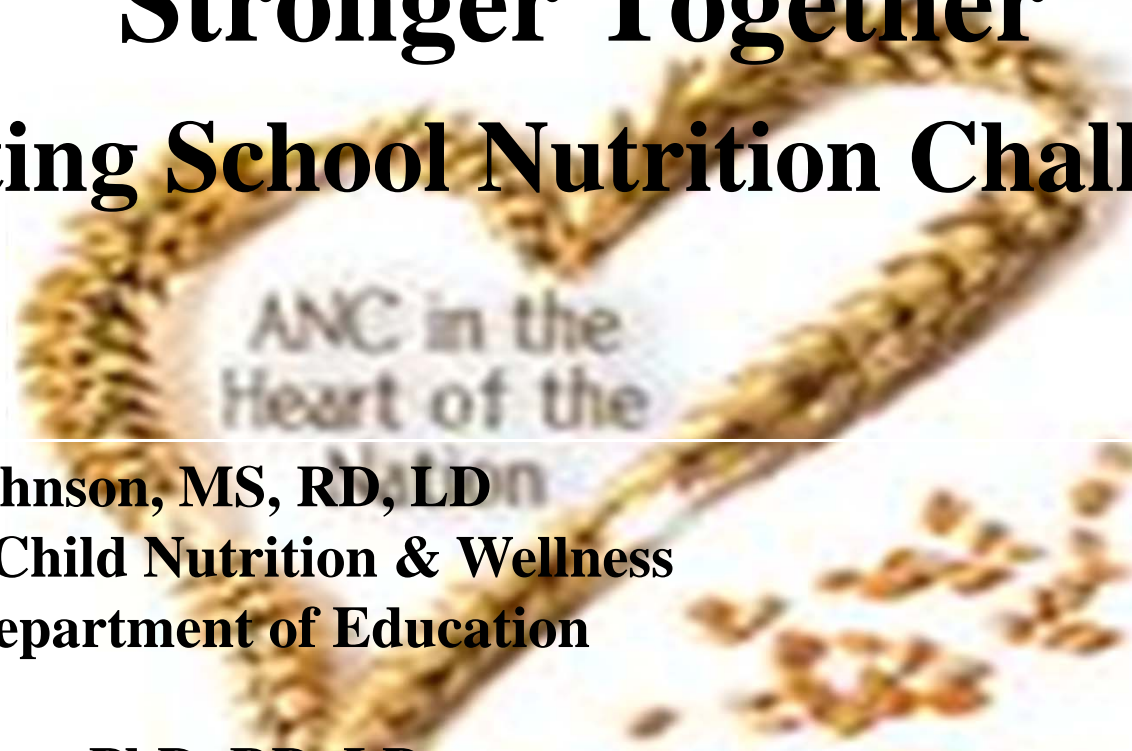




# **Stronger Together**

## **Meeting School Nutrition Challenges**



**Cheryl Johnson, MS, RD, LD**  
**Director, Child Nutrition & Wellness**  
**Kansas Department of Education**

**Kevin Sauer, PhD, RD, LD**  
**Assistant Professor, Hospitality Management**  
**& Dietetics**  
**Kansas State University**

**July 16, 2013**  
**2:15 – 3:15 pm**

# Learning Objectives

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1. Understand the structure between a state agency and state university
2. Learn about specific examples of reciprocal training, research, and other collaboration
3. Understand how a partnership can strengthen state child nutrition programs and outcomes

# Background

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- Child Nutrition & Wellness, KSDE provides leadership, information, training, oversight and technical assistance to local agencies operating child nutrition and wellness programs. Our goal is to enhance each program sponsor's ability to provide quality nutrition and wellness programs for all Kansas children.



