



Georgia Department of Early Care and Learning

# Summer Food Service Program Nutrition News

February 2019 • Edition XLI

## Experienced Sponsor Training Held in Atlanta



DECAL held the year's first Summer Food Service Program (SFSP) training for about 45 experienced sponsors on

February 8, in Atlanta. At this training, sponsors received guidance on the program and regulatory aspects of SFSP administration. Ten sponsors were also randomly selected to participate in a listening tour with the marketing team. Sponsors had the opportunity to share the positive and challenging aspects of the program. Listening tours will be available at all experienced sponsor training sessions for those that would like the opportunity to participate.

*"Our sponsors have a wealth of knowledge about the SFSP and a heart for giving back to their communities. DECAL thanks them all for their dedication to the program and commitment to feeding children in their communities," said **Sonja Adams**, Director of Provider Services for the Nutrition Division.*

### Important Reminder for Experienced Sponsors

The FY18 SFSP Reconciliation Form must be submitted to the Budget Team before the FY19 budget can be reviewed. Please submit the form to **Shonda Franklin** at [Shonda.Franklin@decalfga.gov](mailto:Shonda.Franklin@decalfga.gov).

## SFSP Renewal Reminders

Please see the list of action items listed below to ensure your organization is prepared for the summer season:

- Register and attend 2019 SFSP training session
- Enroll in Program Year FY2019\*
- Complete Annual Certification Statements\*
- Review and update the FY2019 Application, which may include:
  - Review of entire application
  - Revision to Management Plan
  - Submission of annual budget
  - Review and revision of site applications
  - Submission of annual documents

*\*Note: Dual sponsors who have already enrolled in FY2019 CACFP are not required to re-enroll and do not need to complete annual certification statements.*

## Preparing for the Summer Food Service Program

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DECAL will be hosting several information sessions in March to create awareness of SFSP, especially in our targeted counties. If you know an organization that would be interested in becoming a sponsor, or you would like to expand your program to include additional sites, please contact **Cindy Kicklighter** at 404.656.3221, or via email at [cindy.kicklighter@decals.ga.gov](mailto:cindy.kicklighter@decals.ga.gov)

### Information Session Dates

*These are tentative dates*

**March 26** Lee

**March 27** Pulaski/Bleckley

**March 28** Telfair/Jeff Davis

**April 2** Charlton

**April 4** Hall

## 2019 Targeted Counties

- |              |            |
|--------------|------------|
| • Charlton   | • Pulaski  |
| • Dodge      | • Stewart  |
| • Dooly      | • Telfair  |
| • Harris     | • Treutlen |
| • Jenkins    | • Webster  |
| • Lanier     | • Wheeler  |
| • Lee        | • Wilcox   |
| • Montgomery | • Worth    |
| • Pike       |            |

## Tip of the Month

### USDA SFSP Summer Meals Toolkit

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As reminder, this toolkit gives State administrators, Program operators, and community partners creative ideas and resources to make Summer Meal planning easy, raise awareness, overcome barriers, and serve nutritious food that is appealing to children. As you make plans for this Summer, please take advantage of this valuable resource. You may access the Toolkit [here](#).

# SFSP Program Training Dates

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Have you registered for training? It's not too late! See below the list of training sessions for 2019. Self registration is available through ATLAS. Please contact **Sylvia Boykin** at [Sylvia.Boykin@decals.ga.gov](mailto:Sylvia.Boykin@decals.ga.gov) for more information.

## EXPERIENCED SPONSORS

SFSP - Experienced Sponsor  
**February 22, 2019**  
DeBose Porter Center  
560 Pinehill Road  
Dublin, GA 31021

SFSP - Experienced Sponsor  
**March 12, 2019**  
Columbus Technical College  
928 Manchester Expressway  
(Library - Room 600)  
Columbus, GA 31904

SFSP - Experienced Sponsor  
**March 26, 2019**  
Georgia State University  
75 Piedmont Avenue, 6th floor  
Atlanta, GA 30303

## NEW SPONSORS

SFSP - New Sponsor Training  
**March 21-22, 2019**  
Georgia State University  
75 Piedmont Avenue, 6th floor  
Atlanta, GA 30303

SFSP - New Sponsor Training  
**April 9-10, 2019**  
Columbus Technical College  
928 Manchester Expressway  
(Library - Room 600)  
Columbus, GA 31904

SFSP - New Sponsor Training  
**April 23-24, 2019**  
DeBose Porter Center  
560 Pinehill Road  
Dublin, GA 31021

SFSP - New Sponsor Training  
**May 6-7, 2019**  
Oak Conference Room

## Child Nutrition Program State Waiver

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As a reminder, USDA recently issued Policy Memorandum SFSP 01-2019 wherein numerous waivers were rescinded. In response, DECAL submitted a waiver to continue using flexibilities that were in place prior to the rescission. Specifically, DECAL requested to continue:

- Allowing area eligibility to qualify sites as closed enrolled; and
- Reducing specific restrictions relating to meal times.

