

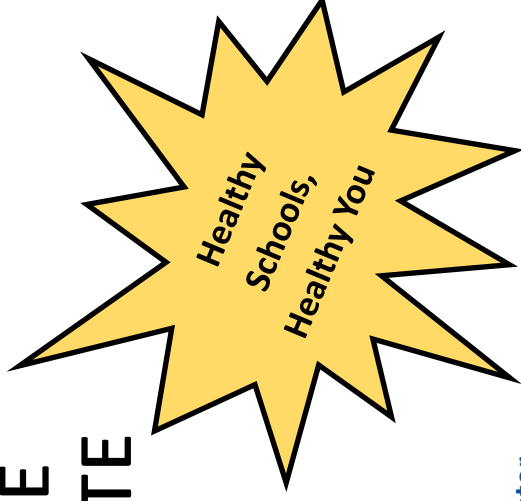
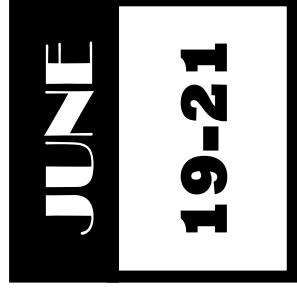
Montana School Nutrition Association  
Attn: Joan Karls  
212 24th St. N.  
Great Falls, MT 59602

Sponsor Name
Supt/Exec Contact, Supt Title
<b>Attn:</b> Food Contact, Food Title
School Address
City, State, Zip



**CONFERENCE  
SAVE THE DATE**

**Register Online!**



[Red Lion Hotel and Convention Center](#)  
1223 Mullowney Lane, Billings, MT



CONFERENCE REGISTRATION

2017

Healthy Schools, Healthy You

President's Message

Have you reached your goal potential? People tend to set goals during the first months of each year.

Things like trying to eat better or lose weight; even doing better at their job or making time for themselves. Do any of those sound familiar? If you've set a goal this year, I hope you succeed!

My goal is to appreciate the people in my life more. My family, friends, co-workers, and all of you! We get so busy just living we often forget those around us until it's too late to let them know how much we enjoyed having them in our lives. I can't say I have reached my goal potential yet, but every day I plan to try!

Another goal I would like to reach this year, is to be able to visit with those of you who will be attending conference in Billings this June. Please plan to visit me at the School Nutrition Foundation's Table when

you arrive. Ask questions, provide feedback or just tell me the fun things you are doing at your school!

If you will be attending conference for the first time, we will be holding an early session Monday morning, June 19 with breakfast just for you. We hope it will make you feel welcome and give you some insider tips on how to navigate conference with ease.

For those of you who have attended conference in the past, be sure to check out this addition of the MTSNA Newsletter as it is full of need-to-know information! See all the fantastic classes your MTSNA Conference Committee has been working hard to bring you this year. Be sure not to miss the early bird registration and save some money!

On Monday attend hourly classes, honor a peer at the Silver Spoon Award Luncheon, get your entry in

for the 2nd Annual Apron Contest and end the day with a bang at the Vendor Show! Tuesday, sign up ahead for your classes and enjoy the day! Don't forget to attend the MTSNA Banquet and our awesome auction that night. Yep, you guessed it! Back by popular demand, will be our guest auctioneer, Sky Jones! If you missed him last year, make it your goal to attend the auction this year. It is sure to be another fun evening! On Wednesday, finish a great conference with Team up for Success and an outdoor picnic hosted by Team Nutrition. To bring conference to a close we will do drawings for our Membership Basket award, First Timer award, and a drawing for a free trip to next year's conference! Can't wait to see you June 19-21, 2017 in Billings!

Jayne Elwess, MTSNA President 2016-17

Our members living it up the healthy way...

Last year at our MTSNA Conference we had a great slide show from the last 40 years of Conferences. This year as part of our Conference I'd like to create a slideshow of all our members showing their favorite healthy habits.

