

KSNA CHALLENGER SPRING 2020



THERE WAS NO SCHOOL
KIDS IN NEED OF MEALS
WE HAD NO FEAR
BROKE THE TRAY
AND FEED THE KIDS

2019-2020 Executive Board

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Tabatha Johnson - Region 5

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Leah Feagin

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Christina Marvin - Calloway County

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Donna Richard - Daviess County

Tanya Wilson-Ricket - Fayette County

Nancy Richardson - Hardin County (Lincoln Trail)

Toni Jackson - Henry County

Britney Kelly - Madison County

Connie Drew - Warren County



- *President Letter*
- *KDE Letter*
- *Awards – SNA, KSNA, Art*
 - *LAC*
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 - *KSNA Officers*
 - *Website Update*
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 - *Region 1-6*
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PLATINUM PARTNERS

Asian Food Solution
Byrne & Associates
C& T Design & Equipment
DRC Marketing
General Mills
Gold Kist/Pilgrims
JTM Food Group
Key Impact Sales & Systems
Koehler - Borden & Assoc.
MPK Commodity Processing
Manning Brothers
Peterson Farms
Phoenix Marketing
Schwan's Food Service
SESCO
SMART Systems
Yangs' 5th Taste
Zink

GOLD PARTNERS

Exhibitor
The 2 Market Group
Acosta Food Service
Accutemp
Affinity Group
Bake Crafters
Basic American
Butter Buds
ConAgra
Dairy Alliance
Domino's Smart Slice
E. Ruff & Associates
Foster Farms
Gordon Food Service
Heartland School Solutions
Helix Solutions Group
Hobart/Traulson
HPS
Infinite Campus
JM Smucker
Kellogg's
Keurig Dr. Pepper
McCain Foods
Milo's Tea Company
National Food Group
Parsley Marketing
PepsiCo Foodservice
Perdue Food Service
ProView Foods/John Soules
Red Gold
Reily Foods
Rich's
Rizwitsch Sales
The Vollrath Company
Waypoint

KENTUCKY
SCHOOL
NUTRITION
ASSOCIATION
appreciates all our
Industry Partners



Andy Beshear
Governor



Lt. Gov. Jacqueline Coleman
Secretary
Education and Workforce
Development Cabinet

Kevin C. Brown
Interim Commissioner of Education

KENTUCKY DEPARTMENT OF EDUCATION
300 Sower Boulevard • Frankfort, Kentucky 40601
Phone: (502) 564-3141 • www.education.ky.gov

June, 2020

Greetings Child Nutrition Professionals! So much has changed since the short time since I wrote the last Challenger letter. During these past few months, Kentucky's food service staff have gone above and beyond to feed children. There was practically no gap in nutrition services for Kentucky's students as you transitioned quickly from school meals to summer feeding when non-traditional instruction began in March. To date, nearly 24 million SFSP/SSO meals and 19,000 snacks have been served during the pandemic and this does not include all May numbers!

To further assist the children of Kentucky you have been instrumental in promoting and supporting the Pandemic-Electronic Benefit Transfer Program (P-EBT). Over 550,000 students in Kentucky are eligible to receive P-EBT benefits of up to \$313.50 per student. These additional food dollars for families at this time is a tremendous and needed benefit. Your hard work is what makes this happen.

We also want to acknowledge your work and diligence throughout the spring in working to identify additional directly certified students. As a result, most sponsors participating in the Community Eligibility Program can restart their four-year claiming cycle at a higher reimbursement. The financial impact of the increased revenue over the next four years significantly helps child nutrition programs, schools, students and communities all across our state and also allows new schools to begin program participation and provide meals at no cost to their students starting this fall. For sponsors who are eligible, but are not currently participating in the CEP, the deadline to let SCN know if you would like to start the program is August 31st.

As you plan for reopening in the fall, SCN has created and is set to release food service operations reopening guidance this month. Throughout the pandemic, the USDA has supported the continued distribution of meals to children in Kentucky through much needed waivers. Continued flexibilities from the USDA will be critical as you reopen. SCN will continue to communicate information to you as soon as it is available to support your planning.

From everyone in the Division of School and Community Nutrition and the Kentucky Department of Education, we want to express our sincere gratitude for everything you have accomplished over the past months to ensure children continue to receive meals. Thank you seems inadequate, but you certainly have our thanks!

A handwritten signature in cursive script that reads "Lauren E. Moore".

Lauren E. Moore, Director
Division of School and Community Nutrition



AND THE WINNERS ARE...

KSNA Director of the Year



Josey Crew, Hardin County School Nutrition Director, has been named Kentucky's **2019-2020 Director of the Year**. Josey has increased participation in the Summer Feeding program and made improvements to all aspects of the School Nutrition Programs in Hardin County. Ms. Crew has been doing on-going leadership training with Cafeteria Managers and invited presenters from outside agencies to speak at in-service trainings. Marketing for

NSLW and NSBW as well as other special events and communication with the community and school administrators have been priorities. She continues to promote the benefits of KSNA/SNA membership to her staff. Josey is the Region 2 Director for KSNA as well as the incoming KSNA Administrators Section Chair. Congratulations!

KSNA Manager of the Year



Angie Riddle, Central Kitchen Manager at Barren County High School, has been named Kentucky's **2019-2020 Manager of the Year**. Angie has worked for Barren County Schools for 5 years beginning as a substitute. According to her director, CheyAnne Fant, "Angie has a heart for family, but treats others just like they are family". She is "the driving force behind the Summer Feeding Program" and ensures that students enjoy their meals by doing taste-tests at district student council meetings. Angie also takes care of her employees by organizing

birthday celebrations, mentoring, training and working to ensure employees with special-needs are valued and respected. Ms. Riddle is a champion of KSNA/SNA membership and its benefits by encouraging membership and utilization of trainings offered by KSNA/SNA. Congratulations!

KSNA & Southeast Region Employee of the Year



Brittany Jones, Cook at Campbellsburg Elementary in Henry County, is Kentucky's **2019-2020 Employee of the Year** and SNA's **Southeast Region Employee of the Year**. Brittany goes the extra mile to take care of the students and staff at her school. When apples are on the menu, she creates a station to cut the apples for those with missing teeth and creates beautiful artwork with food such as individual smiling face vegetable trays and donut snowmen! Morning smoothies are served in cups

with inspirational message written by her. She often dresses to match the menu with attire such as a hamburger hats and a t-shirt with a chicken leg. Each day, Angie plates a meal to post on Face Book which has encouraged parents to visit at lunchtime. Congratulations!



l to r: Tara McCawley, Manager & Jennifer Spring, Lead Assistant

Customer Service Award – This award is given to those individuals who go above and beyond to give their students and staff the best meal experience on a continuing basis. This year’s winner is Tara McCawley, Manager of George Unseld Early Childhood School, Jefferson County.

