

TEXAS DEPARTMENT OF AGRICULTURE

NATIONAL SCHOOL

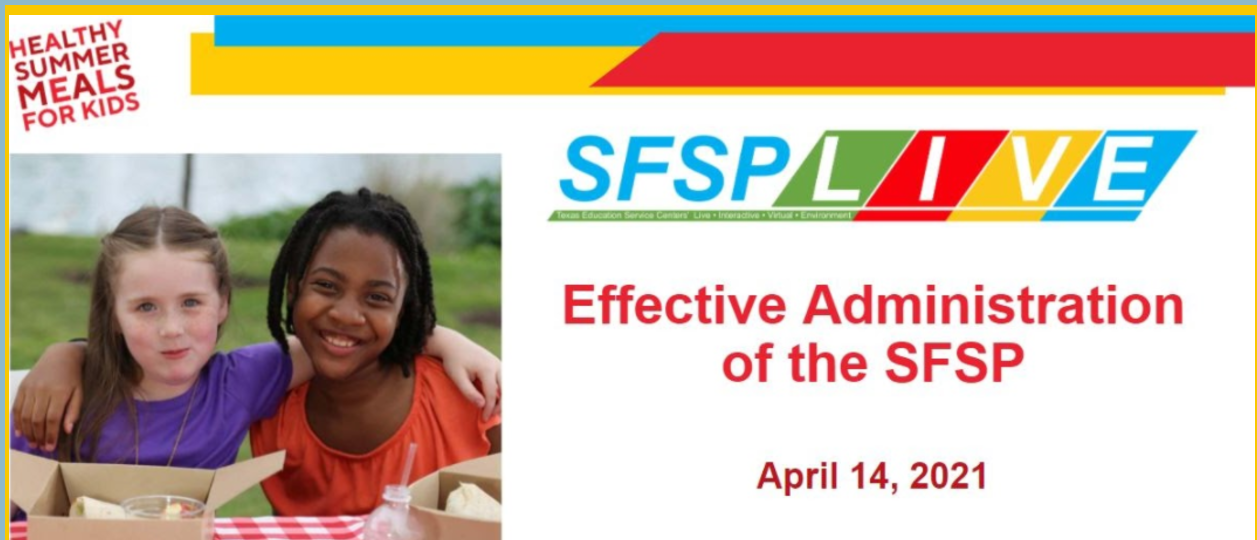
3E'S OF HEALTHY LIVING *Lunch Program*
EDUCATION, EXERCISE AND EATING RIGHT

April 5, 2021

Embedded attachments with this issue

Refer to the COVID Page for Updates

Your Texas Department of Agriculture (TDA) newsletter has returned, but [SquareMeals.org/CVNSLP](https://www.squaremeals.org/cvnslp) will still be your source for all COVID-19-related regulatory information. The most current information regarding program operations that has been modified due to COVID-19 will continue to be found on our Coronavirus page to ensure that TDA shares updates from the U.S. Department of Agriculture (USDA) in a way that is timely and consistent.



HEALTHY SUMMER MEALS FOR KIDS

SFSP LIVE
Texas Education Service Centers • Live • Interactive • Virtual • Environment

Effective Administration of the SFSP

April 14, 2021

[Subscribe](#) to our email list.

For CEs who plan to participate in SFSP this summer, and who need to satisfy the mandatory training requirement, please join ESC SFSP specialists from across the state for one of the series of live, interactive, virtual trainings (SFSP LIVE) on **Wednesday, April 14th from 10:30 AM - noon** when we will review frequent findings during Administrative Reviews and tips and tools for the effective administration of the SFSP.

All registration information will come from your local ESC SFSP Specialist, so contact your ESC Region for assistance.

Link to the [LIVE Google Site](#) here for more information and resources, including the [PY21 schedule of events](#).

School Breakfast Week

Thanks for Participating!

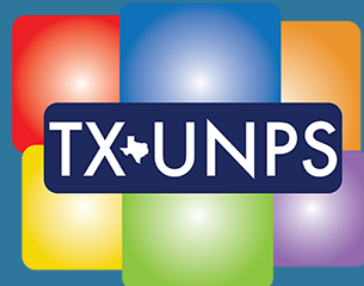
Schools across Texas used special events, new menus, TDA resources and more to make School Breakfast Week (SBW) a success in 2021. Thank you all for your participation and your commitment to serving healthy school meals! Regardless of your level of SBW 2021 participation, your insight is vital to ensuring Texas Department of Agriculture (TDA) resources and materials can meet everyone's needs for future SBW celebrations. Please take the short survey found on the School Breakfast Week page on Squaremeals. [Click here](#) to take the 10 minute survey.



TX-UNPS Updates

2021 State Match Public Notice

2021 State Matching payments were processed in TX-UNPS on March 29, 2021. Public/Charter schools that participated in the National School Lunch Program last year should receive the funds within 10 days. The reimbursement was calculated using a statewide rate of 0.036736941859 times the number of reimbursable school lunches reported on claims between September 2019 and August 2020. Upon receipt, these funds should be deposited into the school food service fund under General Revenue, Fund 240, and Revenue Code 5829. Distribution of these funds will be by electronic funds transfer in the same manner as the monthly reimbursement claims. Payment amounts may be viewed in TX-UNPS by going to the Claims menu and clicking Payment Summary.



