



COLORADO
SCHOOL
NUTRITION
ASSOCIATION

Feeding Bodies. Fueling Minds.™

May/June 2017 Newsletter

Healthy Bites

SNF Annual Fund

In 2017, the School Nutrition Foundation is encouraging each State Association to participate in the Annual Fund by providing the following incentives for participation.

For states that achieve a percentage participation of 3% or higher, SNF will provide 20% of the total raised for the State Association to use for scholarships. If the state achieves percentage participation of 5% or higher, SNF will provide 25% of the total raised for the State Association to use for scholarships.

The contributions that will be counted are:

- \$10 or more
- Made by an individual
- Made by the state affiliate (included in total, not in % participation)
- Made between January 1 and December 31, 2017
- Not restricted for a Special Fund

Colorado surpassed the 3% participation mark in the 2016 Annual Fund with 4.35% participation. In recognition of that achievement, the School Nutrition Foundation will make available 20% of the total raised in Colorado (\$2,544.73) for scholarships in Colorado. That amount is \$508.95.

CSNA encourages you to visit the School Nutrition Foundation table near the Conference Registration area to make your contribution for 2017. Our goal this year is for at least 30 people to donate \$20. Donations may also be made at the CSNA SNF web page.

Thank you for your support!

Message From the President

As a child, I can remember feeling a mixture of happiness and sadness on the last day of school each year. While I looked forward to the late nights and sleeping in days of summer, it was hard to say goodbye to friends, teachers (most of them anyway!) and I always felt like this was the end of something amazing that just wouldn't be quite the same next year.



Now that I'm in the business of schools, I have a different view of the last day of school. So much happens during the course of the school year, that I often wondered how we survived it all! The end of school, for me, is about reflecting on what was accomplished, how I can improve for the future and excitement about planning for the next school year.

As your school year has ended or is winding down, I hope that you take a moment to reflect, take a deep breath and then look forward to diving into the work once again. I want to encourage you to begin by investing in yourself. Our whole school year is about serving others, now it's time to take care of you!

Connect with Family/Friends- Start by connecting with those around you. Let's be honest, many of us easily take away time from our families and friends during the busy school year. This summer, take some time to go on a date with your significant other, spend quality time with kids or grandkids and hang out with your best buds! These interactions are so important to keep one's life in balance and "reset" our professional clocks for the year ahead.

Invest in Education- When was the last time you learned something new? I hope you are planning to attend the CSNA Summer Conference or SNA's Annual National Conference this summer. Both will be amazing events! However, if it's not in the cards for you to attend, consider taking a course online, hop on a couple webinars or find a class at your local community college or university that interests you. These don't have to be related to child nutrition- find something fun and I bet you will learn some lessons along the way that apply to your work.

Have an amazing summer! For those serving students through the Summer Food Service Program- Thank you for serving our Colorado kids. We know hunger doesn't take a summer break and you are part of the safety net for our students.

President Jeremy West recently accepted a position as the Director of Operations with Jeffco Food & Nutrition Services. His new email is Jeremy.West@jeffco.k12.co.us.



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Congratulations!



Rick Hughes, Colorado Springs SD 11, Director of the Year!



Tracy Steinbrecher, Greeley SD 6, Colorado Manager of the Year!



Gayle Hotchkiss, Food Production Assistant at Greeley SD 6, Employee of the Year!

Need-to-Know Items for Attending #ANC17

SNA recently expanded its available hotel room inventory so if you still have not secured your accommodations, please do so as soon as possible. If you did not get into your preferred hotel initially, please try again. Modifications to reservations can be made through the SNA Housing Bureau through June 24th. Cancellations can be made at any time, with a \$30 fee; however, starting June 1st, the fee goes up to \$90. For any questions on housing, please contact SNA's Official Housing Bureau at SNA@ConferenceDirect.com or 877-440-7549.

For those looking for something fun to do on the evening of Tuesday, July 11th, SNA will provide transportation to and from the former Sears, Roebuck & Co. building, which has been transformed into a vibrant community hub with shops and restaurants, including the Central Food Hall. The Roof at Ponce City Market is one of the most iconic destinations in Atlanta, featuring panoramic views, an 18-hole mini golf course, boardwalk-style games, craft cocktails, and dining. SNA will provide complimentary shuttles to and from Ponce City Market starting at 5:30pm, departing from the Marriott Marquis; the last shuttle will depart from PCM at 9:30pm. Shuttle tickets are required to ride the bus and are distributed on a first-come, first-serve basis. Please visit the shuttle desk at the GWCC during shuttle hours to receive a ticket with an assigned shuttle departure time.

