



School Nutrition Programs

This weekly newsletter from the Indiana Department of Education (IDOE) is dedicated to providing education, training, and technical assistance opportunities to school nutrition professionals, helping to ensure seamless operations for those participating in the U.S. Department of Agriculture's (USDA's) Child Nutrition Programs. If you are the food service contact for your school or facility, please be certain that everyone on your team has access to this important information.

Tip of the Week

Record Keeping

The end of the school year is the best time to pull together records and documentation that need to be filed together and retained for multiple years. Ensure that files are kept in an organized fashion and easily identifiable. Past years' records must be easily accessible to staff members in order to provide to field specialists during an administrative review. Refer to the Recordkeeping resource for a detailed list of retention guidelines and join us Wednesday, May 7, at 2 p.m. ET for a record keeping webinar. Register [here](#).

Important Updates

Healthy Meals Incentives (HMI) Recognition Awards

Hoosier Awardee Spotlight: North Lawrence Community Schools

Innovation in the Cultural Diversity of School Meals: North Lawrence Community School District implemented a new "Global Eats" program, featuring recipes from different cultures including Cantonese style beef, beef enchiladas, cacio e pepe, butter chicken, and Puerto Rican style sofrito rice. For the beef enchiladas, the district used local beef purchased utilizing funds from their HMI grant.



Farm to School

Are you developing a spend-down plan?

Consider using your funds to develop a school garden or increase your local food purchases for the remainder of the school year. For more information, reach out to [Andrea Hollin](#).

Food Buyers Survey Request

Researchers with Indiana University and the University of Kentucky are surveying Indiana and Kentucky food buyers about their experiences buying certain foods (like locally grown) for their institutions, programs, or kitchens, with the goal of understanding buyers' personal experiences with food purchasing. If you wish to participate in a one-time survey, learn more [here](#).

Now Available: Food Day Registration

Food Day registration is now available. We are celebrating corn this year! Food Day is a promotional event that focuses on a different food item every year. We pick the product; you pick when and how to celebrate. This year, we are expanding the months of participation as a "food-of-the-year" celebration. We will provide seeds in the spring semester, and the learning begins there. Procure local corn or corn products at any point in the year to take part in the celebration! Additional information, including registration, can be found [here](#).

Season Your Summer

Join us for the second Farm to Summer celebration called Season Your Summer! The theme for this year's educational initiative focuses on exploring different locally grown herbs that spice up daily meals. Participation in this initiative is voluntary, easy, and open to anyone operating a summer child nutrition program. All learning activities listed in the Toolkit are geared toward elementary-age students and provide different educational opportunities for young minds. The nutritional component of the initiative will teach students how to grow herbs at home and use them in preparing easy and fresh recipes. Sign up [here](#) today and request free seed packets for your summer sites, while supplies last!

Shelbyville Schools

Shelbyville Central Schools, in partnership with Chartwells, have collaborated with their agriculture department to write a grant for two hydroponic units. The students are growing and managing all of the components of this program from planning to planting to harvest. The produce will be utilized in food demos between the food service department, agriculture classes, and culinary classes. They hope to eventually have enough to serve the produce in their cafeteria.



USDA Foods

Are you Monitoring Your School's Processor Pounds?

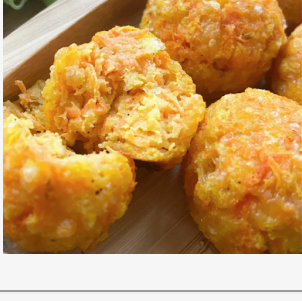
USDA Foods for Processing pounds must be monitored regularly in order to ensure proper draw down of pounds by the processing companies and/or credit by the Food Service Management Company. Pounds can be monitored via the [K12 Foodservice](#) and [ProcessorLink](#) commodity tracking websites.

USDA Foods and DoD Fresh Orders and Deliveries

Schools should begin preparing for the end of the school year. Allocations end on Wednesday, April 30. USDA Foods deliveries (based on delivery periods) and USDA Foods for Processing and DoD orders end Monday, June 30. Schools should make plans for ordering and utilization. USDA Foods for Processing pounds remaining will carry over to school year 2026 depending on usage and availability. DoD Fresh funds will not carry over.

USDA Foods Recipes

Use your USDA Foods [shredded cheddar cheese](#), [mozzarella cheese](#), [sliced carrots](#) and [frozen broccoli](#) to prepare this variation of [cheesy carrot bites](#). These recipes must be adjusted to meet serving sizes and meal patterns.



USDA Foods Cancelled or Unavailable for School Year 2025-2026

The following USDA Foods are unavailable for school year 2025-2026 due to lack of interest, inability to fill a truck, or because they are not being offered by USDA.

Apple Slices, Frozen (A346)	100258
Black Bean Burger, Patties, Cooked,	111860
Chicken, Fillet Unbreaded, Frozen	110921
Ham Cubed Frozen (A727)	100188
Orange J Sngl (A299)	100277
Sweet Potatoes, Crinkle Cut Fries	110721

Training and Webinar Opportunities

IDOE Live Webinars

Live webinars are now scheduled through May! Read details and register [here](#).

- Calculating Non-Program Food Cost on Thursday, April 10, at 10 a.m. ET
- Special Dietary Needs on Wednesday, April 23, at 2 p.m. ET
- End of Year Reminders on Thursday, May 1, at 10 a.m. ET
- Record Keeping Reminders on Wednesday, May 7, at 2 p.m. ET
- Annual Financial Report (AFR) End of Year Preparation on Tuesday, May 13, at 10 a.m. ET
- Private Schools Indirect Costs on Thursday, May 15, at 10 a.m. ET

Updates from Our Partners

Indiana Department of Health (IDOH) Training with Leah's Pantry

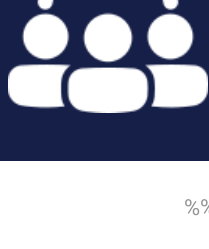
IDOH invites you to a training opportunity facilitated by [Leah's Pantry](#), a national leader in trauma-informed nutrition. This unique training will bring a fresh perspective to school staff with the objective of increasing the health and resilience of the children, families, and communities you serve. While this training is intended for teachers, administrators, and classroom support staff, other school staff are also welcome to attend. If you would like to learn more, we encourage you to visit the link to register [here!](#)

Upcoming Dates



Thursday, April 10 at 10 a.m. ET	Calculating Non-Program Food Costs Webinar
Friday, April 18	FFVP Application Deadline
Wednesday, April 23, at 2 p.m. ET	Special Dietary Needs Webinar
Tuesday, April 29	February Final Claim Due Date
Thursday, May 1, at 10 a.m. ET	End of Year Reminders Webinar
Wednesday, May 7, at 2 p.m. ET	Record Keeping Webinar
Tuesday, May 13, at 10 a.m. ET	AFR End of Year Preparation Webinar
Thursday, May 15, at 10 a.m. ET	Indirect Costs for Private Schools Webinar

Additional Resources



[School Nutrition Programs Calendar](#)
[IDOE's Nutrition Webpage](#)
[CNPweb](#)