

KSNA Challenger

Spring/Summer 2023

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**KENTUCKY
SCHOOL
NUTRITION
ASSOCIATION**

Feeding Bodies. Fueling Minds.™



About KSNA

Vision Statement

KSNA will be readily available resource and advocate for school nutrition programs.

Mission Statement

The mission of KSNA is to empower its members by providing advocacy and professional development to advance school nutrition in Kentucky.



July 9-11, 2023	Annual National Conference Denver, CO
October 9-13, 2023	National School Lunch Week
October 24-26, 2023	KDA/KSNA Administrator's Conference Louisville, KY
January 14-16, 2024	School Nutrition Industry Conference Orlando, FL
March 3-5, 2024	Legislative Action Conference Washington, D.C.
March 4-8, 2024	National School Breakfast Week
March 21-22, 2024	KSNA Manager's Conference Somerset, KY
April 25-27, 2024	National Leadership Conference Seattle, WA
May 3, 2024	School Lunch Hero Day
June 17-19, 2024	KSNA Annual Conference Lexington, KY

Andy Beshear
Governor



Jamie Link
Secretary, Education and
Labor Cabinet

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

KENTUCKY DEPARTMENT OF EDUCATION

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

May 2023

Greetings! It is hard to believe that we are already at the end of another school year. I hope it has been a successful one for you and the children you serve.

The staff from the Schools Branch is excited for summer 2023 and hope that you are too. We like to take the opportunity throughout the summer to provide training and will have both in person and virtual formats. Staff will be hosting three Administrative Review Trainings in June in Frankfort, Morehead, and Bowling Green. The focus of the trainings is to prepare sponsors for the Administrative Review. Staff are also hosting in person trainings in late summer for the Community Eligibility Provision, Benefit Issuance, and Production Records/Menu Planning. These trainings will take place in Frankfort. If you can't attend in person, we have online opportunities to increase your program knowledge. The Third Thursday Procurement Webinar series will continue throughout the summer as well as the Kentucky Director Development Program for new directors. Also, be on the lookout for the addition of new webinars to the training calendar for school year 23-24. Sponsors of the National School Lunch Program, check our schedule of trainings on SponsorNet.

It was great to see so many of you in-person at our Summer Food Service Program trainings this year. We have been working to provide guidance and resources to implement new options for the SFSP. As you are aware, a new law passed that made non-congregate meals in rural areas a permanent option for sponsors. The goal is to reach children you have not been able to serve in the past due to challenges with gathering in a congregate setting. It will be a welcome change that many families will appreciate. Our Summer Shorts presentations were extremely popular this year and we thank you for attending. The recordings are available in SponsorNet.

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

Sincerely,

Lauren E. Moore



Have you ever been talking to or emailing with a KDE staff member and wish you could put a face with the name?



COME LEARN WITH THE SCHOOLS BRANCH TEAM



Kentucky Department of
EDUCATION



From left:

Row 1 – Katie Embree, Ali McCreary, Kim Wise, Sarah Asselin, Jennifer Langfels, Sandy Wagner.

Row 2 – Jerry Roberts, Christina Johnson, Jennifer Miller, Sarah Fackler, Faith Corbin.

Row 3 – Sheri McFarland, Jennifer Harrod, Olivia Thomas, Olga Ghazaleh, Brent Mason, Melissa Chandler.



Have you ever been talking to or emailing with a KDE staff member and wish you could put a face with the name?



SUMMER FOOD SERVICE PROGRAM TEAM



From left: Petronala Muga, Mandi Seals, Melissa Ballard, Cathy Gallagher



Letter from The President

Leah Holland Feagin, School Nutrition Director

914 East College
Mayfield, KY 42066
P: (270)247-4481
F: (270)247-1909
leah.feagin@mayfield.kyschools.us

**Mayfield
Independent
Schools**

School
Nutrition
Programs



KSNA Family,

As we approach the KSNA Annual Conference, I reflect on the past 15 KSNA Annual Conferences I have attended. The KSNA annual conference was the first KSNA involvement I had when hired as a new director. Obviously, I was hooked! See, the people you attend conferences and network with while there may quickly become like family. You will find yourself making travel plans with those in school nutrition who bring forth your best self and know better than anyone else exactly what you do for a living.

Thank you to all of you who have continued to bring forth the best in others! It shows in our membership increase and the integrity of all our association stands for. New Directors, and as I like to say, "seasoned" Directors with multiple years' experience...you're not immune to the responsibility that is on your shoulders day in and day out. I have found myself juggling way more than I could manage at times, I gathered myself and realized there is only so much I can do. Which is where my school nutrition family stepped in & continues to do so. Therefore, that is why I say find your people. Just take a moment and look around...they're there at conferences and all the days in between.

Trust me...none of us make it without each other and as we say in our schools, we want no one left behind. Please take advantage of all the hard work that has gone into this conference and not only gain professional development gain new friendships that will last throughout your career.

My presidency and time in office ends after surviving a pandemic, natural disaster, and other trials. I will treasure the advocacy efforts at SNA LAC, KY LAC, outreach for New Directors Zooms, and all the other great KSNA opportunities that our Executive Board and volunteers provided during my tenure. I thank our industry sponsors for their support and passion for our association. It has been a great honor to be your KSNA representative and I will continue to support each and every one of you!

KSNMA BOARD - OFFICERS



Leah Feagin
President



Steve Abbott
President-Elect



Michelle Coker
Vice President



Wendy Young
**Secretary/
Finance Officer**



Amy Chappell

**was announced as the
Executive Director of KSNA
in late November 2022...**

Here is a note from her desk...

**I love this job and KSNA!
I feel so engaged and
excited to be part of this
team. I am passionate
about the work KSNA is
doing and who we do that
work for. I cannot wait to
see everyone at the Annual
Conference in June!**



KSMA BOARD

Executive Director
Amy Chappell

Public Policy Chair
Becky Lowry

Region 1 Director
Penny Holt and **Lynsi Barnhill**

Resolutions & Bylaws Chair
Dan Ellnor

Region 2 Director
Chris Minor and **Katie Ellis**

Conference Co-Chairs
Steve Abbott and **Michelle Coker**

Region 3 Director
Bill Anthony

Awards Appointee
Carlina Lloyd

Region 4 Director
Anna Lusk

Membership Services Chair
Stephanie Caldwell

Region 5 Director
Casey Holt

Communications Chair
Deanna Sanders

Region 6 Director
Lee Ann Conner and **Christy Pritchett**

Industry Relations/Exhibits
Chair
Alicia Arnett

Manager/Employee Section Chair
Bridgett Thomas

Education Chair
Regina Collett

Administrator Chair
Stephanie Utley

Chapter Affiliation Appointee
Susan Hagan

Administrator Chair-Elect
Lena Reese

Certificate Appointee
Lena Reese

Industry Advisory Council Chair
Mary Kuhn

KY Dept. of Education
Lauren Moore

Past President /Nominations
Jack Miniard

KY Dept of Agriculture
Ian Hester

Chapter President Representative
Penny Hisel-Church

FNS Ambassador
Wendy Greenwell

wonder why we do what we do?

A few board members reflecting on their positions with KSNA



Hello KSNA members! My name is *Dan Ellnor* and I am currently the *Resolution and Bylaws Chair* until July when I will be transitioning to the National School Nutrition Association Board. Serving our membership for the better part of almost two decades has been one of the most rewarding opportunities in my professional career. Friends, laughs, and challenges that have come have been rewarding and what makes this profession truly outstanding.

Many are afraid of public speaking or over committing themselves and that keeps them from stepping up. However, here are a great many positions where your talents and passions can shine through without stepping up on the stage and taking a mic. If you have a passion for feeding kids, you won't regret participating in KSNA by volunteering for a committee assignment. Be it table decorations all the way to procedure manuals. Your expertise is needed and valued.

Come join us, this is YOUR Association!



I've been on the KSNA board for 2 years now as Chapter President Representative. This position has helped me learn a lot about KSNA and what they do. I have voted on numerous issues as well. I have seen how much planning goes into different events, and recently the KSNA state conference. I encourage chapter presidents to be on the board.

- *Penny Hisel Church, Chapter President Rep*

wonder why we do what we do?

