



Feeding Bodies. Fueling Minds.™

MISSOURI SCHOOL NUTRITION ASSOCIATION MESSENGER

THE VOICE OF CHILD NUTRITION IN MISSOURI

President's Message

It is hard to believe we are ¾ of the way through the 2018-2019 school year. It seems just yesterday, we had the first day of school and I was putting the finishing touches on the annual conference that was held at Lake of the Ozarks where networking, education and the exhibit hall helped put the pieces together for success. We are now in the home stretch, hopefully putting this winter weather behind us and looking forward to spring.



In December, USDA released its final ruling, which addressed flexibility with our program regulations and made them permanent. A waiver is no longer needed to offer non-whole grain rich items; only 50% of grains offered need to be whole grain rich; sodium levels were kept at the target one level; and 1% flavored milk is allowed. In addition, money was appropriated for commodities to be used at breakfast for fiscal year 2019. USDA is listening.

Recently at SNA's Legislative Action Conference, USDA announced they were offering states waivers to change to a five-year administrative cycle. They have also adjusted the professional requirements for directors at small-school levels. While we visited with our national representatives, we encouraged them to reauthorize the program and make permanent the five-year administrative review cycle and permanently fund commodities to be used at breakfast.

On the state level, MSNA is working to schedule a legislative action day to speak to our local representatives and senators. Currently there are two bills pending dealing with "lunch shaming." Please be ready to take action if asked to educate our legislators about meal debt and best practices for handling it.

The annual Managers' Retreat is being planned as we speak. Mark your calendar for June 19-21 at Drury Plaza Hotel in Columbia for "Great Leaders to Light the Way." In addition, please mark your calendars for the annual conference in Branson on October 18-20, 2019, and "Reveal your Magic."

Here's to spring!

MSNA President



Table of Contents

4 SNA Legislative Action Conference 2019

7 Managers' Retreat

8-9 Missouri Culinary Skills Institute Graduate Spotlight

10 DESE Report

11 Registration Open for Orientation to School Nutrition
Management

Serving School Meals to Preschoolers: New Worksheet!

12 Hello Missouri!

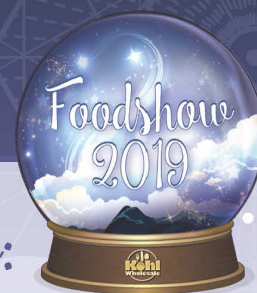
14-15 2019 Annual Conference

MagiKah

SPRING FOODSHOW

APRIL 11TH, 2019

9:00AM - 3:00PM



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SNA Legislative Action Conference 2019

By Carmen Fischer, MSNA Legislative Committee Chair



This year's conference was great! We were honored to have Secretary of Agriculture, Sonny Perdue, speak with the group on Monday. He has made strides in relaxing some of the cumbersome federal USDA regulations, most recently offering a waiver to states that would allow them to move to a five-year administrative review cycle instead of the current three-year cycle. USDA leaders presented updates with the programs including "Trade Mitigation" foods that will be offered to the schools, a menu planner for school meals and other helpful resources that can be found at: <https://www.fns.usda.gov/usda-foods/usda-foods-toolkit-child-nutrition-programs>.

We were fortunate to have a team of ten Missourians "Charge the Hill" this year. We were able to visit with staffers at all but one office, making connections with those who are educating the members of Congress about our issues. All those we met with were receptive to the issues listed on the SNA position paper. https://schoolnutrition.org/uploadedFiles/Legislation_and_Policy/SNA_Policy_Resources/SNA-2019-Position-Paper.pdf

During our visits with the Congressional members' staff we invited them to visit schools within their districts to learn more about our programs and see first-hand the good work that school nutrition staff are doing on a daily basis.

While we made contact with each office, your support in sharing your personal stories about school lunch and breakfast are best. Take time to visit, e-mail, or call your local member of Congress and paint a picture for them of your situation. We could use additional money in commodities for our breakfast programs; students love the frozen commodity strawberry and peach cups or the orange juice; or how many hours did it take you to prepare for your latest administrative review and how that took away from other projects you could have been working on to improve your program; or how do you explain to a student that a food is ok for your lunch tray, but you can't purchase it a la carte because it doesn't meet Smart Snack requirements. Share your stories!

