

Office of Child Nutrition **2024** State Conference

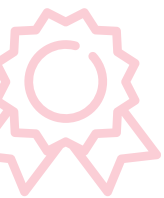
June 26 & 26, 2024

mdek12.org



MISSISSIPPI
DEPARTMENT OF
EDUCATION





1

ALL Students Proficient
and Showing Growth in All
Assessed Areas



2

EVERY Student Graduates
from High School and is Ready
for College and Career



3

EVERY Child Has Access
to a High-Quality Early
Childhood Program

EVERY School Has Effective
Teachers and Leaders

4



EVERY Community Effectively
Uses a World-Class Data System to
Improve Student Outcomes

5



EVERY School and District is
Rated “C” or Higher

6



VISION

To create a world-class educational system that gives students the knowledge and skills to be successful in college and the workforce, and to flourish as parents and citizens



MISSION

To provide leadership through the development of policy and accountability systems so that all students are prepared to compete in the global community

GRANTS



Gwenyth O'Quine

Director, Contracts and Grants

mdek12.org



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June 26, 2024



WHAT IS A GRANT?

- Grants are non-repayable funds or products disbursed or given by one party to a recipient, often a nonprofit entity, educational institution, business, or individual.
- To receive a grant, some form of "Grant Writing" often referred to as either a proposal or an application is required.

EQUIPMENT ASSISTANCE GRANT

- A competitive award.
- Promotes the serving of healthier meals, improving food safety, and/or supporting the establishment, maintenance, or expansion of the School Breakfast Program (SBP).
- Assists with the purchase of standalone equipment.

EQUIPMENT EXAMPLES

- Serving line
- Walk-in Freezer
- Walk-in Cooler
- Heated Proofer Cabinet
- Floor Mixer
- Gas Range
- Combination Oven





- Current participants with the National School Lunch Program (NSLP).
- Average Daily Participation (ADP).
- Priority is based on the lowest number of previous awards.
- Equipment value greater than \$1,000.00.

- Do you have any kitchen equipment that is not in good working order?
- What is the age/length of use of your equipment?
- What is the serviceability?
- Are you looking to purchase equipment this upcoming school year?
- Have you considered applying for grant funds?

FY2023 NSLP EAG for SFAs
17 Awardees

Obligated funds \$412,884.00
Un-obligated funds \$0.00

All invoices must be received on or before December 6, 2024.

UPCOMING OPPORTUNITIES

- FY2024 NSLP EAG for SFAs
- Release date: TBA via email, Clarion Ledger and MDE website



Gwenyth O'Quine

Director, Contracts and Grants

GOQUINE@MDEK12.ORG

This institution is an equal opportunity provider.

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Purchasing Updates

Betsy Pennington

Lead Nutritionist

mdek12.org



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June 2024



State Purchasing Program

Product Management Committee Members by Region

15

Region 1:
Alexandra
Hallmark

Region 2:
Kenny Coker

Region 3:
Gail Hodo

Region 4:
Pam Kirby

Region 5:
Christell
Hicks

Region 6:
Sabrina
Jones

Region 7:
Ashley
Harris

Non-Public
Schools:
Martha
Montiforte

Headstarts:
Mary Reed

Supt. Proxy:
Sarah Busby

Bids and Contract
Specialist:

Chainese Sly

601-576-4977

csly@mdek12.org

Program Specialist
(USDA):

Ashlea Jackson

601-576-4978

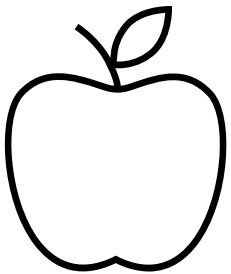
asjackson@mdek12.
org

Lead Nutritionist/
Registered Dietitian:

Betsy Pennington

601-576-4987

bpennington@mdek1
2.org



Dry and Non-Food Items :

Regions 1 & 2: Briggs Inc.

Regions 3-7: Merchants
Foodservice

Produce

Regions 3, 4, 5, and 6: MS Fruit
and Vegetable

Region 7: Sunrise Fresh Produce

Refrigerated/Frozen:

Regions 1 & 2: Briggs Inc.

Regions 3-7: Merchants
Foodservice

Milk:

Regions 1, 2, 3, 4, 6, and 7: Prairie Farms

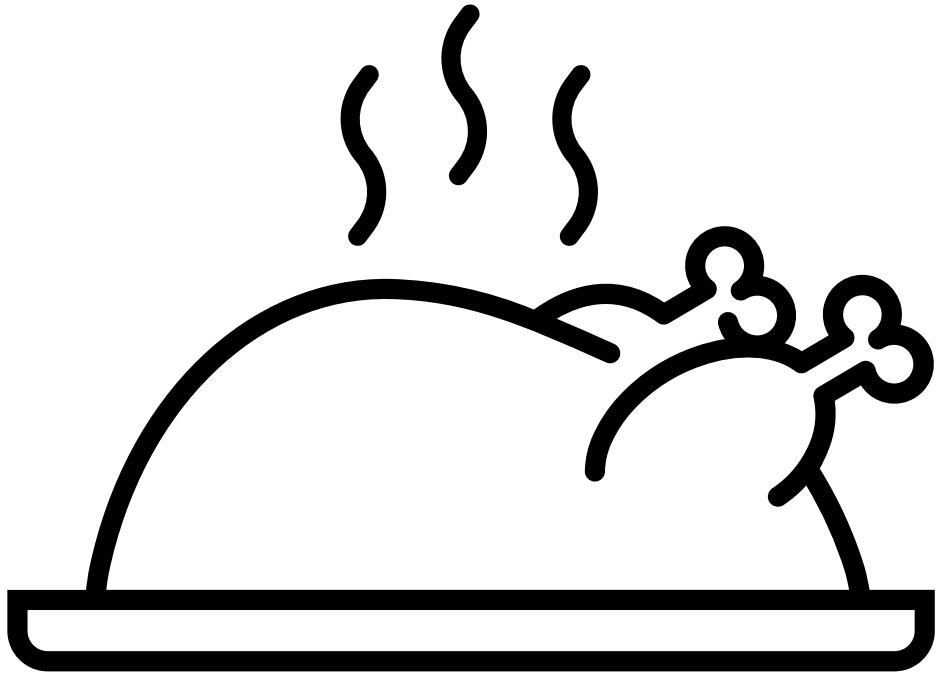
Regions 5: Bordens Dairy

Ice Cream:

Regions 1, 2, 3, and 5: Prairie Farms

Region 4, 6, and 7: Hershey Creamery

- Sausage
 - Williams Sausage was facing production issues. Dean's sausage is an approved brand that can be shipped if needed. Williams sausage should have improvements and remains an approved brand.
- Milk and Ice Cream
 - State agency negotiated prices for milk and ice cream contracts.
 - Expect a slight cost increase. Cost increase will take effect July 1.



- Virginia Poultry Growers Cooperative, LLC USDA Grade A Young Turkey Frozen Ready to Cook Roast
- Product Code: 24648
- New line item 1077.

Additional new products may be coming soon! Product management committee has tested new products and is meeting to vote this week.

Notifications about new products will be made by Chainese. Look for a purchasing notes newsletter from her!

USDA Foods Distribution

Food Distribution Advisory Committee Members by Region

23

Region 1:

Mark
Carpenter

Region 2:

Valerie
Weivoda

Region 3:

JoAnn
Martin

Region 4:

Ginny Hill

Region 5:

Benita
McKey

Region 6:

Elisabeth
Hollinghead

Region

7:Karen
Albrecht

- 0-60 days: No cost for storage
- On the 61st day: Distributor may invoice your organization for 1 month of storage.
- Distributor may continue to charge storage fees every 30 days afterwards.
- Storage fees are the responsibility of the organization that caused the fees.
- Any storage fees assessed will not follow the USDA foods due to a transfer to another organization.

- State of Mississippi overall budget is \$750,000
- State agency will monitor use of FAVORS money. If not utilized, it will be given to another school district.
- Food will be available for ordering early July.
- Any complaints regarding produce need to be emailed to Ashlea immediately.
- Ordering schedule will be emailed by Ashlea in July.

Reports

Overtime Report:

- Turn in as quickly as possible.
- Overtime is claimed any time after 2:30.
- Overtime is based off of truck arrival and departure time. Do not include the time staff spends unloading product.
- Include the date the overtime occurred.
 - This person had to stay from 2:30-3:11 pm (41 minutes)
 - 41 minutes/60 minutes= 0.68 overtime hours worked

OVERTIME REIMBURSEMENT

OFFICE OF CHILD NUTRITION
DIVISION OF PURCHASING AND FOOD DISTRIBUTION

Overtime can only be claimed for time worked after 2:30 p.m. due to late trucks. Over time information should be submitted to the Office of Purchasing and Food Distribution (address below).

School District: Somewhere County School District

Distributor: Name of Company

Date: June 14, 2024 (mm/dd/yyyy)

Instructions: Complete a separate row for each employee. The Total Overtime Hourly Rate, Total Reimb., and Total Amount Due to the District calculates automatically. (ENTER PARTIAL HOURS WORKED AS FOLLOWS: 15 minutes = .25, 30 minutes = .50, 45 minutes = .75, e.g. if the staff member worked from 2:30 pm to 3:45 pm, Overtime Hours Worked would be 1.25 hours)

Site/School Name	Truck Arrive	Truck Depart	Staff Member	Hourly Rate	Benefits (overtime hourly rate*)	Total overtime hourly rate =	Overtime Hours Worked	Total Reimb. =
Somewhere Elementary	2:48 pm	3:11 pm	Rane Doe	\$ 26.75	\$ 7.42	\$ 34.17	0.68	\$ 23.24
			Requested OT:			\$ 0.00		\$ 0.00
			2:30 p.m.-3:11 p.m. (41 minutes)			\$ 0.00		\$ 0.00
			Wednesday, December 13, 2023			\$ 0.00		\$ 0.00
						\$ 0.00		\$ 0.00
						\$ 0.00		\$ 0.00
						\$ 0.00		\$ 0.00
						\$ 0.00		\$ 0.00
						\$ 0.00		\$ 0.00
						\$ 0.00		\$ 0.00

* (e.g. \$17.00 hourly rate + \$3.72 benefits/hour = \$20.72/hour X 2 hours worked = \$41.44 total reimbursement)

Return completed form via email by clicking the **Submit Form** button, or send the printed form to:

Office of Child Nutrition
Division of Purchasing and Food Distribution
P.O. Box 771
Jackson, MS 39205

Submit Form

Total amount due to district: \$ **\$ 23.24**

TERMS OF ACCEPTANCE AND SIGNATURE
I, the undersigned, attest to the truthfulness of the information provided in this form.

