

## Executive Board 2014-2015

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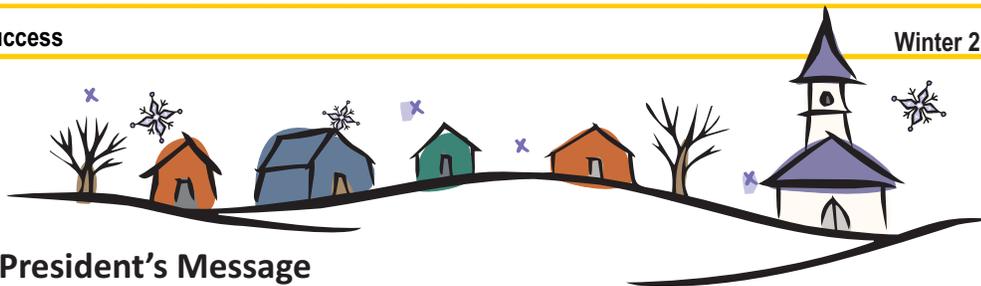
*Region 4*

Cindy Kendrick

*Region 5*

Elizabeth Castillo - *CYFD Nutrition Bureau*

Laura J Perea - *FANS Bureau*



## President's Message

My term as president is half over. I want to share with you what we have accomplished this first six months and the plans for the remaining six months.

The most exciting event that has happened the first part of the year is the new fall regional trainings. Between late September and November 1, we had trainings in all five regions. Trainings were hosted in Bernalillo, Zuni, Mora, Roswell, and Silver City. Thanks to Dean, Debbie, Rachel, Shelley, and Cindy for their hard work. If you attended the training, I hope you completed the survey asking for future training topics. If you did not attend or did not complete the survey at your training, contact your regional representative to get the survey. This will guide us for the spring regional trainings that should happen in March. Also, watch for a survey for directors to complete about training they would like to see in the future. We are working hard to be able to provide all of the training that you will need under the new USDA professional standards that are effective July 2015. It requires annual training for all school food service employees.

On the legislative front, the board met with a representative of Senator Udall's office to express our concerns. The board also decided to work on legislation to ensure that elementary students have 30 minutes for lunch. We are continuing forward on this project. Our day to visit the legislature is January 28. If you are interested in working with legislation, contact Angela. Everyone is welcome to participate on January 28. We hope to be supporting continued funding for NM grown fresh fruits and vegetable, breakfast after the bell, and our 30 minute lunch concept.

We had a panel presentation at the fall NMASBO (School Business Officials). We explained our new regulations along with provision 2 and community eligibility. We hope they better understand all of the regulations that you must follow and the financial impact of those requirements. We have applied to present again at their winter meeting so we can talk about commodities.

We had a board meeting in September where Pauline, Judi, and Sabrina provided an excellent board orientation. This was great information and made everyone on the board more comfortable about their role. We hope this type of event will encourage more of you to volunteer to be on the board.

Our next board meeting is January 27 and 28 in Santa Fe. I hope you all have our summer conference on your schedule. Join us at Isleta Convention Center on June 2-5 and also consider going to the national conference July 12-15 in Salt Lake City.

Nancy Cathey, President NMSNA



## Region 5 Update *Cindy Kendrick*



Saturday, October 11 in Silver City was the happening place to be!

The Region 5 training for SNA was hosted at Stout Elementary and attended by staff from Silver City, Cobre, and Lordsburg. We had a great time with Jinky Romero and some fabulous hands-on training in flavor factor, different ways to prepare vegetables, healthful and nutritional cooking techniques and demonstrations on knife skills. Claire Roybal led us in a Social Styles in the Workplace, where we learned an awareness of the spectrum of social styles, helping us to develop greater tolerance and understanding of other people's styles and then gain greater versatility in communicating. It was a very productive and fun day!



## Industry Report *Ginger Lange*

WHERE'S THE CHICKEN!!!!!! That is what I am hearing from a lot of the Food Service Directors. I am sorry to say the problem is not going to be an easy or fast fix.

