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FALL 2020



we support
essential
workers



COVID-19
and Kentucky Kids

2020-2021 Executive Board

OFFICERS

President – Terina Edington

President-Elect – Jack Miniard

Vice President – Leah Feagin

Secretary/Treasurer – Jason Mills

REGIONAL DIRECTORS

Penny Holt - Region 1

Stephanie Utley - Region 2

Helen Hall - Region 3

Kathy Craven - Region 4

Tabatha Johnson - Region 5

Becky Lowry - Region 6



PUBLIC COMMUNICATIONS

Deanna Sanders - Chair

INDUSTRY RELATIONS

Alicia Arnett - Chair

EDUCATION ADMINISTRATORS

Steve Abbott - Chair-elect

EXECUTIVE DIRECTOR

Marty Flynn

CHAPTER PRESIDENTS

Christina Marvin - Calloway County

Donna Richard - Davless County

Britney Kelly - Madison County

SECTION CHAIRS

?Vacant? - Managers & Assistants Chair

Wendy Young - Administrators' Section Chair

Alan Curtsinger - Industry Advisory Council Chair

REPRESENTATIVES

Past President /Nominating - Cathay Hettmansperger

Chapter President Rep - Tanya Wilson-Rickert

Public Policy & Legislation Chair - Dalla Emerson

Resolutions & Bylaws Chair - Jay Milles

KASA Rep - ?Vacant?

KY Dept. of Education - Lauren Moore

Ky Dept. of Agriculture - Bill Wickliffe

EDUCATION & PROFESSIONAL GROWTH

Conference Co-Chairs – Jack Miniard and Leah Feagin

Certificate Appointee - ?Vacant?

MEMBERSHIP SERVICES & RECRUITMENT

Membership Chair - Wendy Young

Affiliation Appointee - Susan Hagan

Awards Appointee - ?Vacant?



- *President Letter*
- *KDE Letter*
- *KSNA Officers*
- *Plan of Work*
- *Membership Benefits*
- *Membership Application*
 - *Votes*
 - *Foundation*
- *Awards – SNA, KSNA*
- *Partner Listing*
- *Conference*
 - *LAC*
 - *ANC*
- *Region Map*
- *Region 1-6*
 - *ADS*
- *Grins and Giggles*

Dear Kentucky School Nutrition Association Members:

Recently, we marked the one year milestone of the COVID pandemic and the changes it brought to our lives and the lives of the students we serve. I cannot remember a more challenging time in the history of USDA Child Nutrition Programs. This past year we have demonstrated the true meaning of what it is to be “flexible”. We have risen to the challenge and provided meals to children in ways we never thought possible using service models that were completely outside of our comfort zones. We distributed meals in the excessive heat and extreme cold while wearing personal protective equipment that is often uncomfortable or cumbersome. We have spoken to parents who were angry (most likely from fear of the unknown future) and have been thanked by those with tears of gratitude in their eyes. Our members have worked on the front lines during the entire pandemic (risking their health and the health of their families) to ensure Kentucky’s children did not go hungry.

Through the School Nutrition Association’s (SNA) advocacy, our individual voices became a roar and the USDA listened. USDA implemented program waivers that we had only imagined in our wildest fantasies. The USDA waivers helped remove many of the barriers we faced to serving Kentucky’s children. KDE and KDA provided instruction and guidance all along the way. They also provided educational and question/answer opportunities during KSNA Director’s and New Director’s Biweekly Meetings.

Many of us are now beginning to see some light at the end of the past year’s dark tunnel. Students are returning to our buildings, community members are getting vaccinated, and businesses are beginning to open and return to normal operations. We as Child Nutrition Professionals can final begin to prepare for the future. This was the inspiration for this years’ KSNA Annual Conference theme: Back to Preparing for the Future.

Why a Virtual Conference?

The KSNA Annual Conference will be held virtually this year. This was not an easy decision on the part of the conference planning committee. We, like many of you, long to be back together for the friendship and fellowship that our in-person conference provides. Many of us get our best ideas by engaging in casual conversation with one another. With masks being required at all venues, 6 ft. social distancing, travel restrictions, financial hardships, and low herd immunity (due to vaccinations just beginning) we decided it was in the best interest of our members to meet virtually.

Back to Preparing For the Future!

The conference committee has planned an all-access and exciting virtual conference! The conference registration fee has been reduced to reflect the absence of tangible in-person conference expenses; like meals. The conference will kick off the Kentucky School Nutrition Association Learning Library. After registering for the conference you will be able to access the live webinar events and all of the prerecorded educational sessions. You will also be able to access the training sessions after the conference; to be viewed at your leisure.

I have never been more proud to call myself a School Nutrition Professional. Across our great state we have witnessed School Nutrition Programs providing nutritious meals to children at a time when many of their families were facing financial difficulties. Thank you for your service to Kentucky’s children and families. I look forward to seeing you at the conference!

Sincerely,

Terina Edington M.S., R.D., L.D., SNS, CCNP, CMP
Kentucky School Nutrition Association President

Andy Beshear
Governor



Lt. Gov. Jacqueline Coleman
Secretary
Education and Workforce
Development Cabinet

Jason E. Glass, Ed.D.
Commissioner of Education and Chief Learner

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

February 2021

Greetings Child Nutrition Professionals! Over the past year, our sponsors have faced uncertainty, multiple programmatic challenges, and changes in course. The work you continue to do as we battle this pandemic is nothing short of remarkable. Ensuring the children in your communities and schools are receiving the nourishing meals they need has been your mission, even in the face of these challenges and the changing environment. We are so thankful for our partnership with you. Below I have included updates from each of our program areas.