Signature of Foodservice Administrator
June 14, 2024 (mm/dd/yyyy)
Date

Take photos which illustrate the issue. Include product labels, lot codes, dates, damage, packaging problems, foreign object, etc.

If found, retain any foreign objects.

Hold product, until notified if vendor will pick-up or instructed to dispose of product.

Most important part: Provide a detailed description on the incident report. The report can be found in MAPS.

Incident Report Example:

- Remember: Be as descriptive as possible!
- Comment reads: “Pictures of the biscuit, screw next to a ruler, packaging, product code, manufacturer name, etc. are included in this packet.”
- Turn in the incident report as quickly as possible.
- *USDA Complaint Teams Training will occur in August. You will receive an email from Ashlea.

Incident Report

Office of Child Nutrition
Division of Purchasing and Food Distribution

Date of Occurrence: June 14, 2024 School District: Somewhere Elementary
Location of Incident: Somewhere Elementary School Date MDE notified: June 14, 2024

Specific Problem:

Screw was found in a biscuit. A child found the screw while eating their biscuit.

Name of Product: Brand Biscuit Product Code #: #####
Date Product Received: June 1, 2024 How much product involved: 1 biscuit
How much product used: 300 biscuits How much product remains: 30 biscuits
Lot #: ##### Can codes: N/A
The lot # is a batch of numbers located on the case. It is not the Distributors pick ticket

Is this a USDA/Commodity Item? ☐ Yes ☐ No If so, what is the DO#: _____

Comments:

Pictures of the biscuit, screw next to a ruler, packaging, product code, manufacturer name, etc. are included in this packet.

If possible, include photos (via email or regular mail) of the product and packaging (including lot and/or case codes)

TERMS OF ACCEPTANCE and SIGNATURE I, the undersigned, attest to the truthfulness of the information provided in this form.

Return completed form via email by clicking the **Submit Form** button below, or send the printed form to:

Bill Urban, Director
Division of Purchasing
MS Department of Education
Office of Child Nutrition
P. O. Box 771
Jackson, MS 39205-0771

School Food Authority or Executive Director

06/14/2024
Date (mm/dd/yyyy)

Submit Form



Betsy Redfern Pennington

Lead Nutritionist/Registered Dietitian

Bpennington@mdek12.org

mdek12.org



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Training Updates

April D. Catchings

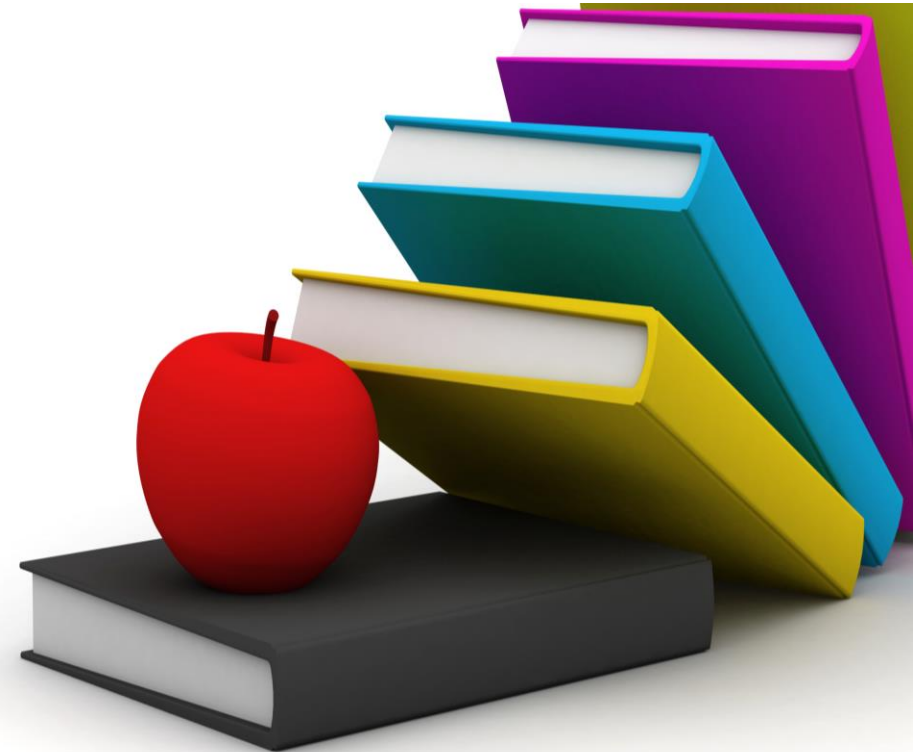
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Division of Training and Program Outreach





Managers Trained – 893




Professional Standards hours – eight (8) hours



Variety of ICN Topics

2024 DECIDE to Succeed Training

 **NEW** Managers & SFSAs Trained - **130**

 Professional Standards hours received: **twenty-four(24)**



Our Awesome 2024 DECIDE Trainers!

35

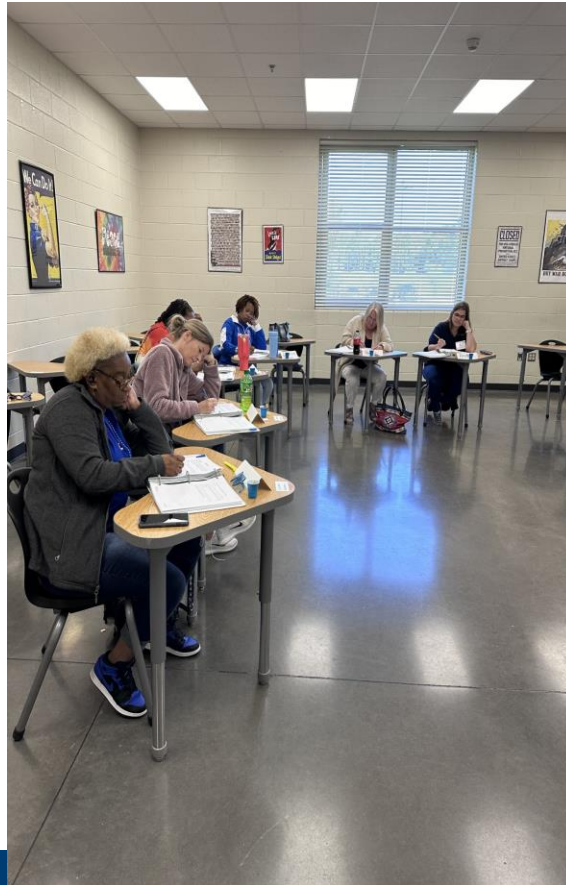
- Becke Bounds
- Mary Burks
- Jerry B. Cater
- Lark Christian
- Sue Ellen Coddling
- Jackie Henry
- Mary A. Hill
- Stephanie B. Hoze
- Martha Montiforte
- Rhonda Robertson
- Lynn Triplett



They were **EXCITED** and **READY!**

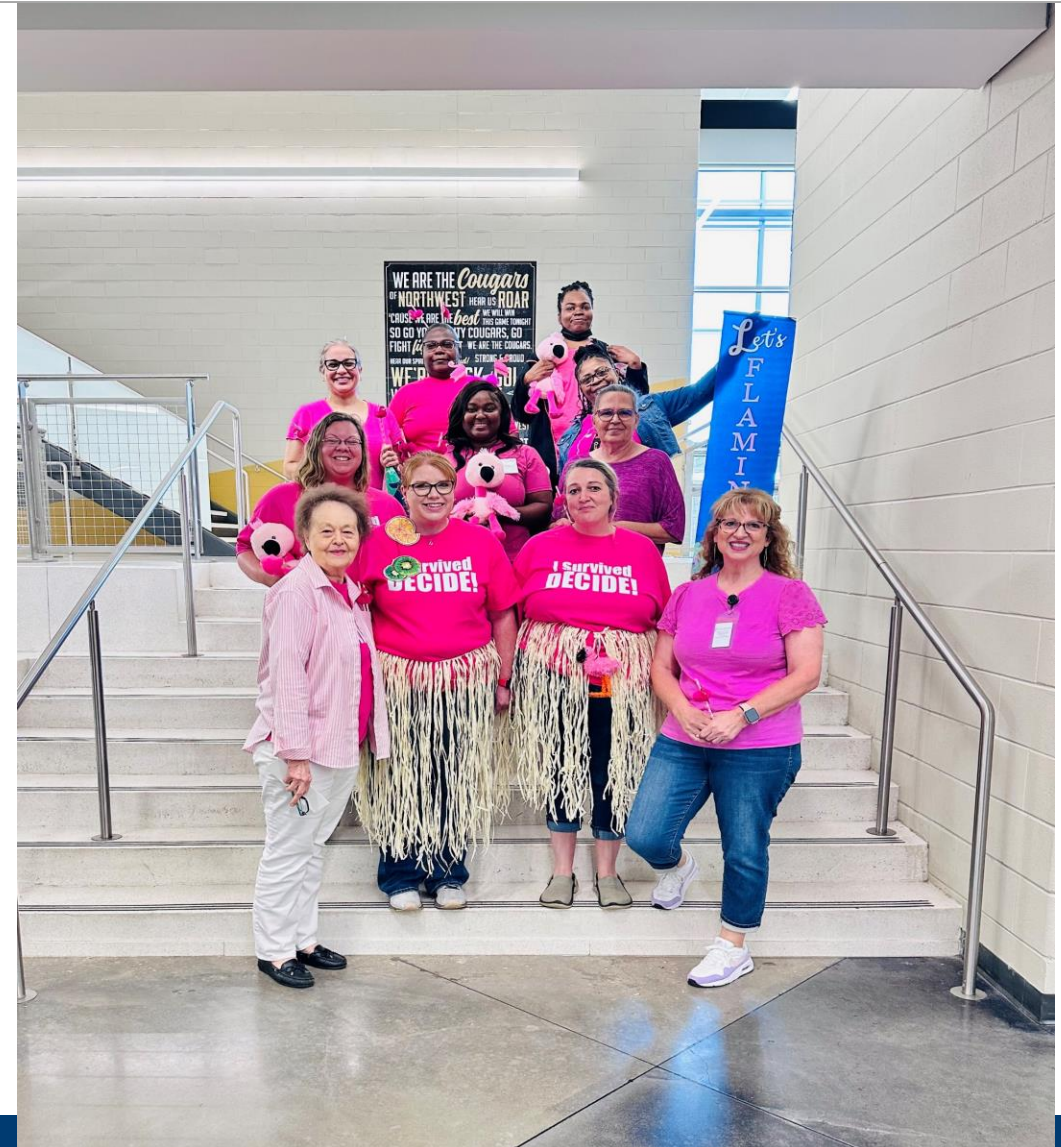


PEP Rally













The **AMAZING** RCSD “Lunchroom Ladies”



Understanding Professional Standard (PS)

- Final Rule
- PS Hours



Final Rule: Professional Standards Hiring Exception 44

Proposed Rule	Final Rule
Proposed to allow state agency discretion to allow medium or large local educational agencies (LEAs) to hire an individual without a bachelor's or associate's degree as a school nutrition program director, if they have at least ten (10) years of school nutrition program experience.	Allows the STATE AGENCY discretion to allow medium or large LEAs to hire an individual without a Bachelor's or Associate's degree as a <i>School Nutrition Program Director (SNPD)</i> , if they have at least ten (10) years of school nutrition program experience with an implementation date of July 1, 2024 .
	*Note: The MS Department of Education has not changed the State Board Policy to reflect this Final Rule.

