The Edible Editorial

March 2023

National CACFP Week—March 12-18,2023

The purpose of the National CACFP Week is:

- To educate parents and the community about how the CACFP helps child care providers serve well balanced, nutritious meals,
- 2. To promote proper nutrition for growing children,
- 3. To ensure long-term health benefits by creating healthy eating habits.

Celebrate and promote National CACFP Week in your home or center together with the children you serve!

- Plan an activity with children. Take a picture of the children doing the activity. Send the picture to your U.S Congressperson and Senators along with a short note about how the CACFP helps promote lifelong healthy eating habits in young children. Better yet, invite someone from your TV, radio, newspaper or legislature to be part of the activity.
- Host an open house for families celebrating the CACFP. Serve a few of the children's favorite recipes. Display any crafts you may have done with the children. Invite your legislative representative to join you and your guests. Try to get media coverage.
- Encourage the children to complete their activity flyer throughout the week. (Activity sheets are the last two pages of this newsletter. Additional ones can be found at cacfp.org/campaign).
- Send an activity flyer home with children so their families

can review how the CACFP supports good nutrition and physical activity in child care. (cacfp.org/campaign)

- Plan at least one nutrition activity this week and inform parents.
- Involve the parents and children in planning this week's meals and snacks.
- Talk about the menu each day in relation to MyPlate. Did you meet the recommended number of servings?
- Talk with the children about how eating nutritious foods now will help them to be healthier adults later.
 Example: Eating foods that are good for you will help you stay healthy and strong.
- Try a new recipe. Ask parents if they have a recipe that they would like to share.
- ♦ Compile your own recipe book. Hand out your recipe book at a parent appreciation brunch or snack.
- Make a commitment to improve menus during March, also National Nutrition Month by:
 - Using more fresh fruits and vegetables.
 - Evaluating the menus for plate appeal.
 - Adding new vegetables to the menu.
 - Make healthy eating fun.
 - Increasing the use of whole grain products.



Chic' Penne—USDA Recipe for Child Care Homes

CACFP Crediting Information (6 servings):

1 1/2 cups provides 1 oz. equivalent meat/meat alternate, 1/8 cup vegetable, and 1 3/4 oz. equivalent grains.

Ingredients:

3 cups Penne pasta, whole wheat, dry (12 oz.)

1 tsp. Granulated garlic

2 cups Fresh broccoli florets

1 cup Cooked diced chicken, 1/2" pieces (4 oz.)

1 1/2 cups fat-free half and half

1 Tbsp. Enriched all-purpose flour

1/8 cup Low-sodium chicken broth

1 tsp Salt

1/2 tsp Ground black pepper

1/2 cup Reduced-fat cheddar cheese, shredded (2 oz.)

1/2 cup Low-fat mozzarella cheese, low-moisture, part-skim, shredded (2 oz.)

Preparation Time: 20 Minutes

Cooking Time: 20 Minutes



Directions:

Preheat oven to 350 degrees F. In a large pot, bring 2 quarts water to a boil. Gradually stir in pasta and return to a boil. Cook uncovered for 8-10 minutes or until tender. Do not overcook. Drain well. Toss pasta with 1/2 teaspoon garlic. Fill a medium pot with water and bring to a boil. Add broccoli florets and cook for 5 minutes. Drain well. Sprinkle with remaining garlic. Transfer pasta and broccoli to a medium casserole dish (about 8" x 11") coated with nonstick cooking spray. Add chicken. Mix well. In a small mixing bowl, mix 1/2 cup half and half with flour. Whisk to remove lumps. In a medium skillet, heat chicken broth, salt, pepper, and remaining half and half. Stir constantly. Stir in half and half/flour mixture. Stir constantly and bring to a boil. Reduce heat to low. Stir frequently for 5 minutes. Sauce will thicken. Add cheese and stir until cheese melts. Remove from heat. Pour sauce over broccoli/pasta mixture. Cover casserole dish with lid or with foil. Bake at 350 degrees F for 8 minutes. Heat to an internal temperature of 165 degrees F or higher for at least 15 seconds (use a food thermometer to check the internal temperature). Remove from oven. Serve hot.

Home & Center Based Day Care—Training

Per the Permanent Agreement - Only claim meals served to children who are enrolled and in attendance and not meals served to children in excess of State of Michigan, child day care approved capacity/ratio.

