

## MSNA Executive Board Elections

We will be conducting online voting for our MSNA Executive Board elections. Current bios of the members running for the positions of Vice President and Secretary/Finance Chair can be found later in this article.

We will be using Survey Monkey for the election and a link will be emailed to all current MSNA members with an email address on file. We are requesting all members update their contact information with SNA for the voting procedure by May 10th. A valid/current email address will be needed to send out the voting link. If you do not have an email address you will be able to visit the MSNA website and click on the link to vote and enter your SNA member id.

### RULES

- To be eligible to vote you must be a member in good standing as of April 30, 2016
- You must enter a valid SNA ID number to be qualified to vote
- You may only vote once - duplicate votes will not be counted and will be disqualified

**BE SURE TO RENEW YOUR MSNA MEMBERSHIP!**

Voting will be conducted May 15th through May 31st.

The newly elected board members will be installed at the State Annual Conference in St. Cloud, August 1st.

Update your email address and other contact information by logging in to My SNA on [www.schoolnutrition.org](http://www.schoolnutrition.org).

Never logged in before? You will need to create a user name and password before you can access My SNA. Click on the "First time Logging in?" link in the top left-hand corner of the page.

To check contact information, members should:

- Go to the "Member Record" tab at the top
- Click on the first item in the list, "Member

### Contact Information"

- Check to make sure all contact information is correct
- If changes need to be made, make the changes and then click on the "Save Changes" button at the bottom of the page

### MSNA 2015 Election Ballet

The MSNA Nominating Committee has selected the official slate of candidates for the 2016 MSNA election ballot. The open elected positions are for Vice President and Secretary Finance Chair.

### Vice President



### Amy Thering

Amy Thering has been in the school nutrition industry since 2006. She was with St. Paul Public Schools as the Business Systems Manager and is now with Anoka-Hennepin Schools as the Child Nutrition Programs Business Specialist.

Amy served as the MSNA Secretary/Finance Chair for 4 years from 2010-2014. She has been active in many MSNA committees including Annual Conference, Exhibit Hall, Marketing Committee and Industry Conference Planning Committee. During her tenure as Secretary/Finance Chair she guided MSNA's finances in a positive direction, yielding positive net proceeds each year she was on the Board. She also crafted and implemented an Investment Policy, with Board approval, that will serve MSNA for many years to come.

She has been married for 25 years and has 2 boys in college.

*(continued on page 7)*

## In This Issue:

President's Message

National Nibbles

MDE Update

Conference Corner

What's Happening?

# President's Message



Laura Metzger, RD,LD  
*MSNA President*

Rinnngggg.....Rinnngggg.....No time to snooze, it's time to wake up MSNA members; spring is in the air! There is so much going on in the next few months for all of you school

nutrition professionals. In March we had members speaking with our congress men and women at Washington D.C. and at the Minnesota state capital.

Our MSNA members and Industry partners were talking about the Child Nutrition Reauthorization and rallying for additional monetary support our programs as we all know this is very much needed. There was minimal attendance at Washington DC this year from Minnesota directors and our voice is very important at this event.

Try to plan on attending this conference in 2017 if your schedule and budget allows; it's one of THE BEST conferences. In addition to LAC activity in March, award winners were

selected. I'm excited to share these winners and their ideas/efforts at our Annual Conference in August. In May, the Minnesota Industry Conference takes place at Breezy Point; directors and industry will be buzzing at this conference trying to find the newest and coolest products to bring buy and sell.

Finally, we have our 60th (can you believe it?) Annual Conference in August this year; it's the Jubilee! If you have been on the fence about attending an Annual Conference in the past, this is the time to attend. There will be a bylaws update you won't want to miss and a lot of learning and fun for your time and money. Enjoy the happy hum of spring!

---

## Board Briefs

A recommendation was brought forward to possibly raise the annual conference registration fee. Motion was made and approved not to raise the 2016 annual conference registration fees.

A recommendation from Secretary Finance Chair to purchase Director/Officer Liability coverage for the entire board and to change over MSNA insurance coverage to Mahowald Insurance Agency from the Nesbit Insurance Agency.

Motion was made and approved to move forward with the insurance program with Mahowald Insurance Agency.

Bergen/KDV Accounting firm is preparing the 2015 Compilation review and the 2015 taxes.

