

KENTUCKY SCHOOL NUTRITION ASSOCIATION

NOVEMBER 2024

Challenger

KYSNA.ORG

**Feeding Bodies,
Fueling Minds**



KENTUCKY
SCHOOL
NUTRITION
ASSOCIATION

Feeding Bodies. Fueling Minds.™



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Feeding Bodies. Fueling Minds.™

Association managed by KentuckySNA@gmail.com

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[USDA NONDISCRIMINATION STATEMENT](#)

Correspondence from KSNA President



Dearest KSNA Members,

I want to take a moment to share just how proud I am of each of you for the incredible work you do every day. Your dedication to feeding our students and ensuring they receive nutritious meals is nothing short of inspiring.

When I started my career in Child Nutrition over 19 years ago, my daughter was a kindergartner. It was a time of learning for both of us-not only was I growing as a school nutrition operator, but I was also experiencing schools meals from a parent's perspective. I feel incredibly fortunate to have had this opportunity, seeing first hand the vital role that YOU play in a child's development and well-being.

This experience has deepened my commitment to ensuring that every child has access to nutritious and delicious meals, and I am grateful for this opportunity. It is truly an honor and privilege to be a KSNA member and to serve alongside many passionate and committed individuals.

I am continually amazed by the efforts and heart you all bring to this vital work. Together, we have made real difference in the lives of countless children, and I have no doubt that we will continue to do so through the 2020's.

As we move forward, KSNA remains steadfast in our MISSION....to empower its members by providing advocacy and professional development to advance school nutrition in Kentucky. As we are advocates for our students and provide them with the healthy meals they deserve, I look forward to all that we will accomplish together.

THANK YOU for your passion, your dedication, and for being a part of this incredible association.

From your friend, Michelle Coker KSNA President



Dr. Robbie Fletcher
Commissioner of Education

KENTUCKY DEPARTMENT OF EDUCATION

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

Fall 2024

Child Nutrition Professionals,

I hope the new school year has been met with new ideas and limited challenges. We look forward to partnering with you to make this a successful year.

We are thrilled to introduce a new webinar series, Eat, Grow, Learn Farm to School. This series will delve into various aspects of the Farm to School program, aiming to support and encourage child nutrition directors in purchasing from local vendors. The webinars will be held on the third Tuesday of each month, so be sure to join us. Additionally, don't miss our Coffee and Friends sessions or the Third Thursdays Procurement series, both offering monthly webinars packed with timely information to enhance your understanding of the program.

This fall and winter, we are partnering with the Institute of Child Nutrition to offer several in-person training courses. For more details and to register, please visit CNIPS. We value your feedback on how we can best meet your program needs. Be on the lookout for SCN's Schools Branch Annual Survey in early January 2025. Your input is crucial in shaping your future learning opportunities, guidance, and other initiatives, so we need and appreciate your participation.

Fall is a celebration of the Child Nutrition Programs with National School Lunch Week and National Farm to School Month. In the 2023-2024 school year, over 77 million school lunches were served to students, with a significant push to include local items on menus. Many Kentucky sponsors have been recognized through USDA's Healthy Meals Initiative. This success is a testament to your hard work and dedication to making these programs thrive for Kentucky students. You can also read about your summer success in a separate SFSP article.

From all of us at SCN, thank you for your outstanding efforts!

Kind Regards,

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



Summer Meals and Snacks for Kids

KDE SUMMER FOOD
SERVICE PROGRAM
(SFSP)

SUN Meals Challenger Article Fall 2024

2024 was another exciting year for the Summer Food Service Program! We received regulatory guidance for rural, non-congregate meals from the Interim Final Rule. Kentucky sponsors were primed and ready to serve non-congregate meals and they did so in a terrific way. Those who served congregate meals also did an outstanding job! KY sponsors exceeded 8.1 million meals claimed this summer! This is an increase of 52% over 2023, with almost three million more meals served! Kentucky children are truly fortunate to have such dedicated sponsors serving summer meals. Nearly every county has summer meal sites, and we have the goal of all KY children having access to these meals. We know that children who receive good nutrition in the summer when they are out of school come back ready to learn when school resumes. You deserve a standing ovation for your outstanding work supporting your students!!

As we have done successfully in the past, we will continue to bring annual program training to a location near you. Our training is undergoing revision to bring a fresh new presentation of material, and we plan to once again incorporate activities which will foster interaction and idea-sharing. We look forward to seeing you at one of these training sessions.

Be watching for our use of the new name for the SFSP-SUN Meals. USDA has re-branded the program, and we think the new name is fun and catchy! SUN Meals can be on site or SUN Meals To-Go. More on this as we move to 2025!

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Letter from the VP



KSNA Members,

I would like to take this opportunity to thank you for your participation in the 2024 KSNA Administrative Conference. I hope everyone was able to find something to take away from the event and use in their districts. For me this conference is always about networking with all of you, as networking is where I get some of my greatest ideas. Sprinkle that in with our Keynote Speaker, Jeff Joiner, our Lead to Succeeded Speaker, Vickie Coffey, Industry Roundtables, updates from our state partners, an on point panel discussion, and a great Industry Event and we had a jam packed 2 and a half days.

As I said on the last day of the conference we have some amazing state and industry partners out there. Utilize these people as resources. Take the time on a regular basis to invest in your own professional growth, to make gains in any field we must be willing to look outside of our bubble. And by all means build you a "tribe" of people that you trust who you can bounce ideas with and share in both successes and struggles for these people who will help you get through the times when you feel overwhelmed in this job.

As the weather starts to turn and the air gets crisp I am reminded how quickly this all passes, before we know it another school year will be gone and we will see each other again at the June KSNA Conference. I can't wait to see you all there. Until then if there is anything I can do to help you in your job don't hesitate to ask.

Jennifer Wheeler
KSNA Admin Chair & VP



**March was a busy month for advocacy;
KSNA members attended LAC in D.C.
and Hunger Free KY Day in Frankfort!**





OFFICERS & KEYNOTE SPEAKER JEFF JOINER



KSNA Annual Conference 2024



KSNA Annual Conference 2024



Managers Conference Nov 2024

Owensboro, KY



BUDGET SY24-25

Kentucky School Nutrition Association Budget Overview August 2024 - July 2025

	Total Board Admin	Admin Conference	ANC - SNA Annual Conference	Board Retreat	Kentucky LAC	KSNA Leadership Academy	LAC	Manager Retreat Conference	National Leadership Conference	SNIC - SNA Industry Conference	State (Summer/Ann ual) Conference	TOTAL
Revenue												
Chapter Dues	50.00											50.00
Industry Partner	181,000.00											181,000.00
Membership Dues	30,000.00											30,000.00
Registration Fees		58,000.00						35,000.00			165,000.00	258,000.00
Total Revenue \$ 469,050.00												
Expenditures												
Audio Visual Rentals		6,800.00		2,000.00		2,000.00		6,000.00			48,000.00	64,800.00
Awards											1,000.00	1,000.00
Bank Fees	11,600.00											11,600.00
Contract Services											2,000.00	2,000.00
Decorations		500.00						300.00			2,000.00	2,800.00
Door Prizes		500.00						500.00			6,000.00	6,000.00
Entertainment												
Executive Director	38,160.00										1,000.00	38,160.00
Gifts		300.00			200.00						2,000.00	2,000.00
Insurance and Bond	7,200.00											7,200.00
Meals	100.00	38,600.00		2,500.00	200.00		800.00	8,000.00	1,000.00		65,000.00	116,200.00
Office Supplies	1,300.00	200.00		200.00	100.00		100.00	250.00			4,000.00	6,150.00
Professional Fees	4,500.00										15,000.00	19,500.00
Registrations			3,500.00						3,300.00	2,400.00		15,700.00
Rental Expenses	1,300.00											1,300.00
Room Rental		5,000.00			1,000.00						35,000.00	41,000.00
Scholarships												0.00
SNA New Membership Fees	500.00											500.00
SNF Match	2,000.00											2,000.00
Speaker		5,000.00				2,000.00		3,000.00			12,000.00	22,000.00
Technology Subscriptions	13,000.00							1,500.00	8,900.00	3,800.00	200.00	13,000.00
Travel	3,700.00		15,000.00	7,000.00			25,000.00					65,100.00
totals=	\$ 83,560.00	56,900.00	18,500.00	11,700.00	1,500.00	4,000.00	32,900.00	19,550.00	13,200.00	6,200.00	191,200.00	
												Total Expenses \$ 439,010.00