Policy Updates

RELEASE: Updated Income Eligibility Guideline Charts for NSLP/SBP and SMP

The following SNP-related forms have been updated and released.



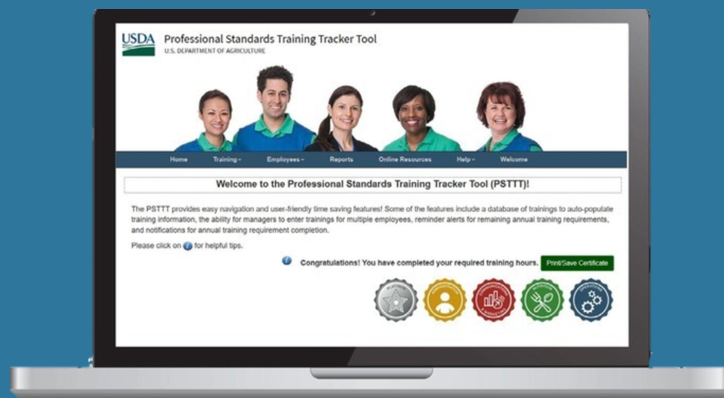
- [2021-2022 Income Eligibility Guidelines for Determining Free and Reduced Price Benefits](#)
- [2021-2022 Income Eligibility Guidelines for Determining Free Milk Benefits](#)

Resources

New Feature Alert for the Professional Standards Training Tracker Tool!

A new feature is now available on the [Professional Standards Training Tracker Tool \(PSTTT\)](#). Team Nutrition appreciates receiving your feedback on

the PSTTT and works to make continuous enhancements to the tool. In response to user requests, Team Nutrition has added a new capability for School Director users. School Directors now can request additional access to manage and log employee training for multiple districts, including districts in different states. PSTTT users who would like to utilize this new feature may do so by using the Contact Us feature available under the Help tab on the tool.



Introducing the New Culinary Institute of Child Nutrition!

Team Nutrition is excited to announce the launch of the Culinary Institute of Child Nutrition (CICN), a new division of the Institute of Child Nutrition (ICN) that provides school nutrition professionals with in-depth, hands-on culinary training and resources that are foundational for scratch-based cooking and the creation of culinary-inspired school meals that are healthy, flavorful, and student-approved! Explore [CICN's new website](#) – an online information center that provides School Nutrition Program operators with a means for accessing valuable culinary resources for their program operations. The CICN website serves as a centralized place to store, organize, manage, and share culinary knowledge and tools developed by the CICN, State agencies, and allied organizations with School Nutrition Program operators. Visit the CICN website at theicn.org/cicn.

CICN Culinary Webinar Series: Starting April 1st, the CICN will host a one-hour monthly culinary webinar series that occurs on the first Thursday of each month and focuses on culinary topics that enhance the overall cafeteria experience, including “Visually Marketing Foods”, “Scratch-made Salad Dressings and Condiments”, and “How and When to Use Fresh Herbs”. [Click here to register](#) for the April webinar!

The MixUp Podcast Series: In this podcast series, Chef Patrick Garmong, Associate Director of Culinary Education and Training at the CICN, interviews School Nutrition Program chefs from around the country to take a peek inside their kitchen operations and see how they are inspiring child nutrition. Check out the MixUp Podcast series at theicn.org/podcast.

Coming Soon - Grab & Go Recipes: The CICN will launch a series of scratch-based cooking recipes for grab & go meal service that can be easily produced in School Nutrition Program kitchens nationwide using minimal equipment and foods that are readily available. Each recipe card will feature standardized recipes in 50 and 100 serving quantities as well as visual step-by-step instructions for production of the recipe.

Training Reminder

[Subscribe](#) to our email list.

TDA has released updated meal pattern training for the CACFP meal patterns to include the new ounce equivalent requirements for Grains. NSLP operators implementing CACFP in their operations may access the updated meal pattern trainings on Squaremeals [here](#).

Visit [TDA's online training page](#) for the latest updates in web based trainings accessible 24 hours a day, 7 days a week.

MENU Module

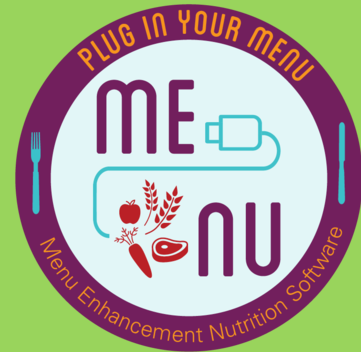
New Version!

MENU Module has been updated to version 11.2. This update includes the following enhancements:

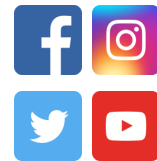
- Ability to update Locally Grown and Stock Item Prices now tied to permissions
- Access to Post-Production Details and Production Print Recipes now tied to permissions
- Extra vegetables can be recorded for ingredients and menu item contributions
- Improved performance to production adjustment
- Minor bug fixes

For a complete list of enhancements, please visit the Announcements section on the MENU Module home screen:

1. Log into MENU Module via TX-UNPS
2. Click on the "Messages" hyperlink at the top, right side of the home page screen
3. The Announcement section should appear
4. Click on the "MENU Module Version 11.2 Update" announcement hyperlink to view the message



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COMMISSIONER SID MILLER
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