



KENTUCKY  
SCHOOL  
NUTRITION  
ASSOCIATION

Feeding Bodies. Fueling Minds.™

*KSNA*

*CHALLENGER*

*2021-2022*

*HOLDING  
IT  
TOGETHER*



# 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 and Steve Abbott*

*Certificate Appointee - Lena Reese*

## MEMBERSHIP SERVICES & RECRUITMENT

*Membership Services Chair - Stephanie Caldwell*

*Affiliation Appointee - Susan Hagan*

*Awards Liason - 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

*Renee Walker - Clark County*

*Penny Hisel Church - Fayette County*

*Rhonda Fleming - Hardin County*

*Denise Phelps - Henderson County*

*Mark Johnson - Jefferson County*

*Britney Kelly - Madison County*



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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](http://www.education.ky.gov)

March 2022

Fall was an exciting time of year for school nutrition as we celebrated National School Lunch Week and Farm to School Month. This was a wonderful time to add local produce and seasonal recipes to your child nutrition menus. As spring nears, and National School Breakfast Week is celebrated, I encourage you to consider procuring local, which supports local communities, provides opportunity for nutrition education, and gives students the opportunity to consume local varieties of fresh produce. It can also be an effective way to mitigate challenges sponsors are facing with current supply chain disruptions and to utilize Supply Chain Assistance funds. Also be sure to check out the *It's Kentucky Crunch Time* toolkit on SponsorNet. SCN, in collaboration with the Kentucky Department of Agriculture, developed the toolkit containing stickers and other resources to use in promoting farm to school efforts. Utilizing the farm to school approach throughout the year is a terrific way to show the positive impacts of local purchasing initiatives.

Schools Program staff recently released resources and trainings targeted specifically for new child nutrition directors. The Kentucky Director Development Program (KDDP) is an initiative that includes a new online resource guide, specialized trainings for new directors only and opportunities for engagement with key stakeholders in the child nutrition community. The goal of KDDP is to provide new directors with the resources and knowledge that they need at the time that they need it. A new director is a director who started in their position after July of 2020. If you meet this definition, SCN will be in touch to provide more detail on this initiative to support your growth as a child nutrition program director.

Although we are awaiting guidance from the USDA regarding potential waivers for the upcoming summer administration for the Summer Food Service Program (SFSP), I wanted to provide you a summary of the fantastic work from summer 2021. SFSP staff kicked off the summer with a virtual kickoff celebration in May 2021 with speakers and great best practice presentations including those by Deb Tamblin, Williamsburg Independent Schools, Lynsi Barnhill and Heather Anderson, Paducah Independent Schools, Kathryn Tucker, Wayne County Schools, and Kathy Craven and Jennifer Perry, Grant County Schools. The event set the tone for the summer. From June 1 until school began, over 8.6 million SFSP meals were served and over 81,000 snacks. This outstanding continuation of meal service into the summer partially resulted from the flexibilities extended by the USDA through waivers, but also represents the identification of need and the resulting provision of meals to meet that need. Compared to the pre-pandemic numbers of 2019, when a little over 3.2 million meals were served, this is a huge increase! Excellent job! SFSP staff are currently conducting training to prepare you for the summer of 2022. We look forward to partnering with you and are hopeful this heightened number of meals will continue.

Thank you for your continued service to your communities and for your continued perseverance in these challenging times.

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



Feeding Bodies. Fueling Minds.™

## KENTUCKY SCHOOL NUTRITION ASSOCIATION

**Jack Miniard, CCNP, CMP**  
*President*

**Leah Feagin, SNS**  
*President-Elect*

**Steve Abbott**  
*Vice President*

**Wendy Young, RD, LD, SNS**  
*Secretary/Finance Officer*

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**KSNA Platinum Industry  
Partners 2021-2022**

**C&T Design & Equipment**  
*Dairy Alliance  
General Mills*

**Heartland School Solutions**  
*Hobart*

**JTM Food Group**  
**Key Impact Sales & Systems**  
**MPK-Processing Group**  
**Manning Brothers**  
**National Food Group**  
**Peterson Farms**  
**Phoenix Marketing**  
**Pilgrim's Pride**  
**Professional Reps**

**ProTeam Foodservice Advisors**  
**SA Piazza**  
**Schwan's Foodservice**  
**SESCO**

**SMART Systems**  
**What's 4 Lunch, LLC**  
**Zink Food Service Group**

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**www.kysna.org**  
**(330) 273-5756**

February 21, 2022

KSNA TEAM,

*Where has the year gone? And what does it still hold?*

I would like to thank Leah – President Elect, Steve – Vice President, Wendy – Sec/Finance officer our new Executive Officers J&M, Mary and Sheri, our Executive Board and Industry Partners for all their hard work.

Your KSNA team of Volunteers stepped up to the plate during these challenging times working through a Global Pandemic, while continuing to feed our kids each day plus meeting daily with our committees.

As well as following Our Plan of Action for Success, in person Admin. Conference, supporting KDA In person Conference, and KY LAC in Frankfort. Hosting meetings to meet our Senator's. And recently, testifying on the Senate floor for "Children to eat breakfast during instructional time".

Moving forward with LAC Washington DC for changes that benefit our KSNA Team in their everyday job in feeding our kids. The Manager's Conference is just around the corner! While ending the year with KSNA Conference.

Also, I cannot express the impact made with the outpouring of support from our KSNA Family when our State experienced a historic outbreak of Tornadoes ripping through many of our towns, destroying homes and lives. Your donations helped tremendously and truly humbled me to see the immense generosity within our Association.

Team, I have been honored to represent YOU 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.

My prayer is that no matter what happens with COVID 19, Food supply, labor shortage, etc. we continue to work together to feed our kids!

Thanks again. Your President Jack!

**Jack Miniard**  
KSNA President

# 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

**Region 5 Director**  
Tabatha Johnson

**Region 6 Director**  
Becky Lowry

**Manager/Employee Section Chair**  
Bridgett Thomas

**Administrator Chair & Certificate Appointee**  
Lena Reese

**Administrator Chair-Elect**  
Stephanie Utley

**Industry Advisory Council Chair**  
Alan Curtsinger

**Past President /Nominations**  
Terina Edington

**Chapter President Representative**  
Penny Hisel-Church

**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

## 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.	1. Work through Educational Coops to try have conversations directly with Superintendents for why SNA/KSNA membership is so important. Get their buy-in. 1.1 Establish communications with cooperative leads.	Regina Collett -Education Chair Stephanie Caldwell - Membership Chair Steve Abbott- Vice President
		2. Explore programming on how to communicate the value of participating in KSNA to school and district administrators.	Regina Collett -Education Chair Stephanie Caldwell - Membership Chair Steve Abbott- Vice President
		3. Communicate information about how SNA credentials can fulfill state/district professional development requirements.	Regina Collett -Education Chair Stephanie Caldwell - Membership Chair Steve Abbott- Vice President
		4. Work with directors involved with each coop to get the coop buy-in for being on their agenda.	Regina Collett -Education Chair Stephanie Caldwell - Membership Chair Steve Abbott- Vice President, Lena Reese - Admin Chair,

Increase member participation and association revenue by providing both in person and virtual learning opportunities.	Increase in KSNA event attendance.	1. Offer KSNA Educational sessions via Zoom or Teams. The presenter in live sessions presenting to in-person attendees AND via an online platform to help meet Professional Standards requirements AND increase participant SNA certification levels.	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"> <li>• Waivers at state level</li> <li>• % of participation increase</li> </ul>	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"> <li>• Number of contacts with legislators (state and national).</li> </ul>	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"> <li>Increased participation on platforms where engagement is occurring.</li> <li>Number of posts/visits to social media.</li> </ul>	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"> <li>Manual completed.</li> <li>Travel Policy completed.</li> <li>Adoption of “umbrella” SNA policies.</li> </ul>	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"> <li>Website Matrix</li> <li>Number of visits to the website.</li> </ul>	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 January 31, 2022

	TOTAL
<b>ASSETS</b>	
Current Assets	
Bank Accounts	
Checking 8702	4,952.49
Operating Checking 8686	45,137.05
Savings 5206	177,002.70
<b>Total Bank Accounts</b>	<b>\$227,092.24</b>
Accounts Receivable	
Accounts Receivable	0.00
<b>Total Accounts Receivable</b>	<b>\$0.00</b>
Other Current Assets	
Undeposited Funds	0.00
<b>Total Other Current Assets</b>	<b>\$0.00</b>
<b>Total Current Assets</b>	<b>\$227,092.24</b>
<b>TOTAL ASSETS</b>	<b>\$227,092.24</b>
<b>LIABILITIES AND EQUITY</b>	
Liabilities	
Current Liabilities	
Other Current Liabilities	
SNF Donation Payable	85.00
Tornado Assistance Fund	3,842.25
<b>Total Other Current Liabilities</b>	<b>\$3,927.25</b>
<b>Total Current Liabilities</b>	<b>\$3,927.25</b>
<b>Total Liabilities</b>	<b>\$3,927.25</b>
Equity	
Opening Balance Equity	0.00
Unrestricted Net Assets	251,930.35
Net Revenue	-28,765.36
<b>Total Equity</b>	<b>\$223,164.99</b>
<b>TOTAL LIABILITIES AND EQUITY</b>	<b>\$227,092.24</b>



