ANNUAL CONFERENCE RECAP

PLUS:

STUDENTS TAKE OVER BREAKFAST AT WHITEHALL SCHOOL DISTRICT
RIO OLYMPIC LUNCH
DPSCD: FARM TO SCHOOL TASTE TEST
# TABLE OF CONTENTS

**WINTER 2017**

## DEPARTMENTS
- President’s Message .................................................. 3
- Editor’s Notebook ..................................................... 4
- From the Office .......................................................... 5
- Advertiser Index ........................................................ 23

## FEATURES
- Annual Conference Recap ........................................... 7
- Student Taste Test Panel at the Annual Conference .......... 10
- School Nutrition Equipment Grant Provides Thousands of Dollars .... 11
- Students Take Over Breakfast at Whitehall School District .. 13
- Rio Olympic Lunch ...................................................... 13
- School Nutrition Directors Visit Local Dairy Processing Plant .. 14
- Child and Adult Care Food Program (CACFP) Early Implementation Options for the New Healthier Meal Patterns .................................................. 15
- DPSCD: Farm to School Taste Test ................................ 16
- The Crunch Heard Across the World ............................... 17
- Smoothies “Wake-Up” Utica Schools High School Breakfast Program! .................................................. 18
- Snam at the Michigan Association of School Administrator’s (MASA) Conference ........................................... 19
- Member & Industry Profiles ........................................... 20
- Meet Up and Eat Up Success ........................................ 21
A New Year – Successes and Challenges

First, thanks to all of you that were able to attend our Annual Conference, “The Times They Are A Changin’.” Next year our conference will be held at the Amway Grand in Grand Rapids, and we would love to see you attend. Ask anyone who attended – we had great speakers, educational sessions, lots of 70's music and a wonderful DJ, Justin Forella.

And the times will continue to change for us in the coming year and that means we continue to have a lot of work to do and initiatives to accomplish. President Elect Trump is unfamiliar with our program, there are changes in the House and Senate and it is up to us to make sure the Child Nutrition Reauthorization bill will not include block grants or changes in CEP requirements. Legislators, school board members and any elected official visits to our schools are now more important than ever. I am expecting our National School Nutrition Association to put together another letter to the members of our House of Representatives and Congress that we will want to support.

A little information about me: I am currently the Director for Huron Valley Schools in Highland MI. I have been at Huron Valley for 2 years, and previously I was the director for Dexter Community Schools and Washtenaw ISD. I have been in school food service for 25 years, and in my first 7 years I was with Carroll County Schools in Georgia. I love this profession and am still excited to go to work every day.

While serving on the Executive Board, I have had the privilege of working with past presidents Karen Bissett, Kristen Hennessy and Marla Moss. The successful initiatives they began, some of which include stronger Leadership Development, a partnership with Michigan School Business Officials, expanding the relationships with MDE, CACFP and Farm to School. These are tough acts to follow.

My goals as your president will be to continue the initiatives above and to add a few of my own. Statewide I want to discover new ways to reach out to all Michigan district and state employees, members and non-members a like. I want to partner with other associations that share and can help our common goal of feeding children, such as the American Heart Association and American Cancer Society. We also want to share our information, challenges and successes with other Michigan educational groups, such as the Michigan Association of School Boards (MASB).

My most ambitious emphasis will be on educating administrators, teachers, school board members and other groups on the importance of longer lunch periods for our students across the state. Many of our students just do not have enough time to eat the healthy, balanced meals we provide for them in a stress free and social environment. Students finishing their meals over garbage cans or throwing away nutritious food they don't have time to finish is unacceptable. We need to start this change at the grass-roots level and educate our local schools boards which I refer to as the top of the “food chain”. They need to experience a student’s schedule throughout the day, including the bus ride to and from school, and actually feel for themselves the effects on learning when a meal is missed or only half-way eaten.

I am so honored to be leading all of the hardworking and dedicated people of school nutrition - or as I like to be referred to as “Lunch Ladies and Lunch Men”. We make a lasting difference in so many lives.

Thank you for this opportunity and I can’t wait to meet new faces and continue strengthening all relationships as the year progresses.
This edition of the First Hand News has many articles and points of pride showcasing the power of School Nutrition Programs, from directors to students, touching on everything from Farm to School Taste Tests, to Utica High Schools adding the “Smoothie” to the Breakfast Menu and watching the participation grow. The Dairy Industry was on the mind of Food Service Consultant, Carolyn Thomas, as she organized a Farm Tour of the Country Fresh Processing plant in Livonia in November. Food Service Directors in Macomb and St. Clair counties, could see the milk go from truck to carton. Amazing community efforts of Carolyn Dylewski, of Warren Consolidated, as she organized a “Meet Up and Eat up” that fed 1500 community members in August as part of a summer Feeding Outreach Program was just remarkable. These are just a few of the highlights in this Winter Edition.

The annual SNAM conference in October that was held in Dearborn with the theme “The Times They Are a Changin in School Nutrition”, was a success. Thank you to all who attended. Congratulations to all newly elected Board Members. It takes hard work and dedication to the industry, as well as precious time to serve, best of luck! Please mark your calendar — next year’s 2017 Annual Conference will take place starting Friday October 20, in Grand Rapids at the Amway Grand Plaza Hotel & Devos Center.