In every Kentucky county, children have benefitted from Summer Food Service Program (SFSP) meals during the pandemic. When the USDA announced in September 2020 the option for school meals to be served using the SFSP, food service directors once again had to change their plans to feed students. Completion of new applications in CNIPS with the start of the federal fiscal year went very smoothly thanks to your timely submissions and due to the teamwork in SCN, colleagues from other program areas jumping in to help with application approvals. With the addition of weekend meals, fall break meals, and holiday meals, our sponsors - the majority of which are school districts - fed children like never before. We fielded many different questions, trained new directors of districts new to the program, and provided technical assistance daily during a time of year when SFSP staff are normally producing training materials and conducting outreach. More than ever, we worked as a team with our directors to ensure children who needed meals received them while in school, participating in virtual learning, or on break. From March through December, over 81 million meals and over 67,000 snacks were provided to children using the SFSP, with over 40 million served from the start of the current school year. Some directors collaborated with a local private, non-profit sponsor to help meet gaps in meal service and to offer options for children to receive meals while preventing meal duplication. Our hope is that the partnerships formed during the pandemic continue so more children can be reached with SFSP meals during a "normal" summer. We look forward to many sites continuing to serve when school instruction ends in May or June. The need for meals when school out has always been great in our state and the economic impact of the pandemic has heightened this need. The SFSP staff at KDE is ready to help with resources and assistance as you plan for summer meals. We are committed to helping you feed children during the pandemic, but also beyond it.

We recognize that the multiple waivers providing program flexibilities have left many sponsors with a need for training on the National School Lunch Program. Because of this, we are planning a virtual summer training series that will take place in May and June. The training series will be single topic mini webinars that cover the most requested program areas and are led by staff who have expertise in the subject matter. We will also offer sessions for those sponsors who have upcoming Administrative and Procurement Reviews in school year 21-22. Each webinar will be offered multiple times to allow more opportunities to participate. Registration information will be released soon. We are also excited to team up with Feeding Kentucky and the Dairy Alliance to provide the 30/30 Connect webinar series in February that promotes alternative methods of meal service for school breakfast. SCN also launched the first monthly meeting of the SCN Coffee and Friends virtual webinar in December of 2020. SCN Coffee and Friends is designed to be a time for sponsors to connect with SCN staff for the latest updates and to connect with each other for the sharing of best practices. Be sure to join. We would love to see you there!

As a result of the pandemic, the Child and Adult Care Food Program (CACFP) fiscal year 2020 data shows significant changes in the number of meals served. These changes include a 7% increase in snacks, 15% increase in suppers, 12% decrease in breakfasts and an 18% decrease in lunches. The increase in supper and snack meals are likely due to more meals being served through the At-Risk Afterschool Program via the non-congregate waiver. The decrease in breakfast and lunch is likely due to the mandated closure and other restrictions childcares have faced due to the pandemic. Due to agency travel restrictions, CACFP reviews are currently being conducted via desk review. If you are on the review schedule, you will be receiving a call from a CACFP consultant requesting the required documents. CACFP mandatory annual training will take place in July and will be online. Please be watching your email for further details.

Thank you for your persistence, patience, and commitment to ensuring that children still receive meals!



Lauren E. Moore, Director

Division of School and Community Nutrition

Meet Our Officers



Terina Edington



Jack Miniard



Leah Feagin



Jason Mills



KSNA Approved Budget 20-21

| Revenue | |
|--------------------------------|-----------------------|
| | 20-21 Proposed |
| Exhibitors Fees | \$120,000.00 |
| Industry Advisory Council | \$500.00 |
| Interest-Savings | \$75.00 |
| KSNA Administrators | \$25,000.00 |
| Managers' Retreat | \$15,000.00 |
| Membership Dues | \$10,000.00 |
| Miscellaneous Revenue | \$250.00 |
| Publications/Communications | \$500.00 |
| State Affiliation of Chapters | \$50.00 |
| State Conference Registration | \$70,000.00 |
| Ways and Means | \$1,200.00 |
| Transfer of Funds from Savings | \$34,925.00 |
| Total Revenue | \$277,500.00 |
| Expenditures | |
| ANC Manager Employee Award | \$4,000.00 |
| ANC Officers | \$8,000.00 |
| Board Retreat | \$0.00 |
| Education | \$0.00 |
| Executive Board Expenses | \$3,500.00 |
| Executive Director | \$40,000.00 |
| Exhibits | \$30,000.00 |
| Finance (Budget and Audit) | \$1,000.00 |
| Industry Advisory Council | \$0.00 |
| Industry Relations | \$0.00 |
| Insurance and Bond | \$7,500.00 |
| KSNA Administrators | \$25,000.00 |
| KSNA Annual Conference | \$100,000.00 |
| LAC KY | \$0.00 |
| Leadership Academy | \$0.00 |
| Legislative Action Conference | \$15,000.00 |
| Managers Retreat Exp | \$15,000.00 |
| Marketing Expense | \$0.00 |
| Member Services | \$0.00 |
| Misc. | \$1,000.00 |
| National Leadership Conf. | \$6,000.00 |
| Public Policy | \$0.00 |
| Publications & Public Comm | \$20,000.00 |
| Resolutions and Bylaws | \$0.00 |
| Scholarships (KSNA/IAC) | \$0.00 |
| SNIC/ACDA/SAE | \$0.00 |
| Technology* | \$1,500.00 |



| | |
|---------------------------|---------------------|
| Ways and Means Exp | \$0.00 |
| Total Expenditures | \$277,500.00 |

