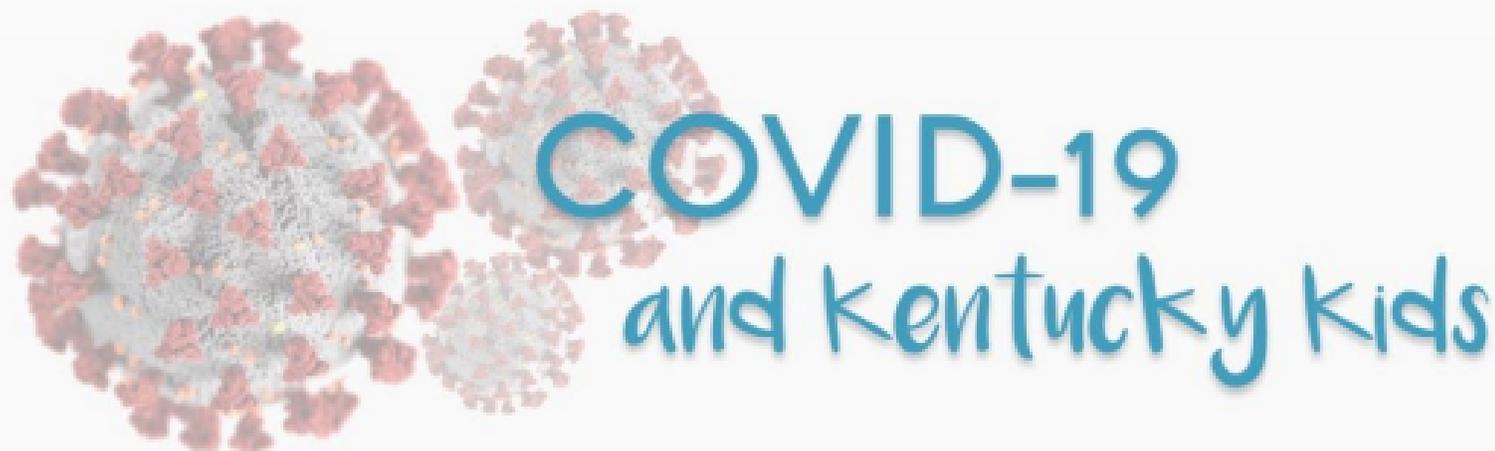


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FALL 2020



2020-2021 Executive Board

OFFICERS

President – Terina Edington

President-Elect – Jack Miniard

Vice President – Leah Feagin

Secretary/Treasurer – Jason Mills

REGIONAL DIRECTORS

Penny Holt - Region 1

Stephanie Utley - Region 2

Helen Hall - Region 3

Kathy Craven - Region 4

Tabatha Johnson - Region 5

Becky Lowry - Region 6



feeding children is
A WORK OF HEART

PUBLIC COMMUNICATIONS

Deanna Sanders - Chair

INDUSTRY RELATIONS

Alicia Arnett - Chair

EDUCATION ADMINISTRATORS

Steve Abbott - Chair-elect

EXECUTIVE DIRECTOR

Marty Flynn

CHAPTER PRESIDENTS

Christina Marvin - Calloway County

Donna Richard - Davless County

Britney Kelly - Madison County

SECTION CHAIRS

?Vacant? - Managers & Assistants Chair

Wendy Young - Administrators' Section Chair

Alan Curtsinger - Industry Advisory Council Chair

REPRESENTATIVES

Past President /Nominating - Cathay Hettmansperger

Chapter President Rep - Tanya Wilson-Rickert

Public Policy & Legislation Chair - Dalla Emerson

Resolutions & Bylaws Chair - Jay Milles

KASA Rep - ?Vacant?

