

Browning Public Schools
Board Agenda Request
Meeting To Be Held: 6/11/19



-
- Recognition:** Students Staff Parents
Information: Building Report Old Business Superintendent's Report
Action: Resignation Hiring Contract Service Agreements
 Travel Out-of-State Travel In State Approvals
 Termination Legal Matters Other:
This action request pertains to Elementary (only) High School/District Wide

Date: 6/3/19

To: **Corrina Guardipee-Hall**
 Superintendent

From: Lynne Keenan
Title: Child Nutrition Director

Subject: **In State Travel: Annual Montana School Nutrition Conference**

Description: Request travel to attend the Annual Montana School Nutrition Conference in Billings, Montana, June 24 - 27, 2019. Head cooks and supper program supervisor will also be attending this conference.

Financial Impact: \$1,081.68

Funding Source (Budget/grant, etc.): Salaries, benefits, and payroll costs to be charged against budgets for respective building/department/program/grant as applicable.

Attachment(s): Travel Request/conference Agenda

Approval: Superintendent's Office/Finance/Personnel as applicable (Initial) _____

Comments: _____

Board Action: N/A (Info) Approved Denied Tabled to: _____

2019 MTSNA

Annual Conference

June 24th - 27th



Back to Our Roots
Planting Seeds

Keynote Speaker:
Sioux Chef Sean

Online Registration:
www.mtsna.org

Location:
Billings Hotel & Convention Center

June 24, 2019 | Billings, MT | Billings Hotel



Flavors of Home

*A Native Food Sovereignty Summit
celebrating Indigenous foods as the path
to revitalizing Native culture, reclaiming
health, and reconnecting to the land.*

Featuring:

Sean Sherman of The Sioux Chef

Mariah Gladstone of Indigikitchen

Christian Takes Gun Parrish of Supaman Hip Hop



Event Contact:

Lisa Lee, Montana No Kid Hungry

LLee@mt.gov // (406) 444-3518



Flavors of Home

FEATURED SPEAKERS



Chef Sean Sherman // Oglala Lakota // The Sioux Chef

Sean Sherman, born in Pine Ridge, SD, has been cooking across the US and Mexico for the past 30 years, and is internationally renowned in the culinary movement of indigenous foods. His main focus has been on the revitalization and evolution of indigenous foods systems throughout North America and bringing back a sense of Native American cuisine to today's world. In 2014, he opened The Sioux Chef as a caterer and food educator in the Minneapolis/Saint Paul area. His first book, *The Sioux Chef's Indigenous Kitchen*, was awarded the James Beard medal for Best American Cookbook for 2018. The Sioux Chef team continues to make indigenous foods more accessible to as many communities as possible through the recently founded nonprofit North American Traditional Indigenous Food Systems (NATIFS).



Mariah Gladstone // Blackfeet, Cherokee // Indigikitchen

Mariah Gladstone, Cherokee and Blackfeet, grew up in Northwest Montana on and near the Blackfeet Reservation. She graduated from Columbia University with a degree in Environmental Engineering and returned home where she continues to work on food advocacy, including developing Indigikitchen to revitalize and re-imagine Native foods. She has been named a "25 Under 25 Leader in Indian Country" and a "Champion for Change" by the Center for Native American Youth. She is currently a Robert Wood Johnson Foundation Culture of Health Leader.



Christian Takes Gun Parrish // Apsaalooke Nation // Supaman Hip Hop

"Supaman" is Christian Takes Gun Parrish, a Native American dancer and innovative hip hop artist who makes his home on the Crow Reservation in Montana. He is a Grammy "Native American Music Award" winner, "North American Indigenous Image Award" winner, and winner of Best Hip Hop Album and Best Producer for the Indigenous Music Awards. Supaman's one of a kind presentation combines Native American culture, comedy and urban hip hop culture which dazzles audiences and captivates listeners. His ability to motivate, encourage, and inspire through dance and hip hop music gives him a platform to educate on Indigenous issues.



