The OUTLOOK

Nutrition Programs

Illinois State Board of Education

		Important Dates
•	March 1–4	Legislative Action Conference— Washington, DC
•	March 2–6	National School Breakfast Week, <i>Power Up With Breakfast!</i> (http://www.commodityfoods.org/index.php)
•	March 3	National School Lunch Program (NSLP) Developing a School Food Safety Plan— Carol Stream, Illinois
•	March 3	NSLP Civil Rights Compliance and Accommodating Children With Special Dietary Needs—Carol Stream, Illinois
•	March 4	NSLP Seamless Summer Option Sponsor Training—Bloomington, Illinois
•	March 5	Summer Food Service Program (SFSP) New Sponsor Orientation Building a Better Summer Food Service Program— Bloomington, Illinois
•	March 8	Daylight Savings Time Begins
•	March 11	SFSP New Sponsor Orientation <i>Building a Better Summer Food Service Program</i> — Alsip, Illinois
•	March 12	SFSP Current Sponsor Orientation Climbing to Success With the Summer Food Service Program—Alsip, Illinois
•	March 20	Deadline to submit the Illinois Zero Waste School Grant application at (http://www.ild.ceo.net/dceo/Bureaus/Energy_Recycling/Education/ISTEP_program.htm)
•	March 24	NSLP Seamless Summer Option Sponsor Training—Marion, Illinois
•	March 25	SFSP New Sponsor Orientation <i>Building a Better Summer Food Service Program</i> — Marion, Illinois
•	March 26	SFSP Current Sponsor Orientation Climbing to Success With the Summer Food Service Program—Marion, Illinois
•	May 2–6	American Commodity Distribution Association Annual National Conference— Costa Mesa, California (http://www.commodityfoods.org/index.php)

MARCH 2009 — THE OUTLOOK
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Two Illinois Schools Achieve HealthierUS School Challenge Award Silver Level Status

Kudos to Bushnell-Prairie City Elementary School in Bushnell and Ridgeview Elementary School in Colfax. They are the first two schools in Illinois to achieve silver level status in the U.S. Department of Agriculture, Food and Nutrition Service's HealthierUS School Challenge (HUSSC) initiative. Demonstrating the attributes of the HUSSC, Bushnell-Prairie Elementary and Ridgeview Elementary Schools:

- Are Team Nutrition schools
- Offer reimbursable lunches that demonstrate healthy menu planning practices as well as principles of the Dietary Guidelines for Americans
- Provide nutrition education to students and the opportunity for physical education
- Maintain average daily participations of 70 percent or greater
- Adhere to FNS-established guidelines for foods served and sold in school outside of the National School Lunch Program

Special recognition ceremonies are planned for March 17 at Colfax, and May 5 at the Illinois School Wellness Conference in Decatur for Bushnell-Prairie City Elementary School. The schools will receive a plaque and banner from USDA representatives.

If your elementary school is interested in taking the HealthierUS School Challenge at the bronze, silver, gold, or even gold with distinction levels, visit www.fns.usda.gov/tn and click on 2009 HealthierUS School Challenge today!





Fresh Fruit and Vegetable Feast Held at Loves Park

Loves Park Elementary School in Loves Park was a 2008–2009 recipient of the United States Department of Agriculture, Food and Nutrition Service, and the Illinois State Board of Education's (ISBE) Fresh Fruit and Vegetable Program (FFVP) Grant. The grant provides fresh fruit and vegetables throughout the spring semester

to first through sixth grade students at the school.

Students and staff at Loves Park recently held a Fresh Fruit and Vegetable Feast at Loves Park on Monday, January 12. The *Feast* was the kickoff event from the receipt of the Fresh Fruit and Vegetable Grant for students and staff at the school. According to Scott Mellentine, project coordinator, "The event provided us with an opportunity to get the students excited about the program and to gauge the effectiveness of our planning for the project." During the kickoff event, students and staff had an opportunity to sample a wide array of fruits and vegetables, to learn about the FFVP, and to meet the teachers/staff who implemented the grant. Betsy Kelly, Harlem food service director, was pleased with the enthusiasm and interest from the students. "The students were all willing to try so many of the fruits and vegetables, even if they had had little or no exposure to some of them. I loved seeing kids excited about eating fruits and vegetables!"

