



KSNA Challenger Spring 2022



*Starting strong
is good.*

*Finishing strong
is epic.*

- Robin Sharma



Feeding Bodies. Fueling Minds.™

2021-2022 Executive Board

OFFICERS

*President – Jack Miniard
President-Elect – Leah Feagin
Vice President – Steve Abbott
Secretary/Treasurer – Wendy Young*

REGIONAL DIRECTORS

*Mckenzie Suiter - Region 1
Chris Minor - Region 2
Helen Hall - Region 3
Anna Lusk - Region 4
Tabatha Johnson - Region 5
Becky Lowry - Region 6*

SECTION CHAIRS

*Bridgett Thomas - Managers & Assistants Chair
Lena Reese - Administrators' Section Chair
Stephanie Utley - Administrators' Section Chair-Elect
Alan Curtsinger - Industry Advisory Board*

REPRESENTATIVES

*Past President /Nominating - Terina Edington
Chapter President Rep - Penny Hisel Church
Public Policy Chair - Dalla Emerson
Resolutions & Bylaws Chair - Dan Ellnor
KY Dept. of Education - Lauren Moore
Ky Dept. of Agriculture - Open*

EDUCATION & PROFESSIONAL GROWTH

Conference Co-Chairs – Leah Feagin & Steve Abbott

Certificate Appointee - Lena Reese

MEMBERSHIP SERVICES & RECRUITMENT

*Membership Services Chair - Stephanie Caldwell
Affiliation Appointee - Susan Hagan
Awards Liaison - Carlina Lloyd*

PUBLIC COMMUNICATIONS

Deanna Sanders - Chair

INDUSTRY RELATIONS

Alicia Arnett - Exhibits Chair

EDUCATION ADMINISTRATORS

*Regina Collett - Chair
Michelle Coker - Co-Chair*

EXECUTIVE DIRECTOR

*(J&M) Sheri Maskow
Mary Hodge - Administrator*

CHAPTER PRESIDENTS

*Calloway County – Christina Marvin
Renee Walker - Clark County
Daviess County – Vickie Crisp
Penny Hisel Church - Fayette County
Britney Hafer - Madison County*

Stop starting



Start finishing

Find Us...

WEBSITE: Click the logo below



Feeding Bodies. Fueling Minds.™

Follow Us

SOCIAL MEDIA: Click the logos below



Andy Beshear
Governor



Jamie Link
Secretary, Education and
Labor 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

May 2022

The school year is winding down and I hope you have had a minute to reflect on the amazing work that you have been a part of this year. Although challenges continue from the pandemic, we are beginning to transition to our new normal of post-pandemic meal service operations. Our staff are here to support you with program guidance and technical assistance during this transition.

The Summer Food Service Program team in conjunction with the School Meals Program team are working to ensure that all sponsors are prepared to provide summer meals to children across Kentucky. Our goal is to provide summer meals to children who need them, whether through the Summer Food Service Program or the Seamless Summer Option. The USDA recently offered waiver request opportunities for program operations to support meal service when dealing with increasing rates of Covid 19. SCN submitted a waiver request on behalf of Kentucky sponsors which allows for flexibilities when COVID 19 prevents participation in either program. We hope to receive approval quickly. Without additional waiver authority from the USDA, the Seamless Summer Option program can operate using current waivers until June 30, 2022, while the Summer Food Service Program remains without waivers and uses standard operations. If the USDA approves the submitted waiver request, we will let you know as soon as possible and will share guidance on use of the waiver. Also, resources for Summer Operations for both the Summer Food Service Program and the Seamless Summer Option are available on SponsorNet.

The School Meals Program team is working on multiple training opportunities in various other program areas. We recognize that returning to normal NSLP operations is a challenge and refresher training is needed. Staff are working in collaboration with the Institute for Child Nutrition (ICN) to offer training to include working with culturally diverse groups, Nutrition 101, and Food Safety. ICN will also be hosting virtual financial management/key performance indicators training this fall. Be sure to check out the School Meals Program SponsorNet site for all available training opportunities. We are also excited to announce that School Meals Program sponsors will now have an assigned SCN Regional Consultant as their primary point of contact for program questions and assistance. Previous practice was that sponsors were assigned an SCN Point of Contact that could be any member of the Schools team. Now, sponsors will be assigned to a consultant based on location/region of the state and educational cooperative participation. Our hope is that each of the regional consultants can provide enhanced customer service because they will develop a better understanding of the sponsors working together in each region.

For the first time since 2020, the National School Lunch Program will be in full operation in the fall of 2022. Thank you for your patience, hard work and dedication to providing meals throughout the past two years.

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

Letter from The President

KSNA MEMBERS,

Your KSNA Team has been working hard putting together your June conference. There will be over 100 vendors participating and showcasing new products, numerous education classes with over 50 speakers from KDE, KDA, our members, industry partners all offering sessions and updates to bring a variety of experience and knowledge.

KSNA State Conference 2022 will be over the top with a newly renovated location. It will be one that you do not want to miss!

The KSNA LAC TEAM, with the help of Kate McDonald, State Senators and State Representatives worked hand in hand to keep our kids fed. Senate Bill 151 passed unanimously allowing time for breakfast as part of the school day.

A special big thank you! To Leah - President Elect, Steve - Vice President, Wendy - Sec/Finance Officer, J&M Mary and Sheri Executive officers, our Executive Board, and Industry Partners for all their hard work.

Your KSNA committee has really stepped up in helping our team have a successful year.

I am so honored to be part of Your KSNA Family.

Thank you for electing me to serve as your President this year!

I would ask that you continue to support your KSNA Team moving forward.

"What a great team we make when we work together."

Volunteers like YOU really make the difference in the success of KSNA.

Thanks Again, Your KSNA President, Jack Miniard!

Meet our Officers & Board Members

Officers



Jack Miniard
President



Leah Feagin
President-Elect



Steve Abbott
Vice President



Wendy Young
Secretary/Finance
Officer

Board Members

Region 1 Director
McKenzie Suiter

Region 2 Director
Chris Minor

Region 3 Director
Helen Hall

Region 4 Director
Anna Lusk

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Past President /Nominations
Terina Edington

Chapter President Representative
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Public Policy Chair
Dalla Emerson

Resolutions & Bylaws Chair
Dan Ellnor

Conference Co-Chairs
Leah Feagin / Steve Abbott

Awards Liaison
Carlina Lloyd

Membership Services Chair
Stephanie Caldwell

Communications Chair (Challenger Editor)
Deanna Sanders

Industry Relations/Exhibits Chair
Alicia Arnett

Education Chair
Regina Collett
Michelle Coker - Co-Chair

Chapter Affiliation Appointee
Susan Hagan

KY Dept. of Education
Lauren Moore

Executive Director
Sheri Maskow
Mary Hodge - Administrator

2021-22 KSNA Plan of Work extended

Professional Development

Goal	How we will measure success	Activities to complete the goal	Assigned to
In person Admin Conference	Attendance Quality of Conference	Have a safe, successful Conference	Josey – committee
Fill KSNA Executive Director	Have in place to work with Marty	Advertise, search committee, interview, present to the Board to hire	Terina – committee
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.	<p>1. Work through Educational Coops to try have conversations directly with Superintendents for why SNA/KSNA membership is so important. Get their buy-in.</p> <p>1.1 Establish communications with cooperative leads.</p>	<p>Regina Collett - Education Chair Stephanie Caldwell - Membership Chair Steve Abbott - Vice President</p>
		<p>2. Explore programming on how to communicate the value of participating in KSNA to school and district administrators.</p>	<p>Regina Collett - Education Chair Stephanie Caldwell - Membership Chair Steve Abbott - Vice President</p>
		<p>3. Communicate information about how SNA credentials can fulfill state/district professional development requirements.</p>	<p>Regina Collett - Education Chair Stephanie Caldwell - Membership Chair Steve Abbott - Vice President</p>
		<p>4. Work with directors involved with each coop to get the coop buy-in for being on their agenda.</p>	<p>Regina Collett - Education Chair Stephanie Caldwell - Membership Chair Steve Abbott - Vice President, Lena Reese - Admin Chair,</p>

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.	Regina Collett -Education Chair Steve Abbott- Vice President
	Increase in SNA certificate holders.	2. Explore tiered registration levels for in person v. virtual	Regina Collett -Education Chair Steve Abbott- Vice President
	Increased the total number of opportunities available to members.	3. Have presenters versed in the software platform and to be cognizant of training both platforms simultaneously.	Regina Collett-Education Chair Steve Abbott- 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.	<ul style="list-style-type: none"> Waivers at state level % of participation increase 	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)
		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 child nutrition programs.	<ul style="list-style-type: none"> 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 requiring students receive a standard minimum allotted time within the school day to eat lunch. Allowing breakfast service to count as part of the instructional day.	Dalla Emerson + PPL Committee (Regional Directors)

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.	<ul style="list-style-type: none"> 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)	Stephanie Caldwell-Membership Chair and Membership Committees
		Local chapters/address inactive chapters – outreach to members on needs	Stephanie Caldwell -Membership Chair and Membership Committees
		Utilize Website, Social Media, Zoom sessions to engage Members	Stephanie Caldwell -Membership Chair and Membership Committees
		Proactively recruit members into existing outlets (e.g. Facebook)	Stephanie Caldwell -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	Stephanie Caldwell - Membership Chair, Board Members
		Participate in SNA national membership campaigns	Stephanie Caldwell - Membership Chair, Board Members

		Board members commit to recruiting new members	Stephanie Caldwell - 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.	<ul style="list-style-type: none"> 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 (point Committee)
		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	<ul style="list-style-type: none"> Website Matrix Number of visits to the website. 	Develop a communication strategy for the website	New Executive Director & committee: D. Sanders, Tanya Wilson-Rickert-Chapter President Rep., Heather Haynes & Website Committee
		Weekly memo from 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

Kentucky School Nutrition Association

Statement of Financial Position

As of April 30, 2022

	TOTAL
ASSETS	
Current Assets	
Bank Accounts	
Checking 8702	4,952.49
Operating Checking 8686	84,059.97
Petty Cash	0.00
Savings 5206	177,011.11
Total Bank Accounts	\$266,023.57
Accounts Receivable	
Accounts Receivable	0.00
Total Accounts Receivable	\$0.00
Other Current Assets	
Prepaid Expenses	3,879.50
Undeposited Funds	0.00
Total Other Current Assets	\$3,879.50
Total Current Assets	\$269,903.07
TOTAL ASSETS	\$269,903.07
LIABILITIES AND EQUITY	
Liabilities	
Current Liabilities	
Other Current Liabilities	
KSNA Disaster Relief Fund	2,000.00
SNF Donation Payable	385.56
Tornado Assistance Fund	3,248.05
Total Other Current Liabilities	\$5,633.61
Total Current Liabilities	\$5,633.61
Total Liabilities	\$5,633.61
Equity	
Opening Balance Equity	0.00
Unrestricted Net Assets	251,930.35
Net Revenue	12,339.11
Total Equity	\$264,269.46
TOTAL LIABILITIES AND EQUITY	\$269,903.07



Top 6 Reasons to Join SNA

1

Free Training

Free live and on-demand webinars at your fingertips on The Training Zone

2

Meetings & Events

Unparalleled in-person & virtual networking & professional development opportunities

3

Advocacy in Action

Unyielding efforts to provide a voice for school nutrition at the state and national levels

4

Career Advancement

The ability to grow professionally with Certificate & Credentialing programs

5

School Nutrition Magazine

A subscription to SNA's award-winning publication and other timely news you need

6

Marketing & PR Resources

An array of tools to promote and grow your school meals program

Membership starts with



#ISupportSNA

SNA membership is a smart investment for you and your program.

