

## 2020 Election Results

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Whats Happening

Congratulations to all of the winners in the 2020 MSNA Election! MSNA members were able to cast their ballots during the election May 1st through May 15th for Vice President, Secretary/Treasurer and Leadership Development Committee.

Congratulations to Cheryl Pick, Foley ISD as incoming Vice President, Secretary/Treasurer, Vickie J. Speltz, Lewiston/Altura ISD and to Jennifer Walters, RD, Winona ISD, Leadership Development Committee.

MSNA Industry members elected Steve Martel, General Mills as the incoming Industry Chair and chair of the Industry Advisory Board.

The Executive Board has appointed Michele Hawkinson, Tracy ISD as Education Chair and Brenton Lexvold, RD, LD, Red Wing ISD as Public Policy Chair as incoming board members.

We want to say a special thanks to all the 2020 ballot candidates. Each one of you demonstrated professionalism and courage by making this important commitment to serve school nutrition programs.

With the changes caused by COVID-19, arrangements are being made to install the the new members of the Executive Board via a video call. The incoming board will serve under the leadership of incoming President, Jo Lange, SNS, Red Lake ISD.

The full 2020-2021 Board will consist of:  
 President, Mary Jo Lange, SNS  
 President Elect, Carrie Frank  
 Vice President, Cheryl Pick  
 Secretary/Treasurer, Vickie J. Speltz  
 Nutrition Chair, Faith Ford  
 Member Services Chair, Lori Landowski  
 Education Chair, Michele Hawkinson  
 PPL Chair, Brenton Lexvold, RD, LD  
 Industry Chair, Steve Martel

Congratulations to our newly elected and our board appointed leaders!



*Cheryl Pick  
Foley ISD  
Vice President*



*Vickie J Speltz  
Lewiston / Altura ISD  
Secretary / Treasurer*



*Steve Martel  
General Mills  
Industry Chair*



*Jennifer Walters, RD  
Winona ISD  
Leadership Development*

# President's Message



Feeding Bodies. Fueling Minds.™



*Vickie J. Speltz*  
*MSNA President*

Hello Everyone!

As I reflect back on my President year, I would like you all to know how amazing you all are for all the dedication, work, and just the love you all have for the students to get this huge job of feeding kids done.

I am so proud to be a part of this great organization. I am your champion, as Sonny Perdue is mine. He is a huge supporter of MSNA and all that we do. I want you all to keep up the good work. I have been so proud to be your leader and importantly, I am very proud of all of you.

Even though Covid-19 cancelled our conference, the Executive Board, Marketing committee and our Industry Advisory board are working on options to get training and networking out to the members. Please be patient and stay tuned!

The decision to cancel our annual state conference was one of the most difficult decisions I had to make. I held out as long as I could, but knew that I had to keep everyone safe, even our industry members. We are not the only state that had to make this hard decision, even SNA had to make the really hard decision to cancel ANC in Tennessee.

My term as President of MSNA has been very fulfilling. It was such a great experience and I would do all over again. If being a part of the Executive Board is a dream of yours, "Dare to be Amazing", and go for it. It is awesome. It has given me challenges, great joy, and has helped me grow as a leader. I am going to stay with the Executive Board for two more years as the newly elected Secretary/Treasurer. This is a new challenge I am happy to take on as I continue to serve all of you on the MSNA board.

I want to give a very sincere thank you to the outgoing board members that have served this past year. You have been a great resource to me and to our members! Your willingness to go that extra mile to serve our members has been a blessing. Thank you to Emily Malone, Education Chair, Noah Atlas, PPL Chair, Mary Ann Dammann, Industry Chair and Penny Hoops, Secretary/Treasurer. You are all amazing!!

Have a great start to whatever your school opening may look like! Remember you make a difference in the life of a student.

People appreciate you now more than ever.

Be proud of yourselves.

I am very proud of all of you.

Remember to "Be Amazing"!

*Always,*

*Vickie Speltz*



# President Elect



Jo Lange, SNS  
President Elect

Greetings from Red Lake School District!

What a whirlwind it has been for all of us since March 16th! Who would have thought that at literally a moment's notice we would all have to turn on a dime and begin serving meals to our students in the midst of a health pandemic?

Our theme for the 2020 State Annual Conference was "Be Inspired~Shoot for the Stars", and was meant to guide us into the next school year. I

believe that every single SNP Professional had to step up to the plate, inspire themselves and each other, and literally aim for the stars to accomplish all that we had to accomplish with one day's notice, sparse food and supplies availability, all while trying to figure out how to get these meals out to our students at home. From what I have seen and heard, we were all up to the task, and should commend ourselves and each other for rallying together and getting the job done. Kudos to each and everyone one of you, you are all an inspiration!

When I think of the four years that I spent on the Executive Board as your Secretary Treasurer, I am reminded of the number of times that I was asked "Why do we have so much money on hand, why don't we spend it?" Well, we now have our answer! With the loss of income due to the cancellation of Annual Conference, the postponement of the SNIP conference and the absence of the Nutrition Conference, MSNA's income has dropped dramatically. At this point in time, it is a very good thing to have healthy savings and investment accounts; as the pandemic continues to wreak havoc with business as usual, you can rest assured that MSNA has sustainability, and you do not have to worry about the association's ability to continue on.