KY Dept. of Education - Lauren Moore

Ky Dept. of Agriculture - Bill Wickliffe

EDUCATION & PROFESSIONAL GROWTH

Conference Co-Chairs – Jack Miniard and Leah Feagin

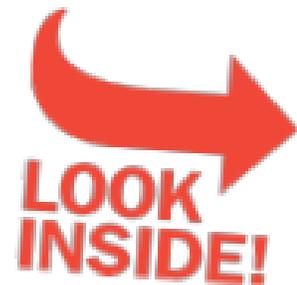
Certificate Appointee - ?Vacant?

MEMBERSHIP SERVICES & RECRUITMENT

Membership Chair - Wendy Young

Affiliation Appointee - Susan Hagan

Awards Appointee - ?Vacant?



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

Dear Kentucky School Nutrition Association Members:

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

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

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

Why a Virtual Conference?

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

Back to Preparing For the Future!

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

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

Sincerely,

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

Andy Beshear
Governor



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

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

KENTUCKY DEPARTMENT OF EDUCATION

300 Sower Boulevard • Frankfort, Kentucky 40601

Phone: (502) 564-3141 • www.education.ky.gov

February 2021

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

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

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

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

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



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



Meet Our Officers



Terina Edington



Jack Miniard



Leah Feagin



Jason Mills

KSNA Approved Budget 20-21

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



2020-21 KSNA Plan of Work

Professional Development

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

Advocacy and Public Image

Goal	How we will measure success	Activities to complete the goal	Assigned to
Seek permanent approval for non-congregate feeding for CACFP and SFSP meals.	Waivers at state level % 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.	Number of contacts with legislators (state and national).	1. PPL Committee develops an issue paper	Dalla Emerson + PPL Committee (Regional Directors)
		2. Develop relationships with legislators	Dalla Emerson + PPL Committee (Regional Directors)
		3. KARs require students to receive a standard minimum allotted time within 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.	Increased participation on platforms where engagement is occurring.	Promote membership value to all membership categories at all levels (chapter, state, national)	Wendy Young-Membership Chair and Membership Committees
		Local chapters/address inactive chapters – outreach to members on needs	Wendy Young-Membership Chair and Membership Committees
	Number of posts/visits to social media.	Utilize Website, Social Media, Zoom sessions to engage Members	Wendy Young-Membership Chair and Membership Committees
		Proactively recruit members into existing outlets (e.g. Facebook)	Wendy Young-Membership Chair and Membership Committees
Maintain and/or increase Membership Levels	Increase in membership numbers	Use strategies above	Wendy Young-Membership Chair, Board Members
		Participate in SNA national membership campaigns	Wendy Young-Membership Chair, Board Members
	Board members each recruit 2 or more new members	Board members commit to recruiting new members	Wendy Young-Membership Chair, Board Members
		Regional Directors to encourage District Directors to require SNA certificates for employees.	Regional Directors
		Regional Directors encourage District Directors to provide recognition for employees who have achieved or advanced their SNA certificates or SNS credential	Regional Directors

Governance and Operations

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



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 55,000 (nearly 2,000 in Kentucky) committed members from across the nation who are feeding the future. **You**, as a child nutrition professional, represent all the hungry children who eat at your school and **your voice matters** as to how and why it is done!

As a SNA member, you get a support network of friends and colleagues who understand the everyday challenges of the School Nutrition Programs (SNPs) and have access to numerous resources that will make your job easier and your programs better. With the implementation of the USDA Professional Standards, the resources that SNA and KSNA offer have become even more valuable. At a more local level, KRS 158:852 requires that school nutrition directors and/or district menu planners to hold at least a Level 2 SNA Certificate in School Nutrition or hold a SNA Credential within three years of being appointed to the position. By attending SNA and KSNA meetings and events, you have the advantage of obtaining much of the necessary training for both these requirements.

KSNA & SNA Benefits:

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

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

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

SNA National and State Membership Application Guidelines

Membership Application for Individual and School District Memberships.

