



GROW TO
NEW HEIGHTS
 WITH

Minnesota School Nutrition Association

65th Annual Conference

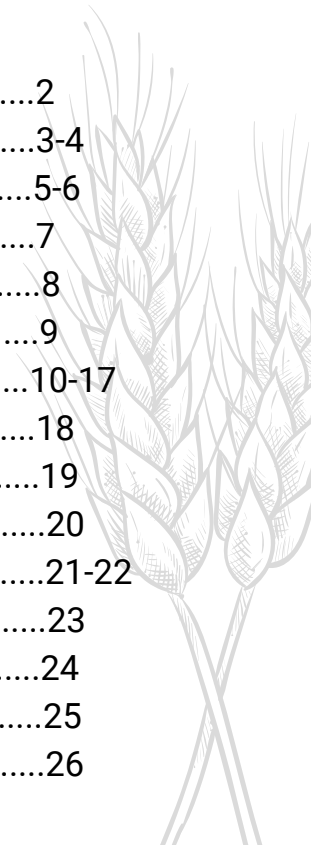
August 7-10, 2022

River's Edge Convention Center

Saint Cloud, MN

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President's Message



Carrie Frank
Dover-Eyota Public Schools
2022 MSNA President

Welcome to MSNA's 65th Annual Conference in St. Cloud!

We have such a great conference planned for you that I know this will be the best conference yet! I hope you take part in many great workshops, enjoy the fun activities and reconnect with your fellow school nutrition colleagues - we all know IT IS the other great Minnesota get together after all.

Enjoy the conference and we hope you *Grow to New Heights* with MSNA!

Conference Chair's Welcome



Julie Kronabetter



Dale Winham, SNS

Just when you thought we were through two of the most difficult years as school nutrition professionals, here we are to gather as an organization at the onset of another trying school year for many districts. Labor and supply shortages, expiration of waivers, returning to eligibility based meal charging and the list goes on. You have chosen to attend the 65th annual MSNA conference to continue to confront these challenges through knowledge and growth.

You have proven you have the ability to remain motivated and adaptable when faced with change. We hope that you will use this time together to gain insight from your colleagues and industry partners through the expertise that they will bring to the conference. It's time we continue to *Grow to New Heights* and remain committed to the service we provide our students.

Thanks for being awesome. You got this!

Event Policy & Waivers

Disclaimer of Endorsement

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

AntiTrust Policy Statement

It is the policy of MSNA 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 or concerns should be brought to the attention of MSNA.

Mission: MSNA is a state organization of school nutrition professionals committed to advancing school meal programs through education and advocacy.

Vision: Be the authority and resource for school nutrition programs.

Values

- Collaboration, Relationship Building and Teamwork
- Caring Commitment and Service
- Lifelong Wellness and Healthy Lifestyles
- Passion for Lifelong Learning and Professional Development
- Integrity and Ethics

Core Purpose: Well-nourished students prepared for success.



Conference Etiquette

Although the conference is fun and exciting, it is also a professional meeting. Business casual attire is appropriate during the conference. Please arrive promptly at all sessions and events and stay until they conclude. Please show respect for everyone by keeping conversations to a minimum during all sessions. Members are asked to demonstrate good judgment and courtesy to fellow members and staff. For security purposes you must wear your name badge at all times. Attendees will NOT be allowed to pick up other attendees badges/materials. You will not be allowed in the sessions if you do not have your badge visible. Your cooperation is appreciated!

Exhibit Hall Etiquette & Policy

The Exhibit Hall is guaranteed to be a great experience for all members, but can also be a bit overwhelming, especially for first timers! With all the different vendors and food to see and taste, it is important to keep in mind that it is where business is the top priority. We want you to be prepared and make sure you have a great experience in the vendor show.

- Interact with exhibitors in an effective & respectful manner. Be honest about your program's needs and listen to what solutions they have to offer.
- Please do not abuse the free samples and printed promotional items. Ask for extras if needed.
- Be aware of your district's policy for personal acceptance of contest prizes from exhibitors.

No matter what your job title and responsibilities, all school nutrition team members are expected to be the ambassadors of their profession and demonstrated experts in the business. Vendors return every year due to the dividends that their involvement brings. With your help, they will see that exhibiting at the MSNA vendor show is a great investment, ensuring that it is the best resource available to you!

- Exhibit Hall attendees will need an identification badge. Anyone without an identification badge will be directed to the registration area for verification as a paid attendee. A replacement badge may be purchased for a \$10 fee.