A few board members reflecting on their positions with KSNA



I want to take this opportunity to express my appreciation for allowing me to be the Industry Advisory Chair for SY 23-24. As partners, KSNA and Industry together can provide nutritious meals that meet the USDA guidelines. However, this is easier said than done. Meals must be appealing, appetizing, and acceptable to children before they are willing to participate. Your customers drive your menus, and your menu must be strongly accepted to bring customers in to dine with you. School meals participation is two-fold: (1.) Children need to eat to learn (2.) Participation keeps your program running smoothly.

Industry is an integral part of school food service, and all Industry are ready to help!

- Your menu is your “spotlight”, and everything builds around your menu. Please reach out to your Brokers and manufacturers if you need any help with these key elements pertaining to your menu.**
- Identifying new food, equipment, or services? – maybe attend a food show or conference? Brokers and manufacturers are ready to help!**
- Sampling new food/equipment products or services? Brokers and manufacturers are ready to help!**
- Production of products so there is enough available when ordering – Brokers and manufacturers are ready to help!**
- Food Distribution – Brokers and manufacturers are ready to help!**
- Nutritional Information (Product must meet the USDA guidelines) – Brokers and manufacturers are ready to help!**
- Utilizing commodity dollars wisely - Brokers and manufacturers are ready to help!**
- Equipment Training for quality products - Brokers and manufacturers are ready to help!**
- “NO” Foodborne Illnesses - Brokers and manufacturers are ready to help!**
- Menu compliance – Brokers and manufacturers are ready to help!**
- The list can go on and on.... Let us help!**

We are happy to be a part of the KY School Food Service family to serve Kentucky’s children!

Thanks again,

Mary Kuhn, KSNA Industry Advisory Chair



Kentucky School Nutrition Association

Statement of Activity
 August 1, 2022 - June 1, 2023

	TOTAL
Revenue	
Chapter Dues	20.00
Exhibitors Fees	34,000.00
Industry Partner	151,550.00
Membership Dues	21,760.00
Registration Fees	194,040.00
Total Revenue	\$401,370.00
GROSS PROFIT	\$401,370.00
Expenditures	
Advertising	213.36
Audio Visual Rentals	35,461.86
Bank Fees	3,746.26
Contract Services	782.00
Decorations	2,176.91
Door Prizes	869.59
Entertainment	950.00
Executive Director	15,562.00
Gifts	806.50
Insurance and Bond	4,476.86
Meals	44,327.91
Office Supplies	2,813.11
Professional Fees	4,928.60
Registrations	4,971.00
Rental Expenses	8,355.96
Room Rental	34,910.70
SNA New Membership Fees	1,588.00
SNF Match	1,300.56
Speaker	3,250.00
Technology Subscriptions	8,958.36
Travel	30,749.26
Total Expenditures	\$211,198.80
NET OPERATING REVENUE	\$190,171.20
Other Revenue	
Interest Income	39.40
Total Other Revenue	\$39.40
NET OTHER REVENUE	\$39.40
NET REVENUE	\$190,210.60

2022-23 KSNA Plan of Work extended

Professional Development

Goal	How we will measure success	Activities to complete the goal	Assigned to
KDA/Admin Conference combined	Effectiveness & Attendance of Conference	Successful Conference	Stephanie – committee
Fill KSNA Executive Director	Association fund balance increases/efficient management	Advertise, search committee, interview, present to the Board to hire	Michelle – 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.	Work through Educational Coops to have conversations directly with Superintendents for why SNA/KSNA membership is so important. Get their buy-in.	Regina Collett-Education Chair Stephanie Caldwell- Membership Chair Steve Abbott- President
		1. Establish communications with cooperative leads.	
		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- 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-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-President, Lena Reese - Admin Chair

Advocacy and Public Image

Goal	How we will measure success	Activities to complete the goal	Assigned to
Seek permanent approval for non-congregate feeding for CACFP and SFSP meals.	<ul style="list-style-type: none"> • Waivers at state level • % of participation increase 	Develop a statement defining what is needed to ensure the support meal program meets the true needs of the communities	Becky Lowry + PPL committee (Regional Directors)
		1. Work with state on changing regulation	Becky Lowry + PPL committee (Regional Directors)
		2. Advocate for changing the regulation	Becky Lowry + PPL committee (Regional Directors)

Membership and Community

Goal	How we will measure success	Activities to complete the goal	Assigned to
Draw inactive members into active engagement with the association.	<ul style="list-style-type: none"> • Increased participation on platforms where engagement is occurring. • Number of posts/visits to social media. 	Promote membership value to all membership categories at all levels (chapter, state, national)	Stephanie Caldwell-Membership Chair and Membership Committees
		Local chapters/address inactive chapters – outreach to members on needs	Stephanie Caldwell -Membership Chair and Membership Committees
		Utilize Website, Social Media, Zoom sessions to engage Members	Stephanie Caldwell -Membership Chair and Membership Committees
		Proactively recruit members into existing outlets (e.g. Facebook)	Stephanie Caldwell -Membership Chair and Membership Committees
Maintain and/or increase Membership Levels	Increase in membership numbers Board members each recruit 2 or more new members	Use strategies above	Stephanie Caldwell - Membership Chair, Board Members
		Participate in SNA national membership campaigns	Stephanie Caldwell - Membership Chair, Board Members
		Board members commit to recruiting new members	Stephanie Caldwell - Membership Chair, Board Members
		Regional Directors to encourage District Directors to require SNA certificates for employees.	Regional Directors
		Regional Directors encourage District Directors to provide recognition for employees who have achieved or advanced their SNA certificates or SNS credential	Regional Directors

Governance and Operations

Goal	How we will measure success	Activities to complete the goal	Assigned to
Policies & Procedures Manual UPDATE to align to the updated Bylaws.	<ul style="list-style-type: none"> • Manual completed. • Travel Policy 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	Task Force
		Parliamentarian will schedule biweekly Meetings and set timelines for communication and tasks	Dan Ellnor-Res/Bylaws Chair w/Task Force



*Attention KSNA Members...
its time for the 2024 KSNA Election!!*



Stephanie Utley

Vice President Candidate



Wendy Young

Secretary/Finance Officer Candidate



Jennifer Wheeler

Administrator Chair Candidate



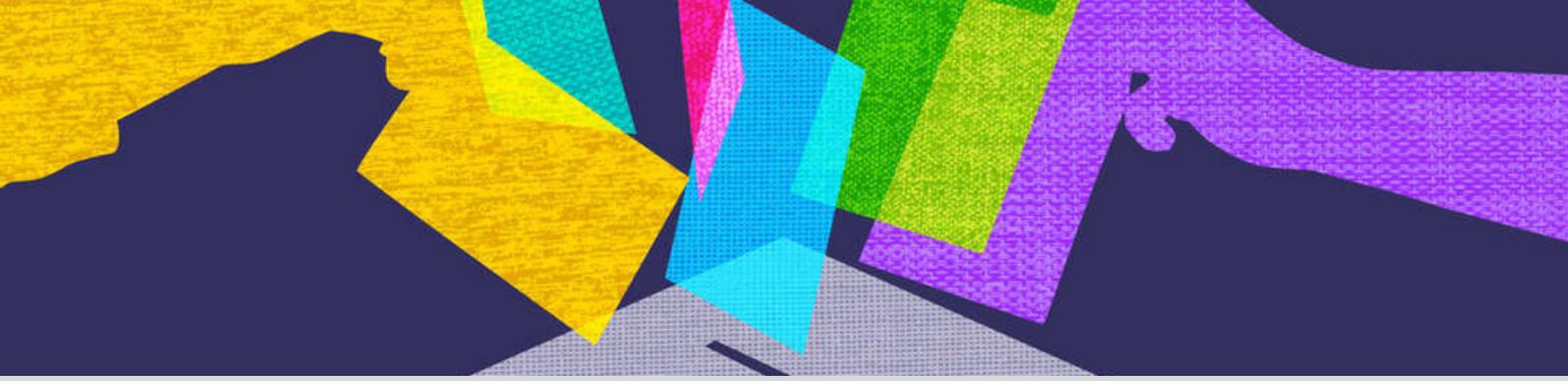
Directors and Administration Members can only vote for this position.

