

THE OUTLOOK

Your Guide to School-Based Child Nutrition Programs



April 2012

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New Meal Pattern Trainings Announced!

The IL State Board of Education's Nutrition Programs Division will offer this two hour hands-on training for school menu planners to help them develop cycle menus that meet the new Meal Pattern and nutrition standards. An emphasis on the vegetable subgroups, whole grain rich items, and offer versus serve will be provided. Dates and locations are still being established, however the following are confirmed. Watch for registration information at <http://www.isbe.net/nutrition/> under *Upcoming Workshops*.

- May 8 – Galesburg
- May 9 – Bloomington
- May 10 – Quincy
- May 15 - Springfield
- June 20 – Centralia
- June 21 – Edwardsville
- TBD - Northern Locations

USDA Releases Proposed Rules on the Fresh Fruit and Vegetable Program - Comments due no later than April 24, 2012

On February 24, 2012, the USDA, Food and Nutrition Service issued proposed rules on the Fresh Fruit and Vegetable Program (FFVP). The proposed rules establish the basic requirements for the implementation of FFVP in conformance with the Richard B. Russell National School Lunch Act. The intent of these provisions is to ensure that FFVP encourages the consumption of fresh fruits and vegetables by elementary schools children, thus improving their dietary and long term habits. A full copy of the proposed regulations may be accessed online at <http://www.gpo.gov/fdsys/pkg/FR-2012-02-24/pdf/2012-4181.pdf>.

Comments on this proposed rule must be received by the Food and Nutrition Service on or before April 24, 2012 for consideration. Comments may be submitted electronically via the Federal eRulemaking Portal (<http://www.regulations.gov>) or via mail to Julie Brewer, Chief, Policy and Program Development Branch, Child Nutrition Division, Food and Nutrition Services, USDA, 3101 Park Center Drive, Room 634, Alexandria, Virginia 22302, (703) 305-2590.

A summary of the requirements of the FFVP proposed rules are as follows:

- State agencies would be required to work with School Food Authorities (SFAs) that would be charged with administering the FFVP in their participating schools, including training, approving, consolidating and submitting monthly reimbursement claims to the state.
- FFVP funding would continue to be allocated in 2 periods – Period 1: July 1 – September 30, and Period 2: October 1 – June 30 annually. Funding for participating schools must equal an amount of no less than \$50 and not more than \$75 per enrolled student per school year.

- State agencies would be required to conduct outreach to schools serving low income students, defined as elementary schools with 50% or greater free and reduced-price eligible students. Priority of grant awards must be provided to such schools.
- SFAs or schools that have been documented as being deficient in managing FNS programs shall not be authorized to operate the FFVP.
- SFAs must review each participating school within the first year of operation to ensure that the school is conducting the program in accordance with the requirements of FFVP regulations.
- State Agencies would be required to conduct monitoring of FFVP in conjunction with an administrative review or oversight activity they may conduct under the National School Lunch Program. State Agencies would have the authority to withhold payment or suspend or terminate a school's participation in the FFVP due to repeated failure to meet program requirements.
- Schools would be expected to offer the FFVP at least twice a school week during the entire school year (first to last day of school) to effect a positive change in the dietary habits of participating students.
- Schools shall use the majority of funds for the purchase of fresh fruits and vegetables. Schools would be allowed to use no more than 15 percent of the school's total grant for non-food costs necessary to operate the program. Non-food costs, for example, would include the purchase of disposable supplies, equipment purchases or leases, and salaries and fringe benefits for employees that wash and cut produce, prepare food trays, distribute produce to classrooms, set-up kiosks, restock vending machines, and clean up after the food service.

Please contact the ISBE, Nutrition Programs Division staff at cnp@isbe.net or (800) 545-7892 if you have any questions regarding this information.

USDA Warns of Additional Fraudulent Letters and Calls

USDA officials have been notified that additional fraudulent letters and at least one fraudulent phone call have been received by individuals in a number of states.

The phone call was received by an individual in Indiana, and letters are being sent by FAX to individuals and businesses in a growing number of states. The letters and call purportedly come from a USDA procurement officer and seek personal information. These letters are false and in no case should a recipient respond with personal and financial information.

