USDA Foods Game
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**PRESENTERS:**

- Amy Frady (Host) FDD
- Laura Walter - AMS
- Katie Wilson - NFSMI
- Ed Herrera – Idaho State Dept. of Education
- Sheldon Gordon – Child Nutrition
How to Play

• Break up into 2 teams
• Choose a category
• You will be given the answer
• You must give the correct question
• Team with the highest score wins

Click to begin.
<table>
<thead>
<tr>
<th>HealthierUS School Challenge</th>
<th>USDA Food Facts</th>
<th>NFSMI</th>
<th>Variety of USDA Foods</th>
<th>Processed USDA Foods</th>
<th>USDA Foods Supports Meal Standards</th>
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This USDA voluntary initiative promotes a healthier school environment.
What is the HealthierUS School Challenge?

Comments from the Expert: Sheldon Gordon
This training, based on behavioral economics, helps students make healthier food choices in the cafeteria.
What is the “Smarter Lunch Room” Training?

Comments from the Expert: Sheldon Gordon
These three categories of foods should be featured on every school’s HealthierUS School Challenge menu.
What are fruits, vegetables, and whole grains?

Comments from the Expert: Sheldon Gordon
This website provides resources for the HealthierUS School Challenge website.
What is TeamNutrition.usda.gov?
The HealthierUS Schools Challenge is the Healthy Schools component of this White House initiative.
What is “Let’s Move”?

Comments from the Expert: Sheldon Gordon
These provide information on USDA Foods and are available on the FDD website.
What are USDA Foods Information Sheets?
Schools can order fresh fruits and vegetables through this program using USDA Foods entitlement.
What is the Department of Defense Fresh Fruits and Vegetable Program or “DoD Fresh”? 

Comments from the Expert: Laura Walter (AMS)
USDA has re-formulated its products to reduce this ingredient to help schools achieve this HHFKA target.
What is sodium?
USDA Foods offers over X amount of healthy products?
What is 180?
These USDA foods meet this required definition: Brown Rice, Oats, Tortillas, and pancakes
What are Whole Grain Rich Foods?
This is a critical food safety training necessary for EVERYONE involved in the cafeteria.
What is HACCP Training
Classroom training on purchasing, handling, serving, and storing fresh produce.
What is NFSMI Produce Safety University Resource?

Comments from the Expert: Katie Wilson
NFSMI provides these resources to support these upcoming training requirements for staff.
What are professional standards?
Online training courses about the USDA Foods Program.
What is NFSMI
USDA Foods
Online Trainings?

Comments from the Expert: Katie Wilson
NFSMI is located in this city and state
What is Oxford Mississippi?
The sodium level for these USDA Foods is 140 mg or less per ½ cup serving.
What are USDA Foods canned vegetables?

Comments from the Expert: Laura Walter - AMS
All USDA Foods have this attribute in common.
What is Domestic Origin?
USDA offers fruits and vegetables in these three forms?
What is fresh, frozen, or canned?
USDA Foods products are this percent lean
What is 85%?

Comments from the Expert: Ed Herrera
In SY 14/15, USDA offered to meet what percentage of whole grain-rich requirement
What is 100%?
The USDA processing program includes these three value pass through systems
What is Net Off Invoice, Fee for Service, or Rebates?
Schools must conduct this type of procurement for further processed items
What is a competitive bid?
More than ____ companies participate as USDA processors
What is over 100 companies?
These entities are eligible to participate in further processing
State Distributing Agencies
These non protein USDA Food Categories Offer Bulk products for further processing
What are fruits, vegetables and grains?

Comments from the expert: Laura Walter -AMS
These USDA Foods help schools meet the meal pattern requirements in the dark green vegetable subcategory.
What are frozen broccoli florets and chopped spinach?
USDA recently introduced this lower fat/lower sodium kid friendly option as prepacked meat alternate.
What is mozzarella string cheese?
USDA Foods offers 11 Different varieties both canned and dried of this versatile nutrient rich meat alternate/vegetable.
What are beans/legumes?

Comments from the Expert: Ed Herrera
This reduced sodium USDA meat product is popular in sandwiches.
What is ham?
Daily Double
The USDA Foods Booth is highlighting the many ways to prepare this Whole Grain Rich Item
What is Whole Grain Rich Tortilla?
<table>
<thead>
<tr>
<th>Time</th>
<th>Event Description</th>
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<tbody>
<tr>
<td>12:15-1:00 PM</td>
<td>USDA Foods Culinary Demo</td>
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<tr>
<td>1:15—2:15 PM</td>
<td>Creating Menus with USDA Foods</td>
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<tr>
<td>2:45—3:45 PM</td>
<td>The True Value of USDA Foods</td>
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Flexibilities

- Phased-in Breakfast implementation
- Option to offer a daily meat/meat Alternate at breakfast
- Allowed students to take just one-half cup of fruit or vegetables under OVS
- Removed the starchy vegetable limit
- Pushed out the second sodium target by an additional year

- Lifted the weekly maximums on grain and meat/meat alternates
- Allowed frozen fruit with added sugar
- Clarified allowable whole grain-rich corn products
- Provided two-year flexibility for schools that cannot obtain acceptable whole grain-rich pasta
- Provided Smart Snack exemption for grain-only entrees served at breakfast
Tools for Schools

• Your one-stop guide to nutrition standards for school meals and snacks:
  – Free nutrition materials, training, and recipes for school food service
  – Smarter Lunchroom strategies
  – Tips for offering more fruits, vegetables, and whole grain-rich foods
  – Grant opportunities
  – Best practices from other schools
  – Regulations and policies

http://www.fns.usda.gov/healthierschoolday
We want your feedback!

• Keep sharing your best practices, challenges, and concerns.

Thank you for playing!