

Skills Camp

"Amazing" was the first edition of Skills Camp 2017 on Tuesday, April 25 at General Parts in Bloomington, MN. Twenty attendees participated in three rotating sessions; knife skills, scratch dressing hands-on training, and a Farm to School procurement session.

Chef Adam Klosterman, Apex Commercial Kitchens, shared his knowledge learned while apprenticing with chefs in Italy, on how to emulsify and make salad dressings from scratch. He shared his road map to create dressings by incorporating an oil, a vinegar or citrus, a sweetener, and spices and herbs to create a simple yet flavorful, preservative-free salad dressing. Using terms like emulsification, zippy, fresh, and peppery, Chef Adam taught participants how to make delicious dressings which can come in handy when your vendor "outs" your dressing and you are scrambling for lunch service!



Chef Marshall O'Brien, Chef Marshall O'Brien Group, showcased how to properly handle a knife for safety and ergonomics. He explained how to maximize profits by using as much of the edible portion of the vegetable as

possible. Attendees were shown how to bring the knife all the way through and had the time to play with that motion so they can bring the skill back to their school kitchens with the muscle memory from class.

Emily Paul, Director of Kitchen Operations at The Good Acre, a food hub located in Falcon Heights, MN, presented on how a food hub can connect your school to a small farm, producing local products. She totes their service as the Farm to School Coordinator you can't afford to have on your payroll. Her background in international relations and most recently as a chef that served over 9,000 meals per year (with a budget of \$40,000!) to chronically homeless individuals in Washington D.C. speaks to her vast knowledge of our industry. Many schools are challenged by wanting to serve locally produced foods but simply don't know where to begin, likewise, local farmers have the same difficulty getting their products to market where schools can purchase them. The Good Acre is a nonprofit there to function as the middleman.



Attendees shared a meal, and took home their chopped vegetables, their own signature dressing, homemade ranch dressing, and a roadmap on scratch dressings, along with a recipe for ranch and a balsamic dressing made with ingredients readily found in most kitchens.



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President's Message



Julie Powers, RD, SNS
MSNA President

Happy Spring!

Wow, has this year flown by...only a few weeks of the school year left. MSNA has been very busy working on upcoming conferences. It's amazing what a fantastic group of volunteers can do when they work together. We have new ideas that we are trying to keep things fresh for our members. I can't wait to see what you think!

The first week of April, SNA held their annual Legislative Action Conference in Washington D.C. Minnesota was well represented. We had a very successful Day on the Hill and were able to meet with all of our legislators. We presented the [SNA Position Paper](#) and it was well received.

Congratulations to Jessica Pena from Mounds View Schools and Andrea Schaak from Jordan Schools, who won trips to LAC. What great representatives of our MSNA members!

The 61st [Annual Conference](#) Registration is now open! Theme is Pride, Passion & Perservance! The conference mailing has been sent out so look for it soon. We are very excited to make some changes to the conference. MSNA takes your feedback seriously and we are trying to accommodate the request for "less sitting, more moving". Another new idea is to have *TWO* nights with meal vouchers to help



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reduce the catering costs and to allow for more networking time. By popular demand, we will continue with "text polling" for immediate feedback from our members! Join me on a wellness walk after the food show!

I am looking forward to representing our Association at ANC in Atlanta in July!

Congratulations to all of our SNA & MSNA award winners!

Looking forward to seeing everyone in Duluth!

Board Briefs

Approved motions and action items

Conference Call February 2, 2017

Approved the Farm2School Letter of Support that states MSNA agrees to appoint a representative to attend coalition meetings/activities. Disseminate relevant information to members. Keep coalition informed of our organization's related activities. MSNA will support our lobbyist to attend F2S meetings at the capitol and represent MSNA in these meetings.