The fraudulent letters bear USDA's logo and seal and are signed by an individual identified as "Frank Rutenberg" using a title of "Senior Procurement Officer". Recipients should not respond and should not supply the requested information. USDA is investigating this matter through the Office of the Inspector General. USDA first learned that the letters were being circulated on March 16, 2012.

If you suspect you have received such a letter or have been called by someone representing themselves as being from USDA seeking personal information, please contact USDA at: procurement.policy@dm.usda.gov or call 202-720-9448.

USDA School Year 2012-2013 Meal Patterns – Use of Frozen Fruit Products

The final USDA meal patterns rules that were published on January 26, 2012, require that frozen fruit served in the National School Lunch Program (NSLP) contain no added sugar beginning with School Year (SY) 2012-2013. However, School Food Authorities (SFAs) will be allowed to use existing inventories of frozen fruit with added sugar for SY 2012-2013.

This exemption applies to the use of both USDA Foods, and frozen foods purchased commercially for SY 2012-2013 only. Beginning on July 1, 2013, all fruit served in the NSLP and the School Breakfast Program will not be allowed to have added sugars.

Illinois Selected as Demonstration State for Medicaid Direct Certification Project

The passage of the Healthy Hunger-Free Kids Act of 2010 allows selected states to test a new process of direct certification using Medicaid information. Illinois was one of six states selected by the USDA to participate in this demonstration project. This purpose of this new process is to allow for increased administrative efficiency, reduce errors related to meal benefit determinations, and streamline efforts to provide access to meal programs to students throughout Illinois. Under the legislation, the USDA will work with State Agencies in the selection of LEAs to participate for the first year.

Further information regarding the implementation of this project in Illinois is coming soon. For the complete USDA press release, please visit <http://www.usda.gov/wps/portal/usda/usdahome?contentidonly=true&contentid=2012/03/0086.xml>.

Claim Common Cent\$: Claim Processing

Batch Claim Submission

Do you have more than one site? Do you want to save time filing your monthly claim? Check out the "Upload Batch Files" item on the Main Menu in ACES. You can create a simple computer file that can be used to record all the claim information for multiple sites and you can upload all site claims at the same time. Instructions on how to format the file and upload it are available from the information in ACES. You do not have to go to each individual site claim in ACES and keypunch the information separately into each site. Once the batch file has been submitted and all site claims are filed, you just have to go into ACES and open the sponsor claim and check your totals and submit it. Using batch files can be quite a time saver when you have multiple sites.

Once you have the file formatted you can just update it each month with the monthly claim information. If you use a computerized meal counting system you might be able to have it load the claim information automatically into the batch file each month. Please check with your local Information Technology Staff regarding your meal claiming system.

Please contact Sharon Hopson or Nicole Richards at 217-782-5256 or via email at shopson@isbe.net or nrichard@isbe.net for any claim questions.

IMPORTANT Notice regarding HealthierUS School Challenge (HUSSC) Applications

Effective July 1, 2012, HUSSC applications submitted will be reviewed using new criteria, including breakfast, an “other criteria for excellence” category, updated lunch criteria reflecting NSLP meal pattern requirements, and an ADP calculation method change. Schools applying for the HUSSC must participate in the School Breakfast Program. Schools must meet two to eight “other criteria” for different award levels. The criteria include program outreach, physical activity, nutrition education, and school and community involvement in wellness efforts. The ADP will be calculated using attendance rather than school enrollment. Visit http://www.fns.usda.gov/tn/healthierus/hussc_incentives.pdf for more information.

Donation of Leftover Food from School Cafeterias

National School Lunch Program (NSLP) schools may claim reimbursement for only one lunch served per child per day. As part of normal operating procedures, schools are expected to plan and prepare sufficient amounts of food to achieve the goal of only one lunch per child per day. However, when excess food occurs, schools may dispose of the leftover food as they wish as long as the school complies with applicable State and local health standards. Donations to nonprofit institutions such as soup kitchens or homeless shelters are acceptable within State or local laws or regulations.

School Outreach to Eligible Families – Summer Food Service Program

In conjunction with The Healthy, Hunger-Free Kids Act of 2010 (the Act), Public Law 111-296, there are new requirements for school food authorities (SFAs) to conduct outreach to households on the availability of Summer Food Service Program (SFSP) meals.