The Atlanta CVB offers SNA ANC attendees exclusive deals during your time in Atlanta. Simply go to http://www2.atlanta.net/savings/sv_index.aspx?meetingNum=82328 and print off the card and/or save it on your mobile device. Present the card at participating partners to start saving. You can take advantage of discounts at area restaurants, attractions, shopping, area tours and more!



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

Core Group

Amanda Martin

(303) 283-0000

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CSNA Position Statement on Rule Changes

The Colorado School Nutrition Association supports the regulatory changes announced by Secretary of Agriculture Sonny Perdue on May 1, 2017. School meal programs across the state and country have seen a decrease in participation as the Healthy, Hunger-Free Kids Act has been implemented leaving some programs financially unstable and therefore unable to support their students or in need of funds from the district's General Education Fund. These changes bring a needed middle ground for school foodservice operators where healthy menu options will be protected and a wider variety of options can be offered to students to ensure they are receiving the nutrients they need from the meals we serve. These relatively minor changes do not

represent an abolishment or rollback of the Healthy, Hunger-Free Kids Act. These changes are:

1. **Whole Grains** - The change requires at least 50% of grains offered in the National School Lunch and Breakfast Programs be whole grain rich. The change allows for states to grant exemptions to districts allowing service of a select number of items that are not whole grain-rich until a wider variety of items are available that are whole grain rich and appealing to students. All schools must still provide between 50% and 100% whole grain rich items, which aligns with the Dietary Guidelines for Americans.
2. **Sodium** – The regulatory change allows for districts to remain at the Target 1 Sodium levels until further analysis of necessity to move to the next sodium targets can be conducted. All schools must still comply with the Target 1 sodium level.
3. **Milk** – The changes allow for districts (if they choose) to sell 1% low-fat, flavored milk.

The results of these changes simply allow for school foodservice operators to best serve their customers and provide the healthy, balanced, nutritious meals needed for academic success.

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 at 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.*

Summer Meals Texting Program 2017

Did you know that the No Kid Hungry texting hotline allows children and families to easily and quickly identify open summer meals sites in their area? To receive information about open summer meals sites, users text 'FOOD' to 877-877, and receive a text back prompting them to enter an address (either their home address or any other location of their choosing). Once the user replies with a full address and/or zip code, the service provides information about nearby meals sites, or information about how to access sites if none are located in the vicinity. Spanish speakers may also access this information by texting 'COMIDA' to 877-877 and receive a response in Spanish. Click here for more information on Summer Meals planning.

Unpaid Meal Charge Policies Due July 1, 2017

In 2016, USDA released a memo stating that all school food authorities (SFAs) that participate in the National School Lunch Program (NSLP) or School Breakfast Program (SBP) must have a written and clearly communicated meal charge policy by July 1, 2017. This requirement was proposed to encourage a shared understanding between foodservice professionals, school administrators, families, and students of policy procedures when children do not have school meal money in their account or carry a negative balance. Meal charge policy plans can either be developed by state agencies or SFAs, but should be cohesive and disseminated to all parties involved. USDA's Unpaid Meal Charges website provides links to the policy guidance memos, as well as a best practice resources section with handbooks, guides and presentation.



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Future Leaders in Baltimore

The SNA Future Leaders Program was just held in conjunction with the National Leadership Conference on May 3-6, 2017 in Baltimore, Maryland. The Future Leaders Program was taught by SNA Past Presidents Sandy Ford, SNS, Julia Bauscher, SNS and Nancy Rice, SNS and provided hands-on training to emerging leaders of SNA. Participants networked with SNA members and leaders from across the country and honed their leadership and communication skills. Using the Gallup StrengthsFinder exercise, they also identified and learned how to utilize their own unique set of leadership strengths.

Congratulations to Anna Meza from Greeley-Evans District 6 and Amy Faricy from Douglas County School District 12 who represented our state and successfully completed the Future Leaders Program! We are lucky to have these up-and-coming association stars.



