SNACT 2018 CONFERENCE AND FOOD & INDUSTRY TRADE SHOW

FOCUS ON THE FUTURE
Success is not final. Failure is not fatal.
Friday, November 2 and Saturday, Nov. 3, 2018
Foxwoods Fox Tower

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<tr>
<td>PRESIDENT</td>
<td>Susan Maffe</td>
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<td>PRESIDENT-ELECT</td>
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<td>VICE PRESIDENT</td>
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<td>TREASURER</td>
<td>Beth Pratt</td>
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<td>SECRETARY</td>
<td>Erin Perpetua</td>
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<tr>
<td>INDUSTRY REP.</td>
<td>Lynne Pellegrini</td>
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### Regional Representatives

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<th>Region</th>
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<tr>
<td>CHARTER OAK</td>
<td>Jessica D'Agnese</td>
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<td>MINUTE MAID</td>
<td>OPEN</td>
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<td>MOHEGAN</td>
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<td>NAUGATUCK</td>
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<td>NUTMEG</td>
<td>Eileen Mankus</td>
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<tr>
<td>YANKEE CHAPTER</td>
<td>Abby Kassman-Harned</td>
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<td>EXECUTIVE DIRECTOR</td>
<td>Denise DiMare</td>
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### Committees (Chairs Listed First)

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<th>Committee</th>
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<tr>
<td>CHILD NUTRITION</td>
<td>Amanda Aldred-Chair, Erica Biagetti, Lonnie Burt, Dawn Crayco, Jessica D'Agnese, Maggie Dreher, Kristen Braccia Hufnagel</td>
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<tr>
<td>EDUCATION</td>
<td>Susan Pinkham-Chair, Sharon Shettleworth-Co Chair, Fionnuala Brown, Diane Burbank, Mary Ann Lopez, Kim Reynolds, Stephanie Richard</td>
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<td>INDUSTRY COUNCIL</td>
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<td>MARKETING</td>
<td>Kate Murphy-Co Chair, Abby Kassman-Harned-Co Chair, Steve Cooney, Tacey Martinek, Julio Montes, Patti Patton, David Salafia</td>
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<td>MEMBER SERVICES</td>
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<td>SINGLE UNIT</td>
<td>Kristina Crandall</td>
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<td>NOMINATING</td>
<td>Maureen Nuzzo, Regional Representatives are members of the nominating committee</td>
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<td>PROGRAM DEVELOPMENT</td>
<td>Jen Bove-Co Chair, Ashley Onion-Co Chair, Amanda Aldred, Cindy Brooks, Diane Carsten, Sheri Cerruti, Melissa DeCoffe, Mary Ann Lopez, Bob Morgan, David Nichols, Maureen Nuzzo, Roger Siering, Sue Yazdzik</td>
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<td>WAYS &amp; MEANS</td>
<td>Tracey Winzer</td>
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<td>PUBLIC POLICY &amp; LEGISLATION</td>
<td>Jeff Sidewater-Co Chair, Shannon Yearwood-Co Chair, Cindy Brooks, Tim Cipriano, Brunella Ibarrola, Regional Representatives are members of the legislative committee</td>
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<td>AD HOC BYLAWS &amp; POLICY</td>
<td>Eileen Faustich, Trish Molloy, Erin Perpetua</td>
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<td>AD HOC FINANCE</td>
<td>Lonnie Burt</td>
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<td>CHILD NUTRITION REP.</td>
<td>Fionnuala Brown</td>
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<td>CASBO REPRESENTATIVE</td>
<td>Nancy Cole, Mike Grove</td>
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Welcome back! It’s difficult to believe that it is fall already and we are back in our routine of doing what we do best – feeding our future and setting them up for success.

It is both an honor and a privilege to serve again as SNACT’s President. Serving SNACT has been one of the most rewarding experiences of my professional career and in my personal life. I believe that if I asked Past President Maureen Nuzzo, she likely would say the same. In Maureen’s new role as Nominating Chair, she will be looking for new, talented school nutrition professionals to begin their leadership journey with SNACT. I encourage each of you that Maureen approaches to give strong consideration to her request.

In preparation for this year, SNACT’s Annual Leadership day was held on May 18. At leadership day, the Executive Board and committee members convened, learned about and shared each other’s strengths through taking the Clifton Strength Finder. It truly is amazing to see how accurate the results were and how diverse our association is. Donald O. Clifton, creator of the Clifton Strengths Finder, asked could you imagine “what will happen when we think about what is right with people rather than fixating on what is wrong with them?” and becoming a strengths based organization. Diversity and inclusion are what makes our organization strong. Our strength lies in our differences, not in our similarities. To quote thirteen year old Mattie Stepanek “Unity is strength….when there is teamwork and collaboration, wonderful things can be achieved.”

I am looking forward to year of achieving wonderful things through teamwork and collaboration and focusing on the future while valuing the experience and accomplishments of the past. We have an incredibly dedicated and talented Board and committed industry partners devoted to helping SNACT be the best it can be.

Our first board meeting was very productive and we are working hard on many initiatives I have outlined in my 2018-2019 Plan of Action for the Association. They include:

• **Strategic planning:** Not done since 2012, on October 18 and 19, SNACT volunteers will meet with a professional facilitator to craft SNACT’s next strategic plan, guiding our association for the next three years. The facilitator will lead us through a SWOT analysis, (looking at the strengths, weaknesses, opportunities and threats that our Association faces) and assist us in developing the framework of our strategic plan for 2018 – 2021. At that time, we will also evaluate SNACT’s mission, vision and values and whether they have or need to be changed.

