

Legislative Action Conference 2015

by Tom Houle, Director of Food & Nutrition, Nashoba Regional School District,
First Time LAC Grant Winner



Front Row (from left to right): April Laskey and Joanne Lennon

Back Row (from left to right): Frank Massabni, Heather Torrey, Jackie Morgan, Gail Koutroubas, Catherine Donovan, Brian Jette, Congressman James McGovern, Ed Gilbert, Judy White, Karen Anderson, Ruthie Olney, and Tom Houle.

This year I was the lucky recipient of the SNA of Mass. First Timer's Legislative Action Conference grant to attend the LAC 2015 in Washington, DC. I would first like to thank SNA of Mass. for allowing me such a wonderful opportunity!! This was a tremendous experience that I encourage all SNA members to attend. It is simply amazing at how much you can learn in such a short period of time and the impact we, as SNA members, have not only in our school districts but nationally as well.

The conference started on Saturday, February 28 with an optional pre-conference session called "How to Successfully Lobby Lawmakers and Federal Agencies." Sunday we began with several breakout sessions. I was able to take advantage of the LAC first timer's sessions where we learned

what to expect from this action packed conference.

Our opening general session featured key note Dr. Larry Sabato. Dr. Sabato, a professor of politics at University of VA, shared his analysis of American electoral politics. The first general session, titled "Sodium Intake: Too Much, Too Little or Just Right?", featured Dr. Robert P. Heaney MD. Dr. Heaney discussed how too little sodium in our diets may have negative impacts on our bodies and that because of outdated studies, the new sodium target amounts may not be as helpful as first thought.

The second general session on Monday started with an Update from the USDA and then a presentation from the Honorable John Hoeven (R-ND) regarding "A Conversation from Capitol Hill." Later that afternoon we heard

from our own SNA representatives who shared SNA's 2015 position paper as we prepared for our 'Charge to the Hill'.

Tuesday our contingency headed for Capitol Hill for 11 meetings with Congressional members or their staff. We presented our position paper to Senators Neal, McGovern, Tsongas, Kennedy, Clark, Moulton, Capuano, Lynch, Keating, Markey and Warren, or their representatives. Meetings varied in length from 8 to 9 minutes to some over 30 minutes, but all representatives were gracious and heard our points. The day ended with a reception on Capitol Hill where our own Senator from MA, Jim McGovern, addressed the entire coalition of SNA members from across the country.

There are no words to really express the experience of this conference. I've shared with you what happened, but being there is the real experience! Again, I encourage all of you, if you are eligible, to apply for the First Timers Grant. If you have already been to LAC, please think about going again. It's an amazing experience.

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A Year in Review

by Kristin Morello, SNS, SNA of Mass. President

It is hard to believe that almost a year has come to pass since I was inducted as President of the SNA of Mass. The time truly flies by and I find myself looking at the past year wondering where it all went. As I review the year for the upcoming board meeting orientation, I realize how much we have accomplished.

Our Fall Conference and Food Show were spectacular. The educational sessions were informative and inspiring. We had a record number of "best demonstrated" and member presentations. It is a testament to the members and our work that we have so many people willing and able to present about the great work we do. We have a wonderful relationship with our patron members and were able to take time to honor our Industry Member of the Year, Joanne Larson from Costa Fruit and Produce. We celebrated our nationally honored Director of the Year, Jackie Morgan, as well as her amazing management team from Milton, our Manager of the Year, Rachel Oliveira and our Employee of the Year, Joann Sylvia.

This conference takes over a year in the planning and our Professional Development team, chaired by Lucinda Ward, made it all happen. The Exhibits committee, chaired by Mary Leslie, and Industry Council, chaired by David Nichols (Food for Thought Brokers), seamlessly planned and executed a food show complete with raffles and giveaways.

As we moved our attention to Chapter Meeting and Director Meeting Planning, our Delegates and Delegates-elect (Chapter 1: Susan Pretola and Melody Gustafson, Chapter 2: Tom Houle and Jill Lucius, Chapter 3: Deb Mugford and Heather Torrey, Chapter 4: Maura Crowley and Heather Brunette, Chapter 5: Kim Smyth and Janelle Madden), under the leadership of President-Elect, Sylvana Bryan, worked with the John Stalker Institute, Department of Elementary and Secondary Education (and our Board Member, Katie Millett), and many Patron members to prepare area meetings about effective Communication, Gluten-Free food preparation, Keys to Excellence, and more. Attendance at our meetings this year was the highest recorded. It is inspiring that as we enter the time of Professional Standards with training requirements, that we have SNA

of Mass. to pave the education road for our members.

