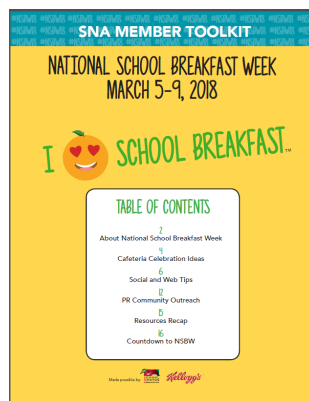


THE OUTLOOK

A Monthly Newsletter for School Nutrition and Wellness Programs

We School Breakfast



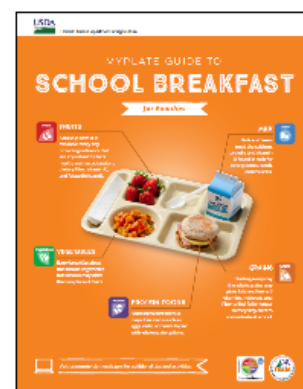
The [School Nutrition Association](#) has a wide variety of resources, including the [2018 NSBW Toolkit](#). The toolkit offers social media tips (#NSBW18), activity sheets, a sample press release, and more.

National School Breakfast Week (NSBW) is set for March 5-9, and this year's theme is "I Heart School Breakfast." Here are some resources to help you plan something special!

Check out the USDA's Team Nutrition for great [School Breakfast Program materials](#) to celebrate the special week. The space-themed ["Launch Your Day With Breakfast"](#) and ["Start Your Day on the Right Foot,"](#) which encourages walking are two things to consider from the Popular [Events Idea Booklet](#).



Don't overlook Team Nutrition's [My-Plate Guide to School Breakfast for Families](#), which is available in both English and Spanish. The one-page, full-color fact sheet is great to communicate to parents about what makes a healthy school breakfast. Like many Team Nutrition materials such as posters and booklets, it is available in print and online as a PDF to schools participating in the National School Lunch Program and the School Breakfast Program.



NEWS BRIEFS

ILSNA CONFERENCE

The 2018 Illinois School Nutrition Association Annual Conference is set for June 26-27 at the President Abraham Lincoln Hotel in Springfield. Registration will open in April for attendees. Vendor registration is expected in mid-February. Watch for details on the [ILSNA site](#).



ONLINE NEWSLETTER

Every month, the USDA creates a newsletter highlighting new resources available to assist with coordination and operation of the Summer Meal programs. Check out the latest issue on the [USDA website](#).



UPCOMING WEBINAR

Join the U.S. Department of Agriculture's Team Nutrition for the [CACFP Halftime: Thirty on Thursdays Training Webinars](#). Next up is "Serving Meat and Meat Alternates at Breakfast on March 15."



FRUITS & VEGGIES

Spring is just around the corner! Check out this handy "[Illinois ... What's in Season](#)" document on the Illinois Department of Agriculture's website. April brings us asparagus, lettuce, onions, peas, and spinach.



Comment on 'Food Crediting in Child Nutrition Programs'

On Dec. 14, the U.S. Department of Agriculture published a Request for Information entitled "[Food Crediting in Child Nutrition Programs](#)." The comment period is extended through April 23.

In order to claim federal reimbursement, Child Nutrition Program operators must serve meals and snacks that meet the minimum meal pattern requirements of the respective program. Crediting is the process designed by the USDA's Food and Nutrition Service (FNS) to specify how individual food items contribute to the Child Nutrition Programs' meal patterns. Several factors impact how food products can credit toward reimbursable meals, such as volume, weight, and the overall nu-

trient profile.

The purpose of this Request for Information is to help FNS gather feedback from a wide variety of stakeholders on how FNS' crediting system can best address today's evolving food and nutrition environment, as well as to offer first-rate customer service to those operating and benefiting from the Child Nutrition Programs.

Electronic comments are preferred and can be submitted at <https://www.regulations.gov/document?D=FNS-2017-0044-0367>. For more information, you can view the recorded webinar on the Request for Information: <https://www.fns.usda.gov/food-crediting-child-nutrition-programs-request-information>.