Conference Call February 23, 2017

Discussion on 2017 MSNA Issue paper. The top priority and focus of the issue paper is the ask of .05 increase for school lunch aid reimbursement. Noah Atlas and Rachel Valesano, along with MSNA lobbyists will be at the Capitol on Monday, February 27 when the HF 1217 & SF 1038 Bill is introduced. This bill is sponsored by Representative Deb Kiel and Senator

Bill Weber

Motion approved for the 2017 MSNA Legislative Issue Paper with the ask of .05 school lunch aid increase as presented.

April 17, 2017

Approval of the nominations for the following positions to be placed on the election ballot. Letters of support from their districts were received.

Vice President:

Vicki Speltz, Lewiston/Altura ISD

Nutrition Chair

Jackie Brown, Orono ISD

Approve the letter of support for MN Department of Education's grant application for the USDA's 2017 Team Nutrition Training Grant. MSNA supports the grant objectives to meet the USDA Team Nutrition's three behavior-focused strategies related to training and technical assistance, nutrition education and building support for creating healthy school environ-

ments.

Financial Banking Statements as of 3/31/17

- o Checking: \$75,090.44
- o Savings: \$100,182.49
- o Investments: \$255,798.29
- o Total Assets: \$431,071.22

Next Executive Board meeting will be held May 17 at 9:00am at the Notables offices.

Public Policy Update

By Noah Atlas, PPL Chair

This year's 2017 MSNA State Legislative Conference was held on February 28th at the State Capitol in St. Paul.

We had a good turnout with 30 MSNA members and industry members. This year, with a brand new crop of legislators taking office, we took the opportunity to provide some [school lunch education](#) for our representatives.

Our lobbyists at Capitol Hill Associates did a great job finding Republican authors in both the House and Senate to back our proposition to increase state funding for school lunch by five cents. Rachel Valesano, Director of Nutrition Services for Owatonna Public Schools and I, testified at House and Senate hearings about why the State of Minnesota should support more funding for school meals.

We all had good conversations with our representatives at our Day at the Capitol, but our bills did not make it out of their respective committees and will not be voted on. Thank you, to all of our MSNA members who took the time to come to St. Paul, and support their school districts and all of our MSNA School Nutrition members. We hope to see you at the State Legislative Conference next year.

A special thank you to all of the PPL members and industry members who worked so hard on putting this conference together, it was truly a team effort.

2017 SNA Legislative Action Conference (LAC) was held April 2-4, in Washington D.C. During LAC, attendees met to discuss SNA's position on current legislation and the future of school meal legislation. Our group from Minnesota included 8 school nutrition representatives and 22 industry representatives. While in Washington, our group was able to meet with all 8 of our Congressional Representative's offices and both of our Senators. We had some informative meetings and it was good opportunity for us to remind

them how important school nutrition is to our students, our agricultural state, and our country.

As you may have heard things in Washington D.C. are still a little unsettled. During the conference we received an update from the USDA, heard from current and former congressional representatives, policy wonks, former administration officials, and from other states about their legislative efforts. While Minnesota, and other states are working hard to get things done at the state level, things at the federal level are still very much up in the air. It looks as nominee Sonny Perdue, former Governor of Georgia (no relation to the chicken company), is expected to become the Secretary of Agriculture. *(Confirmation has been approved)*

For now, the [2010 Healthy Hunger Free Kids Act](#), will continue to be the law that we follow. There is legislative language asking for sodium levels to stay at level 1 and a roll back to a 50% whole grain level in the current budget bill, but both the House and Senate would need to agree on its inclusion. The passage of this legislation would stall the level 2 sodium requirement for another year. Our hopes for the Child Nutrition Reauthorization (CNR), scheduled for 2015, will again be placed on hold until possibly the 2019-20 legislative session. Until then SNA will continue to work hard to maintain or make permanent the current sodium levels and roll back the whole grain requirement to 50%.

