



# **School Food Service Professional Development Opportunities**

**April 24, 2013**



# Presenters for Today's Webinar

## Illinois State Board of Education (ISBE)

Nutrition & Wellness Programs Division

Roxanne Ramage  
Principal Consultant



## Illinois School Nutrition Association (ILSNA)

Francesca Canzoneri, President

Sandy Voss, President Elect



# Today's Webinar Agenda

- Healthy, Hunger Free Kids Act of 2010: Section 306: *Professional Standards for School Food Service*
- ISBE and ILSNA Professional Development Partnership
- ISBE and ILSNA Professional Development Opportunities – School Year 2013-2014
- ILSNA/SNA Membership
- School Nutrition Association (SNA) Credentialing and Certification
- Questions and Answers

## Healthy, Hunger Free Kids Act of 2010

### Section 306: *Professional Standards for School Food Service*

- Currently, we do not have any implementing rules or regulations on this section of the HHFKA.
- USDA has stated that proposed rules are coming soon.
- General Information includes the following:
  - Establish a program of required education, training, and certification for all food service directors.
  - Establish criteria and standards for the State Agency Director (Administrative Position at ISBE).
  - Requires for annual training for food service personnel on administrative practices (certification, verification, and meal counting and claiming).
  - Training requirements on nutrition, health, food safety, and other appropriate topics.

# ISBE and ILSNA Professional Development Partnership



- We look forward to working together to share the knowledge and experience of qualified personnel, thus providing school food service professionals throughout Illinois comprehensive training opportunities through a variety of venues.
- Qualified Personnel includes the following staff:
  - USDA Staff
  - State Agency staff (ISBE)
  - School Food Service Professionals via ILSNA
  - Contracted Speakers
  - National Food Service Management Institute (NFSMI)



# Overview of Types of Training Opportunities



1. In-Person Trainings:
  - a. Tie to existing conferences (ILSNA Annual Conference, USDA Foods Taste Testing, CNIC & ISBE Administrative Trainings).
  - b. Stand alone in-person trainings (ex. Financial Management)
2. Webinars- we will be hosting live webinars on a variety of topics.
3. Training Modules – these will be online recorded trainings that you can view at anytime & watch as many times as needed.

# Tentative Professional Development Plan for Year 1 (subject to change):

## In Person Trainings

- Food Buying Guide
- Equipment
- Food Demonstrations
- Financial Management
- Recipes/Production Records
- How to Be an Effective Trainer

## Webinars

- HHFKA Proposed Rules on Prof Dev, Key Areas, ILSNA membership & training opportunities.  
(Hosted April 24, 2013)
- Developing Standardized Recipes, Components, and Measurements
- Grains Instruction Training
- SNA PR Toolkit
- Introduction to Production Records

## On-line Training Modules

- Series on Production Records – based on types of facilities (ex. Satellite)

- ILSNA First Timer

Watch for announcement of dates and locations in the near future.

# Tentative Topics for Future Years:



- Culinary Trainings
- Food Crediting
- Nutrition 101
- Procurement/Purchasing/Cooperatives
- Personnel/Leadership topics
- Customer Service
- And more!!!

Dates and Locations to be announced soon!

back to  
school

NSLP Workshops  
July/August 2013



# NSLP Webinar Series

## SY2013-2014

Beginning in July 2013, every third Tuesday, 2:00pm – 3:30pm ISBE's Nutrition and Wellness Programs Division staff will host a regulatory training webinar.

- **July 16, 2013 – *Benefit Issuance and Meal Counting***
- **August 20, 2013 – *Direct Certification***
- **August 27, 2013 *Certification***
- **September 17, 2013 – *Verification***
- **October 15, 2013 – *NSLP/SBP Menu Planning***
- **November 19, 2013 – *USDA Foods***



## **The ILSNA Mission Statement**

*To mentor our membership in the advancement of good nutrition for all children.*

- ILSNA serves the professional needs of members working in the school nutrition profession.
- ILSNA is a state affiliate of the School Nutrition Association (SNA).
- ILSNA is the only Illinois state association whose members are devoted exclusively to protecting and enhancing children's health and well-being by providing healthy school meals and sound nutrition education.

## ILSNA/SNA Membership....



The Illinois School Nutrition Association (ILSNA) and the School Nutrition Association (SNA) are organizations of over 55,000 school nutrition professionals.

Membership in ILSNA/SNA offers a variety of benefits to help you meet the challenges in the ever changing profession of school nutrition.

Check out 'district-owned' membership options.

For SNA/ILSNA membership information **contact ILSNA at**  
**[info@ilsna.net](mailto:info@ilsna.net)** or **217-529-6578**.