Amy Faricy



Erika Edwards, CSNA
Incoming President-elect



Anna Meza

Comments from Anna Meza:

I am so grateful to CSNA for including me in the NLC Future Leaders Class of 2017. Lead by three dynamic and determined SNA Past Presidents (Julia Bauscher, SNS, Sandy Ford, SNS, and Nancy Rice, SNS), everything from the large group seminars to the thought provoking small group discussions engaged me to recognize the leader that CSNA has brought out in me. Throughout the conference we were afforded the time to take a step back and look at our weaker leadership qualities and put skills in place to develop those qualities that may need work. I emerged from the weekend with a stronger understanding of how to support my association and utilize both the SNA and its outstanding membership to ensure we are all successful! Thank you CSNA for such a fabulous opportunity!

Comments from Amy Faricy:

Traveling to Baltimore the Future Leaders Conference was an amazing experience. It was a great opportunity to network with people from our own state association and school nutrition professionals from around the country. In our classes, we spent a good amount of time discussing what makes a good leader, what leadership strengths we possess, and which ones we want to develop. We shared our successes and our challenges which was insightful. We practiced public speaking which was frightening yet invigorating. We set professional goals for ourselves which was exciting. I came back inspired to take on new leadership opportunities at the local and state level, and eventually at the national level. I highly recommend the Future Leaders Program for anyone who has desire to further pursue their passion for school nutrition.

SNA Commends USDA in Supporting School Meal Flexibility

SNA joined U.S. Department of Agriculture Secretary Sonny Perdue as he released an interim rule seeking regulatory flexibility for school meal programs. This commitment by Secretary Perdue addresses concerns raised in SNA's 2017 Position Paper, which requested maintaining Target 1 sodium levels and restoring the initial requirement that at least half of grains offered through school meals be whole grain rich. Read more about the USDA interim rule and SNA response in this SNA Press Release.

Big Resource, Bigger Value!

Whether you want to get a new employee up to speed, help explain school nutrition issues to your district's superintendent, or support legislative initiatives in your state house, SNA's Little Big Fact Book: The Essential Guide to School Nutrition offers everything you need to know about the fundamentals of school nutrition. Hot off the presses, the 2017 edition of Little Big is a must-have for anyone and everyone working in and with school nutrition programs, but it's particularly useful for new foodservice directors and managers, school administrators, manufacturer marketing and sales teams, state and national legislators and media representatives. Purchase your copy today online for just \$18 at www.schoolnutrition.org/bookstore. Additional price savings are available for bulk orders.

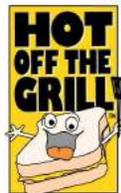
CSNA 2017-18 Industry Members

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Let's Create Great Dishes Together!



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CSNA 2017-18 Industry Members

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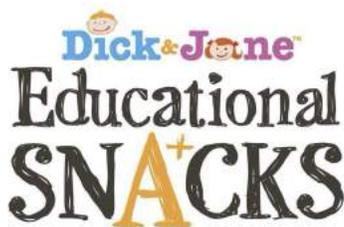
Patron Members (continued)



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"Educated Solutions for our K12 Community"
Northern Office (CO, UT, WY, MT): 303.790.2424
Southern Office (AZ, NM, El Paso): 602.255.0976



Sustainer Members





CSNA Summer Conference 2017 Guide

Colorado Convention Center June 12-13

Taking Your Program to New Heights

#CSNA17

Welcome from President-Elect

Welcome to the Colorado School Nutrition Associations 42nd Annual Summer Conference where we will be taking our programs to new heights in the Mile High City! Denver is known for its vast museums, local breweries, professional sports teams, and outdoor recreation. While the Rockies Baseball Team might be away this week, there is still plenty of fun and adventure to get into in this exciting and vibrant city!

A conference highlight this year will be our opening reception Monday evening at the Denver Athletic Club just steps from the convention center. Please join us on their rooftop patio with views of downtown Denver and the front range for heavy appetizers and drinks as we kick off our 4th Annual Chef's Challenge. District Chefs will be competing for in a "chopped-style" cook-off in the quest of a years' full of bragging rights and the "Chef's Cup." After the competition, we invite you to relax with the acoustics of live jazz while you mix and mingle with school nutrition professionals from across the state. This night under the stars will be a night to remember.



