



November 20, 2023

## Farm to School & ECE Mini Summit focuses on Gardening, Cooking & Procurement

DECAL's Nutrition Services & Georgia Organics alongside the Georgia Farm to School Alliance and Georgia Farm to Early Care & Education Coalition held the 2023 Georgia Farm to School and Early Care & Education (ECE) Mini Summit on November 3 in Savannah.

The premier "mini summit" focused on gardening, cooking with kids and local procurement. The morning began with participants touring local early learning and K-12 programs to learn about Farm to School & ECE best practices.



*Pictured above: The Nutrition Services team attends a field trip at the West Broad Street YMCA.*



*Dr. Cotwright is pictured second from left with the DECAL Nutrition Education Team.*

Upon returning from field trips, attendees enjoyed a locally sourced lunch featuring October Farm to School Month Pepper Palooza recipes, and Dr. Caree Jackson Cotwright, PhD, RDN, USDA Director of Nutrition Security and Health Equity and nationally recognized childhood obesity expert delivered the keynote address.

A panel of local procurement experts also shared advice on how to overcome procurement hurdles to serve local food in school and early care and education meals, snacks, and taste tests. The summit concluded with a celebration of Farm to School and ECE best practices from around the state.

More information about the 2024 Georgia Farm to School and Early Care & Education

## DECAL recognizes Farm to ECE Programs in Burke & Walton Counties

In celebration of **Farm to School & Farm to Early Care and Education Month**, DECAL's Nutrition Services Division representatives and partners visited sites in Burke and Walton Counties.

### Ms. Deloris Brown, Burke County

On Thursday, October 5, (pictured on right) Monica Griffin, Assistant Director, Nutrition and Wellness Initiatives with Quality Care for Children, visited Ms. Deloris Brown's Family Child Care Learning Home (FCCLH) in Waynesboro. (*Diana Myers also attended the event but is not pictured.*)



Deloris Brown operates one of five Augusta-area Family Child Care Learning Homes that participate in Quality Care for Children's (QCC) **Eat, Learn, Grow** program. Every month, young children **Eat** local produce provided by Augusta Locally Grown, **Learn** about food and agriculture with QCC's **Harvest of the Month** resources, and **Grow** vegetables and fruits in their garden. This program is made possible through funding from the Georgia Department of Early Care and Learning's Community Transformation Grant.



Ms. Deloris Brown has integrated Farm to ECE within her program in a myriad of ways. She procures local foods from farmers, home cooks meals with deliciously fresh produce, teaches children to cook, and builds a bridge to the home environment by providing food taste tests and sharing recipes with families.

In addition to her Family Child Care Learning Home, Ms. Brown has a large space tilled, turned, and ready to plant for the fall season (*pictured at left*). This turning of the season comes after a robust season of growth this summer filled with beans, tomatoes, squash, and more. Her warm spirit helps in forming a connection to the earth for the children in her care as she intertwines Farm to ECE into many daily routines throughout each week. The children and families have been pleased with the many benefits Farm to ECE has had to offer and the education QCC has provided along the way.

### A Kid's World, Walton County

On Wednesday, October 25, representatives from DECAL's Nutrition Services and the United States Department of Agriculture (USDA) visited A Kid's World in Walnut Grove. The center has been serving Walton County and surrounding areas for 26 years.

Dr. Caree J. Cotwright, USDA's Director of Nutrition Security and Health Equity, addressed the center's staff with opening remarks and acknowledged the importance of the great work they are doing in the Farm to ECE space.

During the site visit, representatives observed two Pre-K classrooms listening to a reading of *“The Little Old Lady That Was Not Afraid of Anything.”* They also observed a pumpkin and spice taste test, led by Jennifer Lee, Quality Rated Specialist, and Tamara Harrison, Farm to ECE Director. The children tasted pumpkin with three spices: cinnamon, chili-lime, and lemon pepper, and all agreed their favorite was the roasted pumpkin with cinnamon.



After the taste test, the group toured the center's nature-based playground/outdoor classroom. A Kid's World is one of Eight Certified Nature Explore® outdoor classrooms in Georgia. In their nature-based play area, children have different stations to choose from including nature art area, building area, messy materials area, and more. The staff noted that the nature-based playground allows children to be creative and explore their imagination.

