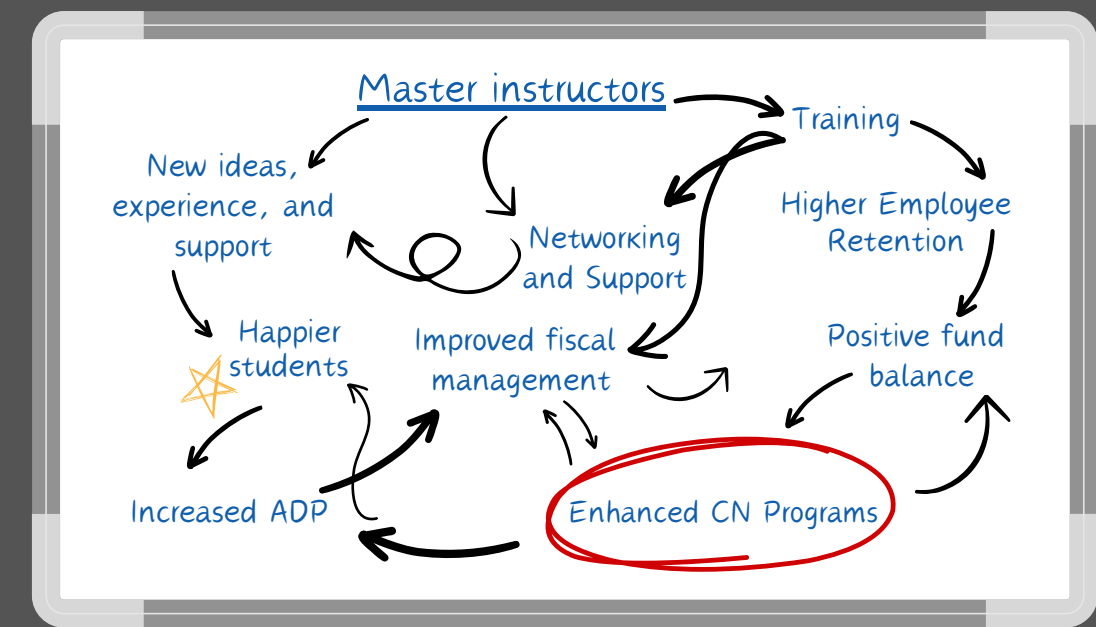


Allesandro Palumbo	Anita Trautwein	Barbara Goodman	Outstanding Achievement			Blue Jay Fenlong	Bridget Wood
Craig Orvis	Dave Scroggins	Deb Mackey	Karen Clark	Katy Headwell	Karen Pagano	Kim Roll	Larry Anthony
Lyn Prestia	Nicole VanDerMeid	Pat Meyer	Rita Morrow	Ruth Connor	Ruth Pino	Sarah Keene	Tracy Horn



Meet the SED Master Instructors

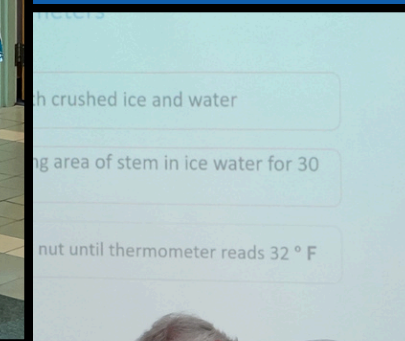
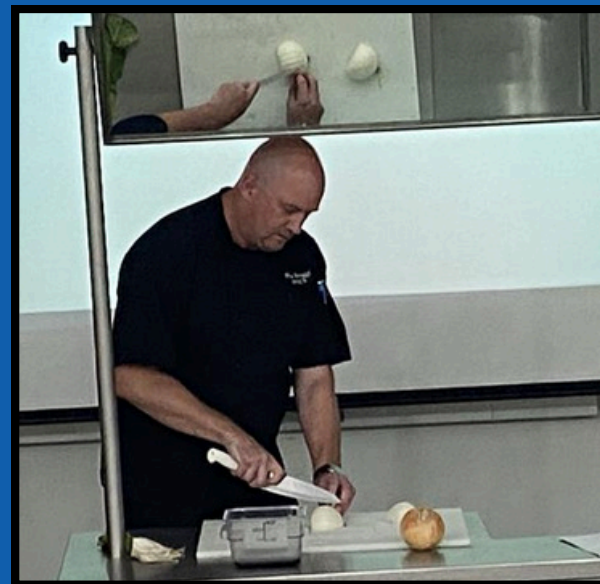
- Farm to School
- Food Safety
- Managing your CN Program
- Financial Management
- NYS ED New York State EDUCATION DEPARTMENT Knowledge Skill Opportunity
- Employee Handbook
- Professional Cooking

Who are Master Instructors?