Don't know who your members are? This web page has tabs at the top for the senators, representatives and the district map. <https://www.govtrack.us/congress/members/MO#senators>



Did you hear?

Peterson Farms now has 11 flavors of applesauce cups,
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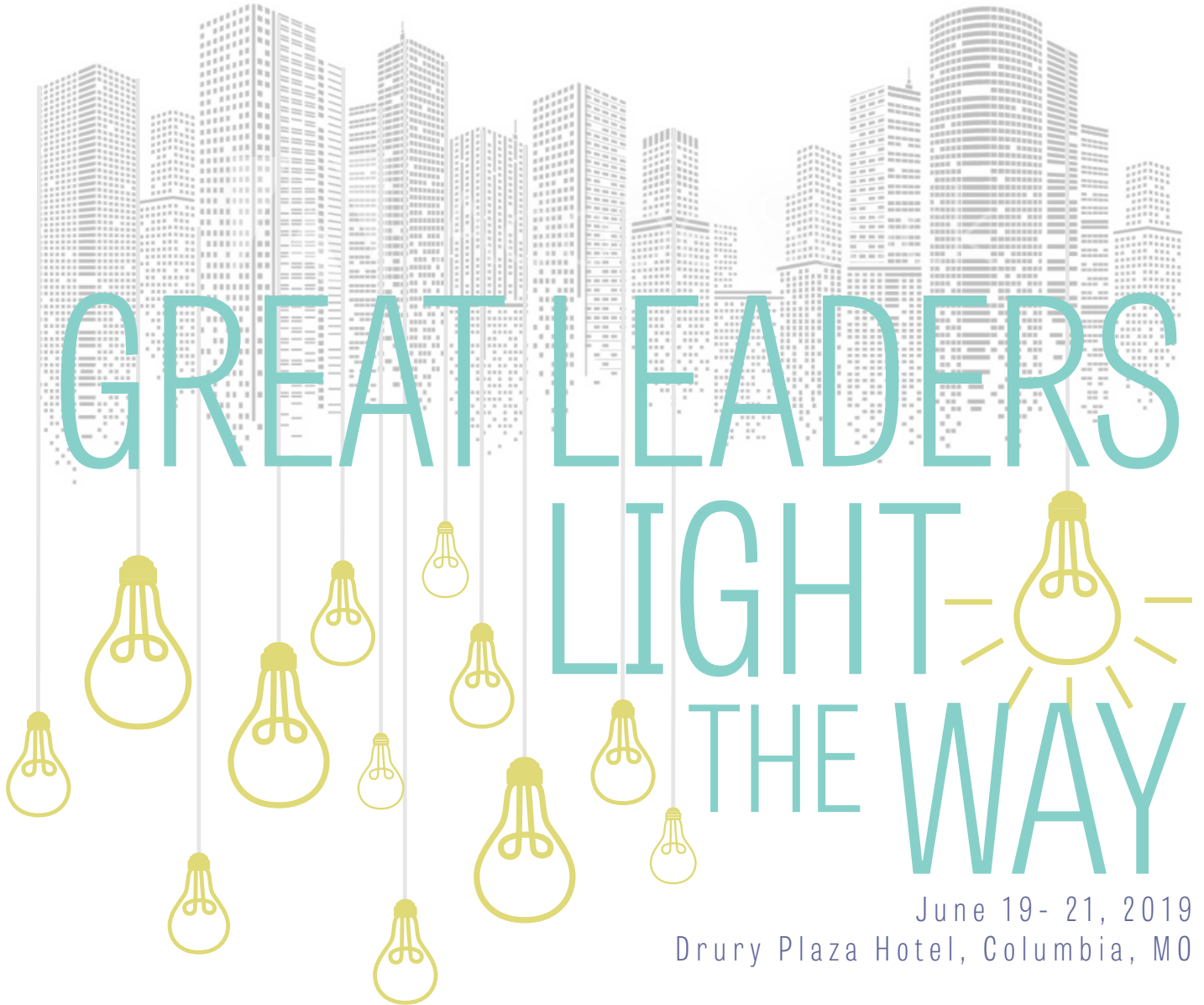


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MISSOURI SCHOOL NUTRITION ASSOCIATION MANAGERS' RETREAT



June 19- 21, 2019
Drury Plaza Hotel, Columbia, MO

Missouri Culinary Skills Institute Graduate Spotlight



Graduate Spotlight: Patti Turner, Food Service Director,
Kirbyville R-VI School District, Kirbyville, Missouri

Missouri Culinary Skills Institute (CSI) Class of March 2018
MSNA Culinary Skills Institute \$200. Scholarship winner!

