SNA of SC and Industry Members

Preparing Boxes with Harvest Hope

The School Nutrition Association of South Carolina along with our Industry Partners prepared 584 boxes of food that will be distributed. Great Team Work to all: Industry--Jonathan Smoak, Waypoint; Bryan Burruss, Hobart Corporation; Duane Davis, Sysco; Jeff Dodge, Key Impact; Leslie Pannenbacker, Pramount; Becki Rogers, PCS Revenue Control Systems; Laura Smith, Swanson-Girard & Associates. SNA of SC Board Members: Dawn Bailey, Sarah Bates, Todd Bedenbaugh, Missy Brown, Walter Campbell, Donnie Chavis, Donna Davis, Diane Gillie, Jasper Graham, Cherron Hayes, Sharon Hunt, Cindy Jacobs, Kim Johnson, Wanda Knight, Joyce Lovett, Missy Moody, Vikki Mullinax, Cindy Powell, Jason Richardson, Alexis Shook, Val Sommers, Leon Williams, Denise Garvin.

In This Issue

- SNA SC and Industry Partners helping at the Harvest Hope Food Bank
- Lexington 05 Receives a grant
- SNS Credentialed
- SIFT 2017
- LAC 2017
- Annual Conference 2017
- SNA of SC 2016-2017 Board Members
- SNA of SC Calendar
2016-2017 Calendar

Board Meeting
May 17, 2017

SIFT
June 13, 2017
Florence

June 14, 2017
Sumter

June 20, 2017
Laurens 56

June 21-22, 2017
Leadership Academy
Saluda Shoals
Columbia

SNASC Annual Conferences & Expo
Myrtle Beach Convention Center
October 18-21, 2017
October 17-20, 2018
October 16-19, 2019

SNASC Dates
April 18, 2017
Taste of Columbia

SNA National Observances
May 2017
National School Nutrition Employee Week

SNA National Conferences
May 4-6, 2017
NLC—National Leadership Conference
Baltimore, MD

July 9-12, 2017
ANC—Annual National Conference
Atlanta, GA

SNA of SC 2016-2017 Board Members

President--------------------------------------Todd A. Bedenbaugh
President-Elect-----------------------------Leon Williams
Vice-President----------------------------------Vacant
Secretary--------------------------------------Cindy Powell
Single Unit Section Chair--------------------Valiant Sommers
Supervisors/Directors Section Chair--------Vacant
Coastal Area Representatives-------------Sarah Bates, SNS & Jason Richardson
Piedmont Area Representatives-----------Sharon Hunt & Vikki Mullinax
Sand Hills Area Representatives----------Missy Brown & Denise Garvin
Industry Advisory,--------------------------Jonathan Smoak, Chair & Bryan Burris
Immediate Past President & Industry Advisory Co-Chair----Kimberly Johnson
State Advisor-----------------------------Ron Jones
Budget/Finance-----------------------------Diane D. Gillie, Co-Chair
Parliamentarian-------------------------Vacant
Resolutions and By-Laws---------------------Cindy Jacobs, Co-Chair
Membership--------------------------Leon Williams, Chair & Protégé Member, Cherron Hayes
Nominating Committee----------------------Valiant Sommers, Co-Chair
Annual Conference Committee-------------Leon Williams, Chair
Education Committee----------------------Cindy Jacobs, Chair & Donna Davis, Co-Chair
Public Policy and Legislation-------------Sharon Hunt, Co-Chair
Scholarship & Awards---------------------Melissa Jackson, Chair, Stacey Champagne,
Public Communication/Social Media---------Wanda Knight, Chair & Quentin Cavanaugh, Co-Chair
Treasurer-------------------------------------Diane D. Gillie
Executive Director--------------------------Joyce C. Lovett
District Five Student Nutrition Department awarded third consecutive USDA equipment grant

IRMO- Lexington-Richland School District Five’s Student Nutrition department has been awarded a U.S. Department of Agriculture (USDA) equipment grant totaling $20,600. This marks the third consecutive year District Five has received a grant of this kind. This national initiative is one of the tools and resources the USDA offers to help schools successfully serve healthier meals and educate students on where food comes from.

