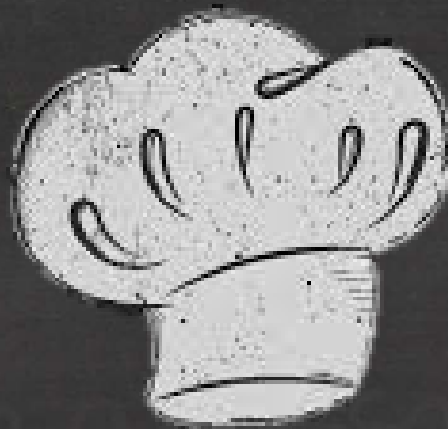


THE CHALLENGER

2019 SCHOOL NUTRITION Spring



We
Make
Learning
Possible



KENTUCKY



Providing Our
Students'
Basic Needs!



2018-2019 EXECUTIVE BOARD

OFFICERS

President - Shane Bosaw
President-Elect - Cathy Hettmansperger
Vice President - Terina Edington
Secretary/Finance - Michelle Coker

REGIONAL DIRECTORS

Region 1 - Penny Holt
Region 2 - Josey Crew
Region 3 - Jay Mills
Region 4 - Amy Chappell
Region 5 - Jack Miniard
Region 6 - Jan Anderson

SECTION CHAIRS

Heather Haynes - Managers and Assistants
Becky Lowry, Administrators
Chuck Robison, Industry

REPRESENTATIVES

Past Presidents - Dan Ellnor
Chapter Presidents - Nancy Richardson
Dan Ellnor - KASA
Lauren Moore - KDE
Bill Wickliffe - KDA

RESOLUTIONS AND BY-LAWS

Kelly Holt - Chair
Jenny Smith
Elizabeth Hord
Cathy Hettmansperger, President-Elect (Required by Bylaws)

PUBLIC POLICY AND LEGISLATION

Leah Feagin - Chair
Regional Directors

EDUCATION AND PROFESSIONAL GROWTH

Terina Edington, Chair
Certification Appointee - Lena Reese
Tabatha Johnson
Leilani Kelly

MEMBERSHIP SERVICES AND RECRUITMENT

Wendy Young - Chair
Susan Hagan - Affiliation Appointee
Awards Liaison - Lisa Sims

PUBLIC COMMUNICATIONS

Margaret Powers Obryan - Chair/Editor
Deanna Sanders - Publications Advisor
Lisa Sims

CONFERENCE 2019

Cathy Hettmansperger & Terina Edington, Co-Chairs

EXECUTIVE DIRECTOR

Marty Flynn

In This Issue...

Industry Partners	1
President's Message	2
Leadership Updates	3
Legislative Action Conference	5-8
Manager's Retreat	9
Professional Development	10-20
Financial Report	21
KSNA Ballot	22-24
Regional Map	25
Regional News	26-53
Industry and Partner Ads	54-74
ANC Preview	75
Kentucky School Meals	77



INDUSTRY RELATIONS

Gina Howard - Chair
Cheyenne Fant
Kristy Hodges
Carol Roy

CHAPTER PRESIDENTS

Henderson County, Denise Phelps
Davie County, Stacy Marsh
Clark County, Renee Walker
Arch Diocese of Louisville, Janie McNeill
Calloway County, Christina Marvin
Butler County, Kaitlin Harrison
Jefferson County, Helen Hall
Madison County, Britney Kelly
Lincoln Trail Chapter, Nancy Richardson
Warren County, Melissa Smith
Fayette County, Tracy Martin
Christian County, Brenda Coker
Marshall County, Starr Mcurtry
Webster County, Bettye Herald

Platinum Partners

Bauer Marketing ♦ **C&T Design Equipment** ♦ **DRE Marketing**
General Mills ♦ **JTM Food Group** ♦ **Key Impact Sales & Service**
Koehler Borden ♦ **Manning Brothers** ♦ **MPK-KPG** ♦ **Phoenix Marketing**
Pilgrim's Pride/Gold Kist ♦ **Schwan's Food Service** ♦ **SESCO** ♦ **ShiverShock**
SMART Systems ♦ **Vollrath** ♦ **Zink Food Service Group**

Gold Partners

2 Market Group * ACOSTA * Asian Food Solutions * Bake Crafters *
 Basic American * Butter Buds * Cardinal Ice * ConAgra *
 Dairy Alliance * Domino's Smart Slice * E. Ruff & Assoc. *
 Foster Farms * Get Visualz * Gordon Food Service * HPS *
 Heartland Payment Systems * Hobart-Traulsen * Hubert Company *
 Infinite Campus * InTEAM * John Soules Foods * McCain Foods *
 MealViewer * Milo's Tea * National Food Group *
 Parsley Marketing * PepsiCo Foodservice * Perdue Foods *
 Peterson Farms * Piazza Produce & Specialty Foods * Red Gold *
 Rich's Products * Rizwitsch Sales * Winston Industries * Yangs 5th Taste

We thank you for your support of KSNA!



Presidents Letter, Spring 2019... We make learning possible....

School Food Service – A labor of love!

I have worked in school food service for 8 years now and have met many interesting, talented, highly educated and downright gifted, **Food Service Professionals**, who work long hours for meager pay. I have no doubt that my colleagues could find positions with loftier titles and more lucrative compensation. However, what I find is that my teammates here and abroad, all seem to have a passion for serving and caring for children. This is a noble cause and has rewards far beyond any commendations or monetary rewards.

I'll never forget sitting in a strategic planning meeting and hearing an administrator discuss essential personnel vs. non-essential personnel within the school district. I could not help but raise my hand and ask how well we would be able to educate children if our transportation professionals were not able to get students to school, or if our maintenance experts were not able to provide students with heat in the winter and running water, or how well students would achieve in an environment plagued with germs and viruses because our sanitation specialists were not cleaning and disinfecting surfaces. I purposely left out my own profession which is responsible for nourishing students by providing a healthy breakfast, lunch, snack and now supper. I asked a very pointed question that day, "Does our school district really employ any non-essential personnel? And if so, why? If they aren't essential, why don't we get rid of them."

That day our team took a journey which led us to a powerful mission statement and a unique organizational chart which is in the form of a wheel with spokes. Students are in the center and the spokes are represented by each of the school's departments, all of which are indeed **essential**. The spokes are encompassed by an outer wheel which consists of our community and supporting organizations. This chart sits on top of three pillars of success. Life Success is in the middle and focuses on Connectedness, Community, Productivity, Wellness, Personal Responsibility and Adaptability with Career and College success representing the two other columns. As a district, we have vowed to inspire the champion within each of our students. And as you know from Maslow's Hierarchy of Needs; Physiological needs like food, water, warmth and rest, as well as needs for Safety, Belonging, and Esteem must be met before students are able to reach their full potential.

Please join the Kentucky School Nutrition Association in our continued efforts to Feed Bodies, and Fuel Minds by providing for our students basic physiological and psychological needs as they reach for their full potential and become the champions of the future!

Yours in Health,

Shane Bosaw, KSNA President

We Make Learning Possible

Providing our
Students'
Basic
Needs!



KENTUCKY
SCHOOL
NUTRITION
ASSOCIATION
Feeding Bodies. Fueling Minds.™



Matthew G. Bevin
Governor



Derrick Ramsey
Secretary
Education and Workforce
Development Cabinet

Wayne D. Lewis, Ph.D.
Commissioner of Education

KENTUCKY DEPARTMENT OF EDUCATION

300 Sower Boulevard • Frankfort, Kentucky 40601
Phone: (502) 564-3141 • www.education.ky.gov

April, 2019

Dear Child Nutrition Professional:

Greetings! As I enter my third year in this role, I am thankful that the Challenger allows me to touch base with you and, more importantly, to express my gratitude for the important work you do each and every day for the children of Kentucky.

It is always great to see you face-to-face, and we were pleased to see many sponsors participating in the training opportunities provided over the winter by the Institute of Child Nutrition (ICN) at SCN. Each year, SCN collaborates with ICN to provide some of the most up-to-date trainings available in child nutrition. If you missed this round, be sure to check the SCN Weekly Update for future offerings. The Schools Branch is introducing a new interactive in-person training on the School Breakfast Program Meal Pattern. This training will educate sponsors on the requirements of the breakfast meal pattern and will discuss best practices in menu items, recipes and alternate methods of meal service. The training will be offered throughout the summer along with the NSLP Meal Pattern Training. Also being released soon is a second state approved production record prototype for sponsors to use, if desired. This will roll out in early summer along with a series of training dates for those interested in utilizing this option. Lastly, the Schools Branch is working closely with Dale Colyer, who has recently been hired as the project manager for the statewide POS project. Dale is diligently working to learn existing systems, evaluate and assess current needs and to get to know sponsors as we work toward releasing a RFP this summer.

With summer quickly approaching, it's not too early to consider participating in the At-Risk Afterschool Meals Program when school is back in session. This component of the Child and Adult Care Food Program offers Federal funding to Afterschool Programs that serve a meal and/or snack to children in low-income areas. Meals are served at the free reimbursement rate at eligible sites after school as well as weekends, holidays or school breaks. To be eligible, the site would need to have 50% free and reduced enrollment as well as an enrichment program such as homework assistance, tutoring, ESS, etc. Contact our CACFP Branch to learn more.

The Summer Food Service Program Branch is looking forward to another summer of growing meal opportunities. With annual growth in recent years, increasingly more children who benefit from summer meals are receiving them, but there is still a gap to fill between the number receiving summer meals and the number of children benefitting from free and reduced lunches during the school year. Sites on mobile routes, at public libraries and in low income housing complexes are growing as sponsors increasingly take meals to children where there is great need. With the strides Kentucky school districts are making to feed children in the summer, increasingly more students are returning to school healthy and ready to learn in the fall!

As you can see, there is a lot happening in SCN. Thank you again for all you do. You are in a position to make a positive impact in the life of a child every day and I hope you take the opportunity to do just that!

Lauren E. Moore, Director
Division of School and Community Nutrition



KentuckyUnbridledSpirit.com



An Equal Opportunity Employer M/F/D



”Calling All Local Chapter Leaders!”

We need you to attend...
You need to attend...
You will be glad you attended...



This Year’s Chapter Leadership Training

Where: KY International Convention Center, Louisville, KY

When: During State Conference, Wed. 3:00pm to 5:00pm

We will present each of you with your chapter affiliation book and share ideas, resources and plans for our association. Also welcome, any group that would like to start their own Local Chapter.

Hope to see you there,

Shane Bosaw, KSNA President

Cathy Hettmansperger, KSNA President-elect

Susan Hagan, KSNA Affiliation Chair

Nancy Richardson, KSNA Chapter President Rep.



Feeding Bodies. Fueling Minds.™

2019 Position Paper

School meals nourish the bodies and fuel the minds of nearly 30 million students each school day. The School Nutrition Association (SNA), representing 58,000 professionals who work on the frontlines in school cafeterias, urges Congress and the Administration to strengthen the federal government's commitment to historically under-funded child nutrition programs and minimize unnecessary regulatory burdens. SNA also calls on Congress to:

- **Continue and increase USDA Foods (commodities) support for the School Breakfast Program (SBP).** The FY 2019 Agriculture Appropriations Bill contains \$20 million for breakfast commodities. Expanding USDA Foods to support SBP will allow more students to benefit from a nutritious school breakfast, help schools cover rising costs and advance USDA's mission of supporting America's farmers.
- **Support USDA's ongoing effort to simplify child nutrition programs.** Simplifying overly complex program regulations will minimize costs, allowing school nutrition professionals to invest time and resources into program improvements for students. As part of this effort:
 - **Encourage USDA to return to the five-year Administrative Review (AR) Cycle for School Food Authorities (SFAs) that consistently operate in compliance.** SFAs are overwhelmed by excessive AR reporting requirements and State agencies lack adequate staff and resources to effectively sustain the three-year AR cycle. A five-year cycle for SFAs consistently in compliance will maintain accountability and allow State agencies to conduct more thorough reviews. State agencies will have more resources to provide SFAs support and technical assistance, and school nutrition professionals can focus more time on serving students.
 - **Encourage USDA to modify the *Smart Snacks in School* rule to allow all menu items that are permitted to be served as part of a reimbursable meal to be sold at any time a la carte.** Allowing foods that already meet nutrition standards for school meals to be sold as daily a la carte choices relieves unnecessary menu planning inconsistencies and ensures students can choose from a variety of healthy options in the cafeteria.
- **Urge USDA and the US Department of Education, in collaboration with SFAs, to develop best practices and guidance to ensure school schedules provide students adequate time to eat healthy school meals.** Short lunch periods are a concern for all students – especially millions of food-insecure children who depend on school meal programs. To increase consumption of fruits and vegetables, which take longer to consume, and to minimize food waste, schools must schedule adequate time for students to select and consume their meals.
- **Oppose any effort to block grant school meal programs.** School meal programs depend on entitlement status and guaranteed federal reimbursements for each meal served to ensure students in need have access to free and reduced price meals and to support the health and achievement of all students.

SNA appreciates ongoing efforts by USDA and Congress to address operational challenges and expand student access to free and reduced price meals through direct certification and the Community Eligibility Provision (CEP).

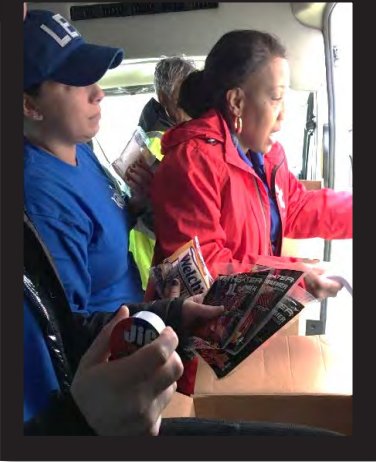
LAC 2019





With some extra time, there were three hours spent cutting up a pallet of butternut squash for the **DC Central Kitchen** that ships food out daily to multiple shelters in the city. Participants included Heather Haynes, Louise Weston, Susan Hagan, Ellen Fulkerson and Lisa Sims from Daviess Co., Kaitlyn Blankendaal from Owensboro Public Schools, Chuck Robison, Alex Andrade, Michael Miller and his daughter Lilly Miller all representing SMART Systems.

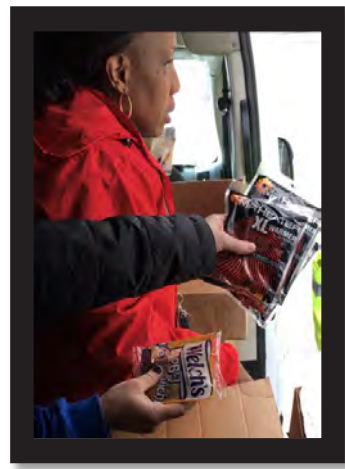




Operation Warm Hands was a project created by Heather Haynes, Food Service Manager with Daviess County Public Schools. This "giving back" project started with her contacting a homeless liaison from Washington, D.C. that she found in a Google search and boy, did it grow from there. Gloves, hats, socks, scarves, Hot Hands were collected by school kids in the school district as well as two surrounding districts. The children created cards for the homeless as well. Half of these items collected went to local shelters and the rest were distributed in Washington, D.C. the day before LAC.



