President’s Message

I’ve got two words for you: “thank” and “you.”

Thank you for the opportunity to serve as the President of this great association for a second term. I have met so many people in my time working with MSNA. I hearken back to when I first got involved as a Legislative Co-Chair 8 years ago. My, how time has flown. In this short span we have seen the Healthy Hunger-Free Kids Act come to fruition, Smart Snack Guidelines also came into being, Professional Standards has become a reality and now Procurement is on everyone’s radar. I look forward to the future of the association and seeing what is next on the horizon. I am also looking forward to meeting that next colleague, even though we don’t know each other yet.

MSNA has also seen a lot of changes in this time span. We moved our annual state conference to the fall and have seen our attendance grow as a result of this move. We have seen the partnership with MSBA flourish. We implemented a Legislative Day in which we visit with our legislators in the Capitol in Jefferson City, MO. We implemented an extremely successful Managers’ Retreat; we have partnered with DHSS to provide scholarships to the Missouri Culinary Skills Institute. We have revamped our bylaws in order to allow our association to run more efficiently and we will be hosting a Midwest Regional Leadership Conference in November this year. We even saw one of our own constituents become President of the School Nutrition Association.

Some things that haven’t changed are values. Passion - those that are involved with the association, serving on its board, have a passion for excellence and a thirst for knowledge. Professionalism - the association is always looking for ways to further the association and portray the association and its constituency, in a positive light. The culture of the board is amazing. I would challenge you to get involved and be a part of the board if possible. Talk to a current board member today, or at the state conference, to find out how you can get involved.

I would like to invite you to this year’s MSNA annual state conference at the Hilton On The Landing in the scenic and historic Branson, MO. The dates of the conference are October 27-29. This year’s theme is “Unmasking Excellence.” There will be an amazing vendors’ hall, educational sessions aplenty and networking opportunities to meet others in our great industry from across the state. Maybe you’ll “unmask” that next colleague at conference. Only time will tell.

Brad Kramer President,
Missouri School Nutrition Association
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What does the term “hustle and bustle” mean to you? To me this expression means energy and excitement as in “I take delight in the hustle and bustle of this business of feeding students.” We all get pulled in many directions throughout the day and sometimes we end up not accomplishing what we set out to accomplish at the beginning of the day. Sometimes we accomplish much, much more in different areas. Sometimes not. Sometimes we have to apply the proverbial Band-Aid in order to get by knowing we will have to come back to that particular task at a later time.

Applying Band-Aids can be time consuming because, as we all know, this type of fix is a temporary fix. The resources within the Missouri School Nutrition Association (MSNA) and the national affiliate, School Nutrition Association (SNA), can help your school food service personnel to avoid these temporary fixes that will draw attention again later on down the road. October will see the MSNA state conference in Branson, Mo. At this year’s conference, there will be education sessions that will provide opportunities for your staff to learn ways to navigate regulations. There will also be time to network and meet others that may have worked through the temporary fix and discovered a way to a more permanent solution. SNA has informational conferences throughout the year available to members on different topics focusing on industry, legislation and leadership to name a few. There are also informational webinars that can be viewed at any time by members. These webinars are categorized by key areas within the Professional Standards regulation.

Stop applying Band-Aids and start applying permanent fixes today. Please check out www.schoolnutrition.org and www.mosna.org for more information to help build a food service program we all want to associate with.

Brad Kramer President,
Missouri School Nutrition Association

2017 School Nutrition Association Annual Conference
Atlanta, Georgia
Missouri Delegation
New Food Allergy Resource Center for SNA Members

SNA’s Food Allergy Resource Center for School Nutrition Professionals has launched! Find all the food allergy resources that you need in one place. From the Big 8 allergens that cause approximately 90% of food allergy reactions, to the Top 10 FAQs, this new resource center will help you find the information that you need to manage food allergies in your child nutrition programs. You can also submit questions to the allergy expert and your questions will be answered by food allergy experts and posted quarterly! Visit www.schoolnutrition.org/FoodAllergy.

Scholarship Dollars for Our State

The School Nutrition Foundation (SNF) had an active booth at ANC 2017 with 245 SNA members contributing over $7,000. Several states made significant progress in meeting the percentage participation goals that qualify the state for scholarship funds in 2018. But, it’s not too late for Missouri! We have until December 31 to reach the goal of 3% participation in the 2017 Annual Fund. How does it work? If 3% of members in Missouri contribute to the SNF Annual Fund, we will receive 20% of the total raised for professional development for the SNA members in our state. If 5% of our members contribute to the SNF Annual Fund, Missouri will receive 25% of the total raised! Each contribution of $10 or more counts toward our goal.