Section 112 of the Act amends section 13(a) of the Richard B. Russell National School Lunch Act (42 U.S.C. 1761(a)) to ensure that SFAs, to the maximum extent practicable, cooperate with SFSP service institutions to inform eligible families of the availability and location of free meals for students when the regular school year ends. Acceptable activities may include developing or disseminating printed or electronic materials to families of school children prior to the end of the school year, which provide information on the availability and location of SFSP meals. Other activities to promote the availability and location of SFSP meals may be approved by the Illinois State Board of Education. If you have any questions, please contact Amy Bianco at 800/545-7892. SP 15-2011 (January 25, 2011) at <http://www.fns.usda.gov/cnd/Governance/policy.htm>

USDA Foods

USDA Announces Additional Choices for Beef Products in the Upcoming School Year and Affirms Safety of Lean Finely Textured Beef (LFTB) Product for Consumers

In response to requests from school districts across the country, the USDA announced that it will offer more choices to schools in the National School Lunch Program when it comes to purchases of ground beef products.

USDA only purchases products for the school lunch program that are safe, nutritious and affordable – including all products containing LFTB. However, due to customer demand, the department will be adjusting procurement specifications for the next school year so schools can have additional options in procuring ground beef products. USDA will provide schools with a choice to order product either with or without LFTB.

USDA continues to affirm the safety of LFTB product for all consumers and urges customers to consult science based information on the safety and quality of this product. LFTB is a meat product derived from a process which separates fatty pieces from beef trimmings to reduce the overall fat content.

By law, USDA has two primary responsibilities as part of its mandate to provide safe and nutritious food to the American people. Through the Food Safety and Inspection Service, USDA ensures the safety of the nation's commercial supply of meat, poultry, and processed egg products. Through the Food and Nutrition Service and the Agricultural Marketing Service, USDA provides food and nutrition assistance through several domestic programs, including the National School Lunch Program.

While USDA sets national nutritional guidelines for school meals, school districts make local decisions on what food to feed kids to meet these guidelines. On average, schools in the National School Lunch Program are provided via the Food Distribution Program approximately 20 percent of their food through USDA, and approximately 80 percent of food served is purchased directly by schools or school districts through private vendors. Schools receive food from the department through the USDA Foods Program, which provides more than 180 nutritious food items that are fresh, frozen, packaged, canned, dried, or in bulk. USDA procures these products based on the demand from schools to help meet the menu planning needs, student taste preferences, school nutrition goals, and local wellness initiatives.

USDA ensures all food purchased for the National School Lunch Program meet stringent food safety standards, which includes rigorous pathogen testing. Purchase specifications are continually reviewed, microbial test results are evaluated, new food safety technologies are considered, and food safety experts are consulted to determine the adequacy of our food safety requirements.

For SY13, all beef products currently on the Annual Order Form will not contain LFTB. When the USDA offers the new products (products which may contain LFTB) schools will have an option

of changing their SY13 order to purchase these products. If you have any questions, call the Food Distribution division at 1-800-545-7892.

Spotlight On Schools

HealthierUS School Challenge Award Winning Schools in Illinois

Kudos to the HealthierUS School Challenge (HUSSC) award winners in Illinois! These schools have met specific criteria to build healthier school environments through better nutrition and physical activity practices. Visit <http://www.fns.usda.gov/tn/HealthierUS/awardwinners.html> to view Illinois' HealthierUS School Challenge Award Winners.

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Robin A. Orr Community Partnership Award 2012 Interagency Nutrition Council (INC) National Nutrition Month®

Each year the Interagency Nutrition Council (INC) requests to hear about the great things happening in Illinois. As part of INC's National Nutrition Month Robin A. Orr Community Partnership Award our goal is to celebrate organizations/programs that work collaboratively to:

- Promote healthy eating
- Promote regular physical activity
- Mirror the mission of INC

The Illinois Interagency Nutrition Council (INC) promotes health and wellness through nutrition education, coordination of services and access to nutrition programs so that Illinois residents can achieve food security.