• **Evaluation of our financial position:** Not many of us can say that we have 12 months of operating expenses saved – but SNACT can! But what is that money doing for us or what should that money do for us? That is one question that we hope to answer with a financial audit and analysis along with a financial strategic plan to position and plan for continued success for SNACT’s future.

• **Increasing certified members:** At our annual conference, SNA’s Northeast Regional Representative, Gail Koutroubas, will be presenting on getting your SNA Certification. SNA certification shows your commitment to professional development and child nutrition. To assist more members in obtaining their SNA certification, we will be offering Nutrition 101, one of two required courses for level 1 certification on October 27! Space is limited to only 30 participants and the opportunity will sell out quickly, so don’t delay in signing up.

• **Recognizing the hard work of our peers in Connecticut:** One reason for our desire to increase certified members is we want to put the spotlight on the great things being done by our employees, managers and directors in the state by submitting winners in all categories of SNA’s national awards (certification is required for SNA national awards). Certification is the first step!

I hope this new school year brings each of you personal satisfaction by knowing each and every day you make a difference in the lives of our students. The Executive Board and I thank you for your continued support and welcome your feedback and suggestions. Please feel free to contact me at any time at susan.maffe@meridenk12.org.
A Message from the Executive Director

Fall always feels like a time of new beginnings, a time to look...toward the future! And what do YOU need to create a future that is brighter and better? Register for SNACT’s Annual Conference to find out. This year’s theme is “Focus on the Future” and the Program Development committee has put together 2 days that will help you do just that. The agenda is packed with panels, presentations and keynote speakers who will inspire, excite and help you problem solve. Plus SNACT’s 69th Annual Food and Industry Trade Show on Friday, where you’ll have the chance to see, sample and learn about the best products in child nutrition!

Register yourself, your staff, your Business Managers (we are once again partnering with CASBO) and encourage your school nutrition peers to attend this conference - your future self will thank you!

There is more information about the conference in this Nutmegger and on our website. And as always, if you have any questions, please be in touch with me.

Before I focus on what is in SNACT’s future, I want to spend some time on last year! Our President’s year ends on July 31 and I want to thank Maureen Nuzzo for the past year. Maureen is incredibly curious and insightful- working with her opened my eyes to new ways of thinking and problem solving and I know the association is stronger thanks to her input!

Looking forward we have a new president and lots of new faces on our Board. The theme of Susan’s Leadership Day in May was “Being a Strengths Based Organization”. Our facilitator, Janice Watt, led attendees through ways of looking at their own and their colleague's strengths- I think we all learned something about ourselves and our fellow Board members. SNACT’s Board is an amazing mix of professionals and I’m excited to see how SNACT builds on our collective strengths and continues to grow as an association under Susan’s leadership.

I hope all of you will be part of SNACT’s future! In this Nutmegger and on our website (click on the events tab) you’ll find upcoming events and information to help you navigate the ever changing world of child nutrition. Please join us at our events, tap into a mentor (or choose to become one) or volunteer to join a committee. We all have strengths and SNACT benefits from your contribution and participation!

See you in November.

SNACT Officers

2018 Conference Highlights!

Prepare to be Motivated by Jeff Joiner!

Jeff is an award-winning speaker and trainer who has worked with SNA groups in 25+ states and hundreds of school districts, helping them improve their teams, workplaces, and effectiveness. He speaks on topics like Customer Service, Leadership, and Teamwork, and has the ability to inspire audiences to new heights of performance and success.

Attendees at Jeff’s seminars and presentations laugh, cry, learn, and leave inspired to reach new heights in their personal and professional lives!
Earlier this month, U.S. Congressman Joe Courtney visited Summer Feeding School Programs in two different Connecticut locations. A number of key dignitaries were on hand in both Norwich and Groton - including the Commander of the Groton Sub Base, East Coast Submarine Squadron Commander, Norwich Public Schools Superintendent Abby Dolliver, City of Groton Mayor Keith Hedrick, U.S. Senator Chris Murphy, U.S. Senator Richard Blumenthal and State Senator Cathy Osten - some of whom participated in a roundtable discussion about the obstacles of Summer Feeding programs. A big shout out to End Hunger Connecticut! for facilitating this visit as well as Norwich Food Service Director Erin Falman Perpetua and Groton Food Service Director Ernie Koschmeider.

National School Lunch Week is October 15–19!

The #NSLW18 theme is “School Lunch: Lots 2 Love” which was designed to help students and school nutrition professionals connect and share what each loves most about school lunch with parents, school officials, the media and the general public. Log on to SNA’s website to find the tools, tip sheets, and other materials you can use to create a custom #NSLW18 marketing plan.
SNACT PEER MENTOR PROGRAM

SNACT is excited to announce a peer mentorship program as a new benefit for SNACT members. The SNACT peer mentor program will pair Food Service Directors and District Level Supervisors with mentors, creating professional development opportunities for both the new and experienced school nutrition professional.

Why a Peer Mentorship Program?
SNACT wants to provide a program of assistance to enhance the effectiveness of school nutrition professionals and the performance of their job responsibilities.

The Program Goals:
- To provide a unique professional development opportunity for new and experienced child nutrition professionals.
- To provide peer technical assistance and guidance to child nutrition professionals to all aspects of child nutrition management.
- To provide customized learning opportunities specific to individual needs.
- To complement the technical assistance provided by Connecticut State Department of Education Child Nutrition Office.