## J&M Business Solutions, LLC

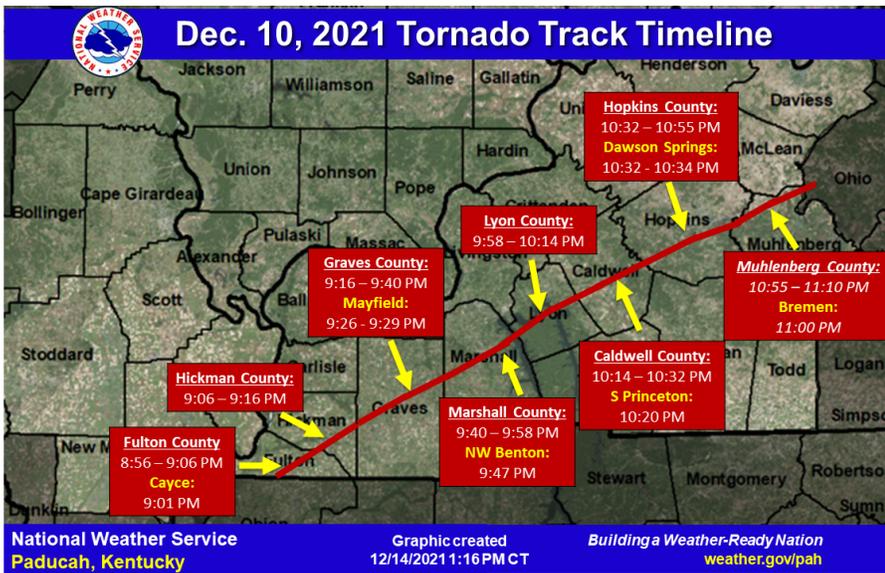
J&M Business Solutions, LLC is a full-service association management company that has worked with professional and trade associations across the United States for the past twenty-five years. We work in partnership with the board of directors to help them achieve their organization's goals and objectives.

J&M is a close-knit team that provides the personal service your members expect, backed by a staff of expert specialists. We use the knowledge gained by working with various leadership teams to help your organization achieve its highest potential.

Whether you need full-service association management services or just need to outsource a function or project, we have the flexibility to offer a variety of options to meet the unique needs of your organization.



DECEMBER 10, 2021, A VIOLENT, LONG-TRACKED TORNADO MOVED ACROSS WESTERN KENTUCKY, PRODUCING SEVERE TO CATASTROPHIC DAMAGE IN NUMEROUS TOWNS, INCLUDING MAYFIELD, PRINCETON, DAWSON SPRINGS, AND BREMEN. CROSSING THROUGH ELEVEN COUNTIES OF THE JACKSON PURCHASE AND WESTERN COAL FIELD REGIONS DURING ITS LIFESPAN, THE TORNADO WAS EXCEPTIONALLY LONG-TRACKED, TRAVELING 165.7 MILES (266.7 KM) WHILE AT TIMES BECOMING WRAPPED IN RAIN.









# 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](http://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](mailto: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](http://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:

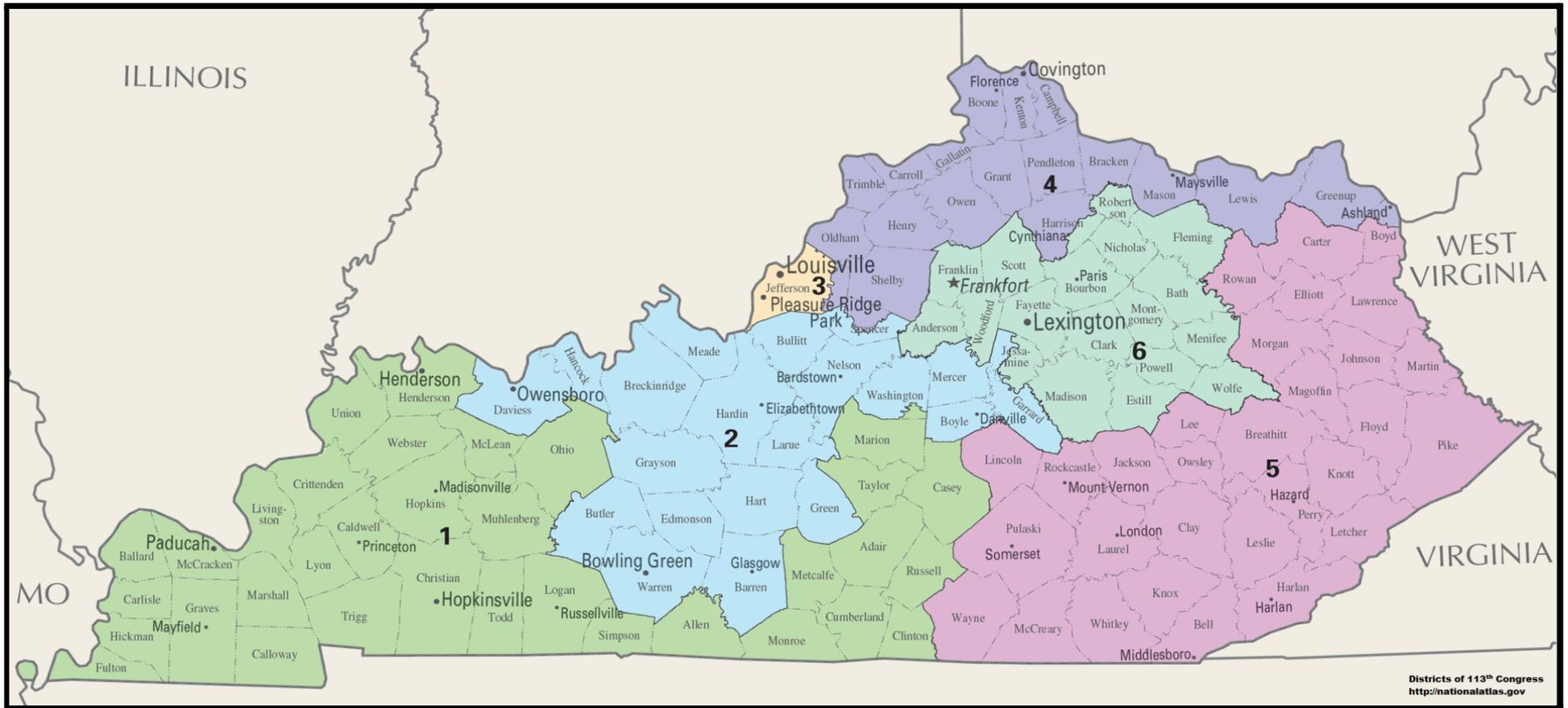
1. Please indicate if you have ever been a SNA member.
2. Print your full name as you would like it to appear in your membership record and on your membership card.
3. Print your email address and job title. All SNA members automatically receive emailed information related to the organization.
4. Print 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.

# Kentucky's Six Congressional Regions



## **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

AS OF 9/2021

REGION I

# Healing Kentucky



## CHRISTIAN COUNTY



# MARSHALL COUNTY

*MCHS is making delicious salads using DoD vegetables...*

*Grilled Chicken Salad*

*Garden Salad*

*Chef Salad*



*And they are Making...*

*Pizza*

*Munchables*



*Smoothie training with The Dairy Alliance*

# MARSHALL COUNTY CONT...



*Two school nutrition staff members were diagnosed with breast cancer this year. Marshall County school nutrition staff sold t-shirts to help their colleagues with medical expenses raising over \$1,000!*

*Central Elementary school nutrition staff dressed up for Twosday on 2/22/22!*



*MCHS dressed up for trunk or treat!*

*Assistant Principal, Brent Lovett, stepped in to help serve lunch at MCHS when they were short staffed. All hands on deck!*



**The Principal, Seth Stanley, at Morganfield Elementary School took the ServeSafe Food Handler course and test this year. Mr. Stanley wanted to be able to help the kitchen staff and serve students. What a great guy!**



REGION 2

Healing Kentucky



DAVIESS COUNTY

Student Letter to  
College View Middle School  
Cafeteria Staff

Dear Cafeteria Staff,  
Thank you for all of the hard work you put  
into your breakfast and lunch. I thank you  
for your smiles and laughs, which bring  
those empty hallways to life. I will  
never forget the work, loyalty, and dedication.  
You give your love to the students, teachers,  
and all of CVMS. And to that I say...

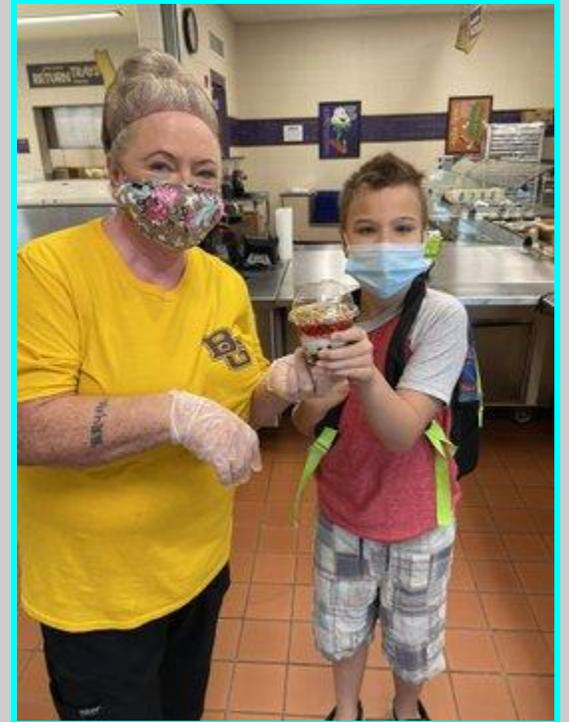
THANK YOU!!!