- Must be tracked annually
- Keeps you in **compliance** with USDA and State Agency regulations.
- Serves as a **reminder** of your courses throughout the year.



- Title of Trainings
- Training Topics & Learning Codes
- Name of Person (s) providing the training
- Name of Person (s) receiving the training
- Date of training
- Total training hours received for each employee

(Note: OCN has a limited supply of Spanish Resource Material).

What tools can be used to Track Hours?

47

- USDA's Voluntary Professional Standard Tracking Tool (PSST).
 - Must have a USDA **eAuthentication** account.
- Self generated forms (i.e. excel spread sheet, Microsoft Word Document, etc.)



Professional Standards Learning Objectives

48



United States Department of Agriculture

Professional Standards Learning Objectives

The Professional Standards Learning Objectives are a resource for school nutrition professionals and trainers. This resource lists training topics in the four Key Areas of Nutrition, Operations, Administration and Communications/Marketing. Each Key Area has several Training Topics and specific learning objectives that will assist those who are planning or taking training. These same categories are used in the on-line database of trainings as well as in the optional Professional standards Training Tracker Tool.

TRAINING TOPICS BY KEY AREAS

KEY AREAS	TRAINING TOPICS
NUTRITION - 1000	Menu Planning (1100) Nutrition Education (1200) General Nutrition (1300)
OPERATIONS - 2000	Food Production (2100) Serving Food (2200) Cashier and Point of Service (2300) Purchasing/Procurement (2400) Receiving and Storage (2500) Food Safety and Hazard Analysis and Critical Control Point (HACCP) (2600)
ADMINISTRATION - 3000	Free and Reduced-Price Meal Benefits (3100) Program Management (3200) Financial Management (3300) Human Resources and Staff Training (3400) Facilities and Equipment Planning (3500)
COMMUNICATIONS AND MARKETING - 4000	Communications and Marketing (4100)

How many PS hours are required annually by USDA & SA? 49

- School Food Service Administrators (SFSAs).....**12 hours**
- Program Managers (PM).....**10 hours**
- Program Staff.....**6 hours**
- Part-time Staff (< 20 hours per week).....**4 hours**
- Satellite Managers (SM):
 - SM Training Agenda provided by OCN.
 - Agenda **must** be covered in detail with the SM, formed signed and returned to OCN Training Director.

New Hire Application

Application for Child Nutrition Certification

50

I. Type of Certification Requested: **Must provide an Official High School or College Transcripts. (Check only one)**

☐ Manager, Regular ☐ Food Service Administrator, Provisional (*Up to 2 years on*)
☐ Manager, Emergency ☐ Food Service Administrator II (*BS Degree Required*)
☐ Satellite Manager ☐ Food Service Administrator III (*MS Degree*)
☐ Assistant Manager ☐ Food Service Administrator IV (*PhD Degree*)

II. Person to Be Certified:

Last Name First Name MI

School District Name

School District Mailing Address

Phone Number

Applicant E-Mail

III. Reason for Certification Request: ☐ New Hire ☐ Promotion ☐ District Transfer

a. If transferred, district transferred from? _____

b. Hire Date _____ (actual date hired as Manager or SFSA)

c. Does the applicant have a **manager's** level ServSafe Certificate? ☐ Yes ☐ No

• If yes, please provide a copy of ServSafe certificate with the application.

• If no, include the date to complete servsafe class? _____
(*Must provide Certification Certificate within 30 days of hire date.*)

IV. Educational documentation **must** be submitted with this application. (*i.e.: High School Diploma, GED Certificate from an accredited institution, College Transcripts etc.*)

V. Authorized Signatures:

Applicant _____ Date _____

SFSA _____ Date _____

Superintendent _____ Date _____

***OCN use Only:** Processed by: _____ Date: _____

Year to attend: NAO _____ DECIDE _____

Revised: 8/16/23

Update to School Nutrition Standards

Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans

mdek12.org

Betsy Redfern Pennington, MS, RD, LD

Lead Registered Dietitian Nutritionist



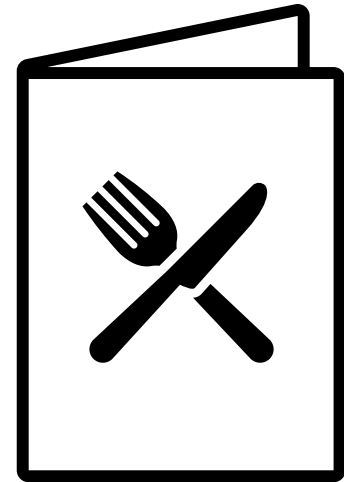
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Summer 2024



The final rule resulted in changes in two main categories:

- 1) Meal Pattern Changes
- 2) Menu Planning Flexibilities



Meal Pattern Changes

Limits on added sugar will use a phased approach.

- **Phase 1: Limits on specific high-sugar products (cereals, yogurt, and flavored milk)**
 - Implemented by school year 2025-2026 (beginning July 1, 2025)
- **Phase 2: Overall weekly limits.**
 - Weekly dietary limits to be implemented by school year 2027-2028 (beginning July 1, 2027)
 - <10% weekly calories from added sugars



Limits on added sugar will use a phased approach.

✔ indicates implementation date. Blank cells indicate no changes/no new requirements.

Requirements	SY 2024-25	SY 2025-26	SY 2026-27	SY 2027-28
Product-based limits for breakfast cereals, yogurt, and flavored milk		✔		
Weekly limit (<10% weekly calories from added sugars for both lunch and breakfast programs)				✔



- Limits on added sugar will use a phased approach.

Breakfast cereals may have no more than 6 grams of added sugar per dry ounce.

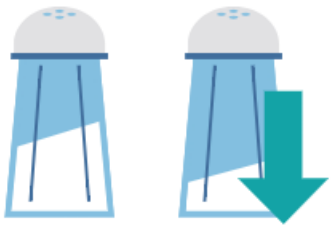
Yogurt may have no more than 12 grams of added sugars per 6 ounces (2 grams of added sugars per ounce).

Flavored milk may have no more than 10 grams of added sugars per 8 fluid ounces or, for flavored milk sold as a competitive food for middle or high schools, 15 grams of added sugar per 12 fluid ounces.



Gradually phase in one reduction of weekly limit.

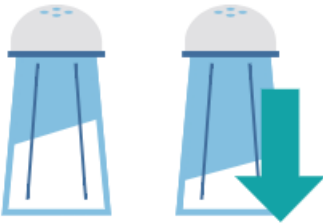
- For the next 3 school years (through 2026-2027), schools will maintain current sodium limits
 - Target 1A will continue for lunch; Target 1 will continue for breakfast
- By school year 2027-2028 (beginning July 1, 2027), schools will implement a 15% reduction for lunch and a 10% reduction for breakfast.



Gradually phase in one reduction of weekly limit.

✔ indicates implementation date.

Requirements	SY 2024-25	SY 2025-26	SY 2026-27	SY 2027-28
Lunch - 15% reduction from current sodium limits: <ul style="list-style-type: none">• Grades K-5: ≤ 935 mg• Grades 6-8: ≤ 1,035 mg• Grades 9-12: ≤ 1,080 mg	Continue sodium target 1A from transitional final rule while working toward meeting future requirement.			✔
Breakfast - 10% reduction from current sodium limits: <ul style="list-style-type: none">• Grades K-5: ≤ 485 mg• Grades 6-8: ≤ 535 mg• Grades 9-12: ≤ 570 mg	Continue sodium target 1A from transitional final rule while working toward meeting future requirement.			✔

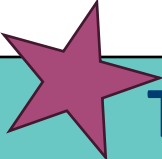


Sodium Standards: National School Lunch Program

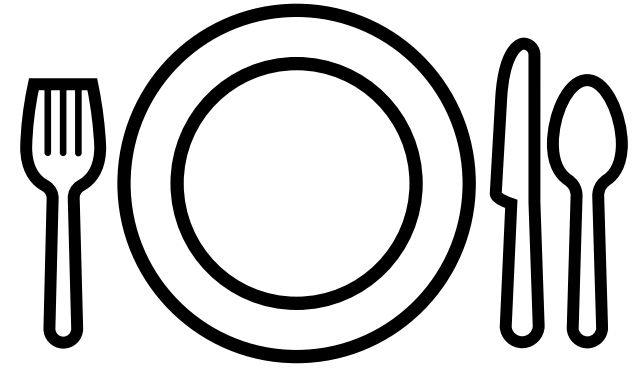
59



<u>Age/Grade Group</u>	<u>Target 1:</u> <u>Effective July 1,</u> <u>2022</u>	<u>Interim Target</u> <u>1A:</u> <u>Effective July 1,</u> <u>2023</u>	<u>15% Sodium</u> <u>Reduction</u> <u>Effective July 1,</u> <u>2027:</u>
K-5	$\leq 1,230$ mg	$\leq 1,110$ mg	≤ 935 mg
6-8	$\leq 1,360$ mg	$\leq 1,225$ mg	$\leq 1,035$ mg
9-12	$\leq 1,420$ mg	$\leq 1,280$ mg	$\leq 1,080$ mg

Age/Grade Group	 Target 1: Effective July 1, 2022 – SY 2024	10% Sodium Reduction Effective July 1, 2027
K-5	≤ 540 mg	≤ 485 mg
6-8	≤ 600 mg	≤ 535 mg
9-12	≤ 640 mg	≤ 570 mg

Snack



Aligns NSLP afterschool snack meal pattern requirements for K-12 children with the CACFP snack meal pattern requirements with an implementation date of July 1, 2025.

