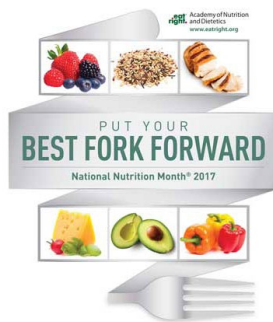


# NUTRITION NEWS

Helpful Hints & Tips | SFSP Edition XXVI

## • Celebrate National Nutrition Month! •



March is **National Nutrition Month**, a nutrition education and information campaign created by the **Academy of Nutrition and Dietetics** to promote the benefits of healthy eating and physical activity for everyone. This year's theme, "Put Your Best Fork Forward" reminds us that making small changes count toward improving our overall health. So, why not take a small step toward the Farm to Summer movement by adding more local food items to your summer menus or visiting a local farm.

What are your plans to celebrate National Nutrition Month? For *36 Ideas to Get Involved in National Nutrition Month*, visit this [link](#). And for more information about Farm to Summer activities and efforts, click [here](#).

## • Team Nutrition's New USDA Standardized Recipes •



**Team Nutrition's** new kid-friendly standardized recipes help bridge the gap from winter to spring by offering a variety of delectable dishes ranging from cozy cups of soup to scrumptious vegetable blends!

Check out these new recipes on Team Nutrition's USDA Standardized Recipes site [here](#).

## • Updated Policy Guidance and Memoranda •

Nutrition Services has released a new policy guidance memorandum for SFSP sponsors. Information on the memo is below:

- **Meal Service During Unanticipated School and Day Care Closures**: Meals may be served through the Summer Food Service Program (SFSP) or the National School Lunch Program's (NSLP) Seamless Summer Option (SSO) during unanticipated school closures, including snow days, during the regular school year. This guidance clarifies how the process works.

All SFSP policy guidance and memoranda can be found on DECAL's website [here](#) and [here](#).

## • Set Your Sights on Summer with Farm to Summer •



The Farm to Summer program brings locally grown food to summer meals and encourages incorporating hands-on, agricultural activities for children during summer food service at your sites. Farm to Summer is an extension of the Farm to School program which has the same goals for school-based nutrition programs. Ideas on Farm to Summer activities include:

- Incorporating locally grown produce from a farmer's market into your summer meals menu
- Creating community gardens
- Sourcing various meal components from local farms

The benefits of Farm to Summer include offering a variety of meal options for the children participating in your summer meals program, taste-testing locally grown products, introducing children to new foods, and providing agricultural-based activities into your summer meals programming by taking field trips to farmer's markets or farm stands. For more information on Farm to Summer activities and ideas, visit USDA's website [here](#).

## • Budget and Procurement Training Available •



SFSP Budget 101 and Procurement 101 in-person trainings are now available. Budget 101 sessions are scheduled in the morning, and Procurement 101 sessions are scheduled in the afternoon. You may participate in one or both sessions on the dates and at the locations listed below:

- **Thursday, April 6, 2017 at the Sloppy Floyd Twin Towers Building (East Tower), 8:30 am-4:30 pm**
- **Wednesday, April 26, 2017 at Central Georgia Technical College (Macon Campus), 8:30 am-4:30 pm**
- **Wednesday, May 10, 2017 at the Sloppy Floyd Twin Towers Building (East Tower), 8:30 am-4:30 pm**

Contact Leslie Truman at (404) 657-1779 to register for training.