January and February brought with them snow, snow and more snow. The Legislative Action Conference may have been impacted by a visit from Netanyahu but it did not alter the plans of our Legislative Chair, April Liles as she coordinated our delegation of 22 Massachusetts residents. We were able to visit with 4 Congress people, and we had meetings with staff from the other 7. We are especially lucky to have our own Past President and Nominating Chair, Judy White, as the Northeast representative on the National Legislative Committee. She did an amazing job organizing our region and contributing to the issue paper that haloed us to speak to Congress knowledgeably and professionally. If you haven't had an opportunity to attend LAC, you should think about going next year so you can be the voice of your students.

It is inspiring that as we enter the time of professional standards with training requirements, that we have SNA of Mass. to pave the education road for our members.

All that snow meant schedule, re-schedule and reschedule our USDA food conference. Our management teams at Business Management Solutions (Susan Sacks) and McKenna Management (Karen DeDonato) worked with the Executive Committee (Sylvana Bryan, Janice Watt, Catherine Donovan) and our conference planning committees to find solutions to the challenge that is New England. Luckily, we were able to have our food show this March. Though some of the educational piece was lost, much will come back to us in our fall 2015 Conference, so stay tuned!

One of the most rewarding parts of serving as President is having the opportunity to share great news with others. By March 13th, state Presidents must forward the names of our awardees for Director of the Year, Manager of the Year, and Employee of the Year to National SNA. This year, the process was tough,

with many applications. Our Membership Committee, chaired by Jeanne Sheridan, managed this process and forwarded those who met the qualifications, to the Executive Committee for consideration. It is my pleasure to congratulate Wendy McCaul, Director of the Year, Donna Landry, Manager of the Year, and Bonnie DiPasquale, Employee of the Year. These wonderful women have done great things in their respective careers!

Partnerships are the foundation of a successful association and school nutrition operation. Our Public Relations team works tirelessly, usually behind the scenes, to help us support and advocate with and to other organizations. Our Chair, Diane Zak did just that at the Massachusetts Association for School Business Officials (MASBO) as she represented us this March at the trade show. Ensuring that school business officials know what we do and that we are the school nutrition educational resource for their district is crucial to ensuring our membership stays a vital and crucial piece of school nutrition.

The work of the association is always staying on the cutting edge and we can thank our Nutrition Committee, chaired by Maria Hall, for the up-to-date nutrition information being in our hands. The newsletter articles prepared both for us and MASBO are instrumental in educating our members and partners about expectations for our programs and information that is impacting both financially and programmatically.

To say that the members, patrons, partners, and board inspire me would be an understatement. Every time I attend an SNA function, I find myself looking for ways to improve both myself and my program. The teams that I have had the pleasure to work with over the past 7 years on the board have been a source of great motivation and support for me. I have benefited far more than I have given, made many lifelong friends, and find myself grateful for being given the opportunity. As I close, I want to encourage you to get involved and volunteer. You won't regret the time you give and as you find you have more, you may want to be on the board and drive the industry, this association, and our members into the next era of school nutrition.

Thank you for the opportunity, your support, and your friendship. I will treasure this year, serving as your President, for the rest of mine.

School Spotlight

Acton in Action for School Breakfast

by Mark Abueg

Federal and state officials took an early morning trip for some breakfast and a whole lot of learning in the cafeteria at a local high school on March 6.

Staff from both the U.S. Department of Agriculture's Food and Nutrition Service (Northeast Regional Office) and Massachusetts Department of Elementary and Secondary Education visited the Acton-Boxborough Regional High School during National School Breakfast Week.

"The School Breakfast Program provides children of all economic backgrounds a well-balanced, healthy meal consistent with the latest nutrition science and Dietary Guidelines for Americans," said Kurt Messner, acting regional administrator for the FNS (NERO). "This high school is just another shining example of how breakfast programs operate throughout our region."

According to the USDA's online website, the School Breakfast Program was established in 1966 as a two-year pilot project designed to provide categorical grants to assist schools serving breakfasts to "nutritionally needy" children. In 1975 the program received permanent



authorization.