With that being said, the Executive Board is diligently monitoring the current situation, and is busy modifying the way we do business in the current reality. We ask you to be patient as we navigate through scenarios that will provide you, the members, with the support that you need to carry on the business of the food service professional that you are. The board does not want to delay services to you, the member, but it also does not want to rush into decisions that are not sound and beneficial to you.

We are exploring all methods of training and conferences to give you the quality product that you have come to know and expect from MSNA. We also do not intend to "reinvent the wheel" by offering you training that is already available from other sources (SNA, ICN, MDE, etc.). We have some innovative, exciting ideas churning, and will share them with you as soon as we can. Be on the lookout for

news updates in the very near future. Although we will not all be together in St. Cloud in August, the board is planning on a virtual new board installation, and other virtual trainings for you to participate in. We are working as fast, and carefully as we can; it will be worth the wait, I promise!

As we look ahead to a new school year and a new year with MSNA, we all know that there are still changes to come, and some at a moment's notice, but now we all also know that we are up to the task and can handle anything that comes our way!

I would also be remiss if I didn't recognize the hard work and dedication of the full MSNA 2019-20 Executive Board, and our President, Vickie Speltz. Vickie's leadership has been nothing short of magnificent, and I applaud her dedication to MSNA and you, the members. She has spent every day of her presidency working to empower each and every one of you to "Dare to Be Amazing". She is an inspiration to us all. Thank you, Vickie for your leadership!

Lastly, I am looking forward to the coming year with all of its challenges, and promise you that I will do my best ensure that we are all stronger and brighter this time next year.

Take care of yourself, and those around you, and nourish our students.

Jo Lange, SNS  
MSNA President-Elect  
*"Be Inspired ~Shoot for the Stars"*



# 2020 Elite Industry Members

To find out more on how to become an MSNA Industry Member visit our [Industry page](#) on the MSNA website!





Debra Lukkenon, RD, SNS  
MN Dept of Education

## Serving School Meals in a COVID-19 World

Spring 2020 brought unprecedented changes to society and our education system. School nutrition employees met the challenge with amazing speed, adaptability and compassion. Just as school officials are planning for back-to-school learning environments, food service directors, managers and employees must also begin planning.

The Minnesota Department of Education (MDE) has asked that schools and districts plan for three potential learning models – any or all of which may be implemented in the upcoming school year dependent on the course of COVID-19 outbreaks within our state. MDE along with the Minnesota Department of Health (MDH) has prepared guidance for school leaders to begin preparations for SY 20-21. [Read MDE Fall Planning Guidance.](#) Read [MDH Fall Planning Guidance.](#)

By July 31, Governor Walz intends to announce the decisions regarding which learning model schools will implement. At this point, all district and school departments are required to plan for serving students in all three models because we may have to “pivot” on a dime – changing from one system to another dependent on our local demographics or COVID-19 outbreaks within individual school building or even school classrooms.

### The three learning models are:

- Scenario 1:** In-person learning at school for all students
- Scenario 2:** Hybrid learning (combination of in-person and distance) with strict social distancing and capacity limits
- Scenario 3:** Distance learning only for all students

### Food Service Must Be Part of the Conversation!

Of critical importance is for food service managers and directors to be included with district leaders in the back-to-school planning sessions. Different learning models will require different menus and meal delivery/service. In order for meal service to accommodate each of the learning model options, nutrition needs to be present in the development and decision making stages. Please be sure to communicate this need to school administration.

### What Meal Pattern Will Be Required?

When school is back in session, operators should plan to utilize the NSLP/SBP meal pattern for all three learning options. At this time, USDA has not provided any waivers to allow another meal pattern (such as the Summer Food Service Program – SFSP) to be used during regularly scheduled school programs.

## Decisions That Will Impact Food Service

Because there is still so much that is “unknown,” all school food service operators should review the following bullet points and determine how the questions will be met for your individual school sites. Start the discussion now! Before too long, the school year will be upon us.

### Scenario 1: In-person learning for all students

**Physical Distancing:** Physical distancing and other safe health practices according to guidelines established by the Centers for Disease Control and the Minnesota Department of Health’s new restaurant and dining guidance must be followed for both students and food service staff.

Questions to answer include:

- Will students eat in the cafeteria, classroom, hallway or other locations?
- Will additional meal periods or staggered meal service times be needed?
- How will we meet the NSLP/SBP meal pattern requirements with meals distributed or served in other locations?
- Will additional staff be needed with the elimination of student self-serve options or meal distribution to classrooms or other locations?
- Are modifications needed in the kitchen during meal preparation activities?

**Meal Service Locations.** Serving in alternate locations may be required depending on individual school architecture and classroom learning models.

Questions to answer include:

- What food service staffing requirements will be needed to handle service in multiple locations?
- Will additional technologies be needed for point of service counts if meals are served in classrooms, hallways or other locations?
- How will proper sanitation for students, staff and equipment at the point of service be addressed? There will be different safety/sanitation needs for classroom, cafeteria or hallway service.
- Will additional equipment, small-wares or meal service items need to be purchased?