Experienced food service directors that provide free training on behalf of Child Nutrition office! They develop training materials, conduct school meals trainings for school food professionals, and provide new food service director assistance.

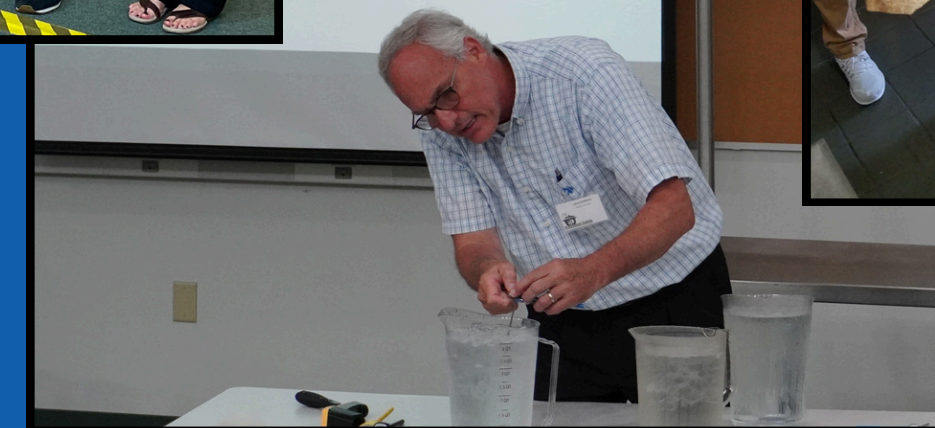
Courses Offered:

New Manager Assistance
New York State 10 Hour Sanitation
ServSafe
Basic Meal Pattern/Offer vs. Serve
Production Records/Standardized Recipes
Managing Personalities and Conflict
Financial Management
Communications and Marketing



Courses Coming Soon:

Farm to School
Evaluating Your School Meals Program
Culinary Skills utilizing Local Foods



Allesandro Palumbo

Farmingdale UFSD

Background:

Allesandro began as a bus boy in a catering hall 20 years ago. He has gained food service experience through catering, restaurants, country clubs, and school food service.

Allesandro began working in school food service in 2011 under NYC Office of Food and Nutrition Services, and began at Farmingdale UFSD in 2020.

Advice for New Food Service Directors:

Get involved in the [NY School Nutrition Association](#) for ongoing support.



**Master
Instructor for
1 Year!**



**Local kale, apple,
goat cheese salad**



**Yogurt
Parfait**



**Local Delicata
Squash Salad**

Courses Offered

Meal Pattern/Offer vs. Serve
Production
Records/Standardized Recipes
New Manager Assistance
Financial Management
NYS 10 Hour Sanitation



Anita Trautwein Alden CSD - Retired!

Background:

Anita's career started at age 15 working for Tops market and continued through several fast food restaurants, catering and health care positions. Her work in school food service began in Buffalo Public Schools before she became a food service director for Alexander CSD. She then worked at Alden CSD for over 20 years. She has won several awards and was president

**Master Instructor
for 12 Years!**

of Erie County School Nutrition Association and New York State School Nutrition Association. Anita retired in 2021 **after 34 years in food service.**

Advice for New Food Service Directors:

Set yourself up with a network of other directors to share ideas.

Attend any workshops, meetings, conventions or webinars that you can

Lead by Example!

Courses Offered:

- NYS 10 Hour Sanitation
- Meal Pattern/Offer Vs Serve
- Production Records/Standardized Recipes
- New Manager Assistance



Barbara Goodman Akron Central Schools



**Master Instructor
for over 20 years!**

Special Achievements:

Barbara was part of the committee that assisted SED with creating professional cooking in 1998!