Member Types & Applications

Individual Membership - Regarding Individual Membership, please contact SNA at membership@schoolnutrition.org or (703) 824-3000

School District Membership (SDM) - Regarding School District Membership, please contact SNA's Membership Manager at sdm@schoolnutrition.org or (703) 824-3000, ext. 119.

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 57,000 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.

SNA Benefits

- **Scholarships** – KSNA and 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 award-winning publication for SNA members offers 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 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!



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	\$40 <input type="checkbox"/>	\$40 <input type="checkbox"/>
Student	\$40 <input type="checkbox"/>	N/A
Retired	\$40 <input type="checkbox"/>	N/A
SN Manager	\$42 <input type="checkbox"/>	\$42 <input type="checkbox"/>
District Director/Supv/Spec	\$143 <input type="checkbox"/>	\$143 <input type="checkbox"/>
Major City Director/Supv/Spec	\$143 <input type="checkbox"/>	\$143 <input type="checkbox"/>
State Agency Director and Staff	\$143 <input type="checkbox"/>	\$143 <input type="checkbox"/>
Nutrition Educator	\$143 <input type="checkbox"/>	\$143 <input type="checkbox"/>
Other	\$143 <input type="checkbox"/>	\$143 <input type="checkbox"/>
Affiliate Employee	\$20 <input type="checkbox"/>	N/A
Affiliate Retired	\$20 <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.

⑮ NATIONAL DUES \$ _____

⑯ STATE DUES* \$ _____

⑰ PROCESSING FEE \$ 3.00

⑱ TOTAL DUES \$ _____

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

⑳ TOTAL PAYMENT \$ _____

⑪ Your STATE DUES are: (Record state dues in the space provided on right) * Select one.

㉑ For credit card payment, please visit www.schoolnutrition.org

㉒ 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.

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 check or money order made payable to SNA.
Mail application to SNA Depository PO Box 719297, Philadelphia, PA 19171-9297

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. Record your national dues based on membership category checked.
15. Record your state dues based on the dues listed on left side of application under "Your state dues are:" All applications must include the processing fee.
16. 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.
17. 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.
18. Add national dues, state dues, processing fee and any optional contributions. This is the total payment.
19. If paying by credit card, please visit www.schoolnutrition.org.
20. This box must be completed for SDM applicants.
21. Please sign and date your completed application. Required for individual membership only. Mail your application and payment to SNA, SNA Depository PO Box 719297, Philadelphia, PA 19171-9297

Membership dues cover a full year of member benefits. Processing of application takes approximately two to four weeks from receipt of payment.

Once application is processed, new members will be able to access and print their membership card by logging in at www.schoolnutrition.org.

Dues Category	Membership Category	Description	Individual Membership	School District/State Agency Membership
SNE	School Nutrition Employee	Cooks, chefs, bakers, bookkeepers, technicians, assistants, etc.	\$40	\$40
STU	Student	Full-time students enrolled in post-secondary nutrition, health or other food related program. Does not include right to vote.	\$40	N/A
RET	Retired	Retired Members.	\$40	N/A
SNM	School Nutrition Manager	Managers, head cooks, head chefs, assistant managers.	\$42	\$42
DDS	School Nutrition Director, Supervisors, Specialist, Executive Chefs	Working in a school nutrition program at the school district level.	\$143	\$143
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.	\$143	\$143
SDS	State Agency Director, Supervisor, Specialist	Working in state office for child nutrition programs, including nutrition education.	\$143	\$143
EDU	School Nutrition Educator	Faculty working in a college/university setting.	\$143	\$143
OTH	Other	Principals, Superintendents, Teachers, etc. Does not include right to vote.	\$143	\$143
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 SN magazine or the right to vote in the annual SNA election.	\$20	N/A
AFR	Affiliate Retired		\$20	N/A

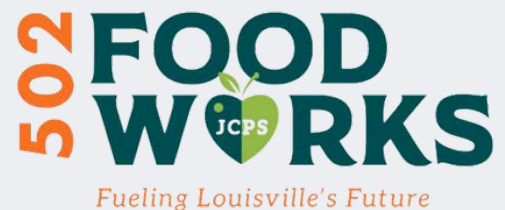
Note: Contributions or gifts to SNA are not deductible as charitable contributions for federal income tax purposes. Contributions to the Foundation are deductible for IRS purposes. \$2.00 of your national dues is used for your subscription to the SN magazine.

Challenger



SILVER SPIRIT: ALICIA ARNETT

MENU PLANNING &
FOOD PROCUREMENT
SPECIALIST,
*JEFFERSON COUNTY
PUBLIC SCHOOLS*



2025 FAME Award

The FAME Awards recognize the commitment of school nutrition professionals who care deeply about making a positive difference within their school districts and local communities. Golden Director Award is the most prestigious honor, followed by three Silver Awards, including Leadership, Rising Star, and Spirit. Winners were selected by the selection committee comprised of previous FAME Award winners, staff and board members of the School Nutrition Association (SNA) and select industry media partners.

From developing farm-to-school programs in partnership with the U.S. Department of Agriculture (USDA) to embracing trends in food culture, diversifying school menus with cultural cuisines resulting in record participation, the notable winners of this year's FAME Awards exemplify an unwavering commitment to school nutrition.

Basic American Foods™ will formally honor the 2025 award winners with a ceremony on January 19, 2025 at Sheraton Phoenix Downtown. This will be in conjunction with the SNA's 2025 School Nutrition Industry Conference (SNIC) taking place from January 19-21, 2025 at the same location.

Article Provided by:
Chapter President Representative
Penny Hisel-Church



FAYETTE COUNTY PROFESSIONAL LEARNING SUMMIT 2024



Our dedicated employees and support staff attended FCPS Focus Forward Professional Learning Summit in August, all aimed at ensuring our students receive nothing but the best. We firmly believe continuous learning is the key to creating an exceptional educational experience. By investing in our own development, we are better equipped to shape the future of our students.



Bylaws Committee Update: Advancing Precision and Accessibility

Provided By Shane Bosaw, Chair of the Bylaws Committee, KSNA



As the Chair of the Bylaws Committee, I'm excited to share the progress and initiatives we've been working on this year. Our committee has been deeply engaged in a comprehensive update of the KSNA's Policy and Procedures Manual. This effort focuses on two primary goals: enhancing the clarity of our governance documents and leveraging modern technology to make these resources more accessible than ever before.

First and foremost, we are adding a detailed description of the duties and responsibilities for each member of the Executive Board. This is a significant step forward in ensuring that every position is clearly defined, supporting both current and future leaders in understanding their roles. Additionally, we're undertaking a thorough review of the document to correct any grammatical and formatting inconsistencies, making the manual more professional and easier to navigate.

