

GUARDIANS



Defend, Protect, Serve

**Michigan Department of Education
3rd Annual June Conference
June 16-18, 2015**





STATE OF MICHIGAN
DEPARTMENT OF EDUCATION
LANSING

RICK SNYDER
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STATE SUPERINTENDENT

June 16, 2015

Dear Conference Participant:

Welcome to our 3rd Annual June Conference for school food service professionals – “Guardians of the School Nutrition Programs.” On behalf of the entire School Nutrition Programs (SNP) staff, we hope this conference provides you with valuable information to help you to continue to provide a quality program at your school or district.

As school food service professionals, you are all important in making sure the different nutrition programs are provided to our students every school day! I consider the SNPs and the service you provide as an integral part of the education process. Study after study confirms that hungry students cannot learn as well as those students who are properly nourished. We are fortunate in having partners that help us achieve this goal – the United Way of Southeastern Michigan, United Dairy Industry of Michigan, and all of the School Food Authorities of Michigan that are focused on feeding their customers throughout the school year and, in many cases, during the summer as well.

Our tagline at the Michigan SNP unit is – “Nourishing Michigan’s Future,” and we appreciate all of your efforts in helping to achieve this goal. I hope you take pride in knowing that you are contributing to the future success of the children you serve. It is an amazing opportunity that we all share. As many of you know, the school meals you provide are not only the best meals many of your students receive, but they are too often the only meals your students consume during their entire day.

Many of you not only provide lunch during the school year, many of you also provide some of the other nutrition programs supported by the United States Department of Agriculture. The School Breakfast Program, Summer Food Service Program, Afterschool Snack Program, and the Fresh Fruit and Vegetable Program are all unique ways that we can nourish our students. I encourage your participation and promotion of these other worthy programs. It has been a challenging few years meeting all the new requirements within the SNPs. My staff and I truly appreciate your efforts in implementing the new guidelines and regulations. It has not always been easy but the objectives are worthy – minimizing low food security and addressing childhood obesity. Thank you all and I hope you have a wonderful summer and a successful 2016 school year.

Sincerely,

Howard Leikert, Supervisor
School Nutrition Programs
Office of School Support Services

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TUESDAY, JUNE 16, 2015

7:30 am—Noon	Registration—Lansing Radisson Hotel; Morning Beverage Service
10:00 am—10:15 am	Welcome to the Third Annual School Nutrition Programs Conference
10:15 am—11:45 am	General Session: News from USDA—Procurement Guidelines Guest speaker: Eleanor Thompson, USDA <i>Prepare yourself for the future of procurement monitoring. Eleanor Thompson from USDA will go over procurement regulation for all CNPs.</i>
12:00 pm—1:00 pm	Lunch in the Capitol Ballroom
1:00 pm—2:00 pm	Professional Standards—The Knowledge to Serve and Protect (Regency Room I) <i>Learn the necessary requirements of professional standards that take effect July 1 and methods of earning CEUs.</i>
	Fiscal Program Requirements—Defend Against Costly Fiscal Errors (Michigan Room II) <i>Learn about the School Meals Report in the FID and how to accurately complete it.</i>
	Smart Snacks (repeat) - Protecting Reimbursable Meals: Wrangling Smart Snacks Without Injury (Capitol Ballroom I) <i>Covering the requirements of the Smart Snacks guidelines, address new updates and equip you with the knowledge needed to take Smart Snacks management into your own hands with confidence. Time for Q&A will ensure as many specific questions are answered as possible.</i>
	Menu Planning—Best Defense for Compliance (Capitol Ballroom II) <i>In this session, resources will be shown to aid food service directors in planning menus that meet program requirements.</i>
2:00 pm—2:15 pm	Break
2:15 pm—3:15 pm	Professional Standards Tracker Tool—Tracking the Knowledge to Serve (Michigan III) <i>Learn how to use the USDA Professional Standards Training Tracker and other options for helping to be in compliance.</i>
	SNA Public Policy & Legislation Information/Q&A (Regency II) <i>Learn what advocacy is all about and how to reach key stakeholders to make sure your food service program's story is heard & understood.</i>
	Smart Snacks (repeat) - Protecting Reimbursable Meals: Wrangling Smart Snacks Without Injury (Capitol Ballroom I) <i>Covering the requirements of the Smart Snacks guidelines, address new updates, and equip you with the knowledge needed to take Smart Snacks management into your own hands with confidence. Time for Q&A will ensure as many specific questions are answered as possible.</i>
	Resource Management and Review—Defending the Nonprofit Food Service Account (Michigan II) <i>Learn the different aspects of the resource management portion of the administrative review and how to make sure you are in compliance.</i>
3:15—3:30	Break
3:30 pm—4:00 pm	General Session—Capitol Ballroom: Smoothies Serve Great Nutrition (Capitol Ballroom) Guest speaker: Brent Bishop (UDIM) <i>Learn how smoothies can be an important part of your school meals programs and have an opportunity to try a sample.</i>
4:00 pm—4:30 pm	Special guest (Capitol Ballroom) <i>Don't miss this opportunity to meet one of Michigan's most famous residents.</i>
	Dinner on your own

