KSNA Fall Challenger 2022

STRONGER TOGETHER
Meet your KSNA OFFICERS

Leah Feagin - President
- Loves yoga, fishing with her husband, and a good book.
- Her blended family includes Logan 27 years old, Brittany 25, Seth 24, Conner 21, and Lexie 14.
- Something you may not know... when she began college she initially majored in journalism.

Steve Abbott - President-Elect
- I am a proud papa of 3. I have an 18 year old daughter who is a college student, a seven year old son and a 3 and a half year old son. I have one dog (a miniature schnauzer) and a new kitten that the family couldn’t live without. My whole family loves music. We probably spend more time listening to music than we do watching television. Throughout time, I’ve played several musical instruments but always come back to the guitar. 
#GoBigBlue! Fun Facts: I love to cook and I love mustangs.

Michelle Coker - Vice President
- I am blessed to be married to my college sweetheart for 29 ½ years (who’s counting) with a 23 year old daughter in the workforce and a 20 year old son in college. When not at work you can find me on the lake year round or hopefully in a horse barn. Even though I am originally from Ohio, I bleed Blue.

Wendy Young - Secretary/Finance Officer
- I am married to my high school sweetheart (Todd), we have 2 wonderful kids (Ashlen and Lucas) & 3 goldendoodles dogs (Teddy, Lexie Lou and Brownie). I spend my extra time carpooling my kids from one sporting event to another. My all time favorite past time is being their Mom and their biggest fan. Go Rebels! I love taking photos (lots & lots of photos) the memories they hold are priceless. I’m sure you’ll catch me asking you to smile for a picture. Fun fact: I upgraded my phone storage because I have over 22K photos. I REALLY like taking pictures.
HELLO KSNA CREW!

“Individually we are one drop, together we are an ocean”

I am so thankful for you and your commitment to KSNA. Kentucky has the best of the best in school nutrition, as is evident by the efforts of our members to feed students under any circumstances, showcase their programs, and to legislate for our kids. Our hearts go out to the Eastern KY flood victims and KSNA along with Industry has supported our members graciously with donations.

KSNA/KDA Administrators conference hosted 165 registered attendees and 55 Industry booths. A huge thank you to Admin chair and co-chair Stephanie Caldwell and Lena Reese (in addition to many others) on all their hard work and donated time to make it successful! We appreciate KDA and their willingness to partner with us.

Kuddos to our Platinum Industry Partners and all Industry Partners for supporting the work of our association on many levels. Our executive board and conference committee has been working hard since annual conference 2022 ended to create an even better 2023 annual conference.

Thank you to President Elect Steve Abbott, Vice President Michelle Coker, and Secretary/Treasurer Wendy Young for working diligently to support my role as President! And the support they have provided the association by filling the gap during the executive director search. “A smooth sea never made a skilled sailor.”

Thank you to all those working hard to move KSNA forward and build our better boat!

Leah Feagin
KSNA President 270-247-4481
leah.feagin@mayfield.kyschools.us
Meet your KSNA BOARD

Region 1 Director
Penny Holt and Lynsi Barnhill

Region 2 Director
Chris Minor and Katie Ellis

Region 3 Director
Bill Anthony

Region 4 Director
Anna Lusk and Austin Dacci

Region 5 Director
Tabatha Johnson and Melinda Nicholson

Region 6 Director
Lee Ann Conner and Christy Pritchett

Manager/Employee Section Chair
Bridgett Thomas

Administrator Chair
Stephanie Utley

Administrator Chair-Elect
Lena Reese

Industry Advisory Council Chair
Mary Kuhn

Past President/Nominations
Jack Miniard

Chapter President Representative
Penny Hisel-Church

Public Policy Chair
Becky Lowry

Resolutions & Bylaws Chair
Dan Ellnor

Conference Co-Chairs
Steve Abbott and Michelle Coker

Awards Appointee
Carlina Lloyd

Membership Services Chair
Stephanie Caldwell

Communications Chair
Deanna Sanders

Industry Relations/Exhibits Chair
Alicia Arnett

Education Chair
Regina Collett

Chapter Affiliation Appointee
Susan Hagan

Certificate Appointee
Lena Reese

KY Dept. of Education
Lauren Moore

KY Dept of Agriculture
Jan Hester

FNS Ambassador
Wendy Greenwell
October 2022

Greetings! I hope you are having a wonderful fall, that the start to your school year was smooth, and that you are excited about what the rest of this year has in store for you and your programs. I know the challenges you continue to face as you work diligently to return to some sense of normalcy.