# Child Nutrition Programs

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- National School Lunch Program (NSLP)
- School Breakfast Program (SBP)
- Special Milk Program (SMP)
- After School Care Snack Program (ASCSP)
- Fresh Fruit & Vegetable Program (FFVP)
- Summer Food Service Program (SFSP)
- Child and Adult Care Food Program (CACFP)
- Area Eligible Program (Suppers)

# **Team Nutrition & Healthy Kansas School Initiatives**

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- Team Nutrition Grants-Competitive & Non-Competitive (USDA)
- Healthy Kansas Schools (Kansas Health Foundation)
  - Kansas Fitness Information Tracking
  - Let's Move in Kansas Schools
  - Youth Risk Behavior Survey
  - Wellness Policy Implementation Planning Grant
  - HealthierUS School Challenge Training Grant

# Child Nutrition & Wellness Team

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- Administration
  - Cheryl Johnson, Director
  - Peggy McAdoo, Asst. Director
  - Sarah Bruschi
  - Paula Tryon
  - Cheri Berggren
  - Carlene Eberspacher
  - Pam Rosebaugh
  - Cindy Johnson
- CACFP
  - Diana Floyd
  - Laura Hodgson
  - Julie Melcher
  - Jeanie Rathbun
  - **Hanna Bieberle**
  - Grant Chesbro
- SNP & SFSP
  - Kelly Chanay
  - Karen Campbell
  - Judy Neely
  - **Lynette Osner**
  - Rakel Halling
  - Beverly Stafford
  - Angela Dittmer
  - Barb Depew
  - **Roni Schwartz**
  - Heidi Wells
  - Sapna Hegde
- TN & Healthy School Initiatives
  - Mark Thompson
  - Darrel Lang
  - **Jill Ladd**
  - **Emily Brinkman**
  - **Josh Mathiasmeier**
  - Kathy Thompson

# School Nutrition Stats SY 2011-12

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- 427 school district, private school & residential sponsors
- 1572 participating schools
- 362,000 lunches served daily
- 56.6 million lunches served annually
- 102,000 breakfasts served daily
- 16 million breakfasts served annually
- 20,000 summer lunches served daily
- \$172,314,572 in state and federal reimbursement

# Kansas State University

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- Established - 1863 under the Morrill Act
- 1926 - Kansas State Agricultural College
  - Department of Institutional Economics was formed
  - Quantity food production classes started
  - Dietetics program founded



# Department of Hospitality Management & Dietetics

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## **Mission**

To be leaders in the dietetics and hospitality fields by integrating **theory, experience, and research.**

We are committed to disseminating expertise and knowledge to the people of Kansas and beyond.

# **Department of Hospitality Management & Dietetics**

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## **Vision**

To be recognized as an international pacesetter in foodservice and hospitality management graduate education/research and as the premier institution in Kansas offering undergraduate degrees in hotel/restaurant management and dietetics.

# Department of Hospitality Management & Dietetics

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- **Undergraduate Programs**

- Hospitality Management (Hotel & Restaurant Management)
- Dietetics (on campus and distance)
- One of the first Coordinated Programs

- **Graduate Programs**

- Master of Science: Foodservice, Hospitality Management and Administrative Dietetics
- Master of Science: Dietetics
- Doctor of Philosophy: Foodservice and Hospitality Administration

# Department of Hospitality Management & Dietetics

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- Current Research
  - Food safety
    - Produce Risk Assessment in Schools
    - Food Allergies – Perceptions & Barriers
    - Impact of Food Safety Messages on the Food Handling Behaviors of Parents of Young Children

# Department of Hospitality Management & Dietetics

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- Current Research

- Food safety

- The Center of Excellence for **Food Safety**

- Research in Child Nutrition Programs**

- Cooling Study

- Food Recalls

- HACCP Study

- Child Care Food Safety

- State and School Director Food Safety Program

- Guidance Study

- Hand Washing Study

- Health Inspection Study

- Food Science Course

# Shared Interests - Shared Values

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- Education is vital
- College graduates are prepared to manage Child Nutrition Programs
  - KSU food service management emphasis
- Professionalism in Child Nutrition Programs
- Reciprocal learning and teamwork
  - Students – College and Adult Learners
  - Technology
  - Applied research
  - Grant writing



# CNW Training Role

- Prepare child nutrition professionals to serve safe, healthy, nutritious and appealing meals.
- Ensure Authorized Representatives & Child Nutrition Program Directors and Managers have the knowledge needed to manage effective, efficient programs that comply with program regulations and guidelines.