Quotes from Heather: *"So proud of the kids for making cards that were cherished and for helping drive our community to come together! What an amazing experience for everyone involved." "My heart will never be the same!" "Never be afraid to set goals and create a plan. Don't quit until it is fulfilled. Counting the days until I can do this outreach project again!"*

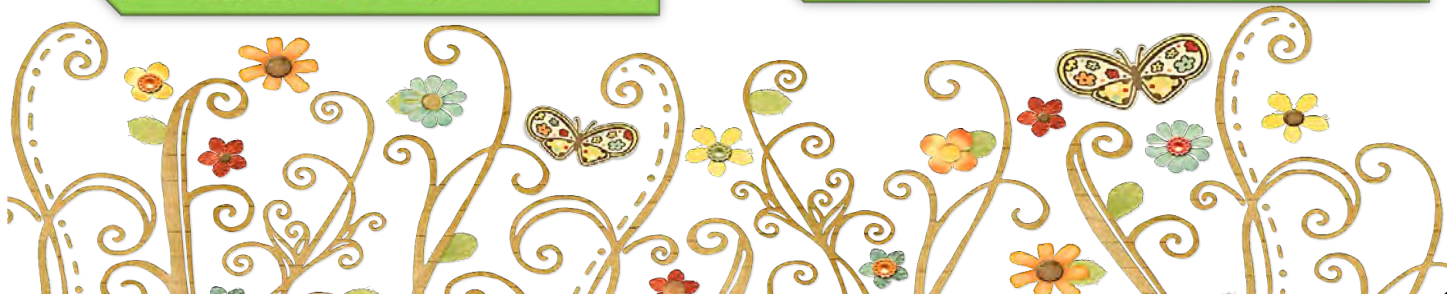




KSNA Spring Manager's Retreat
"Changing the Game"
March 22 & 23, 2019-Owensboro



Manager's Retreat



KSNA 2019 STATE CONFERENCE

New Conference Dates!
Wednesday, June 19
through
Friday, June 21

BRAND NEW CONVENTION CENTER!

KENTUCKY INTERNATIONAL
CONVENTION CENTER – KICC
Downtown Louisville



KSNA 2019 Conference at a Glance 63rd Annual State Conference



Monday, June 17, 2019

8:00a.m.-5:00 p.m.	<u>Food Safety in Schools (ICN Core Course for SNA Certificate)</u> Jefferson County Schools -3001 Crittenden Drive, Louisville 40209
--------------------	---

Tuesday, June 18, 2019

8:00a.m.-5:00p.m.	<u>Nutrition 101 (ICN Core Course for SNA Certificate)</u> Marriott Louisville Downtown-280 West Jefferson St., Louisville 40202
9:00a.m.-1:00p.m.	<u>SNS Credentialing Exam</u> Marriott Louisville Downtown-280 West Jefferson St., Louisville 40202
12:00p.m.-5:00p.m.	<u>ServSafe Training (National Restaurant Association Course, Core SNA cert.)</u> Marriott Louisville Downtown - 280 West Jefferson St., Louisville 40202
12:00p.m.-5:00p.m.	<u>Local Wellness Policies- KDE</u> Marriott Louisville Downtown-280 West Jefferson St., Louisville 40202
2:00p.m.-5:00p.m.	Conference Registration – Marriott Hotel (all pre-con registrations in session)
4:00p.m.	KSNA Executive Board Meeting

Wednesday, June 19, 2019

7:00a.m.-4:00p.m.	Conference Registration – Marriott Hotel
7:00a.m.-12:00p.m.	<u>ServSafe Training – Continued</u> Kentucky International Convention Center (KICC)
8:00a.m.-11:30a.m.	Education Sessions & Go 360 Bio-Screening – KICC
11:30a.m.-1:00p.m.	Lunch on Your Own
1:00p.m.-2:30p.m.	1st General Session – Marriott Ballroom
2:45p.m.-5:00 p.m.	Education Sessions & Chapter Leadership Training- KICC
5:30p.m.-6:30p.m.	Platinum & Gold Industry Partners/Directors Reception (invitation only) – Marriott
6:30p.m.-9:30p.m.	Masquerade Ball honoring Chapter Presidents, Platinum & Gold Partners – Marriott

Thursday, June 20, 2019

8:00a.m.-10:30a.m.	2nd General Session – Marriott Ballroom
10:30a.m.-12:00p.m.	Managers & Assistants General Session – Marriott Ballroom Directors Only Exhibits - KICC
12:30p.m.-3:00p.m.	Exhibits for All – KICC Evening on Your Own Belle of Louisville or Derby Dinner Theater at scheduled times (Pre-paid)

Friday, June 21, 2019

8:00a.m.-11:00a.m.	Closing General Session – Speaker/Trainer Kern Halls, Breakfast, Installation of Officers, Awards, Door Prizes - Marriott Ballroom
--------------------	---

Conference At-A-Glance



2019 KSNA Conference Registration

Kentucky International Convention Center (KICC), 221 Fourth Street, Louisville, KY 40202

Section A: Member Information

Membership # _____ Preferred Name on Badge _____
 First Name _____ Last Name _____
 Title _____ District/Organization _____
 Address _____ City _____ State _____ Zip _____
 Phone _____ Email _____

Section B: Title & Fee

Check appropriate membership category/fee

	Early Bird	5/25-on site
___ SN Employee ___ Manager ___ Retired	\$100.00EB	\$150.00
___ Director ___ Supervisor ___ State Staff	\$120.00EB	\$170.00
___ Non-member <i>(includes membership fee)</i>	\$275.00EB	\$325.00

Section B Subtotal: \$ _____

Section C: Preconference Tours/Classes

___ **Food Safety in Schools** - Monday, 6/17, JCPS 3001 Crittenden Drive
 (No meals Provided) 8:00am-5:00pm NC
 ___ **Nutrition 101** = Tuesday, 6/18, JCPS, Marriott Hotel Downtown
 lunch and breaks included 8:00am-5:00pm \$ 20.00
 ___ **ServSafe** –Tues 12:00-5:00pm/Wed 7:00am-12:00pm; Marriott & KICC
Deadline 4/30 2 sessions Notebook & breaks included: \$160.00
 ___ **Local Wellness Policies** – KDE - Tuesday 12:00-5:00pm Marriott NC

Section C Subtotal: \$ _____

Section D: Meals are Included in Registration **

Please (V) the meals/events that you plan to attend

___ **Masquerade Ball Wednesday Night 6:30-9:30pm**
 Dinner, Games & Live Music! (Honoring Chapter Presidents & Platinum and Gold Industry Sponsors)
 ___ **Closing General Session Brunch -Friday 8:00-11:00am**
 ___ **Guest meals (those not registered for conference)** \$40.00

Section D Subtotal: \$ _____

Section E: Thursday Night Tours 6/20

___ **Derby Dinner Playhouse 6:00pm** \$39.00 per person (meal included)
 ___ **Belle of Louisville 6:30pm** \$45.00 per person (meal included)
 Transportation not included (Separate checks accepted)

Section E Subtotal: \$ _____

Go 360 Bio Screening! Wednesday 6/19; 8:00-11:30am

Must have KEHP insurance to participate.

Hotel Information

Marriott Louisville Downtown, connected to KICC: [KSNA](#)
 (highlight and right click to open link)
Hyatt Regency: [Hyatt Link](#) Should additional reservation assistance be required, please call 800-233-1234. **Deadline 5/24/19** Links also available on KSNA Website

Section F: Payment Method **PLEASE COMPLETE ALL SECTIONS**

Totals: Section B \$ _____
 Section C \$ _____
 ** Section D \$ _____ Extra tickets for guest meals
 Section E \$ _____
 Total Due: \$ _____ (All Sections)
 Purchase Order # _____ Ck payable to KSNA _____
 Credit Card Payment <https://www.kysna.org/payments>
This registration form serves as your invoice.

Pictures will be taken at KSNA State Conference, your registration indicates that you consent to the use of any images in which you may appear for future KSNA materials.

Ways to Register: FAX 866-804-1780

Scan/E-mail: Registration form and payment information to:
martyflynnKSNA@gmail.com

Mail: KSNA, 305 Crillon Drive, Lexington, KY 40503

KSNA is committed to making all meeting activities, including food and beverage, accessible to all attendees.

Please email your needs to:
martyflynnKSNA@gmail.com

Registration Deadline is May 31, 2019

Cancellation Policy: Refunds, minus a \$50.00 administration fee, will be made if you notify KSNA in writing @ martyflynnKSNA@gmail.com or by FAX 866-804-1780 by 5/31/19. No refunds will be made on cancellations received after 5/31/19. Full payment is expected, if not already made, for cancellations after 5/31/19 – including no-shows.

Please make sure all sections are completed.

Professional Development

KSNA Conference Classes 2019 (subject to change)	Professional Standard	CEUs
Institute of Child Nutrition (ICN) Food Safety in Schools	Key Area 1: 1210, 1310, 1320	8
ICN Nutrition 101: A Taste of Food and Fitness	Key Area 2: 2620	8
Serv Safe Training (National Restaurant Association)	Key Area 2: 2620	8
What You Need to Know About Writing/Revising Your Local Wellness Policy	Key Area 3: 3230	5
"because I said I would" By: Alex Sheen	Key Area 4: 4140	1
Using Technology to Make Your Work Easier	Key Area 3: 3210	1
What's Your Why?	Key Area 4: 4130	1
"Keep Moving: There's a Light at the End of Your Tunnel!"	Key Area 4: 4160	1
Creating a Healthy School Nutrition Environment	Key Area 4: 4160	1
Celebrations and Fund Raisers: What You and Your School Administrators Need to Know	Key Area 4: 4150	1
Foods and Beverages: Sold Versus Offered	Key Area 1: 1110	1
29 Tools to Create Cool Content and Marketing Pt. 1	Key Area 4: 4120	1
29 Tools to Create Cool Content and Marketing Pt. 2	Key Area 4: 4120	1
Engaging Student Consumers	Key Area 4: 4160	1
Empowered to Lead Presented	Key Area 4: 4130	1
Getting Your SNA Certificates in School Nutrition	Key Area 3: 3430	1
MUNIS for Food Service Directors	Key Area 3: 3340	1
Administrative Review Lessons Learned from SY 2018-19	Key Area 3: 3260	1
Administrative Review Lessons Learned from SY 2018-19 Q & A	Key Area 3: 3260	1
Production Records	Key Area 2: 2120	1
NSLP and SBP Best Practices	Key Area 2: 2210	1
Milk Myths and Facts	Key Area 1: 1320	1
We ALL Make Learning Possible	Key Area 4: 4120	1
Food Safety Hot Topics- Roll Out of the 2013 KY State Food Code and How to Keep Your Kitchen Food Safety Compliant!	Key Area 2: 2630	1
Cooking to Control Moisture and Good Taste in School Lunch With Combi Ovens and Cook & Hold Ovens	Key Area 2: 2140	1
The Evolution of Combi Ovens in the K-12 Kitchen -What's New Today?	Key Area 2: 2130	1
ECERS-3 What School Food Service Directors Need to Know About Preschool State Assessment	Key Area 3: 3220	1
Cooking with Convection and Steam	Key Area 2: 2130	1
Refrigeration 101	Key Area 2: 2140	1



Because I said I would.

Alex Sheen is the founder of because I said I would, a social movement and nonprofit dedicated to bettering humanity through promises made and kept. Sparked by the loss of his father, Alex and his organization send "promise cards" to anyone anywhere in the world at no cost. Alex is someone who truly honors commitment. He once walked over 240 miles across the entire state of Ohio in 10 days to fulfill a promise. In just two years, because I said I would has sent over 9.81 million promise cards to over 153 different countries. The promises written on these cards have made headlines around the world. His charitable projects and awareness campaigns have been featured on ABC World News with Diane Sawyer, CNN, The Today Show, NPR, The Los Angeles Times and many other programs.





KERN HALLS

Kern Halls, is a leader in student-centered school foodservice efforts and has been called "one of the most engaging presenters" in today's K-12 industry. He is sought out by school districts, state agencies, associations and manufacturers (nationwide) to shed light on proven practices to increase student meal

consumption. His military culinary background, work experience in Orlando managing \$18M in sales at Walt Disney World restaurants and serving as a senior manager in Orange County Public Schools equips him with a unique skill set. During his award winning tenure in Orange County, the district's FNS team received multiple recognitions and awards for their school foodservice practices. Lead by Kern, with the help of the FNS team, high school sales grew by an unprecedented 46%. Kern has developed a reputation of being an "innovator". His STUDENT CENTERED school foodservice training and consulting company, Ingenious Culinary Concepts (ICC) focuses on keeping the student (our customer) as the top priority!

Beth Ziesenis

Since her first Commodore 64 computer, Beth Z has made a verb out of the word "nerd". Beth helps your audience filter through thousands of apps, gadgets, widgets, and doodads to find the perfect free and bargain technology tools for work and home. Beth Z speaks to 10,000+ attendees a year...99% of whom can't pronounce her last name. She has been named a top speaker by some very famous meeting planning publications. And she really likes her job.





In honor of
Chapter Presidents
& Industry Members
Join us for a

Masquerade Ball

Wednesday, June 19, 2019
6:30pm - 9:30pm
Marriott Ballroom

Dinner, Live Band,
Games, and Awards



Conference Steering Committee – 2019

Co-Chair: Terina Edington

Co-Chair: Cathy Hettmansperger

Ex-Officio: Shane Bosaw, Marty Flynn, Michelle Coker

Education Co-Chair: Terina Edington

Industry Relations Chair: Gina Howard

Registration: LeeAnn Connor, Christy Pritchett

IAC Chair: Chuck Robison

Industry & President's Reception Chairs: Mary Kuhn, Chuck Robison

Decoration Committee: Austin Dacci, Darryl Fineout, Stephanie Utle

Hospitality Committee: Jack Miniard, Jay Mills

Conference Program: Lisa Sims, Deanna Sanders

Local Arrangements: Jennifer Walters



What: BIOMETRIC HEALTH SCREENING

When: June 19th, 2019 WEDNESDAY

7:30am-11:30am

Appointments every 15 minutes

Where: KSNA Conference

Louisville, KY

Sign-up day of event & Walk-ins welcome!

Must have KEHP insurance to participate.

You will be ineligible for a screening if you have received one in 2019.

Your annual biometric screening is a way to say you care about your health and your family. It can lift you from Blue Status to Bronze. And it's worth 2,000 Points and Bucks in your Go365™ account.

The screening is a set of quick checks:

- Cholesterol
- Blood glucose
- Body mass index
- Blood pressure
- Waist circumference
- Height and weight

To fast or not to fast?

You don't have to fast (nothing to eat or drink but water for nine to 12 hours before your screening), but for accuracy it's strongly recommended. Refer to your Physician or healthcare practitioner if you are uncertain whether you should fast.

Participants can enter to WIN a



WIRELESS ACTIVITY TRACKER

Download the Go365 App today!



How to Earn Points!

Biometric screening	Points and Bucks	Points and Bucks for in-range results
Body mass index (BMI)	800	800 – BMI ≥ 18.5 and < 25, or BMI ≥ 25 and < 30, with a waist circumference < 40" for males, < 35" for females
Blood glucose	400	400 – < 100 mg/dL or A1c < 6.5%
Blood pressure	400	400 – < 130/85 mm Hg
Total cholesterol	400	400 – < 200 mg/dL or an HDL ≥ 40 mg/dL for males or an HDL ≥ 50 mg/dL for females
Total Points and Bucks	2,000	2,000

Adult children are not eligible to earn Points or Bucks for biometric screening completion or in-range results.