Become a member today at www.schoolnutrition.org/join



Feeding Bodies. Fueling Minds.™

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 46,000 (nearly 1,700 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: Stephanie Caldwell, FSD/SNS, stephanie.caldwell@boone.kyschools.us or 859-282-2367

<https://schoolnutrition.org/membership/school-district-membership/>
<https://schoolnutrition.org/Membership/StateMembershipApps>



NATIONAL AND STATE NEW MEMBER APPLICATION

Member ID _____

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

National Dues

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

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

National, State Dues and Processing Fee are required.

⑮ NATIONAL DUES \$.

⑯ STATE DUES* \$.

⑰ PROCESSING FEE \$ **2** . **50**

⑱ TOTAL DUES \$.

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

⑳ TOTAL PAYMENT \$.

- ⑯ Your STATE DUES are: (Record state dues in the space provided on right) * Select one.
 \$10.00 SNE/RET/STU/AFR/AFE \$15.00 SNM
 \$30.00 DDS/MCD/SDS/OTH/EDU

- ⑳ CREDIT CARD INFO: EXP. DATE _____
 # _____

- ㉑ Individual Membership Signature _____ Date _____

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

See reverse side for important information.

Dues subject to change.

㉒ FOR SCHOOL DISTRICT MEMBERSHIP (SDM) ONLY

SDM Main Contact Name _____

(Optional) SDM Main Contact Member ID _____

Email _____

Business Phone Number _____

Return this form with your credit card information, or your check or money order made out to SNA
 Mail application to SNA 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.
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, SNA Depository, PO Box 719297, Philadelphia, PA 19171-9297.

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

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



2022 KSNA Chapters and Presidents

Calloway County – Christina Marvin



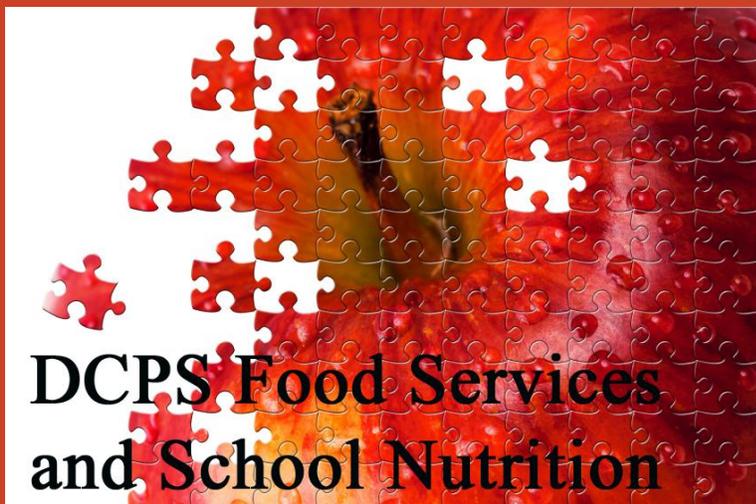
Clark County – Renee Walker



Madison County – Britney Hafer



Davies County – Vicki Crisp



The **DCPS KSNA Chapter** has 4 meetings per school year and to date (May 1st) 3 have been completed. At the first meeting of the school year, dues are collected and decisions are made on a fundraiser to raise money. At the second meeting, Christmas time, the chapter holds a Christmas party and adopts 2 families to assist in having a better Christmas. At the third meeting, a speaker made a presentation and members earned a CEU credit. Also, the members discussed upcoming conventions. At the last meeting, members are acknowledged for years of membership and retirees are honored. The chapter also gives away two \$500.00 scholarships. At each meeting, there are discussions about funds in the bank checking and savings. After each meeting, members enjoy 2 door prizes and refreshments.



Fayette County – Penny Hisel-Church



Fayette County School Nutrition Association 2021-22

- The start of the year, September of 2021 with the Inaugural 5K, Lunch Lady Hustle.
- The first chapter meeting was at Brenda Cowan Elementary with App Harvest.
- In October, a few members did the Breast Cancer walk.
 - Sold pink school nutrition shirts and donated the profits to breast cancer research.
- In November, the members volunteered with Military Missions, and held a virtual meeting.
 - Ruffled off gift cards to raise money for FCSNA.
- December was the winter social!
- In February, the chapter had a fun Zoom Trivia Meeting!
- In March, the meeting included officer voting at Deep Springs.
- Some managers attended the Managers Conference in Somerset, Ky.
- April was busy beginning with a "Dine to Donate" night with Texas Roadhouse to help raise funds for FCSNA. As well as, a Retirement Celebration and Officer Installation. During this time, the members celebrated the manager of the year, employee of the year, volunteers, elementary, middle and high school scholarship winners.
- May will be our 2nd annual 5K, Lunch Lady Hustle!
 - All donations will be used to support both FCSNA child nutrition members and FCPS students in the form of scholarships and/or supporting advancement. This support includes but is not limited to student and employee scholarships, chapter meetings for continuing education, and overall support of the nonprofit organization.







Disaster Fund



On December 10th, Tornadoes left a path of destruction, devastation, and despair. Leaving many families displaced including several of our KSNA family members. KSNA members went into action coming together to raise over **\$10,000!** Those funds were distributed to our KSNA members most affected. Truly humbling to see so many reach out to help in so many ways.

This event also brought to light the need to keep, on hand, a “Disaster Fund” for unfortunate events such as what took place in December.

So, when disaster strikes, KSNA is ready to take action & help those in need!
More information on the Disaster Fund will be released soon!



Kids of tornado - devastated Mayfield now face another challenge, no school meals for summer

We are facing the heartbreaking possibility of canceling Mayfield Independent School District's school meals program this summer, which would be devastating for thousands of students who live in Mayfield and in three other school districts that we serve over the summer.

If school meals for all at no charge ends after June 30, we simply won't have the funds to reach all the children in need of food, which if last summer was any indication of the need in our area, we're looking at upwards of 10,000 children who will go hungry.

It's unfair and unnecessary, particularly at a time when we're recovering from a tornado that leveled parts of our town and families are grappling with inflation.



In response to the challenges of the pandemic, Congress gave USDA authority to issue child nutrition waivers, which permitted districts like Mayfield to serve meals to all students at no cost, also known as universal school meals. An additional 10 million students nationwide have been given access to meals free of charge, thanks to the USDA waivers. This helps alleviate the burden for a portion of individuals facing food insecurity.

But families stand to lose that access to school meals free of charge very soon. School meals for all will expire on June 30. So, Kentucky policymakers must step up and make them permanent in our state. California and Maine have already passed a state budget that includes school meals for all free of charge, and similar campaigns are underway in other states. This is a chance for Kentucky to join these states in leading the nation to put our children's health first.

Allowing universal school meals to expire would be devastating for schools, students and families in Kentucky, particularly as currently, 1 in 6 children in Kentucky are food insecure. Children get up to half of their daily calories at school, and for many children, schools are the only consistent source of nutritious food. Students rely on these meals year-round, both during the school year and over the summer.

Without the waivers, our families will have to go back to completing complex paperwork that is required for a child to receive free- or reduced-price meals, which depend on family income. Students in need often missed out on free or reduced-price meals due to income eligibility guidelines and application challenges including language and literacy barriers.

The stigma surrounding free school meals is one of the hardest barriers my staff and I face feeding kids. In the past, I've seen many students too embarrassed to join the lunch line or pretend to have forgotten lunch, to avoid their peers noticing that they can't afford food. Before the pandemic, 98% of Mayfield's students relied on free- and reduced-price lunches – a statistic that, sadly, I can only imagine may be higher today.

Two years since the pandemic began and just a few months after the tornado, Kentucky families and schools are still hurting. Too many families are still living in poverty and do not have enough food to eat. Now is not the time to make access to food harder than it already is for Kentucky families.

As June 30 expiration date grows closer, passing a universal school meals plan will only grow more and more urgent. Reaching students during the summer is already difficult, and if we're unable to offer those students meals they can afford, many will go hungry. We can't let this happen. We simply must make universal school meals permanent in our state. Kentucky families are depending on us.



Leah Feagin is the food service director for Mayfield Independent School District.

Published 5:17 a.m. ET May 11, 2022

<https://www.courier-journal.com/story/opinion/2022/05/11/tornado-devastated-ky-kids-now-face-hunger-without-summer-school-meals/9676120002/>



Newly Elected Positions within KSNA and KSNA IAC

vice President -

Michelle Coker, Fayette County
Member of Executive Committee

VICE PRESIDENT shall be elected annually and serve one year and succeed to the office of President-Elect at the end of the term. The term begins at the end of the annual national conference. The vice President shall:



- A. Serve as a member of the Executive Board and the Executive Committee.
- B. Serve as Co-chairman of the annual conference committee.
- C. Become familiar with the operation and activities of the Executive Board as defined in the Kentucky School Nutrition Association Bylaws and Manual and in the annual Plan of Action.
- D. Attend the SNA Leadership Conference and Delegate Assembly at ANC.
- E. Assist with the Chapter Leadership Seminar for the state.
- F. Assist in preparing the Plan of Action for the Association.
- G. Perform duties that the President may request
- H. Serve on the Nominating committee, co-chair the Education committee, and serve on other committees as needed.

Admin Chair - Lena Reese, Ashland Independent Member of Executive Board

RESPONSIBILITIES of the Executive Board shall be:

1. Conduct the activities of the Association with the committees in accordance with the Association Bylaws and in harmony with the philosophies and the general practices and goals of the School Nutrition Association;
2. Consider specific recommendations made by the membership and committees;
3. Adopt an annual budget for the Association which includes, but is not limited to, budgets for all state meetings of the Association;
4. Manage and direct the financial affairs of the Association;
5. Authorize checks, contracts and other documents to be executed on behalf of the Association through duties inherent to the office or appointment;
6. Approve all committees and advisory board appointments with the exceptions of the Nominating Committee;
7. Fill vacancies of unexpired terms of the Executive Board, unless otherwise specified;
8. Review the program of all state conferences and seminars approved by the Executive Committee;
9. Approve Plan of Action for the committees and advisory boards consistent with the current SNA Plan of Action;
10. Provide leadership in working with allied associations and groups which share a similar philosophy and purpose, e.g. nutrition, wellness and education related organizations;
11. Approve requirements for chapter affiliation and charter new affiliated chapters;
12. Employ contract personnel at a time deemed appropriate and financially feasible;
13. Provide for an annual planning conference to be held in conjunction with the end-of-year Executive Board meeting with out-going and in-coming members present;
and
14. Select site for the annual conference at least (2) years in advance.