This year we hosted a poster contest that focused around the new MyPlate initiative, asking for organizations to provide us with posters illustrating the wellness activities that they participate in. We received a wide range of different posters and the following are being honored with the 2012 National Nutrition Month Robin A. Orr Partnership awards:

Awardees:

- 1) Tazewell Head Start
- 2) Community Action Partnership of Central IL
- 3) Near North

Honorable Mentions:

- 1) Havana Mason 1
- 2) Community Action Head Start - Farmington
- 3) Community Action Head Start – Canton



Professional Development

New Meal Pattern Trainings Announced

The IL State Board of Education's Nutrition Programs Division will offer this two hour hands-on training for school menu planners to help them develop cycle menus that meet the new Meal Pattern and nutrition standards. An emphasis on the vegetable subgroups, whole grain rich items, and offer versus serve will be provided. Dates and locations are still being established, however the following are confirmed. Watch for registration information at <http://www.isbe.net/nutrition/> under *Upcoming Workshops*.

- May 8 – Galesburg
- May 9 – Bloomington
- May 10 – Quincy
- May 15 - Springfield
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First Choice: A Procurement Training for School Food Service Training Announced

The Nutrition Programs Division of the Illinois State Board of Education is happy to announce a training opportunity related to general food service procurement planned for June 2012. Trainers with the National Food Service Management Institute (NFSMI) will be in Illinois to offer the 2½ day First Choice Procurement Training at two locations: June 5-7, 2012, in Springfield and June 12-14, 2012, in Joliet. Space is limited. Registration is available online at <http://webprod1.isbe.net/cns/calendar/asp/eventlist.asp>. The second edition of the "First Choice: A Purchasing Manual for School Food Service" (available online at <http://www.nfsmi.org/ResourceOverview.aspx?ID=64>) will be used for this training. The second edition updates procurement information and integrates food safety information to assist purchaser in establishing procedures to assure receipt of a safe product. Procurement requirements will be explained including steps in purchasing, regulations, market place environment, product movement, bid units, specifications, brand approval, obtaining prices, monitoring cost, product testing, receiving and storage and purchasing cooperatives.

Illinois Breakfast Summit

SPONSORED BY:



The purpose of this summit is to find out information about starting up a breakfast program, improve participation in breakfast and to learn about new opportunities for school breakfast in Illinois including new funding opportunities. This will be your chance to hear from and ask questions of a variety of experts from the Illinois State Board of Education as well as fellow school personnel who have successfully implemented school breakfast programs.

April 17, 2012 10:00 am – 3:00 pm Tinley Park Convention Center, Tinley Park
April 19, 2012 10:00 am – 3:00 pm Abraham Lincoln Hotel, Springfield

Space is limited, therefore reserve your spot to attend this free summit today, by registering at: <http://il.nokidhungry.org>.

Register for the 5th Annual School Wellness and Recognition Conference

Healthy Schools, Healthy Kids

Thursday, May 3, 2012

Arm your school wellness team with the latest information they need to meet new regulations for school meals and school wellness policies coming soon.

Adam Brumberg is the featured speaker on “Making Healthy Choices Easy Choices”. He is a Research Specialist at Cornell University and Deputy Director of the Cornell Food and Brand Lab. Their Smarter Lunchrooms initiative is helping schools across the nation nudge kids to make healthy choices. He will share inexpensive strategies, based on the psychology of choice that schools can use to increase the selection of healthy options and keep participation up. Additional school wellness breakout sessions will cover free nutrition education resources for the classroom, Fuel Up to Play 60, the new recess mandate, Farm to School programs, a school wellness policy update, a Let’s Move toolkit, Illinois school success stories and much more. Participants will earn 5 hours of continuing education credit for this full day conference. Registration is *very economical* at \$50 per participant. The conference will be held at the Crown Plaza in Springfield, Illinois and is being presented jointly by AFHK-Illinois, the Illinois State Board of Education and the Illinois Nutrition Education and Training Program.

School administrators, nurses, educators, foodservice staff, wellness committee members and anyone else who wants to learn more about encouraging healthy lifestyles and healthy food at school will benefit.

Register online at http://take.actionforhealthykids.org/site/Clubs?club_id=1121&sid=3980&pg=event.