Donations can be made online or through our State Ambassador, Misty Newland, at mnewland@liberty.k12.mo.us. If you prefer, you can mail your donation using this form.

2017 MSNA Annual Conference

October 27 – 29, 2017 | Branson Convention Center, Branson, MO.

Keynote Speakers:

Friday, October 27
Pre-Conference
Piet Van Waarde
“Building Teams That Last”
http://pietvanwaarde.com

Saturday, October 28
Jan McInnis
“Finding the Funny in Change”
www.TheWorkLady.com

Sunday, October 29
Jane Jenkins Herlong
“Don’t Throw Tomatoes at My Field of Dreams”
www.janeherlong.com
There are two types of blueberries—
**PICK WILD**
and save on serving costs.

**WILD has 25% more servings per 30 lb. case**

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<td>Blueberries Frozen</td>
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Maine Wild Blueberries pack a big punch. (USDA Foods Available: 30 lbs. - Item #100243 and 8/3 lbs. – Item #100242). Smaller size, more intense flavor, and an easy way to meet USDA fruit guidelines. **PICK TASTE. PICK HEALTH. PICK WILD.**

For popular school recipes, visit [Wild Blueberries’ website](#)!
Happy fall! It’s such a beautiful time of year. I’m hopeful you’ve settled into the school year and things are going well.

Legislation is key in school nutrition programs. One way to stay informed about what’s changing in our federal policies is to receive the School Nutrition Association Tuesday Morning publication. Every Tuesday morning it will arrive in your inbox full of great information. To sign up follow this link: [https://schoolnutrition.org/Newsletters/ TuesdayMorning/](https://schoolnutrition.org/Newsletters/TuesdayMorning/)

SNA is working on a regional report for the public policy and legislation committee and would love to hear from Missouri. What are your top three concerns for the state or for your school district? Have you spoken or written to your member of Congress on school nutrition issues? Have you or would you be willing to host a cafeteria site visit for your member of Congress? Let me know your concerns that members of Congress need to be aware of and I’ll pass them along. E-mail me at fischercarmen@rsdmo.org.

Who are our members of Congress?

**Senate**

Claire McCaskill  
Roy Blunt

**House of Representatives**

William Lacy Clay 1st District  St. Louis/Florissant  
Ann Wagner 2nd District  Ballwin  
Blaine Luetkemeyer 3rd District  Jefferson City/Wentzville/Washington  
Vicky Hartzler 4th District  Columbia/Harrisonville/Lebanon  
Emanuel Cleaver II 5th District  Kansas City/Independence/Higginsville  
Sam Graves 6th District  Kansas City/St. Joseph  
Billy Long 7th District  Springfield/Joplin  
Jason Smith 8th District  Cape Girardeau/Rolla/Farmington/West Plains

SNA offered a webinar “Host a Legislator Site Visit” on September 6th. Please visit [https://schoolnutrition.org/Webinars/On-Demand/](https://schoolnutrition.org/Webinars/On-Demand/) to view. The best way to educate our legislators about what we do in school food service is to invite them to breakfast and lunch. During previous visits to Washington DC, Blaine Luetkemeyer, Vicky Hartzler and Jason Smith have always shown the most interest in school meals.

Have a terrific school year!!

Carmen Fischer RD, SNS  
Rockwood School District  
Missouri School Nutrition Association Legislative Chair
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Background

In 1946, the federal government made a promise to America’s families that students will always have access to healthy meals at school. Unfortunately, Members of Congress have proposed a drastic change to the National School Lunch Program (NSLP) and the School Breakfast Program (SBP) that would eliminate that long-standing guarantee.

Congress specifically designed NSLP and SBP to be entitlement programs. Participating schools are “entitled” to a federal reimbursement for all meals served. Federal regulations and nutrition standards for these programs ensure meals and student access to them are consistent from state to state.

Fixed-sum block grants would end this entitlement and the promise that America’s students will have consistent access to the nutrition they need to succeed. Block grant funding cuts and the complete elimination of federal nutrition standards will compromise the quality of school meals for all students.

Although Congress is not currently debating a school meal block grant bill, last year’s proposal in the House of Representatives is likely to resurface. SNA members must stay vigilant and educate their representatives on the following dangers of school meal block grants.

Block Grants Restrict Student Access to School Meals

Thanks to entitlement status, school meal programs always have the necessary funding to meet students’ nutritional needs. Funding fluctuates annually with the number of student meals served. When a natural disaster strikes, school enrollment increases, or a factory closes, the number of students receiving free-and-reduced-price meals increases. Schools can serve more students knowing their reimbursement will rise to cover the added cost.

