

CHILD AND ADULT CARE FOOD PROGRAM

Mealtime Minutes e-Newsletter

Food Handler Training – July 1, 2016 Deadline!

April / May 2016

CACFP staff is required to complete an approved food handler training program by July 1, 2016. This includes staff who work with open/unpackaged foods, food service equipment or utensils and/or any food contact surfaces. Volunteers (unpaid adults or students) do not need to complete a food handler training.

This requirement comes from the Food Handling Regulation Enforcement Act, which was developed and implemented by the Illinois Department of Public Health (IDPH). IDPH is responsible for the regulation and enforcement of this act. ISBE is only providing a training option, for child nutrition program staff. Please contact IDPH or your local health department with questions outside the scope of training.

Staff that complete an approved training and pass the required assessment will receive a certificate that is valid for 3 years. Multiple dates and locations are available for staff [to register](#).

Check out the [Food Handler Training](#) webpage for more information.

The Summer Food Service Program: Is It Right For You?



Wondering which Child Nutrition Program you should offer to children during the summer months? Are you operating an At-Risk After-school program during the school year but still offer snacks or meals during the summer? If so, the Summer Food Service Program may be just right.

- ◆ If you operate an At-Risk After-School Snack and or Meal Program, consider participating in the SFSP during the summer months. The At-Risk CACFP program does not operate during this time unless the school used for area eligibility is a year-round school, then your CACFP At-Risk After-School Program is allowed to continue during the summer.
- ◆ If you operate a licensed child care center, you must keep the children in the CACFP throughout the year. You are not allowed to change to the SFSP. You also are not allowed to take the children from the child care center to eat at a SFSP site.

If you are interested in participating in the SFSP as a sponsor, a separate application must be submitted by June 15, 2016. You must also attend one of the SFSP training workshops that will be offered in April or May 2016 (or have attended a training in March 2016). Workshop information including dates, locations, and times are listed on the next page.

If you are interested in participating in the SFSP as a site, please contact our office for a listing of SFSP sponsors in your area. If your facility offers both the CACFP and SFSP to children, you will be required to complete a Clarification of Participation form with your SFSP application to ensure that different children are participating in the programs.

For additional information on the CACFP or SFSP, contact the Nutrition and Wellness Programs Division at 800-545-7892. To register for one of the trainings select: <http://webprod1.isbe.net/cnscaledar/asp/eventlist.asp>.

Reminders / Due Dates

- ◆ ISBE offices will be closed for Memorial Day, Monday, May 30, 2016.
- ◆ Keep up-to-date with USDA Policy Memos online at www.fns.usda.gov/cacfp/policy.

Training Opportunities

- ◆ Training resources are available online at <http://isbe.net/nutrition/htmls/workshops.htm>.
- ◆ Register for a Healthier Meals Cooking Class, online at www.isbe.net/nutrition. Both Level 1 and Level 2 classes are currently scheduled.



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2016 SFSP Training Opportunities

New & Current Sponsor Workshops

Type	Date	City	Registration
New Sponsor	4/6 – 4/7/16	Chicago	8 AM/ 8 AM
New Sponsor	4/11 – 4/12/16	Fairview Heights	12:30 PM/ 8 AM
Current Sponsors only	4/13/16	Fairview Heights	8:00AM
New Sponsor	4/20/16	Peoria	8:00 AM
New Sponsor	4/27/16	Woodstock	8:00 AM
New Sponsor	5/11/16	Springfield	8:00 AM

To register for one of the trainings select: <http://webprod1.isbe.net/cnscaledar/asp/eventlist.asp>.

CACFP Professional Certification Program



The National CACFP Sponsors Association is introducing the NCA Certified CACFP Professionals program. Learn how to enhance your skills and training and earn your CACFP certification. Go online at www.cacfp.org/resources/certification-program/ to learn more and apply.

Upcoming Conferences:

- ◆ The 30th Annual National CACFP Conference will be held April 21-23, 2016, in Orlando, Fla. The conference is presented by the National CACFP Sponsors Association in cooperation with the USDA and the National Professionals Association. More information is available online at <http://www.cacfp.org/news-events-conferences/national-cacfp-sponsors-association-conference/>.
- ◆ The 9th Annual Illinois School Wellness Conference is planned for Thursday, April 28, 2016, from 8 a.m. – 3 p.m., hosted by Illinois Action for Healthy Kids. Sessions will highlight successful school health and wellness-related outreach in schools and innovative projects that improve the overall health of the school community. More information is online at <http://www.afhk.org/>, and click on “Events.”
- ◆ The 8th National Farm to Cafeteria Conference, hosted by the National Farm to School Network, will be held in Madison, Wis., June 2-4, 2016. The conference includes a workshop track specifically for Farm to Preschool/Early Care and Education. More information is available online at <http://farmtocafeteriaconference.org/8/>.
- ◆ The Women’s Business Development Center’s 18th Annual Early Childhood Education Entrepreneurship Expo will be held from 8 a.m. – 4:30 p.m. Saturday, June 18, 2016, in Chicago. For more information, check out the event’s website online at <http://www.expo18.com/>.

