

THE BITE



SCHOOL NUTRITION ASSOCIATION OF
SOUTH DAKOTA'S QUARTERLY NEWSLETTER

FALL '18

PRESIDENT'S MESSAGE

Hello,

I am Roxann Du Bois from Hill City, about 15 minutes from Mt. Rushmore. During tourist season about 2 hours from Mount Rushmore. I have been in School Food Service since 2013, and I love it. I started as a part-time kitchen aid-funny name right. Within a week, I was full time and within a couple years I was promoted to the food service manager. My school is a bit under 500, 480 is our current enrollment. I feed approx. 240 students per day K-12. I have a staff of four and with me makes five strong. That usually works great until someone has a sick day, and then you are quickly reminded of how much each person does. My favorite part of the school kitchen is all the faces we see per day, young, old and in between. I've shared a lot of my professional life, in my personal life I am a wife to Troy for 17 years and a mama to 6 children ranging in ages 15-7. I enjoy fishing-when the fish are biting, boating (just re-discovered this over the summer), bomb fires, rainy days, a good strong cup of hot coffee-with a lot of cream and sugar, and most of all spending time with my family and friends.

I started with SNASD when I first started in the school. I hosted a Chapter meeting in Hill City for Valentine's Day and it was great. I have been involved with the board on some level since that time and am excited to see the growth and change that is ever evolving. I would enjoy hearing from you about what you would like to see from SNASD over this next year. We are in leadership for our members and to make SNASD better for you.



ROXANNE DU BOIS

2018-2019 SNASD PRESIDENT

WHAT HAPPENS IN VEGAS, DOESN'T STAY IN VEGAS

This summer a group of South Dakota SNA members had the opportunity to attend our association's Annual National Conference (ANC) in Las Vegas, Nevada. Vegas in July turned out to be very hot (and surprisingly humid!), but the week was packed with amazing speakers, a HUGE exhibit hall (over 880 booths), and so much passion for child nutrition.

Directors, managers, and staff attended ANC and it's safe to say everyone returned to South Dakota feeling inspired and ready to share with others. Here is a summary of a few breakout sessions written by an SNA member.

Shout It from the Rooftops! Promoting Your Program Excellence: Wow! This class gave me a very strong understanding of the struggles with getting the support our food program needs in order to be a success. This along with several other classes gave me the mindset that we need to work together to get community and school admin support to be a success. Make everyone feel involved and keep everyone excited about our program. There was a slew of innovative menu ideas that I would be more than happy to share upon request. We also learned about Meal Viewer and all the schools that use it and how much parents use this menu application that can be downloaded onto your mobile device.

Four Generations One Kitchen: Ok, I may have giggled in this class a little bit. It gave personality traits based on generation and every time they said a certain trait I had a name pop in my head of someone I worked with. Very much manager oriented as it focused on how each generation takes feedback, views loyalty, and the best way to communicate (via messages, direct contact, e-mail, etc.)

The biggest thing I took from this is how to minimize generational fueled issues through team building, mentoring, respect, and lots and lots of cross training to understand and help with the respect factor. I am a strong believer in understanding each person's role so we can better utilize everyone's strengths while appreciating everything they do in a day.

**KELLY WHETZAL-BURKE
RAPID CITY AREA SCHOOLS
TRANSPORTATION LEAD, STEVENS HIGH SCHOOL**



STAY UP TO DATE

With an overflowing email inbox and kids to feed it can seem like there are not enough minutes in the day, right? We understand! However, if you are looking for more information and want to know the latest in school nutrition we encourage you to utilize the **FREE resources** that are available to you.

"SN Express" provides you with the latest news and developments facing the school nutrition industry, as well as stay on top of important trends and resources. **Our profession is constantly evolving - stay up to date by signing up for SNA National's newsletter HERE.**



INDUSTRY PARTNERS

Why Become an Member?

- Feature in The Bite.
- Annual listing of SNA members who make purchasing decisions.
- Eligible to serve as Industry Representative on the SNA Executive Board.
- Recognition at the State Conference by listing in the Conference booklet.
- The right to identify as a member of SNA in advertising, meetings or in exhibit booths.

SMART School Solutions

Powered by Reinhart®

We are your full-service food provider!



- Access to our complete product line and nutritional information
- SMART Menu solutions that are USDA compliant
- 8-week lunch, 6-week breakfast cycle menus for three grade levels
- Fresh Fruit and Vegetable Program
- Online CEU courses, free webinars and ServSafe training
- Convenient online ordering + value-added tools & services
- Experienced local team to provide full support



Reinhart
FOODSERVICE®
Get it right from us.



Contact us Today!

1.800.756.5256 rfsdelivers.com



MENU BUILDING MADE EASY— HOOT HAVE THOUGHT?!



NICE TO MEET YOU!

Introducing Student Lunch Menu. The new, improved and easy-to-use menu planning service by ONcore® is perfect for owl your menu building needs. USDA-compliance is just a click, drag and drop away. We're talon you — Student Lunch Menu will save you time and money, so you can get back to the million other things ruffling your feathers.

WHY STUDENT LUNCH MENU?

Student Lunch Menu boasts an immense database of over 10,000 products and a team of full-time Registered Dietitians ready to share their expertise. Student Lunch Menu is the wind at your back — it's time to take flight!



