#### **Class and Exam**

# Bucksport High School Library 102 Broadway Bucksport

Tuesday, February 18, 2025 - 9:00am Wednesday, February 19, 2025 - 8:00am-approx. noon for the test

The class is for school food service and CACFP only
Books are ordered and mail once registration has ended
Please note start times for each day
Bring photo id, pen or pencils with erasers
You must provide an email address as certificates are sent via email.
Please note testing start time on the second day
Lunch is NOT provided. Please bring a lunch.

Charge for the class is \$102 Payable by credit card, at the time of registration.

Registration deadline - January 31, 2025