The Melting Pot

Begin Planning for School Nutrition Employee Week May 7-11, 2012

Remember the old cheerleading chant, “2- 4- 6- 8 WHO DO WE APPRECIATE?” Well, get ready to “appreciate” the school nutrition employees in your school/district during May 7-11, 2012, School Nutrition Employee Week. There are many easy simple inexpensive ways to

extend appreciation, such as a proclamation, sending an e-card, flowers from the local grocery store, or even inexpensive gift cards. Visit

<http://www.schoolnutrition.org/Content.aspx?id=13427&terms=school+nutrition+employee+week> for further ideas.

Fruits and Vegetables Seasonal Calendar

One way to help stretch your food dollar is to plan to serve fruits and vegetables when they are in season. Serving fruit and vegetables in season makes sense; since they are nutritious, fresh, tasty, most reasonably priced and possibly more easily accepted by children. USDA's Team Nutrition provides a "What's in Season?" chart to help you plan your monthly menus.

Visit the site below to learn more: <http://healthymeals.nal.usda.gov/features-month/whats-season>.

USDA United States Department of Agriculture

Healthy Meals Resource System

TEAM NUTRITION

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What's in Season?

Choosing fruits and vegetables that are in season is a great way to stretch food dollars. Learn about the fruits and vegetables that are fresh and in abundance each season!

Winter

- Bananas
- Grapefruit
- Lemons
- Mushrooms
- Onions and Leeks
- Oranges
- Pears
- Potatoes
- Sweet Potatoes and Yams
- Turnips
- Winter Squash

Spring

- Apricots
- Bananas
- Broccoli
- Cabbage
- Green Beans
- Honeydew Melon
- Lettuce
- Mangos
- Mushrooms
- Onions and Leeks
- Peas
- Pineapple
- Rhubarb
- Spinach
- Strawberries

Summer

- Apricots
- Bananas
- Beets
- Bell Peppers
- Blackberries
- Blueberries
- Cantaloupe
- Cherries
- Corn
- Cucumbers
- Eggplant
- Garlic
- Grapefruits
- Grapes
- Green Beans
- Honeydew Melon
- Kiwifruit
- Lima Beans
- Mushrooms
- Peaches
- Peas
- Plums
- Radishes
- Raspberries
- Strawberries
- Summer Squash and Zucchini
- Tomatoes
- Watermelon

Fall

- Apples
- Bananas
- Beets
- Broccoli
- Brussels Sprouts
- Carrots
- Cauliflower
- Cranberries
- Garlic
- Ginger
- Grapes
- Mushrooms
- Parsnips
- Pears
- Pineapple
- Pumpkins
- Sweet Potatoes and Yams
- Winter Squash

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Buy American Provision

Test your self-knowledge on the Buy American provision by answering the following true or false questions.

1. **True or False?** The Buy American provision (Section 12(n) of the National School Lunch Act 42 USC 1760(N)) requires schools to purchase domestically grown and processed foods to the maximum extent practicable.

True.

2. **True or False?** The term maximum extent practicable in the 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.

True. The product is not produced or manufactured in the United States in sufficient and reasonable quantities of a satisfactory quality; and 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 service account is subject to federal procurement standards, including the Buy American requirement.

False. The Buy American provision applies to domestic commodities or products, meaning an agriculture commodity that is produced in the U.S., and a food product that is processed in the U.S. The Buy American provision does not extend to other products like paper plates, equipment, or software.

5. **True or False?** Actions a school food authority (SFA) should take to comply with these requirements are as follows: Include a Buy American clause in all procurement documents (product specifications, bid solicitation, purchase orders, etc.)

- **Monitor contractor performance**
- **Require suppliers to certify the origin of the product**
- **Examine product packaging for identification of the country of origin**
- **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.

School Grants for Healthy Kids Due May 5

Action for Healthy Kids recently announced their *School Grants for Healthy Kids* opportunity for next school year. Grant awards will range from \$1,000 to \$5,000 (average \$2,000) to over 500 schools nationally.

Two different grant opportunities are available for Illinois schools meeting the eligibility requirements.