### Scenario 2: Hybrid learning with strict social distancing and capacity limits

**Meal Service Operations.** Daily meal service may require only one type of meal service, i.e., serving meals at school; or via distance learning distribution; or simultaneously providing meals at school for some students while serving other students who are distance learning. With simultaneous or alternating meal service operations, the concerns identified above and below (Distance Learning) as well as the following should be addressed:

- Will multiple menu systems be required, i.e., one menu for in-school service and one for distance learning service?
- How will food vendor purchasing need to be modified?
- What are the staffing needs for simultaneous vs.

# MDE Update

alternating operations? Will staff schedules need to be altered for each learning method?

- What are the staff training needs for operating under multiple menu systems?
- Will meals be served in cafeteria, hallway or classroom, home delivered, taken home by the student or picked up by the parent?
- Are separate transportation systems needed for delivering meals?
- How will changes in meal participation effect operations?
- What are the point of service counting measures that will be implemented for both operations?

### Scenario 3: Distance learning only

**Meal Service Operations.** Meal service to students could be provided by home delivery, curbside or bus-stop pickup, or other methods. The following concerns should be considered:

- How will meals be “ordered” for distance learning pickup?
- How will we meet the NSLP/SBP meal pattern requirements with meals distributed via bag or boxed meals?
- Where will meals be distributed, i.e., school, bus stops, home delivery other?
- How frequently will meals be distributed and in what quantity?
- What will food service staff scheduling look like? Will there be a reduction or increase in staff hours?
- Will weather impact meal distribution?
- What transportation is available for delivery to homes or bus stops?
- Which staff will deliver/distribute meals?
- How will delivery be scheduled?
- Is equipment available to ensure food safety? It may be difficult to maintain proper temperatures of food (milk and hot food items) with long delivery schedules or a long curbside pickup schedules. Will additional food storage equipment need to be purchased?
- How will point of service meal counts be taken at the various distribution sites?
- How will special dietary needs for students be accommodated?

### School Nutrition Budget Considerations for all Learning Options

It is likely that an increase in food service related expenses will occur. It is possible that some schools will experience reduced meal participation. Some questions to consider include:

- Will additional food service equipment, such as hot and cold food transport containers to ensure safe food delivery to classrooms, hallways, home delivery or curbside delivery, be needed?
- Will additional staff resources/hours be needed?
- Will personal protective equipment and other purchases needed to ensure staff safety be required?
- What types of service plates, utensils, etc., will be

required if meals are served in the classroom or other locations?

- Will there be additional sanitation and cleaning items/costs?
- Will an a la carte program be practical or allowable based on MDH safety and sanitation regulations? There will likely be a significant reduction or loss of a la carte revenue.
- Will additional food items need to be purchased with multiple menus? Will pre-packaged and/or “shelf-stable” food items need to be purchased for distance learning distribution?
- Are any additional meal packaging equipment/supplies necessary?
- Will additional electronic POS (Point of Service) systems need to be purchased?

### Available Support

The School Nutrition Program section at MDE is recording each session of the July webinar series that focuses on food service options. Considering the complexity of school meal programs and the incredible disparity in how school districts of different sizes and demographics manage these programs, these webinars can assist operators to start thinking about the many ways your operation will have to change. District staff can contact the [MDE-FNS office](#) to request an electronic link to the recorded webinars.

July 7:	Meal Distribution Models
July 14:	Menu Planning
July 21:	Equipment Consideration
July 28:	Staffing
August 4:	Financial Implications

In addition, the national School Nutrition Association has produced [Back to School Thought Starters](#), a 25-page resource designed to help food service professionals ask the right questions to prepare for the next “normal.”

### USDA Waivers to Meal Service

MDE has applied for a variety of waivers to assist school food authorities (SFAs) operate quality programs while meeting the constraints of hybrid or distance learning educational models. We will update SFAs and district leadership when more information about potential waivers become available.

### We’re All in This Together!

Just remember that we came through the spring with flying colors. There is no “play-book” and we are all starting from square one – where ever that is with your district.

School nutrition staff are super heroes!

You’ve got this!!

# SNA Member Resources



[USDA, CDC, DOE, and State Agency Links and Guidance](#)  
Official COVID-19 guidance from federal and state government agencies.

## [SNA COVID-19 Policy Updates](#)

SNA continues to advocate on behalf of members working to safely serve students during Covid-19 closures. Keep an eye on this section to keep up with the latest news.

## [State Stay at Home Orders](#)

COVID-19 stay at home orders listed by state.

## [Emergency Preparedness, World Health Organization and Disease Info](#)

Emergency preparedness resources and COVID-19 guidance from WHO.

## [SNA COVID-19 Webinar Series, SN Magazine and Other Resources](#)

ALL of our COVID-19 webinars are free and open to members and non-members. On Demand recording of these webinars will be posted online as well. SN Magazine articles, SNA's research summaries, and other resources are linked to here as well.

## [SNA Industry Partner Resources](#)

Our School Nutrition Association industry partners have shared resources to assist school nutrition professionals navigate COVID-19.

## [Allied Partner Resources](#)

Find additional COVID-19 resources from School Nutrition Association's allied partners.