Better Together

LEADING THE WAY FOR SCHOOL NUTRITION



KSNA - Industry Advisory Council

IAC Co-Chair - Tim Emrich, Rizwitsch Sales

IAC Non-Food Members Rep - Chuck Robison, Smart Systems

IAC Food Members Reps -

Ben Chitwood - Education Specialist, Gordon Food Service

Lori Mattingly - KAM K-12 KY/OH, Rich Products Corporation

Alison Powers - Midwest Regional Sales Manager, JTM

ASSOCIATE INDUSTRY MEMBERS shall be represented by the elected chairman of the Industry Advisory Council (IAC), serving a one year term.

- COMPOSITION of the Section. The members of this Section shall be corporate industry members of KSNA.
- INDUSTRY ADVISORY COMMITTEE. The committee consists of ten industry members: five representatives from food distribution, food broker, food manufacturing or food product association; four representatives from equipment manufacturer's representative, food service equipment dealer, paper and/or chemical sales firm or service and parts; and the immediate Past IAC Chair serving one additional year as consultant. Eight Kentucky School Nutrition Association members: President, President-elect, vice President, immediate past KSNA President, Exhibits Chair, Managers & Assistants (Single-unit) Chair, Administrators' Section Chair, and a Public Information Committee representative.
 - Their company shall be a Gold or Silver Industry Partner of KSNA and must remain so during the Representative's term.
 - Any member that fails to fulfill their obligations (per Section VII) may be removed from the IAC by a $\frac{3}{4}$ majority of the current IAC membership in attendance at the meeting.

- Additional reasons for removal would be: unexcused absence from two or more consecutive IAC meetings, failure to support IAC principles, failure to attend and support IAC sponsored activities, failure to support the principles of KSNA, and employment with a non-eligible employer.
- Upon the removal of a member prior to the conclusion of their term, a new member shall be nominated and elected to complete the term by a $\frac{3}{4}$ majority of the current IAC membership in attendance at the meeting.
- Any member that wishes to resign may do so with a 60-day notice to the IAC Chair.
- In the event that the current member changes employment during their term they may complete the current year of their Service.
- Any member who resigns from their KSNA Partner, or is removed from duty by their Partner, shall inform the IAC Chair promptly. The Partner shall have the opportunity to designate another representative to the IAC. If the Partner chooses not to designate a representative, the IAC may replace the member. The nominee(s) must be employed in the same category as the person who is being replaced.
- No company shall ever have more than one (1) representative on the IAC at any given time.
- The standard term shall be three (3) years in length.
- An industry representative can be re-appointed to IAC after an absence of at least one (1) year.
- RESPONSIBILITIES shall be:
 - Attend Executive Board and Executive Committee meetings;
 - Promote the Plan of Action of the Association and make recommendations to the Board on program improvements and strategies;
 - Express views of the Section when evaluating or voting on issues;
 - Assist in planning and coordinating KSNA meetings, as requested;
 - Call meetings, as necessary, at no expense to the Association;section; Challenger;
 - Promote membership in the Association within the section;
 - Plan conference exhibits in cooperation with the KSNA exhibit chair;
 - Assist publication editor in obtaining ads for state publication;
 - Encourage involvement among industry representatives to promote the Kentucky School Nutrition Association goals



KSNA PROFESSIONAL DEVELOPMENT

**BACK TO
THE
FUTURE ...**



GETTING BACK WAS ONLY THE BEGINNING **KSNA ANNUAL CONFERENCE**

JUNE 13-15, 2022

Central Bank Center
430 W. Vine St., Lexington, KY 40507

Back to the Future....Getting BACK was only the beginning.....

Back to the Future-refers to the time when one has to stop (over) thinking about the things they could, or not, have done in the past so that what happened wouldn't have happened.

Do not dwell on the past! The past has been written with ink...the future in pencil.

So sharpen your pencils and roll right into the multiple educational sessions that will span across the professional standards of nutrition, operations, administration and communications/marketing.

Here are just a few of the many topics that will prepare you to travel back into the next school year.....NSLP program updates, meal patterns, meal planning, gluten-free diets, food hubs, USDA foods best practices, maximizing USDA entitlement funds, production records, proper cooking methods, strategies for new managers, training for new directors, work schedules, staff evaluations, statewide POS system eligibility processes, maximize Munis resources, compliance reviews, KSNA/SNA membership options & resources, local Wellness Policy plan & requirements, state nutrition and physical activity assessments.

Register to Attend

Submit a Presentation

Become an Industry Partner

Biometric Screening:

Biometric Screening will be offered at the Annual Conference on Tuesday, June 14th from 7:00 am to 10:30 am.

Room to be Announced.

Participants must fast before participating.

This will fulfill your LivingWell Promise for your Health Insurance.

[More Information](#)

[Click here to sign up](#) - Walk-ins Welcome

Questions? Contact Stephanie Utley at stephanie.utley@larue.kyschools.us.

SNS Credentialing:

Registration Deadline: May 22, 2022 | Exam Date: June 12, 2022

[SNS Credentialing Handbook](#) | [SNS Exam Locations](#)

SNA established the School Nutrition Specialist (SNS) Credentialing Program in 1997 to enhance the professional image of school nutrition professionals, elevate professional standards and enhance individual performance.

The SNS Credential is a mark of excellence and achievement that reflects what it takes to manage school nutrition programs in today's challenging climate. The SNS Credentialing Exam evaluates candidates' knowledge and skills required to perform specific job activities related to managing or directing school nutrition programs.

Hotel Information:

[Hyatt Regency Downtown Lexington](#)

(For call in reservations, [800.233.1234](tel:800.233.1234) and ask for code G—SNS2)

[Hilton Downtown Lexington](#)

Tentative Schedule:

Monday, June 13

8:00 a.m. – 11:30 a.m. | Education Sessions
11:30 a.m. – 1:30 p.m. | Lunch on Own for Attendees
12:00 p.m. – 4:00 p.m. | Exhibitor Registration/Set-up
1:30 p.m. – 3:00 p.m. | Opening General Session - Candy Whirley
3:15 p.m. – 4:15 p.m. | Education Sessions
5:00 p.m. - 6:00 p.m. | Open House (*Invitation only*)
6:00 p.m. – 10:00 p.m. | KSNA President's Dinner & Party
Back to the Future.....*Getting BACK was only the beginning.....*

Tuesday, June 14

8:00 a.m. – 9:00 a.m. | Education Sessions
9:00 a.m. – 10:30 p.m. | Second General Session
10:30 a.m. – 12:30 p.m. | Exhibits for Directors/Administrators Only
10:30 a.m. – 12:30 p.m. | Managers and Assistants Education Sessions
12:30 p.m. – 2:30 p.m. | Exhibits for All Attendees
5:00 p.m. – 10:00 p.m. | Special Event
Winstar Farm Thoroughbred Horse Farm Tour (*Light Dinner included. Registration required to attend*)

Wednesday, June 15

8:00 a.m. – 10:15 a.m. | Education Sessions
10:00 a.m. | Brunch Served
10:30 a.m. – 12:00 p.m. | Closing General Session

KSNA ANNUAL CONFERENCE



KSNA PROFESSIONAL DEVELOPMENT



KSNA was happy to once again welcome our managers back to an in person conference this spring. Our theme of **“Busy as a Bee”** was exemplary of the past few years we’ve all adapted to during the pandemic. Our team was excited to see the happy faces of our managers from across Kentucky and gather in the beautiful area of Somerset. The Center for Rural Development allowed us to work alongside our industry partners and our guest speaker, JoAnne Robinett. Our managers participated in hands-on activities including making 3-d bumble bees for their kitchens, and decorating cookies in Cookie Wars.

We hope each participant left knowing that although they are busy, their work is important and they are appreciated by so many.

We can’t wait to see you at the next manager’s conference!















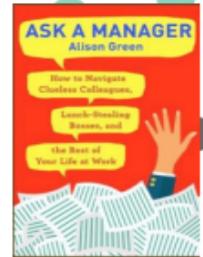


BEE BOOKISH

The Lunch Ladies Cultivating an Actsmosphere by Philip Jenkins
<https://www.amazon.com/Lunch-Ladies-Cultivating-Actsmosphere/dp/1505509939>



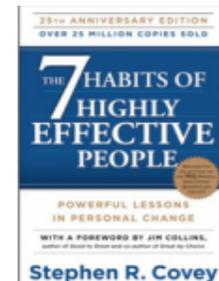
Ask A Manager: How to Navigate Clueless Colleagues, Lunch Stealing Bosses, and the Rest of Your Life at Work by Alison Green
<https://www.askamanager.org/>



The Making of a Manager: What to Do When Everyone Looks to You by Julie Zhuo
<https://www.amazon.com/Making-Manager-What-Everyone-Looks/dp/0735219567>



The 7 Habits of Highly Effective People: Powerful Lessons in Personal Change by Stephen R. Covey
<https://www.franklincovey.com/the-7-habits/>



The One Minute Manager by Kenneth Blanchard and Spencer Johnson
<https://www.kenblanchard.com/Store/The-New-One-Minute-Manager>



KSNA PROFESSIONAL DEVELOPMENT

#Be Extraordinary

2022

national
leadership
conference



Newly revamped, the 2022 National Leadership Conference (NLC) was held on April 28-30, 2022, at the Hilton West Palm Beach in Florida to train and support state leaders in their leadership growth. With two keynotes, 20 breakout sessions, and 6 “Hear from your Peers” sessions, was promised to be the best conference yet.

General Session Keynotes



Friday, April 29 8:45 am–9:45 am

Jon Colby: Opening Keynote

**Speaker. Improviser. Value Visionary.
Make That Change**

International speaker, Jon Colby has been empowering people with improv since 1998. From presenting to performing, his engaging, interactive approach has successfully helped audiences across the globe to be better communicators, leaders, teammates, food service professionals, and even friends and family members. As a graduate from the world-famous Second City Conservatory comedy program and an educator with 15 years of classroom experience, he is able to keep an audience laughing while sharing practical knowledge that they can put to use right away. You don't just listen to him speak; you play.



These days, it's not a question of if things will change, but how soon they will change. In this interactive keynote, Jon Colby demonstrates how the art of improv can teach us to be more flexible and successful in dealing with changes.

Saturday, April 30

Vivian Blade: Closing Keynote

Leadership and Resilience Expert
8:30 am–9:30 am

Resilience Ready: Stop Surviving & Begin Thriving

Whether a global crisis or the daily operational disruptions that arise, the resulting change creates Covid-19 has exacerbated many of the challenges school nutrition professionals face. You're feeling the effects of the Great Resignation, supply chain shortages, inflationary price increases, and non-traditional methods of feeding children and their families. As pandemic related pressures continue into the unforeseeable future, you also have to juggle the ongoing operational challenges that emerge on a day-to-day basis, such as ensuring food safety, meeting regulatory requirements, passing health department inspections, providing staff training, and securing adequate funding for school nutrition programs, to name a few.