“Tara, the manager at Unseld ECC, keeps a beautiful kitchen, high morale amongst staff, teachers, and students, and promotes her programs in exemplary fashion. It takes a special type of manager to consistently follow the rules and guidelines, but also go above and beyond almost all marketing expectations, ultimately creating one of the best environments for students to thrive while participating in our programs.”

“At George Unseld Early Childhood Learning Center our students range from 3 to 5 years. My staff and myself love to entertain them whenever we can. We love choosing Disney Movies; something they can relate to. One of my favorites is ‘The Little Mermaid’ that we did for Halloween. And the day that the students wear their costumes my staff and I wear ours as well. We make it a point to go all out so our students love to come to lunch.

We love to decorate everything that our little ones can see, from the entrance of the serving line till they leave our serving line. I make sure that when they enter the lunch line they are transformed to a different place. Along with the decorations which are all handmade we have the ‘The Little Mermaid’ soundtrack playing. We along with the students sing the songs. It is truly a magical time and a memory I hope they will remember forever.”

Tara McCawley

Team of the Year - This award is given to school teams who have demonstrated excellence in management, service, and accountability. This year’s winner is Clark Moores Middle School, Madison County. Manager, Kathryn Allen, calls the staff “The Fantastic Five”. Congratulations

“They are very conscientious, not only to finish their own assigned tasks, but to join in and help their co-workers whenever needed. During the COVID-19 emergency, when they were shifted to another school to provide sack lunches, I could not have been prouder. Without complaint, they adjusted to the new situation and worked diligently to accomplish the daily tasks with the new group in which we were placed. We often, if not always, join in on the fun on dress-up days, from Halloween to Spirit Week.”



Left to right: Maria Harrison, Judy Moore, Kathryn (Kathy) Allen (manager), Tina Fox, Melissa Walters, Barbara Simpson



Administrator of the Year – This award is given to a District Supervisor, Consultant, or Coordinator whose efforts have helped to enhance the school foodservice and nutrition program in their district. This year’s winner is Jay Mills, SNS, of Jefferson County. Jay plays an important part in staff development, creating back to school videos, assisting school sites, and assisting with summer feeding and COVID-19 feeding sites. Jay encourages membership and involvement in KSN and SN and provides assistance to those working toward SN certificates. Congratulations!

Friend of KSN Award – is awarded to state personnel, school district administrator, industry member or legislator who exhibit extra effort in furthering the efforts of KSN. Bo Matthews, Superintendent of Barren County Schools, is the winner of this year’s award. Mr. Matthews is always incredibly supportive of Nutrition Services, and this has been especially evident, as the district has continued to feed the majority of their 5,740 students during the current COVID-19 school closures. He has driven a bus route each time meals have been delivered, helps other drivers load their buses, and knows the names of the children on his route. He even sang "Happy Birthday" to one of the kids. He is truly a servant-leader and so deserving of this recognition. Congratulations!



L to r: Hillary Snyder, Brittany Jones, Ashley Jones, Rhonda Simpson and Toni Jackson, manager.

Helen Davis Marketing Hall of Fame Award

– Campbellsburg Elementary, Henry County wins this award for 2019-2020 for their National School Breakfast Week event – School Breakfast: Out of this World. The staff dressed in NASA shirts and decorated the lines with Outer Space decorations, dimmed lighting. Working with the school’s PE teacher to support the importance of a good breakfast and holding a participation contest led to a 26.3% increase of breakfasts served.



Students also participated in an art contest. Congratulations! Toni Jackson is the manager at Campbellsburg Elementary.



100% Membership –

Individual Schools: Campbellsburg Elementary, Henry County
District-wide: Harlan County Schools, Jack Miniard, SN Director, & SDM Administrator
 Perry County Schools, Thomas Neace, SN Director, Deirdre White, SDM Administrator

2019-2020
Award
of
Excellence

Gold

Campbellsburg Elem- Henry
Sorgho Elem- Daviess
Kit Carson Elem- Madison
White Hall Elem- Madison
Boonesborough Elem- Madison
Kingston Elem- Madison
West Louisville Elem- Daviess
Meadowlands Elem- Daviess
Tamarack Elementary- Daviess
College View Middle School- Daviess



Silver

Clark Moores Middle- Madison
Caudill Middle- Madison
Madison Middle School- Madison
Madison Kindergarten Academy- Madison
Daviess County Middle- Daviess
Burns Middle School- Daviess



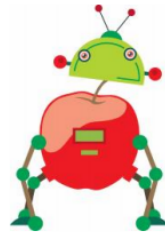
Bronze

Beaumont Middle- Fayette
Crawford Middle- Fayette
Dixie Elementary- Fayette
Garden Springs Elementary- Fayette
Julius Marks Elementary- Fayette
Millcreek Elementary- Fayette
Morton Middle- Fayette
Picadome Elementary- Fayette
Russell Cave Elementary- Fayette
Southern Elementary- Fayette
Shannon Johnson Elem- Madison
Daniel Boone Elem- Madison
Waco Elem- Madison

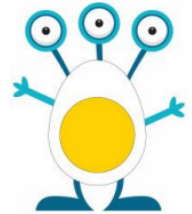
100% Membership Award
Kit Carson Elem- Madison
Sorgho Elem- Daviess



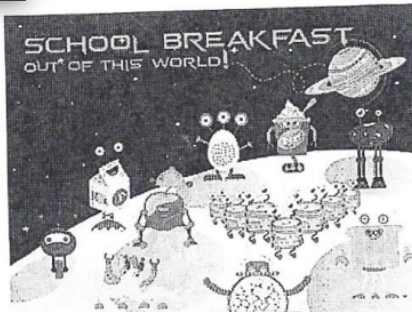
KSNA Art Contest Winner 2020



**HAYDEE
PLACIDO
GONZALEZ**



KSNA ART CONTEST



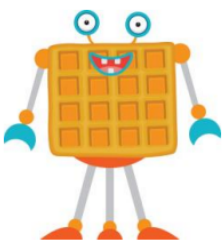
Name Haydee Placido Gonzalez Grade 3
School Bates Elementary School District JCPS
School Nutrition Director _____

breakfast Space Food is

School Breakfast: Out of this World!



The School Nutrition Association is sponsoring National School Breakfast Week with the theme "School Breakfast: Out of this World" to remind everyone of the importance of eating a healthy breakfast.. Enter for a chance to win \$100.00 from KY School Nutrition Association.



GCMS cafeteria manager Jackie Snelling wins top statewide award: 'Kentucky School Leadership Breakfast Champion'

Written by Paul Schaumburg, Community Relations Director, Graves County Schools

Graves County Middle School cafeteria manager Jackie Snelling is the "2020 Kentucky School Leadership Breakfast Champion," as awarded by the Dairy Alliance, along with a \$1,000 check. Representatives of that organization and others visited the school recently for the award presentation.

"We've been recognizing School Breakfast Champions," said Alan Curtsinger of the Dairy Alliance, "culminating the event during National School Breakfast Week (March 2-6). We've had 36 nominees across Kentucky. We're here today to recognize Jackie Snelling as the State Leadership Breakfast Champion for all of Kentucky."