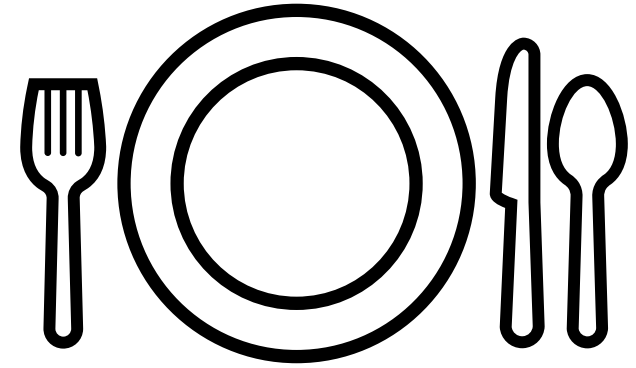
More details about specific requirements are to come.

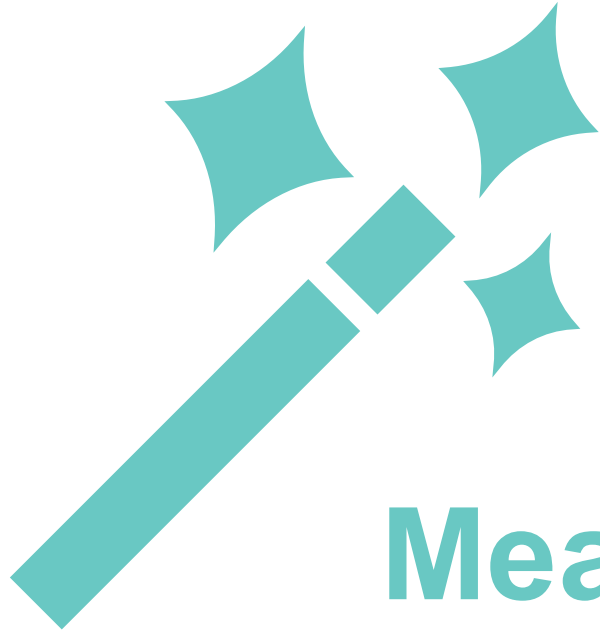
Adds bean dip to the list of foods exempt from the total fat standard in the Smart Snacks regulation:

- Exemption applies to products marketed as hummus, as well as dips made from any variety beans, peas, or lentils.
- Bean dip will still need to meet the saturated fat standard for smart snacks.

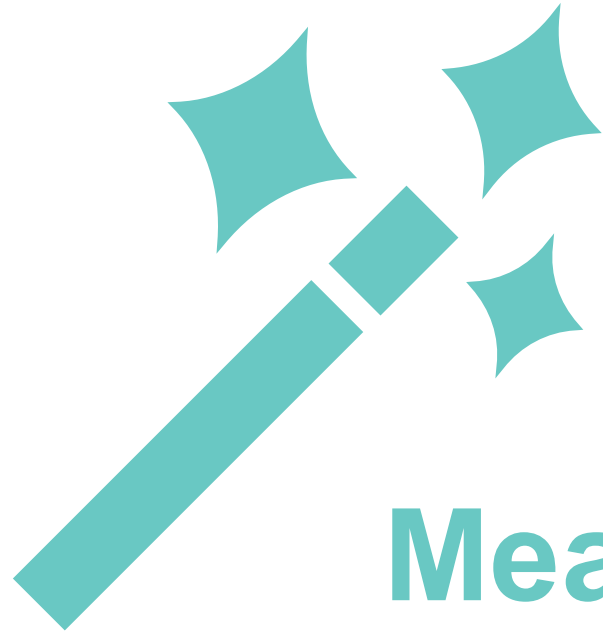
Menu Planning Flexibilities

Breakfast

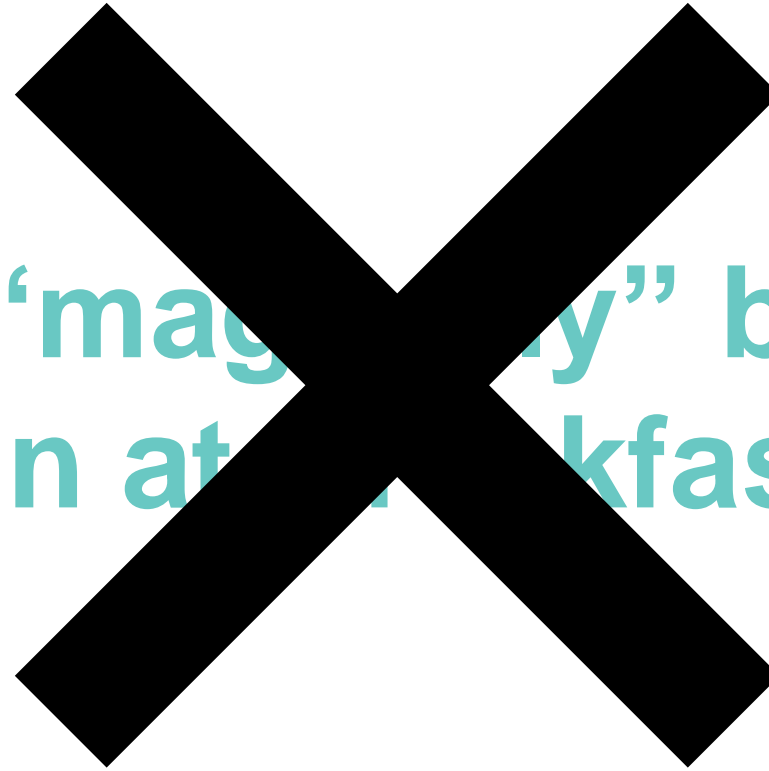




**Meat “magically” becomes
a Grain at Breakfast!**



Meat “magically” becomes
a Grain at breakfast!





Grains and Meat/Meat Alternates are a combined group at breakfast.

Grain and Meat/Meat Alternates at Breakfast

68

Required Component Offerings	Grades K-5	Grades 6-8	Grades 9-12	Specific Requirements:
Grains and Meat/Meat Alternates	1 oz. eq./day 7 oz. eq./week	1 oz. eq./day 8 oz. eq./week	1 oz. eq./day 9 oz. eq./week	Grains and meat/meat alternates are a combined group. Schools may offer grains, meat/meat alternate, or a combination of both to satisfy this meal component.
WHEN CREATING A K-8 GROUP	8 oz. eq.			Daily and weekly minimums must be met. 80% of grains offered must be whole grain rich. The remaining grains must be enriched.
WHEN CREATING A K-12 GROUP	9 oz. eq.			Nuts and seeds may be used to satisfy 100% of the meat/meat alternate requirement. <u>Sugar limits to be implemented by school year 2025/2026:</u> Breakfast cereals may have no more than 6 grams of added sugar per dry ounce. Yogurt may have no more than 12 grams of added sugar per 8 fluid ounces.

The new meal pattern flexibilities can be used for next school year!

Schools, at their option, may offer grains, meats/meat alternates, or a combination of both at breakfast.

Grain Only:



Meat/ Meat Alternate Only:



Combination of Grain and Meat/Meat Alternate:



Due to the new rule, there was a change to the red book! Meat/Meat alternate can now be recorded at breakfast.

Date:	2	3a	3b	4	5	6	7	8	
Participation	MENUS and Recipe Numbers	Plan Extra	Extra Extra	FOOD ITEMS	B	L	S N	CONTRIBUTION SIZE	
BREAKFAST SERVED:	BREAKFAST			MEAT/MEAT <u>ALTERNATE</u> M M M M M				9-12	
K-5 _____									1
6-8 _____									2
K-8 _____									3
9-12 _____									4
ADULTS PAID:									5
_____									6
IN KIND:									7
									8
									9
									10
									11
									12
						13			

Fruit (and Vegetables) at Breakfast

71

K-5

6-8

9-12

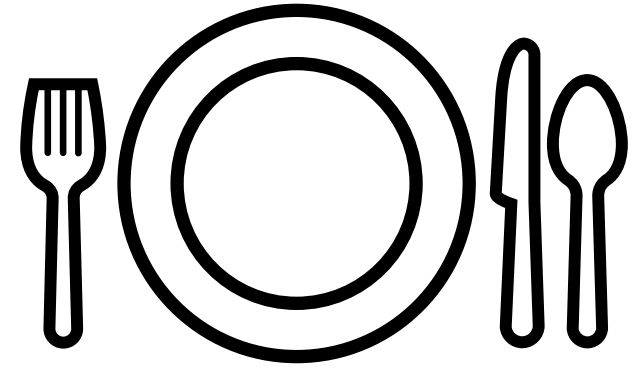
Fruit (and Vegetable)	1 cup / day 5 cups/wk	1 cup / day 5 cups / wk	1 cup / day 5 cups / wk	
--------------------------	--------------------------	----------------------------	----------------------------	--

Juice MUST be 100% full strength.

If offering vegetables only 1 day per school week, any vegetable subgroup may be offered.

If offering vegetables 2 or more days per school week, vegetables from at least two different subgroups must be offered.

Lunch



Vegetables at Lunch

73

The vegetables component had a few changes from the final rule.

The beans/peas subgroup is now called beans/peas/lentils.

Flexibility to Start July 1, 2024:
Beans, peas, and lentils offered towards the meat/meat alternate component can also satisfy the weekly vegetable subgroup requirement.



Important:

Beans, peas, and lentils cannot count towards the daily component as both meat/meat alternate and vegetables in the same meal.

Example: Red Beans and Rice



Source: MRS 2021

MRS: 2555 – Pork (2500s)

RED BEANS AND RICE WITH SAUSAGE (DRIED)

MEAL COMPONENT CONTRIBUTION:

2 ½ oz. eq. meat/meat alternate, 1 oz. eq. whole grain

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 serving

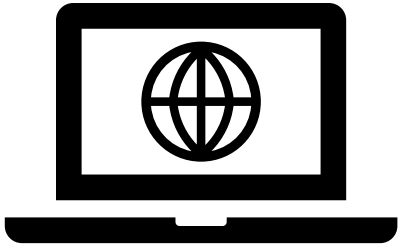
RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

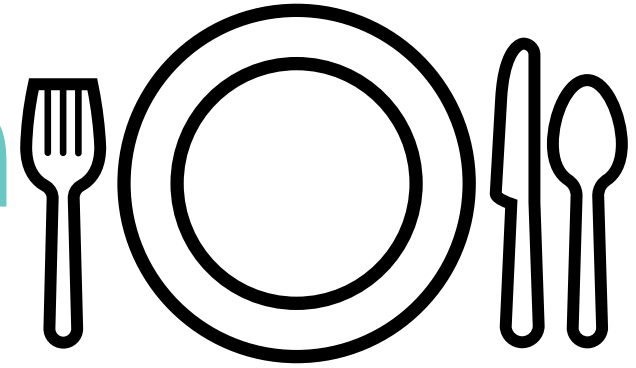
Daily requirements: Crediting towards meat/meat alternate component

Weekly requirements: Crediting towards meat/meat alternate component **and** satisfying the beans, peas, and legumes subgroup requirement



Keep in mind that the new menu planning flexibilities are not active in your nutrient analysis software. Look for updates from your software company as they are produced.