Join the Go365 support community visit community.Go365.com



NATIONAL AND STATE NEW MEMBER APPLICATION

Member ID _____

- ① Have you ever been a SNA member? Yes No
- ② First Name _____ Last Name _____
- ③ Email _____ Job Title _____
- ④ School District _____ ⑤ School Name _____ ⑥ Chapter No. _____
- ⑦ Work Phone _____ Home Phone _____
- ⑧ Work Mailing Address (Please indicate preferred mailing address Work Home)
 Address _____ Suite _____
 City _____ State _____ Zip _____
- ⑨ Home Mailing Address
 Address _____ Suite/Apt _____
 City _____ State _____ Zip _____
- ⑩ Who referred you to SNA? First Name _____ Last Name _____ (Optional) Member ID: _____
- ⑪ Membership Category (Check either individual membership or school district/state agency membership (SDM). See back for description)

National Dues

Member Categories	Individual Membership	School District/ State Agency Membership
SN Employee	\$36 <input type="checkbox"/>	\$36 <input type="checkbox"/>
Student	\$36 <input type="checkbox"/>	N/A
Retired	\$36 <input type="checkbox"/>	N/A
SN Manager	\$38 <input type="checkbox"/>	\$38 <input type="checkbox"/>
District Director/Supv/Spec	\$130 <input type="checkbox"/>	\$130 <input type="checkbox"/>
Major City Director/Supv/Spec	\$130 <input type="checkbox"/>	\$130 <input type="checkbox"/>
State Agency Director and Staff	\$130 <input type="checkbox"/>	\$130 <input type="checkbox"/>
Nutrition Educator	\$130 <input type="checkbox"/>	\$130 <input type="checkbox"/>
Other	\$130 <input type="checkbox"/>	\$130 <input type="checkbox"/>
Affiliate Employee	\$18 <input type="checkbox"/>	N/A
Affiliate Retired	\$18 <input type="checkbox"/>	N/A

- ⑫ Employed by? Public School Private Management Company
 Private School CACFP
- ⑬ Does your employer pay your dues? Yes No
- ⑭ Are you responsible for school nutrition operations in your school district? Yes No

National, State Dues and Processing Fee are required.

KY

⑮ NATIONAL DUES \$.

⑯ STATE DUES* \$.

⑰ PROCESSING FEE \$ **2** . **00**

⑱ TOTAL DUES \$.

⑲ Tax-deductible contribution to SN Foundation \$.
 ___\$10 ___\$25 ___\$50 ___Other

⑳ TOTAL PAYMENT \$.

⑯ Your STATE DUES are: (Record state dues in the space provided on right) * Select one.

\$7.00 STU/SNM/SNE/RET/AFR/AFE/

\$20.00 SDS/OTH/MCD/EDU/DDS/

⑳ CREDIT CARD INFO: EXP. DATE _____

㉑ Individual Membership Signature _____ Date _____

For SDM multiple applicants, you may use a spreadsheet found at www.schoolnutrition.org/sdm.

See reverse side for important information.

Dues subject to change.

㉒ FOR SCHOOL DISTRICT MEMBERSHIP (SDM) ONLY

SDM Main Contact Name _____

(Optional) SDM Main Contact Member ID _____

Email _____

Business Phone Number _____

Return this form with your credit card information, or your check or money order made out to SNA
 Mail application to SNA, PO Box 759297, Baltimore, MD 21275-9297

Rev 09/18

SNA National and State Membership Application Guidelines

Membership Application for Individual and School District Memberships.

Instructions for completing the front of this application:

1. Please indicate if you have ever been a SNA member.
2. Print your full name as you would like it to appear in your membership record and on your membership card.
3. Print your email address and job title. All SNA members automatically receive emailed information related to the organization.
4. Print your current school district.
5. Print your current school name.
6. If you know your local chapter number, please fill in.
7. Print your work and home phone number.
8. Print your work mailing address.
9. Print your home mailing address.
10. Print full name of member referrer who introduced you to SNA (only needed for new members). This will give the person credits for Star Club and annual membership campaign drives. Optional: Include referrer's SNA member ID.
11. Please review the membership categories listed. Check one that best describes your position. **School District/State Agency Membership (SDM) is a membership managed or coordinated by the school district/state agency and can be transferred to another individual in the same membership category. Please check with your district to see if you are eligible for SDM.**
12. Please check if you are employed by public school, private school, or private management company.
13. Please indicate if your employer pays your dues.
14. Please indicate if you are responsible for school nutrition operations in your school district.
15. Record your national dues based on membership category checked.
16. Record your state dues based on the dues listed on left side of application under "Your state dues are:"
17. All applications must include the processing fee.
18. Please add national, state dues and processing fee amounts. This is the total dues amount to be paid. Applications with incorrect total amount will be returned resulting in a delay of member benefits.
19. Record your optional contribution to the School Nutrition Foundation. The School Nutrition Foundation is a 501(c)(3) organization and donations are tax deductible. Your contribution of \$10 or more will be acknowledged by the School Nutrition Foundation.
20. Add national dues, state dues, processing fee and any optional contributions. This is the total payment.
21. If paying by credit card, please enter your credit card information.
22. This box must be completed for SDM applicants.
23. Please sign and date your completed application. Required for individual membership only. Mail your application and payment to SNA, PO Box 759297, Baltimore, MD 21275-9297.

Membership dues cover a full year of benefits. Processing of application takes approximately two to four weeks from receipt of payment. New members will be mailed a membership card about two weeks after application has been completely processed.

Dues Category	Membership Category	Description	Individual Membership	School District/State Agency Membership
SNE	School Nutrition Employee	Cooks, chefs, bakers, bookkeepers, technicians, assistants, etc.	\$36	\$36
STU	Student	Full-time students enrolled in post-secondary nutrition, health or other food related program. Does not include right to vote.	\$36	N/A
RET	Retired	Retired Members.	\$36	N/A
SNM	School Nutrition Manager	Managers, head cooks, head chefs, assistant managers.	\$38	\$38
DDS	School Nutrition Director, Supervisors, Specialist, Executive Chefs	Working in a school nutrition program at the school district level.	\$130	\$130
MCD	School Nutrition Director, Supervisor, Specialist (Major City)	Working in a school nutrition program where the school district enrollment is 40,000 or more or city population is 200,000 or more.	\$130	\$130
SDS	State Agency Director, Supervisor, Specialist	Working in state office for child nutrition programs, including nutrition education.	\$130	\$130
EDU	School Nutrition Educator	Faculty working in a college/university setting.	\$130	\$130
OTH	Other	Principals, Superintendents, Teachers, etc. Does not include right to vote.	\$130	\$130
AFE	Affiliate Part-Time Staff (less than 4 hours daily)	Optional membership category for retired or part-time school nutrition staff. Does not include a subscription to <i>SN</i> magazine or the right to vote in the annual SNA election.	\$18	N/A
AFR	Affiliate Retired		\$18	N/A

Note: Contributions or gifts to SNA are not deductible as charitable contributions for federal income tax purposes. Contributions to the Foundation are deductible for IRS purposes. \$2.00 of your national dues is used for your subscription to the *SN* magazine.

School Nutrition Association * 2900 S Quincy Street, Suite 700 * Arlington, VA 22206
Phone: 800-877-8822 * Web site: www.schoolnutrition.org * E-mail: membership@schoolnutrition.org

KSNA - 2018 - 2019 Financial Report- approved 12/5/2018

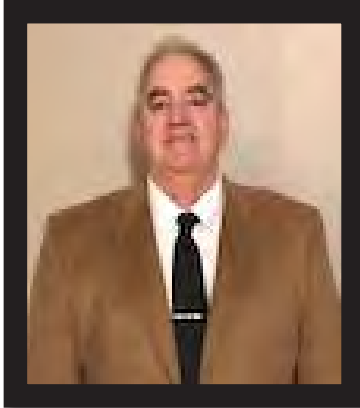
		8/31/2018	10/31/2018
Exhibitors Fees	\$175,000.00	\$9,970.70	\$20,931.89
Industry Advisory Council (IAC)	\$1,200.00		
Interest-Savings, Short-term CD	\$175.00	\$14.74	\$43.74
KSNA Administrators	\$30,000.00	\$14,028.60	\$27,307.55
Managers' Retreat	\$20,000.00	\$9.41	\$5,410.86
Membership Dues	\$15,500.00	\$1,109.00	\$5,346.00
Miscellaneous Revenue	\$500.00		\$171.00
Publications & Communications	\$1,000.00		\$138.12
State Affiliation of Chapters	\$50.00		
State Conference Registration	\$85,000.00	\$978.83	\$2,012.95
Ways and Means	\$1,200.00		\$180.00
Total Revenue	\$329,625.00	\$26,111.28	\$61,542.11
Expenditures			
ANC Manager Employee Award	\$3,000.00		
ANC Officers	\$6,000.00	-\$88.34	\$128.63
Board Retreat	\$2,000.00		\$15.00
Education	\$500.00		
Executive Board Expenses Misc	\$4,000.00	\$145.00	\$421.75
Executive Director	\$40,000.00	\$3,333.33	\$9,999.99
Exhibits	\$30,000.00		
Finance (Budget and Audit)	\$1,500.00		
Industry Advisory Council Exp	\$1,000.00		
Industry Relations	\$500.00		
Insurance and Bond	\$4,000.00		\$1,344.00
KSNA Administrators	\$22,000.00	\$142.00	\$28,165.14
KSNA Annual Conference	\$100,000.00		\$6,107.24
LAC KY	\$3,000.00		
Leadership Academy	\$5,000.00	\$250.00	\$250.00
Legislative Action Conference	\$20,000.00		
Managers Retreat Exp	\$20,000.00		\$377.00
Marketing Expense	\$1,000.00		\$907.83
Member Services	\$900.00		
Misc.	\$500.00		\$1,676.00
National Leadership Conference	\$8,500.00		\$194.36
Public Policy	\$500.00		
Publications & Public Comm Exp	\$30,000.00		\$580.75
Resolutions and Bylaws	\$100.00		
Scholarships	\$3,000.00		
SNIC/ACDA/SAE	\$3,200.00		\$1,338.35

Financial Report

KY School Nutrition Association Election

- Ballots will be provided in this publication as well as during state conference
- Ballot Box located at registration and on stage in general session ballroom
- Ballots must be turned in by second general session on Tuesday
- Winners (including all mailed, faxed, emailed and ballot box votes) will be announced at the closing general session

Candidates for 2019-2020 Vice-President



Jack Miniard

Level 4 SNA Certified

Position: Director of Food Service, Harlan County Public Schools

KSNA Participation: Executive Board KSNA, KSNA Region 5 Director, Leadership training KSNA, SNA Planning Hospitality Committee, LAC Committee leader for 5th Congressional District

Goals: To assist the President and KSNA Board to remain the leading voice for child nutrition Programs. Being a voice by increasing awareness of available resources by KSNA, SNA, the school nutrition foundation and the institute of child nutrition to Food Service Directors and Staff.

Striving to be the best TEAM member by being an active, engaged leader demonstrating integrity while serving KSNA Members.



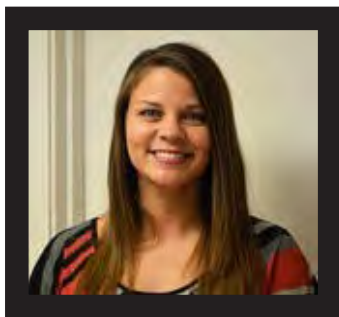
Becky Lowry

Becky Lowry has been the School Nutrition Director for Clark County Schools since 2005. She graduated from the University of Kentucky with a Bachelor of Science Degree in Dietetics in 1989 and went on to get her Master of Science Degree in Community Nutrition from Eastern Kentucky University in 1997. Becky is a registered dietitian and has a Level 4 Certification with SNA. She has served as KSNA Region 6 Director for 3 terms, served as KSNA Administrative Section Representative for 2 terms, and served on the nutrition committee for KSNA.

Becky has attended SNA's Legislative Action Conference for 5 years and as the current Administrators' Section Chair, she was responsible for planning the 2018 Administrators' Summit in Bowling Green, KY. Prior to working for the school system, Becky worked as a community and clinical dietician for the Clark County Health Department. The decision to change her career path after 12 years at the health department was hard but she felt as if she needed a more challenging

position moving forward in her career. Since starting in school nutrition, she has never looked back. The things she loves most about her position as School Nutrition Director are seeing the students' smiling faces as they come through the cafeteria line, working to improve childhood nutrition intake, and the life-long support and friendships she has made with fellow Kentucky directors. Becky enjoys spending time at the lake and the beach with family and friends anytime she can. She is the proud mother of two children, Addison and Landon, and has been married to her husband, Ken, for 30 years.

Candidate for 2019-2020 Administrative Section Representative-Elect

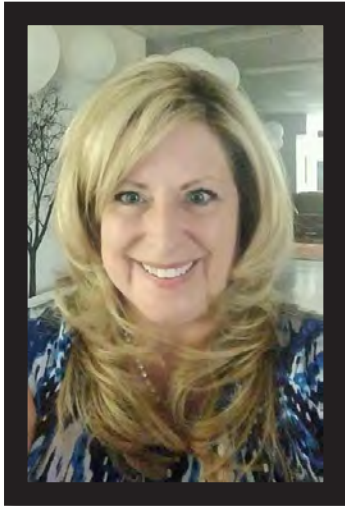


Josey Crew

Child Nutrition Director for Hardin County Schools. She is a graduate of Western Kentucky University with a B.S. in Nutrition and Dietetics. She completed her dietetic internship through Southern University of New York in Oneonta and is a Registered Dietitian. Previous to working with Hardin County Schools, she worked at Lincoln Trail District Health Department as the WIC Coordinator. With a passion for food, nutrition, and feeding youth she was on the right path! Josey enjoys spending time outdoors and with her family. She is the proud mother of two children: Kendall 9, and Carson 6 and happily married to Roger for 13 years. She is currently serving on the KSNA board as Region 2 Director and would appreciate

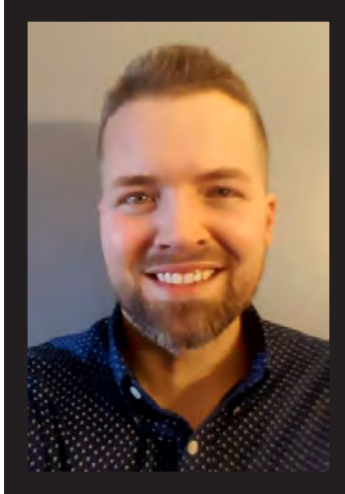
your support for Administrative Section Representative-Elect.

Candidates for 2019-2020 Secretary/Finance Officer



Michelle Coker MA, RD, LD, SNS

She is the School Nutrition Director for Fayette County Public Schools in Lexington for the past 14 years. She has served KSNA as the Secretary/Treasurer 2017/19, Administrators Representative 2016/17, Administrators Representative-Elect 2015/16 and Exhibit Chair for the Annual Conference 2009-2015. Michelle has 26 years of experience as a registered dietitian in school nutrition, management, food distribution and clinical environments. Michelle has been a member of the School Nutrition Association (national/state/local) as well as a member of the Academy of Nutrition and Dietetics (national/state/local). She has been a Girl Scout Leader for several years and enjoys camping with her troop. Her favorite team is the Kentucky Wildcats (Go Big Blue). Michelle has been married to her college beau, Eric for 25 years and they are the proud parents of Sydney 19 y/o and Aiden 16 y/o. As Secretary/Treasurer it would be an honor to continue to serve and support the KNSA initiatives and membership.



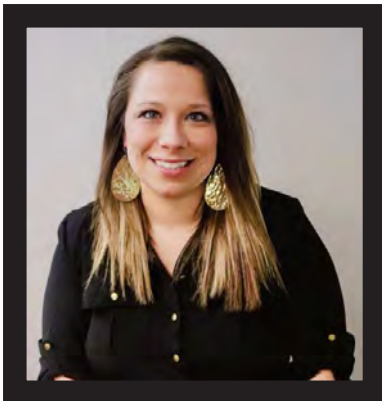
Jason (Jay) Mills, SNS

In 2000, Jay began his career in the food service industry making salads at Outback Steakhouse and quickly advanced into management. There he learned customer service, employee management, and the dollars and cents of running a business. Jay left the full service restaurant industry in 2009 to become a cafeteria manager at Highland Middle School in Jefferson County (JCPS). After only a couple weeks on the job, he realized a new passion was quickly emerging. Three years later he was promoted to area consultant, but didn't stop there. Since then, he has earned his Bachelor's degree and SNS Credential. Currently, Jay serves as the Region 3 Director and as a KSNA board member. He attended KSNA's Leadership Academy and helped to lead the Hospitality Committee at state conference for the past 2 years. Jay has "Charged the Hill" at LAC and advocated for SNPs. He was invited to and attended the highly-valued Georgetown University's McDonough School of Business Executive Leadership Program. His name has been recommended to meet and join future leaders from across the country at SNA's National Leadership Conference. "I have 2 daughters, ages 6 and 10. Every evening, we pick out what they'll be eating for lunch at school the

next day. Not only do I understand the importance of child nutrition at the local, state, and national level, but I'm living it at home every day. Continuing my leadership development journey I am excited about giving back to our association through service in state or national leadership positions. The opportunity to achieve the goals of our state and national association through leadership, to me, is truly astounding," - Jay Mills.