"Children in Attendance" means when children are present in the home or center for child care purposes.

- For unlicensed relative care providers this can be confusing. A child is <u>not</u> present for child care when their parent is also present for example a holiday meal with the entire family.
- Bagged lunches sent with children to school cannot be claimed in the CACFP. The child was not present in the home for the meal.
- Specific to center based daycare Meal Attendance must be marked at point of service when the children are eating, never before or after the meal is served.

If your child care license changes, please inform Mid Michigan Child Care so we can have the most up to date information on file regarding the sites licensed capacity, etc.

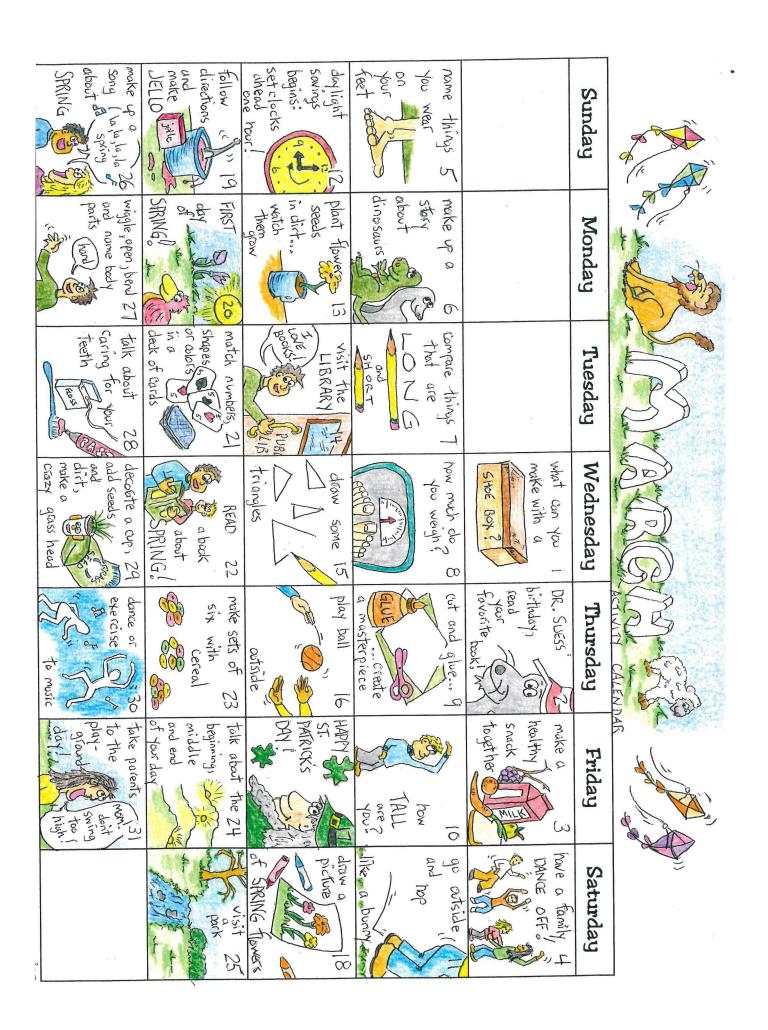
In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at: https://www.usda.gov/sites/default/files/documents/USDA-OASCR%20P-Complaint-Form-0508-0002-508-11-28-17Fax2Mail.pdf, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

1. mail: U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights 1400 Independence Avenue, SW Washington, D.C. 20250-9410; or

2. fax: (833) 256-1665 or (202) 690-7442; or email: program.intake@usda.gov



HERRY'S COUNT & COLOR

Read the number and color as many as you have read.











































































P IS FOR PARTICIPATE

Hundreds of thousands of people participate in the CACFP administering the program or caring for children and adults.

NATIONAL CACFP SPONSORS ASSOCIATION cacfp.org

WORD HUNT

Can you find all these healthy foods?



M I L K A B C

APPLE A C Z Y A K H

MILK
CHEESE P E A S P K E

PEAS
PASTA R I A J P R E

C P K C L K S

E O K K E K E

K P A S T A N

C IS FOR CHILDREN

Children receive healthy and nutritious meals through the CACFP.

