

The School Nutrition Association of Connecticut



The NUTMEGGER



VISION

All CT students have access to nutritious school meals that promote a healthy lifestyle

MISSION

Provide school nutrition professionals with tools, resources and opportunities for program success and sustainability

VALUES

Striving for excellence through:

- Integrity
- Commitment
- Inclusion
- Collaboration
- Dedication

Want to know what “School Meals: 5 Reasons Why It’s Time to Try “ is all about go to page 5 to check it out!

SNACT.ORG

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President’s Letter

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I Am School Nutrition
Madeleine Diker

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A view from FoodCorps

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Year in Review in Photos

Executive Committee

President	Erica Biagetti
Incoming President	Kate Murphy
Vice President	Erin Perpetua
Treasurer	Jessica D'Agnese
Secretary	Ashley Onion
Executive Director	Denise Di Mare

Regional Representatives

Charter Oak	Sue Pinkham
Minute Maid	Open
Mohegan	Carol Dodson
Naugatuck	Becky Tyrrell
Nutmeg	Eileen Faustich
Yankee	Stephanie Richard

Committees (chairs listed first)

Child Nutrition	Lonnie Burt, Amanda Aldred, Melissa DeCoffe, Elizabeth Fisher, Nichola Hall, Erin Perpetua
Education	Stephanie Richard, Elizabeth Fisher (co chairs) Fionnuala Brown, Diane Burbank, Sharon Shettleworth
Industry Council	Dennis O'Connor, Kate Murphy (vice chair), Christine Benoit, Allison Erickson, David Gambino, Lynne Pellegrini, Ward Thomas
Marketing	Abby Kassman Harned, Amanda Byrd, Chris Hathaway, Tacey Martinek, Jackie Schipke, Lianne Xenophontos
Member Services	Dianne Houlihan, Kristina Crandall (co chairs), Dennis O'Connor, Heather Plourde, Brian Reynolds, Tim Thurston, Samantha Wilson
Single Unit	Kristina Crandall
Nominating	Ernie Koschmieder and all regional reps
Program Development	Jen Bove, Maggie Dreher (co chairs) Cindy Brooks, Ron DeBarge, Eileen Faustich, Susan Maffe, Ashley Onion, Tim Prosinski, David Nichols, Maureen Nuzzo, Stuart Wisel, Sue Yazdzik, Tracey Winzer (Ways and Means)
Public Policy & Legislation	Maureen Nuzzo, Jeffrey Sidewater (co chairs), Cindy Brooks, Tim Cipriano, Dawn Crayco, Brunella Ibarrola, Susan Maffe, Nicole Maxellon, Robin Lamott Sparks and all regional reps
CSDE Rep	Fionnuala Brown
CASBO Rep	Karen Asetta, Nancy Cole

A Message From the President

With Spring on the horizon and hitting the one year mark of school closings, I hope that you all can see the light at the end of the tunnel. As I continue to reflect back and review what this year has taught us, I have witnessed strength, growth and accomplishment. We are a resilient group of individuals who can work wonders as a team. If there was a superbowl in school nutrition, we would be the champions! I can't wait for us to be able to be in person again and have the celebration that we all deserve!

I am so proud to say that as an association we have made tremendous efforts to be flexible and adapt to your changing needs. We had our first virtual event, "Connecting Connecticut" which was a wonderful opportunity to be able to bring us all together with a speaker, mini food show and important information from CSDE. That was followed by our first Social Media week "School Meals: 5 Reasons Why It's Time to Try". This was an amazing event that reached thousands of people! I hope you all were able to use the toolkit to your advantage and gain participation.

We continue our efforts with an exciting LAC conference in March where we hope to continue school meals for all at no charge. If Connecticut is able to join these efforts on either the state or national level it would mean so much to school nutrition and how we are an integral part of the school day. Another addition to our Focus Friday is the new Foodie Feature, which is where we team up with a



Erica Biagetti
SNACT President 2020-2021
Director of Dining Services,
Guilford Public Schools
biagettie@guilfordschools.org

corporate member to be able to showcase something of their choosing from 9am to 9:15am right after Focus Friday.

I want to thank you all for inspiring me to be a better team member, director and president. Your dedication and hard work is what builds character and inspires those around you. It is motivating SNACT to push forward with you, as we strive to highlight and showcase all of your new innovations, programs and services to the children of your communities.

Keep up the good work!! Stay tuned for more exciting events coming in the spring!!

A Message From the Executive Director

In a “normal” year, SNACT’s fall calendar would be full of meetings, conferences and events. In this topsy turvey year, the determination of all of you to stay connected and involved has not lessened, so we have shifted gears to go virtual! Virtual meetings don’t take the place of face to face encounters, but they have made it easier for members from across the state to remain engaged and it has been great to see all of you, even if it is on a tiny screen. It has also given SNACT the chance to try some things that I think will stay in place long after the pandemic has passed.

Our President Erica Biagetti is the driving force behind many of the innovations we’ve adopted this year. In addition to

the virtual opportunities we have, Erica has been a tireless advocate for promoting school meals. In addition to spearheading the **5 Reasons Why campaign**, Erica has been interviewed for print, radio and tv, including WTNH’s “What’s Right with Schools” and multiple appearances with WPLR’s Chaz and AJ. The photo below is of Chaz and AJ sampling a school meal version of a rib sandwich (and they pronounced it delicious!).

Erica’s energy and enthusiasm for school meals has helped propel SNACT over this past year. And we are grateful to all of you for both the work you do every day and the support you continue to give SNACT!



WPLR CHAZ & AJ
McRib Challenge

School Meals: 5 Reasons Why Its Time To Try!

SNACT launched our **School Meals: 5 Reasons Why It's Time to Try** campaign between January 25 and 29, 2021. We used social media to engage all of our sponsors, partners, organizations, agencies, friends, family to help us spread the word online about free school meals for Connecticut children 18 and under.

With so many more families struggling due to the pandemic, getting the word out about no cost school meals is more crucial than ever. We were thrilled to receive help from our friends at EndHungerCT, FoodCorps, the Dairy Council and more who helped us spread the word far and wide. Throughout the week we shared graphics, news and videos . Special thanks to FoodCorps and the Directors from East Hartford, Hartford, Meriden, New Haven and New London who created great videos highlighting the meals being served in those districts!



During the week of the campaign we increased our facebook reach by 1,000% (to 9, 093 people) , increased engagement by 371% (631 engagements) and likes by 350% (18 new likes). We now have 967 people following us. We increased twitter followers to 122 and instagram followers to 98. (from 2!) Our PSA , created in conjunction with CAS/CIAC, has been viewed over 1,500 times.