Industry Chair voting will be by "hard/paper" copy at the Industry Conference May 12-13, 2016.

Each company will receive one ballot. If company is not at the conference the ballot will be mailed out and must be returned by June 1st to the MSNA office. Election results will be determined by June 15th.

Marketing Committee has made a recommendation not to have any website Advertising.

Motion was made and approved for MSNA to support and sign Good Food Access Fund campaign resolution. This is an organization that is trying to make good food available in areas that do not have access to food due to urban area/location.

The Public Policy Committee and Capitol Hill Lobbyists have recommended that MSNA be listed as a Partner on the MN Partners to End Hunger legislative paper.

A request was made to release MSNA Members contact information by national candidates running for office. The recommendation from Board is to continue current practice of not giving out our member's contact information.

---

## Congrats to the 2015 SNA and MSNA Award Winners!

**SNA Manager of the Year**  
Bonnie Schmidt, Morris ISD

**MSNA "E" Team Award**  
Susan Kosin, Barb Lageros, Juli Anderson and Filestia Humes, Green Elementary School Wayzata ISD

**MSNA Innovation Award**  
Gail Offerman, Rosemount/Apple Valley/ Eagan ISD

A full write up will be in the July Thymes.

Jane Bender,  
MSNA Public Policy Chair

## Whatever Happened to Reauthorization?

Have you been wondering if the Reauthorization for Child Nutrition has passed Congress yet? Believe it or not, as of this writing, we are still waiting for final bills to be presented and voted on in Congress! The Senate Agricultural Committee has an agreement with SNA and the USDA on some flexibility for our programs. The key points of the agreement are:

- Change from 100% whole grain rich products to 80% whole grain rich products requirement.
- Allow two more years for school programs to meet the Target 2 sodium levels.
- Allow nutrient dense exemptions for a la carte sales.
- The Centers for Disease Control and Prevention and USDA will establish guidance for local health inspection agencies to confirm the safety of and encourage the use of salad bars and sharing tables for items students are required to take but don't care to eat.

The agreement is good news for us, but we still have a long way to go – it needs to be presented to the whole Senate and approved. Then the House has to mirror this process! Once the Senate and the House have a bill, they need to be merged into one bill and then both the House and Senate have to approve it before it will be sent on to the President to be enacted or vetoed! It is a long process. Stay tuned!

February 28th to March 1st was our National Legislative Action Conference with SNA. In preparation for our conference, directors sent in a form which provided a financial picture of their program. Additionally some districts sent in photos of lunch trays, serving lines, and salad bars. The information and pictures were assembled in a portfolio, by district, and given to their respective Congressmen. Senators Klobuchar and Franken

received a compilation of all the information statewide. The pictures told a 1000 words and showcased what a spectacular job MN does in providing school meals for our children.

We had four MSNA members and 12 industry members as our MN team to represent our membership and to talk to all MN Senators and Congressmen about the Reauthorization. Congressmen require that appointments be made by the people who they are working for, in other words, you need to live in their District in order to get an appointment.



We have eight Congressional Districts. Because we only had four MSNA representatives, we had to ask our industry members to help us make appointments. District 2, John Kline, did not have a constituent attending the conference but one of his assistants made herself available for a meeting to drop off and discuss school district information and pictures for him at his office. John Kline has been instrumental in the Senate Committee agreement and working towards flexibility for our program, he will be retiring at the end of his term. We thanked him for his support of

our program and wished him well on his retirement. Next year please consider joining us in Washington, it was unfortunate that we didn't have at least one director for each congressional district, and we need to have that as a goal for next year's SNA LAC. Everyone needs to be personally represented at this conference!

Reauthorization is our number one priority this year. We asked our Senators and Congressmen to support the Senate Committee's agreement and, of course, we asked for additional funding for both the lunch and breakfast programs to help pay for the additional food requirements since the Healthy Hungry Kids Free Act was passed and implemented.



As of this writing, our Minnesota Legislative Action Conference (MN LAC) was on March 22nd. We had over 40 people registered and many appointments were secured to talk to our State Representatives. This year, we will continue to ask for financial support for school lunch as well as support any legislature which financially enhances the Farm to School program and expansion of the Free Kindergarten Breakfast program.