-Luke May

# BOWLING GREEN INDEPENDENT



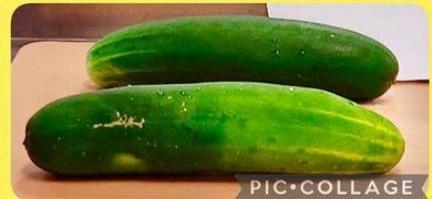
# BOWLING GREEN INDEPENDENT



# OWENSBORO INDEPENDENT



# HARDIN COUNTY



PIC•COLLAGE

PIC•COLLAGE

# BULLITT COUNTY





# BULLITT COUNTY CONT..



PicPlayPost

PicPlayPost

REGION 3

Healing Kentucky



JEFFERSON COUNTY

*The* **COVID**  
**CHRONICLES**

*By Helen Hall  
Louisville, KY  
Consultant, Region 1 Schools*

**5:00 am**



Ring...

Ring...

Ring...

***Me:*** Good Morning this is Helen....

***Caller:*** This is Monica the manager from ABC High School and I am not feeling well and will be out today.

***Me:*** Okay do you *Breakfast* have prepped for today?



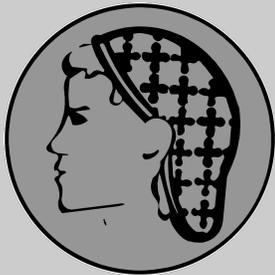
**Monica:** we were down two people yesterday and we haven't filled the vacant Lead position so we did not get to prepping for today. I am not sure we even have all the products we need for today.

**Me:** Okay, I will be there to open the kitchen, prep, and serve breakfast.

*Hope you feel better!*



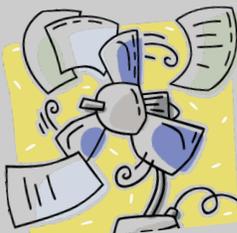
**Me:** Change clothes from office to kitchen attire...



Smock, scrub pants, no-skid shoes, and hair restraint. I kick off my 6AM arrival with a 15 minute light switch hunt. You know, because the lights are always



on when I come to visit. Who would've thought that I needed an additional 20 minutes just to find all the light switches and figure out these tricky ceiling fans. In addition to other things, I review the menu for the day, locate the stock needed, and begin prepping for breakfast.



PS... I had to stop prepping to pick up all the production worksheets that the fans blew all over the kitchen.

## 6:30 am (Same Day)



Ring...

Ring...

Ring...

**Me:** Good Morning this is Helen....

**Caller:** This is Ethel, an assistant from ABC High School, my son is sick and I will not be in today.

**Me:** Okay, thanks for calling, and *Hope your son feels better!*



**Me:** Starting to panic a little, but it will be okay, we can still run lunch with 3 people. Wait, only 3 PEOPLE?!?!

OH NO- ABC High has 2 serving lines plus 4 Early Childhood classes.... What am I going to do? Lightbulb!



I will order emergency lunch meals for this location.

Sigh of relief, everything is going to be alright!

This year, return to in person school and weekly COVID testing has led to more than enough mornings like in the scenarios above. Thankfully, our central office administrative team came up with the idea of an emergency meal that we would pack and ship in bulk to sites experiencing a critical need staffing situation. Each boxed lunch, e.g. emergency meal, is packaged at our Nutrition Service Center, complete, compliant, and shelf stable. When Covid takes out a majority of or the entire team, we can get emergency meals to that site with less than a day's notice; not to mention, one employee can serve several hundred students when implementing use of the meals. With constant quarantines, sickness, and abnormally low staffing levels, emergency meals have been an absolute lifesaver to teams across the district.

REGION 4

Healing Kentucky



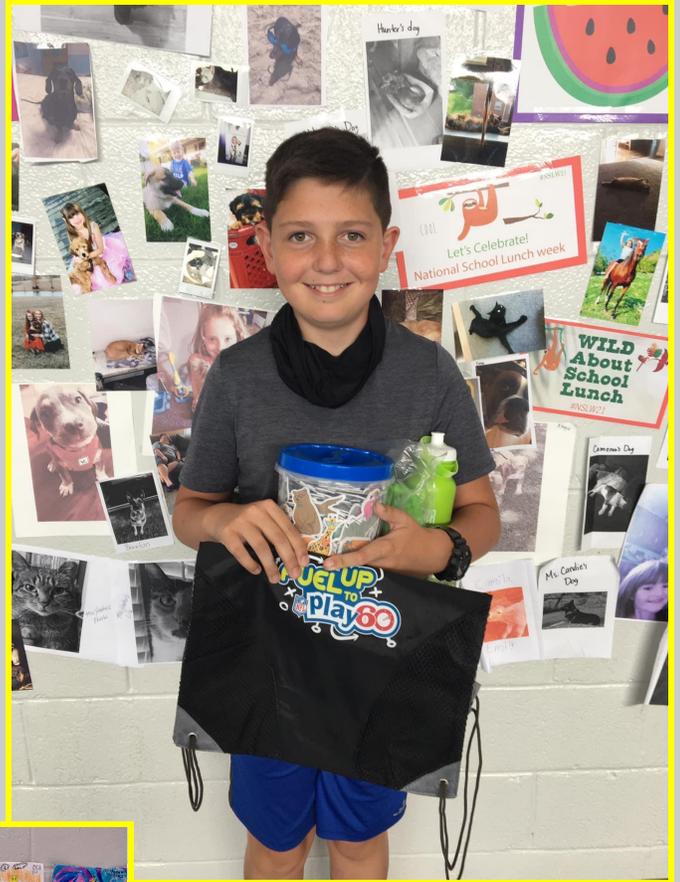
HENRY COUNTY

## Director Reading in the Classroom



# HENRY COUNTY CONT...

## National School Lunch Week



# HENRY COUNTY CONT...

## Fun Meals and Treats



# Grant County Schools



Fun In  
The Sun



REGION 5

Healing Kentucky



## HARLAN COUNTY

### **“Moo Brew” at Harlan County High School!**

**35 Student council members and the cafeteria staff teamed up with the Dairy Alliance to sample iced coffee which was a hit and has now been incorporated into the school breakfast!**



## Farm to School and Locally Grown:

Farm to School Initiatives with the Future Farmers of American students and UK Cooperative Extension Agency within our school, provided some produce to Cafeteria with a variety of fresh fruits and vegetables. Including the following; peppers, tomatoes, grape tomatoes, broccoli, cantaloupe, watermelon, cabbage, red potatoes, cauliflower, Brussel sprouts, pumpkins and cucumbers. We have been able to serve this produce to our students regularly through lunch and after school meals.

Our annual Farm 2 School event happened on October 27, 2021

We served the following:

- Local beef from WINDY HILLS FARM and BRANARDS FARM
- Red Potatoes & Baby Carrots
- Corn on the Cob (Wayne County School Garden)
- Tossed Salad (Wayne County School Garden)
- Fresh Apple (Haney's Apple Barn)
- Homemade Roll
- Scoop of Ice Cream (Taylor Belle's Ice Cream) KY Proud Product