Teacher for ICN Gold awarded for National Food U.S.P.A.
NY State Woman of Distinction

Background:

Barbara worked at a picnic grove while in high school. She has spent 55 years in food service, 34 of these have been at Akron CSD, and is now retired. During her time at Akron CSD, she achieved 30% NY by purchasing local NY foods for use in school lunch.

Advice:

Listen to everything before you go on to try. Get all advice you can from State Ed. Share with co directors in your region.

Courses offered:

Meal Pattern/Offer vs. Serve
ServSafe
NYS 10 hour Sanitation
Production Records/Standardized Recipes
Managing Personalities and Conflict
New Manager Assistance





Blue Jay Fenlong

St. Lawrence-Lewis Boces

Background:

Blue Jay Fenlong began her career in food service at 16 years old as a snack bar attendant and became a manager. Blue Jay was simultaneously completing a college degree while working full time!

Before joining St. Lawrence-Lewis BOCES, Blue Jay worked at Edwards-Knox CSD as Cook Manager for 3 years, Heuvelton CSD for 6 years, and Canton CSD as Food Service Director for 11 years. Blue Jay is now retired from St. Lawrence-Lewis BOCES.

Master
Instructor for 13
years



CANTON CENTRAL
SCHOOL DISTRICT

Advice for New Food Service Directors:

- Embrace all the knowledge you can from seasoned Directors.
- Join your local food service chapter
- State Ed always has many opportunities to offer, and are more than happy to work with you.

Courses offered:

NYS 10 Hour Sanitation
Meal Pattern/Offer vs.
Serve
Production Records/
Standardized Recipes
Managing Personalities and
Conflict
New Manager Assistance

Currently a Master Instructor for the

Professional Cooking Program.

She loves to see participants take what they learn from the Program back to their kitchens and put it into action!



Master Instructor
for over 20 Years!



Bridget O'Brien Wood, Buffalo City School - Retired!

“There is always something to learn.”

“Keep building on what you have.”

Bridget grew up in a family restaurant. She received a BS degree in Nutrition and a minor in Business Management from Colorado State University. After having various jobs in nutrition, business, and healthcare, she began in Child Nutrition.

Bridget retired from Buffalo City Schools after 31 years! During her time as a Food Service Director, she fed over 26,000 children per day, and enjoyed building relationships with local farmers to bring fresh healthy food, new initiatives, and education to school meals. She loves F2S! In her retirement, Bridget works with Cornell Cooperative Extension.

Courses Offered:

- Meal Pattern/Offer vs. Serve
- New Manager Assistance
- Production Records/Standardized Recipes
- NYS 10 Hour Sanitation
- ServSafe
- Managing Personalities and Conflict
- Communications/Marketing

Ask for help and network with other FSDs. They are the greatest resources and eager to support you!





Master Instructor
for 34 Years!

Craig P. Orvis

St. Lawrence-Lewis BOCES - Retired!



Background:

Craig started working as a dishwasher in a diner at age 14 and loved the food business from the start. He has over 40 years in food service. He started working in 1988 at Lyme CSD before moving to Watertown City SD, and then to SLL BOCES as a shared director, working with districts in St. Lawrence County.

Special Achievements:

- NYSNA Director of the year
- Former Professional Cooking

Advice:

Utilize master instructors to train staff.
Reach out to seasoned directors
Network with other schools in your area.

Courses Offered:

Meal Pattern/Offer vs Serve, ServSafe, NYS 10 Hour Sanitation,
Production Records/Standardized Recipes



Dave Scroggins North Warren Central School

Master
Instructor
for 2 years!

 NORTH WARREN CENTRAL SCHOOL

Background:

Dave began his time in food service as a dishwasher at a local restaurant. He studied Hospitality at Plattsburgh State University. Post college, Dave began working at a local country club before his time in school meals. He has now spent **11 years at North Warren Central School, and 30 years in the food service industry.**

Advice for New Food Service Directors:

Network with other directors in your area.

Use Facebook chat group & a shared google drives to share information.

Best Practices:

Guaranteed customer satisfaction. We **encourage** students to try the hot entrée daily, especially if it is an item they have not had in the past. If a student is brave enough to try something new, but decides they do not like it, we replace the hot entrée with a cold sandwich of their choice.