Last but not least our mission is to "[STOP THE BLOCK](#)" granting of the Child Nutrition Program. Block granting the child nutrition program would mean, instead of the USDA providing a reimbursement for each student that eats with us every day, they would instead give the state a set amount of money to provide for each free and reduced student. This block of money would be kept at the same level for three years no matter the change in the economy or level of school participation. The Federal rules for Child Nutrition would no longer

apply and each state could create its own rules or provide no rules at all. There would be no rules to guarantee that a state would have to give this block of money to a school nutrition program. The state would have the discretion to keep the money, give it to school districts, give it to child nutrition programs, or spend it as they see fit.

While block granting can seem attractive, you get a lump sum of money, and you do not have to follow the federal governments rules, the reality is that we would be trading one federal program for potentially 50 different state programs or an infinite number of school district defined programs. This

kind of program would also wreak havoc on the food industry. Food manufacturers, trying to keep up with a potentially infinite number of new state food program regulations, and wishes, would in reality only work with the largest 5-8 school districts in the country to create and provide the foods they wanted because these districts are the ones that buy the most food. It is important that you all take the time to let your state and federal Congressional representatives and Senators know that you, and SNA do not support Block Granting. It only takes a few minutes to be heard and you can do it right from your computer. [STOP THE BLOCK](#)

While you may only think you are one voice, SNA represents over 55,000 of you, and that is a chorus our representatives cannot ignore. While you may not think that Minnesota has a voice in how the Child Nutrition Regulations will go, our own Congressional [Representative Collin Peterson](#) is a ranking member of the House Agricultural Committee.

Also, by contacting Representative Peterson your voice will go even further to stop legislation that could hurt our Child Nutrition programs for years to come.

2017 MSNA Elections



The “polls” for MSNA’s 2017 Election will open May 15th!

This will be your opportunity to join fellow MSNA members in voting for the candidates that will make a difference in advancing the Association and its efforts to improve school nutrition programs. As a member of MSNA, you should make casting your vote a top priority.

This year, MSNA members will vote for the positions of Vice President, Nutrition Chair and 2 members for the Leadership Development Committee. The MSNA Executive Board has approved the slate of candidates for the 2017 election ballot.

The following candidates have MSNA volunteer experience, leadership talent and passion for child nutrition.

Vice President

Vicki Speltz, Lewiston/Altura Schools



Vicki Speltz has been in food service for 31 years. She started out in the restaurant world, then moved to health care. She is the Food & Nutrition director and has been with

the Lewiston-Altura school district for 20 years. She has served on the Chapter 11, South East as President & Co President and is currently serving a term as Co President. She has attended and volunteered at multiple state conferences. She is a passionate advocate of Farm2School and works on education with her staff and students promoting healthful eating and living. She loves her job and finds it very rewarding. She is always amazed at how many lives they touch in this business. She lives in Rollingstone, Minnesota with husband of 30 years. They have two sons, Matthew and Andrew.

Nutrition Chair

Jackie Brown, Orono Schools



Jackie Brown has been in the school nutrition industry for over 5 years and has a B.S. in Dietetics and Spanish from the University

of Wisconsin-Madison. Her passion for school nutrition all started after trying to find a career path that involved healthy eating and education. She has worked as Cook Manager at Chaska High School where she was awarded the Louise Sublet Award of Excellence, Assistant Director of Food and Nutrition Services at Burnsville-Eagan-Savage School District, and currently the Supervisor of Child Nutrition for Orono Public Schools.

Jackie is currently serving as chair for the Nutrition Conference Committee and has served on the committee for 4 years helping to create new themes and concepts to keep the conference fresh and interesting. Outside of work, Jackie can be found biking, gardening, traveling, volunteering, or working on house projects.

Leadership Development Committee

Ali Diley, Owatonna Schools



Ali Diley has been with the Owatonna Public Schools for almost 3 years. After completing her dietetic internship and Master’s program in St.

Louis, MO in 2012, she returned to the College of Saint Benedict to teach in the Nutrition Department for two years. Working in school nutrition and with younger children was always something she would like to do and started with Owatonna in 2014. She

feels like she is in the right place in the world of nutrition and dietetics. She will be taking on new a leadership role as President of Chapter 27-Straight River next school year. Ali and her husband live in Faribault, and she enjoys spending time with her niece and nephews, reading, and playing with their rescue pup, Sia.