With the beef prices going up and up and the US cattle herd shriveling to their smallest levels since the 1950's it puts added pressure on other protein markets. There is no quick solution to the shortage of cattle because it takes 18-30 months for cattle to reach market weight and each cow can only have 1 calf/year. To rebuild the herd is a 2-4 year process.

The pig population is also shrinking as a flu virus is killing off piglets. So the pork production might decline 3-4% in 2014.

With that being said the shortages of both beef & pork has led to a high demand for chicken and with that the prices will also rise. There won't be a substantial increase in production until the second half of 2015. Because of the beef & pork shortages it is prompting beef & pork companies to roll out new chicken products which is making the already short supply of chicken even thinner. Even though it is easy to increase the chicken supply because of its short cycle, US chicken producers are having a hard time increasing the chicken supply because production and capacity of chicken was cut throughout the supply chain when grain prices were very high. Because of this it has not been easy to increase supply in 2014 which has caused a tight supply in raw material parts, especially wings, drums & tenderloins. At this time I would recommend that you pull any bone-in drumsticks or thighs off your menu until further notice. I understand with all these shortages that it is affecting your business. I am truly sorry and just want you to know that the chicken companies are doing everything they can and they value the business of the school segment.

## Executive Secretary's Corner

*Pauline Raia*



It is with a heavy heart that I am once again writing about one of NMSNA's retired members that passed away. Pauline Barker passed away on September 4, 2014. She was a very active member of NMSNA during her years as Food Service Director at Grants-Cibola Public Schools. Pauline Barker served as President of NMSNA from July 1989 to June 1990. Prior to her presidency with NMSNA, Pauline served on the NMSNA board for many years in different capacities. She was also Chair of the New Mexico School Food Distribution Advisory Council for several years. Pauline retired in 2011 as Food Service Director from Grants/Cibola Schools. Pauline was a very dear friend and was very instrumental in getting me involved as a member of NMSNA. She was very passionate in the work she did for NMSNA and the children at her school and throughout NM. Her family was everything to her and she was a great Mom. Pauline will be greatly missed by all who knew her.

## Region 4 Update

*Shelley Montgomery*

Region 4 Training was held on October 25th in Roswell. There were 108 cafeteria staff in attendance from Roswell, Carlsbad, Hondo, and Clovis. Key note speaker Bart Christian opened the day with an informative class on Personal Wellness. Work place safety, meal patterns, food safety, and salad bars were some of the topics covered. The salad bars were filled with fruit and vegetables during the salad bar class and eaten at lunch along with pizza, cookies and brownies. All classes were offered in English and Spanish.

Thanks to all participants and instructors for making our training a great success.



## Education Chair Update

*Betsy Cull*

All regions have completed their first round of trainings this Fall and we are already looking to the Spring for another round. We are still gathering information for classes that people would like to have taught at these trainings, so if you have any suggestions, please let me or your region chair know. We are also still interested in hearing suggestions for classes you may want to attend at the State Conference in June. We would need those suggestions soon.

On another note, if you haven't already done it, now is a great time to consider getting your **SNA Level 1 Certificate in School Nutrition**. Why would you want to do this you ask?? Well, there are numerous reasons, but some of the key reasons are: To increase your knowledge and skills of food safety and nutrition, to demonstrate commitment to your profession and to provide a career ladder you can use to advance in your field. If you are interested in learning more about how to receive your Level 1 Certificate, please go to our website at [www.nmsna.com](http://www.nmsna.com) and click on membership.

## Hunger an Everyday Issue: Albuquerque SNA helps out

On Oct. 18<sup>th</sup> several members of the Albuquerque Chapter of SNA went and volunteered at the Roadrunner Food Bank. As food service employees we see hungry children every day and we realize it is not a community or state issue but a real fact that affects many of our families daily. So we decided to go help at the Roadrunner since that is the biggest distributor of food items to various shelters and food banks throughout Albuquerque. We had a good time helping repackage food items and it gave us a chance to talk and discuss all the different things about our different schools. We would like to especially thank the families that came out to help and support our volunteers and those people were Susan Gotte, Joe Chavez, Megan and Marcaya Hall.

