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School Nutrition Services

a dietetic practice group of the
Academy of Nutrition
right. and Dietetics



January 2018



Laura Thomas, with her many years of diverse experience in the field of nutrition, has recently helped USDA FNS in creating an extensive 7 chapter tool that will help districts receive the technical guidance that they need to be successful. The Menu Planner for School Meals is a comprehensive guide for local school nutrition professionals to assist them with developing healthy, safe, affordable, and appealing school meals and snacks that meet the meal pattern requirements. Laura has dedicated her career to creating innovative and award winning nutrition education programs.

Laura's expertise and passion for child nutrition has led her to create a plethora of education programs, including The Body Walk and A Taste of Space (IDC) and USDA project Grow It! Try It! Like It! Most of us can agree that as program administrators or students, we find ourselves with very hectic days and little time to do extensive research or create informational materials. Thanks to school nutrition professionals like Laura, we are able to rely on her materials for guidance. Click here to read more about

Announcements



An Update on the
Government Shut-Down
from USDA's Food and
Nutrition Service: "To ensure
that programs operate without
disruption, FNS has provided
State agencies with additional
available appropriated
funding. These funds, in
addition to funds already
provided can support program
operators at normal levels well
into March 2019."

Don't Forget to Vote!

Academy National Election is right around the corner,
February 1st-15th. SNS member Dayle Hayes, MS,
RD is running for Nominating
Committee. Please show your support and vote!

Upcoming Webinar on Secondary School Trends Join us for a webinar with Anna Diehl, MBA, Global Consumer Insights Manager, General Mills Foodservice. This presentation will provide Subscribe Past Issues

Update of Food Crediting in Child Nutrition Programs

In December 2018, the U.S. Department of Agriculture (USDA) announced that it will now allow crediting of shelf-stable, dried and semi dried meat, poultry and seafood snacks. Dried meat products may now be used throughout Child Nutrition Programs to credit toward the meat/ meat alternate component as part of a reimbursable meal or snack. To credit these products, program operators will follow the crediting procedures used for all other products made from meat, poultry or seafood. For more information, see the Food Buying Guide for Child Nutrition Programs (updated crediting information not available at press time), or use a manufacturer's product formulation statement providing CN Labeling.

With this issuance, the FNS is rescinding the memorandum (TA 05-2011: Shelf-stable, Dried Snacks Made from Meat, Poultry, or Seafood) which had previously stated that these items were not creditable in Child Nutrition Programs.

Additionally, in an ongoing effort to simplify menu planning, expand food choices and incentivize participation in Child Nutrition Programs, FNS will now allow program operators to credit the following food items that have not previously contributed to the Child Nutrition Program meal pattern: coconut, hominy, popcorn, surimi seafood and tempeh. Allowing these products to credit is intended to provide increased variety and appeal of meals. FNS will be provided new guidance on how these items will credit as part of the Child Nutrition Program, as well as new guidance to allow crediting for vegetables disguised as other food items or meal components, such as pasta made from vegetables, including legumes.

Respectfully submitted, Jeanne Reilley, NDTR, SNS Legislative Chair, SNS DPG

Wrapping Up

Happy New Year! I love the start of a new year. New possibilities, new ideas, a time to reset and renew. Speaking of new things... you will be seeing a few new things from the SNS DPG in 2019. We will have a new updated website! (finally!!) The Academy has been in the process of switching over to a different web platform so if you have tried checking out our website this year I'm sure

trends outside of school that may be influencing their food choices.

Thursday, January 31, 2019 2 - 3 pm CST Approved for 1 CEU Free to SNS Members Register here

Last call for award nominations! We are seeking nominees for our SNS DPG Award of Excellence. Awardees will be recognized at FNCE® 2019 in Philadelphia. Self-nominations are accepted. Please contact Jocie Karbo, SNS DPG Awards Chair, for more information.

Cool Tool



USDA Team Nutrition

Team Nutrition just rolled out new material and interactive tools that are *definitely* worth checking out! They have new videos, handouts, and additions to the student portal. But I'll take a minute to boast for Team Nutrition about the cool new interactive map that allows you to travel the world. learning about what other cultures eat for breakfast. Click on Lebanon and you can learn about their staple grain, manousheh. Or jump down to Columbia to learn all about arepas. The map even lets you drag and drop the foods into My Plate.

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will soon change and hopefully the SNS DPG website will become more functional and useful to you. We also have several exciting webinars and free CPEs in the works that I can't wait to share with all of



you. As always, thank you for being a member of our DPG. We are grateful for each and every one of you!

Healthy Regards,

Jill Williams, MPH, RDN Chair, 2018-19

SNS Leadership

Jill Williams, MPH, RD Chair, 2018-2019

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Linette Dodson, PhD, RD, LD, SNS, FAND Chair Elect, 2018-2019

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Cindy K. Culver, MS, RDN, LD Past Chair, 2018-2019 <u>fitandhealthy@hotmail.com</u>











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