I want to introduce myself, I am the new Editor of the First Hand News and I am also in my first year serving as Food Service Director for Armada Area Schools. Go Tigers! I truly love and enjoy being part of the School District that I am also a graduate of. It is an honor and a privilege to work in this field. I have acquired so much information on School Nutrition and everyday gain more knowledge on this evolving industry. I admire the dedication and hard work it takes to keep up with the rules and regulations and the effort it takes to implement them. I want to send a special “Thank You” to my mentor, Sue Bevins, Richmond Community Schools Food Service Director, and to Carolyn Thomas, Food Service Consultant, Macomb County ISD. They have set me up for success, been patient with me, and supported me in this journey.

LET YOUR VOICE BE HEARD! INVITE YOUR LEGISLATOR TO LUNCH!

You are the experts in providing healthy and tasty meals to students throughout the year. SNAM wants you to help educate our legislators about how school food works and how it is impacted with the guidelines that our lawmakers set. It is really important that we express to our legislators the need for flexibility in regulations, as well as the need for increased funding for our programs.

During the month of March, SNAM is encouraging directors to host a Legislators 2 Lunch event in their districts. Join us in a grassroots effort to bring the real faces of school food service to our lawmakers.
As we head into the holiday season, my hope for all of you is that you find time to relax and recharge, and are blessed with family and friends with whom to share your holidays.

As I write, we are not far removed from our SNAM Annual Conference in Dearborn, MI. It was another successful conference with many highlights. We had strong attendance at over 355 and a great exhibit show, with 120 booths to visit.

We had inspirational keynote speakers, moving us to look at how we treat others in this world and how we treat ourselves, to be healthier both physically and emotionally.

We also had many informative breakouts with great speakers that helped everyone learn and grow professionally, but also personally.

Another great occasion was the recognition of some very special people: Industry Partner of the Year, Mike Luch, Waypoint; Employee of the Year, April Tremonti, from Anchor Bay School District; Manager of the Year, Lisa Allor, also from Anchor Bay School District; and Director of the Year, Doreen Simonds, from Waterford School District; and the recipient of the 2016 President’s Award, Karen Bissett, from Oxford Community Schools. These ladies and gentleman were selected from many deserving applicants. We know there are many others out there that do outstanding work every day - above and beyond the normal call of duty, so consider nominating a deserving person next year, who you feel is worthy of special recognition.

Speaking of next year, our Annual Conference will be October 20-22, 2017, at the Amway Grand Plaza in Grand Rapids, MI. It’s a beautiful hotel and we plan to have another great conference.

We were excited to have our first SNAM Leadership Academy program at our 2015 conference and we were very pleased to have our third Leadership Cohort completed at this year’s conference. The next Academy is scheduled for June 15-16, 2017 in Lansing. We’ll have more details and registration information when we get closer, but if you’re interested, or have a staff member, who is interested, consider attending the June Academy.

Another date to get down is SNAM’s Industry Conference, March 15, 2017 at the Eagle Eye Golf Club, Bath, MI. Dayle Hayes will be featured; an award-winning child nutrition expert, who speaks all over the country advocating for safe, healthy environments for students and staff. This is a great event for your business manager to attend, as well. So many issues now expand beyond the food service area, that it’s important for other administrators to be aware of these matters, too. Registration will be available in early 2017.

SNAM is your organization. Please take advantage of the resources available through training, conferences, website — www.michigansna.org , and your peers. We’re a phone call or email away – don’t hesitate to contact us.

Scott
Michigan Dairy farmers Basiliaan and Laura de Jong and their three children have the privilege of caring for their Holstein dairy cows who they affectionately refer to as their “ladies.” The family is proud to provide locally-produced milk and dairy products, many of which are used in your schools.

Proudly bringing delicious dairy products to our community.

To meet more Michigan Dairy Farm Families, please visit www.MilkMeansMore.org
WHO WOULD NOT WANT TO ATTEND THE ANNUAL CONFERENCE, ESPECIALLY WHEN IT’S TITLED:

THE TIMES THEY ARE A CHANGIN' IN SCHOOL NUTRITION

BY GRETCHEN BENDER, EAST JORDAN PUBLIC SCHOOLS

It was an awesome conference this year, and I especially found the opportunity to network with so many people in the same profession incredibly valuable. The location was perfect - what a great facility. We started with the Opening Reception on Friday night at the top of the hotel. What a beautiful location, the music coming off of Scott’s iPod was making the event like a high school reunion. I honestly believe that where I may learn the most is just talking with others in our work force. The ideas that are shared are endless, and the conversations may be priceless!

A couple of classes that I attended this year that really stood out for me were Catering and Other Program Financial Success Stories. It helped to remember that your food service program is a business and we need to generate money for our program. We have a catering department here in my district, but it was so cool to get more ideas and learn from others, thanks Karen Bissett and Marla Ernst!