Send us pictures of YOU- dancing, playing, working, and having fun! Share the healthy lifestyle choices you make in and out of work. Please email pictures or questions to montana-weez@gmail.com

Thanks! Louise Chandler



Nomination for MTSNA Vice President: Louise Chandler, Noxon Public Schools

Louise Chandler, is passionate about working at Noxon Public Schools, a small PreK-12 school on the western edge of Montana. She serves a low income based district with an amazing group of teachers, administrators, and best of all, caring food service staff who serve up flavorful homemade meals from scratch for just over 150 students.

Louise is honored to be nominated for the position of MTSNA Vice President. She believes whole heartedly in being service minded, as it's at the center of what we do as we feed the students in our Montana schools. Service to MTSNA members is the heart of our Montana School Nutrition Association Board. Louise feels communication with members and the service we provide is what makes our board strong and she believe she will be able to fulfill the role of Vice President by using her gift to serve.

Her adventure with school nutrition started in June of 2012, with my first attendance of the MTSNA Conference. She was nervous attending with so many experienced professionals when her only experience with school food had been as a consumer. That first conference was such an asset, helping build my confidence in operating a delicious and nutritious program. Everyone she met was willing to share knowledge, ideas, and recipes. Now, each conference she looks forward to catching up with everyone, hearing about their successes and learning what they did to overcome challenge.

Last June Louise became a member of the MTSNA Board serving as the Auction Chair. She has served her local community as a board member for the Heron Community Center (4 years), Girl Scout Troop leader, PTO volunteer, Booster Club President, Senior Parent Treasurer/President, and school volunteer.

Thank you for your consideration. See you in June!

Nomination for MTSNA Treasurer: Joan Karls, Great Falls Public Schools

Joan brings to Montana Schools 20 years of certified food service experience, 15 of those years as a Production Kitchen Coordinator. She is energized by a challenge and is creative and supportive in implementing the new USDA nutrition regulations. Active in SNA Wisconsin holding various executive board positions including President.

Joan is married to her high school sweetheart and now resides here in Montana, where she is able to spend more time with her daughter Megan, who holds the position as Principal Second Violinist for the Great Falls Symphony and Cascade Quartet.

When not feeding children, Joan can be found enjoying her hobbies which include reading, fishing, volunteering and watching Green Bay Packer football.

Montana SNA Members: Cast your vote for open MTSNA Board positions by completing this ballot and bringing it to the Registration Table at conference!

Cast your vote for the MTSNA Board!

Vice President

Louise Chandler, Noxon Public Schools

Write-In:

Treasurer

Joan Karls, Great Falls Public Schools

Write-In:

## Parade of Aprons

Last year was the first year for the MTSNA apron contest. It was such a hit we're doing it again this year! Hoorah! The guidelines are the same as last year as far as color style, cute or fancy - however you choose to make them! Use your imagination and have fun! Include a short write up on a recipe card with the name of your school, the creator/designer and any other important details.

When you get to conference please receive a number for your apron at the Registration Table. Attendees will vote for the top three aprons to be included as part of the live auction and the rest will be put in the silent auction.



Watch Montana LunchLine Listserv for details. Sign up for LunchLine by emailing [chickman@mt.gov](mailto:chickman@mt.gov)

Questions? Contact Wendy Shreeve at [wshreeve@forsyth.k12.mt.us](mailto:wshreeve@forsyth.k12.mt.us) or call/text 406-356-4261.

Wendy Shreeve, Professional Development Chair 2016-17

## Auction! Action!



MTSNA will again be hosting a LIVE auction with our favorite auctioneer Mr. Sky Jones! (Thanks Sky!)

What sort of basket, you ask?

Sport Baskets- Pampering Baskets- Healthy Baskets- Cooking Baskets- Leisure Baskets- Craft Baskets- FUN Baskets

Auction proceeds fund member scholarships, benefiting YOU, our members, for travel, conferences, and education opportunities.

Come join the FUN! Look for the Auction Drop Off Table at registration. Thank you for your support!