FEATURES

- Brand new website made with ease of use in mind
- Revamped search feature that *works with you*
- Drag-and-drop menus you can edit on the fly
- Mobile-friendly design for menu planning on the go
- Access to popular, cost-saving menus curated by our Registered Dietitians

VISIT WWW.STUDENTLUNCHMENU.COM TO LEARN MORE!



More than a Student Information System

Get Cooking with Campus Food Service

Fully integrated with Campus Student Information System, Campus Food Service is the best recipe to eliminate third-party systems, duplicate data entry, imports, and exports.

- Create accurate reports with real-time information
- Automatically establish food service accounts
- Achieve fast lunch lines with easy-to-use point of sale options

Ready to stir in efficiencies? Let's chat.

Paula Soucheray

Paula.Soucheray@infinitecampus.com

Direct: 763.795.4406 | Toll Free: 800.850.2335



infinitecampus.com/foodservice



BRIGHT MOMENTS & OUTSTANDING MEMBERS

There are a lot of great things that go on in our state that we want to share with others; we will use this space to feature "Bright Moments" and "Outstanding Members" in our newsletter.



McLaughlin School District
 Is in the process of adding a Point of Sale system! These ladies are located WAY up North and serve about 440 kids.



Wall School District
 Is going to start a Beef to School program. They will be piloting the program starting January 2019!



Dave Schneider

Sioux Falls School District

Dave, Child Nutrition Worker at Lincoln High School, was honored in an ALL district in-service for exemplifying all the characteristics of a PIRATE, our district theme this year.



Dave was one of 5 classified staff members in the district highlighted in video presentation to 3000 plus district staff members. He was acknowledged for enthusiasm. Dave "goes above and beyond and doesn't see obstacles, but sees opportunities." He has a great attitude about helping kids and it was a great honor for a very deserving SNA member!

P - Passion
I - Immersion
R - Rapport
A - Ask and Analyze
T - Transformation
E - Enthusiasm



HAVE SOMETHING GREAT HAPPENING AND WANT TO SHARE? EMAIL SNASD.LUNCH@GMAIL.COM



UPCOMING EVENTS

National School Lunch Week

October 15th - 19th

President John F. Kennedy created National School Lunch Week (NSLW) in 1962. The 2018 NSLW theme is “**School Lunch: Lots 2 Love**”, and it’s all about showing off the secrets to your school lunch success in your schools and districts—The National School Lunch Program serves more than 30 million children every school day—that’s something to love!

School Lunch: Lots to Love



SNA University Trainings

University Trainings are designed to help you get your continuing education credits and continue to grow in your profession. These trainings are held in various locations across the state. We hope to design these trainings to be beneficial and worth while - **If you have ideas or input please send to**

[Lynn.Dunker@k12.sd.us.](mailto:Lynn.Dunker@k12.sd.us)

- Northeast Region** - Spring TBD, Aberdeen
- Southeast Region** - Jan. 28th & 29th, Sioux Falls (Industry Conference)
- West Region** - Feb. 15th, Rapid City
- Central Region** - To Be Determined

Industry Conference

January 28th - 29th, Sioux Falls

The goal of this conference is to bring Industry and School Food Serve Professionals together to gain a better insight into each other's roles. **This conference should empower you to make the very best procurement, bid, and contract decisions for your programs.** This conference will have information that pertains to Business Managers, Directors, Managers, Distributors, Brokers, Manufacturers, and anyone that is interested in partnering for quality products and lowering their bottom line. Registration coming soon!

State Conference

July 23rd - 25th, Pierre

10 months away, but time will fly by. Mark your calendars now!



RECIPE BOX

BROCCOLI SALAD WITH CRANBERRIES

Adapted from K12 Culinary ([full recipe click here](#))

Number of Portions: 43

Size of Portion: 1/2 cup

Components: 0.5 cup Vegetable (dark green subgroup)



Ingredients

Broccoli, raw

Cranberries, dried, sweetened

Mayonnaise

Sugars

Cider Vinegar

1% Milk

Directions

Weigh broccoli florets and cut into half, inch pieces.

Place 3lb in two inch deep perforated steamtable pan and blanch for 45 seconds to 1 minute (time may vary).

Combine mayonnaise, sugar, vinegar, and milk in large bowl or container. Using a whisk, mix until combined.

Combine chopped broccoli and dried cranberries. Pour salad dressing over mixture and use a spatula to coat pieces. Note: combine dressing with broccoli as close to time of service as possible.



Thank you for reading!

We hope you enjoyed!

We'd love your feedback - right click [HERE](#) to answer a few QUICK questions about THE BITE.



The advertisement features the Fieldstone Bakery logo at the top left, which includes a stylized wheat stalk and the words "FIELDSTONE BAKERY". Below the logo, the text "Back to School SMART SNACK Options" is displayed in a large, colorful, bubbly font. The word "SMART" is in green, "SNACK" is in red, and "Options" is in orange. In the center, there is a variety of healthy snacks including granola bars, cereal bars, yogurt, and cookies. The background is yellow with decorative gold stars and a green border at the bottom.

FIELDSTONE[®]
BAKERY

Back to School
SMART SNACK Options

PO Box 750, Collegedale, TN 37315-0750 | 1-800-251-6346 Ext. 24656 | Fax: 423-238-2330
FoodService@McKee.com | FieldstoneBakery.com