Are you ready to discover the leader within you? Our conference schedule is jam packed with engaging educational sessions like "Discovering the Leader in You," "Going GaGa for Google," and "Generations in the Workplace." New to your role and want to learn the more about our programs and how we can all work together? Check out "Keeping Up with Local Health Codes," "Equipment 101 – Selecting the Right Equipment for your School Nutrition Program," "Commodities 101" or "Professional Standards – What All SFA's Need to Know." Have you dipped your toes into the school nutrition world and now you are ready to dive in? We also have the sessions for you with "Menu Conversions – Scaling Up, Down and All Audiences Around," "Is Your Pay Competitive" and "P&L Statements – Benchmarks for School Nutrition Programs." Our schedule has educational tracks for all members and we are excited to share them with you!

With relaxation in our whole grain and sodium requirements for school year 2017-18, we now have time to make sure our menu items are what students want. Our food show will wet your taste buds to all the new and exciting products our manufacturers can provide your district to meet your needs. Not sure what your students will think of that new product? This year we are excited to wrap up our conference with a panel of students who will share their thoughts of the food show and give us an inside look into school nutrition through students perspective. You will not want to miss this session!

On behalf of a board who believes the sky is the limit in Colorado School Nutrition, I welcome you to Denver for CSNA's Annual Summer Conference. I look forward to serving the CSNA membership during the 2017-18 school year as association president, as we push our school nutrition programs to new heights!

Jessica Gould, RD, SNS
CSNA President-Elect

We are doing Food Show Fruits this year to help with foot traffic flow in the exhibit hall! You will start on the aisle of the exhibit hall that matches the fruit graphic on your name badge. Thanks for your help in following the fruit!



Vendor Show

I would like to extend a BIG THANK YOU to our vendors. The funds generated by our Vendor Show support the functions of CSNA throughout the year.

Please join me in the exhibit hall on Tuesday to learn about new products, taste great foods, and thank our vendors for their support.

Jill Kidd, MS, RD, SNS
2017 CSNA Industry Chair



**CSNA IS PLEASED TO ANNOUNCE
A BONUS CONFERENCE
EDUCATION SESSION!**

This class is not in the Conference Program of Events so please make a note of this opportunity!

Tuesday, June 13, 8-9 a.m., in Room 505

Session Title: CDE Initiatives

Presenters: Bre Riley and Amanda Mercer

Description: Learn about CDE Office of School Nutrition's new mission statement, initiatives to further support districts, resources available on their website, and trainings they offer. Time will be set aside in this session to hear from participants as to how OSN can further support the challenges districts currently face in implementing child nutrition programs as well as resources and trainings districts would like OSN to provide in the future.

CSNA Summer Conference 2017 Schedule

Sunday, June 11, 2017

1:00 p.m. - 5:00 p.m. SNS Testing

Monday, June 12, 2017

7:30 a.m. Registration Opens
8:00 a.m. - 9:00 a.m. Breakfast Meeting By Small, Medium and Large Districts
9:00 a.m. Opening General Session
10:30 a.m. - 11:00 a.m. Sponsored Networking Break
11:00 a.m. Breakout Session #1
12:00 p.m. - 1:30 p.m. Lunch On Own and Wellness Walk
1:30 p.m. - 2:30 p.m. Breakout Session #2
2:30 p.m. - 2:45 p.m. Sponsored Networking Break
2:45 p.m. - 3:45 p.m. Breakout Session #3
4:00 p.m. - 5:00 p.m. Breakout Session #4
5:30 p.m. Welcome Reception at the Denver Athletic Club (DAC)
5:45 p.m. - 6:30 p.m. Chef's Challenge at the DAC
6:30 p.m. - 8:00 p.m. Patio Reception
8:00 p.m. Dinner on Own

Tuesday, June 13, 2017

7:00 a.m. Registration Open
8:00 a.m. - 9:00 a.m. Breakout Session #1
9:15 a.m. - 10:15 a.m. Breakout Session #2
10:15 a.m. - 10:30 a.m. Sponsored Networking Break
10:30 a.m. - 11:30 a.m. Breakout Session #3
10:30 a.m. Ribbon Cutting Opening of Food Show
11:45 a.m. - 12:45 p.m. Breakout Session #4
10:45 a.m. - 12:45 p.m. Directors Only FOOD SHOW
12:45 p.m. - 2:45 p.m. All Attendees Food Show
3:15 p.m. - 4:45 p.m. Closing General Session
4:45 p.m. Raffle

CONFERENCE ADJOURNS

CSNA Summer Conference 2017 Classes & Descriptions

4 Step Training- Learn to plan effective training events.

Administrative Review Guidance- Gain a big picture of the Administrative Review process.