As association leaders, you're dealing with how to manage your state chapters and national association, ensuring you can continue to be a valuable resource and community for your members.

Whether of global scale or the daily operational disruptions that arise, a crisis creates uncertainty, extraordinary anxiety and stress. The result? We have difficulty shifting psychologically, emotionally, and productively. According to the American Institute of Stress, the impact of stress costs organizations as much as \$300 billion each year in higher absenteeism, higher health care costs, and higher turnover.

Based on her #1 Amazon best-selling book, *ResilienceReady: The Leader's Guide to Thriving Through Unrelenting Crises*, Vivian's keynote will equip you with:

- A framework of 5 Resilience Ready Principles to foster a culture of personal, team, and organizational resilience to work through ongoing change and uncertainty.
- 5 ways to achieve greater well-being, engagement, and extraordinary success in 2022.
- A common language to help leaders work more effectively with their teams in navigating the ongoing operational challenges and disruptions that arise.



Steve Abbott, Mary Hodge, Leah Feagin & Wendy Young presented on making the transition to an association management company

Presiding Leaders – Contractor to Association Management: A KY School Nutrition Success Story

Jack Miniard, Kentucky SNA President, Leah Feagin, SNS, Kentucky SNA President-elect, and Steve Abbott, Kentucky SNA Vice President

Learn how the Kentucky School Nutrition Association (KSNA) navigated the transition from contractor driven leadership to an Association Management Company (AMC). Discuss how an AMC might be right for your association. Gain practical experience on the dos and don'ts of hiring an association management company. Use this opportunity to ask questions, compare notes, and expand your knowledge of hiring an AMC from KSNA!

Tabatha Johnson (Future Leader) presented with Joanne Robinett on why you should get involved with SNA

Finders, Keepers. Where are the Leaders, and What Do They Want from the Association

JoAnne Robinett

Our future leaders view involvement and service through a different lens than many of our seasoned board members. They still care, and they have so much to give. This session will look at what motivates them and how we can harvest the passion they have about the issues that matter to them!

Conference Highlights

Tabatha Johnson, KSNA Region 5 Director, was nominated for the 2022 SNA Future Leaders Program. This program was held in conjunction with the National Leadership Conference on April 28-30, 2022, in West Palm Beach, FL. She had the opportunity to present during a session titled “Finders Keepers Where Are the Leaders?” with JoAnne Robinette from America’s Meal.



KSNA PROFESSIONAL DEVELOPMENT



Registration

REGISTER BEFORE MAY 20 AND SAVE \$50 OFF OF THE REGULAR RATE

Full conference registration fee includes:

- All general and education sessions
- Exhibit Hall
- Culinary demos
- Closing event at SeaWorld Orlando

Exhibitor Registration Fee includes:

- General Sessions (2), Education Sessions and Exhibit Hall only.
- If you wish to attend a pre-conference workshop, you must register for it.
- If you wish to attend the Closing Event at SeaWorld, you must purchase a ticket.

[Registration Now Open](#)

[Registration Info](#)

[Important Information](#)

[Special Function](#)

[Pricing and Packages](#)

[Optional Fees](#)

[Registration Tips](#)

[Special Savings](#)

[Pre-Conference Workshops](#)

How to Register

After your registration has been processed, a personalized link and housing information will be provided in your conference registration confirmation.

Conference registration is required before you will be allowed to reserve a room within SNA's discounted hotel room block.

- **WEB***: Online Registration
- **EXTRA** Closing Event ticket—add SeaWorld Orlando

**SNA ONLY accepts the following credit cards - VISA, MasterCard, Discover and American Express. If paying by check or purchase order, be sure to include the individual's name on the check stub or purchase order for proper payment credit. Current SNA membership is required to receive the member rates listed below. The registration fee paid will determine the member category ribbon received onsite.*

Pricing and Packages

Early Bird Rate

\$465

(Received on or before May 20)

FS Member DDS/MCD/SDS/EDU
\$435

+Addt'l from same district &
member category

\$345

FS Member SNM/SNE

\$315

+Addt'l from same district &
member category

\$225

FS Member RET*

\$130

FS Member/STU**

\$465

Government Rate (Federal & State
only)

\$550

FS/SNA Nonmember

\$580

Industry Member

\$860

Industry/SNA Nonmember

\$375

Guest (Non-foodservice)

Register Now

+See Special Savings info.

Regular Rate

\$520

(Received after May 20 and before June 17)

FS Member DDS/MCD/SDS/EDU
\$490

+Addt'l from same district &
member category

\$400

FS Member SNM/SNE

\$370

+Addt'l from same district &
member category

\$280

FS Member RET*

\$185

FS Member/STU**

\$520

Government Rate (Federal & State
only)

\$605

FS/SNA Nonmember

\$660

Industry Member

\$915

Industry/SNA Nonmember

\$430

Guest (Non-foodservice)

Register Now

*Must have a current Retired Membership to receive this rate.

Onsite Rate

\$575

(Received after June 17)

FS Member DDS/MCD/SDS/EDU
\$545

+Addt'l from same district &
member category

\$455

FS Member SNM/SNE

\$425

+Addt'l from same district &
member category

\$335

FS Member RET*

\$240

FS Member/STU**

\$575

Government Rate (Federal & State
only)

\$660

FS/SNA Nonmember

\$715

Industry Member

\$970

Industry/SNA Nonmember

\$485

Guest (Non-foodservice)

Register Now

**Valid college ID must accompany Registration Form to receive this rate.

Special Savings

Members receive special savings when more than one person in the same membership category registers from their school district. To qualify for these savings, each registrant from the same school district must take the following steps:

1. [Click here](#) and select “Member Registration” to register the first member
2. Complete all attendee Information
3. In the “Review Information” step, you will be able to select “Add Another Registrant” and qualify for the discount



Important Information

SNA's Annual National Conference and exhibit hall are open only to professionals (current/retired) servicing school nutrition programs in the K-12 and post-secondary markets, industry representatives servicing those markets,

and professionals administering child nutrition programs at the state and federal level. Registration is required for admittance. SNA reserves the right to exclude any unauthorized persons from the conference facilities, meeting rooms and exhibit hall.

[View SNA's complete Event Policies & Waivers](#)

Optional Fees

The following pre-conference sessions and special functions can be added to your registration. Please indicate which event you plan to attend when registering. Sessions may be canceled if not full. If canceled, registrants will be offered alternate courses or receive a full refund by mail after the conference concludes.

Please register by June 17.

Pre-Conference Workshops (Saturday, July 9)

How Sweet! Behind the Scenes at Caribe Royale - **\$99**

10 am–11 am

/

1 pm–2 pm

/

3:30 pm–4:30pm

LEAD to Succeed™ for Managers - **9 am–11 am Complimentary**

Perfecting Your Procurement Practices - **10 am–12 pm \$99**

Dive Deeper into LEAD to Succeed™: Bringing it to Your Team **12 pm–2 pm Complimentary**

Leadership Reimagined: Improve Morale, Increase Participation and Have Fun! - **2 pm–4 pm \$99**

Boost Engagement, But Not Your Bottom Line...with Social Media Advertising - **3 pm–5 pm (Offsite) \$99**

New Directors Workshop and Track - **8 am–12 pm \$199**

A School Nutrition Program Facelift: Orange County Public Schools Tour & Tasting - **8 am–1 pm \$199**

This Challenge is On...Performance Survival - **1 pm–5 pm \$199**

State Agency Workshop: USDA Listening Session - **1 pm–5 pm \$199**

[Learn More](#)

Special Function

EXTRA Closing Event ticket, (Tuesday, July 12), \$125

One ticket to the closing event is included in the full ANC conference registration fee. Make sure you indicate your intention to attend when you register for the conference.

Registration Tips

REGULAR REGISTRATION RATE ends June 17, 2022. After June 17, all registrations must be submitted onsite and will be charged the onsite registration rate. DO NOT MAIL OR FAX registrations.

If you REGISTER ONLINE, your order confirmation will be generated immediately upon submission of payment or purchase order, and it will include special instructions on making your Housing Reservation.

If you are submitting points for your registration, you may register online and select "purchase order". SNA requires up to 10 days from the date of receipt to process your points. Your email confirmation will be sent with a "balance due" and will include the instructions on making your Housing Reservation.

YOU MUST check all events you plan to attend on the Registration Form.

TRANSFERS: Registrants who are unable to attend the conference may transfer their registration to another individual within the same organization, provided advance written notice is forwarded to the SNA Meetings Center at meetings@schoolnutrition.org or faxed to (508) 743-9619. Please provide your name and the individual's name to whom you are transferring your registration. All transfers must be received at SNA by June 17, 2022, or they will be accepted onsite.

SPEAKERS AND EXHIBITORS: DO NOT use this form to register for ANC. Use the Speaker or Exhibitor Registration Form/Link provided.

REGISTER online, mail OR fax your Registration Form. **Please DO NOT use more than one method** or you may be charged for multiple registrations. **When registering multiple individuals online, please process each registration separately, clicking on "Add Another Registrant."**

NO ONE under 16 years of age will be admitted to the Exhibit Hall for any reason at any time.

NO rolling bags will be allowed in the Exhibit Hall.

NOTE: The conference program and events are subject to change.

ACCOMMODATIONS: SNA is committed to enabling access to all meeting activities, including accommodating dietary restrictions, to the extent reasonably possible and as required by law. We recommend you discuss your needs prior to the conference. Please email meetings@schoolnutrition.org by **June 17, 2022**.

CANCELLATIONS: Refunds, minus a **\$75** administrative fee, will be made if you notify SNA Meetings Center at meetings@schoolnutrition.org or by faxing your request to (508) 743-9619 on or before **June 17, 2022**. Cancellations must be made in writing. No refunds will be made on cancellations received after June 17 or for NO-SHOWS. Refunds and or credits will be issued 30 days AFTER the conference.

Attendance at ANC constitutes an agreement by the registrant for SNA to use photos, video and audio tapes taken during the conference



Certificate in School Nutrition

PROGRAM GUIDE

Aligned with USDA Professional Standards



Level 1



Level 2



Level 3



Level 4

[SchoolNutrition.org/Certificate](https://www.schoolnutrition.org/certificate)

March 2021



Certificate in School Nutrition

Program Guide

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SNA Certificate Program Overview/ Alignment with USDA Professional Standards

Earning a Level 1, Level 2, Level 3 or Level 4 SNA Certificate in School Nutrition shows your commitment to your profession and helps you stay current on the job. SNA's Certificate Program is based on the standards of practice in the four key areas of the Keys to Excellence Program and, SNA's Certificate Program is aligned with USDA Professional Standards.

Level 1 is aligned with USDA Professional Standards continuing education requirements. Renewals are based on membership type.

Employees/staff should consult with their manager/supervisor to determine training plans in the four key areas.

Table A.

