

# Indiana Department of Education

Dr. Katie Jenner, Secretary of Education

### **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

## School food authorities (SFAs) are reminded to review local charging and bad debt policies to ensure changes can be board approved (as

Charging and Bad Debt Policy Review

needed) and implemented for school year 2025-2026. SFAs must follow the policies as written, but have the ability to dictate the contents of the policy. Check out this Charging Policy Checklistand this Bad Debt Policy Development worksheet from USDA and IDOE's financial management webpage for more information.

School Breakfast Week Scrapbook

Important Updates

Schools are invited to share photos of celebrations to be put into an Indiana School Breakfast Week scrapbook. Please remember that all photos shared with IDOE must be of children who have signed photo releases on file locally. Email photos to Gretchen Huntzer by Friday, March 14.

Action for Healthy Kids (AFHK) and USDA are recognizing and celebrating SFAs that have made operational changes to improve the nutritional quality of their school meals, as well as those engaging students and families in nutrition education and school meals. If you've made changes

to your school recipes and menus or engaged students in menu planning and nutrition education, you may qualify for a <u>Healthy Meals</u>

Healthy Meals Incentives Recognition Awards

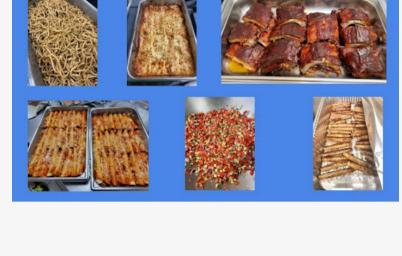
Incentives Recognition Award. AFHK has made the application process easier and faster. Awardees will receive national and local recognition, including a stipend to attend an exclusive national Healthy Meals Summit in Las Vegas. This recognition award is ongoing until Monday, June

quality beef patties, taco meat, and pork links, the district has significantly reduced sodium in its meals while enhancing flavor and nutrition. Prioritizing fresh and frozen vegetables over canned, sourcing lower-sodium products, and creatively using herbs, spices, and vinegars instead of salt, the district is proving that healthy food can also be delicious. Through strong relationships with local farmers and a dedication to scratch-made meals, they are setting a new standard for school nutrition.

session on Wednesday, March 19, from 2:30 to 3:30 p.m. ET. Register here.

Hoosier Awardee Spotlight: New Albany- Floyd County

Lunch Trailblazer Award: New Albany-Floyd County Consolidated School District is leading the way in redefining school meals through scratch cooking, local partnerships, and a commitment to student health. By transitioning from pre-packaged to fresh, high-



### Food Day 2025 Kick-off Webinar

**Farm to School** 

**Schools** 

This year, for Food Day, we are celebrating corn! Join IDOE and the Indiana Department of Health for a kick-off webinar and information

local ingredients. The second part will involve learning how to credit components under the School Nutrition Programs with a focus on locally procured raw ingredients. Registration is first come, first served and will close Wednesday, April 30. Click here to register.

This summer, IDOE's School Nutrition division will be hosting a Recipe Development & Crediting Workshop. This three-day training will be held at Valparaiso High School from Tuesday, June 10, through Thursday, June 12. The training will be geared toward food service directors, kitchen leads, and cooks. Each day will be split into two parts. The first part will include cooking demos and hands-on lessons working with

## on the INGFS website.

Indiana Grown for Schools March Newsletter

**Recipe Development and Crediting Workshop** 

Find the March newsletter for Indiana Grown for Schools (INGFS) here. Every month, INGFS releases a newsletter packed with upcoming events and webinars, school highlights, grant information, and more! If you want to receive this directly to your inbox, sign up for the listserv

## **USDA Foods Annual Pre-Order Forecast Survey**

**USDA Foods** 

**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

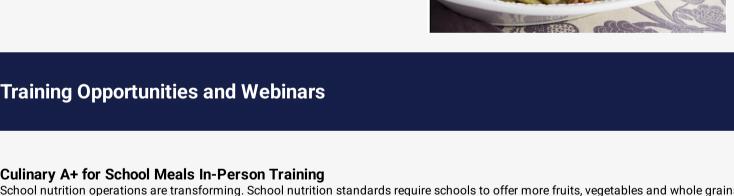
utilization. USDA Foods for Processing pounds remaining will carry over to school year 2026 depending on usage and availability. DoD Fresh

The USDA Foods Annual Pre-Order Forecast Survey is now closed. IDOE is balancing and reconciling the survey results and working to meet

USDA deadlines for entering destinations and truck totals into their Web Supply Chain Management (WBSCM) computer system.

adjusted to meet serving sizes and meal patterns.

USDA Foods Recipes Use your USDA Foods <u>canned</u> or <u>frozen</u> green beans to prepare this variation of bacon and brown sugar green beans. This recipe must be



funds will not carry over.

### schools offer foods and meals that support the Dietary Guidelines for Americans and school nutrition standards. Training is Monday through Friday from 8 a.m. to 4 p.m. local time.

**Training Opportunities and Webinars** 

Culinary A+ for School Meals In-Person Training

Columbus on Monday, June 2, through Friday, June 6 Charlestown on Monday, June 9, through Friday, June 13 Michigan City on Monday, July 7, through Friday, July 11 Indianapolis on Monday, July 14, through Friday, July 18 Fishers on Monday, July 21, through Friday, July 25 Crown Point on Monday, July 28, through Friday, August 1

opportunities to add new, exciting items to your menu. This class will focus on basic culinary skills needed to prepare and serve more fruits, vegetables, whole grains and salads while enhancing flavors and meeting the demands of today's guests. These basic culinary skills will help

and students demand tastier, fresher and more contemporary menu items. While this brings some challenges it also brings many

Register <u>here</u>.

Reminders

**Deadline Approaching: USDA Request for Information** 

deadlines for each below.

Friday, March 14

Wednesday, March 19

Wednesday, March 19 at 2:30 p.m

- Grain-Based Desserts and High-Protein Yogurt Crediting in Child Nutrition Programs: comments accepted through Wednesday, March 26.
- **Upcoming Dates**

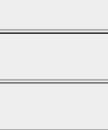
Deadline to submit School Breakfast Week photos for Indiana Scrapbook to Gretchen Huntzer

Food and Nutrition Service (FNS) released two Requests for Information in December to solicit public input. Please see the upcoming

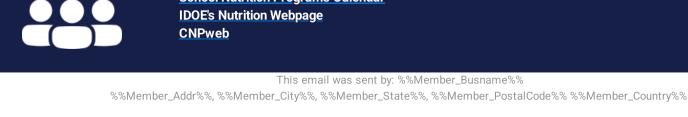
Child Nutrition Programs Tribal Pilot Projects: comments accepted through Monday, March 24.

**IASBO School Nutrition Seminar** 

Food Day 2025 Kickoff Webinar



A A	dditional Resources
Wednesday, March 26	Grain-Based Desserts and High-Protein Yogurt Crediting in Child Nutrition Programs comment period ends
Monday, March 24	Child Nutrition Programs Tribal Pilot Projects comment period ends
Wednesday, March 19 at 3:30 p.m. ET	Farm to School Office Hours



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School Nutrition Programs Calendar

**IDOE's Nutrition Webpage** 

**CNPweb** 

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