Are Provisional Programs Right for Your District?- Get the information and tools you need to decide is a provisional program is a good fit for you.

Building a Customer Service Oriented Team- Learn about employee recognition programs, customer services trainings and how to deal with difficult customers.

Building Wellness Teams- Gain best practices related to district wellness involving all the pertinent stakeholders.

Commodities 101- Learn the foundational principles and purposes of the commodity foods program.

Confronting Conflict with Confidence- Achieve tools to put procedures in place to effectively deal with conflict.

Cooking from Scratch- How to School-ify Home Recipes- Learn to transform the cafeteria into a café-chic dining environment.

Counting Complex Recipes- Get the skills you need to count one menu items towards a variety of different required components.

Creating a Culture of a High Performing Team- Develop behaviors and gather standards that will help you develop a high output team.

Discovering the Leader in You- Learn what leadership traits you embody and how to put them into practice.

District Membership Has Its Benefits- Gain all the benefits association with district owned membership.

Do Your Reps Represent You?- Learn how to advocate for the School Nutrition industry.

Equipment 101- Gain knowledge to help you select and procure the right equipment for your unique operations.

Erase That Line- Learn how to develop partnerships throughout the entire school community.

Employee Documentation- Nobody Wants to Do It- Achieve practical guidelines for documenting unsatisfactory employee performance.

Generations in the Workplace- Take a look at four generations in the workplace and how to maximize each of their strengths.

Going Gaga for Google- Learn about the different components this platform has to offer and how they can benefit your workplace.

CSNA Summer Conference 2017 Classes & Descriptions

Intro to Nutrition- Gain knowledge about the basics of nutrition.

Is Your Pay Competitive?- Receive information related to the recent CSNA salary study that was conducted for our association.

Keeping Up with Local Health Codes- Achieve an overview of local health code revisions that have taken place.

Label Reading- Be provided with the tips you need to decode the food label.

Menu Conversions- Scaling Up, Down & All Around- Improve your menu conversion skills by learning simple ways to scale recipes.

New CACFP Meal Pattern Rules- Gain information of recent changes to the CACFP meal pattern which directly impact NSLP.

P&L Statements- Benchmarks for School Nutrition Programs- Achieve an overview of how to successfully use profit and loss statements to document the success of your school nutrition department.

Professional Standards- What SFAs Need to Know- Learn from your peers about how they have successfully implemented and tracked professional standards.

Reaching Today's High Schoolers- Gain tips and techniques to help make your high school food operations profitable.

Renting Your Commercial Kitchen Space- Develop ideas to help create an additional revenue stream for your department.

Section Meetings- Chat with your peers about current hot topics in School Nutrition.

Special Dietary Needs Process Updates- Learn the new regulations and best practices related to serving students with special dietary needs.

Surviving the CDE Procurement Review- Hear about other school districts who have engaged in the procurement review process and made it through.

The Bucket List of Life- Come, listen, connect and share. Then walk away with powerful motivation and communication techniques.

Tips & Tricks for Creating a Professional Presentation- Gain strategies to help you improve the look and feel of your presentations.

Tray Cost- Learn how to break down recipes to calculate per meal costs.

Turning Food Waste into an Opportunity- Examine a variety of creative ways to minimize food waste.

Verification from a Nutrition Office Perspective- Take a look at the verification process from behind the scenes.

Chef Challenge Promo



Team Double Trouble



Team Gluten Bandits



Team Wolverine



Team Diabolical Duo

Please join us for the 4th Annual Chef Challenge! This year's challenge will take place during the Welcome Reception on Monday, June 12th at the Denver Athletic Club beginning at 5:45 pm. Districts will compete for the coveted Chef Challenge trophy and bragging rights! Participating districts this year include Cherry Creek School District, Douglas County School District, Mapleton Public Schools and our returning champ, Weld County SD 6. We look forward to seeing you there!