Congratulations to the following candidates for their election to the Board of Directors and Leadership Development Committee, and thanks all the candidates for their enthusiasm and commitment to serve the national Association. For a full listing of the new candidates to the Board of Directors go to <https://schoolnutrition.org/SNAElection/>

#### **Vice President**

Gay Anderson, SNS  
Brandon Valley School District 49-2  
Brandon, S.D.

#### **Secretary/Treasurer**

Debbi Beauvais, RDN, CDN, SNS  
Gates Chili Central School District  
Rochester, N.Y.

#### **School Nutrition Employee/Manager Representative**

Donna Myers  
Osceola County School District  
Saint Cloud, Fla.

#### **SNA Leadership Development Committee**

Midwest Region  
Mary Betlach  
Robbinsdale School District  
Robbinsdale, Minn.

#### **New Resources for Professional Standards**

Got questions about professional standards? Visit [www.schoolnutrition.org/professionalstandards](http://www.schoolnutrition.org/professionalstandards)—SNA's main hub for professional standards information—and download the newly released USDA Guide to Professional Standards for School Nutrition Programs. The Guide provides detailed information on Job Categories, Training Standards, Hiring Standards and State Agency Standards.

SNA members are encouraged to pay special attention to:

Page 3: USDA suggests at least 15 minutes per training segment

Page 7: New detailed record keeping requirements

Pages 8-10: Concrete examples for how to achieve annual training hours for professional standards

Page 16: Glossary

Additionally, SNA's professional standards hub is where SNA members can access members-only tracking tools, FAQs and user-friendly summaries. For questions, please email SNA at:

[education@schoolnutrition.org](mailto:education@schoolnutrition.org).

#### **SNA Certificate Program Updates**

Update! The Certificate in School Nutrition website and Program Guide have been updated with important information. Make sure to review the changes and download your updated Certificate in School Nutrition Program Guide today!!

SNA has made a change to how CEUs can be calculated and implemented the Certificate Program Submission Cover Sheet for Levels 2 and 3.

The following is a brief summary of the CEU changes, however you should download the newly revised Certificate in School Nutrition Program Guide to review all changes.

SNA has recently updated its policy on bundling training. While SNA encourages you to participate in 1 hour trainings to earn CEUs for the Certificate Program, SNA is also aware of the challenges finding appropriate training, so we have recently updated the allowable CEU minimum for the Certificate Program.

- 1 Continuing Education Unit (CEU) = 1 hour of training for Professional Standards.
- CEUs CANNOT date back further than five (5) years from the date you apply.
- Renewal CEUs must be completed during the certificate year.
- CEUs must be a minimum of one hour in length.
  - o Two 30-minute trainings within the same subtopic code, within the same year will be accepted as one CEU.
  - o Four 15-minute trainings within the same subtopic code, within the same year will be accepted as one CEU.

Subtopic codes can be found in

the USDA Professional Standards Learning Objectives, or the SNA Professional Standards Training Guidelines.

Refer to example show on page 6.

#### **SNA Certificate Applications for Levels 2 and 3**

Effective immediately: You now have two options when submitting required paperwork for Levels 2 and 3.

NEW: You may submit ALL proof of training documents along with the new cover sheet OR your manager may review your training and then sign the cover sheet providing confirmation. If your supervisor signs the cover sheet you DO NOT need to send copies. You should ALWAYS keep a file of all training documentation in the event you are randomly selected for an audit. Get all the details on the new submission options!

#### **ANC 2016 San Antonio, TX**

SNA's 70th Annual National Conference (ANC) will be held July 10-13, 2016! Join more than 6,000 attendees, including school nutrition professionals, industry members and allied organization representatives at the school nutrition event of the year. Come prepared for fun, educational and thought-provoking experience in beautiful San Antonio, Texas!

For more information and to register go to [www.schoolnutrition.org](http://www.schoolnutrition.org)

#### **New Registration and Housing Process\***

SNA has changed the ANC registration process this year. Attendees must now be registered for the conference before they will be provided access to the SNA housing system and the discounted rates at the official ANC 2016 hotels. This change in procedure is designed to help the Association better control the inventory of available rooms, ensuring that a greater number of

*(continued on page 6)*



Jenny Butcher, MDE

## Summer's Coming! Time to promote – or start! -- a summer food program in your district!

No one knows the value of a healthy school meal better than the folks who serve it. Many families depend on the school meals to nourish their children and stretch their family budget, but what happens when school is out? Childhood food insecurity in the summertime remains at unacceptable levels across the country and children are most acutely at risk during the summer, when they do not have access to school meals. Lack of nutrition during the summer months may set up a cycle for poor performance once school begins again. Hunger also may make children more prone to illness and other health issues.

