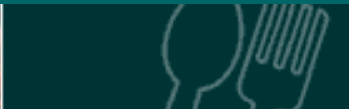


USDA Update

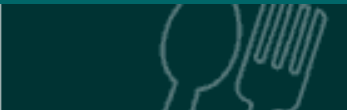
Cynthia Long
Director, Child Nutrition Division
Food and Nutrition Service, USDA

SNA Annual National Conference 2008



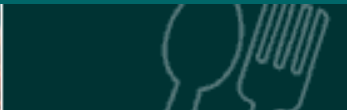
Presentation Outline

- 2008 Appropriations
- 2008 Farm Bill
- Other Child Nutrition Policy Updates
- 2009 CN Reauthorization



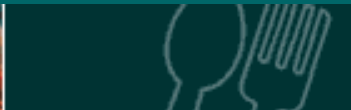
Consolidated Appropriations Act of 2008

- Total for CN Programs: \$13.9 billion
 - Increase over FY 2007: \$557.6 million
-
- School lunch: \$8.18 billion
 - School breakfast: \$2.39 billion
 - CACFP: \$2.28 billion
 - SFSP: \$310.6 million
 - SMP: \$14.6 million



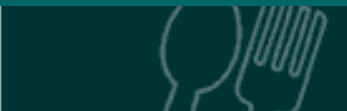
Appropriations (cont.)

- \$3.3 million increase for Team Nutrition
- \$9.9 million to expand the Fresh Fruit and Vegetable Program to all States not currently authorized
- \$1 million increase in Food Safety



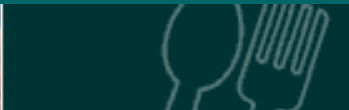
Appropriations (cont.)

- Expands Simplified Summer Program to all States
- Adds West Virginia to the At-Risk Supper program in CACFP
- Requires FNS to study local procurement issues



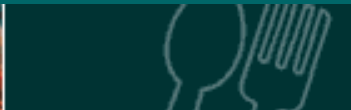
Food, Conservation and Energy Act of 2008 (a.k.a. The Farm Bill)

- Fresh Fruit and Vegetable Program (FFVP)
- Geographic Preference
- Survey of Foods Purchased by Schools
- Direct Certification
- Buy American
- Whole Grain Pilot
- School Gardens



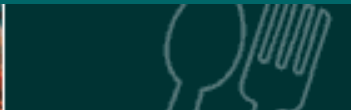
Fresh Fruit & Vegetable Program

- FFVP expansion through grants to all States
- SAs will select from interested schools with greater than 50% F/RP participation – lowest income schools will have priority
- Funding will increase each year
 - \$40 million SY 08-09
 - \$65 million SY 09-10
 - \$101 million SY 10-11
 - \$150 million SY 11-12
- Subsequent adjustments based on Consumer Price Index.



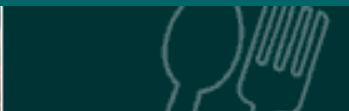
Geographic Preference

- Institutions may apply a geographic preference when procuring unprocessed locally grown or locally raised agricultural products
- Local preference is not required
- States cannot mandate geographic preference through law or policy
- Acceptable useable forms of unprocessed products include: washed vegetables, bagged greens, butchered livestock and poultry, pasteurized milk, and eggs in cartons



Other Farm Bill Provisions

- Survey of Foods Purchased by Schools – USDA to conduct survey of foods purchased by NSLP schools
- Direct Certification – USDA to report on the effectiveness of direct certification



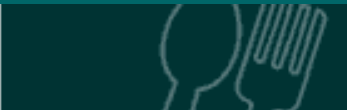
Other Farm Bill Provisions

- Buy American – USDA to undertake training, guidance and enforcement of the Buy American requirement
- Whole Grains pilot - \$4 million to purchase whole grains and whole grain products to be used in schools and to study acceptability



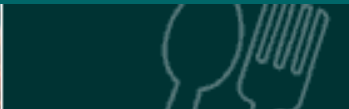
Other Policy Issues in Child Nutrition Programs

- Updating Meal Patterns
- Team Nutrition
- Healthier US Schools
- New Regulations and Policy



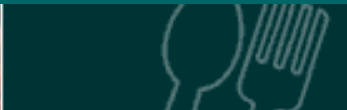
Updating Meal Patterns

- Meal patterns must reflect most current DGAs
- FNS work group examined various options for implementing DGAs in School Meals
- Sought assistance from the Institute of Medicine of the National Academies (IOM)