# **Shared Expertise - Training**

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- Regional Training Classes**
- Child Nutrition Management Academy**
- Jump Start for Directors and Managers**
- Food Safety/HACCP Classes**
- In-service Training**



# Key Accomplishments

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- 12,910 training registrations in PY2012
- 647 cost effective regional training classes in PY2012
- 1356 class registrations for Child Nutrition Management Academy
- 24 chef taught Culinary Champions classes
- 100% of sponsors attended Administrative Workshop
- 100% of sponsors attended Menu Planning training
- On-line Administrative Workshop & HACCP training
- Professional Development Awards
  - 516 - Bronze (30 hours)
  - 155 - Silver (90 hours)
  - 48 - Gold (150 hours)
  - 7 - Platinum (250 hours)
- Certified Managers
  - 201 - Manager 1 (60 hours)
  - 36 - Manager 2 (120 hours)
  - 2 - Manager 3 (180 hours)

# Strong Foundation for Child Nutrition

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- Dietetics Program
  - Systems thinking
  - Distance education
  - Curriculum balances nutrition, food, service, and management acumen
  - Career aspirations are diverse
- KSU 2025 Vision
  - Top 50 Research Institution
  - Supports undergraduate research needs
  - Expects community engagement

Name: \_\_\_\_\_  
 ID: \_\_\_\_\_

**DIETETICS  
 DT  
 BACHELOR OF SCIENCE IN DIETETICS**

> **GENERAL REQUIREMENTS (57-60 Hours)** (Grades of C or higher required, except where higher grade is noted with #.)

> **Communications (8-9 Hours)**

- \_\_\_\_\_ ENGL 100 (3) Expository Writing I
- \_\_\_\_\_ ENGL 200 (3) Expository Writing II
- \_\_\_\_\_ COMM 105 (2) Public Speaking IA
- OR**
- \_\_\_\_\_ COMM 106 (3) Public Speaking I

> **Social Science (6 Hours)**

- \_\_\_\_\_ PSYCH 110 (3) General Psychology
- OR**
- \_\_\_\_\_ SOCIO 211 (3) Introduction to Sociology
- \_\_\_\_\_ ECON 110 (3) Principles of Macroeconomics

# **Natural Sciences (28-30 Hours)**

(# Grades of B or higher required)

- \_\_\_\_\_ BIOL 198 (4) Principles of Biology
- \_\_\_\_\_ BIOL 340 (8) Structure & Function of Human Body
- OR**
- \_\_\_\_\_ KIN 260 (8) Anatomy & Physiology
- \_\_\_\_\_ CHM 210 (4) Chemistry I
- \_\_\_\_\_ CHM 230 (4) Chemistry II
- \_\_\_\_\_ CHM 350 (3) General Organic Chemistry
- AND**
- \_\_\_\_\_ BIOCH 521 (3) General Biochemistry
- OR**
- \_\_\_\_\_ BIOCH 265 (5) Intro Organic & Biochemistry

**Science &  
 Food Safety**

> **Quantitative Studies (6 Hours)**

**COMPLETE 3 HRS IN MATH**

- \_\_\_\_\_ MATH 100 (3) College Algebra
- \_\_\_\_\_ MATH \_\_\_\_\_ (3) College level calculus course

**COMPLETE 3 HRS IN STATISTICS**

- \_\_\_\_\_ STAT 325 (3) Introduction to Statistics
- \_\_\_\_\_ STAT 340 (3) Biometrics I
- \_\_\_\_\_ STAT 350 (3) Business and Economic Statistics I

> **Humanities (6 Hours)**

- \_\_\_\_\_ ( ) \_\_\_\_\_
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> **Integrative Studies (3 Hours)**

- \_\_\_\_\_ GNHE 310 (3) Human Needs
- OR**
- \_\_\_\_\_ FSHS 350 (3) Family Relationships and Gender Roles

# **PROFESSIONAL STUDIES (49-70 Hours)**

(# Grades of B or higher required in all courses.)