Courses Offered:

- NYS 10-Hour Sanitation
- Knife Skills
- Managing Personalities and Conflict
- Meal Pattern/Offer vs. Serve
- New Manager Assistance
- Production Records/Standardized Recipes



Chicken Parmesan

Chicken Fajitas



Nachos Walking Tacos

Sweet & Sour Chicken





Deb Mackey Mechanicville City SD

Advice for New Food Service Directors:

- Have patience and perseverance.
- Don't be afraid to ask questions.
- Take all the training you can get.
- Think outside the box. Most of your favorite meals can be adapted to school food service.
- Let social media be your best friend! Marketing is the key to success."

Master Instructor
for 7 Years!

Background:

Deb has been in food service for 55 years! Her experience started in a soda shop. From there, Deb has been a banquet manager and owned her own restaurant and catering operation.

After considering retiring, Deb became a Chef-Manager in a long term care facility in the state of Vermont, where she was voted FSD of the year in the state of Vermont 2011 and her team was voted best dietary team of the year that same year.

In 2017, Deb began her career in School Food Service.

Courses Offered:

- ServSafe
- Meal Pattern/Offer vs. Serve
- NYS 10 Hour Sanitation
- Production Records/Standardized Recipes
- New Manager Assistance



Best Practices:

- Keep students engaged
- Use local food, and show you care!
- Offer multiple choices to keep interest, engagement and participation
- Deb had a food forum (school meals advisory committee) of students that meet with her to discuss new menu items and food related events

Best Practice in Action!
Mechanicville City SD's
Iron Chef Competition



Tray Talk! Winner!
6th grade students who made a
grilled cheese and bacon stuffed
French toast

Karen Clark Monroe One BOCES



Background:

Karen has been in the food service industry for 45 years!
In high school she worked in a fast food job. She began in the professional food service industry by working for a chef in Colorado.
Karen has been working in school meals for almost 24 years, all of which have been spent at Monroe One BOCES.

Advice for New Food Service

Directors:

Reach out to seasoned Directors

**Master Instructor
for 23 years!**

Courses Offered:

- ServSafe
- NYS 10-hour Sanitation
- Managing Personalities and Conflict
- New Manager Assistance



SNA awarded Karen Food Service Director of the Year
for New York State in 2012



Katy Headwell, RD

Shenendehowa Central Schools



Katy Headwell, RD

**Shenendehowa
Central Schools**

Master
Instructor
for 6 Years!

Check out some of
Shenendehowa's
Bulletin Boards!

Courses Offered:
ServSafe
NYS 10 Hour Sanitation
New Manager Assistance
Managing Personalities and Conflict

Background:

Katy has been in the Food Service Industry for 20 years, beginning in Boston as an RD and Patient Service Manager for Sodexo and then as the General Manager in NY. Katy has been working in the School Meals Program for 12 years now at Shenendehowa Central Schools.

Advice for new food service directors:

“Don't be afraid to ask questions and network as much as you can. We are not competing for customers, so ask about best practices to make your job/life easier.”

Join NYSNA, become a Master Instructor for NYSED, and get involved with OGS. These resources are here to help us and make our jobs better.



Karen Pagano

Beacon City School District



Retiring December 2024 and will continue to be a master instructor.



Background:

Karen began in food service in 1981 working for 10 years at the Culinary Institute of America managing the Campus Student Center. Karen has since worked in many different areas of food service and gained experience in contract food service, healthcare, restaurants, with her final career being in School Food service over the past 12 years at Beacon City School District.

Advice for New Food Service Directors:

Reach out to longstanding Directors for advice.

Attend Professional Cooking and Managing your Child Nutrition Programs.

Courses Offered:

Meal Pattern/Offer vs. Serve
NYS 10 Hour Sanitation
Production Records/Standardized Recipes
New Manager Assistance

Beacon Farm to School Partnership

Beacon began a Farm to School Partnership in 2012 to support their students and community. The school uses hands on learning to teach and obtain students excitement about healthy food. As well as, partnering with local organizations, and started a collaborative wellness programs within the district.



Master Instructor for 3 years!