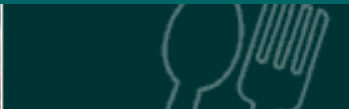
IOM Study

- Institute of Medicine to recommend changes to meal patterns and nutrient standards
 - Increase key food groups
 - Better meet nutrition needs of children
 - Foster healthy eating habits
 - Safeguard children's health



Timeline

- IOM study began Feb. 08
- First report expected Dec. 08
 - Criteria and process for decision-making
- Final report expected Dec. 09
 - Recommendations for meal patterns and nutrient standards



Review Panel

Dr. Virginia A. Stallings – Chair
Children's Hospital of Philadelphia

Panel members include:

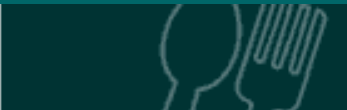
Ms. Rosemary Dederichs, Minneapolis Public
Schools

Ms. Mary Hill, Jackson Public Schools



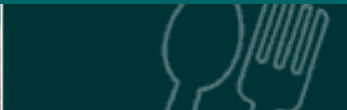
Meetings

- *June 10-11, 2008*
 - FNS presentations on:
 - Program requirements
 - Operational issues
 - Research findings
- *July 9-10, 2008*
 - Views from organizations and industry representatives on program changes
 - Lessons learned from State and local experience



Just the Facts

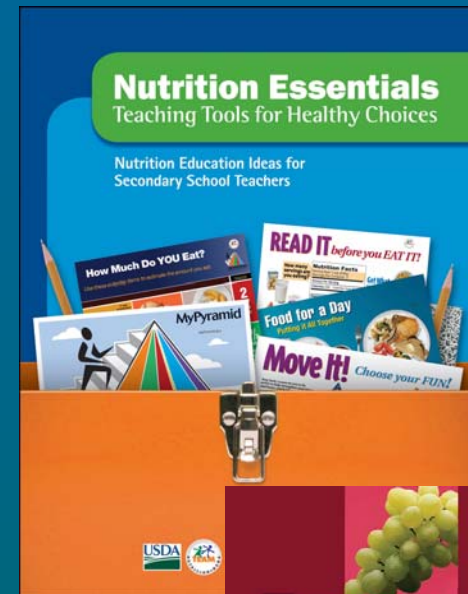
- Use Low-fat Milk, Cheese, and Yogurt
- Jazz Up Your Menus With Fruits
- Vary Your Vegetables
- Serve More Dry Beans and Peas
- Serve More Whole Grains
- Be Salt Savvy – Cut Back on Sodium
- Include Fiber-Rich Foods
- Limit Saturated Fat and Cholesterol
- Trim *Trans* Fat
- Meeting the Challenge of Rising Food Costs



Team Nutrition

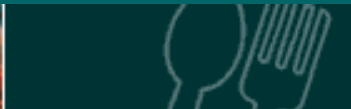
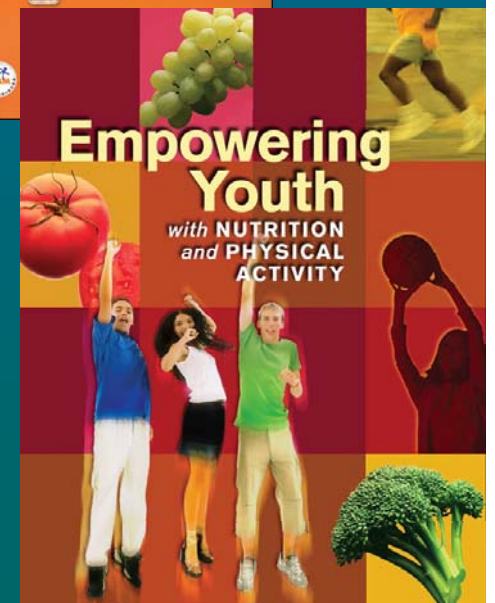
Nutrition Essentials

- Targets middle and high school students
- Six lessons based on 5 posters: Food for a Day, How Much Do You Eat, Move It, MyPyramid, and Read It
- Includes interactive game CD-Rom