Voting closes on 6/6/2023

Click the VOTE button above to cast your vote

After logging in to your KSNA account, you will be directed to the voting ballot where you can access the ballot that includes candidates bios and voting instructions

If you have any questions about the election or the voting process,
please contact KSNA at kentuckysna@gmail.com



*KSNA members your vote is needed
to help shape the future of KSNA – your vote matters!*



April Fulkerson



Jessica Herwehe



Katie Burns

Managers Chair Candidates



Voting closes on 6/9/2023

Click the VOTE button above to cast your vote

After logging in to your KSNA account, you will be directed to the voting ballot where you can access the ballot that includes candidates bios and voting instructions

If you have any questions about the election or the voting process,
please contact KSNA at kentuckysna@gmail.com



Are You

Ready?

KSNA Annual Conference 2023

June 12 - 14, 2023

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

Cost to Attend:

Member Registration: - Regular Rate (after May 1): \$300

Non-Member Registration: \$425 (includes 1 Year Membership)

****Registration includes access to all General Sessions, Education Sessions, the President's Dinner Party, and conference meals.****

Refunds/Cancellations: Cancellations and refund requests must be submitted by email to kentuckysna@gmail.com no later than June 1, 2023. All refunds will be processed less a \$50 administrative fee. No refunds will be made after June 1, 2023, or for No-Shows.

Transfers: If you are unable to attend the conference, you may transfer your registration to another individual within the same organization. Please email kentuckysna@gmail.com your name and the individual's name to whom you are transferring your registration.

Transfers may be made until check-in.

Hotel Information:

Will be provided after registration is completed.

KSNA ANNUAL CONFERENCE



NAVIGATE THE CONFERENCE

Sunday 6/11/23 Central Bank

Registration 11:00-12:00 & 2:00-4:00 (2 nd Level)

Monday 6/12/23 Central Bank

Registration 7:30-5:00 (2 nd Level)

Industry Registration/Set-Up 12:00-4:00 (3 rd Level)

Lunch 11:30-1:30 (on your own)

Meal Kiosks@Central Bank=Street Taco / Ramen Noodles card only/no cash

Lex Live – across street & Various Restaurants – walking distance

Monday Night Event – Come in comfortable Lake Attire to dance, play games and take pictures to capture memories.

Tuesday 6/13/23 Central Bank

Biometric Screening – 7:30-10:30 (Meeting Room 9-AB)

Monday/Tuesday/Wednesday 8:00-10:30

Basket Auction & Marketing Hall of Fame (Meeting Room 8)

Split the Pot Opportunity (throughout conference)

Parking - \$12.00 per day High Street Parking Lot across from Central Bank **free for those staying at the Hyatt**

Registration Ends June 5th

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

Click Here

TO REGISTER!

“speakers’ spotlight”

"The Survivor Way"
As we survive life's challenges, we come face-to-face with fear and uncertainty.

Challenges may allow us to step out of our comfort zone and push ourselves above and beyond our own self-limitations. It is how we choose to overcome challenges that make us who we are in life. It is our strength in times of difficulty that prove our character and self worth.

Adversity is not so much contending with problems as it is learning more about who you really are and what is inside of you.



Holly Hoffman is the Opening Session - KeyNote Speaker on June 12, 2023 'Never Give Up - The Survivor Way' and an education session that morning titled "Lead Simply".

Holly Hoffman

If you are going to miss MGM at SNA ANC...

DONT WORRY

KSNA is bringing her on the road to our Annual Conference!

JOIN US!

June 12-14, 2023
Lexington, KY



MGM is the Guest Speaker to SN Managers June 13, 2023 'Build a Better Boat.... Sailing into Customer Service Smooth Waters' and there is "open access" for directors as well.

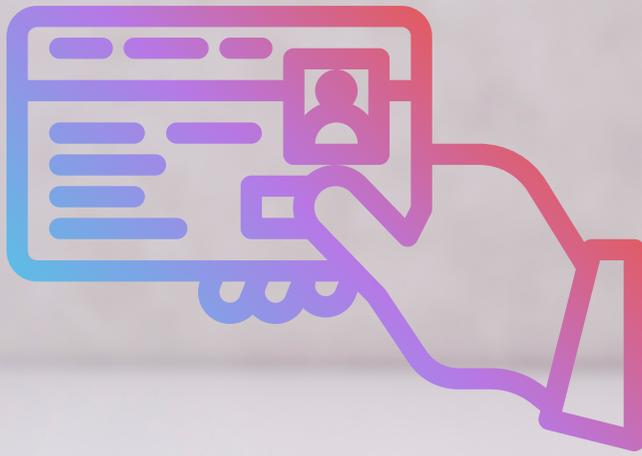
MGM

A scenic sunset over a body of water. The sun is low on the horizon, creating a warm orange and yellow glow. In the foreground, the silhouette of an Adirondack chair is visible, facing the water. The background shows a dark treeline across the water.

SAVE THE DATE

JUNE 17-19, 2024

**2024
ANNUAL
CONFERENCE**



Individual Membership

You don't have to wait for anyone else to join SNA for you to be part of the mission—join as an individual. Whether you're an employee, manager, director or any other kind of school nutrition operator—you'll get all the benefits. Download [your state membership application](#) or join online by clicking the button below.

Join or Renew Your Membership Online Today

Join Now →

School District Membership (SDM)

Let your school district support your involvement in SNA. When you join SNA as a school district, your school district or state agency purchases a membership in the name of an individual. If that individual leaves the district, they can transfer the membership to another professional within the district.



School District Membership

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

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

SNA/KSNA Membership – Well Worth It!!



Feeding Bodies. Fueling Minds.™

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 49,000 (1,838 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. (67% of Kentucky's membership is SDM)**
- **SNA/KSNA Websites – Visit the websites for up-to-date information on Nutrition, Operations, Administration, Marketing & Communication, Research and Promotional Materials for Special Events**

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

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

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

<https://schoolnutrition.org/Membership/StateMembershipApps>



NATIONAL AND STATE NEW MEMBER APPLICATION

Member ID _____

① Have you ever been a SNA member? Yes No

② First Name _____ Last Name _____

③ Email _____ Job Title _____

④ School District _____ ⑤ School Name _____ ⑥ Chapter No. _____

⑦ Work Phone _____ Home Phone _____

⑧ Work Mailing Address (Please indicate preferred mailing address Work Home)
Address _____ Suite _____

City _____ State _____ Zip _____

⑨ Home Mailing Address
Address _____ Suite/Apt _____

City _____ State _____ Zip _____

⑩ Who referred you to SNA? First Name _____ Last Name _____ (Optional) Member ID: _____

⑪ Membership Category (Check either individual membership or school district/state agency membership (SDM). See back for description)

National Dues

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

⑫ Employed by? Public School Private Management Company
 Private School CACFP

⑬ Does your employer pay your dues? Yes No

⑭ Are you responsible for school nutrition operations in your school district? Yes No

National, State Dues and Processing Fee are required.

⑮ NATIONAL DUES \$.

KY ⑯ STATE DUES* \$.

⑰ PROCESSING FEE \$ 3 . 0 0

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/AFE/AFR \$15.00 SNM

\$30.00 DDS/MCD/SDS/EDU/OTH

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

㉒ Individual Membership Signature _____ Date _____

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

See reverse side for important information.

Dues subject to change.

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

SNA National and State Membership Application Guidelines

Membership Application for Individual and School District Memberships.

Instructions for completing the front of this application:

1. Please indicate if you have ever been a SNA member.
2. Print your full name as you would like it to appear in your membership record and on your membership card.
3. Print your email address and job title. All SNA members automatically receive emailed information related to the organization.
4. Print your current school district.
5. Print your current school name.
6. If you know your local chapter number, please fill in.
7. Print your work and home phone number.
8. Print your work mailing address.
9. Print your home mailing address.
10. Print full name of member referrer who introduced you to SNA (only needed for new members). This will give the person credits for Star Club and annual membership campaign drives. Optional: Include referrer's SNA member ID.
11. Please review the membership categories listed. Check one that best describes your position. **School District/State Agency Membership (SDM) is a membership managed or coordinated by the school district/state agency and can be transferred to another individual in the same membership category. Please check with your district to see if you are eligible for SDM.**
12. Please check if you are employed by public school, private school, or private management company.
13. Please indicate if your employer pays your dues.
14. Please indicate if you are responsible for school nutrition operations in your school district.
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 visit www.schoolnutrition.org.
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 member benefits. Processing of application takes approximately two to four weeks from receipt of payment. Once application is processed, new members will be able to access and print their membership card by logging in at www.schoolnutrition.org.