WEDNESDAY, JUNE 17, 2015

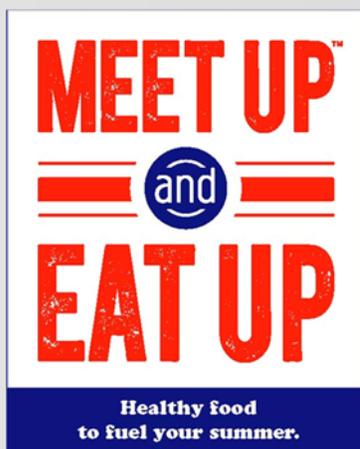
7:00 am—8:00 am	Continental Breakfast and Coffee Service
7:30 am—Noon	Registration
8:00 am—9:30 am	Guest Speaker: Peter Nielsen—It Starts and Ends With You
9:30 am—9:45 am	Beverage Break
9:45 am—10:45 am	Local Wellness Policy—Securing a Healthy School Environment (Michigan I) <i>The HHFKA expands the scope and importance of the Local Wellness Policy. Come learn the latest guidance from USDA.</i>
	Free and Reduced Price Application Packet—(Michigan II) <i>We will be discussing the new free and reduced price application for School Meals. USDA has made significant changes to this form. Many of these changes will help make the approval of this form easier. Bring your questions to this session.</i>
	Summer Food Programs— Be a Crusader, Run a Legendary Summer Food Service Program (Michigan III) <i>Best practices to run a successful Summer Food Service Program. Come prepared to ask questions and learn from your fellow superheroes!</i>
	How to Get Started Using the Michigan Electronic Grants System Plus (MEGS+) - MEGS+ Adventures (Regency I) <i>Learn the basics to accessing and using the MEGS+ application system.</i>
10:45 am—11:00 am	Break
11:00 am—12:00 pm	Harvest of the Month—Energize with Harvest of the Month (Regency II) <i>The Michigan Fitness Foundation provides information on a wide variety of produce that can be used in Nutrition Education. This knowledge should increase the consumption of fruits and vegetables.</i>
	Meal Component Tools (Ballroom I) <i>This session will be a step-by-step demonstration of the USDA 6 cent performance based menu worksheet tool. Feel free to bring your laptop and calculator if you would like a more hands on experience.</i>
	The Experience—A Guardian's Experience (Michigan III) <i>Feeding our students is more than just filling a tray with food. Your students need to find a welcoming environment while participating in your school meals program. Come learn some methods of guaranteeing a positive experience.</i>
	Product Labels—Defending the Use of Processed Foods (Michigan II) <i>Learn about CN labels, product formulation statements and other information needed to ensure the processed products you use meet program requirements.</i>
12:00 pm—1:00 pm	Lunch— Capitol Ballroom
1:00 pm—2:00 pm	School Nutrition Program/Child and Adult Care Food Program (SNP/CACFP) - and Great Start Readiness Program (GSRP) (Michigan I) <i>Have you ever wondered which program is the best to claim GSRP student meals in? We will be discussing the difference between GSRP meals in the CACFP and the SNP.</i>