Director Kristyn Jones & General Manager Tonya Porter led a tour of the classrooms enjoying lunch which featured Mississippi chicken, homemade mashed potatoes, corn, and fresh pears, prepared by their on-site chef, Chef Jennifer Dixon. Lunch was served family style, which helps children to learn portion sizes for each food group; to recognize when they are hungry or satisfied; to identify healthy foods and where they come from; and to improve fine motor skills. Click [here](#) to read more.

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## Nutrition Services Awarded the Patrick Leahy Farm to School Grant

In July, DECAL's Nutrition Services received notice that the Division was awarded the Patrick Leahy Farm to School Grant for FY 2023. This grant is awarded annually by the USDA to support the planning, developing and implementing of farm to school programs.

Through this grant, DECAL will implement a Farm to Early Care Procurement Grant program to:

- support select CACFP sites and farmers in local procurement through workshops, technical assistance, grant funds, certifications, and mentorship;
- co-host the 9th Farm to School and ECE Summit alongside Georgia Organics at three different locations across the state;
- create an Early Childhood Wellness Toolkit with developmentally appropriate and culturally responsive activities connected to Nutrition, Physical Activity, and Farm to ECE; and
- partner with Small Bites Adventure Club to provide high-quality, monthly turn-key food education resources and recipes, family engagement programming, and professional development for ECE educators.

Representatives from the Nutrition Services team recently attended the 2023 USDA Patrick Leahy Farm to School Grantee Gathering held in Atlanta. At the three day event, USDA representatives provided guidance to the grantees from all of the United States on how to implement their grant projects.

Diana Myers, Nutrition & Physical Activity Supervisor was invited to speak at the event on “Growing Farm to ECE/CACFP in Georgia through the Farm to School Grant” along with partners, Reynaldo Green, Quality Care for Children; Edelina Lane, Lina Lane's Learning Center; Wande Okunoren-Meadows, Hand, Heart, Soul Project; Ada Ngoddy, Rex Childcare & Early Learning; and Erin Croom, Small Bites Adventure Club.

## WanaBana, Schnucks & Weis Cinnamon Applesauce Pouches Recalled

The U.S. Food and Drug Administration (FDA) recently issued a notice to advise parents and caregivers not to buy or feed certain WanaBana USA products to toddlers or young children, because the products may contain elevated levels of lead. Click [here](#) to read the notice.

WanaBana apple cinnamon fruit puree pouches, all lot codes and expiration dates, are affected. The company also initiated a voluntary recall of these products. You may access the company's notice [here](#).

These products are sold nationally and are available online and through multiple retailers, including Amazon, Dollar Tree, and Sam's Club.

Since the guidance issued on WanaBana, a recall has been issued for two additional applesauce products with reported elevated levels of lead. They are:

- *Schnucks cinnamon-flavored applesauce pouches and variety pack*
- *Weis cinnamon applesauce pouches (i.e., specific lots of UPC 041497216123).*

FDA's investigation is ongoing to determine the source of lead contamination and whether additional products are linked to illnesses. FDA will update this advisory as information becomes available and DECAL will contact organizations immediately if further guidance is received. For further information regarding this most recent investigation please click [here](#).

Please click [here](#) to access a list of the batches recalled and information on lead exposure.

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## Nutrition Services presents at NBCDI Conference

DECAL's Nutrition Services team recently presented a workshop on *Incorporating Vegetables into Plates, Play and Physical Activity* at the National Black Child Development Institute's (NBCDI) 52<sup>nd</sup> Annual Conference in Charlotte, NC.

The workshop provided participants with the knowledge of the five essential food components from [USDA's MyPlate](#). Additionally, the workshop emphasized the benefits of serving and consuming vegetables; tips and resources on how to introduce vegetables on the plate in a fun and playful way while fostering physical activity; and how to leverage community partners, outsource with local produce producers, and create backyard gardens to increase access to healthy food sources.



*Pictured above: (L-R) Tina McLaren, Morgan Chapman and Leatha Bryant are a few of the Nutrition team members that represented DECAL at the NBCDI conference.*

The theme of the conference was *Unleash the Promise and Genius of Black Children and Families*. NBCDI is the only national organization focused solely on the unique attributes and needs of Black children, birth through age eight and exist to fight for the creation of an equitable and just future for Black children and families.

NBCDI is guided by their eight essential outcomes for black child development: health, education, nutrition, digital safety, representation, climate, narratives, and safe community.

