Save the Date!
Nevada School Nutrition Association Annual State Conference in Reno, Nevada
July 30th-August 1st 2014

Be Sure to Check Out Our Website:

www.nevadasna.org

For information on:
◇ Membership
◇ State Conference
◇ Certification and Credentialing
◇ Current Fundraisers
◇ Nevada School Nutrition Association Board Meetings
◇ Up coming events
◇ And much more!
**Special Thanks!**

Aramark  
Ardella’s  
Artisan Café  
Bill Wharton  
Carson City School District  
Carson High School  
Dairy Council  
Digitex Printing  
Gold Dust West  
Governor’s Mansion  
Grandma Hattie’s  
Los Cabos  
Model Dairy  
National Food Service Management Institute  
Nevada Department of Agriculture  
Penny Reynolds and her Culinary Class  
Rich’s  
Schwan’s  
The Greenhouse Project  
Too Cute Totes
Conference Activities

Dinner at the Governor’s Mansion
606 Mountain St,
Carson City, NV 89706
Thursday, August 1, 2013
5:00 pm—Networking Opportunity
Cash bar
5:30 pm—Welcome
6:00 pm—Dinner & Musical Entertainment

Tours will be given:
Meet at the Registration Table at 10:50am
Wednesday, July 31, 2013
11:00 am to 11:45 am
Thursday, August 1, 2013
11:00 am to 11:45 am
Located at Carson High School.

The Greenhouse Project is a Nevada non-profit corporation whose mission is to establish and sustainably operate a community-based greenhouse and garden in Carson City. The project effort was in response to the direct and vocal need for the school children of the Carson City community to:
• learn the importance of sustainable living;
• provide fresh nutritious food free of charge to the food banks;
• Help get families, children, schools and the community at large unplugged from the TV, computer games and the computer and ‘reconnected’ with the outdoors.

Night of Fun!!
Bowling at the Gold Dust West
2171 East William Street, Carson City, NV 89701
Friday, August 2, 2013
6:30 pm

Nevada School Nutrition Association

Mission
Well - nourished children ready to learn

Values
Healthy Children
Professional Growth
Training and Education
Networking, Camaraderie, and Fun
Integrity
Commitment

President’s Message

Welcome to Carson City, Nevada’s state capital and our 24th Annual School Nutrition Association Conference. Managing child nutrition programs starts with the USDA and ends with our frontline staff aka: “Lunch Ladies and Guys”. This conference is dedicated to our frontline staff. They’re the ones who prepare, cook, and serve healthy meals to our students with great customer service and a smile. I hope everyone enjoys the conference and leave renewed with joy of meeting new friends, new Ideas and ready to start a new school year.

TOGETHER, WE CAN DO IT!

Warmest Regards
Chris Cooper, NSNA President

“Together”
Today Barry Maher is in demand for business audiences of all types. But he first made his mark as a world-class salesperson, manager and executive, then as a management and sales consultant, helping clients improve their productivity, often dramatically. Selling Power magazine declared, "To his powerful and famous clients, Barry Maher is simply the best sales trainer in the business."

It soon became apparent that the strategies that were so effective in helping managers, executives and salespeople succeed worked every bit as well with the issues all of us face in business.

Whether as a speaker or a consultant, Barry is hired to get results: to improve productivity and attitude and ultimately, the bottom line. To make his clients money.

Those clients include organizations like ABC, the American Bar Association, the American Management Association, AT&T, Blue Cross, Budget Rent a Car, Canon, the Department of Homeland Security, IBM, Infiniti Automotive, Johnson & Johnson, Lufthansa Airlines, McDonald's, Merck, the National Lottery of Ireland, the Small Business Administration, Verizon and Wells Fargo as well as innumerable professional and trade associations.

Barry is the author of Filling the Glass which was cited as “[One of] The Seven Essential Popular Business Books” by Today’s Librarian magazine. His latest book, No Lie: Truth Is the Ultimate Sales Tool, from McGraw-Hill, has been translated around the world. His other books include The Prentice Hall Marketing Yearbook, the niche book, Getting the Most from Your Yellow Pages Advertising and the mini-cult classic novel, Legend.


