

Important Information and Updates from SNA & KSNA

A Note from KSNA President Shane Bosaw -

I just had the great fortune of attending SNA's School Nutrition Industry Conference in Austin TX where we were enlightened by some tremendous keynote speakers and enjoyed collaborating with industry partners on the newest school food service trends. If you ever get the opportunity to attend this conference, I highly recommend it. Also coming up soon is **SNA's Legislative Action Conference** in Washington DC where our KY delegation will join delegations from every state in the US to "Charge the Hill" and explain to legislators why the issues presented, in the **SNA 2019 Position paper** (Attached), are so very important to our students. <u>SNA-2019-Position-Paper.pdf</u> (highlight and right click links to open)

Taking the lead on a campaign to give back to the community is our very own KSNA Manager/Assistants Chair, **Heather Haynes**, (Sorgho Elementary – Daviess County), who has developed **Operation Warm Hands** (Flyer Attached below). If you or anyone in your schools would like to be a part of this great program by providing gloves or cards, please contact heather directly at (heather.haynes@daviess.kyschools.us)

Operation Warm Hands.pdf (highlight and right click links to open)

In KY news, our Spring Managers Retreat will be here before you know it. The retreat will be held in Owensboro KY, home of the International Bar-B-Q Festival and numerous award winning Bar-B-Q restaurants. The conference will be held Friday and Saturday March 22nd and 23rd at the Owensboro Convention Center situated right on the Ohio River on the beautiful Owensboro River Front.

Manager/Assistant's Chair, Heather Haynes, has put together a fantastic program covering some of the most pressing topics we are dealing with today like Emergency Response, Allergies and Special Needs Diets (over 8 hours of CEUs/Professional Development!) but there are also several surprising twist to this conference including a Cook Off, Fireside Chat, Bluegrass Music Museum visit, and..... I'm not sure if I am allowed to say this yet.... A LIVE BAND!!! So, bring a lawn chair for the camp fire and bring your dancing shoes for the band. We are going to have a great time learning from experts, collaborating with industry partners and sharing with peers. I will be there, and I look forward to seeing you there.

Managers Retreat Registration and Agenda (highlight and right click links to open)

Also coming up this Spring, **April 25th and 26th** is the **KSNA Leadership Academy**. Do you have what it takes to lead in your kitchen, school, district, state or national association? KSNA will present its 3rd annual Leadership Academy at the **Life Adventure Center in Versailles KY** for a unique hands-on experiential outdoor learning adventure. KSNA is looking for the next generation of leaders to further the mission of KSNA. We know your time is valuable, so we have streamed lined the application. If you are outgoing, have a vision for the future, enjoying working with peers, the KSNA Leadership Academy would be a great program for you. Please apply. <u>Deadline for application submission is February 15th, 2019</u>. <u>Leadership Academy Application (5).docx</u> (highlight and right click links to open)

Shane

(Continue for more important information on USDA and SNA updates...)

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Get Ready to Cast Your Ballot in the 2019 SNA Election!

SNA Members: Are you prepared to cast your ballot in the upcoming SNA Election? While voting doesn't begin until **February 15**, this is a great time to meet the candidates who will represent your professional interests and concerns—and focus on the <u>new steps</u> that will prepare you to participate in the election. This year, an individual email address is *required* to cast a vote. Read the <u>"SNA Election Special"</u> in the January issue of *School Nutrition* and visit <u>www.schoolnutrition.org/snaelection</u> for all the details

Registration Now Open for 3rd Annual FREE Virtual Expo

Get ready to experience the future of sourcing new products with no travel or expense required—registration for SNA's FREE <u>Virtual Expo</u> is now open! The Expo runs from **February 5-March 22** and features two virtual exhibit halls—Food and Beverage and Equipment/Technology, a Learning Center with 15 new pre-recorded education sessions from #ANC18 to earn CEUs and a networking lounge to connect with other attendees. The Expo is the perfect way to network and make connections with exhibitors and peers across the country and discover new products and services for your program—all from your own device or computer! <u>Register now</u>.

Share Your #NSBW19 Plans with SNA for a Chance to Win!

Get ready to put the pedal to the metal for National School Breakfast Week: Start Your Engines! Check out all the new resources we've added to the website, including a toolkit, marketing and social media tools, infographic and new activity sheets. We've also added an #NSBW19 Contest! It's quick and easy to enter, all you have to do is fill out your information and answer four questions about your #NSBW19 plans to be automatically entered in the contest for a chance to win a \$50 SNA Emporium Shop gift certificate that can be used to promote your program during NSBW! The contest deadline is February 4. Enter now.