Our next community service project will be collecting blankets to distribute throughout the different shelters and programs throughout the Albuquerque area. We theme is " Warming children from the inside out for years, now warming the community from the outside in." The managers of our over 130 schools will collect and bring to their managers meetings and then they will be distributed from there. We are working hard to bring a positive light to the many food service professionals that we have throughout this great city and state and want everyone to know that "The heart of the school can still be found in the Kitchen".

Geri Garcia  
ASNA President



## Region 2 Update Debbie Candelaria

Region 2 training was held on October 9th, at the Zuni high school cafeteria. The classes were, Identifying the five basic tastes; identifying ways to increase the flavor in food and cooking techniques; comparing oils and fats and identifying the best fats to use for various food preparation. Everyone engaged in the topics on Team work and accountability and responsibility . Every gave their view on what is happening at their school sites and how they can improve on these topics. We did some role playing activities that brought out the visual look of the topics. End of the session was taste testing of foods prepared during the session.

We had a total of 31 that attended the training in Zuni . Our Culinary Arts Trainer was Theresa( Jinky) Romero and everyone had a great time.

# 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).

## SCHOOL NUTRITION ASSOCIATION AWARDS

Sabrina Gonzales

### Employee of the Year

Do you know a school nutrition employee who is friendly, creative, and dedicated to professional growth and the children they serve? Nominate him or her for the Employee of the Year (previously the Heart of the Program) award!

The Employee of the Year award recognizes non-managerial school nutrition employees for the contributions they have made throughout their school nutrition career. Who can be nominated? The nominee must be:

Currently an SNA member in the School Nutrition or Child Care Employee section

Currently holds a SNA certificate in school nutrition Currently employed in a school foodservice or childcare nutrition program

How do I submit a nomination? Complete and submit the nomination form online by March 1 of each year. Alternatively, you may also choose to submit the nomination form to the State President by March 1.\*

How will the entries be judged? The nominee will be judged on four categories:

Customer Service Skills (worth 30% of total score) Creativity (worth 20% of total score)

Commitment to Professional Development (worth 20% of total score) Dedication to the School Nutrition Profession (worth 30% of total score)

### The Manager of the Year Award

In honor of Louise Sublette, is named after Louise Sublette, a leader in school nutrition during the mid-twentieth century. For over 40 years, Louise Sublette worked in many areas of foodservice and nutrition, including public schools, colleges, hospitals and elderly feeding programs. Her name is given to this prestigious award because throughout her life, Louise Sublette emphasized that the success of school nutrition depends upon those professionals who work in school nutrition programs. Louise Sublette was a Past President of SNA from Tennessee.

The Manager of the Year award, in honor of Louise Sublette recognizes school nutrition managers for the contributions they have made throughout their school nutrition career. Who can be nominated?

The nominee must be: Currently an SNA member in the Foodservice/Nutrition Manager/Head Cook/Assistant Manager section

Currently holds a SNA certificate in school nutrition or the SNS credential

Assigned to one school OR to a central kitchen that serves multiple schools

Are there any restrictions? Yes, the nominee cannot be: Employed as a supervisor on a system-wide basis

A current state or national SNA president A previous national winner of the Manager of the Year award

Self-nominations are not accepted. Nominations must be typed. How do I submit a nomination?

Complete and submit the nomination form online by March 1 of each year. Alternatively, you may also choose to complete and submit the nomination form to the State President by March 1.\*

How will the entries be judged? The nominee will be judged on four categories. Please note the weights of each category:

Cafeteria Environment (worth 30% of total score) Management and Staff Development (worth 30% of total score)

SNA Involvement (worth 20% of total score) School and Community Outreach (worth 20% of total score)

### Director of the Year

The Director of the Year award recognizes school nutrition directors for the contributions they have made throughout their school nutrition career. Who can be nominated? The nominee must be:

Currently and for the past five years a SNA member in the District Director or Major City Director sections

Currently holds a SNA certificate in school nutrition or the SNS credential The nominee must also have:

Served in at least one position on the state or national executive board OR as a member on a state or national committee

## Legislative Update

*Angela Haney*

Hi! Hope everyone is getting in the swing this school year and looking forward to Thanksgiving and Christmas. The Legislative season is ready to burst upon us now that the election is over. There are several important issues for us at the state and national level.