The USDA Summer Food Service Program (SFSP) bridges the gap between school and summer! The SFSP was established by the USDA to ensure that low-income children 18 and under continue to receive nutritious meals when school is not in session.

In Minnesota during summer 2015, almost 200 schools and organizations operated over 800 SFSP sites and served almost 3.1 million meals to children 18 and under. The summer meals program currently reaches 16 percent of low-income children, so MDE is looking to grow the program with the help of new sponsors. We can do better!

### Become an SFSP Sponsor

We need help to raise awareness that this program exists and to participate either as a program sponsor or meal site. For more information about sponsoring a summer program,

consider attending an MDE workshop in April. Workshops will be held in Marshall, Thief River Falls, Brainerd, Mt. Iron, Rochester and Roseville. Register online at this website: <http://education.state.mn.us/MDE/SchSup/FNS/SFSP/MDE034872>

### Raise awareness

If being an actual sponsor is not in the stars this year, consider other ways in which you might notify the students and families in your district about SFSP meal opportunities. Second Harvest Heartland has an interactive map that can locate summer meal sites near you. Download map via this link: <http://www.2harvest.org/who--how-we-help/services-and-programs/programs/sfsp/#.VtCdjZjnYal>. Second Harvest can also be reached by calling 651-291-0211 in the metro area and 800-543-7709 in outstate Minnesota. You can also text Second Harvest Heartland at 612-516-FOOD (3663).

Here are other ways to raise awareness:

- Provide a customizable flier to families or in backpacks which include the nearest summer feeding site available and the times when meals are offered. Download flier from this web link: <http://www.fns.usda.gov/sfsp/raise-awareness>
- Provide information and articles for your school newsletter to build awareness for summer feeding and directing people where to go to learn more. For a template article check this website: <http://www.fns.usda.gov/sites/default/files/cnd/SMT-News%20ReleasesandStoryPitching.pdf>
- Consider volunteering at a summer feeding site by providing a nutrition or physical activity to youth who are there to learn while they eat.
- Consider volunteering your time by offering to read at a summer feeding site. For more ideas, check this website: <http://www.fns.usda.gov/sites/default/files/cnd/SMT-SiteProgramming.pdf>

### Grant Opportunity

Second Harvest Heartland is offering a mini-grant opportunity that opens on March 1st. The new sponsor grants are intended to help with the costs of starting or sustaining a summer food service program in the Second Harvest Heartland Minnesota service area. Grants are intended to be used for increasing participation and serving more meals. Applications are due May 2, 2016. Download information from this web link: <http://www.2harvest.org/who--how-we-help/services-and-programs/programs/sfsp/sfsp-grants.html#.VtCc2ZjnYaj>

### Marketing Resources

Promoting summer feeding sites in your community is one of the most important things you can do to ensure no child goes hungry this summer. The more parents, children, and teenagers know about where sites are located, the more children will come to eat.

USDA has created a Summer Meals Toolkit that designed for individuals and organizations interested in serving as Summer Meal champions in their communities at any level of program administration. This toolkit includes tips for getting the word out through community-based outreach, information on Program policy and administration, ideas for planning and collaborating with stakeholders, and shares Program resources and best practices. Download the toolkit from this website: <http://www.fns.usda.gov/sfsp/summer-meals-toolkit>

### For More Information...

Together, we can make an impact on childhood hunger and ensure children have access to adequate nutrition for healthy growth and development. If you would like more information about the Summer Food Service Program, please don't hesitate to contact us!

Contact Jenny Butcher or Ben Durand, Minnesota Department of Education (MDE), Food and Nutrition Service at 651-582-8526/800-366-8922 or [mde.fns@state.mn.us](mailto:mde.fns@state.mn.us) for more information.

# National Nibbles, con't.

attendees will be able to have access to their first-choice hotels and preferred travel dates.

Whether registering online or by email/mail/fax, after you've submitted your payment and received your order confirmation, you will be given access to the Housing Reservation system, with a unique housing registration link tied to your individual registration.

