

HMI Recognition Awards

Use this handout to see which Healthy Meals Incentives Recognition Awards you may be eligible for!

Visit [HERE](#) for a complete and detailed list of criteria for each award.

Visit [HERE](#)
for HMI
Recognition
Awardee
Spotlights

Why Apply?

- Receive registration and travel stipend to attend an exclusive national Healthy Meals Summit in October of 2024 and 2025 in Las Vegas, Nevada
- School recognition on USDA, AFHK, HMI, and TDA Websites
- National and local recognition and media opportunities
- Opportunity to network with other HMI awardees
- Awardee toolkit with promotional resources

Healthy Meals Incentives Recognition Award Resources

- Nutrition Education
- Nutrition Promotion
- Menu Planning
- Recipes
- Culinary
- Local Wellness Policy



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

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Food and Nutrition Division
Nutrition Assistance Programs

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Breakfast Trailblazer and Small and/or Rural Breakfast Trailblazer



Must meet at least two strategies. Examples include, but are not limited to:

- Only offer unflavored milk
- All breakfast cereal contains ≤ 6 grams of added sugar per dry ounce
- All yogurts contain < 12 grams of added sugars per 6 ounces
- No grain-based desserts offered
- Modified breakfast menus to reduce added sugars to less than 10 percent of the calories



Lunch Trailblazer and Small and/or Rural Lunch Trailblazer



Must meet at least two strategies. Examples include, but are not limited to:

- Fresh or frozen poultry, fish, pork, beef, and lean meat (with no saline or salt solution added) are incorporated to reduce the offerings of cured, salted, smoked, and other processed meats
- Vegetables are fresh, frozen, or canned with no salt added
- Lower sodium forms of products from vendors are purchased
- Natural flavor substitutes are used to replace or reduce the amount of sodium in main dishes and/or sides



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Innovative School Lunch Makeover

Must meet all the following criteria:

- Must have served “makeover meal” at least three different times
- Includes all components of a reimbursable meal
- Grains must be whole grain-rich
- Student engagement in the selection/development and marketing/promotion of the “makeover meal”
- Meets Healthy Meals Incentives sodium limits



Innovation in the Cultural Diversity of School Meals

- At least one school within the SFA has collaborated with students and/or the community to offer nutritious school meal menu options (at least one entrée and two different sides) that reflect the cultures of students at the school, while meeting weekly meal pattern requirements.
- Entrée and sides can represent different cultures and may be served on different days
- Provides culturally appropriate education on the new menu offering and their cultural significance



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Innovation in Nutrition Education

Must meet at least two of the following five activities:

- Specific goals for nutrition education are included in your Local School Wellness Policy and nutrition education is provided to students.
- Nutrition education is provided to parents/guardians with discussions on sodium, added sugars, and/or whole grain content of school meals.
- Designated nutrition education coordinator works with School Nutrition Services to ensure school nutrition education activities are incorporated in the school meals program and any farm to school activities.
- Student engagement in the development and delivery of school nutrition promotions and campaigns.
- Local agricultural products are identified on the school menu and/or in the cafeteria, when served. Can be a main entrée, grain, fruit, or vegetable, and must be featured at least three different times within 12 months prior to award submission.

Innovation in the Preparation of School Meals



- Implement at least three new menu items prepared from scratch (entrees and/or sides).
- The new menu items must have been offered as part of school breakfast or lunch meal service in at least one school.
- Scratch-prepared menu items must be standardized and provide the minimum creditable amount of at least one meal component and fit into weekly meal pattern requirements.
- If the item contains grains, the grains must be whole grain-rich and not be a grain-based dessert.
- Scratch food production incorporates minimally processed ingredients.



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