

Child Nutrition Thursday Update

In this week's Thursday Update

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From the USDA

ServSafe - Monmouth

ServSafe - Oakland

MSNA Annual Conference

Child Nutrition Website - <https://www.maine.gov/doe/schools/nutrition>

Child Nutrition List Serve Email - child.nutrition@maillist.informe.org

Summer Harvest of the Month

It is time to [pledge](#) for Summer Harvest of the Month (**July & August**)! Summer is the best and easiest time of year to source locally in Maine!

By pledging you agree to:

- Serve the local HOM product at least 2x per month

In return you receive:

- Toolkits for July & August including:

Posters

Fact and recipe sheets

Stickers

- Monthly Newsletter email

- Additional resources & support from Farm & Sea to School Coordinator

Please reach out to Katie with any questions at katie.knowles@maine.gov

FFVP Usage Report

The FFVP usage report lists the fund balances of participating schools. Please check to make sure your schools are on track with spending, keeping in mind that the funding runs through September 30th. Here are the steps to access the report:

1. Go to the Reports tab in CNP web, and click on “Accounting Reports”.
2. Click on FFVP Usage report, then select School Year 2024 and District Name
3. Refer to the **Balance** column, and then **Oct-Sept** column. This will show the balance that each school has available to spend.

Contact Stephanie at stephanie.stambach@maine.gov with any questions.

Maine Regional Local Foods Project

Starting this fall, Child Nutrition will be piloting a two-year “Maine Regional Local Foods Project” that is funded by a USDA Farm to School State Formula Grant. The objective of this project is to expand and deepen the impact of the Department’s Farm & Sea to School programming in schools, by providing local foods coordinators to each superintendent region in the state of Maine.

The coordinators will be hired to work with and support school nutrition staff to implement new, and augment existing, programs that support schools in providing fresh, locally sourced foods in school meal programs while also facilitating projects and activities that enable students to learn about local agriculture and healthy eating. All schools will be encouraged to participate in Farm & Sea to School Programs, including Harvest of the Month, the Local Foods Fund, and other farm and sea to school opportunities in the state.

For Year 1 (SY 2024-2025) we will be piloting the program with four coordinators in the following regions:

- Western ME (Oxford, Androscoggin, Franklin)
- York
- Washington/Hancock
- Aroostook

Over the coming months, we will be seeking feedback from districts. Feel free to reach out to Katie, Katie.Knowles@maine.gov) or Stephanie, Stephanie.Stambach@maine.gov for more information!

Local Cheese Curds

Our office has received questions about whether Ellsworth Creamery cheese curds are locally sourced, and whether they are the same product as Pineland Farms curds. After reaching out to a distributor, we have determined Ellsworth cheese curds are not local, as they are sourced and produced in Wisconsin.

Pineland Farms cheese curds, however, are locally sourced, and are eligible for reimbursement through the state Local Foods Fund (LFF) and federal Local Food for Schools funding (LFS)!

If you are ever in doubt about the source of the product you are receiving, please do not hesitate to reach out to Katie at katie.knowles@maine.gov, or contact your distributor directly.



From the USDA

The USDA has released a policy memo on Geographic Preference Expansion Related to the Final Rule titled, ***Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans***. This memorandum explains the expanded geographic preference option, including the allowance of local as a specification. This guidance applies to schools, sponsors, and institutions participating in any Child Nutrition Program, including the National School Lunch Program (NSLP), School Breakfast Program (SBP), Fresh Fruit and Vegetable Program (FFVP), Special Milk Program (SMP), Child and Adult Care Food Program (CACFP), Summer Food Service Program (SFSP), and Seamless Summer Option (SSO), as well as to purchases made for these programs by State agencies.

CNP operators may now use local (e.g., “locally grown”, “locally raised”, or “locally caught”) as a specification for local unprocessed agricultural products purchased for program meals, snacks, and milk. CNP operators can require that an unprocessed agricultural product be locally grown, raised, or caught to meet the solicitation requirements and remove products or bids that do not meet this standard from consideration.

For the complete memo, visit [Legal References](#) page of our website.

ServSafe

Class and Exam

Monmouth Memorial School

130 Academy Road

Monmouth

Tuesday, August 27, 2024 - 8:30am-3:00pm

Wednesday, August 28, 2024 - 8:30am-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.

ServSafe

Class and Exam

Messalonskee High School
131 Messalonskee High Drive
Oakland

Thursday August 22, 2024 - 8:30am-3:00pm

Friday, August 23, 2024 - 8:30am-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 provided on the first day.

Charge for the class is \$102

Payable by credit card, at the time of registration.

MSNA Annual Conference

Registration is now open!!

The full agenda and schedule coming soon

Some of the planned events:

August 6th Vendor Food Show

**August 6th Dinner banquet honoring
Years of Service Employees**

Chef Demos with Forward Food,

August 7th Keynote speaker Joe Pettit

Important DOE updates

Recipe Crediting

Serving Up Science

AND MUCH MORE!

Discounted room rates available at Sugarloaf Mountain
Hotel. Use code MSNA to reserve your room.

1-800-865-1019

Visit MSNA's website for more information



**Wishing everyone a
safe weekend.**