Fall is always an exciting time of year for School Meal Programs. In October, SCN celebrates National School Lunch Week from October 10 to October 14. This year SCN is celebrating the National School Lunch Program by starting the Tray of the Month Competition. We want to help positively promote all programs across the state and a little competition is always fun! The purpose of the Tray of the Month Competition is to shine a bright light on the healthy, nutritious, and tasty meals offered daily to students across the state. Each program sponsor knows how damaging a negative social media post can be. Tray of the Month is meant to shine the light a little brighter with positive program messaging using the social media platforms of the Kentucky Department of Education. Each Tray of the Month winner will be spotlighted during Coffee and Friends and winning staff will receive a certificate and item of recognition for being selected as having the best tray for that month.

October is also National Farm to School Month … and there is no better way to make a great tray than by using local foods! This is a great time of year to work with local vendors to incorporate farm fresh items to brighten up your menus. This is a great opportunity to utilize Supply Chain Assistance funds to purchase local foods (that are un-processed or minimally processed). Using child nutrition funds locally not only provides students with fresh, local food but also strengthens support in our communities. The USDA announced in September through SP 16-2022 that a third round of Supply Chain Assistance Funds will be disbursed to help mitigate rising costs associated with supply chain disruptions. If you need assistance with procuring local foods or ways to include them in your menu, please do not hesitate to reach out to your Schools Branch Regional Consultant.

In summer 2022, although there were fewer SFSP sponsors and sites, participating sponsors served over 3 million meals! We celebrate your hard work and intentional efforts to get nutritious summer meals to children. Summer Boost was part of the SFSP again this year, with books given away and digital math games for students to play at meal sites. Ideas were shared with parents/caregivers on how to promote literacy and numeracy in everyday life, as well as special guest readers at some sites. We appreciate KDE’s Office of Teaching and Learning for another successful year of Summer Boost. There were also twelve kickoff events across the state providing outreach and community awareness of the program, and some great fun too! It was a great summer for kids in Kentucky, thanks to 135 SFSP sponsors.

Remember that our CACFP At-Risk Afterschool Program is available to serve children in your community. Contact our CACFP staff if you have questions about this program.

As always, SCN continues to try to find ways to support you and your work. Thank you again for all you do.

Lauren E. Moore, Director
Division of School and Community Nutrition
<table>
<thead>
<tr>
<th>Professional Development</th>
<th>How we will measure success</th>
<th>Activities to complete the goal</th>
<th>Assigned to</th>
</tr>
</thead>
<tbody>
<tr>
<td>Goal</td>
<td>How we will measure success</td>
<td>Activities to complete the goal</td>
<td>Assigned to</td>
</tr>
<tr>
<td>KDA/Admin Conference combined</td>
<td>Effectiveness &amp; Attendance of Conference</td>
<td>Successful Conference</td>
<td>Stephanie – committee</td>
</tr>
<tr>
<td>Fill KSNA Executive Director</td>
<td>Association fund balance increases/efficient management</td>
<td>Advertise, search committee, interview, present to the Board to hire</td>
<td>Michelle – committee</td>
</tr>
<tr>
<td>Increase buy-in among school and district level administrators and school boards to ensure members are able to participate in professional development.</td>
<td>Increased KSNA membership. Increased participation in educational events.</td>
<td>Work through Educational Coops to have conversations directly with Superintendents for why SNA/KSNA membership is so important. Get their buy-in. 1. Establish communications with cooperative leads. 2. Explore programming on how to communicate the value of participating in KSNA to school and district administrators. 3. Communicate information about how SNA credentials can fulfill state/district professional development requirements. 4. Work with directors involved with each coop to get the coop buy-in for being on their agenda.</td>
<td>Regina Collett - Education Chair, Stephanie Caldwell - Membership Chair, Steve Abbott - President, Lena Reese - Admin Chair</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Advocacy and Public Image</th>
<th>How we will measure success</th>
<th>Activities to complete the goal</th>
<th>Assigned to</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seek permanent approval for non-congregate feeding for CACFP and SFSP meals.</td>
<td>Waivers at state level % of participation increase</td>
<td>Develop a statement defining what is needed to ensure the support meal program meets the true needs of the communities 1. Work with state on changing regulation 2. Advocate for changing the regulation</td>
<td>Becky Lowry + PPL committee (Regional Directors), Becky Lowry + PPL committee (Regional Directors)</td>
</tr>
</tbody>
</table>
### Membership and Community