WEDNESDAY, JUNE 17, 2015

1:00 pm—2:00 pm	<p>Smarter Lunchroom Cool Ideas Panel—Team Nutrition (Michigan II)</p> <p><i>Learn from experienced child nutrition directors and MSU Extension educators as they discuss how to best implement Smarter Lunchroom changes designed to increase school meal participation. Presenters include: Mary Kurkowski, Mandy Sosnowski, Imelda Galdamez, and Kristi Evans.</i></p>
	<p>Serving Food Using Production Records (Michigan III)</p> <p><i>Learn all the information that must be included on the production record.</i></p>
	<p>Holy Handkerchief, the Direct Certification report was right under your nose and you blew it! (Regency I)</p> <p><i>Experiencing difficulties with the direct certification process? This presentation will help you understand how to meet the requirements for direct certification and make sure students are receiving meal benefits without an application. The MDE School Nutrition Programs and CEPI have teamed up to make sure you understand direct certification.</i></p>
<p>Capitol Ballroom By Invitation Only</p>	<p>Fresh Fruit and Vegetable - Guardian Training (Part 1)</p> <p><i>This in-person training held in the ballroom for invited guests only will offer a whirlwind guide to managing the Fresh Fruit and Vegetable Program in your district during the upcoming school year. Fruit and veggie superheroes, unite!</i></p>
2:00 pm—2:15 pm	Break
2:15 pm—3:15 pm	<p>Administrative Review—Most Common Errors (Michigan I)</p> <p><i>Come learn about what the most frequent findings were on Administrative Reviews in the 2014-2015 school year. We will also discuss best practices you can implement to not have the same issues.</i></p>
	<p>Riddle me MiND, Riddle me Verification, what we all need is Clarification! (Regency I)</p> <p><i>Do you feel riddled with questions when trying to complete verification and submitting the Verification Report in the Michigan Nutrition Data System (MiND)? This presentation will take you step by step through the verification process. We can unravel this riddle together.</i></p>
	<p>Farm to School (F2S) (Michigan. III)</p> <p><i>The Farm to School Program helps to benefit both Food Service Director and Michigan's farmers. F2S helps provide fresh and local food items to serve in your program.</i></p>
	<p>Guarding Against Rising Food Cost (Michigan II)</p> <p><i>Market conditions will make it more difficult to achieve budgeted food costs. Come learn about different methods to minimize food costs while providing nutritious meals.</i></p>
<p>Capitol Ballroom By Invitation Only</p>	<p>Fresh Fruit and Vegetable—Guardian Training (Part 2)</p> <p><i>This in-person training held in the ballroom for invited guests only will offer a whirlwind guide to managing the Fresh Fruit and Vegetable Program in your district during the upcoming school year. Fruit and veggie superheroes, unite!</i></p>
3:15pm — 3:30pm	Break
<p>3:30—4:30 General Session—Capitol Ballroom</p>	<p>Food Security Panel—Guest Speakers:</p> <p>Dr. Phillip Knight, Executive Director of the Food Bank Council of Michigan</p> <p>Rachelle Bonelli, Gleaners</p> <p>Justin Rumenapp, Michigan Hunger Solutions</p> <p>Christine Lentine, Kids Food Basket</p> <p>Ben Kohrman, United Way Southeastern Michigan</p>
	Dinner on your own