There are Many Dinner Choices in Denver. Here are a Few:

- **1515 Restaurant**
1515 Market St.
Denver, CO 80202
Contact: Gene Tang
Phone: (303) 571-0011
- **Blue Agave Grill**
1201 16th St., Ste. 104
Denver, CO 80202
Contact: Robert Duran
Phone: (720) 550-8389
- **Euclid Hall**
1317 14th St.
Denver, CO 80202
Contact: Beth Gruitch
Phone: (303) 595-4255
- **Grimaldi's Pizzeria**
500 16th St., Unit 128
Denver, CO 80202
Contact: Josef Sanchez
Phone: (303) 623-3271
- **Hapa Sushi Grill and Sake Bar**
1514 Blake St.
Denver, CO 80202
Contact: Jessica Brookhart
Phone: (720) 354-5058
- **Next Door Union Station**
1701 Wynkoop St., Ste. 100
Denver, CO 80202
Contact: Carlene Isola
Phone: (720) 460-3730
- **Paramount Café**
519 16th St.
Denver, CO 80202
Contact: Mike Plancarte
Phone: (303) 831-8605
- **Rioja**
1431 Larimer St.
Denver, CO 80202
Contact: Beth Gruitch
Phone: (303) 820-2282
- **Stout Street Social**
1400 Stout St.
Denver, CO 80202
Contact: Edward Ledford
Phone: (720) 214-9100
- **TAG Restaurant**
1441 Larimer St.
Denver, CO 80202
Phone: (303) 996-9985



