

Upcoming CACFP Policy Update Training



The CACFP Policy Update Training is a face-to-face Technical Assistance training session to be held at a location near you.

This training session will provide an overview of the most recent CACFP policies and updates from FY 2017 and FY 2018. The training will cover policies and updates in the following Program areas:

- Civil Rights Complaint Procedures
- General CACFP Information

- Meals/Food Service
- Procurement
- Recordkeeping (General and Financial)
- Suspension, Termination, Appeals

Date: Thursday, May 17, 2018 from 9:00 a.m. - 1:00 p.m. Registration begins at 8:30 a.m.

There will be five separate training sessions held at the following locations for your convenience:

- **Athens** – Quality Care for Children – 3706 Atlanta Highway, Suite 1, Athens, GA 30606
- **Atlanta** – GSU – 75 Piedmont Avenue, 6th Floor, Atlanta, GA 30303
- **Cartersville** – Quality Care for Children – 913 N Tennessee Street, Suite 202, Cartersville, GA 30120
- **Forsyth** – Monroe Conference Center, 475 Holiday Circle, Forsyth, GA 31029
- **Savannah** – Savannah Technical College (CCR&R) – 190 Crossroads Parkway, Savannah, GA 31407

To register for one of the four Policy Updates training session, institutions and sponsors must:

1. Log in with your GA ATLAS username and password
2. Select My Account in the blue menu bar
3. Select My Training
4. Select Register for Training
5. In the Program dropdown box, select **CACFP**
6. Select Search
7. Select the **CACFP Policy Update Training**
8. Select the Session Name/Location link for the in-person session that you will be attending
9. Review the Session Details and select Enroll to enroll in that session.

Please note: Institutions/Sponsors are only allowed to register up to two people to attend a session. When space is available, additional staff can be registered by contacting Leslie Truman, Division Administrative Assistant, at (404) 657-1779.

Nutrition News

CACFP Edition XXXV • April 2018

You Can Now Find Nutrition Services on Twitter!

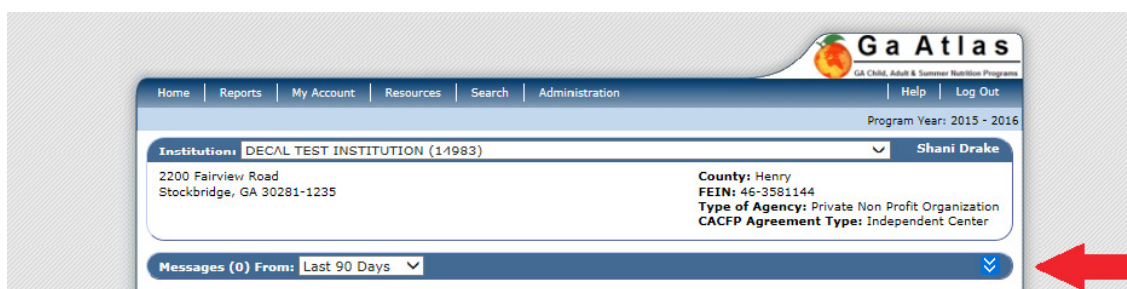


Nutrition Services has joined Twitter! You can find us @DECALNutrition. Have you tried new recipes lately? Engaged your students in agricultural education? If so, share with us on Twitter using the following hashtags:

- #CACFP
- #GACACFP

Follow us [here!](#)

Checking Emails in GA ATLAS



Don't forget you can check the messages you receive from Nutrition Services within GA ATLAS. Navigate to the home page and you will see a section for messages just below your institution information.

6th Annual Clarkston Tell Me A Story



***Save the Date* - Saturday, May 12, 2018**

We are just one month away from the Sixth Annual Clarkston Tell Me a Story! Festival, Saturday, May 12, 2018 from 2:00pm to 5:00pm. On this day, the Clarkston Community Center is alive with stories, children's health and literacy activities, puppet making, Cat in the Hat, and more. Tell Me a Story! engages more than 300 children and adults each year. You don't want to miss it!

This year's theme is Eat. Move. Talk!, a collaboration with the Georgia Department of Public Health and the Governor's Office for Student Accountability (GOSA). If your work includes a focus on physical well-being or healthy eating, you are also invited to host an activity table as a Literacy Partner.

For more information, visit this [link](#).



April is Peak Spinach Season!



It's spring and according to the [Georgia Organics Harvest Calendar](#), April is peak season for spinach. Eating local means eating seasonal, and what better way to incorporate spinach in the diets of our children. There's a reason Popeye was fond of the leafy green vegetable because spinach packs a powerful punch of vitamins, minerals, and antioxidants! This month's recipe is Spinach Egg Bake. An egg bake, also known as a frittata, is an easy-to-prepare dish that provides a perfect opportunity to encourage children to eat vegetables. Eggs are used in frittata-like dishes in many parts of the world. This recipe would be

great for breakfast or lunch!

Meal Components: Vegetable - Dark Green and Meat/Meat Alternate.

Spinach Egg Bake

Recipe Size: 25 portions, 1 serving size equals 1 piece (2"X 3 3/4")

CACFP Crediting Information: 1 piece provides 2 oz. equivalent meat alternate and 1/4 cup vegetable. For recipe details click here.

Ingredients

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| <ul style="list-style-type: none"> • 4lbs and 9 oz of spinach, frozen, chopped, thawed and drained • 25 large eggs • 1/4 cup of feta cheese, crumbled | <ul style="list-style-type: none"> • 1 Tbsp and 1 tsp of dried (dehydrated) onions • 1/2 tsp of black pepper • 1/2 tsp of salt • Nonstick cooking spray |
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Directions

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| <ol style="list-style-type: none"> 1. Preheat oven to 350 °F. 2. Spinach can be thawed in the microwave using package directions or by placing under cool running water. 3. Whisk eggs in a large mixing bowl. Variation: Liquid whole eggs may be substituted for fresh eggs. 4. Add feta cheese, dehydrated onions, salt, and black pepper. Mix well. 5. Assembly: Lightly coat steam table pan(s) (12" x 20" x 2 1/2") with nonstick cooking spray. For 25 servings, use 1 pan. For 25 servings, spread 4 lbs. 9 oz. (2 qts. 2 1/2 cups) of spinach evenly on the bottom of the pan. 6. Top pan of spinach with the egg mixture. | <ol style="list-style-type: none"> 7. Keep the vegetables spread evenly by slightly stirring the mixture with a spatula or spoon. 8. Place steam table pan in the oven. 9. Bake for 30 minutes. 10. Broil on high for 2 minutes or until the eggs are set and the top is a light golden brown. Remove immediately to prevent burning. 11. Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (2" x 3 3/4"). |
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Tips

- Swiss, cheddar, or ricotta cheese are great substitutes for the feta.
- Liquid whole eggs may be substituted for fresh eggs.
- It is very important to squeeze moisture from the spinach to obtain optimal firmness, texture, and color in your egg bake. Wet spinach may turn the egg bake green.