Membership Type	SNA CEU Requirements for Level 1	Professional Standards Required Annual Training Hours
Staff less than 20 hours	6 CEUs	4 Training Hours
Employees/Staff	6 CEUs	6 Training Hours
Managers	10 CEUs	10 Training Hours
Directors	12 CEUs	12 Training Hours
State Agency Directors	15 CEUs	15 Training Hours

You should ALWAYS keep a file of all training documentation in the event you are randomly selected for an audit.

Earn Your SNA Certificate in Three Simple Steps

Step 1: Academic Experience & Requirements

First, determine if you have met all the academic experience and requirements for the certificate level that you would like to apply for. The initial requirements and annual CEU requirements for each of the 4 levels are listed in this guide.

Step 2: Documentation and Payment

NEW: You now have two options when submitting required paperwork. You may submit proof of **ALL** training documents along with the new cover sheet **OR** your manager may review your training and then sign the cover sheet providing confirmation. If your supervisor signs the cover sheet you **DO NOT** need to send the supporting documentation. You should **ALWAYS** keep a file of all training documentation in the event you are randomly selected for an audit.

OPTION 1

This option includes the addition of the certificate program cover sheet. The cover sheet assists in verifying your training with the documentation you submit. *The cover sheet is optional for initial Level 1 submissions.*

- List all training on the [Certificate Program Submission Cover Sheet](#)
- Submit all proof of training documentation
- Submit the completed [Certificate Program Submission Cover Sheet](#)
- Submit the completed [application](#), documentation and the appropriate fees

OPTION 2

This option provides verification of your training documentation and required training by your supervisor. If you utilize this option, you **DO NOT** need to submit all of your documentation, **ONLY** the cover sheet, verified and signed by your supervisor, **AND** a copy of your High School Diploma/ GED/ College transcripts.

- List all training on the [Certificate Program Submission Cover Sheet](#)
- Have your supervisor review and confirm training and required education then sign the cover sheet
- Submit the completed and signed [Certificate Program Submission Cover Sheet](#)
- Submit the completed [application](#), documentation and the appropriate fees

Step 3: Celebrate!

Upon approval of your application, SNA will send you a verification letter to confirm you earned your SNA Certificate in School Nutrition. Please allow 4-6 weeks for your application to be processed. **Your SNA Certificate is valid for one year from month of approval.**



Level 1

Initial Level 1 Application Requirements

1. Eight (8) hour Core Course in Nutrition **OR** 1 College Credit in Nutrition **AND**
 2. Eight (8) hour Core Course in Food Safety & Sanitation
- CEUs must be categorized by Key Topic Area based on the USDA Professional Standards.
 - CEUs CANNOT date back further than five (5) years from the date you apply.
 - College credits have no expiration.

Annual Renewal Requirements Required annual training hours can be in one or all key areas.

Employees	Managers	Directors	State Agency
6 CEUs	10 CEUs	12 CEUs	15 CEUs

Level 1 Application Fees

Member: \$18.00

Non-Member: \$61.00

How You Can Earn CEUs

- [SNA Live Webinars](#)
- [USDA Training Programs](#)
- [SNA Approved Core Courses](#)
- [SNA Conferences & Meetings](#)
- [SNA Webinars On-Demand \(SNA Members only\)](#)
- [SNA Professional Development Articles \(PDAs\)](#)
- [Institute of Child Nutrition \(ICN\)](#)
- [Academy of Nutrition and Dietetics \(AND\)](#)
- [Association of Nutrition and Foodservice Professionals](#)
- School Districts (ie back to school workshops and trainings)

Professional Standards Resources: schoolnutrition.org/professionalstandards



Level 2 (NEW)

- CEUs must be categorized by Key Topic Area based on the USDA Professional Standards.
- CEUs CANNOT date back further than five (5) years from the date you apply.
- College credits have no expiration.

Initial Level 2 Requirements (NEW)

- 8 Hour Core Course in Food Safety & Sanitation
- 8 Hour Core Course in Nutrition Education **OR** 1 College Credit in Nutrition
- 6 Hours: Key Area 1 Nutrition
- 6 hours: Key Area 2 Operations
- 6 hours: Key Area 3 Administration
- 6 hours: Key Area 4 Communications & Marketing
- 6 hours: General Electives

Include a copy of your:

- High School Diploma **OR** High School Transcripts **OR** GED **OR**
- College/University Degree **OR** Transcripts

Annual Renewal Requirements: Level 2 Required annual training hours can be in one or all key areas

Employees	Managers	Directors	State Agency
8 CEUs	10 CEUs	12 CEUs	15 CEUs

Level 2 Application Fees

Member: \$21.00

Non-Member: \$67.00

How You Can Earn CEUs

- [SNA Live Webinars](#)
- [USDA Training Programs](#)
- [SNA Approved Core Courses](#)
- [SNA Conferences & Meetings](#)
- [SNA Webinars On-Demand \(SNA Members Only\)](#)
- [SNA Professional Development Articles \(PDAs\)](#)
- [Institute of Child Nutrition \(ICN\)](#)
- [Academy of Nutrition and Dietetics \(AND\)](#)
- [Association of Nutrition and Foodservice Professionals](#)
- School Districts (ie back to school workshops and trainings)

Professional Standards Resources: schoolnutrition.org/professionalstandards



Level 3 (Old Level 2)

- CEUs must be categorized by Key Topic Area based on the USDA Professional Standards.
- CEUs CANNOT date back further than five (5) years from the date you apply.
- College credits have no expiration.

Initial Level 3 Requirements

- 8 Hour Core Course in Food Safety & Sanitation
- 8 Hour Core Course in Nutrition Education **OR** 1 College Credit in Nutrition
- 15 Hours: Key Area 1 Nutrition
- 15 hours: Key Area 2 Operations
- 15 hours: Key Area 3 Administration
- 15 hours: Key Area 4 Communications & Marketing
- 10 hours: General Electives (New!)*

Include a copy of your:

- High School Diploma **OR** High School Transcripts **OR** GED **OR**
- College/University Degree **OR** Transcripts

Annual Renewal Requirements: Level 3 Required annual training hours can be in one or all key areas

Employees	Managers	Directors	State Agency
10 CEUs	10 CEUs	12 CEUs	15 CEUs

Level 3 Application Fees

Member: \$23.00

Non-Member: \$73.00

How You Can Earn CEUs

- [SNA Live Webinars](#)
- [USDA Training Programs](#)
- [SNA Approved Core Courses](#)
- [SNA Conferences & Meetings](#)
- [SNA Webinars On-Demand \(SNA Members only\)](#)
- [SNA Professional Development Articles \(PDAs\)](#)
- [Institute of Child Nutrition \(ICN\)](#)
- [Academy of Nutrition and Dietetics \(AND\)](#)
- [Association of Nutrition and Foodservice Professionals](#)
- School Districts (ie back to school workshops and trainings)

Professional Standards Resources: schoolnutrition.org/professionalstandards



Level 4 (Old Level 3)

- CEUs must be categorized by Key Topic Area based on the USDA Professional Standards.
- CEUs CANNOT date back further than five (5) years from the date you apply.
- College credits have no expiration.

Initial Level 4 Requirements

Option A

1. 8 Hour Core Course: Food Safety & Sanitation
2. 3 College Credits: Key Area 1 Nutrition
3. 3 College Credits: Key Area 2 Operations
4. 3 College Credits: Key Area 3 Administration

AND/OR:

- 3 College Credits: Key Area 4 Comm. & Mark.

Option B

1. 8 Hour Core Course: Food Safety & Sanitation
2. 8 Hour Core Course: Nutrition Education
- OR: 1 College Credit: Key Area 1 Nutrition

3. 35 Hours: Key Area 1 Nutrition
4. 35 Hours: Key Area 2 Operations

5. 45 Hours: Key Area 3 Administration

AND/OR: Key Area 4 Comm. & Marketing

6. 15 General electives in any of the four key areas

For either option, include a copy of your:

- High School Diploma OR High School Transcripts OR GED OR
- College/University Degree OR Transcripts

Annual Renewal Requirements: Level 4 Required annual training hours can be in one or all key areas

Employees

12 CEUs

Managers

12 CEUs

Directors

12 CEUs

State Agency

15 CEUs

Level 4 Application Fees

Member: \$33.00

Non-Member: \$180.00

How You Can Earn CEUs

- [SNA Live Webinars](#)
- [USDA Training Programs](#)
- [SNA Approved Core Courses](#)
- [SNA Conferences & Meetings](#)
- [SNA Webinars On-Demand \(SNA Members only\)](#)
- [SNA Professional Development Articles \(PDAs\)](#)
- [Institute of Child Nutrition \(ICN\)](#)
- [Academy of Nutrition and Dietetics \(AND\)](#)
- [Association of Nutrition and Foodservice Professionals](#)
- School Districts (ie back to school workshops and trainings)

Professional Standards Resources: schoolnutrition.org/professionalstandards

Calculating CEUs and Training Hours

The purpose of CEUs (Continuing Education Units) is to provide job-related professional development and growth experiences. Annual training (earning CEUs) is a requirement for both USDA Professional Standards and maintaining your Certificate in School Nutrition or SNS Credential.

SNA encourages you to engage in 1 hour trainings, whenever possible, to earn CEUs and initial hours for the Certificate Program. SNA also understands the challenges many school nutrition professionals are faced with when seeking appropriate training and as a result we have recently updated the allowable CEU minimum for the Certificate Program.

CEU Requirements

- 1 Continuing Education Unit (CEU) = 1 hour of training for Professional Standards
- CEUs must be a minimum of one hour in length.
 - Two 30-minute trainings within the same subtopic code, within the same year will be accepted as one CEU.
 - Four 15-minute trainings within the same subtopic code, within the same year will be accepted as one CEU.
 - Subtopic codes can be found in the [USDA Professional Standards Learning Objectives](#), or the [SNA Professional Standards Training Guidelines](#). *Refer to examples below.*
- CEUs CANNOT date back further than five (5) years from the date you apply.
- **Renewal CEUs must be completed during the certificate year.**
- Education earned in the four key areas can be used to meet the initial requirements for Level 2, Level 3, or Level 4 certificate.
- Initial hour requirements can also be met by using college credits. *See college credit conversion on the next page.*

Calculating CEUs EXAMPLE, 30-minute trainings

Training Title Examples	Length	Key Area	Key Topic	Subtopic
Menu Planning: What You Need to Know	30 min	(1000) Nutrition	(1100) Menu Planning	(1120) Plan cycle menus that meet all rules. Consider cost, equipment, foods available, storage, staffing, student tastes, and promotional events.
Serving Healthy Meals	30 min			
Total training time	1 hour	Accepted as 1 hour of training		

Calculating CEUs EXAMPLE, 15 minute trainings

Training Title Examples	Length	Key Area	Key Topic	Subtopic
Introduction to Menu Planning	15 min	(1000) Nutrition	(1100) Menu Planning	(1120) Plan cycle menus that meet all rules. Consider cost, equipment, foods available, storage, staffing, student tastes, and promotional events.
Maximizing Meals	15 min			
Meal Components, what works	15 min			
Steps to Successful Menu Planning	15 min			
Total training time	1 hour	Accepted as 1 hour of training		

How to Earn CEUs

There are a number of resources for earning CEUs.