Curtsinger added, "You can tell by the way Jackie and her staff do things, that it's not just about putting food out. It's also about making connections with students. When participation goes from less than 100 students in a day to sometimes 500, that's something to celebrate. That's what's happened here at Graves County Middle School."

"I know Jackie from working with the school and we're proud she won," said Jesse Frye of the Kentucky Department of Agriculture. He serves as the National School Lunch Program commodities regional coordinator for more than 25 of Kentucky's westernmost counties. "Some of the smoothies she makes have commodities products in them that the Kentucky Department of Agriculture provides."

"I went to breakfast at the middle school this morning. The smoothies were outstanding and the kids were all happy," said Lezanne Smock of the Kentucky Department of Education. "We came out today to celebrate with Jackie, her staff, and all of Graves County."

"I am the Kentucky 'Kids Eat' AmeriCorps Vista for Feeding Kentucky," said Ann Hagen. "We partnered with the Dairy Alliance to celebrate the Breakfast Champions. We're especially excited to celebrate Jackie. She's a very sweet woman, who goes above and beyond to feed the kids."

"Jackie and her staff do a wonderful job with breakfast in the classroom," said Graves County Schools' nutrition director Shelina McClain. "She has increased participation here, along with the administration. Principal (Jonathan) Miller does a wonderful job of supporting and encouraging students to participate in the meal programs. We're very excited by the increase in the number of kids we feed so that they're successful in the classroom."

"Miss Jackie does a great job here at Graves County Middle School," said Miller. "She works well with all the teachers, the staff, and me to meet kids' needs. She's very thorough in ensuring that all kids who order the breakfast get it. She also does a good job of keeping a variety of foods for kids, so that they eat and don't get tired of having the same old thing."

"I am very shocked and humbled by all this; I appreciate it very much," said Snelling. "I love children and know there are a lot of hungry kids and that we need to feed them. My goal is to feed everybody. I am very thankful. I appreciate this honor and everybody involved in it very much."





LAC 2020

Marched on the Capital

Met Politicians

Helped at Food Banks

Served the Underprivileged

Received thanks







MANAGERS RETREAT - February 2020

This year's retreat was a huge success thanks to many helping hands and new adventures! We changed up the pace a bit with this year's retreat and took time to synergize with other managers from around the state at Cliffview Resort in Red River Gorge! Along with over 150 team members we

worked to sharpen our skills with mini sessions on allergies, USDA updates, Industry familiarization, and kitchen skills. We also allowed our managers an opportunity to unwind and participate in a handful of team building activities including a Bike Build with our industry partners. Each district took time to build a bike that had been donated by numerous industry reps, bikes were then taken home and donated to a student within their districts. It was an excellent opportunity to collaborate and make some kiddos happy with their new bicycles.



Sherman Elementary gave away the bike the managers at Grant County School District won at the manager's retreat in February. With only winning a girls bike, the managers chipped in and bought a boy bike so there would be two bikes to give away.





KSNA 2020 CONFERENCE



Feeding Bodies. Fueling Minds.™

A Note on Conference

As President of KSNA, I have been closely watching the events affected by the COVID-19 virus and regret to inform you that the 2020 annual conference is being postponed to a later date. At some point the virus will be under control, but as of now no one can predict when. The KSNA Executive Board arrived at this difficult decision with the current pandemic situation in mind.

We ask for your understanding and patience as we work out the details. The safety of our members, attendees, exhibitors, and participants is our highest priority.

We will be glad to make refunds or credit payments that have already been made to later KSNA events. Please email KSNA Executive Director, Marty Flynn, at martyflynnKSNA@gmail.com to make your preference known.

Industry Partners will be receiving additional information and updates soon.

This is surely an unprecedented time which has set us in directions that we never imagined.

We will get through this together!

Cathy Hettmansperger
KSNA President



#ANC2020 Canceled Due to COVID-19

2020-05-06



Every year, we look forward to the School Nutrition Association's (SNA) Annual National Conference (ANC) – the School Nutrition Event of the Year – connecting K-12 school nutrition industry professionals together with food and beverage, equipment, technology, and service companies. Given our concerns about the safety, health, and wellbeing of our meeting attendees during the COVID-19 pandemic, we have made the difficult decision to cancel this year's ANC, which was scheduled for July 12-14, 2020 in Nashville, TN at the Gaylord Opryland Resort and Convention Center.

This is the first time in 74 years that the Association has canceled the conference. We are deeply saddened to share this news given the importance of the professional development opportunities for members, the critical value of the exhibit floor in showcasing new products for the coming school year, and the networking opportunities provided by the conference. This is sad for all of us who enjoy ANC and saying goodbye to one president while celebrating a new president and a new Board. In the end, our highest priority was always the safety of our members, exhibitors, and attendees. SNA will continue to offer high-quality professional development content to members virtually through the [Training Zone](#).

Important Refund Information for Members & Exhibitors Registered for ANC

If you booked your hotel through our Housing Partner, Conference Direct, you do not need to do anything. Your hotel reservations will be canceled and fully refunded. If you paid by credit card, you should receive a cancellation email within 24-72 hours. If you paid by check, it will take a little longer to process and mail your refund. All payments should be refunded within 14 business days. If you have already canceled your reservation and were charged a cancellation fee, this fee will be refunded within 14 business days. If you booked your hotel through another provider, you are responsible for cancellation and any associated fees.

All 2020 ANC registration fees will be fully refunded, you do not need to do anything. You will receive an email confirming your refund has been processed by May 31, 2020. 2020 Exhibitors should contact SNA to either receive a full refund or request application of the 2020 ANC exhibit booth payment to a booth at ANC 2021 in Chicago July 11-13. Email charper@schoolnutrition.org to let us know your preference.

The SNA Board and staff look forward to seeing school nutrition operator and industry members together again soon. Until then, stay safe, be well and please know that your national leadership and staff team are here to serve you. If you have any questions, please email meetings@schoolnutrition.org.



Feeding Bodies. Fueling Minds.™

SNA/KSNA Membership – Well Worth It!!

You have such an important job serving school meals to our state's children. By belonging to the School Nutrition Association, you are a part of something even bigger than just your school or district. **You** are joining over 55,000 (nearly 2,000 in Kentucky) committed members from across the nation who are feeding the future. **You**, as a child nutrition professional, represent all the hungry children who eat at your school and **your voice matters** as to how and why it is done!

As a SNA member, you get a support network of friends and colleagues who understand the everyday challenges of the School Nutrition Programs (SNPs) and have access to numerous resources that will make your job easier and your programs better. With the implementation of the USDA Professional Standards, the resources that SNA and KSNA offer have become even more valuable. At a more local level, KRS 158:852 requires that school nutrition directors and/or district menu planners to hold at least a Level 2 SNA Certificate in School Nutrition or hold a SNA Credential within three years of being appointed to the position. By attending SNA and KSNA meetings and events, you have the advantage of obtaining much of the necessary training for both these requirements.