## Webinar Wednesdays

SNA has been busy developing a full schedule of new webinars. There are a host of relevant topics and participation in Webinar Wednesdays will help you earn CEUs toward your USDA Professional Standards annual training requirements, along with your SNA Certificate or SNS Credential. You can also view archived webinars if you are not able to participate live.

All webinars are held at 2pm Eastern Time (1pmCT/Noon MT/11am PT). For more information and to access the webinar archive, please visit [schoolnutrition.org/Webinars](http://schoolnutrition.org/Webinars).

## STEPS Challenge

The STEPS Challenge is a wellness program created just for school nutrition professionals. Sign up for the free program and you'll gain access to recipes, exercise ideas, success stories, prizes, wellness tips, and more.

You can download the toolkit that contains all the information you need to get started with the Challenge, including: exercise and fitness ideas, tips to sleep better, reduce stress, and get energize and get healthy recipes to try.

Directors and Managers you can make your workplace healthier and happy for everyone by downloading the new toolkit with wellness ideas to do together! Check out the toolkit and start living a healthier lifestyle today!

## New MSNA Logo

The executive board has approved the implementation of a new logo for MSNA. SNA has asked all states to convert to the national logo to provide brand recognition and conformity with the national organization. Over the

next year and half MSNA will be incorporating the new logo at the conferences, website and MSNA materials such as banners, name badges and letterhead. Watch for the new logo at the annual state conference.



## Calculating CEUs EXAMPLE, 30 minute trainings

Training Title Examples	Length	Key Area	Key Topic	Subtopic
Menu Planning: What You Need to Know	30 Min	(1000) Nutrition	(1100) Menu Planning	(1120) Plan cycle menus that meet all rules. Consider cost, equipment, foods available, storage, staffing, student tastes, and promotional events.
Serving Healthy Meals	30 Min			
<b>Total training time</b>	<b>1 Hour</b>	<b>Accepted as one hour of training</b>		

## Calculating CEUs EXAMPLE, 15 minute trainings

Training Title Examples	Length	Key Area	Key Topic	Subtopic
Introduction to Menu Planning	15 Min	(1000) Nutrition	(1100) Menu Planning	(1120) Plan cycle menus that meet all rules. Consider cost, equipment, foods available, storage, staffing, student tastes, and promotional events.
Maximizing Meals	15 Min			
Meal Components, What works	15 Min			
Steps to Successful Menu Planning	15 Min			
<b>Total training time</b>	<b>1 Hour</b>	<b>Accepted as one hour of training</b>		

## Secretary Finance Chair



**Michele Carroll**  
Michele Carroll is the Business Manager for Minneapolis Schools Culinary and Nutrition Services Department. As the Business Manager, Michele oversees all of

the department's finances, human resources, compliance, and project initiatives.

Michele was introduced to School Nutrition in 2000 by Sue Richardson, at Roseville Schools. At that time Sue was in South St. Paul schools and encouraged Michele to give School Nutrition a try. After a year of job shadowing and volunteer work, Michele landed her first position in early 2001 with Forest Lake Schools. In late 2002 Michele accepted a position with Hopkins School District. While at Hopkins, Michele developed a strong interest in employment law and human resource management. In 2007 she began studies in Human Resources and accepted a position with the Hopkins HR department. In 2012, Michele joined the team at Minneapolis Public Schools.

Michele holds a B.S. in Nutrition Science from the University of Minnesota and a M.A. in Human Resources and Industrial Relations from Carlson School of Management, University of Minnesota.

In addition to her work in Minneapolis, Michele is active in local hunger initiatives and is a member of the Executive Board for The Sheridan Story, a weekend back pack food program for students in the Twin Cities community.

serves as president of MSNA Chapter 34, Paul Bunyan.

Mary Jo is the current MSNA Secretary Finance Chair, and would be honored to continue to serve for an additional two years. During her current term, she has not missed any Executive Board meetings, even though she travels many miles from northern Minnesota to attend the meetings. Since being installed as a board member, she has served on Industry Conference Committee, Annual Conference Committee, Marketing Committee, Nomination Committee, and serves as the Finance Committee Chair. She has attended numerous State and National conferences, in addition to securing insurance policies protecting the assets of the members of MNSA.