# Who and What is ILSNA?



## ILSNA Board 2012-2013

### Executive Committee

**Francesca Canzoneri**  
*President*  
Westmont CUSD #201

**Sandra Voss, MS, RD, SNS**  
*President Elect*  
Marquardt SD #15

**Roxanne Ramage, MS, RD SNS**  
*Vice President*  
ISBE

**Mary O'Connor**  
*Secretary/Treasurer*  
Township HSD 211

**Deb Magerkurth, SNS**  
*Past - President*  
Rock Island SD #41

**Cindy Coffman, CMP**  
*Executive Director*  
[info@ilsna.net](mailto:info@ilsna.net)

# 2012-13 Board of Directors



**Tracie Suter, SNS - USDA**  
Foods Chair  
Valley View CUSD #365U

**Michele Hepner - Membership**  
Chair  
Geneseo Comm. Unit SD 228

**Sharon Nichols, SNS**  
2nd Past President

**Paula De Lucca, SNS**  
Professional Development Co-  
Chair  
Archdiocese of Chicago

**Pam Fleming – Industry**  
Advisory Board Chair  
Performance Fox River Foods

**Bobbie Desprat, SNS -**  
Legislative Chair  
Palatine CCSD #15

**Micheline Piekarski, SNS -**  
Parliamentarian  
Oak Park and River Forest HSD

**Meghan Gibbons, SNS**  
Professional Development Co-  
Chair  
Valley View School District  
#365U

**Lindsay Blough**  
ISBE Representative

**Pat Powers, SNS - Legislative**  
Chair  
McLean County Unit SD#5

**Kim Minestra - Public**  
Relations Chair  
Evanston Township SD 202

**Jordan Ryan, RD, SNS -**  
Nutrition Chair  
Evanston-Skokie SD 65

# What We Do!



- ✓ Who feeds generations of Illinois children?

**We do.**

- ✓ Who takes care to make sure hungry children are fed at school?

**We do.**

- ✓ Who provides the link between health, nutrition and academic success?

**We do.**

- ✓ Who helps children establish healthy eating habits?

**We do.**

# Why is Continuing Education Important?



- Increase your knowledge and skills of food safety and nutrition to create a healthy school environment.
- Enhance your professional image with parents, children & school administrators.
- Stay current on issues concerning school nutrition initiatives.
- Demonstrate commitment to your profession.
- Provide a career ladder you can use to advance in the field from assistant, to cook, to manager, to director.

# SNA Certification & Credentialing



- **SNS – School Nutrition Specialist**
  - SNS exam evaluates candidates' knowledge and skills required to perform specific job activities related to managing or directing school nutrition programs.
  - More information about the SNS Credential is available at <http://www.schoolnutrition.org/Content.aspx?id=132>
- **SNA National Certification Program**
  - based on the standards of practice and indicators in the Keys to Excellence in School Food and Nutrition Programs
  - There are several levels of certification that you can achieve, up to Level 3
  - More information about the SNA Certification Program is available at <http://www.schoolnutrition.org/Content.aspx?id=126>

# Level 1: Certification Requirements

To become certified at Level 1, you must meet the following requirements:

Level 1		Do I Meet The Requirements?
Academic Experience	High School Diploma/GED	*✓
Core Requirements	✓ 10 Hour SNA-Approved Nutrition Education Core Course or 1 college credit course in Nutrition	
	✓ 10 Hour SNA-Approved Food Safety & Sanitation Core Course or 1 college credit course in Food Safety & Sanitation, HACCP or Microbiology.	
Total Hours	20 Hours	

Place a check (✓) next to each that apply.

## What You Need To Submit For Documentation

Now that you have read through the requirements for Level 1, you are ready to submit your completed application, payment and documentation to SNA.

### Academic Experience Documentation:

For Level 1, you must submit a copy of your high school diploma, or general equivalency diploma (GED).

### Core Requirement Documentation:

For Level 1, you must submit a copy of your certificates of completion for each of the two required courses. The certificates must show the course title, date of completion and number of approved hours.

**NOTE: Core Requirement courses cannot date back further than five years of the date you apply for initial certification. College courses can be used for initial certification regardless of how many years ago they were completed.**

## Ways To Earn Core Requirement Hours

Below is a list of suggested ways to earn the Core Requirement hours:

- Enroll in Nutrition Education and Food Safety & Sanitation Core Courses offered online at SNA's School Nutrition University—[www.snuiversity.org](http://www.snuiversity.org).
- Visit [www.schoolnutrition.org/certification](http://www.schoolnutrition.org/certification) to view a list of SNA-Approved state affiliate Core Courses and those offered by other associations that can be used.