Webinars, workshops and/or conferences

- [SNA Live Webinars](#)
- [SNA Webinars On-Demand \(SNA Members only\)](#)
- [SNA Conferences & Meetings](#)

SNA Professional Development Article

- [SNA Professional Development Articles \(PDAs\)](#)

Online trainings

- [SNA Approved Core Courses](#)
- [Institute of Child Nutrition \(ICN\) Online Training](#)
- [Academy of Nutrition and Dietetics \(AND\) Online Courses](#)

Additional Training Sources

- State Agencies
- [USDA Training Programs](#)
- SNA State Associations and Chapters
- [Association of Nutrition and Foodservice Professionals](#)
- School Districts (back to school workshops and trainings)
- Universities and Colleges (including home study and correspondence courses)
- Industry and Allied Organizations

CEUs can also be earned by

- Teaching a class (first time only) – 1 CEU
- Publishing an article in a national journal/magazine – 1 CEU

College credit conversion

- 1 Credit Course = 15 hours
- 2 Credit Course = 30 hours
- 3 Credit Course = 45 hours

Learn about SNA Membership! Members have access to ALL SNA's on demand webinars for FREE!

<http://schoolnutrition.org/membership/>

Professional Standards Resources: schoolnutrition.org/professionalstandards

Maintaining Your Certificate

- **Your SNA Certificate is valid for one year.** Three months before your certificate is due to expire, SNA will mail you a renewal form. It is your responsibility to renew on time to avoid your certificate expiring.
- **To keep your Certificate current, you must obtain CEUs within your annual certificate period and pay your yearly renewal fee. Employees/staff should consult with their manager/supervisor to determine training plans in the four Key Areas.**
- Each individual is responsible for maintaining and keeping records of CEUs earned and the Key Topic Area.
- **SNA will check proof of CEUs via a random audit.** Only those chosen for the audit will be required to send in documentation of CEUs earned. If you are selected for an audit, a notification to send CEU documentation to SNA will be included in your annual renewal notice.
- Submit your annual renewal fee with the renewal form to SNA at least four weeks prior to expiring.
- After SNA reviews and approves your certificate renewal, you will receive notification of approval. Please allow 4–6 weeks for your renewal to be processed.
- To show your school district that you obtained your certificate, you can print a copy from the My Account section of the website (www.schoolnutrition.org).
- If your renewal form is incomplete, you will receive a letter explaining what is required to maintain your certificate.
- In order to pay the member renewal rate, your SNA membership status must be active during your entire certificate period. If your membership status was inactive at any point, you will be required to pay the non-member rate.

Annual Certificate Renewal Fees

Certificate Level	Member Annual Renewal Fee	Non-Member Annual Renewal Fee
Level 1	\$12.00	\$55.00
Level 2	\$13.00	\$60.00
Level 3	\$15.00	\$65.00
Level 4	\$17.00	\$165.00

Note: Annual fees are subject to change at any time.

Professional Standards Resources: schoolnutrition.org/professionalstandards

Audit Information

SNA will check proof of CEUs via a random audit. Only those chosen for the audit will be required to send in documentation of CEUs earned. If you are selected for an audit, notification to send CEU documentation to SNA will be included in your annual renewal notice.

Required Renewal Hours

Membership Type	SNA CEU Requirements for Level 1	Professional Standards Required Annual Training Hours
Staff less than 20 hours	6 CEUs	4 Hours
Staff/Employees	6 CEUs	6 Hours
Managers	10 CEUs	10 Hours
Directors	12 CEUs	12 Hours
State Agency Directors	15 CEUs	15 Hours

Membership Type	SNA CEU Requirements for Level 2 (NEW)	Professional Standards Required Annual Training Hours
Staff/Employees	8 CEUs	8 Hours
Managers	10 CEUs	10 Hours
Directors	12 CEUs	12 Hours
State Agency Directors	15 CEUs	15 Hours

Membership Type	SNA CEU Requirements for Level 3 (Old Level 2)	Professional Standards Required Annual Training Hours
Staff/Employees	10 CEUs	6 Hours
Managers	10 CEUs	10 Hours
Directors	12 CEUs	12 Hours
State Agency Directors	15 CEUs	15 Hours

Membership Type	SNA CEU Requirements for Level 4 (Old Level 3)	Professional Standards Required Annual Training Hours
Staff/Employees	12 CEUs	6 Hours
Managers	12 CEUs	10 Hours
Directors	12 CEUs	12 Hours
State Agency Directors	15 CEUs	15 Hours

Professional Standards Resources: schoolnutrition.org/professionalstandards

CEU Documentation Accepted by SNA

- Tracking grids
- Certificates of Completion
- SNA *My Account* record
- College/Univ. transcripts
- Registration confirmation letters

You should ALWAYS keep a file of all training documentation in the event you are randomly selected for an audit.

*NOTE: The Certificate in School Nutrition is valid for a one-year period. To keep your Certificate current, **you must obtain CEUs within your annual certificate period** and pay your yearly renewal fee.*

Professional Standards Resources: schoolnutrition.org/professionalstandards

Certificate Application Checklist

- Complete and sign the application form.
- Enclose check, money order or complete credit card information on the application form.
- Enclose a copy of your high school diploma/ GED for Level 2, 3 and 4.
- Enclose a copy of your required documentation for all Levels.

Note. *Not all documentation must be submitted if using Submission Option 2: Cover Sheet Signed by a Supervisor. See Cover Sheet for more details.*

Mail the application form, payment and all documentation to:

(For payments before October 12, 2021)
SNA, PO Box 759297, Baltimore, MD 21275-9297

(For payments after October 12, 2021)
SNA Depository, PO Box 719297, Philadelphia, PA 19171-9297

Certificate Renewal Process

To stay current you must obtain continuing education units (CEUs) and pay the appropriate renewal fee for your level annually (see table). The number of CEUs required to renew are based on USDA Professional Standards and your member type. For more information about how to obtain CEUs and the number required please visit: www.schoolnutrition.org/certificate.



Annual Certificate Renewal Rates

Note: *Annual fees are subject to change at any time.*

Level	Member	Non-Member
Level 1	\$12	\$55
Level 2	\$13	\$60
Level 3	\$15	\$65
Level 4	\$17	\$165

Maintaining Your Certificate

- Your SNA Certificate is valid for one year. Three months before your certificate is due to expire, SNA will mail you a renewal form. It is your responsibility to renew on time to avoid your certificate being cancelled.
- You must complete the required number of CEUs during your annual period.
- Each individual is responsible for maintaining and keeping records of CEUs earned.
- SNA will check proof of CEUs via a random audit. Only those chosen for the audit will be required to send in documentation of CEUs earned. *If you are selected for an audit, notification to send CEU documentation to SNA will be included in your annual renewal notice.*
- Submit your annual renewal fee with the renewal form to SNA at least four weeks prior to expiring.
- After SNA reviews and approves your certificate renewal, you will receive notification of approval. *Please allow 4–6 weeks for your renewal to be processed.*
- To show your school district that you obtained your certificate, you can print a copy from the My Account section of www.schoolnutrition.org.

- If your renewal form is incomplete, you will receive a letter explaining what is required to maintain your certificate.
- In order to pay the member renewal rate, your SNA membership status must be active during your entire certificate period. If your membership status was inactive at any point, you will be required to pay the non-member rate.

Certificate Program Reinstatement

- Individuals who have lapsed can reinstate their certificate within 90 days of expiring.
- If a certificate expires, SNA will mail a reinstatement notice with instructions.
- In addition to a renewal fee, a reinstatement fee must be paid to re-activate a lapsed certificate:

Level	Annual Member Renewal	Reinstatement	Total
Level 1	\$12	\$18	\$30
Level 2	\$13	\$21	\$34
Level 3	\$15	\$23	\$38
Level 4	\$17	\$33	\$50

- Submit documentation of CEUs earned during the annual certificate period (mandatory audit).

Upon approval of your reinstatement, SNA will send you a verification letter explaining responsibilities and procedures for renewal. Please allow 4–6 weeks for your reinstatement to be processed.

MAKE A PHOTOCOPY OF YOUR APPLICATION FOR YOUR RECORDS. Please call the SNA Service Center at (800) 877-8822 or email us at certsns@schoolnutrition.org with any questions. SAVE MONEY! Become a member of SNA when you apply for a certificate. For a membership application, call the Service Center at (800) 877-8822.



Region #1

START

WEBSTER COUNTY:

NSBW 2022 -

March 7-11



Thank you to all the Food Service **Heroes** that made **NSBW** possible!

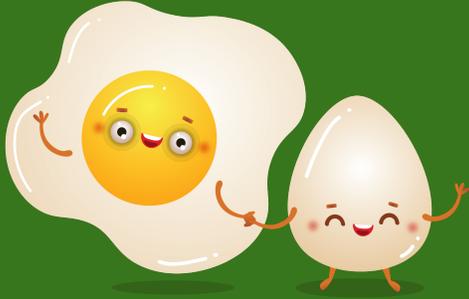
WEBSTER COUNTY CONTINUED:

Take off Fun in Clay!



WEBSTER COUNTY CONTINUED:

Take off FUN at Providence!



WEBSTER COUNTY CONTINUED:

Take Off FUN in Sebree!



Take Off FUN at Middle School!



WEBSTER COUNTY CONTINUED:

Take off FUN at Dixon!



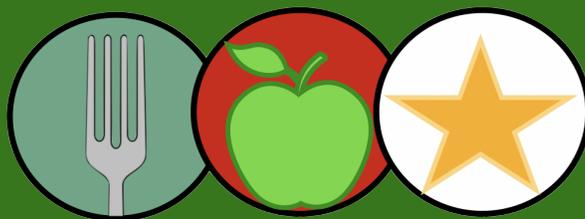
CHRISTIAN COUNTY:

happy
Easter



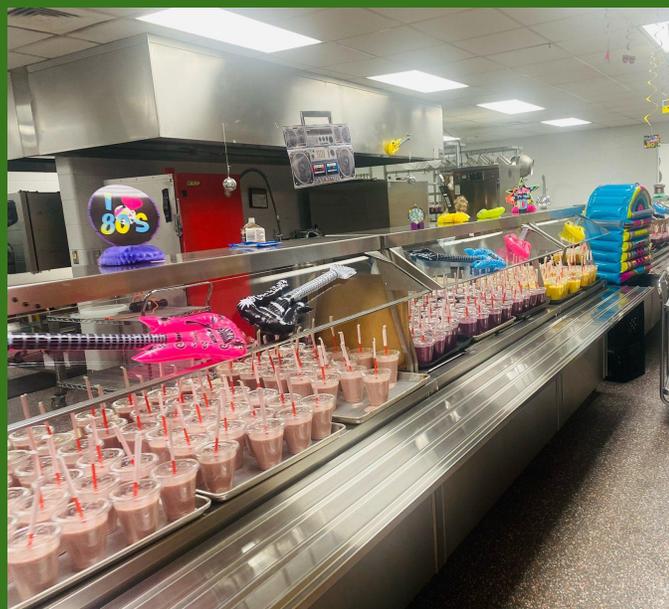
WARREN COUNTY:

WARREN COUNTY PUBLIC SCHOOLS



NUTRITION AND DINING SERVICES

Kenny P. the Nutrition Panda visits Elementary Schools to blend smoothies on his smoothie bike for breakfast! Kenny P. events have helped us increase breakfast participation this school year.