KSNA & SNA Benefits:

- **Scholarships** – KSNA & SNA offer numerous scholarships to members and their family for continuing education
- **Awards** – KSNA and SNA have numerous awards to recognize outstanding members
- **Webinars** – members may participate in and/or view webinars on the latest happenings and changes in School Nutrition Programs
- **School Nutrition Magazine & The Challenger** – the publications for SNA members offer articles and information for personal and professional growth as well as new product information and updates
- **Legislation Guidance and Information** – SNA keeps abreast of important state and federal legislation that affect our programs. As a member, you can sign up for *Tuesday Morning*, an e-newsletter that gives weekly updates on legislation and policy issues
- **E-Newsletters** – These newsletters from both KSNA & SNA will provide the latest media coverage nation-wide and spotlight other state and district programs which provide ideas for your programs
- **Conferences and Meetings** – A wealth of information, networking, and professional growth are available at all the KSNA and SNA events. Attending these meetings will help you in numerous ways to advance your professional skills and make your programs the best they can be
- **School District-Owned Memberships** – School District-Owned Memberships (SDM) is an alternative to standard individual memberships and designed to make it easier for school districts to pay for memberships and allow their employees to enjoy the many benefits of SNA membership. A SDM is owned by the district in the name of an individual and is transferable to another employee in the same membership category if the original assignee leaves employment in the district.
- **SNA/KSNA Websites** – Visit the websites for up-to-date information on Nutrition, Operations, Administration, Marketing & Communication, Research and Promotional Materials for Special Events

Kentucky has a strong, vibrant, and well-respected state organization (KSNA). We have the honor of having three of our members, Melinda Turner; Dr. Janey Thornton; and Julia Bauscher, serve as president of SNA in recent years. How wonderful it has been to see these great Kentuckians shine in their leadership role and help move Kentucky and the nation forward in providing for the nutritional needs of our children. **You**, too, can shine as a School Nutrition Professional by joining SNA/KSNA today and making your voice heard! It is well worth it!

Contact: Marty Flynn, SNS, KSNA Executive Director, martyflynnKSNA@gmail.com or 859-221-0533



NATIONAL AND STATE NEW MEMBER APPLICATION

Member ID _____

① Have you ever been a SNA member? Yes No

② First Name _____ Last Name _____

③ Email _____ Job Title _____

④ School District _____ ⑤ School Name _____ ⑥ Chapter No. _____

⑦ Work Phone _____ Home Phone _____

⑧ Work Mailing Address (Please indicate preferred mailing address Work Home)
 Address _____ Suite _____
 City _____ State _____ Zip _____

⑨ Home Mailing Address
 Address _____ Suite/Apt _____
 City _____ State _____ Zip _____

⑩ Who referred you to SNA? First Name _____ Last Name _____ (Optional) Member ID: _____

⑪ Membership Category (Check either individual membership or school district/state agency membership (SDM). See back for description)

National Dues

Member Categories	Individual Membership	School District/ State Agency Membership
SN Employee	\$36 <input type="checkbox"/>	\$36 <input type="checkbox"/>
Student	\$36 <input type="checkbox"/>	N/A
Retired	\$36 <input type="checkbox"/>	N/A
SN Manager	\$38 <input type="checkbox"/>	\$38 <input type="checkbox"/>
District Director/Supv/Spec	\$130 <input type="checkbox"/>	\$130 <input type="checkbox"/>
Major City Director/Supv/Spec	\$130 <input type="checkbox"/>	\$130 <input type="checkbox"/>
State Agency Director and Staff	\$130 <input type="checkbox"/>	\$130 <input type="checkbox"/>
Nutrition Educator	\$130 <input type="checkbox"/>	\$130 <input type="checkbox"/>
Other	\$130 <input type="checkbox"/>	\$130 <input type="checkbox"/>
Affiliate Employee	\$18 <input type="checkbox"/>	N/A
Affiliate Retired	\$18 <input type="checkbox"/>	N/A

⑫ Employed by? Public School Private Management Company
 Private School CACFP

⑬ Does your employer pay your dues? Yes No

⑭ Are you responsible for school nutrition operations in your school district? Yes No

National, State Dues and Processing Fee are required.

⑮ NATIONAL DUES \$.

KY ⑯ STATE DUES* \$.

⑰ PROCESSING FEE \$ **2** . **50**

⑱ TOTAL DUES \$.

⑲ Tax-deductible contribution to SN Foundation \$.
 ___\$10 ___\$25 ___\$50 ___Other

⑳ TOTAL PAYMENT \$.

⑯ Your STATE DUES are: (Record state dues in the space provided on right) * Select one.

\$7.00 STU/SNM/SNE/RET/AFR/AFE/

\$20.00 SDS/OTH/MCD/EDU/DDS/

㉑ CREDIT CARD INFO: EXP. DATE _____

㉒ Individual Membership Signature _____ Date _____

For SDM multiple applicants, you may use a spreadsheet found at www.schoolnutrition.org/sdm.

See reverse side for important information.

Dues subject to change.

㉓ FOR SCHOOL DISTRICT MEMBERSHIP (SDM) ONLY

SDM Main Contact Name _____

(Optional) SDM Main Contact Member ID _____

Email _____

Business Phone Number _____

Return this form with your credit card information, or your check or money order made out to SNA
 Mail application to SNA, PO Box 759297, Baltimore, MD 21275-9297

SNA National and State Membership Application Guidelines

Membership Application for Individual and School District Memberships.

Instructions for completing the front of this application:

1. Please indicate if you have ever been a SNA member.
2. Print your full name as you would like it to appear in your membership record and on your membership card.
3. Print your email address and job title. All SNA members automatically receive emailed information related to the organization.
4. Print your current school district.
5. Print your current school name.
6. If you know your local chapter number, please fill in.
7. Print your work and home phone number.
8. Print your work mailing address.
9. Print your home mailing address.
10. Print full name of member referrer who introduced you to SNA (only needed for new members). This will give the person credits for Star Club and annual membership campaign drives. Optional: Include referrer's SNA member ID.
11. Please review the membership categories listed. Check one that best describes your position. **School District/State Agency Membership (SDM) is a membership managed or coordinated by the school district/state agency and can be transferred to another individual in the same membership category. Please check with your district to see if you are eligible for SDM.**
12. Please check if you are employed by public school, private school, or private management company.
13. Please indicate if your employer pays your dues.
14. Please indicate if you are responsible for school nutrition operations in your school district.
15. Record your national dues based on membership category checked.
16. Record your state dues based on the dues listed on left side of application under "Your state dues are:"
17. All applications must include the processing fee.
18. Please add national, state dues and processing fee amounts. This is the total dues amount to be paid. Applications with incorrect total amount will be returned resulting in a delay of member benefits.
19. Record your optional contribution to the School Nutrition Foundation. The School Nutrition Foundation is a 501(c)(3) organization and donations are tax deductible. Your contribution of \$10 or more will be acknowledged by the School Nutrition Foundation.
20. Add national dues, state dues, processing fee and any optional contributions. This is the total payment.
21. If paying by credit card, please enter your credit card information.
22. This box must be completed for SDM applicants.
23. Please sign and date your completed application. Required for individual membership only. Mail your application and payment to SNA, PO Box 759297, Baltimore, MD 21275-9297.