- No complimentary exhibit hall passes will be given out. Any other special situation/requests must be made or arranged in advance by the MSNA President.
- No one under age 16 will be allowed on the floor show at any time, for any reason.
- For safety reasons, no rolling bags are allowed.

**If you purchased a director/purchaser badge, a special exhibit period has been set aside for you to walk the aisles and network with the vendors. Director/purchasers can be on the floor from 9:15am-11:30am, as well as during regular hours.

Safety Protocol

MSNA has been following the CDC guidelines in order to safely prepare for our in-person conference here at the River's Edge Convention Center in St. Cloud. With guidance from the Centers for Disease Control (CDC), if you are fully vaccinated, we will not be requiring you to wear a mask but if you'd like to wear a mask, please do what you need to do to feel safe. The CDC still suggests social distancing, even if you've been fully vaccinated, but will not enforce or require it. There will be hand sanitizer throughout the convention center and masks available for anyone who would need one. Sanitizing will be done throughout the conference.

Event Photography Waiver

Attendance at the MSNA Conference constitutes an agreement by the registrant for MSNA to take and use photos, video and audio tapes in public spaces during the conference and related events. MSNA may make photographs, videos or recordings of MSNA events, which may include the likeness or participation of attendees, and reproduce them in future educational, news or promotional materials, whether in print, electronic or other media, including the MSNA website and its social media channels. Attendance at MSNA conference constitutes a waiver and release to any claims against MSNA and its board, members, and representatives, as well as granting MSNA permission to make, use, and distribute such items, without payment or compensation.

Cancellations & Schedule Changes

Circumstances beyond MSNA's control—weather, transportation difficulties or last-minute cancellations by program participants (speakers, presenters)—may necessitate changes in the scheduling or presentation of events and/or programs or even cancellation of a particular scheduled event or speaker. MSNA cannot be responsible in any way to any conference attendee for any disappointment, inconvenience or "loss" caused by such an eventuality.

Event Food Waiver

Participation in MSNA's 2022 conference may give rise to occasional instances of loss or injury. Except as may result from the deliberate actions of the Association, MSNA does not and cannot assume any liability for adverse reactions to food, beverages, physical conditions, products, machinery, or other individuals one may encounter while visiting the Exhibit Hall and participating in MSNA-related activities. Consumers who are concerned with food allergies or dietary restrictions must be aware of this risk and attendance at MSNA Conference constitutes an agreement to waive and release any claims against MSNA, its staff, members and representatives arising from allergic conditions or dietary restrictions.

Tips for First Time Attendees

If this is your first time at the MSNA conference , **WELCOME!**

MSNA is your professional organization, and we are confident you will leave this event with a wealth of information to help you in your schools. Here are a few hints for getting the most from the conference.

- **Look through your materials** - This conference booklet includes the Conference program.
- **Download the Conference App** - Download the “Visit Greater St Cloud” app to see the full schedule, speakers, restaurants and places to explore in St. Cloud, and more! Downloading the app is not required, but highly recommended.
 - How do I download the app?
 - Navigate to your phone’s App Store.
 - Search for the app “Visit Greater St. Cloud” and download.
 - When you open the app, navigate to the menu and select “Events.”
 - Choose the 2022 MN School Nutrition Association event.
- **Don’t be shy** - Introduce yourself to other MSNA members. You will find them to be valuable resources for you both at the conference and in the future. Name badges give you a wealth of information to help you get to know your fellow conference attendees. The name on the badge tells you who the MSNA member is and where they are from.
- **Be punctual** - We value your time. Unless something unavoidable occurs, our events begin and end on time. We do not have assigned or priority seating, so please plan to arrive at meetings a little early to reserve your spot and get settled.
- **Check out the vendors** - Take some time to explore the vendor show floor and see what they have to offer.
- **Fill out your conference and speaker evaluations** - MSNA appreciates your comments and reviews all feedback! You will get a survey after the conference is over as well as individual session surveys.
- **Take what you learn home** - MSNA encourages members attending the conference to share with your colleagues what you learned.
- **MSNA is YOUR organization** - We are a diverse group of people with one goal in mind: providing the best possible training and experience for our members. You will find your fellow MSNA members and staff ready to help you reach that goal.

Enjoy the conference & please let us know if/ how we can help!

Professional Standards & SNA Certificate Program

A tracking form for sessions is included in your registration packet. All general sessions and workshop sessions have been coded for SNA and Professional Standards. Note: not all credits earned at Annual Conference will meet the USDA Professional Standards. Each member is responsible for maintaining documentation on all CEU’s earned. MSNA will not track your hours.