WARREN COUNTY CONTINUED:



Grab and Go items fully stocked to help meet the needs of our students.

New "Bowl Lines" were implemented at the High School level to give students new fresh options.



WARREN COUNTY CONTINUED:



We enjoy serving our students and look forward to finding new ways to fuel their school days!



Region #2

START

LARUE COUNTY:



Guthrie Visit



LARUE COUNTY CONTINUED:



N
S
B
W

LARUE COUNTY CONTINUED:



JUNIOR
CHEF



OWENSBORO INDEPENDENT:

NSBW 2022 - had delicious new menu items, special guests, dress ups, & more...

Newton Parrish Elementary had
Owensboro Police Department,
Owensboro Fire Department,
Daviness County Sherrifs,
OPS Superintendent



OWENSBORO INDEPENDENT CONTINUED:

Foust Elementary celebrated "Take Off" with costumes, custom capes, and fun decor!



Estes Elementary made 'Parfait Bowls' using commodity strawberry cups and local frozen blueberries!!



OWENSBORO INDEPENDENT CONTINUED:

Custom Bulletin Boards at Sutton Elementary and Owensboro Innovation Campus



Salads from Sutton Elementary!!



EARTH DAY THEME MEAL PLANNED BY UK DIETETIC INTERN JORDAN HINTON
FEATURED ITEMS - SHAKE UP SALADS, RAINBOW FRUIT CUPS,
AND DIRT CUPS WITH WORMS OR BUG BITE GRAHAMS FOR ALLERGIES!



Region #4

START

BOONE COUNTY:

NSBW where our staff at Steeplechase Elementary dressed up like superheroes all week long!



An employee at Randall Cooper High School who dressed very festive for St. Patrick's day. In February 2022, he received the "Essential Piece of Cooper" award.



GRANT COUNTY:

Grant County Schools



HARRISON COUNTY:

Kentucky schools deal with the rising cost of food in the lunchroom



March 3rd, 2022

HARRISON COUNTY, Ky. (WKYT)

This week, several central Kentucky school districts went mask optional as COVID-19 cases continue to drop.

It is a small step forward to a more normal school day after nearly two years of dealing with a pandemic. From remote learning, to quarantines, to bus driver shortages, districts have had to overcome immense challenges. One of those is the rising cost of food.

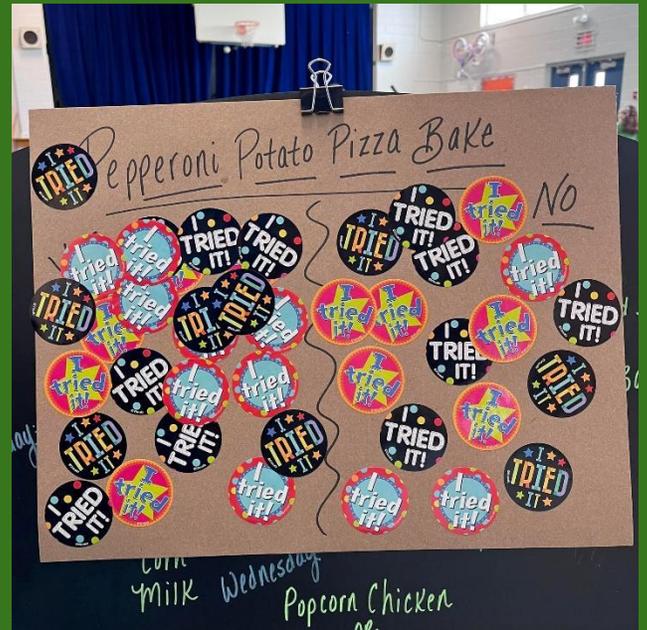
In January, the USDA expanded school lunch funding by \$750 million to help with higher food prices.

WKYT's Amber Philpott takes you inside one district's real life math problem to show you how schools are getting creative when the pandemic serves up higher prices at the lunch table.



HENRY COUNTY:

Eastern Elementary will be doing one "Try Day" a week through the end of the school year. We try new recipes that could potentially be on the menu next year, and ask for feedback using stickers.



Celebrating St. Patty's Day



HENRY COUNTY CONTINUED:

Cold sandwich day is one of their favorites.



Winners of the NSBW contest



LAC- Region 4 representatives

TRIMBLE COUNTY:



Trimble County received a donation of tomato and pepper plants to make milk carton veggies!



The schools participated in a cookie/cake decorating contest. People voted on Facebook for the winner and with over 200 votes, that cake won!

Region #5

START



JACKSON
INDEPENDENT:
Celebrating
Melanoma Day

HARLAN INDEPENDENT:
Trying Moo-Brew!



HARLAN COUNTY:

NATIONAL SCHOOL BREAKFAST WEEK



Dr. Seuss Day



Jack Miniard, Kentucky School Nutrition President and Director of Harlan County Schools Food Service, recently paid his 7th visit to LAC in Washington D.C. He is pictured here with Congressman Hal Rogers. “Congressman Rogers has an impressive knowledge of school nutrition.

I am thankful that he is a friend and supporter of KSNA”.

OWSLEY COUNTY:

Grants for Healthy Foods at Home

The Owsley Co Schools Food Service department was able to receive a \$20,000.00 grant through Save the Children that allowed all students in the school district to receive three rounds of \$20 Fresh Fruit and vegetables vouchers for use at home. Here are a couple of those stories.

Aubree Bowman is a Kindergarten student at Owsley County Elementary School. She was very excited to receive the \$20 Fruit and vegetable voucher. She was able to go to the store and choose which fruits and vegetables she would like. She used the store scales to weigh out the produce and Mom helped her average the price for each item. She then "paid" for the produce with her voucher. When she got home, she and her sister, Riley Bowman, were able to practice knife skills by helping Mom process the fresh produce.

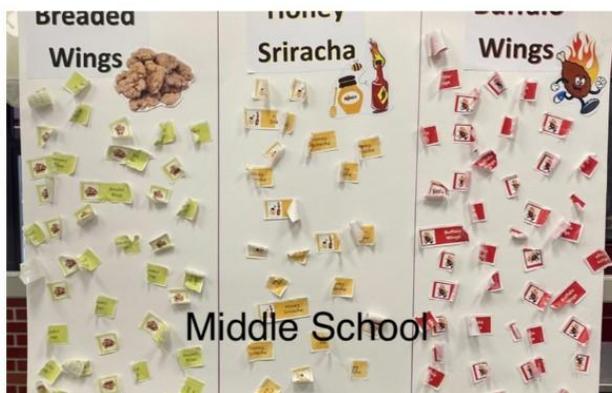


Josie Himes is an 11 year old student in Owsley County. Josie and her family were very excited to receive the \$20 Fruit and vegetable voucher. With financial strains of COVID-19 affecting all families, every little bit helps. Produce is an expensive luxury in the grocery store, so being able to add that to the cart without having to worry about the cost is a blessing to all that were able to participate.

OWSLEY COUNTY CONTINUED:

Taste Testing

The Owsley County School Food Service department understands how important it is that students have a voice. We want our students to have the food that they will enjoy and that will fuel their bodies so they can excel in the classroom. We offer taste testing in the cafeteria for new menu items and new products. We recently had taste testing for various Chicken wings. Two of these were a favorite, and so they have both been added to the menu.



OWSLEY COUNTY CONTINUED:

FFVP and Food Art

The Owsley County Elementary School is a recipient of the Fresh Fruit and Vegetable Program grant award. This is only available to Elementary Schools and we feel very fortunate to be a part of this program. Our elementary students receive fresh fruits and vegetables daily as an afternoon snack. The staff always excel at going above and beyond to get students excited about their food! The students look forward to seeing the newest creation by Mrs. Kathy Mayes, OCES Cook.



PIC•COLLAGE

OWSLEY COUNTY CONTINUED:

Meal Participation

Recently, the Owsley County Schools Food Service department conducted a Food Waste Analysis and Participation Analysis to determine how the meals were being received by the students within the district. During this analysis, 76% of trays disposed of 25% or less of meals. Overall, we have had excellent participation, with typically greater than 85% of Middle/High School students and greater than 90% of Elementary School students participating in School Lunches. We also continue working closely with Directors from surrounding districts to exchange ideas for continuing to provide the best possible nutrition for our students.



JENKINS COUNTY:



JENKINS COUNTY CONTINUED:



Guess
The Number of Jelly Beans
to win a Easter Baskets
#Will announce Friday!
Who winners are!



JENKINS COUNTY CONTINUED:



JENKINS COUNTY CONTINUED:

Monday: One fish, two fish Sticks



Along with daily vegetables and fruits: Green Beans, Mini Quik, Biscuits, Turkey Trays, Green Lent Beans, Blue Fruit, Green The King's French Fry Bites, A B E in the Canine, Whafes Baker Beans, Letter Peaches, Mashed Apples, Cut in the Hat, Strawberry Eggs, Baby Blue Milk cartons

Also look for green eggs and ham for breakfast one morning

DR. SEUSS WEEK




Go, Dog. Go!



Tuesday:

Go Hot Dogs Go



WACKY WEDNESDAY
by Dr. Seuss



Wednesday: Breakfast for Lunch with Sneetches Nuggets



Thursday: Wocket in my pizza pocket




Time to CELEBRATE




THE CAT IN THE HAT by Dr. Seuss

Friday: Poodles and oodles of spaghetti noodles




JENKINS COUNTY CONTINUED:



TODAY'S
CHARCUTERIE BOARDS
CAVALIER CAFE STYLE!



PIZZA

CHARCUTERIE



HAM & CHEESE

CHARCUTERIE

Cavalier Cafe'



Region #6

START

FRANKLIN COUNTY:

Franklin County has been serving local ground beef. We have made sliders and meatloaf. It has been a big hit! Kentucky Farm to School Network wrote up a nice clip a couple of weeks ago and shared about Franklin County on a post on Facebook.

Farm to School Spotlight: Franklin County Schools & Brenneman and Bucks



Elkhorn Elementary students enjoyed their Brenneman and Bucks beef sliders last week. Cody Brenneman provided the fresh, locally-grown, grass-fed beef to Food Service Director, Wendy Greenwell, for school meals. Wendy is planning to have more locally-grown beef added to the menu and is looking forward to working with Cody and his family.



CLARK COUNTY:

Clark County Cafeteria Managers and Assistant Managers attended the Spring Managers Retreat!! Much fun was had by ALL!



George Rogers Clark High School Cafeteria staff working hard daily to give our students the best food possible! The students love our staff and our food!!