Another key area of focus for this year is identifying and resolving discrepancies between the Bylaws and the Policy & Procedures Manual. Ensuring that these two documents are in full alignment is essential for smooth governance and decision-making.

In an exciting development, we are also exploring the implementation of an AI-powered search program. This innovative tool will allow us to input our updated Bylaws and Policy & Procedures documents and use artificial intelligence to generate accurate responses based on our specific guidelines. The AI-powered search will be a game changer, enabling the KSNA Executive Board and committees to access quick, reliable answers based solely on our internal legal documents, significantly streamlining operations and decision-making.

As we move forward, I am confident these updates will enhance the effectiveness of KSNA's governance and provide a strong foundation for future growth. We are committed to ensuring that our Bylaws and Policy & Procedures Manual remain dynamic, relevant, and aligned with our mission to support school nutrition professionals across Kentucky.

Thank you for your continued support, and we look forward to the progress ahead.

Yours in Health,
Shane Bosaw

Food Puns / Jokes



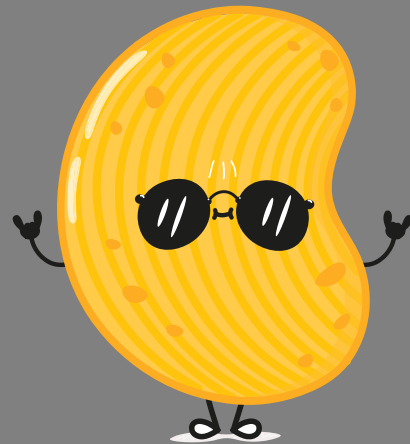
What happened after the cantaloupe won the lottery?
It became a melon-aire!



What's the proper way to address a royal cake? Good afternoon, your pie-ness.



Why did the tortilla handle the situation by itself?
Because it's nacho problem.



Cold coffees are great at giving compliments.
They love telling you how brew-tiful you are.



Time fries when we ketchup.



Do you know a pickle's favorite folk singer?
It's Bob Dill-lan



At Kentucky Proud®, we like to say that ‘the freshest ingredients come from Kentucky farms’. It’s more than just a clever tagline. Sourcing local farm-fresh foods means not only delivering delicious meals to students but also ensuring more money stays within communities while supporting Kentucky farm families and local businesses. As the seasons change, it’s a perfect time for schools to consider incorporating Kentucky’s seasonal produce and products.

*In-season Produce: apples, beans, beets, blackberries, blueberries, bok choy, brussels sprouts, cabbage, carrots, cauliflower, greens, kohlrabi, lettuce, nuts, okra, onions (green and white), papaws, pears, peppers, plums, potatoes, pumpkins, radishes, sorghum, summer squash, sweet potatoes, tomatoes, turnips, watermelon, winter squash, zucchini **

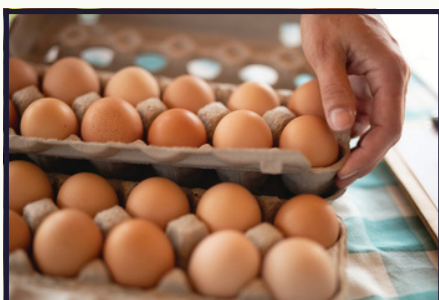
**Proteins, eggs, and dairy are always in season!*

There are various ways to obtain the freshest ingredients from Kentucky’s farms, one is direct-farm-purchasing which maximizes seasonal ingredients and ensuring access to the best local produce, proteins, eggs, etc., throughout the year. By establishing and maintaining strong relationships with local farmers, you form lasting connections and shape personal stories to share with your students.

Another avenue for obtaining the freshest products is through the food distributors you work with regularly. Kentucky’s distributors stock and deliver locally produced proteins, produce, and products from Kentucky farms. All you have to do is ask your distributor to deliver Kentucky farm products to you!

We know time and budget constraints can ultimately be the deciding factor in your sourcing decisions. To help encourage and reward restaurants, caterers, schools, and food outlets to buy locally grown foods, we launched the Kentucky Proud Buy Local program. Since 2017, we have been reimbursing participants up to 15% of their food purchases when they buy eligible food items from Kentucky farms. The purpose of this program is to benefit both the participants and the Kentucky producers through a streamlined

(cont.)



process to save you time and put money back in your pocket.

The Buy Local program introduces restaurants and food service operations to Kentucky farmers to build lasting and fruitful relationships (no pun intended). Participants may receive up to \$8,000 reimbursement annually for approved Kentucky farm-impact food purchases with a lifetime cap of \$36,000.

Since the grant was launched in 2017, Kentucky Proud has awarded more than \$1,700,000 to participating Kentucky restaurants and food service operations. To date, 31 participants have reached their lifetime cap and graduated from the program. Each Buy Local graduate has demonstrated a commitment to purchasing more than \$250,000 of Kentucky direct farm-impact food.

There are currently 131 participants from 55 cities across 50 counties enrolled in the

Buy Local program. In the past six years, participants have recorded more than \$16,600,000 in Kentucky direct farm-impact purchases. Proteins make up the majority of purchases (55%) followed by produce (23%) and dairy (9.2%).

Need help locating local ingredients? Our Kentucky Proud staff maintains a verified product list of more than 280 Kentucky Proud members who have provided Kentucky direct farm-impact items to foodservice operators registered in the Buy Local program.

We are proud of the Buy Local program and the positive impact it has made for food service businesses and Kentucky farms in a relatively short time. If you're a food service business interested in joining our Buy Local program, we'd love to hear from you! To learn more, visit kyproud.com/buylocal or send us an email at Grace.Ragain@ky.gov.



Funding for Kentucky Proud and the Buy Local program is made possible through a grant from the Kentucky Agricultural Development Fund.