Paid Lunch Equity Tool Delayed

The 2018-19 Paid Lunch Equity (PLE) Tool has not yet been made available by the U.S. Department of Agriculture. It is anticipated later this month. In recent years, the PLE tool was released to schools in December. In school year 2015-16, the target price was \$2.70, followed by \$2.78 in 2016-17, and \$2.86 in 2017-18. PLE is a requirement under section 205

of the Healthy Hunger-Free Kids Act of 2010 for all schools with pricing programs that participate in the National School Lunch Program. The purpose of PLE is to increase paid meal prices to be more equal with funds brought in from free and reduced-price meal reimbursements. For more information, visit [ISBE's PLE website](#), where the new tool will be posted as soon as it is available.

USDA POLICY UPDATE

◆ [FD144 SP04 SFSP01 CACFP04-2018, Market Basket Analysis When Procuring Program Goods and Modifying Contracted-For Product Lists](#). (1/18/18)
This memorandum provides guid-



ance to State Distributing Agencies and recipient agencies on the use of market basket analysis in procuring processed end products.

View all policy memos for school meals on the [USDA website](#).

Nominate Someone You Know!

Does your district have a dynamic food service director, a cashier that puts smiles on all the students' faces, a super creative cook, or an administrative assistant that knows all the ins and outs of the National School Lunch Program regulations?

The Illinois State Board of Education Nutrition Division is seeking online nominations for the second annual School Nutrition Champion Award.

Anyone can nominate a school nutrition professional for the School Nutrition Champion Award. This includes students, parents, community members, and other district and school staff.

The award will be presented to one school nutrition champion from Illinois on Friday, May 4, 2018, which is [School Lunch Hero Day](#). The special day will help launch School Nutrition Employee Week (May 7-11). From now until then, ISBE will be highlighting nominees for the award in [The Outlook](#), the monthly newsletter for school nutrition programs in Illinois. **The deadline for nominations is 5 p.m., Friday, March 30, 2018.** A committee of ISBE staff will determine an overall winner. Visit the [School Nutrition and Wellness Champions page](#) and click on the "School Nutrition Champion Award" tab to find the online nomination form.

Last year's School Nutrition Champion was Sandra Duni-phan, the cafeteria manager for Pontiac-William Holliday School District 105 in Fairview Heights. Check out all of [last year's nominees](#).



SCHOOL NUTRITION CHAMPION AWARD

Celebrate School Lunch Hero Day and School Nutrition Employee Week

Plan something special for [School Lunch Hero Day \(Friday, May 4\)](#) and [School Nutrition Employee Week \(May 7-11\)](#). You can get a [sample news release and sample proclamation](#) on the School Nutrition Association website and also meet Jarrett J. Krosoczka, author of the "Lunch Lady" book series, who SNA is partnering with to help recognize school nutrition employees.

Meet the nominees ...

Joyce Feldt, Head Cook at Red Bud Elementary School in Red Bud Community Unit School District 132

From the nomination: *"Joyce has been an absolute asset to our elementary school. She enjoys cooking and does it well. She is very particular in knowing the rules and enforcing them with her staff and the students. She works very hard to make her meals enjoyable, but stay within her budget. ... She is truly a treasure."*

Gaylene Logue, Head Cook at Eureka High School, Community Unit School District 140

From the nomination: *"What truly sets Gaylene apart from others is her willingness to create dishes that these students don't normally see in a school lunch program or maybe at home. She will start with the school commodities and then figure out how to create something using a variety of other items that she has purchased."*

Stacy Lenihan, Director of Food Service, Township High School District 211

From the nomination: *"Stacy (and her entire foods staff in all five high schools) are remarkable in the quality and nutritious value of foods they offer. ... She takes on interns and encourages new recipes and ideas that not only fulfill state requirements but also awakens the palates of all!"*

Rhonda Buford, Food Service Manager, District 148 in Riverdale

From the nomination: *"Ms. Buford ensures that the children and staff are given not only the required daily supplements but includes lots of love in each food service. Ms. Buford, as she walks around the center and hallways, notices what children may have additional nutritional needs and supports the families in securing SNAP and other food supports."*

Coletta Hines-Newell, Director of Food Services, Arlington Heights District 25

From the nomination: *"Coletta reaches out to parents, students and staff to provide input in the food service program. The extent to which she reaches out is evidence of her commitment to the success of the program. ... I have been approached by many colleagues who have heard how excellent our program is. This is all due to Coletta's leadership."*

Congrats to our nominees. Watch for more nominees in next month's issue!