BEACON CITY SCHOOL DISTRICT
Dedicated to Excellence in Education

← Swiss Chard from CGF

← CGF Lettuce

Fruits and Veggies on daily line





Kim Roll

Kenmore-Tonawanda School District



Master Instructor
for 25 years!



Local roasted squash with turkey and stuffing!

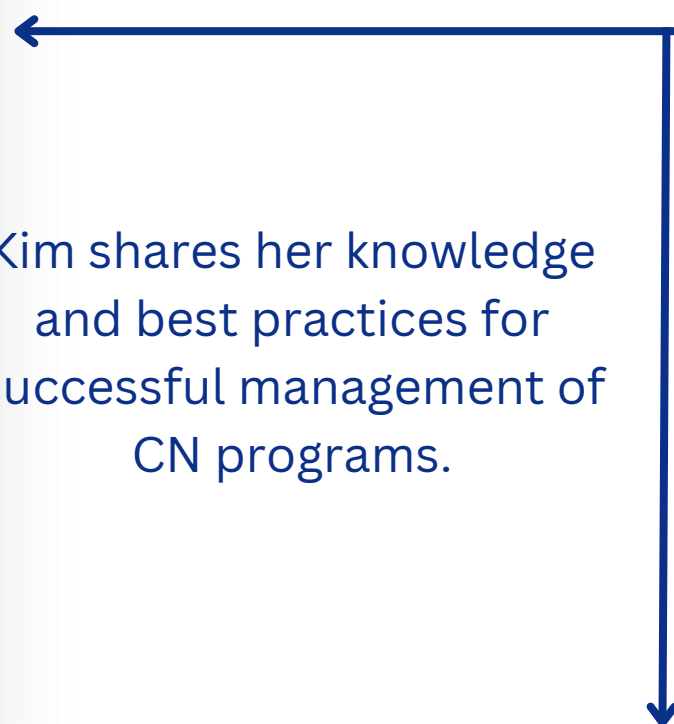


Chicken over rice with broccoli and carrots!

Background:

Kim oversees 10 schools, 8 kitchens, and nearly 6,000 meals daily.

She works to provide fresh fruits and vegetables as part of her menu planning, manages child nutrition programs in a way that makes it easy for the staff and program to succeed, and uses experience and program knowledge to overcome obstacles.



Courses Offered:

- Meal Pattern/Offer Vs. Serve
- Production Records/Standardized Recipes
- New Manager Assistance
- Financial Management



Check out
the fruit
appearance!





Master Instructor for 8 Years!

Larry Anthony

Red Hook CSD, Rhinebeck CSD, Pine Plains CSD

Background:

Larry began in the food service industry in high school cleaning the café and kitchen after school. He also worked in restaurants throughout his teen years.

Larry spent two years at Millbrook CSD, nineteen years at Arlington, and currently ten years at Red Hook CSD, Rhinebeck CSD, and Pine Plains CSD.

Advice:

Listen to your customers
Be patient

Achievements:

- Spent 5 years as a Cook in the US Navy
- Graduated from the Culinary Institute of America
- Involved in Adult Continuing Education - Cooking Classes and “Kids in the Kitchen” cooking classes.

Rhinebeck CSD Pizza Palooza



Ramen Noodle Bowl



Rhinebeck CSD Salad Day



Courses Offered:

10 Hour Sanitation
ServSafe
New Manager Assistance



Lyn Prestia

Monroe-Woodbury CSD

Background:

Lyn earned a degree in Hospitality Management from Paul Smith College. She joined the Marriott Corporation and worked in the restaurant and corporate divisions before embarking into the school nutrition field. Lyn has been a Food Service Director in school meal programs for 24 years. She is currently, the Food Service Director at Monroe-Woodbury CSD and the former Director of Food Services at Pine Bush CSD. Lyn is a self-taught successful service grant writer!



Master Instructor
for 7 Years!

Advice for New Food Service Directors:

- Lead from the front
- Keep it simple - do not overcomplicate your program
- Use the resources available through SED, OGS Food Distribution, SNA, , ICN, etc.
- Communicate with other directors
- Continue with Professional Development

Best Practices from Lyn:

- Grow your team!
- Create a centralized training program for all
- Be consistent when training and developing staff

Courses Offered:

Managing Personalities and Conflict
Meal Pattern/Offer vs. Serve Production
Records/Standardized Recipes



Nicole Van Der Meid

Brighton CSD

Background:

Nicole began working in a restaurant during college and has now been in the food service industry for 29 years!