Flavors of Home

June 24, 2019 // 8:00 am to 5:00 pm

Billings Hotel and Convention Center
1223 Mullooney Lane
Billings, MT 59101
(406) 248-7151

ACCOMMODATIONS

A limited number of rooms have been reserved at the Billings Hotel for \$94/night.

Please contact the hotel directly to reserve your room by Sunday June 9 - first come, first served.

AGENDA

** Please note this agenda is subject to change*

8:00 - 8:30	Registration and Light Breakfast
8:30 - 9:00	Opening Ceremony and Welcoming Remarks
9:00 - 10:00	Keynote: Sean Sherman of The Sioux Chef
10:00 - 10:15	Elder Response
10:15 - 10:30	Break
10:30 - 12:00	Food Sovereignty in Montana: Panel Discussion <i>Learn about local projects from planning to implementation</i>
12:00 - 1:00	Prayer and Indigenous Lunch
1:00 - 1:45	Keynote: Mariah Gladstone of Indigikitchen
1:45 - 2:00	Youth Response
2:00 - 3:00	Native Cooking Demonstration <i>with Sean Sherman and Mariah Gladstone</i>
3:00 - 3:15	Break
3:15 - 4:00	Making Change: Regional Discussion Groups <i>Planning, collaboration, and leveraging resources</i>
4:00 - 4:15	Closing Remarks
4:15 - 5:00	Featured Performance: Supaman Hip Hop



MONTANA





Flavors of Home

FULL AGENDA

7:45 – 8:30 **Registration // Breakfast**

8:30 – 9:00 **Welcoming Ceremony featuring Black Tail Drum Group**

Lisa Lee, Director, Montana No Kid Hungry
Leonard Smith, Executive Director, Billings Urban Indian Health Center
Messages to be read from Governor Steve Bullock and Senator Jon Tester

Introduction: Heidi Kent, School Food and Nutrition Services Director, Wolf Point School District,
Fort Peck Assiniboine & Sioux Tribes

9:00 – 10:00 **The (R)evolution of Indigenous Food Systems of North America: Chef Sean Sherman of The Sioux Chef, Oglala Lakota**

Sean Sherman, Oglala Lakota from the Pine Ridge reservation and the founder of the company The Sioux Chef, is committed to revitalizing Native American cuisine. Through his research, he has uncovered and mapped out the foundations of the indigenous food systems through an indigenous perspective. Chef Sean is leading a movement to completely redefine North American cuisine through the understanding and utilization of indigenous food knowledge. This is an evolution of Native American Foods, taking important educations of the past and applying them to the now.

Introduction: Brian Jones, Food Service Supervisor, St. Labre Indian School, Northern Cheyenne Tribe

10:00 – 10:15 **Elder Response: Linwood Tallbull, Traditional Foods Instructor at Chief Dull Knife College and Headsman of Dogmen, Northern Cheyenne Tribe**

10:15 – 10:30 **Break // Morning Snack**

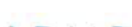
Panel Moderator: Jillien Meier, Field Manager, Share Our Strength/No Kid Hungry

10:30 – 12:00 **Panel Discussion: Showcasing Food Sovereignty Success Stories Across Montana**

Learn how diverse groups throughout the state are moving towards finding unity under the common goal of Native food sovereignty. Discuss the importance of comprehensive planning, collaboration, data, funding, and sustainability as tribes come together to create holistic programs that encompass food, culture, and wellness. Featuring a Wingspan Media Film: Ashkapkawia - a Sustainable Indigenous Media and Education Center in the heart of Crow Country.

