



Emerson Celebrates “Emeril Lagasse Day”

By Suzette Hartmann

Andrew Beckort, a student at Emerson Elementary School in Seymour, Indiana, entered a contest hoping to be the winner who brought Emeril Lagasse to visit his school. And guess what...Andrew’s entry was randomly drawn as the winner! In case you don’t know who Emeril Lagasse is, he is a professional chef and hosts a popular cooking show called “Emeril Live” on the Food Network cable station.

The school was a buzz of activity in preparation for Emeril’s visit. Teachers used the opportunity to incorporate learning activities about food and food preparation into the curriculum. Even the name on the outside



Emeril Lagasse and Seymour Community Schools Staff Member

Continued on Page 2

Contents

Emerson Celebrates “Emeril Lagasse Day”
Team Up for School Lunch
Check Your Book Shelves!
Lending Library
Severe Need Breakfast Reimbursement
Chef Who Likes to Cater
What’s In A Name?
Training to “Do the Dip”!
Satellite Seminars Start in October
Achieve the Right Temperature
Food Distribution Program Workshops
Verification
Internet Connection?
After School Snack Program
Buy American
USDA’s Internet Tool for Healthy Eating
Calendar of Events



Emeril and Seymour Community Schools Cafeteria Staff Members

Continued from Page 1

of the school building was temporarily changed to “Emeril” Elementary School. On Tuesday, May 2nd, Emeril traveled to Seymour where he was welcomed by the mayor, the school, and the community. May 2nd was proclaimed “Emeril Lagasse Day.” As part of winning the contest, Andrew’s family received a new sport utility vehicle. On Wednesday Emeril helped prepare lunch for the students. He worked with the school food service professionals to put some of his “essence” in the school lunch and “kicked it up a notch.” The menu included tater tot casserole, green beans with bacon, fresh fruit cup, homemade rolls, milk, and ice cream sundae topped with a cookie. Emeril’s visit was videotaped for a special one-hour cable show.

Bonnie Burbrink, Food Service Director of Seymour Community Schools, worked with Emeril’s staff to plan a special “kicked up” lunch menu. Bonnie made the following comments about the experience: “The students and staff were made to feel special in all ways. Mr. Lagasse was gracious and kind to everyone both on and off camera. He was very much aware that he was cooking in a school kitchen and made no special demands for equipment or ingredients. At the same time, the entire school and community extended to him and his staff the very best of Hoosier hospitality. The entire experience was very positive for our community and our school.”

Congratulations to Andrew and everyone at Emerson Elementary School!



Emeril and Seymour Community Schools Staff Member

Team Up for School Lunch

By Diane Rice

ASFSFA’s National School Lunch Week is October 9-13 and this year’s theme “**Team Up for School Lunch**” can salute not only sports, but other team efforts as well, such as the band, drama club, and chess club. For detailed information, see your April **School Foodservice & Nutrition**, or if you are not a member of ASFSFA, you can call the State Agency for a reprint of the magazine article.

Suggested Menu for the Week

FOOTBALL FIESTA

Touchdown Tacos
Mexicali Corn Blitz
Grape Huddle
Quarterback Cookie (Oatmeal Raisin)
Milk

WORLD CUP CUISINE

Cheesy Champion Roast Turkey
Power Pasta
Breadstick
Broccoli Spears
Pele Peaches (diced)
Corner-kick Cobbler
Mia Milk

B-BALL BONANZA

3-Point Power Wraps
Fast-Pass Potato Wedges
Full-court Fruit Cup
Jumpshot Gingerbread
MJ Milk

GO FOR THE GOLD

Badminton Beef Egg Roll
Brown Rice Pilaf
Rugby Roll
Orange Wedges
Olympic Fruited Gelatin
Marathon Milk

THE GRAND SLAM

Pop-up Pizza Sandwich
3-Strikes Salad
RBI Green Beans
All-American Apple Slices
Doubleplay Dip
Around-the-Bases Brownie
Major League Milk

Check Your Book Shelves!