Meal Modification



Meal Modifications

✓ indicates implementation date. Blank cells indicate no changes/no new requirements.

Requirements	SY 2024-25	SY 2025-26	SY 2026-27	SY 2027-28
Clarifies existing policy guidance by including in regulation that state licensed healthcare professionals may write medical statements to request meal modifications on behalf of students with disabilities in the school meal programs. ¹	✓			
Defines a state licensed healthcare professional as an individual authorized to write medical prescriptions under state law, consistent with current policy guidance. ¹	✓			
In addition to state licensed healthcare professionals, also permits registered dietitians to write medical statements to request meal modifications on behalf of students with disabilities in the school meal programs.		✓		
Regarding non-disability requests, makes clear in regulation that USDA encourages schools to meet participants' non-disability dietary preferences when planning and preparing school meals.	✓			

Updated meal pattern charts will be included in your red book. They are also on the MDE website on the Child Nutrition landing page.

School Breakfast Program (SBP)
Meal Pattern Requirements for Various Age/Grade Groups

Quantities Required to Offer				
Required Component Offerings	Grades K-5	Grades 6-8	Grades 9-12	Specific Requirements:
Grains and Meat/Meat Alternates	1 oz. eq./day 7 oz. eq./week	1 oz. eq./day 8 oz. eq./week	1 oz. eq./day 9 oz. eq./week	Grains and meat/meat alternates are a combined group. Schools may offer grains, meat/meat alternate, or a combination of both to satisfy this meal component. Daily and weekly minimums must be met. 80% of grains offered must be whole grain rich. The remaining grains must be enriched. Nuts and seeds may be used to satisfy 100% of the meat/meat alternate requirement. <u>Sugar limits to be implemented by school year 2025/2026:</u> Breakfast cereals may have no more than 6 grams of added sugar per dry ounce. Yogurt may have no more than 12 grams of added sugar per 8 fluid ounces.
WHEN CREATING A K-5 GROUP	8 oz. eq.			
WHEN CREATING A K-12 GROUP	9 oz. eq.			
Fruit and Vegetable	1 cup / day 5 cups / week	1 cup / day 5 cups / week	1 cup / day 5 cups / week	No more than 1/2 of the total weekly requirement may be met with 100% full-strength juice. Schools choosing to offer vegetables at breakfast one day per school week have the option to offer any vegetables, including a starchy vegetable. Schools choosing to substitute vegetables for fruit at breakfast on two or more days per school week are required to offer vegetables from at least two different vegetable subgroups. Milk may be 1% or fat free. Flavored or unflavored milk may be offered. <u>Sugar limits to be implemented by school year 2025/2026:</u> Flavored milk must contain no more than 10 grams of added sugar per 8 fluid ounces.
Milk 1% or Fat Free Only	1 cup each day; 5 cups per week			
Calorie Ranges	350-500 calories	400-550 calories	450-600 calories	
WHEN CREATING A K-5 GROUP	400-500 calories			Minimum and Maximum Calorie ranges in an average 5-day weekly menu
WHEN CREATING A K-12 GROUP	450-500 calories			
Sodium (mg)	≤ 540	≤ 600	≤ 640	When combining grade groups, the more restrictive requirement must be used. K-5, ≤ 540 K-12, ≤ 640

The School Lunch Pattern for Various Age/Grade Groups
The United States Department of Agriculture, National School Lunch Program requires that portions of meal components be adjusted by age/grade group to better meet the food and nutritional needs of children according to their ages.

Quantities Required to Offer						
Food Components	Ages 1-2	Ages 3-4	Grades K-5 8 oz. eq./wk	Grades 6-8 9 oz. eq./wk	Grades 9-12 10 oz. eq./wk	Specific Requirements
Meat or Meat Alternate (M/MA)			8 oz. eq./wk	9 oz. eq./wk	10 oz. eq./wk	Must be served in the main dish or as the main dish and only one other menu item.
When combining K-5 & 6-8 to establish a K-9 group.			9 oz. eq./wk			
Lean meat, poultry, fish	1 oz.	1 1/2 oz.				Vegetable protein products, cheese, alternate cheese products, and enriched macaroni with fortified protein may be used to meet part of the meat/meat alternate requirement. Food and Nutrition Service Fact Sheets on each of these alternate foods give detailed instructions for use.
Cheese	1 oz.	1 1/2 oz.				
Large egg(s)	1/2	3/4				
Cooked, dry beans or peas	1/2 cup	3/8 cup				
Peanut butter (or any nut or seed butter)	2 Tbsp	3 Tbsp	1 oz. eq. ¹ per day minimum	1 oz. eq. ¹ per day minimum	2 oz. eq. ¹ per day minimum	Nuts and seeds may be used to satisfy 100% of the meat/meat alternate requirement.
Peanuts, soy nuts, tree nuts or seeds						<u>Sugar limits to be implemented by 2025/2026:</u> Yogurt may have no more than 12 grams of added sugar per 8 fluid ounces.
Yogurt, plain or flavored, unsweetened or sweetened	1/2 oz. or 1/4 cup	1/2 oz. or 1/4 cup				
Grains			8 oz. eq./wk	8 oz. eq./wk	10 oz. eq./wk	Require 80% of the weekly grains in the NSLP and SBP be whole grain-rich (WGR), and the remaining weekly grains must be enriched.
When combining K-5 & 6-8 to establish a K-9 group.			8 oz. eq./wk			
Servings of grains or breads must be whole-grain rich	5 per week at least 1/2 avg. day	8 per week at least 1 avg. day	1 oz. eq. per day minimum	1 oz. eq. per day minimum	2 oz. eq. per day minimum	
Vegetable			1/2 cup every day		1 cup every day	No more than 1/2 of the total requirement may be met with full-strength vegetable juice.
Dark Green			1/2 cup every week		1/2 cup every week	
Red/Orange			1/2 cup every week		1 1/2 cups every week	In grades K-12 the vegetable subgroups need to be offered throughout the week. The amounts listed here are the minimum amount that must be offered during the week.
Beans/Peas/Lentils	1/2 cup either or	1/2 cup either or	1/2 cup every week		1/2 cup every week	Beans, peas, and lentils offered towards the meat/meat alternate component can also count toward the weekly vegetable subgroup requirement.
Starchy			1/2 cup every week		1/2 cup every week	
Other			1/2 cup every week		1/2 cup every week	
Fruit			1/2 cup every day	1/2 cup every day	1 cup every day	No more than 1/2 of the total weekly requirement may be met with 100% full-strength fruit juice.
Milk (fluid offered as a beverage)		1/2 cup (6 fl. oz.)	1/2 pint (8 fl. oz.)			Milk may be 1% or fat free. Flavored or unflavored milk may be offered. <u>Sugar limits to be implemented by school year 2025/2026:</u> Flavored milk must contain no more than 10 grams of added sugar per 8 fluid ounces.
Min. and Max. Calorie Ranges in an average 5-day week menu		517*	550-650	600-700	750-850	Menus for students ages 1-2 and ages 3-4 have a minimum calorie requirement of 517 calories averaged over the school week.
When combining K-5 & 6-8 to establish a K-9 group.			600-650			
Sodium			≤ 1110	≤ 1225	≤ 1280	<u>K-5 group sodium max = 1110 mg</u>

*Schools serving lunch 7 days per week should increase the weekly quantity by approximately 20% for each additional day. Food Buying Guide FNS Instruction #83-1, Rev. 2 Grains and Bread instruction provides the information for the minimum weight of serving.



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Nutrient Analysis and MRS Updates

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Summer 2024



- Type of Updates to Nutrient Analysis Software
- Updates for three major software solutions:
 - Nutrikids
 - Mosaic
 - PrimeroEdge
- MRS Online



Software Updates: Completed by the manufacturer

- Fix errors in the software
- Addition of software features
- Reorganizing data
- Adding functionality
- Other things related to what the software offers to the user

Announcements about this type of update come from the SOFTWARE COMPANY.

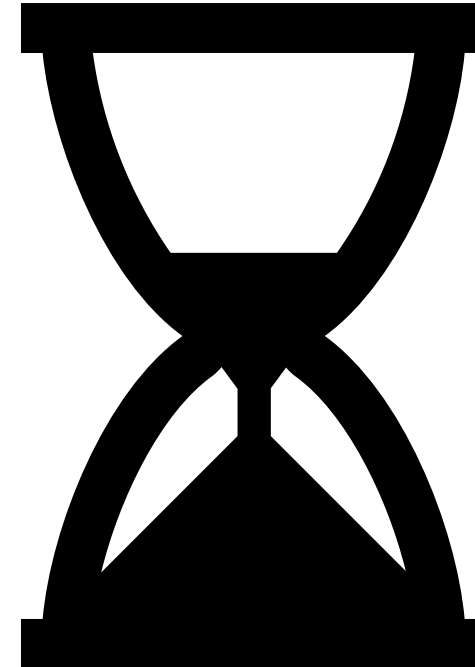
Data Updates: Complete by MRS Team

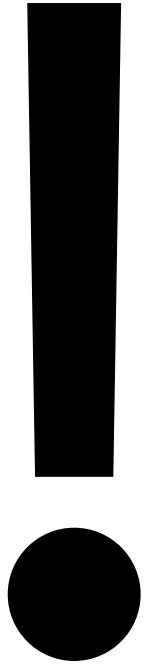
- Products change (additions and discontinuations)
- Errors are found in the ingredients and recipes
- Crediting or nutrients change
- Other things related to the ingredients or recipes

Announcements about this type of update come from BETSY.

Software Updates: Completed by the manufacturer

- USDA has allowed for software companies to make updates to follow the new final rule through the 2024/2025 school year.
- By fall 2025, the software systems are required to be updated.
- This means that you will see changes to features in all software systems over the next year.





Do NOT skip either type of update!

Nutrikids

Software Updates: Sent by Nutrikids/Heartland

- Update from 2023: Sodium update to make Target 1A the standard for lunch
 - Run a menu spreadsheet report for a lunch meal period. If you do not have Sodium Target 1A, your software needs to be updated.

Nutrient
Calories
Cholesterol (mg)
Sodium 1 (mg)
Sodium 1a (mg)
Fiber (g)
Iron (mg)
Calcium (mg)
Vitamin A (IU)
Sugars (g)
Vitamin C (mg)
Protein (g)
Carbohydrate (g)
Total Fat (g)
Saturated Fat (g)
Trans Fat¹ (g)



Software Updates: Sent by Nutrikids/Heartland

- Meal pattern updates to accommodate the changes in the final rule will need to be made
- Currently the ingredient entry section does not include a space for added sugar to be entered.