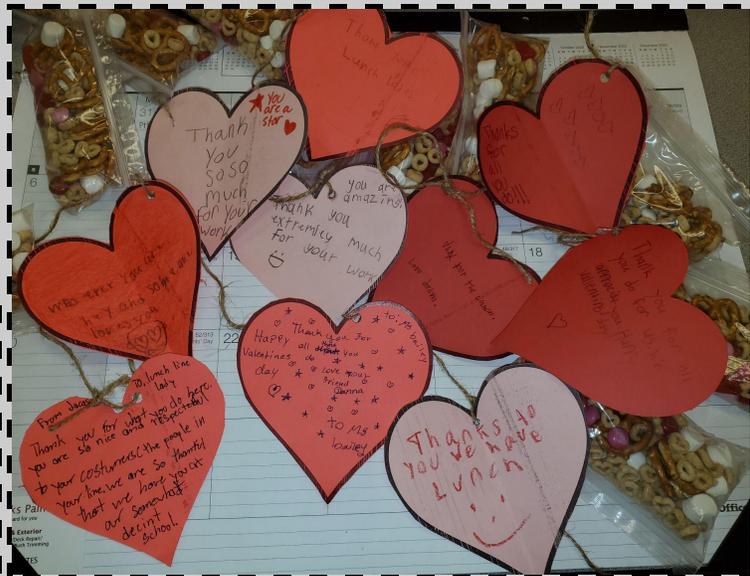


REGION 6

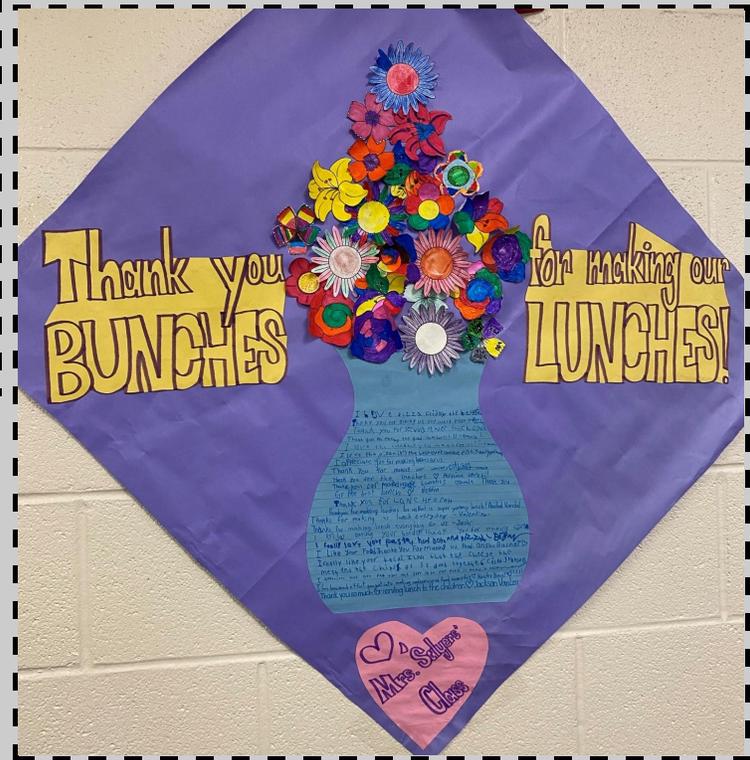
# Healing Kentucky



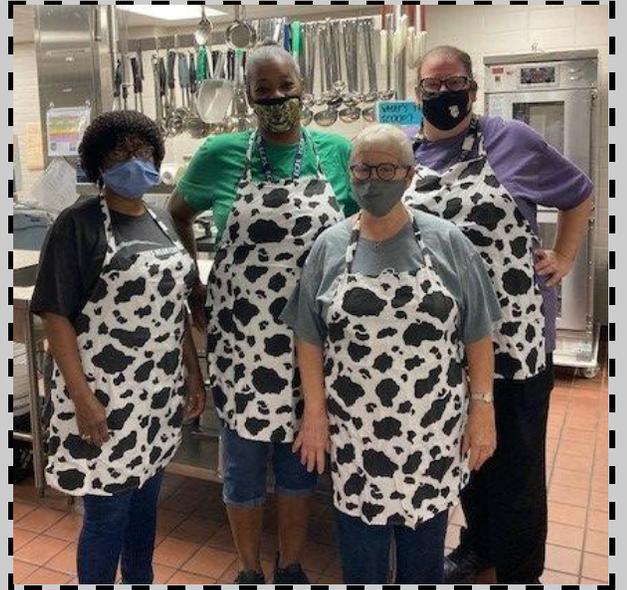
FAYETTE COUNTY



you're a  
**LIFESAVER!**  
thanks for  
all you do



# FAYETTE COUNTY CONT...



# FRANKLIN INDEPENDENT



The FIS farm to school team created a Farm to School Action Plan (attached) in Fall 2021 to guide the district's farm to school work. The vision shared in the plan is:

**Vision:** Nourishing healthy lifelong learners and a just, sustainable food system through the ways our FIS community eats, buys, produces, and learns about food.

*Here is some of what we have done over the past year:*

## CAFETERIA

- Served locally grown sugar snap peas and summer squash during 2020 Summer Feeding.
- Partnered with the farmers market to provide samples of peas, squash, and strawberries and educational activities at the market for several groups of SSS summer students
- Served locally grown watermelon and sweet corn twice at both FHS and SSS. Both were big hits with students.
- Involved students at FHS and SSS in the preparation of the sweet corn.
- Served fresh, local produce (including watermelon, cherry tomatoes, sweet peppers, tomatoes, cucumbers, and corn) almost every week for school lunch in August and September at FHS & SSS.
- Enrolled the District in KDA's Buy Local Program to get a 15% reimbursement on local foods Purchases.
- Served local apples and sampled apples and cider at FHS and SSS in early November.
- Served sweet potatoes that we grew for our Thanksgiving meal at SSS and FHS.
- To date, we have purchased over \$1800 of local produce to feed FIS students and support local farmers



# FRANKLIN INDEPENDENT CONT...

## CLASSROOM (including school gardens)

- Gave away spaghetti squash and educational materials in Holiday Preschool Drive Thru (Dec. 2020).
- Worked with Inside Out Design and FHS Foods and Environmental Studies classes to plan and install FHS raised bed garden and food forest.
- Worked with one SSS STEM class to make soil blocks and plant seeds. They then visited the garden to tour, problem solve, transplant seedlings, and visit with monarch butterflies.
- Summer SSS students visited farmers market twice for a tour and sampling.
- Y Club and FHS student volunteers helped maintain the FHS garden and harvest squash and sweet potatoes.
- Foods class harvested squash and prepared and sampled two different butternut squash dishes.
- SSS and FHS students shucked and prepared corn for school lunch. We learned about different types of corn and corn earworms.
- Provided monarch caterpillars for several SSS classes to raise.
- Counted and weighed butternut squash with SSS students during preschool and PEP week. Sampled butternut during PEP week as well.
- Gave away butternut squash we grew and the preschoolers helped count and weigh along with veggies, popcorn, and educational materials in Halloween Preschool Drive Thru.
- Installed small raised bed at SSS with one STEM class and planted swiss chard and garlic to overwinter.



# FRANKLIN INDEPENDENT CONT...

## COMMUNITY

- Offered Farm to Frankfort (Farmers Market's workplace delivery program) to FIS staff (May-Dec. 2021).
- Kings Center students helped weigh out food for the South Frankfort Food Share and harvest sweet potatoes at the Jane Julian Farm. They also planted at and sampled from the FHS garden (Summer 2021).
- In addition to helping maintain FHS garden, Y Club students volunteered at a Farmers Market Kids Day and helped harvest at the Jane Julian Farm.
- We are building a partnership with the Jane Julian Farm.



FIS' recent Farm to School work was funded by a 2020 USDA Farm to School Planning Grant which we just completed in December 2021 with generous support from Kentucky State University and Inside Out Design.

Connie Lemley, our farm to school coordinator, is currently working 10-15 hours/week with the district both through a KY Department of Agriculture Specialty Crop Block Grant focused on building the farm to school supply chain for butternut squash and sweet potatoes and as a piece of her work as the Friends of the Franklin County Farmers Market's Fresh Food Access VISTA member.

Earlier this month, we submitted a USDA Implementation Grant Project Application that would help fund F2S work for the 2022-2023 and 2023-2024 school years. We should know if we received that grant in June 2022 and are committed to continuing to build our farm to school program. Please reach out to Nutrition and Food Service Director, Christy Pritchett ([christy.pritchett@frankfort.kyschools.us](mailto:christy.pritchett@frankfort.kyschools.us)) or FIS Farm to School Coordinator, Connie Lemley ([connie.lemley@frankfort.kyschools.us](mailto:connie.lemley@frankfort.kyschools.us)) with questions, concerns, or any information you would like to know about the programs.



# CLARK COUNTY

Celebrated World Kindness Day on November 12th by giving stickers and Jonny Pops to all students and staff. It was a huge success!



MAKE EVERY DAY  
**WORLD**  
KINDNESS DAY!



NOVEMBER 13, 2021



# CLARK COUNTY CONT...

Managers and Assistant Managers were recognized at the November Board Meeting for their hard work and dedication to feeding the students of Clark County!



The Thanksgiving Meal is always one of our highest participation days of the year!



# CLARK COUNTY CONT...

On November 29th, the local Fox 56 news channel came to interview Baker Intermediate School Cafeteria Manager, Diana Spicer, and myself to report on how the supply chain issues were affecting our School Nutrition Programs.



Clark County is participating in the "What Chefs Want" Harvest of the Month. We receive KY Proud fruits and vegetables once each month to promote Farm to School!



# Grins & Giggles

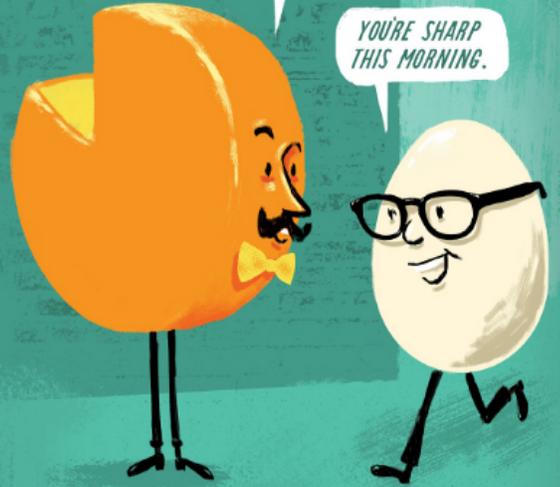
WHAT DID THE PECAN SAY TO THE WALNUT?



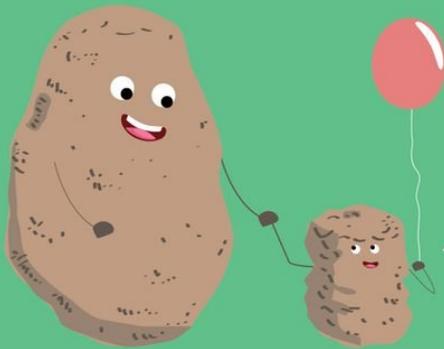
WE'RE FRIENDS BECAUSE WE'RE BOTH NUTS!

SCRAMBLING TO GET BREAKFAST?

YOU'RE SHARP THIS MORNING.