By Diane Rice

Over the years, many resources have been provided to assist schools in their Child Nutrition Programs. Your state SMI Advisory Committee has asked that this list be published. Other USDA publications not listed here are likely out of date and may be discarded. If your school did not receive one of these publications, call Diane Rice at 232-0850 or toll free at 800-537-1142.

DATE ITEM

These items were provided for each school kitchen:

- 1984 Food Buying Guide (new one coming soon?!)
- 1988 Quantity Recipes for School Food Service
- 1995 Tool Kit for Healthy School Meals: Recipes
- 1998 Menu Planner for Healthy School Meals

These items were provided one for NSLP sponsors:

- 1990 Meal Pattern Requirements and Offer vs Serve
- 1991 Eligibility Guidance for School Meals
- 1991 Meal Counting and Claiming
- 1993 Solving the Money Mystery
- 1993 School Breakfast, Get Hooked On It!
- 1994 School Lunch Challenge I Recipes
- 1995 Accommodating Children with Special Needs
- 1996 School Lunch Challenge II Recipes
- 1996 Great Nutrition Adventure Pkt
- 1996 Healthy School Meals Training Manual
- 1996 10 Minute Lessons for School Food Service
- 1996 Serving It Safe: Manager's Tool Kit (sanitation)
- 1996 Choice Plus, Reference - Foods and Ingredients
- 1998 Guide for Purchasing Food Service Equipment
- 1998 10 Minute Lessons - Food Safety and Sanitation
- 1998 Child Nutrition Program Instructions
- 1998 All-Star Receiving for Child Nutrition
- 1999 Cooking a World of New Tastes
- 1999 Working SAFE: Accident Prevention
- 1999 School Breakfast Tool Kit
- 1999 Serving it Safe - Replacement Pages

Lending Library

By Diane Rice

In October 1999 we mailed to each NSLP sponsor a new listing of all the videos and manuals that are available to borrow from the State Agency. These materials can be used for training staff or for individual study. The list, which contains 139 items, is bound in salmon-colored cardstock. We would like to suggest that where there is a director it might be routed through each kitchen. Since it is only about 20 pages, it could be copied for those school kitchens that do not have a director to assist them with training needs. We want to encourage professional development even when it is done on an individual basis. One can never know too much!!

Severe Need Breakfast Reimbursement

By Sharon Cook

The Severe Need Breakfast Reimbursement must be applied for each year. Eligibility is based on having 40% or more free and reduced-price National School Lunch Program participation during the second preceding year, and documentation that the cost of the breakfast meal exceeds the normal School Breakfast Program reimbursement rates. If your cost is more than the regular reimbursement, but less than the severe need breakfast rate, you will receive the amount equal to your actual cost.

Example for *Free Breakfast Reimbursement Rates:*

Severe Need Rate	\$1.33: maximum reimbursement for breakfast
Your Breakfast Cost	\$1.29: you will be reimbursed this amount
Non-Severe Need	\$1.12: minimum reimbursement for breakfast

You may apply anytime during the year. Additional Severe Need reimbursement will start at the time of application. If you have further questions regarding the Severe Need Breakfast Reimbursement, please contact Sharon Cook at (800) 537-1142.

Chef Who Likes to Cater

By Margie Fisher, RD

While Jens Thomsen was the Food Service Director at Madison Consolidated Schools he brought his culinary expertise to the school corporation. Jens was asked by his superintendent, Dr. Stanley Bippus, to cater a dinner meal for the Southeastern Indiana School Study Council. Dr. Bippus let Jens do what he does best and that is to create a lovely meal. The menu consisted of appetizers such as: a watermelon base skewered with whole shrimp, pastry shells filled with pineapple and spiced cream cheese, stuffed mushrooms, cheese trays, fresh fruit, and vegetable trays. There was sparkling white grape juice served in champagne glasses. The appetizers were placed in the commons area so the guests could mingle.

The cafeteria tables were adorned with white linens. The salads, consisting of sliced tomatoes with an overlay of fresh asparagus and mushrooms drizzled with vinaigrette dressing, were preplated and placed on the table for the guests. The food service staff served the main course from the cafeteria line. The meal consisted of baked chicken over wild rice, snow peas, baby carrots, and yeast rolls. Dr. Bippus made an announcement about the New York cheesecake topped with fresh raspberries and blueberries. Jens had some connections and it was flown in that day from New York!