Loves Park Elementary School is one of 68 FFVP grant recipients in Illinois. Watch future issues of *The Outlook* for announcements on 2009–2010 FFVP application information.

Pictures from *Fresh Fruit and Vegetable Feast* at Loves Park Elementary School





Pictured below is staff from Loves Park Elementary School that assisted with the planning and implementation of the grant and the kickoff event.



Left to right: Scott Mellentine (project coordinator and physical education teacher), Charlene Boxrud (Loves Park Elementary School food service manager), Shelly Owens (Loves Park Elementary School food service assistant), Scott Horsch (district grant writer), Betsy Kelly (Harlem food service director), and Jennifer Wagner (administrative assistant–district food service).

Administration

Questions and Answers

- Q. Must schools serve 100 percent juice for breakfast?
- A. Yes, only 100 percent full-strength juice is cred itable as part of a reimbursable breakfast meal.
- Q. How do we credit juice at lunch? What must we serve? A. Any liquid or frozen product labeled "juice," "full-strength juice," "single-strength juice," or "recon stituted juice" is considered full-strength juice. To meet a part of the vegetable/fruit requirement for lunches and snacks for food-based menu planning, the product must contain a minimum of 50 percent full-strength juice.

Only the amount of full-strength juice contained in a juice drink product is creditable. For example, if a school is serving 8 ounces of 50 percent juice drink for lunches, only the 50 percent that is full-strength juice is creditable, meaning only 4 ounces are creditable towards the vegetable/fruit component of the reimbursable meal. Also, keep in mind that food based menu planning requires two or more servings of different vegetables and/or fruits in order to meet the vegetable/fruit requirement. And juice can only be used to credit toward 1/2 of

the total requirement. For example, if 3/4 cup fruit/vegetable is required to be served, only 3/8 cup juice can be credited.

For additional information on meal pattern requirements, you can reference the USDA's Food Buying Guide for Child Nutrition Programs at http://teamnutrition.usda.gov/Resources/foodbuyingguide.html.

Competitive Procurement and Private Grants for School Food Programs

The United States Department of Agriculture (USDA) recently brought to our attention that some school districts may be applying for or participating in grant programs aimed at assisting schools with start-ups or expansions of the Child Nutrition Programs, specifically the School Breakfast and Summer Food Service Programs. The foundations sponsoring the grants are associated with companies that provide goods and services to school meals programs. Review of these grant programs revealed at least some contain a mandatory purchasing component, requiring recipients to purchase and use a vendor-specified product for a stipulated amount of time.

Please be reminded that all school food authorities (SFAs) must comply with the federal procurement requirements set forth in program regulations and must require procurements be conducted in a competitive manner.

Due to the proprietary purchasing requirements imposed by these particular grant programs, an SFA would be unable to participate in the grant while adhering to all required program regulations, specifically those addressing procurement activities. SFAs that already received such a grant must take immediate steps to curtail the grant or to ensure all purchases made because of the grant requirements come only from non-program funding sources. The SFA may not go forward with the grant purchasing requirements using nonprofit school food service account funds.

If you have questions regarding this topic, please contact our office at 800/545-7892 or via electronic mail at cnp@isbe.net.

Seamless Summer Option

Summer starts and students who relied on the National School Lunch and School Breakfast Programs for their primary source of nutrition are still

hungry everyday. Schools already enrolled in the School Breakfast Program (SBP) and/or National School Lunch Program (NSLP) or schools affected by Public Act 095-0155, may wish to participate in the Seamless Summer Option (SSO). Reimbursement rates for the Seamless Summer Option are the same as the SBP and NSLP reimbursement rates during the school year.

The Seamless Summer Option combines features of the National School Lunch Program, School Breakfast Program, and Summer Food Service Program (SFSP). This option reduces paperwork and administrative burden, making it easier for schools to feed children from low-income areas during the traditional summer vacation periods, for year-round schools, and long school vacation periods (generally exceeding two to three weeks).

Schools that operate an academic summer school and serve meals to students in attendance must also open their doors to children in the community to participate in the Seamless Summer Option.

Training workshops for the Seamless Summer Option will be held at the following locations for organizations interested in sponsoring an SSO site during the summer of 2009.