- Nonie Woolf, Registered Dietitian, FAST Blackfeet, Blackfeet Nation
- Richard Peterson, Cultural Food Grant Manager, Language and Culture Department, Fort Peck Assiniboine & Sioux Tribes
- Leslie "Josie" Cliff, Executive Director, Nakoda Aaniiih Economic Development Corporation, Fort Belknap Assiniboine & Gros Ventre Tribes
- Peggy White Well Known Buffalo, Executive Director, Center Pole, Crow Nation
- Suzie Kelly, Program Director, Center Pole, Crow Nation

Sponsored by
Share Our Strength





Flavors of Home

FULL AGENDA

- Prayer: Jill Falcon Mackin, Doctoral Researcher, Native Land Project, Little Shell Chippewa Tribe
- 12:00 – 1:00 Lunch**
- 1:00 – 1:45** Introduction: Linda Howard, Owner, Beartooth Talent Agency in Red Lodge, Cherokee Nation of Oklahoma
Traditional Techniques in a Modern Kitchen: Mariah Gladstone, Blackfeet, Cherokee
Mariah is an advocate for traditional Native foods and the owner of IndigiKitchen, an online forum for short, easy to follow cooking videos using foods native to this continent. It's no secret that healthy eating generally involves avoiding processed foods and preservatives. Indigenous foods are far easier for the digestive system to process than wheat flour, dairy, and sugar. In the case of Natives, there is the added benefit of cultural revitalization. Locally harvested, pre-contact foods are a testament to the resilience of Native lifestyles and should be part our modern kitchens.
- Introduction: Amy Williams, Indian Education Coordinator, Polson School District, Confederated Salish & Kootenai Tribes
- 1:45 – 2:00 Youth Response: Indigenous Food Advisory Board, Students from Polson Middle & High Schools**
- Facilitator: Jason Belcourt, Sustainability Coordinator, Chippewa Cree Tribe
- 2:00 – 3:00 A Live Cooking Experience with Chef Sean Sherman and Mariah Gladstone**
**Afternoon Snack served family-style at tables during the demonstration*
- 3:00 – 3:15 Break**
- Facilitator: Katie Keith, Food Sovereignty Coordinator, Rocky Mountain Tribal Leaders Council
- 3:15 – 4:00 The Power of Unity: Changing the Native Narrative by Coming Together**
Examine food sovereignty initiatives through a statewide lens to strengthen the collective voice and leverage resources. Panelists have a bird's eye view of Native food sovereignty work in Montana, and will discuss importance of involving all stakeholders, developing food code with tribal leadership, and creating a strong foundation for greater impact and sustainability.
- Mitzi Racine, Doctorate Candidate, Program Director, Healthy Food Financing Initiative
 - Christen Falcon, Native Food Sovereignty Fellow, Blackfeet Agriculture Resource Management Plan, Blackfeet Nation
- 4:00 – 4:15 Closing Remarks: Alma McCormick, Executive Director, Messengers for Health, Crow Nation**
- Introduction: Sloane Realbird, Apsaalooke Abundance Food Sovereignty Group, Crow Nation
- 4:15 – 5:00 Live Performance by Supaman Hip Hop: Christian Takes Gun Parrish, Apsaalooke Nation**

Back to Our Roots Planting Seeds



Conference Highlights

Monday

Registration
Begins @ 4:30 p.m.
Meet & Greet Open House
Begins @ 6:00 p.m.

Tuesday

Opening Ceremony & General Session
w/Sioux Chef Sean Sherman
Sponsored by MT No Kid Hungry

Breakout Sessions
Silver Spoon Awards Luncheon
Vendor Show

Wednesday

FULL DAY Classes
Nutrition 101
8hr ServSafe
Kitchen & Garden Tour

HALF DAY Classes
Banquet
Awards Presentation
Installation of Officers
50/50 Drawing and Auction

Thursday

Team Up for Success

Closing Session

We have some great days planned for you, designed to enhance your professional development and meet your social networking needs. Please join us in June!

-Salley Young, MTSNA President

Hotel Information:
Billings Hotel Convention Center
1223 Mallowney Lane Billings, MT 59101
PHONE: 406-248-7151 | TOLL FREE: 800-537-7286
<https://billingshotelmt.com/>
Ask for the MTSNA rate when booking.