"I'm very proud of the work the food service team accomplishes to put on a very successful breakfast program," said Kirsten Nelson, the food service director for Acton Public Schools and Acton-Boxborough Regional Schools. "But I'm even more proud of all the

great tasting and nutritious meals we are able to provide to the students." National School Breakfast Week celebrates the fact that a well-balanced breakfast offers an important nutritional foundation and charts the course for a healthier next generation, added Messner.

John F. Ryan Elementary School Celebrates Its Bronze HUSSC Award

USDA Acting Northeast Regional Administrator Kurt Messner presented a bronze HealthierUS School Challenge award to the John F. Ryan Elementary School. The school became the 136th school in Massachusetts to earn this achievement. The recognition ceremony provided an opportunity for a few students to describe their MyPlate collages and Phys Ed Boot Camp experiences.



Chapter Meeting Highlights

The School Nutrition Association of Massachusetts is divided into 5 Chapters, each chapter provides educational opportunities to their area members. This year the SNA Delegates and Delegates-elect have planned three Chapter meetings and two Director's meetings. The following are highlights from some of our fall meetings as well as information on upcoming meetings. Please visit www.schoolnutrition.info to get date and time details on the upcoming spring meetings.

Chapter One

Susan Pretola, Westfield Schools, s.pretola@schoolsofwestfield.org and Melody Gustafson, Monson Schools

Our first educational chapter meeting was "New Regs, New Meals, New Deals" presented by Linda Fischer, RD, LDN from the Department of Elementary and Secondary Education. Linda provided training on the new breakfast meal pattern. There was much discussion and many questions answered. We received positive feedback from the entire group of attendees. Great workshop, Linda!

In November we held a very successful Resource Management Director's meeting and in March we held a training by John Stalker called Professional Communication. Our next educational session "Gluten – Free at School" presented by the John Stalker Institute will be held in Monson on May 5th, and the last Director's meeting will be held on May 12th. Check the SNA website for more information.

Chapter Two

Thomas Houle, Nashoba Regional Schools, thoule@nrnsd.net and Jill Lucius, Fitchburg Schools

In October, Chapter 2 hosted DESE's own Linda Fischer RD LDN who presented "New Regs, New Meals, New Deals". With over 40 attendees, we had a wonderful evening of learning and networking. Infusion Sales sponsored our first chapter meeting and graciously provided dinner.

In November, A. J. Letizio Hosted our Director's meeting at Il Forno in Fitchburg. While there Peter McLaughlin from DESE presented Financial/Resource Management. We filled the room

with great people eager to learn from Peter and Rob Leshin.

On March 24th, Food For Thought Brokers hosted a training by John Stalker called Professional Communication. New Director Liz Bell and the Uxbridge High School graciously allowed us to use their facilities for this meeting.

On May 7th in Fitchburg we look forward to John Stalker presenting for our final Chapter "Gluten - Free at School" and on May 28th will be hosting our last Director's meeting.

Chapter Three

DebraLee Mugford, Tewksbury Schools, dmugford@tewksbury.k12.ma.us and Heather Torrey, Georgetown Schools

In addition to the regular scheduled workshops, Chapter 3 members had the opportunity to participate in Production Records training by Linda Fischer, RD, LDN of the MA Department of Elementary and Secondary Education. Our members also had the opportunity to learn more about celiac and gluten sensitivity through a training by the John C. Stalker Institute on March 26 in Billerica.

Chapter Four

Maura Crowley, Wrentham Schools, crowleym@wrentham.k12.ma.us and Janelle Madden, Dover Sherborn Schools

On April 8, 2015 Chapters 4 & 5 teamed up with North Attleboro High School Food Services to host our final directors meeting of the year, "Keys to Excellence". The meeting is being presented by the DESE along with a panel of Food Service Directors from our chapter who will be discussing the DESE Administrative Reviews and how to better prepare for them.

On April 9, 2015, Chapter 4 also held our final Chapter meeting of the year and the topic was "Gluten Free at School". This session focused on the special dietary needs for students who suffer from Celiac Disease, Gluten Sensitivity and other food allergies. We learned about gluten, food sources, how to identify gluten using the food label and strategies to meet the special dietary needs of students on a gluten-free diet. This meeting was hosted by Braintree High School Food Services

and dinner was sponsored by Infusion Sales. It was a very informative educational session.