The Five Ingredients or Less was also really fun and full of energy. It was like being at a live cooking show with samples to taste at the end. Learning new recipes and how to use different products in many ways was a great learning tool.

Saturday night dinner and awards, followed by dancing, was a blast. I enjoyed a night of good fun with the people I had been networking with the past few days. When I found myself in a soul train line I knew I had a great weekend! Thanks SNAM - what a great conference!
Student input is very important when considering new menu items. Their tastes tend to differ from that of an adult, whose palate has been weathered and dulled throughout the years. That’s why this year at the 2016 annual SNAM conference Mandy Sosnowski & Mary Kurkowski decided to invite some of our biggest allies and adversaries to taste test our food: our students. 5 students were selected for this daunting task: Emily (11), Izzy (10), Alexis (13), Payton (16), and Emily (16). It was great to gather students of different age and grade levels so that we could see how their tastes change and can be influenced throughout their school years. The students first gave us some background about their favorite school meals and their not so favorite ones. Their favorite items ranged from inside out manicotti to taco salads, subs and pizza. Pizza also made it to their least favorite list. They said this was due to the fact that it didn’t taste like pizza they were used to. They also didn’t like some weird concoctions of pasta. It was nice to see an array of opinions. Some students ate lunch every day at school and had a lot of input on their favorites. Other students rarely or never ate with us so it was nice to hear why. The majority of the responses to why they didn’t eat at school was because of the lack of healthy options, fresh fruits and veggies and one said it was because he was a picky eater and just liked his own lunch better. We also discussed what their favorite places to go out with other students to eat were. Buffalo Wild Wings was mentioned, as well as ethnic restaurants like Noodles & Company and Shogun Japanese. This shows the difference in our students taste and palates aren’t too different from us, but they can be more complex and adventurous at times. We also talked about what their parents make that is their favorite. Answers ranged from roast beef, to taco salads, steak and more.

These students were given 8 hot entrees and 4 snack items to sample. Items featured were Big Daddy’s buffalo chicken pizza, Advanced Pierre cheeseburger meatloaf, Smart Choice honey buns, E-Z grilled cheese, Jennie-o turkey meatballs, Ham & cheese Little bites, S.A Wild Mike’s pepperoni pizza, Posada chicken taquitos, J & J chocolate chip benefit bars, Tyson boneless sriracha honey wings, Nacho crusted Pollock, and Super Bakery chocolate chip and oatmeal raisin cookies in a snack cup. We had the students rate whether they liked the item, it was ok, and if they didn’t like the item. For the most part we had a number of mixed reviews. The only item to get an overwhelming positive response was the Tyson boneless wings and meatloaf. The audience was also able to ask the students more questions about what their friends thought about school lunch, their own likes and their own recommendations. Overall the feedback was very positive from our audience. They really liked being able to talk to the students and hear their opinions on items. For instance, one student commented that an item was nice and soft for her to eat because she had braces. Things like dental work or missing teeth play a huge role in what our kids can and cannot eat every day. After the session was over the students went through the whole food show and picked their favorite items. Two students picked the Tyson boneless wings and meatloaf. The high school/middle school students loved the Aspire sports drinks, because of the taste and lack of artificial flavorings. All the students love the Bush’s Taco Fiesta black beans.

Due to the overwhelming positive feedback from our audience on the benefits of this panel we hope to do it again in future conferences.
Murphy’s Law: The milk cooler freezes the milk on a long weekend from school. Reliable equipment is so important, but it can also be a challenge to fit equipment purchases into the budget. In February 2016, the USDA, National Football League and National Dairy Council announced that a total of $35 million for school nutrition equipment grants was going to be available.

The NFL and NDC added $5 million through the Fuel Up to Play 60 program to the USDA’s $30 million equipment grant. The $5 million was designated for pieces of equipment $5,000 or less. Schools could apply to both grants.

In Michigan, 112 schools applied for the Fuel Up to Play 60 equipment grant and requested almost $1.1 million. The United Dairy Industry of Michigan was able to fund $250,000 to 54 schools.

Coopersville Public Schools was awarded money for 2 milk coolers for elementary buildings and a breakfast kiosk cart for the high school. They started doing 2nd chance breakfast last year with a chip rack and a computer. The new cart is from LTI, Inc. “The kids love it!!” said Melissa Alley, Food Service Director. They designed it with their school mascot and neutral signage, so it can be used for food at other times of the day and not just breakfast.

Three milk coolers were given to Breitung Township School District, home of the Kingsford Flivvers, located in the Upper Peninsula of Michigan. The staff and students are excited about being able to have ice cold milk. Food Service Director Vicki Waterman is grateful for the new forced air coolers and how it has even airflow throughout the coolers.

Smoothies are on the menu at Grand Haven Area Public Schools. Sarah Stone, Director of Dining Services, purchased 4 immersion blenders with the equipment grant money they were awarded. “It’s the only way we can keep up,” she said. “Our plan is to use the four blenders we purchased to rotate through our 11 schools to make smoothies at breakfast and at the secondary buildings make smoothies as an ala carte option.” They sampled a blueberry banana yogurt smoothie at the middle school in November. “All the students loved it,” reported Stone.