SNACT will continue to promote school meals! And we encourage you to join us!
The graphics and tool kit for the 5 Reasons Why campaign are still available to use.
[#ctschoolmeals](#)

School Nutrition Recognition Week

It will take more than a day to recognize the astonishing job done this year by SN professionals in CT! Join SNACT as we celebrate everyone who has contributed to school nutrition this year. We'll be highlighting managers, staff and directors as well as industry members and our not for profit partners. Stay tuned to Thursday Thoughts for more info.

May 3rd—7th, 2021



I AM SCHOOL NUTRITION

Recognize the great work done by SNACT members!

Nominate a SNACT member for the "I Am School Nutrition Spotlight".

Nomination forms are on our website (www.snact.org)

Profiles of the winners will be published in the Nutmegger. You may nominate yourself or others.

Winners will be selected by the Marketing Committee.

I AM SCHOOL NUTRITION SPOTLIGHT

Madeleine Diker, Food Service Director, Cheshire

Madeleine is the Director of Food and Nutrition Service for Cheshire Public Schools. Before coming to Cheshire, she was the Food service Director in Wolcott. Prior to working in school food services, Madeleine worked in food service management positions at Middlesex Hospital, St. Joseph's Convalescent and Nursing Home, Area Agency on Aging Meals on Wheels and Congregate Meal Sites for the Elderly, as well as the New York City Child Nutrition Programs.

Madeleine holds a Bachelor of Science Degree in Dietetics from Syracuse University. She is certified as a School Nutrition Specialist. Madeleine was the SNACT President in 2004-2005 and remained active on the legislation and education committees and presented at SNACT state conferences.

Madeleine was involved with the Start with Half a Cup Initiative, developing toolkits for Food Service Directors and teachers to encourage their students to eat vegetables such as the Ellie Ellie Veggie Belly program. She has been involved in several pilots such as the Fresh Fruit and Vegetable Program, the Greek Yogurt Pilot, the USDA Foods to Distributor Pilot and the Three Town State Procurement Pilot. Madeleine was named SNACT's Director of the Year 2013

What is your current position in a school nutrition program? Food Service Director

What was your first job? My first job was working at the new McDonald's in Peekskill. New York. During my senior year in high school, I had study halls before and after lunch. I was able to walk down to McDonalds, work, eat lunch and then go back for my last class. Other kids would say I smelled like French fires! My first job after college was a School Lunch Manager on Staten Island, managing 5 elementary schools along Hylan Boulevard. I didn't have a car so I took a bus from school to school or walked from school to school. Only one school was equipped to make food from scratch. The other 4 schools were soup and sandwich type schools..

IASN....continued

What is your favorite food? What was your favorite school lunch growing up? What is your favorite school lunch meal now? What is the most popular menu item with your student customers? My favorite meal is stuffed calamari cooked in tomato sauce over linguini. My favorite school lunch as a kid was spaghetti and meat sauce. My favorite school lunch happens to also be the favorite of the students as well. Two Wenner French Breadsticks 1.5 oz each, lightly brushed with margarine, 2 ounces of mozzarella cheese, baked until cheese melts and a side of hot marina sauce know commonly known as Bread Stick Dunkers. Delish!

What is your best memory of school lunch growing up, and why? I lived 3 blocks from the elementary school and my mother wanted me to come home for lunch. I always preferred to eat lunch at school. I liked to sit with my friends and I remember the elementary school meals were good.



What motivates you to go to work each day? My staff. They go to work every day mostly with a smile on their face. And they work really hard at their jobs. If they are giving it their all then I should too!

Describe one customer that gave you a “lightbulb moment”. Years ago I read an article in the town newspaper about a local boy that moved to California and did very well, being involved in the making of block buster movies. When asked at the age of 55 what he remembered about growing up in Cheshire, he said the air smelled good, it was a great place to grow up and the high school had the best Sloppy Joes!! Almost after 40 years he remembered how good that meal tasted and how it made him feel. That is the power of a good meal. Talk about a social emotional situation!

What is your favorite and least favorite part of your day? Promoting staff is the favorite part of my job. Making a plan, and implementing it is the favorite part of my day espe-

IASN....continued

cially if I can meet and discuss with my managers or secretary. Filing paperwork is the least favorite job and it shows by the way my office looks!

What is a memorable moment in school nutrition, and why? Presenting Ellie Ellie Veggie Belly to K-3 at Chapman school. I was really nervous when I presented to the Kindergarten children in front of the Superintendent. When the children didn't say a word or ask any questions as the other grades did, I remember the Superintendent said how the children were enraptured and how well it went. Getting the kids to try veggies in the cafeteria went really well. I remember a retired teacher said never underestimate the power of a stuffed animal and that little stuffed animal worked wonders.

Do you have a time that you feel you went above and beyond? I started SMAF: Student Meal Assistance Fund. Once student negative account balances starting becoming an issue, I also realized that every year students graduate leaving small amounts in their accounts, so I decided to reach out to the parents of graduating students with a positive balance and gave them 3 options: a refund, transfer to a sibling or donate to SMAF. Most parents will donate amounts \$7.00 or less, every nickel counted! However, I have had several parents over the years donate as much as \$150.00 or more. It has worked out well in helping families that are reduced or families that miss the cut off for free or reduced meals.

What do you feel is your greatest accomplishment in school nutrition? I may not have one great accomplishment, but I feel good about a few things during my career. I have encouraged staff development and involvement with SNACT over my 25 year career. At Cheshire I was able to get merit pay for the staff who were SNA certified and maintained that certification annually. I was involved on the Committee ***Start with Half a Cup*** put together by Linda Hubeny. My contribution was encouraging children to eat vegetables with the story of Ellie Ellie Veggie Belly, the labrador retriever who liked to eat vegetables. The other contribution was working with Jackie Schipke on the charts of portion sizes in weight for fruits and raw vegetables. My staff still refers to those charts in the kitchens 7 years later.

If you could change one thing in school nutrition, what would it be? Less paperwork and more equipment grants for small districts.

If you didn't work in school nutrition, what would you like to do? Sing and dance!

What kind of pets did you have as a child? Collie **What pets do you have now?** American Black Labrador: Ellie

What is your favorite destination? Block Island for the day.

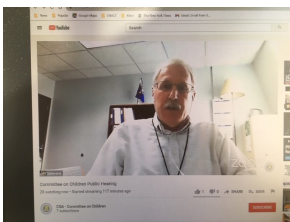
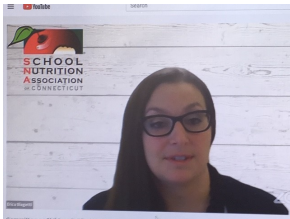
What do you think is the biggest misconception about school meals today? There is still the misconception that the food we serve is high in sugar, items are fried, high in salt and generally not healthy. I feel it is hard to devote the time necessary to combat that misrepresentation. Year in and year out you have to constantly communicate with parents about the benefits of school lunch and it often falls to the wayside as you try to keep on top of paperwork requirements.

