

May has arrived and we have many reasons to celebrate! National Provider Appreciation Day is on Friday, May 11th. Child Care Providers mean the world to all the children they care for and you all mean the world to the CDA Nutrition Team. We appreciate the work you do every day of the year and want to thank you whole-heartedly! Mother's Day is May 13th and we want to wish the happiest of days to all the Mothers out there. We truly wouldn't be here without you! We celebrate Memorial Day on May 28th and we honor those who have given their lives in service of the United States of America in order to better the lives of others. We salute you!

Reminders

» **Annual Trainings**— we have two trainings this month. Please call the Nutrition Office to sign up today! Come see us in person to learn more about the new Meal Pattern, win a prize, and receive a special gift from CDA!

Upcoming trainings are as follows:

Orange County - May 5th

CHOC Children's Hospital - \$6 parking fee

Saturday 10:00 AM - English

Los Angeles County - May 19th

Children's Hospital LA - \$10 parking fee

Saturday 10:00 AM - Spanish

Saturday 1:00 PM - English

San Diego County - June 2nd

San Diego County Office of Education

Saturday 9:30 AM - English

Saturday 1:00 PM - Spanish

Online Training - March 1st - July 31st

To access the online training visit the nutrition website (above), click on the Training tab at the top of the page, and follow the instructions from there. You will need to complete the quiz and send your signed/dated Annual Training Cover Page to the Nutrition Office by July 31st in order for your training to be complete.

» **Licensing guidelines** are just as important to keep up with as your Food Program guidelines. Visit the Licensing website at www.ccl.d.ca.gov to stay up to date on the latest licensing requirements.

Reminders

» **CACFP Breakfast** only requires three components for reimbursement: Milk and a fruit or vegetable must be offered; the third component can be **either** a bread/grain **OR** a meat/meat alternate. You **only enter three components** when you claim breakfast in KidKare or on scanner forms: Milk, a fruit or vegetable, and a bread/grain **OR** a meat/meat alternate, **not both**.

» **Cereal Grains** are "any plant from the grass family that yields an edible grain, such as barley, corn, oats, rice, rye, and wheat." Cereal grains are processed and made into flour, breads, other baked goods, and ready-to-eat-breakfast cereals like Cheerios and corn flakes. While **cereal grains** are reimbursable at any meal, ready-to-eat-breakfast cereals are only reimbursable at breakfast and snack time.

Baked Mozz Tots

Ingredients

- 12 oz. fat-free mozzarella string cheese
- ½ cup 1% milk
- ½ tsp dried oregano
- ½ tsp dried basil
- ½ cup bread crumbs
- ½ cup marinara sauce, warmed
- Non-stick cooking spray

Directions

Preheat oven to 350°. Line a baking sheet with foil and spray lightly with cooking spray. Remove cheese from package, cut into bite size pieces. In a small non-stick skillet, mix oregano and basil with bread crumbs. Cook over medium heat, stirring occasionally until crumbs are lightly browned, about 5 minutes. Dip each piece of cheese in milk and then into toasted bread crumbs, coating completely. Place on baking sheet about 1½ inches apart. Spray string cheese lightly with non-stick cooking spray. Bake 5-6 minutes or until heated through. Dip in warmed marinara sauce and enjoy.