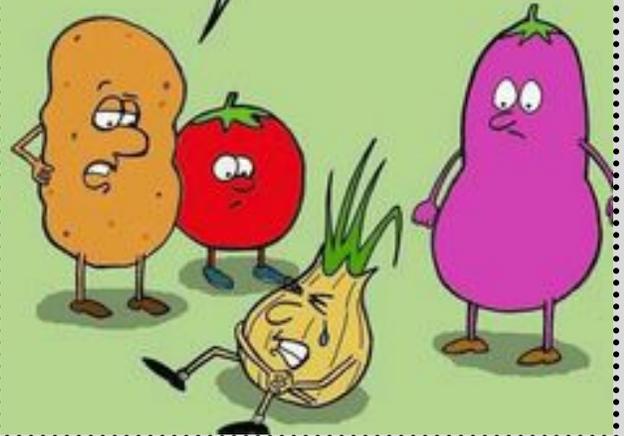


WHEN POTATOES HAVE BABIES, WHAT ARE THEY CALLED?

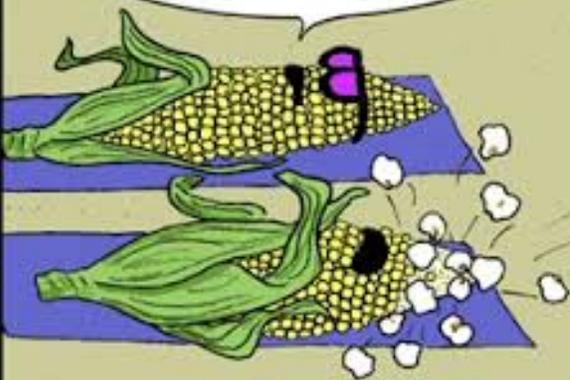


TATER TOTS

Great... He cut himself. NOW we're all gonna start crying...



I TOLD you to wear sunscreen.



WHY DID THE STUDENT EAT HIS HOMEWORK?



THE TEACHER TOLD HIM IT WAS A PIECE OF CAKE.





# 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](http://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](http://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](http://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](http://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			
<b>Total training time</b>	<b>1 hour</b>	<b><i>Accepted as 1 hour of training</i></b>		

#### 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			
<b>Total training time</b>	<b>1 hour</b>	<b><i>Accepted as 1 hour of training</i></b>		

## 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/>

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Professional Standards Resources: [schoolnutrition.org/professionalstandards](http://schoolnutrition.org/professionalstandards)

## Maintaining Your Certificate

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- **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](http://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](http://schoolnutrition.org/professionalstandards)

## Audit Information

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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 <b>Level 1</b>	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 <b>Level 2 (NEW)</b>	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 <b>Level 3 (Old Level 2)</b>	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 <b>Level 4 (Old Level 3)</b>	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](http://schoolnutrition.org/professionalstandards)

## CEU Documentation Accepted by SNA

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- 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](https://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](http://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](http://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](mailto: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.**



# SNA ANNUAL NATIONAL CONFERENCE

## Get Ready for ANC 2022

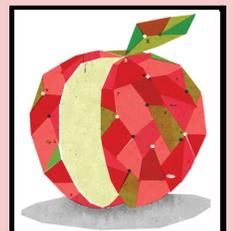
JULY 10-12, 2022 **SNA ANNUAL NATIONAL CONFERENCE 2022** ORLANDO, FLORIDA

# CALL FOR PROPOSALS

Powered by **IMAGINATION** DEADLINE FOR SUBMISSIONS | **OCTOBER 15, 2021** | #ANC22

SCHOOL NUTRITION ASSOCIATION

If you missed ANC 2021...





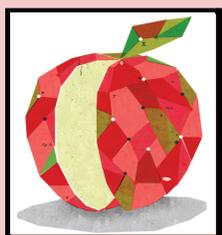
## ADMIN CONFERENCE

### "NAVIGATING THE FUTURE"





*Marty Flynn's Retirement*





# School Nutrition Industry Conference

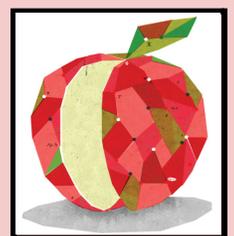


**San Antonio, Texas**

**January 16-18, 2022**

Get ready for unparalleled learning and networking for school nutrition operators and industry partners. Whether you're new to SNA's School Nutrition Industry Conference (SNIC), or a seasoned attendee, the 2022 conference promises to provide the ideas, information and insight you need during these complex times. A major focus will be on working together to navigate supply chain disruptions and chart a new and smoother course for SY2021-22.

Expect lots of networking, reconnecting, and the hottest topics in school nutrition through idea sharing, popular Ideas@work sessions and Innovative Solution Sessions. The conference is planned for January 16-18, 2022, in San Antonio, Texas.





# LEGISLATIVE ACTION CONFERENCE - KENTUCKY



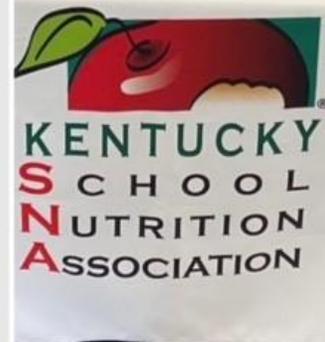
Mary Hodge  
@ksna-lac

**Kentucky LAC**  
**Topic of Discussion:**  
**"Breakfast Before The Bell"**

Frankfort High School Auditorium  
 328 Shelby Street | Frankfort KY  
 40601

**February 15, 2022**

**Tentative Agenda:**  
 9:00 am - 9:30 am | Meet and Greet  
 9:30 am - 9:50 am | Patti Minter, House of Representatives  
 10:00 am - 10:30 am | Senator Johnnie Turner, KSNA Member  
 10:30 am - 11:15 am | Kate McDonald, Feeding Kentucky  
 11:15 am - 11:30 am | Congressman Brett Guthrie  
 11:30 am - 12:30 pm | Conversation Free Time with Representatives



Kentucky School Nutrition Association  
 Published by Later · Yesterday at 3:29 PM ·

Congratulations to Chris Byrd, a devoted school nutrition professional who has been selected as a 2022 Josephine Martin National Policy Fellows. This means that Chris will receive a scholarship to attend SNA's Legislative Action Conference (LAC) in Washington, DC, March 6-8, 2022 and will be recognized during the event. Way to go Chris!







Discussion of SB 151 (Sen. Howell)  
AN ACT RELATING TO SCHOOL BREAKFASTS



KSNA  
represents  
SB 151  
in  
Frankfort



Discussion of SB 151 (Sen. Howell)  
AN ACT RELATING TO SCHOOL BREAKFASTS



Discussion of SB 151 (Sen. Howell)  
AN ACT RELATING TO SCHOOL BREAKFASTS



Discussion of SB 151 (Sen. Howell)  
AN ACT RELATING TO SCHOOL BREAKFASTS



# KSNA POSITION PAPER FOR LAC



Feeding Bodies. Fueling Minds.™

**Jack Miniard, CCNP, CMP**  
*President*

**Leah Feagin, SNS**  
*President-Elect*

**Steve Abbott**  
*Vice President*

**Wendy Young, RD, LD, SNS**  
*Secretary/Finance Officer*

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## **KSNA Platinum Industry Partners 2021-2022:**

*C&T Design & Equipment*

*Dairy Alliance*

*General Mills*

*Heartland School Solutions*

*Hobart*

*JTM Food Group*

*Key Impact Sales & Systems*

*MPK-Processing Group*

*Manning Brothers*

*National Food Group*

*Peterson Farms*

*Phoenix Marketing*

*Pilgrim's Pride*

*Professional Reps*

*ProTeam Foodservice Advisors*

*SA Piazza*

*Schwan's Foodservice*

*SESCO*

*SMART Systems*

*What's 4 Lunch, LLC*

*Zink Food Service Group*

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[www.kysna.org](http://www.kysna.org)

(330) 273-5756

## **Kentucky School Breakfast Program and Instructional Time: Draft Legislative Amendments**

### **702 KAR 6:060. Time minimum for meals.**

RELATES TO: KRS 156.031, 156.160

STATUTORY AUTHORITY: KRS 156.035, 156.070, 156.160

NECESSITY, FUNCTION, AND CONFORMITY: This administrative regulation is needed to carry out the Congressional intent of the National School Lunch Act of 1946, the Child Nutrition Act of 1966 and all amendments thereto, and is needed to allow sufficient time for school children to eat. Reconsideration and refiling of this administrative regulation is required pursuant to KRS 156.031.

Section 1. The school lunch period, if a part of a closed schedule, shall allow adequate time for each child to take care of his personal hygiene and enjoy a complete meal in an educational setting and the school breakfast period shall be a part of the school day that also allows adequate time for each child to enjoy a complete breakfast. (1 ~~Ky.R.~~ 43; 696; eff. 3-12-1975; Recodified from 703 KAR 1:060, 10-5-1984; 17 ~~Ky.R.~~ 2045; eff. 2-7-1991; ~~Crt~~ eff. 11-16-2018.)

### **702 KAR 6:060 is amended by inserting the following sub-provision:**

a) The administrator of a school district that participates in the Federal School Breakfast Program shall consider time spent by students consuming breakfast as instructional time when students consume breakfast in the students' classroom and educational activities are being provided while students are consuming breakfast. No more than 15 minutes may be considered instructional time when students are consuming breakfast.