## Year-End Administrative Fee Reconciliation due for Administrative Sponsors

*Deadline: November 30, 2023*

As a reminder, per CACFP Policy Memo, [Charging Net Allowable Administrative Costs to the CACFP](#) dated October 1, 2020, Sponsors of Unaffiliated Sites (Administrative Sponsors) must complete and upload in GA ATLAS, a Year-End Administrative Fee Reconciliation document by November 30 after the close of each program year.

In addition, at the end of the program year, sponsors must return to their sponsored centers any amount retained in excess/overage of the required net allowable administrative costs.

For questions regarding the memo, please contact [Robyn Parham](#).

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## Stay Informed: New CACFP Memorandum Clarification on Allowable Flexibilities for Milk Supply Shortages

On October 25, 2023, FNS issued the memorandum [Clarification of Allowable Flexibilities for Child Nutrition Programs Experiencing Milk Supply Shortages](#). This guidance provides clarification on allowable flexibilities found in CACFP regulation for operators experiencing milk supply chain challenges.

For questions regarding available flexibilities, please contact [Robyn Parham](#).

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## Excess FDCH Carry Over Funds Due November 30

According to the CACFP Policy Memo, [Carry Over of Unused CACFP Administrative Reimbursement](#), dated October 1, 2020, Family Daycare Homes (FDCH), Sponsors may only carry over 10% of administrative payments received into the succeeding fiscal year. Funds exceeding 10% must be returned to DECAL or used in another USDA Child Nutrition Program.

If the 10% carryover funds are not expended in the succeeding fiscal year, Sponsors are required to return the unused funds to DECAL. FDCH sponsoring institutions also have the option of returning all excess funds without carrying funds into the subsequent period.

The Election for FDCH Excess Funds form has been sent to all FDCH Sponsors, and funds over the allowable 10% excess funds are due by **November 30, 2023**.

### **Additional Requirement**

To support the calculation, a FDCH sponsor must submit a general ledger or the bank statement showing the total ending balance with the FDCH Carryover Letter to the Budget Compliance Supervisor, [Gwendolyn Howard](#).

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## Updated Suspension & Disbarment Certification Information

Nutrition Services recently updated the following CACFP documents to reflect the most current Suspension and Disbarment Certification information.

- **Procurement Agreement**
- **Invitation for Bid**
- **Request for Proposal**

You may access the documents [here](#). Please be sure to use the updated forms moving forward.

For questions, please contact Tempest Harris, Procurement Compliance Specialist at [tempest.harris@dec.al.ga.gov](mailto:tempest.harris@dec.al.ga.gov).

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## Enhancing Local Procurement: *Unlocking the Power of Geographic Preference*

Explore the benefits of leveraging the new Geographic Preference option outlined in 7 CFR 226.22(c)(1) and 7 CFR 226.22(c)(2). This change is poised to revolutionize local procurement efforts, promote nutrition security, and encourage the value chain model.

*Geographic Preference* allows CACFP operators to prioritize unprocessed locally grown or locally raised agricultural products when making procurement decisions. Additionally, CACFP Operators determine the specific local area to which the Geographic Preference will apply.

Embracing Geographic Preference within the CACFP has far-reaching advantages:

- **Supports Local Economies:** CACFP operators contribute directly to local economies' growth by opting for locally sourced products.
- **Environmental Stewardship:** The reduced transportation of goods from afar translates to lower carbon emissions, aligning with sustainability goals.
- **Nutritional Excellence:** Locally procured products are often fresher and of higher quality. This means the meals served are delicious and packed with essential nutrients, benefiting the health of children and adults in care.
- **Community Building:** Geographic Preference builds bridges between CACFP institutions and local producers.

CACFP operators are encouraged to explore the possibilities of Geographic Preference. Making informed decisions based on procurement standards (7 CFR 226.22 and 2 CFR 200.317-326.327) and establishing connections with local producers can significantly impact your community's well-being and sustainability.

DECAL will continue to delve into local procurement, value chain, and sustainable sourcing in the upcoming months. For questions regarding procurement, please contact Tempest Harris, Procurement Compliance Specialist at [tempest.harris@dec.al.ga.gov](mailto:tempest.harris@dec.al.ga.gov).