Chapter Five

Kimberly Smyth, Hingham Schools, ksmyth@hinghamschools.com and Heather Brunette, Attleboro Schools

Chapter Five has held 4 of the 5 meetings scheduled this school year. The last directors meeting is scheduled with Katie Millett on the Keys to Excellence on May 8th. We will be co-hosting the directors meeting with Chapter Four. We will be setting up a director's round table the beginning of May for peer input on the review process. The Gluten Free meeting was very informative and streamlined. There was plenty of time for questions. All attendees left feeling confident on being able to serve their gluten restricted students. Soon the reigns of the Delegate position will be passed on to Heather Brunette, director in Attleboro. The new Delegate-Elect for Chapter 5 will be Sara Greeley the director in Easton.

The George Maloney Industry Member of the Year Award

This award was established to recognize the efforts of an individual industry member who has demonstrated exemplary support to SNA of Massachusetts, SNA members and their professional community. The award will be given annually to an individual who is engaged in the sale of products or services to members of SNA and who has made especially outstanding contributions to the advancement of the child nutrition profession. IMOY nominations are due September 15, 2015. Submit your nominations before leaving on summer break! The nomination form will be available in future "What's Happening" email blasts or online at: www.schoolnutrition.info

SNA celebrates members who work every day to ensure well-nourished students across the country are prepared for success!

CONGRATULATIONS to our SNA of Mass. Winners!



Employee of the Year: Bonnie Dipasquale, Whittin Elementary School

The Employee of the Year award recognizes non-managerial school nutrition employees for the contributions they have made throughout their school nutrition career. A special congratulations to Bonnie for also receiving the Northeast Regional Employee of the Year Award!



Manager of the Year: Donna Landry, Longsjo Middle School

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.



Director of the Year: Wendy McCaul, Gateway Regional School District

The Director of the Year award recognizes school nutrition directors for the contributions they have made throughout their school nutrition career.

Managing Food Allergies in the Schools

by Kathie Kelley, RD, LDN, Sodexo Regional Dietitian, Springfield Public Schools, MA

With increased incidence and diagnosis of food allergies there is a need for all schools to have a team involved with keeping all students safe from allergic reactions which could result in hospitalization or even death.

The team should consist of the district dietitian, school nurses, food service manager and the lead cooks at each school. Registration forms for all students should have a section to be completed for food allergies. The school nurse will then compile a list of students and their food allergies. This list should be shared with the dietitian and lead cooks. The cooks can make lists of the various food items which are identified as allergens with the students name(s) listed under that food. This list can be checked daily to identify which students will need to avoid their allergen foods. Substitutions should be planned as needed for specialty diets such as gluten-free.

Training for all food service kitchen personnel is paramount. This should be done by the district dietitian or another person that

is a certified allergen awareness trainer. Cross contamination should be covered to include proper food storage, handling and cooking procedures. Specialty foods, such as gluten-free, should be prepared first reducing the need to clean and sanitize cutting boards and knives used to make sandwiches and reducing the need to change gloves. Employees need to understand that cross contamination of just a small amount of an allergen food can cause a reaction. For example, if a meat item is being floured for baking or sautéing, care must be taken to ensure that no flour dust is spread to the meat item to be cooked for the gluten-free diet. The gluten-free item should be cooked separately in a pan that is not contaminated with any flour particles. Personnel should also be

taught to identify symptoms of allergic reactions, so they can notify the school nurse immediately.

Signs can be displayed when popular allergen foods are served as a reminder to students allowing them to easily identify that particular food. Signs should identify the "Big 8" food allergens, which are eggs, wheat, soy, milk, peanuts, tree nuts, shellfish, fish and citrus.

Computers at the point of service should have food allergies entered for all students. This would be a final check to ensure that a student does not receive a food item that would be harmful to ingest according to the menu for that day.



Conference Update

by Lucinda Ward, RD, SNS, Professional Development Chair

Mark your calendars for another very exciting conference!

64th Annual Conference
October 27-28, 2015
DCU Center, Worcester, MA

You don't have to beg, steal, or borrow – we're all about recycle and reuse...other people's ideas and successes that is. That's what SNA of Mass. is all about. Come learn from your peers who have tried, failed, and then succeeded on topics ranging from marketing, regulations, and even participation. Feeling hungry? Not a problem. Come sample some scrumptious food during Dr. Painter's and Chef Bruno's presentations. Looking for money? We've got you covered there, too. Find out who's got it and how to get your hands on it!