Membership dues cover a full year of benefits. Processing of application takes approximately two to four weeks from receipt of payment. New members will be mailed a membership card about two weeks after application has been completely processed.

Dues Category	Membership Category	Description	Individual Membership	School District/State Agency Membership
SNE	School Nutrition Employee	Cooks, chefs, bakers, bookkeepers, technicians, assistants, etc.	\$36	\$36
STU	Student	Full-time students enrolled in post-secondary nutrition, health or other food related program. Does not include right to vote.	\$36	N/A
RET	Retired	Retired Members.	\$36	N/A
SNM	School Nutrition Manager	Managers, head cooks, head chefs, assistant managers.	\$38	\$38
DDS	School Nutrition Director, Supervisors, Specialist, Executive Chefs	Working in a school nutrition program at the school district level.	\$130	\$130
MCD	School Nutrition Director, Supervisor, Specialist (Major City)	Working in a school nutrition program where the school district enrollment is 40,000 or more or city population is 200,000 or more.	\$130	\$130
SDS	State Agency Director, Supervisor, Specialist	Working in state office for child nutrition programs, including nutrition education.	\$130	\$130
EDU	School Nutrition Educator	Faculty working in a college/university setting.	\$130	\$130
OTH	Other	Principals, Superintendents, Teachers, etc. Does not include right to vote.	\$130	\$130
AFE	Affiliate Part-Time Staff (less than 4 hours daily)	Optional membership category for retired or part-time school nutrition staff. Does not include a subscription to SN magazine or the right to vote in the annual SNA election.	\$18	N/A
AFR	Affiliate Retired		\$18	N/A

Note: Contributions or gifts to SNA are not deductible as charitable contributions for federal income tax purposes. Contributions to the Foundation are deductible for IRS purposes. \$2.00 of your national dues is used for your subscription to the SN magazine.

New
Website

www.kysna.org



Membership Has its Privileges!

KSNAs new website is powered by *MemberClicks*, the association industry's most powerful Association Management Software systems.

- The website offers many self-service and exclusive benefits that **only members** can take advantage of.
- To ensure only Members receive these benefits, these areas of our site require a valid log in.
- The more you update and personalize your membership, the more value you will receive from us.
- Once you have a Username and Password, you can use it to access any Members-only or restricted items such as member events, member directory, and social community groups.

You must have a current email address registered with the School Nutrition Association to access the new website. KSNAs downloads membership information from SNA so it must be corrected or added if necessary, with them for our (KSNAs) data base to stay current. You can do this by either of the following ways.

- Log on to MyAccount at www.schoolnutrition.org to verify or update your email address
- Contact SNA at servicecenter@schoolnutrition.org to update your email information and mailing preferences

What Can You Do Here?

- View your profile
- View/Pay Invoices for meeting registrations
- Access the Member Directory
- View the Event Calendar
- Access to Social Community Features
- View the Members-Only content on this website
- Interact and connect with other members

KSNAs is working to make this website a benefit to all our members! We are continuing to expand the contents to make it a great resource.

KSNA 2020-2021 Officers



**President – Terina
Edington, M.S., R.D.,
L.D., SNS, CMP, CCNP**

Prior to working in Jefferson County Terina was a Child Nutrition Program Consultant with KDE and a Cooperative Extension Agent for Family and Consumer Sciences with UK. Terina graduated from ECU with her Master of Science in Community Nutrition and completed her Dietetic Internship with UK. As Assistant Director, Terina's main job responsibilities are program compliance and developing program procedures that meet State and Federal regulatory requirements. Terina is a Nationally Registered Dietitian and a Licensed Dietitian in the State of Kentucky. She is a School Nutrition Specialist and recently completed her CACFP Child Nutrition Professional and CACFP Management Professional Certificates. Although a lot of her time is spent in the central office her favorite part of her job is visiting her schools and talking with staff and students. Terina also enjoys taking pictures of the delicious and beautiful food that they prepare and posting the pictures on her social media accounts. Terina has two sons, a daughter in law, and has been married to her husband James for 27 years. When she is not working, she enjoys playing with her two dogs and weaving baskets.



**President-elect – Jack
Miniard CCNP, CMP**

Jack Miniard, Director School Nutrition Harlan County Public Schools for 12 years. SNA certified & CCNP, CMP. KSNA Vice President. KDA Region 4 contact for Commodities. Served as Region 5 Director KSNA, LAC meeting with Congress and Senators Washington DC. Attended several Leadership conferences KSNA, SNA. School attended Harlan County Public Schools, Southeast Community College, Eastern Kentucky University, Ohio Police Academy and Classes at Institute Mississippi. Formally Executive Board United Food and Commercial Workers also served as Business Agent for Eastern Kentucky representing employees from Kroger, A&P, Middlesboro Tannery, Southern Bell Dairy ,etc. Currently serving as Executive Board and Co -chair Community Action Agency. Member Masonic Lodge past master, Knights Templar, Shriners Temple and life member Harlan KY Shriners where we raise money for the Shriners Hospital. I live by Proverbs 3:5,6, Trust in the LORD with all thine heart, and lean not unto thine own understanding. In all thy ways acknowledge him, and he shall direct thy paths.



**Vice President –
Leah Feagin, SNS**

Leah received a dietetics and food systems management degree from Murray State University. Leah began her career in university food service at Morehead State University. After spending the next six years in healthcare nutrition/food service, she decided to make the change to school nutrition. During her employment at Mayfield Independent Schools, she has increased participation and co-coached a winning Kentucky Junior Chef team. Leah has held numerous positions within Kentucky School Nutrition Association such as Executive Board member for 10 years, Regional Director for 3 years, Admin Chair, and currently serves as the PPL Chair. Leah is passionate about legislating for school nutrition and has attended numerous SNA LAC conferences. Leah attended SNA leadership conference as a KY nominee and also attended a National Farm to School Conference as a grant recipient. Leah received a National Farm To School grant to implement raised beds at the elementary school and a greenhouse at the high school. Leah has been responsible for the Summer Meal Program in her district and neighboring districts for 15 years. Leah actively participates with the Kentucky Department of Ag commodity committee as a regional representative. Leah began the Child and Adult Care Food Program at Mayfield Independent Schools at the recommendation of a colleague and the program has grown tremendously since it began and helps assure “no child is hungry” in Mayfield, KY. In 2018, Leah attended the National CACFP conference as a presenter. Leah has attended 14 out of 15 of the KSNA Annual Conferences and many SNA Annual Conferences. Leah’s first love is her family and her faith. Leah and her family enjoy KY Lake when Leah is not working tirelessly for school nutrition.