Sugars	<input type="text"/>	g	<input type="text"/>	g
Protein	<input type="text"/>	g	<input type="text"/>	g
Iron	<input type="text"/>	% or	<input type="text"/>	mg
Calcium	<input type="text"/>	% or	<input type="text"/>	mg
Vitamin A	<input type="text"/>	% or	<input type="text"/>	IU
Vitamin C	<input type="text"/>	% or	<input type="text"/>	mg
Water ¹	<input type="text"/>	g	<input type="text"/>	g
Ash ¹	<input type="text"/>	g	<input type="text"/>	g

100.000 Grams



Incorrect- “MS####”

Chicken Spaghetti MS542
 Steak Fingers, Baked MS180
 Seasoned Green Beans MS1044
 California Vegetables MS1054
 Fruit Cocktail MS1248
 Fresh Fruit Cup MS1250
 Roll, Whole Wheat Pur1ozMS1356
 Sauce, Hot, PC MS1548
 Milk, FF, Van, 1/2 pt. MS1704
 Milk,FF,Choc,1/2 pt., MS1602
 Milk,FF,Strwbery,1/2 pt.MS1604
 Milk,LF,1%,White,1/2 pt,MS1608
 Chef Salad, Elementary, MS601
 Dressing, FF,Assort,12g MS1518
 Saltine Crackers, WG MS1369

Correct- “M####”

Hamburg Steak wGravy MR M1015
 Chicken Patty Sand Baked M4150
 Mashed Potatoes M6070
 Green Peas, Canned M6035
 Roll, Whole Wheat Pur1oz M7135
 Chilled Pears Diced M6850
 Fresh Fruit Bowl Variety M6715
 Milk, FF White1/2 pt. PF M100
 Milk, FF Choc 1/2 pint PF M120

Data Updates: No longer maintained by MRS Team

- Many reports submitted for administrative review include outdated recipes.
- All current MRS recipes include “M####” at the end. If you see “MS####” or any recipes with “###”, those are outdated recipes.
- The recipe file on the MDE website includes all MRS recipes to accommodate for skipped updates.



NutriKids® Files:

Version 22.2 of NutriKids® or Higher must be used for this update.

STEPS:

1. Save the file to your computer
2. Access the folder where the file is located and **unzip the file**. It should be changed to a .dat file.
3. Use the transfer utility tool to **import the file** into the nutrient database program.
4. Do not open or unzip the file.

NEW: The data files of new or updated ingredients are the Fall 2023 update to the Nutrient Database. There is one file for all regions. Importing these **ingredient database files will not delete district recipes or menus.**

[Fall 2023 Ingredients All](#)

NEW: The data files below are the Fall 2023 updates to the NK Recipe Database. Many recipes were changed. Each file contains all of the MRS recipes for that region. Also listed are files of recipes for Prairie Farms and Borden milk. Importing these **recipe database files will not delete district recipes or menus.**

[Fall 2023 Recipes Regions 1 and 2](#)

[Fall 2023 Recipes Regions 3 to 7](#)

[Fall 2023 Recipes Borden](#)

[Fall 2023 Recipes Prairie Farms](#)

Download Database

The following will replace all the data in your nutrient database program.

To use this file, **do not Open or unzip the file**, use the following steps:

1. **Save** the file to your computer
2. Access the folder where the files is located and unzip the file. It should be changed to a .dat file.
3. Use the Restore tool to **replace the current database in the nutrient database program. This will replace all of the data in your nutrient database program and erase any district data.**

NEW: [NKW Database Fall 2023](#) The Fall 2023 updated database



Data Updates: No longer maintained by MRS Team

- If a space for added sugar is created, SFSAs will need to add all added sugar data.
- If any other errors or changes that result in a need for ingredient or recipe data updates occur, SFSAs will need to make those updates.

Mosaic

Software Updates: Sent by Mosaic/Heartland

- When you log in, the home page will show announcements about any updates that were completed.
- Because this is a cloud-based system, the user typically does not have to manually install updates. Mosaic will push the update through for you!



Announcements

- An update to the USDA Child Nutrition Database version 26 is available.

[See details](#)

Back of House 3.18 is here

The latest version of Mosaic Back of the House has been automatically updated and made available in your district.

[SEE WHAT'S NEW](#)

Recipe Description:

Mississippi

NO IMAGE

AVAILABLE

Mississippi Recipes
November 2023 All Regions
Portion: 1 Serving
By Mississippi Recipes for Success
November 2023

NO IMAGE

AVAILABLE

Mississippi Recipes
November 2023 Full Maste...
Portion: 1 Serving
By Mississippi Recipes for Success
November 2023

NO IMAGE

AVAILABLE

Mississippi Recipes
November 2023 Regions 1...
Portion: 1 Serving
By Mississippi Recipes for Success
November 2023

NO IMAGE

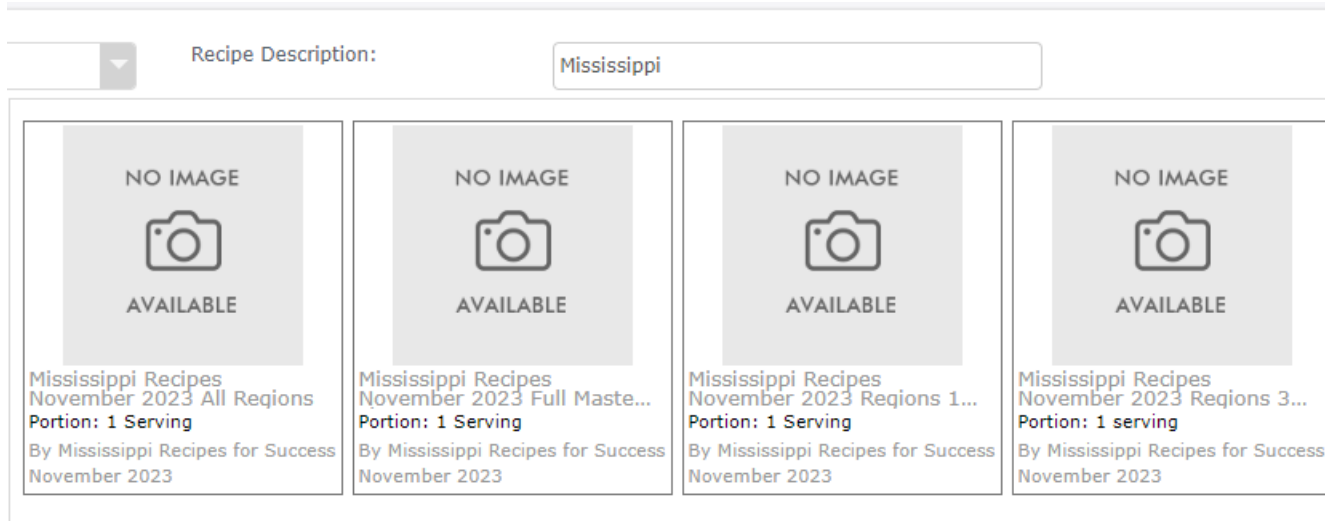
AVAILABLE

Mississippi Recipes
November 2023 Regions 3...
Portion: 1 serving
By Mississippi Recipes for Success
November 2023



Data Updates: Previously have come from Heartland Staff converting Nutrikids files to Mosaic files. Mosaic files will no longer have MRS team updates.

- We have worked with Heartland staff to move as much Nutrikids data into Mosaic as we can.
- MRS data that is in Mosaic is available through the community feature. Search “Mississippi” and our files will come up.
- The LAST update from MRS team is the Fall 2023 update.




Data Updates: Types of files currently in Mosaic

- Older recipe files prior to November 2023 have been removed from Community.
- Options for Updates:
 - Only recipes that changed from April 2023- November 2023:
 - November 2023 All Regions
 - November 2023 Regions 1-2
 - November 2023 Regions 3-7
 - All recipes in the MRS database (use if you have ever skipped updates):
 - November 2023 Full Master List
 - This update takes 1.5 hours to download. Mosaic is working on instructions for this update. They requested you call before installing.



825507	Bacon Cheeseburger 2 oz MS706
991420	Bacon Cheeseburger 2 oz MS706
991603	Bacon Cheeseburger 2 oz MS706



Mosaic is aware of the duplication errors. They are working with the Heartland development team to find a solution and will send information about how to install updates to minimize the duplication soon.

Data Updates: Replacing Recipes

- Once your files are downloaded, they may show as duplicates in your software. The recipe with the highest number is the most recently downloaded for each recipe.
 - Because November 2023 recipes were the last files to be downloaded, you know the highest numbered recipe is the most current.

Menus

Maintenance	→
Cycle Menus	→
Replace Menu Recipe	→

Original Recipe

Recipe # or Description: Find

None

Replacement Recipe

Recipe # or Description: Find

None

Menu Type:

Calendar Menu

Menu Names:

Start Date:

6/19/2024

End Date:

6/19/2024

Search

Menu Preview

Recipe Name

Replace Reset Done



Data Updates: Replacing Recipes

- If recipes are built into menus, you can replace old recipes with new recipes by using the “Replace Menu Recipe” function on the Menu tab.

General Ingredients Nutrients Batch Quantities Instruction Components Allergens Notes Attachments Misc Reports

General

Recipe #:* 991149

Description:* Applesauce, MS1204

Source:

Group Code:* Community

HACCP Process: #1 No Cook

Non-Food Recipe: No

Service Type:

Threshold:

NO IMAGE

AVAILABLE

Add Remove

Last modified on: 9/14/2023 12:27:55 PM by bpennington@mdek12.org

Portioning

Number of Portions:* 100

Portion Size:* 1/2 cup

Menu Names

Alternate Menu Name:

2nd Alternate Menu Name:

Exclude Recipe from Calendar Report: No

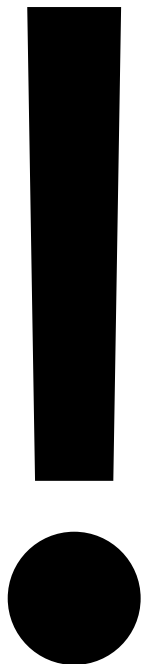
Create Finished Product Share Delete Copy Deactivate Cancel Save



Data Updates: Replacing Recipes

- After replacing the recipes with the November 2023 update, you can go back to the recipe tab and deactivate old recipes.