Seamless Summer Option Sponsor Training

- March 4–Bloomington
- March 24–Marion
- April 21–Alsip

Training sessions will provide a complete overview of the Seamless Summer Option. All first-year sponsors are required to attend this training. Previous-year sponsors can attend this workshop if they wish. It is highly recommended you require attendance by new employees. Check our website below for times.

Reservations are required for the workshop and must be made in advance. To register or obtain additional information, please visit our website at http://www.isbe.net/nutrition/htmls/seamless_summer.htm

or contact Deb Collins at 800/545-7892 or dcollins@isbe.net

Website Correction: Illinois Food Service Sanitation Code Amendments

To view the Illinois Food Service Sanitation Code Amendments, visit

http://www.idph.state.il.us/rulesregs/2008_Rules/Adopted/77_IAC_750_7-25.pdf. An incorrect website was provided in the February *The Outlook* article.

Buy American Provision

1. *True or False?* The Buy American Provision (Public Law 105-786) requires schools to purchase domestical ly grown and processed foods to the maximum extent practicable.

True.

- 2. *True or False?* The term maximum extent practicable in above statement means over 46 percent of the final processed product consisting of agricultural commodities grown in the United States. *False.* It is over 51 percent.
- 3. *True or False?* Two situations exist that are exempt from the first statement.
 - A. The product is not produced or manufactured in the United States in sufficient and reasonable available quantities of a satisfactory quality; and
 - B. Competitive bids reveal the cost of a United States product is significantly higher than a foreign product.
- 4. *True or False?* The entire nonprofit school food serv ice account is subject to federal procurement standards, including the "Buy American" requirement. *True*.
- 5. *True or False?* Actions an SFA should take to comply with these requirements are as follows:
 - A. Include a Buy American clause in all procurement documents (product specifications, bid solicitation, purchase orders, etc.)
 - B. Monitor contractor performance
 - C. Require suppliers to certify the origin of the product
 - D. Examine product packaging for identification of the country of origin
 - E. Ask the supplier for specific information about the percentage of United States content in the food product *True*.

For further information on the National School Lunch Act's Buy American Provision, view our online questions and answers at

http://www.isbe.net/nutrition/pdf/buy_american_Q&A.pdf.

SPECIAL: SPOTLIGHT ON SCHOOL BREAKFAST

Illinois Boasts 106 New School Breakfast Programs

Congratulations to Illinois' NEW SCHOOL BREAKFAST PROGRMS! During school year 2008–2009, 106 schools started School Breakfast Programs in the state.

NEW School Breakfast Program Start-Up Grant Recipients

Kudos to the 22 Illinois schools that took advantage of this year's School Breakfast Program Start-Up Grants of up to \$3,500! If your school is interested in beginning the SBP next school year, watch for an application posted at www.isbe.net/nutrition/htmls/breakfast_state.htm in April. Start planning for school year 2009–2010 today!

2009 School Breakfast Program Start-Up Grant Recipients

	School Name	<u>City</u>
1	Abingdon High School	Abingdon
2	Abingdon Middle School	Abingdon
3	Aledo High School	Aledo
4	Clara Peterson Elementary School	Paxton
5	CMECCA School	South Holland
6	Eisenhower Elementary School	Jacksonville
7	ESP ARC Alternative School	Jacksonville
8	Fieldcrest Elementary School-West	Toluca
9	Fieldcrest High School	Minonk
10	Gemini Junior High School	Niles
11	Homewood Community Academy	Homewood
12	Jesuit College Preparatory School	Chicago
13	Limestone Community High School	Peoria
14	Marengo High School	Marengo
15	Rockton Elementary School	Rockton
16	Sanders Academy of Excellence	Chicago
17	St. Bruno School	Chicago
18	St. Ladislaus	Chicago
19	UNO Charter School	Chicago
20	VH Nelson Elementary School	Niles
21	Westbrook School at Gillet	Arlington Heights
22	Whitman Post Elementary School	Rockton

Barriers to Implementing Breakfast Survey Results

Funding Identified as Biggest Need
In compliance with Public Act 94-0981, ISBE, Nutrition
Programs conducted an electronic survey designed to document barriers to establishing the School Breakfast
Program (SBP) and to identify parental interest in the SBP.
As indicated in the January 2009 issue of *The Outlook*, we are now providing the results of this survey below.