Dues Category	Membership Category	Description	Individual Membership	School District/State Agency Membership
SNE	School Nutrition Employee	Cooks, chefs, bakers, bookkeepers, technicians, assistants, etc.	\$40	\$40
STU	Student	Full-time students enrolled in post-secondary nutrition, health or other food related program. Does not include right to vote.	\$40	N/A
RET	Retired	Retired Members.	\$40	N/A
SNM	School Nutrition Manager	Managers, head cooks, head chefs, assistant managers.	\$42	\$42
DDS	School Nutrition Director, Supervisors, Specialist, Executive Chefs	Working in a school nutrition program at the school district level.	\$143	\$143
MCD	School Nutrition Director, Supervisor, Specialist (Major City)	Working in a school nutrition program where the school district enrollment is 40,000 or more or city population is 200,000 or more.	\$143	\$143
SDS	State Agency Director, Supervisor, Specialist	Working in state office for child nutrition programs, including nutrition education.	\$143	\$143
EDU	School Nutrition Educator	Faculty working in a college/university setting.	\$143	\$143
OTH	Other	Principals, Superintendents, Teachers, etc. Does not include right to vote.	\$143	\$143
APE	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 <i>SN</i> magazine or the right to vote in the annual SNA election.	\$20	N/A
AFR	Affiliate Retired		\$20	N/A

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

KSNA FOUNDATION



KSNA Disaster Relief Fund

2,578.60

SNF Donation Payable

Current Fund Balances

150.02

Tornado Assistance Fund

0.00

KSNA Scholarship Program Fundraiser

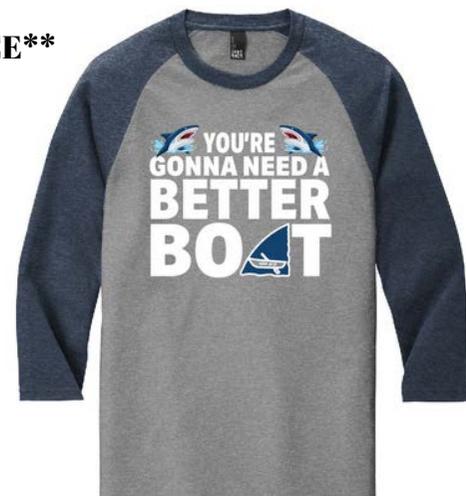
Would you like to purchase a fabulous T-shirt and help support the KSNA Scholarship Program?

Check out the two shirt designs below and click [HERE](#) on this link to order or get further details!

ONLINE ORDERING IS THE ONLY OPTION

****NO SHIRTS WILL BE SOLD AT CONFERENCE****

**KSNA Scholarship Program
will receive \$3.00 for every shirt sold**





KSNA/SNA

Local Chapters

Daviess County - Vickie Crisp

Madison County - Tammy Long

Calloway County - Dorothy Warren

Fayette County - Jane Adams

CHAPTER

Davies County Chapter Spotlight



My name is Vickie Crisp and I'm the local President to the SNA for Davies County I've enjoyed serving for 2yrs. We have had an increase in our membership. We try to make our meetings fun. Our Christmas party this yr was a blast each school had to dress as a favorite movie theme it was a blast. We also had a fundraiser selling Rada knives and pans and it was very successful. We also giveaway 2 \$500.00 scholarships at the end of the year along with honoring our retirees and yrs of service.

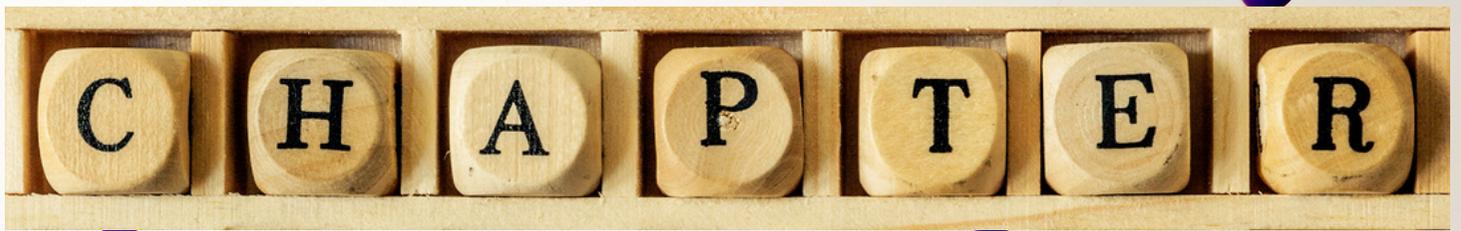
I love being involved with such great people in our local chapter of the SNA



CHAPTER

Davies County Chapter Spotlight





Fayette County Chapter Spotlight

Fayette County Spring 2023 Events!

Our Winter Social was in December at Rooster's for our members! January kicked off our Biggest Loser which lasted until March. We also made sandwiches in January for the Catholic Action Center. In February we did another fundraiser selling Texas Roadhouse Rolls and Gift Cards. March was the KSNA Manager Conference and our President Elect Bridgett Thomas organized the event! She did great! March was also another chapter meeting at Brenda Cowan with the Dairy Alliance as our speaker. She made smoothies with us! Members voted that night for next school year's officers. In April we honored our Retirees and Student Scholarship winners at our FCSNA Banquet at Tates Creek High School. Along with Employee and Manager of the Year. May 13th will be our 3rd annual Lunch Lady Hustle 5K!

In June we are presenting at the KSNA conference in Lexington on our Chapter and getting involved.

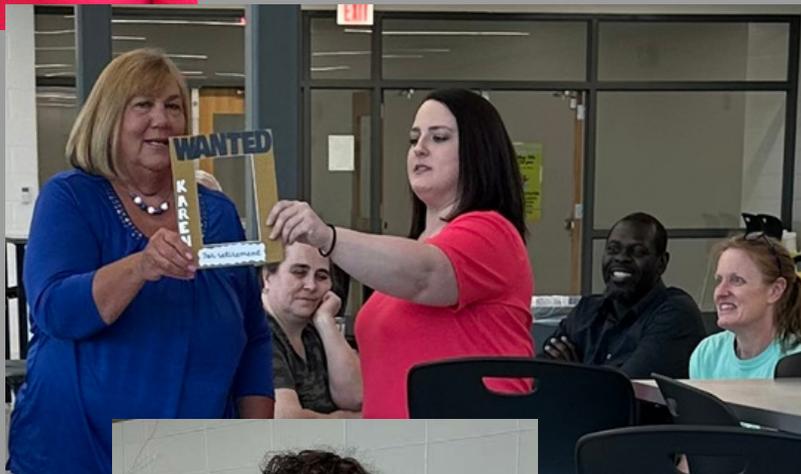
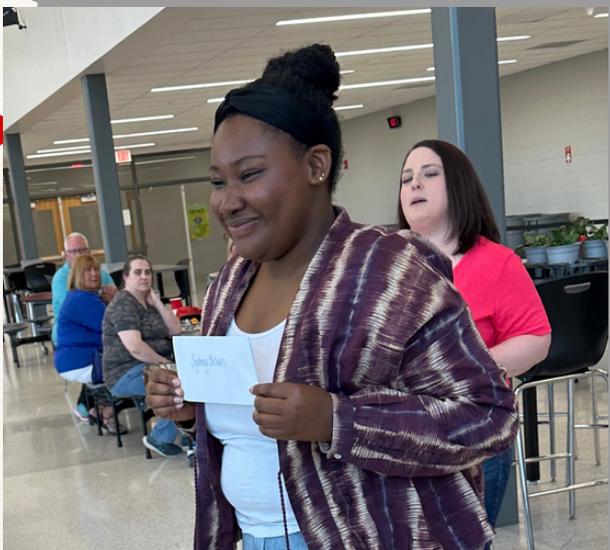
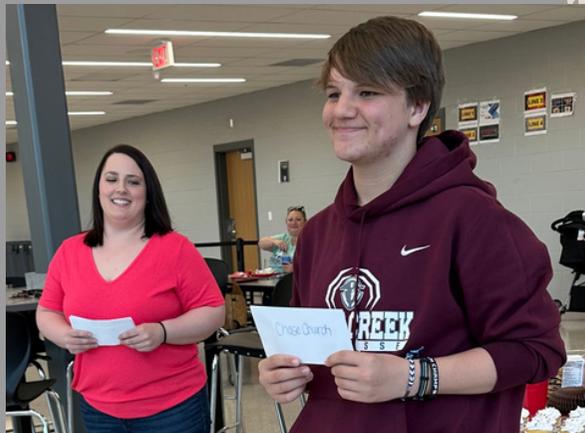
C H A P T E R

Fayette County Chapter Spotlight



C H A P T E R

Fayette County Chapter Spotlight



C H A P T E R

Fayette County Chapter Spotlight



C H A P T E R

Fayette County Chapter Spotlight



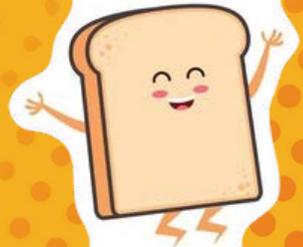
When
the
beet
drops...