1. *School breakfast program creation and/or expansion* (alternative breakfast programs and universal breakfast programs. Schools must realize an increase in Average Daily Participation (ADP) in the School Breakfast Program (SBP) by 25 percent as well as provide information to students/parents on the nutrition and calories of foods available at breakfast.
2. The second grant opportunity includes three focuses: *summer feeding program creation and/or expansion, providing healthier foods in competitive food venues, and providing access to healthy foods.*

Trainings on Game On! The Ultimate Wellness Challenge, Fuel up to Play 60 and Students Taking Charge (grades 7-12) will be available via webinar or local in-person workshops for awardees. To be eligible, your school must participate in both the National School Lunch Program and School Breakfast Program and have a free/reduced price eligibility greater than 50 percent. Priority will be given to schools with 500 or more students. For further information, visit <http://www.actionforhealthykids.org/upcoming-events/grant-opportunities/school-grants-for-healthy.html>.

Calendar of Events

April

- 1 Per Public Act 96-0734, the State Superintendent of Education shall inform the school district in writing if an exemption from the Summer Food Service mandate was granted or denied. (This situation only occurs if the original exemption was appealed to the State Superintendent of Education.)
- 3 Webinar – 1:00-1:45 pm – National School Lunch Paid Lunch Equity Requirement
<https://www1.gotomeeting.com/register/572178985>
- 4 Webinar – 2:00-3:30 pm - Summer Food Service Program Claim for Reimbursement
<https://www1.gotomeeting.com/register/426259817>
- 10 Submit Reimbursement Claim
- 12 Orientation - Summer Food Service Program New Sponsors (Alsip)
http://www.isbe.net/nutrition/htmls/sfsp_training.htm

- 15 Per Public Act 96-0158, a school district whose request for exemption from operating school breakfast program was denied by their Regional Office of Education may appeal that decision to the State Superintendent of Education no later than April 15.
- 17 Illinois Breakfast Summit – Tinley Park Convention Center, Tinley Park
<http://il.nokidhungry.org>
- 19 Orientation - Summer Food Service Program New Sponsor (Fairview Heights)
http://www.isbe.net/nutrition/htmls/sfsp_training.htm
- 19 Illinois Breakfast Summit – Abraham Lincoln Hotel, Springfield
<http://il.nokidhungry.org>
- 20 Webinar – 2:00-3:30 pm - Summer Food Service Program Current Sponsor
http://www.isbe.net/nutrition/htmls/sfsp_training.htm
- 24 Deadline for submission of comments to Proposed Rules for Fresh Fruit and Vegetable Program
-

May

- 3 5th Annual IL School Wellness and Recognition Conference – Crowne Plaza, Springfield
http://take.actionforhealthykids.org/site/Clubs?club_id=1121&pg=main
- 5 School Grants for Healthy Kids Application Due
<http://www.actionforhealthykids.org/upcoming-events/grant-opportunities/school-grants-for-healthy.html>
- 8 New Meal Pattern Training for Schools – Galesburg
<http://www.isbe.net/nutrition/> - watch for registration under *Upcoming Workshops*
- 9 New Meal Pattern Training for Schools – Bloomington
<http://www.isbe.net/nutrition/> - watch for registration under *Upcoming Workshops*
- 10 New Meal Pattern Training for Schools – Quincy
<http://www.isbe.net/nutrition/> - watch for registration under *Upcoming Workshops*
- 7-11 School Nutrition Employee Appreciation Week
http://www.schoolnutrition.org/Level2_SNEW2012.aspx?id=16922
- 10 Submit Reimbursement Claim
- 15 New Meal Pattern Training for Schools – Springfield
<http://www.isbe.net/nutrition/> - watch for registration under *Upcoming Workshops*
- 28 Memorial Day-ISBE office closed
-

June

- 5-7 First Choice: A Procurement Training for School Food Service – Springfield
<http://webprod1.isbe.net/cnscaendar/asp/eventlist.asp>
- 10 Submit Reimbursement Claim
- 12-14 First Choice: A Procurement Training for School Food Service – Joliet
<http://webprod1.isbe.net/cnscaendar/asp/eventlist.asp>
- 20 New Meal Pattern Training for Schools – Centralia
<http://www.isbe.net/nutrition/> - watch for registration under *Upcoming Workshops*
- 21 New Meal Pattern Training for Schools – Edwardsville
<http://www.isbe.net/nutrition/> - watch for registration under *Upcoming Workshops*
- 26-28 IL School Nutrition Association – Crowne Plaza – Springfield
http://www.ilsna.net/annual_conference.asp