Save the Dates! ISBE Back to School Conference Aug. 6-7

The annual School Nutrition Programs Back to School Conference is set for Monday, Aug. 6, and Tuesday, Aug. 7, 2018, at the Crowne Plaza in Springfield.

The free two-day conference will include sessions on such topics as meal planning, USDA Foods, procurement and resource management, and more.

Watch for registration and more information on the [SNP Back to School Conference webpage](#).

Sign Up for Healthier Meals Cooking Classes

ISBE is offering free **Healthier Meals Cooking Classes**. Those working with the National School Lunch Program, as well as the Child and Adult Care Food Program, are welcome to attend the classes.

“Baking and Whole Grains” is offered in partnership with Kaskaskia College in Centralia, Lincoln Land Community College in Springfield, and Kendall College in Chicago. Classes are scheduled in March

and April. The course is worth four continuing education units (CEUs).

For a detailed schedule and to register for courses, look under “What’s New?” at <https://www.isbe.net/Pages/Nutrition-and-Wellness.aspx>.

Please note that while this is considered the Level 3 course in Healthier Meals Cooking Classes series, the Level 1 and 2 courses are not required before taking “Level 3: Baking and Whole Grains.”

Build Your Mosaic Back of House Skills

Have you seen the latest features in Mosaic Back of House? The latest version of Mosaic is jam packed with features and enhancements to help streamline your operation. In Mosaic Menu Planning, you can now quickly build cycle menus by copying a single day or date range of menus to future dates. In Mosaic Ordering & Inventory, they’ve added the ability to order by menu plan and generate orders based on your planned production quantities.

See these new features and more in Heartland’s live webinar training ses-



sions. Check out the webinar schedule to [sign-up today](#).

Or sharpen your Mosaic skills with on-demand, self-paced training that's available to you 24/7. [Register](#) or sign-in to our Heartland University to get started using the code “ISBE1.”

If you have any Mosaic Back of the House support-related questions, please call (800) 256.8224, Option 1 (6 a.m. to 6 p.m. CT Monday-Friday) or email MosaicSupport@e-hps.com. You can also access the user guide by clicking the “?” icon in the upper-right hand corner of the Mosaic program.

Limited Number of Menu Boards Still Available

ISBE has a limited number of free menu boards available on a first-come, first-served basis. Illinois schools participating in the National School Lunch Program and/or School Breakfast Program can order them by completing an [online form](#).

The 26-inch by 32-inch menu boards are customizable with four letter-sized inserts.

Visit ISBE’s [Menu Board & Signage Resources web page](#) to find a variety of inserts you can use, including daily, weekly, and monthly calendars.



DID YOU KNOW?

FAQs Answered by Nutrition and Wellness Programs Division Staff

Household Eligibility Applications

Q: Is there a regulation or guidance on a deadline for families to turn in an application for approval?

A: The U.S. Department of Agriculture allows families to apply for meal benefits throughout the entire school year. Since a family's circumstances may change at any point, the application period never closes.

Keep in mind that the income reported on the application must be current information or back to a month prior; families may not use income that was accurate at the start of the school year when applying later in the school year.

The student's benefits begin when the application is certified either on the actual date or may begin at the beginning of the month the application was approved. The start date will be determined by the district's policy and how that was indicated on the annual WINS sponsor application submitted by the school to ISBE.

What Makes a School Breakfast



grain



fruit (or vegetable)



milk

Offer Vs. Serve

Choose **at least 3 items** from the four offered, **One must be a 1/2 cup of fruit (or vegetable).**



The fourth item offered may be another grain, another fruit or veggie, or a meat or meat alternate.

This institution is an equal opportunity provider.

Find **"What Makes a School Breakfast?"** and other **menu board inserts online.**

Offer Vs. Serve Breakfast

Q: Does Offer vs. Serve have to be implemented at breakfast for high school students?