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## At-Risk Afterschool Waivers Available during Unanticipated School Closures

On August 30, 2023, DECAL was approved by USDA to grant CACFP At-Risk Afterschool Meal Component facilities waivers for the following:

- Non-Congregate Meal Service
- Parent and Guardian Meal Pick-up
- Meal Service Times
- At-Risk Enrichment Activities

These waivers can only be utilized during unanticipated school closures resulting from natural disasters, unscheduled major building repairs, court orders relating to school safety or other issues, labor-management disputes or when approved by DECAL for similar unanticipated

causes.

You may access the waiver request approval [here](#). To read more about At-Risk Afterschool Waivers Available during Unanticipated School Closures, click [here](#).

For questions, please contact [Robyn Parham](#) or [Tammie Baldwin](#).

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## Get Informed: Upcoming Training Dates

**November 30, 2023**

### Procurement Documents & Resources

Each year, CACFP operators are tasked with calculating the food cost for the fiscal year and selecting the appropriate procurement method(s) to support the food cost.

Join this webinar to learn ways to:

- distinguish the standard procurement methods with each procurement threshold,
- complete or create a Procurement Policy, and
- understand the required procurement documents to complete and submit to support the food cost.

**December 6, 2023**

### Virtual Boot Camp - Feeding Infants in the CACFP

The [National CACFP Sponsor Association](#) is hosting this virtual training in Zoom on Wednesday, December 6. The cost to attend is \$99.

Join this webinar to learn the following:

- Feeding Infants in the CACFP: Resources, Training and Regulations
- Infant Meal Pattern: What Foods Are Creditable and When?
- Defining Developmentally Ready, Engaging Parents and Understanding Cues
- Get Cooking with CACFP Creditable Infant Recipes
- Medical Statements: Do You Really Need Them?
- Formulas & Breastfeeding Both Welcome
- Handling Food Allergens in the CACFP Infant Meal Pattern
- Transitioning to Solid Foods: Safe Approaches for Infant Feeding Styles
- CACFP Infant to Toddler Meal Patterns Quizapalooza
- Ask Us Anything: Infants in the CACFP

Learn more about the Infant Feeding bootcamp [here](#). If you are looking for other trainings, there is a robust calendar of upcoming virtual events, including a possible SFSP Boot Camp for January! [Bookmark this link](#) to your event calendar and check in regularly to see what's new as programming is added.

**December 18, 2023**

### Memo Monday

Do you know the requirements for a new Program Contact? Are you conducting the required annual training for your staff?

Join our December Memo Monday webinar where we will discuss the following memo/policies:

- [CACFP Policy #26 - Designation of the Principal/Program Contact in Organizations Participating in the Child and Adult Care Food Program](#)
- [CACFP Policy #20 - Training Requirements for the Child and Adult Care Food Program \(CACFP\)](#)
- [Requirements for Institutions Providing Civil Rights Training to Frontline Staff \(v.4\) dated September 22, 2023](#)

Please click [here](#) to register for all DECAL webinars listed above.

**Registration:** This is a **two-step** process:

- **Step 1:**
  - After registering in GA ATLAS, you will receive a Training Confirmation email *immediately* from Georgia DECAL Help Desk - [helpdesk@cnpus.com](mailto:helpdesk@cnpus.com) with a registration link to attend the webinar (**check your spam/junk folder**).
- **Step 2:**
  - You must then register for the training using the link provided on the Training confirmation email.
  - If you should have an issue with registering, please contact Leslie Truman **prior** to the day of training.
  - [Click here](#) if you need a refresher on how to register for training in GA ATLAS.

**Please note: Only the Program Contact (PC) can self-register within GA ATLAS. If an additional person will be attending, please contact Leslie Truman, Administrative Assistant, at (404) 657-1779 for assistance.**

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## Training Resources

### In Case You Missed It: Webinar Recordings Now Available!

If you missed a *webinar*, please visit the [Training and Technical Assistance](#) webpage for previously recorded webinars. This month's training highlight is [Farm to Early Care and Education \(ECE\)](#). It discussed ideas to incorporate local foods, hands-on food education activities, and tools to increase garden-based education.