Mary Jo has worked diligently to represent all MSNA members, both metro, and all the members from greater Minnesota. She would welcome the opportunity to continue to serve as Secretary/Finance Chair for a second term. She lives in Blackduck, MN and enjoys walking, reading, crafts and spending time with her family.

## Mary Jo Lange, SNS



Mary Jo Lange, SNS, is the Food Service Coordinator for Red Lake School District #38 in Red Lake, Minnesota. She is SNS credentialed, holds a Level 3 certificate, a

MN Food Manager License, and is a certified ServSafe Instructor and a registered ServSafe examination proctor. Mary Jo has 12 years' experience in school food service, having worked for Blackduck Public Schools for 9 years, and is in her third year with Red Lake Schools. She



## MSBA & MASBO Conference



MSNA presented during the MN School Board Association (MSBA) conference on January 14, 2016 held at the Minneapolis Convention Center. MSNA President Laura Metzger, RD, SNS, SNA Professional Development

Chair, Kathy Burrill, SNS and Westonka Board member Ann Bremer presented a workshop session on the USDA "Training and Education Requirements for All School Nutrition Employees".

MSNA President Elect, Julie Powers, RD, SNS presented during the MN Association of School Business Officials (MASBO), February 4, 2016 held at the Brooklyn Center Marriott on the USDA "Training and Education Requirements for All School Nutrition Employees".

Part of the MSNA Strategic Action plan is to get this important USDA training information out to superintendents and officials.

# Conference Corner

## MSNA Annual Conference

The MSNA 2016 Annual Conference planning is in full swing! MSNA will celebrate “60 Years of Leadership” at the River’s Edge Convention Center July 31-August 3rd.

The AC committee members have put together a terrific program with many opportunities to learn, network and have fun! This year, once again, the education program is built around the four key areas of SNA’s professional development program. These are the same four key areas in USDA Professional Standards. Education sessions can be used toward USDA Professional Standards, SNA’s Certificate Program or the SNS credential renewal.



The opening general session speaker is Tami Evans. Tami will share her energy, passion and humor to create an unforgettable experience by motivating, engaging, and empowering us to create communication cohesion, boost our confidence and help us bust stress! Tami lives her belief that laughter is a vital part of learning. She has a broad professional history which includes working as a; University Professor, Communications Specialist, Professional Actress in NYC, Fashion Designer for Banana Republic, Personal Assistant to Nell Carter, every kind of Waitress you can imagine, Stand-in for Melanie Griffith (pre-Antonio), accidental illustrator, and author of “Half Full of It: Activating Optimism and Other Hard Core Soft Skills.”

Tami was also recently honored with the distinction “Best Avocado Sandwiches on the Planet” by her young son. Originally from the beautiful state of Michigan (show me your Hand Map!) Tami now lives just outside New York City.



Our closing session speaker is JoAnne Robinett! JoAnne Robinett is a School Nutrition Specialist (SNS) and is certified as a trainer by SNA. JoAnne’s career in food service

started as a two-hour dishwasher and recently retired as the supervisor of student nutrition for Beavercreek City Schools, where her programs were recognized as “Excellent” and “Stellar”. She is owner of “America’s Meal”, a school meal consulting and training firm.

JoAnne is in SNA and has presented training sessions for audiences of business officials, child nutrition professionals, and industry partners. She makes a unique connection with the staff that directly feeds the kids – maybe because that is where she fell in love with this field.

Monday night will host the awards presentation, board installation and “Diamond” dinner to honor our past presidents that have guided MSNA throughout the years. All past state presidents will be invited to participate. This will be a semi-formal dinner so no jeans please! More information will be in the registration packet.

Do you have any “old” photos of the past presidents? To help celebrate the past 60 years we are looking for old photos. If you do, please send a copy or jpg to MSNA.

For your Monday night entertainment, we will be bringing back the band “Slip Twister” to help you dance off your dinner and you will have the opportunity to get your photo taken in the photo booth and show your funny side!

MSNA will be offering Level one core courses, Nutrition Building Blocks for Great Trays and ServSafe, for members to obtain their SNA level one cer-

tificate. The sessions will be on Saturday & Sunday. More information will be sent out in July and will be listed on the website.