BREW CAN DO IT!



a Toast



To Butter Days



BROC N' ROLL

FOOD PUNS...



PICKLE MY FANCY!



YOU'RE SIMPLY



THE ZEST!

REGIONAL MAP OF KENTUCKY

SENATOR'S: MITCH MCCONNELL AND RAND PAUL



REGION 1
JAMES COMER JR

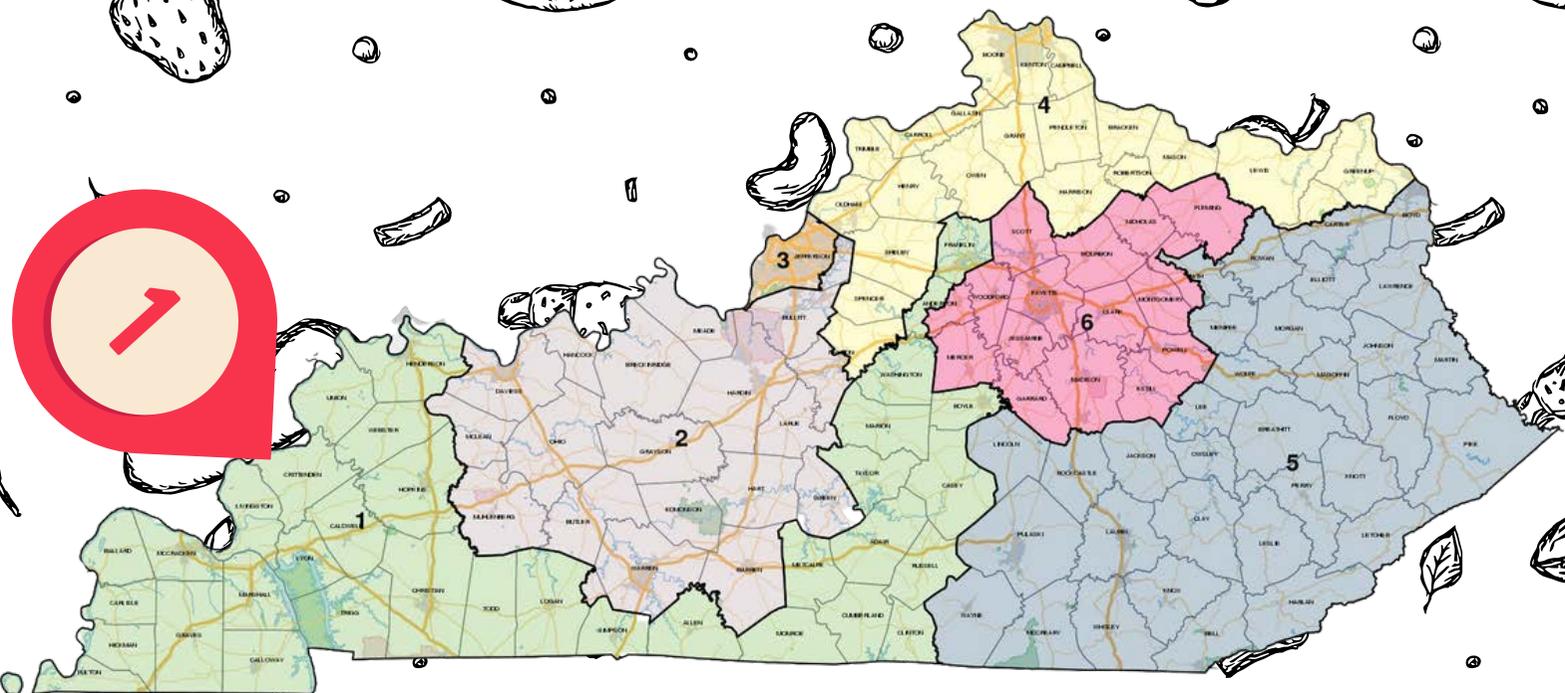
REGION 2
BRETT GUTHRIE

REGION 3
MORGAN MCGARVEY

REGION 4
THOMAS MASSIE

REGION 5
HAL ROGERS

REGION 6
ANDY BARR



UNION COUNTY



Left to right: Tina Duncan, Heather Wright, Charlie Watson, Mgr. Nyoka Bowling, Paige Bingham.

CHRISTIAN COUNTY

South Christian Elementary
Students signed
and colored aprons for staff



Crofton Elementary!

Here is our amazing cafeteria team!