She worked for Compass Group K-12 for 5 years, spent 2 years with Rochester City Schools, and 3 years at the District of Columbia Public Schools.

Nicole has now been the food service director at Brighton CSD for nearly 12 years.

New Master
Instructor!

Advice for New Food Service Directors:

Get to know the directors in districts around you. Most directors are more than willing to help.

Special Achievements:

Taught ServSafe her whole career!
Current President of Monroe County School
Nutrition Association

Courses Offered:

NY 10 Hour Sanitation
ServSafe
Production Records/Standardized Recipes
New Manager Assistance
Meal Pattern/Offer vs Serve
Managing Personalities and Conflict



PAT MEYER

YONKERS PUBLIC SCHOOLS - RETIRED!

BACKGROUND:

Pat began in food service over 50 years ago; as a teen working in a cafeteria on a public beach on Long Island.

Pat has spent 27 years in the School Meals program, most of which has been with Yonkers Public Schools.



MASTER INSTRUCTOR
FOR 6 YEARS!

Courses Offered:

Meal Pattern/Offer vs. Serve
ServSafe

NYS 10 Hour Sanitation
Production Records/Standardized Recipes

Advice for New Food Service Directors:
Always reach out if you are in need of
support, We are a team who enjoys
helping.



Rita Morrow Dansville CSD

Background:
Ritas' career started at Tom Wahl's a local fast food place in Avon, NY. She has been in the food service industry 36 years and has been working in School Meal Programs for over 10 years. After starting at Wayland-Cohocton CSD she then moved to Dansville CSD where she is currently.

There are many support systems in place to help you be successful. Remember that the CN Team is a wonderful group to reach out to anytime. They are always willing to help.

Dansville Central School District
Home of the Mustangs
Master Instructor for 1 Year!

I am VERY Passionate about the work I do everyday. I would also like to say "THANKS" to the GREAT TEAM that I work with because without them - I truly could not do what I do!

Rita uses "Farm to Table" to bring more local foods from local farmers to the School Meal Program. Pictured below, are the 4oz burgers from, Local Knapp Farms Beef. Students also received Fresh Pasta Salad from Barilla Pasta.



Courses Offered:

- New Manager Assistance
- Managing Personalities and Conflict
- 10 Hour NYS Sanitation

Local items:

- Pasta - Barilla, Avon
- Beef - Knapp Farms, Ossian
- Dinner Rolls- Al Cohen, Rochester
- Milk - Upstate Farms
- Sauce - Flint's Maple - Warsaw





Ruth L Conner SNS Buffalo City School District

Background:

Ruth L Conner has been in Food Service for twenty five years, and became the Director of Buffalo Public Schools in August of 2023. She enjoys learning and sharing knowledge with others.



Advice for New Food Service Directors:

“Be involved in the School Nutrition Association, network, build relationships, and always be willing to learn.”



Master Instructor
for 6 Years!

- SSNA Certified Manager
- NYSNA awarded State Manager of the Year in 2018
- Scholarship Recipient for Education with SNA and NYSNA

#lovewhatwedo

Course Offered:

Meal Pattern/Offer vs. Serve
 NYS 10 Hour Sanitation
 Production Records/Standardized Recipes
 Managing Personalities and Conflict

Ruth Pino
Saranac Lake CSD



Master Instructor
for 5 Years!

Background:

Ruth's career in school food service began with community service hours for school. She is now a Registered Dietitian with 45 years experience in the food service industry! Ruth has taught Culinary Arts at Paul Smith College and has been working at Saranac Lake CSD for over 13 years.

Advice for new food service directors:

Never be afraid to ask for help!

Best Practice:

Keep trying new menu items, even if the students don't like it the first time.

- Ruth has received the Farm 2 School Partnership
- Awarded the NYS Agriculture and Marketing grant!