Empowering Youth

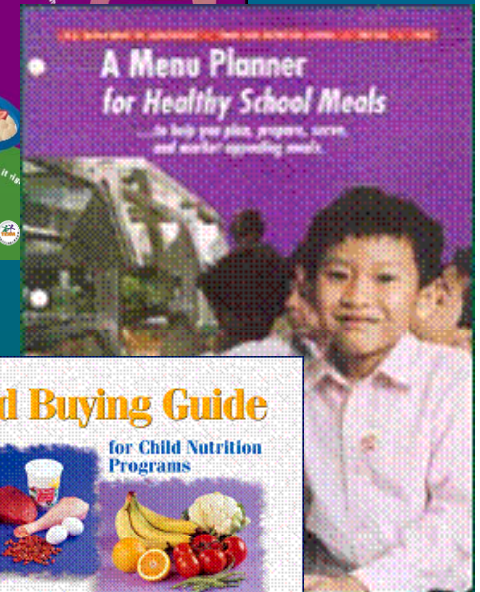
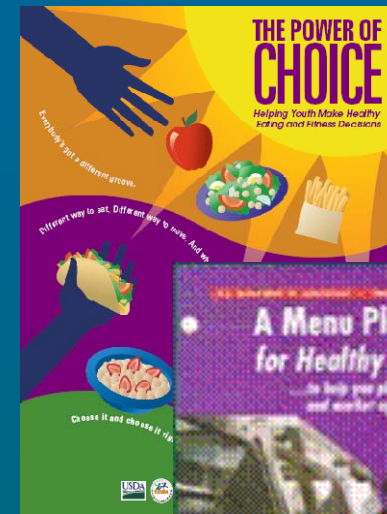
- Targets middle and high school students
- Ideas to include nutrition education and physical activity into youth programs and events
- Resources to develop a nutrition or physical activity related community project;
- Tips, worksheets, handouts, discussion prompts and more!



Team Nutrition

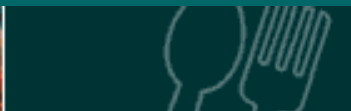
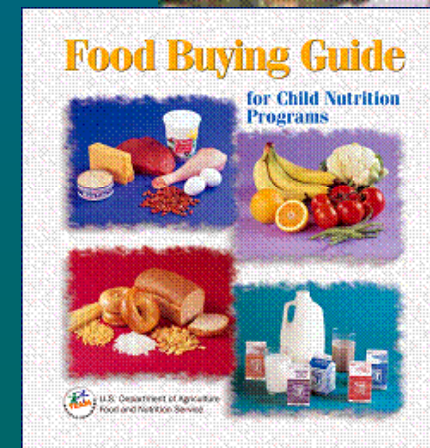
Power of Choice

- For use by after-school leaders working with adolescents to promote healthy eating and physical activity behaviors
- Available as a CD-Rom of 10 interactive sessions with six posters



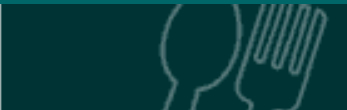
Food Buying Guide/Menu Planner

- Updated Food Buying Guide and Menu Planner for Healthy School Meals
- Packaged in a mailer of two CD-Roms
- Will be sent to SFAs this year and will be available online



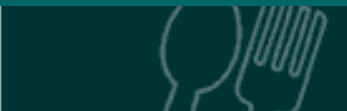
Team Nutrition Grants

- The 2008 TN Training Grants awardees will be announced early September
- A total of \$5 M are available for the funding period of Sept 2008- Sept 2010

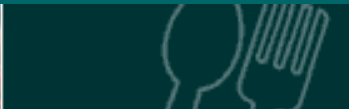


Team Nutrition Grants

- This year's TN grants :
 - Support State Agencies' efforts to provide trainings and technical assistance for foodservice staff to enable them prepare meals that meet the 2005 DGAs
 - Support trainings on the newly updated HealthierUS School Challenge criteria
 - Encourage more elementary schools to take the Challenge and create a healthier school environment
 - Encourage parents and caregivers to serve as role models for students by demonstrating their commitment to a healthier life style.

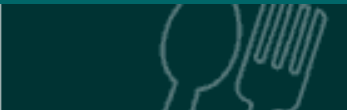


HealthierUS School Challenge



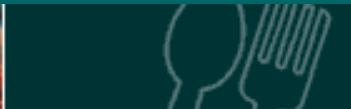
How Does HUSSC Work?