## [MN Department of Education Food & Nutrition Covid-19 Resources](#)

- Updates on Food and Nutrition related COVID-19 resources.
- U.S. Department of Agriculture (USDA) waivers, memo guidance on Meal Service During Unanticipated School Closures, and
- Nutrition Program Bulletins with COVID-19-related information.

## [Minnesota State Resources for COVID-19 State COVID-19 Resources](#)



## How to Protect Yourself and your loved ones from COVID-19



*Cover Cough*



*Wash Hands*



*Wear Masks*



*Social Distance*

Protect yourself and your loved ones from COVID-19:

Stay home when sick.

Keep 6 feet of space between yourself and others.

Wear a facemask or cloth face covering when keeping space between people is difficult, such as at the grocery store or pharmacy.

Wash your hands often.

Clean and disinfect frequently touched objects and surfaces.

Get guidance for staying safe in specific situations at [staysafe.mngov](https://www.mn.gov/staysafe).

# Member Services



*Loriann Landowski*  
Member Services Chair

## Membership Challenge!!

Membership is so important to our Association. It is an especially important part to our growth and success as an association.

I am inviting all current members to take part in the +1 Membership Challenge! If you recruit a new member, you will be eligible to win a great prize!



## Director of the Year

### State, Regional and National Winner

Annette Hendrickx Derouin, RD, SNS  
Willmar, New London Spicer, Montevideo & Community Christian School

## MSNA E-Team Award

Annie Chick, Paul Fox & Pat Buckbee  
Lewiston Elementary  
Lewiston/Altura Public Schools

## Chapter President's Award of Excellence

Chapter 21-Little Crow  
Elaine Woolery, Co-President  
Diane Dwenger, Co President

## Chapter Leadership

We have listened to the chapter presidents. During our focus group held at the 2019 Leadership seminar you said you would like more training! We are busy working on a new concept for the chapter leadership seminar. We know how busy everyone is and we are looking at some virtual leadership webinars that we could do through out the year. Please watch for more details!

We are also asking all current Chapter Presidents to fill out their new officers via Survey Monkey. You will be able to fill in the names and information of new officers electronically. [Click here](#) to begin!

As your Membership Chair, send me an email me with questions you may have on your chapter or ideas to keep your chapter strong or any award questions. [llandowski@apps.isd51.org](mailto:llandowski@apps.isd51.org)

Thanks for being Amazing and Keep Shooting for the Stars!

*Loriann*

Here is the challenge for each of you.

1. [Download](#) the fun signs and social media tools off the [SNA website](#).
2. Share your reason for being an SNA member.
3. Recruit at least one new member and you will be entered for the chance to win a FREE ANC 2022 registration!

By recruiting a new member by May 31, 2021 you will be automatically entered in the contest for the chance to win a free registration for the 2022 Annual National Conference in Orlando, FL.

We want to send out our congratulations to the 2020 SNA Award winners. With the cancellation of ANC and our state conference, we want to take a few minutes to celebrate them. Minnesota "swept" the Midwest Regional Award judging and also recived the national Director of the Year!! The MSNA Executive Board created a "Congratulations" Video for the winners and each winner will recieve their awards from the MSNA President. [Click here](#) to watch the video.

Due to ANC20 being cancelled, all of the state, regional, and national award winners will be recognized in a special SN Awards Digital Edition to be published in July. The winners will also be highlighted on a social media campaign in the month of July. All of the national awards winners will receive an all expense trip to ANC2021, since ANC20 was cancelled. Please see page 9 &10 for more details on all winners!



## Employee of the Year State and Regional Winner

Rachel Gueingsman  
MACCRAY West  
(Maynard-Clara City-Raymond)



## Manager of the Year State and Regional Winner

Michelle Durenburger from ISD 196  
(Rosemount -Apple Valley- Eagan)

**October 12-16, 2020**  
**Now Playing: School Lunch**



# 2020 Award Winners

## Employee of the Year State and Regional Winner

Rachel Gueingsman



Rachel has the special ability to make personal connections and remember names of over 200 students. The students are excited to see her every day and leave with huge smiles after enjoying her riddle of the day or nutrition education themed bulletin boards.

Rachel takes scratch cooking to a new level, and ensures every student's entrée is fresh and hot and she isn't afraid to experiment with seasonings! While keeping sensitive to student allergies, Rachel allows students to get adventurous with their palettes. She welcomes staff, parents and guests to eat with students, further promoting the nutritious meals prepared in her kitchen. MACCRAY West sees the highest rate of participation from adults in the district. She is always one of the first staff members to assist with extracurricular events that require school food, like early childhood events, Back to School and Board of Education meetings.

She partnered with her head cook to start a successful student cooking class, volunteering her time and applying for grants to cover the costs. Rachel believes in continued education and training by attending the MSNA State Annual Conference skills classes and participates in her Back to School bootcamp for additional training. She holds a Level 4 SNA Certificate and has completed her ServSafe certificate.

## Manager of the Year State and Regional Winner

Michelle Durenburger



Michelle presents student Eva Nowlin with an award during National School Breakfast Week 2020. With credit to Michelle's work ethic, character and management style, her school is one of the most sought-after places for nutrition professionals to

work. She brings organizational skills to the position and tackles every task with a smile, from coordinating students' specialty diet needs, to preparing daily task lists and food and supply needs. Michelle expects high quality standards for food served in her kitchen and encourages staff to get creative with color and serving styles. Knowing that most elementary school students eat with their eyes, she follows several blogs to help brainstorm new ways to catch her students' attention.