Roxi Knops, White Bear Lake Schools



Roxi Knops has worked in school nutrition in White Bear Lake for 23 years. She served as their Association President and Chapter 8, North Ramsey President 3 times

over the years. Roxi has also held positions with MSNA, first as a Chapter Liaison, and then as the Member Services Chair on the Board of Directors for 2 years. Most recently, she served as the School Nutrition Employee/Manager Representative on the SNA Board of Directors for 2 years. Roxi served for 2 years as SNA Board Advisor on the Membership Committee, the Memberships Section Advisor, as a SNA Board delegate to the Delegate Assembly, and on the School Nutrition Foundation (SNF) Scholarship Committee.

Amy Richardson, Stillwater Area Schools



Amy Richardson joined Stillwater Area Schools in 2013, after moving from Maine to Minnesota. She is currently the manager at Mahtomedi High

School. Amy has a Bachelor’s degree in Hotel and Restaurant Management from Northern Arizona University and



Food Safety Training Requirements for School Food Service Directors

United States Department of Agriculture (USDA) established minimum training requirements for school nutrition professionals who manage and operate the National School Lunch and School Breakfast Programs. This specifically includes food safety training.

All School Food Authorities (SFAs) must designate one person as the “director.” This is the staff person who is directly responsible for the management of the day-to-day operations of the school food service for all participating school sites under the jurisdiction of the SFA.

We know that job duties and titles

may differ from SFA to SFA. So it is important to focus on the job duties that each person performs rather than their job title.

For example one SFA may designate the food service supervisor as the “director” for the purposes of the professional standards rule while another SFA may choose to have the business manager serve as the “director”. In both scenarios the person who is named the “director” is required to complete 12 hours of general training on an annual basis. This can come from a variety of topics areas. However, directors must also take/ have taken training in food safety.

The training requirements for school food service directors are summarized in the table below. Note that the food safety training is different from general annual training which can be in a variety of topic areas.

To summarize, the person who is

designated as “director” must have some food safety training. This could be the business manager, superintendent, cook manager or the principal depending on the specific SFA. There are many ways to get the food safety training, including in-person training ([view ServSafe courses](#)), on-line webinars ([view University of MN – Extension](#)), and downloadable resources ([view Institute of Child Nutrition](#)).

*Minnesota State Statute [4626.2010](#) Certified Food Manager Requirements for Food Establishments requires that each school site have a Certified Food Manager (CFM) or one CFM per 10 satellite feeding sites. Schools must maintain compliance with this requirement. Please refer to the state statute for more information.

	Directors hired on or after July 1, 2015	Directors hired prior to July 1, 2015
Food Safety Training	Must have had a total of 8 hours of food safety training within 5 years prior to hire or 8 hours of food safety training must be completed within 30 days of hire.	Must have a total of 8 hours of food safety training every 5 years.
	The United States Department of Agriculture (USDA) does not require that food safety certification be obtained by the director. Training is sufficient. The Minnesota Department of Health (MDH) requirements to have a Certified Food Manager (CFM) on-site is a separate requirement. A staff person working in the kitchen typically maintains this CFM	The USDA does not require that food safety certification be obtained by the director. Training is sufficient. The MDH requirement to have a CFM is a separate requirement. A staff person working in the kitchen typically maintains this CFM certification.
	A full 8 hour course is not required. For example, two 4 hour courses could be taken.	A full 8 hour course is not required. For example, two 4 hour courses could be taken.
Annual Training	Must have a total of 12 hours.	Must have a total of 12 hours.
	In the first year of employment a total of 20 hours of training is required. 8 hours of food safety training + 12 hours professional standards hours. In subsequent years, the food safety training can count toward the 12 hour annual training requirement.	The food safety training can count toward the 12 hour annual training requirement.

