## Smooth Sailing Through CNR

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# National Food Service Management Institute The University of Mississippi



- Mission: To provide information and services that promote the continuous improvement of child nutrition programs
- Vision: To be the leader in providing education, research, and resources to promote excellence in child nutrition programs

## The Captain's Office

One food-based menu planning approach

Fruits/vegetables are separated

Standards for sodium, calories, sat fat

Zero grams trans fat (less than 0.5 gm)

Identify content of reimbursable meal

No 100% snack type fruit/vegetable

Tomato paste and puree credited based on volume served

No formulated grain-fruit products

No nutrient analysis required in district

Daily serving of fruit at breakfast/lunch

Daily serving of vegetable at lunch

Weekly requirement of vegetable subgroups

#### Sodium

Grade	Current	2 Years	4 Years	10 Years
Breakfast				
K-5	573	≤ 540	≤ 485	≤ 430
6-8	629	≤ 600	≤ 535	≤ 470
9-12	686	≤ 640	≤ 570	≤ 500
Lunch				
K-5	1377	≤ 1230	≤ 935	≤ 640
6-8	1520	≤ 1360	≤ 1035	≤ 710
9-12	1588	≤ 1420	≤ 1080	≤ 740

### Calorie Ranges

Grades	Breakfast (kcal)	Lunch (kcal)
K-5	350-500	550-650
6-8	400-550	600-700
9-12	450-600	750-850



## In the Galley

#### Fruits

- No more than half of offerings in form of juice
- 100% juice only
- ½ dried fruit = ½ cup fruit
- 1 cup/ breakfast ½ cup 1 cup/lunch

## Galley

### Vegetables

- Weekly subgroups
  - 1/2 cup dark green (1 cup leafy)
  - ½ cup orange
  - 1/2 cup legumes
  - 1 cup max corn, peas, white potatoes
  - 1 1/4 2 1/2 other vegetables

## Galley

#### Grains

- ½ of grains must be whole grain-rich
- All whole grains in 2 years

#### Milk

- Fat –free flavored and unflavored
- Lo –fat unflavored
- At least two choices

## Galley

Meat/Meat Alternate

1 oz daily for breakfast

■ 1 oz Grades K – 8

2 oz Grades 9-12

# Rules for Wave Riding

- All components in breakfast and lunch meal pattern must be offered daily
- Students must select a fruit or vegetable for breakfast and lunch
- Implementation 2012- 2013

Section 201

Performance based reimbursement rate of 6 cents per meal for lunch for schools certified to be in compliance

Section 203

Requires schools to make free potable water available where meals are served

Section 205

Equity in school lunch pricing.

Effective July 1, 2011

Full paying students required to pay a price that is equal to

free reimbursement – paid reimbursement

Section 206

Revenue from non-program food
Requires all non-reimbursable meal foods
sold by CNP to equal to their cost

Section 208

**Nutrition Standards** 

Requires USDA to establish standards for all food sold and served in schools at any time during the school day.

Fundraisers exempt if approved by school and are infrequent

Section 209

Inform the Public

Requires schools to report food safety inspections, wellness policies, program participation, and nutritional quality to public and USDA

Section 306

Professional Development
Requires USDA to establish a program of required education and training for managers, directors and state agency directors

## Boat Safety Features

- Expands categorical eligibility for free meals to a foster child who is the responsibility of the state or placed by the court
- Only last 4 digits of social security number required on application of individual signing the free and reduced application

## Ship and Crew Inspection

- Combine CRE and SMI
- Reviewed every 3 years/2 weeks worth of menus
- Error prone districts required to conduct second level independent review of all applications prior to household notification

## Ship and Crew Inspections

- Immediate fiscal action if food component is missing
- Fiscal action if repeat violations of vegetable subgroup and milk type requirements are not met
- State agency has discretion for fiscal action if other requirements not met

# Prepare for the Journey



## Beacon of Light

You cannot change your destination overnight but you can change your direction immediately.

Jim Rohn

### This training is conducted by the



### National Food Service Management Institute

The University of Mississippi

www.nfsmi.org 800-321-3054