

# **Child Nutrition Thursday Update**

SUN Meals (SFSP) Training

The Child Nutrition List Serve is now on EnGiNE

SY 2027 FFVP Applications are Open!

State Match Payment to Public Schools Only

Culinary Skills for School Meals Training

Net Off Invoice

USDA Foods- Egg Patties

Inventory & Storage

Child Nutrition Training

Webinars

ServSafe Exam - Last one of the School Year

ServSafe Class & Exam

Shout out!!



# Training Opportunities

April 9, 2026

9:00-12:00

Dennis Paper

101 Mecaw Road, Hampden

This training is for Summer Food Service Program Sponsors who have recently operated the program. It is mandatory that Summer Food Service Program Sponsors receive training in order to qualify to operate the program. The training will include an overview of program regulations and highlight areas where additional training is needed and tips for program promotion.

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April 30, 2026

9:00-12:00

Child Nutrition Office

90 Blossom Lane, Augusta

This training is for new Summer Food Service Program Sponsors who would like to operate the program. It is mandatory that all Summer Food Service Program Sponsors receive training in order to qualify to operate the program. The training will include a detailed overview of program regulations, tips for successful operations, and ample opportunity for questions. Experienced sponsors are also welcome to register for this training if they would like to have a more detailed training.

# The Child Nutrition List Serve is now the EnGiNE - National School Lunch Program Information Portal

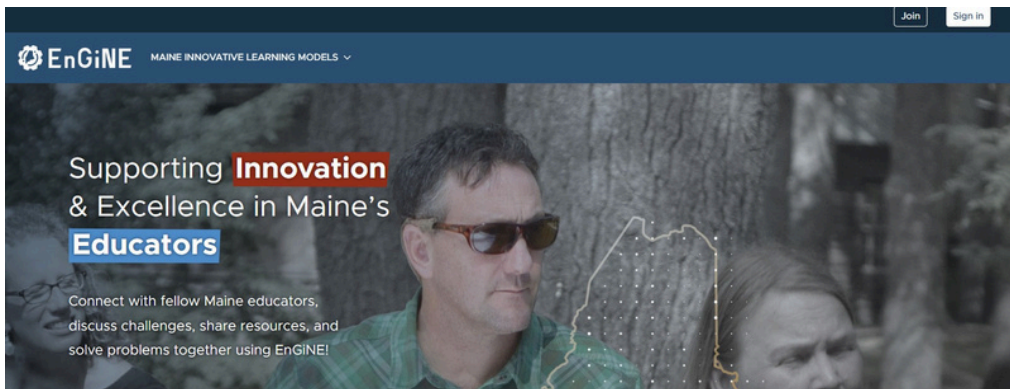
- Join EnGiNE using this [link](#).
- Use your school email address, access to EnGiNE will be faster.
- No matter how many schools there are in your District, register just one time.  
Once you have EnGiNE access, you need to enroll in the *National School Lunch Program Information Portal* here.

If after you enroll, if you do not receive emails, please

- check your Spam/Junk folders and reach out to your District's IT Department and ask them to white list [learn.moodle.rrev-engine.com](http://learn.moodle.rrev-engine.com) and [engine.maine.gov](http://engine.maine.gov)

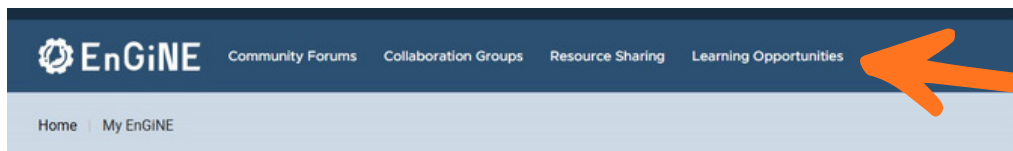
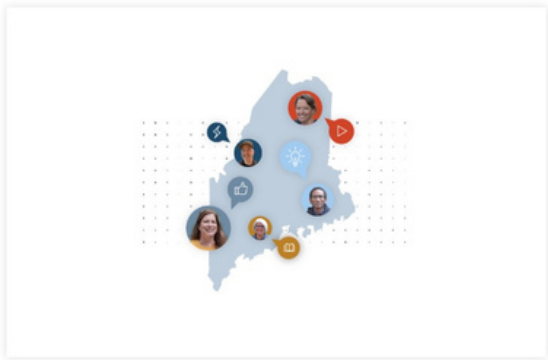
Email us with questions, [child.nutrition@maine.gov](mailto:child.nutrition@maine.gov)