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Past Presidents list

THIS PAGE IS DEDICATED TO ALL NEVADA SCHOOL NUTRITION ASSOCIATION PAST PRESIDENTS

Dawn Witten 2011/2012  Pat Marble 1983/1984
Laurie Pusley 2007/2008  Barbara Finley 1977/1979
Carol Sheeks 1989/1990  Alice Rogers 1956/1957
Sandy Ewert 1986/1987  
Joy Horlacher 1985/1986  

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Keynote Speaker
Barry Maher

Past Presidents list

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Incoming Officers:
Anne Sanchez, President
, President Elect
Phyllis Hasner, Vice President
Jacque Handley, Secretary
Dawn Whitten, Treasurer

Section Chairpersons:
Legislative - Wanda Shepherd
Membership - Millie Andrews
Certification - Sandra Moore
Marketing - Chris Cooper
Website/Communications - Tim Riley
Industry Representative - Greg Peot
Nutrition - Rosie Wolterbeek

National Food Service Management Institute
The University of Mississippi

Building the Future Through Child Nutrition
The National Food Service Management Institute (NFSMI) was authorized by Congress in 1989 and established in 1990 at The University of Mississippi in Oxford. The Institute operates under a grant agreement with the United States Department of Agriculture, Food and Nutrition Service.

PURPOSE
The purpose of NFSMI is to improve the operation of Child Nutrition Programs through research, education and training, and information dissemination. The Administrative Offices and Divisions of Technology Transfer and Education and Training are located in Oxford. The Division of Applied Research is located at The University of Southern Mississippi in Hattiesburg.

MISSION
The mission of the NFSMI is to provide information and services that promote the continuous improvement of Child Nutrition Programs.

VISION
The vision of the NFSMI is to be the leader in providing education, research, and resources to promote excellence in Child Nutrition Programs.

Pre-Conference Classes
School nutrition assistants and technicians and school nutrition managers need to understand basic nutrition. Completion of this course will give participants a basic foundation in nutrition, current dietary guidance, the importance of physical activity in health, and awareness of personal taste preferences and healthful food choices.

**Nutrition 101 and Serve Safe fulfill the requirements for a level one certification with the School Nutrition Association.

Instructor, Janet Beer is a Registered Dietitian with over 30 years of experience in food service programs. She has worked in hospitals as a clinical dietitian and as a food service administrator. She was an Assistant Director of Food Service for Portland Public Schools for many years before becoming the Food Service Director of a suburban school district in Oregon for 15 years.

With Carol McLeod, Janet created and continues to provide leadership for a non-profit co-op organization of 84 school districts in Oregon that purchase food, supplies, and commodity process products together.

Her current work involves working as a Nutrition and Food Service Consultant and as a trainer for the National Food Service Management Institute.

Child Nutrition Program
Updates from the Department of Agriculture-Child Nutrition Program and USDA will be discussed. This class is reserved for Directors only.
Laura Valley  
“Staying Fit and Healthy Together”

BS in Physical Education, Cal Poly State University, San Luis Obispo, CA  
MA in Teaching, Grand Canyon University, Phoenix, AZ  

Physical Education Specialist at EW Fritsch Elementary School, Carson City, Nevada  
Part Time Instructor at University of Nevada Reno, Department of Recreation and Wellness  
Wellness Committee Chair at Fritsch, Facilitator for Alliance for a Healthier Generation

Linda Hurzel  
“Staying Fit and Healthy Together”

AS in Physical Education, Imperial Valley College  
BS in Physical Education, Cal Poly State University, Pomona  

Physical Education Specialist at Bordewich-Bray Elementary School, Carson city, Nevada  
Wellness Committee Chair at Bordewich-Bray, Facilitator for Alliance for a Healthier Generation.