This two day conference is packed with inspiration and having fun in our

school nutrition programs. Love food? Well there will be plenty of that at the food show. Come see what new and exciting products our vendors have in store for you to make your menus dazzle...

Featured Sessions:

- **Delicious Dialogs:**
An interactive session where kitchen managers and staff will share and learn easy ideas for marketing, incorporating Farm-to-School produce, and utilizing the meal regulations to their advantage.
- **Thinking Outside the Box:**
Learn about creative, fun, and exciting ways to increase awareness and ultimately, participation of your school nutrition program.
- **2 Fabulous Keynote Speakers:**
Dr. Jim Painter and Dayle Hayes

keeping us inspired with School Nutrition.

- **Cooking Demo:**
Chef Bruno from Barilla will be "whipping up" some great recipes you won't want to miss...
- **Show Me the Money:**
Hear from your peers who have successfully found alternative financial opportunities that can help your program – grants, scholarships, manufacturer incentives and more.
- Tuesday night's dinner will be held off site at the Italian restaurant, Viva Bene, just behind the DCU Center. SNA of Mass. will take over the restaurant to celebrate our Industry Member of the Year, this year's award winners and to relax and unwind with friends.

Super Lunch Heroes Just Keep Amazing Us!

Super Lunch Hero Day is May 1, 2015, to kick off School Nutrition Employee week, May 4-8, 2015. Check out this link to learn more and see the TED talk "Why Lunch Ladies are Heroes" by Jarrett Krosoczka, author and illustrator of the popular Lunch Lady Graphic novels.

<http://www.schoolluncheroday.com/>

This is the third year that the SNA of Massachusetts has held the Super Lunch Hero essay contest, and we continue to learn about the many wonderful school nutrition employees that are out there, working hard, with heart and soul, in Massachusetts schools!

Passionate and poignant letters from principals, teachers, co-workers, di-

rectors, parents and students flow in, describing in depth why their school's super lunch hero is the best, and why they feel their nominee should win this fun contest! Adorable drawings from students, visually conveying their feelings about their favorite food service staff person, are a joy to see. Heartwarming is the best way to describe the entries!

Over the past three years, we've received nominations for over 50 different individuals; what a pleasure it is for SNA of

Massachusetts to share these stories of inspiration to our members and to the world! Please check the SNA of Massachusetts website to see photos and read all of the nominations: we are sure you will be amazed, too!



SNA of Mass. Environmental Initiative

In an ongoing effort to help protect our environment, SNA of Mass will be promoting electronic communications where ever possible. Our first initiative will be to distribute all future newsletters via email and our website: www.schoolnutrition.info

The May 2015 FFT will be the last newsletter mailed to individual members. To ensure receipt of the October 2015 newsletter, please make sure SNA of Mass has your correct email address by either logging into your account from the website and updating your profile information or by calling us at 617-734-8822.



SNA Northeast Regional Director Update – Spring 2015

by *Debbi Beauvais, RDN, SNS, SNA Northeast Regional Director*



Hope you are having a great school year so far! During the last year as the Northeast Regional Director, I have been enjoying visiting your states and learning from all of you, as well as working on the National SNA Board to help move our association and profession forward.

This past year, SNA took on a strategic realignment project in which we came up with an updated strategic plan. One goal of SNA's new Strategic Plan is to build a financially sustainable funding model with a nimble governance structure and headquarters staff organization that is aligned with the strategic plan and reflects contemporary association business practices.

To this end, SNA held a Governance Modeling Summit in January 2015, where Tecker International consultants led a discussion of 33 SNA stakeholders from around the country representing the SNA Board of Directors, Past Presidents, Committee Members, State Leaders, Industry Members and SNA Staff. The Summit was an opportunity to evaluate the strengths and weaknesses of our current governance model and develop a future model for SNA.

To update our governance, any proposed governance changes approved and endorsed by the Board will be announced and then given to the Resolutions and Bylaws Committee to draft the required proposed bylaw amendments that must be approved by the House of Delegates. This is an exciting process to be a part of and I look forward to sharing the results with you!