# **Core Courses (43 Hours)**

- \_\_\_\_\_ ACCTG 231 (3) Accounting for Business Operations
- \_\_\_\_\_ HN 132 (3) Basic Nutrition
- \_\_\_\_\_ HN 400 (3) Human Nutrition
- \_\_\_\_\_ HN 413 (4) Science of Food
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- \_\_\_\_\_ HMD 426 (3) Financial Management in Dietetics
- \_\_\_\_\_ HMD 515 (3) Counseling Strategies in Dietetic Practice

**Nutrition  
 Food Production  
 Financial  
 Administration**

\*Enrollment in HMD 342 requires ServSafe certification and proof of personal health insurance.

**Admission to the Coordinated Program in Dietetics or the Didactic Program in Dietetics is required. See reverse side for application information.**

# **DIDACTIC PROGRAM IN DIETETICS (DP)**

**(6 hours)** (Grades of B or higher required.) Students apply for admission to the didactic program during the semester they are enrolled in HMD 341, Principles of Food Management. Consult advisor about admission requirements.

- \_\_\_\_\_ HMD 490 (2) Practicum in Clinical Dietetics
- \_\_\_\_\_ HMD 560 (3) Management in Dietetics
- \_\_\_\_\_ HMD 570 (1) Intro Research in Dietetics Practice

**UNRESTRICTED ELECTIVES- DP (11-14 Hours) ♦**

(Only 100-799 level undergraduate courses may be applied.)

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♦120 hours required to graduation in DT-DP

(over)

# **COORDINATED PROGRAM IN DIETETICS (CU)**

**(27 hours)** (Grades of B or higher required.) Students apply for admission to the coordinated program during the semester immediately prior to the Management and Clinical Semesters. Consult advisor about admission requirements.

# **Management Semester**

- \_\_\_\_\_ HMD 560 (3) Management in Dietetics
- \_\_\_\_\_ HM \_\_\_\_\_
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- \_\_\_\_\_ HM \_\_\_\_\_
- \_\_\_\_\_ HMD 516 (1) Communication Competencies in Dietetics Practice\*

**600 hours -  
 Applied Food  
 Service  
 Management**

# **Clinical Semester**

- \_\_\_\_\_ HMD 510 (1) Intro. To Clinical Dietetics
- \_\_\_\_\_ HMD 520 (3) Applied Clinical Dietetics
- \_\_\_\_\_ HMD 521 (8) Clinical Dietetics Practicum

♣ May take before Management & Clinical semesters.

**UNRESTRICTED ELECTIVES – CU (0 Hours) ##**

## 127 hours required to graduate in DT-CU.

> Grades of "C" or higher are required.

# Grades of "B" or higher are required.

Note: The College of Human Ecology requires a minimum of "C" or higher in "Professional Studies" courses, and the K-State 8 requirements must be met.

Up to half of the credits required for a four-year degree may be completed at an accredited two-year college. This means a maximum of 60 transfer credits may be applied.

Each student must complete at least 30 K-State resident credits to be considered for a degree from K-State. Further, the student must complete 20 of the last 30 hours of resident credits through K-State. A minimum of 45 hours must be at a course level of 300 or above.