Reminder: MRS Team is no longer maintaining Nutrikids and Mosaic. If there have been any changes that result in a need for updates since November 2023, SFSAs will need to make those changes to their own database.

All ingredients will require editing by SFSAs to add added sugar information.

PrimeroEdge

The state agency will now be using PrimeroEdge as our nutrient analysis software system when completing administrative reviews.



MRS team is working on moving Nutrikids data to Primeroedge:

- Complete: Initial import of all ingredients
- Complete: Initial manual entry of all recipes
- In Progress: Individual review and correction of errors found in recipes
- Upcoming: Inputting added sugar data into the software

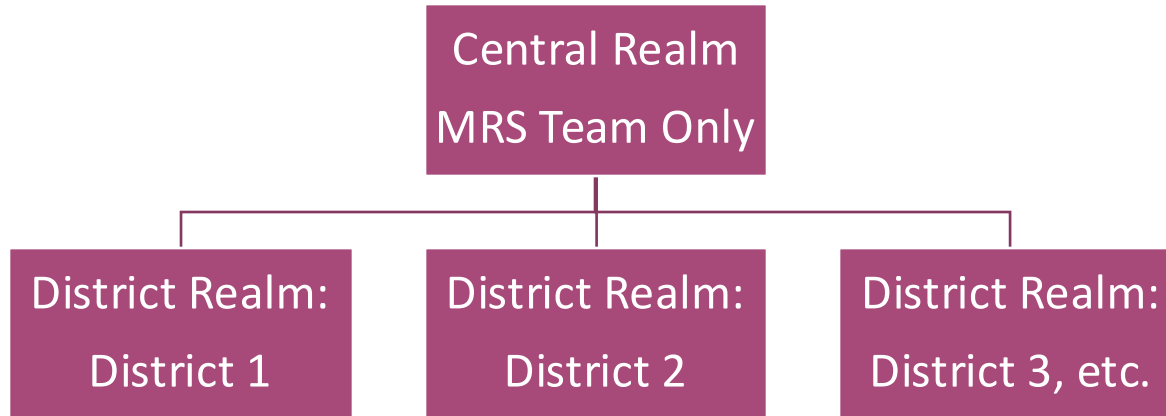




Once data entry is complete by MRS team, SFSAs that purchase PrimeroEdge may utilize MRS team data.

- MRS team will maintain Primeroedge and any updates to ingredients or recipes will automatically push through to SFSA account. There will be no need for SFSAs to go through any data update process once assigned to our central Realm.





Data Updates: How to access data.

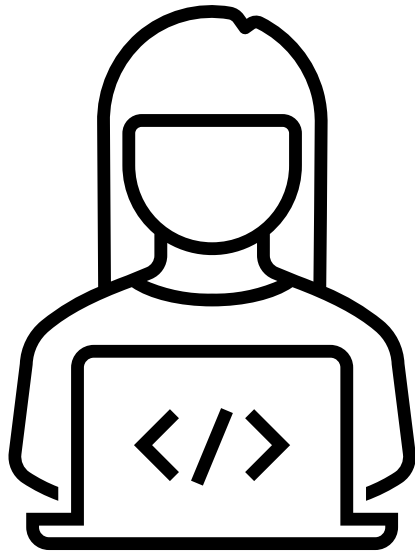
Central Realm: MRS Team Only

- Data (ingredients and recipes) in this realm can only be edited by MRS Team

District Realm: SFSAs

- SFSAs will have access to all of MRS team data
- SFSAs will also be able to add their own recipes and ingredients, build menus, etc.

MDE anticipates allowing districts to utilize central realm data around September.



Come to Breakout Session 3: Nutrient Analysis 1st Look for a preview of PrimeroEdge.

MRS Online

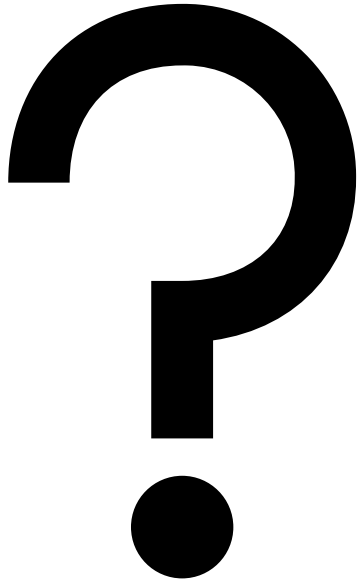


MRS online is up to date as of November 2023. Once the recipe review is completed in PrimeroEdge, we can start updating MRS online to be more consistent with the order guide.





Right now, you will see Crumbley recipes in the three nutrient analysis software databases and on MRS online. Once we have a new distributor and a finalized order guide, we will be able to update PrimeroEdge and MRS online with new distributor data. SFSAs utilizing Nutrikids and Primeroedge will need to update their own data.



Please write down any questions using the question cards at your table.



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Civil Rights Compliance and Enforcement

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June 2024



Establish and Convey Policy

Provide Guidance and Direction

Ensure compliance with and enforcement of the prohibition against discrimination

Required Topics

11
0

Annual training must include, but is not limited to:

- 1. Collection and Use of Data
- 2. Effective public notification systems
- 3. Complaint procedures
- 4. Compliance review techniques



Required Topics, Cont.

11
1

Annual training must include, but is not limited to:

- 5. Resolution of noncompliance
- 6. Requirements for reasonable modifications for persons with disabilities
- 7. Requirements for language assistance
- 8. Conflict resolution
- 9. Customer service



Defined as:



Any person or group of people who have characteristics for which discrimination is prohibited based on a law, regulation, or executive order.

What are the protected bases?

Protected Bases

As defined by FNS:

1. Race
2. Color
3. National Origin
4. Age
5. Disability
6. Sex (including gender identity and sexual orientation)
7. Reprisal or Retaliation



Protected Bases

As defined for Child Nutrition Programs:

1. Race
2. Color
3. National Origin
4. Age
5. Disability
6. Sex (including gender identity and sexual orientation)





- Display where benefits are issued/received.
- Reproductions must be at equal size (11x17)
- If copied as black & white, use Form AD-475A
- Revised May 2022

Full Non-Discrimination Statement

11
6

Must use correct version for CN Programs



Accessible on the OCN Home Page

<https://mdek12.org/OCN>

Direct Link

<https://www.fns.usda.gov/civil-rights/usda-nondiscrimination-statement-other-fns-programs>



This institution is an
equal opportunity
provider.

Do Not Change the Statement!

11
8

Correct Version

This institution is an equal opportunity provider.

Incorrect Examples

This institution is an equal opportunity ~~employer~~.

~~Yoknapatawpha County Schools~~ is an equal opportunity provider.

~~USDA~~ is an equal opportunity provider.



Collection and Use of Data

11
9

State & Local Agencies are required to obtain Racial/Ethnic Data



- Self identification or self-reporting is preferred method of obtaining data
- Applicants/participants may **not be required to furnish** information on their race or ethnicity.
- **Visual observation is NO LONGER an allowable practice** for program operators to use during the collection of race or ethnicity data. (*CACFP 11-2021, SFSP 07-2021*)

Effective Public Notification Systems

12
0

Purpose is to inform applicants, participants, and potentially eligible persons of:



- Program Availability
- Complaint Information
- Non-discrimination statement

Provide appropriate information in alternative formats for persons with disabilities and in the appropriate language(s) for LEP persons

Complaint Procedures

12
1



RIGHT TO FILE

anyone alleging discrimination has the right to file a complaint within 180 days of the alleged discriminatory action. *(The Sec. of Agriculture or designee may waive the 180-day filing deadline for good cause. The reason justifying the waiver must be documented in writing in the complaint file.)*



ACCEPTANCE

complaints, written or verbal, must be forwarded to the appropriate FNS Regional CR Director within 5 working days. Anonymous complaints will be handled as any other to the extent feasible based on available information.



FORMS

any OCR may develop complaint forms, but the use of such forms must not be a prerequisite for acceptance of a complaint.

Complaint Procedures, Cont.

12
2

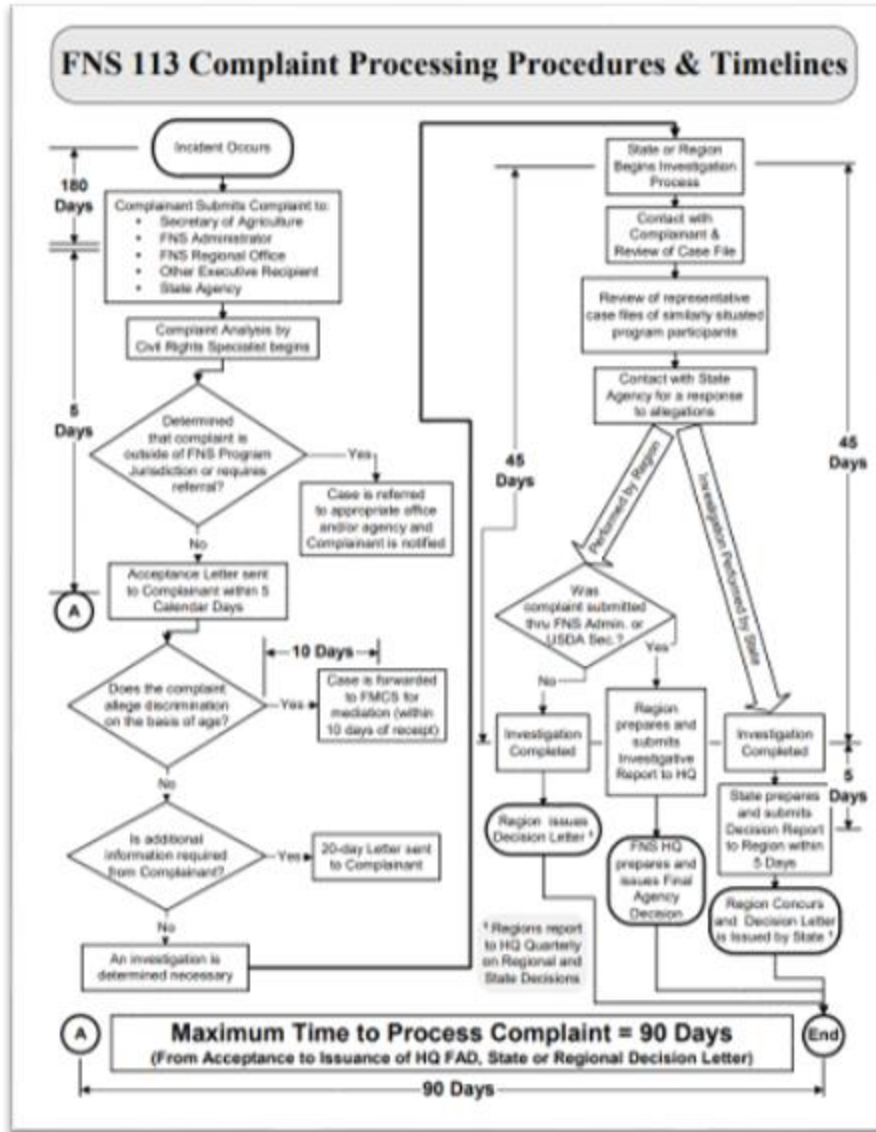
With Verbal Complaints – must write up the complaint for the complainant. Every effort should be made to secure the following information:

- **Complainant Name, address & phone** (email or other contact info)
- Specific **location & name of agency** delivering the service or benefit
- **Nature of the incident** or action that led the complainant to feel discriminated against
- What **protected base** (prohibited basis or protected class) the complainant feels discriminated against
- Names, phone numbers, titles, addresses of **persons who may have knowledge** of the discriminatory action
- **The date(s)** which the alleged discriminatory actions occurred or **duration** of such actions



Complaint Procedures

12
3



- Flow Chart
- Available on last Page of FNS 113-1
- <https://fns-prod.azureedge.net/sites/default/files/113-1.pdf>



- Must advise the reviewed entity in writing of findings and recommendations
- Federal or State reviewer must secure information as necessary to make the determination of compliance
- Routine reviews conducted as required by program regulations.
- Selection criteria; unusual fluctuations of racial/ethnic groups in service area, number of discrimination complaints filed against the agency, unresolved findings from previous reviews, info from grassroots orgs., State officials, etc...