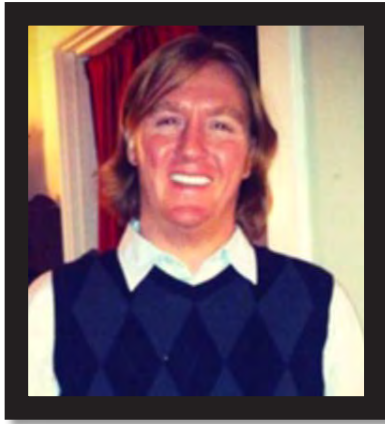
Candidates for 2019-2020 Manager & FS Assistant Rep

Heather Haynes



A member of Daviess County Public Schools for six years, two of those as a Food Service Manager for Sorgho Elementary. I currently serve as your Managers & Assistants Chair for KNSA and am an active believer in taking the position to the next level. While my passion is ensuring that you are provided with the necessary tools to make you the best possible food service employee for our students, I am also here to help you prepare for the daily in's and out's that our position requires. Heather served in the US Coast Guard for eight years, has a BS in Business with a focus in accounting and marketing, maintains a level 4 SNA certification, and is working towards her SNS certification. As the 2019 recipient for the SNA LAC video award, her drive to continuously grow in her position is evident. She is involved with her schools wellness program, started their schools garden program in 2018, actively participates in Fuel Up to Play 60, and works daily to ensure the kids at her school are the priority. Heather has three kids, 13, 6, and 4, and has been married for eight years to Keith.

Mark Johnson



Manager, Wheeler Elementary School at Jefferson County Public Schools. Mark has been in the foodservice industry for 23 years in many different capacities. He accepted his first head chef position in 2003 at the Kenosha Steakhouse in Breckenridge, Colorado. After moving back to Louisville to be closer to family he ran a few successful Louisville restaurants and worked for a while in retail with The Fresh Market helping build their regional deli business. After years of working crazy hours, holidays and weekends he wanted a change but knew that food was his passion. A friend recommended working for Jefferson County schools and there he found exactly what he was looking for. In the fall of 2015 he stepped up to the serving line and realized these were the customers he wanted to serve and offer an amazing environment to not only eat but learn about food and community as well. In 2017 he wanted to become more involved and joined the Jefferson County School Nutrition Association (JCSNA) as a Regional Director. In 2018 he earned a level 1 SNA certificate and has now submitted his level 3 for accreditation. He also serves on the Managers Advisory

Council for Jefferson County Public Schools as well as working as a health ambassador for his school. When not in the kitchen Mark loves to spend time with his wife and two dogs hiking all over Kentucky and Indiana's beautiful State Parks and National Forests. He hopes to continue to be influential and forward thinking for all of the customers and fellow employees in school nutrition for a long time to come. Working with an excited team is very rewarding in anything but especially in the challenging environment that is the National School Lunch Program. Mark hopes to connect with more and more like minded people and continue fueling passion for school foodservice.



2019 KSNA Election Ballot

Return by mail, fax or email by June 8th to:
Marty Flynn, 305 Crillon Dr., Lexington, KY 40503
(859)303-7832, martyflynnksna@gmail.com

Vice President: _____ Jack Miniard _____ Becky Lowry

Administrative Section Rep: _____ Josey Crew

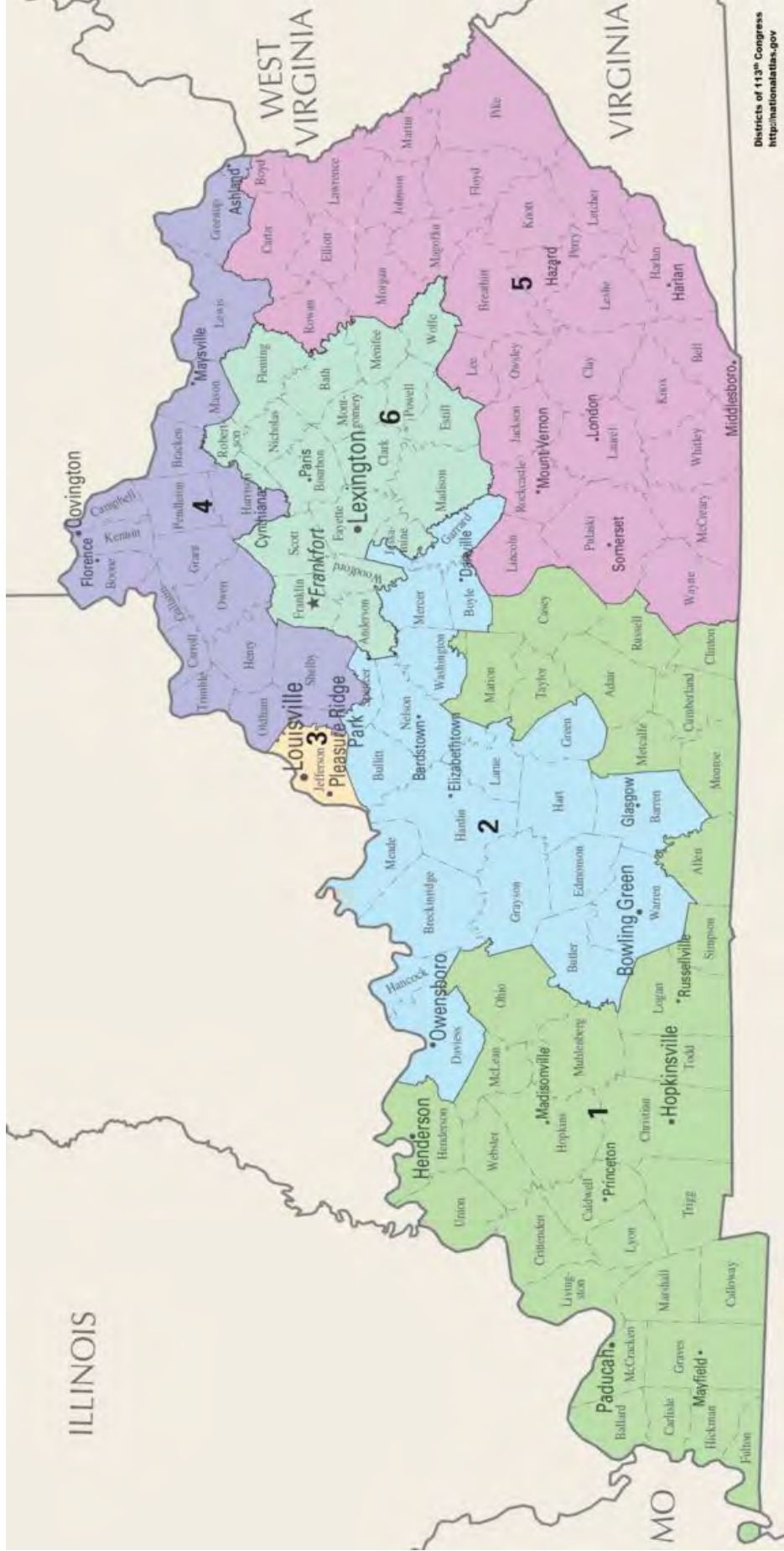
Secretary/Finance Officer: _____ Michelle Coker, MA, RD, LD _____ Jay Mills

Manager & Food Service Assistant Rep: _____ Heather Haynes _____ Mark Johnson

Your SNA membership # _____

Note: To participate in the election of the Administrative Section Representative-elect you must pay dues to be a member of the "Director/Supervisor" section of SNA. You must provide your SNA membership # in order to verify and for your vote to be counted.

Kentucky's Six Congressional Regions



Representatives: as of 9/2018

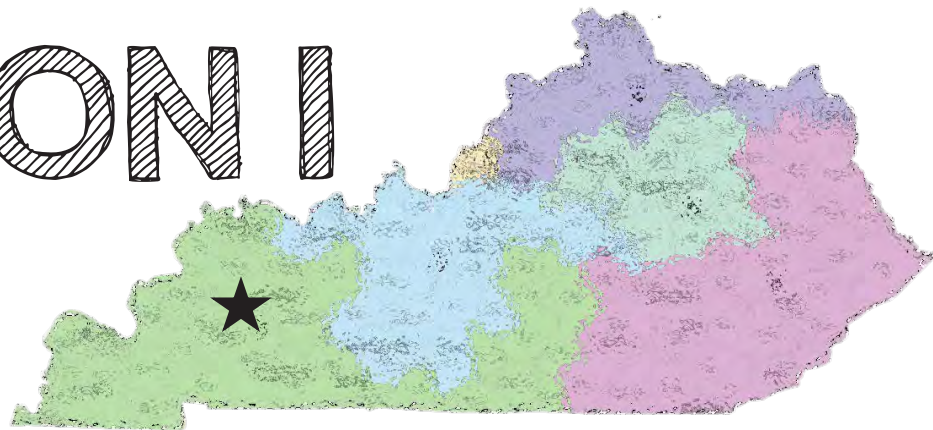
- Region 1 – James Comer
- Region 2- Brett Guthrie
- Region 3- John Yarmuth

Senators:

- Region 4 – Thomas Massie
- Region 5 – Harold “Hal” Rogers
- Region 6 – Garland “Andy” Barr
- Mitch McConnell
- Rand Paul



REGION I



Mayfield Independent

Mayfield Independent Schools hosted James Comer for a Food Service and Cafeteria visit at lunch.



Pictured from
Left to Right
Congressman Comer
Joe Henderson
Leah Feagin



Pictured from
Left to Right
Amanda Bevins
Leah Feagin
Paola Moreno
Congressman Comer
Marlana Smith
Ana Masso
Joyce Priddy

Henderson County



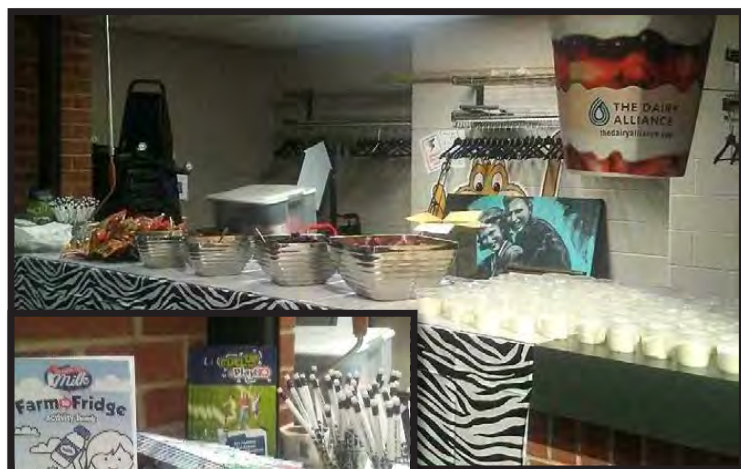
*South Heights Elementary
Henderson, KY*

*1st day of School,
Let the fun begin!!*

*Students learning to read and follow a recipe from the book
Saturdays and Teacakes. Possible future Child Nutrition Staff!!*



Region One



**Yogurt Bar with
Henderson County Schools**



During the months of February & March Henderson County Elementary Schools participated in a family fun night at the Preston Arts Center. 2 elementary schools each night came together for a night of activities provided by their teachers, time to look at a National Geographic Art Display as well as dinner. Our Child Nutrition program provided hot dogs, veggie cups and chips as well as a build your own yogurt bar. The children loved making their own parfaits using the frozen fruit, granola and chocolate chips that were offered. They were also given an individual bag of animal crackers to fit the theme of the night. We were also able to give them each a Farm to Fridge coloring book, cow print pencils and stickers thanks to Alan Curtsinger with The Dairy Alliance.

Fulton Independent

CARR GARDEN PARTY – Carr Elementary in Fulton enjoyed a special “Garden Party and Picnic” treat during the fresh fruit and vegetable program break in their school day. Pictured are Miss Banana, a special guest of the event, Ashley Teasley, Fulton Independent Food Service Director, Kala Tubbs, Carr Cafeteria Manager, and Judy Holliman, Carr Food Service Assistant.



Carr Elementary was awarded a grant this year by the U.S. Department of Agriculture’s Food and Nutrition Service to serve fresh fruits and vegetables to their student population at least three times a week outside of breakfast and lunch time. The school receives reimbursement for the cost of the fresh fruits and vegetables available to the students during this break. The goals of the

program are to create healthier school environments by providing healthier food choices, to expand the variety of fruits and vegetables children experience, and to make a difference in children’s diets to help impact their present and future food choices and health. Carr students enjoyed the opportunity to sample many different types of fresh fruits and vegetables while learning to make healthier choices in their own selection of foods and snacks.



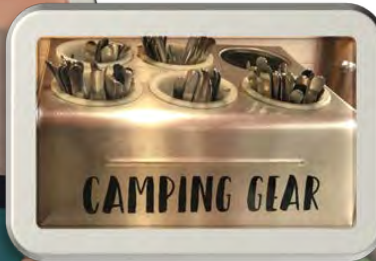
Union County

Hazel Garrett, Manager at Morganfield Elementary has a clever dual use for pizza trays at Christmas time.



Morganfield Elementary School Staff celebrating Farm day at school with the kids.

Sturgis Elementary School... always have a great theme going on. This one was CAMPING. Love the tree bark. And checkout the meal served that day.



Christian County



*Indian Hills Elementary
dressed up for
Halloween*

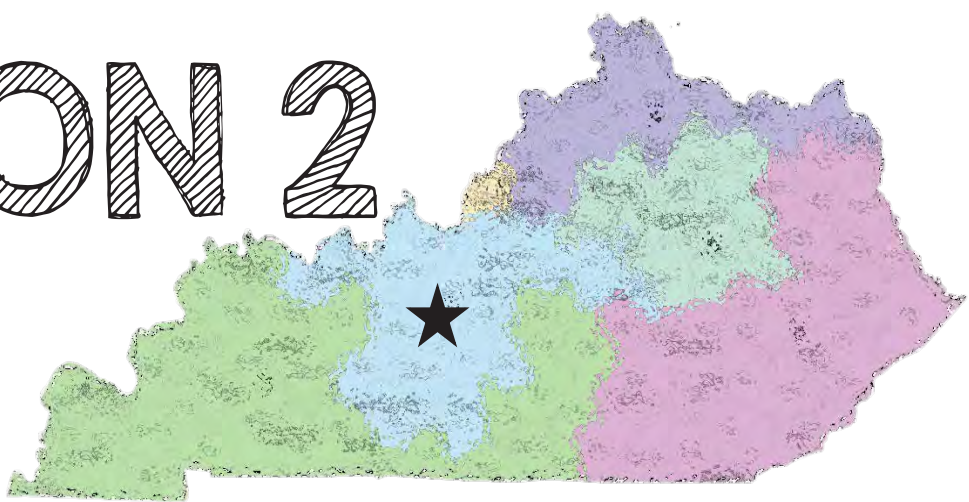
*All Christian County Schools received
100% on Health Inspections*



*Indian Hills Elementary team
Got into the spirit of
Valentine's Day by giving
each student a Valentine's!*



REGION 2



Jessamine County

Region Two



East Jessamine High School - student's tried out a "Mac & Cheese Bar" with many fun toppings!



West Jessamine Middle School where students enjoyed a "Baked Potato" Bar where they chose their favorite toppings.



West Jessamine High School began an alternate breakfast location, serving breakfast including "YoGo Coffee Coolers" from the concession stand area where students congregate in the mornings.