<table>
<thead>
<tr>
<th>Goal</th>
<th>How we will measure success</th>
<th>Activities to complete the goal</th>
<th>Assigned to</th>
</tr>
</thead>
</table>
| Draw inactive members into active engagement with the association. | ● Increased participation on platforms where engagement is occurring.  
● Number of posts/visits to social media. | Promote membership value to all membership categories at all levels (chapter, state, national)  
Local chapters/address inactive chapters – outreach to members on needs  
Utilize Website, Social Media, Zoom sessions to engage Members  
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  
Participate in SNA national membership campaigns  
Board members commit to recruiting new members  
Regional Directors to encourage District Directors to require SNA certificates for employees.  
Regional Directors encourage District Directors to provide recognition for employees who have achieved or advanced their SNA certificates or SNS credential | Stephanie Caldwell - Membership Chair, Board Members  
Stephanie Caldwell - Membership Chair and Membership Committees  
Stephanie Caldwell - Membership Chair, Board Members  
Regional Directors |

### Governance and Operations

<table>
<thead>
<tr>
<th>Goal</th>
<th>How we will measure success</th>
<th>Activities to complete the goal</th>
<th>Assigned to</th>
</tr>
</thead>
</table>
● Travel Policy adopted.  
● Adoption of “umbrella” SNA policies. | Parliamentarian will create a task force to oversee the revision of the KSNA Policy and Procedures Manual | Dan Ellnor - Res/Bylaws Chair (point Committee) |
| | | Adopt “umbrella” SNA Policies  
Parliamentarian will schedule biweekly Meetings and set timelines for communication and tasks | Task Force  
Dan Ellnor - Res/Bylaws Chair w/Task Force |
<table>
<thead>
<tr>
<th>Revenue</th>
<th>19-20 Budget</th>
<th>20-21 Budget</th>
<th>21-22 Budget</th>
<th>proposed 22-23</th>
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<tbody>
<tr>
<td>Exhibitors Fees</td>
<td>$180,000.00</td>
<td>$120,000.00</td>
<td>170,000</td>
<td>202000</td>
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<tr>
<td>Industry Advisory Council</td>
<td>$900.00</td>
<td>$500.00</td>
<td>500</td>
<td>500</td>
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<tr>
<td>Interest-Savings</td>
<td>$200.00</td>
<td>$75.00</td>
<td>30</td>
<td>50</td>
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<td>KSNA Administrators</td>
<td>$38,000.00</td>
<td>$25,000.00</td>
<td>35000</td>
<td>30000</td>
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<tr>
<td>Managers' Retreat</td>
<td>$30,000.00</td>
<td>$15,000.00</td>
<td>25000</td>
<td>25000</td>
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<td>Membership Dues</td>
<td>$16,000.00</td>
<td>$10,000.00</td>
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<tr>
<td>Miscellaneous Revenue</td>
<td>$400.00</td>
<td>$250.00</td>
<td>310</td>
<td>1200</td>
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<tr>
<td>Publications/Communications</td>
<td>$500.00</td>
<td>$500.00</td>
<td>250</td>
<td>500</td>
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<tr>
<td>State Affiliation of Chapters</td>
<td>$100.00</td>
<td>$50.00</td>
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<td>State Conference Registration</td>
<td>$79,000.00</td>
<td>$70,000.00</td>
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<td>100000</td>
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<td>Ways and Means</td>
<td>$900.00</td>
<td>$1,200.00</td>
<td>1000</td>
<td>1000</td>
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<td>Transfer of Funds from Savings</td>
<td>n/a</td>
<td>$34,925.00</td>
<td>n/a</td>
<td>n/a</td>
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<tr>
<td>Total Revenue</td>
<td>$346,000.00</td>
<td>$277,500.00</td>
<td>324,850</td>
<td>375300</td>
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</table>