Courses Offered:
Meal Pattern/Offer vs. Serve
NYS 10 Hour Sanitation
Production Records/Standardized Recipes

Sarah Keen

Schuylerville CSD



Schuylerville
CENTRAL SCHOOL DISTRICT

Master Instructor
for 2 Years!

Advice for New Food Service Directors:

- Build your network!
- Never stop learning!
- Access free resources
- Attend trainings & conferences
- Organize monthly director meetings

Best Practices:

- Get inspired! Research recipes and ideas.
- Cook a small batch to allow students to sample before offering the item on your menu.
- Celebrate holidays both big and small! Baseball opening day, National Spaghetti Day, Talk Like a Pirate Day - have fun with it and your students will too!

Background:

Growing up with a teacher for a mother, Sarah had the opportunity to help in her mothers classroom during college breaks which sparked an interest in a career working with kids. It was working alongside a school food service director for two weeks during her dietetic internship that solidified her career path.

Sarah's first job was as a field supervisor/menu planner for the Highline Public Schools in Seattle. In 2015 she moved to New York to be closer to family and was hired as Food Service Director in the Schuylerville Central School District. This is now her 9th year in Schuylerville and 12th year in child nutrition.

Courses Offered:

- Meal Pattern/Offer vs. Serve
- NYS 10 Hour Sanitation
- Financial Management
- New Manager Assistance





New Master Instructor!



Advice for New Food Service Directors:

“ Don't be afraid to reach out to other directors. They are a wealth of information!”

Tracy Horn Amherst CSD

Background:

Tracy's food service experience began in a high school VoTech class and has continued for 42 years! Tracy has worked as a line cook, in health care, and put herself through college decorating cakes and making pastries.



Tracy started in school food service by working for various food service contract companies in Starpoint School District. She then became the Assistant Food Service Director at the Kenmore-Town of Tonawanda School District, where she learned about school food service and realized her enjoyment for the field. After 10 years, Tracy moved to Amherst CSD in the fall of 2019, where she is today.

Courses Offered:

- Managing Conflict and Personalities
- Production Records/Standardized Recipes
- New Manager Assistance



Master Instructor Training Network

Training credits towards Professional Standards!

MASTER INSTRUCTOR NAME	COUNTIES SERVED	TRAINING TOPICS	EMAIL
Alessandro Palumbo	Suffolk, Nassau, Westchester, Rockland	Meal Pattern/Offer vs. Serve, Production Records/Standardized Recipes, New Manager Assistance, Financial Management, NYS 10-Hour Sanitation	DRO1029@yahoo.com
Anita Trautwein	Erie	NYS 10-hour Sanitation, Servsafe, Meal Pattern/Offer vs. Serve, Production Records/Standardized Recipes, New Manager Assistance	Havanamom28@gmail.com
Barbara Goodman	Allegany, Cattaraugus, Chautauqua, Erie, Genesee, Monroe, Niagara, Orleans	Meal Pattern/Offer vs. Serve, ServSafe, NYS 10-Hour Sanitation, Production Records/Standardized Recipes, Managing Personalities and Conflict, New Manager Assistance	bgoodman0203@gmail.com
Blue Jay Fenlong	Will travel to any location needed	NYS 10-Hour Sanitation, Meal Pattern/Offer vs. Serve, Production Records/Standardized Recipes, Managing Personalities and Conflict, New Manager Assistance	bfenlong@icloud.com
Bridget Wood	Will travel to any location needed	Meal Pattern/Offer vs. Serve, New Manager Assistance, Managing Conflict and Personalities, Production Records/Standardized Recipes, NYS 10-Hour Sanitation, ServSafe	bmo34@cornell.edu
Craig P. Orvis	Will travel to any location needed	Meal Pattern/Offer vs. Serve, ServSafe, NYS 10-Hour Sanitation, Production Records/Standardized Recipes	craig.orvis@sllbooces.org
Dave Scroggins	Clinton; Essex, Franklin, Fulton, Hamilton, Herkimer, Lewis, Oneida, Oswego, St. Lawrence, Saratoga, Warren, Washington, other regions as needed	NYS 10-Hour Sanitation, Managing Personalities and Conflict, Meal Pattern/Offer vs. Serve, New Manager Assistance; Production Records; Standardized Recipes, Knife Skills	dscroggins@northwarrencsd.org
Deborah Mackey	Will travel to any location needed	ServSafe, Meal Pattern/Offer vs. Serve, NYS 10-Hour Sanitation, Production Records/Standardized Recipes, New Manager Assistance	DEBMACKKEY2755@gmail.com
Karen Clark	Will travel to any location needed	ServSafe, NYS 10-Hour Sanitation, Managing Personalities and Conflict, New Manager Assistance	Kjbclark62@gmail.com
Karen Pagano	Dutchess, Orange, Ulster	Meal Pattern/Offer vs. Serve, NYS 10-Hour Sanitation, Production Records/Standardized Recipes, New Manager Assistance	karen.pagano57@gmail.com
Katy Headwell	Albany & surrounding counties	ServSafe, NYS 10-Hour Sanitation, New Manager Assistance, Managing Personalities and Conflict	HeadKath@SHENET.ORG

