

## Executive Board 2014-2015

Nancy Cathey, RD/LD

*President*

Judi Jaquez, RD/LD

*President Elect*

Nancy Thatcher

*Vice-President/Member Services*

Ginger Jones

*Secretary*

Lyman Graham

*Treasurer*

Pauline Raia

*Executive Secretary*

Sabrina Gonzales

*Nominating/Past President*

Juan Saiz

*Legislative Chair*

Janet Novak

*Nutrition Chair*

Betsy Cull

*Education Chair*

Margene Purcella

*Resolutions/Bylaws Chair*

Norma Valenzuela

*Processor*

Chimene Quillen

*Marketing Chair*

Ginger Lange

*Industry Chair*

Dean Gallegos -

*Region 1*

Debbie Candelaria

*Region 2*

Rachel Martinez

*Region 3*

Shelley Montgomery

*Region 4*

Cindy Kendrick

*Region 5*

Elizabeth Castillo - *CYFD Nutrition Bureau*

Laura J Perea - *FANS Bureau*



The June State conference was the final event of a very exciting and productive year for NMSNA. July started the new year with many NMSNA members attending ANC (national SNA conference) in Boston. The conference had great motivational speakers, educational classes and an amazing food show. It is now time for us to get down to NMSNA business. This year's plan of action includes continuing on many great activities of last year as well as the addition of new plans. To better meet the educational needs of our employees, NMSNA will have two regional trainings in each of the 5 regions this year. The first round of trainings should be occurring in October or early November. The plan is for the same topics to be taught in each region so if the training in your area is at a time that you cannot attend, look at another region. Look in this addition of the Roadrunner for information on these training. This plan is to start supporting our members with the amount of training that will be required under the "Professional Standards" that USDA has announced and will be effective in July 2015. (192)

NMSNA worked with PED over the last six months to ensure that districts got information when they needed it. To date, the district's that are receiving "USDA Fresh Fruit and Vegetable" grants have been notified and the list of schools that will be receiving "Breakfast in the Classroom" funding has been released. By the time you are reading this column, you should have received your "Direct Certification" lists from PED. We are still hoping that the awards of the NM Fruit and Vegetable monies will be out before school starts or shortly after.

We are already working in the legislative area. We need each of you to be talking to your state legislators now about continued/ increased funding of both the "Breakfast in the Classroom" program and the NM fresh fruit and vegetable program. We are also starting to talk to legislators about requiring a 30 minute lunch period for elementary students. That would mean 30 minutes that does not include recess time. Waiting until January to talk to your legislators is not the best approach so talk to them now. Also, the national legislators are on their August recess now so it is a great time to have them visit your schools and talk about the issues you are having with implementation of all of the new USDA regulations.

In September, NMSNA will be presenting at the fall meeting of NMSASBO to help them understand all of the changes in our programs and the financial impact of them. We will also talk to them about the importance of NMSNA in supporting you with learning about the regulations and how to implement them.

Join us for the fall board meeting in Las Cruces on September 25 and 26. Information will be posted on our website.

Nancy Cathey, President NMSNA

## EXECUTIVE SECRETARY'S CORNER

Summer is over and it is time to start another school year. 2013-2014 was a very busy year for NMSNA and food service departments throughout New Mexico. 2014-2015 proves to be another busy year with more federal regulations being implemented. I hope all NMSNA members know that within NMSNA there are many members that are willing to help any of you that are struggling with the new regulations or other issues in your school cafeterias. You can contact me [pauline.raia@q.com](mailto:pauline.raia@q.com) and I will direct you on how to get the info you are looking for or need. You can also refer to the new NMSNA website for help or to find out what is going on with NMSNA. A new NMSNA website was just implemented in June and the new website address is [www.nmsna.com](http://www.nmsna.com). Hope you all have a great year and I look forward to working with all of you.