Regions of Kentucky

REGIONAL MAP OF KENTUCKY

SENATOR'S: MITCH MCCONNELL AND RAND PAUL

REGION 1
JAMES COMER JR

REGION 2
BRETT GUTHRIE

REGION 3
JOHN A YARMUTH

REGION 4
THOMAS MASSIE

REGION 5
HAL ROGERS

REGION 6
ANDY BARR



REGIONAL DIRECTORS

REGION 1 DIRECTOR
PENNY HOLT

REGION 3 DIRECTOR
JENNIFER SPRING

REGION 5 DIRECTOR
LENA REESE

REGION 2 DIRECTOR
TODD CRUMBACKER

REGION 4 DIRECTOR
STEPHANIE STEELE

REGION 6 DIRECTOR
JENNIFER MUNCY



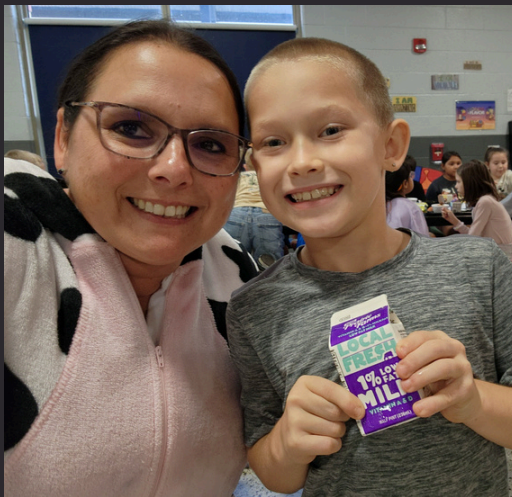
Kentucky Region #1

CHRISTIAN COUNTY



Kentucky Region #1

GRAVES COUNTY





UNION COUNTY



Kentucky Region #1

UNION COUNTY



Kentucky Region #1

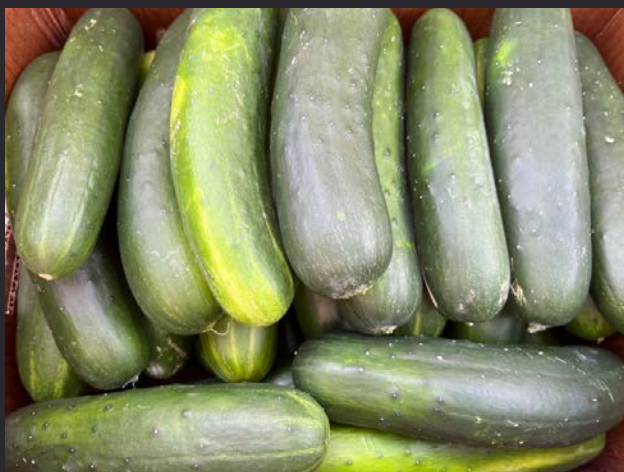
UNION COUNTY





Kentucky Region #1

UNION COUNTY





Kentucky Region #2



BARREN COUNTY

PRESS RELEASE FOR IMMEDIATE RELEASE
Barren County Schools
Contact:
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Barren County Schools Cook Up Local Flavor for Farm to School Education and Community Celebrations

October is National Farm to School Month, a time to celebrate the connections happening all over the country between children and local food. From taste tests and meals in the Barren County cafeterias and nutrition education activities with our school wellness teams and FFA members, to the Local Hog Roast in conjunction with Sustainable Glasgow & Barren County Schools Nutrition, Culinary Arts and Agriculture Departments —schools, early care and education sites, farms, communities and organizations in Barren County and in all 50 states, join in the collaborative effort to promote healthy eating and agriculture.

Barren County Schools kicked off the celebration early with a highly successful Farm to School Day celebration on September 18, bringing together students, staff, and community members to immerse themselves in the world of local agriculture and savor delicious, locally sourced meals. This year's event was particularly special as it coincided with National Cheeseburger Day, featuring all-beef burgers from Moore's Family Farm. This highlight provided a delightful and flavorful way to underscore the significance of supporting local agriculture.

During the lunch period, students actively engaged with Nutrition and Wellness liaisons who shared valuable insights into the origins of their food, the growth process, and the benefits of purchasing locally. The interactive sessions aimed to deepen students' understanding of food sources and promote healthy eating habits.

"We are immensely proud of this year's Farm to School Day," remarked CheyAnne Fant, Director of Nutrition Services and Afterschool Programs. "Witnessing students engage with and learn about local agriculture while enjoying cheeseburgers made from beef raised right here in our community was truly rewarding. This event beautifully exemplifies our mission to promote healthy food choices and bolster support for our local farmers."

The school cafeteria's farm-to-table lunch featured local all-beef burgers served on Sister Schubert rolls, made right down the road from us. The meal was complemented by fresh herb-roasted potatoes from Bennett Farms, seasoned squash, zucchini, and tomatoes from Dennison's, and colby cheese from Kenny's Farmhouse. The menu was rounded out with Jackson's Orchard Gala apples and Kentucky Proud milk from Prairie Farms, making the meal not only nutritious but also a true celebration of local agriculture.

Barren County Schools remains dedicated to advancing wellness, sustainability, and community engagement through initiatives such as Farm to School Day. Over the ten years, each school has been able to make significant contributions to the health and wellness goals for the district, and all schools have been named "America's Healthiest Schools" by the Alliance for a Healthier Generation, in part because of the tradition of celebrating local foods.



Kentucky Region #2

BARREN COUNTY

Barren County cafeteria & wellness staff along with the BCHS Agriculture and Culinary Arts Departments are able to work together to create a locally sourced meal with Sustainable Glasgow leading the event. BCHS FFA families have been hosting a hog roast for nearly 25 years for students and their families, but several years ago, Sustainable Glasgow approached BCS about creating a community celebration of local foods, so the events have merged and grown to become a night of local music, education activities, and cuisine that is all local sourced.

From the homemade bone broth and creamed soup made with Kenny's Farmhouse cheese used in the squash and zucchini casserole created by the Culinary Arts, to the hand-churned honey butter made with fresh cream from JD's Country Milk and honey from a student's local bee hive, to cornbread baked with Weisenberger Mill cornmeal, fresh milk from Legacy Dairy and Fluffy Butt Farm eggs, each savory bite is a flavor of Barren County and surrounding farmers' labor and love. "We really tried to change up some of the recipes for the Hog Roast this year, and I think we were able to truly bring the flavor of fields straight to table!" Kristy Smith, Trojan Campus Central Kitchen Manager exclaimed.

Local herbs and spices top the fresh produce from Lake Berry Farms, Bennett Family Farms, Dennison's Roadside Market, Jackson's Orchard, while the pork roasts were sourced from Moore's Family Farm. "Teaching our students to cook with local ingredients is important because the flavors of locally grown, in-season foods definitely please the palate far better than foods which have been picked early to ripen in time to get to the store," said BCHS Family and Consumer Sciences Teacher, Emily Matthews. "Starting this educational experience early is important, which is also why I wanted my BC Preschool daughter here to help us wash vegetables and learn to celebrate the farmers who bring food to our tables," Matthews added.

All BC schools know the importance of starting these life-ready skills early. So, after working late at the Local Hog Roast, Barren County Nutrition Wellness Liaisons and the FFA members rose early, just like farmers who work from sunrise to sunset to help with another special event. With their FFA jackets, bags of dirt, books about farming, and pumpkin seeds donated by Rural King, FFA members and BC Liaisons will work with each Barren County elementary school student to learn about where food comes from and the importance of farmers in our community. Hopefully, these FFA members will plant more than just a pumpkin start kit, as they start to lay the foundation for the thriving Food industry for generations to come.

"It's an honor for our FFA members to be asked to be a part of this educational process for the students in our elementary schools," stated Dr. Andy Joe Moore, BCHS FFA Co-Sponsor. "We look forward to building an even stronger relationship with our students to connect them with locally grown foods. With our new agriculture facility that will rival most any high school in the state, our students will have opportunities I dreamed of when I was a kid in school at BCHS."

In addition to the festivities, Brandi Button Johnson from The Food Connection at the University of Kentucky shared her passion for the Farm to School initiative: "Farm to school is something I'm extremely passionate about because not only does it get nutrient-dense fruits, vegetables, and proteins into the hands of K-12 students; it travels fewer miles to get there and allows local farmers to have an impact in their community, increasing their direct sales. It's a win/win for everyone involved." This sentiment reinforced the day's focus on the mutual benefits for both students and the local agricultural community.



Kentucky Region #2

BARREN COUNTY

The National Farm to School Network (NFTSN) identifies activities like these a “Triple Win” for kids, farmers and communities. “I have to agree with this”, said Fant. Everyone is a winner in these celebrations of agriculture, culinary arts, and local people with their talents. Our BC kids and staff continue to amaze me each and every year.” Here’s the triple win from NRTSN:

- **KIDS WIN** Farm to school provides all kids access to nutritious, high-quality, local food so they are ready to learn and grow. Farm to school activities enhance classroom education through hands-on learning related to food, health, agriculture and nutrition.
- **FARMERS WIN** Farm to school can serve as a significant financial opportunity for farmers, fishers, ranchers, food processors and food manufacturers by opening doors to an institutional market worth billions of dollars.
- **COMMUNITIES WIN** Farm to school benefits everyone from students, teachers and administrators to parents and farmers, providing opportunities to build family and community engagement. Buying from local producers creates new jobs and strengthens the local economy

These events were resounding successes, raising awareness about the critical role of local agriculture, the benefits of healthy eating, and the positive environmental impact of supporting local farms. To close the month of celebration, all BC elementary school students will be “picking” a locally grown pumpkin to take home from Wondering Acres Farm. BC Schools will also host another Farm to Cafe Day in the Spring as well.