**Secretary/Finance
Officer – Jay Mills, SNS**

To all of our fabulous members, thank you so much for electing me last summer to be your Secretary/Treasurer. Being able to serve you and child nutrition in a bigger role has been extremely valuable and rewarding. I have learned so much about our association and other state associations across the country, but more importantly, I am getting to know our members across Kentucky. I look forward to meeting you in the very near future!

In 2000, I began my career in the food service industry making salads at Outback Steakhouse and quickly advanced into management. There I learned not only a newfound passion for food, but also customer service, employee management, and how to run a complicated business.

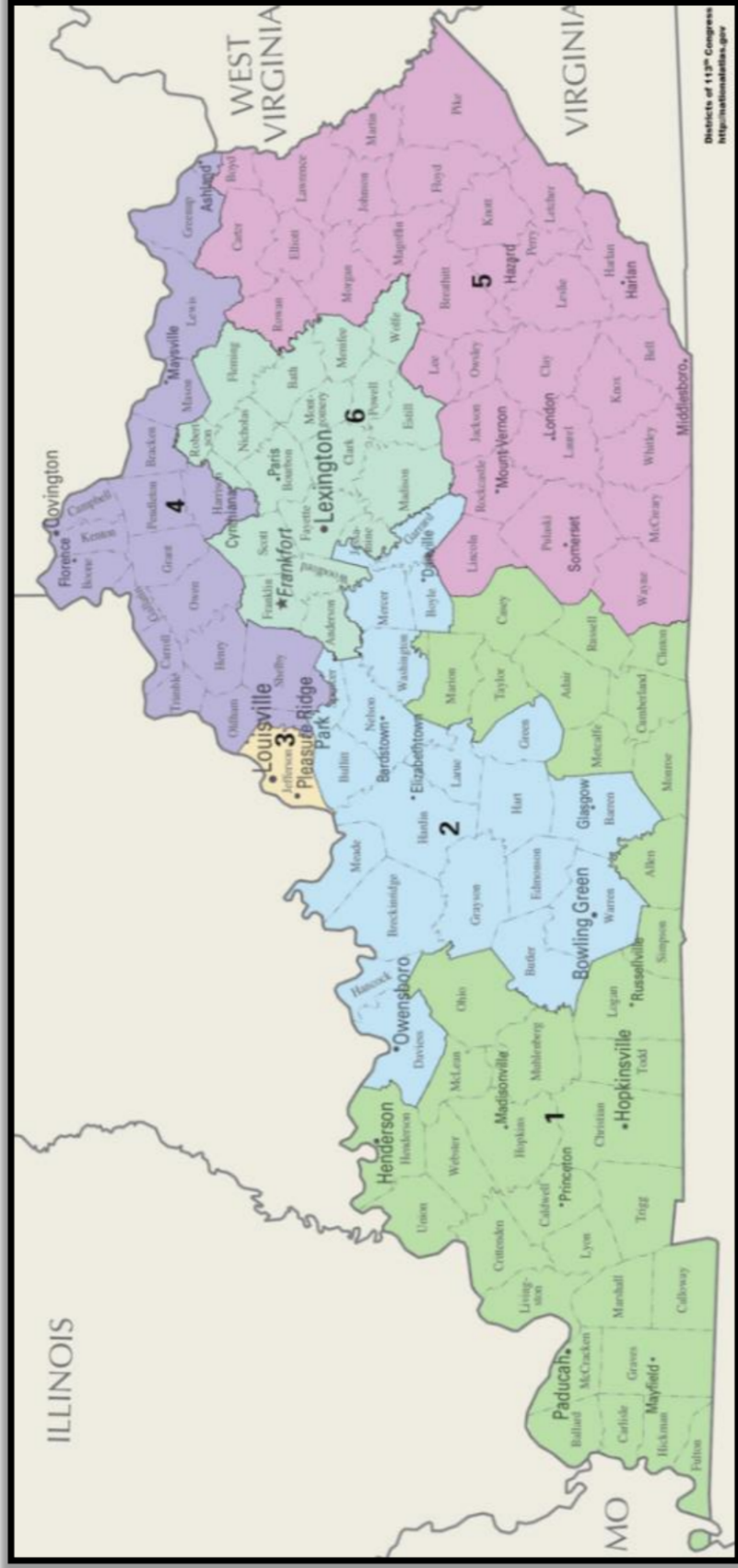
I ultimately left the restaurant industry in 2009 to become a cafeteria manager at Highland Middle School in Jefferson County (JCPS). I remember being so scared. What if it doesn’t work out? What if I’m really good at managing a restaurant, but terrible at managing a school cafeteria? What if I just don’t like it? The only thing I knew about school lunch at this point in time was the school lunches I ate when I was still a JCPS student.

Fortunately, after only a couple weeks on the job, I felt a new passion quickly emerging. Three years later I was promoted to area consultant and currently still serve in that role.

Next school year will be the start of my 12th year in child nutrition and 2nd year as Secretary/Treasurer. Looking back, leaving the restaurant industry was the single best decision I’ve ever made. Never in my life did I imagine myself as a *lunch lady* or where it would lead to, but I wear the label proudly and am so thankful I found school nutrition.

My daughters even tell their friends, “My dad’s a lunch lady.” I love it.

Kentucky's Six Congressional Regions



REPRESENTATIVES:

- REGION 1: James Comer
- REGION 2: Brett Guthrie
- REGION 3: John Yarmuth
- REGION 4: Thomas Massie
- REGION 5: Harold 'Hal' Rogers
- REGION 6: Garland 'Andy' Barr

Senators:

