



THINK FOOD

School Nutrition Programs Shipment 3 September 2016



USDA FOOD Shipment 3 Update

The USDA Foods shipment schedule and Think Food newsletters for SY 2016-2017 are located on the Office of Public Instruction (OPI) School Nutrition

website. This website is located at http://opi.mt.gov/Programs/SchoolPrograms/School_Nutrition/index.html. The shipment schedule is subject to change based on USDA Foods availability and warehouse space.

A Blast from the Past!

September 1955

“Federal school lunch funds to be received this year will be slightly more than received last year. The increase however will not be sufficient to permit increasing reimbursement rates in view of new programs as well as increased participation in programs long established. The average reimbursement rate in the State will be slightly less than \$0.05 and will vary from \$0.02 to \$0.06 depending on the size of the program, the number of “free” meals served, the cash balance, the charge to the child and the general financial condition of the District.”

USDA Food Delays and Shortages

- Pancakes and macaroni noodles have been delayed due to production issues at their respective plants. It is unclear that this point when they will arrive.
- Peas (frozen) have been moved to Shipment 2 from Shipment 3.
- There are two items, beef crumbles and rotini, that we were unable to get in the full quantity ordered. If you ordered either one of these items you *may* have a few less cases coming your way.

“Extras” List

If you have entitlement remaining you may choose from the “extras” list at any time throughout the school year.

Food Item	Cases Available	Price/Case
Tuna, canned	729	\$46.63
Green Beans, canned	651	\$16.84
Chicken Fajita Strips, frozen	414	\$47.68
Chicken, Diced, frozen	385	\$92.92
Vegetarian Beans, canned	292	\$14.12
Carrots, sliced, frozen	231	\$14.35
Ham, sliced, frozen	230	\$76.58
Peas, frozen	204	\$18.10
Cheese, red fat, cheddar, shred	198	\$61.57
Ham, cooked, frozen	184	\$63.32
Flour, 100% Whole Wheat	182	\$9.20
Diced Tomatoes, canned	182	\$13.42
Cheese, yellow, shred, frozen	159	\$58.42
Cheese, mozz, shredded, frozen	142	\$58.48
Turkey Deli, unsliced	136	\$136.96
Tomato Sauce, canned	127	\$13.39
Eggs, frozen	125	\$21.31
Peanut Butter	123	\$28.94
Spaghetti Noodles	121	\$6.96
Great Northern Beans, canned	108	\$13.73
Turkey Deli, sliced	87	\$168.87
Tomato Paste, canned	84	\$23.07
Blueberries, frozen	79	\$27.70
Oil, Vegetable	59	\$25.98
Spaghetti Sauce, canned	54	\$14.15
Beans, Kidney, canned	21	\$15.95

Value of USDA Foods Report

The Value of USDA Foods Report for FY2016 (school year 2015-2106) is on our website at:

http://opi.mt.gov/pdf/SchoolFood/FDCP/16ValueUSDA_Foods.pdf

DoD Fresh

All schools that requested a DoD Fresh amount on their USDA order form are able to go into FFavors and begin using their funds. Please remember you need to receipt your order within 7 days after you receive it from Sysco.

Also, please remember to not to mix up your DoD allocations and orders with your FFVP (Fresh Fruit and Vegetable Program) orders. Remember you cannot order fruits and vegetables from DoD and use them in your FFVP program. And remember you have ALL year to use your DoD funds.

Fresh Fruit and Vegetable Program (FFVP)-1st Quarter Spending Deadline

If you are participating in the FFVP, please spend your FFVP 1st Quarter Allocation by September 30, 2016. September is a great time to purchase smaller supplies for the year, such as napkins and plates. Allocations are split into two spending periods: 1st Quarter (July 1-September 30) and 2nd-4th Quarter (October 1-June 30). Please remember, unspent 1st Quarter Allocations cannot be rolled over into the 2nd-4th Quarter Allocation period. You can find your school's allocation in the Program Administration tab of the Fresh Fruit and Vegetable page on the OPI School Nutrition website. Please contact Camille McGoven at 444-4415 or cmcgoven@mt.gov if you have any questions.

Fall Workshops

Join the OPI School Nutrition Program Specialists for the SY2016-17 Fall Workshops. To ease travel stress, the workshops will be located at destinations around the great state of Montana. Pick your favorite and join us for a day of fun and learning. The workshop is FREE and lunch is provided. Please fill out a separate registration form for each person attending from your district so we have an accurate attendance and meal count. Please register at the links below each sites.