They loved their aprons



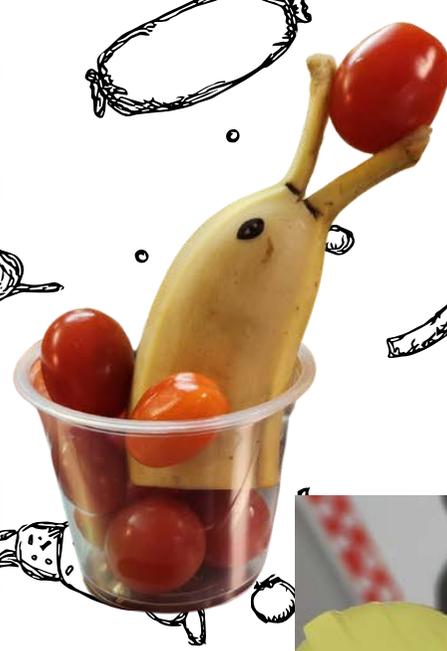
CHRISTIAN COUNTY

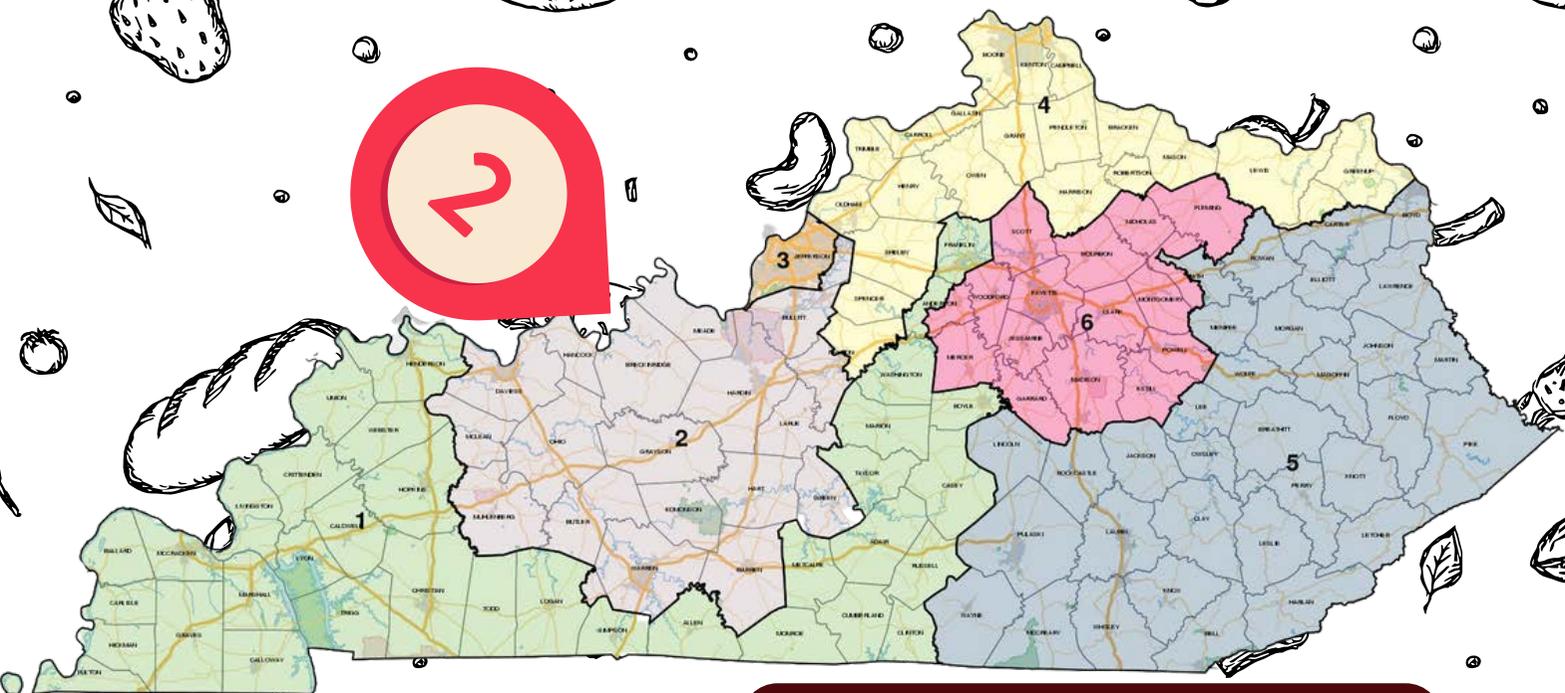
Fun days at Sinking Fork Elementary



CHRISTIAN COUNTY

Breakfast Week Shenanigans

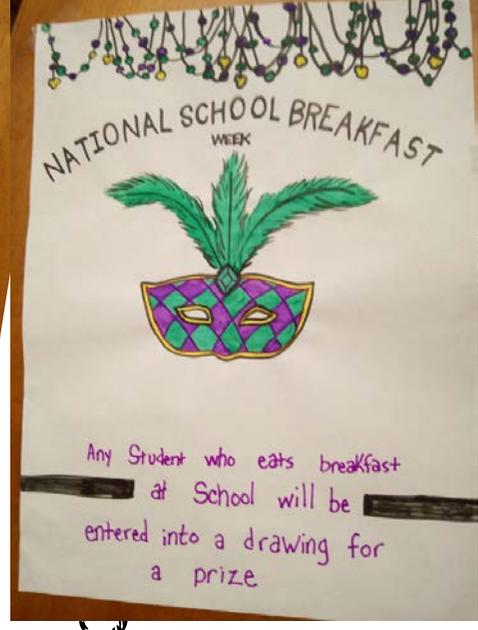
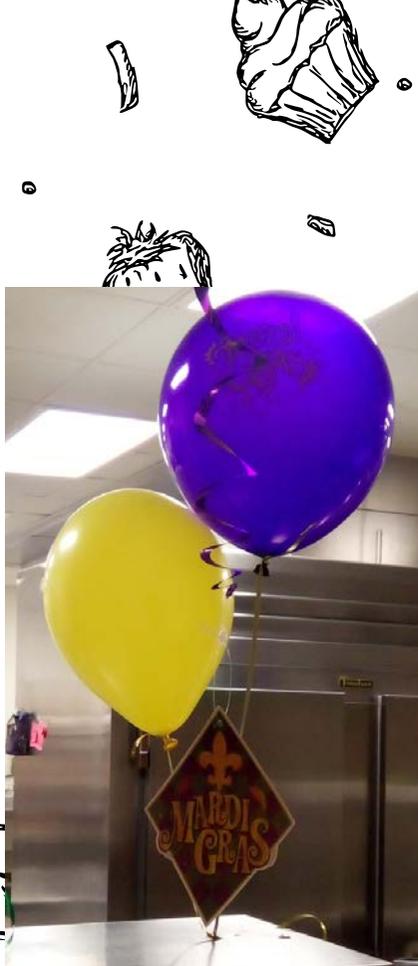




BOYLE COUNTY



BRECKINRIDGE COUNTY



HARDIN COUNTY



HARDIN COUNTY

Class of 2023 Breakfast Champions

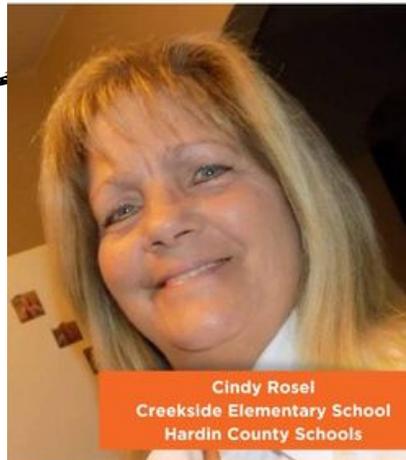


Rachael Paul
Meadow View Elementary,
Hardin County Schools



Jackie Gibbons
College View Campus,
Hardin County Schools

Class of 2023 Breakfast Champions



Cindy Rosel
Creekside Elementary School
Hardin County Schools



Ashley Smith
College View Campus
Hardin County Schools

Pardon our mess,
we are under construction
digging up school breakfast!

Make Good Choices

happy Friday
(Happy Friday)

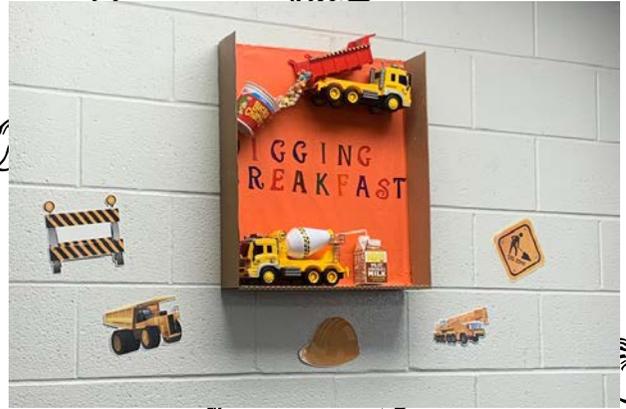
You Got this
You Are Loved
Believe in yourself



LaRUE COUNTY

Hodgenville Elementary

Elf on the Shelf



NSBW



Getting Ready for Testing

LaRUE COUNTY

LaRue County High School

Aquaponic Lettuce



Grinch Visit



Holiday



LaRUE COUNTY

LaRue County Middle School

Holiday

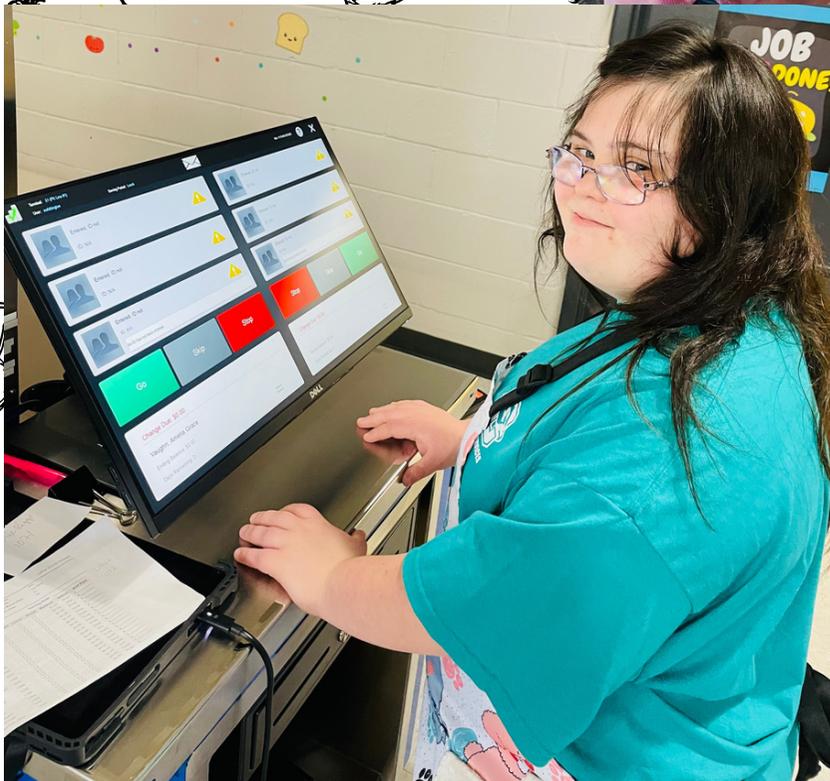


Managers at Managers Retreat



Preschool on College Street

Preschool Student Worker



MEADE COUNTY



MERCER COUNTY



OWENSBORO INDEPENDENT



MAP OUT

A

HEALTHY LUNCH

Must select 3-5 components
To meet USDA National
School Lunch Requirements.