## Community Outreach: Billings Ronald McDonald House

The Billings Ronald McDonald House keeps families with sick children near one another and offers the care and resources they need. Families are given a place to rest and refresh in a home away from home.

We are excited to support this tremendous charity and ask you to give generously. Check our web page [www.mtsna.org](http://www.mtsna.org) for a complete wish list of items. Anything you use in your home the Ronald McDonald house can use too. Queen size bedding, towel sets, toiletries, all kinds of food items are needed from staples like flour to pre-packaged snacks. Anything from light bulbs and air fresheners to peanut butter and canned soups.

Thank you, Montana School Nutrition Association!

## MTSNA Member Scholarships

MTSNA offers **TWO, \$500.00 scholarships** to members each year.

These funds are for the annual MTSNA Conference. Any member can apply for the scholarship. Find the application online at: <http://www.mtsna.org/scholarships.html>

**Application Deadline: April 15**

Scholarship Chair: Tammy Wham

Email: [twham@ennisschools.org](mailto:twham@ennisschools.org)

**\$500.00  
Scholarship**

### APPLICATION CRITERIA

Please include the following:

- Cover Letter.
- Application essay (200 word minimum) describing why you are deserving of the scholarship.
- One letter of recommendation.
- To be eligible for this scholarship, the applicant must be a Montana School Nutrition Association member. To become a member of MTSNA, visit: <https://schoolnutrition.org/Membership/JoinRenew/>
- The applicant must be currently employed in a child nutrition program in the state of Montana. There are no constraints on the number of hours worked each day (ex. Full-time or Part-time).
- Submit complete application form to MTSNA Scholarship Chair.

Conference Pricing	MTSNA Member	Non-Member
Early Bird <i>on or before April 18, 2017</i>	\$160	
Entire 3-Day Conference	\$175	\$225
Daily Rate	\$90	\$175
ServSafe <i>offered Tues, June 20</i>	\$110	\$110

Want member pricing? Join MTSNA! It's easy!

Apply online at <https://schoolnutrition.org/Membership/>

For questions contact Ellen Mills  
406-334-0821 or [millse@libbyschools.org](mailto:millse@libbyschools.org)

**Don't Forget to Make Your Hotel Reservations!**

MTSNA room block held until June 5, 2017.