Hardin County

Halloween Shenanigans

M&M staff- Meadowview Elementary



Region Two

*National School Lunch Week at East Hardin Middle School (Lots 2 Love)
 Check presentation for Fuel Up to Play grant at Central Hardin High School and College View
 Campus. Linda Lowe (pictured) is the manager for both of these schools.*



Region Two



LaRue County

Hodgenville Elementary Celebrated National Popcorn day with the students, each student received a bag of popcorn. Manager Shelia Skaggs (dressed as the popcorn) loves celebrating as much as she can with her students.



Halloween- The Staff at Hodgenville Elementary dress up for the students for Halloween, Director Stephanie Utley even decided to join in the fun with an inflatable ostrich costume.



Super Hero Day- Manager Shelia Skaggs and employee Alisha Willian join in the school-wide celebration of Super Hero Day.



National School Lunch Week- The staff at Hodgenville Elementary dress up on the final day of National School Lunch Week, the students love interacting with the staff and seeing how much they love what they do each day.



Elizabethtown Independent

Just want to share how all of our kitchens show support to our students in more ways than food. It can be a simple act as a smile or kind word, sprinkles on a cookie, decorations and a million other ways. This is one way Helmwood showed the kids they care. They made 60

valentine boxes for kids that didn't have one...the kids did not know they were doing this only the teachers, so the teachers sent down students that didn't have one so they could participate in the classroom activities with a decorated box instead of just a brown paper bag. I think they had one left..... Mike and I are very grateful for our cafeteria staff and all they do for our students!



JUST CHOOSE KINDNESS



Owensboro Independent

UK Dietetic Intern, Olivia Hoelker chose Valentine's Day for her theme meal at Owensboro High School 'Pizza My Heart' theme was perfect!



Region Two



Daviess County

OPERATION WARM HANDS

A cup of hot cocoa and a pair of warm fuzzy gloves are the perfect complement to a winter morning. Such was the theme at Sorgho Elementary School on Tuesday morning as approximately 24 fourth and fifth-grade students handed cups of coffee and cocoa to drivers

and passengers exiting the drop-off line. The Student Lighthouse Team members also graciously accepted donations of gloves and hand warmers and placed them in the quickly growing pile behind their cocoa station. The event "Operation Warm Hands" was created after Sorgho Elementary School Cafeteria Manager Heather Haynes discovered she had been named one of three finalists in the national



School Nutrition Association (SNA) 2019 Legislation Action Conference video contest. Haynes believed, if she won the contest, the opportunity to travel to the national conference in Washington, D.C. would also present her with an opportunity to give back to others. "When I heard I was a finalist, my immediate thought was that, if this really happens, I have to give back somehow," Haynes said. "I thought, if I was being given something, it didn't feel right going on this trip and not doing something in return." In December, Haynes was notified that she indeed had won the video contest and the trip to Washington, D.C., traveling with five others. Having already brainstormed ways to give back to the D.C. community, it did not take long



for her idea to take shape. "We knew when we were going there it would be cold," Haynes said, adding that she and the other ladies attending discussed the clothes they would need to pack given the anticipated cold temperatures. Haynes said the conversation then turned from the cafeteria managers keeping warm to the extensive homeless population in D.C. Then Haynes decided to begin aiming her focus back home. "There are over 600 people in Owensboro homeless as well," Haynes said. "Why not help people at home — where it should all start — and then continue it in D.C.?" Haynes started by sending a flyer to the Daviess County Public Schools district and then reaching out to school families, friends, businesses and sponsors with an initial goal of collecting 1,000 hand warmers and pairs of gloves. Before the official date of "Operation Warm Hands" arrived, which was rescheduled due to weather, Haynes had received over 2,000 of each, including a very generous donation of over 1,600 hand warmers from Whittaker Guns. SES students receive a generous donation of gloves from Jagoe Homes.





Tuesday morning, businesses and individuals, including Tamarack Elementary School and Jagoe Homes, delivered boxes and full bags of gloves to the SES parking lot as individual families handed hand warmer packets out of their windows. The grand total after Tuesday's contributions was 3,192 items. "A local lady even called and donated \$500," Haynes said. "We are going to use half of that to help heat the homes of some of our students and

the other half to buy more gloves." Advance-Pierre Foods has agreed to donate over 300 sandwiches for Haynes and her team to hand out in Washington, D.C. Since the team of six cafeteria managers from SES, Daviess County Middle School, College View Middle School, Tamarack Elementary School and Owensboro Public Schools will be traveling by plane to the nation's capital, there was a concern about how all of these items would be transported. "We've had a couple of people offer to donate luggage," Haynes



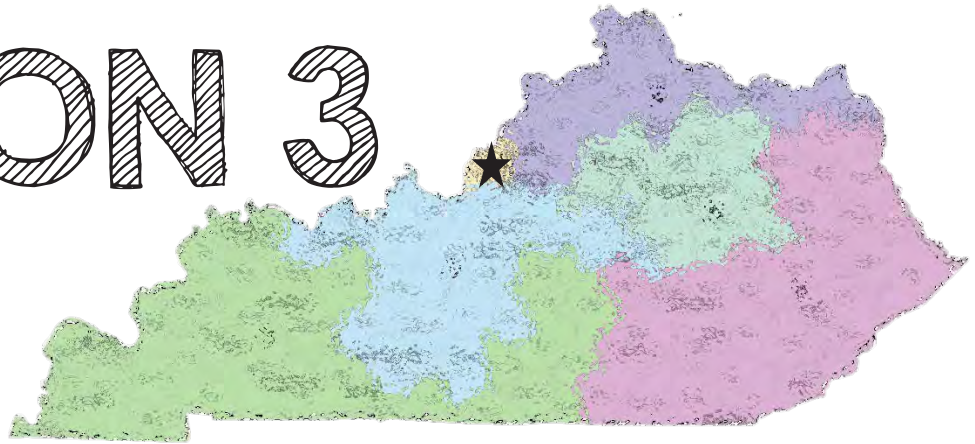
said, adding that once they hand out the necessary items, the luggage could then be donated to the shelter where the group will be volunteering. The SNA 2019 Legislation Action Conference is scheduled from Feb. 24-26 and will allow the group the opportunity to sightsee, serve at a local shelter, hand out the many items they have collected and speak before Congress about issues concerning national public policy efforts supporting school nutrition programs. U.S. Representative Brett Guthrie had lunch with members of the SES Student Lighthouse Team Monday to discuss school nutrition. Fifth-grade teacher Barbi



Morris-Irby, a first-year teacher at SES and co-sponsor of the Student Lighthouse team with Katie Warren, said the students have written letters based on topics they selected from five or six issues that will be presented at the conference. Haynes will read and submit these letters to elected officials in Washington, D.C. Morris-Irby said the topics ranged from healthy snacks and changes in free and reduced lunch to having enough lunchtime to eat. She said Rep. Guthrie's visit to the school Monday and the conference in Washington, D.C. were both unique opportunities for the students' voices to be heard. "The students used that opportunity," Morris-Irby said. "How often do you get somebody here in front of you?" Morris-Irby was not just impressed by the stance her students took in voicing the importance of the new changes in school nutrition, she was also impressed by the outpouring of support from her school. "This is one amazing place," Morris-Irby said. "They do more for people and for each other than I've ever seen."



REGION 3



Jefferson County

Adopt a Family - For the 2nd holiday season in a row, the Jefferson County Public Schools' (JCPS) Homeless Office asked our local chapter, JCSNA, to



partner with their office and sponsor a holiday dinner for the district's annual Adopt a Family event. JCSNA sponsored the dinner, fed around 350 participants and assisted with gathering donations and gifts. The partnership has been and will continue to be a huge success. Plans are

already in the making for JCSNA to host the dinner again next school year - Awesome job JCSNA and volunteers!



Jefferson County School Nutrition Association (JCSNA) - Holiday Fun & Events Our local chapter went above and beyond this holiday season and put on two "for

fun" events for members who wanted to participate. This is a great to keep the association involved with schools, employees, and its members across the district.



Painting Party



**Basket Weaving Class
Teacher, Terina Edington**



**"LETTUCE"
HELP WITH
LUNCH!**

Students can complete their packed lunches from home by adding milk and fresh fruits and vegetables at no charge!*



"Lettuce Help with Lunch" Campaign

Our Nutrition Initiatives team just rolled out this incredible campaign for families who are sending students to community eligible schools with a lunch from home. This means

saved time, groceries, and money for families who choose to participate. As for nutrition services, we can still offer milk and fresh fruit and vegetables to students who may not have them packed in their lunch from home. Being able to reach new students while introducing them to nutritious foods is always an added bonus! As a parent, this is an awesome option. I could potentially send my child to school with only his or her favorite entree and the school cafeteria would pick up the rest. We have instructed all of our team members out in the field to frequently visit their cafeterias and while out there, encourage students to place the bookmark (pictured above) in their lunchbox to increase the likelihood of mom and dad receiving the news!



"I Pledge to Taste It, Not Waste It" Campaign "I Pledge to Taste It, Not Waste It," is yet another amazing campaign rolled out through Nutrition Initiatives. This is a way to get students and adults excited about reducing food waste by only choosing items that they are going to consume. Through food



OUR CLASS PLEDGES TO REDUCE FOOD WASTE BY ONLY TAKING WHAT WE CAN EAT!

TEACHER'S NAME AND ROOM NUMBER _____



rescue programs, cafeterias can collect and donate items such as, but not limited to, unopened prepackaged foods, milk, juice, whole fruit, and cereal. All of us who are out visiting cafeterias observe the amount of food ending up in the trash. Food waste can stem from things like eyes that are bigger than bellies or not enough time in the seat to eat. Getting classes to take the pledge will help bring

additional awareness to food waste and hopefully assist in reducing it across the district while still allowing us to make significant donations to our local food banks.

Marty's Mischief - A lot of times we get caught up in the amount of work it takes to get the kids fed hot and nutritious meals. We get so busy, we tend to forget about how wonderful our jobs are and how proud all of us should be of the job we do, day after day. In an effort to promote fun and celebrate the holiday season within our central office, "Marty the Elf", dropped by on several occasions to stir up some creative ruckus & most importantly to remind us to laugh! Enjoy, because we sure did!

Until next year

MPLH meeting

Christina's (SFSP) door

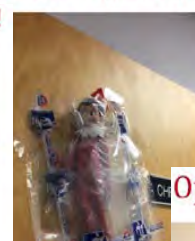
Shawnalee's Zip line



Consultant's Office



Marty gets BUSTED!



Operation's door



Jefferson County Public Schools – New Menu Items

CHICKEN PARMESAN – this new menu item features a breaded chicken patty topped with marinara sauce and shredded mozzarella cheese. It will be featured on the secondary menu to start. First appearance will be January 26th.



COLLARD GREENS – this delicious recipe replaces kale greens on the menu. Greens may never be a favorite with our students but this recipe is great. Elementary schools will serve collard greens on 1/30 Secondary students will get their first taste on 2/21.



BREADED MOZZARELLA STICKS – this new menu item replaces the Wild Mike's Cheese Bites when you are out of stock. Look for it on the March menu for sure! This is a stock photo don't expect to see this many in a serving!



KICKIN' CHICKEN NACHOS – Our very own, Chef Chris, has created a dynamite recipe for buffalo chicken nachos featuring unseasoned chicken fajita strips with a buffalo sauce prepared with cheese queso and hot sauce. It will be served with our new Gehl's nacho chips.



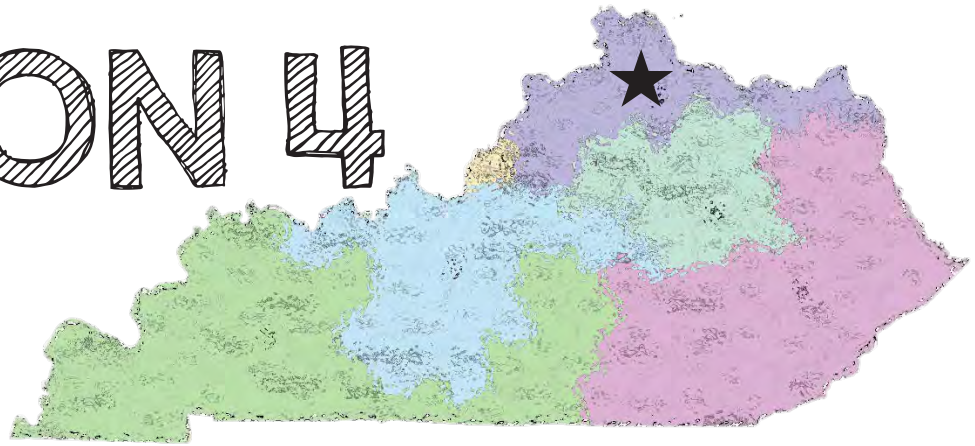
CHEESY CHICKEN PHILLY – a twist on the Philly Cheesesteak Sandwich for the secondary menu. Look forward to this new item on the secondary menu 2/4.



GENERAL TSO'S CHICKEN AND FRIED RICE – Chicken tenders are no longer available so this popular secondary menu entrée will make its debut on the elementary menu in March. A new fried rice will also appear on the menu in March to replace the veggie fried rice from last semester. Remember that students do not have to take the rice with the chicken. They may choose one and/or both.



REGION 4



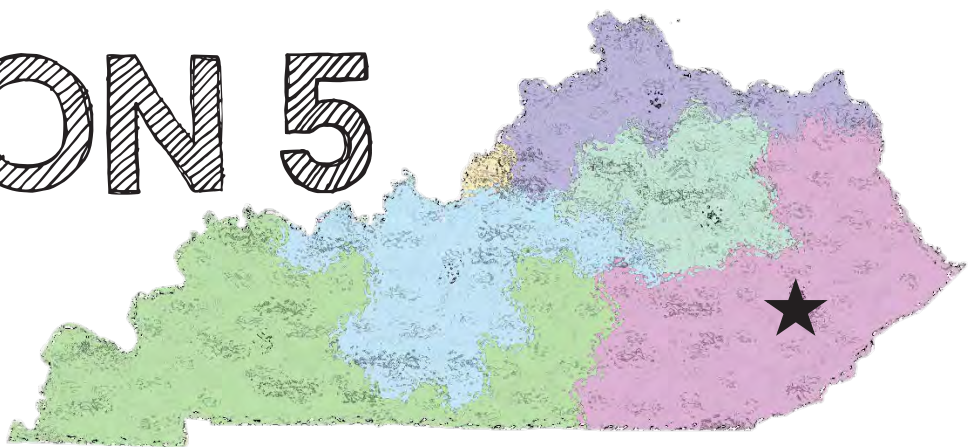
Grant County

Grant County Schools increase Breakfast Participation with introduction of Oatmeal Station at Middle and High Schools



Region Four

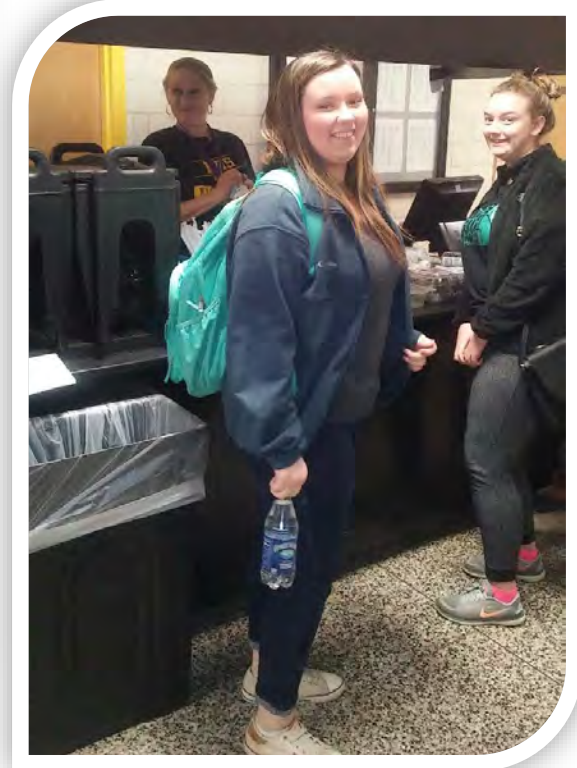
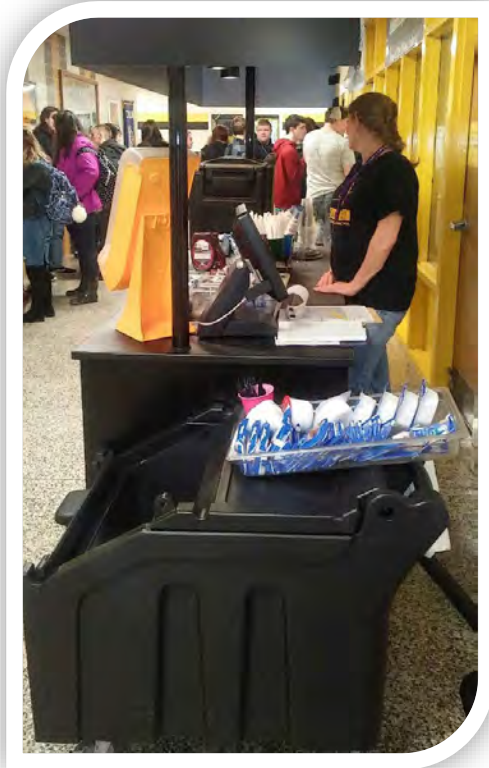
REGION 5



Middlesboro Independent

MHS has started a grab and go breakfast and lunch as well as serving breakfast coffee. They have been a success with the students. Breakfast participation has improved by approximately 100 percent!