Tell us a fun fact about yourself that not everyone might know. I like lobstering more than I do fishing. Every time you bring up a lobster pot, it's like a treasure chest, you never know what you are going to find inside!

Some pictures from Cheshire!



Legislative News



On February 4 SNACT president Erica Biagetti and PP&L Co-chair Jeffrey Sldewater testified before the House Committee on Children, regarding **SB 36, An Act Concerning School Lunch Debt.**

SNACT's testimony emphasized the desire of our members to insure that all children are fed healthy, nutritious meals. " Connecticut's school nutrition

professionals are passionate about ensuring students have access to healthy and nutritious school meals. When the pandemic forced schools to close their doors nationwide, we mobilized immediately to ensure children had access to school meals. Despite all of the challenges we faced we continue to do so on a daily basis. Our dedication to feeding children has never been more essential".

Erica and Jeff did however, ask the committee to consider the financial impact of the bill on already struggling food service programs. They suggested an alternative solution to placing restrictions on debt collection limiting a district's ability to collect unpaid debts, offering all students meals at no charge as an integral part of the educational experience. They noted: "The National SNA is proposing to permanently expand the National School Lunch and School Breakfast Programs to offer all students meals at no charge, and we would welcome Connecticut to also explore funding our meal programs to eliminate the reduced meal and possibly even the paid priced meal requirements. 13 other States, including our neighbors in New York, Vermont, New Hampshire, and Maine have already

done away with reduced meal pricing and provided offsetting funds to district meal programs to make up for the payments that are no longer required by parents.

As the nation recovers, continuing to provide school meals at no charge will ensure no child goes hungry during the school day, experiences shame or accrued unpaid meal debt, and will remove a significant burden on families and school district budgets. Offering healthy school meals to all students at no charge will eliminate the costly, time-consuming meal application and verification process and streamline paperwork and reporting requirements. Parents won't have to worry about complicated meal applications, and school nutrition professionals can focus on nourishing students. "

Legislative Action Alerts

SNACT continues to keep members informed of legislative happenings through our Action Alerts and on the legislation page on our website. Please remain part of the conversation surrounding school meals by reaching out to your representatives about issues that impact your programs.

SNACT will have representative from every congressional district at SNA's Legislative Action Conference in March. We look forward to the exchange of ideas and to advancing child nutrition programs.



2021 Position Paper

School nutrition professionals mobilized immediately when the [pandemic](#) closed school doors nationwide, and despite challenges, they continue to ensure student access to healthy school meals. Through the extension of [federal waivers](#), school breakfast, lunch, summer meals and afterschool meals have offered a lifeline for families struggling with economic uncertainty or the challenges of balancing work and distance learning. These programs, [proven](#) to fuel student success and combat child hunger and obesity, will be critical to our nation's recovery. *To support the health and achievement of America's students and ensure the financial sustainability of school meal programs, the non-profit School Nutrition Association (SNA) calls on Congress to:*

Permanently expand the National School Lunch and School Breakfast Programs to offer all students meals at no charge as an integral part of the educational experience. *Universal meals will:*

- Provide all students equal access to school breakfast and lunch and eliminate any stigma or barriers for students to benefit from these meals. Nutritious school meals are [proven](#) to support learning, improve attendance and classroom behavior and contribute to overall health and wellness.
- Ensure no child goes hungry during the school day or accrues [unpaid meal debt](#), a burden on families and school district budgets.
- Eliminate the costly, time-consuming meal application and verification process, and streamline paperwork and reporting requirements. Parents won't have to worry about complicated meal applications, and school nutrition professionals can focus on nourishing students. [Learn more.](#)

Provide emergency financial relief directly to School Food Authorities (SFAs). COVID-19 school closures and the higher costs of serving meals during the pandemic have crippled school meal program budgets. A recent SNA [survey](#) revealed extensive financial losses, with a harrowing 62% of school nutrition directors anticipating a loss for School Year 2020/21, and an additional 28% of respondents unsure of what to expect. Meal program losses will cut into education budgets, impeding efforts to meet the needs of students and jeopardizing progress in school nutrition programs. While emergency funds provided in the December 2020 stimulus bill will help offset some of the losses accrued last school year, these funds are insufficient to ensure the financial sustainability of school meal programs moving forward. [Learn more.](#)

Preserve USDA Foods entitlements and State Administrative Expense (SAE) funds, impacted by COVID-19. School meal programs depend heavily on USDA Foods to reduce meal costs and offer students a wide range of U.S. grown foods. USDA Foods entitlements and SAE funds are based on school meal participation data. With participation drastically down due to COVID-19 school closures, Congress should direct USDA to utilize Fiscal Year 2019 participation data when calculating future entitlement and SAE fund values. [Learn more.](#)

Reduce regulatory and administrative burdens. Overly complex federal regulations divert resources from the mission of serving students. They also impede efforts to quickly and creatively respond to student needs in times of emergency. Congress should direct USDA to implement the recommendations of the congressionally-mandated [Child Nutrition Reporting Burden Analysis Study](#). Preserving flexibility on [whole grain, sodium and milk regulations](#) will continue to ease menu planning and procurement challenges. [Learn more.](#)



Together with communities, FoodCorps serves to connect kids to healthy food in school. We are working towards a vision where all our nation's children- regardless of race, place, or class, know what healthy food is, care where it comes from, and eat it every day.

This year, FoodCorps AmeriCorps service members are in nine school districts across Connecticut. Amidst the pandemic, these emerging leaders are discovering new and important ways to educate and empower students through food by supporting school nutrition programs and providing in-person and remote learning activities. Read below for some perspective on the experience from Maggie Toczko, a first year FoodCorps service member and member of the passionate and hard working Meriden Food & Nutrition Services' Team!

As Meriden School District's newest FoodCorps service member, I have recently had the opportunity to attend several food and nutrition service manager meetings at the Board of Education. Starting in the month of August, the first meeting was to simply run over "some basics" to ensure that the re-opening of school would be as flawless as possible. Yet, as I sat there, the conversation felt anything but basic. The summarized agenda (as I remember it) followed the lines of first discussing where students should eat, distance-learning meal distribution, supply chain challenges, storage space issues, and an emergency shut down plan. The conversation following these objectives was not nearly as straightforward though.

To start, students are not allowed to eat in the classroom or have their masks off in their main work area. They can still eat in the cafeteria, but since there isn't enough room for everyone to be six feet apart, they need to be separated into both the cafeterias AND gymnasiums with additional lunch waves. But that will also add longer hours for the cafeteria staff while simultaneously taking away gym class space and eating time for students due to shorter lunch breaks.