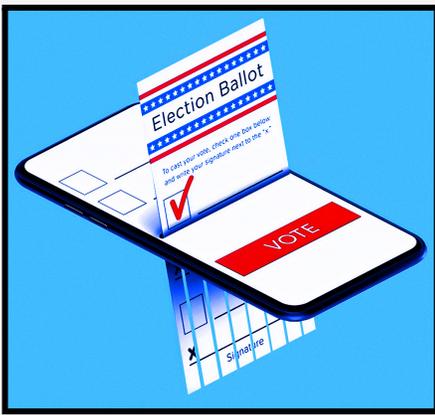
Instructions for completing the front of this application:

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

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

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



KY School Nutrition Association Election Candidates

Candidates for 2021-2022 Vice-President

Michelle Coker MA, RD, LD, SNS

KSNA Participation:

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

Goals:

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



Steve Abbott



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

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

Candidates for 2021-2022 Secretary/Finance Officer

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



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

Candidates for 2020-2021 Administrative Section Representative

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



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

Candidates for 2020-2021 Managers and Assistants Chair

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



Online voting for 2021-2022 KSNA

Election

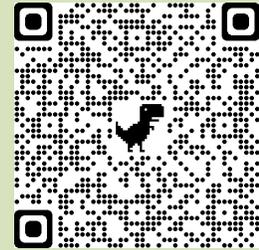
DEADLINE 4/28/21



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



Please **bitly** scan the QR Code with your mobile device.



Please type the link into an internet address bar.

http://bit.ly/VOTE_KSNA2021



Google Doc

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

https://docs.google.com/forms/d/e/1FAIpQLSd8b6HcxBfN2rZm2jBtTvQP3ltdns8FL9a8xAhOWOZ-JSKX_g/viewform



What We Do

Scholarships

Since 1964, SNF has awarded more than \$2.3 million in scholarships. Learn how SNF can help you reach your goals!

Prof. Development Programs

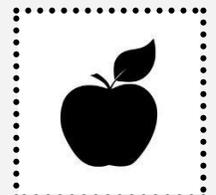
SNF raises funds for programs like “Breakfast in the Classroom” that help SNA members reach their fullest potential and run successful school meal programs.



Together, we achieve results for children

\$2 Million

Scholarships Awarded to SNA Members



75,000+ Students

Eating School Breakfast - Every Day



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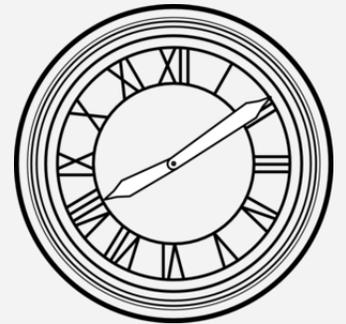
ZINK/WHAT'S FOR LUNCH



BACK TO PREPARING FOR THE FUTURE

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

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



June 14: Pre-conference Sessions :
Manager Reception/Director Reception

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

* Shout Out to School Nutrition Heroes!

*Lauren Moore ~ KDE Updates

*Bill Wickliffe ~ KDA Updates

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

Education Session Information - June 15 & 16, 2021

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

Access Information will be sent after completed registration.

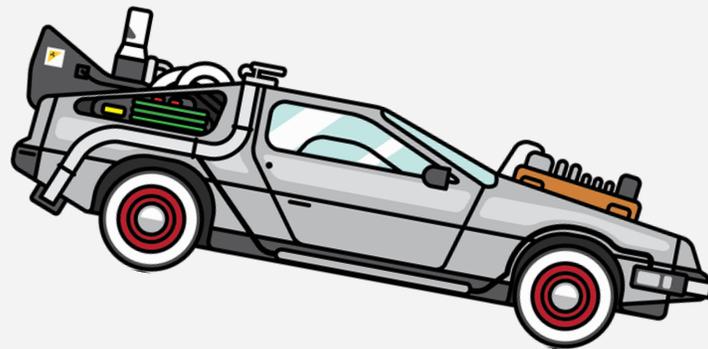
All registered for the conference will have admittance to the KSNA Exhibits to be held September 23, 2021 at the Central Bank Center , Lexington

- **Registration Fees:**

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

- **Non-members:**

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



REGISTRATION OPENS APRIL 12, 2021

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

Preparing for the Future Education Sessions:

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

Navigating Production Records ~ KDE

OVS: You've Got This ~ KDE

A Fresh Start on School Breakfast ~ KDE

Admin Review—Overview ~ KDE

Admin Review—Site Review ~ KDE

MUNIS ~ Hannah Lehman, Jefferson County Schools

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

On Site Review ~ KDE

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

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

Understanding Procurement & Preparing for Procurement Reviews ~ KDE

Financial Management of NSLP ~ KDE

Farm to School Procurement/Spec Writing—KDA

USDA Commodity Update—KDA

KDA Chefs: Produce Prep & Utilizing USDA Foods

Others TBD

Virtual ANC 2021: What to Expect and Frequently Asked Questions

What to Expect

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

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

What is the schedule going to be?

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

What will I need in order to participate?

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



Kentucky's Six Congressional Regions

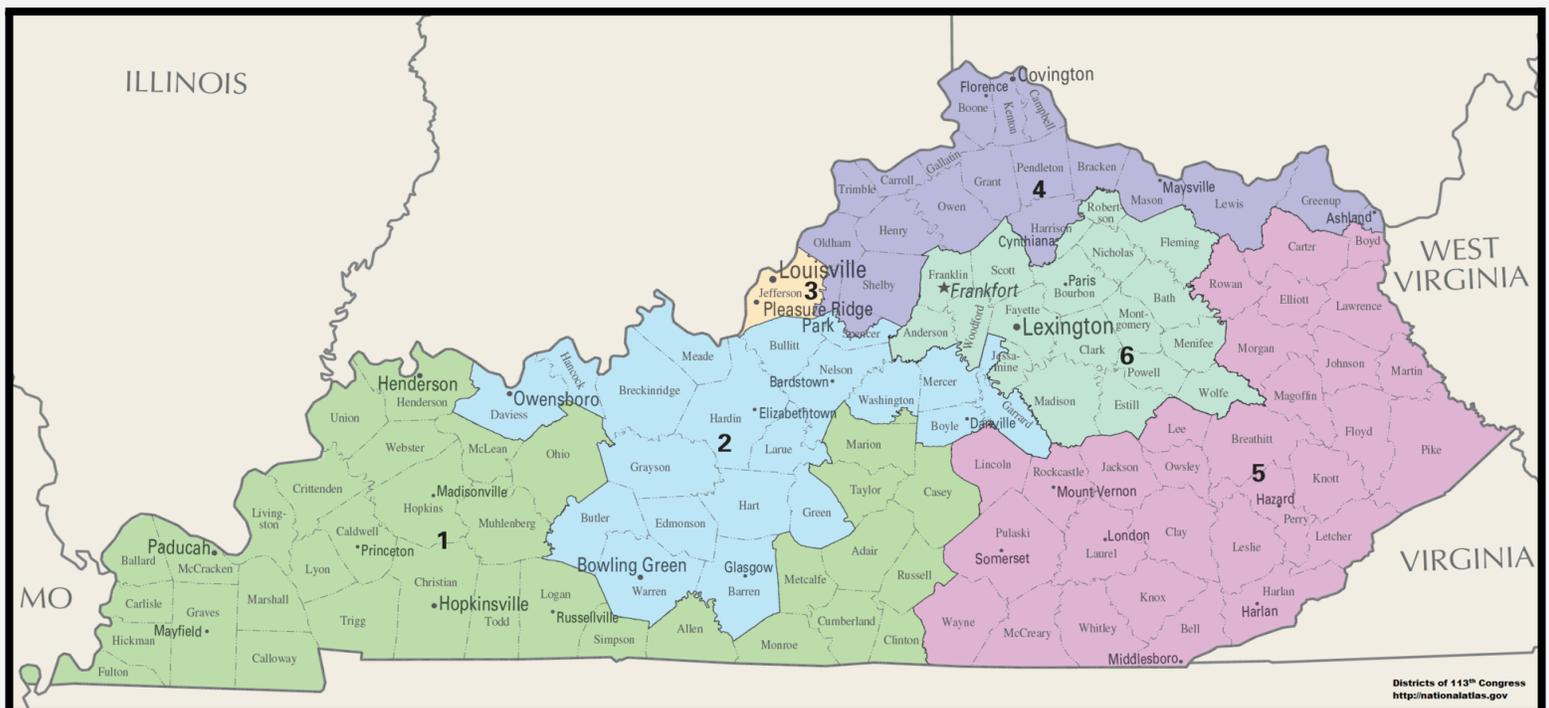
AS OF 1/2021

REPRESENTATIVES:

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

Senators:

Mitch McConnell
Rand Paul



REGION 1

MAYFIELD INDEPENDENT...



REGION 2

BOWLING GREEN INDEPENDENT...



BUTLER COUNTY...

In December, we hosted "Lunch with Santa" for our NTI pick-up meal day. Christmas magic allowed Santa to make an appearance at all four of our schools. This event allowed us to see our students after an extensive NTI period and provide a fun event to celebrate the Christmas season safely.



ELIZABETHTOWN

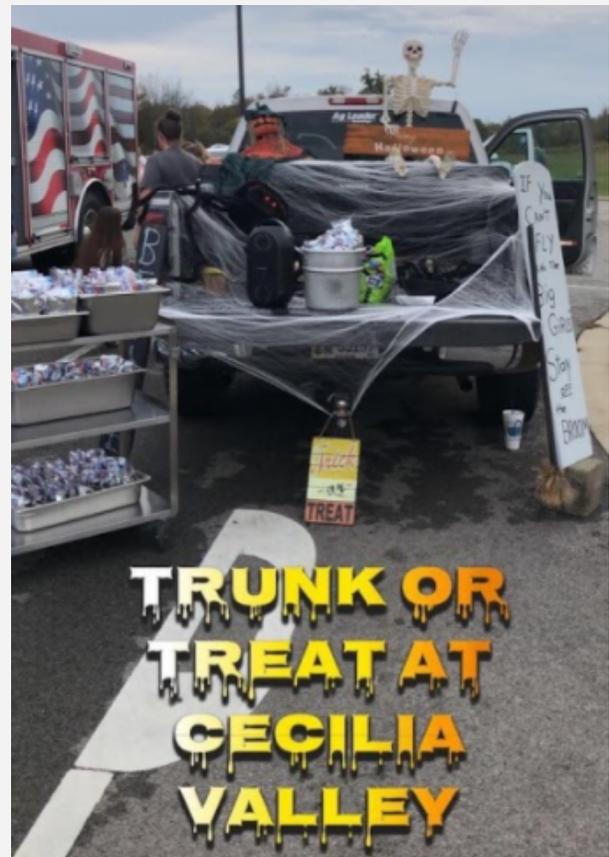
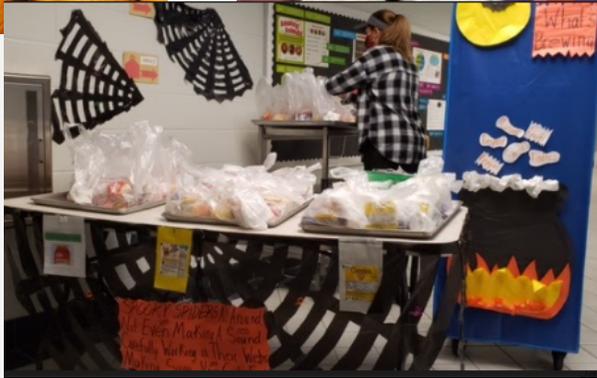
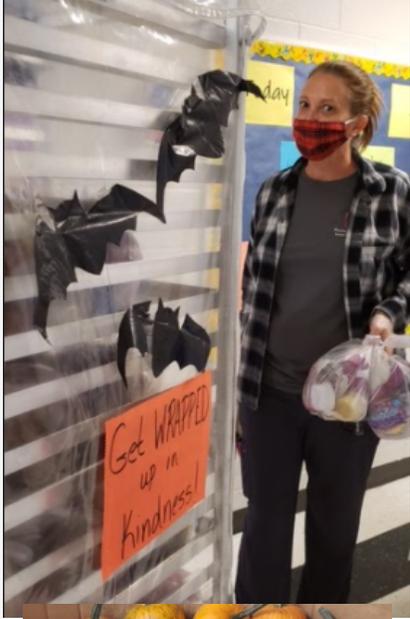
INDEPENDENT...

