

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.

REGION ONE

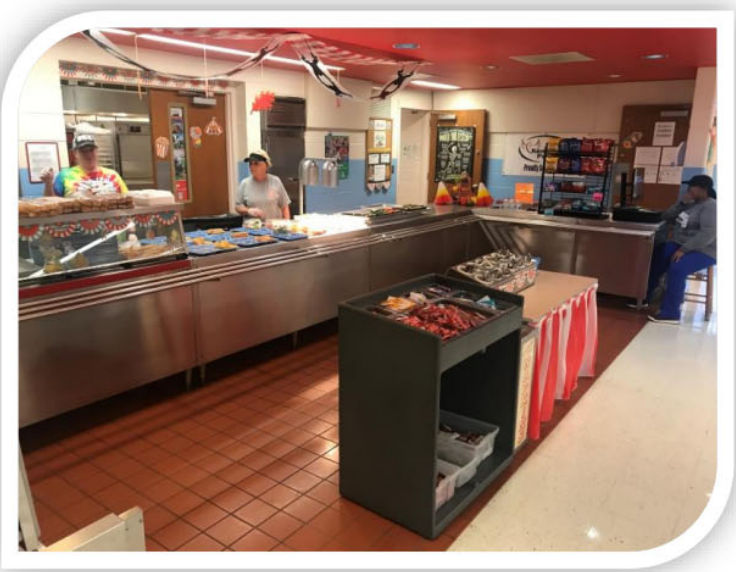


UNION COUNTY



Thanksgiving Meal

Sturgis Elementary



REGION TWO

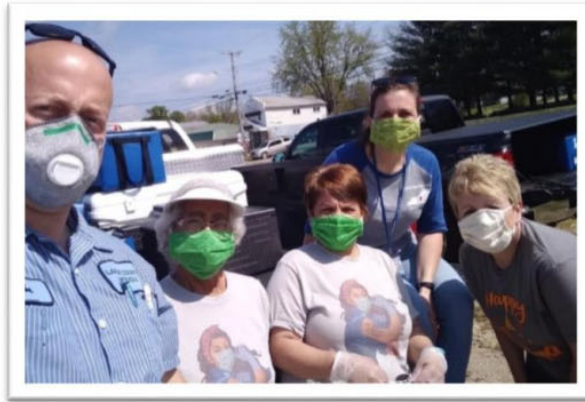
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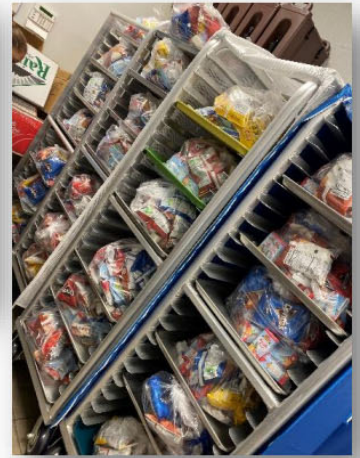
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Mary Kuhn, SNS | (502) 689-4514 | mary.kuhn@mpk-kpg.com

Pat Prather | (270) 505-3557 | pat.prather@mpk-kpg.com

Debbie Guier | (270) 348-10586 | debbie.guier@mpk-kpg.com

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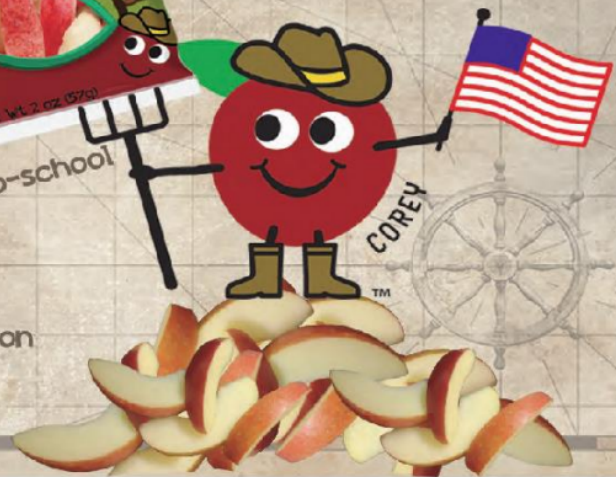
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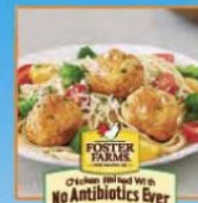
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