Pauline Raia, NMSNA Executive Secretary



### 2014 NMSNA State Conference

Our first State/PED Conference turned out to be a great hit. The Entertainment, Color Guards, Speakers, Food Show and Meals were fantastic. Having our West Regional Director Lynnelle Grumbles install our new officers Nancy Cathey-President, Judi Jaquez-President Elect, Nancy Thatcher-Vice President, Ginger Jones-Secretary and Lyman Graham-Treasurer and give a class was a nice touch to our conference. Thank all of you for attending and making the conference a success. Great job Las Cruces Public Schools!

The Annual National Conference was held in Boston this year. They have classes for all positions in your school district. The Food Show is open for 3 days and if you see everything that's how long it will take you. USDA and SNA give you an update on different issues. If you have never attended a National Conference you need to go and experience one. The motivation that you experience is great.

Congratulations New Officers!

Take Care!

Sabrina Gonzales

## Industry Report

Chicken breast prices are weaker on larger supplies still represent a good protein value compared to beef. Dark meat pricing remains stable. USDA expect slightly larger supplies of chicken.

Beef prices continue to increase due to fewer animals because of drought we have been having the last couple of years. As pastures are improving the ranchers are holding back some of their herd so they can rebuild them. Beef availability for 2014 is expected to be down about 5% from 2013.

Pork producers are liquidating their herds due to last year's drought. They are working on getting their herd back up to where it was in the past. Pork availability is expected to increase year over year as increased production slightly outpaces increased exports..

Global consumption is forecast to increase significantly in pork, moderately in chicken and minimally in beef. Total availability down about 10% from 06-07 peak. USDA projecting a slight rebound into 2014 for chicken and pork. Beef availability continues to decline.

Have a great school year,  
Ginger



In 2010, the Healthy, Hunger-Free Kids Act took effect and the US Department of Agriculture was required to update nutrition standards for schools for the first time in 15 years. The new regulations took effect July 1, 2012. With these new regulations, school cafeterias were required to offer more fruit, vegetables and whole grains. They were also required to limit calories, sodium and unhealthy trans fats in school meals.

Beginning July 1, 2014 all foods sold at school during the school day must meet new federal nutrition standards. This includes foods sold as a reimbursable meal, a la carte, in the snack bars and in vending machines. Any food sold in schools now must:

- Be a whole grain rich grain product; or
- Have a fruit, vegetable, dairy product or protein food as the first ingredient; or
- Be a combination food that contains at least ¼ cup of fruit and/or vegetable; or
- Contain 10% of the Daily Value (DV) of calcium, potassium, vitamin D or dietary fiber\*, the nutrients of public health concern in the 2010 Dietary Guidelines for Americans.

Additionally, foods must meet these nutrient requirements:

- Calorie limits:
  - Snack items: ≤ 200 calories
  - Entrée items: ≤ 350 calories
- Sodium limits:
  - Snack items: ≤ 230 mg\*\*
  - Entrée items: ≤ 480 mg
- Fat limits:
  - Total fat: ≤ 35% of calories
  - Saturated fat: < 10% of calories
  - Trans fat: 0 grams
- Sugar limit:
  - ≤ 35% of weight from total sugars in foods

*\*On 07/01/2016 foods may not qualify using the 10% DV criteria.*

*\*\*On 07/01/2016 snack items must contain ≤ 200 mg sodium per item.*

There are also standards for beverages and other requirements for accompaniments to foods and fundraisers. Please refer to the USDA website. Several helpful links are listed below.

[http://fns.dpi.wi.gov/files/fns/pdf/smartsnks\\_br.pdf](http://fns.dpi.wi.gov/files/fns/pdf/smartsnks_br.pdf)

<http://www.fns.usda.gov/healthierschoolday/tools-schools-smart-snacks>

<http://www.fns.usda.gov/healthierschoolday/school-day-just-got-healthier-school-administrators-and-foodservice>

The New Mexico School Nutrition Association (NMSNA) agreed with the new federal guidelines, but wanted stricter guidelines for beverages sold during the school day. A team of NMSNA members revised the beverage guidelines and submitted them to the New Mexico Public Education Department (PED).