The food service staff did a fantastic job and were excited to put on such a feast. There were three cafeteria managers, four cooks, a substitute cook, one student worker, and Jens. Jens stated that he charged \$14 a plate. The student worker received bonus points in her food and nutrition class.

Note: Madison's student population is about 3650, with eight elementary schools, one Jr. High School, and one Sr. High School. Jens has been a cellar master and chef in Denmark, Sweden, Germany, France, and England. He earned both his Bachelor's and Master's degrees in business at the University of Copenhagen. He was the food service director at Southwestern Shelby County prior to arriving at Madison. He has been a guest speaker for family consumer classes in high schools.

Jens Thomsen is no longer with Madison Consolidated Schools.



Jens Thomsen and his staff



Madison Consolidated Schools Cafeteria Staff



Fresh Asparagus Salad

What's In A Name?

By Diane Rice

To clarify any misunderstanding with our terminology, here are some of the more common (and confusing) terms used by this office.

School Food Authority -- When working with USDA or the Department of Education, the abbreviation 'SFA' stands for School Food Authority which means the organization that has an agreement with us to be on Child Nutrition Programs. It does not mean the individual with authority for the food service operations.

Food Service Director – To us, this is a generic term for the person who oversees or coordinates more than one kitchen as the main part of their primary job and usually not in addition to taking care of buses, custodians, etc. This is the person we would contact regarding school food service issues at a multi-unit school corporation, or to whom we would mail anything that is only one per school lunch sponsor. This person should be the one who will insure distribution of any necessary information to all the schools or sites involved in our Child Nutrition Programs.

Cafeteria Manager – This is a person who oversees a single kitchen. At some schools they are called head cook. They have responsibility for the daily food service operation at one kitchen, whether there is a director or not. About the only thing that is mailed to each cafeteria manager is this newsletter, the A-Z, which also is sent to each sponsor via the Food Service Directors.

"Field" – When we're "out in the field," we are somewhere in Indiana (our field) at a school. It also refers to our consultants who travel to different sites or schools on a daily basis.

Training to "Do the Dip"!

By Beth Foland, MS, RD, CD

Has anyone ever asked you to "Do the Dip" or "Take a Cut"? If they have, then they'll tell you you're in for a new experience! These are not dance steps, but they *will* keep you moving. "Doing The Dip" is one of several activities in the new *Cooking with Flair* interactive CD-ROM which allows you to move from one skill area to another. These interactive exercises are part of the fruit and vegetable CD-ROM, which is the first in a series of topics addressing culinary skills.

In "Take a Cut", you will review the proper use and care of knives. To learn which fruits require an acidic fruit juice bath to retain their color, you can click on "Do the Dip". The underlying theme throughout *Cooking with Flair*, is maintaining food quality. Website links, video clips, and recipes, further supplement this training tool. The CD-ROM made its debut in July, at the American School Food Service Association Annual National Conference (ANC) in St. Louis.

In addition to *Cooking With Flair*, the following are other training materials under construction at the National Food Service Management Institute (NFSMI).

- The 2000 Breakfast Lunch Training (BLT) which also made its debut at the ANC.
- Resources for Hazard Analysis and Critical Control Point (HACCP), and Food Safety Education
 - 1) **A set of 14 mini-posters** designed for use in specific areas such as hand washing, food temperatures, personal appearance and hygiene, produce or salad areas, serving line, storage, and refrigeration. Distribution is planned for August.
 - 2) **USDA recipes updated to include HACCP instructions.**
 - 3) **HACCP materials for trainers** including: Powerpoint slides, masters for transparencies, a videotape, and participant manual.
 - 4) An **instructor network** for HACCP/Food Safety training.

- Human Resource Management Modules

For more information on these new products, or Satellite Seminars, visit NFSMI's website at <<http://nfsmi.org>>.

Satellite Seminars Start in October

By Beth Foland, MS, RD, CD

NFSMI will begin the 2000-2001 series of satellite seminars on October 25 from 2-3 p.m., Indianapolis time. In this program, Child Nutrition (CN) professionals will see how to manage their programs more effectively through good **production planning and record keeping**. This is directed primarily to Child Nutrition Program Food Service Managers. All other CN personnel may also benefit from this seminar.