How it will work:
SNACT members interested in becoming mentors, and members who would like to have a mentor, must both register. A SNACT representative will pair mentors and mentees. The SNACT peer mentorship program is designed to assist individuals beginning their careers in child nutrition management or individuals wishing to become more knowledgeable in specific topic areas. You can become and or request either a general mentor or a mentor in a specific topic area. The topic areas are:

- Financial and Resource Management
- Nutrition Quality and Meal Patterns
- General Management
- Farm to School Sustainability
- Marketing
- Relationship Management/Customer Service
- Meal Access and Accountability
- Procurement Tools
- Program Specific Assistance
- Preparing for a State Audit
- Grants
- Technology Integration

SNACT is now accepting applications for mentors and those who would like to be mentored. Food Service Directors and District Level Supervisors interested in applying should visit snact.org/membership/peer-mentor-program to complete the application.
NEW! SNACT PRESIDENT AND BOARD WELCOME RECEPTION ON THURSDAY, NOV. 1

Are you arriving Thursday night? Meet SNACT’s 2018-19 Officers and Board members at this casual pre dinner cocktail hours. Light snacks and cash bar. Registration for this event is separate and not included in conference registration fees. You can sign up when you register for the conference.

FRIDAY SESSIONS FOR DIRECTORS AND BUSINESS MANAGERS

Data: You’ve Got It, Learn to Use It

These days everyone’s talking about data. Your program generates hundreds or thousands of data points each day, so why not put it to work? Join Dr. Keith Rushing, the Director of the Institute of Child Nutrition (ICN) Applied Research Division and learn how to utilize your program’s data to decrease costs and drive profits.

2018 - 2019 SDE Child Nutrition Updates

USDA Child Nutrition program regulations are constantly changing, are you up to date and in compliance? Each District has the responsibility to ensure they meet all federal and state regulations, whether contracted or self-operated. Find out what’s new, what’s happening, and how it will impact your district.

You want what? When? Building a Winning Team with Your School Business Official

This interactive panel discussion will show how to create a successful partnership with your business official by communicating effectively, anticipating and understanding each others’ roles, responsibilities and needs to build a dynamic team and conquer the ever changing challenges in school nutrition.

SNACT 69TH ANNUAL FOOD AND INDUSTRY TRADE SHOW

The latest and greatest in School Nutrition Products!

Friday CEUS: up to 4.75

Friday Meals: continental breakfast, beverage break, and dinner

Friday and 2 day registration includes Friday night Dinner at the High Rollers Club!

What is the High Rollers Club? Join your friends and peers for a delicious buffet dinner in a relaxed and fun setting. High Rollers is a smoke free dining club, with bowling, billiards, shuffleboard and plenty of space for dining and networking.

Friday Hours:
Breakfast 7:00-8:00 am
Friday morning sessions: 8:00-1:15pm
Industry Show: 1:15-4:15pm
Dinner: 6:30-9:30pm
SATURDAY SESSIONS

Saturday CEUS: up to 4.25

Saturday Registration includes continental breakfast and brunch.

Saturday Hours:
Breakfast 7:30-8:00am
Saturday morning sessions: 8:00-12:30pm
Brunch: 12:30-1:30pm
Closing session: 1:30-2:30pm

There will be joint sessions on Saturday, as well as sessions geared to Directors and Business Managers concurrent with sessions geared to school nutrition staff. You are free to choose which sessions to attend!

SNACT General Session

Meet our SNA representative Gail Koutroubas and get the national update.

Get Your SNA Certificate in School Nutrition in 3 easy steps

It’s more important than ever to invest in your school nutrition professional development. Getting your Certificate in School Nutrition from SNA shows your commitment to your profession. Learn how you can earn your certificate!

Failing Forward into a Fruitful Future by Keynote Speaker Jeff Joiner

Most people are terrified to fail and, as a result, they never attempt to try new things. In reality, nothing extraordinary has ever been accomplished without plenty of failure along the way. In this dynamic session, Jeff Joiner will teach you to fail productively: learning from failure, building on failure, and ultimately, failing your way to a happy and fulfilling work life.

Making an Investment in Reducing Food Waste

Although one in five children in the country are food insecure, it is estimated that 30-40% of the food supply in the nation is wasted. Learn from one district’s experiences on implementing a successful nutrition education and food waste reduction program and its immediate and potential future financial benefits.

Building Farm Fresh Cycle Meals

Join an experienced panel of SFAs who will share tools and resources on why cycle menus are critical for planning, procurement, training and customer satisfaction. This workshop will help build skills to integrate farm fresh products when developing cycle menus. Tools and techniques to be shared include: recipes, production how-to tutorials, marketing concepts, strategic addition of in-season product into existing menus and integrating newly identified farm fresh foods onto your cafeteria serving line.

Investing in the Future: Welcoming and Training New School Nutrition Professionals

Managers and general staff play a significant role in the success or failure of the subs hired to fill in during the school year. And these subs typically are the first considered for more permanent jobs in the program when they are available. Managers who invest time and share their talents with these new hires will find that they have valuable resources
when faced with absenteeism in their school and a great new permanent employee when a vacancy occurs. In this session, we will take a look at how the entire school kitchen staff, from manager to all general workers, are part of the subs ability to understand his/her new role. Focus will include a look at the financial impact, the time savings and, the one thing everyone can do without, the frustration of working short-handed.

How to Have More Fun, Less Stress, and Make Time Fly at Work! by Keynote Speaker Jeff Joiner

Dynamic Child Nutrition consultant and trainer Jeff Joiner has worked with tens of thousands of Child Nutrition professionals from over 500 different school districts. In this engaging and entertaining training seminar, Jeff will share the lessons he’s learned from cafeteria workers, and provide advice on how you can enjoy your job, feel engaged at work, and achieve greater results in less time. You are guaranteed to leave feeling inspired and energized to succeed every day at work!

PLEASE NOTE: THIS AGENDA IS SUBJECT TO CHANGE.