CSNA SUMMER CONFERENCE 2017

COLORADO CONVENTION CENTER JUNE 12-13 *Taking Your Program To New Heights*★

1. Colorado Convention Center
2. Denver Athletic Club
3. Hilton Garden Inn Downtown Denver

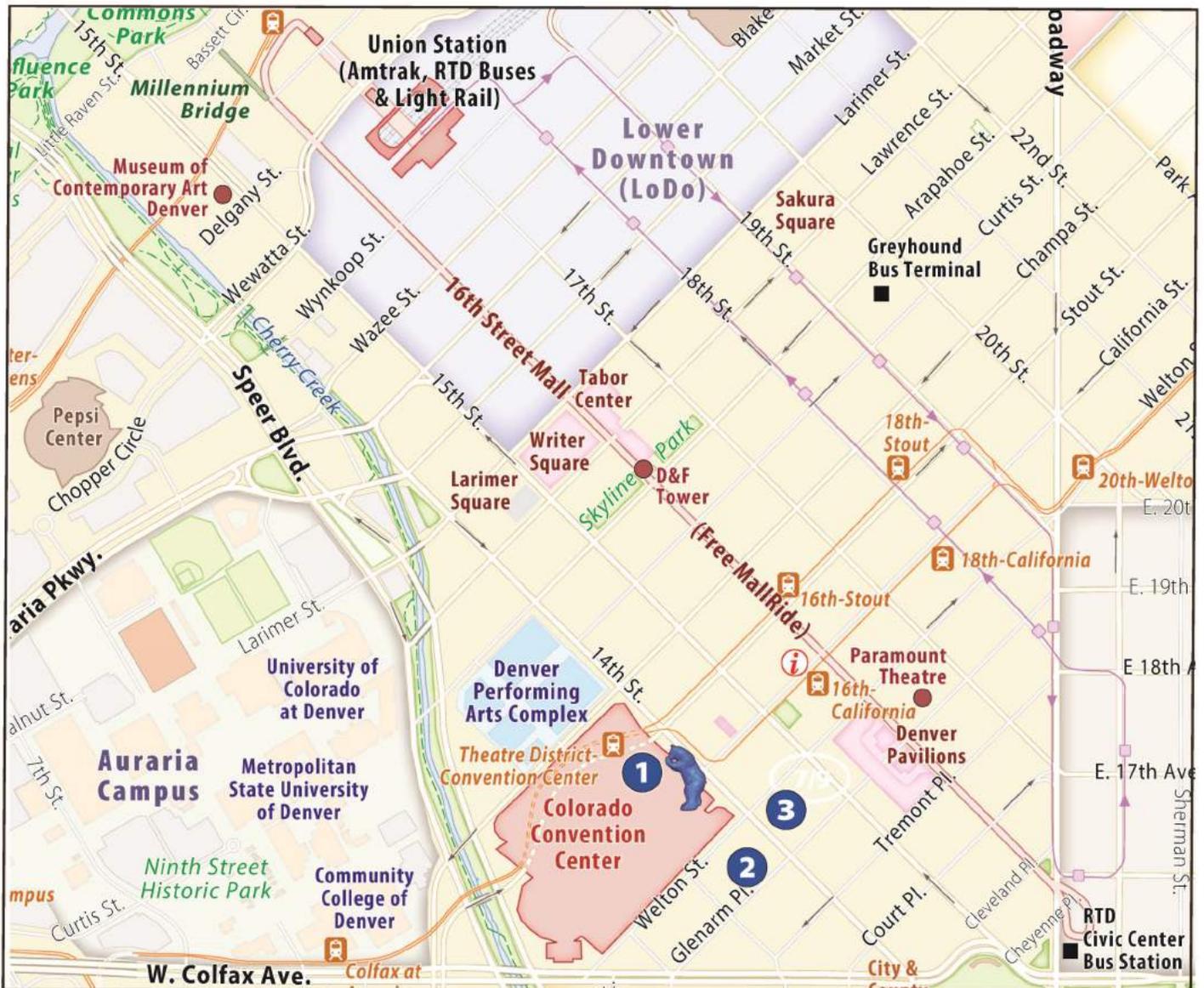