THURSDAY, JUNE 18, 2015

7:00 am—8:00 am	Continental Breakfast and Coffee Service
7:30 am—8:00 am	Registration
8:00 am—9:30 am	General Session—The Hungry Game <i>How well do you know the regulations regarding school nutrition programs? Come and watch your colleagues test their knowledge in a fun and interactive way.</i>
9:30—9:45	Break
9:45 am—10:45 am	Charging/Denying Meals—To Charge or To Deny (Michigan II) <i>Learn how Michigan school administrators, including Food Service Directors, successfully address the charging/denying of meals.</i>
	Child and Adult Care Food Program (CACFP)—Your Partner in Nourishing Michigan’s Future (Regency I) <i>Attend this session to learn about what is new with the CACFP! This session will cover the new proposed healthier CACFP Meal Pattern and how the proposed changes will affect preschool menus; how the CACFP and SNP at MDE are working to streamline the transition between summer feeding sites to at risk after school programs and the coordination of CACFP and SNP administrative reviews. We will also discuss available resources and trainings to assist in nourishing Michigan’s future.</i>
	Backpack program(s); Food Bank Council—Guardians on the Go (Regency II) <i>Food Bank Backpack Programs attempts to reduce child hunger, educate students on proper nutrition, and promote healthy lifestyles. Each weekend, children receive backpacks of nutritious foods to supplement weekend meals at home through the Food Bank’s Backpack Program. Kids are given special backpacks that are filled with non-perishable food. Join us to find out how you can get involved with this important program that helps keep students fed outside of school.</i>
	TBD (Michigan III)
10:45—11:00	Break
11:00am—12:30 pm	Closing—General Session, USDA, Midwest Regional Office (MWRO)(Capitol Ballroom) Guest Speaker: Samia Hamdan, USDA , MWRO, will discuss the latest news regarding CNP and answer your questions.



FEATURED SPEAKERS

Samia Hamdan, MPH, RD

Samia Hamdan, MPH, RDN is a Senior Nutritionist with the USDA Food and Nutrition Service Agency. For the past 10 years, she has provided nutrition technical assistance and training for the Child Nutrition Programs, and has recently overseen the implementation of all of the nutrition related provisions of the Healthy Hunger-Free Kids Act. She recently served on the Professional Standards Workgroup that developed the contents for the Professional Standards regulation. She also actively promotes Team Nutrition and the HealthierUS School Challenge. She also previously worked for the national School Nutrition Association in the Washington DC area. Samia is a Registered Dietitian with a Masters of Public Health from the University of Minnesota, and two undergraduate degrees in Dietetics and Agricultural Journalism from the University of Wisconsin-Madison.



Taylor Aasand is a summer dietetic intern at the USDA Midwest Regional Office. She is a first year Masters of Public Health student at the University of Minnesota , and she received her BS in nutrition in 2014.

Peter Nielsen

Fitness Expert, Television and Radio Personality
Inspirational Speaker and Author:

Peter Nielsen's life journey began in Brooklyn, New York. At age 15, he was diagnosed with Crohn's Disease and weighed a mere 86 pounds. Plagued by crippling attacks of abdominal pain, bleeding, and malnutrition, Peter was discouraged by his prognosis – and overwhelmed. Adding to the life-limiting challenges of Crohn's, Peter endured abuse from his alcoholic father, and battled thoughts of suicide. Every indication was that Nielsen's life would be a limited one. But instead of giving up, Peter had a vision. He studied nutrition and exercise, built 7 health clubs a cross the Country, has a school program since 1985. At the end of the day, Peter knew he had a physical challenge and all he wanted to do was be the best he could be... and he did that, ultimately achieving over 50 World bodybuilding Championship titles including Mr. Universe.



An accomplished wellness expert, Nielsen's nationally-syndicated television series, Peter's Principles airs World Wide in over 100 Countries on TV. His hour long radio show airs weekly a cross the Country. Blessed with the platforms to share his message with audiences around the world, Peter is driven to inspire those who are broken and without hope and committed to helping people believe again in themselves and find their purpose.

Eleanor Thompson

Eleanor Thompson, Team Lead, Special Nutrition Programs, Midwest Regional Office Food and Nutrition Service, U.S. Department of Agriculture Eleanor Thompson has been with USDA-FNS for almost 5 years focusing on the National School Lunch Program. In her role at FNS, she helps ensure that states in the Midwest region are implementing the NSLP in accordance with federal law and regulations and provides technical assistance to state agencies. Prior to FNS, she worked in government relations for almost 9 years at Feeding America. While there, she collaborated with food banks to educate Members of Congress about the importance of federal nutrition programs like the Emergency Food Assistance Program (TEFAP), the Supplemental Nutrition Assistance Program (SNAP), and the need for sufficient federal resources and supportive policies for those programs. Before that she was a legislative assistant in the U.S. House of Representatives and in the MA State legislature where her focus was on legislation and constituent services.