The Thursday Update will still be accessible on our website.



1 - Sign in to EnGiNE

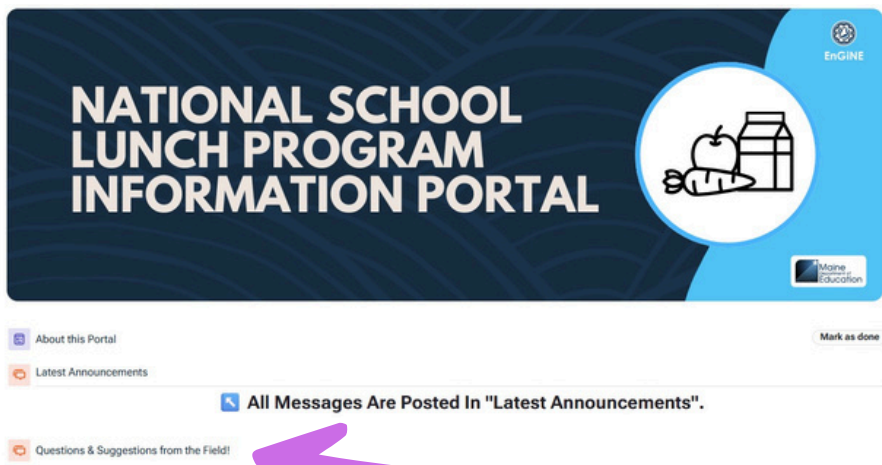
2 - Enter Username and Password

A white login form with two input fields: "Username" and "Password". Below the "Username" field is a link for "Forgot Username?". Below the "Password" field is a link for "Forgot password?". A blue "Sign In" button is located below the password field. At the bottom of the form is a link for "Create an account".

3 - Click "Learning Opportunities"

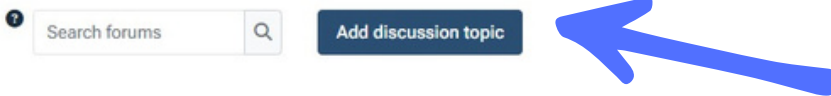


4 - Click "Enter the Course"



5 - "Click Question & Suggestions from the Field"

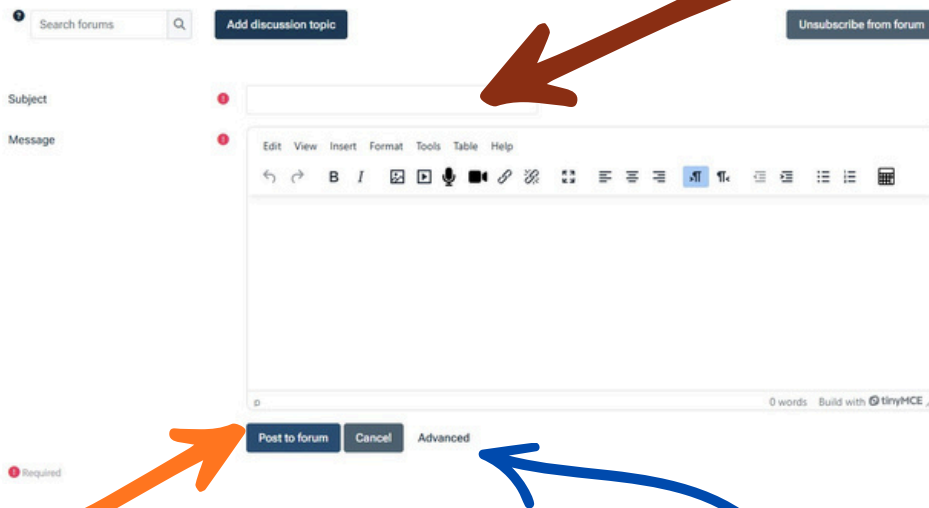
## Questions & Suggestions from the Field!