The New Mexico Public Education Department (PED) will hold a public hearing at 10:00 a.m. on August 15, 2014, at Mabry Hall, Jerry Apodaca Education Building, 300 Don Gaspar, Santa Fe, New Mexico 87501-2786, to obtain input on proposed amendments to 6.12.5 NMAC (Competitive Foods) and 6.12.6 NMAC (Wellness). Copies of the proposed rules may be accessed on the Department's website (<http://ped.state.nm.us/>) under the "Public Notices" link, or obtained from Michael A. Chavez, Staff Manager, Coordinated School Health and Wellness, by calling (505) 827-1822.

Interested individuals may provide comments at the public hearing and/or submit written comments to Dean Hopper, Coordinated School Health and Wellness Director via email at [rule.feedback@state.nm.us](mailto:rule.feedback@state.nm.us), fax (505) 827-6725, or directed to Dean Hopper, Coordinated School Health and Wellness director, Public Education Department, Jerry Apodaca Public Education Building, 300 Don Gaspar, Santa Fe, New Mexico 87501. Written comments must be received no later than 5:00 p.m. on the date of the hearing. However, the submission of written comments as soon as possible is encouraged.

Individuals with disabilities who require this information in an alternative format or need any form of auxiliary aid to attend or participate in the public hearing are asked to contact Dr. Sandra Rodriguez at (505) 827-6505 as soon as possible. The NMPED requires at least ten (10) days advance notice to provide requested special accommodations.

**We encourage New Mexico School Nutrition Association members to attend this meeting to voice your opinions regarding the proposed recommendations from NMPED.**

## Membership from Nancy Thatcher and Norma Valenzuela.

Membership is the most important part of being in the State and National School Nutrition Association (SNA). We as members have a voice and a vote. Our membership of employees and managers make up about 84% of our national membership, so we are very much needed and wanted in our organization. We want to challenge each of you to find one person to join this year. SNA will become more important to all food service employees when the new professional standards take effect in July 2015 because there will be required continuing education for all who work in our fields. We will be posting our progress toward this goal on the new NMSNA website.

When we went to the Annual National Conference (ANC), we went to the House of Delegates (HOD). HOD is where we discuss and make amendments to our bylaws or in some cases do away with them altogether because they are no longer needed. We made a major change for the employee / manager section. The first level of certificate no longer requires a high school diploma or GED. There are also two other levels that you can achieve as well. For levels two and three you do have to have a high school diploma or GED. Go to [schoolnutrition.org](http://schoolnutrition.org) and get all the details on how you can earn your certification. The two classes needed for level one certification can be taken for free on the NFSMI website or the classes will be offered at the state conference in June 2015. Continuing education and classes toward level 2 certification will be offered this fall and spring Regional training which will be posted on the web site

### The Heart is in the Kitchen

On April 5<sup>th</sup>, ASNA has their annual mini conference which was held at Eldorado High School. Our theme was “The Heart of the School Can be found in the Kitchen”, and we had 178 members attend. For the first time at our mini-conference we had a 50/50 raffle and a silent auction. Our raffle winner of 193.00 was Monique Martinez. We made 349.50 on our silent auction and would like to thank everyone who donated to our association. Auto-Chlor gave out four awards for the cleanest kitchens which were: Griegos, Double Eagle, Washington and Volcano Vista. Our members feasted on yogurt parfaits, zucchini and apple bread for breakfast and fried chicken, potato salad, fruit salad and mousse for lunch.

Our classes were well received and found very useful by our members. We started out the day with a Public Speaking class presented by Monica Armenta Communications Director for APS and of KOB-TV fame. Many of our members really enjoyed listening to Monica since she has plenty of expertise in this area plus she was very inspiring. Dorothy Garcia gave an excellent presentation on the Nora Virus which went over how to prevent and contain the virus in case of an outbreak. Janet Novak gave a class on Personal Wellness and informed us on how to try to maintain a balance in your life with what we eat and do daily. Members of the Auto-Chlor gave a presentation on their products and how to use them properly to get the best results. Recipe 101 was taught by Tracy Loftis and she with the help of her aide Kathy Pitts, gave our members a few tips on how to make things more presentable but what to do with all those odds and ends we have on hand. There were many people that made this conference a success but we would like to especially thank our officers for all their hard work and they are: Katherine Candelaria- President, Geri Garcia- President-elect, Dolores Adams- Treasurer, and Dorothy Garcia- Certification Liaison and last but not least Sabrina Gonzales NMSNA past President.