Become a SNACT Member!
#SNAStrong | Alone we whisper, together we shout!

SNA needs more voices raised in support of school meal programs.

SNA is the national organization of school nutrition professionals committed to advancing the quality of school meal programs through education and advocacy. Membership to the School Nutrition Association benefits school foodservice staff at all levels by providing SNA exclusive educational and professional resources you need!

Fall is a great time to renew, recruit or become a SNACT member. The benefits of membership include:

- professional development opportunities at no or reduced cost
- free regional training
- access to local and national professional development programs
- eligibility for special awards and scholarships
- resources and tools to advance your career and help you improve your program.
- all SNA member benefits

SNACT/SNA membership is affordable and easy. There is a category for everyone- from part time employees to Directors. There are two ways you and your staff can be members:

Individual Membership

Membership for the individual school nutrition professional (employees, managers, directors, students, etc.). Take advantage of all of the member benefits!

School District Owned Membership (SDM)

This is an alternative membership option to individual memberships, making it easier for districts to pay for memberships and allowing your school nutrition staff to enjoy the many benefits of SNA membership.

- This type of membership is owned by the school district in the name of an individual and is transferable to another employee if the original assignee leaves.

Go to www.snact.org to access the membership application. Contact execdir@snact.org if you have questions.
Las Vegas, also known as Sin City, is the entertainment capital of the world. What was always just a place I have seen on TV or in the movies was about to become reality to me for the first time. The lights, the restaurants, the nightlife, and the sights were something that I had to experience in real life. When I first heard that the School Nutrition Annual National Conference was going to be held in Las Vegas in July of 2018 I researched every possible way to make sure that I was there. Not only was the venue amazing, but I knew the amount of learning that would take place would be tremendous.

When I took on a new, bigger role as the Nutrition Services Coordinator for Avon, Canton, and Region #10 school districts, I knew the first place to gain the knowledge and training that I needed was in Las Vegas at ANC. The sessions were held every day, back to back, and they were quite the learning experience. I was able to attend sessions on how to succeed as a director one day, new scratch cooking recipes to incorporate into our menu, and how to recognize employee excellence. Throughout other sessions I was able to learn about Farm to School, ways to market to Generation Z and stay on top of the trends that the students want to see, and how to use social media to market our districts. At the amazing food show of over 1,000 booths we were able to sample new products that will be hitting the market this school year as well as talk to vendors about issues and new recipes to incorporate into our menus.

While the amount of learning that takes place in five short days can be overwhelming, the people you meet and the networking that takes place makes the days seem shorter. You are able to make new friends as well as meet up with old friends. I was able to meet not only people from Connecticut, but also from other states including New Hampshire and Virginia. These are people that understand your frustrations and successes and can relate to you on a personal level.

While during the day is when the learning took place, the night time was my time to explore the city. Since I was a first-timer to Las Vegas I had to make sure I took in all the sights of the amazing city. Between walking through many different casinos, sightseeing on the strip, visiting Old Vegas and Fremont Street, Las Vegas definitely lived up to my expectations. It is safe to say that I will definitely be back.

Moving forward, ANC is the best way to learn new ideas to better your district and network with new people from all over the country. I am planning every way possible to attend ANC 2019 in St. Louis and I hope to see you all there!
### SNACT Events 2018-2019

#### CALENDAR KEY

- **Holidays**
- **SNA Events**
- **SNACT Events**
- **Industry Council Meetings**
- **Program Committee Meetings**
- **Hot Topics**
- **Open Café Days**
- **Food Shows**

#### HOLIDAYS
- September 3: Labor Day
- September 10: Rosh Hashanah
- September 19: Yom Kippur
- October 8: Columbus Day
- November 22: Thanksgiving
- December 25: Christmas
- January 1: New Year’s Day
- January 21: Martin Luther King Day
- April 19: Good Friday
- May 27: Memorial Day
- July 4: Independence Day

#### SNA Events
- October 15 – 19: Nat. Lunch Week
- Nov 9-11: Northeast Leadership
- January 13-15: NIC
- February 24-26: LAC
- March 4-8: Nat. Breakfast Week
- May 3: Lunch Hero Day
- May 9-11: NLC
- July 14-16: ANC

#### SNACT Events
- September 18: Board Meeting
- October 18-19: Strategic Planning
- Nov 2-3: Annual Conference
- Dec 4: Board Meeting
- January 10: Breakfast Summit/FS
- February 1: Elections Close
- March 1: Awards Nominations Close
- March 19: Board Meeting
- May 15: Awards Banquet

#### Food Shows
- August 14: Thurston
- October 17: HPC
- November 2: Industry
- January 10: USDA

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Try our NEW Three Cheese Cavatappi featuring WGR cavatappi in our three cheese sauce made from a blend of white cheddar and a touch of Parmesan and Romano cheeses. A great upscale addition to your mac and pasta line-up! Irresistible as is, or let them make it their way with a variety toppings like BBQ, diced chicken, and assorted veggies.

Learn more about our new and improved mac and cheese products and request a free sample at www.jtmfoodgroup.com/macover.

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14 per serving
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Fun and flavor come together in new cheese-filled Twisted Stix from The Max.
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For more information, contact Melissa Decoffe at 508-930-4488 or melissa.decoffe@asmwaypoint.com

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- Build-A-Tray™
  - The Healthy Way To Teach Our Children About Nutrition
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- K-12 Services/Processor Link Certified
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Roger Siering - Education Sales Specialist
rsiering@hpcfs.com
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South Windsor, CT 06074

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www.bridgford.com/foodservice
When you’ve been in school as long as we have, you learn a few things

1. Quality matters
2. Not all chicken is the same
3. Being the best requires focus

For over 60 years, Gold Kist Farms has been the only chicken brand dedicated exclusively to K-12.

www.goldkistfarms.com

An all-day course in nutrition from ES Foods.

