

Child Nutrition Thursday Update

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Happy Hanukkah

Child Nutrition Website - <https://www.maine.gov/doe/schools/nutrition>

Child Nutrition List Serve Email - child.nutrition@maillist.informe.org

Farm to School Cook-Off



**The first 12 teams to register
will receive a Mercer Culinary
Millennia 13-piece knife set!**

(Knife sets will be given at the Regional Competitions)

***Register for the 2026
Farm to School Cook Off***

This year's challenge ingredients are



Breakfast - **Wild Blueberries**

Lunch - **Ground Beef**



Rules and Guidelines can be found here:

<https://www.maine.gov/doe/schools/nutrition/programs/localfoods>

If you have any questions please contact

Stephanie - stephanie.stambach@maine.gov

Michele - michele.bisbee@maine.gov

Katie - katie.knowles@maine.gov



!!Registration will be open until December 31, 2025!!

Local Wellness Policy Triennial Assessment

Due every three years, if the last triennial assessment was completed in SY2023, it's time for the Wellness Team to complete the assessment again! This is also looked at during administrative reviews.

The required components of the assessment include:

1. Assessing if the current policy is compliant
2. Comparing the current policy to model local school wellness policies and
3. Progress made in attaining the goals of the local school wellness policy

Resources including a template for the assessment are available on our [website](#) under “Local Wellness Policy”.

USDA Foods

terri.fitzgerald@maine.gov

December Monthly Order

The Monthly Order runs from the 1st-15th.

- If the 15th of the month is a Saturday or Sunday, the monthly order will close on Friday at 4:00pm.
- If it is not, the closing date is simply the 15th at 4:00pm.

Step by step directions on how to complete your order can be found on the the [USDA Foods](#) page of our website.

PFG Deliveries

Orders cannot be refused or sent back to PFG once shipped.

DoD/FFAVORS

terri.fitzgerald@maine.gov

If you are participating in the DoD/FFAVORS program, you **MUST** approve the receipt in FFAVORS within **2 business days**.

if you have not done this, you will see this message when you log into FFAVORS

Orders

[Past Due Receipts](#) ** You have receipts that are past due.

Financial Open Office Hours with Jodi

Topic: Time Study / Labor Hours
December 11th, 1:30pm-2:30pm

Topic: Breakfast Meal Cost Breakdown
January 15th, 1:30pm-2:30pm

Topic: TBA
February 12th, 1:30pm-2:30pm

Topic: TBA
March 19th, 1:30-2:30pm

Topic: Annual Financial Report
May 19th, 1:30-2:30pm

Please email jodi.truman@maine.gov for the link to attend.

Child Nutrition Training

- AI of any kind will be removed from the virtual training.
- The links to register are in the training titles - unless otherwise noted.
- We are unable to hold virtual and in person training simultaneously.
- All of our webinars are recorded and put on our website within a week of the training.
- Pay attention to registration deadline dates. Deadlines must be adhered to.
- Be sure to register to ensure that we have enough space for everyone.
- If there is a registration fee - Per Maine DOE policy, payment is due by credit card at the time of registration.
- Mark your calendars once you have registered.

If you have any questions about any of the Child Nutrition Training, please contact Paula at paula.nadeau@maine.gov

Webinars

paula.nadeau@maine.gov

An Overview of the NSLP Afterschool Snack Program & the CACFP At Risk After School Program

December 15, 2025

1:30

In addition to program updates and reminders, the Child Nutrition December Monthly Webinar will outline the requirements of the NSLP Afterschool Snack Service and Child and Adult Care Food Program At-Risk Afterschool Meals – we'll walk through how each program works and highlight key differences. Presented by Sarah Platt & Kobi Chase



Crediting Meal Components in the NSLP & SBP

January 26, 2026

1:30

“Crediting” is the process used to determine how specific foods count towards meal pattern requirements. This is important for menu planning and preparing for an upcoming administrative review. Along with program updates and reminders, the January webinar will cover how to credit meal components in the NSLP and SBP, walk through specific scenarios, resources to use, and highlight common crediting pitfalls to avoid. Presented by Stephanie Stambach.

Community Eligibility Provisions (CEP)

February 23, 2026

1:30

This program allows districts/schools/group of schools to claim free meals based on the number of enrolled students that qualify based on the Direct Certification List (DC). This webinar will help explain the process and time line for applying for CEP.

Did you miss a webinar?

You can view it by going to the [Webinars and Training](#) page of our website.



MAINE DEPARTMENT OF EDUCATION **FARM & SEA TO SCHOOL**

Local Foods Training

Maine Sea to School Culinary Training

December 16, 2025

10:00am-1:00pm

Child Nutrition Culinary Classroom

90 Blossom Lane

Augusta

Join Maine DOE Child Nutrition, Maine Coast Fishermen's Association, and Gulf of Maine Research Institute for a hands-on culinary training! This training will highlight Maine caught fish; expect to learn different ways to prepare fish, safe handling, as well as methods to engage students with local seafood.



Local Foods Training The Good Crust

January 21, 2026
10:00am-12:00pm

Child Nutrition Culinary Classroom
90 Blossom Lane
Augusta

Join Katie, our Farm & Sea to School Coordinator for a local foods training with The Good Crust! This training will highlight some of The Good Crust's BRAND-NEW products, including a new handheld breakfast item, Sicilian style pizza crust, and more! During this training, we will demonstrate different ways to prepare and utilize these new products. This training is eligible for districts operating NSLP to receive an extra \$1000 in state Local Foods Fund reimbursements (which can be used to purchase The Good Crust dough!)

Please reach out to Katie with any questions at katie.knowles@maine.gov

ServSafe Exam

2:00pm

January 27, 2026

Child Nutrition Office

Deering Building

Room 101

Augusta

Arrive early, testing begins promptly at 2:00. Bring photo ID (you will not be able to take the exam if you do not have your ID), pens or pencils, erasers.

Once test has begun no late arrivals will be allowed to take the exam.

**Per Maine DOE policy, payment is due by
credit card at the time of registration.**

Registration Deadline - January 9, 2026

On behalf of MSNA and the DOE we are excited to announce our second, biennial USDA & NOI food show and learning collaboration.

[Register Here!](#)

PLEASE JOIN **MSNA** AND THE **DOE** FOR A ONE DAY TRAINING ALL ABOUT

USDA Foods & NOI

When: JANUARY 28TH, 2026, 8:30 AM-2PM

Where: THE HAMMOND LUMBER AUDITORIUM (AUGUSTA CIVIC CENTER)

- Food Show emphasizing USDA options
- The big picture for USDA Foods
- What is PAL and how does it work?
- How to calculate NOI allocations
- Panel discussions with directors
- Best practices for managing USDA & NOI

REGISTRATION & BREAKFAST 8:30-9 AM

MSNA MEMBERS \$75

NON-MEMBERS \$100

THIS TRAINING IS GEARED TOWARDS
PROFESSIONALS WHO MAKE PURCHASING
DECISIONS. WE WILL HAVE A LITTLE BIT
FOR EVERYONE, FROM NEW DIRECTORS TO
SEASONED DIRECTORS!



Think outside the brown box.....

Registration will close at the end of December, please don't wait!!

Any questions, please reach out to Allison Leavitt,

aleavitt@lisbonschoolsme.org

Shout Outs!!

Having some **Whoville** fun at
Mill Pond School in RSU 70!!