2020-21 KSNA Plan of Work

Professional Development

| Goal | How we will measure success | Activities to complete the goal | Assigned to |
|---|--|--|---|
| Increase buy-in among school and district level administrators and school boards to ensure members are able to participate in professional development. | Increased KSNA membership. Increased participation in educational events. | Work through Educational Coops to try to have conversations directly with Superintendents for why SNA/KSNA membership is so important. Get their buy-in. 1.Establish communications with cooperative leads. | Steve Abbott-Education Chair Wendy Young- Membership Chair Leah Feagin- Vice President |
| | | 2. Explore programming on how to communicate the value of participating in KSNA to school and district administrators. | Steve Abbott-Education Chair Wendy Young- Membership Chair Leah Feagin- Vice President |
| | | 3. Communicate information about how SNA credentials can fulfill state/district professional development requirements. | Steve Abbott-Education Chair Wendy Young- Membership Chair Leah Feagin- Vice President |
| | | 4. Work with directors involved with each coop to get the coop buy-in for being on their agenda. | Steve Abbott-Education Chair Wendy Young- Membership Chair Leah Feagin- Vice President, Josey Crew- Admin Chair, Lena Reese- Incoming Admin Chair |
| Increase member participation and association revenue by providing both in person and virtual learning opportunities. | Increase in KSNA event attendance. | 1. Offer KSNA Educational sessions via Zoom or Teams. The presenter in live sessions presenting to in-person attendees AND via an online platform to help meet Professional Standards requirements AND increase participant SNA certification levels | Steve Abbott-Education Chair Leah Feagin- Vice President |
| | Increase in SNA certificate holders. | | |
| | Increased the total number of opportunities available to members. | 2. Explore tiered registration levels for in person v. virtual 3. Have presenters versed in the software platform and to be cognizant of training both platforms simultaneously. | Steve Abbott-Education Chair Leah Feagin- Vice President Steve Abbott-Education Chair Leah Feagin- Vice President |

Advocacy and Public Image

| Goal | How we will measure success | Activities to complete the goal | Assigned to |
|--|---|--|--|
| Seek permanent approval for non-congregate feeding for CACFP and SFSP meals. | Waivers at state level | 1.Develop a statement defining what is needed to ensure the support meal program meets the true needs of the communities | Dalla Emerson + PPL committee (Regional Directors) |
| | % of participation increase | 2.Work with state on changing regulation | Dalla Emerson + PPL committee (Regional Directors) |
| | | 3.Advocate for changing the regulation | Dalla Emerson + PPL committee (Regional Directors) |
| Identify state and federal regulations that are inhibiting the efficiency and effectiveness of | Number of contacts with legislators (state and national). | 1.PPL Committee develops an issue paper | Dalla Emerson + PPL Committee (Regional Directors) |
| | | 2.Develop relationships with legislators | Dalla Emerson + PPL Committee (Regional Directors) |
| | | 3.KARs require students to receive a standard minimum allotted time within | Dalla Emerson + PPL Committee (Regional Directors) |

| | | | |
|---------------------------|--|--|--|
| child nutrition programs. | | the school day to eat lunch. Allowing breakfast service to count as part of the instructional day. | |
|---------------------------|--|--|--|

Membership and Community

| Goal | How we will measure success | Activities to complete the goal | Assigned to |
|--|--|---|--|
| Draw inactive members into active engagement with the association. | Increased participation on platforms where engagement is occurring. Number of posts/visits to social media. | Promote membership value to all membership categories at all levels (chapter, state, national) | Wendy Young-Membership Chair and Membership Committees |
| | | Local chapters/address inactive chapters – outreach to members on needs | Wendy Young-Membership Chair and Membership Committees |
| | | Utilize Website, Social Media, Zoom sessions to engage Members | Wendy Young-Membership Chair and Membership Committees |
| | | Proactively recruit members into existing outlets (e.g. Facebook) | Wendy Young-Membership Chair and Membership Committees |
| Maintain and/or increase Membership Levels | Increase in membership numbers Board members each recruit 2 or more new members | Use strategies above | Wendy Young-Membership Chair, Board Members |
| | | Participate in SNA national membership campaigns | Wendy Young-Membership Chair, Board Members |
| | | Board members commit to recruiting new members | Wendy Young-Membership Chair, Board Members |
| | | Regional Directors to encourage District Directors to require SNA certificates for employees. | Regional Directors |
| | | Regional Directors encourage District Directors to provide recognition for employees who have achieved or advanced their SNA certificates or SNS credential | Regional Directors |

Governance and Operations

| Goal | How we will measure success | Activities to complete the goal | Assigned to |
|---|---|---|---|
| Policies & Procedures Manual UPDATE to align to the updated Bylaws. | Manual completed. Travel Policy completed. Adoption of “umbrella” SNA policies. | Parliamentarian will create a task force to oversee the revision of the KSNA Policy and Procedures Manual | Res/Bylaws Chair (Jay, Cathy, Tanya, Kathy, Terina) |
| | | Update Travel Policy | Terina |
| | | Adopt “umbrella” SNA Policies | Task Force |
| | | Parliamentarian will schedule biweekly Meetings and set timelines for communication and tasks | Res/Bylaws Chair w/Task Force |
| Increase the utilization of Kysna.org | Website Matrix Number of visits to the website. | Develop a communication strategy for the website | Marty & committee: D. Sanders, Tanya Wilson-Rickert- Chapter President Rep., Heather Haynes & Website Committee |
| | | Weekly memo -exec members/KDE/KDA | Website Committee |
| | | Website online training | Website Committee |
| | | GEM Nominations from SN staff across the state | Website Committee |
| | | Helpful Hints sections for Directors | Website Committee |



SNA/KSNA Membership – Well Worth It!!

You have such an important job serving school meals to our state's children. By belonging to the School Nutrition Association, you are a part of something even bigger than just your school or district. You are joining over 55,000 (nearly 2,000 in Kentucky) committed members from across the nation who are feeding the future. You, as a child nutrition professional, represent all the hungry children who eat at your school and **your voice matters** as to how and why it is done!

As a SNA member, you get a support network of friends and colleagues who understand the everyday challenges of the School Nutrition Programs (SNPs) and have access to numerous resources that will make your job easier and your programs better. With the implementation of the USDA Professional Standards, the resources that SNA and KSNA offer have become even more valuable. At a more local level, KRS 158.852 requires that school nutrition directors and/or district menu planners to hold at least a Level 2 SNA Certificate in School Nutrition or hold a SNA Credential within three years of being appointed to the position. By attending SNA and KSNA meetings and events, you have the advantage of obtaining much of the necessary training for both these requirements.

