



### New Online Training Available

Four new CACFP Online interactive workshops are available on the Minnesota Department of Education (MDE) website with a newly developed training workbook you can print or view during each session:

- 1) Exploring and Eliminating Choking Hazards in CACFP Menu Planning
- 2) Family Style Meal Service – Building Better, Healthier, Menus and Eating Habits
- 3) Navigating Special Dietary Needs
- 4) Seasonality and CACFP Menu Planning

You will receive one credit hour of professional development when the quiz is completed following each workshop. NOTE: this training **DOES NOT** count as your yearly Food Program training.

Access the training at  
<https://mdebrightontraining.com/>

These sessions are also approved by Develop  
<https://www.developtoolmn.org/>

*These workshops were made possible by a USDA Meal Pattern Training Grant.*

### Serving “Other” Foods

When “Other” food is recorded on a menu such as Other Meat/Meat Alternate or Other Grains, it means the food served is not listed in KidKare or on the Food Chart.

ACA needs to know what foods you serve. If you record an “other” food, you must also document the name of the food in the Menu Comments section (KidKare) or on the Claim Information Form (paper claims).

If the food served is listed in KidKare or on the Food chart, do not use “other” foods. Click on the name of the food (KidKare) or record the food’s number (paper forms).

### CACFP Week is March 14-20, 2021

CACFP Week is a national education and information campaign sponsored annually by the National CACFP Sponsors Association designed to raise awareness of how the USDA's Child and Adult Care Food Program works to combat hunger.

CACFP serves over 4.9 million children and adults healthy meals and snacks daily.

### Thank you for participating in CACFP!

For more information on CACFP week go to  
<https://www.cacfp.org/national-cacfp-week-main/>

### Peanut Butter Humus

2 cup low-sodium garbanzo beans (chickpeas), rinsed  
¼ cup low-sodium chicken broth  
¼ cup lemon juice  
2–3 Tbsp. garlic, diced (about 4–6 garlic cloves, depending on taste)  
¼ cup creamy peanut butter (or substitute other nut or seed butter)  
¼ tsp. cayenne pepper (or substitute paprika for less spice)  
1 Tbsp. olive oil

Combine all ingredients and mix them in a food processor or blender. Puree until smooth. Serve with whole grain crackers, whole grain pita bread or carrot sticks for a complete snack.

**Yield:** 10 servings **Serving Size:** Each serving provides a meat alternate serving at snack for children 3-5 years.

Credit:  
[https://healthyeating.nhlbi.nih.gov/pdfs/KTB\\_Family\\_Cookbook\\_2010.pdf](https://healthyeating.nhlbi.nih.gov/pdfs/KTB_Family_Cookbook_2010.pdf)