2017 MSNA Elections, con't

holds a Level 3 certificate with SNA. She has worked in leadership roles for more than 25 years. Prior to school nutrition, she was co-owner of a web design firm, managed client accounts, designed and coded websites and provided client training; she was the East Coast Regional Director for a J-1 visa high school student exchange program, where she hired, trained and managed Community Representatives, who were in charge of finding host families and supervising students; Amy was also on management teams of several national restaurant chains, ranging from fine dining to casual family dining.

Amy is a certified Emergency Disaster Services volunteer with The Salvation Army and helps coordinate food service for large functions as well as

serving emergency responders out of a mobile kitchen. Amy lives in Stillwater with her husband and teenagers. She loves quilting, cooking and camping.

Voting Rules

- To be eligible to vote you must be a member in good standing as of April 15, 2017.
- You must enter a valid SNA ID member number to be qualified to vote.
- You may only vote once-duplicate votes will not be counted and will be disqualified.

Voting will be conducted May 15th through May 22nd through Survey Monkey.

You must have a valid/current email

address on file. If you do not have an email address you will be able to find the election link on the website under events.

The newly elected members will be installed at the state conference in Duluth during the opening general session July 31st.



SNIC "Imagination + Knowledge= INNOVATION"

Amy Thering, MSNA Vice President, attended SNA's Child Nutrition Industry Conference in Orlando, FL January 21 – 24, 2017. SNIC provides directors with opportunities to build partnerships with industry peers, develop strategies and share information with colleagues to improve school meals operations.

Amy attended the pre-conference session entitled “What Should You Do? Ethical Decision-Making” that was developed by SNAs Professional Development Committee. This was the first time this potential new training was shown to an audience for comment and evaluation before it’s distributed. This session will also be presented at the MSNA State Conference in Duluth!

There were many good education and general sessions. Dr. Jim Painter opened the conference and provided

the latest information and research on fats and the gluten free movement and GMOs in food. A Clean Label session focused in on how retail, restaurants and schools are starting to embrace this movements.

A session on new innovations at USDA highlighted the top 10 innovations and initiatives taking place at the USDA (i.e. a USDA-developed online free/reduced application).

SNA's new Virtual Expo that ends 4/30/2017 is made up of 37 virtual exhibitors offering solutions for school nutrition programs. From the comfort of your own computer, you are able to experience the Virtual Exhibit Hall, Networking Lounge and Learning Center.

Learning Lab on the Power of Cultural

Diversity provided strategies for embracing student and workplace diversity and how leveraging this cultural blending to benefit your school.

On the industry exhibit side the Table-top Showcase offered many new items and products to sample.

Amy was grateful for the opportunity to network with our Minnesota industry partners during the conference.



THERE ARE MANY GREAT BENEFITS OF BELONGING TO SNA



TAKE ADVANTAGE OF THE TOP 10...



- 1 Free webinars on pertinent topics like food safety, food allergies and procurement
- 2 Tools to help you meet and track USDA's Professional Standards requirements for yourself and your staff
- 3 Educational conferences tailored to *your* needs and professional standards
- 4 Marketing tools to promote your programs to parents, students and the school community
- 5 Legislative and advocacy efforts
- 6 Certificate and credentialing programs for you and your team to grow professionally
- 7 Relationship building with key stakeholders and industry representatives
- 8 Professional development scholarships for you and your team
- 9 A subscription to SNA's award winning magazine, *School Nutrition*
- 10 Access to the latest news and issues from the SNA website and daily e-newsletter, *SNA SmartBrief*

Belonging to the School Nutrition Association is a smart investment in your program and your career.

www.schoolnutrition.org

Conference Corner

2017 MSNA Industry Conference

The 2017 MSNA Industry Conference is May 11th & 12th with two days of learning and collaboration within the beautiful setting of [Breezy Point](#) on the shores of Pelican Lake.