Lansing School District was awarded 9 milk coolers. “The new coolers are a great improvement,” said Food Service Director Jody Taratuta. “It is great to have coolers that are quiet and don’t freeze

**SCHOOL NUTRITION EQUIPMENT GRANT PROVIDES THOUSANDS OF DOLLARS**

*BY EMILY MATTERN, MA, RDN, SN PROGRAM MANAGER, UNITED DAIRY INDUSTRY OF MICHIGAN*

**MUSKEGON CATHOLIC ELEMENTARY SCHOOL STUDENTS ARE HAPPY TO HAVE COLD MILK TO DRINK FROM THEIR NEW MILK COOLER.**

**STAFF AND STUDENTS AT WEXFORD MONTESSORI ACADEMY IN THE LANSING SCHOOL DISTRICT ARE THANKFUL FOR A NEW MILK COOLER.**

**COOPERSVILLE HIGH SCHOOL STUDENTS APPRECIATE 2ND CHANCE BREAKFAST FROM THE NEW MOBILE CART.**
milk." They are looking forward to using the coolers for many years to come.

Watervliet Public Schools was awarded money for a beverage merchandizing cooler. "We recently renovated and updated our high school cafeteria," reported June Altom, Food Service Director. "In an effort to increase our milk consumptions with a reimbursable meal, we purchased Nordon Merchandizing Coolers to capture the students' attention. And it did! Students loved the graphic design and they look great!"

“We were definitely in need of a new milk cooler for the elementary cafeteria, and it came at just the right time!” said Julie Winzer, Food Service Director for Muskegon Catholic Schools. “Our building is 60 years old, and it is so nice to have something shiny and new to use.”

Electric equipment was not the only equipment approved. A number of schools received money for breakfast in the classroom coolers. Rogers City Area Schools received money for more seating in the high school cafeteria. Victoria Paull from Rogers City Area Schools said “THANK YOU [to UDIM] for awarding Rogers City High School the grant! The tables have already become invaluable in allowing for more students to sit and eat lunch. It actually is working out so well, we are looking into adding grab and go lunches near the tables.”

Michigan's dairy farmers are pleased to be able to support school food service programs. It is expected that the grants will be available again in the spring of 2017. Watch for the announcement.
STUDENTS TAKE OVER BREAKFAST AT WHITEHALL SCHOOL DISTRICT

BY DAN GORMAN, FOOD SERVICE DIRECTOR, MONTAGUE AREA PUBLIC SCHOOLS/WHITEHALL SCHOOL DISTRICT

Mornings look very different this year at Ealy Elementary School in Whitehall District Schools. While many students are just leaving home or running to catch the bus, a select group of students are already hard at work preparing a healthy breakfast for their classmates.

Dan Gorman, Food Service Director, and ReNae Tindall, Physical Education and Leadership teacher at Ealy Elementary School, developed a student lead breakfast stewardship program with the goal of improving the health, quality and participation of school breakfast. In the Spring of 2016 they received a grant from the Community Foundation of Muskegon County to launch the program. They recruited 6 classroom teachers who agreed with their students to adopt one breakfast a week for the school year. One teacher also agreed to take on clean up and recycling for breakfast.

This past September, school opened with Universal Breakfast in the classroom all prepared, delivered and cleaned up by the students in the school.

Menu and classes are the:

<table>
<thead>
<tr>
<th>Day</th>
<th>Teacher</th>
<th>Class</th>
<th>Breakfast</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>Mr. Knowles</td>
<td>4th grade</td>
<td>Egg, Cheese, Sausage Bagel Sandwich</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Mrs. Stamm</td>
<td>3rd grade</td>
<td>Strawberry Banana Smoothie</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Mrs. Sandee</td>
<td>4th grade</td>
<td>Yogurt, peach parfaits</td>
</tr>
<tr>
<td>Thursday</td>
<td>Mrs. Christiansen</td>
<td>4th grade</td>
<td>Egg and Cheese Burrito</td>
</tr>
<tr>
<td>Friday</td>
<td>Mrs. Taranko</td>
<td>5th grade</td>
<td>Oatmeal w/ Cinnamon Apples</td>
</tr>
</tbody>
</table>

“It is an amazing thing to see these kids so excited to help make breakfast,” commented Dan Gorman, “they do an amazing job and take great pride in their accomplishments.”

The breakfast group also have taken the breakfast show on the road and done catering for outside groups and staff trainings. In the future they hope to have students help develop new items and market breakfast. They even have a plan to grow herbs and greens for green smoothies.

RIO OLYMPIC LUNCH

BY CAROLYN DYLEWSKI, WARREN CONSOLIDATED SCHOOLS

The year round elementary buildings at Warren Consolidated Schools were able to have some fun this past summer during the Olympics. The Olympic lunch featured chicken rings, a taste of Rio (Brazilian rice and beans), and a frosted Olympic Blueberry Muffin. We also featured fresh blueberries, pineapple, blackberries, green grapes, and watermelon for fruit choices. These colors represented the Olympic rings. It was fun way to highlight a worldwide event in the cafeteria.
On November 10th, a group of School Nutrition Directors embarked on an educational journey through a dairy processing plant in Livonia. This tour was organized by Carolyn Thomas, the school food and nutrition consultant at the Macomb Intermediate School District, who supports all of the nutrition and food service directors in Macomb and St. Clair counties.