Let's Talk Food Trends on Webinar Wednesday

At the end of January, we will present the first webinar of our Best of #SNIC19 series. Maeve Webster is highly anticipated at this year's conference, and we're lucky enough to have her join us to present again for those that might miss her in person. She will share the latest food trends that are capturing student's attention and \$\$. For more details, go to our <u>Webinars</u> page.

Don't Delay! Submit Your Award Nominations Today

Recognize your colleague today for the **Employee of the Year**, **Manager of the Year** and **Director of the Year** awards. <u>Nominations</u> are being accepted online or to your State President until March 1, 2019. All state, regional and national winners will be recognized at the Red Carpet Awards Ceremony at SNA's 2019 Annual National Conference in St. Louis, MO.

Request for Proposals: 2019 School Breakfast Leadership Institute

No Kid Hungry is now accepting proposals for its second School Breakfast Leadership Institute to be held June 11-12 in New Orleans. **Proposals are due March 6.** Selected state teams will receive a \$50,000 grant to implement a comprehensive action plan to expand access to school breakfast within their state. Learn more about the Institute and view the RFP here.

Latest *Journal of Child Nutrition & Management* Online Now; Share Your Expertise on Special Diets

From the management of food allergies in schools to farm-to-school product purchasing, the <u>Fall 2018 edition</u> of the <u>Journal of Child Nutrition & Management</u> covers a wide range of research articles that are applicable to your school kitchens. *JCN&M*, which publishes every spring and fall, is your source for research and evidence-based information to help guide decisions.

Because special diets are a multi-faceted topic that interests many parties, the upcoming Spring 2019 edition will be themed with this in mind. And the publication is currently seeking submissions from anyone who may have research or a unique solution to accommodating special diets. Check out the flyer to learn more.

USDA Announces Final Rule on School Meal Flexibilities

On Thursday, December 6, 2018, the U.S. Department of Agriculture (USDA) <u>announced its final rule on school meal flexibilities</u>. The final rule maintains Target 1 sodium limits for school meals through SY 2023-24, with Target 2 sodium limits taking effect in SY 2024-25 and the Final Target eliminated. It also restores the mandate that at least half of grains offered with school meals be whole-grain-rich, allowing schools to occasionally serve a few refined grain options, as needed, without having to apply for a waiver. In addition, the rule makes permanent the current option to offer flavored 1% milk.

You can read USDA's press release here and read the final rule here.

SNA Submitted Comment on Proposed Public Charge Rule

<u>SNA commented</u> on a <u>proposed rule changing the criteria</u> the U.S. Department of Homeland Security (DHS) considers when establishing whether an immigrant is inadmissible on public charge grounds. Under the proposed change, DHS would consider participation in a number of federal programs, including the Supplemental Nutrition Assistance Program (SNAP), as evidence that an applicant for admission, extension of stay, change of status or adjustment of status is inadmissible under section 212(a)(4) of the Immigration and Nationality Act.

In its letter, SNA expressed its opposition to this proposed rule change, as well as the concern that it would result in children going hungry during the school day. Though benefits offered through the National School Lunch Program (NSLP) and the School Breakfast Program (SBP) are not included in the proposed rule, eligibility for these programs can be established through direct certification of families participating in SNAP. Fear and confusion resulting from the proposed rule could also deter families from submitting applications for free or reduced-price meals, and anecdotal reports from school nutrition professionals serving communities with large immigrant populations suggest that families are increasingly hesitant to apply for these critical benefits.

FNS Provides Update on Food Crediting for Child Nutrition Programs

In a <u>new policy memo</u>, the Food and Nutrition Service (FNS) detailed its progress updating the food crediting system for all Child Nutrition Programs (CNPs), including NSLP, SBP, Child and Adult Care Food Program (CACFP) and Summer Food Service Program (SFSP).

FNS issued a Request for Information in December 2017, seeking public input about the food crediting system and specific foods of interest to stakeholders; respondents were asked for recommendations to make crediting more simple, fair and transparent. <u>SNA responded to this request</u> with a letter replying to the each of the agency's questions.

Based on feedback received and its research into potential benefits, FNS will now allow shelf-stable, dried and semi-dried meat, poultry and seafood snacks to credit towards the meat component in a reimbursable meal or snack, as well as coconut, hominy, popcorn, surimi seafood and tempeh. The agency will also publish new guidance to allow crediting vegetables disguised as other food components or not provided in traditional forms, for example: noodles or pasta made from vegetables, including legumes.