# SNS Certification

## Key Area Hours



- Key Area 1 – Operations
- Key Area 2 – Nutrition
- Key Area 3 – Administration
- Key Area 4 – Communications/Marketing

## Level 2: Certification Requirements

To become certified at Level 2, you must meet the following requirements:

Level 2		Do I Meet The Requirements?
Academic Experience	High School Diploma/GED	
Core Requirements	✓ 10 Hour SNA-Approved Nutrition Education Core Course or 1 college credit course in Nutrition.	
	✓ 10 Hour SNA-Approved Food Safety & Sanitation Core Course or 1 college credit course in Food Safety and Sanitation, HACCP or Microbiology.	
Key Area Requirements <i>(Can be met by using college credits. Please review the Key Area Course Suggestion Table on page 5)</i>	✓ 20 Hours in Key Area 1—Operations	
	✓ 15 Hours in Key Area 2—Nutrition	
	✓ 20 Hours in Key Area 3—Administration	
	✓ 15 Hours in Key Area 4—Communications/Marketing	
	<b>90 Hours</b>	

Place a check (✓) next to each that apply.

### Ways to Earn Key Area Hours

Below is a list of suggested ways to earn the Key Area hours:

- Enroll in courses offered online on SNA's Learning Center at [www.schoolnutrition.org/learningcenter](http://www.schoolnutrition.org/learningcenter).
- Contact your state affiliate about upcoming programs.
- Participate in Key Area programs being offered by the following organizations:
  - School Nutrition Association (SNA)
  - School Nutrition Foundation (SNF)
  - State Agencies – State Departments of Education (DOE)
  - SNA State Affiliates
  - US Department of Agriculture (USDA)
  - National Food Service Management Institute (NFSMI)
  - American Dietetics Association (ADA)
  - Dietary Managers Association (DMA)

### Ways to Earn Core Requirement Hours

- Enroll in Nutrition Education and Food Safety & Sanitation Core Courses offered online on SNA's Learning Center at [www.schoolnutrition.org/learningcenter](http://www.schoolnutrition.org/learningcenter) then click on School Nutrition University.
- Visit [www.schoolnutrition.org/certification](http://www.schoolnutrition.org/certification) to view a list of SNA-Approved state affiliate Core Courses and those offered by other associations that can be used.

#### Key Area Requirement courses:

- Must be at least 2 hours of active instructional time (does not include breaks, registration and warm-ups).
- Completed by attending programs/workshops cannot date back further than five years from the date you apply for initial certification.
- Can be earned by completing college courses or participating in programs/workshops that offer Key Area hours. The college courses must fall under the Key Areas listed above. Please use the Conversion Table for College Credits to determine how many Key Area hours each college credit is worth.

### Conversion Table for College Credits

**1 Credit Course = 15 Key Area Hours**

**2 Credit Course = 30 Key Area Hours**

**3 Credit Course = 45 Key Area Hours**

# ILSNA Annual Conference

Tinley Park Convention Center – June 26-28, 2013



More information including registration information is available online at  
[http://www.ilsna.net/annual\\_conference.asp](http://www.ilsna.net/annual_conference.asp)

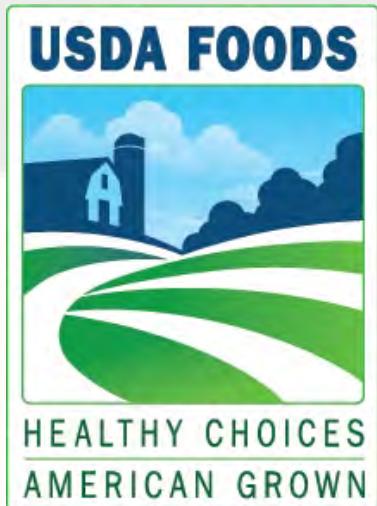
# USDA Foods Product Exhibit and Conference

## October 17, 2013

### Abbington Distinctive Banquets

### Glen Ellyn, IL

- Come learn and taste new USDA Foods that align with the NSLP/SBP meal pattern.





**Thank you all for attending and we look forward to an exciting & successful partnership between ISBE and ILSNA!**

**Illinois State Board of Education**  
**Webpage: [www.isbe.net/nutrition](http://www.isbe.net/nutrition)**  
**Email: [cnp@isbe.net](mailto:cnp@isbe.net)**  
**Phone: 800/545-7892**

**Illinois School Nutrition Association**  
**Webpage: <http://www.ilsna.net>**  
**Email: [info@ilsna.net](mailto:info@ilsna.net)**  
**Phone: 217-529-6578**