Region Five



Harlan County

**HARLAN COUNTY SCHOOLS:
SNA LEVEL ONE CERTIFIED
DISTRICT WIDE!!!**



Region Five

Wayne County



Wayne County School Foodservice Staff

Wayne County School's Child Nutrition Staff started the school year with ICN training for Culinary Math. The training was very in-depth, but allowed the staff to better understand the importance of following serving sizes, how to convert standard recipes and calculating food cost.

In September, Chef Cyndi and Chef Kelly from K12 Consultants was in the district for 3 days. They visited each school and provided guidance on using produce from our school garden.

The school garden had an abundance of egg plant which in the past had not been received well. Chef Kelly developed a recipe for Egg Plant Fries with marinara. All the schools tried it, but the recipe was hit for our high school.

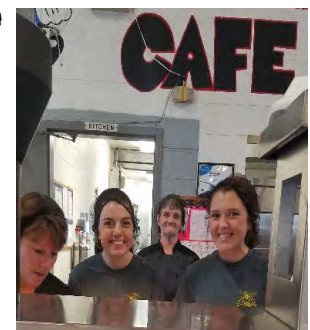


October 4, 2018 the district celebrated Farm 2 School by serving only local products across the district. All five schools participated with serving locally procured pork tenderloin, produce came from our school garden including; egg plant fries, roasted red potatoes, cucumber, green peppers, red tomato cups, fresh corn on the cob, fresh watermelon and cantaloupe, and our staff also made homemade wheat roll. Future Farmers of America (FFA) students work the school garden throughout the summer and fall. Those same students were invited to serve students on Farm 2 School Day for each school. They wore their FFA shirts and talked to the children about the school garden. Farm 2 School Month was a huge success.



Farm 2 School Event: High School meal (left)
Steamtable at the high school with school garden items served (above)
FFA students serving at Walker Elementary (right)

Wayne County Schools has celebrated NSLW, High attendance day at Early Learning Center, Halloween, Thanksgiving, Christmas, National Milk Day, Superbowl, with plans for NSBW, Dr. Seuss Day, School Lunch Hero Day, and other holidays as they occur. They had high school athletes travel to all elementary schools and serve during NSLW.



Principles and Vice-Principles at each school served during NSLW, Thanksgiving and Christmas. Children love seeing them serving and the principles then understood timing issues with serving. Some schools have adjusted their lunch times due to their help during these times.



Mr. Harris, Principle of Bell Elementary serving students



Mr. Patton MS Vice Principle serving with Mary Beth Melton, Food Service Assistant



Nathan Burks (Soccer and basketball) and Cameron Gehring (Baseball, golf, and basketball) Serving preschool and kindergarten students at Walker Elementary



Monticello Elementary Halloween dessert



NSLW Meal at the High School



Bell Elementary Halloween fruit cups and watermelon decoration.

Walker Elementary High Attendance Day cafe line decoration for the schools Monster's Inc. Theme.



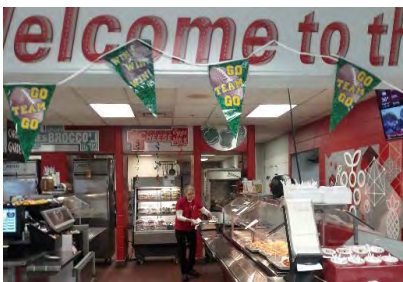
Elementary Foodservice staff for the National Milk Day Celebration



Middle School Foodservice staff celebrating National Milk Day



Kathryn Tucker SF Director, collaborated with the local UK Cooperative Extension Agency to provide a "Think You Drink" display table to educate Middle and High School Students on National Milk Day. Kathryn spoke with teens and answered questions.



High School Super Bowl Celebration decoration. The football team supplied equipment to go on top of the steamtables.



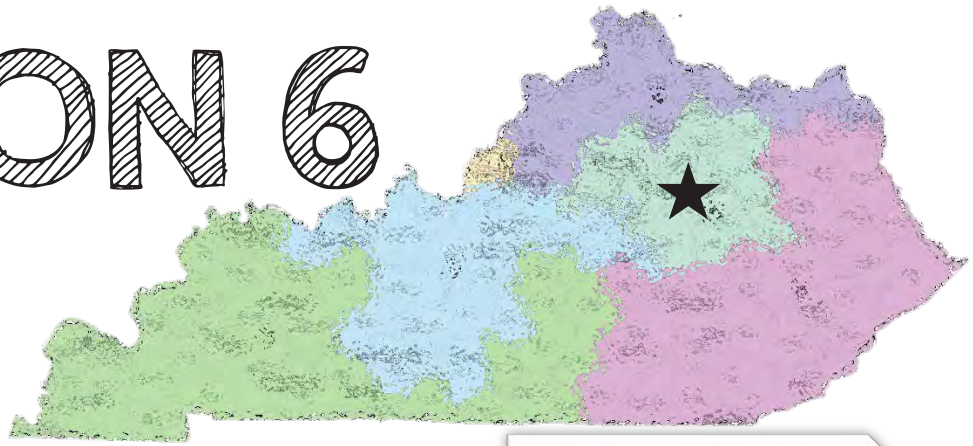
Walker Elementary held apple elections during election time. They voted and charted what apple was their favorite.

Walker Elementary planted broccoli at the beginning of the school year in raised beds.



Debbie Swope, Middle School Kitchen Manager used some odd shaped eggplant for decoration on Farm 2 School Day.

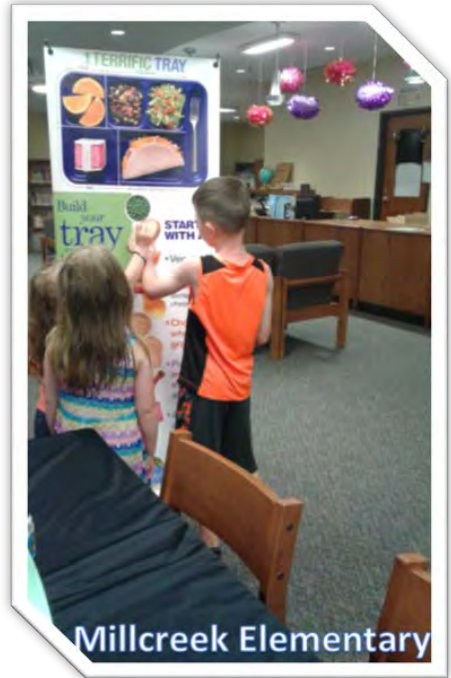
REGION 6



Fayette County

GUESS WHO IS IN THE BALCONY

Maggie Nelson is in the balcony! Maggie is always willing to do whatever it takes to make sure kids' nutritional needs are met. She doesn't blink an eye when 50 new students are added to the amount of after school meals needed for the new program. Maggie often collaborates with administration when she notices a student is not eating as much as usual so a follow up can happen. She truly cares for the needs of the whole child. Thank you Maggie for taking the extra time to feed more, care more, and be efficient as possible!



High School Increases Breakfast Participation 152%

In the spring of 2018, Fayette County Public Schools Child Nutrition Department hosted a high school student intern from the EBCE (Experience Based Career Education) Program. Child Nutrition gave her a project to develop a plan for a Grab-N-Go breakfast option at her home school (Paul L. Dunbar High) to help increase breakfast participation. The student & Dunbar cafeteria manager, Kelly Herriford, met with the principal Ms. Raines to pitch the idea. Kelly had struggled with breakfast participation in the past and felt that some of the problem was because the Dunbar cafeteria location is on the opposite end where the students enter the school building.



Once given the okay, the student took on the marketing plan creating signage/ideas to promote students to eat breakfast & limit trash in the hallways. Kelly ordered supplies and got her staff on board with the idea.



The project started in May 2018, within the first month they increased breakfast counts by 40 meals per day and continued through the end of the school year. This was exciting news for the Dunbar kitchen staff and students really liked the mobile breakfast options. The Grab-N-Go cart continued through 2018/2019 school year with increasing counts daily. Even with an enrollment decrease of approximately 150 students from last year to this year there have been consistent increases each month. The Dunbar cafeteria is implementing another Grab-N-Go Cart now to increase participation even more.

Try it, You'll Like it! What can you do to increase your participation?

- "Step outside the box, be willing to try new ideas. Although it did increase labor the benefits out-weighed the work." Kelly Herriford, Dunbar Cafeteria Manager
- "The obvious is participation goes up. Otherwise just building relations with the students while providing a fast breakfast alternative instead of going to the cafeteria. We receive feedback pretty regularly from teachers saying that's it's been a great addition to the morning routine. Ms. Raines tells us almost daily that she loves the cart and how it looks." Shannon Mills, Dunbar Cafeteria Employee

Shannon Mills & Charlotte Buckner




The Proof is in the Pudding Daily Average Breakfast Count

April 2018	236
May 2018	277
August 2018	212 (beginning of year slump)
Sept 2018	280
Oct 2018	282
Nov 2018	300
Dec 2018	320
Jan 2019	320
Feb 2019	324



Clark County

Newspaper advertisement about our new supper program at Baker Intermediate School. We started this program for the first time in January and it is going great!



The Winchester Sun
CLARK COUNTY'S VOICE FOR MORE THAN 130 YEARS

Levi Ross, a student at Baker Intermediate School, picks up a Supper Sack while he waits for the "Peter Pan Jr." play practice to start. (Photo by Lashana Harney)

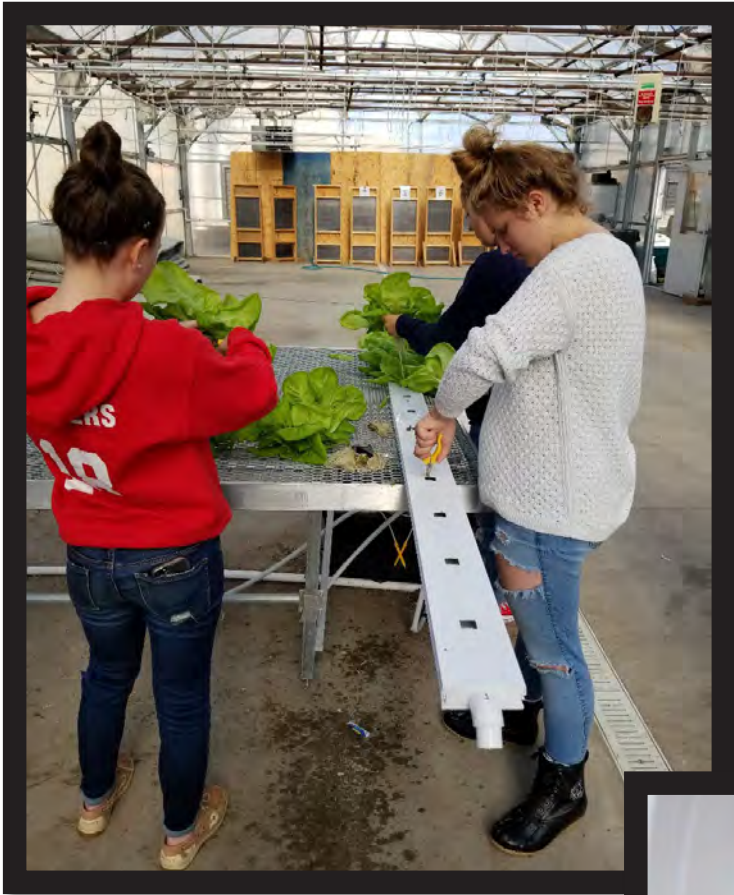
Baker Intermediate starting 'supper sack' program



Baker Intermediate School hosted a Veterans Day Breakfast where they fed over 200 veterans.



George Rogers Clark High School Agriculture Department and School Nutrition Department worked together to grow and serve hydroponic lettuce grown in their very own green house.



Region Six

C&T Design and Equipment

Can Equip You With
ALL the Food Service Tools
to Assist You in
Providing for the Needs
of Your Students.

*Good Nutrition
Helps Make
Learning Possible.*



Call 1-800-240-4188

Panasonic

Sonic Steamer

Fast, high quality steaming
without a water line or drain

No delimiting

3 year full warranty



The RATIONAL SelfCookingCenter

Offering the most beneficial and cost effective
cooking solution for commercial kitchen.

Use RATIONAL's innovative combi technology to
perfectly fry, roast, grill, steam, poach, bake, and much
more, all in a single self-cleaning piece of equipment.



For more information go to:
rationalusa.com



High quality custom walk
in coolers and freezers

Heavy duty reinforced doors
and floors

10 year panel warranty



Custom serving lines to
meet your exact needs

Get the kids thru the line faster!

Make your cafeteria a fun
place to eat!

Breakfast and Sharing carts!



Fully insulated

Patented Armor Heat
for quality food holding

Holds up to 16 sheet pans
or 32 steam table pans

SESCO

Kelley Osmon 859.576.2393



**Trusted Brand-
Trusted Quality**

3 year full warranty

5 year compressor warranty



not all heroes
**WEAR
CAPES**



But they save the day,
every day, with
delectable, nutritious lunches
students devour.

MAKING REAL FOOD HEROES EVERY DAY. BASIC AMERICAN FOODS™

For recipe ideas, samples and more visit baffoodservice.com

Basic American Foods™ is a trademark of Basic American Foods.



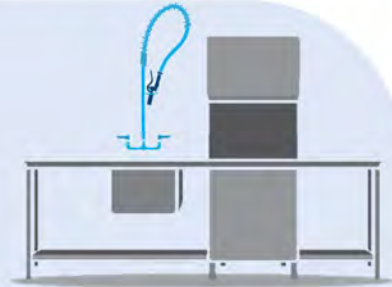
ASK ABOUT OUR UNIQUE TAILORED TRAINING SERVICES!

Water
CONSERVATION
in your **KITCHEN**



RELIABILITY BUILT IN™

Being water-efficient can **decrease operating costs by approximately 11%** and **lower energy and water use by 10-15%.**



Let us come out for a FREE water audit!

H
Because foodservice facilities use **hot water** for many tasks, reducing water use can decrease energy bills.

I
Based on industry averages, sewage costs are often **1.5x** the cost of water, and energy costs are often **9x** the cost of water.

S
The price of water¹ is going up and energy rates² are **predicted to rise** in the coming years.