Requirement:	Select
3	-
Components:	5

FRUITS

GRAINS

VEGETABLES

PROTEIN

MILK

* 1 component
Needs to be
FRUIT or
VEGETABLE



OWENSBORO INDEPENDENT



We would be so so
 "Krabby" without you!
 Thanks for all you do!
 Mrs. Winter's Class

Albert
 David
 Abigail Smith
 Abiel Williams
 Braxton Layton
 Kenry
 Paris
 Akg
 Genieve B
 autra TORI Hub
 yessica
 Beera Miller
 Noah
 M
 K
 M

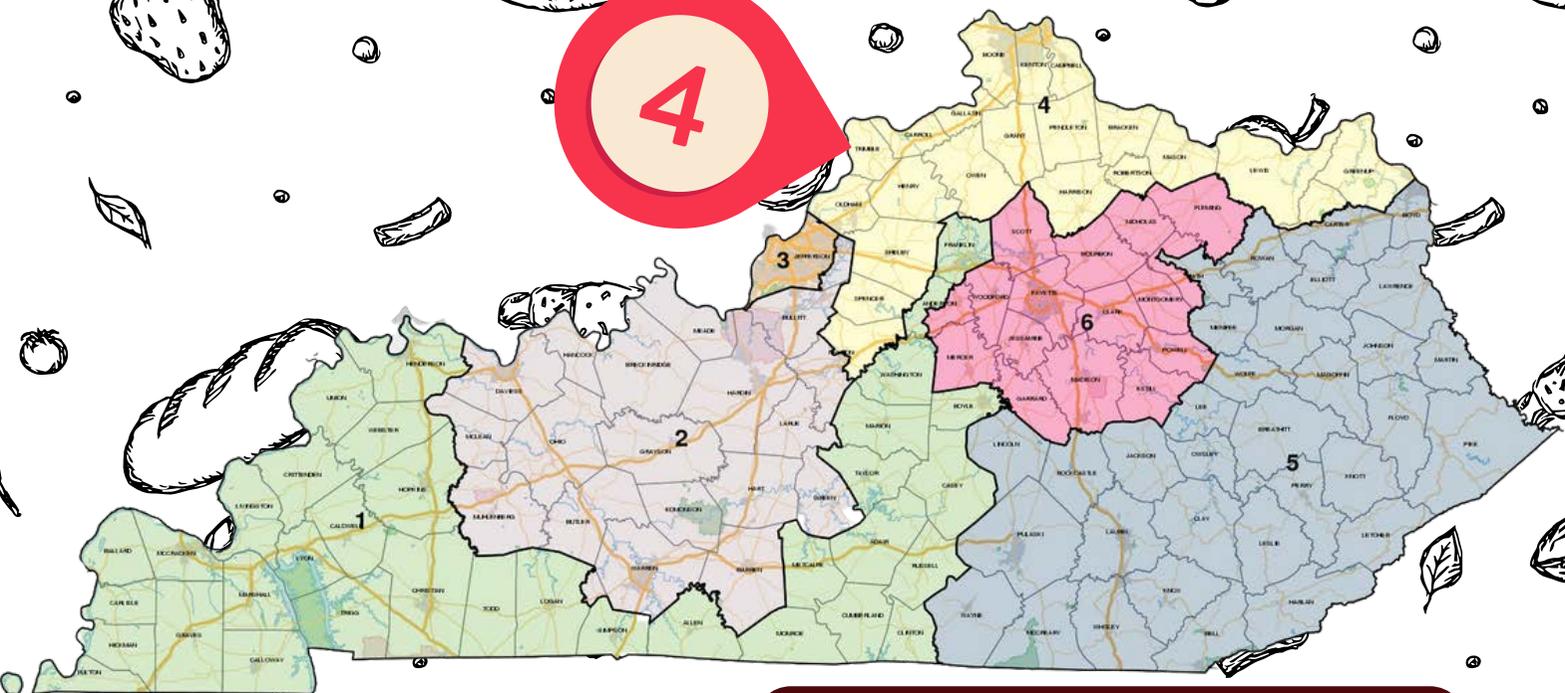


WARREN COUNTY



WARREN COUNTY





HENRY COUNTY



Legislative Action Conference

From L to R: Becky Lowery (Clark Co Director and KSNA PPL), Amy Chappell (KSNA Executive Director), Thomas Massie (U.S. Representative), and Anna Lusk (Henry County Director and KSNA Region 4 Director)

HENRY COUNTY

Henry County School Nutrition Director, Anna Lusk and Smokin Jax BBQ Owner, Ridge Jackson.



Henry County trying out Smokin Jax BBQ for the first time.



Campbellsburg Elementary- January Tray of the Month winner
Pictured from L to R: Sarah Choate, Hillary Snyder, Tammy Sharp, and Rhonda Simpson.

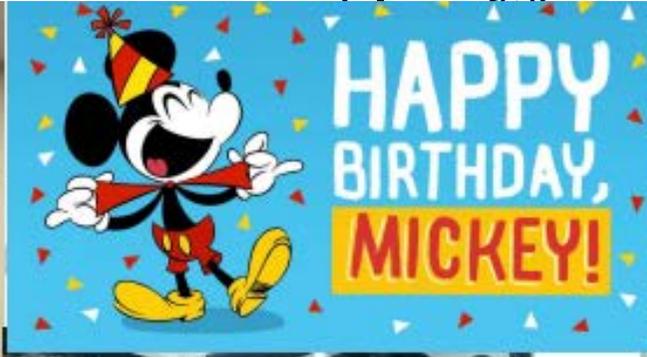


Henry County High School Assistant Manager, Jeanie Owens, Super Hero Day



National School Breakfast Week

GRANT COUNTY



GRANT COUNTY



Birthday Bus Fun

New for 2022-2023 School Year

Our Summer Feeding Lunch Bus Express was transformed into the Birthday Bus. Each month the bus goes to each elementary school and kids with a birthday that month get to have a Domino's Pizza lunch with a "Birthday Cookie Treat"



OLDHAM COUNTY



Dream Big, Work Hard, and Don't Forget to Have Some Fun!



Oldham County School Nutrition





CLARK COUNTY

The Holiday Season is always a fun time at Clark County Public Schools. The staff served wonderful meals and all of the students were so excited!! The Managers and Assistant Managers enjoyed time together to celebrate the season as well! Fun was had by All!



The Mayor of Winchester came to help serve the students at Baker Intermediate School! What an Honor it was to have him join us in serving students!

CLARK COUNTY



CLARK COUNTY

We started a pilot program serving Domino's Pizza at our Middle School and High School. It has been a great success with the students and staff. Since this pilot has gone so well, we plan to continue serving Domino's one day per week at these schools next year.



FAYETTE COUNTY

Shannon Scott & Susan Brooks represent Fayette County at LAC 2023 with Andy Barr



Shannon Scott & Susan Brooks represent Fayette County Schools at LAC 2023 with Guthrie



FAYETTE COUNTY

Lettuce
Romaine
Calm...

