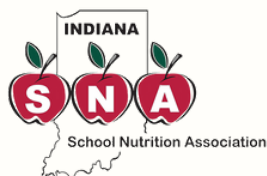


FOOD FOR THOUGHT NEWSLETTER

FEBRUARY 2024

2023 Institute of Child Nutrition's National Advisory Council Meeting

Erika Horner (Director at Mississinewa) & Amanda Worrick (Director at South Madison) attended the 2023 Institute of Child Nutrition's National Advisory Council (NAC) Meeting: An Operator's Perspective at the Institute of Child Nutrition in Oxford, MS. NAC attendees discussed strategies to navigate operational challenges, craft solutions, and build the future of school nutrition programs throughout the nation. Only 12 directors across the country were invited to this event. It was an incredible honor to have two ISNA members to attend and represent Indiana!



THANK YOU PARTNERS!



Buena Vista Foods
Butterball
Cavendish Farms

Classic Delight
ConAgra
Danone North America



Got some food for thought to dish out in our upcoming newsletter? Share your scoop at admin@indianasna.org!

Deadline Approaching!



Don't forget! Serving on a SNA national Committee or Council offers thrilling chances to grow professionally, learn new skills, tackle national issues, and make a mark in the school nutrition field.

We're seeking members like you eager to shape the future of school nutrition programs. There are 18 openings for school nutrition operator members, 4 for state agency members, and 9 for industry members for the 2024-25 term. Remember, all forms are due by Friday, February 17th, 2024

[SNA Committees and Councils Interest Form](#)

SNA Celebrates Black History Month!

The School Nutrition Association (SNA) is excited to celebrate Black History Month (#BHM) from Thursday, February 1 until Friday, March 1. Join them in continuing to recognize and celebrate the contributions of African Americans to our country, society, the school nutrition profession and our association!

They have curated a selection of SNA resources to enrich your month-long celebration:

Share Your Story: SNA invites you to create your own video to share! [Click here](#) to tell us what #BHM means to you.

Out of Africa: February, Black History Month, is a terrific time to introduce the flavors, ingredients and dishes of African cuisine to your students, and you can get started by learning about Africa's culinary history and trying one of the African-inspired recipes published in this article. (We call them "African-inspired" because they have been modified, as you might expect, to meet the constraints of a school kitchen.) After reading, visit our Recipe Library to find the featured recipes.



WHIP UP SOMETHING DELICIOUS



Jalapeno Honey Butter Sauce R8060

Category: Sauces/Gravies

Serves: 131 (Ounce)

HACCP Process: Process #1 (No Cook)



| ALLERGENS | | DIETARY RESTRICTIONS | RELIGIOUS RESTRICTIONS |
|-----------|--|----------------------|------------------------|
| Milk | | None | None |

| # | INGREDIENTS | INSTRUCTIONS |
|---|---|--|
| 1 | 5 x Pound of Butter Solids, Unsalted | Remove butter from refrigerator and allow it to become room temperature. Butter should be soft enough to whip. |
| 2 | | Wash hands and put on clean gloves. |
| 3 | 1/2 x Cup of Jalapeno Peppers, Sliced | Finely chop jalapenos. |
| 4 | 1 x Cup 8 x Tablespoons of Honey, Bulk 5# 2 x Cups 8 x Tablespoons of Sugar, Brown | In mixer, combine all ingredients. Use a paddle attachment to blend. If making a smaller batch, you may use a hand mixer. |
| 5 | | Store in refrigerator safe container. *See notes for more storage tips* Control Measures: Hold for cold service at 40°F or below |

NOTES

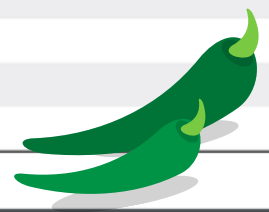
- * A #24 scoop will give you the correct amount for every 1# of vegetables.
- * May scoop into 2 oz cups w/ lids in bulk, freeze, and thaw as needed.
- * May scoop onto lined sheet pan and freeze. Once frozen, place scoops in ziploc bag and store in freezer. Thaw as needed.

Cost/Ounce: \$0.186

Revision Date: 07-06-2023

| NUTRIENT | OUNCE |
|--------------------|----------------|
| Calories | 151.4868 kcals |
| Saturated Fat | 8.6563 g |
| Sodium | 10.907 mg |
| Total Carbohydrate | 6.9574 g |

¹ Nutrient components missing



| SERVING SIZE | MEAL CONTRIBUTION |
|--------------|-------------------|
| Ounce | |

SHARE WITH US A RECIPE THAT IS A HIT WITH EVERYONE!