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



HARDIN COUNTY...

Halloween at Rineyville Elementary, New Highland, and Cecilia Valley Trunk or Treat
Pumpkins and recipes sent home with all students at Woodland, Radcliff, and Meadow View Elem.
Holiday Treat with a friendly note from the school nutrition staff!



LARUE COUNTY...

Summer Feeding Bus Completion during a pandemic; our preschool students were able to eat on the bus. They thought it was the neatest thing.

Staff from Hodgenville Elementary have embraced the new normal and are having fun with it. They often dress up for the children of our community and are out in the rain and snow.

LaRue County High School Staff celebrate School Lunch Hero Day.



MEADE COUNTY...

Meade County staff serve meals during COVID 19.



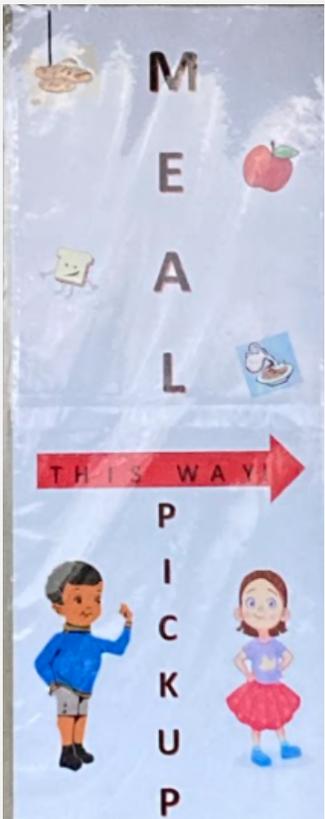
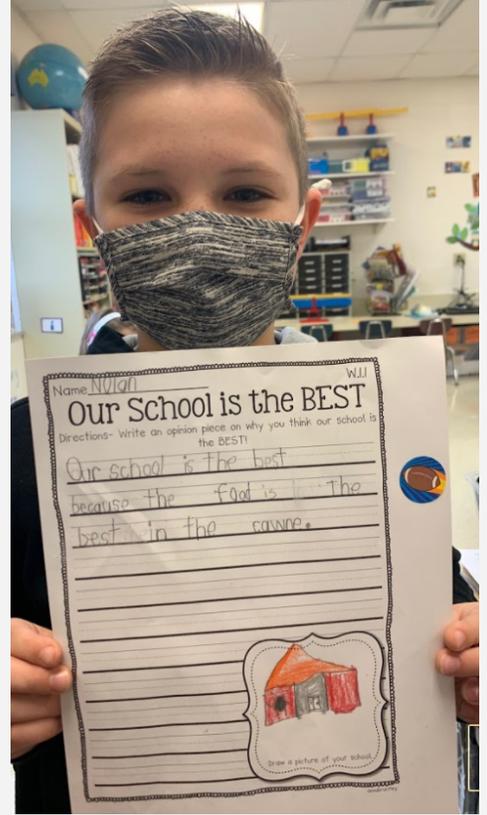
BOONE COUNTY...

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

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

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

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



GRANT COUNTY...



GRANT COUNTY CONTINUED...