KSNA & SNA Benefits:

- **Scholarships** – KSNA & SNA offer numerous scholarships to members and their family for continuing education
- **Awards** – KSNA and SNA have numerous awards to recognize outstanding members
- **Webinars** – members may participate in and/or view webinars on the latest happenings and changes in School Nutrition Programs
- **School Nutrition Magazine & The Challenger** – the publications for SNA members offer articles and information for personal and professional growth as well as new product information and updates
- **Legislation Guidance and Information** – SNA keeps abreast of important state and federal legislation that affect our programs. As a member, you can sign up for *Tuesday Morning*, an e-newsletter that gives weekly updates on legislation and policy issues
- **E-Newsletters** – These newsletters from both KSNA & SNA will provide the latest media coverage nation-wide and spotlight other state and district programs which provide ideas for your programs
- **Conferences and Meetings** – A wealth of information, networking, and professional growth are available at all the KSNA and SNA events. Attending these meetings will help you in numerous ways to advance your professional skills and make your programs the best they can be
- **School District-Owned Memberships** – School District-Owned Memberships (SDM) is an alternative to standard individual memberships and designed to make it easier for school districts to pay for memberships and allow their employees to enjoy the many benefits of SNA membership. A SDM is owned by the district in the name of an individual and is transferable to another employee in the same membership category if the original assignee leaves employment in the district.
- **SNA/KSNA Websites** – Visit the websites for up-to-date information on Nutrition, Operations, Administration, Marketing & Communication, Research and Promotional Materials for Special Events

Kentucky has a strong, vibrant, and well-respected state organization (KSNA). We have the honor of having three of our members, Melinda Turner; Dr. Janey Thornton; and Julia Bauscher, serve as president of SNA in recent years. How wonderful it has been to see these great Kentuckians shine in their leadership role and help move Kentucky and the nation forward in providing for the nutritional needs of our children. You, too, can shine as a School Nutrition Professional by joining SNA/KSNA today and making your voice heard! It is well worth it!

Contact: Marty Flynn, SNS, KSNA Executive Director, martyflynnKSNA@gmail.com or 859-221-0533



① Have you ever been a SNA member? ☐ Yes ☐ No

② First Name Last Name

| | | |
|---|--|--|
| ③ Email | | |
| <div style="background-color: #f9f9f9; padding: 5px;">Job Title</div> | | |

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)

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.

(15) NATIONAL DUES \$

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KY (16) STATE DUES* \$ 000.00

①⑦ PROCESSING FEE \$

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⑮ TOTAL DUES \$

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⑩ Your STATE DUES are: (Record state dues in the space provided on right) * Select one.

(19) Tax-deductible contribution to SN Foundation \$

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\$10 \$25 \$50 Other

| | | | | | | |
|--------------------|----|--|--|--|---|--|
| (20) TOTAL PAYMENT | \$ | | | | . | |
|--------------------|----|--|--|--|---|--|

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

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

②1 CREDIT CARD INFO: EXP. DATE _____

②③ 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

SNA National and State Membership Application Guidelines

Membership Application for Individual and School District Memberships.

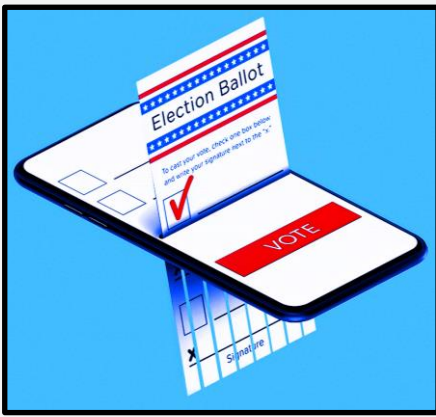
Instructions for completing the front of this application:

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 |
| APE | 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.



----- KY School Nutrition Association Election Candidates -----

Candidates for 2021-2022 Vice-President

Michelle Coker MA, RD, LD, SNS

KSNA Participation:

- Secretary/Treasurer 2017/19
- Administrators Representative 2016/17
- Administrators Representative-Elect 2015/16
- Exhibit Chair Annual Conference 2009-2015
- Other Professional Memberships:
- Academy of Nutrition and Dietetics, Girl Scouts

Goals:

- Develop and implement a strategic plan to promote professional development opportunities to actively engage our members.
- Continue to increase membership through active recruitment, mentor future leaders and provide leadership opportunities to reflect all levels of our members.
- Create partnerships to advocate & influence policy to strengthen school nutrition programs



Steve Abbott

I have been in School Food Service for over 22 years. In my career, I have been very fortunate to get to do some extraordinary things. I started cooking at a school at 19. I later became the Cafeteria Manager and then Food Service Director. I spent nearly seven years at the Kentucky Department of Education (KDE) where I became the Administrative Review Section Supervisor. Later, I took a position conducting reviews, training, and management evaluations on Food Service Programs in seven states. Recently, I was the Purchasing Technician for Fayette County Schools before being offered the Food Service Director position in Campbell County. I have been fortunate to conduct multiple trainings in conjunction with KDE and the

Kentucky School Nutrition Association (KSNA). I have conducted sessions at SNA's national conference. I am currently the Education Chair for KSNA. I have also conducted Administrative Reviews in remote locations near the Yukon River in Alaska.



Candidates for 2021-2022 Secretary/Finance Officer

Wendy Young is currently the Coordinator for Fayette County Public Schools since February 2014. She graduated from the University of Kentucky in 2000 with a Bachelor of Science in Dietetics. She has been a registered dietitian for 17 years and has experience in school nutrition, clinical nutrition, pediatric nutrition, food service management and home health nutrition. Wendy was introduced to SNA in 2014 and quickly became involved. Currently she is your KSNA Member Services Chair and serves as a board member. She has participated in the following SNA events: ANC 2014 -present; KSNA conference - present; LAC 2016 & 2018; KSNA Education Committee 2016-2017; KSNA Leadership Academy 2017; Administrator Summit 2014-present; overseen the KSNA Health Screening 2016 - present; and completed her School Nutrition Specialist (SNS) in June 2017. She lives in rural Perryville, KY with her husband, Todd and their two children (Ashlen 13 & Lucas 10) Wendy enjoys spending time with her family and friends, watching her kids play sports (Go REBELS!) and enjoys life in general.



