

Montana CACFP

Summer Newsletter



Key Dates:

June: WIC poster updated with new Income Eligibility Guidelines and posted to the CACFP website.

July: New CACFP Reimbursement Rate updated and posted to CACFP website.

Enrollment forms completed annually

Per MT CACFP 2011-5 Rev 1 Enrollment forms for each child attending care must be completed by the responsible adult. The State agency will accept the State Licensing Emergency Contact and Parent Consent form as the enrollment form. The review of these forms is part of the administrative review process.

7CFR226.6(m)(3)(vi) Compliance with the requirements for annual updating of enrollment forms

7CFR226.17(b)(8) Child care centers shall collect and maintain documentation of the enrollment of each child, including information used to determine eligibility for free and reduced price meals in accordance with §226.23(e)(1). In addition, Head Start participants need only have a Head Start statement of income eligibility, or a statement of Head Start enrollment from an authorized Head Start representative, to be eligible for free meal benefits under the CACFP. Such documentation of enrollment must be updated annually, signed by a parent or legal guardian, and include information on each child's normal days and hours of care and the meals normally received while in care.

Feeding Infants in the CACFP

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information

The USDA's Team Nutrition initiative has released the new *Feeding Infants in the Child and Adult Care Food Program* guide.

This guide supports Child and Adult Care Food Program (CACFP) operators in implementing the CACFP infant meal pattern requirements and best practices for infant feeding, including information on:

- CACFP infant meal pattern,
- developmental readiness for solid foods,
- hunger and fullness signs,
- handling and storing breastmilk and infant formula,
- creditable foods, and more!

Feeding Infants in the Child and Adult Care Food Program is currently available in English at https://www.fns.usda.gov/tn/feeding-infants-child-and-adult-care-food-program. Spanish and print versions will be made available at a later date.



**** Children are great * imitators. So give $\stackrel{\wedge}{\not\sim}$ them something $\stackrel{\wedge}{\not\sim}$ $\stackrel{\wedge}{\cancel{\sim}}$ great to imitate. $\stackrel{\wedge}{\Rightarrow}$ $\stackrel{\wedge}{\not\sim}$ $\stackrel{\wedge}{\Rightarrow}$ **★** www.verybestquotes. $\stackrel{\wedge}{\Longrightarrow}$ com $\stackrel{\wedge}{\longrightarrow}$ ****

Getting kids to eat vegetables

Getting kids to eat vegetables is not always a simple matter. Children can be very finicky. Most children like sweet tastes more than bitter or bland, and that's where the problem with vegetables comes from. Here are a few suggestions to try getting the children to eat more vegetables.

- Start with some of the sweeter tasting vegetables like sweet peas or corn on the cob. Offer thinly sliced carrot sticks or baked potato wedges. This will help children to understand that they do like some vegetables. This may help to make them more likely to try others.
- 2. Try shredding or mincing vegetables and adding them to soups, meatloaves, or hamburger patties.
- Make a big pot of vegetable soup and add some interesting noodles. Alphabet noodles, for example, may have the children so busy trying to make words they'll pay no attention to what they are eating.
- 4. Make vegetables interesting. Try different types of dips for raw vegetables. Experiment with sauces for cooked vegetables.
- 5. Try making veggie kabobs or serve mixed vegetables. Sometimes serving more than one veggie at a time helps. Even if they don't eat all the vegetables, children will normally pick out the ones they like to eat.

 From ©simplydaycare.com



New Creditable food items

Food and Nutrition Services (FNS) now allows the following items to meet meal pattern requirements: Shelf-stable, dried and semi –dried meat, poultry, and seafood snacks (such as beef jerky); coconut; hominy; popcorn; surimi seafood; tempeh; and pasta made with 100% vegetable flours. Memos for crediting new foods.

Director's Training

FY19 Directors training is underway! Just a reminder that Directors training is required annually. This first cohort began in May. Each cohort will either run from the 1st of the month to the 15th or the 16th of the month through the end of the month. Your patience with us for last Fall's training that met FY18's requirement is appreciated. Please note, the training that started in May and continues through September of 2019 is for FY19. You will receive a letter informing you of your training month. You will then receive an email before your two week session time frame with a link to the course before your session starts. Please make sure you are checking your email as this will be how you receive training correspondence. Please consider who will be the designated individual to complete this training. Only one person per program may register and receive training credit hours through the Early Childhood Project. Please don't hesitate to contact Shandi Hayes if you have any questions.



EARLY CHILDHOOD SERVICES BUREAU

he mission of the Early Childhood Services Bureau is to improve the quality, affordability and accessibility of early care and education in Montana, with focused efforts on coordinated systems to best meet the needs of young children, their families and the professionals who work on behalf of young children and families.

Montana CACFP Contacts

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Questions about this Newsletter?

Please register to participate in a call on July 26, 2019 at 10:00 a.m. at survey monkey if you have any questions or comments.

Once you have registered you will receive an invite to participate in the call via Skype from a CACFP staff member.

Thank you.