**Location:** [Red Lion Hotel and Convention Center](#)

**Rate:** \$90 + Tax

**Phone:** (406) 248-7151

**Location:** [Radisson Hotel Billings](#)

**Rate:** \$89 + Tax

**Phone:** (406) 248-7701

Tuesday, June 20, 2017

4 Hour Classes—Pre-Register for 2

<b>Food Safety Basics</b> <i>Morning Session ONLY</i>	Food Safety Basics is a half day training for new school nutrition managers and employees to provide a basic understanding of food safety. This training enables them to begin the job using safe food handling practices including good personal hygiene practices, important food temperatures, methods of preventing food contamination, and steps for developing a food safety program.	Location: Onsite Class Size: 50 Other: None
<b>Plant Tour and Whole Grain Pastas</b>	This class will allow you to discover a day with the distributor. You will see what happens from the time a distributor gets an order to when it's shipped out the door. They will share their food safety policies and procedures and trends of cooking whole grain pasta in a variety of ways to provide students with tasty new recipes and meet low sodium requirements. You will receive knife skills training too!	Location: Offsite Class Size: 40 Other: Transportation NOT provided
<b>Montana Cook Fresh and Knife Skills</b> <i>Morning Session ONLY</i>	Serving fresh, whole foods in school meals is a priority for a growing number of schools throughout Montana and nationwide. This workshop will provide participants with the culinary skills and resources to efficiently prepare whole, fresh foods including fruits, vegetables, and legumes. These skills will allow participants to create tasty, attractive meals while meeting meal pattern requirements including reduced sodium. Participants will also learn how to use local foods and explore equipment that will make preparation easier. Chefs and school food service staff will share firsthand knowledge in this hands-on (and knives on!) workshop. All participants must have at least one 8" chef's knife, paring knife, and peeler. Quality knife sets are available for purchase prior to the workshop or participants can bring their own knife set.	Location: Offsite Class Size: 20 Other: Transportation NOT provided
<b>Whole Grain Rich Par-Baking Demo</b>	This workshop is designed for cooks or bakers interested in learning essential tips to par-bake whole-grain breads and items for breakfast and lunch menus. Learn baking techniques along with tips for adjusting current recipes to meet the USDA whole-grain rich requirement. This class will review the nutrition facts, basic preparation techniques and ideas for incorporating a variety of whole grains into your school menus. Be ready to taste some kid-friendly delicious and nutritious items.	Location: Offsite Class Size: None Other: Transportation NOT provided
<b>Power of Pulses</b>	Learn about the how nutritious, sustainable, affordable and delicious pulses can be! You will learn the benefits of adding pulses to meals and share and taste a variety of recipes. There are many resources for you to take back to your schools whether it is for your program or teachers. Do you know how Montana rates in the world of Pulses? To find out more join us!	Location: Offsite Class Size: None Other: Transportation NOT provided
<b>Montana Food Code/HACCP Plan</b> <i>Afternoon Session ONLY</i>	Montana Team Nutrition and Registered Sanitarians from Cascade County invite school food service staff to participate in a School Food Safety HACCP training which will include information for schools on the new Montana Food Code. Get started and/or update your School Food Safety HACCP Plan. This class is intended for School Food Service Directors who are responsible for HACCP implementation. This free professional development workshop will provide participants with the materials and expertise to develop a School Food Safety HACCP plan. All participants must be ServSafe certified prior to taking this class. Learn what's new, what pertains to schools and how schools can follow these new rules. Registered Sanitarians will allow plenty of time for questions!	Location: Onsite Class Size: 100 Other: None

CONFERENCE OVERVIEW

Monday, June 19

More than 30 hour-long breakout classes showcasing a variety of topics will be offered Monday. Two of the breakout classes will be limited to a classroom size of 50 participants. Attendance will be on a first come, first serve basis.

**\*\*Basic Food Prep and Knife Skills from 1:30pm-3:30pm**  
**\*\*Self Defense from 2:40pm-3:30pm**

See workshop class descriptions and details to follow. Plan to register online for **ONE** 8-hour class or **TWO** 4-hour classes.

Tuesday, June 20

Another round of Team Up for Success will feature Montana School Food Service Directors talking about their approach to meal planning and ways to be a Treasure State GEM (Going the Extra Mile)!

Wednesday, June 21

This year, register for Conference online by visiting [www.mtsna.org](http://www.mtsna.org)

Tuesday, June 20, 2017

8 Hour Classes—Pre-Register for 1

<b>ServSafe</b>	This 8 hour ServSafe course is required for all School Food Service Directors. According to the new Montana Food Code, at least one person in the kitchen needs to be ServSafe certified at all times. A National Restaurant Association course, this is a good food safety training for anyone in the kitchen who handles food regularly. Certification is good for 5 years. <b>Required course for SNA Certificate.</b>	Location: Onsite Class Size: 100 Other: \$110 text-book fee
<b>Nutrition 101</b>	Nutrition 101 provides a basic overview of nutrition and helps to underscore the importance of nutrition in daily life. The program offers tools for guiding food choices, information on macronutrients and micronutrients, information to assist you in making good diet decisions, and an overview of nutrition issues in the media. <b>Required course for SNA Certificate.</b>	Location: Onsite Class Size: 50 Other: None
<b>Kitchen and Garden Tour</b>	Join 25 of your school nutrition peers to take a tour of school gardens and kitchens around the Billings area. We will be making educational stops along the way that will give you ideas and insights on how to design your meal service line or what types of equipment you might want to save up to purchase in the coming months. We will share a lot of ideas over the course of a day so rest well and be ready for a whirlwind! Note: We will stop for lunch at a Summer Food Service Program site along the way.	Location: Offsite Class Size: 25 Other: Transportation provided

OR