How long have you been the food service director (FSD) in Kirbyville?

I am actually a Kirbyville alumni! Returning to work for the district when my children were students here.

I have worked for the Kirbyville School District for 24 years and have been the FSD for 15 years. I honestly have to say I love every minute of it!

What is your students' favorite menu item?

My elementary kiddos love Taco Day, and my Middle School students LOVE BBQ Pork Nachos and Wholegrain (WG) Cinnamon Rolls (made with applesauce!)

Do you have a salad bar in your district?

We do not have a salad bar in our district; however, we have participated in the Missouri Department of Health & Senior Services (DHSS) salad and vegetable bar promotional events: Rainbow Days for elementary students and Fresh Life! for middle and high school students.



How do you think the CSI impacted you as the Food Service Director of a rural school district?

CSI was helpful not only in the skills I learned, but in ideas on how to pass these skills along to my cooks.

I have used several "fresh" fruits, vegetables, and herbs and incorporated them into our menus since CSI.

My staff has taken a positive approach to trying new things, even if it is just adding additional vegetables to the salad for the day. They are starting to realize ingredients can be used in new ways and kids will enjoy them.



What was your favorite part of the 2½ day training?

My favorite part of CSI was networking with the other participants and bouncing ideas from one team to the next.

Seeing how different people do the same things differently!!!! And knowing there truly is not a ridiculous question, or one set answer for many of the things discussed.

It has been one year since you attended CSI in Kansas City. Please share any changes you made to Kirbyville food service as a result of CSI.

NEW KNIVES have entered our world at Kirbyville along with new cutting boards and knife sharpeners!

What would you tell prospective students about the training?

SIGN UP AND GO! Do NOT be intimidated about not knowing all the answers and already having the skills it takes to do everything correctly!

You are never too old to learn something new....you are NEVER TOO OLD TO CHANGE!

Any additional information you would like to share-



Stepping out of my comfort zone, taking the initiative to fill out that application and setting my mind on learning culinary skills I wanted to know for ages, these were the steps it took for me to succeed at CSI!

Realizing “you can learn new things” and “everyone is here to learn with you” - everyone should be a part of this training. EVERYONE should fill out that application!



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DESE Report

By Barbara Shaw, Coordinator, DESE Food & Nutrition Services

Food & Nutrition Services will not run the regular workshop schedule this year. There are two options for summer workshops this year. DESE FNS workshop will be hosted in Jefferson City followed by a series of webinars. The workshop will include a two-day new hire followed by a one-day back-to-school train the trainer. Expect the workshop to take place in June followed by webinars in July.



The Nutrition Program Specialist for your region will also be available to conduct on-site technical assistance visits throughout the summer and prior to the beginning of the 2019-2020 school year for those who need additional assistance. If schools are interested in additional technical assistance, they can contact Ellen Rees, Nutrition Program Manager at Ellen.Rees@dese.mo.gov or Kevin Gorsage, Director, Kevin.Gorsage@dese.mo.gov.

Northwest and Southeast regions have been filled and an updated map will be sent out and posted on the website.

I also want to remind everyone about the Donated Foods Advisory Committee. The advisory committee will be selected to be involved in the selection of donated foods further processing for procurement. The advisory will assist in making selections based on student taste test, product quality, specifications, etc. If you are interested in participating on the committee, you may contact Josh Winters, Director, Foods Distribution at josh.winters@dese.mo.gov.



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Our Business Is Making Your Business Better...