The Industry Conference is dedicated to the cooperation between school nutrition professionals and industry partners. Speakers Amy Dee & Tim Richardson will help us connect, laugh and learn how to excel in our work and presentations by the MN Department of Education, Ryan Stromberg, HR Director, Spring Lake Park ISD and Tim Alexander, HR, Minnetonka Schools. The committee has planned an event that is packed with informative, beneficial, and engaging sessions for both school nutrition and industry members.

On Wednesday evening, May 10th there will be an Industry Forum hosted by the MSNA Industry Advisory Board for all Industry members followed by a social hour for all attendees. This is a great opportunity to meet new friends and connect with old friends!

The service project is to help the local communities by asking attendees to donate diapers (any size) and wipes. There will be drop off location at registration.

Hotel lodging reservations and room selection can be made by going to <http://breezypointresort.com/lodging/>, select online reservations and enter group #171947.

All conference registration forms and information will be on the MSNA website under the [events tab](#). If you have any questions, email Heather Yanta, Industry Conference Chair at hyanta@callifd.com.

61st Annual State Conference

Annual Conference Chairs Kathy Burrill and Kristin Rezac invite you to Duluth! The theme for the conference is Pride, Passion and Perseverance! Colors of Blue, Teal & White. The conference will be held at the DECC in Duluth, July

30th-August 2, 2017.

Attending this conference, know that you will gain knowledge, make great contacts and see the latest products and services in action at the vendor show.



The general session speakers are Mike McKinley and Sarah White. Mike McKinley will start our conference off to help us think fresh thoughts and seek new

perspectives on a customer's journey. Sarah White, will send us off with humor, common sense and creativity to tell our "life stories with a lesson"!

Level One Core Courses

MSNA is again offering the Level One "Instant Certificate" program for members to earn their initial SNA Level one certificate. The sessions are Nutrition 101 and ServSafe w/test. These sessions will be held Saturday, July 29th and Sunday, July 30th at the Inn On Lake Superior.

Chapter Leadership Seminar

All chapters have been sent an invite to the chapter leadership seminar. This session is for incoming officers to help build strong leadership skills, networking, plan effective meetings and building memberships. This session will be held on Sunday, July 30th at the DECC.

Service Project

Each year our association does a service project to help in the local communities we are at. This year CHUM and Life House Duluth were chosen. We are asking attendees to donate items of diapers, wipes, personal hygiene items for men &

women, socks, underwear. There will be drop off location at the registration desk.

A [full listing](#) is on the website.

Volunteer!

To make the conference flow, volunteers are needed to assist in all areas. Please consider volunteering some time to make this the best MSNA Conference ever. Contact Hospitality Chair Liz McLaughlin at 218-628-4926 ext. 1043 or email: lmclaugh@proctor.k12.mn.us

Education Raffle

We invite all to participate in the Education Raffle by donating items. Items can be donated by chapters, individuals, industry or even schools. You can decide what you would like to donate: themed boxes, cooking items, libations, back-to-school items, gardening items, crafting items, purses- the possibilities are endless! Funds raised will be used for scholarships and education opportunities.

Exhibit Show

The vendor show is scheduled for Tuesday, August 1st. All exhibitors MUST fill out the [Exhibitor Prospectus](#). The early registration for vendors is June 1st. See [MSNA website](#) for more details. Questions, call the MSNA office at 320-251-2344.

Registration

Registration forms have been mailed out so check your mailboxes! Check the [Events page](#) on the MSNA website for continual updates. Online registrations will open soon.

[MSNA Hotel Block](#) can be found on the website.



Award Winners

Congratulations to our SNA & MSNA Award Winners!

SNA Director of the Year

Mary Jo Lange, Red Lake Schools

SNA Manager of the Year

(In Honor of Louise Sublette)

Janet Schmidt, Hutchinson Middle School, Hutchinson

SNA Employee of the Year

Krystal Schaetz, Winona Schools

Also the Regional Winner

"E" Team Award

Winona Senior High School

Shannon Wolner, Krystal Schaetz, Marsha Korneta

Kari Blum, Jennifer Walters

Innovation Award

Ellen Gednalski, Prior Lake Savage Schools

These award winners will be honored at our state annual conference in Duluth, July 31st!