- Witch McConnell
- Rand Paul

AS OF 5/2020

Districts of 115th Congress
http://nationalatlas.gov

REGION ONE

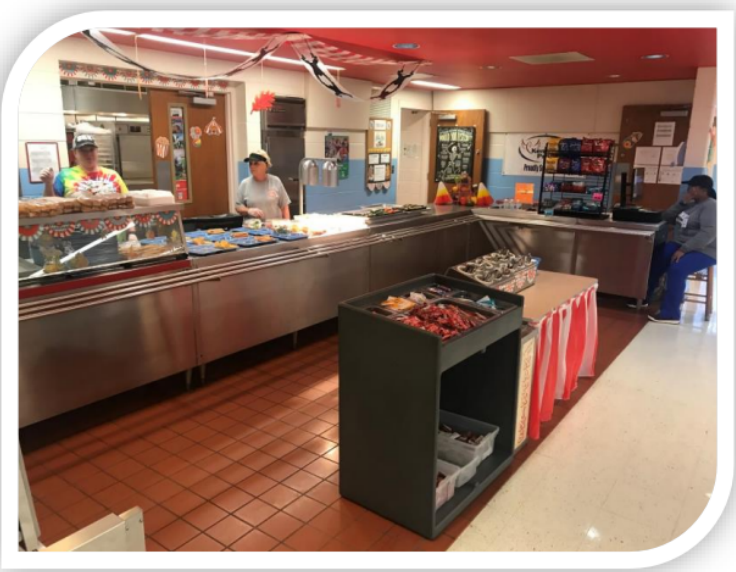


UNION COUNTY



Thanksgiving Meal

Sturgis Elementary



REGION TWO

WASHINGTON COUNTY



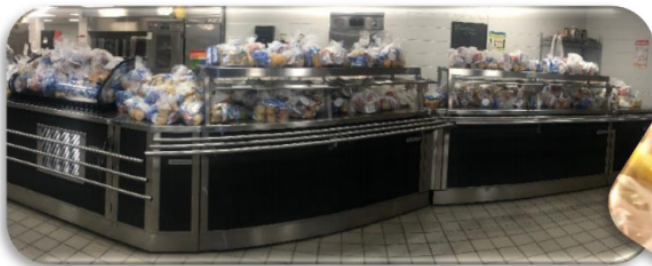
MEADE COUNTY



LARUE COUNTY



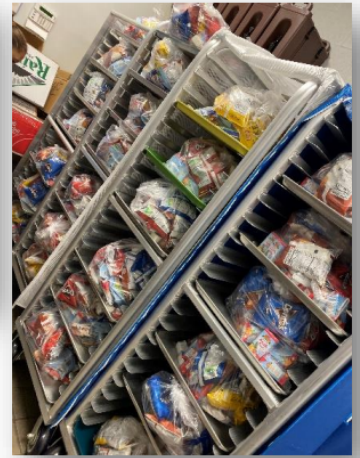
HARDIN COUNTY



OWENSBORO INDEPENDENT



ELIZABETHTOWN INDEPENDENT



DAVIESS COUNTY





JEFFERSON COUNTY



Little did we know about life after March 13...

I can remember sitting in the office with my fellow consultants discussing the disturbing news of the Coronavirus in China. We would hear the numbers growing through the daily news, thinking it was so far away, another world, not OUR world. We were watching reports of the population all wearing masks.

We were still going to our schools, visiting with the staff, students, and assisting where the need was. Life was business as usual. January 20, 2020, the first case was confirmed in the US. We were in the office again discussing that it had arrived in the US. Still not Kentucky, life went on. Then it started to spread.

It was early March when Kentucky had its first confirmed COVID19 case. Friday, March 13, our schools were going to close by a state-of-emergency mandate. **Bam...emergency mode in place!** Starting Monday, March 16, we were in action, 60+ sites (including 44 schools and a number of mobile stops) feeding students every day of the week and still not precisely understanding the extremity of it all. We knew we had to feed our students who depend on us daily for breakfast and lunch. We were out there! Our staff "worldwide" on the front lines making sure our children had their daily nutrition. Many media reports added us as essential workers & heroes!

We were suddenly telecommuting and zooming. Zoom kept us all working together to get-it-done as a complete team! From production, warehouse, delivery, staffing, numbers, safety, communication to sites, every aspect was discussed and planned in these daily zoom meetings.

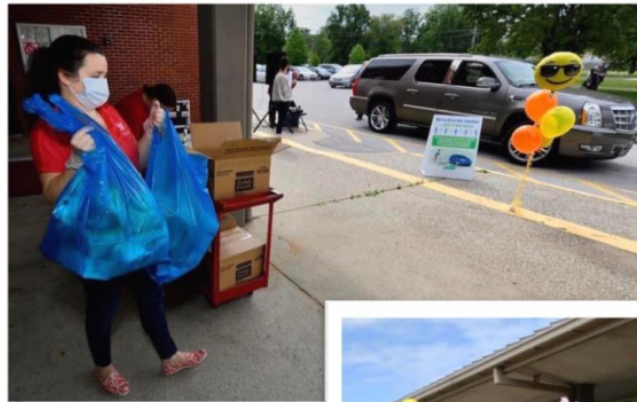
The first week we served 50,809 meals to students, the second week, we served 77,242 meals, by the sixth week; we had served 675,715 meals, AND on May 29 we surpassed ONE MILLION MEALS!!! The actual count was 1,084,478!!!

During this time, our Director, Julia Bauscher, was committed to sending out a newsletter weekly "Hot Topics" containing pertinent information concerning PPE, Social Distancing practices at sites, and essential updates on procedures. Staff would receive thank you cards, and the media covered many of our sites and the essential tasks of School and Community Nutrition Services to make sure all children 18 years and younger were able to receive healthy and consistent meals. We even had The Louisville League of Mascots

visit sites to add cheer at this stressful time! While the majority of our nutrition site-staff were "Healthy at Home," our Operations Coordinator, Shawnalee Smith, created a training program for staff to complete from their home. Many staff members used personal devices to complete online training that included ICN (Institute of Child Nutrition) courses, PDF exercises, and Google. Those who preferred paper training vs. online had paper packets mailed for completion. This was an excellent opportunity to provide SCNS staff comprehensive training about our program. We are confident our staff will return to school, whenever that is, more committed and prepared to meet our students' needs.

Speaking of return, what that looks like for us is still in the works. However we return to school I am just so thankful to work in a profession that always is thinking of others and their needs. I praise our district and ALL districts collectively for their commitment, teamwork, and passion for what we do.

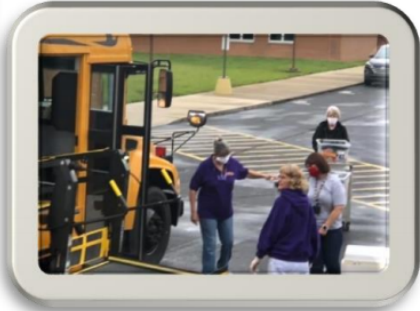
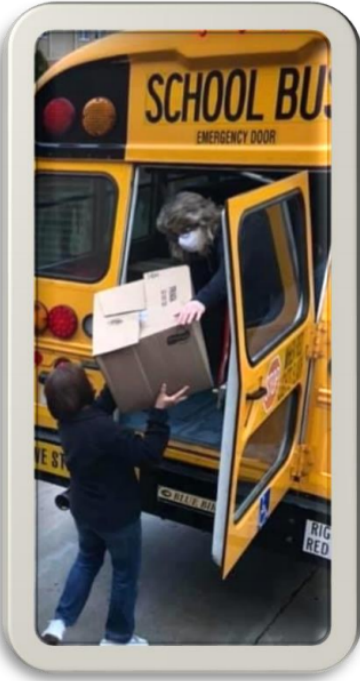
-Helen Hall



REGION FOUR

CAMPBELL COUNTY

During the COVID-19 shutdown our awesome Cafe ladies have served **180,579** meals to kids in our county/school district. They are a dedicated, hard working group that deserve recognition for the wonderful work they have done. Here are pictures we have taken over the last couple of months.