First at the state level, the NM SNA has decided to ask the Legislature for a bill that is important to us: the amount of time students have to eat their lunch. We all know what we can make wonderful, nutritious meals but when little ones only have seven minutes to eat that meal most of it is going in the trash. So we are proposing a better definition of the 30 minutes for schools meals that is already in the state statutes. Combined with that bill is the request for recess before lunch. We believe the two go together to make our meal programs stronger and better for kid's learning outcomes. School Nutrition Day at the Legislature is scheduled for Wednesday, 28 January 2015. We hope to see all of you there to talk to your legislators about school meals.

At the national level, Congress will have Reauthorization of Child Nutrition Programs on their agenda when they return from break in January. SNA and USDA are gathering data to help ensure that there are fewer unintended consequences in the new Reauthorization than the last. Here are the requests for information that are currently open:

-SNA is asking members for stories about what is going well with the new meal patterns and what is not working in your district. Go to [www.schoolnutrition.org](http://www.schoolnutrition.org) for more information on how SNA would like your stories presented.

-USDA has an open comment period on proposed rules for the distribution and control of USDA donated foods. While much of the changes in the proposed rules are for state agencies and manufacturers, there are a few areas that could change how we received and use USDA Foods. Send written comments by 20 January 2015 to [Dana.Rasmussen@fns.usda.gov](mailto:Dana.Rasmussen@fns.usda.gov). Include RIN number 0584-AE29 in the subject line of the message.

-USDA is trying to determine if there is a way to establish a national policy or guidance on how to handle unpaid meal charges. They are gathering information from districts across the nation. There are seventeen questions they would like everyone to address. To submit comments, go to <http://www.regulations.gov>. Follow the online instructions for submissions. All comments must be submitted by 14 January 2015.

**HEY, CHECK OUT OUR NEW WEBSITE!**

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

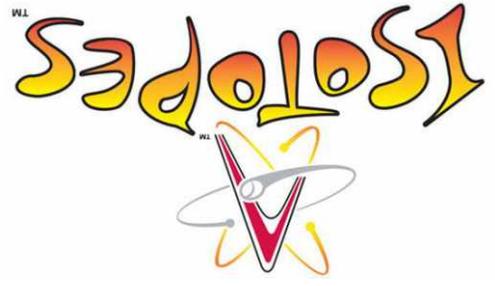
**[www.nmsna.com](http://www.nmsna.com)**

## Region 1 Update

*Dean Gallegos*

Region 1 training was held on Saturday November the 1<sup>st</sup> at the Bernalillo Public Schools District Offices. We had a total of 19 participants. Classes that were taught were Food Production Record Books from Reyna Morales, District Manager from Bernalillo Public Schools. Knife Skills was taught by Penny DeRose instructor from CNM. Rafael Contreras from Southwest Training Systems provided training for Serve Safe and Sanitation.

Participants were from Bernalillo and Belen Public Schools. There were a total of 19 in attendance. Evaluations proved positive and one thing that was mentioned was that they felt there was total interaction between the presenter and the attendees.



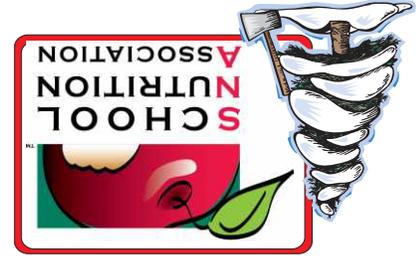
And we are planning a trip to an Isotopes Baseball game as our night of fun! We are lining up topics to help you "up your game", speakers to enthuse you in your job and we know you will network with peers that will have solutions to your challenges by attending! See you there!

Hope you have already marked your calendar to attend the Conference June 2-5, 2015! We will have the 2 certificate classes in Spanish again as well as English so let your Spanish-speaking colleagues know! There will also be more classes offered in Spanish during the conference. The location will be back to the Ileta Conference Center just south of Albuquerque.

**Engage, Energize, Excel!**

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?



**RETURN SERVICES REQUESTED**

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