Things to Know

Conference App

To stay connected at the conference, MSNA is partnering with Visit Greater St. Cloud for you to find all the conference materials in the palm of your hand. You will be able to access the conference information and access maps of the RECC and St Cloud. Scan the QR code to download the App to maximize your conference experience! Once downloaded, select the 2022 MN School Nutrition Association event.



Social Media

Find MSNA on Facebook & YouTube! Use hashtag **#MSNAAC2022** to stay connected!



[MNSNA](#)



[Minnesota SNA](#)

Meal Vouchers

Each registered attendee will receive two \$15 meal vouchers for Monday, August 8 - Wednesday, August 10. These vouchers will be good at the St. Cloud restaurants listed below only and cannot be redeemed for cash. The discount is only good for food items, no alcohol. You may combine the vouchers but no cash back is allowed.

** Voucher is good for food & tax, and each attendee agrees to pay any amount over the \$15.00 or provide additional voucher

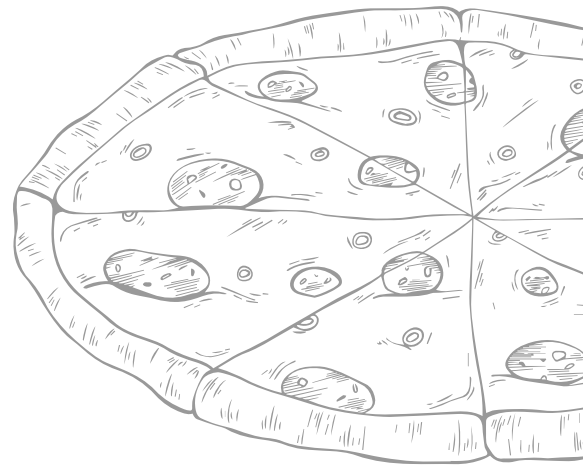
** Voucher is not valid with any other coupons or discounts.

DOWNTOWN:

Jules' Bistro (Closed Monday)
MC's Dugout Bar & Grill
Mexican Village
Olde Brick House
Green Mill Restaurant & Bar
Firehouse Subs

WEST SIDE:

House of Pizza-West
Texas Roadhouse



Education Scholarship Fund

We are raising money for the MSNA Education Scholarship Fund. Purchase a \$2 ticket and enter to win one of 10 baskets donated from friends of MSNA. Baskets are on display in the registration area. Winners will be announced at the Wednesday General Session. **YOU MUST BE PRESENT TO WIN.**

Awards Program

We will celebrate the outstanding contributions MSNA members have made during the opening general session on Monday, August 8. The awards will include MSNA Director of the Year, Manager of the Year, Employee of the Year, Hero Award and Hero Site Award.

2022 Conference Committee

MSNA extends a special thanks to the Annual State Conference Committee members for their commitment to the 2022 program and events. They have devoted their time and energy to make MSNA's 65th Annual State Conference a chance to "Grow to New Heights!"

Conference Chairs

Julie Kronabetter, Burnsville-Eagan-Savage ISD
Dale Winham, SNS, Rochester ISD

President

Carrie Frank, Dover-Eyota ISD

Executive Director & Volunteers

Margaret I. Winchell, Fusion Learning Partners
Noelle Hulshizer, Program & Communications Coordinator
Fusion Learning Partners

Workshops

Ashley Schneider, Chair, Moorhead Area Schools
Callie Neumann, Co-Chair, Anoka-Hennepin School
Cheryl Pick, Foley Public Schools
Kim Hinrichs, Buffalo Hanover Montrose Schools
Darcy Stueber, Mankato Area Public Schools
Jess Pena, Red Wing Public Schools
Vickie Speltz, Lewiston-Altura Public Schools

Michele Hawkinson, Tracy ISD
Tara Forner, Centennial ISD
Mary Peterson, RD, State Agency
Rachel Bowers, RD, State Agency

Registration

Bobbi Varichak, Mounds View ISD
Terianne Joslin, Foley Public Schools

Vendor Show

Ross Larson, Waseca ISD
Steve Martel, General Mills
John Jurichko, ATSR

Industry Representative

Steve Martel, General Mills

Education Scholarship Fund

Denise Stawarski, St. John's School

Decoration/Floral

Lori Landowski, Foley Public Schools

Meals

MSNA Executive Committee

Industry Elite Sponsors

A special thank you to our Industry Elite members. We have been able to provide exceptional events and workshops for this conference due to their support throughout the year.