National Cheeseburger & Farm to Cafe Pictures





Kentucky Region #2

Hog Roast with FFA and Sustainable Glasgow

BARREN COUNTY





Kentucky Region #2

BARREN COUNTY



**Planting Pumpkin Lessons
with FFA &
BC Wellness Liaisons**

Kentucky Region #2

DAVIESS COUNTY



Kentucky Region #2

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LARUE COUNTY



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MEADE COUNTY





OWENSBORO IND





Kentucky Region #2

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HERITAGE
MEAL**

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Kentucky Region #3

JEFFERSON COUNTY



ON THE
MOVE



REGION 3 JCPS
JENNIFER SPRING



Kentucky Region #3

JEFFERSON COUNTY

Bulk Sites



This past summer, our district's Nutrition Services Department launched several successful bulk summer feeding sites, bringing nutritious meals directly to our community. Key locations like Beckley Park, Evangel World Prayer Center, and the PRP Fire Training Center became hubs of nourishment, support, and connection for children and families in need. These sites not only provided food security during the summer break but also strengthened our relationship with the community.

Success in Numbers

The response to our summer feeding program was overwhelming. Hundreds of families visited our bulk feeding sites, taking home fresh, healthy meals that would sustain their children during the long break. Beckley Park, Evangel World Prayer Center, and PRP Fire Training Center proved to be ideal locations, allowing us to reach families in various parts of our district and ensure no child went hungry while school was out.

Parents appreciated the convenience and reliability of the bulk meal distribution model, where they could pick up multiple days' worth of meals at once, cutting down on daily travel and planning. The community's trust in our program grew throughout the summer, and our staff worked tirelessly to ensure all families were served with care and respect.

Community Partners and Impact

These efforts wouldn't have been possible without the partnership of local organizations. Locations like Evangel World Prayer Center and PRP Fire Training Center opened their doors to support our mission, helping us expand our reach and create a welcoming space for families. The staff at each site went above and beyond, working with our Nutrition Services team to ensure seamless distribution and meaningful interactions with the community.

The success of these sites wasn't just measured in meals provided, but in the positive feedback we received from the families and children. They expressed how these feeding sites alleviated stress and offered relief during a time when many were struggling with food insecurity.

Looking Ahead: Expanding the Movement

Building on this success, we are eager to expand the bulk summer feeding program next year. We see a clear need for additional sites in areas we haven't yet reached, and we hope to partner with even more community organizations to grow the program. By offering convenient and accessible locations across the district, we aim to make sure that no child is left behind when school is out of session.





Kentucky Region #3

JEFFERSON COUNTY



The Culinary Team took on the challenge of designing every aspect of the LouChew food trailer, from the equipment to the floorplan. In fact, they had the entire setup mocked out to scale on the floor outside the kitchenette in CBY, ensuring that every detail was precisely in place.

Originally, LouChew was envisioned as an additional serving line that would bring "upscale" lunches to secondary schools, using our regular menus as a foundation. Over the years, however, its role has shifted, and now it focuses primarily on special events and celebrations. From field days to promotions, LouChew has become a go-to for elementary schools looking to elevate their events with delicious, festive meals.

One of the highlights of LouChew is its setup, which goes beyond just serving food. The truck is equipped with external speakers, a PA system with a microphone, and an auxiliary input for sound, helping to create a lively and engaging atmosphere at every event. Inside, we've ensured that it's fully outfitted for high-volume food prep and service, featuring two convection ovens, a flat-top grill, a microwave, a stacked warming cabinet, a three-bay steam table, a fry warmer, and a refrigerated sandwich station. Of course, there's also a three-compartment sink, a handwashing station, and a small refrigerator to meet all health and safety standards.

LouChew's most requested menu is our classic "Hamburger & Hotdog Cookout," and we've managed to serve up to 350 students in a single event. Our calendar fills up quickly, with 4-5 events each school year. This year is no different, with five events already scheduled through mid-November.

LouChew has certainly evolved from its original purpose, but its ability to bring great food and fun to school events remains at the heart of what we do.





Kentucky Region #3

JEFFERSON COUNTY

BREAKFAST KIOSKS



Breakfast kiosks are mobile or stationary stands strategically placed in high-traffic areas like hallways, entrances, or bus drop-off zones. Students can easily grab a nutritious meal before heading to class, bypassing the cafeteria lines and reducing the time they spend waiting for food. This convenience helps ensure that more students, particularly those who may not have had time for breakfast at home, can get the nutrition they need to start the day right.

Benefits for Students

1. Increased Participation
2. By removing the barriers of location and time, breakfast kiosks offer students quick access to meals. A kiosk can be set up in various locations around the school, reaching students who may otherwise skip breakfast. Schools that have implemented kiosks have reported significant increases in participation, especially among students who previously felt rushed or embarrassed to visit the cafeteria in the morning.
3. Getting to Class on Time
4. One of the main reasons students skip breakfast is the fear of being late to class. With kiosks, students can grab a meal on their way to the classroom, ensuring they don't have to choose between nutrition and punctuality. This can help reduce tardiness and encourage students to engage in learning from the start of the day.



Kentucky Region #3

JEFFERSON COUNTY



KEEPING IT MOBILE



As a district, our Nutrition Services Department is dedicated to ensuring that every student has access to nutritious meals, no matter where they are or how much time they have. Whether it's through breakfast kiosks, mobile food carts, or meal delivery on wheels, we are constantly finding creative ways to meet students where they are. By thinking beyond the cafeteria, we keep it moving—literally and figuratively—to make sure our kids are well-fed, energized, and ready to succeed. Our commitment is simple: no student should go hungry, and we'll go the extra mile to make that happen.



2024-2025 SY NSLP/SBP: Breakfast counts were up 204,041 for a Total of 6,615,895. Lunch Counts were up 73,496 for total of 10,094,017.

CACFP for 2023-2024 SY: Served 307,075 Suppers (273,611 served in 22-23) increase of 33,464 meals.

SFSP 2024: Breakfasts Served were up 58,215 (SFSP 2023 total breakfasts: 78,201) SFSP Total Breakfasts 2024: 136,416. Lunches Served were up 52,190 (SFSP 2023 total Lunches were 151,763) Total Lunches in 2024: 203,953.

Kentucky Region #3

JEFFERSON COUNTY





JEFFERSON COUNTY

A NOTE FROM OUR ASSISTANT DIRECTOR



"In our district, we offer free breakfast and lunch to all of our ninety-five thousand students. Because of the large enrollment in Jefferson County Public schools, we are continuously thinking outside of the box and trying to come up with new ways to increase meal participation, especially during breakfast. We strive to ensure students start the day with a nutritious meal, which we believe is key to academic success.

One of the most effective ways we've expanded meal access is through the use of mobile breakfast kiosks. These Grab 'n Go kiosks, conveniently located near car rider and bus rider lines, provide a quick and easy option for students to fuel up before the school day begins. Year to date, breakfast participation has increased by 204,041 meals compared to last year. Special shout out to our cafeteria and central office teams for this accomplishment. By continuing to open more of these kiosks, we aim to serve even more students the most important meal of their day."

Jay Mills, SNS
Assistant Director, JCPS
SCNS

Kentucky Region #4

BOONE COUNTY



In October we had some elementary and middle schools in Boone County show their appreciation for local farmers by celebrating farm to school month. We were able to sample locally grown items such as tomatoes, peppers, salsa, and apples. This gave students the opportunity to try new items and learn about the product we are serving that is grown so close to home.