School Staff Results

One hundred and thirty-one respondents representing 52 Illinois counties completed the survey. Of these respondents, 88 percent presently operate the SBP. The majority of the respondents were administrators (63 percent), followed by food service staff or food service directors (26 percent).

Fifty-four percent agreed strongly that the SBP provided benefits; i.e., students who receive school breakfast may not eat breakfast at home; students perform better in classroom activities, on standardized tests, and retain more information.

Funding was the top response for types of assistance needed to implement the SBP. Food preparation related to federal dietary/nutritional requirements, pricing, and what other schools are doing related to school breakfast, marketing of the SBP, and finally financial management closely followed funding (range of 65 percent to 27 percent, respectively).

School staff ranked the barriers to implementing the SBP as follows in order of most difficult to least difficult to overcome.

- Limited school funds
- Bus schedules
- Requires additional staff
- Lack of time before the start of the school day
- Perception that only low-income students eat school breakfast
- Too many state/federal guidelines to follow
- Not enough students to use the program
- School schedule
- Lack of parental support
- Lack of space and facilities

Parent Survey Results

Three hundred and seventeen respondents representing 27 Illinois counties, indicated 83 percent have a child(ren) in a school operating the SBP. Of the 275 surveys that indicated their child's school offered breakfast, 38 percent indicated a child never eats at school, the primary reason being that the child prefers to eat at home. Most of the respondents who indicated their school did not operate the SBP indicated they would like their school to implement the SBP, but only 6 percent of this group indicated their child would eat school breakfast everyday if it was offered.

To view the entire survey, visit our website at www.isbe.net/nutrtion. Under School Breakfast Program, click on Annual Report on School Breakfast Incentives.

Breakfast Reimbursement Rates for School Year 2008–2009

Non-Severe Need		Severe Need		
Free	\$1.40	Free	\$1.68	
Reduced-Pric	e 1.10	Reduced-Price	1.38	
Paid	.25	Paid	.25	

The maximum amount a school may charge for a reduced-price breakfast is \$.30.

Power Up! With School Breakfast During March's National School Breakfast Week

The School Nutrition Association's (SNA) theme for National School Breakfast Week is Power Up! With School Breakfast, celebrated March 2–6, 2009.

Monday—Eggstreme Eggs and Toast Tuesday—Incredibagel and Cream Cheese Wednesday—Super Cereal Thursday—Brilliant Breakfast Sandwich Friday—Save-the-Day Parfait

MENUS! RECIPES! AND TOOLS! FOR NATIONAL SCHOOL BREAKFAST WEEK

For menus and recipes to serve during March's National School Breakfast Week, visit http://docs.schoolnutrition.org/meetingsandevents/nsbw20 <a href="http://docs.schoolnutrition.org/m

Food Distribution

Delivery Period Reminder

After your March delivery, there will only be one more delivery in the current school year. Remember, there will be no *over-summer holding* of commodities and all school year 2009 commodities will be delivered during this period.

Commodity Values for Auditors

Independent auditors audit all schools each year. Part of this audit includes the value of USDA commodities allocated to your school. It is the responsibility of each school to provide the needed information for the auditors, including information regarding USDA commodities.

The needed information is very easy to locate, and we suggest this be given to the school bookkeeper by the end of each school year. The information is available on the Monthly Commodity Bulletin for April, which is located on the Illinois Commodity System (ICS) website (http://webapps.isbe.net/ICS/LoginForm.aspx?ReturnUrl=%2fics%2fDefault.aspx) under *Reports*, then select *Bulletin Report*.

In the Contract Summary for School Year 2009 section, the value of commodities allocated for that year will be the total of the amounts shown as A PAL Allocated, B PAL Allocated, Processing Deductions, and Total Bonus Deductions. For your convenience, this total is on the bul-

letin as well, *Total PAL Deductions* + *Total Bonus Deductions*. If you received DoD fresh fruits and vegetables, you will need to include that value as well. You will need to access this information from the DoD ordering system.