Q & A: Sponsors Transitioning from CACFP to SFSP

Q: Can a licensed child care center add additional children as a summer camp program without increasing their licensed capacity?

A: No. The additional children might place the center out of compliance which is a violation. Additionally, if summer children are accepted they must fit the age range of the licensed facility and meet the criterion of enrollment (such as medical and birth certificate).

Q: At the YMCA we want to hold a 6-10 week summer camp. We also have a DCFS licensed child care center in another part of the building. Is this acceptable to DCFS?

A: Any program that provides care for more than 3 children, and care is provided for more than 8 hours a week must be licensed or receive exemption from DCFS. If the program falls in the category of a Special Activities program, the Summer Program can be exempt from Licensure. However, the licensed program and the exempt program cannot be mixed or in the same room. Contact DCFS or your license representative for more information.



Q: What if the extra children that come to my DCFS licensed center in the summer for a “camp/summer program” are all over 12 years old and aren’t part of my licensed capacity? Do I still need to contact DCFS?

A: YES- certain ages cannot be mixed. Contact DCFS or your licensing representative for more information.



USDA Memo: CACFP 03-2014

The purpose of this [memo](#) is to highlight the existing flexibilities available to CACFP institutions and simplify their participation in SFSP.

CACFP institutions in good standing are not required to submit further evidence of administrative capability when applying for SFSP. CACFP at-risk afterschool centers with established area eligibility through the use of school data may also use that same area eligibility data for other Child Nutrition Programs including SFSP.

The current health inspections accepted for the CACFP may be used for the SFSP. Training, monitoring requirements, and financial management are also addressed in the memo.

Healthier Meals Cooking Classes – Level 1 and 2 - Register Now!



Experience one of our culinary classes to increase your professional skills with hands-on cooking in a state-of-the-art kitchen. You will gain practical experience while preparing and tasting delicious recipes to meet the increasing standards and meal patterns of the Child Nutrition programs.

Be ahead in your industry and prepared to take on the challenge of all three levels of Healthier Meals Cooking Classes that will be provided within the next few years. Receive a certificate of completion for each completed course.

Classes are free and available at Kendall College Culinary School in Chicago, Lincoln Land Community College Culinary Institute in Springfield, and Kaskaskia College Culinary Arts in Centralia.

Responses about what attendees like most about classes include:

- ◆ Learning correct knife skills
- ◆ The small class size
- ◆ Tasting the food we prepared
- ◆ The instructor's simple directions and passion to make the next generation healthy
- ◆ The hands-on experience

Classes include scaling and adapting recipes, the "mise en place" concept of efficiently preparing menu items, knife skills, preparing and adapting recipes, and local procurement. You will prepare USDA Recipes from main entrees through snacks. The recipes meet the meal pattern requirements while using more whole grains, fresh fruits and vegetables.

Space is *limited* so sign up now and bring a co-worker to join in the fun! To register, follow the link, www.isbe.net/nutrition.

Check it Out! Resources, Publications, Media Clips

Now Available in Print: Spanish Language Translation of Nutrition and Wellness Tips for Young Children

The Spanish translation of *Nutrition and Wellness Tips for Young Children: Provider Handbook for the Child and Adult Care Food Program* is now available in print.

Child care centers, family day care homes, sponsoring organizations, and others participating in USDA Child Nutrition Programs, such as CACFP, can order free copies online at <http://pueblo.gpo.gov/TN/TNPubs.php>. All are welcome to download materials from the website.

See other Team Nutrition Resources in Spanish online at <https://healthymeals.nal.usda.gov/resource-library/team-nutrition-resources-spanish>.



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To receive notices of the Mealtime Minutes e-newsletter, join the Mealtime Minutes e-newsletter listserv. Email: mtm-join@list.isbe.net and type only the email address to be added in the message section. Leave the subject line blank. A confirmation will be sent to the email address provided. Staff already receiving the Mealtime Minutes includes the authorized representative and contact person. For questions regarding Listserv, please email cnp@isbe.net.

Questions or comments? Email us at cnp@isbe.net or call 800/545-7892 or 217/782-2491

This institution is an equal opportunity provider.