Topics Covered:

- Free/Reduced Meal Benefits
- Meal Patterns
- Reimbursement
- Budgeting
- General Program Requirements

Missoula Workshop

Tuesday, September 13, 2016

Confluence Room, Courtyard Marriott
4559 N Reserve St
Missoula, MT 59808
9am-3pm

<http://app.keysurvey.com/ff/1055583/9199/>

Kalispell Workshop

Wednesday, September 14, 2016

Glacier Rooms, Hilton Garden Inn
1840 US Hwy 93 S
Kalispell, MT 59901
9am-3pm

<http://app.keysurvey.com/ff/1055585/ae14/>

Miles City Workshop

Wednesday, September 14, 2016

Yellowstone River Room, Sleep Inn
1006 S Haynes Ave
Miles City, MT 59301
9am-3pm

<http://app.keysurvey.com/ff/1055584/77c1/>

Glasgow Workshop

Thursday, September 15, 2016

Cottonwood Inn
45 1st Ave NE
Glasgow, MT 59230
9am-3pm

<http://app.keysurvey.com/ff/1055581/6619/>

Bozeman Workshop

Wednesday, September 21, 2016

Stadium Club Room, Montana State University
1 Bobcat Cir
Bozeman, MT 59717
9am-3pm

<http://app.keysurvey.com/ff/1055580/1d31/>

[Sprouting Success: 2016 Montana Farm to School Summit](#)



Mark your calendar for the Montana Farm to School Summit: Sprouting Success to be held on September 22-23, 2016 at Montana State University in Bozeman. Learn and share how Montana schools and programs are sprouting success through the core elements of farm to school--serving local foods, school gardens, and nutrition, agriculture, and food education. Workshops, field trips, and networking opportunities will provide inspiration and skill building. The summit will feature Montana farm to school champions as well as Chef Ann Cooper who is nationally renowned for her work inspiring innovation in school meals. For more information and to register visit: https://tofu.msu.montana.edu/cs/f2s_2016. For more information contact Aubree Roth, Montana Farm to School Coordinator, at aubree.roth@montana.edu or 406-994-5996.

[Montana Crunch Time – October 24, 2016](#)



Mark your calendar and find your apples because Montana Crunch Time is coming! Celebrate Food Day and National Farm to School Month with fellow Montanans by crunching into locally and regionally grown apples on October 24, 2016 at 2 p.m. We encourage all Montanans to join the crunch this year. Grab an apple, your colleagues, family, or friends, and join us for the loudest crunch yet! For more information visit: <http://www.montana.edu/mtfarmtoschool/mt-crunch-time.html>

[Menu Calendars from Team Nutrition](#)

Two menu calendar options are available on the OPI School Nutrition web page, under Food Service, then Menu Calendars. http://opi.mt.gov/Programs/SchoolPrograms/School_Nutrition/FSForms.html

Harvest of the Month (HOM) menu templates are posted for schools who participate in the Montana HOM program; and even if you don't participate in HOM, you can use these menu calendars. We do invite you to learn about this great program which introduces

your students to MT grown foods and to enroll your school in it! To learn more about or register for the Montana Harvest of the Month program, visit: www.montana.edu/mtharvestofthemoth

There is, also, a link to free menu calendars from the Bell Institute as well. Look under the Resources section and click on the cloud figure to download the files. <https://www.bellinstitute.com/en/k-12>

[Montana Harvest of the Month Program](#)



Montana K-12 schools and afterschool programs can now register for the Montana Harvest of the Month program, which will begin September 2016! The Montana Harvest of the Month program showcases Montana grown foods in Montana schools and communities. Each month, the schools participating in the program focus on promoting one locally grown item (e.g., winter squash) by serving it in a meal, offering taste tests to students, and doing educational lessons and activities surrounding both the nutritional and agricultural aspects of the food. Montana Harvest of the Month is a perfect way to launch or grow a farm to school program as it provides an easy framework to follow and ready-to-use materials. More information and registration visit: www.montana.edu/mtharvestofthemoth

[Sysco is Offering ServSafe Classes for Customers](#)

If you are a Sysco customer and need to update your ServSafe credentials please look into attending one of the upcoming classes.

- September 22, 2016
Holiday Inn Express in Bozeman, MT
- November 10, 2016
Big Horn Resort in Billings, MT

Course fees for all courses are \$135.00 per participant. For specific information or to obtain a registration form contact Sysco Montana's Carole Makin at (406) 247-1133 or makin.carole@mt.sysco.com