We ask that schools provide this information to the auditors when requested

Excess Inventory at Processors Including Bonus Chicken

Pursuant to the new procedures relating to excess inventory at processors, we will soon be rolling out a new module on the Illinois Commodity System. The letter of procedures can be found on the Food Distribution Program website (http://www.isbe.net/business.htm) by selecting Inventory Level Procedures at Further Processors Letter. The new module will be located under the Annual Order Forms main menu option on the ICS and will be called Excess Processing. Any excess inventory will be listed by the processor and can be claimed by any school that does not have excess inventory at processors. The inventory will be offered on a first come, first served basis. Those schools claiming pounds should be familiar with commodity processing procedures and end-product distribution.

We currently have two trucks of bonus chicken at Tyson that is available on a first come, first served basis. Excess inventory from processors could come at any time so we advise checking the list on a weekly, if not daily, basis as we anticipate any inventory that comes along will be claimed quickly. If you have any questions about the procedures or the module, please call Food Distribution Program staff at 217/782-2491.

Colorful Commodity Cherries

Touted as a "super food," full of disease-fighting antioxidants, cherries may be served in numerous ways. USDA, Food and Nutrition Service's Frozen Cherries (A365) USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions suggest the following uses for this colorful commodity:

- Serve thawed cherries in fruit cups or salads
- Use as a topping for pudding or custard
- Use in recipes for jellied salads, desserts, pies, cobbler, or quick breads

Breakfast service provides another opportunity to use the cherries, as topping for hot and cold cereals, or in a yogurt and granola parfait. For two simple fruit cup recipes, visit www.fns.usda.gov/fdd/recipes/sch/fruitcup1.pdf and www.fns.usda.gov/fdd/recipes/sch/fruitcup2.pdf.

Food Service and Nutrition

2010 Dietary Guidelines Timetable

The United States Department of Agriculture and U.S. Department of Health and Human Services (HHS) publishes the *Dietary Guidelines for Americans* every five years. The 2010 Dietary Guidelines Timetable is available at www.cnpp.usda.gov/Publications/DietaryGuidelines/2010/DietaryGuidelinesTimetable.pdf.

This important document forms the basis for Federal nutrition policy and nutrition education. The first meeting generated comments on the following topic areas: carbohydrates, eating patterns, energy balance and physical activity, evidence-based review process, fast, fluids and electrolytes, food groups, food safety, minerals, nutrient density, protein, and vitamins. Watch for meeting dates, comment periods, as well as comment summaries at www.cnpp.usda.gov/DietaryGuidelines.htm, under *Resources*.

Grants, Awards, and Honors

2008 Expanding Breakfast Awards Announced

Congratulations to Illinois' nine 2008 Expanding Breakfast Award winners which were recognized for offering alternative breakfast services. The St. Louis District Dairy Council and the Midwest Dairy Council sponsored the 2008 Expanding Breakfast Awards promotion in Illinois. The 2008 Illinois winners follow:

- Balmoral Elementary School, Crete Monee Community Unit School District 201U—Breakfast in Classroom and Grab-N-Go
- 2. <u>Coretta Scott King Magnet School</u>, Crete Monee Community Unit School District 201U—Breakfast in Classroom and Grab-N-Go
- 3. <u>Crete Elementary School</u>, Crete Monee Community Unit School District 201U—Breakfast in Classroom and Grab-N-Go
- Crete Monee High School, Crete Monee Community Unit School District 201U—Breakfast in Classroom and Grab-N-Go
- 5. <u>Crete Monee Middle School</u>, Crete Monee Community Unit School District 201U—Breakfast in Classroom and Grab-N-Go
- 6. <u>Crete Monee Sixth Grade Center</u>, Crete Monee Community Unit School District 201U—Breakfast in Classroom and Grab-N-Go
- 7. <u>Evanston Township High School</u>, Evanston Township High School District 202—Breakfast in Classroom and Grab-N-Go/After first period

- 8. <u>Sheridan Elementary School</u>, Bloomington Public Schools—Breakfast in the Classroom
- 9. <u>Talala Elementary School</u>, Crete Monee Community Unit School District 201U—Breakfast in Classroom and Grab-N-Go

Illinois Zero Waste Schools Grant Program Request for Application Posted

The Illinois Department of Commerce and Economic Opportunity (IDCEO) has posted its Request for Application (RFA) for the competitive Illinois Zero Waste School Grant Program. It is located at http://www.ildceo.net/dceo/Bureaus/Energy_Recycling/Education/ISTEP_program.htm. IDCEO highly recommends that applicants participate in one or more conference calls included at the above URL. If you have any questions, please contact Brett Ivers at Brett.Ivers@illinois.gov or by phone at 217/524-5859. The due date is March 20!