### **Title XIII, Section XXX is amended by adding the following provisions:**

a) The Kentucky Department of Education shall collect school nutrition programs participation data from each school and school district and incorporate in the annual School Report Card. Such participation data includes but are not limited to:

- i. Number and percentage of free and reduced-price eligible students participating in school breakfast.
- ii. Number and percentage of free and reduced-price eligible students who are participating in school lunch.
- iii. The type of breakfast service delivery model used by the school such as Breakfast in the Classroom, Grab and Go to the Classroom, Second Chance Breakfast or traditional cafeteria-based breakfast service, or any other breakfast service models in use by the school.

a. Unless expressly defined otherwise, the following definitions apply to breakfast service models:

- "Breakfast in the Classroom" means breakfast is offered or served in the classroom and eaten in the classroom.
- "Grab and Go to the Classroom" breakfast is offered or served from one or more central locations at the start of the school day only, and students have the options to eat it in their classroom after the bell has rung.
- "Second Chance Breakfast (either eaten in the cafeteria or served grab-and-go style to the classroom,)" means breakfast is offered or served and eaten in the cafeteria between 1st and 2nd period and students have at least 15 minutes to eat, Or breakfast is offered or served from one or more central locations and students have the option to pick it up between 1st and 2nd period to eat it in their classroom after the bell has rung.

b) Notwithstanding any other provisions of the law, the Kentucky Department of Education shall make publicly available in its website the school nutrition participation data collected pursuant to paragraph

(a) of this subsection.

# SCHOOL BREAKFAST AS INSTRUCTIONAL TIME

## ISSUE



Only 6 out of 10 students eligible for free and reduced price meals eat breakfast daily.



**272,938 Kentucky kids are missing school breakfast.**

## BARRIER TO BREAKFAST

Schools are reaching more kids in the morning by serving grab and go breakfasts or breakfast in the classroom. These alternative breakfast methods increase access to meals and bust the stigma about eating breakfast at school.

## INSTRUCTIONAL TIME

Administrators are limited by instructional time requirements and many cannot serve breakfast in the classroom. Students are missing out.

## SOLUTION



**15 MINUTES OF  
BREAKFAST AS  
INSTRUCTIONAL TIME**

A revision to 702 KRS 158 would allow school district administrators to consider up to 15 minutes as instructional time when students consume breakfast in their classroom and educational activities are provided while students eat.

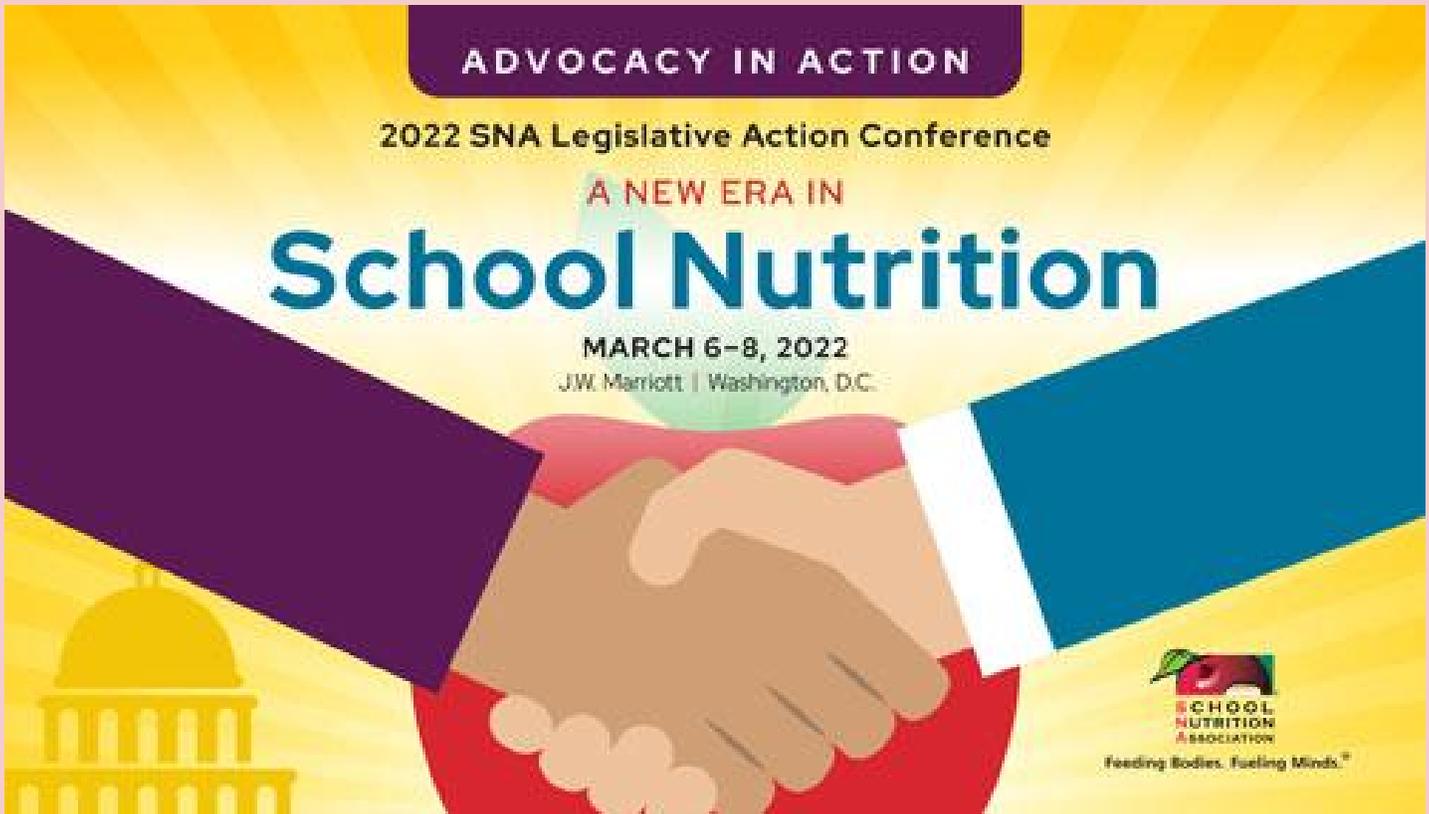
This sub-provision would enable schools and districts to implement alternative school breakfast delivery methods like breakfast in the classroom without amending their schools' instructional time.

*Source: No Kid Hungry analysis of SY 18-19 breakfast and lunch data.*

**Kentucky School Nutrition Association**  
[www.kysna.org](http://www.kysna.org) | (330) 273-5756

# LEGISLATIVE ACTION CONFERENCE

## SNA



## Registration

**For LAC 2022 PLEASE NOTE: No Vaccine, No Entry – COVID Vaccination Requirement:** The District of Columbia is requiring a [COVID-19 vaccination](#) to enter indoor facilities including meeting establishments. Please see [Hotel Safety & Travel](#) for more information. [Click here](#) to review the DC policy

### TO REGISTER:

Conference **registration is required before you will be allowed to reserve a room** within SNA's discounted hotel room block. After you've submitted your payment and received your order confirmation, you will be given access to the Housing Reservation system, with a unique housing registration link tied to your individual registration.

Register Online

To complete a government, purchase order, points or group registration, [click here](#).

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.

Please **DO NOT** mail or fax registrations. Do not send registrations after February 25, 2022. Please bring the printed registration form with you onsite after this date.

## Registration Information

### REGISTRATION FEES:

**EARLY BIRD RATE—EB** (RECEIVED ON OR BEFORE 01/21/2022)

**REGULAR RATE—RR** (RECEIVED ON OR BEFORE 02/25/2022)

**ONSITE RATE—OS** (RECEIVED AFTER 02/25/2022)

Membership Categories	EB	RR	OS
FS Member/Retired Member	\$505	\$555	\$585
FS Nonmember	\$555	\$605	\$635
Industry Member	\$590	\$640	\$700
Industry Nonmember	\$690	\$730	\$800
Patron (1st registrant)	N/A	N/A	N/A
State & Federal Government	\$505	\$555	\$585
Family/Spouse*	\$525	\$575	\$575
College Student**	\$100	\$150	\$200

*\*Family/Spouse qualification applies to those individuals who are not in the industry*

*\*\*Photocopy of VALID College ID must accompany Registration Form*

### Pre-Conference Workshop and the SNS Exam

SNS Exam (Sat., March 5, 9:00 am-1:00 pm), \$225

Strategies in Storytelling: Learn to “Author” a Successful Campaign to Win Over Your Legislators...and the Public Too! (Sat., March 5, 1:00 pm-4:00 pm), \$130

**SNF Together Again Gala** (Mon., March 7, 7:00-9:00 pm)

Separate ticket required for this event, \$150 Foodservice member; \$250 Industry member

### REGISTRATION DETAILS:

#### Full Registration includes:

Access to all general and educational sessions, luncheons, and the Industry Exchange (Industry only; boxed lunch not included). Confirmation of registration will be sent via email immediately upon processing. If you registered others, each individual will receive their own confirmation. If registered by mail, please allow three weeks for processing.

#### Refunds/Cancellations

We’d hate for you to miss the conference, but if you must, cancellations and requests for refunds must be received in writing by February 25, 2022. Refunds will be processed less a \$75 administrative fee. No refunds will be made after February 25, or for NO SHOWS. Requests may be submitted via email to [meetings@schoolnutrition.org](mailto:meetings@schoolnutrition.org).

#### 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 [meetings@schoolnutrition.org](mailto:meetings@schoolnutrition.org). Please provide your name and the individual’s name whom you are transferring your registration. All transfers must be received by February 25, 2022, and will not be accepted onsite.

#### Need to Make a Change?

To make any changes, such as your registration type, contact information, or to purchase tickets to an event or register a guest/family member, please contact us at [meetings@schoolnutrition.org](mailto:meetings@schoolnutrition.org), or (800) 877-8822 and we’ll be happy to assist you.