“This grant is a great honor and testimony to the work we have done to secure this grant in District Five again,” said District Five Director of Student Nutrition Todd Bedenbaugh. “We’re grateful and excited about all the benefits that will come from this for our schools.”

The grant funds will be used to purchase a combination oven at Irmo Middle School. The oven has three functions: convection, steam and combination cooking. In convection mode, the oven circulates dry heat – ideal for pastries and breads. The steam mode injects water into the oven to poach fish, rice and vegetables. In 2015, Dutch Fork Elementary used the equipment grant for a $7,500 convection oven, a cooking device that heats food by the circulation of hot air. In 2016, Irmo High School purchased a combination oven with the $20,600 grant it received.

Bedenbaugh stressed the importance of having the continued support of the USDA. “These funds mean so much to our district,” Bedenbaugh said. “It allows us to purchase equipment for our schools to serve healthier meals that meet the updated meal patterns, with emphasis on more fruits and vegetables in school meals. It also will allow our district to improve food safety and expand our access.”
**SNS Credentialing, what is that?**

SNA established the School Nutrition Specialist (SNS) Credentialing program in 1997 to enhance the professional image of school nutrition professional, elevate professional standards and enhance individual performance. The SNS Credential is a mark of excellence and achievement that reflects what it takes to manage school nutrition programs in today’s challenging climate. The SNS Credentialing Exam evaluates candidates’ knowledge and skills required to perform specific job activities related to managing or directing school nutrition programs.

SNA’s School Nutrition Specialist (SNS) Credentialing program is governed by the Certificate and Credentialing Governing Council, an autonomous arm of the School Nutrition Association. The Governing Council members and SNA Credentialing Program Staff are solely responsible for the policies and administration of SNA’s Credentialing Program.

South Carolina’s most recent SNS Credentialled members are below:

**Hello! My name is Rene’ Sturgeon. I am the Network Administrator for Darlington County School District’s Food Services Office. I have been with the district for almost 20 years, working in several different capacities.**

I was born and raised in Darlington and currently reside here with my husband, Pete, and our two daughters, Elizabeth, who is a sophomore at Clemson University, and Madison, who is in the 7th grade. We have a dog named Cleo and two pet goats, Burt and Lilly.

**Sherry Durante enjoys being employed with the Darlington County School District where she has been the District Food Services Bookkeeper since 2012. She received her degree in Dietetics from Central Arizona College in 2015. Her credentials include Registered Dietician Technician and School Nutrition Specialist. She began working in school food services in 2005 where she’s held the positions of operator, bookkeeper and cafeteria manager.**

She is married and the mother of 3 children. She enjoys traveling and spending time with her family and her two grand dogs Jorja and Sully.

She is passionate about health and nutrition education and is currently working towards becoming a diabetes educator.

“I believe that all people should be greeted with a smile, treated with kindness and respect because you never know what they’re going through”

**Hi, my name is Kim Johnson. I currently hold the position of foodservice field trainer for Horry County Schools. I came to the district 16 years ago and have worked in procurement, catering, menu planning, nutritional analysis, ordering and distribution of USDA foods. I was born and raised in Myrtle Beach and have lived in Horry County my entire life.**

I graduated from the University of South Carolina with a BS in Business Management. I have two children and in just a few short months, both will be graduates of Coastal Carolina University. I am an active member in SNA of SC and encourage every South Carolina school foodservice professional to join and support your fellow colleagues.
Listed below are the members of SC who are credentialed:

Juanita Bowens, PhD, RD, SNS, Office of Health and Nutrition
Sarah Bates, SNS, Charleston
Roland Cabading, SNS, York 04
Sherry Durante, SNS, Darlington
Laura Farmer, SNS, Horry
Gregg Ferguson, SNS
Kendal Higgins, SNS Spartanburg
Melissa Jackson, SNS, RD, Edgefield
Kim Johnson, SNS, Horry
Umma Kannayan, SNS
Rebecca Kenner, SNS, Office of Health and Nutrition
Wanda Knight, SNS, Laurens 55
Benjamin Madden, SNS, Office of Health and Nutrition
Janice Oates, RD, SNS
Lawrence Shepard, SNS, Spartanburg
Rene Sturgeon, SNS, Darlington
Karen Taylor, SNS, Berkeley
Audra Terry, SNS, Spartanburg
Dr. Andrew Thomas, SNS
Hayley Weise, SNS, Chartwell’s
Tammie Welch, SNS, York 04

The credentialing exam will be offered at our annual conference in October 2017, at the Myrtle Beach Convention Center. All information will be posted on our website as it becomes available: www.schoolnutritionsc.com.

SNA members may apply for a South Carolina SNS Scholarship. The deadline to apply is May 1, 2017. Go to our website for additional information and forms: www.schoolnutritionsc.com Click on Scholarship and/Education.

Learn more about becoming SNS credentialed on the national SNA website: Schoolnutrition.org
“SNA of SC Is Putting CHILDREN FIRST”

The School Nutrition Association of South Carolina will offer four (4) one-day training sessions across the state and a two-day leadership academy. The dates and locations:

- **Tuesday, June 13:** South Florence High School, 3200 S. Irby St, Florence, SC 29505
- **Wednesday, June 14:** Sumter High School, 2580 McCray’s Mill Rd, Sumter, SC 29154
- **Thursday, June 15:** Gregg Middle School, 500 Greenwave Blvd, Summerville, SC 29483
- **Tuesday, June 20:** Clinton High School, 18132 Highway 72, East, Clinton, SC 29325

- Tracks for operators and managers training at all four sites.
- Track for cashiers will be offered at each site as well, but may be cancelled or combined at one site depending on participation.
- Track for the residential child care, charter, private, and parochial schools will be held at the Clinton High School Site (June 20th). This class will be taught by the State Office.

All classes will help meet SNA Certificate Program CEUs and USDA Professional Standards annual training hours.

**Operators’ Track – All Sites:**

1. **Conflict in the Workplace** – When people work together conflict is often unavoidable because of differences in personal skills. This class will give you guidelines for handling those conflicts. **PC Code 4140**

2. **How as an Operator you can Increase Participation?** – You will leave this class with ideas to promote your program, how serving lines and employees can help increase or decrease your participation. **PC Code 2230 or 2240**

3. **Cooking for the New Generation and Production Sheets** - New foods-new trends. Can we continue to serve the same food year after year? Students (our customers) are looking for different food items. What are you serving your students for the After School Snack Program? **PC Code 2130**

4. **Smarter Lunchroom** -- Participants will learn how to evaluate their lunchrooms, congratulate themselves for things they are doing well and identify areas of opportunity for improvement. **PC Code 4160**

**Managers’ Track – All Sites:**

1. **Conflict in the Workplace** – How to avoid conflict in your kitchen. Guidelines for handling conflict in the workplace. **PC Code 4140**

2. **How as a Manager you can Increase Participation?** – Did you know serving lines, recipes, employee attitude, menus and other things can help or hurt your participation? How can your principals and teachers help with participation? This class will give you some ways to increase participation. **PC Code 4120**

3. **What are these HACCP and Production Reports telling me?** - Are you getting the most out of the reports? **PC Code 2120**

4. **What is my Food Cost and How to teach my staff?** – Do you know how to figure your food cost? Are you losing money? **PC Code 1120**

**Cashiers’ Track – All Sites:** [Participation will determine site(s)]

Cashiers’ track is not a rotating class. Topics include: Conflict in the Workplace; Why Is It Important for My Numbers to Balance; Reimbursable Meals; Dealing with Parents, Teachers, and Students; Basic Math; and Offer vs Serve.

The cost is $50 and includes all class materials and lunch. Registration will begin at 7:45 a.m. and classes will end at 4:30 p.m. You will be able to earn 6 CEU’s for the classes.