# Dairy Farmers are Dedicated.



**For generations, New Mexico dairy farmers have teamed up with Dairy MAX to bring fresh, delicious milk and other wholesome dairy foods to your school cafeteria. These family businesses are dedicated to the children of New Mexico and their communities.**



Dairy MAX represents your local dairy farming families and supports child nutrition. Whether it's expanding School Breakfast, After School Snacks or Summer Feeding, Dairy MAX provides grants and expertise for schools. Learn more at [www.dairymax.org/tools-for-schools](http://www.dairymax.org/tools-for-schools).

## THE STUDENT NUTRITION PROGRAM: “BRIDGING THE SKILLS GAP”

With the unemployment rate around 8.6 percent and people desperately looking for jobs School Nutrition Programs are claiming they cannot fill their positions? A logical answer: A Skills Gap. And while a large part of the skills gap is a shortage of people skilled in nutrition knowledge, education, and simple math, there also is a gap in soft skills such as communication, organization, self-motivation, learning agility, self-awareness, adoptability, multiculturalism, risk taking, decision making, creativity and leadership.

What causes these skills gap? What can-and should-School Nutrition Programs be doing differently? At its core, the skills gap is a training and development issue. There is a mismatch between skills learned and what the SNP workforce is expected to perform. The training and development sessions currently used are not aligned with the skills School Nutrition employees' need. While the current training programs provide employees with a variety of technical skills, leadership and other soft skills are absent.

Underlying causes of this skills mismatch include: School Nutrition Programs are seeking candidates with “experience”, however, the world of School Nutrition changes rapidly and it is difficult to find employees with “experience” and work practices. In addition School Nutrition employees are not keeping up with changes in the workforce will be left behind. “Infrastructure” issues are contributing to the mismatch. Many potential employees struggle with issues such as transportation and affordable daycare. Finally, School Nutrition workforce may not be receiving the help they need in terms of training, mentoring, or coaching to become the leaders needed for tomorrow.

The Student Nutrition Program designed the “Bridging the Skills Gap” workshops to challenge the talent acquisition strategy and to determine what steps should be taken to ensure that School Nutrition workforce will have the skills needed to fill critical positions within our Student Nutrition Program needed now and in the future. “Bridging the Skills Gap” program labeled the competencies and sets a development plan for any deficiencies to get the necessary skills in line with the requirements of each School Nutrition position. An additional step links the competency to the career path and gives the opportunity to upgrade the skills and know where they need to be in order to qualify for new assignments and promotions.

The “Bridging the Skills Gap” series provides development opportunities to help increase School Nutrition employees' engagement and opens up a supply of talent ready to move into new roles. The program is designed for the mentors/coaches/ facilitators to learn and grow their own leadership skills while developing the leadership skills of those they are working with. This is a real rich “win-win”. The selection procedures for “Bridging the Skills Gap” participants were intense and time consuming. The participants were selected by meeting strict and demanding criteria. Ensured they have good basic math, language, reading, writing and communication skills. Ensured they have, at minimum, basic employability skills including dependability, ability to get along with others, and problem solving skills. Expressed future expectations and own their own development including keeping skills relevant and up to date, and active role in professional development. The Student Nutrition Program provides ample opportunities to cultivate leadership skills.

The “Bridging the Skills Gap” series is like solving a puzzle not only do you have to make the pieces fit, you have to make sure you have all the necessary pieces from start to finish. That includes a list of the required skills and competencies for each job, assessment of current status versus what is needed, identification of high performers, necessary training and evaluation and measurement of the results. During the implementation on the 'Bridging the Skills Gap’ series it surfaced: Identification of the skills gap; which skills are necessary and on what level, constructed a realistic and sound plan to address the issues and made a “must have” not “nice to have.” Training goes from an option to an imperative where there is urgency and accountability. Training and development on the job and transfer knowledge. Think beyond tomorrow: Find more talent, reach future talent pool now.