6 - Click "Add Discussion Post"

7 - Add Subject of Your Message

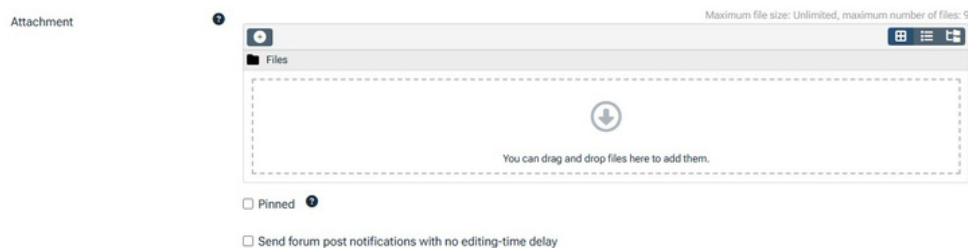
## Questions & Suggestions from the Field!



8 - Add Your Message

9 - Post to Forum

9-1 - If you need to, you can add an attachment before posting to the forum



Once you have added your attachment, click "Post to Forum"

You can change how you receive messages  
from the Portal

While you are in the National School Lunch  
Program Information Portal, click on your  
profile circle



Profile
Grades
Private files
Reports
Preferences
Switch role to...



Click "Preferences"

## User account

Edit profile

Preferred language

Forum preferences

Editor preferences

Calendar preferences

Content bank preferences

Security keys

Message preferences

Notification preferences

To change how you received Portal messages, click “Forum Preferences”



Choose your option from this dropdown.

## Forum preferences

Email digest type ? No digest (single email per forum post) ▾

Forum auto-subscribe Yes: when I post, subscribe me to that forum discussion ▾

Use experimental nested discussion view No ▾

### Forum tracking

Forum tracking No: don't keep track of posts I have seen ▾

When sending forum post notifications ? Mark the post as read ▾



Save changes

Cancel

Save your changes.

# **SY 2027 Fresh Fruit and Vegetable Program (FFVP) Applications are Open!**

FFVP applications are submitted electronically in CNP web. To access the applications, log into CNP web, click “SNP” then Program Year 2027. The apps are found under the “Forms” tab, and an application will show up for each eligible school. Here are some important notes:

- Schools with a combination of grades Pre-K through 8 are eligible to apply; however, priority is given to schools with the highest free/reduced percentage.
- This program is different than the DoD Fresh Fruits & Vegetables Program that is part of the USDA foods program and is a separate funding source.
- **Complete, FFVP applications are due Friday, April 24th. Mark your calendars!** A complete application means the signature page is uploaded and the application is in “pending approval” status.

Any questions can be directed to Stephanie at  
stephanie.stambach@maine.gov.

# State Match Payment to Public Schools Only

The State Match is a onetime payout to NSLP public schools based on the number of lunches served from July thru December of the current year. The number of lunches served gets applied to a specific pot of money and prorated.

To view your state match amount, go to the Payment tab in CNPWeb. The State Match payment is deposited the same way your claim reimbursements are deposited. Deposits will show as “Education School Nutrition State Funds Lun/Brk”. The MEFS revenue code for the fund is #3250.