Kathy Craven has been in School Nutrition for 28 years. I spent my first 23 years serving as Food Service Director of private schools in Ohio. I am currently the FSD of Grant County Schools located in northern Kentucky. I have been a member of KSNA since 2017. Have attended 2017, 2018 and 2019 KSNA State Conferences. I have attended the 2018 and 2019 SNIC (School Nutrition Industry Conference). Participated in the SNA 2019 Future Leadership Conference/ National Leadership Conference. In 2020 I became the KSNA Region 4 Director. I take huge pride in our food service program and staff at Grant County Schools. We do everything we can to serve the best quality products our program can afford in a happy and safe environment. Outside of work, I enjoy being on the golf course with friends and cheering on My Cincinnati Reds and Bengals.

Candidates for 2020-2021 Administrative Section Representative

Jan Anderson has been involved in school nutrition for 30 years. The last eight years of which she has had the privilege and honor to serve Fleming County Schools as Director of the school nutrition program. Born in Ashland, Kentucky, Jan lived in Zimbabwe, Africa along with four brothers and one sister during her childhood. This experience taught Jan to have an understanding of poverty, the need for providing physical and spiritual nourishment and a love for all people, no matter race or nationality. Jan lives in Flemingsburg, KY with her husband of 45 years, Rich. She has one son, two daughters and four beautiful and lively granddaughters. Jan's goal in life is to live with energy, enthusiasm and positivity. Her passion is to feed hungry kids delicious and nutritious meals along with showing them love, hope, and compassion in the midst of the feeding.



Stephanie Utley currently lives in Elizabethtown, Kentucky with my 17-year-old son, Collin. I am the Director of Child Nutrition for LaRue County Public Schools, where I have worked since 2016. We have an enrollment of around 2,500 students with five school sites. I love my job!! I am the Region 2 Director for KSNA and the Region 6 CAC leader for KDA. I try to be as involved as I can, and I am always learning from the wonderful people in child nutrition. In my spare time I enjoy spending time outside or traveling to new places.

Candidates for 2020-2021 Managers and Assistants Chair

Bridgett Thomas is in my 8th year as a child nutrition manager for Fayette County Public Schools. Currently, I am the treasurer for our local SNA chapter. I have previously served as our chapter's secretary and membership chair. Serving on our local board has given me the opportunity to discover new ideas and ways to help our members become involved in our community and to strengthen our team. I look forward to more of these opportunities and hope to work alongside more of our KSNA members in the future.



Online voting for 2021-2022 KSNA Election

There are three ways to navigate to the electronic voting forum:



Please scan the QR Code
with your mobile device.

Please type the link into an internet address bar.

http://bitly/VOTE_KSNA2021

 bitly

Google Doc

Please click the link below or type the link into an internet address bar.

https://docs.google.com/forms/d/e/1FAIpQLSd8b6HcxBfN2rZm2jBtTvQP3Itdns8FL9a8xAhOWOZ-JSKX_q/viewform





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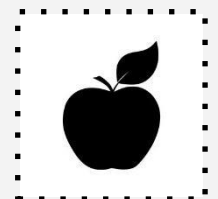
SNF raises funds for programs like “Breakfast in the Classroom” that help SNA members reach their fullest potential and run successful school meal programs.



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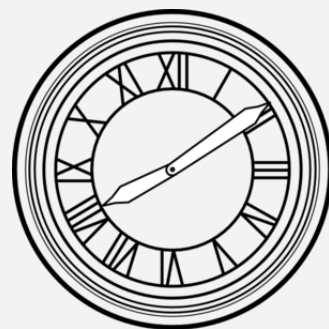
ZINK/WHAT'S FOR LUNCH



BACK TO PREPARING FOR THE FUTURE

**GREAT SCOTT!
IT'S TIME FOR
THE KSNA
VIRTUAL
CONFERENCE!**

KSNA VIRTUAL STATE CONFERENCE JUNE 14-16, 2021 REGISTRATION DETAILS COMING SOON!



June 14: Pre– conference Sessions :

Manager Reception/Director Reception

June 15: 1:00-2:30 p.m. Opening Session— *Live Stream Only*

* Shout Out to School Nutrition Heroes!

*Lauren Moore ~ KDE Updates

*Bill Wickliffe ~ KDA Updates

*Logan Weber— “*Sticks & Stones Exposed: The Truth Behind Words & Relationships*”

Education Session Information - June 15 & 16, 2021

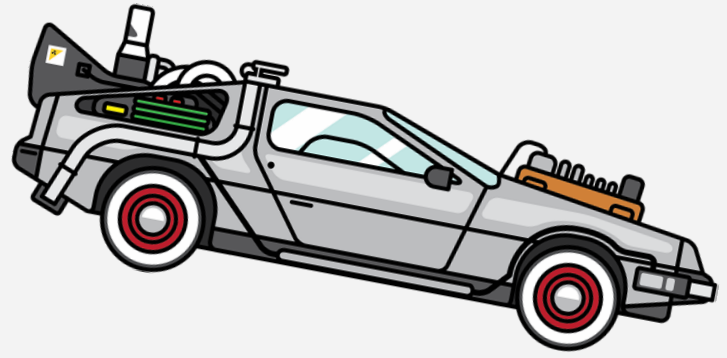
*Educational Sessions will be available on the KSNA Learning Management System
after those dates for all that have registered for the conference.*

Access Information will be sent after completed registration.