Training, Tips, and Tools

Summer Food Service Program Workshops

Do not miss out! The workshops for the Summer Food Service Program (SFSP) are HERE! The Summer Food Service Program is designed to bridge the "nutrition gap" when school is not in session. Children up to age 18 can eat free nutritious breakfasts, lunches, or snacks at summer feeding sites operated by approved sponsors. Sponsors receive federal reimbursement for serving meals that meet USDA nutrition guidelines. The SFSP is targeted to low-income areas where at least 50 percent of the children qualify for free or reduced-price school meals. Many sponsors also offer educational, enrichment, or physical activities, or collaborate with others to do so.

If the responsibilities of sponsorship of the SFSP are not possible, you can still help by providing meals to other local sponsors, supervise a feeding site, or team up with a sponsor to provide any activity that makes summer fun. In any case, children win!

Training workshops for the Summer Food Service Program will be held at the following locations for organizations interested in sponsoring the SFSP during the summer of 2009

March 5—Bloomington March 12—Alsip
March 11—Alsip March 26—Marion
March 25—Marion April 1—Galesburg
April 2—Galesburg April 8—Fairview Heights

April 9—Fairview Heights

April 22—Rolling Meadows May 13—Springfield

Sessions are designed to provide a complete overview of the

SFSP. All first-year sponsors are required to attend the New Sponsor's Orientation. Previous-year sponsors can attend the Current Sponsor Orientation, but may come to the New Sponsor Orientation as a refresher. It is highly recommended you require attendance by new employees. Check our website below for times. Lunch will be provided at the New Sponsor Orientation.

Reservations are required for the half-day and full-day workshops and must be made in advance. To register or obtain additional information, please visit our website at http://www.isbe.net/nutrition/htmls/sfsp_training.htm or contact Amy Bianco at 800/545-7892 or at abianco@isbe.net.

Need Training? Illinois NET Is at Your Assistance!

If your district or school still needs to implement the required evaluation plan for your school wellness policy, look no further than the Illinois Nutrition Education and Training (NET) Program. *Evaluating School Wellness: Easier Than You Think!* is the third in a series of Illinois NET's school wellness training programs that are free to Illinois school staff.

Bring your wellness policy to this hands-on workshop and get a jump-start on developing plans to evaluate implementation of your goals for nutrition education, physical activity, school meals, and other foods. In this workshop, school staff will learn how to:

- Create an evaluation plan
- Develop measurable and realistic objectives
- Find quality evaluation tools to save you time

· Fit evaluation into your already packed schedule

Evaluating School Wellness will be featured at each of the three School Wellness Policies: Striving for Excellence regional conferences on March 18 (Naperville), March 19 (Urbana), and March 20 (Whittington). In addition to this workshop, participants will hear how local schools have successfully put their wellness initiatives into action as well as grant opportunities available to schools. All members of your school's wellness team are encouraged to attend. Substitute reimbursements are available! Download the registration form at www.kidseatwell.org/wellness.pdf/.

These training opportunities are only a sample of what Illinois NET has to offer. Additional workshops that Illinois NET can provide for school staff include *Putting Your Local Wellness Policy Into Action, A Game Plan for Sports Nutrition, Body Walk, Got Dirt?: Growing Healthy Kids, and Multicultural Make and Taste.* To learn more about these workshops or to schedule training for your school or district, visit KidsEatWell.org or call 800-466-7998.

Calendar of Events-APRIL

- 1 SFSP Current Sponsor Orientation—Galesburg
 - SFSP New Sponsor Orientation—Galesburg
- 8 SFSP Current Sponsor Orientation—Fairview Heights
- 9 SFSP New Sponsor Orientation—Fairview Heights
- 21 SFSP Seamless Summer Sponsor Training—Alsip
- 22 SFSP New Sponsor Orientation—Rolling Meadows

The Outlook Available Online Did you know you could download copies of *The Outlook* at www.isbe.net/nutrition? Click on *Newsletters*, and then *NSLP The Outlook*. Archived copies back to school year 2000 are available.

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www.isbe.net/nutrition-Your link to the Child Nutrition Programs in Illinois



Illinois State Board of Education

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