# Schedule at a Glance

## Saturday, March 5, 2022

7:30 am – 8:30 am	Registration
9:00 am – 1:00 pm	SNS Exam
12:00 pm – 5:00 pm	PAC Booth
1:00 pm – 4:00 pm	Pre-Conference Workshop: Strategies in Storytelling

## Sunday, March 6, 2022

8:00 am – 5:00 pm	Registration & SNA PAC Booth
8:30 am – 9:30 am	Regional Legislative Meetings
9:45 am – 10:45 am	Breakout Sessions (Group 1)
11:00 am – 12:00 pm	Breakout Sessions (Group 2)
12:15 pm – 1:15 pm	Opening Luncheon
1:15 pm – 2:30 pm	Opening Keynote: Amy Walter
2:30 pm – 3:00 pm	Break
3:00 pm – 4:30 pm	First General Session: Presentation of the 2022 SNA <i>Position Paper</i>
4:45 pm – 5:45 pm	State Group Prep Meetings

## Monday, March 7, 2022

7:00 am – 5:00 pm	Registration
7:30 am – 8:30 am	Breakfast on your own (vouchers will be provided with registration materials)
8:00 am – 5:00 pm	PAC Booth
8:30 am – 10:00 am	Second General Session: USDA Update
10:00 am – 12:00 pm	Third General Session
12:00 pm – 2:00 pm	Lunch on your own
2:15 pm – 3:30 pm	Closing General Session: Strategies & Solutions for Managing Supply Chain Disruptions
3:45 pm – 4:45 pm	State Presidents/Presidents-elect Meeting
3:45 pm – 4:45 pm	State Legislative Chairs Meeting
7:00 pm – 9:00 pm	School Nutrition Foundation Event: Together Again Gala

## Tuesday, March 8, 2022

9:00 am – 5:00 pm	Meet Your Legislators
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# General Information

## SNA 2022 Position Paper

SNA's 2022 *Position Paper* will be available in January at [www.schoolnutrition.org/PositionPaper](http://www.schoolnutrition.org/PositionPaper), as well as onsite at LAC. If you need a District or School Profile Sheet to complete and bring with you for your visits on Capitol Hill, call (800) 877-8822 and ask the SNA Service Center representative to fax one to you or visit [www.schoolnutrition.org/districtprofiles](http://www.schoolnutrition.org/districtprofiles) to fill it out online.

## SNA Political Action Committee Booth

With your help, SNA's [Political Action Committee](#) (SNA PAC) works to support, educate and thank Congressional members that are involved and passionate about SNA issues. Bring your questions and stop by the booth at LAC to learn more about how crucial your support is in helping to meet the PAC goals.

## Continuing Education Units (CEUs)

SNA CEUs are aligned with USDA Professional Standards required annual training. Participants who attend the full conference will earn CEUs toward SNA's [Certificate Program](#), the [SNS Credential](#) renewal and [USDA Professional Standards](#). The Professionals Standards Tracking Grid will be available at Registration to help you keep track of your training.

## CPEU Information for RDs AND DTRs

SNA is a Continuing Professional Education (CPE) Accredited Provider with the Commission on Dietetic Registration (CDR). CDR Credentialed Practitioners will receive Continuing Professional Education Units (CPEUs) by attending this full conference. Additional CPEUs may be earned by attending pre-conference workshops. Check the Professional Standards Tracking Grid for CPEU information.

## Confirmations and Onsite Registration

All individuals registering for LAC 2022 before **February 2, 2022**, will receive confirmation via email upon processing. Plan to pick up your final program, badge and other materials at the SNA Registration Desk in the hotel. Onsite registrations will be accepted at the onsite rate.

## Attire

Business attire is appropriate for LAC. You should bring appropriate professional attire and dressy, yet comfortable, shoes for your day on Capitol Hill. Business attire is also recommended for Monday's SNF Together Again Gala. Washington weather at this time of year can be unpredictable, so be sure to pack for possible chilly or rainy conditions. For current weather forecasts, check [www.washington.org](http://www.washington.org).

## Badge Policy

Attendees must present identification to receive their badge and are not allowed to pick up other attendee badges. Badges must be worn at all times during conference hours. **There is a \$5 fee to reprint a lost badge.**

## Courtesy Policy

Please be courteous to other attendees and speakers. Turn off all cellular phones and electronic devices during conference sessions.

## Planning Your Evening and Local Visits

When planning your visit to the nation's capital, it's always best to start early. Call the JW Marriott Concierge Desk at (202) 393-2000 for information on Washington, D.C.'s top attractions and details on making reservations as necessary. Interactive maps of the city can be found at [www.washington.org](http://www.washington.org).

## Conference Photos

Attendance or participation in SNA meetings and other activities constitutes an agreement by the attendee for SNA's use and distribution of the attendee's image or voice in photographs, videotapes, electronic reproductions and audiotapes taken during the conference.

## Conference Evaluations

At the conclusion of LAC, you will receive an evaluation via email. Please submit your comments. Your feedback is important to SNA.

## Feedback Forms

Please complete the "Feedback Forms" from your Hill visits. SNA will be providing instructions on different methods closer to the date.

## Disclaimer of Endorsement

Reference during the conference to any products, services or expressed ideas does not constitute or imply its endorsement or recommendation by SNA.

## Antitrust Policy Statement

It is the policy of the SNA, and it is the responsibility of every Association member and participating school food industry organization to comply in all respects with federal and state antitrust laws. No activity or discussion at any Association meeting or other function may be engaged in for the purpose of bringing about any understanding or agreement among members that may violate or appear to violate the antitrust laws, including but not limited to raise, lower or stabilize prices; to regulate production; to allocate markets; to encourage boycotts; to foster unfair trade practices; to assist monopolization; or to in any way violate federal or state antitrust laws. Any questions regarding the meaning or applicability of this policy, as well as any concerns regarding activities or discussions at Association meetings, should be promptly brought to the attention of SNA.

## General Sessions



### Sunday, March 6, 1:15 pm-2:30 pm

#### OPENING GENERAL SESSION:

Keynote Speaker: Amy Walter

For more than 20 years, Amy Walter has built a reputation as an accurate, objective and insightful political analyst with unparalleled access to campaign insiders and decision-makers. Known as one of the best political journalists covering Washington, she is the publisher and editor-in-chief of non-partisan “The Cook Political Report with Amy Walter,” where she provides analysis of the issues, trends, and events that shape the political environment. Walter is a contributor to the *PBS NewsHour*, where she provides weekly political analysis for the popular “Politics Monday” segment, a regular Sunday panelist on NBC’s *Meet the Press* and CNN’s *Inside Politics* and appears frequently on *Special Report with Bret Baier* on FOX. Walter is frequently quoted as a congressional election expert in newspapers such as *The Wall Street Journal*, *The Washington Post* and *The New York Times*—and has provided analysis on virtually every major political program on television. At LAC 2022, Walter will expertly break down the electoral process, congressional culture and the Washington political scene. She knows how to get beyond bluster and spin to unearth—and explain—what really matters in a political arena. Enjoy an insider’s tour of Washington through the eyes of the woman with her finger on the pulse of politics.

### Sunday, March 6, 3:00 pm-4:30 pm

#### FIRST GENERAL SESSION:

Presentation of the 2022 SNA Position Paper

This session will officially unveil SNA’s 2022 Position Paper—the roadmap and advocacy plan guiding SNA’s conversations with the 117th Congress. SNA’s Public Policy & Legislation Committee will walk you through each of the *Paper’s* policy requests in detail, preparing all LAC registrants to meet their legislators on Tuesday. The session will also include an update on SNA’s recent advocacy work.

### Monday, March 7, 8:30 am-10:00 am

#### SECOND GENERAL SESSION:

USDA 2022 Update

### Monday, March 7, 10:00 am-12:00 pm

THIRD GENERAL SESSION: Details coming soon!

**Monday, March 7, 2:15 pm-3:30 pm**

**CLOSING GENERAL SESSION:**

Strategies and Solutions for Managing Supply Chain Disruptions: Details coming soon!

## Breakout Sessions

**Sunday, March 6, 9:45 am-10:45 am**

Hiring and Retaining Staff in a Changing Labor Market

Maximizing Your Capitol Hill Visits in the Age of COVID

Industry Exchange (Part 1) (Industry only)

State Agency Section Meeting (Part 1) (State Agency only)

**Sunday, March 6, 11:00 am-12:00 pm**

Late Breaking News: Wildcard Session!

Make CEP Work for You!

Industry Exchange (Part 2) (Industry only)

State Agency Section Meeting (Part 2) (State Agency only)

## Special Sessions and Events

**Saturday, March 5, 9:00 am-1:00 pm**

**SNS Credentialing Exam: Earn SNA's School Nutrition Specialist (SNS) Credential**

Ready to earn your School Nutrition Specialist (SNS) Credential? Take the exam at #LAC22.

Registration, approval and payment must be made in advance and cannot be done on site. Visit

[www.schoolnutrition.org/sns](http://www.schoolnutrition.org/sns) to register or email [certSNS@schoolnutrition.org](mailto:certSNS@schoolnutrition.org).