GRANTS GALORE!

A total of four grant opportunities are available regionally and locally from the Illinois Public Health Institute's Lake Michigan School Food System Innovation Hub (Innovation Hub) and Full Plates Full Potential. The Innovation Hub will provide funding for innovative projects in Illinois, Michigan, Wisconsin, and Indiana. Full Plates Full Potential will fund collaborative projects in Maine.

"These grants continue the work of USDA to transform the school food system to support local and regional food systems, expand school food procurement pathways, and engage supporting organizations." said USDA, Food and Nutrition Service Midwest Region Administrator Dr. Vista Suarez Fletcher.

Eligible applicants are encouraged to apply for these grant opportunities:

Spark Awards and Innovation Collaborative Awards: The Illinois Public Health Institute's Lake Michigan School Food System Innovation Hub, has two funding opportunities available. The Spark Awards will support one-year projects for school food system and marketplace improvements, while the Innovation Collaborative Awards will support two-and-a-half year projects that promote systems-level change for the school food system and marketplace.

Overall, these projects will work to connect partnerships and resources for farmers, food producers, food suppliers, food distributors, schools and school districts, and community organizations. Spark Awards will provide funding ranging from \$10,000 to \$75,000 each, and the Innovation Collaborative Awards will provide funding of up to \$100,000 per year, totaling up to \$250,000 per award. The request for applications for both awards open on February 1, 2024. An informational webinar on this grant opportunity will be held on February 14, 2024. Applications close on April 30, 2024.

The Supporting Culinary Innovation & Healthy Meals by Offering Our Local Food (SCHOOL Food) Grant and the School Food System Innovation Grant: Full Plates Full Potential (Full Plates) will provide \$7.4 million in funding to collaborative food system partners to increase the use of local ingredients in Maine school meals. The SCHOOL Food Grant supports Maine school food authorities (SFA) and local partners in planning and piloting innovative and collaborative projects to address challenges in sourcing and serving local, scratch-cooked, and culturally relevant foods.

The School Food System Innovation Grant supports innovative and collaborative pilot projects that may be regional or statewide in scale, addressing unique barriers faced by schools in increasing their use of local items in school meal programs.

The total funding available for the SCHOOL Food Grant \$3,500,000 and \$3,900,000 for the School Food System Innovation Grant. A sneak peek webinar for potential applicants will be held on February 13, 2024. An informational webinar for the School Food System Innovation Grant will be held on March 5, 2024, and for the SCHOOL Food Grant on March 7, 2024. The applications for both grant opportunities open on February 26, 2024, and close on May 1, 2024, with grant awards announced in June 2024.

To learn more about the Healthy Meals Incentives Initiative and the School Food System Transformation Challenge Grants, visit the [School Food System Transformation Challenge webpage](#).

APPLY NOW



Mark your
calendar!

2024 ISNA Annual Conference
November 6-8, 2024
South Bend, Indiana

SNF Scholarships



The School Nutrition Foundation (SNF) provides School Nutrition Association (SNA) members with the opportunity to attend SNA's Legislative Action Conference (LAC), School Nutrition Industry Conference (SNIC) and Annual National Conference (ANC), as well as professional development scholarships to further their education and career. The 2024 Professional Development Scholarships are NOW OPEN! Click [here](#) for more information on our scholarship opportunities.

SAVE THE DATE

2024 ISNA SUMMIT

Plainfield, Indiana
More information coming soon!

04/12/24



2024 ISNA AWARDS

Recognizing Dedication to Student Nutrition
ISNA and SNA honor members for their daily efforts in guaranteeing that students nationwide are well-nourished and ready to achieve success.

Awards are available in the following categories:

- Employee of the Year
- Manager of the Year
- Director of the Year
- Super Star Service Award
- Assistant Director/Supervisor of the Year
- Office Assistant of the Year

Nominations Due: March 1, 2024

[Click HERE to learn more!](#)



FEBRUARY 9TH

IS NATIONAL PIZZA DAY

National Pizza Day on February 9th celebrates one of America's all-time favorite foods. Whether it is thin crust, Chicago-style, deep dish, or anything in between, pizza is an American favorite.