DECAL is currently awaiting a response and could experience a delay as a result last month's government shutdown. Should the waiver be granted by USDA, DECAL will revise select policy and/or forms to include those flexibilities. Until that time, DECAL and SFSP sponsors must continue to comply with the provisions within DECAL Policy Memorandum, *Summer Food Service Program Memoranda – Waiver Rescission*, January 25, 2019 (v.2).

To learn more about the waiver submitted to USDA, go to:

<http://decals.ga.gov/Nutrition/SFSPWaiverRequests.aspx>

# SFSP Reimbursement Rates for 2019

The reimbursement rates for the 2019 Summer Food Service Program (SFSP) have been released by USDA. These rates are effective from January 1 through December 31, 2019. The rates can also be found on DECAL's website [here](#).

If you have any questions, please contact the Technical Assistance team at [NutritionTA@decalfga.gov](mailto:NutritionTA@decalfga.gov).

All States except Alaska and Hawaii		
Per Meal Rates in whole or fractions of U. S. dollars	Self- preparation or Rural Sites	Other Types of Sites
Breakfast	2.2975	2.2550
Lunch or Supper	4.0325	3.9675
Supplement (Snack)	0.9525	0.9325

## Nutrition ED Nook



The 7<sup>th</sup> Annual Georgia Farm to School and Early Care and Education Summit will be held **June 7-8**, at Helms College in Macon. The Summit features dynamic, hands on education sessions, workshops, and field trips for early care providers and k-12 staff on gardening, cooking with kids, local procurement, and more!

This event is co-hosted by the Georgia Department of Early Care and Learning and Georgia Organics and presented by the Georgia Farm to School Alliance and the Georgia Farm to Early Care and Education Coalition. Registration opens in mid-March.

## Mad About Mushrooms!

Did you know mushrooms are neither a vegetable nor a fruit, but rather a fungus? Yes, mushrooms are a fungus and a beneficial part of your diet. They are a good source of protein (some with 300+ mg), rich in Vitamin D, B12 and Iron.

[Superhealthykids.com](http://Superhealthykids.com) reports mushrooms are also an excellent antioxidant,

particularly Selenium which has deficiencies linked to cancer. This unlikely food item is also known to enhance your metabolism.

While mushrooms may not be a regular staple in your menu choices, they are indeed valuable to your bodies and overall health.

You can start incorporating mushrooms into your diet today by trying this delicious recipe for [Mushroom Veggie Burgers from Parents.com](#)

## Ingredients

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- 2 cups (one 14-ounce can) black beans, red beans, or chickpeas, drained
- 1 medium onion, quartered
- 1/2 cup rolled oats
- 1 tablespoon chili powder
- Salt to taste
- Freshly ground black pepper to taste
- 1/4 - 1/2 cup mushrooms (Button, Cremini, Portobello, Shitake, or a combination), cut into large pieces
- Bean-cooking liquid, stock, or water as needed
- 1 tablespoon olive oil or neutral oil, like grapeseed or corn, for cooking



## Make It!

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1. Place the beans, onion, oats, chili powder, salt, pepper and mushrooms in a food processor and pulse until chunky but not pureed; if it seems dry or isn't sticking together, add a little liquid a tablespoon at a time you want a moist but not wet mixture. Let rest in the fridge for a few minutes if time allows.
2. With wet hands, shape into patties; refrigerate for 15 or 20 minutes if your schedule permits.
3. Heat a large skillet or griddle over medium-high and add just enough oil to coat the bottom of the pan. When hot, add the patties and cook until nicely browned on one side, about 5 minutes; turn carefully and cook on the other side until firm and browned, about another 5 minutes. Serve on buns with the usual burger fixings.

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## Dates to Remember:

- April 15** Procurement 101 Training
- April 17** SFSP Recordkeeping Webinar
- April 18** SFSP Budgeting 101, Dublin, Ga
- May 8** Food Safety Webinar
- June 7-8** Georgia Farm to School ECE Summit
- June 15** SFSP Application Deadline



In this week's episode of DECAL Download, we're talking to Georgia's 2018-2019 Pre-K Teachers of the Year. Since 2016, we have recognized a winner from a local public school system and a winner from a private child care center. Applications are now open for our next winners. Listen in to learn more about applying!

# DECAL Download

**New Episodes Every Wednesday!**

Have you listened to DECAL's new podcast? You can find DECAL Download [here](#) or on Apple Podcasts, Google Play, Spotify, Stitcher, TuneIn, Overcast, and more!

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## Marketing and Outreach Team

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