CONVOTHERM™



- Up to 40% faster than convection ovens
- Convotherm K-12 Cookbook with over 200 menu items to produce perfect results
- Save up to 2-3 labor hours per day
- Baked goods are more consistently browned, are larger, and have longer shelf life
- Crispy oven-ready fried products drive student participation while reducing food costs due to longer hold times vs deep fried products

Etlund

ARC! Manual Fruit & Vegetable Slicer

The first slicer that can cut through an onion with ease and slice a very ripe tomato even better.



Titan Series Max-Cut

- All-in-one dicer, wedger, corer, and french fry cutter
- Move quickly and easily from wall to table mounting with bases
- Heavy duty dishwasher safe construction



CRES COR®



QuikTherm

- Roast, cook, bake, reheat and hold with the Quiktherm!
- Power boosting allows flexibility to increase or reduce air flow.

DELFIELD®



Let's face it, kids are rough on your operation. Delfield products make serving lines of rugged materials that stand up to ware and tare, while offering the attractive, convenient flexibility you need to speed up the serving process, increase participation and compete with other eating options.

- **Safety** - Maintains proper NSF hot or cold temps
- **Affordability** - Meets your needs without breaking your budget
- **Versatility** - Kid-appeal and interchangeable configurations



For more information, contact your local Zink Foodservice Representative:

Christie White

D: 502.553.8383

E: cwhite@zinkfsg.com

Don't just keep up...get ahead!

Manufacturers accepting your commodities:

- New Meal Pattern Rule
- Commodity Diversion Planning
- Menu Planning
- Managing your Drawdown



For more information, please contact KeyImpact Sales & Systems, Inc.
Debbie Steele: 419-544-1591 or dsteele@kisales.com
www.kisales.com #in



Food Service Equipment & Supplies
www.manningbrothers.com

210 Sandy Creek Road
Athens, Georgia 30607
Phone (800) 296-1111
Text (215) 219-5111

John Bowerman-Davies, FCA
Director of Kentucky Operations
jbd@manningbrothers.com



Knowledge is power. And schools that choose Vollrath quickly learn how strong their meal programs can be. Beyond manufacturing cafeteria supplies, equipment, and serving systems, we are a true partner with unprecedented expertise that can help you make smart decisions for your school.

OUTPERFORM EVERY DAY.™
VISIT VOLLRATH.COM/K-12

SMART SENSE

BY DIGI®

Ensure control of quality, compliance, and productivity with automated temperature monitoring from SmartSense.

Chuck Robison | SMART Systems
chuck@smart-4.com | 502-376-6133



SMART Systems
"Providing Food Safety, Sanitation and Compliance Verification Systems to the K12 Industry"

PROUD KSNA PLATINUM SPONSOR

- Manual Sanitation & Warewash Systems
- Standardized Systems in all Schools
- HACCP Plans
- Temperature Management System
- Just-in-time Inventory Management
- Water Filters & Softeners
- Specialty Cleaners
- Ongoing Training & Education With C.E.U.'s

KSNA SPECIAL

Contact SMART Systems for a "no-cost" assessment of your current food safety and sanitation system to see how you might be able to make your program better!

Contact Chuck Robison to learn more:
Call 502-376-6133 or email chuck@smart-4.com

SMART Systems®
Serving Indiana, Kentucky, Michigan and Southwestern Ohio
Office 800-348-0823 | www.smart-4.com



BEEF STROGANOFF
Featuring NEW Sous Vide Beef & Alfredo Sauce



PHILLY MAC
Featuring Shaved Seasoned Beef & Mac & Cheese

PUT OUR
speed-scratch ready products
TO WORK FOR YOU!

Utilize JTM's **speed-scratch ready proteins** to create a variety of dishes your students will love and your staff will appreciate. Start with our **NEW, clean label, Sous Vide Proteins (Beef, Pork or Turkey)** or our **Shaved Seasoned Beef Steak**. Next, amp up the flavor with one of our signature sauces to create crave-able dishes like Beef Stroganoff, Ramen Broth Bowls, and Loaded Mac & Cheese.

Find these recipes and get product specs at
www.jtmfoodgroup.com/schools



FOOD GROUP

Let's Create Great Dishes Together!®

Questions or to request samples, please contact:
Roger Doseck • 513.240.9465 • RogerDoseck@jtmfoodgroup.com



**REPRESENTING
SUCCESS SINCE
1958**

Ohio | Kentucky | Indiana
Western Pennsylvania | West Virginia

**Representing Innovative
Foodservice Manufacturers**

www.bauermarketing.com
800.822.4610



Koehler—Borden & Associates

Manufacturers Representative



Matt Perry, CPMR, CFSP
Manufacturers Representative
C - 513.235.0904
mattp@koehlerborden.com

- **Combi Ovens**
- **Walk-Ins**
- **Temperature Monitoring**
- **Shelving**
- **Meal Transport**
- **Rubbermaid**
- **Serving Counters**
- **Breakfast Carts**

***Member KSNA**



M P K

Commodity Processing Group

<http://mpk-kpg.com>

Pat Kelley | (859) 396 - 6039 | pat.kelley@mpk-kpg.com

Mary Kuhn, SNS | (502) 689-4514 | mary.kuhn@mpk-kpg.com

Pat Prather | (270) 505-3557 | pat.prather@mpk-kpg.com

Debbie Guier | (270) 348-10586 | debbie.guier@mpk-kpg.com

Sandra McIntosh | (270) 889 - 5456 | sandra.mcintosh@mpk-kpg.com



We put the PRO in PROCESSING!

CHRIS GARDNER

PHOENIX MARKETING



cell: 502.296.3651
chris@phoenix-reps.com
8162 Zionsville Rd, Indianapolis, IN 46268
www.phoenix-reps.com

office: 317.986.4167

ALTO-SHAAM.

groen.

randell.



Combi Ovens Multi Cook Ovens

Cookers Braising Pans Mixers

Prep Tables Serving Lines

alto-shaam.com

unifiedbrands.net

unifiedbrands.net



Don't forget to bring your bag by our booth to pick up your Starbucks treat!

CREATE! COMPOSE! INSPIRE!
WITH PHOENIX MARKETING



unifiedbrands.net

www.easywater.com

lvc cooler.com



unifiedbrands.net

dynamicmixersusa.com

lockwoodusa.com

nixelwire.com



wecontrolwater.com

mrsaolr.com

pmg-inc.com

tuckersafetyproducts.com

QUALITY

FLAVOR

FUN



BEST

TASTE

TRUST

NEW

CHICKEN SAUSAGE
Item #6390



NEW

SPICY GUAJILLO Tenderloins
Item #7576



NEW

CHICKEN MEATBALLS
Item #6410



Gold Kist Representative

Joe Rovelli
732.766.0719
Joe.Rovelli@pilgrims.com

KSNA
Platinum Sponsor



www.goldkistfarms.com

Get Cooking with Campus Food Service

Fully integrated with Campus Student Information System, Campus Food Service is the best recipe to eliminate third-party systems, duplicate data entry, imports, and exports.

- Create accurate reports with real-time information
- Automatically establish food service accounts
- Achieve fast lunch lines with easy-to-use point of sale options

Ready to stir in efficiencies? Let's chat.

Paula Soucheray
 Paula.Soucheray@infinitecampus.com
 Direct: 763.795.4406 | Toll Free: 800.850.2335



infinitecampus.com/foodservice



INCREDIBLE PIZZA, SO INCREDIBLY EASY.



NEW BIG DADDY'S® PRIMO PAR-BAKED CRUST PIZZA

Our great, new par-baked crust pizza has so much to offer your operation:

- Easy handling and preparation
- Freezer-to-oven convenience
- Premium-quality ingredients and preferred pizzeria-style taste
- Simplified ingredients: no Certified artificial Colors, no Artificial Flavors and no High Fructose Corn Syrup

So make it easy and make it delicious with BIG DADDY'S® Primo Par-Baked Crust pizza.



Try BIG DADDY'S® Primo Par-Baked Crust pizza on your menu. Call 1-888-554-7421 or visit schwansfoodservice.com/k12foodservice.



© 2019 Schwan's Food Service, Inc. All rights reserved.



100% JUICE LOWFAT YOGURT SMOOTHIE PROGRAM

4 AWESOME FLAVORS

**STRAWBERRY
BANANA**

**PINEAPPLE
MANGO**

DREAMSICLE

**SHIVER
SHOCK**

**BLUE
RASPBERRY**

MENU SOMETHING NEW

Pillsbury™ Filled Crescents



2 oz. eq. grain

Soft Roll with Natural Grape Flavor Spread

NET WT. 2.29 OZ (65g)

Soft Roll with Natural Chocolate Flavor Spread

NET WT. 2.29 OZ (65g)

Pillsbury™ French Bread



2 oz. eq. grain




Contact: Valerie.Richardson@genmills.com

BLODGETT

5-YEAR WARRANTY for SCHOOL FOODSERVICE

Blodgett is proud to offer a 5-Year Parts and Labor Warranty exclusive to the K-12 school systems for our most popular school models of convection ovens with standard control.



- DFG-100-ES**
(Gas, Standard Depth, ENERGY STAR)
- DFG-200-ES**
(Gas, Bakery Depth, ENERGY STAR)
- Mark V-100**
(Electric, Standard Depth)
- Mark V-200**
(Electric, Bakery Depth)

www.blodgett.com

Quality you can taste,
consistency you can trust.
Turning up the heat naturally!

Yang's
5th Taste®

Regional Sales Manager - Cindy Husar-Marschke
[cindy@ yangs5thtaste.com](mailto:cindy@yangs5thtaste.com) * cell 414-333-5578

Local Broker — MPK Brokerage - Pat Kelley
[pat.kelley@ mpk-kps.com](mailto:pat.kelley@mpk-kps.com) * cell 859-396-6039



You TOP it.
N
They GO wild.

Build new menu excitement with TOP N GO®

Start with the chip flavors students already know and love, pour the chips onto a plate or just leave them in the bag, add your own toppings to make it a meal, and just watch how they line up to enjoy it.



PEPSICO
foodservice 

All trademarks are owned by PepsiCo, Inc. and its affiliates © 2018



We
Make
Learning
Possible



From planning healthy meals and speeding up your serving lines



to boosting participation and sharing digital menus

We're here to help, every step of the way

Heartland

HeartlandSchoolSolutions.com



POINT OF SALE | ONLINE APPS | DIGITAL MENUS | MENU PLANNING | INVENTORY | PAYMENTS

MILO'S
M59



60 CALORIES
(FULLY SWEETENED)

FRESH BREWED
WITH ALL NATURAL
INGREDIENTS

CAFFEINE FREE

SMART SNACK
APPROVED



Taste the **MILO'S** difference

M59 SWEET TEA
GFS Order Code #177143



NOW AVAILABLE FROM GFS

M59 LEMONADE
GFS Order Code #465423



Because a great
lunch means
a great day

When you give
your students the best
food choices, they can
be their brightest. At
Gordon Food Service®,
we partner with schools
to create customized
food programs that meet
nutritional requirements,
fit specific budgets, and
treat students' taste buds.



Connect with us at gfs.com

Gordon
FOOD SERVICE

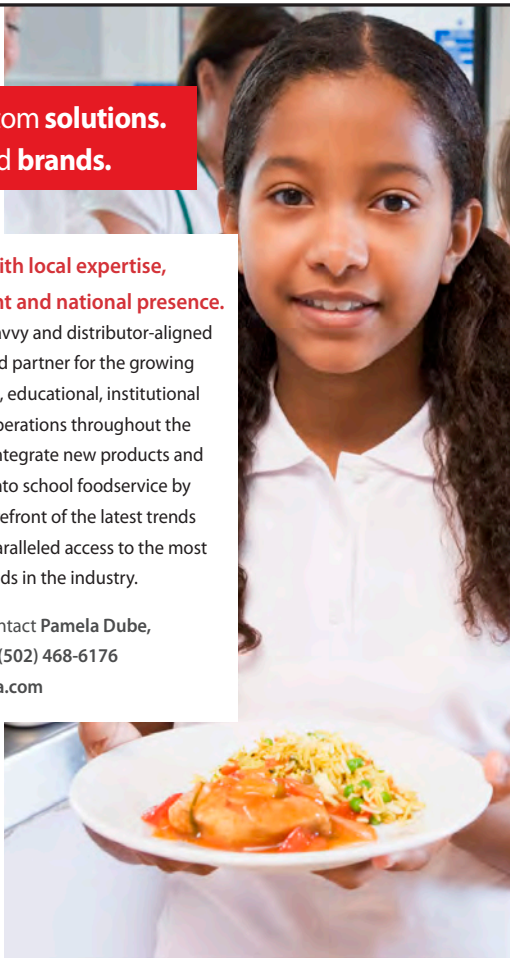
Top-to-bottom solutions.
Top-of-mind brands.

Drive results with local expertise,
strategic insight and national presence.

Being operator-savvy and distributor-aligned makes us a trusted partner for the growing number of dining, educational, institutional and hospitality operations throughout the nation. We help integrate new products and menu concepts into school foodservice by staying on the forefront of the latest trends and offering unparalleled access to the most sought-after brands in the industry.

To learn more, contact Pamela Dube,
K12 Specialist, at (502) 468-6176
or PDube@acosta.com

ACOSTA
FOODSERVICE



SHAKE SHAKE SHAKE

NEW!



Do your flavor a favor!

For information about these and
other tasty ButterBuds products, contact:

Liz Perry Wyss
Phone: (248) 561-6786
Email: liz@bbuds.com



www.butterbuds.com

Gilardi Cheese-filled Breadsticks. Tasty & Versatile!



**Great Menu Options
Abound**

with Cheese-filled Breadsticks

Gilardi Cheese-filled breadsticks let you expand your menu by serving them a variety of ways.

- Offer one breadstick with cinnamon sugar for breakfast
- As a side with soup or other entrées
- Serve 2 breadsticks as a lunch entrée
- For dessert with dipping sauces as an end-of-the-week treat



DOWNLOAD

Download our recipe booklet for great ideas!



To learn more about Gilardi Stuffed Crust pizza, please call: 1-800-357-6543

© ConAgra Foodservice, All rights reserved | 801 Dye Mill Road Troy, OH 45373 | [Unsubscribe](#) from this list

WE APOLOGIZE IN ADVANCE FOR ALL THE
RUNNING IN THE HALLS.



80%
of our customers
report increased
participation
with Domino's
Smart Slice

Kids know a good thing when they taste it — and Domino's Smart Slice Pizza is that good. It's also completely customizable and built to your school's needs.

To learn more about Domino's Smart Slice program, call 800-810-6633 or email schoollunchinfo@dominos.com



Program available at participating locations nationwide. ©2018 Domino's IP Holder LLC. Domino's®, Domino's Pizar® and the modular logo are registered trademarks of Domino's IP Holder LLC.

TRY A FREE SAMPLE



oh-so-comforting

CASSEROLES

For satisfying layers of comfort your students never stop craving, try Reduced Sodium Scalloped and Au Gratin Potato Casseroles. **The ultimate feel good food – with 50% less sodium** and no artificial colors or flavors.

For samples and more contact Melissa Born. Mborn@baf.com

BASIC AMERICAN FOODS™



Rob O'Connell CFSP
(502)893-0829

Combi Ovens, Steam Kettles, Convection Ovens, Shelving, Heated Holding Cabinets



Vulcan Food Equipment Group

Representing these premier brands



Your one source for all your
School Foodservice Needs
1 (800)788-8196

CARDINAL ICE EQUIPMENT

KENTUCKY BASED ORGANIZATION * GOLD PARTNER



WWW.ICEGUYS.COM

KSNA@ICEGUYS.COM

(800) 467-0448

ProView

John Soules Foods ProView Brand provides a variety of excellent tasting meal options for your school menus.

Whole Grain Breading
Low Sodium
ABF Available
and Much More

Call Us Today at
800-338-4588



PROVIDING
DELICIOUS SOLUTIONS
FOR K-12



John Soules Foods
Great Food. Made Simple.
TYLER, TX | GAINESVILLE, GA

ProView

www.JohnSoulesFoods.com | www.ProViewFoods.com



HPS is a group purchasing organization owned by its non-profit Members since 1949.