If you have any questions, please contact Jodi Truman at [jodi.truman@maine.gov](mailto:jodi.truman@maine.gov)



**LET'S GO!**

The Culinary Skills for School Meals training is a 5-day hands-on intensive culinary training for school nutrition professionals focusing on foundations for food service, including knife skills, cooking techniques, and kitchen efficiencies, to improve the culinary skills of school nutrition professionals.

## 2026 Training Details

- August 3-7 | Noble High School, North Berwick
- August 10-14 | Edward Little High School, Auburn
- August 17-21 | Hampden Academy, Hampden
- September 21-25 | Presque Isle High School, Presque Isle



[Click here to apply to attend!](#)

Learn more about the Culinary Skills for Schools Meals training, see the list of past participating school nutrition programs, and photos at [LetsGo.org/CulinarySkills](https://LetsGo.org/CulinarySkills) or scan the QR code with a smartphone.



This training is made possible with funding from Full Plates Full Potential in collaboration with MaineHealth.

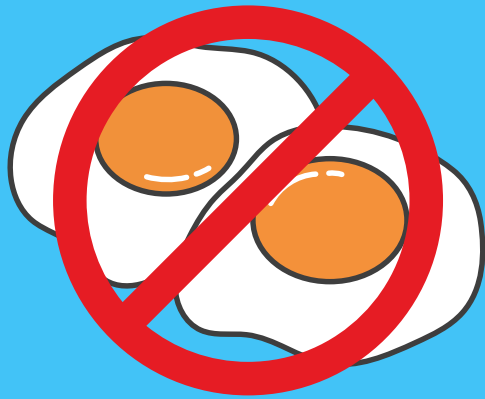
# Net Off Invoice

Several LEA's have not used any NOI lbs. or very few, less than 40% of their allotment.

After Friday, March 13, unused lbs. will begin to be moved to LEAs that have used their lbs. and could use more.

# USDA Foods

USDA Egg Patties will not be available for the upcoming school year (SY 27). All PAL entitlements have been refunded



## Inventory & Storage

- This is a friendly reminder to review your USDA inventory in CNPWeb, as April will be the final monthly order.
- Please ensure sufficient storage space is available for all USDA items that will be delivered in May.
- USDA items cannot be returned or refused upon delivery.

# Child Nutrition Training

- All 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 State offices are closed webinars/trainings will be rescheduled. Anyone who has already registered will be notified of the new date and time.

If you have any questions about any of the Child Nutrition Training, please contact Paula at [paula.nadeau@maine.gov](mailto:paula.nadeau@maine.gov)

# Webinars

paula.nadeau@maine.gov

## Community Eligibility Provisions (CEP)

Registration link is in the date and time.

March 27, 2026

10:00am

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.

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## Meal Counting in Alternative Serving Locations: Requirements & Best Practices

March 30, 2026

1:30pm

This must-watch webinar is designed for schools that operate alternative serving locations- where meals are served outside of the traditional cafeteria. These locations may include classrooms, hallways, and other areas. We will review how to accurately count meals at the point of service, or when a student receives a reimbursable meal. We will also discuss common review findings related to Breakfast in the Classroom and Pre-K meals served in the classroom, along with best practices to support compliance.

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### **Did you miss a webinar?**

You can view it by going to the Webinars and Training page of our website.

# ServSafe Class & Exam

April 21 & 22, 2026

Gorham High School

41 Morrill Avenue, Gorham

The class is for School Food Service and CACFP only

Books are ordered and mailed once registration has ended

Please note start times for each day

April 21<sup>st</sup> 9:00am - 3:00pm

April 22<sup>nd</sup> 8:00am - Approximately Noon for Exam

Bring photo id, pen or pencils with erasers

You must provide an email address as notification of results  
are sent via email

Lunch is NOT provided. Bring your lunch, snacks, drinks

Charge for the class is \$102

Payable by credit card, at the time of registration

Registration deadline – Thursday, April 2, 2026

# Shout Out!!

Shout out to Spruce Mountain Middle School!!!!  
Katie and Heidi are working hard to make amazing  
scratch made items for their students!