This Country Fresh processing facility is one of a handful in the state of Michigan. The Livonia plant only uses milk produced in Michigan, purchased from the Dairy Farmers of America co-op. This plant produces skim, 1%, 2% and whole white milk. They also produce chocolate and strawberry flavored milk, ice cream mix and orange juice from concentrate. As a partially vertically integrated facility, the plant also produces their own plastic gallon and half gallon milk bottles, which they fill with their own milk product.

This plant runs for 24 hours per day, 5 days a week, and will run for additional days if needed to produce enough to meet the demand. The Livonia Country Fresh Facility employs about 200 people between the logistics office and processing plant.

In terms of food safety measures, incoming milk is tested rigorously and throughout the entire duration of processing. The milk that the plant receives has already been tested by the individual farmers and the farmer co-op for any pathogens, antibiotics and other potentially hazardous contaminants. If the plant has to reject the shipment of milk, depending on the reason for rejection, the co-op or the individual may have to bear the cost of the entire load of milk. This milk is being shipped in tankers, which can range between 3,000 – 8,000 gallons, and can be quite costly. This provides a considerable disincentive for the milk producers and the co-op to send milk that could be rejected by the processing facility.

The Livonia Country Fresh location processes and packages the paper pints that school meal programs in Southeastern Michigan serve daily. This facility produces about 1.5 million pints per week, which are mainly used in school lunches! The tour participants observed the paper pints being assembled on the packaging line and filled with milk.

The School Nutrition Directors were all engaged and interested in learning more about where their school dairy products are coming from and how they are produced. The group learned that each product has a code associated with its geographic location, 26 indicates that it comes from Michigan, and the last three numbers refer to the plant where it is produced. This code can be found on all dairy products. With a growing interest in sourcing local products and sharing information about food, tours like this one and labeling practices are a strategy to educate students and families about Michigan’s thriving agricultural industry.

Michigan State University Extension supports local institutional sourcing practices and the expansion of markets for local producers. By institutions purchasing more Michigan products, their consumers have access to fresh, healthy options, and Michigan producers experience greater economic opportunities.
The USDA and Michigan Department of Education (MDE) understand many CACFP institutions are interested in implementing the updated meal pattern requirements as soon as possible to improve the quality of foods received and transition both menus and participants to the new nutrition standards. The USDA and the Michigan Department of Education (MDE), therefore, strongly support implementing the updated meal patterns as soon as possible because it will greatly benefit participating infants, children, and adults.

Institutions in Michigan may begin implementing the updated CACFP meal pattern requirements and the updated NSLP and SBP infant and preschool meal pattern requirements that are consistent with the current meal pattern requirements (e.g. serving whole grain-rich foods, limiting juice and sugar, prohibiting flavored milk, and grain-based desserts, etc.) as soon as is feasible for the Institution. Such allowances include:

- Serving meat and/or meat alternates in place of the entire grains component at breakfast no more than three times per week
- Counting commercial tofu and soy yogurts as a meat alternate for child menu

Other allowances that meet the current meal pattern may also be implemented and will become required October 1, 2017. MDE recommends implementing these allowances into your menu planning as soon as possible to ensure greater participant acceptance and compliance.

- At least one serving of grains per day must be whole grain-rich for children and adults. Many NSLP schools already meet this requirement.
- Discontinue serving grain-based desserts. Grain based desserts do not count towards meeting the grains requirement for a reimbursable meal or snack under the new CACFP meal pattern. Grain based desserts include: cakes, cookies, brownies, doughnuts, toaster pastries, sweet rolls, granola bars, grain fruit bars, fruit turnovers, coffee cake, sweet crackers such as graham and animal crackers and sweet pie crusts.
- Serve juice one time a day or not at all. Under the new meal pattern, juice (full-strength 100 percent) may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day for children and adults.
- Begin serving lower added sugar breakfast cereals. Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sugar per 100 grams of dry cereal). A list of cereals that meet this criteria can be found within the Special Supplemental Nutrition Program for Women, Infants, and Children (WIC) Food Guide.
- Begin serving lower added sugar yogurt. Yogurt must contain no more than 23 grams of sugar per 6 ounces (weight) or ¾ cup (volume) under the new meal pattern for all CACFP menus.
• Increase variety of vegetables and fruits served at lunch and supper. Both a fruit and a vegetable or two different vegetables must be served at lunch and supper meals.

• Discontinue frying foods and consider reducing food items previously fried and reheated on site. Fried foods are a source of saturated fats and excess calories and deep fat frying on site is not allowed as a way of preparing foods under the new meal pattern. Many schools have already eliminated deep fat frying.

• Under the new meal pattern, flavored milk is not creditable for children age five and under. For Preschool aged children age 2 and through age 5, only unflavored, fat free (skim) or low fat (1% or ½ %) milk can be served.