To promote new menu items and get students excited,

she often displays samples, offers taste tests and puts up flyers. She has also visited first-grade classes to talk about her job at the school, child nutrition, and how to build a healthy school lunch tray; which helps students better understand the importance of food group balance. Michelle has maintained successful breakfast and lunch programs by promoting school meals to students and parents. During open house, she organizes a mock serving line with meal samples presented as they are for students to show parents the kinds of meals offered and better prepare students to navigate through cafeteria lines. Three of her food service employees have become managers in the district, in part through her guidance and assurance.

Michelle promotes upcoming events, classes and trainings to her staff, encouraging them to take part in as many continuing education opportunities as possible. Her kitchen has become the first stop for many new hires as she fosters an ideal environment for training. Michelle has been an SNA member since 1996 and volunteers her time in numerous capacities. She has held the position of her local Minnesota SNA (MSNA) chapter secretary for 15 years. She is patient and supportive toward those wanting to become members of MSNA and encourages their involvement.

## Director of the Year State, Regional and National Winner

Annette Hendrickx Derouin, RD, SNS



With 24 years of school nutrition experience, Annette is entrusted as foodservice director of four district programs: Willmar Public Schools, New London-Spicer Public Schools, Montevideo Public Schools and the Community Christian School.

Annette was one of the first directors in Minnesota to offer a Farm to School program. She has worked with a variety of state and community groups and local farmers to develop recipes, menus, procurement tools and documents on how farmers/growers can interact with students/staff to show how local food is grown and produced. Financial management is one of her strengths. She has facilitated kitchen equipment updates, staff development opportunities, increased scratch cooking and menu expansion. Her leadership and financial management skills have grown fund balances exponentially in the districts she serves. A true mentor, she has developed training programs for her staff, from management to recipe development. She improved the onboarding process by developing a New Employee Orientation Checklist and a site level New Kitchen Employee Checklist. School Nutrition professionals statewide look

# Secretary/Treasurer



*Penny Hoops*  
Secretary/Treasurer

Where did the past year two years go? I can say that this year has flown by!

With all the challenges facing all of us during this COVID-19 time, I can say with all honesty that School Nutrition Professionals ROCK! You have been able to pivot and keep serving kids the needed meals throughout the past few month.

As my term ends I want to say what an honor and privilege it has been to have served as your Secretary/Treasurer for the last two years. Being in this association is the greatest place to be. You all are the greatest group of hard working and most caring people that you will ever meet!

Make sure you tell your friends to join this great association as the benefits are great, the networking excellent and you meet some lifelong friends! You have a great incoming Secretary/Treasurer in Vickie Speltz.

Now for the hard stuff. I want to bring you up to date on our Association financial picture. MSNA has been working for many years to have funds in reserve. It was recommended to have at least 18 months of reserve funds in case of emergency. MSNA has done well putting away funds but not quite the recommended amount. Well, the time has now come to dip into those reserves. With the cancellation of our annual state conference and the rescheduling of our

SNIP conference we now find ourselves with a small stream of income coming in. We will be using our savings to cover the monthly budgeted costs until the end of the fiscal year which ends December 31st. Our Executive Board has voted to move funds from our savings to checking to manage the next four months of billing.

Our full financial picture is that as an association, we are fairly situated. Our investment portfolio has had its ups and downs, but it is maintaining steady. Many members wonder what we do with their membership dues. We are direct to national for our membership dues. When you pay your membership dues, our association gets our state rebate of \$15.00 per member and \$50.00 per director back in dues. The rest of the dues stay at the national level. We have just over 2900 members with most members paying the \$15.00 state dues. We thank each and everyone of you for your membership! It is through you that we stay strong!

I want to thank you for all of your support and dedication and for putting your trust in me! I know that this association will continue to grow and thrive due to all of you!

*Penny*

The financial report as of June 30, 2020 banking statements:

Checking:	\$66,342.26
Savings:	\$26,600.88
Investments:	\$301,413.25
CD Investments:	\$100,783.19
Total:	\$495,205.92

## Awards cont'd

to her for guidance and support on best practices. For 13 years, she's conducted regional workshops for upwards of 200 food and nutrition professionals. She has written manuals on HACCP/School Food Safety, Farm to School and Standardized Recipes – shared with more than 100 Minnesota schools. She helped establish the district's Wellness Policy and has supported the work of this committee by offering classes on food and nutrition topics, as well as hands-on cooking classes and demonstrations.

### **MSNA E-Team Award**

Lewiston Elementary  
Lewiston/Altura Public Schools

The staff at Lewiston-Altura Elementary School, Annie Chick, Paul Fox and Pat Buckbee have been awarded the 2020 MSNA "E" Team Award, which showcases excellence in foodservice teamwork, creativity and customer service.

The trio share duties, working together seamlessly to provide the best possible school meal and cafeteria experience for their 240 students and fellow staff members.