Kentucky Region #4

GRANT COUNTY

Summer Feeding 2024



Summer 2024

Mobile Sites

72,050 Meals Served



Summer 2024

Weekly Pick Up

At Sherman Elementary

94,849 Meals Served

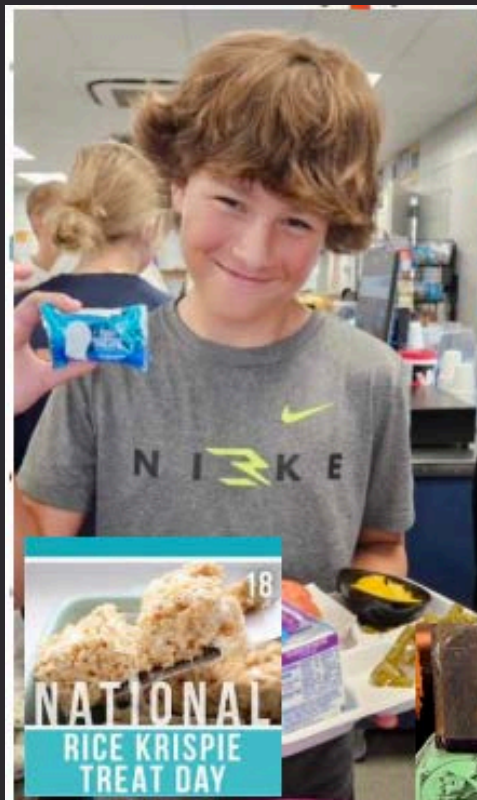
**NEW
MENU
ITEMS**





Kentucky Region #4

GRANT COUNTY



Kentucky Region #4



SOUTHGATE IND



Southgate Public School (PreK – 8th) is really focusing on fresh fruits and vegetables in our meal programs. We put the vast majority of our commodity dollars in DoD Fresh Fruits and Vegetables and our students and staff may choose as many fresh fruits and vegetables as they'd like for their meals.

Director Sharyl Iden

Kentucky Region #4



TRIMBLE COUNTY



A busy start of school for Trimble County. We have had tasty trainings that included slicing and dicing techniques. Director Toni Jackson was honored to testify in Washington DC on September 26th regarding summer feeding.



Kentucky Region #6

WE LOVE IT WEDNESDAY

SPOTLIGHTING GREATNESS

Fruit & Vegetable Program



CLARK COUNTY



Hot Brown pic—Clark County Public Schools are excited to go to a four week menu and try out new recipes like this KY Hot Brown at the Junior High and High School.



CCPS elementary students are learning about the water content of watermelons, the health benefits of avocados, and numerous other valuable nutrition facts, thanks to Clark County's participation in the federal Fresh Fruit and Vegetable Program.

Funded by the U.S. Department of Agriculture, the program provides all children in the district's four elementary schools with a variety of free fresh fruits and vegetables several afternoons each week.

The program's goals are to increase awareness about the importance of healthy eating habits through hands-on experiences, boost intake of essential nutrients, and motivate children to carefully consider their food choices.

Our CCPS café staffs prep the snacks and take them around to the classrooms.

Food Services Director Dr. Jennifer Muncy says she enjoys seeing how the teachers creatively incorporate the educational component.

"On avocado day, we loved hearing all the stories about the student conversations and reactions," she said. "Having these healthy snack options regularly all year will definitely make the children think differently about food and we hope it will ultimately help establish wise eating habits."

Dr. Muncy is looking for local farmers to help provide the items. "Sourcing the produce to local farms is an option in the grant," she says. "We are currently looking for partnership opportunities which would be a win-win-win all the way around."

The fresh fruit and vegetable program's main goal is to benefit children now and in the long run as they learn about balanced diets and wholesome nutrition options.

"I feel like we've done a good job this year of having a good variety of fresh fruits available, but this is an opportunity to provide more diversity in food options," Dr. Muncy says. "This program is just another way we are prioritizing the well-being of our students."

CLARK COUNTY PUBLIC SCHOOLS: GROWING GREATNESS

We love it Wed pic—Clark County Public Schools social media post about FFV grant.



FAYETTE COUNTY

Fayette County served KY Watermelon for Wacky Watermelon Wednesday





JESSAMINE COUNTY



Staff sharing smiles as they return to serving students!



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Wednesday's lunch includes:
Shark-shaped Chicken Nuggets!!
Under the Sea?

Thursday's lunch includes:
Taylor Belle's Ice Cream
At the Ice Cream Shoppe?

Friday's lunch includes:
Hot Dogs & Fruit Pops
At the Ball Park??

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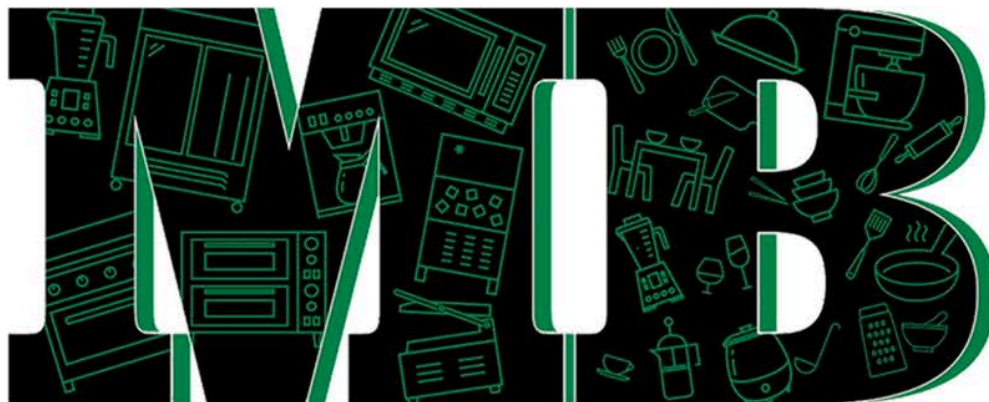
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Nutrition Facts	
113 servings per container	
Serving size	1 Piece
Amount per serving	
Calories	230
% Daily Value*	
Total Fat 3g	11%
Saturated Fat 1.5g	3%
Trans Fat 0g	
Polysaturated Fat 4g	
Monounsaturated Fat 2g	
Cholesterol 60mg	20%
Sodium 380mg	16%
Total Carbohydrate 18g	6%
Dietary Fiber 2g	9%
Total Sugars 0g	
Includes 0g Added Sugars	1%
Protein 21g	
Vit D 0mg 0%	Calcium 20mg 2%
Iron 1.2mg 6%	Potassium 410mg 9%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 1,000 calories a day is used for general nutrition advice.

Fully-Cooked, Whole Grain Breaoded, Skinless and Boneless Whole Muscle Chicken Breast Fillet.

1 piece serving size provides:
2 oz. equivalent M/MA and
1.25 oz. of grain equivalent.*



7572 | WHOLE GRAIN BREADED *Chicken Breast Tenders*



Nutrition Facts	
110 servings per container	
Serving size	3 Pieces
Amount per serving	
Calories	240
% Daily Value*	
Total Fat 3g	12%
Saturated Fat 1.5g	3%
Trans Fat 0g	
Polysaturated Fat 4.3g	
Monounsaturated Fat 2g	
Cholesterol 65mg	21%
Sodium 410mg	18%
Total Carbohydrate 18g	6%
Dietary Fiber 3g	9%
Total Sugars less than 1g	
Includes 0g Added Sugars	1%
Protein 22g	
Vit D 0mg 0%	Calcium 20mg 2%
Iron 1.3mg 6%	Potassium 430mg 9%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 1,000 calories a day is used for general nutrition advice.