SNA has also been working hard to improve educational offerings to our members. Have you ever considered becoming a School Nutrition Specialist

(SNS) or know someone who wants to earn this credential? Now is the time to get started! SNA is offering a new SNS Exam Preparation Resources Bundle for the SNA members only price of \$109 + \$6 S&H. The bundle includes the *School Nutrition Specialist Credentialing Exam Study Guide – 2015 Edition* and *School Food and Nutrition Service Management for the 21st Century – 6th Edition*, authored by Dot Pannell-Martin & Julie A Boettger. Each resource is also available separately in the SNA Bookstore for a member's only price of \$59 + \$6 S&H. For additional information about the SNS credential and preparing for the exam, please visit www.schoolnutrition.org/sns or email certsns@schoolnutrition.org.

Another great resource to take advantage of is SNA's Keys to Excellence, which is a state of the art self-assessment tool that allows you to compare your school nutrition program's performance with other districts in your area and around the country. Keys to Excellence allows users to

- Evaluate your program's strength and areas for improvement
- Compare your program's performance with other districts
- Identify and develop Key Performance Indicators (KPIs)
- Prepare for the 3 year administrative review process
- Instantly download customized charts about your program's performance for presentations

SNA is now collecting data for the 2013-14 school year—which means you can input your school district's information today! Find out more information at www.schoolnutrition.org/keys.

Looking for solutions to your biggest challenges, great program insights, and the newest product innovations? Register for SNA's Annual National Conference 2015 in Salt Lake City! Attendees will take advantage of 90+ dynamic education sessions, top-rated speakers, and a closing performance by country superstars Big & Rich! Register before May 9, 2015 to receive a special early-bird rate.

Finally, I encourage each and everyone one of you to take advantage of all of the great benefits SNA has to offer you—at the national, state and local level. Check out SNA's website at www.schoolnutrition.org to find out about upcoming SNA conferences, earn your Certificate in School Nutrition, participate in upcoming TalkTuesday or WebinarWednesday webinars, and so much more. Attend your own state's SNA or local chapter event to connect with your peers and learn new skills. I think you'll find it fun, rewarding and valuable to your career. Here's to a great finish to the 2014-15 school year!

As always feel free to contact me for any questions or other concerns you may have.

Congratulations and Welcome

To our newly elected
2015-2016 Board Members!

Effective August 1, 2015!

Vice President

Diane Zak
Hadley Public
School District

Delegate-Elect, Chapter 1

Matthew Lillibridge
Southwick-Tolland Regional
School

Delegate-Elect, Chapter 2

Michelle Babin RD, LDN, SNS
Sutton School District

Delegate-Elect, Chapter 3

Laura Sullivan
Tewksbury Public Schools

Delegate-Elect, Chapter 4

Eileen Hicks
Westwood School District

Delegate-Elect, Chapter 5

Sara Greeley
Oliver Ames High School

2015 - 2016 SNA of Mass. Board of Directors

Sylvana Bryan, SNS	President
Janice Watt, SNS	President-Elect
Diane Zak, SNS	Vice President
Catherine Donovan, SNS	Treasurer
Kristin Morello, SNS	Past President/Nominating Chair
Melody Gustafson	Chapter 1 Delegate
Matthew Lillibridge	Chapter 1 Delegate-Elect
Jill Lucius	Chapter 2 Delegate
Michelle Babin	Chapter 2 Delegate-Elect
Heather Torrey, MS, RD	Chapter 3 Delegate
Laura Sullivan	Chapter 3 Delegate-Elect
Janelle Madden	Chapter 4 Delegate
Eileen Hicks	Chapter 4 Delegate-Elect
Heather Brunette, RD, SNS	Chapter 5 Delegate
Sara Greeley	Chapter 5 Delegate-Elect
Maria Hall, MSRD, LDN, SNS	Legislative/Nutrition Chair
Mary Leslie	Exhibits Chair
Jeanne Sheridan, SNS	Membership Chair
Lucinda Ward, RD, SNS	Professional Development Chair
Karen Anderson	Industry Council Chair
Katie Millett	DESE Representative
Susan Sacks	Executive Director

Save the Date!

SNA Annual National Conference (ANC)

July 12-15, 2015
Salt Lake City

SNA of Mass. 64th Annual Fall Conference and Food Show

October 27-28, 2015
DCU Center, Worcester, MA

SNA USDA Foods Conference and Exhibits

(Tentative)
January 27, 2016
Boxborough Holiday Inn,
Boxborough, MA

258 Harvard St., PMB 283
Brookline, MA 02466

SCHOOL
NUTRITION
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OF MASSACHUSETTS