Start the day with grab & go Breakfast BREAKS Frosted Flakes® — whole grain and nutritious.

For lunch, they’ll love our Grilled Cheese Sandwich, the only griddle-made version that is whole grain, low-fat, low sodium, and delicious. Try our new American Cheese Singles, the perfect addition to any menu.

At snack time, bring out Smart Snacks, like our wheat crackers, granola, or animal crackers. Yummy whole grain, natural treats!

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Find out about our full line of products for all dayparts by visiting esfoods.com or calling 516.682.5494.

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Contact us today to discuss how we can benefit your Food Service offerings.

- Customized sign package
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- Dozens of our products are certified by the American Heart Association
  - All products are gluten free
- Full line of lower sodium products
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Nutrient-Rich Tomatoes in Red Gold® Low-Sodium Salsa!

Our special formulation, with a kilo of tomato juice, means the 1/2 cup Fresh from Vegetable serving with and no "wax" increased to more ingredients, options. Your students will love our delicious, perfect 2/1st choice with all your favorite chili recipes.

Whether grilled or sautéed in olive oil and pepper, Red Gold Salsa is more than a condiment when served as a vegetable. It's so easy to add a healthy serving to your Balanced Plate with our cost-effective, 1st choice solutions.

Visit www.nutmegger.ccom to request a FREE sample.

* Product Evaluation Statement available.

Healthy food starts with a clean, safe kitchen.

Cleaning products aren’t enough. You need a partner who also understands your operation, works with employees, provides onsite education and verifies that best practices are in use.

For one set cost, our customers receive:

- Education — Over 115 courses approved for School Nutrition Association Continuing Education Units that also help meet Professional Standards requirements.
- Verification — Evaluations throughout the year by a Certified SFSPc® Food Safety Specialist.
- Compliance — including new OSHA HazCom Standard 2015 requirements.
- Certified Cleaners — All products are EPA registered or Green Seal™ Certified.

To learn more about SFSPc® call SFS of New England, Inc. at 617-977-1024.

Don’t just keep up... get ahead!

Our Education Specialists can assist in:

- Meeting Regulations
- Menu Planning
- Commodity Drawdown
- Diversion Planning

For more information, please contact KeyImpact Sales & Systems, Inc.
Stuart Wisel: swisel@lisales.com | 508-776-3553
www.lisales.com

NUTMEGGER | 17
The U.S. Department of Agriculture (USDA) will allow all schools to offer low-fat (1%) flavored milk in school lunches, breakfast and Smart Snacks for the 2018-2019 school year without first obtaining a special exemption. This flexibility will also be allowed for children 6 years and older in the Child and Adult Care Food Program and Special Milk Program.¹

**A *survey conducted with over 300 schools that implemented 1% flavored milk in the 2017-2018 school year found that:**

- Students in 73% of the schools liked 1% flavored milk better
- 58% of schools saw an increase in milk sold
- 82% of schools reported that it was easy/very easy to accommodate 1% flavored milk within the calorie maximums for their menus
- 79% of schools reported that it was easy/very easy to include the cost within their financial bottom line
- Nearly a third of schools saw an increase in average daily participation in meal programs, and so received additional federal reimbursements

Before the 2012 Healthy Hunger Free Kids Act, 1% flavored milk was the most frequently offered variety by school districts.¹ Since 2012, the Food and Nutrition Service (FNS) of the USDA states that it has observed “a decline in milk consumption during lunch among NSLP participants from SY 2004-2005,” and adds that this occurred among “elementary, middle, and high school students.” USDA recognizes that “schools need the flexibility to offer additional milk options to ensure children receive the nutrients provided by milk.”²³

**Restoring 1% flavored milk could have several additional impacts:**

- **Average daily participation (ADP) could increase**
  It has been shown that improving students’ milk experience can increase ADP.⁴ While the research involved interventions other than a change in fat level (e.g., additional flavors, merchandising, packaging and serving temperature), it did demonstrate that the student milk experience can, in some situations, be powerful enough to attract more students into the cafeteria.

- **School milk consumption may increase**
  Milk’s unique nutrient package can be difficult to replace in a healthy eating pattern,⁵ so options that might promote adequate milk consumption could increase the likelihood of nutrient adequacy and help close the gap among student’s consumption of nutrients.⁶

- **Schools will have additional choices**
  A school district may choose to continue offering fat-free varieties, may decide to switch to low-fat flavored or offer both low-fat and fat-free flavored milk as well as unflavored. In all cases, schools will have an option which they previously lacked.

Please contact your [Local Dairy Council](https://www.nationaldairycouncil.org/our-story#FindYourLocalDairyCouncilAnchor) for additional information.

---

References

*Survey conducted by the National Diary Council represented 317 schools in 8 states reaching over 200,000 students.
©2018 National Dairy Council®
FILL THEIR TUMMIES, NOT THE TRASH.

Jones Dairy Farm has a variety of kid-tested and approved sausage patties and links—including turkey and chicken varieties—that meet nutritional guidelines.

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Fat per 1 oz. C/N</th>
<th>Calories per 1 oz. C/N</th>
<th>Sodium per 1 oz. C/N</th>
<th>Protein per 1 oz. C/N</th>
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<td>270mg</td>
<td>6g</td>
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<td>40</td>
<td>135mg</td>
<td>3g</td>
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In all cases above, one patty or two links deliver 1 oz. on C/N meet/meat alternate.