<table>
<thead>
<tr>
<th>Expenditures</th>
<th>Expenditures</th>
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<tr>
<td>ANC Manager Employee Award</td>
<td>$3,000.00</td>
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<tr>
<td>ANC Officers</td>
<td>$6,000.00</td>
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<tr>
<td>Board Retreat</td>
<td>$2,000.00</td>
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<td>Education</td>
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<td>Executive Board Expenses</td>
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<td>Executive Director</td>
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<td>Exhibits</td>
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<td>Finance (Budget and Audit)</td>
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<td>Industry Advisory Council</td>
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<td>Industry Relations</td>
<td>$500.00</td>
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<tr>
<td>Insurance and Bond</td>
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<td>KSNA Administrators</td>
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<td>KSNA Annual Conference</td>
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<td>LAC KY</td>
<td>$3,000.00</td>
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<td>Leadership Academy</td>
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<td>Legislative Action Conference</td>
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<td>Managers Retreat Exp Fall</td>
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<td>Managers Retreat Exp. Spring</td>
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<td>Marketing Expense</td>
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<td>Member Services</td>
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<tr>
<td>Misc.</td>
<td>$2,000.00</td>
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<tr>
<td>National Leadership Conf.</td>
<td>$9,000.00</td>
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<tr>
<td>Public Policy</td>
<td>$500.00</td>
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<tr>
<td>Publications &amp; Public Comm</td>
<td>$30,000.00</td>
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<tr>
<td>Resolutions and Bylaws</td>
<td>$100.00</td>
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<tr>
<td>Scholarships (KSNA/IAC)</td>
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<tr>
<td>SNIC/ACDA/SAE</td>
<td>$3,300.00</td>
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<tr>
<td>Technology*</td>
<td>$4,000.00</td>
</tr>
<tr>
<td>Ways and Means Exp</td>
<td>$600.00</td>
</tr>
<tr>
<td>Total Expenditures</td>
<td>$346,000.00</td>
</tr>
</tbody>
</table>
Grins and Giggles

OH DONUT

BE SO SILLY

She believed she could
sushi did

You're one in a
melon
Avo-great day!

My Favourite Breakfast Element

66 Ba Barium
27 Co Cobalt
7 N Nitrogen

IT'S ALL
"GOUDA"

I'M SO RAMEN-TIC

Calories don't count on the weekend

PEOPLE who love to eat are always THE BEST
You have such an important job serving school meals to our state’s children. By belonging to the School Nutrition Association, you are a part of something even bigger than just your school or district. You are joining over 46,000 (nearly 1,700 in Kentucky) committed members from across the nation who are feeding the future. You, as a child nutrition professional, represent all the hungry children who eat at your school and your voice matters as to how and why it is done!

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

KSNA & SNA Benefits:

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

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

Contact: Stephanie Caldwell, FSD/SNS, stephanie.caldwell@boone.kyschools.us or 859-282-2367

[https://schoolnutrition.org/membership/school-district-membership/](https://schoolnutrition.org/membership/school-district-membership/)
[https://schoolnutrition.org/Membership/StateMembershipApps/](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 ____________________ School Name ____________________ Chapter No. ____________________

7. Work Phone ____________________ Home Phone ____________________

8. Work Mailing Address (Please indicate preferred mailing address □ Work □ Home) ____________________ Suite ____________________
   City ____________________ State ____________________ Zip ____________________

9. Home Mailing 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 □ $36 □
   Student $36 □ N/A
   Retired $36 □ N/A
   SN Manager $38 □ $38 □
   District Director/Supv/Spec $130 □ $130 □
   Major City Director/Supv/Spec $130 □ $130 □
   State Agency Director and Staff $130 □ $130 □
   Nutrition Educator $130 □ $130 □
   Other $130 □ $130 □
   Affiliate Employee $18 □ N/A
   Affiliate Retired $18 □ N/A

12. 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


14. Does your employer pay your dues? □ Yes □ No

15. Are you responsible for school nutrition operations in your school district? □ Yes □ No

16. National, State Dues and Processing Fee are required.

   KY

   15. NATIONAL DUES $______________
   16. STATE DUES* $______________
   17. PROCESSING FEE $______________
   18. TOTAL DUES $______________
   19. Tax-deductible contribution to SN Foundation ___________ $10 ___________ $25 ___________ $50 ___________ Other
   20. TOTAL PAYMENT $______________

21. CREDIT CARD INFO: EXP. DATE ____________________

22. Individual Membership Signature ____________________ Date ____________________

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

See reverse side for important information.

Dues subject to change.