**Member Fee:** \$225; **Non-member Fee:** \$325

**Registration deadline:** Monday, February 14

**Exam date:** Saturday, March 5



**Monday, March 7, 7:00 pm-9:00 pm**

**SNF Together Again Event**

**Party. Of. The. Year!**

Is happening at the Together Again Gala. You won't want to miss DINNER, DRINKS and DANCING to live entertainment while we honor SNA members and their accomplishments during the COVID-19 pandemic. **It's Showtime!**

Dust off your dancing shoes and get ready to party the night away with The Rollex Band, the most-requested dance party band on the entire East Coast. [Watch them perform here.](#)

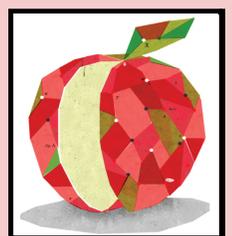
The School Nutrition Foundation is excited to host this special occasion in support of all SNA members and the challenging and inspiring work they do every single day. We expect a sell-out crowd, so [buy your tickets here](#) today because seating is limited.



**Tuesday, March 8, 8:00 am-5:00 pm**

**Meet Your Legislators**

Bring your expertise, your enthusiasm and your stories to Washington, D.C., and take advantage of this annual opportunity to get your message across to your state's Congressional delegation. This day is reserved for visiting U.S. Representatives and Senators on Capitol Hill. If you plan to attend LAC, **contact your legislators' offices** now to schedule either in person or virtual meetings for this day.



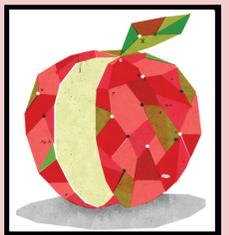


# KDA CONFERENCE





Oh  
what  
Fun

The text "Oh what Fun" is written in a green, cursive font. It is decorated with a red snowflake, two red stars, and a red Christmas ornament hanging from a red string with a bow. A small green branch is also visible near the word "Fun".



# Managers Retreat



## Thursday, March 10

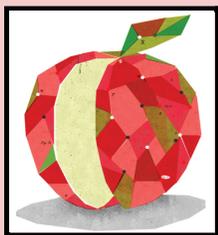
- 9:30 am - 10:00 am ~ Registration
- 10:00 am - 10:15 am ~ Welcome/BEE Generous SNF | Michelle Coker, Fayette County CN Director
- 10:15 am - 11:15 am ~ Break Out Session: Who will you BEE in your kitchen?  
*Discussion with fellow managers from other counties.  
 Sit with a group you don't know!*  
 30 minutes with your group; 30 mins to recap with whole group
- 11:15 am - 12:00 pm ~ Bee Informed with Industry
- 11:15 am - 11:30 am ~ Facilities & Equipment Management | John Bowerman-Davies, Manning Brothers
- 11:30 am - 11:45 am ~ Nutrition and 2022 New Items | Teah Collins, General Mills
- 11:45 am - 12:00 pm ~ Facilities and Equipment | Dale, C&T Design
- 12:00 pm - 12:15 pm ~ Chuck, SMART
- 12:15 - 1:00 ~ Lunch ~ Sonny's BBQ
- 1:00 pm - 3:00 pm ~ How to BEE a More Effective Leader | JoAnne Robinett, MSA, SNS,  
 America's Meal (2 CEU)
- 3:00 pm - 3:15 pm ~ Busy BEE Break
- 3:15 pm - 4:15 pm ~ Half of participants: BEE Creative - Cookie Wars | Lori Mattingly, Rich's  
 ~ Half of participants; BEE-utiful Decorations for your Kitchen |  
 Jane Adams, Fayette County and Shelia Skaggs; Larue County
- 4:15 pm - 4:25 pm ~ Busy BEE Break
- 4:25 pm - 5:00 pm ~ Switch Groups (Cookie Wars/Decorations)
- 5:00 pm - 7:00 pm ~ Dinner on your own
- 7:00 pm - 10:00 pm ~ BEE Entertained Industry Game Night at the Center for Rural Development

## Friday, March 11

- 7:00 am - 8:00 am ~ Break-fast on your own or at your hotel
- 8:00 am - 10:00 am ~ BEE Informed with Industry Continued
- 8:00 am - 8:15 am ~ Food Production | Christie, What's for Lunch
- 8:15 am - 8:30 am ~ Taryn Courtright, Professional Reps
- 8:30 am - 8:45 am ~ Alan Curtsinger, Dairy Alliance
- 8:45 am - 9:00 am ~ Mary Ryan, Heartland
- 9:00 am - 9:15 am ~ Menu Planning | Debbie Steele, Schwans
- 9:15 am - 9:30 am ~ Quality Concerns/Foreign Objects | Alison, JTM
- 9:30 am - 9:45 am ~ Barbara, Pro Team
- 9:45 am - 10:00 am ~ Tim, Rizwitsch Sales
- 10:00 am - 10:15 am ~ New Industry Items | Kristin Parsley, Parsley Marketing
- 10:15 am - 10:30 am ~ Food Safety and Storage | Dennis, Hobart
- 10:30 am - 12:30 pm ~ Who Can You BEE for Yourself? | JoAnne Robinett, MSA, SNS,  
*America's Meal A Masterclass in Personal and Professional Growth (2 CEU)*
- 12:30 pm - 2:15 pm ~ Bee Inquisitive Industry Meet and Greet
- 2:15 pm - 2:30 pm ~ Busy BEE Break
- 2:30 pm - 3:00 pm ~ Closing and Door Prizes

The bee is more honored than other animals,  
not because she labors,  
but because she labors for others.  
~ St. John Chrysostom

Thank you for bee-ing here! Bee Safe...



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*Online Registration Coming Soon..*



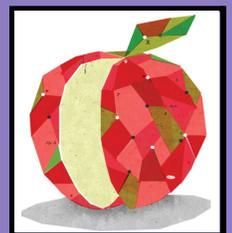
# Opening General Session Speaker



Author "It Takes 4 To Tango"



Candy brings 'real world' experience from many industries including: training, retail, customer service (certified by International Customer Service Association – ICSA), restaurant, entertainment, management, youth ministry and business owner. Candy has been speaking over 30 years and has owned SBG Services, LLC since 2001. She has spoken nationally and internationally and written several books. Some of Candy's clients include: Harvesters International, Million Dollar Round Table, School Nutrition Association, Medical Group Management Association, Society of Human Resource Management Associations, and Johns Hopkins Medical Center. Candy graduated Cum Laude from Missouri Western State University with a B.S. Degree in Speech Communications, and Human Relations Emphasis, and has earned her Master's in Management at the University of Phoenix and she received her CSP (Certified Speaking Professional) designation and Certified Yoga Teacher.



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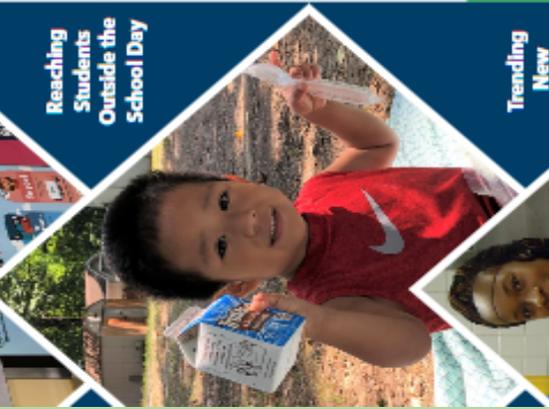
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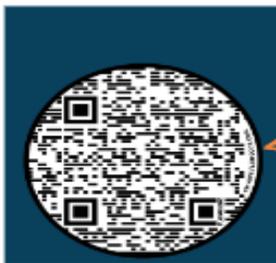
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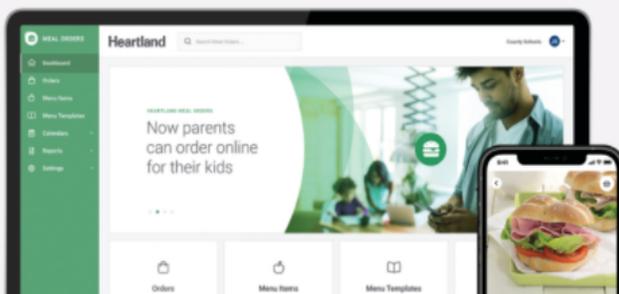


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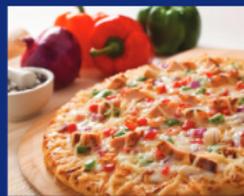
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## 2021 K-12 NEW PRODUCTS



WHOLE GRAIN  
CORNBREAD POPPERS



WHOLE GRAIN  
STACKABLES FLATBREAD



WHOLE GRAIN  
CINNAMON RING



WHOLE GRAIN  
CHOCOLATE CHIP COOKIE



WGR CINNAMON CHIP Scone  
DOUGH WITH GLAZE



ON TOP® COLOR CRAZE  
UNICORN WHIPPED TOPPING

PRODUCT CODE	DESCRIPTION	SERVINGS PER CASE	PACK/SIZE	MEAL CREDITING
18510	Cornbread Poppers (3-piece)	128	384/0.51 oz.	1 oz. grain eq.
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.
39099	WGR Cinnamon Chip Scone Dough with Glaze	96	96/2.5 oz.	2 grains
39098	WGR Mixed Berry Flavored Scone Dough with Glaze	96	96/2.5 oz.	2 grains
17989	On Top® Color Craze Unicorn Whipped Topping	6	6/16 oz.	-

To learn more about Rich's new products and to receive exclusive recipes and content, be sure to visit [RICHSK12](http://RICHSK12).  
Lori Mattingly – K-12 KAM KY/OH  
lmattingly@rich.com | 502-554-6432

★ Aug. 2nd through Nov. 26th, 2021 ★

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