They coordinate daily events and initiatives in the cafeteria to coincide with nutrition, fitness and healthy habits for Fitness Fever Month. They have hosted color days during Fruit and Vegetable Week, where they wear a specific color, encourage students to wear it and then highlight fruits and vegetables that coincide with the color. For Dairy Week, the team brings in various local dairy products for students to taste test new foods or sample favorite menu items. Working together, the staff coordinates coloring contests, special events and programs with prizes for National School Lunch Week and National School Breakfast Week. To get students sampling new foods, they started a new Taste Test Tuesday program.

"Their great working relationship is evident to everyone who enters their kitchen. They are compassionate professionals that work hard together to make everyone feel welcome and comfortable in the cafeteria," said MSNA President and Lewiston-Altura Schools Foodservice Director Vickie Speltz. "We can always depend on this team and it's great that they are being recognized for all the good they do for their students and school staff."

# 2020 Legislative Session

## 2020 Legislative Session Continues

The regular 2020 legislative session came to a close at the end of May. However, the COVID-19 pandemic will keep legislators occupied for much of the summer and perhaps into the fall. Governor Walz has the authority to declare a peacetime emergency order to deal with the pandemic, but these orders are only good for a 30 day period, with the most recent one being reissued on June 12. The statute giving the Governor this authority also requires him to call the legislature in for a special session to give the legislature an opportunity to terminate the order, something the Senate GOP majority did on Friday, June 12 when the 1st special session of 2020 was called. The House DFL majority voted down the Senate's resolution and therefore the peacetime emergency order stands until July 12.

Special Session 1 (SS1) has since adjourned and so the next round will be Special Session 2 (SS2). To be considered for action, legislation must be reintroduced at each special session as they're unique sessions and don't carry over to the next one as the traditional biennial legislative session does from the odd numbered year to the even numbered year. The key items for legislative action during SS2 will be the bonding bill, GOP wrangling with Walz over his peacetime emergency powers and DFL police reforms and community assistance stemming from the killing of George Floyd.

Other legislative items might include dispensing \$867M in Federal COVID-19 funds to local governments, but Walz has the authority to do so and there's a legislative agreement on the formula for distributing the funds, therefore that issue may drop from future legislative consideration. The Rural Broadband Coalition would like to secure \$10M for the community broadband fund. A number of smaller policy bills, including an education policy bill, made it across the finish line in May and in SS1, so that clears the deck as well. The anti-lunch shaming bill was reintroduced during SS1 (HF 18/SF 132) and was passed out of the House Education Policy committee.

Yet, without Senate GOP support the bill failed to get across the finish line and to the Governor's desk where it would be signed into law. This bill is very familiar to MSNA and has been floating around for several legislative sessions and it's surprising that with so much public attention and bi-partisan support that it hasn't become law. In the meantime the "shall not demean or stigmatize" language remains in statute and essentially provides for what the advocates of this legislation want to achieve statutorily.

As for SS2, we should expect the lunch shaming bill to be reintroduced. It's possible a small tax bill could emerge as the GOP majority in the Senate would like a tax bill that further conforms to the federal Tax Cut and Jobs Act (TCJA). Specifically, conforming to "section 179 expensing" is something corporate MN, accountants and the GOP would like to accomplish. However, this provision comes at a cost of about \$180 million in general fund revenue to the state next year, at the same time we know we're grappling with a \$2.4B deficit for the current biennium. There are many education related issues to discuss as schools look to reopen in the Fall. What the legislature will do to influence the administrative process for public education remains to be seen.

In the meantime, MSNA has provided testimony to the House Education committees, noting the many challenges and considerations that go into planning nutrition services during distance learning and potential hybrid learning models. MSNA is working closely with MDE as they develop guidance and continue waivers needed to help with federal reimbursements through the pandemic. On behalf of our team, we hope you're healthy, well and able to enjoy the summer weather as the pandemic weighs heavily on our daily lives. Thank you for all that you do for kids and their education!

Capitol Hills Associates Lobbying Team  
Sam Walseth, Rob Vanasek and Britta Torkelson

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## SNA Outgoing President Shares Inspiring Message



Gay Anderson, SNS, Child Nutrition Director for the Brandon Valley School District in South Dakota, shared her inspiring outgoing message in a [new video](#).

"As I end two years serving as your SNA president, I must thank you for all you've done this past school year to serve your students and ensure they had access to healthy and nutritious meals. What we accomplished for our profession and SNA last year—and especially during the pandemic—would

not have been possible without your commitment, expertise, and joy. I applaud all of you!"

"It's been an honor and my greatest privilege to serve as your president. I couldn't have done it without the love of my family, the support of the Brandon Valley School District's superintendent and school board, my school nutrition family, the incredible SNA staff team and all of you. You've helped me to become a better person and a stronger leader.

You've reaffirmed my belief that we make a difference in the lives of children and that difference will make this world a better place, one school meal at a time."

# Industry Chair



Mary Ann Dammann  
Industry Chair

Greetings everyone!

It has truly been an honor and privilege to serve MSNA as Industry Chair. I can't believe my term has to come to an end. I guess time flies when you're having fun...and, I did have fun!

I was blessed to work with some awesome people on the Executive Board, Industry Advisory Board and SNIP Committee.

The absolute best part about being involved in MSNA is the people! It gives you an opportunity to nurture old relationships and create new relationships. MSNA is filled with caring, knowledgeable, passionate people believing in feeding kids.

