



School Nutrition Programs

This institution is an equal opportunity provider.

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

Know the Lingo

IDOE has a list of commonly used acronyms for the school nutrition programs. Check out [this guide](#) to help you navigate IDOE resources.

Important Updates

National School Lunch Week Scrapbook Submissions

Share your fun ideas and promotions from National School Lunch Week! IDOE will compile a scrapbook with school submissions. Please submit your photos with the school name and description to [Gretchen Huntzer](#) by Friday, October 31. Remember that photos of children's faces cannot be submitted without media release information on file.

M.C.I. Foods, Inc. Recall of Ready-To-Eat Breakfast Burrito and Wrap Products Does Not Affect USDA Foods

M.C.I. Foods Inc. has recalled thousands of pounds of frozen breakfast burritos and wraps over possible [listeria](#) contamination. USDA reports that the products subject to this recall were not part of food provided by the USDA for the National School Lunch Program. Some products may have been distributed to schools through commercial sales. The individually packaged and bulk packed frozen breakfast burritos and wraps were produced between September 17, 2025, and October 14, 2025. To view the full recall announcement click [here](#).

Farm to School

Call to Action Week of Monday, October 27

There's still time to sign up for, participate in, or highlight your [Food Day](#) celebrations! If you have already participated, be sure to share how you celebrated with your community and school by emailing photos to F2S@doe.in.gov. Consider celebrating by featuring the FCCLA Recipe Contest winning recipe, [Lancer Cream Cucumber Corn Salad](#). The recipe was submitted by MacKenzy Zimmer, a culinary student at LaVille Jr-Sr. High School. Pike Central School Corporation shared a recipe for [Charger Corn on the Cob](#) which can be incorporated for sweet corn batch cooking in a combi oven. The Apple Crunch Winning Recipe, [Apple-Oat Chippers](#), was a group submission from Pike Central's Culinary Class.

School Highlights

Jay School Corporation Food Service Department held several Food Day activities to celebrate. They brought in a celebrity chef to demo a corn-themed menu and had the chef meet with their advanced culinary students, sharing insights into food and her career. Elementary students learned about corn from their FFA students and enjoyed Lemon-Blueberry Corn Muffins from the [Food Day Recipe Toolkit](#). Their Jr-Sr High students will share student-created videos on the corn life cycle, complete a corn-themed contest, and enjoy corn-inspired menu items. See students pictured demoing a recipe.



Linton-Stockton School Corporation Food Service Department and its high school agriculture program partnered to create an agriculture and food-related educational environment for their students. This month, high school students have led two Discovery Kitchens. The younger students have sampled house-made zucchini and summer squash chips, explored the journey of produce from seed to table, and learned about hydroponic systems. They have used the tomatoes and lettuce that they have grown in their hydroponic units on the "Grill Station" food service line.



USDA Foods

DOD Fresh Fruits and Vegetables Program

As a reminder, schools must enter their DOD Program receipts into the Fresh Fruits and Vegetables Order Receipt System [FFAVORS](#) within two calendar days after the produce is delivered to your school.

USDA Foods Cancellations for SY 2025-26

100309 Canned Carrots (Entire School Year)
100256 Frozen Strawberry Cups (January - September 2026)

USDA Foods Recipe Ideas

Use your USDA Foods [frozen](#) or [canned](#) corn for this [family-friendly corn salad](#) or use [peanut butter](#) to for a great grab 'n go breakfast with this [peanut butter and jelly muffins](#) recipe. These recipes may need to be adjusted to meet serving sizes and meal patterns.



Procurement

Contract Management Tips

1. Read the contract or RFP thoroughly before signing.
 1. Get everything in writing between your school and the vendor.
 2. Know what you are signing up for before you sign it.
 3. Never sign a blank contract.
 1. Once it is signed it is legally binding and enforceable.
 4. Know the contract terms - they should be mutually agreed upon and mutually beneficial.
 1. It should include all goods and services to be provided.
2. Maintain a copy of the *signed* contract for your records.
 1. It must be signed by all parties involved.
3. Be sure to establish regular meetings with vendors to discuss performance.

Procurement Review

It's Procurement Review season. If your school is scheduled to participate in an Administrative Review this school year, you will be contacted by the IDOE Procurement team for a procurement review. A Procurement Review is a process where state agencies evaluate a sponsor's procurement practices to ensure compliance with program regulations.

Procurement Review Tips

- Prepare early
- Be sure you are documenting and keeping organized records.
- Have a copy of your school's procurement plan.
- Complete the procurement tool and submit it with your paid vendor list.

New Monthly Reconciliation Form

IDOE has a new [USDA Foods Monthly Reconciliation Report form](#). This form is required during a procurement review and is a valuable tool for recording USDA Foods activities and transactions. This form can be found on both the [Procurement](#) webpage, under forms, templates and examples, and the [Forms and Checklists](#) websites.

Training and Webinar Opportunities

Upcoming Webinars

- Essential Knife Skills for Veggie Prep, Thursday, October 23, at 2 p.m. ET
- Knife Techniques to Enhance Fruits, Thursday, October 30, at 2 p.m. ET
- On-site Reviews: Guidance and Best Practices, Thursday, November 13 at 2:30 p.m. ET
- Verification Summary Report (VSR), Thursday, November 20 at 10 a.m. ET

Read more about these topics and register [here](#).

Please note: Artificial Intelligence (AI) notetakers must be disabled when attending an online training webinar or meeting hosted by IDOE's School and Community Nutrition team.

Updates from Our Partners

Institute of Child Nutrition November Virtual Instructor Led Training (VILT)

The November VILT Training is titled Norovirus in Schools will be held on Thursday, November 20 at 2 p.m. ET. Register [here](#).

Upcoming Dates



Thursday, October 30

[Final August Claim Date](#)



Additional Resources

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

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