



## **Child and Adult Care Food Program November 2018**

The Michigan Department of Education (MDE) Child and Adult Care Food Program (CACFP) welcomes you to November 2018!

### **Time Sensitive Information MDE CACFP Application Certification**

**Please disregard this section if your application is already complete, correct, and approved by MDE.**

**CACFP is sending this as a reminder to complete your Fiscal Year (FY) 2019 Application Certification. Refer to [Operational Memorandum # 9](#), dated August 13, 2018. The due date for the FY 2019 certification was September 30, 2018.**

**Per CACFP regulations, MDE has thirty (30) days to review and respond to applications. If your application certification is not complete, correct, and approved by MDE on or before Friday, November 30, 2018, you will lose claim months beginning with October 2018. Program Analysts are available for any questions you may have.**

### **CACFP Claims New Fields in MiND**

Beginning with your October 2018 claim, you will see some new fields in the Michigan Nutrition Data (MiND) system. MDE has automated the Average Daily Attendance (ADA) and some other information within your monthly claims. Attached is an informational sheet for your convenience.

### **New Operational Memoranda**

United States Department of Agriculture (USDA) guidance is posted on the MDE CACFP website with previously released MDE Operational Memoranda. The complete list of operational memoranda can be accessed at the [MDE CACFP website](#) ([www.michigan.gov/cacfp](http://www.michigan.gov/cacfp)) under Operational Memoranda.

### **Revised MDE Form: Special Dietary Accommodations**

The MDE Special Dietary Accommodations form has been revised to be current with guidance received from the USDA. The updated stand-alone and bundled versions are attached to this email for your convenience, along with the Operational Memo which pertains to accommodating disabilities in the CACFP. You may use the MDE form or adapt it for your use. An information flow chart, modified from Wisconsin CACFP, is provided for reference. Please contact your program analyst or the MDE CACFP office with any questions on special dietary needs.

## Key Information to Know

### Selective Eaters: Strategies for Successful Feeding

Mealtime can be a daycare provider's biggest challenge. Feeding one or two young children is hard enough but trying to make sure an entire classroom full of them are fed can prove near impossible, especially when dealing with selective or picky eaters. The [University of Idaho Webpage – Strategies for Introducing New Foods To Children](http://www.cals.uidaho.edu/feeding/fortrainers/handouts/pdf/NF1_new_food_strategies.pdf) ([http://www.cals.uidaho.edu/feeding/fortrainers/handouts/pdf/NF1\\_new\\_food\\_strategies.pdf](http://www.cals.uidaho.edu/feeding/fortrainers/handouts/pdf/NF1_new_food_strategies.pdf)) lists several ways that picky eaters can be approached to make mealtime more enjoyable for everyone.

Ever wonder why picky eaters drive you so nuts? Did you know that there are different types of picky eaters? Children can become picky eaters for several reasons. Use this [Overcoming Picky Eating](http://www.cals.uidaho.edu/feeding/fortrainers/handouts/pdf/FCFE17_picky_eating_handout.pdf) guide from the University of Idaho ([http://www.cals.uidaho.edu/feeding/fortrainers/handouts/pdf/FCFE17\\_picky\\_eating\\_handout.pdf](http://www.cals.uidaho.edu/feeding/fortrainers/handouts/pdf/FCFE17_picky_eating_handout.pdf)) to help you identify the type of picky eater your dealing with and the best strategies to help them overcome picky eating.

It is important for children to eat a variety of food to be well-nourished. However, getting children to try a variety of foods can become a challenge. View this [guide](http://www.cals.uidaho.edu/feeding/fortrainers/handouts/pdf/FCFE4_Do_Not_Use_a_One_Bite_Rule.pdf) ([http://www.cals.uidaho.edu/feeding/fortrainers/handouts/pdf/FCFE4\\_Do\\_Not\\_Use\\_a\\_One\\_Bite\\_Rule.pdf](http://www.cals.uidaho.edu/feeding/fortrainers/handouts/pdf/FCFE4_Do_Not_Use_a_One_Bite_Rule.pdf)) for some important do's and don'ts for helping children come to know food and eat what is good for them.

## Resources

### Team Nutrition (TN) Tuna Noodle Casserole: Standardized Recipe!



Fall is comfort food season. Tuna noodle casserole is a perfect fall entrée. The recipe is scaled for 25-50 servings or 50-100 servings. You can find this recipe, along with others, on the [Team Nutrition website](#) and at [What's Cooking? USDA Mixing Bowl](#).

### USDA CACFP Halftime: Thirty on Thursdays Webinars Grain-based Desserts in the CACFP, November 15, 2018!

This webinar will focus on how to identify grain-based desserts and learn about other food items to serve instead of sweet treats. For more information on the *CACFP Halftime: Thirty on Thursdays* webinar series, including previous and upcoming webinar dates and topics, please visit the [USDA CACFP Halftime on Thursdays Training Webinars website](https://www.fns.usda.gov/cacfp-halftime-thirty-thursdays-training-webinar-series) (<https://www.fns.usda.gov/cacfp-halftime-thirty-thursdays-training-webinar-series>).