A: Offer vs. Serve is optional for all grade levels for the School Breakfast Program.

This PowerPoint is a great resource for the School Breakfast Program: <https://www.isbe.net/Documents/snrb2s-menuplanning-SBP.pdf>.

FROM TEAM NUTRITION

USDA Releases Food Buying Guide Mobile App

Meal planning just got a lot easier! Set aside your binders and fall in love with the Food Buying Guide Mobile App!

This popular no-cost resource can now be downloaded to your Apple (iOS) tablet or

phone. Use it to find and compare food yields on-the-go or determine the meal contribution of your own recipes.

An interactive, web-based version of the Food Buying Guide is also available at <https://foodbuyingguide.fns.usda.gov>.



Try These Heart-Smart Recipes



Baked Cod
Olé



Oatmeal Muffin
Squares



Italian Vegetable
Medley

Action for Healthy Kids Offers Grants

Our partner, Action for Healthy Kids, is now accepting applications for school grants for the 2018-19 school year.

Schools may apply for School Breakfast

grants to pilot or expand their school breakfast programs or Game On grants to fund physical activity and nutrition initiatives. Schools and parents can apply for Parents for Healthy Kids grants to bring

health programs to their children's schools through parent engagement.

The application deadline is April 6, so don't miss out. Visit ActionforHealthyKids.org/Grants for more information.

Promote Healthy Eating Habits Early With National CACFP Week

Help the Illinois State Board of Education celebrate National Child and Adult Care Food Program (CACFP) Week, which is set for March 11-17. ISBE administers the child portion of CACFP, which is funded by the U.S. Department of Agriculture. (The adult care portion of the CACFP is administered by the Illinois Department on Aging.)

CACFP provides aid to child and adult care institutions and family or group day care homes for the provision of nutritious foods that contribute to the wellness, healthy growth, and development of young children, and the health and wellness of older adults and chronically impaired disabled persons. [Read more on the USDA website](#).

National CACFP Week is sponsored by the [National CACFP Sponsors Association](#). The website features a variety of resources to mark the special week, including a sample news release and a social media toolkit (#cacfpweek) to help promote CACFP. There is also the [CACFP Week Providers Challenge](#) and [CACFP Week Celebration & Awareness Tool-Kit](#).

For more information about CACFP in Illinois, [visit ISBE online](#).

Start Planning an Every Kid Healthy Week Event

Every Kid Healthy is not just a sentiment; it's an annual week-long recognition of wellness achievements in school communities across the country, launched by our partners at Action for Healthy Kids in 2013.

Join us in celebrating the sixth annual Every Kid Healthy Week from April 23-27 by helping schools host fun and interactive health-promoting events.

For more information on how to get involved and additional resources to



help you plan an event, go to EveryKidHealthyWeek.org. Tag and search on social media with #EveryKidHealthy.

RECALL NOTICE

On Feb. 16, Pilgrim's Pride Corporation voluntarily recalled approximately 101,310 pounds of fully cooked chicken products due to extraneous material (rubber).

This recall includes 30-pound boxes (six 5-pound bags per box) Gold Kist Farms Whole Grain Home-style Breaded Chicken Patties manufactured or processed in Pilgrim's Pride Corporation, Waco, TX, ESTABLISHMENT #P-20728 on 09/06/2017 and a packaging date of 09/06/2017. Cases have an identifying code of 72491050XX and a Use By Date of 09/06/2018.

While bulk USDA Foods chicken may have been used to make this product, the extraneous material (rubber) in the product occurred during production.

For questions about commercially-produced food products affected by this recall, please contact Pilgrim's Pride Corp. at (800) 321-1470.

When available, more information about this recall and a complete list of affected products will be found on the FSIS website at <https://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/current-recalls-and-alerts>.