*Denotes items that are allergen free

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REQUEST A FREE SAMPLE. CONTACT JIM GLYNN AT JIMG@JONESDAIRYFARM.COM OR (781) 710-5061.
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- Meat Alternative: 2 m/ma and 1 oz. eq. grain (per 6 oz. serving)
- Heat and serve from thawed state
- Superior holding characteristics
- Serve as an entree or side dish

For more information, visit landblakesfoodservice.com

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Put some punch in hot lunch.

Today’s kids have sophisticated palates. Yangs 5th Taste frozen Asian entrees keep students on campus and participating in your lunch program. Our products are minimally processed and have an incredibly clean label.

For more information or if you would like to schedule a testing with your students, please call Nancy Hartigan 631.747.7579 or email Nancy@yangs5thtaste.com

Yangs uses whole muscle chicken with no ISP. Our products do not contain MSG, peanuts, artificial coloring, flavoring or lard and have zero trans-fats.

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Customizable Grab-N-Go solution that is easy to maneuver and takes up minimal storage space.

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Easy to clean shelving that is as strong as steel and offers a lifetime warranty against rust and corrosion.

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Get Involved with Your SNACT Chapter!
Chapter FAQs

What is a Chapter?
A Chapter is a regional group that is part of SNACT. Chapters offer members opportunities for networking, learning, and having fun with other school nutrition professionals in the area.

What’s my chapter?
Go to the SNACT website, click the “about us” tab, then click on Chapters to find our Chapter Map.

Am I a member of the chapter where I work or where I live?
You can take part in whatever chapter works best for you.

Do I have to pay to belong to a Chapter?
No! As a SNACT member your Chapter Membership is free. Some chapters do charge a nominal fee per meeting to cover the cost of an activity or speaker.

How do I find out about chapter meetings?
Chapter meetings are set by the individual Chapters. To be placed on your chapter’s email list please contact your regional rep.

What are regional trainings?
Regional trainings are offered through SNACT’s Education Committee together with individual Chapters. Sometimes a Chapter will hold a meeting before or after a regional training. Some Chapters also hold their own trainings (independent of the education committee). Dinner is usually included!

Can I go to another Chapter’s regional training?
Yes!

Do I have to pay to go to a SNACT regional training?
No! SNACT Education Committee trainings that take place at Chapter meetings are free to SNACT members.

SNACT CHAPTERS

SAVE THE DATE!

CT Breakfast Summit and USDA Foods and Healthy Snacks Show!

January 10, 2019
Aqua Turf Club, Plantsville CT

Registration will open in the fall of 2018. Stay tuned to Thursday Thoughts for more information!
## SNA Certificate Program—New Bridge Level

*Released July 2018!*

### Level 1

<table>
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**Initial Requirements**

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**Criteria Modifications**

NO CHANGES

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<tbody>
<tr>
<td>» 8 hrs: Nutrition OR 1 College Credit in Nutrition AND&lt;br&gt;» 8 hrs: Food Safety &amp; Sanitation</td>
<td>» 6 hrs: Key Area 1—Nutrition&lt;br&gt;» 6 hrs: Key Area 2—Operations&lt;br&gt;» 6 hrs: Key Area 3—Administration&lt;br&gt;» 6 hrs: Key Area 4—Communications &amp; Marketing&lt;br&gt;» 6 hrs: General Electives</td>
<td>46</td>
<td>YES</td>
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**Initial Requirements**

<table>
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**Renewal Requirements (CEUs)**

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<tbody>
<tr>
<td>8</td>
<td>10</td>
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**Criteria Modifications**

NEW BRIDGE LEVEL

### Level 3 (Old Level 2)

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<tr>
<td>» 8 hrs: Nutrition OR 1 College Credit in Nutrition AND&lt;br&gt;» 8 hrs: Food Safety &amp; Sanitation</td>
<td>» 15 hrs: Key Area 1—Nutrition&lt;br&gt;» 15 hrs: Key Area 2—Operations&lt;br&gt;» 15 hrs: Key Area 3—Administration&lt;br&gt;» 15 hrs: Key Area 4—Communications &amp; Marketing&lt;br&gt;» 10 hrs: General Electives (New!)*</td>
<td>86</td>
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**Initial Requirements**

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**Renewal Requirements (CEUs)**

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<th>SA</th>
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<tbody>
<tr>
<td>12</td>
<td>12</td>
<td>12</td>
<td>15</td>
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**Criteria Modifications**

*ADDITION OF ELECTIVES

### Level 4 (Old Level 3)

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<tbody>
<tr>
<td>» 8 hrs: Nutrition OR 1 College Credit in Nutrition AND&lt;br&gt;» 8 hrs: Food Safety &amp; Sanitation</td>
<td>» 35 hrs: Key Area 1—Nutrition&lt;br&gt;» 35 hrs: Key Area 2—Operations&lt;br&gt;» 45 hrs: Key Area 3—Administration AND/OR Key Area 4 Communications &amp; Marketing&lt;br&gt;» 15 hrs: General Electives</td>
<td>146</td>
<td>YES</td>
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**Initial Requirements**

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**Renewal Requirements (CEUs)**

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<th>DIR</th>
<th>SA</th>
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</thead>
<tbody>
<tr>
<td>12</td>
<td>12</td>
<td>12</td>
<td>15</td>
</tr>
</tbody>
</table>

**Criteria Modifications**

NO CHANGES TO CRITERIA. COLLEGE CREDIT OPTION STILL AVAILABLE

---

**Member Type:**

EMP = Employee, MGR = Manager, DIR = Director, SA = State Agency
WHAT’S HAPPENING CONNECTICUT

NORWICH

Norwich Bulletin
August 16, 2018

Norwich Schools Keeping Bellies
Full All Year - For Free

About 28,000 meals have been provided, Perpetua said, and she expects almost 40,000 meals to be served this summer.