Fixed-sum block grants eliminate that guarantee, putting America’s most vulnerable students at risk. Block grants provide a finite amount of funding each year. If circumstances change mid-year, states do not receive additional funds to cover the cost of serving meals to students in need.

Block Grants Slash Funds for School Meals

The 2016 House-proposed block grant pilot would have slashed funds for school meal programs through an immediate funding cut and the elimination of annual adjustments, which help schools keep pace with rising costs. The proposal could have resulted in a crippling 12% funding cut after three years, according to an analysis by the Center on Budget and Policy Priorities (CBPP). Cash-strapped school districts would be forced to cover meal program losses at the expense of academics. Further cuts would also impact hiring practices in school cafeterias nationwide.

History demonstrates that block grants shrink available funding over time, severely limiting a program’s ability to serve Americans in need. A CBPP analysis of 13 major housing, health, and social services block-grant programs reveals that combined funding for the programs declined by 26% — or $13 billion in 2016 dollars — from 2000 to 2016. Notably, when adjusted for inflation, funding under the Temporary Assistance for Needy Families (TANF) block grant has plummeted by 32%, despite population growth.

What You Need to Know About Block Grants
Block Grants Abolish Crucial Federal Standards

Block grants void federal rules that ensure the uniformity and consistency of school meal programs across the nation. States could set their own rules on which children are eligible for free or reduced price meals, restricting access for low-income children currently enrolled in the program. States could abandon all federal nutrition mandates, and under the proposed pilot, states would be required to only serve one “affordable” meal a day to students, threatening recent national progress in expanding student access to healthy school breakfasts.

Block grants could void “Buy American” mandates and impact USDA Foods assistance for school meal programs, which have supported America’s farmers and introduced students to a wide variety of healthy US-grown foods.

Program Simplification: Share Your Thoughts

The U.S. Secretary of Agriculture Sonny Perdue announced intentions to solicit direct and specific guidance from school nutrition professionals for the shaping of school meal policies. Now is your chance to do just that! USDA wants your opinion on how best to simplify school nutrition program regulations.

SNA encourages you to share your ideas through this simple form in response to a Federal Register notice posted June 17, 2017. The notice asks for ideas from the public on how the USDA can remove barriers to participation in programs, such as school meal programs, without interference to our customers or our mission. They are specifically asking for your ideas on regulations, guidance documents, or policy documents that are in need of streamlining, modification or repeal.

Please submit your ideas and we’ll do the paperwork on your behalf. Your suggestions will be part of a consolidated document making recommendations to USDA on regulatory reform.

SNA Membership Matters - Announcing the 2017-2018 SNA Annual Membership Campaign!

SNA is 58,000 members strong! Because membership matters to the school nutrition profession, help SNA recruit new members. Your reward could be the chance to win a registration to ANC 2019! Recruit five or more new members between June 1, 2017 and May 31, 2018 and you will automatically be entered into a drawing to win 1 of 5 VIP registrations to SNA’s 2019 Annual National Conference (ANC) in St. Louis, MO. For more details, please visit www.schoolnutrition.org/amc.
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**Position Title:** Director of Nutrition Services

**Qualifications:**
Required: Bachelor’s degree in Dietetics, Food Service Management, or a related field. 12 hours of continuing education required on a yearly basis. 15 hours of CEUs required to maintain SNS credential.
Preferred: 3 to 5 years of experience with food-related industries.

**FLSA:** Exempt

**Salary Schedule:** Per Approved Salary Schedule

**Direct Report:** Superintendent

**Terms of Employment:** 12 Month

**Purpose:** Administer the operations of the National School Lunch and School Breakfast Programs

**Essential Job Functions:**
- Attend work in a regular, reliable and punctual manner.
- Oversee the day-to-day operations of food services.
- Manage human resources within the department.
- Plan menus, purchase food, and manage deliveries to facilities.
- Work with student balances as well as free and reduced applications.
- Perform nutritional planning while remaining aware of student allergies.
- Other assigned duties.

**Employee Behavior and Conduct:**
District employees shall conduct themselves in a professional manner and shall exhibit and extend such professional conduct appropriate for the circumstances to those with whom they come into contact, both internally and externally during the performance of their duties. Examples of professional conduct include, but are not limited to, being communicative, informative, fair, honest, and respectful.

All applicants can apply through our district website at [https://stjoe.tedk12.com/hire/index.aspx](https://stjoe.tedk12.com/hire/index.aspx)
Missouri School Nutrition Association
2100 I-70 Drive Southwest
Columbia, Missouri 65203

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