Rosa on a Roll 100 on health inspection jan 2023



March Managers meeting



March Managers meeting newbies



CHOP
IT LIKE IT'S
HOT

FAYETTE COUNTY

Single Can Beaumont MS



Single Can Beaumont MS



Multi can southern ES



Multi Can Brenda Cowan



Multi can Leestown



Joey G. White Can Man 2023



Beaumont student cans



single can Breckinridge



Single Can - Squires ES

FAYETTE COUNTY

Southern MS March 2023 Emergency feeding



Southern MS March 2023 Emergency feeding



STEAM & Mrs. Davis saying Happy Birthday to all students

JESSAMINE COUNTY



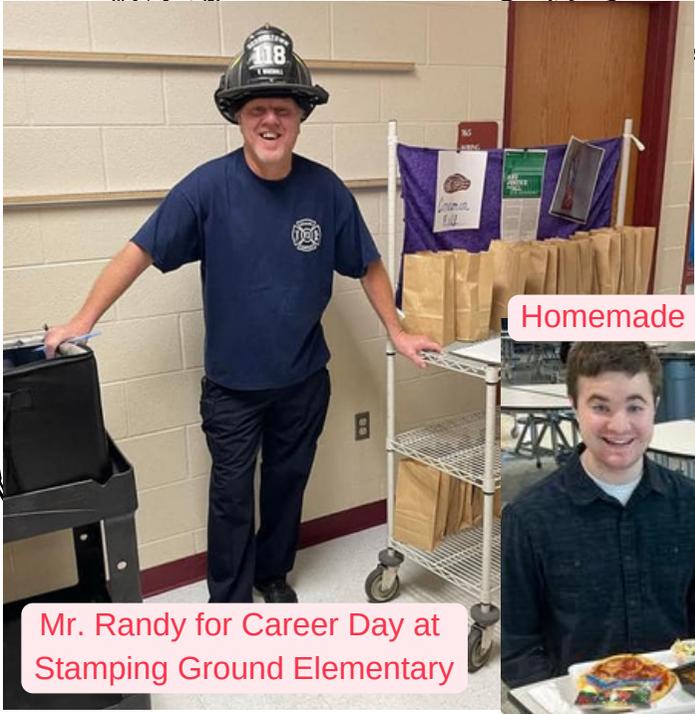
JESSAMINE COUNTY



JESSAMINE COUNTY



SCOTT COUNTY



Mr. Randy for Career Day at Stamping Ground Elementary

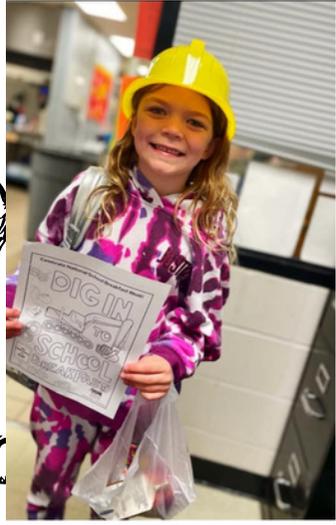
Homemade Pizza Day is always a hit



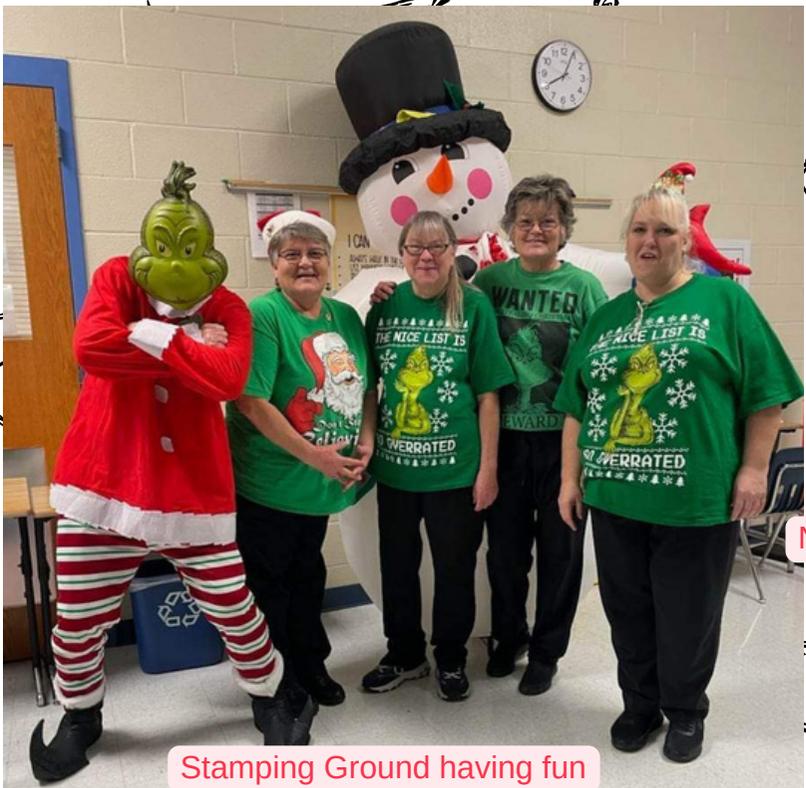
Hero Villain Day at GCHS



SCHS making peppermint surprises



NSBW Dig in to School Breakfast Northern Elementary



Stamping Ground having fun

Cutting Cinnamon Rolls at GCHS



SCOTT COUNTY

Homemade Cinnamon Rolls at GCHS



Dominos Day at Eastern Elem

Chef Tina at Garth Elem makes chocolate bird nest for the book Chez Bob.jpg



Smoking Butts for BBQ at GCHS

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SMART Systems
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Kelloggs'
Land O' Lakes
Parsley Marketing
PepsiCo Foodservice
Rizwitsch Sales
SA Piazza 'Wild Mike's'
Simplot
Tasty Brands
TekVisions, Inc
The 2Market Group
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Bush Brothers
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CresCor
Digi SMART Sense
Dole
Douglas Equipment
Dyna Brands
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ES Foods
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Silver

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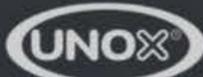


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*"Honey Cheerios" does not contain nuts. However, the product is not labeled as nut free because it is not produced in a nut free production facility.

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— Alan Wolfeit —

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25%
less sodium**

Item #5776
**Premium Reduced-Sodium
MAC & CHEESE**
6.0 oz. serving = 2.0 M/MA + 1 grain
577 mg of sodium



For more information or to request samples, please contact
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* as compared to 5705 Premium Cheddar Cheese Sauce ** as compared to 5768 Premium Creamy Mac & Cheese

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- Per meal revenue & food/supply expense projections
- A la carte revenue & projections

Considering

- Labor expenses
- Overhead expenses

Be Empowered to...

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- Set weighted food/supply/labor/overhead per meal & a la carte revenue targets
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K-12 Sales Specialist
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What does your school lunch look like today?



FRT



GRN



M/MA



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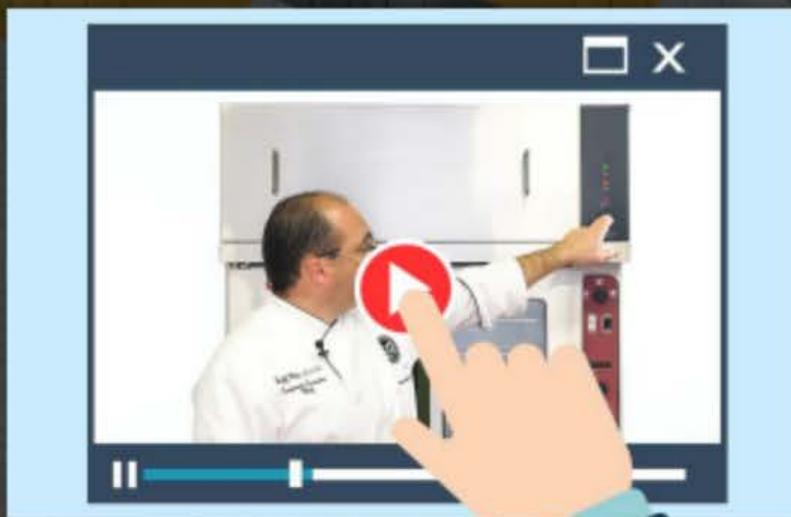
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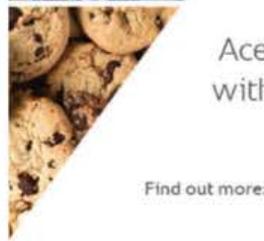


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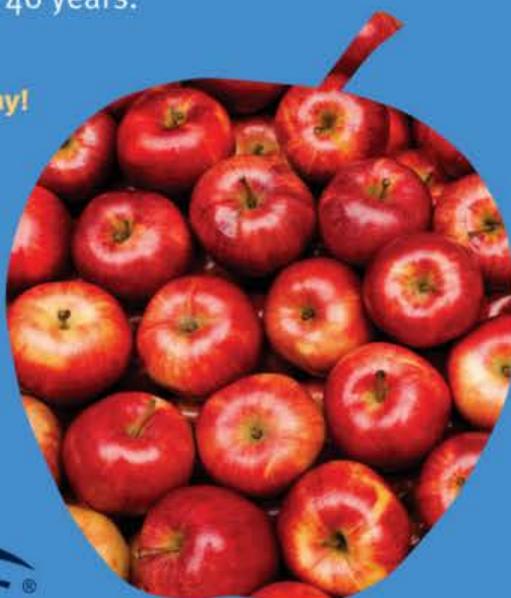


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