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. To volunteer, contact Hospitality Chair Wendy Knight at 651-683-6956 or email: [wendy.knight@district196.org](mailto:wendy.knight@district196.org)

The 8th annual Education Raffle is asking you to **Be Creative**. You can put goodies in a purse, bag, box, baskets or anything you choose. Be creative in what you put in your donated item(s), such as baby items, cooking items, grilling items, back-to-school items, gardening items, quilting items, scrapbooking items, etc. Use your creativity. We ask that you use new items for men or women and let your imagination run wild!

Make sure you make your hotel reservations soon. Hotel information can be found on the MSNA website [www.mnsna.org/upcoming-events](http://www.mnsna.org/upcoming-events). Ask for the MSNA block. Due to many members booking multiple rooms, the hotels closest to the convention center are filling fast! Keep checking back as rooms are released or ask to be put on waiting list.

Registration forms will be mailed out and all information can be found on the MSNA website. This site is continually updated so check back often. <http://www.mnsna.org/upcoming-events>

### SNS Credentialing Exam

MSNA will be hosting the SNS (School Nutrition Specialist) Credentialing Exam at the state annual conference on Sunday, July 31, 2016 at the River’s Edge Convention Center in St. Cloud, MN.

For exam requirements, registration forms and more information on the study guide visit the SNA website. <https://schoolnutrition.org/Credentialing/>

# Conference Corner, con't.

## Service Project - Newborn Baskets

MSNA is hosting a baby shower! We are asking attendees bring new baby items to help the LSS Crisis Nursery, The Salvation Army and Anna Marie Alliance provide basic baby items for parents to take care of their child when leaving the hospital.

Items to bring to the conference:

- Diapers • Baby Wipes
- Baby Powder • Baby Shampoo/Soap
- Pacifiers • Blankets
- Onesies (0-3months) • Bibs
- Bottles • Board Books
- Newborn Toys
- Diaper Bag/Tote Bag

## Industry Conference

Join us at Breezy Point Resort May 12-13th for the MSNA Industry Conference. Theme this year is "Lettuce Tur-

nip the Beet" and together we will focus on motivation, collaboration and learning from each other. We will be joined by John Sweeny, Brave New Workshop and Candy Whirley. Workshop sessions will be on NOI/Commodities, USDA Procurement, Product Formulation Statements, Equipment Bids/Ethics/Procurement/Trainings. Registration forms can be found online at [www.mnsna.org/upcoming-events](http://www.mnsna.org/upcoming-events).

Hotel reservations can be made online at [www.breezypointresort.com](http://www.breezypointresort.com), select online reservations and enter group #141785.

## Nutrition Conference

Save the Date for the annual Nutrition conference. This year we will be at the Eden Prairie High School on October 15, 2016. We have several great

speakers discussing sourcing local, fresh foods, scratch cooking and new menu ideas that will get everyone excited.

Local author Beth Dooley has been involved in the local food movement for over 20 years and will bring her expertise to our conference. Next, with the same amount of experience, Jenny Breen is a local Public Health nutritionist, Professional Chef and Educator. She brings her knowledge of Public Health and the food industry to promote healthy cooking and eating of local and sustainable foods. We are finishing our negotiations with our third speaker to wrap up a great fall conference. We will see you in Eden Prairie to learn from our speakers.



## Convotherm C4 New Generation Combi-Ovens.

- **EasyTouch® Controller**
- **In-depth Training**
- **Contact us for a list of School Districts using Convotherm**

(612) 331-1251  
[www.vaderandlandgraf.com](http://www.vaderandlandgraf.com)  
1047 Tenth Ave. SE,  
Minneapolis, MN 55414



# Chapter Chatter

## Crow River Chapter 22

Sent by President Donna Hughes

Crow River Chapter 22, held a potluck meeting at the Hutchinson Elementary School. Members shared their favorite Christmas food during our potluck dinner. A silent auction raised \$120.00 to go to the McLeod Alliance for Victims of Domestic Violence in Hutchinson. Wonderful variety of Christmas songs were sung to the group from the "Christmas Carolers" consisting of 6 high school students. The group collected 75 pounds of food for the McLeod County food shelf. We had a gift exchange and enjoyed the time to visit with our fellow school workers.



## Little Crow Chapter 21

Little Crow Chapter 21, held a training session for over 50 members on the USDA Professional Standards and SNA Certificate Program on February 18th. MSNA Executive Director, Sharon Maus presented and answered questions. Donations to the food shelf were brought by members. Next meeting, Mary Betlach will be presenting on Diversity.