Conference Questions??
Contact Louise Chandler: montanaweez@gmail.com or 406.544.7419

Credit Cards are the **ONLY** Payment Accepted

Wednesday

Workshops: Full Day or Morning/Afternoon

Full Day	Morning and/or Afternoon
<p>Nutrition 101 A Taste of Food and Fitness (8-hour training) This course qualifies for SNA core course certification level 1.</p> <p>8hr ServSafe The ServSafe Manager Certification verifies that a manager or person-in-charge has sufficient food safety knowledge to protect the public from foodborne illness.</p> <p>CarteWheel Menuing program by invitation from OPI Pilot.</p> <p>Kitchen & Garden Tour Cost \$25 25 Max <u>Back by popular demand</u> Visit local school kitchens and gardens in the Billings area.</p>	<p>Armed Intruder Training Billings Police Depart presents methods for preparing for an armed intruder.</p> <p>Baking with Ennis Superstars 25 Max Single dough, multiple uses, whole grain magic!</p> <p>Chef Neal Chef Neal will help us look inside and outside the box in menu planning and getting the most out of our dollars.</p> <p>HACCP Refresher + School Food Safety Update Learn the basics of creating and/or updating a School Food Safety HACCP Plan.</p> <p>Help ~ I'm a New Director This class is good for New Directors, Managers, & Head Cooks looking to learn and refresh the skills needed for meeting all current regulations and requirements for nutrition programs. Taught by OPI Staff ~ bring your questions!</p> <p>It's Farm to School Tyme 30 Max Explore how schools can encourage adventurous eaters, provide engaging learning experiences, and promote and improve school meals and snacks through farm to school and Montana Harvest of the Month.</p> <p>Kitchen Safety This class will review injuries most frequently experienced in school kitchens and discuss ways to prevent them. Our risk managers (a/k/a safety geeks) will teach you ways to work smarter, not harder.</p> <p>Managing Personalities & Conflict In this course, we will learn about the differences in each of the five most recent generations and the impact they have on workplace relationships.</p> <p>Montana Cook Fresh 20 Max This workshop will provide participants with the culinary skills and resources to efficiently prepare whole fresh fruits, vegetables, and legumes.</p> <p>Self Defense Class 35 Max The #1 factor in effective self defense is dealing with the fear and adrenaline rush that naturally arises in a stressful situation.</p> <p>Sysco Tour & Spice it up Class 20 Max Giving a look inside one of the largest food distributor's warehouse, along with all the steps that are taken to ensure the food quality and safety of our food.</p> <p>Trauma Detection Class Basics of how to implement trauma informed care in the work setting with both, provide you with some at-risk indicators and human trafficking red flags.</p>

Recognize a School Nutrition Professional You Admire

Visit ~ <http://www.mtsna.org/awards.html>



Professional of the Year Award

Nominations Due: May 1

This award is intended to recognize the outstanding contributions of nutrition professionals in Montana.

Requirements

- Current or previous MTSNA Member
- Actively working or retired from a school nutrition related job



Wonderful Outstanding Worker

WOW Award

Nominations Due: May 1

This award recognizes any school food service employee in Montana with a lot of heart. Often going unnoticed, school food service employees work tirelessly each day of the academic year feeding students nutritious, well-balanced meals. The Julie Leister WOW Award is a way to recognize those that are truly deserving! Please remember to type your nomination and be sure to limit your responses to not exceed the word count maximums listed.

The winner will be awarded a handmade and engraved knife made locally by ISM/V Knife Company at the annual MTSNA conference.

Silver Spoon Award

Nominations Due: May 1

Requirements

- Current SNA Member and a School Food Service Employee
- Currently holds a SNA Certificate in School Nutrition
- Currently employed in a school food service or childcare nutrition program
- Currently employed as a non-managerial staff in school food service

SNA Certificate

Please remember to check your Certificate to be sure it is up to date. If you are not certified, please contact me and I can fill you in on how to achieve your Level One Certificate for starters.

Wendy Shreeve
Certificate Chair
Forsyth, Montana
1-406-356-2796 ext. 5123
Cell 1-406-351-1965



Patriotic Contest

With our Conference being so close to July 4th, the apron contest is changing to a Patriotic Contest! Make any item, but make it with a patriotic theme. It can be a quilt, wall hanging, table runner or whatever you choose.