SPEAKERS

Lori Adkins, Child Nutrition Consultant, Oakland Intermediate School District Lori is a Child Nutrition Professional with over 28 years of experience as a school food service director, child nutrition consultant, and educator in the field. Lori currently works as the Child Nutrition Consultant for Oakland Intermediate School District in Oakland County, Michigan, where she provides compliance support and training programs to local districts and also serves as a co-administrator of the MOR purchasing co-op. Lori currently serves on the SNA Public Policy & Legislation Committee and is a member of the SNA of Michigan Statewide Training Task-Force.

Dot Anderson, Analyst, School Nutrition Programs, Michigan Department of Education Dot earned a Bachelor of Applied Science degree from Sienna Heights University and has worked for the department of education for 17 ½ years. She is a nutrient analysis specialist and also provides technical assistance for performance based 6 cent certification applications and guidance with meal components and menu planning. Dot has been married 45 years and has three grown children and seven grandchildren.

Bill Baldry, CPA, Financial Analyst, School Nutrition Programs, Michigan Department of Education Bill has a bachelor of applied science in accountancy degree and associate degrees in information management and human resource management. He also earned his license as a CPA, has 14 years of accounting experience, and worked as a CPA for approximately five years. Bill worked in the private industry, the non-profit sector, and in public accounting. He joined the School Nutrition Programs unit in the fall of 2013 after working for the Child and Adult Care Food Program.

Brent Bishop, Manager of School Foodservice Programs, United Dairy Industry of Michigan Brent is a veteran food service professional who promotes the consumption of Michigan dairy products by driving sales of dairy products in all school food venues. Brent also helps school nutrition professionals meet current requirements for state and federal health and wellness initiatives, and actively works with schools to implement or expand breakfast programs. He is completing a Bachelor of Science degree at Eastern Michigan University in Hotel and Restaurant Management. Away from work, Brent enjoys spending time with his family, playing adult rec league soccer, tinkering on his Ford Mustangs, watching his son play travel soccer and being a proud theatre parent to his teenaged son and daughter.

Lisa Brown-Taylor, MS, RDN, Consultant, School Nutrition Programs, Michigan Department of Education Lisa has been at MDE working with the School Nutrition Programs focusing on direct certification, verification, the school food authority verification collection report, civil rights training/complaint investigation, policy memorandums, and the Special Milk Programs for seven years. Prior to working for MDE, she had a 12-year career as a nutrition/food management consultant for the Michigan Department of Community Health Licensing and Certification/Complaint Investigation Unit for Health Care Facilities. Her career began at the University of Michigan, School of Public Health, as a dietitian research associate for the National Institutes of Health childhood obesity study and the National Institute of Dental Research childhood dental diet study.

Melanie Brummeler, MA, RDN, SNS, Compliance Manager, School Nutrition Programs, Michigan Department of Education Melanie is a registered dietitian and alumni of both Michigan State University and Western Michigan University and has been with MDE's School Nutrition Programs (SNP) unit for almost 13 years. Currently, she works as a compliance manager in SNP coordinating reviews of the National School Lunch Program, School Breakfast Program, and Summer Food Service Program. She was recently selected by the U.S. Department of Agriculture's (USDA) Midwest Regional Office to participate on the School Meals Administrative Review Reinvention Team (SMARRT) to develop the new Administrative Review.

Monica Butler, Manager, Grants Coordination and School Support, Office of School Support Services, Michigan Department of Education Monica is the Michigan Electronic Grants System - Plus (MEGS+) Manager for the MDE and has served in that capacity for over three years. Monica oversees a small team of Grant Analysts at the Department who work very closely with Department of Technology Management and Budget (DTMB) and the software developer staff to roll over 90+ MDE/SOM MEGS+ applications and reports on an annual basis.

Adrienne Davenport, MPH, RDN, Consultant, School Nutrition Programs, Michigan Department of Education Adrienne joined the School Nutrition Programs team in 2011 as an analyst. Since then, she has gained experience with the workings of the National School Lunch Program, Summer Food Service Program, training, food safety, and grant proposal writing. Before her MDE experience, she worked for five years in the nutrition communications arena for clients including the National Dairy Council, Hass Avocado Board, and Kellogg's. Adrienne earned her master of public health degree from the University of Michigan and became a dietitian/nutritionist after completing her dietetic internship at the Hines VA Hospital just outside of Chicago.