All registered for the conference will have admittance to the KSNA Exhibits
to be held September 23, 2021 at the Central Bank Center , Lexington

- **Registration Fees:**

- *Managers & Assistants: \$65.00*
- *Directors/Administrators \$80.00*



- **Non-members:**

- *Managers & Assistants: \$115.00*
- *Directors/Administrators \$235.00*

REGISTRATION OPENS APRIL 12, 2021

<https://ksna.memberclicks.net/2021-ksna-virtual-conference>

Preparing for the Future Education Sessions:

NSLP– Meal Pattern Overview ~ Wendy Young, RD; LD; SNS & Penny Holt, SNS

Navigating Production Records ~ KDE

OVS: You've Got This ~ KDE

A Fresh Start on School Breakfast ~ KDE

Admin Review—Overview ~ KDE

Admin Review—Site Review ~ KDE

MUNIS ~ Hannah Lehman, Jefferson County Schools

Food Allergies & Cross Contamination ~ K. OoNorasak, MS; FD; LD; U.K.

On Site Review ~ KDE

Mental Health-Building Resilience ~ T. Koontz, KY Employee Assistance Program

Mindfulness/Managing the Emotional Brain ~ Z. Culver, KY Employee Assistance

Understanding Procurement & Preparing for Procurement Reviews ~ KDE

Financial Management of NSLP ~ KDE

Farm to School Procurement/Spec Writing—KDA

USDA Commodity Update—KDA

KDA Chefs: Produce Prep & Utilizing USDA Foods

Others TBD

Virtual ANC 2021: What to Expect and Frequently Asked Questions

What to Expect

As with a live face-to-face event, SNA's Virtual Annual National Conference (ANC) will take place over four days, Monday (pre-conference sessions and exhibit hall) through Thursday, **July 12-15, 2021**. We will be limiting our educational sessions to mostly afternoons (Eastern time zone) but the exhibit hall will be open all day each day. We are laser-focused on bringing you the same exceptional educational content, exhibits, events and opportunities to connect at ANC 2021 as we would for an in-person event. Please plan to enthusiastically participate!

As participants of ANC have come to expect, the virtual conference will continue to be the "School Nutrition Event of the Year," with top-tier keynote speakers, a diverse offering of education featuring the hottest topics in school nutrition and pre-conference sessions, a full-scale virtual exhibit hall with the opportunity to watch culinary and product demonstrations as well as chat and book meetings with exhibitors, networking events and closing event entertainment. We have selected a highly robust virtual experience platform to deliver an event that is as close as possible to the real thing!

What is the schedule going to be?

Virtual ANC will take place over four days, with education sessions mostly starting in the afternoons (Eastern Daylight Time). You can think of the first day of the conference as a "warm-up" day with pre-conference sessions. The Exhibit Hall will be accessible each day of the conference for people to explore on their own. Please check the website in the coming days for a more detailed conference agenda and speaker information.

What will I need in order to participate?

A computer, tablet, or smartphone that has a camera, microphone, and internet access (preferably high speed). We recognize that this will be a new experience for many and we plan to hold a webinar prior to the conference to walk attendees and presenters through the technology. For those presenting, we will also be providing some recommendations for improving the quality of video and audio during your presentation.



Kentucky's Six Congressional Regions

AS OF 1/2021

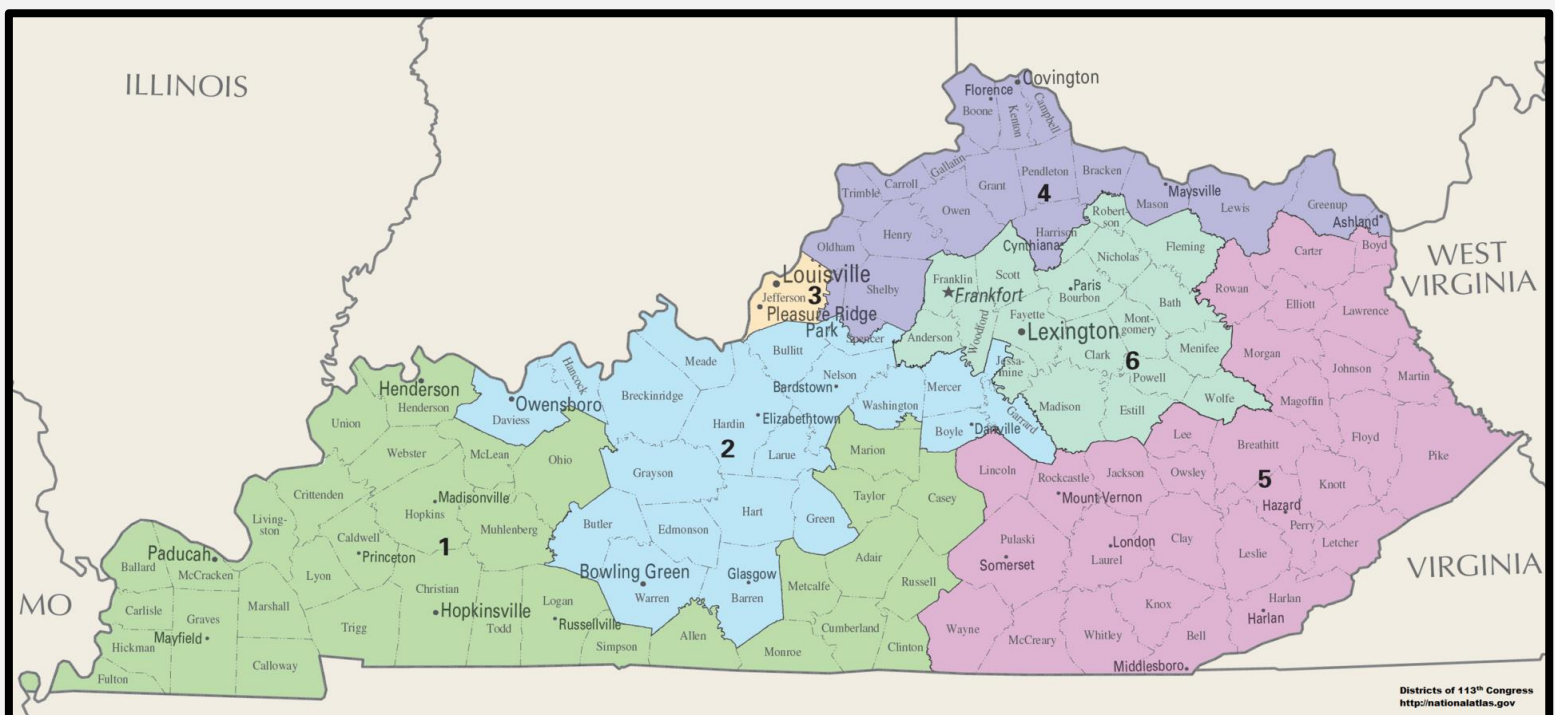
REPRESENTATIVES:

| | |
|-----------|---------------------|
| REGION 1: | James Comer |
| REGION 2: | Brett Guthrie |
| REGION 3: | John Yarmuth |
| REGION 4: | Thomas Massie |
| REGION 5: | Harold 'Hal' Rogers |
| REGION 6: | Garland 'Andy' Barr |

Senators:

Mitch McConnell

Rand Paul



REGION 1

MAYFIELD



INDEPENDENT...



REGION 2

BOWLING GREEN INDEPENDENT...



BUTLER COUNTY...



In December, we hosted "Lunch with Santa" for our



NTI pick-up meal day. Christmas magic allowed Santa to make an appearance at all four of our schools. This



event allowed us to see our students after an extensive



NTI period and provide a fun event to celebrate the Christmas season safely.





ELIZABETHTOWN INDEPENDENT...

Elizabethtown Independent Schools provided bulk meals (Breakfast & Lunch) for the 2 week Christmas Break, to include whole potatoes & onions, fresh fruit from DOD and gallons of milk!



HARDIN COUNTY...

Halloween at Rineyville Elementary, New Highland, and Cecilia Valley Trunk or Treat

Pumpkins and recipes sent home with all students at Woodland, Radcliff, and Meadow View Elem.

Holiday Treat with a friendly note from the school nutrition staff!



LARUE

Summer Feeding Bus Completion
were able to eat on the bus.

Staff from Hodgenville
and are having fun with it. They
community and are out in the

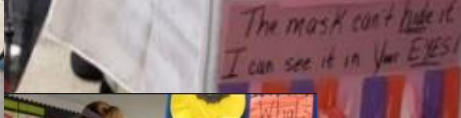
LaRue County High School Staff
celebrate School Lunch Hero



COUNTY...

during a pandemic; our preschool students
They thought it was the neatest thing.

Elementary have embraced the new normal
often dress up for the children of our
rain and snow.



Day.



MEADE COUNTY...

Meade County staff serve meals during COVID 19.



REGION 4

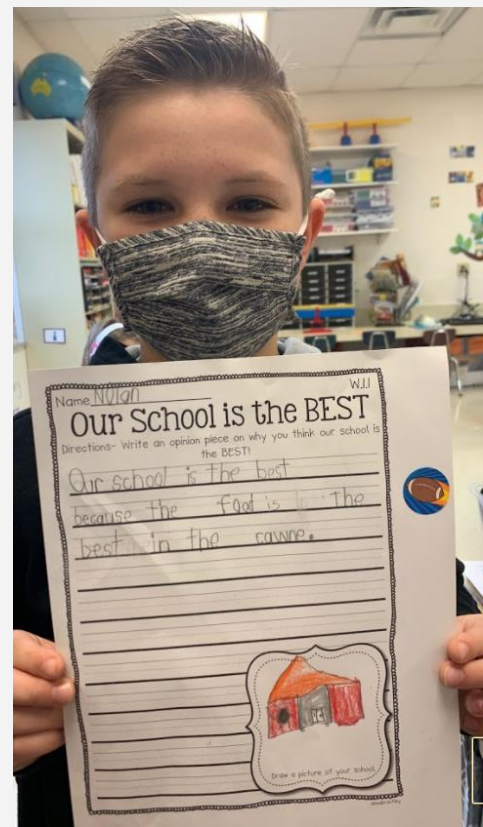
BOONE COUNTY...

Boone County School Food Service has distributed 988,512 meals from July 1, 2020 thru December 31, 2020.

Currently, all 25 schools are open operating sites for SFSP.

As the weather conditions change, we have come up with different ways to setup at our pickup sites.

Check out the clear protection cube at Ryle High School, Union, KY and the creative Meal Pickup Sign at Burlington Elementary School, Burlington, KY.



GRANT COUNTY...



Grant County Schools Halloween 2020



Grant County Schools Thanksgiving 2020



GRANT COUNTY CONTINUED...

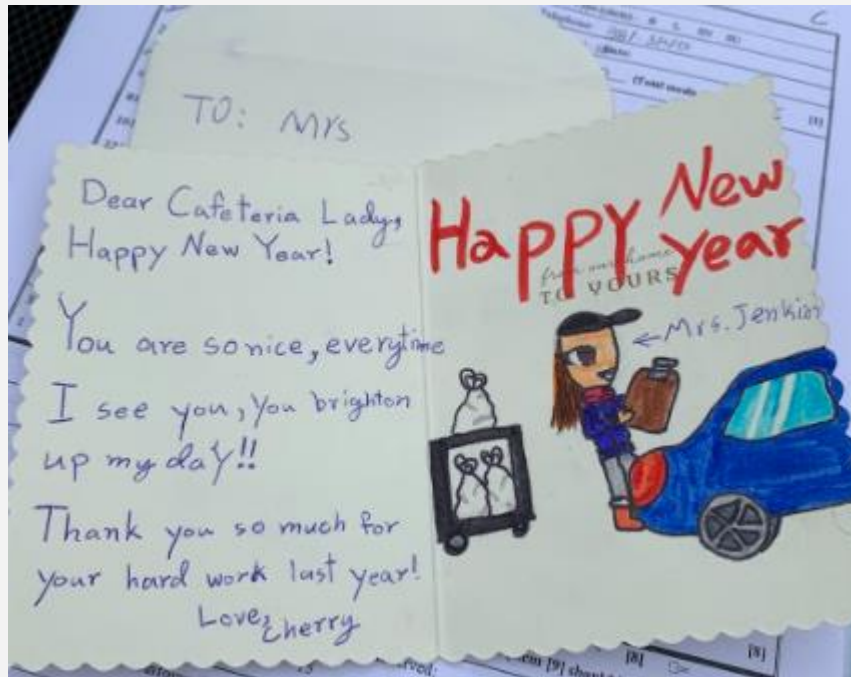


REGION 6

FAYETTE COUNTY...