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

Rev 08/21
### Dues Category | Membership Category | Description | Individual Membership | School District/State Agency Membership
---|---|---|---|---
SNE | School Nutrition Employee | Cooks, chefs, bakers, bookkeepers, technicians, assistants, etc. Full-time students enrolled in post-secondary nutrition, health or other food related program. Does not include right to vote. | $36 | $36
STU | Student | Retired Members. | $36 | N/A
RET | Retired | Managers, head cooks, head chefs, assistant managers. | $38 | $38
SNM | School Nutrition Manager | | | |
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 School Nutrition Foundation are deductible for IRS purposes. $2.00 of your national dues is used for your subscription to the *SN* magazine.
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

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

Become a member today at www.schoolnutrition.org/join
KSNA ANNUAL CONFERENCE 2022

BACK TO THE FUTURE...
GETTING BACK WAS ONLY THE BEGINNING

June 13 - 15, 2022
Central Bank Center
430 W. Vine St., Lexington, KY 40507
COMING SOON
STAY TUNED FOR INFORMATION...

MANAGER CONFERENCE
2023

MARCH MADNESS
Be part of advocacy in action when you attend SNA’s Legislative Action Conference in the nation’s capital.

March 5-7, 2023 | Washington, D.C.

**Hotel and Travel**

SNA’s Legislative Action Conference will be held at the JW Marriott in Washington, D.C., located on Pennsylvania Avenue in our nation’s capital. This prestigious venue provides easy access to Capitol Hill and the area’s sightseeing highlights. The hotel is just three blocks away from Washington’s Metro system (WMATA).

**J.W. Marriott Washington D.C.**  
(Headquarters Hotel)  
1331 Pennsylvania Avenue, NW  
Washington, D.C. 20004  
Check in: 4 p.m.; Check out: 12 p.m.

When planning your visit to the nation’s capital, it’s always best to plan ahead. For information on Washington, D.C.’s attractions and interactive maps of the city, visit www.washington.org.

**Travel Information**

**Air Transportation**

Check back for details in late 2022.

**Ground Transportation**

The JW Marriott is located 15 minutes from Reagan National Airport (DCA) and 2 miles from Union Station.

- **UBER** is available for approximately $20 from DCA and approximately $60 from IAD.
- **Taxis** are available at a rate of $20 one-way from DCA and $60-$90 one-way from IAD and BWI Airports.
- **If you are taking the Metro from DCA**, use the BLUE line toward Largo Town Center and get off at Metro Center Station. Both hotels are less than a half mile from Metro Center. You must purchase a $10 SmarTrip® card (minimum); round-trip Metro fare is approximately $8.
Reach Higher

Join us for SNA’s Annual National Conference (ANC)
July 9–11, 2023 | Denver, Colorado

Registration for #ANC23 will open in Spring 2023

Hotel Information
When planning your visit to Denver, it’s always best to plan ahead. For information on Denver’s attractions and interactive maps of the city, visit www.denver.org.

Location
Colorado Convention Center
700 14th Street
Denver, Colorado 80202

With 300 days of sunshine, a walkable downtown, thriving arts and culture, an award-winning culinary scene and the Rocky Mountains as a backdrop, Denver offers an affordable mix of urban sophistication and outdoor adventure.

Register
Registration for #ANC23 will open in Spring 2023
REGIONAL MAP OF KENTUCKY

SENATOR’S: MITCH MCCONNELL AND RAND PAUL

DISTRICTS of 112th Congress
http://nationalAtlas.gov
Barren County

Celebrate National School Lunch Week
OCT. 10-14 2023

MONDAY
Peace, Love, & School Lunch - Coloring Contest with prizes for each school. Everyone who eats lunch will be put in a drawing.

TUESDAY
Peace, Love, & Chocolate - Wear RED and get some love from your Nutrition Services Staff.

WEDNESDAY
Peace, Love, & Wellness - Dress in your workout attire - Watch social media for some big announcements!

THURSDAY
Peace, Love, & Lunch Ladies & Gentlemen - They will knock your socks off! Wear GRACY socks & do something nice for our kids!

FRIDAY
Peace, Love, & Frugal - Show your Fight On Friday Spirit and wear Burgundy & Gold - Contest & prizes awarded for drawings.

Breckinridge County
LaRue County

DONT END UP LIKE THIS GUY
MAKE HEALTHY CHOICES
TOGETHER STRONGER

We are REGION 3

Jefferson County
Jefferson County

Welcome Back!