And then what about the distance-learning students? How and when should we get food to those students at home? Should we assume that everyone has a stove and oven, a microwave and freezer, and an adult to help them pick up and cook the food? (The answer was a definite nope)! So what we need is a convenient time to distribute meal bags for both parents or kids to pick up, with enough accessible sites for all qualifying students to reach, with food that a child could cook themselves, while also being nutritious, enjoyable, and shelf or freezer stable for the entire week.

However, new challenges in the food supply chain and vendor deliveries have caused a few hiccups in what and how much food can be ordered. So now everything needs to be ordered in larger quantities at earlier dates. But the kitchens don't have enough storage space to hold all this food for in-school lunches and out-of-school students. And what is the plan in the case of an emergency school shut down when students will still need to be fed the next day?!

Now these were just the first few bullet points in a whole packet of "basics" that needed to be discussed, yet my second hand stress was so high at this moment that I don't remember much of what went on after a few minutes.

Taking the conversation outside of these anticipated challenges, the lower attendance of students learn-

Industry Spotlight

SNACT’s corporate members have been great partners to us and our members! Lacking the chance for face to face contact, our partners have jumped into the virtual world with us, supporting Hot Topics, Connecting CT and our newest Foodie Feature.



Thank you for your flexibility and support!



SNACT’s Foodie Feature will be on Fridays at 9:00– immediately following Focus Friday. They will be a great opportunity for you to see new products, be reintroduced to familiar ones, get recipe ideas and more!
It’ll be a 15 minute burst of Inspiration!

SNACT’s Industry Council

SNACT’s Industry Council is a valuable partner to SNACT. Dennis O’Connor of American Patriot Sales is our Council Chair and Kate Murphy is vice-chair.

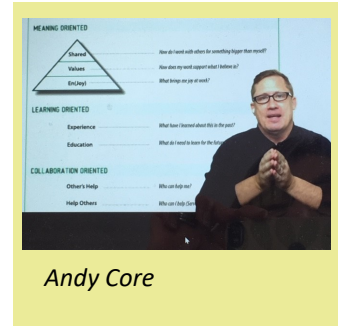
In addition to Dennis and Kate, the members of the 2020-2021 Council are: Christine Benoit (CORE Foods), Allison Erickson (Thurston Foods), Dave Gambino (Wade’s Dairy), Lynne Pellegrini (AJ Letizio), and Ward Thomas (Gordon Foods) SNACT is fortunate to have this wonderful group to work closely with us as we navigate the year.

Members of Industry Council rotate on 2 year terms. Applications for the 2021-23 term closed in January. Thank you to all the terrific candidates who applied!

Hot Topics for Directors

Hot Topics for Directors went virtual! Beginning in October our Hot Topics for Directors series has brought together Directors and speakers to address interesting and relevant issues.

October: More Options and Variety for Serving in the Classroom, Hosted by J&J Snack Foods with speaker Mimi Ford of J&J

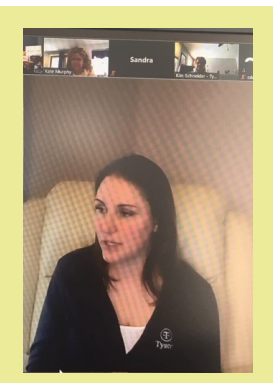


Andy Core

November: Work Life Balance: Dealing with Stress Hosted by AJ Letizio featuring Andy Card, author of *Change your Day, Not Your Life*

December: Building Alternative Revenue Sources, Hosted by National Food Group with speakers Tracey Smith and Kayla McDaniel

January: Delivering Hot Foods to the Classroom, Hosted by Pilgrims/ Goldkist with speaker Stephen Goldstein of CR Peterson.



February: Using Social Media to Market Meals, Hosted by Waypoint with speaker Jen Smith of Tyson Foods (photo left)

Recordings and supporting materials from Hot Topics can be found at www.snact.org/page/hottopics

Thank you to our corporate members for supporting Hot Topics

Upcoming Hot Topics

March 19: Health and Safety of Staff and Students, Hosted by loveyourlunchroom.com

April 30: Director's Pot Luck: Hosted by Key Impact Sales

Sign up for Hot Topics at www.snact.org/page/hottopics



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The Connecticut Milk Promotion Board, New England Dairy, and the dairy farm families of Connecticut want to thank all the school nutrition heroes in our state. We have been amazed by the creativity and outstanding effort you have employed this past year to ensure students in Connecticut are nourished and ready to learn. Thank you for your continued hard work.

We believe in the power of school nutrition programs to help nourish our future. During the 2019-2020 school year CT dairy farmers invested over \$110,000 in grant funding in CT schools to advance nutrition programs. Additional support for the coming school year, including grab-n-go menu ideas, can be found on the school meals page of our website.



100th Anniversary

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— est. 1920 —

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		Calcium 42mg 4%	
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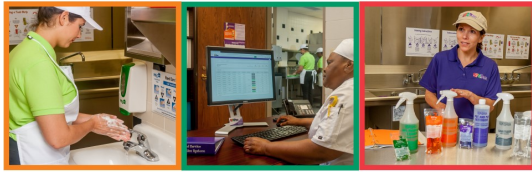


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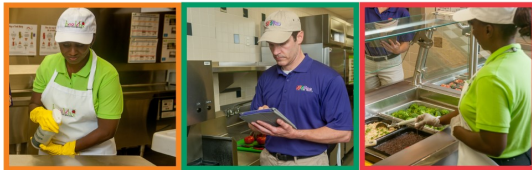
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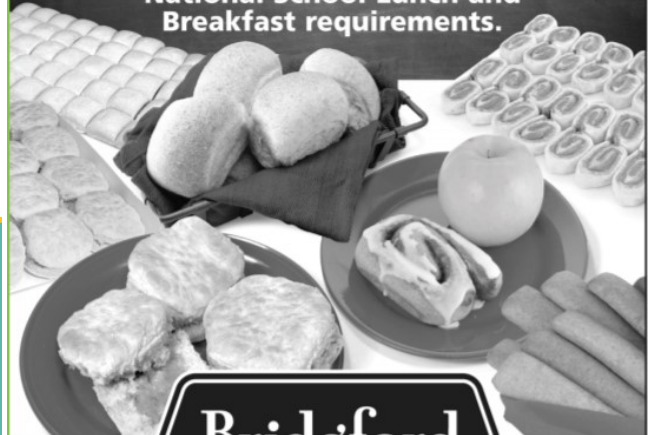
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For more information please contact:

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Thank you

Your efforts through the entire Covid-19 pandemic are amazing. Your selfless work has helped countless families throughout the state of Connecticut. Thank you for all that you have done!!