# Shared Expertise - Training

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- *Advanced preparation* for tomorrow's Child Nutrition Program Leaders
  - Jump Start classes for school food service directors and senior dietetic students two times per year
  - Preceptor for Community Nutrition students
  - Internship experience
  - Honors Program Projects
  - Job Shadowing/Mentoring
  - Dietetics Careers Course – Child Nutrition Panel
  - Director and Agency Staff Interviews

## Shared Expertise – Research and Grants

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- Team Nutrition Competitive Grant Project: Fresh Fruit & Vegetable Program for Secondary Students
  - KSU Students to develop evaluation tool and conduct evaluation.
- CNW team members review research study surveys and provide comments during development.
  - Insight on behalf of state-wide programs
  - As former directors
- Provide networking and access to research facilities and participants

# Shared Interests - Recruitment

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- Unique skill set
  - Students graduated with advanced development
    - Jump Start Certified
    - Director level
    - Agency positions

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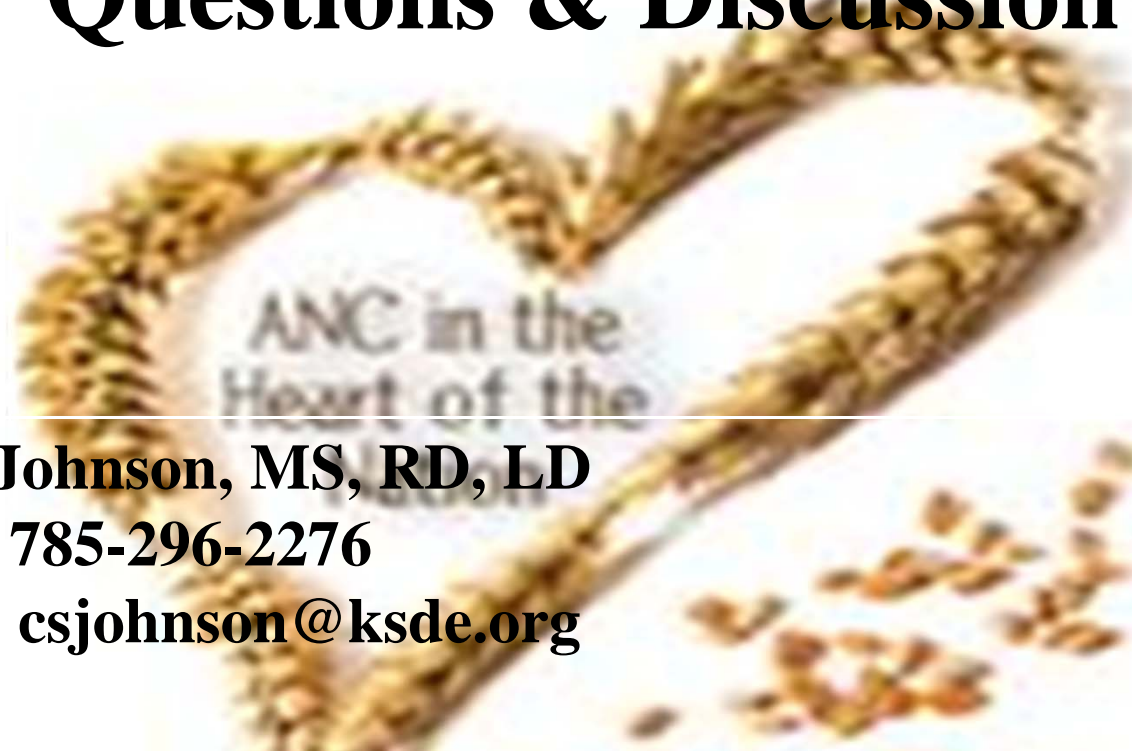
**What does this partnership  
look like?**

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**Recipients  
K-State Excellence in  
Engagement Award**



# Questions & Discussion



**Cheryl Johnson, MS, RD, LD**

**Phone: 785-296-2276**

**Email: [csjohnson@ksde.org](mailto:csjohnson@ksde.org)**

**Kevin Sauer, PhD, RD, LD**

**Phone: 785-532-5581**

**Email: [ksauer@ksu.edu](mailto:ksauer@ksu.edu)**