• Fluid milk for children ages six years old and older must be unflavored low-fat (one percent), unflavored fat-free (skim), or flavored fat-free (skim) milk. This allowance is consistent with the current milk requirements for SBP and NSLP.

Option 2: Early Implementation of the Full New CACFP Meal Pattern

In addition to the voluntary adoption of Option 1 Allowances, The USDA is also providing state agencies the discretion to approve institutions on a case-by-case basis permission to implement the entire updated meal pattern requirements prior to October 1, 2017. Institutions that wish to implement the updated meal patterns in their entirety must receive approval from their state agency first. Beginning December 1, 2016, MDE will begin the approval process for institutions that wish to implement the entire updated meal pattern requirements prior to October 1, 2017. The institution must demonstrate their capacity to successfully implement all the updated meal pattern requirements. Institutions must demonstrate their capacity to fully train staff with CACFP responsibilities on the new meal pattern and record keeping requirements and provide information on management oversight and, if applicable, site monitoring of the updated meal pattern requirements.

The early Implementation Option 2 is available, for certain institutions upon the discretion/approval of their assigned MDE CACFP analyst. Institutions/sponsors who are successfully participating in the CACFP and meet the following criteria may apply for Option 2:

• Child care institutions currently successfully participating in the NSLP. These include: Head Start Programs, Great Start to Readiness Programs (GSRP), and child care centers located within school buildings.

• Schools currently successfully participating in the NSLP.

• Head Start sponsors

• Adult day care centers/sponsors

• Non-profit day care centers

• For-profit day care centers

• Family day care home (FDCH) sponsors

Information on how to apply for Option 2 can be found on the MDE CACFP website under Operational Memoranda, Fiscal Year (FY) 2017, Operational Memorandum number two Early Implementation Options for the Updated Meal Patterns.

ADDITIONAL INFORMATION

The USDA is providing up to date resources for the new CACFP meal patterns on their Nutritional Standards website (http://www.fns.usda.gov/cacfp/meals-and-snacks). Both the new and older meal pattern charts can be found on this website, along with the most current guidance and technical assistance. MDE has information on trainings (both web and in person) and guidance on the CACFP webpage (www.michigan.gov/cacfp).

DPSCD: FARM TO SCHOOL TASTE TEST

BY CARL WILLIAMS, ASSISTANT DIRECTOR, DETROIT PUBLIC SCHOOLS COMMUNITY DISTRICT

Students enjoy taste testing acorn squash from their garden. The Farm to School Taste Test took place on Tuesday (10/18) at Mackenzie Elementary-Middle School. Their Food Corps Service Member, Brooke Juday and Mackenzie Elementary-Middle School students planted (from seed) and harvested over 100 pounds of acorn squash that was prepped and served to 1,000+ Mackenzie students for a taste testing during lunch. Special thanks to DPSCD Head Chef, Kevin Frank, and his staff for cooking this delicious treat!

Drew Farm located at Drew Transition Center will continue growing crops this fall and winter for school cafeterias for Detroit Public Schools Community District, including spinach and mixed greens for salads, and turnips, beets, and carrots.
West Michigan: October 13, 2016 @ 1:21pm, students, staff and community from across West Michigan joined together to set a new world record. The effort named “The Big Crunch” involved 15 school districts and 18 businesses and Community groups across Western Michigan. Participants simultaneously bit into a crisp Michigan apple in a joint effort to encourage healthy eating and focus attention on the great Michigan farming in our area.

The Big Crunch was created in 2010 at Montague Area Public Schools. It has grown from a single school district, to a multi-district and community event across West Michigan. This year districts from Muskegon, Oceana, Kent, Ottawa and Allegan Counties all participated in the simultaneous crunch.

Cherry Capital Foods, a Traverse City based distributor of Michigan products and The Michigan Apple Growers have taken the idea statewide with the Michigan Apple Crunch encouraging schools and organizations to crunch into an apple at any time on October 13th. According to Cherry Capital Foods over 350,000 people crunched a Michigan apple in celebration.

The Big Crunch is a 1 in 21 Healthy Muskegon County supported event that promotes healthy snacking and local agriculture with the help of schools in Western Michigan. 1 in 21 is an initiative of the Muskegon Rotary Club, partnering with educational leaders, health professionals, business leaders and community members, with the goal of making Muskegon County the healthiest County in Michigan by 2021.
SMOOTHIES “WAKE-UP” UTICA SCHOOLS HIGH SCHOOL BREAKFAST PROGRAM!

BOB BRADY, SNS, DIRECTOR OF FOOD & NUTRITION SERVICES, UTICA COMMUNITY SCHOOLS

Sales in our high school breakfast program were hitting the snooze alarm. The menu featured lots of morning favorites, but needed a boost. Sales levels were static.

Then, in July, 2015, Utica Community Schools Food & Nutrition Services program was privileged to receive three Vitamix commercial blenders through the MI Breakfast: The Smoothie Way Grant award from UDIM (United Dairy Industries of Michigan). An additional blender was purchased to enable smoothie offerings at all four high schools. High School Breakfast hasn’t been the same since!

The program got started with our staff collaborating on the development of standardized smoothie recipes. We received student input via surveys and conversation on flavor preferences. Staff from UDIM were a huge help; visiting our district and assisting in recipe development.