The meals are paid for by federal funds.

On Thursday afternoon, U.S. Rep. Joe Courtney, D-2nd District, visited the children's department at Otis Library, where a couple dozen children lined up to receive lunches handed out by a volunteer, then sat together at the library’s tables to eat them.

The children are given options of two deli sandwiches, a yogurt meal or peanut butter and jelly, plus their choice of assorted fruits and veggie sticks, and milk or juice to drink, Perpetua said.

Eight-year-old Chereyo Arroyo, a student at Samuel Huntington Elementary School, ate a ham and cheese sandwich, which he said is his favorite. "I've had other ones, but I like this one," Chereyo said.

"We appreciate it," his mother, Morningstar Figueroa said.

"We have a ton of kids anxious to learn," Library Director Robert Farwell said. "Having lunch available is just a wonderful addition. It’s one of the reasons we’re so pleased to be participating in this program."

The congressman chatted with the children as they ate, asking what school and grade they were in. He praised the lunches, which were prepared at Moriarty Elementary School, one of four kitchens that supplies the program’s meals. “The quality is excellent. They clearly spent a lot of time making sure it’s healthy and balanced," he said.

Lunch at the library was the last stop for Courtney and aides to U.S. Sens. Chris Murphy and Richard Blumenthal. Starting a couple hours earlier, they visited the Dolphin Community Center and Eastern Point Beach in Groton, where free lunches also were distributed to children there.

(continued on page 30)
SNACT Fall Conference  
November 2-3, 2018  
Scholarship Application Form

SNACT Scholarships:
Each year, SNACT sets aside funds to help school food service employees attend our Fall Conference. Applicants must:

- Be an active or an applied SNACT member. (Applied members are those who can prove that they have submitted a membership application to SNA by the due date)
- Submit a complete application by the due date. Only completed applications will be considered.

Scholarship Guidelines:

- Only conference registration fees will be covered. 
  (hotel, travel, non-conference meals, additional Highroller tickets are excluded.)
- Priority will be given to non-directors.
- Priority will be given to individuals who have not received a scholarship in the past 12 months.
- Payment will be not be made to districts.
- Applicants will not receive direct payment for their scholarship.
- In the case of partial scholarships applicants are only required to pay the registration fee not covered by their scholarship. Early bird conference rate will apply.

Name: ___________________________________________ SNA Membership #: ________________

School District: ___________________________________________ Building: ______________________

Job Title: __________________________________________________________

Home Address: _________________________________________________________

Phone: ________________________________

Have you attended a SNACT conference before?  □ Yes  □ No

If yes, when and where? ____________________________________________________

Will your school district provide any funding for attendance at the conference?  □ Yes □ No

If yes, how much? _________________________________________________________

I am requesting a scholarship to attend:

□ Friday Only  □ Saturday only  □ The full 2 day conference

(please see following page for the rest of the application)
What are some of the reasons you would like to attend the Fall Conference

________________________________________________________________________________________________________________________________________________________
________________________________________________________________________________________________________________________________________________________
________________________________________________________________________________________________________________________________________________________

Would you be willing to speak with a SNACT member about your conference experience as part of a Nutmegger article?
☐ Yes  ☐ No

Scholarship awards will be full or partial, depending on the number of applicants.

PLEASE SUBMIT BY: Friday September 28, 2018

Return this form to:
Denise DiMare, execdir@snact.org

Scholarships are awarded by SNACT’s Member Services committee.

For more information contact Denise DiMare at execdir@snact.org or 203.927.1431

Get Certified!

Earning your Certificate in School Nutrition increases your knowledge of food safety and nutrition and demonstrates your commitment to your profession.

It’s more important than ever to invest in your school nutrition professional development. Getting your Certificate in School Nutrition from SNA shows your commitment to your profession. SNA’s Certificate Program aligns with USDA Professional Standards making it easier for you to keep up with the requirements.

Earning Your Certificate in School Nutrition will:

• Provide a career ladder you can use to advance in the field
• Add credibility to your position and to your school’s program
• Enhance your professional image with supervisors, parents, and administrators
• Stay current on the latest issues and solutions related to your job

On Saturday Nov. 3 at the SNACT Annual Conference Gail Koutroubas, SNA Northeast Regional Director and Food Service Director, Andover, Mass. Public Schools will present “Get Your SNA Certificate in School Nutrition in Three Easy Steps.”
Save the Dates for Hot Topics!

Hot Topics for Directors are an opportunity for SNACT Director members to meet for a lunch time discussion about an important timely issues. HTs encourage peer sharing of best practices as well as learning from invited guests. HT is free for SNACT Director members.

Four Hot Topics are planned for 2018-19. Please watch the Nutmegger or go to the SNACT website (under events tab) for information on subject, location and sign up!

**November 16:** You’ve seen it at the SNACT show- Menuing and Purchasing (a discussion with shared best practices)

**January 25:** Lunch line hurdles: tackling everything from allergens, charging policies to theft

**March 29:** Dealing with conflict in the workplace: when to coach, when to discipline

**May 3:** Advocacy, Media and Marketing- being an effective voice for your program

About SNACT’s Industry Council

SNACT’s Industry Council is a valuable partner to SNACT. Lynne Pellegrini of AJ Letizio, is the Chair. In addition to the Chair, this energetic group is made up of 7 Industry representatives and Erica Biagetti, the SNACT representative who serves as co-chair.