- **Noncompliance** - factual finding that a Civil Rights requirement is not being adhered to.
- **Achieving Voluntary Compliance** – if found noncompliant, immediate steps to become compliant must be taken.
- **Termination / Suspension of Assistance** – any action must be limited to the agency found noncompliant and limited to the particular program which noncompliance was found.

This is a requirement!



The **Americans with Disabilities Act (ADA)** of 1990 and the ADA Amendments Act of 2008 prohibit discrimination and ensure equal opportunity for persons with disabilities in employment, State and local government services (Title II), public accommodations, commercial facilities, and transportation (Title III). Section 504 of the **Rehabilitation Act of 1973** also prohibits discrimination on the basis of handicap in programs or activities receiving federal financial assistance.

Requirements for Language Assistance

12
7



Title VI of the Civil Rights Act of 1964 and its regulations require recipients of federal financial assistance, i.e. SAs, local agencies, or other sub-recipients, to take **reasonable steps to ensure “meaningful” access** to information and services they provide for individuals with limited English proficiency (LEP).

Requirements for Language Assistance, Cont.

What factors should be considered to determine what constitutes reasonable steps?



- The **number or proportion** of LEP persons eligible to be served or likely to be encountered by the program or grantee;
- The **frequency** with which LEP persons come in contact with the program;
- The **nature and importance** of the program, activity, or service provided by the program to people's lives; and
- The **resources** available to the grantee/recipient and costs.

Meaningful access is accomplished by providing reasonable, timely, appropriate, competent/qualified, accurate and effective language services to individuals with LEP when accessing recipient programs and activities.

USDA LEP Policy Guidance can be found at:

<https://www.fns.usda.gov/cr/limited-English-proficiency-lep>

Federal regulations also prohibit discrimination of LEP persons on the ground of national origin (7 CFR Part 15).



Definition of Conflict:

- when one or both parties are not able to secure what they need or want and are actively seeking their own goals.



Causes of Conflict:



- Misunderstanding
- Personality clashes
- Competition for resources
- Authority Issues
- Lack of cooperation
- Differences over methods of style
- Low performance
- Value or goal differences

DESTRUCTIVE CONFLICT

- Diverts energy
- Deepens differences in values
- Polarizes groups
- Destroys the morale of people
- Reinforces poor self-concepts

CONSTRUCTIVE CONFLICT

- Reveals issues of importance, resulting in issue clarification
- Builds cohesiveness
- Causes reassessment by allowing for examination of procedures or actions
- Increases individual involvement



Strategies to Resolve Conflict

13
3



Remain
calm



Enter the
process
with an
open
mind.



Don't
prejudge
others.



Don't
over-react.



Attack the
problem,
not the
person;
and listen
to their
concerns.

Alternate Dispute Resolution (ADR):

Use of a neutral 3rd party to resolve, informally, a complaint of discrimination through the use of various techniques (e.g. fact finding, mediation, facilitating etc.)





Be
courteous



Listen
intently
and take
notes if
needed



Repeat
back what
you hear
to ensure
accuracy



Follow up
with
corrective
action if
required



Don't
forget, you
are
providing
a service!

Questions





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At-Risk Afterschool Meals Program for SFAs

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June 2024

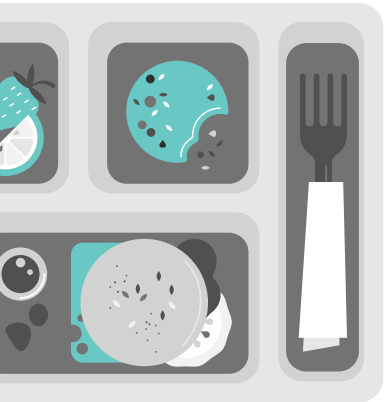


OCN is poised to support MDE's strategic goal to increase access to high quality early Childhood Programs by ensuring every child has access to nutritious, age – appropriate meals.

CACFP At-Risk Afterschool Meals Program

What is At-Risk?

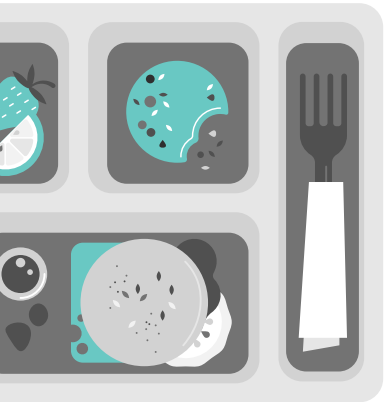
- The At-Risk Afterschool Meals Program is a component of the Child and Adult Care Food Program (CACFP) which offers federal funding to afterschool programs that serve a meal and/or snack to children in low-income areas.
- Reimbursement can be used for the payment of approved administrative and operational costs.



NSLP versus CACFP At-Risk

Why should the district participate in CACFP At-Risk?

- **NSLP**
 - Schools offer a **snack** under the NSLP
- **CACFP**
 - Schools may offer both a **snack** and/or **supper**



Potential CACFP Reimbursement

Why should the district participate in CACFP At-Risk?

School Site #1

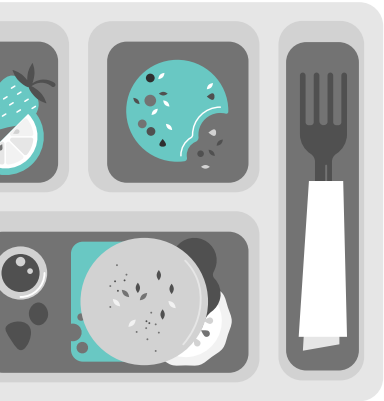
\$82,850.22

School Site #2

\$106,543.98

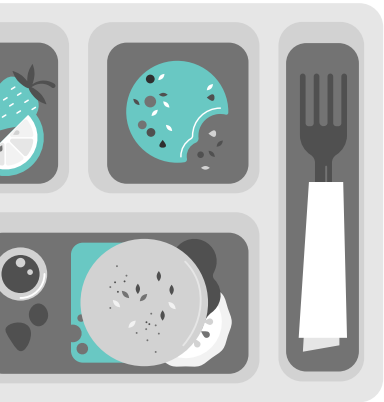
School Site #3

\$214,451.91



An *eligible* program must:

- Be structured primarily to provide care for children after school
- Provide organized, regularly scheduled activities
- Be in an eligible area
- Must occur after the regular school day ends or on weekends

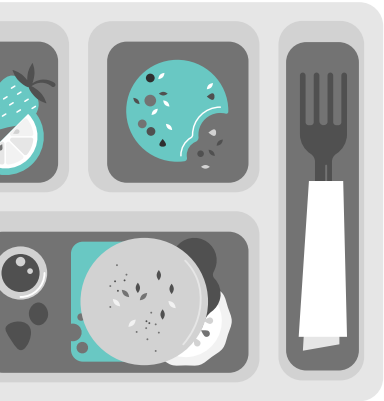


How does my District participate?

14
4

The State Agency has created a streamlined process for SFAs

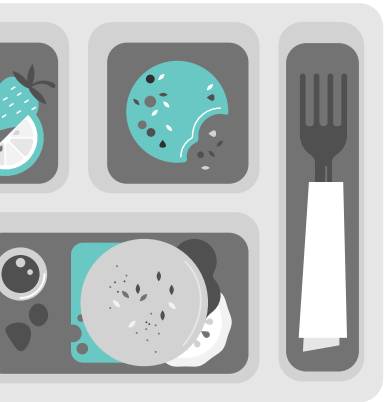
- Obtain the Streamlined Application Packet
- Submit all required documents
- Complete the CACFP Module in MARS
- Receive Technical Assistance from the CACFP Team



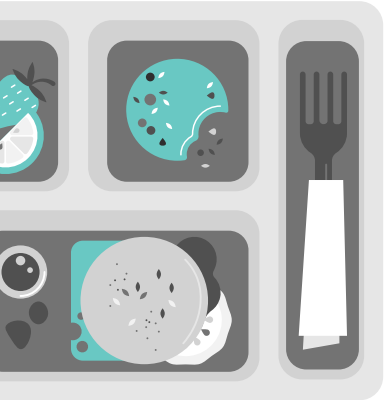
CACFP Meal Pattern Requirements

What Meal Pattern do I use?

- At-Risk Meals must meet CACFP Meal Pattern requirements.
- The State Agency will provide guidance on milk, grain, sugar limits in yogurt and dry cereal, etc.



- Compliance Review Process
- On-Site and Administrative Level Visits
- Serious Deficiency Process
- Corrective Action





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Full Non-Discrimination Statement link:

<https://www.fns.usda.gov/civil-rights/usda-nondiscrimination-statement-other-fns-programs>



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To file a program discrimination complaint, a complaint sheet is complete a Form AD-3027, USDA Program Discrimination Complaint Form, which can be obtained online at <https://www.usda.gov/oc/ohrp/default.aspx?cid=USDA-CASCTHUSCT-Complaint-Form-0508-0002-000-11-00-171> and Mail call form any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

mail:
U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or
fax:
(800) 255-1055 or (202) 646-7442;
email:
program.intake@usda.gov
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