School Year 2017-18 Physical Fitness Assessment, Data Collection, and Reporting

To meet the Illinois physical fitness assessment requirements specified in [PA 98-0859](#) and outlined in rules, districts are required to:

- **Maintain evidence of training:** Ensure that school personnel administering the assessments participate in training related to the proper administration and scoring of each of the four required FitnessGram assessments outlined below. At a minimum, staff must review the required administration manuals and it is recommended that staff also view training videos. District must maintain evidence of individual school personnel's successful completion of the training and make it available to ISBE upon request.
- **Ensure confidentiality:** Establish procedures and protocols to ensure the confidentiality of individual student assessment results consistent with the requirements of the Illinois School Records Act and Family Educational Rights and Privacy Act.
- **Administer assessments:** In the second semester and each year thereafter, administer the following four FitnessGram assessments to the following grades:
 - * **Aerobic Capacity – grades 4-12:** PACER test (recommended) or Mile Run Test (alternate) or Brockport test (any of the adapted tests for aerobic functioning for students with disabilities). **Note:** If your district chooses the alternate Mile Run Test, student height and weight will need to be collected in order to calculate healthy fitness zones.
 - * **Flexibility – grades 3-12:** Back-Saver Sit and Reach test (recommended) or Trunk Lift test (alternate), or Brockport test (any of the adapted tests for flexibility or range of motion for students with disabilities).
 - * **Muscular Endurance – grades 3-12:** Curl-Up test or Brockport test (any of the adapted tests for strength and endurance for students with disabilities).
 - * **Muscular Strength – grades 3-12:** Push-Up test or Brockport test (any of the adapted tests for strength and endurance for students with disabilities).
- **Collect and report assessment results:** Collect the second semester aggregate data outlined below from its schools by date district establishes. The district in turn must report

Pump Up P.E. Trainings

Pump Up P.E.: Promote Health, Learning & Lifelong Fitness, hosted by the Illinois Public Health Institute (IPHI), is a day-long training for physical education teachers on ways to increase physical activity time/intensity levels in classes, implement the revised State Learning Standards on Physical Development & Health, and administer the required state fitness tests. Learn more about the program on the [IPHI website](#). Upcoming full-day Pump Up P.E. trainings include:

- 8:15 a.m. to 3 p.m. **March 2 in Aurora.** Free for Kane County teachers, \$75 for non-Kane County teachers; 5.5 CPDUs. [To register, email Katie Algrim.](#) Kane County ROE. [Download the flyer here.](#)
- 8:30 a.m. to 3 p.m. **March 8 in Champaign.** The cost is free (grant funded). [Download the promotional flyer](#) and [register online.](#)

these results by school electronically to ISBE through the Student Health Data – Physical Fitness section in IWAS by June 30 of each year. The Student Health Data – Physical Fitness section will open for data entry in mid-April. **Note:** While a district may allow each school to enter their own data, it is ultimately the district's responsibility to ensure all data is submitted for grades 5, 7, and 10 for each of their schools housing these grade levels.

- * Number of students tested by grade (5, 7, and 10 only) and gender;
- * Number of students that achieved a healthy fitness zone by grade (5, 7, and 10 only) and gender for each assessment; and
- * Number of students that were identified as needing improvement by grade (5, 7, and 10 only) and gender for each assessment.

For further assistance, including links to training manuals, training videos, and a free data collection spreadsheet, please visit our [Q&A document](#).



**Illinois State
Board of Education**
*Nutrition & Wellness
Programs Division*

100 N. First St.
Springfield, IL 62777
Phone: (800) 545-7892
Fax: (217) 524-6124
Email: cnp@isbe.net
Web: www.isbe.net

Events, Meetings, and Deadlines

March 21 – [Summer Food Service Program new sponsor training](#), Alsip

March 22 – [SFSP current sponsor training](#), Alsip

March 30 – [Healthier Cooking Class: Baking and Whole Grains](#), Chicago

April 3 – [SFSP current sponsor training](#), Fairview Heights

April 4 – [SFSP new sponsor training](#), Fairview Heights

Please note this is not a complete list of Nutrition and Wellness Programs Division events, meetings, and deadlines. Visit us online at www.isbe.net/nutrition.

What's New?