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Along with our partners at Visualz, we conduct a review of your current cafeteria space and craft a customized plan to increase sales through fresh branding.
- ▶ **Financial Evaluation**
A thorough financial analysis of your program with the benchmarking and presentation tools essential to communicate the results.
- ▶ **Facilities & Equipment**
We develop and oversee the implementation of cost effective and efficient foodservice facility plans.
- ▶ **Staff Training**
Both virtual and in-person training programs provided by expert instructors with extensive child nutrition experience.

EASY WAYS TO REDUCE SODIUM & MEET TARGET 1A with



**Better
Nutrition**
made simple.™

KETCHUP

REGULAR 	85 MG Per Packet	-VS-		25 MG Per Packet
SODIUM SAVINGS - -60 MG PER 9G PACKET				

BBQ SAUCE

	65 MG Per Cup	-VS-		370 MG Per Cup
SODIUM SAVINGS - -305 MG PER CUP				

SAUCES

REGULAR 	274 MG Per Serving	-VS-		92 MG Per Serving
SODIUM SAVINGS - -182 MG PER 3oz SERVING				

SALSA

	208 MG Per Serving	-VS-		682 MG Per Serving
SODIUM SAVINGS - -474 MG PER 3oz SERVING				

For more information, visit k12tomatoes.com,
email rbowen@redgold.com or call 765-557-5500 x1209



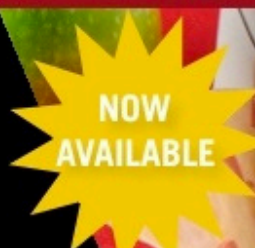
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Beat menu fatigue and keep students excited with
BIG DADDY'S™ Pizza.

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daddy's**



**Ready in
Minutes**



**A Flavor
Students Love**



**Helps Fit Within
Sodium Guidelines**



**BIG DADDY'S™
Primo 16"
WG Rising Crust
BBQ Chicken
(68638)**

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SFS Pac® has everything you need to support your successful Food Safety & Sanitation System

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Sanitation Supplies

Chemical Inventory Management

Education

In-person, virtual and on-demand Learning Portal CEU/SNA education on a variety of subjects including:
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Cleaning and disinfection skills
OSHA Hazcom compliance
HACCP required SOPs
SFS Pac® 101 for new hires

Personalized HACCP Plans*

*Additional cost



To learn more, contact:
Chuck Robison
Chuck@smart-4.com | 502-376-6133



WHO ARE WE?

Zink offers comprehensive services for the foodservice industry, including sales, marketing, distribution, ventilation, service, and installation. They provide customized solutions tailored to the unique needs of each client. With expertise in equipment and understanding industry challenges, Zink is dedicated to finding effective solutions. Zink recognizes that your business is one of a kind and are here to help you in the best way possible.

HOW CAN WE HELP?



- Prepare for upcoming budgets and equipment needs
- Menu Planning!
- Equipment Demos!
- Coordinating installation on anything from refrigeration to ventilation



Delfield Flexiwell



Convotherm Combi Oven



Palmer Hamilton



Champion Ventless Dishwashing Machine



Federal Dairy Air



Your Kentucky Team

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Regional Account Manager
C 317.601.6608
stragesser@zinkfsg.com

Josh Mehling
Territory Manager
T 859.468.9268
jmehling@zinkfsg.com

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Reimbursement to the Max | Optimizing meals to increase participation

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Milk Dispensers 101 | Why students prefer bulk milk in schools

Smoothies: Trending Now | On-trend flavors students crave

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For more information, contact **Matti Coffey**, MDA, RD, LD
cell **606.260.3722** or email mcoffey@thedairyalliance.com



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- 1 Our made-in-the-USA** potato products will help you manage food costs while serving up a full portion of vegetables that kids are sure to eat.
- 2 Microwave to Reheat** and it will still hold its crunch!
- 3 Suitable for any establishment needs!**
Cook and serve or hold these fries in any type of serving container for 30 minutes or more. Results you and your students will enjoy!

TRANSPORTING TO DIFFERENT LOCATIONS
- IN CLASSROOM
- TAKE HOME
- FOOD CARTS

INGREDIENTS:
POTATOES, VEGETABLE OIL (CONTAINING MORE OF THE FOLLOWING: SOYBEAN OIL, CANOLA OIL, PALM OIL, SYNTHETICALLY FORTIFIED OIL), MODIFIED POTATO STARCH, RICE FLOUR, TARTARIC ACID, SALT, LEMONIC ACID, MONOSODIUM PHOSPHATE, POTASSIUM DICARBONATE, MONOSODIUM GLUTAMATE, CALCIUM LACTATE, COLOR ADDED, GELATIN, XANTHAN GUM, DEHYDRATED ONION POWDER, PRESERVATIVE (TO PREVENT COLOR RETENTION).

Country of Origin: USA
561210 00381



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Nourishing Our Youth,
One Meal at a Time







Our K-12 team is well versed with the strict school dietary regulations. They are dedicated to staying on top of the latest trends and offering unparalleled access to the most sought-after brands in the industry to help drive participation and make your program a success.

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CHICKEN**

CHICKEN + CORN DOGS + COMMODITY PROCESSING
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SKU CODE	DESCRIPTION	APPROX. SERVING WT. (oz)	PKTS/3000 Wt	N/A	ESLMS	CALORIES	FAT/GRAV	PROTEIN	SODIUM	SUGAR	APPROX. SERVINGS PER CASE	NET CASE WEIGHT	WHOLE GRAIN OILS	WHOLE GRAIN FLOUR	VEGETABLES PER CASE	VEGETABLES PER CASE
NEW ITEMS																
90008	W/G, NAE Popcorn Chicken, White Meat	4.5	10	2	125	260	15/3	16	390	320	102	30	✓	100103W		26.97
90002	W/G, NAE Chicken Nuggets, White/Dark Meat	3.6	6	2	1	250	12/3	16	380	372	103	30	✓	100107M, O		27.97
90003	W/G, NAE Chicken Patty, White/Dark Meat	3.5	1	2	1	250	12/2.5	15	380	363	107	30	✓	100107M, O		27.90
90004	W/G, NAE Chicken Patty, White/Dark Meat, Spicy	3.5	1	2	1	250	12/2.5	15	400	405	107	30	✓	100107M, O		27.90
OLD ITEMS																
99076	NAE Cap'n Bold Bites Chicken	3	N/A	2	0	100	15/0.5	18	390	450	96	18		100103W		23.33
91707	NAE Chile Verde Bold Bites Chicken	3	N/A	2	0	90	15/0.5	18	390	450	96	18		100103W		23.33
99078	NAE Parmesan Garlic Bold Bites Chicken	3	N/A	2	0	90	15/0.5	18	390	450	96	18		100103W		23.33
OTHER ITEMS																
99650	NAE Stomached Chicken Breast	3	N/A	1.75	0	100	2/0.5	19	390	450	53	10		100103W		16.28
99649	NAE Oven Roasted Chicken Breast Diced	3	N/A	1.5	0	100	2/0.5	19	370	405	53	10		100103W		16.49
CORN DOGS																
99557	100% Whole Grain Lower Fat Chicken Corn Dogs*	4	1	2	2	240	5/2.5	9	470	604	72	18	✓	100003D		8.40
99540	100% Whole Grain Lower Fat Mini Corn Dogs	4	6	2	2	240	10/5.5	8	420	370	40	10	✓	100003D		4.67



*Small Stock Complaint



gsf Foodservice Equipment Support
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- Inventory and forecasting tools
- Recipe and menu solutions
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- USDA commodity food expertise

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Gordon
FOOD SERVICE

The image shows a stainless steel kitchen cabinet. On the left, the 'EVERIDGE' logo is printed vertically in large, bold, black letters, with a yellow hexagonal icon above it. To the right of the cabinet, the 'GREENWALD' logo is displayed in large green letters, with 'SALES & MARKETING' in smaller green letters below it. A green circular logo with a stylized 'G' is also visible. Text on the right side of the image reads 'Every step of the way®' in yellow. Contact information for Margie Gaunt is provided at the bottom: 'Contact Margie Gaunt for More Information' and 'Margie@greenwaldsales.com (513) 575-6787'.