### Food Buying Guide (FBG) for Child Nutrition Programs *New Training Modules!*

Team Nutrition released two [2] new training modules featuring the Food Buying Guide for Child Nutrition Programs (FBG). These modules provide a step-by-step tour through the Exhibit A Grains Tool and FBG Calculator available on the FBG Interactive Web-Based Tool and Mobile App. Each module provides an in-depth look at each tool and interactive knowledge checks to assist the learner. Topics covered include:

- **Module 1:** Overview of the Food Buying Guide for Child Nutrition Programs
- **Module 2:** Recipe Analysis Workbook (RAW)
- **Module 3:** Product Formulation Statement
- **Module 4:** Exhibit A Grains Tool
- **Module 5:** Food Buying Guide (FBG) Calculator

### Meal Pattern Minute *New Video(s)!*

The [National CACFP Sponsor Association](#) has developed quick CACFP meal pattern tips, recipes, resources, and videos. View the videos of the following meal pattern minute tips below.

- [Meal Pattern Minute: Serving Nuts & Seeds](#)
- [Meal Pattern Minute: Crediting Popcorn](#)
- [Meal Pattern Minute: WIC Cereals](#)
- [Meal Pattern Minute: Crediting Beans](#)
- [Meal Pattern Minute: Vegan Cheese](#)
- [Meal Pattern Minute: Home-Frozen Fruits](#)
- [Meal Pattern Minute: Serving Pancakes to Infants](#)
- [Serving Meats and Meat Alternates at Breakfast](#)
- [Potato Chips](#)
- [Minimum Serving of Dried Fruits \*New!\*](#)
- [Sugar Limits in Yogurt \*New!\*](#)

### CACFP Meal Pattern Training Worksheets *New!*

[Team Nutrition](#) has released a new training worksheet for CACFP operators. All worksheets are available in English and Spanish. To see Team Nutrition's collection of CACFP training tools, visit the [CACFP Training Tools](#) page.

[Serving Adult Participants in USDA CACFP Worksheet](#) provides an overview of meal

pattern requirements and optional menu planning flexibilities for adult participants.

- Access in [English](#) and [Spanish](#)

**Serving Meats and Meat Alternates at Lunch and Supper in the USDA CACFP Worksheet** features sample meals and standardized recipes that include meats and meat alternates.

- Access in [English](#) and [Spanish](#)

**Offering Water in the USDA CACFP Worksheet** provides ideas for offering and making water available throughout the day.

- Access in [English](#) and [Spanish](#)

**Serving Snacks in CACFP Worksheet** shares the nutritional benefits of offering snacks in the Child and Adult Care Food Program (CACFP). **New!**

- Access in [English](#) and [Spanish](#)

### Preventing Peanut Allergies

The **National Peanut Board** has a great nutrition education resource on **Preventing Peanut Allergies** that outlines:

- The recommended timeline for peanut introduction.
- Two [2] ways to introduce peanut foods.
- Two [2] recipes for introducing peanut butter.

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## Nutrition Ed Nook

### *Oh, My Squash*

Squash is the November Harvest of the Month ([English](#) and [Spanish](#)) spotlight!

**Summer squashes** are high in vitamins A & C, and fiber. Summer squashes are in season in Georgia from around May through October. Summer squashes grow quickly and have thin skin; to retain the most nutrients, leave their skin on while eating. Zucchini, yellow, and scallop squashes are three primary summer squashes.

**Winter squashes** are an excellent source of vitamin A and provide many minerals. Winter squashes are in season in Georgia from around September through March. Winter squashes have hard, thick skin that allows them to be stored in a dry, cool location for several months. Edible pumpkins are one of many types of winter squash. Other types of squash include acorn, butternut, and spaghetti varieties.

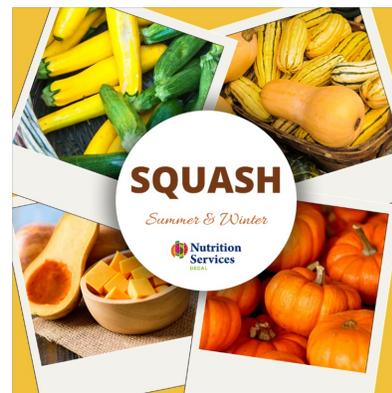
**Fun Fact:** Seeds from inside the pumpkin can be dried and saved for growing pumpkins next year.

### Integration:

- [Zucchini Pizza Boats](#)
- [Three Sisters Soup](#)
- [Spaghetti Squash](#)
- [Butternut Apple Crisp](#)
- [Turkey Pumpkin Chili](#)
- [Whole Grain Pumpkin Muffins](#)

### Education:

- **Watch** the [Harvest with Holly](#) video that explores the Harvest of the Month spotlight, how these items grow, where they grow in Georgia, and how they get from the



farms to school meals all across the state of Georgia.