FAIRVIEW INDEPENDENT

COVID-19 doesn't stop the lunch ladies! We had drive-thru and bus delivery to the homes of children who could not come. Fairview received several messages from parents in the district and it just filled our hearts to know that the children know that we didn't forget them.



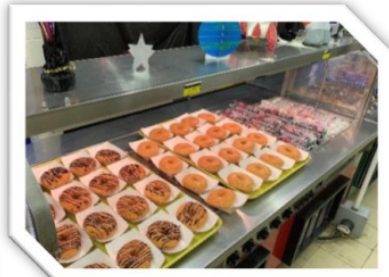
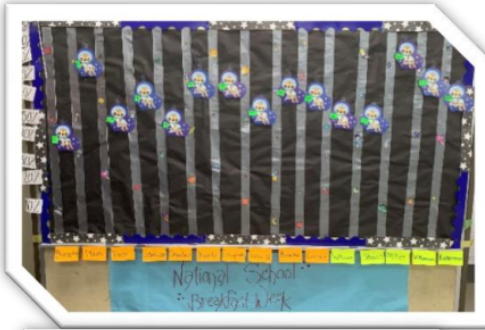
We had a blast feeding our kids on NTI days, mask and all! We mixed it up, colored eggs, bright fresh salads, and had many ideas to get the kids excited for their meals. Long hours, hard work and kids fed, that is what counts! Happy for our foods from the USDA, they make a difference.

Fairview Independent School is small but we have BIG HEARTS!



HENRY COUNTY

National School Breakfast Week at Campbellsburg Elementary School Held a contest to see which class had the highest participation that week. Mrs. Miller's class **WON** with just over 88% participation!



TRIMBLE COUNTY



Easter Treat



On average 600 breakfasts and 600 lunches per day



REGION FIVE

WHITLEY COUNTY

Whitley County has been celebrating many fall and winter holidays!



Yogurt bowl at
Whitley County High School



Oak Grove
Elementary
- Students
touring the
kitchen



HARLAN COUNTY

Cooks, bus drivers, aids, teachers, principals, maintenance, technology and central office staff including our superintendent are working together to feed our KIDS. Today we prepared and delivered at 1,252 bus stops 7,398 meals breakfast and lunch. While following social distancing using mask and gloves.



Harlan County Public School District was selected for a site visit by USDA's Southeast Regional Office. KDE and USDA went to James A Cawood Elementary and Harlan County High School where they enjoyed the Galaxy Breakfast smoothie & new Grab n Go Breakfasts carts.



REGION SIX



Tina Garland (KDA)
 Reeda Jenkins (Rosa Parks)
 Todd Gorrell (District Chef)

FAYETTE COUNTY



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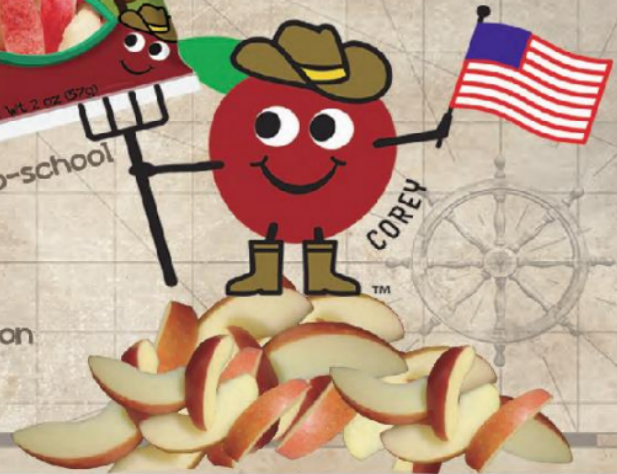
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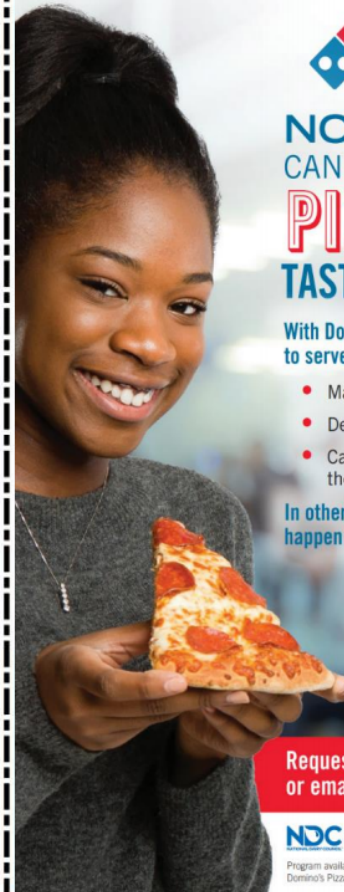


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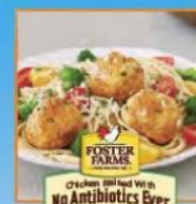
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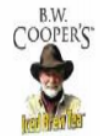


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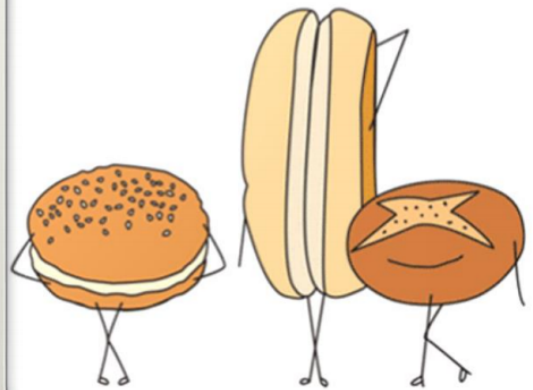


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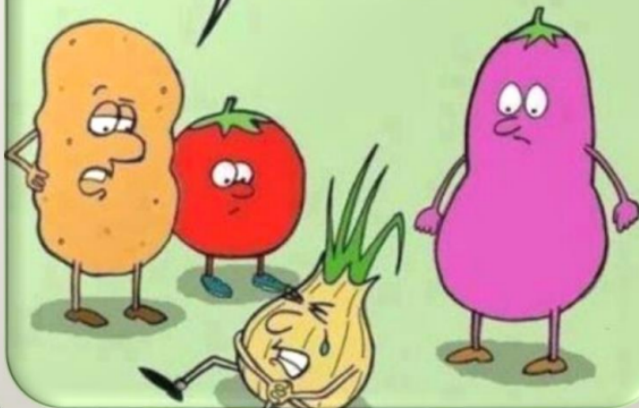
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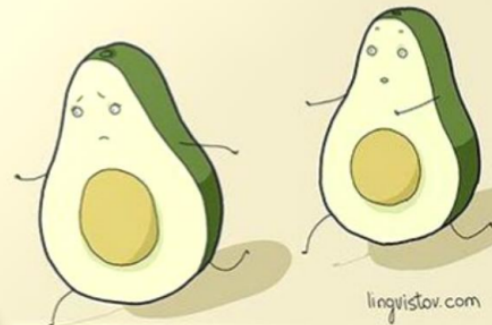
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