## CACFP Training Opportunities

### Utilize the NEW MDE CACFP Training Videos for Annual CACFP Staff Trainings

MDE announced the release of our first set of training videos in August. Please utilize them in your annual and new employee staff trainings this fall! You can access these colorful, fun, and informative videos on the [MDE CACFP YouTube site](#) and on the [MDE CACFP webpage](#) under the *What's New*, *Training*, and *Resources* headers. Remember to document any CACFP staff training with an agenda and sign in sheet! More videos are in the works for release this fall. Please stay tuned!

### **Institute for Child Nutrition (ICN) Updated Meal Pattern Trainings**

MDE and ICN are teaming up to offer additional CACFP Meal Pattern trainings beginning in October. Did you miss one near you last year? Do you want a refresher? Then please sign up to attend one of these upcoming sessions!

**Tuesday, December 11, 2018, at the Shiawassee RESD, 1025 North Shiawassee Street, Corunna Michigan 48817**

**Registration link: <https://www.eventbrite.com/e/child-and-adult-care-food-program-refresher-meal-pattern-training-tickets-49351984113>**

**Tuesday, February 12, 2019, at the Holiday Inn Jackson NW-Airport Road, 2696 Bob McClain Drive, Jackson, Michigan 49202**

**Registration link: <https://www.eventbrite.com/e/child-and-adult-care-food-program-refresher-meal-pattern-training-tickets-49742720817>**

**Wednesday, March 13, 2019, at the Lake Michigan College, 2755 East Napier Avenue, Benton Harbor, Michigan 49022**

**Registration link: <https://www.eventbrite.com/e/child-and-adult-care-food-program-refresher-meal-pattern-training-tickets-50412664637>**

**Tuesday, April 16, 2019, at Lake Superior State University, 650 West Easterday Avenue, Sault Ste. Marie, Michigan 49783**

**Registration link: <https://www.eventbrite.com/e/child-and-adult-care-food-program-refresher-meal-pattern-training-tickets-50448540944>**

**Wednesday, May 1, 2019, at the Marquette-Alger RESA, 321 East Ohio Street, Marquette, Michigan 49855**

**Registration link: <https://www.eventbrite.com/e/child-and-adult-care-food-program-refresher-meal-pattern-training-tickets-50914333141>**

**Tuesday, August 13, 2019, Haworth Inn and Convention Center, 225 College Avenue, Holland, Michigan 49423**

**Registration link: <https://www.eventbrite.com/e/child-and-adult-care-food-program-refresher-meal-pattern-training-tickets-50483802412>**

**Tuesday, September 24, 2019, Blue Water Convention Center, 800 Harker Street, Port Huron, Michigan 48060**

**Registration link: <https://www.eventbrite.com/e/child-and-adult-care-food-program-refresher-meal-pattern-training-tickets-50485881631>**

**The CACFP training instructors request that if you register to attend an in-person recordkeeping training and find you are unable to attend, you should use the cancellation instructions to cancel your ticket. This will allow other participants to attend the in-person regional trainings.**

## **Program Expansion Opportunities**

### **Looking to Expand? Consider At-risk Afterschool Programs! Feed the Whole Child the Whole Year!**

The At-Risk Afterschool Meals component of the CACFP offers Federal funding to Afterschool Programs that serve a meal or snack to children in low-income areas. Organizations may participate in the At-Risk Afterschool Meals component of CACFP either as an independent afterschool program or through a sponsor. To be eligible, you must meet State and/or local licensing or health and safety standards, and meet organizational and area eligibility requirements, and provide educational or enrichment activities that are open to all children in an organized, structured, and supervised environment. Think you qualify? Call us and find out! 517-241-5353!

### **Family Day Care Home Sponsor Expansion Opportunities in CACFP!**

The MDE CACFP is looking for eligible organizations to provide oversight and guidance to family day care home providers by becoming a Family Day Care Home (FDCH) Sponsor. All family or group day care homes must come into the program under a sponsoring organization.

Financial assistance is available to a sponsoring organization for its administrative expenses associated with developing or expanding a food service program in family day care homes and initiating successful program operations. Contact the CACFP Office at 517-241-5353 with any questions.

*Goal number 4 of Michigan's Top 10 in 10 is to reduce the effect of high-risk factors, provide useful/valuable tools to meet the needs of all students and to ensure that they have access to quality education. The goal of the CACFP is to improve and maintain the health and nutritional status of children in care while promoting the development of good eating habits. CACFP supports the whole-child approach to learning.*

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