We are committed to saving Members money on items they use most—while maintaining superior quality.

Contact us today for a free evaluation of your spend to compare your current program with the HPS program.

800-632-4572

memberresources@hpsnet.com

www.hpsnet.com



Asian Food Solutions

NUTRITION . TASTE . VALUE

- Low Calorie
- Zero Trans Fat*
- No Artificial Color
- Low Fat
- No Added MSG
- No Artificial Flavor

* Per Serving



Call our office today for more information!

1-888-499-6888

info@asianfoodsolutions.com

www.asianfoodsolutions.com

NO ANTIBIOTICS. NO EXCEPTIONS.



1 drumstick credits as 2M/MA for CN programs and delivers 24g of protein

HARVESTLAND® drumsticks are prepared sousvide style, producing a delicious, tender and fully cooked product. Our consistently sized drumsticks are marinated and roasted in a sealed bag to lock in flavor and moisture for exceptional dishes every time.

HARVESTLAND® SOUS-VIDE Drumsticks are always:

- ✓ NO ANTIBIOTICS EVER ✓ Made with Only All-Natural* Chicken
 - ✓ 100% Vegetarian Diet ✓ No Animal By-Products
 - ✓ Made with simple recognizable ingredients ✓ Certified Gluten Free
- No Hormones or Steroids Added**

Does not contain milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, or soy allergens.

EXACT CASE COUNTS MEAN NO GUESSING

52273 Sous -Vide Style Chicken Drumsticks 4-6 oz
8 packages of 12 drumsticks per case. 30 LB CWT



For more information and to place an order contact:
Debbie Steele dsteele@kisaales.com 419-544-1591

www.perduefoodservice.com

*Minimally processed. No artificial ingredients.
**Federal regulations prohibit the use of hormones or steroids in poultry.



New!
Condiment Dispensers
 FREE Pump in Every Case

RED GOLD
 QUALITY

For more information contact Alison Powers
 574-242-0962 or apowers@redgold.com

McCain
 Foodservice

BELIEVE IN THE
POWER of the **POTATO**
 NOW, TWO MORE WAYS TO INCREASE YOUR ADD

NEW! 1000004108
McCain® Crispy Bakeable Seasoned Spirals
 100 Calories / 3.0 g Fat /
 150 mg Sodium

NEW! 1000004309
McCain® Harvest Splendor® Savory Sweet Potato Fry
 160 Calories / 7.5 g Fat /
 210 mg Sodium

Go to McCain4Schools.com or contact:

Scott Carawan
 McCain Foods
 919-612-5246
 scott.carawan@mccain.com

Denise Wetzel
 The CORE Group
 512-673-7197
 dwetzel@coregroupsales.com

Rizwitsch
 SALES, LTD.

Helping you serve your student customers.
 Call Tim - (502) 609-6534

AMERICAN FOODS GROUP

ALPHA BAKING CO., INC.

barfresh

BONGARDS Premium CHEESE

Bridgford
 The Fresh-Baked Idea Company®

Comida Vida

DIAMOND CRYSTAL BRANDS

JONES
 SINCE 1889

DARLINGTON

HADLEY FARMS Bakery

UNO foods

Reily Foods Company

OLE MEXICAN FOODS

And Many More Great Manufacturers!!!
 Please Call Tim Emrich - (502) 609-6534
 or email - temrich@rizwitsch.com

National food group

ZEE ZEE'S
HAVE LANDED
 WHO IS YOUR ZEE ZEE

Nutrition Bars

Grahamz®

Dried Fruit

Fruit Cups

Blenderz®

Applesauce Cups

Shayna Pham
 248.560.2338 spham@nationalfoodgroup.com
www.nationalfoodgroup.com/zeezees

SO GOOD
KIDS WILL ASK
FOR SECONDS



p
parsley
marketing inc.

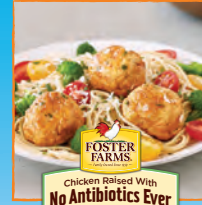
304 Highland Park Drive, Richmond, KY 40475
 P: (859) 624-0906 | F: (859) 624-0905
 E: Jennifer.parsley@parsleymarketing.com

FOSTER FARMS
BETTER for YOU

BECAUSE HEALTHY KIDS MAKE HAPPY PARENTS



Fernando's



FOSTER FARMS
 Chicken Raised With
No Antibiotics Ever



CORN DOGS

- ✓ Clean Label options with 35% fewer ingredients*
- ✓ No Antibiotics Ever
- ✓ Great tasting
- ✓ American Humane Certified Farms
- ✓ Lower fat
- ✓ 51% whole grain
- ✓ 100% Vegetarian Fed Chicken
- ✓ 100% whole grain



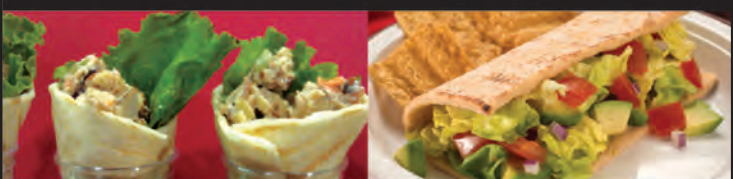
Top of the Class
 with Rich's® Oven-Fired Flatbread.
 (Product Code 14010)

Breakfast, Lunch and Dinner or a snack for in-between, this Flatbread has you covered!



Flatbread Breadsticks

Personal Pan Flatbread Pizza



Fresh Salad in Flatbread Cone

Flatbread Sandwich Wrap



Buffalo Chicken Flatbread

Chipotle Flatbread Tostada Chips



kids love em



USA #1 PROVIDER OF
 APPLE SLICES TO SCHOOLS!

NEW!

Delicious Apple Sauce
 8 Sweetened Varieties
 8 Unsweetened Varieties

Pete Ryan
 C 404-642-4340

pryan@petersonfarmsinc.com
www.petersonfarmsinc.com





Build strong bodies,
bright minds
and a lifelong
love of dairy!

The Dairy Alliance offers:

- Resources for school health and wellness programs
- Grant opportunities
- Training for your staff

Contact us today!

Alan Curtsinger
acurtsinger@thedairyalliance.com
Melinda Turner
mturner@thedairyalliance.com



THE 2Market GROUP			
Columbus	Cleveland	Detroit	Indianapolis Pittsburgh Cincinnati Louisville
3M Science. Applied to Life.™ OH, MI, WPA, WV, KY	BAKERS PRIDE OH, IN, KY, WPA, WV	BKI OH, IN, MI, KY	Carroll Coolers CCI OH, MI, IN, KY, WV, WPA
CMA OH, KY, WPA, WV	doughXpress OH, MI, IN, KY, WPA, WV	Duke OH, IN, KY, WV, WPA	Electrolux OH, MI, IN, KY, WPA, WV
English Mig. OH, IN, KY, WV, WPA	FRANKE OH, IN, KY, WV, WPA	in sink erator OH, KY, WPA, WV	Grindmaster Cecilware MI, WV
LAKERSIDE OH, KY, WPA, WV	MASTER AIR OH, MI, IN, KY, WPA, WV	MBMASTER-BILT OH, MI, IN, KY, WPA, WV, NIL	FIXTURE MERCHANTS OH, MI, IN, KY, WV, WPA
mti OH, MI, IN, KY, WV, WPA	nemco FOOD EQUIPMENT OH, MI, IN, KY, WV, WPA	OW OH, MI, IN, KY, WV	Scotsman ICE THE WORLD DEMANDS Northern OH, WPA
SPG OH, IN, KY, WV, WPA	Structural Concepts OH, KY, WV, WPA	FISHER OH, IN, MI, KY	Ultrafryer Systems OH, MI, IN, KY, WV
univex OH, MI, IN, KY, WV, WPA	VICTORINOX SWISS ARMY OH, MI, IN, KY, WV, WPA	WoodStone OH, KY, WV, WPA	Winston foodservice OH, MI, IN, KY, WV, WPA



Pre-order meals
to increase
participation.

- Mobile app & online ordering to shorten serving lines
- Extend access with grab & go carts

www.getchoosi.com



Unleash
This Kitchen Beast!



CVap No one would ever call CVap a sexy beast...until now!

Contact Chad Lunsford by email at calunsford@winstonind.com or phone 231.333.7082 to learn more!



LOOKING TO INCREASE PARTICIPATION?



Hallway/Breakfast Solutions, Share Carts & More!

The **HUBERT** Education team can help.

HUBERT
Education



Traulsen

Milk Cooler

Removable, top-mounted system saves time and labor.

- By placing the milk cooler's refrigeration system on top, we were able to drop our cabinet closer to the ground. That means even your kindergarteners can just grab their milk and go! No more stretching or climbing. And no more re-stationing your kitchen staff.
- Our top-breathing system inhales less floor dust and dirt, extending compressor life.
- Simply detach a few screws for system removal, minimizing on-site service time for repair or replacement.



Easy to Service
Top-Mount
Modular System



Lowest
Loading Height

For more information contact:

Anthony Colant
(440) 476-1840



Proud supporter of you.®

Hobart is Proud to Support the Kentucky School Nutrition Association

Serve up healthy messages with sign sets!

VISUALZ
powered by Vunela
Visualz, formerly Learning ZoneXpress®



#970112



Sign Sets \$14.95 each

Eat a Rainbow #970123

Cafeteria Welcome Back #970114

Garden Heroes® Welcome Back #970113



20+ designs available at getvisualz.com

Londa Arnfelt, National Sales Director for School Nutrition
londa.arnfelt@getvisualz.com



Your source for K12 baked goods.

Explore our broad variety of great-tasting products that are sure to keep your students happy. Visit us at bakecrafters.com.

Contact **MPK Commodity Processing Group** for samples and product information.

Pat Kelley
pat.kelley@mpk-kpg.com
(859) 396-6039

Mary Kuhn
mary.kuhn@mpk-kpg.com
(502) 689-4514



Annual National Conference Previews

St. Louis

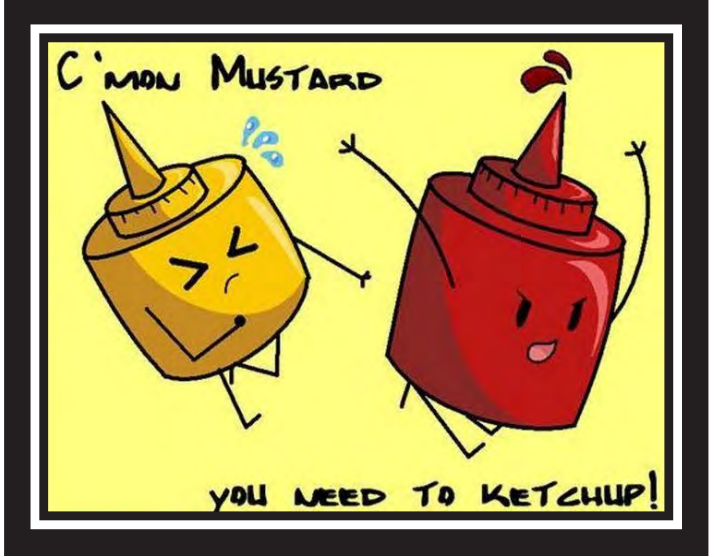
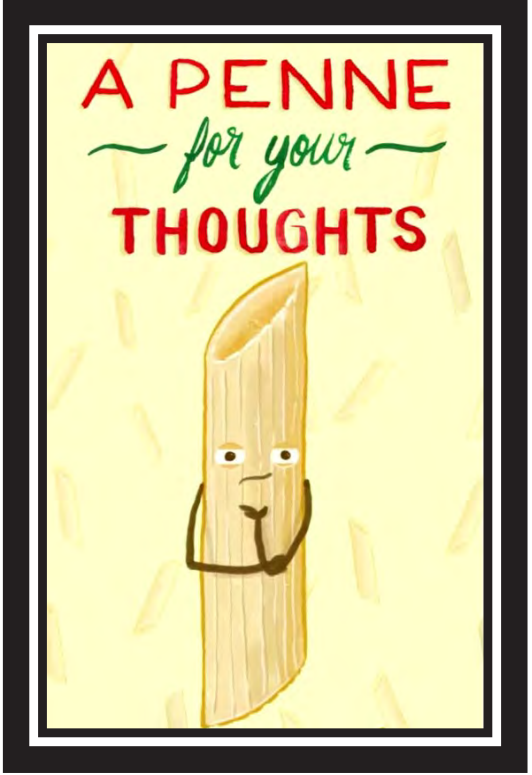
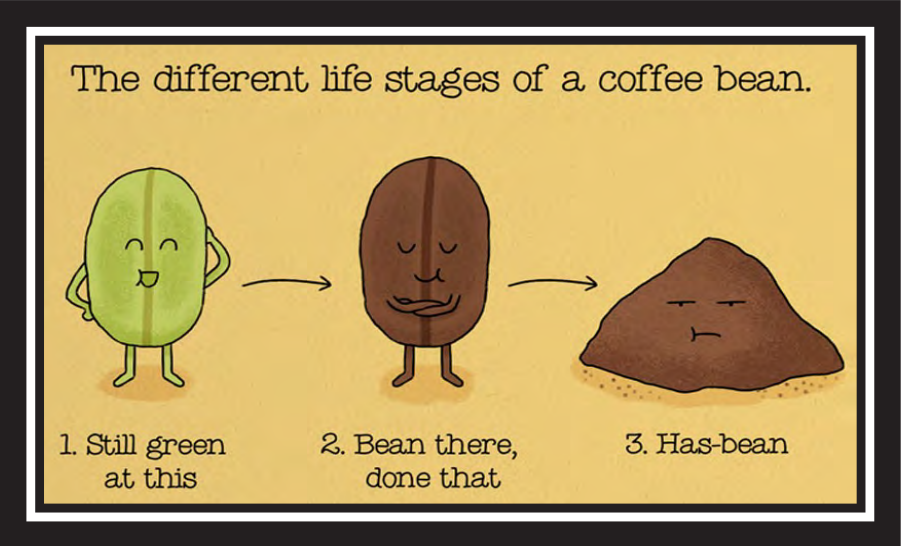
Sunday, July 14, 2019 - Tuesday, July 16, 2019

#ANC19

Get Ready for Great

Register Early and SAVE!
Early Bird Registration Deadline:
May 17, 2019





February 26, 2019

KY SCHOOL MEALS



What you eat or
don't eat matters
to your brain!

National School Lunch & Breakfast

"Preparing Students to Learn"

A half million students per day have a healthy school lunch in Kentucky and about 300,000 per day enjoy a school breakfast.

Fresh Fruit & Vegetable Program

39 School Districts participate at 143 schools

This exposes students to a wide variety of fresh produce, some of which comes from local farms.

At Risk Supper Program

66 School District sponsor the At-Risk Supper Program. This program fuels students for after-school enrichment activities.

Summer Feeding is a Growing Program in KY

"Food that is in, When Schools are Out"

In 2017 Summer meals increase by 13.8% which was one of the highest increases in the U.S. with over 2.8 million breakfasts, lunches and snacks served.

77% of Kentucky's school districts sponsor a Summer Feeding program.

Breakfast in the Classroom and Second Chance Breakfast are other innovative ways we are feeding students in Kentucky schools.





1622 Southeastern Pkwy
Owensboro, KY 42303

A circular arrangement of fresh vegetables, fruits, and proteins surrounding the text. The items include green leafy vegetables, yellow and red bell peppers, cherry tomatoes, sliced hard-boiled eggs, slices of ham, and bread. The text "LOVE SCHOOL - Meals -" is centered in the middle of the circle. "LOVE" is in a large, grey, sans-serif font with a white heart shape inside the letter 'O'. "SCHOOL" is in a large, bold, white, sans-serif font. "Meals" is in a white, cursive script font. The entire graphic is set against a dark, circular background.

LOVE
SCHOOL
— Meals —