More details in the next Thymes.

Congratulations to everyone!

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2017 Top Achiever Stacey Stahl, Ritten Assc. Inc.



Stacey Stahl, Ritten Associates, Inc has been awarded the prestigious 2017 Top Achiever, Manufacturer Representative award from Food Service Equipment & Supplies.

Stacey and her business partner Steve Perreault own Ritten Associates which represents manufacturers of "high-end, high-involvement" equipment. Stacey has reputation not just for expertise, but also for truly having her customers' best interests at heart. Getting questions from end users, dealers and consultants makes her happy

because it shows they are truly thinking about their projects.

Customer service and the commitment to doing right by her customers permeates Ritten Associates' culture. She enjoys tackling complex designs and coming up with solutions that give operators what they truly need. Stacey is an Industry member of the Minnesota School Nutrition Association, sits on the MSNA Industry Advisory Board and Marketing Committee.

Congratulations Stacey Stahl!

National Nibbles

Get ready for the School Nutrition Event of the Year!

#ANC17 in Atlanta, GA is just around the corner! This year's Annual National Conference (#ANC17) features an action-packed schedule that is sure to leave you reinvigorated and full of fresh perspectives on school nutrition. Whether your goal is to network, explore new products, or obtain CEU's, #ANC17 has it all!

This year's schedule also features more education sessions than ever. With over 135 sessions on all the hottest topics and featuring the top speakers in school nutrition, you won't want to miss it. [Click here](#) to access the session filter by date, time, topic, and audience type. To learn more about #ANC17, visit the conference website at schoolnutrition.org/ANC. See you in Hotlanta!

Recruit this Spring for a Chance to be an SNA VIP!

We have the opportunity to [win big](#) this spring and boost our membership to strengthen our association! Our mission is to recruit as many new members and retain as many current members as possible to meet or exceed our 3% membership growth goal. Our state association could be the Membership Division Champion!

Plus, if YOU recruit members, you can win, too! If you bring in 5 or more new members to SNA this year through the Annual Membership Campaign, you will be entered in a raffle to win 1 of 5 VIP registrations to ANC 2018 in Las Vegas! For more information about the Annual Membership Campaign and how you can win big by recruiting, visit: <https://schoolnutrition.org/vegas/>

SNS Updates:

New Exam Launching in July and Revised Study Guide Available

SNA is planning on releasing a revised version of the School Nutrition Specialist Credentialing exam in July. Instead of 200 multiple choice questions, the exam will now include 220

questions of which only 200 questions will be scored. The remaining 20 questions are not scored and are being pre-tested for future examinations. The pre-test questions will be randomly dispersed throughout the exam so SNA members taking the exam should still plan on answering all 220 questions. Pre-testing questions is a standard industry process and best practice approved by the Certificate and Credentialing Governing Council. The current version of the exam will be used through June 2017.

Visit www.schoolnutrition.org/Credentialing to find out more about the SNS exam and upcoming exam dates. An updated version of the SNS Study Guide is now available which includes format revisions and information about the new exam as described above. If you are currently preparing for the exam, please note that the content in the previous versions of the guide is still valid so there is no need to purchase the new version of the Study Guide. Visit www.schoolnutrition.org/SNSStudyGuide for more information about the Study Guide and companion text book. Any questions? Email us at certsns@schoolnutrition.org

Celebrate School Lunch Hero Day ! May 5, 2017

May 5, 2017 marks the fifth annual [School Lunch Hero Day](#) (SLHD). School officials, students and parents from all over the country will recognize the hardworking professionals in school cafeterias. Find way to [recognize](#) your heroes from the gift of membership to an employee lunch or shop the [SNA Emporium](#) for official School Lunch Hero Day merchandise including posters, aprons and bookmarks.

Also, watch out for new SLHD related sharable social media content on SNA's Facebook page in the lead up to School Lunch Hero Day!