### The “Bridging the Skills Gap” participants:

Adele Balesh, *SNP Field Compliance Coordinator*  
Mercedes Fong, *SNP Assistant Manager*  
Jose Rodriguez, *SNP Warehouse Manager*  
Demetrious P. Giovas, *SNP Director*  
Larry Baker, *SNP Assistant Director*  
Elizama Barrios, *SNP Cook/Clerk*  
Frances Black, *SNP Manager*  
Olga Bustamante, *SNP Manager*  
Elsa Chairez, *SNP Manager*  
Norma Chavira, *SNP Cook/Clerk*  
Amy Cisneros, *SNP Cook/Clerk*  
Esther Cisneros, *SNP Manager*  
Mirta Cisneros, *SNP Cook/Clerk*  
Patricia Cisneros, *SNP Manager*  
Sandra Diaz, *SNP Manager*  
Elizabeth Duke, *SNP Manager*  
Glenda Gore, *SNP Manager*  
Laura Herrera, *SNP Cook/Clerk*  
Elizabeth Marrufo, *SNP Manager*  
Eva Miranda, *SNP Manager*  
Juana Montelongo, *SNP Manager*  
Santa Nava, *SNP Assistant Manager*  
Teresa Portillo, *SNP Manager*  
Virginia Pruitt, *SNP Manager*  
Dolores Rios, *SNP Manager*  
Rebecca Saenz, *SNP Manager*  
Irma Valencia, *SNP Manager*

### CONGRATULATIONS!!

**You have completed a 90 CEU's course on May 10, 2014**

# HEY, CHECK OUT OUR NEW WEBSITE!

*Totally Redesigned. Informative Content. 100% Awesome.*

As you may have noticed, the NMSNA website has just had a makeover. The look and navigation of the site is new and information has been made more accessible.

A few pages are still in progress, but visit the site frequently as more content about our activities will become available. Information on how to register and create a password for the site will follow soon.

We hope you will enjoy the site and find the information you are looking for. We would be pleased to receive your comments at [chimeneq@gmail.com](mailto:chimeneq@gmail.com).

## NMSNA Conference 2015

We know it is still months away but planning is already underway for the conference next June. PED has decided to hold their training separately so it will not be a combined conference. The location will be back to the Isleta Conference Center just south of Albuquerque. The dates are June 2-5 so go ahead and pencil it into your calendar now! And if you have topics that you would like training on, please let Judi Jaquez know at [jjaquez@sfps.info](mailto:jjaquez@sfps.info). Engage, Energize and Excel by attending! See you there!



## IN LOVING MEMORY

Rhonda J. DeVaux

On July 20, 2014, Rhonda a NMSNA member lost her battle with cancer. Rhonda came to New Mexico in 2009 after she retired as Food Service Director from Irvine Unified School District. She wasted no time getting involved with NMSNA and became a member right away. Rhonda was an active NMSNA member. Due her excellent writing skills she was able to write about people showcasing their accomplishments and expertise in their area of work. She completed many SNA national award applications for NMSNA members helping them receive awards in their area of expertise at the SNA National level. Many of you might have met Rhonda when she was editor for the NMSNA publication, the Roadrunner. She was editor until June of 2013 when she was forced to resign as editor due to her health. Rhonda will be missed as a NMSNA member and the contributions she made.





See more  
on page 6!

# THE STUDENT NUTRITION PROGRAM: "BRIDGING THE SKILLS GAP"

Send your information to: ATTN: Chimene Quillen, 8340 Washington St. NE, Suite B, Albuquerque, NM 87113  
or email [chimeneq@gmail.com](mailto:chimeneq@gmail.com).

## GOT NEWS?



**Road Runner**  
NEW MEXICO SCHOOL NUTRITION ASSOCIATION NEWSLETTER  
1700 37th. St. SE  
Rio Rancho, NM 87124

RETURN SERVICES REQUESTED