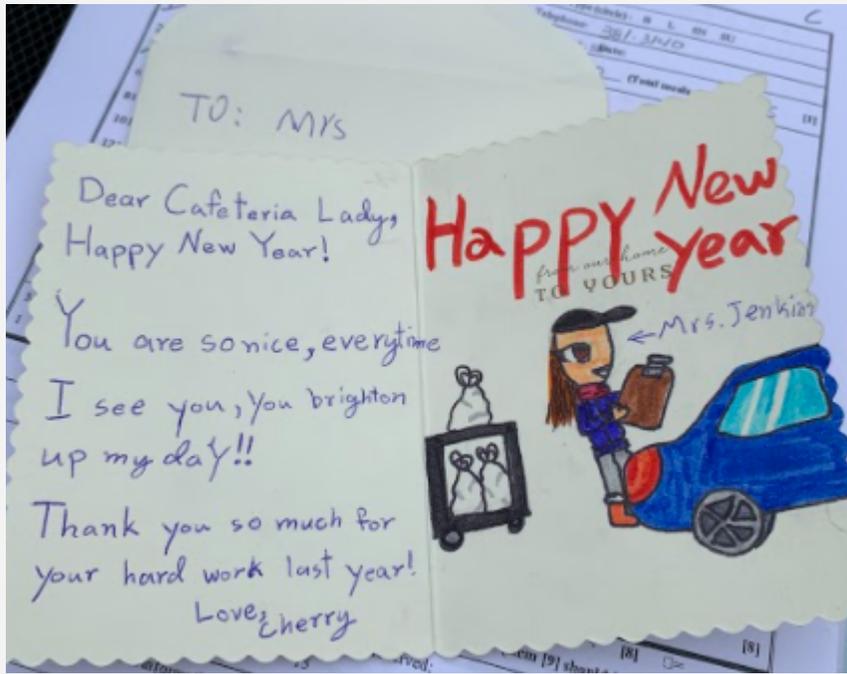


REGION 6

FAYETTE COUNTY...



FAYETTE COUNTY CONTINUED...





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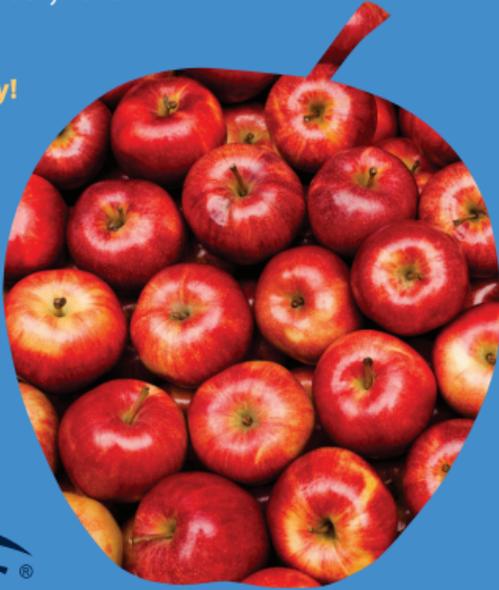
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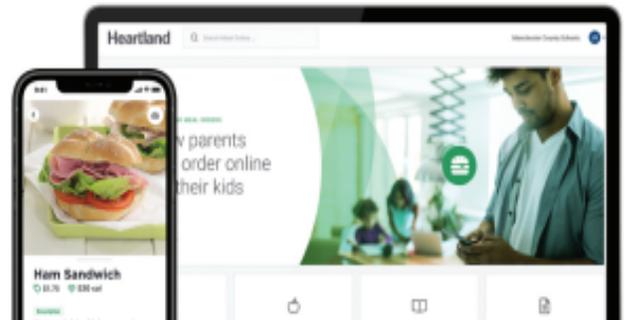
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New functionality that's COVID friendly:

Multi-day Serve

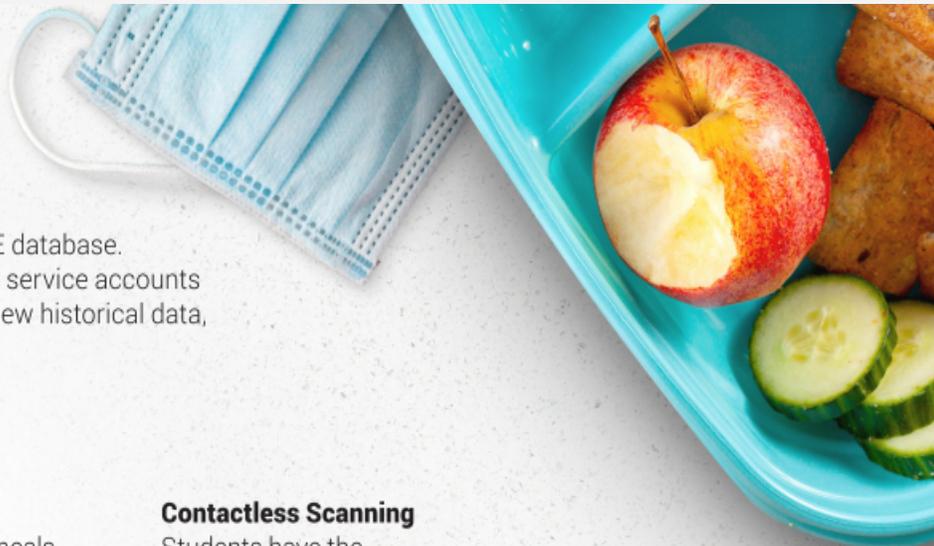
Allows families to pick up multiple days worth of breakfast and lunches, all at once. The district can add the meals and the system will split the meals out by day.

CEP Meal Tally

Quickly enter total meals served. A Meal Tally Report can be generated to show total meals served for the month end reporting purposes.

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20215	WG Stackables Flatbread	288	144/4 oz.	8 squares = 2 oz. grain eq.
18524	WGR Cinnamon Ring	84	84/2.5 oz.	2 oz. grain eq.
19402	WG Chocolate Chip Cookie, IW, Nut Free	126	126/1.55 oz.	1 oz. grain eq.
18110	Pork BBQ Slider with Traditional Sauce on WG Bun - COMMODITY	32	32/5 oz.	2 oz. grain eq./2.0 M/MA
28110	Pork BBQ Slider with Traditional Sauce on WG Bun - COMMERCIAL	32	32/5 oz.	2 oz. grain eq./2.0 M/MA
18111	Pulled Pork BBQ in Traditional Sauce - COMMODITY	80	4/5 lb.	2.0 M/MA
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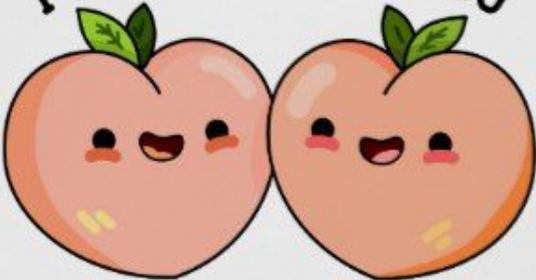
@whats-4-lunch

Grins & Giggles

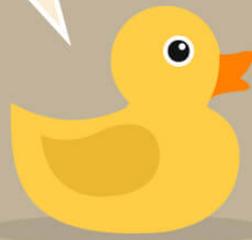
Vegetrails



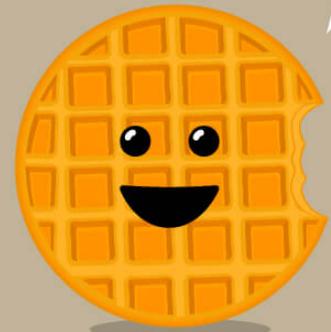
I AP-PEACH-IATE YOU



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



A BOX OF QUACKERS.



YOU MIGHT FEEL
BLUE
RIGHT NOW



BUT THINGS WILL ONLY GET **FETA**

IT WAS AN EMOTIONAL WEDDING



EVEN THE CAKE WAS IN TIERS

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



PULLED-PORK

WHAT DO YOU CALL A FAKE NOODLE?



AN IMPASTA

I WENT TO A SEAFOOD RESTAURANT AND SLIPPED



I PULLED A MUSSEL



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