They have been teaching physical education at the elementary level for many years, and see the need to get this age child moving and active for a healthier life. That being said, they also feel there is a great need to motivate and encourage our adults to get moving as well. When we feel better, we are more likely to enjoy our job, participate in more activity and form better relationships at work and home.

Melanie Johnson  
“Ten Key Elements of Fraud”

Melanie has more than 14 years experience working in cash management. She is a professional speaker, author, and consultant. Her passion is to “Reduce the Risk” and improve the ‘quality-of-life for school employees. Coupled with years of district research, she has partnered with child nutrition programs, finance departments and auditors. She speaks regularly with school nutrition programs, business officials and school office support staff on the topic of fraud and current technologies that are available to reduce and prevent fraud in schools.

Nessia Berner  
“What’s What in Farm to School”

Nessia Berner is a Program Specialist in Community Nutrition Programs with the Food and Nutrition Service Western Regional Office in San Francisco. Before joining USDA, she served in the Peace Corps as a Rural Agriculture Specialist in Nicaragua. While there she promoted nutrition education and organic agriculture through school and community gardens. Prior to her time in Nicaragua, Nessia worked for Bay Area non-profit managing farmers markets and supporting a ‘Farm to Fork’ food distribution program. And when not obsessing over food at work, she’s usually running or biking the many hills of San Francisco (most often in the pursuit of good food, of course!).
Conference Presenters

Ray Saliga  “The Greenhouse Project”
He came to The Greenhouse Project as an Americorps volunteer in February 2011, after receiving his B.S. in Plant Science from Michigan Technological University. While working at TGP, he’s planned and implemented greenhouse and outdoor production systems, managed students and volunteers, and lead the team in growing over 2000lbs of fresh produce for area food banks last year. At work, he gets the most enjoyment when working alongside young minds to solve problems and answer questions- the most interesting result is the unexpected one! His professional interests include soilless cropping systems, plant nutrition, biological pest control, and on-farm nutrient cycling.

Camille Jones  “The Greenhouse Project”
Camille is from Austin, Texas and has a degree in Environmental Science and Horticulture. Since 2006 she has been working on a multitude of organic farms around the world in places like Costa Rica, Mexico, Ecuador, and Thailand as well as in the United States in Colorado, Big Sur California, and New Mexico. Her passion is to share the invigorating world of growing food and working outdoors with youth and to help encourage children and young adults to spend more time cultivating a positive healthy world that combines healthy ecosystems with strong community. I am currently the Assistant Manager and Flower Farmer at the Greenhouse Project and work with students and volunteers daily to learn and share about growing food and flowers.

Gayle Swain  “Innovative Storage Options and Serving Ideas”
Gayle has over 25 years in the foodservice equipment and supplies industry and is the National Sales Manager for Non Commercial markets for Cambro Manufacturing Company in Huntington Beach, CA. In her current position, she overseas sales for the US government, the college and university market, K-12 schools and the correctional segment. She is responsible for promoting growth and awareness of the Cambro products within her markets through sales training, marketing programs, new product development, and interfacing with customers in the field. She has over fifteen years experience in government contract negotiations. She is a member of IMCEA, SNA, NACUFS, and a past member of the Society for Foodservice Management, where she served on the Education committee and is a past board member. She is a recipient of the SFM Director’s Spirit Award. Gayle is Serv Safe certified, and has presented many training seminars to her customers on food safety, food transport and storage, and has been very involved this past year in helping to get the “Let’s Move Salad Bars to Schools Program” launched and visible to the school market. Prior to her positions at Cambro, Gayle was the Customer Service Manager at Dean Industries.
**Conference Presenters**

**Kelli Kelly**

“Whole, Local and Seasonal”

Believe it or not, these are Revolutionary words! Come be a part of the growing local healthy food movement in this demonstration session focusing on whole grains and local produce. Chef Kelli Mae Kelly is FIRED UP about food! And not just any kind of food — she likes it fresh, whole and simple. Kelli is a Chef at The Slanted Porch restaurant in Fallon, NV. There she and Chef/Owner Steve Hernandez grow their own produce in a hoop house at the restaurant. They work to integrate their produce, veggies from other local farmers and meat from ranchers in the Fallon area into their daily menu. Chef Kelly is a huge advocate of LOCAL food. She is working with the Churchill County School District on a Farm to School plan — with a USDA grant, and takes her message to the kids through the 'Chefs Move to Schools' program. Cook Local, Eat Local, Live Local — Be a part of the Revolution!