Be-Leaf Me
Our new entree salads are something to celery-brate.

Moo Brew
Iced Coffee
8g High Quality Protein
Free with breakfast!

Celebrate National School Lunch Week
Oct. 10-14 2022

An unexpectedly delicious combo
October 19th Only
- Savory Chili
- Sweet Cinnamon Roll

Peace, Love & School Lunch
Peace - Love - Dam

Patch Hav
TOGETHER
We are
STRONGER
REGION 4

Boone County

SMILE DAY LUNCH AT LONGBRANCH ELEMENTARY SCHOOL
MANAGER BECKY MARTIN AND STAFF – GREAT JOB!

COLLINS ELEMENTARY COMMODITY MEAL FEATURING PIZZA CRUNCHERS
GREAT JOB TABETHA BINE AND STAFF!

NATIONAL SCHOOL LUNCH WEEK AT BURLINGTON ELEMENTARY SCHOOL
MANAGER MARY COX & STAFF ARE ROCKING THEIR PEACE, LOVE & LUNCH SHIRTS!

It’s National School Lunch Week!
October 10-14
**Boone County**

LISA HARKRADER, RANDALL K. COOPER HIGH SCHOOL CAFETERIA MANAGER

EVEN IN THE FACE OF COVID-19, SCHOOL NUTRITION STAFF ARE GOING ABOVE AND BEYOND TO FEED KIDS IN THEIR COMMUNITIES. READ STORIES FROM FELLOW #TRAYBLAZERS ALL AROUND THE COUNTRY—AND DISCOVER THE LATEST INNOVATIONS, INSIGHTS AND TIPS YOU CAN USE WITHIN YOUR SCHOOL DISTRICT TODAY. WWW.GENERALMILLSCF.COM


**BREAST CANCER AWARENESS MONTH - PINK DONUT BREAKFAST**

STEEPLECHASE ELEMENTARY CAFE - LUNCH LADY PUMPKIN ENTRY FOR THEIR SCHOOL WIDE CONTEST.

GREAT JOB MANAGER TIFFANY BAMBERGER AND STAFF AT STEEPLECHASE!

BREAST CANCER AWARENESS MONTH - PINK DONUT BREAKFAST

STEEPLECHASE ELEMENTARY MANAGER TIFFANY BAMBERGER & STAFF :)

STEEPLECHASE ELEMENTARY CAFE - LUNCH LADY PUMPKIN ENTRY FOR THEIR SCHOOL WIDE CONTEST.

GREAT JOB MANAGER TIFFANY BAMBERGER AND STAFF AT STEEPLECHASE!
Plan to eat your lunch next week at school during National School Lunch Week. We are going to celebrate a Healthy School Lunch with our theme of ‘Peace, Love, and Lunch’. Each day we will feature a healthy part of the MyPlate school lunch - milk, protein, fruits, whole grains, and vegetables.

**Monday 10/10 - Smooth Milk (dairy)**
Did you know in addition to containing calcium for strong bones, milk also hydrates you after a long day? Milk contains vitamins and minerals to help your body recover.
**WEAR BLUE TODAY TO CELEBRATE MILK!!!**
Eat lunch today for a SMOOTH TREAT!

**Tuesday 10/11 - Out of Sight PROTEIN**
Did you know protein keeps your legs moving and heart pumping? When you eat lean protein like meat, eggs, beans, and nuts you get the protein you need to build healthy muscles and a healthy heart.
**WEAR PURPLE TODAY TO CELEBRATE PROTEIN!!!**
Eat lunch today for an OUT OF SIGHT TREAT!

**Wednesday 10/12 - Groovy FRUIT**
Fruits such as oranges, grapefruit, pineapple, strawberry, and watermelon are sources of vitamin C. Vitamin C is important in healing cuts and keeping you healthy.
**WEAR RED TODAY TO CELEBRATE FRUIT!!!**
Eat lunch today for a GROOVY TREAT!

**Thursday 10/13 - Far Out WHOLE GRAINS**
Whole grains contain fiber to keep you feeling full longer. With whole grains such as brown rice, whole wheat, and whole grain pasta, you will have enough energy to get through the school day and for those after school activities.
**WEAR ORANGE TODAY TO CELEBRATE WHOLE GRAINS!!!**
Eat lunch today for a FAR OUT TREAT!