Three seats on the Council will be open for the 2019-21 term. Applications will be distributed in early 2018.
SNACT Membership Fee, 2018-19
Effective October 1, 2018, SNA approved National dues increase reflected below.

<table>
<thead>
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<th>STATE DUES</th>
<th>NATIONAL DUES</th>
<th>PROCESSING FEE</th>
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<td>$2.00</td>
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<tr>
<td>Retired</td>
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<td>$18.00</td>
<td>$2.00</td>
<td>$28.50</td>
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</table>

SNACT/SNA membership is an allowable expense for your food service budget and can be counted as a staff development/professional development expense.

(continued from page 26)

The tour was arranged by End Hunger Connecticut, a statewide nonprofit organization, to raise awareness about the summer meals program.

Courtney said many children served in the Dolphin Community Center belong to military families who have an adult stationed at the sub base. “People don’t realize a lot of enlisted families use the program,” he said.

“This is about working families,” the congressman said at a roundtable discussion at the library on fighting child hunger. “This is not a handout.”

Shannon Yearwood, executive director of End Hunger Connecticut, said keeping children from going hungry is a good investment. “Providing a balanced meal really sets you on the right path to reach your educational goals,” she said.
SNACT and SNA have a number of awards to recognize the talents and creativity of school nutrition professionals. Lay the groundwork now to nominate a staff member or peer in January! Nominations are due March 1.

**Director of the Year**
**Manager of the Year**
**Employee of the Year**

**SNACT’s in state award:**
**Rising Star- Director**
**Rising Star- Staff**

All award descriptions and due dates can be found on the SNACT website.

**Anniversary Awards** honor school nutrition staff reaching their anniversary milestones of 5-10-15-20 and 25 years. Above 25 years we will be happy to honor employees at their 5 year intervals!

**Industry Member of the Year** - for Industry members who go above and beyond to help us!

To qualify for an SNA award, all nominees must be SNA members who hold a SNA certificate throughout the entire awards process. Go to https://schoolnutrition.org/Certificate/Certificate-Program/ to learn how your staff members can become certified at level 1.

And then get ready to nominate! Nomination forms will be on line beginning in January.

All SNA award nominations are due by March 1, 2019. SNACT awards are due by ???.

Save the date for SNACT’s Banquet: Wednesday May 15, 2019 at Anthony’s Ocean View in New Haven CT

**CONGRATULATIONS TO OUR 2018 AWARD WINNERS!**

**Industry Member of the Year**
Tim Thurston, Thurston Foods

**Rising Star- Director**
Jen Bove, East Hampton / East Haddam

**Rising Star- Manager/Staff**
Ashley Onion, Meriden

**Manager of the Year**
Sally Rish, Meriden

**Director of the Year**
Ernie Koschmieder, Groton

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? You can submit for facebook at any time. Email your submissions to Amanda Mueller at CashmanKatz at amandam@cashman-katz.com.

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

The Nutmegger is published three times a year. Submission deadlines for the remaining 2018-19 are January 2 and March 1, 2018. Our fall and winter Nutmeggers are electronic version only and the spring issue will be distributed at the banquet. 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. If you’d like to receive a copy please send your name and email to Denise at 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.
SNACT Business & Industry Partners

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860.760.3935
rsiering@hpcfs.com

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Jonathan Ford
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rgardner@bridgford.com

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bgilmore@cambro.com

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john.ricci@conagrafoods.com

Domino’s Smart Slice
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george.akroush@dominos.com

E3 Commercial Kitchen Solutions
Dennis Reardon
413.262.4081
dennis@e3ne.net

School Nutrition Association of Connecticut
The SNACT Nutmegger is Currently Published Three Times Per Year

Members are encouraged to submit photos and/or articles for upcoming Nutmegger issues. Have something fun happening in your school? Any interesting updates from a recent meeting you attended? Let us know! We love to see pictures of decorated kitchens, smiling staff serving lunch, or any fun events or activities that are happening in your district. Please email any submissions to Amanda Mueller at amandam@cashman-katz.com.

For information on advertising in upcoming issues, please see the industry page of our website at www.snact.org, or contact Amanda Mueller at amandam@cashman-katz.com.

We hope to hear from you soon!
We Need YOU to be a SNACT Office Holder!

A Call for Candidates

SNACT’s board is comprised of both elected and appointed individuals who help make the decisions to move SNACT forward. SNACT elected officials are eligible for additional SNA leadership training and conferences. Invest in yourself and SNACT- run for office!

Members can nominate a colleague or themselves to be on the ballot.

Voting opens in December 2018 and closes on February 1, 2019. All SNACT members in good standing will be sent a link to the voting site via email. The Board positions begin on August 1, 2019. The Board positions begin on August 1, 2019.

Open Positions:

• **Vice President:** This is a 3-year commitment that will lead to becoming SNACT President in 2021-22.

• **Treasurer (2019-21):** Responsible for SNACT finances. Familiarity with Quickbooks on line essential.

• **Charter Oak Regional Representative (2019-21):** Candidate should be from the Charter Oak Chapter

• **Mohegan Regional Representative (2019-21):** Candidate should be from Nutmeg Chapter

• **Yankee Regional Representative (2019-21):** Candidate should be from the Yankee Chapter

We have two Regional Rep positions that need candidates to fill one year terms. Term will end on July 31, 2020

• **Minute Maid Regional Representative (2018-20):** Candidate should be from Minute Maid Chapter

• **Naugatuck Regional Representative (2018-20):** Candidate should be from Naugatuck Chapter

If you would like to nominate yourself or a colleague for one the open positions, please contact the Nominating Chair, Maureen Nuzzo at mnuzzo@oldsaybrookschools.org