**Penny Reynolds**

“Playing with Knives”

Carson High Graduate 1979

BS in Biology/Home Economics: University of Nevada-Reno 1983

MS Curriculum and Instruction: University of Nevada-Reno 1989

MA Culinary Education: Johnson and Wales University 2002

MCFE (Master Certified Food Service Executive)

CCEE (Certified Culinary Essentials Educator)

Carson High School Culinary Arts Teacher, Carson City, Nevada

27 years teaching, 16th year teaching Culinary Arts, including running a 3 day a week lunch restaurant with the program.

Started the Culinary Arts program in 1998, with an old Home Economics classroom, wrote LOTS of grants and has developed the program into what it is today.


Speaker at national conferences and the northern Nevada trainer for Pro Start.

2009 Nevada State Skills USA Advisor of the Year

Pro Start / Skills USA and Class of 2009 Advisor

2008 Nevada Skills USA Advisor of the Year

2008 Nevada Pro Start "Queen"

2004 Nevada Pro Start Teacher of the Year

2003 Northern Nevada Shining Star (Reno Gazette Journal)

2002 Northern Nevada Best of Secondary Education Award

2000 University of Nevada: Outstanding K-12 Teacher

1999 Carson High School Teacher of the Year

1992 Carson City School District Teacher of the Year

90% of students go on to higher education and or the military when graduating with 2 years in the program.

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**NEVADA SCHOOL NUTRITION ASSOCIATION**

**CERTIFICATION INFORMATION**

All persons who are already certified with the School Nutrition Association (SNA) will earn 9 CEUs (Continuing Education Units) for attending this Conference. Those who attend “Nutrition 101” will earn 10 CEUs.

Individuals must now keep a record and documentation of their own CEUs. Use the Personal Continuing Education Unit (CEU) Record (tracking form), and save documentation such as name tag, program, or agenda. You do not need to send documentation for CEUs unless requested by SNA (you just send the renewal form and payment).

There have been some changes in SNA’s Certification program.

For most certified members, there is now a one year certification period. To keep your certification current you must obtain CEUs and pay the renewal fee for your level, annually (for Level 1, 6 CEUs per year; for Level 2, 12 CEUs per year; for Level 3, 18 CEUs per year). If you need to find out if you are still on the old 3 year program with old CEU requirements, please contact Sandy.

To become certified at Level 1, you now only need 20 hours (2 courses). You must take 10 hours of Nutrition Education (Healthy EDGE or other approved course) AND 10 hours Sanitation & Safety Course (ServSafe or approved course). Certification application can be downloaded at schoolnutrition.org

For more information on certification, please contact Sandy Moore, 775/738-6557 (home), 775/738-1456 (office at Elko Central Kitchen). smoore@elko.k12.nv.us

Personal Continuing Education Unit (CEU) Record (tracking form), Certification Guides, and other information on certification and credentialing will be available at the registration table.

**Wednesday, July 31, 2013**

7:00am - 4:00pm  Registration / Marketing Booth / Raffle Tickets

North Entrance of Carson High School

7:30am - 8:00am  Coffee and Pastries—Sponsored by NSNA

8:00am - 10:45am Nutrition 101 — Pre-conference class

8:00am - 10:45am Department of Agriculture—Pre-conference class (Director’s only)

11:00am - 11:45am Greenhouse Project Tours — Ray Saliga and Camille Jones

Noon - 1:15pm Lunch for all—Prepared by Penny Reynolds’s Culinary Students

Sponsored by Aramark

1:15pm - 4:30pm Classes resume

4:30pm Classes dismissed for the day

Evening on your own.