NutriStudents K-12 Helps Make your Administrative Review a SNAP!

NutriStudents K-12 can help take the stress out of your USDA Administrative Review with our fully compliant menu weeks, training tools, and Administrative Review resources and one-on-one support.

Fully Compliant, Complete Menu Weeks
The starting point for your successful audit is using at least one NutriStudents K-12 menu week. All of our complete menu weeks are 100% compliant with the USDA nutritional guidelines prescribed by the Healthy, Hunger-Free Kids Act. Weekly calorie, sodium and fat limits as well as required whole grains, fruits and vegetable sub group quantities are adhered to in our kid-tested and approved menus.

As you prepare for your Administrative Review, let our Client Relations team know which NutriStudents K-12 menu week you plan to submit for your review and our team can help you address any questions that may arise from your reviewer. Contact Rebecca at 651.333.4295 or customerservice@NutriStudentsK-12.com.

Administrative Review Toolkit
Our recently completed Administrative Review Toolkit will guide you step-by-step in your preparations leading up to your Administrative Review. This handy guide will help you gather all the documentation you need related to:
- Breakfast
- Lunch
- Offer vs. serve
- After-school meals

...Continued on Page 3
In honor of Farm-to-School Month, employees of NutriStudents K-12 and its sister company, CKC Good Food, braved the cold on Thursday, October 11, to join schools throughout the region in the 2018 Great Lakes Apple Crunch. In 2017, more than 1.5 million people took part. This year’s goal was 1.7 million. The event celebrates and encourages the use of healthy, locally grown foods in cafeterias across the Great Lakes Region, while supporting local farmers, growing healthy eaters, and building strong communities.

We have a winning name for soon-to-be-released, time-saving tool! The winning name, chosen from the 10 finalists, is currently being vetted by our Intellectual Property attorney for trademark protection. Follow us on Facebook, Twitter or LinkedIn, or check our blog for the announcement of the winning name soon!

Thank you to everyone who submitted entries and voted for your favorite finalist in our naming contest. We appreciate your input!
Support to help make your Administrative Review a SNAP!

...Continued from page 1

- General requirements including:
  - Access and reimbursements
  - Civil rights
  - Food safety
  - Local wellness policy
  - On-site monitoring
  - Outreach
  - Professional standards

It will walk you through what’s needed from CN labels and Food Production Reports to cafeteria signage and point-of-sale location. It also provides a library of links to helpful information sources for further reading.

Training Tools and Videos
Of course, a successful Administrative Review hinges upon successful implementation proper day-to-day procedures. Our tutorial videos on Offer vs. Serve and Food Production Reports and our downloadable materials, including cafeteria posters, help shore up your operations.

You can find all these support tools in our client portal under “Resources” and “Administrative Review Support.”

One-on-One Support
All the downloadable and online resources are great but sometimes you just need a quick answer or a little more help. No problem! We’ve walked many clients through their successful reviews. Contact Rebecca at customerservice@NutriStudentsK-12.com or 651.333.4295 as soon as you know when your onsite review will be. She and the rest of the team will jump into action on your behalf!

“Keep in mind, all our Administrative Review support materials have been developed according to federal guidelines. Your individual state may have additional requirements that you should know and follow.”

Featured Testimonials

“I have had two Administrative Reviews since the new guidelines came out. The first one was a nightmare that took three days. The second one, which was last year, was “so easy and took half the time because of NutriStudents K-12. Everything I needed was laid out and was easily verified by the reviewer.”

Shelly Miller
Dir. of Nutritional Services
Staples Motley (MN) Public Schools

READ CASE STUDY

“NutriStudents K-12 provided better support than anyone in my district could offer. No one else here understands what goes into a foodservice audit. NutriStudents K-12 responded to my calls and emails immediately, and patiently answered my questions, teaching me exactly what I needed to know. Their support and general encouragement through the audit were outstanding.”

Crystal Gauss
Cafeteria Manager
Hanover (PA) Public Schools

READ CASE STUDY
The School Superintendents Association is the professional organization for more than 10,000 educational leaders across the United States. AASA members -- including superintendents, central-office administrators, principals, aspiring school system leaders, professors and graduate students -- are the chief education advocates for children. AASA serves as the national voice for public education and district leadership on Capitol Hill. Through its professional development opportunities, AASA promotes effective teaching practices, supportive leadership and improved student results.

AASA and NutriStudents K-12 have worked together since 2017 to help schools maintain internal control of their foodservice programs while reducing the administrative responsibilities placed on food service staff.

“The nutritional well-being of a child is a critically important factor for how that child learns,” said Daniel A. Domenech, executive director, AASA. “With billions of school lunches served over the course of a school year, we are pleased to partner with a foodservice program that is making a positive difference in school cafeterias across the country.”

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