Achieve the Right Temperature

By Fred Powell

In past months there have been several product re-calls involving ground beef due to bacterial contamination. Correct preparation of any raw product is a must to achieve the right **internal** temperature to kill bacteria. Most manufacturers will print the proper temperature and cooking time on the package, but it is based on their laboratory not your kitchen. Cooking time can vary from oven to oven.

A good way to test the information provided is to cook the product using the instructions on the package. Once you have reached the time indicated, **use a thermometer and check the internal temperature. Correct cooking end temperatures must be reached to ensure the destruction of any harmful bacteria.** If it is at the proper temperature, proceed with those directions. If not, cook longer until the proper temperature is reached and document the elapsed time.

Proper handling is also important. If product is to remain frozen until cooked, then it must be kept frozen. If you must thaw a product before cooking, make sure you follow proper instructions for this process. Pre-cooked products such as processed items must remain frozen until they are placed in the oven.

To the lunch lady in the third line :-)

Hi. You probably won't remember me other than one of the kids that goes through the your line, or maybe some kid that likes potatoes, but I'd really like to let you know that what you do really seems to brighten my day. When I go through the line (almost always yours), I am fully aware that you have no clue who I am, but still, I know that when I get up to tell you that I want my pizza or some other food, that there you'll be, jus' smilin'away, being your happy self. If I ever say anything to my friends about something you said or something, and refer to you as the happy lunch lady, they all seem to know who I mean... sorta' says something, eh? I really appreciate the hard work you put into what you do (even though it looks like your having fun, it's gotta be hard to serve that many kids every day), and the attitude in which you do it.

I might just sound strange writing a letter about something like that, but it's true. I'd like you to know that you do a great job. I probably won't see you in lunch line past Tuesday, since I'm graduating on the 4th, so I figured I'd say it now. Keep up the great work!

Luke

Submitted by Donna Mahan, Vigo County School Corp. Received by Elaine May at Terre Haute South High School.

Food Distribution Program Workshops

By Fred Powell

A recent survey indicated an interest in regional meetings regarding the Food Distribution Program. If you have a topic or concern that you would like to see addressed in a Regional Food Distribution Workshop, please contact your Food Distribution Advisory Committee Representative as listed in the Jan./Feb. *A to Z*. If a topic needs serious attention and/or training, we will schedule a meeting. Other opportunities for Food Distribution clarification are Back to School Workshops in August, and the New Food Service Directors meeting in the fall.

7 A to Z Verification

By Sharon Cook

Verification MUST be completed annually by each School Food Authority (SFA) and must take place after the applications have been approved. Although the required sample size to be verified is based on the number of approved applications on file October 31st, SFAs may begin verification before this date. Based on previous year's experience, SFAs may project the number of approved applications on file on October 31st. However, SFAs must compare this estimate with the actual number of applications on file October 31st and increase the sample size if approved applications on file exceeds the estimate.

Verification Summary and Extension Requests will be mailed at the end of October with the Program Information Schedule. Verification of the required sample size must be completed by December 15th of each year. If the SFA believes that it will not meet the deadline, a written request for an extension must be submitted to the State Agency prior to December 15th.

If verification results in a change in benefit level or termination, the change must be extended to all children in the household who were determined eligible by information that no longer supports the benefit level. The SFA has an obligation to verify all questionable applications. This may be done in addition to the verification sample required.

Remember you may start the verification process after a reasonable number of applications have been approved.

Internet Connection?

By John Todd

The State Agency is making concrete plans to upgrade our computer systems. This includes ALL the systems that administer programs, collect monthly claim and financial information, and distribute USDA donated commodities.

While most of these features will not be available during the upcoming school year, they will be available during the 2001-2002 school year. Instead of using the US Postal Service to submit reports and complete tasks, you will have the option of using web browser-enabled software applications. You'll have the choice of entering your own monthly claim form (and have it checked for errors while you're doing it!)... you'll receive commodity allocations and make adjustments online. These

new programs will enable the state to administer the programs in a more timely manner, providing better service and more information. Be on the look out for announcements over the next year.