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716037053802		PPI Mustard	200 x 5.5 g Sachet	---	---
10013000002964		SIMPLY HEINZ Yellow Mustard	500 x 5.5 g Sachet	---	⊗ ⊗
54400011319		GREY POUPON Dijon Mustard	200 x 0.25 oz Sachet	---	---
10013000714409		HEINZ Honey Mustard	100 x 1 oz Cup	---	---
10013000381014		SIMPLY HEINZ Honey Mustard	100 x 1 oz Cup	---	⊗ ⊗
MAYO BASED SAUCE					
13000013154		HEINZ MayoChup Packets	200 x 12 g Sachet	---	---
10013000282182		HEINZ Garlic & Herb Aioli	200 x 12 g Sachet	---	---
10013000282144		HEINZ Chipotle Aioli	200 x 12 g Sachet	---	---
10013000531600		HEINZ Tartar Sauce	200 x 12 g Sachet	---	---
TACO & HOT SAUCE					
10013000532409		HEINZ Mild Taco Sauce	200 x 9 g Sachet	✓	---
10013000986806		HEINZ Hot Taco Sauce	500 x 9 g Sachet	---	---
716037000363		SALSA DEL SOL Jalapeño Hot Sauce	500 x 9 g Sachet	✓	---
10013000512326		HEINZ Zesty Buffalo Sauce	100 x 0.875 oz Cup	---	---
013000013604		HEINZ HoneyRacha	100 x 1 oz Cup	---	⊗ ⊗
00013000013505		TABASCO Jalapeño Sauce	200 x 3 g Sachet	---	⊗ ⊗
00013000013512		TABASCO Chipotle Sauce	200 x 3 g Sachet	---	⊗ ⊗



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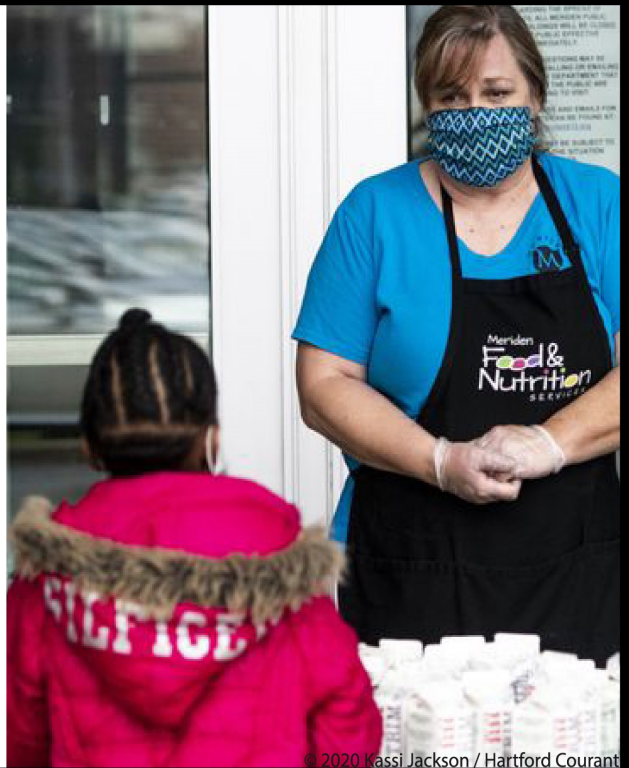
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Thank You,

to all of the frontline providers of essential services for children.

During this difficult time, it has certainly been a challenge on both sides of the food service industry; but with patience, determination and perseverance we will overcome this struggle together.

We are ever committed to delivering customer service excellence.



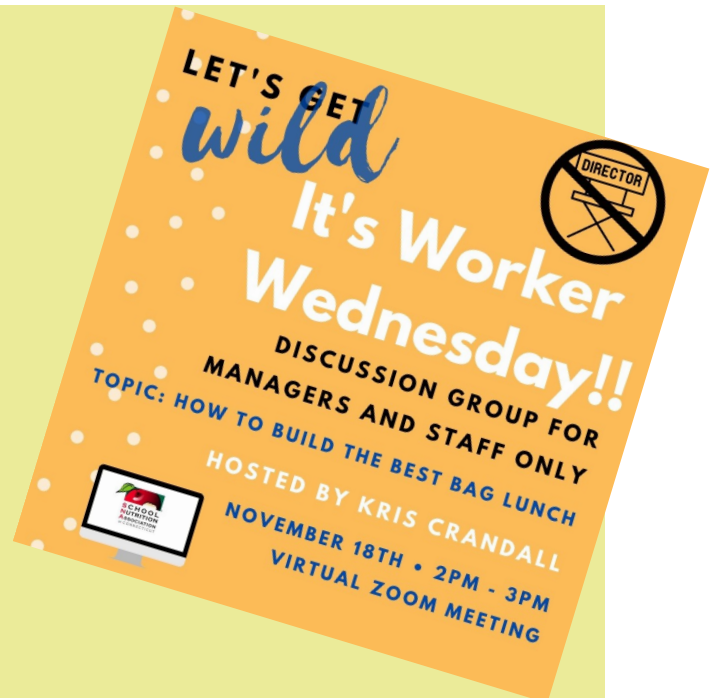
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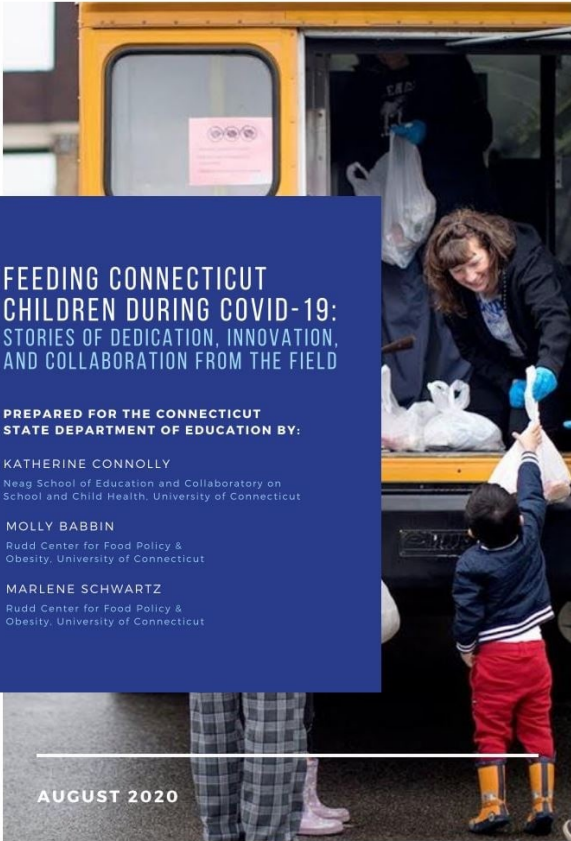
For ideas about alternative food packaging options,
call 800-225-4641 or email scharette@mansfieldpaper.com

Worker Wednesday!

What's new for Staff? Worker Wednesday is a monthly discussion group for managers and staff. As long as a Director is a SNACT member, all staff are welcome to attend.