- **Do a taste test** with winter and/or summer squashes. Have the children describe the squashes using the five senses, look, feel, taste, sound, and smell (for example, zucchini and spaghetti squash).
- **Read 'Sophie's Squash' by Pat Zietlow Miller**. On a trip to the farmers' market with her parents, Sophie chooses a squash, but instead of letting her mom cook it, she names it Bernice. Kids will love this playful story of a unique fall friendship between a girl . . . and her squash!
- **Talk** with families about how children can help with meal preparation such as grating summer squash with a box grater or rinsing winter squash seeds to roast. **Bonus:** Send recipes home with families for them to incorporate squash into their meals!

### Conversation:

- Have the children you serve eaten squash before?
- What type of squash have they eaten before (winter and/or summer)?
- Which type of squash is their favorite?



## November's Harvest of the Month Bonus Item

### *The Healthy Potato*

Sweet potatoes are the November Harvest of the Month bonus spotlight! The perfect dish as we get closer to the Thanksgiving holiday. Sweet potatoes are nutritional

powerhouses packed with vitamins A & C, niacin, potassium, fiber, and other vitamins and minerals.

Sweet Potatoes grow underground and love hot, moist temperatures like our Georgia climate. Sweet potatoes are in season in Georgia from August through November. Ocilla, GA located in Irwin County is home to the annual Georgia Sweet Potato Festival that has been celebrated since the 1960s.

### Integration:

- **Sweet Potato Fries**
- **Sweet Potato Pancakes**
- **Mashed Sweet Potatoes**
- **Apple Glazed Sweet Potatoes**
- **Sweet Potato and Orange Muffins**

Share your Harvest of the Month stories and menu integration of squash and sweet potatoes with Nutrition Education Specialist, Morgan Chapman, MPH, MCHc at [morgan.chapman@decal.ga.gov](mailto:morgan.chapman@decal.ga.gov).

## Physical Activity Corner

### *Stay Active this Holiday Season*

Power Up – The holiday season is here! It is the most celebrated and busiest time of the year.

What is the key to holiday exercise? Make it fun! The power of regular exercise is an important part of staying healthy, managing stress, and improving your

mental health. Studies have found a strong connection between regular exercise and increased levels of movement to help with sleep, reduce fatigue, and improve concentration and learning.

For overall health and wellness, it is recommended that children engage in at least 60 minutes of physical activity every day to stay healthy and fit, both mentally and physically. We encourage families to spend quality time together in their garden — planting, raking, pruning, and watering the plants, take a walk together in your community, or walk to your local farmer’s market to choose new fruits and vegetables to enjoy.



Remember to keep your body hydrated daily and get eight hours of sleep per night. Engaging in healthy eating habits and being physically active can help avoid holiday weight gain and get a great jumpstart to the holiday season.

### Integration:

- [Family Fitness During the Holiday Season](#)
- [Holiday Events in Georgia](#)
- [Core Exercises for Preschoolers](#)
- [All Weather Activities](#)
- [Healthier Holidays in 1 – 2 – 3!](#)

### Education:

- **Read** aloud the book [Turkey Goes to School by Wendy Silvano](#)
- **Watch** the video on [Staying Active during the Holidays](#).
- **Talk** with families about ways to incorporate fitness into their daily lives. **Bonus:** Send home #HolidayWalk, #HolidayGear, #Holiday5KRun, #HolidayMarathon, and #HolidayExercise pictures and events that are happening in your community.

### Conversation:

- What type of exercise can you do during the holiday season?
- How can I stay active and motivated during the holidays?
- What is a fun fitness activity to do as a family?

Share your #HolidayGear, #Holiday5KRun, #HolidayMarathon, and #HolidayMotivation stories and photos with Physical Activity Specialist, Tina McLaren MPH at [tina.mclaren@decal.ga.gov](mailto:tina.mclaren@decal.ga.gov).

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## Submit Your Ideas for National CACFP Week

*March 10-16, 2024*



Mark your calendars for National CACFP Week: March 10-16, 2024!

Nutrition Services is planning National CACFP week now. We'd love to hear your ideas and suggestions for events or resources that we can provide to increase participation at centers

and homes.