Nick Drzal, MPH, RD, Education Consultant Manager, School Nutrition Programs, Michigan Department of Education Nick has been a Michigan Team Nutrition (MTN) team member for 11 years. For the past five years, he has directed all MTN grants. He also provided leadership for the USDA Summer Electronic Benefits Transfer Card Grants. Additionally, he was instrumental in the development of the Michigan State Board of Education Nutrition Standards. Prior to MDE, Nick worked as a county public health nutritionist where he coordinated community-wide efforts to increase healthy eating and physical activity.

SPEAKERS

Diane Golzynski, PhD, RDN, Assistant Director for Child Nutrition Programs, Michigan Department of Education. Diane oversees the USDA Child Nutrition Programs including School Meals, Child and Adult Care Food Program, and Food Distribution. Diane joined MDE in 2012. She has experience in foodservice management and food safety regulations, developing and conducting training programs, monitoring/evaluating programs, and providing technical assistance to improve the quality and efficiency of foodservice and other nutrition programs. Prior to MDE, Diane worked as the Michigan Fruit and Vegetable Nutrition Coordinator for MDCH focusing on food policy and access to Michigan-grown fruits and vegetables.

Michelle Groothuis, SNS, Departmental Analyst, School Nutrition Programs, Michigan Department of Education Michelle received her bachelor of science degree in nutritional sciences from Michigan State University. Michelle has been an analyst with the MDE School Nutrition Programs unit for eleven years.

Kyle L. Guerrant, LMSW, Deputy Superintendent, Michigan Department of Education Mr. Guerrant has been a strong leader and advocate in youth health, development and safety issues in community-based non-profits, local schools, and state government for over 12 years. Currently, he is the Deputy Superintendent of Administration and School Support Services at the Michigan Department of Education (MDE), providing leadership across a diverse spectrum of educational issues. Previously, Mr. Guerrant was the Director of the Office of School Support Services at the department, where his team was charged with improving the health, nutrition, and educational outcomes of Michigan students. His office had a broad set of responsibilities that included USDA Child Nutrition Programs, primary care, and mental health services, as well as bullying prevention, health and physical education. Mr. Guerrant earned a Bachelor's (BA) in Psychology (Child Development) from Long Island University, a Master's in Social Work (MSW) from the University of Michigan, and completed Michigan State University's Educational Policy Fellowship Program. He has served on numerous organizational boards ranging in focus from youth homelessness to adolescent sexual health.

Kristen Hennessey, SNAM President, Director of Food and Nutrition Service, Plymouth-Canton Community Schools

Peggy LaFleur, School District Consultant, School Nutrition Programs, Michigan Department of Education Peggy has a bachelor's degree in communicative disorders from UW Stevens Point and graduate degrees in education administration from Iowa State University and Michigan State University. She has worked with state government for 17 years and with SNP training for three years.

Howard Leikert, MBA, SNS, Supervisor, School Nutrition Programs, Michigan Department of Education After graduating from Michigan State University with a bachelor of business degree from the School of Hotel Restaurant and Institutional Management, Howard worked in the private sector with a food service management company. He began his professional career as a school food service assistant manager and became a regional vice president for a major food service management company responsible for more than 130 school districts in two states. Howard then went on to join a company providing business and industry cafeteria services for approximately 50 different companies as vice president. Howard earned a masters degree in business administration from Robert Morris University.

Melissa Lonsberry, MS, RDN, Consultant, Child and Adult Care Food Program, Michigan Department of Education Melissa is a Consultant with the Child and Adult Care Food Program. Melissa possesses two Bachelors of Science – one in Social Science and the second in Dietetics along with a Masters' Degree in Human Nutrition - all from Michigan State University. She completed her Dietetic Internship through MSU and is a certified Registered Dietitian Nutritionist. She has experience in implementing and monitoring nutrition intervention and obesity prevention programs; developing and conducting food service training programs; monitoring federal regulations and providing nutrition-related technical assistance. She enjoys running, cycling, martial arts, travel and baking.