Information and registration are in Thursday Thoughts!





Feeding CT Children During COVID 19

During emergency school closures, CT's [#FoodServiceHeroes](#) quickly rose to the challenge of finding ways to continue to ensure **food security** for families.

The UConn Rudd Center for Food Policy & Obesity and UConn Collaboratory on School and Child Health compiled best practices of successful programs to offer a road map for the fall of 2020 and beyond: <https://tinyurl.com/yyk5by3v>.

Looking for Ways to Increase Revenue?

One of the (many) takeaways from CSDE's presentation "Overcoming Challenges and Feeding Kids in a Pandemic" was this tip:

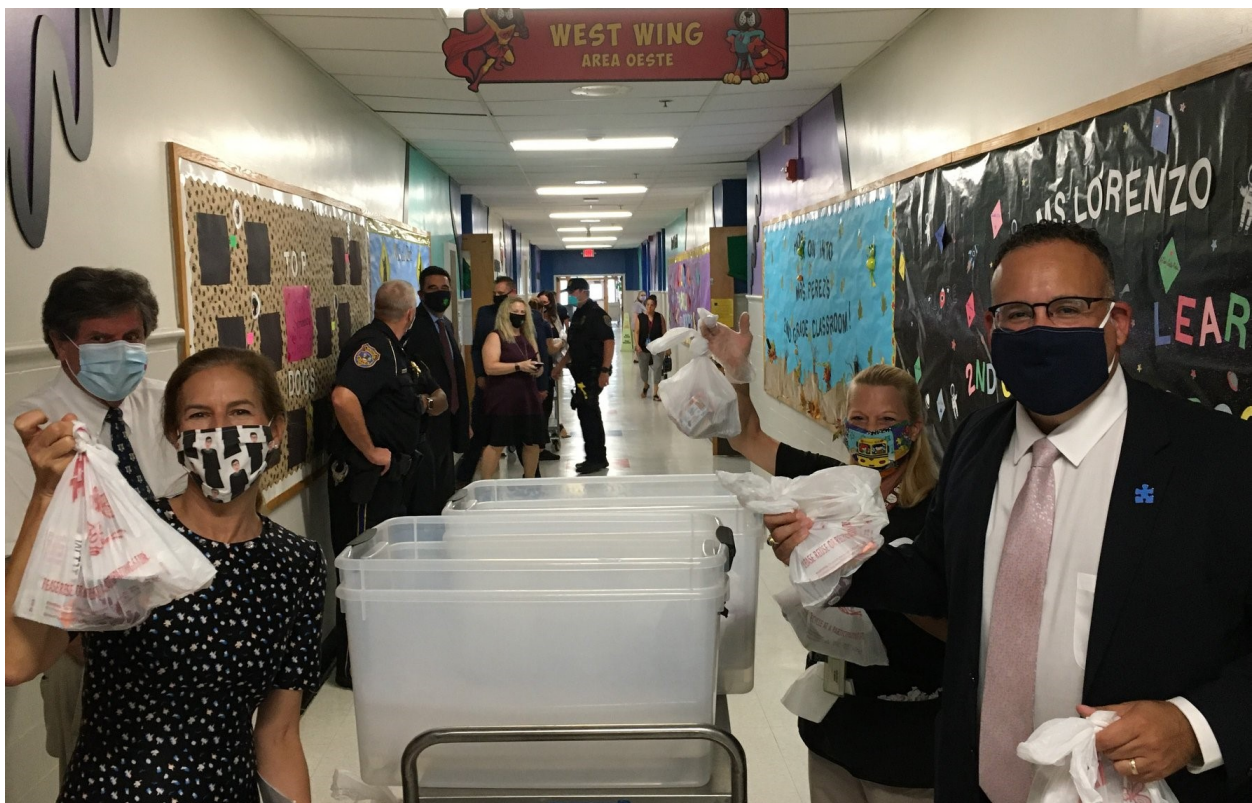
Use **google alerts** to stay on top of available grants and opportunities. Go to www.google.com/alert. Type in key words such as school nutrition, nutrition grants, school meal funding, etc. You'll receive notifications when google finds new results that match your keywords.

**SCHOOL LUNCH
HERO DAY™**

May 7, 2021

Congratulations Dr. Cardona!

Dr. Miguel Cardona, CT's Commissioner of Education, has been nominated to be the United States Secretary of Education. The Senate's Committee on Health, Education, Labor and Pensions approved his nomination, and sent it to the full Senate for a vote. Dr. Cardona (seen below with CT's LT. Governor Susan Bysiewicz) has been a great supporter of school nutrition programs in CT.



Focus Friday

Friday's at 8 have become a time for sharing and learning at SNACT. Focus Fridays are hour long discussions for Directors. Topics have ranged from reopening plans to finance discussions, from using Canva to open forum discussions.

Our guest speakers have included Monica Pacheco and Allison Calhoun White on USDA Foods and CSDE for updates. CASBO members and members of our own industry council have also joined some calls. The perspective and information that our guests have shared has been invaluable!

Equally valuable is the advice and experience sharing between peers. In a time of so much change Focus Friday offer a great opportunity to learn from peers.

The zoom link for Focus Fridays are sent to SNACT Director category members. If you haven't received your link, contact execdir@snact.org

Recordings and related materials from Focus Fridays are on our website at <https://snact.org/page/presentations>



Focus Friday Spring Schedule

February 26

March 5

March 12

March 26

May 7

May 14

May 21

May 28

June 4

June 11

Don't forget to tune in
for the Foodie Feature
on

Fridays at 9:00-
immediately following



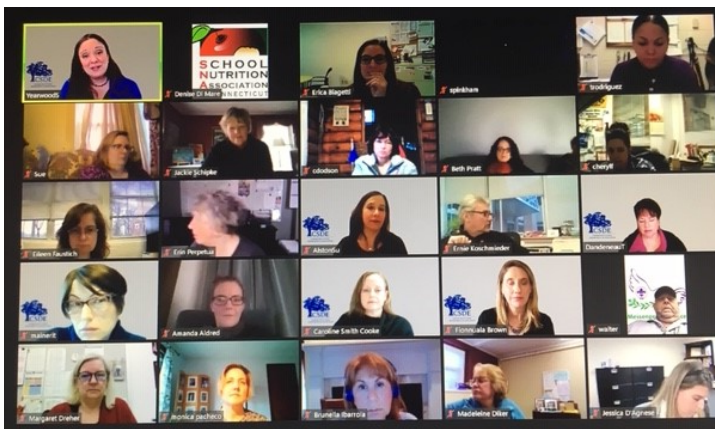
Connecting Connecticut



SNACT hosted Connecting Connecticut our first virtual conference, with a food show on January 14, 2021. Over 100 people joined us! Our agenda included Jane Jenkins Herlong who started the event with Don't Throw Tomatoes at my Field of Dreams, a humorous take on overcoming obstacles. Jane was followed by our mini show, which had presentations by Deb Shechtel of At Your Service Sales, Stuart Wisel of Key Impact and Melissa DeCoffe of Waypoint

CSDE's presentation "Overcoming Challenges and Feeding Kids During a Pandemic" was filled with important information and advice. Thank you to our presenters from CSDE: John Frassinelli, Shannon Yearwood, Susan Alston, Fionnuala Brown, Caroline Cook and Therese Dandeneau.