The smoothies are fast and easy to make. Staff uses milk, unflavored and vanilla yogurt and canned, frozen and fresh fruits as ingredients. Canned and fresh fruits are pre-portioned and frozen overnight. The frozen ingredients eliminate the need for ice and helps to produce a creamy, high quality smoothie. Smoothies are prepared shortly before the breakfast period and briefly stored in the freezer until service. Any leftovers are offered, and typically sell-out, at lunch.

The program was promoted through building announcements and on-site signage. Smoothies were served at the administrative welcome-come back in-service that included building principals and board members.

The program was initially rolled out in our four high schools in October, 2015 and has become a fixture in our high school breakfast program. The fresh smoothies were initially offered twice week, but then quickly expanded to four days a week by popular demand. Over 200 smoothies are produced each day district-wide and overall High School Breakfast participation has increased 14%. Also of note has been the increase in overall breakfast period traffic, that’s led to a 50% increase in cash sales revenue. The smoothies have really been a game changer for our high school breakfast program. They’ve also helped to up our “coolness” profile with our customers; something we’re working hard at in the high school segment!
On Wednesday and Thursday, September 21st and 22nd, 2016, I was privileged to represent SNAM at the MASA conference at the Grand Traverse Resort in Acme, MI.

SNAM was present at the Exhibit Show with a booth promoting SNA’s district owned memberships and SNAM’s own Statewide Training Program. District owned memberships coupled with the Statewide Training Program is an ideal way to accomplish your program’s professional development needs. Each membership is assigned to a staff role within the district, so when staffing changes occur, the membership stays with the district and is assigned to the new staff member. It is not necessary to purchase an additional membership. All staff memberships can also be set to renew at the same time simplifying the maintenance of memberships. SNAM offered a Michigan Products gift basket as a raffle drawing prize for leaving a business card at the booth with contact information.

This provides us with an opportunity to follow up with school administrators from all over the state with information regarding the ways that SNAM can provide expertise and assistance for school nutrition programs. Our winner was Lenore Weaver, Superintendent of the Central Lake School District near Torch Lake in northern Michigan.

The Statewide Training Task Force works continually to ensure that the course offerings in the Statewide Training Program are current, relevant and up to date with all the latest requirement and regulation changes. There are numerous courses to choose from to meet your professional development needs from completing production records to conflict management and many more. Classes can be scheduled at your location or at a central location in your area. Classes can be scheduled for your district only (provided minimum participation levels are met) or can be scheduled as open registration to allow districts to combine individuals or smaller groups into one class. Contact any statewide trainer certified to teach the course that you are interested in to schedule that course in your area. The Statewide Training page on the SNAM website, michigansna.org, provides a list of available and scheduled courses.

A special “Thank You” to Mary Kurkowski, Director of Food and Nutrition Services, Port Huron Schools and SNAM President-Elect, for her assistance in manning the SNAM booth at the exhibit show. Opportunities such as this provide SNAM with more visibility with school administrators and districts around the state.
NAME: MICHAEL MILLER
POSITION: PRESIDENT – SMART SYSTEMS - FOOD SAFETY AND SANITATION SYSTEMS (AN SFSPAC DISTRIBUTOR), PARTNER – SMART TEMPS – WIRELESS TEMPERATURE MANAGEMENT SYSTEMS

NUMBER OF YEARS OF SERVICE TO CHILD NUTRITION PROGRAMS AND IN WHAT CAPACITY?
I started working in the School Nutrition Industry in 1993. I am one of the founding partners of SMART Systems and SMART Temps. We provide food safety, sanitation, HACCP verification and Temperature Management Systems to the K12 Industry. When we started our business, I served multiple roles as a Sales Representative and Service Technician in Indiana, Michigan, Kentucky and southern Ohio. Today, I spend more time managing our SMART Systems business, but my favorite time is actually working in the schools with the Nutrition Professionals at each school. I also continue to serve on the SNAM Industry Board.

HOW WERE YOU INTRODUCED TO WORKING WITH CHILD NUTRITION PROGRAMS?
I think I fell in love with Child Nutrition Programs when I was in the 3rd or 4th grade…seriously. At that time, there must not have been child labor laws, because I was allowed to work in the dish room at my school and would earn an extra serving of food, or milk. I suppose that is when the interest in sanitation and food safety began. My memories of our lunch ladies are very positive. They rocked! They treated us like a family member and that had a lasting positive impact on me.

DESCRIBE ONE OF YOUR GREATEST SUCCESSES WHILE WORKING WITH CHILD NUTRITION PROGRAMS
We have worked on building relationships with several parochial schools in our district and now currently have partnered with 4 additional schools to serve them hot lunch. These partnerships have had a positive impact on our program.

WHAT IS YOUR FAVORITE SCHOOL LUNCH MEAL?
I love Mexican food. Tacos are great. But my favorite school lunch meal is definitely the Deluxe Nachos. At Kelloggsville we call them Macho Nachos.