Back to the original question: "Do you have a PC with an Internet Connection on your desk (or in your immediate office area)?" You don't want to miss the better service when it's available, so you need to be considering your options for internet access. While you're waiting for online submission of claims and commodities, check out all the information at our ever-improving web site <<http://doe.state.in.us/food>>.

After School Snack Program

By Sharon Cook

An After School Snack Qualifying Application needs to be completed each year. A copy of this form was included with the Contract packet. Remember that in order for the site to be eligible the program must include education or enrichment activities and be in an organized, structured, and supervised environment. Sites must be reviewed by the sponsor two times a year. The first review should be made during the first four weeks that the site is in operation each school year.

Under no circumstances may snacks be reimbursed in programs operated before or during the student's school day. Schools are not eligible to receive reimbursement on weekends or holidays, including vacation periods.

In areas served by a school with at least 50% of the enrolled children approved for free or reduced-price meals, the site is eligible to receive reimbursement at the free rate for snacks served to all children eligible for snacks.

In areas that are not served by a school with at least 50% of the enrolled children approved for free or reduced-price meals, the site must count meals and claim reimbursement by type (free, reduced-price, or paid).

Reimbursement rates for the snack program: Free \$.55, Reduced-price \$.27, Paid \$.05. The maximum amount you can charge for a reduced-price snack is \$.15.

The snack must include two different components for children 6-18 years of age from these four items: Fluid Milk, 1 cup; Meat/Meat Alternate, 1 ounce; Juice or Fruit or Vegetable, 3/4 cup; Grains/Breads, 1 slice. We recommend that schools offer larger portions for older children (ages 13-18) due to their greater food energy requirements.

Buy American

By Julie Sutton

New legislation regarding the purchase of American products was published on September 20, 1999 (in 7CFR 210.21 and 220.16). The National School Lunch Act now includes language that requires recipient agencies participating in the National School Lunch Program and the School Breakfast program in the contiguous United States to buy food produced in the United States when buying with Federal funds. The previous legislation published in 1987 allowed certain limited exceptions to the "domestic origin" requirement. The new legislation is specific in requiring schools, to the maximum extent practicable, to purchase products of domestic origin.

As defined in the legislation, a domestic food commodity is an agricultural commodity (for example, red meat, chicken, fruit, vegetable, or grain) that is produced in the United States. A domestic food product is processed in the United States substantially using domestic agricultural commodities. Substantially means that over 51 percent of the processed food comes from American produced products.

Occasionally, a significant price difference between U.S. and foreign products may tempt a School Food Authority to purchase the cheaper foreign product. However, this price difference could be attributable to price-distorting subsidies of a foreign government. For example, recent imports of inexpensive, subsidized canned peaches from the European Union have displaced sales of domestic canned peaches. The U.S. Government is considering action to address this practice, including placing canned peaches from the European Union on a list of products subject to 100 percent tariffs.

Please incorporate this requirement into bid packages and reject as non-responsive, those bids from vendors whose products do not meet the Buy American product specifications.

USDA's Internet Tool for Healthy Eating

By Beth Foland, MS RD CD

If comparing your meals with the Food Guide Pyramid and using the Internet appeals to you, be sure to try out the Interactive Healthy Eating Index (IHEI). This is an online dietary assessment tool provided by USDA and can be located as a link at the following web address

< http://doe.state.in.us/food/training/training_links.html >. By looking at the types and amounts of food you eat, you can compare these to those recommended by the Food Guide Pyramid. In addition, you can see how much total fat, saturated fat, cholesterol, and sodium is in your diet.

Each Healthy Eating Index score gives you an idea of the quality of your diet from what you ate for a single day. It is recommended that you review your scores over several days to reflect your eating habits over time. Please note that a one day score is unlikely to represent a true picture of your normal eating pattern.

Calendar of Events

August 15-16	Sanitation Video Class, Valparaiso
August 21-22	Sanitation Video Class, Goshen
October 9-13	National School Lunch Week
October 17	New Food Service Director Meeting, Indianapolis

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