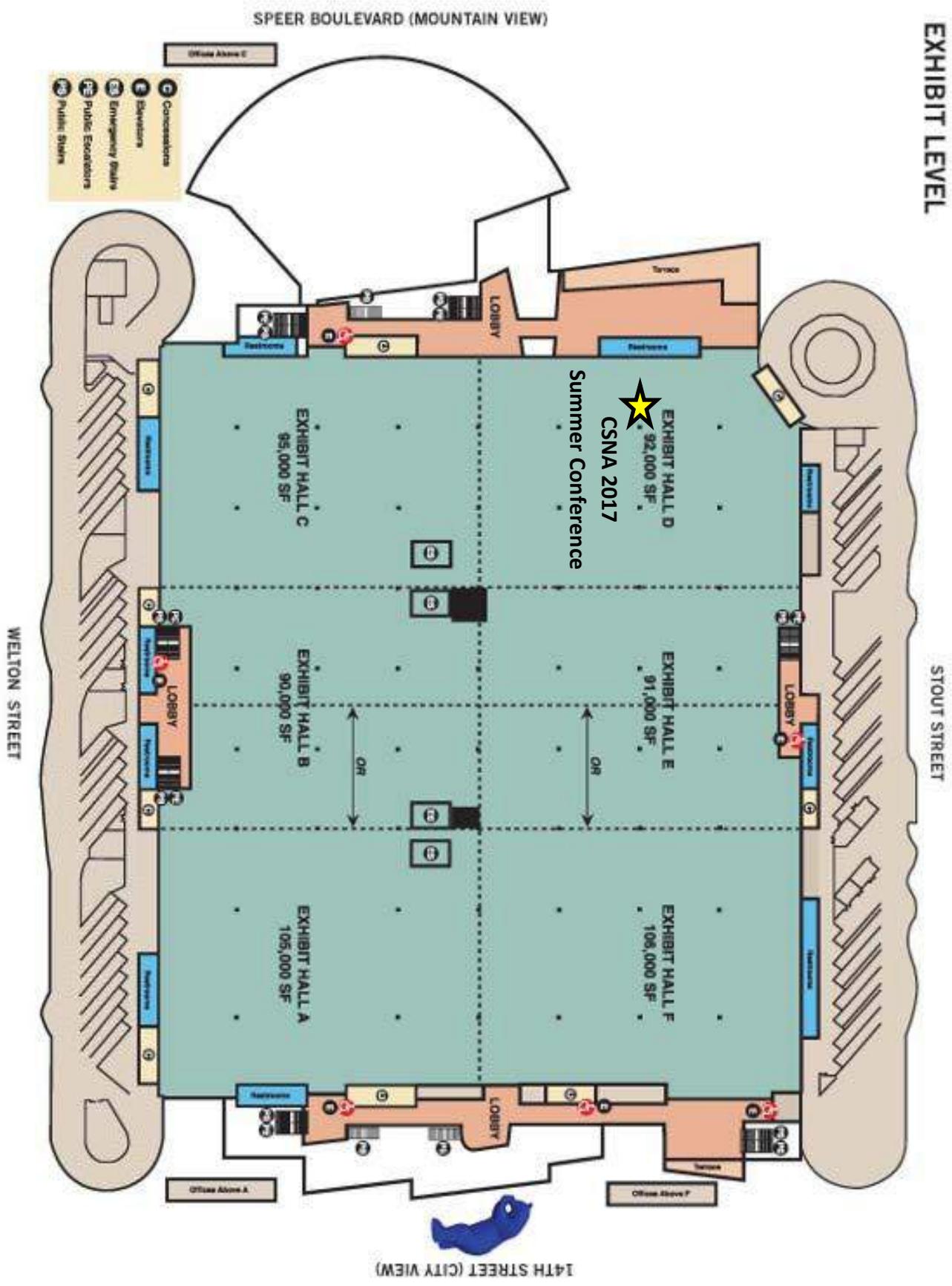
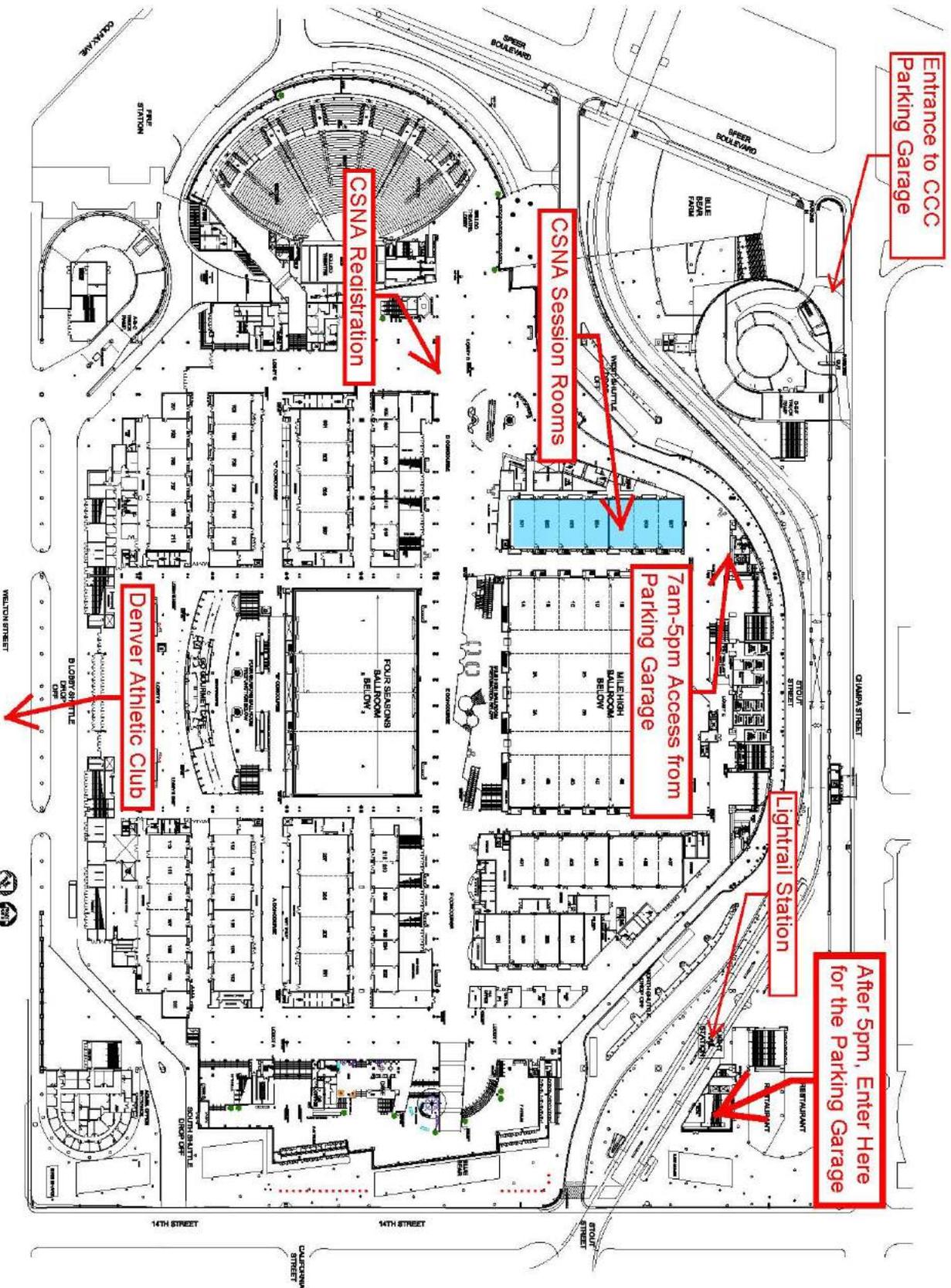


EXHIBIT LEVEL



**COLORADO CONVENTION CENTER
STREET LEVEL MEETING ROOMS**



For more information please go to the CCC website at <http://denverconvention.com/attend-an-event/parking/>