Dawn Madison, BA, SNS, SNA and SNAM Member, Past Area Chapter President, Consultant, School Nutrition Programs, Michigan Department of Education Dawn has been with MDE for three years. Prior to working with MDE, Dawn was a School Food Service Director for twenty years in numerous school districts.

Colleen Matts, Farm to Institution Specialist, Michigan State University (MSU) Center for Regional Food Systems Colleen is a Farm to Institution specialist with the MSU Center for Regional Food Systems. She works throughout Michigan to cultivate local food purchasing programs at institutions and serves as the Michigan State Lead for the National Farm to School Network. She has a masters of science degree in agriculture, food, and environment from the Tufts Friedman School of Nutrition Science and Policy, and is currently pursuing a culinary arts certificate.

SPEAKERS

Marla J. Moss, MS, RDN, Director, Office of School Support Services, Michigan Department of Education Marla serves as the State Child Nutrition Director for Michigan. She has worked at the Michigan Department of Education since 2000, beginning her career in the Food Distribution Unit, serving as the supervisor for the unit from 2001 until 2006. She then transferred to the supervisory position in the Child and Adult Care Food Program. In 2010, Marla was promoted to Assistant Director and to Director in 2014. She has oversight for all Child Nutrition Programs. Previously, Marla worked as a Registered Dietitian in the health care field.

Tom Priest, Consultant, School Nutrition Programs, Michigan Department of Education Tom has experience working with both household and school food programs. As the Administrative Review Training (ART) Coordinator for the State of Michigan School Nutrition Program, Tom is currently working with Analysts and Consultants to develop training materials for School Lunch Administrators. He is joined by Patty Parker, Director of Agency Relations at the Food Bank of South Central Michigan and Kathleen Payton, Program Coordinator at the Food Bank of Eastern Michigan to provide information regarding the importance of backpack programs for our students.

Jamie Rahrig, RD, Jamie Rahrig was born in Michigan but spent much of her teenage years in Florida. She has a Bachelor's in Biology from the University of South Florida and in Dietetics from Michigan State University. Jamie is currently working towards a Master of Public Health at the University of Michigan – Flint. A Registered Dietitian, Jamie believes that all foods fit and enjoys teaching others about nutrition and a healthy lifestyle. She has worked in long-term care, outpatient rehabilitation, acute care as well as community nutrition and public health in her current position as a project manager at the Michigan Fitness Foundation. Jamie is an avid reader and enjoys being outdoors in the sunshine riding bikes, swimming, and being active with her family. Jamie enjoys being engaged with all of the wonderful public health programs in Michigan and across the country.

Linda Stull, MS, RDN, SNS, Consultant, School Nutrition Programs Linda has been with MDE for over 14 years. In her current position, she provides technical assistance in all aspects of the National School Lunch Program, including the breakfast program, snack program and fresh fruit and vegetable program. Linda has developed curriculum and training programs, including New Program Workshops for New Directors and Food Safety and HACCP Workshops. She has also been involved in the development of E-Learning courses and virtual CRE webcasts. Previous experience includes having worked as a clinical dietitian in cardiac and intensive care units of a hospital, and as a Nutrition Services Consultant for a long term healthcare organization. Linda also has extensive foodservice operation experience. Working as a Quality Assurance Manager and Manager of Standards and Training, Linda conducted sanitation training for a large corporation, monitored food production, and researched and developed special meal menus for several domestic airlines. As a team leader in the implementation of total cycle time reduction, labor analysis and job consolidation projects, she participated in strategic planning for re-engineering at several large in-flight production kitchens.

Terri Thelen, RDN, Analyst, School Nutrition Programs, Michigan Department of Education Terri has been an analyst with the School Nutrition Programs for two and a half years. She received her nutrition degree from Eastern Michigan University and is a Registered Dietitian.