CLARK COUNTY CONTINUED:

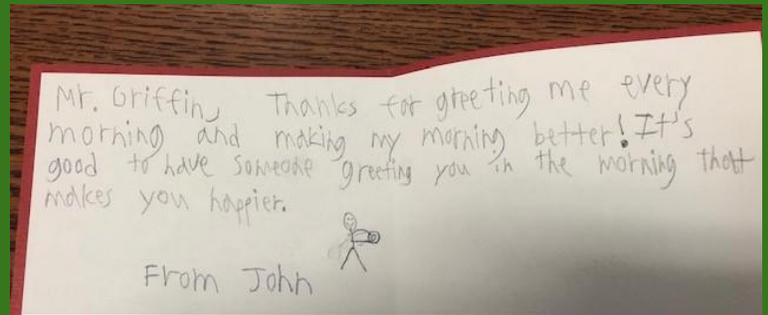
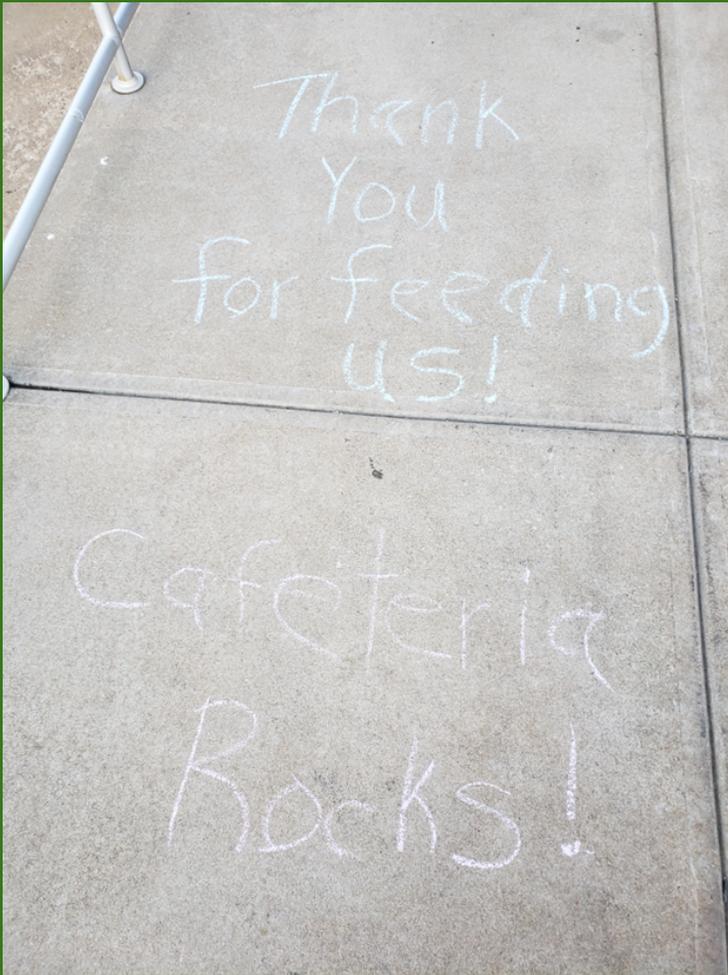
SNA LAC 2022 was exciting for all!
Region 6 was represented at
Representative Andy Barr's Office



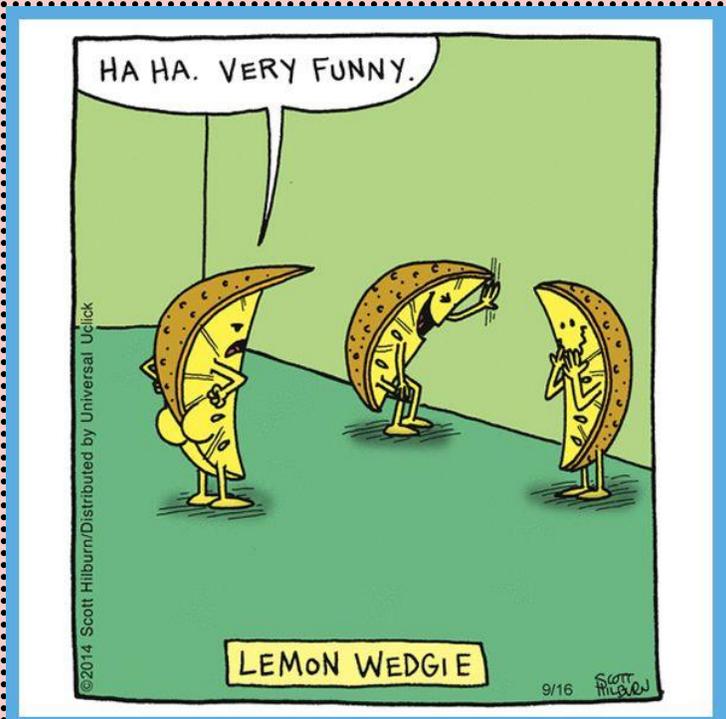
Clark County Preschool staff are excited to be back following a fire that destroyed the kitchen earlier this year. New oven training was a huge success and the students were so happy to have fresh, hot pizza for the first time in months!



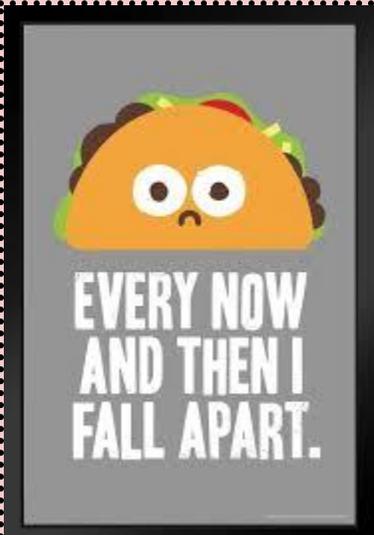
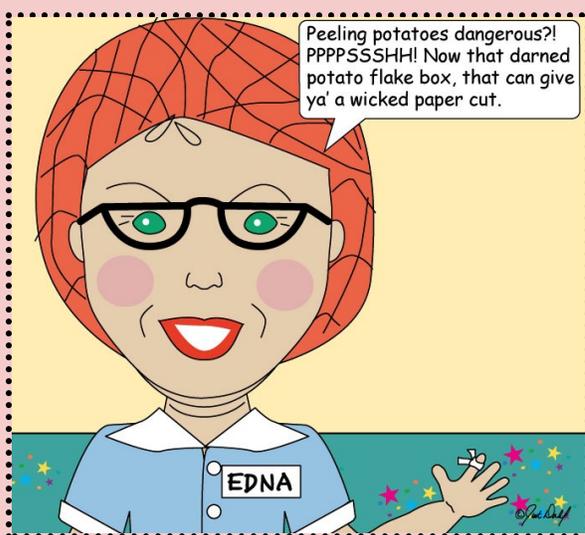
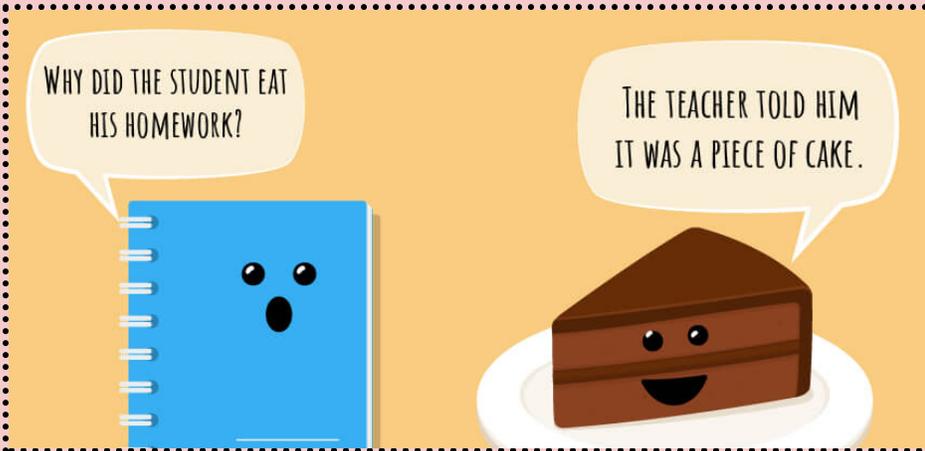
FAYETTE COUNTY:



GRINS & GIGGLES



It was soon discovered that no matter how digital everything became at school, it didn't work too well for the cafeteria lunches.



KSNA INDUSTRY PARTNERS

*C&T Design and Equipment
General Mills
Heartland School Solutions,
Hobart
JTM Food Group
KeyImpact Sales
MPK-KY Processing Group,
Manning Brothers
National Food Group
Peterson Farms Fresh, Inc
Phoenix Marketing
Pilgrim's Pride
Professional Reps
ProTeam Foodservice Advisors
Schwan's Food Service
SESCO
SMART Systems
The Dairy Alliance
What's 4 Lunch, LLC
Wild Mike's Pizza
Zink Foodservice*



*McKee Foods
Core Food Service
Kellogg Company
Affinity Group Central
Titan-A LINQ Solution
Gold Creek Foods
OneEvent Technologies
Bush Brothers
Land O'Lakes
Conagra
HPS
Butter Buds,
J&J Snack Foods Corporation
Bake Crafters
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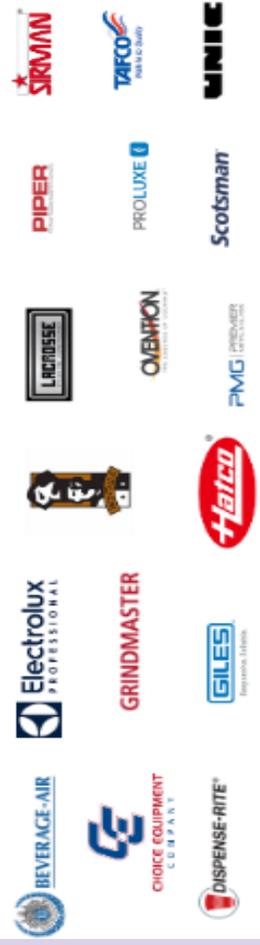
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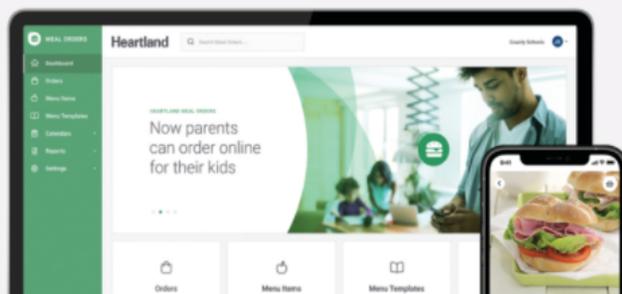


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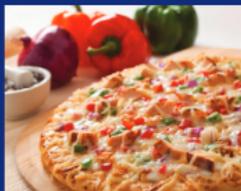
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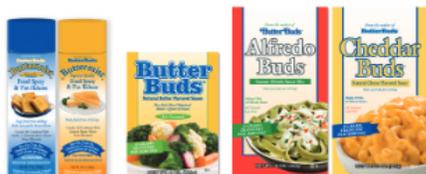
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