You can find the recording of the presentation, as well as supporting materials at <https://snact.org/page/presentations>



Increasing Revenue during COVID-19

Can sponsors sell family meals to increase revenue?

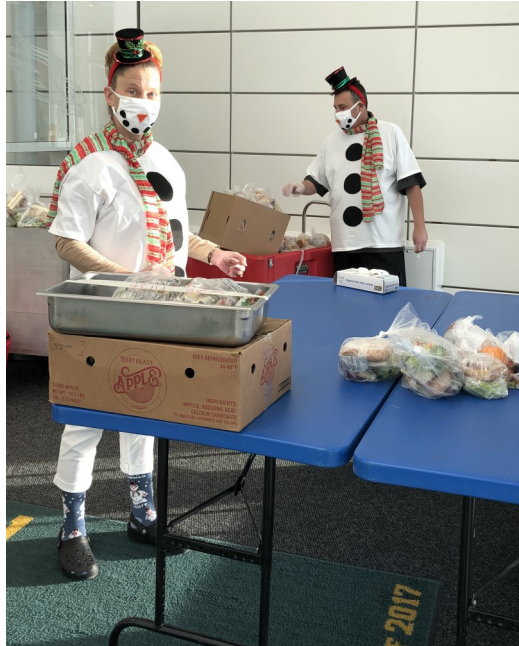
Yes

- Consider providing meals for families
- Target teachers and adults who may not have time to go home and prepare a hot meal
- Consider meal kits

CSDE CONNECTICUT STATE DEPARTMENT OF EDUCATION

Pictures from CT

It will take more than a pandemic to keep CT's school nutrition professionals from making meals fun!



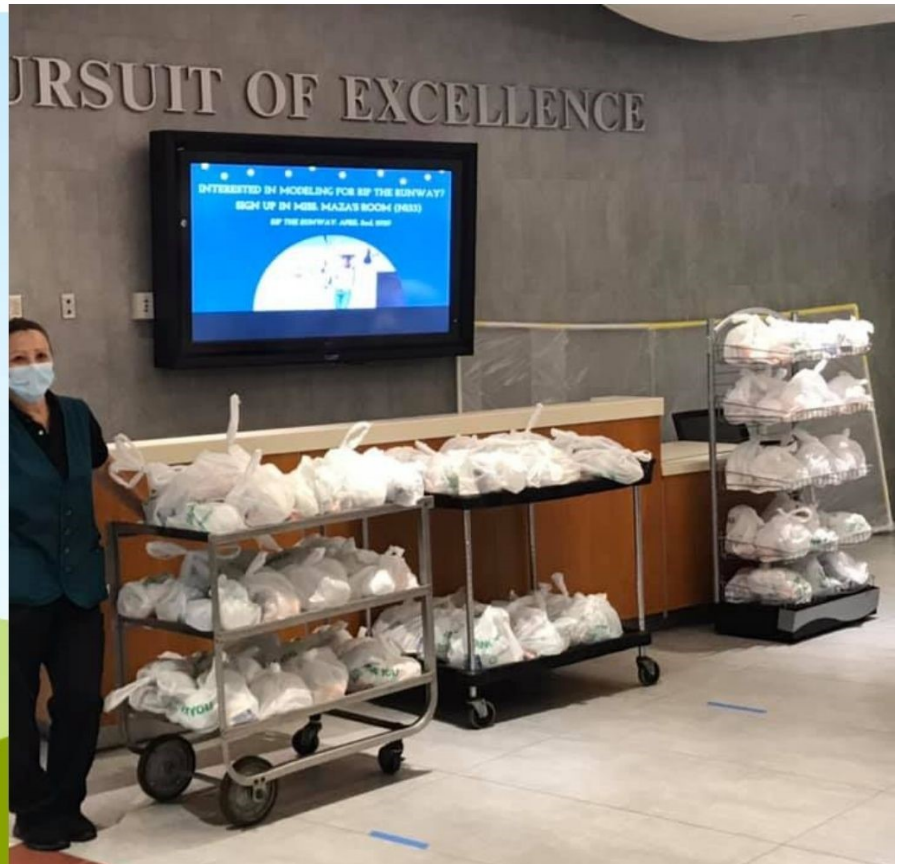
Pictures from CT

Snow, sleet, rain....nothing stopped SNACT members from making sure children were fed this winter!



ys been happy with our school district here in CT. D
c they have proven how unbelievable they are in so
re awesome thing they do is provide free meals and
while they're virtual learning or on holiday break. The
ublic Schools! ❤️❤️❤️





SNACT Committees—Get Involved!

All of the events from the prior pages were the result of the wonderful work done by our committees. In addition to our major events, SNACT sponsors regional trainings, Hot Topics and more.

SNACT has 9 standing committees that meet regularly. The committees work separately and together to make sure SNACT is fulfilling our mission. They are:

Child Nutrition: Oversees Mentoring Program

Education: Coordinates and runs regional training and offers statewide training

Industry Council: IC is made up of 7 Industry Members who apply to serve on the council.

Marketing: Works to develop and maintain awareness of SNACT programs.

Member Services: Encourages SNACT membership, oversees SNACT Scholarships and Awards

Single Unit: Acts as the liaison between SNACT and single unit manager/supervisors.

Nominating: Identifies and recruits SNACT's future leaders

Program Development: Develops, designs and oversees SNACT Conferences, Trade Shows and Banquet

Public Policy and Legislation: Acts as the SNACT liaison on legislative matters.

Plus Ad hoc Bylaws and Ad hoc Finance Committees.