**Friday 10/14 - Rainbow-ific VEGETABLES**
As you are gearing up for the rest of the day, your eyesight needs to stay sharp. Eating vegetables such as kale, spinach, carrots, red bell peppers, and tomatoes are high in beta-carotene. Beta-carotene turns to Vitamin A in the body. Vitamin A helps us see better.
**WEAR RAINBOW-IFIC TODAY TO CELEBRATE VEGETABLES!!!**
Eat lunch today for a RAINBOW-IFIC TREAT!
HENRY COUNTY HIGH SCHOOL
ASSISTANT MANAGER CELEBRATING NATIONAL MILK DAY IN FRONT OF OUR BULK MILK DISPENSER.

EASTERN ELEMENTARY
STAFF SHUCKING CORN SO STUDENTS CAN ENJOY FRESH CORN ON THE COB.

NATIONAL SCHOOL LUNCH WEEK - EASTERN ELEMENTARY
Oldham County

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Fabulous Food & Terrific Trays
Oldham County

Oldham County School Nutrition
Sensational Staff

RADIATING PURE AWESOME!
Aw Shucks!!

Shelby County

Fresh Grapes for Lunch at Clear Creek Elementary

BBQ Chicken and fresh grapes
Southside Elementary 2022

yum! BBQ Chicken
CLARK COUNTY OFFERED KY PROUD APPLES AND BLACKBERRIES ON OUR MENU IN OCTOBER TO SUPPORT FARM TO SCHOOL MONTH. WE MADE FRESH BLACKBERRY PARFAITS AND OFFERED IT TO EVERY STUDENT FOR THE SPECIAL CELEBRATION.

THE CAFETERIA STAFF AT GEORGE ROGERS CLARK HIGH SCHOOL PARTICIPATED IN THE HOMECOMING PARADE!! GINA WALKER, CAFETERIA MANAGER, WAS THE LUCKY ONE TO GET TO RIDE IN THE CORVETTE!!
CLARK COUNTY BACK TO SCHOOL TRAINING:
TYLER BORON WITH GENERAL MILLS VISITED, REVIEWED WHOLE GRAIN EQUIVALENTS,
AND THE GENERAL MILLS PRODUCT LINE! THANK YOU TO TYLER AND GENERAL MILLS!

Fayette County

MLK ACADEMY PEACE SIGNS

MORTON MIDDLE PEACE, LOVE & SCHOOL LUNCH

NSLW 2022

FAYETTE COUNTY
Fayette County

SEPTMBER 2022

WILD & WACKY WATERMELON

FAYETTE COUNTY PUBLIC SCHOOLS
Fayette County

Hello Fall
Jessamine County
Jessamine County
Your Industry Partners want to say THANK YOU!

Food service professionals prepare meals for thousands of students, serve them and clean up afterward - all while ensuring everything meets nutritional guidelines, are tasty/healthy, and presentable. Making our Food Service Professional heroes in our world without a doubt!

Your Industry Partners work together as your support team to provide not only food, equipment, food safety and sanitation, procurement, marketing, POS, training, and broker support, but also to support KSNA Association Members.

Partners step up to support members by paying an annual partnership fee of $2,200 for Platinum partners, $1,600 for Gold partners and $1,100 for Silver partners. Making us all part of the School Nutrition family. Covid brought on many hardships for us all, however many partners were still able to pay their fee in order to continue to support KSNA and service all members.

Thank you all for all of the support and outreach you all provide.

One exciting support from our partners was during KSNA Annual Conference were different Industry partners came together to provide a wonderful event at the Horse Farm.

Our Partners are currently planning a wonderful evening event for Administrators at the KSNA/KDA Administrator Summit October 25, 2022 to network, mingle and discuss other ways to help/support KSNA members.

Lastly, our Industry Partners helped KSNA to provide relief efforts for those who were affected by the tornado and flood.

This article is to thank everyone and to also let you know we are here for you!

Your Industry Partners are listed on the next page.

At any time, reach out for help! We look forward to hearing from you and seeing you at conferences!

Alicia Arnett, Industry Relations/Exhibits Chair
Mary Kuhn, Industry Advisory Council Chair
PLATINUM PARTNERS

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— Alan Wolfeit —

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* as compared to 5705 Premium Cheddar Cheese Sauce  ** as compared to 5768 Premium Creamy Mac & Cheese

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