MASTER INSTRUCTOR NAME	COUNTIES SERVED	TRAINING TOPICS	EMAIL
Kim Roll	Albany, Allegany, Broome, Cattaraugus, Cayuga, Chautauqua, Erie, Genesee, Livingston, Madison, Niagara, Oneida, Ontario, Orleans, Saratoga, Wyoming, Others as needed	Meal Pattern/Offer vs. Serve, Production Records/Standardized Recipes, New Manager Assistance, Financial Management	kroll@ktufsd.org
Kristin Martin	Saint Lawrence, Franklin, Jefferson, Lewis	New Manager Assistance, NYS 10-Hour Sanitation Course, ServSafe, Managing Personalities and Conflict	kcmartin@mcs.k12.ny.us
Larry Anthony	Dutchess, Putnam, Columbia, Westchester, Orange, Ulster, Rockland, Sullivan, Greene, Albany, Rensselaer	NYS 10-Hour Sanitation, Production Records/Standardized Recipes, ServSafe, New Manager Assistance	lanthony@rhcsd.org
Lyn Prestia	Orange, Sullivan, Ulster	Managing Personalities and Conflict; Meal Pattern/Offer vs. Serve, Production Records/Standardized Recipes	mprestia@mw.k12.ny.us
Nicole VanDerMeid	Monroe, others as needed	Meal Pattern/Offer vs. Serve, NYS 10-Hour Sanitation, ServSafe, Managing Personalities and Conflict, New Manager Assistance, Production Records/Standardized Recipes	Nicole_VanDerMeid@bcasd.org
Patricia Meyer	Dutchess, Orange, Putnam, Ulster Westchester, Other counties as needed	Meal Pattern/Offer vs. Serve, ServSafe, NYS 10-Hour Sanitation, Production Records/Standardized Recipes	punski@optonline.net
Rita Morrow	Steuben, Livingston, Monroe	New Manager Assistance, Managing Conflict and Personalities, NYS 10-Hour Sanitation	rmorrow830@gmail.com
Ruth Connor	Allegany, Cattaraugus, Cayuga, Chautauqua, Erie, Genesee, Livingston, Madison, Oneida, Ontario, Orleans, Seneca, Wayne, Wyoming	Meal Pattern/Offer vs. Serve, NYS 10-Hour Sanitation, Production Records/Standardized Recipes, Managing Personalities and Conflict	RLConner@buffaloschools.org
Ruth Pino	Clinton, Columbia, Essex, Franklin, Hamilton, Lewis, Saratoga, St. Lawrence, Warren	Meal Pattern/Offer vs. Serve, NYS 10-Hour Sanitation, Production Records/Standardized Recipes	pinorut@slcs.org
Sarah Keen	Saratoga, Essex, Hamilton, Clinton, Fulton, Montgomery, Schenectady, Albany, Rensselaer, Warren, Washington	Meal Pattern/Offer vs. Serve, NYS 10-Hour Sanitation, Financial Management, New Manager Assistance	keens@schuylerville.org
Tracy Horn	Chautauqua, Erie, Niagara	Managing Conflict and Personalities, Production Records/Standardized Recipes, New Manager Assistance	taogilvie@roadrunner.com

Need training? Contact Master Instructors directly, or email cntraining@nysed.gov to be connected to one in your area!

If you are interested in becoming a SED Master instructor: Select the [link](#)