Becoming involved with a SNACT Committee is a great way to develop and advance your professional skills. Most Committees meet a few times a year. If you are interested in being involved with SNACT and the great things we do for school nutrition professionals in CT, please contact Incoming President Kate Murphy at kate.murphy@naugatuck.k12.ct.us

Congratulations to SNACT's 2021 Election Winners

Officers

Vice President (Term: 2021-2022): **Kristina Crandall**, Food Service Coordinator, Groton Public Schools

Treasurer (Term: 2021-2023): **Jessica D'Agnese**, RD, CD-N, Food Service Director, Glastonbury Public Schools

Regional Representatives

Minute Maid (Term: 2021-2022): **Nichola Hall**, MBA, Assistant Director, Bridgeport Food & Nutrition Services

Mohegan Chapter (Term: 2021-2023): **Carol Dodson**, Food Service Director, Montville Public Schools

Yankee Chapter (Term: 2021-2023): **Stephanie Richard**, MS, RD, Food Service Director, Mansfield

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SAFE, NUTRITIOUS SCHOOL MEALS

SOMETHING YOU
CAN COUNT ON FOR

2020-21



In this time of great uncertainty, one thing children and their families can count on is **the availability of healthy school meals** that ensure students are nourished and ready to learn. Research shows the National School Lunch and Breakfast Programs play a critical role in supporting academic achievement and combatting childhood hunger and obesity. That's why school nutrition professionals are working to ensure every child continues to have access to safe, nutritious school meals, whether students are attending class in-person, online or a combination of the two.

SCHOOL MEALS ARE SAFE



Food safety is our top priority. **The Centers for Disease Control and Prevention** (CDC), the **Food & Drug Administration** (FDA) and the **World Health Organization** (WHO) all stress that there is no evidence COVID-19 spreads via food or food packaging. Whether meals are served in school or at a grab-and-go pick up location, school meal preparation is conducted in strict adherence with federal, state and local food safety regulations. In addition, CDC and FDA procedures are in place to protect school nutrition staff and the students they serve, including the use of Personal Protective Equipment, additional cleaning of food preparation and service areas, and regular training on proper hygiene practices and food safety measures.

SCHOOL MEALS REMAIN HEALTHY AND NUTRITIOUS

Healthy food fuels students for learning.

That is why school meals continue to meet strict federal nutrition standards during the pandemic. School nutrition professionals are working hard to develop delicious meals that meet federal regulations and can be safely served to students whether they are dining in the cafeteria, the classroom, or picking up their meals to eat at home.



Feeding Bodies. Fueling Minds.®

schoolnutrition.org

Brought to you by the **School Nutrition Association**



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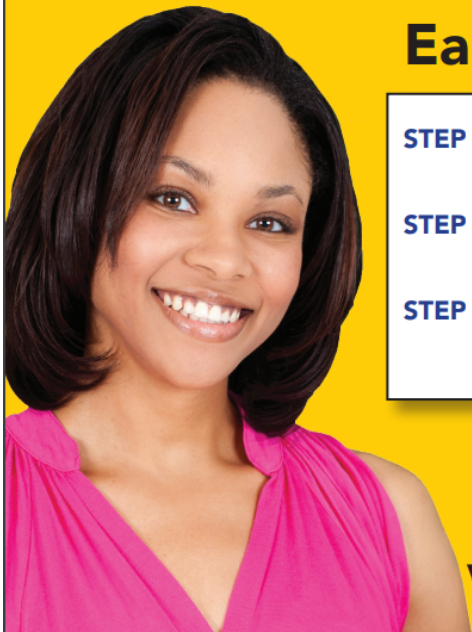


- Webinar Wednesdays
- Webinars On-Demand
- Culinary Skills Modules
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- School Nutrition Ethics Module
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Strengthening School Meal Programs = Fueling Student Success

The National School Lunch & Breakfast Programs ensure students are nourished and ready to learn. These programs will be critical to our nation's pandemic recovery.



AN IDEA WHOSE TIME HAS COME



Healthy school meals for every student at no charge means

- ✓ Less food insecurity
- ✓ Improved test scores
- ✓ Better attendance & behavior
- ✓ An end to "free lunch" stigma
- ✓ No lunch debt for families/schools

FILL THE COVID FUNDING GAP



Allocate emergency funds for school meals

- ✓ Food, labor, packaging & PPE costs have spiked
- ✓ Govt. reimbursements declined
- ✓ 93% of nutrition directors concerned about \$\$\$ losses
- ✓ Budget shortfalls cut into education funds



HOLD THE LINE

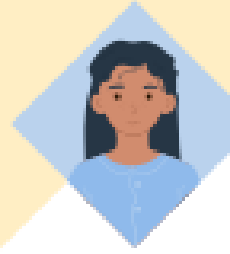


- ✓ Prevent massive cuts to USDA Foods and state admin funds
- ✓ Use pre-pandemic data to calculate allotments

CUT THE RED TAPE



- ✓ Complex bureaucratic system diminishes focus on student service
- ✓ Maintain flexibilities for whole grains, sodium and milk



IT'S TIME TO STEP UP FOR AMERICA'S STUDENTS!



Feeding Bodies. Fueling Minds.®

[SchoolNutrition.org](https://www.SchoolNutrition.org)

Dates to Note 2020-2021

February 2021

- 1: SNACT Board Elections Close
- 19: Hot Topics # 5

March 2021

- 1: SNA Awards Nomination Deadline
- 7-9: SNA Legislative Action Conference
- 8-12: National School Breakfast Week
- 19: Hot Topics # 6

April 2021

- 20: SNACT Board Meeting
- 30: Hot Topics # 7

May 2021

- 1: Go for the Gold Submission Deadline
- 3-7: School Nutrition Recognition week
- 7: National School Lunch Hero Day

July 2021

- 11-13: SNA Annual National Conference in Chicago

You can find
recordings and related
materials from
Focus Fridays,
Connecting CT,
Hot Topics
and more
at snact.org/resources



Planting Seeds for the Future

Staying out of the Weeds

SNACT's 2021 Conference
October 15-16, 2021
Mystic, CT

Stay Connected with SNACT!

SNACT maintains an active presence on Facebook and Twitter. Want to share fun things happening at your school, or interesting conferences or nutrition events you've attended? Do you have great photos of meals, staff or special activities? Email your submissions to execdir@snact.org

The Nutmegger is published three times a year. The Nutmegger is distributed electronically to all members. The current Nutmegger and back issues can always be found at our website- click on the Nutmegger tab.

Thursday Thoughts is SNACT's e-newsletter to keep directors "in the know" about upcoming events, opportunities, regulations and more! It is sent via email on the first and third Thursday of the month. To be put on the mailing list, contact execdir@snact.org

And you can find everything about snact on our website at www.snact.org Click on the events tab to find the list of SNACT and SNA events with links to register.

Find us on Facebook at: www.facebook.com/SNACT
and on Twitter: @MySNACT

ARE YOU READY TO TAKE THE SNA +1 MEMBERSHIP CHALLENGE?

Members like you are vital to the success and growth of SNA. That's why SNA invites you to show your support by taking the +1 Membership Challenge!

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 yes, you will earn credits toward great prizes!

SCHOOL
NUTRITION
ASSOCIATION



MEMBERSHIP
CHALLENGE

Are you up for the challenge?

Learn more and download the shareable tools at www.schoolnutrition.org/challenge

*Find out more about SNA's Star Club and membership recruitment programs and prizes at www.schoolnutrition.org/challenge.
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