Registration Open for Orientation to School Nutrition Management

June 10 - 14, 2019

Registration is now open for Orientation to School Nutrition Management that will be held at the Institute of Child Nutrition in Oxford, Mississippi, June 10 -14, 2019.



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Orientation to School Nutrition Management (4½ day Training) – This FREE training session for new and aspiring directors provides an overview of the management components of school nutrition programs. Participants who complete this session will receive 30.5 units of continuing education that are accredited by the School Nutrition Association. USDA Professional Standards Codes will be listed on the Certificate of Completion.

Training materials and lunch will be provided each day. Participants are responsible for travel expenses. Registration link is: <https://theicn.org/osnm-icn-June-2019-registration-form/>.

If you have questions or need additional information, contact Evan Williams at ecw1@olemiss.edu or 800-321-3054.

Serving School Meals to Preschoolers: New Worksheet!

The USDA's Team Nutrition initiative is pleased to announce the release of the "Serving School Meals to Preschoolers" training worksheet. Local Education Agency (LEA) food operators can use the colorful four-page worksheet to plan and prepare menus that meet preschool meal patterns in the School Breakfast Program and National School Lunch Program.

This resource also includes information regarding comingling of preschool students and students from older grade groups, as well as scenario-based questions to test for knowledge and understanding.

All materials are currently available in English and Spanish at <https://www.fns.usda.gov/tn/serving-school-meals-preschoolers>. Team Nutrition will announce the availability of printed versions at a later date.



Hello Missouri!

By Sandi Kramer, SNA Midwest Regional Director



Wow! It's hard to believe it has been five months since I was in Missouri at your state conference. I had a great time at your conference getting to know as many people as possible. Missouri SNA members do know how to have fun. The Missouri SNA Executive board did a great job organizing training sessions, speakers and let us not forget the food show.

Since your state conference, we had a few things also going on in the Midwest and at the National level. The Midwest Leadership 2018 was in Green Bay, WI. We had representatives from each state in the Midwest, including Missouri. It is a great learning tool for future or new board members. So if you ever considered to be on your state board, know that there is training provided to help you along your journey. School Nutrition Industry was in January in Texas with the largest registration so far. Legislative Action Conference had great speakers and your state had great representation to charge the hill. You should be proud of your SNA Missouri membership, who have represented you at these conferences. National Leadership Conference is in Florida and your state will be sending board members and future leaders to train to be strong state leaders and network with other states. Last but not least is ANC in July, which is in your back door. What a great opportunity for you to attend a National Conference and most of you could just drive there. If you are ever interested in attending any of these conferences but not sure how to pay for it, go on the SNA website and under membership is the Scholarships. Please check them out and take advantage of them. They are a great membership benefit.

If you cannot travel but need training and new ideas, I hope you checked out the Virtual Expo 2019 on the SNA website. I am not sure what kind of winter you have had, but in South Dakota we are sick of snow. You can listen to webinars and visit vendors' booths and not even have to get in a car.

I am anxiously waiting to see who the winners of the SNA Membership awards are. Missouri always has great nominations to pick from. Never too late to start planning for next year's SNA members to nominate.

Someone asked me once to sum up what it means to be a member of SNA. My answer was, I want to be great at my job and SNA provides me the tools to achieve that. There are so many benefits to being a member, I hope you can find what you need to be great at your job!



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MISSOURI SCHOOL NUTRITION ASSOCIATION 2019 ANNUAL CONFERENCE

OCTOBER 18 – 20, 2019 | CHATEAU ON THE LAKE, BRANSON, MO



2019 Annual Conference Keynote Speakers



Saturday, October 19

Kim Hodous, the Happiness Speaker
“Be Happy & Work Happy”

<https://www.kimhodous.com>



Sunday, October 20

Devin Henderson, Henderson
Entertainment, LLC
“Share Your Magic”

<http://devinhenderson.com>





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In this issue:

- SNA Legislative Action Conference 2019
- Managers' Retreat
- Missouri Culinary Skills Institute Graduate Spotlight
- DESE Report
- Registration Open for Orientation to School Nutrition Management
- Serving School Meals to Preschoolers: New Worksheet!
- Hello Missouri!
- 2019 Annual Conference



Spring NEWSLETTER

www.mosna.org