WHAT IS YOUR FAVORITE PART OF THE WORK DAY?
My favorite part of the day is mid-morning when the production kitchen is in full swing. Wonderful smells fill the kitchen. Everyone is busy with their different responsibilities and yet somehow, it all comes together. That’s what I call team work!

WHAT IS YOUR FAVORITE THING TO DO AWAY FROM THE WORK PLACE?
I enjoy cooking and baking. My husband and I enjoy traveling every chance we get. I also love spending time with my 3 grandchildren.

NAME: BRENDA JANSEN
POSITION: FOOD SERVICE DIRECTOR
COMPANY: KELLOGGSVILLE PUBLIC SCHOOLS

NUMBER OF YEARS OF SERVICE TO CHILD NUTRITION PROGRAMS AND IN WHAT CAPACITY?
I have been the Food Service Director for Kelloggsville Public Schools for 6 years.
I also served as the Food Service Committee Chair for MSBO for 2 years.
I am the newly elected Treasurer for the SNAM Board of Directors.

HOW WERE YOU INTRODUCED TO WORKING WITH CHILD NUTRITION PROGRAMS?
My food service background is actually in Adult Foster Care. I was the kitchen manager. I planned the menus, purchased and maintained the inventory of all foods and supplies. I also planned and supervised the preparation and serving of all meals. When we sold the facility in 2000, I started working for Kelloggsville Public Schools in the Central Office. Years later when the Food Service Director position opened up, I was encouraged by my colleagues to apply. I have always loved working in food service, so I took a chance and applied. How different could it be, right? Well, they believed in me and here I am.

DESCRIBE ONE OF YOUR GREATEST SUCCESSES WHILE WORKING WITH CHILD NUTRITION PROGRAMS
We have worked on building relationships with several parochial schools in our district and now currently have partnered with 4 additional schools to serve them hot lunch. These partnerships have had a positive impact on our program.

WHAT IS YOUR FAVORITE SCHOOL LUNCH MEAL?
I love Mexican food. Tacos are great. But my favorite school lunch meal is definitely the Deluxe Nachos. At Kelloggsville we call them Macho Nachos.

WHAT IS YOUR FAVORITE PART OF THE WORK DAY?
My favorite part of the day is mid-morning when the production kitchen is in full swing. Wonderful smells fill the kitchen. Everyone is busy with their different responsibilities and yet somehow, it all comes together. That’s what I call team work!

WHAT IS YOUR FAVORITE THING TO DO AWAY FROM THE WORK PLACE?
I enjoy cooking and baking. My husband and I enjoy traveling every chance we get. I also love spending time with my 3 grandchildren.
MEET UP AND
EAT UP SUCCESS

BY CAROLINE DYLEWSKI, WARREN CONSOLIDATED SCHOOLS

Warren Consolidated Schools fed over 1,500 people as part of Meet Up and Eat Up Summer Feeding at Summer Fest located at Shaw Park on Saturday, August 13, 2016. Summer Fest is sponsored by Liberty Outreach, a nonprofit dedicated to helping families. Families receive a free backpack of school supplies, get free haircuts, and celebrate summer with family and friends.
WE CLEAN ALL TYPES OF KITCHEN EQUIPMENT

Call Us At (810) 287-2468

We clean: Bakeries, Golf Clubs, Restaurants, Banquet Halls, Hospitals, Theaters, Pizzerias, Drive-ins, Bowling Alleys, Churches, Schools, Grocery Stores, Any Other Food Service Establishments.

Over 40 years experience in cleaning commercial kitchens. Insured Services. Contract Cleaning Services: Monthly/Bi Monthly/Quarterly/4 Month/6 Month/Yearly Scheduling

WE CLEAN IT ALL:
ENTIRE KITCHENS - PIZZA CONVEYOR OVENS - COMPLETE COOKING LINE EQUIPMENT
KITCHEN EXHAUST HOODS - WALK-IN-COOLERS - RACKS
WE SELL STAINLESS STEEL REPLACEMENT FILTERS

VETERAN OWNED & OPERATED

WE CLEAN YOUR:
- Entire Kitchen
- Floor & Backsplash
- Kitchen Equipment
- Stainless Steel Exhaust Filter Replacement
- Kitchen Exhaust System
- Pizza Conveyor Ovens

Call Us At (810) 287-2468
For A Free Estimate!
We accept all credit cards

Need to IMPROVE Your Health Department Grade?
Start Saving Time & Money
Find out why schools are switching to SPARC

SPARC, The School Purchasing and Resource Consortium, was developed by food service directors who joined together as a team. That means we understand the issues you face and are uniquely suited to helping you provide the freshest, healthiest and tastiest meals for your students, at the best possible value.

- Your first year of membership is free and your maximum member price is $250.00
- Membership includes a USDA approved cycle menu designed by FSMS
- We offer Sysco rebates, early pay discounts and GPO rebates
- Switching is easy, just check the SPARC box when completing your SNP in MEGS+ and join us!

SCHEDULE A CALL OR VISIT
Terri Sincock, SPARC Executive Director
tsincock@manistee.org
248.310.3988 | 517.552.1201 (Fax)

Visit Us Online to Learn More: www.michigansparc.com