



Making the right food choices, together.

HEALTHY BITES

PROVIDING LEADERSHIP TO SCHOOL NUTRITION PROFESSIONALS

JULY/AUGUST 2015 NEWSLETTER

One of Our Biggest, Best Conferences Yet



With a sold out exhibit hall and more than 350 attendees, CSNA members took over the Embassy Suites Loveland June 15-17 during Summer Conference. CSNA was thrilled to have our largest turn out yet for this year's annual event. We continue to thrive in our partnership with CDE which allows our organizations to provide a one-stop-shop for school nutrition education.

Some of this year's most popular sessions included: Planning for Success with Menu Production Records; School Food Network: A Panel Session by District Chefs; Offer versus Serve: Requirements, Implementation Strategies

and Best Practices; as well as our two Chef Demonstration sessions. Our two General Session presenters, Maureen G. Mulvaney who spoke on A Panoramic View of the Big Picture as well as Gary Vonck with KeyImpact Sales who focused on The View From 30,000 Feet ,were also conference highlights.

The exhibit hall was buzzing with nearly 160 industries represented. With a new show schedule, all classes stopped for two hours so that attendees could focus solely on the exhibit hall and try our industry partners latest and greatest in products and services.



As always, the competition was fierce during this year's Chef Challenge. Defending champion, Cherry Creek, took on Weld County SD6, Aurora and Poudre R-1 SD. This year's secret ingredient was potatoes and the chefs shined as they used their culinary prowess to create beautiful, tasty dishes. For the second year in a row, Cherry Creek took home the trophy and title of Chef Challenge Champions!



Music was in the air during our Monday Night Entertainment Event! Attendees and exhibitors enjoyed a BBQ buffet dinner and Dueling Pianos entertainment. The festivities shut down at 10pm with attendees still dancing their way out the door! The evening also included a photo booth. Photos from that night

can be accessed at the following link <http://bit.ly/CSNAPhotoBooth>.



CSNA would like to extend a special thank you to our Summer Conference Presenting Sponsors.



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SAVE THE DATE
2016 Summer Conference!
June 13-15, 2016
Copper Mountain Resort



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Calling All SNA Chapter Leaders: Get Ideas to Revitalize Your Group

Need ideas to reinvigorate your chapter? Want to network with other chapter leaders from across the country? Chapter Leadership Day (CLD) is a unique event just for you! If you're a local or state SNA chapter leader, don't miss this annual interactive, informative and fun event led by JoAnne Robinett, MSA, SNS of America's Meal Child Nutrition Consulting and Training, and Kathy Burrill, SNS, Director of Food Service for Chisago Lakes Area Schools.

CLD will take place on Saturday, July 11, from 8am-12pm at SNA's Annual National Conference in Salt Lake City, UT. Hear tips on developing a strong leadership team, planning great meetings, building membership, and more. Registration is required. The cost is \$25, which includes breakfast.

CSNA Questions?

Questions about items highlighted in the CSNA newsletter? Contact Jen Johnson at 303-993-8064 or jen@colosna.com.

SNA Is Your Resource for Professional Standards!

The final USDA Professional Standards rule for foodservice directors, managers, school nutrition staff and state agency directors is here and effective July 1, 2015. To help with implementation of the new standards, SNA has created several useful resources, available on our dedicated USDA Professional Standards webpage. Here, you will also find links to the USDA's own resources, including the new USDA Training Tracking Tool. Professional Standards Training Guidelines exclusively for SNA members and SNA state affiliates is also coming soon! If you have any questions about professional standards, please contact the SNA Professional Development Team at education@schoolnutrition.org.

SNA Aligns Certificate Program with USDA Professional Standards

Effective July 1, 2015, SNA is aligning its Certificate in School Nutrition program more closely with USDA Professional Standards. This alignment will provide a consistent approach so certificate holders only have to meet one set of annual training requirements.

A new renewal process for Level 1 has been developed to align with professional standards continuing education requirements. Renewals will now be based upon membership type (i.e., staff will be required to complete 6 CEUs, whereas managers will be required to complete 10 CEUs annually). Please note that current initial application requirements for the Levels 1, 2, and 3 will remain the same, with the exception of the addition of one 8 hour core course in food safety and sanitation as a requirement for each option of the Level 3 certificate.

A new certificate guide is now available outlining these changes and how you can earn CEUs. For questions, please contact education@schoolnutrition.org.

New Grant Opportunities in Breakfast and Afterschool Meals

Share Our Strength's No Kid Hungry Innovation Lab provides new grant opportunities to pilot promising models of connecting kids to federal nutrition programs. Current opportunities include grants for increasing participation in afterschool meals and increasing participation in grab-and-go breakfast by offering a "second chance" model. All opportunities are for piloting in the fall semester of the 2015-16 school year.

Information regarding these grant opportunities can be accessed at the following link https://strength.formstack.com/forms/innovation_opportunities_homepage