FAYETTE COUNTY CONTINUED...





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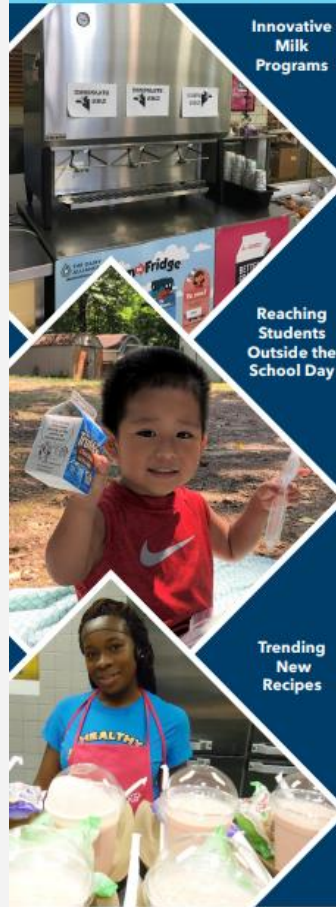
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| 18110 | Pork BBQ Slider with Traditional Sauce on WG Bun - COMMODITY | 32 | 32/5 oz. | 2 oz. grain eq./2.0 M/MA |
| 28110 | Pork BBQ Slider with Traditional Sauce on WG Bun - COMMERCIAL | 32 | 32/5 oz. | 2 oz. grain eq./2.0 M/MA |
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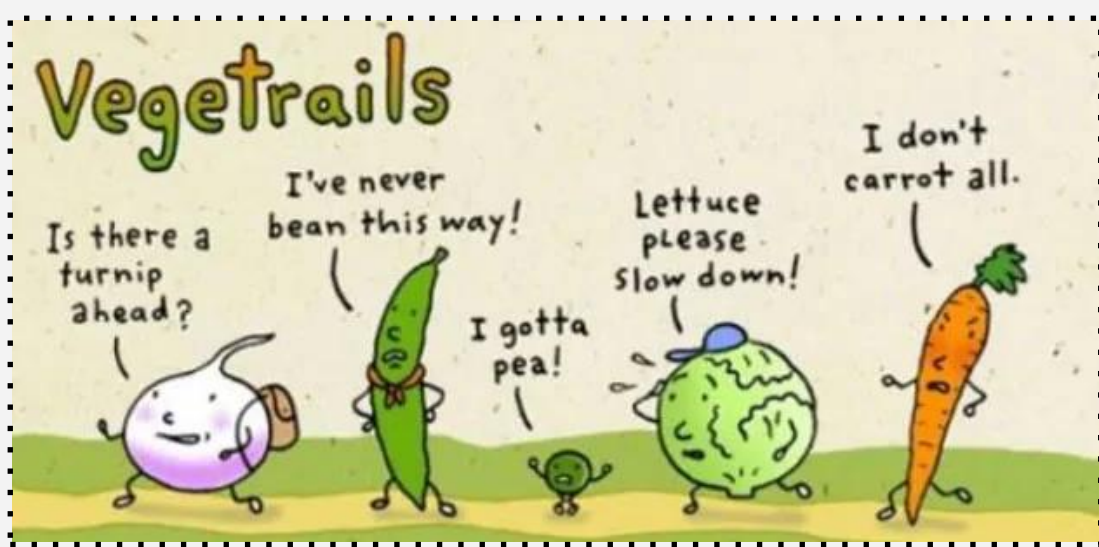


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Pat Kelley | (859) 396 - 6039 | pat.kelley@mpk-kpg.com

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

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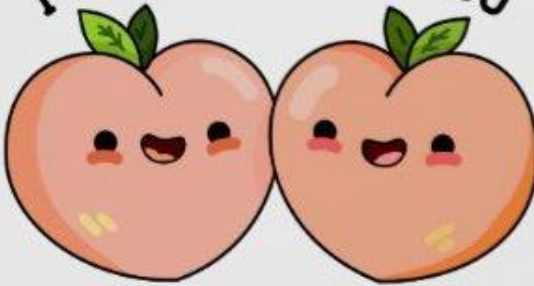


Grins & Giggles



Feeding Bodies. Fueling Minds.™

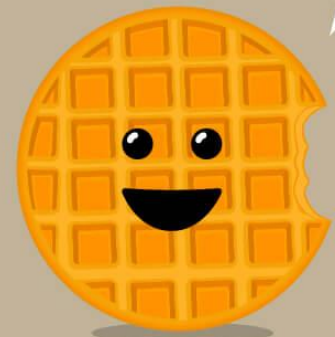
I AP-PEACH-IATE YOU



WHAT DO YOU GET WHEN YOU
PUT THREE DUCKS IN A BOX?



A BOX OF QUACKERS.



YOU MIGHT FEEL
BLUE
RIGHT NOW



BUT THINGS
WILL ONLY GET **FETA**

IT WAS AN EMOTIONAL WEDDING



EVEN THE CAKE
WAS IN TIERS

WHAT DO YOU
GET WHEN YOU PLAY
TUG-OF-WAR WITH A PIG?



PULLED-PORK

WHAT DO YOU CALL
A FAKE NOODLE?



AN IMPASTA

I WENT TO A SEAFOOD
RESTAURANT AND SLIPPED



I PULLED A MUSSEL

YOU ARE ESSENTIAL AND APPRECIATED