Watch MTLunchline for more details.



Tumbleweed
Lasting Change for Vulnerable Youth

Tumbleweed's vision is to end youth homelessness in our community. We do this by providing safety, assistance and hope to our community's vulnerable, homeless and trafficked youth.

Last year, Tumbleweed provided crisis intervention, homelessness prevention, housing, basic needs and comprehensive support services to close to 1,000 youth and young people, ages 10-24.

Using a trauma-informed, positive youth development approach, we meet youth right where they are to help meet their needs and reduce vulnerabilities.

Our programs include school-based crisis intervention, transitional living programs, foster care system transition, victim services for trafficked youth and basic needs services for youth experiencing homelessness through our overnight and daytime Drop-in Center.

PROVIDE GOODS

Homeless and at-risk youth travel light out of necessity, and they often come to our facility after sudden crises or trauma.

Tumbleweed provides emergent supplies including hygiene items, school clothing, and transportation passes. The following items are especially helpful and immediately useful:

- Food:
 - Easy open/microwave ready/single-serve meals
 - Pasta and sauces
 - Canned fruit
 - Canned chili and soup, noodle cups
 - Bottled Water
 - Granola bars/trail mix/snack packs
- Hygiene items:
 - New socks
 - New underwear – briefs in size medium and large
 - Full-size shampoo, conditioner, lotion & soap
- Also helpful:
 - Hand warmers
 - Foot powder
 - Backpacks
 - MET bus passes, 1-ride and 10-ride



Community
Outreach

You're Invited

Please Join Us for The
2019 Banquet & Fundraiser Auction
Tuesday, June 25th
5:30 PM

Please bring an item or gift basket to contribute to our fundraiser
All Proceeds benefit the MTSNA Scholarship Fund

**BROWNING PUBLIC SCHOOLS
Leave Report/Travel Request**

Employee Name Lynne Keenan
Building Food Service

Employee # _____
Substitute Name NA

LEAVE REPORT

<u>Date of Leave</u>	<u>Hours</u>	<u>Type of Leave</u>
<u>6/24-6/28, 2019</u>	<u>24</u>	<u>SR.</u>
_____	_____	_____

Employee Signature _____ Date _____

Approved; Condition upon the specific leave being available for the specific employee Not Approved

Principal/Supervisor _____ Date _____

TYPE OF LEAVE

AN Annual	PL Personal Leave	ALWO Approved Leave W/O Pay
SL Sick Leave	JD Jury Duty (attach verification)	ULWO Unapproved Leave w/o Pay
*EX/SR Extra-Curricular/School Related	NG National Guard	SWP Suspended w/Pay
	FN Funeral _____	SWOP Suspended w/o Pay

(Master Contract Relationship)

***If taking School Related/Extra-Curricular Leave only, In or Out of District, you MUST list Conference Name/Location**

TRAVEL REQUEST (If receiving payment for EX/SR leave please fill out entire form completely)

Conference/Workshop Annual MT Nutrition Conference **(Attach Brochure/Agenda)**

Location Billings, MT

Departure Date 6/24/19

Return Date 6/28/19

Departure Time 10:00 a.m.

Return Time 3:00 p.m.

Transportation: Personal Vehicle
 District Vehicle
 Professional Development

Mileage 692 x .58 ÷ 2 = \$200.68

Per Diem 4 Day @ \$36 + \$12L + \$15S = \$ 171.00

<input type="checkbox"/> Registration PO# _____	= \$270.00
<input checked="" type="checkbox"/> Hotel PO# _____	= \$440.00
<input type="checkbox"/> Other PO# Airfare _____	= \$ 0.00
<input type="checkbox"/> Other PO# Luggage _____	= \$ 0.00

Sub Total \$ 1,081.68

Budget 112.92.910.3100.582 (100 %) \$371.68

Check Total \$ 371.68

Employee Signature _____ Date _____

Principal/Supervisor _____ Date _____

Superintendent Signature _____ Date _____