We are halfway through this unique, challenging, stressful year of 2020. But, what amazing work has been done by School Foodservice Professionals. Millions of children are being fed every day during a pandemic.... truly unbelievable! It is in times like this that our partnerships with each other makes us strong. We listen, we learn, we help, we collaborate, and we succeed. Job well done by both school foodservice and industry members.

I want to welcome Steve Martel from General Mills. Steve will be the incoming Industry Chair and the chair for the Industry Advisory Board (IAB). I know he will lead and guide our Industry members for the next two years with humor, straight talk and continue to strengthen the relationships with Industry members to support the MSNA in their mission to serve students.

I also want to welcome Howard McCann, The Yes Group and Jim Zell, Land O Lakes, to the Industry Advisory Board. Both men are ready to support MSNA's mission and vision by providing their input and recommendations to the Association from an Industry perspective! A very special thank you to Mike DeRosia, Vader & Landgraf for his commitment to MSNA as his IAB term ends.

The 2020-21 school year that lies ahead will also be unique, challenging and stressful.

All I know is that YOU will, once again, succeed!!  
That's what we do!

*Sincerely,  
Mary Ann*

**"HOW LUCKY I AM  
TO HAVE SOMETHING THAT  
MAKES SAYING GOODBYE SO HARD"**  
-Winnie The Pooh



## 2020-2021 Industry Advisory Board Members:

Steve Martel, General Mills  
Michele Crumbaugh, PrimeroEdge/Cybersoft Technologies  
Howard McCann, The Yes Group  
John Jurichko, ATS&R Architects  
Janelle Nash, Brakebush Bros.  
Heather Yanta, Indianhead Foodservice Distributor  
Jim Zell, Land O Lakes

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## SNIP CONFERENCE UPDATE

As the summer progresses, MSNA is still monitoring what is happening with the current COVID-19 concerns in our state.

At this time, the rescheduled SNIP conference for October 28-30th is still scheduled to happen.

We are working closely with Madden's on safety protocols to ensure a safe time and social distancing for all attendees. Madden's has implemented heightened sanitizing and safety protocols within each department, including house-keeping, food and beverage and registration areas.

Madden's has adopted and implemented an Industry COVID-19 Preparedness Plan that will allow for occupancy capacity to no more than 25% not to exceed 250 persons which will ensure social distancing and a minimum of 6 feet

between persons and will have masks for all their workers. All food will be plated and served. Safety is their number 1 concern for all guests.

We believe this is the best way to still provide this fantastic networking and relationship-based conference, with the health and safety of our members in mind. The Industry Chair and SNIP committee will be reviewing all again at the end of July to make the final decision on how to move forward and a notice will be sent to all members.

Thank you for your patience as we all navigate this new normal.

# National Nibbles

## Annual Membership Campaign 2020-21

Now more than ever, members like you are vital to SNA's growth and success. That's why we invite you to take the [+1 Membership Challenge!](#) Recruit a new member today for the chance to win a great prize.



The Challenge is simple:

1. Download the fun signs and social media tools
2. Share your reason for being an SNA member
3. Recruit at least one new member and you will be entered for the chance to win a FREE ANC 2022 registration!\*

Recruit a new member by May 31, 2021 and you will be automatically entered for the chance to win a free registration for the 2022 Annual National Conference in Orlando, FL. Visit the SNA website to find materials and learn more about the [+1 Membership Challenge!](#)

\*Void where prohibited. See the [complete Campaign Rules](#) for full details.

## USDA Releases New COVID-19 School Nutrition Guidance

During the month of May, USDA's Food and Nutrition Services (FNS) has released a new series of waivers and guidance for school meal service during COVID-19 school closures.

- [Nationwide Waiver to Waive First Week Site Visits in the SFSP](#)

Waives requirements that sponsors visit each of their sites at least once during the first week of operation under the program for sites that have operated successfully in the previous year and sponsors that successfully participate in the CACFP or the NSLP.

- [Nationwide Waiver of Food Service Management Contract Duration in the NSLP and SFSP](#)

Waives food service management

company (FSMC) contracts duration requirements for all state agencies, SFAs and Summer Food Service Program (SFSP) sponsors. FSMC contracts that my expire by or around June 30, 2020 may be extended through SY2020-21.

- [Nationwide Waiver of Local School Wellness Assessments](#)

Waives requirement for schools unable to complete a triennial assessment of the local school wellness policies by June 30, 2020. For states electing this option, the new first triennial assessment deadline is June 30, 2021.

- [Nationwide Waiver of Annual Review Requirements for State Agencies in the CACFP](#)

Waives requirement to complete CACFP monitoring onsite through September 30, 2020. State agencies electing this option are encouraged to prioritize reviews of these institutions next year.

- [Nationwide Waiver to Extend Unanticipated School Closure Operations](#)

Waives the October through April time limitation for implementation of SSO and SFSP during unanticipated school closures and allows State agencies that elect this option to permit SFAs to operate under unanticipated school closure requirements through June 30, 2020.