- [Healthier Meals Cooking Classes](#): Free for those working with CACFP, NSLP, and/or the School Breakfast Program
- [February/March issue of Mealtime Minutes](#) (CACFP)
- [School Nutrition Champion Award Nomination Form](#)
- [FY 2018 Free and Reduced-Priced Meal Eligibility Data](#)
- [Save the Dates! SNP Back to School Conference](#) (Aug. 6-7)
- [USDA Memo: Market Basket Analysis When Procuring Program Goods and Modifying Contracted-For Product Lists](#)

Non-Discrimination Statement

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g. Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the [USDA Program Discrimination Complaint Form](#), (AD-3027) found online at <https://www.ascr.usda.gov/how-file-program-discrimination-complaint>, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by:

1. **Mail:** U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights 1400 Independence Avenue, SW Washington, D.C. 20250-9410;

2. **Fax:** (202) 690-7442; or **Email:** program.intake@usda.gov.

This institution is an equal opportunity provider.



March 2018

MEAL OF THE MONTH

PATOKA CUSD #100
(PATOKA, IL)

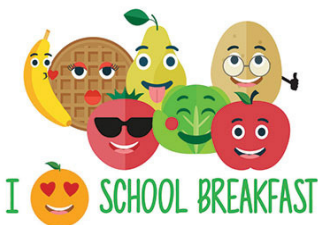
Congratulations to Patoka CUSD #100 for winning February's Meal of the Month contest! Way to be on-trend by branding a basic deli sandwich as a sub slider meal! This tray was full of color, from the fresh lettuce and tomato sandwich toppers to the mixed fruit salad and green beans. Plus, who doesn't love a chocolate chip cookie for dessert? (Whole grain-rich, of course!)



For winning this contest, Patoka CUSD #100 will receive up to \$100 of school nutrition goodies! Great job!

WANTED: SCHOOL MEAL PHOTOS FROM THE FOLLOWING REGIONS:

- Northwest (Rockford, Freeport, Galena, Clinton, Sterling area)
- North Central (Ottawa, Oglesby area)
- Central (Bloomington, Peoria, Champaign, Springfield area)
- West Central (Quincy, Beardstown, Macomb, Jacksonville area)
- Southern, South Central (Patoka, Centralia, Effingham, Carmi, Mount Vernon, Carbondale, Benton, Marion, Vienna, Pulaski area)



REPRESENT YOUR REGION AND SEND IN YOUR
MEAL OF THE MONTH ENTRIES FOR MARCH BY
3/21, 5:00 PM

And yes, you can send us photos of BREAKFAST!
National School Breakfast Week: March 5-9, 2018

To enter the contest, send your school meal pictures to
schoolnutrition@illinois.edu. The winner receives up to \$100 worth of
school nutrition swag & recognition for serving a great school meal!

CONTENTS

- 1 Meal of the Month
- 2 Bean Taste Test
- 2 Featured Recipe
- 3 Share Table Flyer
- 4 Smarter Lunchroom Success
- 5 Bureau Valley Wins
- 5 ABCs Updates

MORE BEANS, PLEASE!

Ashley Hoffman (SNAP-Ed Educator with University of Illinois Extension) helped coordinate a taste test at Carlyle Elementary School as part of a Smarter Lunchroom makeover.

After hearing that the K-4 students aren't particularly fond of beans, she suggested doing a taste test of "cowboy caviar," which includes black beans. She and Connie Geoffrey (Food Service Director) made it even more fun by dressing up in cowboy gear!

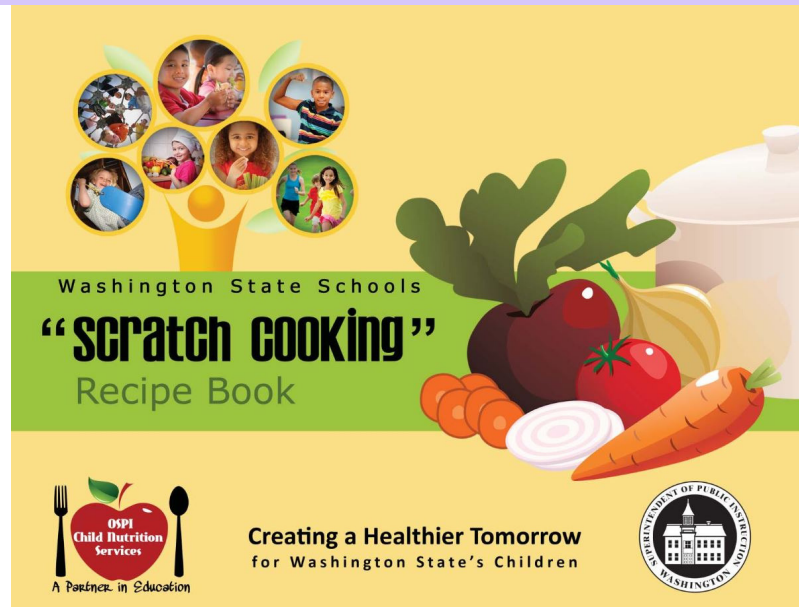
Many students liked the recipe and even came back for seconds.