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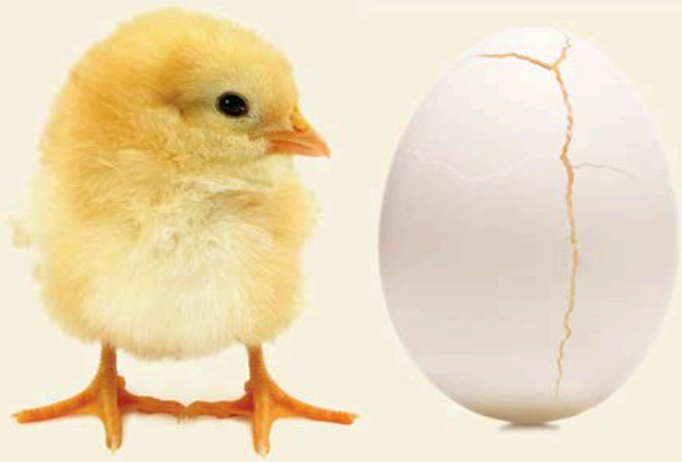
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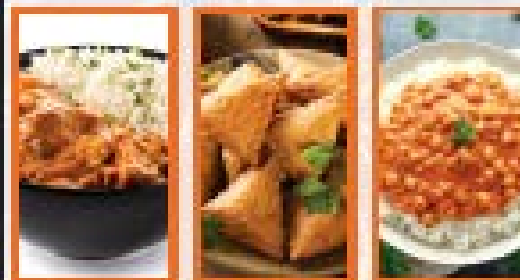
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- Speed scratch friendly
- On trend, student approved



Aahar
• FOODS •

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*See Nutrition Facts Panel for full nutrition. **WFO 1/2M ending August 2023. ©2023 Kellogg

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new!
Eggo Froot Loops Waffles
Made with 17g of Whole Grain

Case Code	Product Description	Case	Grain Or. Equiv.
38000-29443	Eggo® Froot Loops® Waffles made with 17g of Whole Grain	7Zct./2.6oz. Pouch	2oz.

2oz
WHOLE GRAIN GOODNESS
2oz. Grain Equivalent per 2 Waffles

#1
EGGO® IS NUMBER ONE IN K-12
Eggo® Is K-12's
#1 Frozen Breakfast Brand**

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In every Single-Serve Package

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5g Total Sugars Per Package*

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We're mashing up two classic brands to deliver a super-cool breakfast option! Students will love the delicious Froot Loops® cereal taste in these whole grain waffles.

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Same great flavors your students know and love.

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44882 25% REDUCED FAT MILD CHEDDAR



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Janelle Nash

Central Regional Sales Director

janelle.nash@nardonespizza.com
m: 763-300-5872

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Supply
Install

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- Increase profitability
- Decrease cost
- Improve student experience
- Enhance safety

We Are Your One Stop Shop

Nufood Consultants is a food service program management consulting firm specialized in improving participation in your food nutrition program. We have established a programmatic approach to increase the school lunch participation while ensuring fund balance compliance. This approach includes program management support, assessing program operations, and providing support for the national school lunch program by making improvements with furniture fixtures and equipment.

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We're changing the way school nutrition impacts students by enhancing the built environment.

About Us

NuFood Consultants is a minority owned and operated consulting firm, specializing in the improvement of food nutrition program participation. Our team's 45+ years of experience and passion allows us to deliver effective solutions, transform environments and ensure fund balance compliance.

Services:

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- NSLP Asset Assessment & Management
- NSLP Project RFP/RFQ Development
- NSLP Project Development & Management
- NSLP Cafe & Kitchen Design Development
- NSLP Project Approval Management
- NSLP Project Owners Rep Services
- NSLP Capital Outlay Development & Management
- NSLP Resource Management Consulting
- NSLP Procurement Consulting
- Design
- Supply
- Install FF&E for NSLP Sponsors

Get in touch

Alonza Anderson
Alonza@nufoodconsultants.com
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Available for 2024-2025 School Year.

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23564	WGR Double Chocolate Ganache Filled Bites	220/1.3 oz.	3 Pieces = 2 oz Grain eq

PRODUCT CODE	PRODUCT DESCRIPTION	CASE/PACK	MEAL CREDITING
23365	WGR Berries & Cream Filled IW Cookie	220/1.3 oz.	1 Piece = 1 oz Grain eq

PRODUCT CODE	PRODUCT DESCRIPTION	CASE/PACK	MEAL CREDITING
23400	Cheesy Mac Bite	6/5 lb	5 Pieces = 3 oz Grain eq & 2 oz MMA 3 Pieces = 2 oz Grain eq & 1 oz MMA

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Tyson Foods



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burger for your menu



Create this Banh
Mi burger!

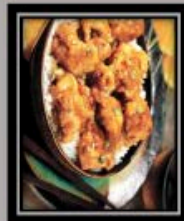
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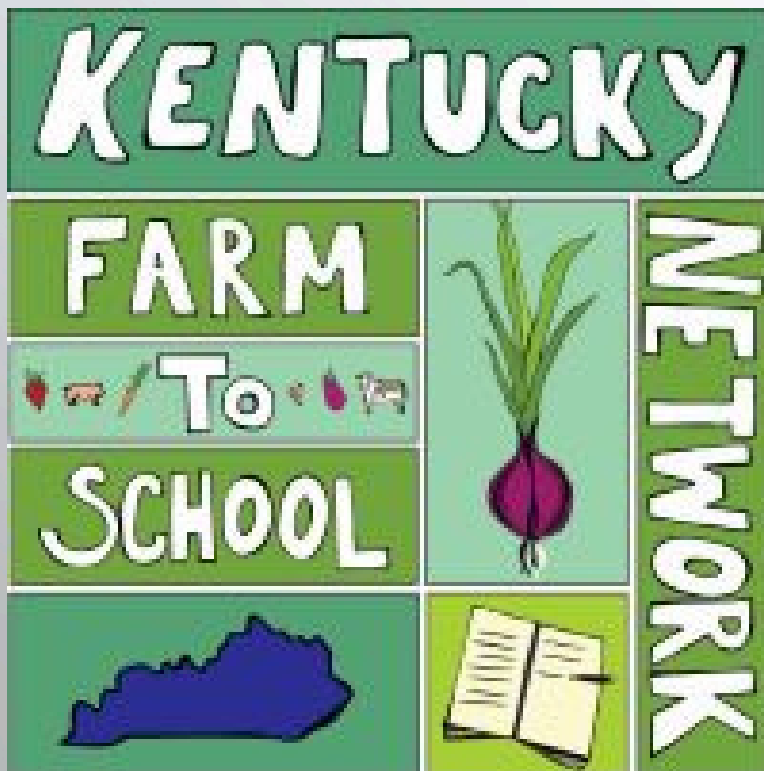
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