Please share your ideas by emailing [Cindy.Kicklighter@dec.al.ga.gov](mailto:Cindy.Kicklighter@dec.al.ga.gov)



## Eat Healthy and Live Active

### Georgia Early Care and Education Harvest of the Month 23-24 Calendar

Harvest of the Month (HOTM) is the Georgia Department of Education School Nutrition Program's farm to school initiative that highlights an item each month that can be sourced locally and served in Georgia's school meals.

The Georgia Early Care and Education Harvest of the Month is a collaborative campaign to promote a different local, seasonal fruit or vegetable in child care settings each month.

Visit the Georgia Department of Education's [HOTM webpage](#) and Quality Care for Children [webpage](#). Upon viewing, you can find tips and tricks for preparing produce items, curriculum connections, activity lists and book alignment for your early care classrooms.

## CACFP Resources:

*The following documents were covered in previous newsletters:*

- **RossWoods Adult Day Services: An Inclusive, Hands-on Approach on Farm to CACFP**
- **Annual CACFP Budgets for FY24 are Due**
- **Physical Activity Training offered through DECAL**
- **Annual Renewal Requirements must be completed to participate in CACFP**
- **Become a Health-Empowered ECE Site**
- **Are you required to submit a FY2024 CACFP Annual Budget?**
- **Announcing New Application Services Team Members**
- **Determine Estimated Food Costs and Procurement Methods for FY24**
- **Navigate Toddlerhood with Webinars by Children's Healthcare of Atlanta**
- **Stay Informed: CACFP Policy Updates**
- **Make Sure Kids Don't Lose Medicaid or CHIP Coverage**
- **Post-Public Health Emergency Resources Available**
- **Reminder - PolicyStat available on Nutrition Services' Webpage**
- **Middle Georgia Aquaponics Greenhouse teaches Students about Alternative and Sustainable Gardening Options**
- **How to File a CACFP Claim for Reimbursement**
- **Check your Email Messages & Update Your Email Address in ATLAS**
- **New Interactive Map shows CACFP Participation in Georgia**
- **Interactive State Policy Map**
- **Guidance on Collecting Race and Ethnicity Data**
- **Be a Health Hero - Health Empowers You**
- **Update Your Banking Information**
- **Non-profit Food Service & Procurement Procedures Monitoring**
- **Newly Revised CACFP Memorandum-Civil Rights Complaint Procedures**

You can find archived CACFP Newsletters [here](#).

# Dates to Remember

DATE	EVENTS
November	<ul style="list-style-type: none"><li>• Harvest of the Month: Squash</li><li>• Bonus Harvest of the Month: Sweet Potatoes</li></ul>
November 23	Thanksgiving
November 30	<ul style="list-style-type: none"><li>• Procurement Documents &amp; Resources Webinar</li><li>• FY23 Daycare Homes Excess Funds Carry-Over Due</li><li>• Year-End Administrative Fee Reconciliation due for Administrative Sponsors</li></ul>
December 6	Virtual Boot Camp - Feeding Infants in the CACFP
December 18	Memo Monday

## How was my Customer Service? *Provide feedback on your experience with the Nutrition Team*



Click on the icon at right to participate in the customer service survey. Responses are anonymous.

## Join Us for a NEW DECAL Download! *CAPS Provider Management and Payment System*

A promotional graphic for the DECAL Download. It features two women, Aleisha Golden and Kay Mayfield, smiling. The text includes "On the next... DECAL Download", "New Episodes Every Wednesday!", "This Week's Topic: CAPS Provider Management and Payment System", and a QR code. Logos for the Georgia Department of Early Care and Learning and social media icons are also present.

Georgia's CAPS Program is going to have some big changes very soon. Starting November 15, the program that assists low-income families with the cost of child care, will now administer the provider management function of the CAPS Program. This was the work previously done through our contractor, Maximus.

The changes will now provide more streamlined services and increased service levels for child care providers who support CAPS parents and Children. Joining us on this episode of DECAL Download to explain the changes happening with CAPS is Kay Mayfield, the CAPS Provider Relations Director and Aleisha Golden, our CAPS Provider Relations Quality Assurance and Payment Manager.

Listen to the episode [here](#).

## Nutrition Division Marketing & Outreach Team



Cindy Kicklighter  
Carl Glover

*This institution is an equal opportunity provider.*  
**Nondiscrimination Statement: English**  
**Nondiscrimination Statement: Spanish**

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