## [Reporting COVID-19 Public Health Emergency Data](#)

Each COVID-19 school nutrition program waiver requires that State agencies and local program operators provide certain summaries and descriptions of their use



## Industry Partners Team Up to Support the School Nutrition Foundation's GoFundMe Initiative

A special shout out to our ANC foundation contributors, who have allowed us to reallocate the funds they donated for ANC scholarships to other scholarship and grant opportunities. We are grateful to all of the companies who are supporting the Foundation during



these challenging times. [Keep reading](#) to find out which deserving school districts have been awarded SNF's Help Feed School Kids Now! grants so far, and even more are on the way!

## Ideas to Keep Employees Engaged

In this age of social distancing and self-quarantining, managers and directors are in need of creative approaches to [keep their employees engaged](#) with their jobs and their teams. Not everyone is able to participate with emergency feeding efforts, so remote learning is becoming a norm. But school food-service jobs aren't ideal for "teleworking." From digital meetings to arts and crafts to certificates and cleaning, directors from across the country share how they're keeping employees learning and engaged during this time of upheaval. In addition, [School Nutrition](#) has four great ideas to use the magazine and its archives as a [tool for employee learning](#).

## USDA Announces \$470 Million Buy Out of Surplus Food

The USDA announced that it will spend \$470 million to buy more surplus food to mitigate the supply chain disruption caused by COVID-19. The funds will be spent as a part of the authority USDA has for food purchases to help farmers and people in need through school meals, food banks and other programs. USDA will spend \$120 million on surplus dairy, \$50 million each of potatoes and turkey and \$35 million on strawberries.

## Farm to School Grant recipients

This year the Farm to School Grant Program will provide \$12.1 million in grants to over 150 Farm to School programs and will go on to serve more than 2.5 million students in 7,610 across the country. Farm to School Grants help fund projects that increase the number of local foods served through child nutrition programs, teach children about

*Continued on page 14*

# What's Happening?

## Calendar of Events

August 3, 2020  
Executive Board Meeting

October 12-16, 2020  
NSLW  
The 2020 NSLW theme:  
"Now Playing: School Lunch!"

**October 28-30, 2020**  
SNIP Conference  
Madden's Resort  
Brainerd, MN  
Rescheduled from May 2020)

**SNIC**  
January 10-12, 2021  
Tampa FL

**LAC**  
Washington, D.C.  
March 7-9, 2021

## Industry Partners

You can find their information on the Industry Directory on the [MSNA website](#).

New Industry Partners

**LaCroix Sparkling Water**  
**Rip Van**



[facebook.com/mnsna](https://facebook.com/mnsna)

Don't forget to Like us on Facebook!

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## National Nibbles cont'd

food and agriculture through garden and classroom education, and develop schools' and farmers' capacities to participate in farm to school projects. Congratulations to the Minnesota Recipients. [Click here](#) to see all winners.

### SNA Publishes Resource for SY2020-21 Scenario Planning

Many of you are asking, "What's next?" What will school look like in SY2020-21 -- and what will the impact be on school meal operations? Some of you are expecting it will be the most challenging year of your career, as school administrators contemplate dramatic changes to reduce the risk of infection outbreaks until a COVID-19 vaccine or effective treatment is available.

We are aware that some school nutrition directors and many school nutrition teams have participated in scenario-planning discussions and participated in taskforces about reopening. Still, we know that there are many, many other

school nutrition operators who don't know where to begin.

That's why we have produced Thought Starters on Reopening Schools for SY2020-21, a 25-page resource designed to help SNA members "ask the right questions to prepare for the next normal."

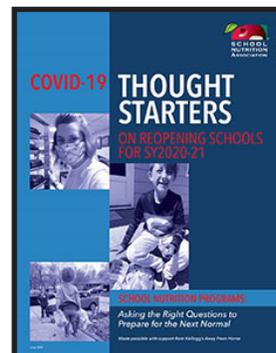
Considering the complexity of school meal programs and the incredible disparity in how school districts of different sizes and demographics manage these programs, one publication can't begin to cover all the bases. But Thought Starters on Reopening Schools for SY2020-21 will point you in the right direction to start thinking about the many ways your operation will have to change.

Download [Thought Starters on Reopening Schools for SY2020-21](#) on your device or print out a hard copy. Share it with team members and other stakeholders as desired. We simply ask that if you share outside of the school

nutrition community, credit should always be provided to the School Nutrition Association.

For future reference, this resource can be found on the [COVID-19](#) tab of SchoolNutrition.org.

SNA thanks [Kellogg's Away From Home](#) for their generous support in making this resource available.



# Minnesota School Nutrition Association

Get highlighted on MSNA's FACEBOOK page!



## Photo/ News Ideas:

- Lunch Tray Photos
- Holiday Events
- Cafeteria Decorations
- New Recipes/Menu Options
- Student Taste Tests
- School Gardens
- Breakfast Options
- Farm To School Events
- Chapter Meeting and News
- Food Service Awards
- Staff Training Photos
- Food Service Staff Retirements
- New Food Service Staff Hires
- Conference Photos
- New Kitchen Equipment
- National School Breakfast Week
- National School Lunch Week
- Harvest of the Month
- New Serving Styles
- School Food Industry News
- Cafeteria Guests

## Send News & Photos to:

**Robby Piazzaroli**  
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860-426-9991 ext. 17



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