USDA FNS Poster Abstracts

The posters that accompany these abstracts will be available as supplemental items on the JNEB Web site (www.jneb.org). To view the posters, locate the relevant abstract and click on "Supplemental Materials."

FP1 Using Wisconsin Foods to Educate Children and Adolescents

Alicia Dill, RDN, CD, alicia.dill@dpi.wi.gov, Wisconsin Department of Public Instruction, 125 S Webster Street, Madison, WI 53707; K. Williams, RDN, CD

Objective: Improve nutrition and agricultural literacy of Wisconsin children and adolescents through the use of interactive nutrition lessons and activities that incorporate local foods.

Description: Wisconsin Team Nutrition works to improve schools and child care sites in order to create environments conducive to the development of healthy behaviors related to food and nutrition. Since 2010, our nutrition education activities have placed an emphasis on incorporating gardening and the use of local foods into school and child care curriculum. Statewide culinary competitions have been held to provide education surrounding local foods and the development of culinary skills. Additionally, funding has been provided to childcare and school sites to initiate gardening activities, conduct taste tests of local foods, and incorporate Team Nutrition developed nutrition education curriculum.

Evaluation: Projects were evaluated by using a combination of student pre- and post-surveys, school and child care site coordinator post-program surveys, and parent surveys. The surveys measured knowledge change, self-reported behavior change, and program satisfaction.

Conclusions and Implications: Incorporating local foods and gardening into nutrition education activities resulted in an observed willingness to try fruits and vegetables. Students gained knowledge of Wisconsin produced foods and learned preparation skills. Students and teachers reported enjoyment of participation in the nutrition education programs. Additionally, teachers reported a likelihood of utilizing the nutrition activities and curriculum in subsequent years. Our survey results support previous studies demonstrating gardening and other food-based curriculum activities as methods to improve nutrition-related behaviors and increase nutrition knowledge.

Funding: USDA Grant #CNTN-13-WI (Competitive), CNTN-14-WI (Competitive).

FP2 Cooking Matters for Child Care Home Providers

Barbara Keen, RD, barbara.keen@health.mo.gov, Missouri Department of Health & Senior Services, PO Box 570, 920 Wildwood, Jefferson City, MO 65101

Objective: The goal of this project is to enable child care home providers to prepare and serve more nutritious home cooked meals by increasing their cooking skills and confi-

dence. The target number of providers to reach is 160 in 10 courses.

Description: Cooking Matters for Child Care is a five module, 10 hour training that features hands-on cooking experiences and interactive discussions centered on the learner. The modules include Creating Positive Mealtime Attitudes; Safe Cooking with Confidence; Choosing Healthy Foods for Kids; Meals that Appeal to Kids; and Menu Management on a Budget. Participants receive take-home ingredients for one of the recipes to encourage them to try it with the children. The course is team taught by a culinary professional and a nutrition professional.

Evaluation: Participants complete a pre-survey at the beginning of the 10 hour course and repeat the survey at the end. The survey addresses their knowledge and attitudes about food preparation and feeding young children. Participants are called approximately 8 weeks after the end of the course and asked additional questions regarding barriers and facilitators to implementation of what they learned.

Conclusions and Implications: Preliminary evaluation results for the current courses will be available by summer 2015. A primary goal of evaluation is to determine if participants have incorporated Cooking Matters recipes in their child care menus.

Funding: USDA Grant #CNTN-13-MO, Share Our Strength and Operation Food Search provide training materials and evaluation support. The Center for Public Health Systems Science at Washington University provides in-kind additional evaluation support.

FP3 South Carolina Team Nutrition 2014: Growing Healthy in Child Care

Beverly Hunter, MS, beverly.hunter@dss.sc.gov, South Carolina Department of Social Services, ABC Quality - Mail Stop 6001, P.O. Box 5616, Greenville, SC 29607-5616; M. Abney-Young; M. Pearson, MEd, South Carolina Department of Health and Environmental Control

Objective: The objective is to train 750 child care center administrators, food service staff, and caregivers to implement the 2010 Dietary Guidelines for Americans as best practices to improve children's health and their care environment.

Description: This ambitious training initiative strengthens the state's policy commitment to the Quality Rating and Improvement System (QRIS) to embed nutrition/physical activity standards within the child care quality rating assessment. Since 2008, ABC Quality has partnered with CACFP and other stakeholders, including the SC Department of Health and Environmental Control, early childhood professional associations and USC's School of Public Health, to successfully implement nutrition standards in programs. State initiatives such as the SC Farm to Preschool Program and

Continued on page S111