FEATURED RECIPE: COWBOY CAVIAR

The colorful, Southwest-inspired recipe Ashley used in her taste test just might convince students that they like beans after all!

It's only one of many recipes in the Washington State "Scratch Cooking" book. Download the PDF cookbook here! (Hint: the Cowboy Caviar recipe is on page 47).



Had Enough?

Leave Packaged Foods,
Drinks, or Whole Fruit



SHARE

TABLE



Still Hungry?

Take Seconds

I ILLINOIS

Extension

COLLEGE OF AGRICULTURAL, CONSUMER
& ENVIRONMENTAL SCIENCES

the **ABCs** of school nutrition

This material funded by USDA's Supplemental Nutrition Assistance Program – SNAP and the Illinois State Board of Education *
University of Illinois * United States Department of Agriculture * Local Extension Councils Cooperating.
This institution is an equal opportunity provider in programs and employment.



SMARTER LUNCHROOMS WORKING IN BLOOMINGTON

Jenna Smith (Nutrition and Wellness Educator for University of Illinois Extension) has been working with District 87 schools on Smarter Lunchroom initiatives.

Bloomington Junior High School began serving fruit in clear containers to add visual appeal and placed them at eye levels to help them stand out.

They also bought baskets and placed fresh fruit next to the registers to remind students to take one.

One year after their first Smarter Lunchroom assessment, total fruit sales have skyrocketed by 46%, including a 66% increase in fresh fruit sales!



BUREAU VALLEY NORTH WINS AT LEARNING INSTITUTE

Susan Glassman (Nutrition and Wellness Educator for University of Illinois Extension) recently provided a Learning Institute for school nutrition professionals in the Bureau/Lasalle /Marshall/Putnam County area. Staff learned to implement new strategies to market healthy food choices and received 4 hours of USDA Professional Standards credit. By attending, staff were entered into a door prize drawing. Congratulations to Dixie Hill of Bureau Valley North Elementary School (Walnut, IL), who won the prize of a new lunchroom banner promoting reimbursable meals.

Pictured above: Susan Glassman (left) of University of Illinois Extension presents Bureau Valley North school foodservice staff with the door prize won by Dixie Hill. School foodservice staff pictured from left to right: Stacey Richardson, Dixie Hill, Lori Attig, and Kristy Aukes.

Interested in making YOUR lunchroom a Smarter Lunchroom? Need USDA Professional Standards Training? Contact us at schoolnutrition@illinois.edu today!

NEW ON OUR WEBSITE

NEW DOWNLOADABLE RESOURCES:

- Build a Healthy Breakfast Flyer (2 versions)
- Build a Healthy Lunch Flyer
- Share Table Flyer (as previewed on page 3!)
- USDA Professional Standards Reference

[Click here to access our website now!](#)

If you have trouble accessing our courses, printing your completion report, or have other issues, please e-mail us!

RECENT MINI-COURSE ADDITIONS:

AVAILABLE NOW

Quality When Working with Quantity (15 minutes credit; USDA Professional Standards 2230, 2520, 2620): Understand best practices for receiving, storage, preparation, and holding to maximize taste, texture, and appearance of quantity recipes.

COMING SOON

Food Safety Refresher (30 minutes credit; USDA Professional Standards 2620)

Maintaining Safety and Quality throughout the Flow of Food (45 minutes credit; USDA Professional Standards 2520, 2610, 2620)

STAY IN TOUCH!

Website: go.illinois.edu/abcsofschoolnutrition

E-mail: schoolnutrition@illinois.edu

@ABCsNutritionIL



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