- Be an Elementary school
- Enroll as a Team Nutrition School
- Must offer reimbursable lunches
- Provide nutrition education
- Offer physical activity
- Maintain average daily participation
- Adhere to a la carte/seconds/competitive foods requirements.



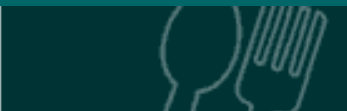
New Award

- Gold Award of Distinction
 - Meet all requirements for a Gold Award, plus
 - Additional criteria in the area of sodium content of competitive foods, and/or
 - Additional Physical Education criteria



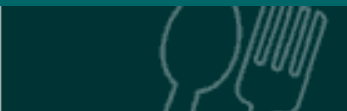
Selected new HUSSC criteria

- Only low-fat or fat-free milk offered
- Minimum serving size of $\frac{1}{4}$ cup for fruits and vegetables
- Requirements for dark green and/or orange vegetables
- Requirements for serving of whole grain food(s)
- Sodium and trans fat restrictions for competitive foods
- Time requirement for structured physical education
- Non-food items for fundraising activities



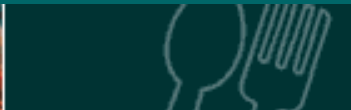
Benefits of the HUSSC Award

- Send a positive message to the community
- Receive an award from a USDA official
- Obtain local media attention



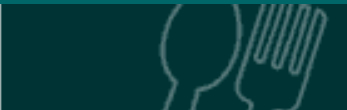
Notices published

- SY 08-09 National Average Payments (7/7/08)
- Request for Public Comments - 2009 CNP Reauthorization (5/20/08)
- SY 08-09 Income Eligibility Guidelines (4/9/08)



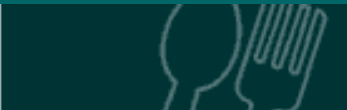
Rules published

- CACFP: At-risk Afterschool Meals in Eligible States (proposed rule 3/27/08)
- Applying for F/RP Meals in Schools (interim rule 11/13/07)
- Procurement Requirements (final rule 10/31/07)



Rules in clearance

- Food safety program/HACCP (proposed rule)
 - Statutory requirement implemented July 1, 2005 through USDA guidance.
 - Proposed rule provides opportunity for public comment on implementation
 - Proposed rule to be published shortly.
- Milk substitution (final rule)- OMB's review



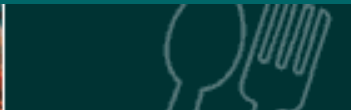
Direct Certification

Applicability

- Direct certification with Food Stamp Program is now mandatory for all LEAs, including:
 - Provision 2/3 schools (base year)
 - RCCIs with day students

Methods

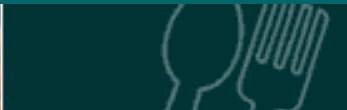
- Computer matches (direct and secondary)
- Letter matches



Direct Certification

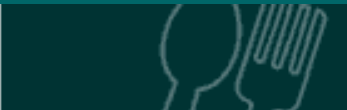
Resources

- Other LEAs
- *Eligibility Manual for School Meals* www.fns.usda.gov/cnd
- *Data Matching in the NSLP study*
- *Approaches to Direct Certification and Direct Verification: Guide for State and Local Agencies*
www.fns.usda/oane
- Direct Certification grants for State Agencies



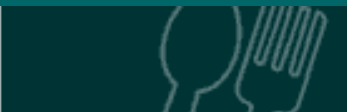
Direct Certification

- Direct Certification should not be a static process
- Aim for continuous improvement
 - Improve frequency
 - Improve records to improve matches
 - Work with Food Stamp office to determine if any “secondary” match system can be performed
- Move away from letter method if possible



2009 CN Reauthorization

- Seven listening sessions
 - Boston, MA Jun 10, 2008
 - Austin, TX Jul 15, 2008
 - Baltimore, MD Aug 6, 2008
 - San Francisco, CA Aug 6, 2008
 - Atlanta, GA Aug 20, 2008
 - Chicago, IL Sept 10, 2008
 - Denver, CO Sept 11, 2008



Public Comments

- www.Regulations.gov
- Themes:
 - Strengthening program management and improving nutrition services
 - Ensuring that all eligible persons have access to program benefits
 - Advancing technology and innovation
- Comment period open until October 15, 2008.