## 2015 DSR of the Year



**Troy Jacobsen**  
Hockenberg Equipment

Congratulations to Troy Jacobsen! Troy has been awarded the 2015 DSR (Dealer Sales Rep) of the Year!

Troy has been working for Hockenberg's since 2000. He has a world-class work ethic, well-rounded sense of humor and sharp eye for detail. Troy's goal is to continue to help propel his customers and company to new heights.

### 10 Questions for Troy Jacobsen

*Where were you born?*  
Rochester, Minn., lived on Lake Zumbro.

*What's your favorite restaurant?*  
Craftsteak at the MGM Grand in Las Vegas.

*Do you have a favorite restaurant in Minnesota?*  
I like Chianti Grill in Burnsville.

*What is your favorite food?*  
Pizza.

*What is your favorite Surly beer?*  
The Cacao Bender. They infuse the beer with cacao and vanilla.

*What was your first job?*  
Dishwasher at Fun City Supper Club. And I worked on a farm in high school, too.

*Any hobbies?*  
I like fishing. I like muskie sport fishing in Hayward, Wisconsin and snowmobiling in the winter.

*How long have you been married?*  
To Andrea for nine years.

*Do you have any favorite sports?*  
I like football and NASCAR.

*What's your favorite piece of kitchen equipment?*  
A smoker. Maybe a pasta maker, too.

## Calendar of Events

**April 21-23, 2016**

National Leadership Seminar  
Minneapolis MN

the MSNA President and sent to  
the MSNA office

**May 2, 2016**

MSNA Executive Board Meeting  
Minnetonka, MN

**July 10-13, 2016**

ANC  
San Antonio Texas

**May 6, 2016**

School Lunch Hero Day

**July 31-August 3, 2016**

60th MSNA Annual Conference  
River's Edge Convention Center  
St. Cloud MN

**May 9-13, 2016**

School Nutrition Employee Week

**August 2, 2016**

Industry Food Exhibit Show  
River's Edge Convention Center  
St. Cloud MN

**May 11, 2016**

SNDM Meeting  
Breezy Point Resort  
Breezy Point MN

**October 15, 2016**

Nutrition Conference  
Eden Prairie MN

**May 12-13, 2016**

MSNA Industry Conference  
Breezy Point Resort  
Breezy Point MN

**May 31, 2016**

A scope of notice for any amend-  
ments to the bylaws must be  
proposed in writing, addressed to

## MSNA Classes & Trainers

To find MSNA trainers or classes please visit  
[www.mnsna.org](http://www.mnsna.org) and go to the training tab.

## New Industry Partners

Check out our new Industry Partners! You can  
view each companies profile by visitng our  
Industry directory page at [www.mnsna.org](http://www.mnsna.org)

## Jack Link's Protein Snacks

## Online Job Postings

To post jobs to the MSNA website send all  
pertinent job information to:  
[minnsna@gmail.com](mailto:minnsna@gmail.com)

Questions? Call Sharon Maus, MSNA  
Executive Director at 877-251-2344

   Fresh. Trendy. Tasty.   

# STREET TACOS



AdvancePierre® Foods has four new fully cooked proteins perfect for creating delicious,  
on-trend Street Tacos! Contact us today for recipes and information that will increase  
participation and have your students shouting ¡Viva La Street Taco!



**Cheryl Pratt**  
(847) 812-3388  
[cheryl.pratt@advancepierre.com](mailto:cheryl.pratt@advancepierre.com)  
[www.APFk12.com](http://www.APFk12.com)



[facebook.com/mnsna](https://facebook.com/mnsna)  
Don't forget to Like us  
on Facebook!





# all natural

is always at the top of its class



Minimally processed without any artificial ingredients, our full line of products delivers great taste with all the benefits of turkey to help you meet nutritional requirements. With kid-friendly products like patties and pre-sliced turkey and turkey ham, you'll earn high marks in taste, quality and nutrition.

[jennieofoodservice.com/schools](http://jennieofoodservice.com/schools)

**Food Marketing  
Services Minnesota**  
Dawn Urban  
952-854-1545  
[durban@fmserv.com](mailto:durban@fmserv.com)

**Food Marketing  
Services Minnesota**  
Marybeth Sachs  
952-854-1545  
[msachs@fmserv.com](mailto:msachs@fmserv.com)