Joel Thiele, Data Collection Analyst, Center for Educational Performance and Information (CEPI), Michigan Department of Education Joel joined the Data Collection Team at CEPI in 2011, and is the business lead for certain areas of the Michigan Student Data System, including the Direct Certification process. Prior to working for the State of Michigan, Joel served five years at the Genesee Intermediate School District supporting the county-wide student information system used by 20 school districts.

Whitney Vance, MS, RD, Consultant, Coordinated School Health and Safety Programs, Michigan Department of Education Whitney possesses a masters degree in human nutrition and a Registered Dietitian certification. She has extensive experience in implementing public health prevention programs, such as developing and conducting large scale training programs and providing nutrition-related technical assistance. Currently she serves as nutrition lead for the Coordinated School Health and Safety Program's Centers for Disease Control Grant.

SPEAKERS

Deb Williams, Department Analyst, School Nutrition Programs, Michigan Department of Education Deb has been with the State of Michigan for 15 years; the last year with MDE. She earned her bachelor's degree from Siena Heights University and majored in Community Services. Deb currently works with the Summer Food Service Program. Prior to starting at MDE, Deb worked with local education agencies to promote SNAP-Ed programs at the Michigan Department of Community Health.

Stephanie Willingham, MPA, Consultant Manager, School Nutrition Programs, Michigan Department of Education Stephanie has worked at MDE for the past four years. Currently, she works as a compliance manager in SNP coordinating reviews of the National School Lunch Program, School Breakfast Program, and Summer Food Service Program. Prior to joining the team at MDE, Stephanie worked for a non-profit that worked to increase awareness and participation in federal programs, such as the Supplemental Food Assistance Program, School Meals, the Summer Food Service Program, and WIC.

Doug Wilson, BA, Department Manager, Child and Adult Care Food Program, Michigan Department of Education Doug is the Department Manager with the Child and Adult Care Food Program. Doug possesses a Bachelor of Arts in Hospitality Management within the Business College from Michigan State University. He started his career with MDE as a CACFP Program Analyst 5 years ago, and was promoted into the Manager position 6 months later. Prior to his current position with MDE, Doug has spent 27 years in Contract Foodservice, with experience as a Food Service Manager, Financial Analyst and Operations Auditor. Doug enjoys cooking, traveling, reading and spending time with family.

PANEL SPEAKERS

Smarter Lunchroom Panel

Nick Drzal, Consultant Manager, Michigan Department of Education

Mandy Sosnowski, Aramark, Food Service Director, Bloomfield Hills Schools

Mary Kurkowski, Food Service Director, Port Huron Area School District

Kristi Evans, Supervising Educator, Wayne County, Health & Nutrition Institute, Michigan State University Extension

Imelda Galdamez, Extension Educator, Health & Nutrition Institute, Michigan State University Extension

Food Security Panel

Dr. Phillip Knight, Executive Director, Food Bank Council of Michigan

Rachelle Bonelli, Gleaners

Justin Rumenapp, MI Hunger Solutions

Christine Lentine, Kids Food Basket

Ben Kohrman, United Way Southeastern MI

The MDE School Nutrition Programs team is committed to the success of child nutrition programs through training, support, and leadership by fostering partnerships to ensure the nutritional well-being of all students in Michigan.



For a positive and informative conference experience...

PHONES: Out of courtesy to the speakers and fellow attendees, please place cell phones on silent or vibrate for the duration of all general and breakout sessions.

LOST AND FOUND: Any items found during the conference will be taken to the registration desk, on the first floor, in the lobby of the Radisson Hotel. If not claimed by the end of the conference, the items will be turned in to the Radisson Hotel front desk. After the training, call to see if an item has been turned in.

MEALS: All provided meals will be served in the Radisson Hotel Ballroom.

FACILITY: This hotel is a smoke-free establishment.

CONTINUING EDUCATION UNITS (CEUs): Your CEUs can be obtained at the registration desk at the end of each day.



USDA Professional Standards Ruling

The standards include hiring and continuing education and training for all school food service personnel. The standards take effect as of July 1, 2015. The hiring standards will apply to all new hires as of July 1, 2015. School food service personnel planning to stay in their current position will have to meet the training and education required by the rule.

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Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish).

USDA is an equal opportunity provider and employer.