Support the 2017 SNF Annual Fund

The 2017 Annual Fund Campaign is underway, and our state can get dollars back for scholarships! If we achieve participation of 3% or higher in the 2017 Annual Fund, the School



Nutrition Foundation (SNF) will grant us 20 – 25% of the dollars contributed by members and others from our state. You can go [online](#) and make your contribution today. Ask our SNF State Ambassador, Jean Ronnei, SNS, how you can help our state qualify for dollars back!

New Resources to Build your Summer Program!

SNA Social Media Tools & More: Need some help marketing your summer meals program? Be sure to download SNA's summer specific shareable content for social media that are coming soon to www.schoolnutrition.org/PR. USDA also has free posters, activity guides and flyers you can order at <https://www.fns.usda.gov/sfsp/summer-food-service-program>

New Books and Resources for the Kids You Serve: SNA's allied organizations Share Our Strength and First Book are teaming up to get brand new books into your program, just in time for summer learning! You can access \$100 of free books from the [First Book Marketplace](#)! To choose your free books, all you have to do is sign up. Follow these steps to bring great books to your Summer Meals site.

1. [Sign up!](#) Anyone serving kids from low-income families through a school, summer meal site, or other community organization is eligible to join.
2. Visit the First Book Marketplace and check out the wide variety of resources available. We recommend starting with the [Health and Wellness section](#), but feel free to explore!
3. Enter the code SoS2017 in your shopping cart to take up to \$100 off your book order! This particular funding opportunity applies to books only.*

Take Your Career to the **NEXT LEVEL** with SNA's Certificate in School Nutrition



- Increase your knowledge and skills in food safety and sanitation
- Understand the basics of good nutrition
- Enhance your professional image
- Demonstrate commitment to your profession
- Advance your career

“

There are so many benefits that I have gained by earning my SNA Certificate. I gained the confidence and knowledge to inform anyone about school nutrition. It has enabled me to become a kitchen manager and to be Washington School Nutrition Association President next year.

”

Paula Gualtieri
Northshore School District, WA

Earn an SNA Certificate today!

Download the Certificate Program Guide at
www.schoolnutrition.org/certificate



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What's Happening?

Calendar of Events

School Nutrition Employee

Week: May 1-5, 2017

School Hero Day, May 5, 2017

May 4-6, 2017

SNA National Leadership
Conference
Baltimore, MN

May 11-12, 2017

MSNA Industry Conference
Breezy Point Resort

May 17, 2017

MSNA Executive Board Meeting
Notables

June 1, 2017

A scope of notice for any
proposed resolutions to the

MSNA Bylaws must be in
writing, addressed to the MSNA
President and sent to the MSNA
office.

July 9-12, 2012

ANC
Atlanta, GA

July 30-August 2, 2017

MSNA Annual Conference
Duluth MN

July 30, 2017

Chapter Leadership Seminar
Duluth MN

October 14, 2017

Nutrition Conference
Richfield High School

New Industry Partners

Check out our new Industry Partners! You can
find their information on the Industry Directory
on the [MSNA website](#).

Baker Crafters Food Company
Health-e-Pro

Remember School Super Heros
"An apron is just a cape on backwards!!"



facebook.com/mnsna

Don't forget to **Like** us
on Facebook!

how many kids are counting on you?

30 million school meals are served every day.

And for some, those are the most nutritious meals they'll eat.

That inspired us to offer six delicious all natural sliced turkey deli
meat varieties. Mix and match your varieties (turkey breast, ham,
pastrami, salami, bologna, pepperoni) as any six slices will provide
a 2 oz. M/MA serving, with 460 mg of sodium or less. Making it
easy to do what's right - while kids love every bite.

That's the JENNIE-O® brand.

See our all natural varieties at
jennieofoodservice.com/k12



Food Marketing Services
Minnesota

Dawn Urban
(952) 854-1545
urban@fmserv.com

Food Marketing Services
Minnesota

Marybeth Sachs
(952) 854-1545
msachs@fmserv.com