**The Directors/Supervisors Leadership Academy** will be held June 21-22, (Wednesday and Thursday) at the Saluda Shoals Park, 5605 Bush River Road, Columbia, SC 29212. Additional class information will be sent to you with registration information.
The School Nutrition Association of South Carolina took to the Capitol Hill (Washington, DC) in support of our Child Nutrition Programs. Our key issues included:

- Oppose any effort to block grant school meal programs
- Support schools, US farmers and students in the next Farm Bill by providing 6 cents in USDA Foods for every school breakfast served
- Provide schools practical flexibility under federal nutrition standards to prepare healthy, appealing meals
- Simplify regulations to improve efficiencies and provide $1 million to conduct an independent study of the federal Child Nutrition Programs

Click here for the entire issue paper and talking points

Our South Carolina Delegation included:

- Todd A. Bedenbaugh, President of SNASC and Director of Food Services Lexington 05
- Leon Williams, President-Elect and Director of Food Services Sumter District
- Sharon Hunt, PP&L Chair and Director of Food Services Anderson 05
- Valiant Sommers, Single Unit Chair and Procurement Specialist Horry District
- Kim Johnson, SNS, Past President and Training Supervisor Horry District
- Diane Gillie, Treasurer and FFVP Coordinator, SCDE, Health & Nutrition Services
- Joyce Lovett, Executive Director
- Laura W. Farmer, SNS, Director of Food Services Horry District
- Debi Filomarino, Director of Food Services Dorchester 02
- Linda Benyo, Sales Manager, Asian Food Solutions
- Jeff Flynn, Account Manager, Meals Plus
- Rhoda Mills, Contract Specialist, Merchants Foodservice
- Becki Rogers, Regional Sales Director, PCS Revenue Control Systems
- Megan Teates, Director of K12, Paramount Marketing Group
- Stephanie Johnson, Advance Pierre Foods
- Glenda Wafford, Account Manager, MealViewer
- Erin Bedenbaugh, Student, Lexington High School

We were able to meet with the following representatives and/or their office assistants/aides:

- The Honorable James E. Clyburn
- The Honorable Jeff Duncan
- The Honorable Trey Gowdy
- The Honorable Lindsey Graham
- The Honorable Tom Rice
- The Honorable Mark Sanford
- The Honorable Tim Scott
- The Honorable Joe Wilson
Our SC Delegation: Diane, Leon, Kim, Laura, Joyce, Sharon, Todd, Debi

Trey Gowdy’s Office: Jeff, Sharon, Aide: Clayton Tufts, Linda.

Lindsey Graham’s Office: Rhoda, Leon, Aide: Jessica Phillips Tyson, Sharon
Jeff Duncan’s Office:  Todd, Diane, Representative Duncan, Megan, Erin

James Clyburn’s Office:  Aide:  Ashli, Laura, Debi, Glenda, Joyce, Stephanie

Trey Gowdy’s Office:  Jeff, Sharon, Aide: Clayton Tufts, Linda
Mark Sanford’s Office:  Val, Kim, Representative Sanford, Linda, Becki

Tom Rice’s Office:  Kim, Aide: Walker, Laura, Val, Rhoda

Tim Scott’s Office:  Val, Becki, Debi, Aide: Emily, Kim, Glenda, Leon
Laura, Rhoda, Kim

Our US Capitol
Making a Difference ......
In Child Nutrition

64th Annual State Conference
October 18-21, 2017

64th Annual Conference & Expo
Myrtle Beach Convention Center
Myrtle Beach, SC
October 18-21, 2017
Hotel Information

Sheraton Myrtle Beach Convention Center Hotel
2101 North Oak Street
Myrtle Beach, SC  29577
843-918-5000

Register for hotel online:

https://www.starwoodmeeting.com/Book/SNASC2017

If you prefer to call the hotel for reservation:  888-627-8203.
Ask for School Nutrition Association of SC, Group ID #4309

Rate:  $89