- Bernatello's~Hangry Bear
- Post Foodservice
- Peterson Farms, Inc.
- Daly & DeRoma Group, Inc.
- The Yes Group
- IFD Food Service Distributor
- General Mills
- TriMark Minnesota
- Hollander Company
- Vader & Landgraf, Inc.
- US Foods Culinary Equipment & Supply
- National Food Group

Workshop Sponsors

Thank you to the following companies/schools that have donated their services to provide exceptional workshops for this conference.

- ATSR
- Cambro Manufacturing
- Dover-Eyota ISD
- Allergen Free Cooking
- CenterPoint Energy
- Foley Public Schools
- America's Meal
- Cool School Cafe
- Food Safety
- CJ Public Relations
- MN Department of Education
- General Mills
- MN Department of Ag
- Minnesota School Food Buying Group
- Top 10 Education Consultants
- Maus Crossings
- ProTeam Food Service Advisors
- Successful Business Solutions
- Tracy Area Schools
- Mankato Area Public Schools
- SNA Lead to Succeed
- UMN Extension
- Mounds View Public Schools
- Chef Rebecca K12 Culinary Consulting

2022 Executive Board of Directors



President
Carrie Frank
Dover-Eyota Public Schools



President Elect
Cheryl Pick
Foley Public Schools



Vice President
Michele Hawkinson
Tracy Public Schools



Secretary/ Finance
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Nutrition Chair
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Public Policy Chair
Darcy Stueber, SNS
Mankato Area Public Schools



Industry Chair
Steve Martel
General Mills



Director of Nutrition Services
Monica Herrera
Minnesota Department of Education



MSNA Executive Director
Margaret I. Winchell
Fusion Learning Partners

Featured Speakers

Monday, August 8, from 8:00am - 10:30am

***Fearless: An Inspiring Experience featuring Kat Perkins, Terry Haws A
1 CEU Hour***

Kat Perkins appeared on NBC's The Voice Season 6 and advanced to the show's finals. Mentored by Adam Levine, Kat climbed her way to fourth place! A native of the tiny town of Scranton, ND, Kat has resided in Minneapolis, Minnesota since 1999. Kat has released five albums since The Voice with two of her singles charting inside #20 on the iTunes Charts! Along with full time touring, Kat founded The Rising Star Foundation and runs her own music camp in the badlands of North Dakota! Music and education is her passion and she tries to combine them whenever possible!

Tuesday, August 9, from 11:45am - 1:15pm & 1:30pm - 3:00pm

***LEAD to Succeed: How Do You Bring Value to the Workplace? with
Annette Derouin, Terry Haws A, 1.5 CEU Hours***

Annette Hendrickx Derouin (MPH, RD, SNS) retired this year as the Director of Food and Nutrition Services for Willmar, New London-Spicer, Montevideo and Community Christian Schools in Minnesota. She has worked in School Nutrition for over 26 years and is a former State President for the Minnesota School Nutrition Association.

In this training, participants will explore frameworks and tools they can employ to be more effective at communicating who they are and the value they bring to their organization. Participants will take a "deep dive" into the skills they need to assess and understand their audience, and how to develop an effective introduction for a specific audience.

Wednesday, August 10 from 10:30am - 12:15pm

Passion and Purpose with Ian Leonard, Terry Haws A, 1 CEU Hour

Ian has been Chief Meteorologist at FOX 9 in Minneapolis since 2006. His science is the great outdoors and his passion is forecasting the weather. Ian graduated from the Broadcast Meteorology Program at Mississippi State University and is a member of the American Meteorological Society, The National Weather Association and The Canadian Meteorological and Oceanographic Society.

Ian Leonard shows organizations how to move through storms in their lives and live a life of passion and purpose. This humorous and thought provoking program is one that you will remember. It all starts with one simple question. What have you done for someone else today?

Sunday, August 7

1:00pm - 5:00pm Session

ServSafe Renewal Course (Fee-based & Limited Capacity)

Presenters: Michelle Hill, CFP, M, CFP Council II Allergen Committee Co-Chair, Culinary Allergens Specialist, FoodSafetyGuy

Location: Clark/ Edelbrock Rooms

Key Area 2: Operations, *Target Audience:* All

4-hrs/4-CEUs/MDH-approved. MN CFPM Registration - Renewal Class. The certificate that is issued must be sent to MDH, along with your Yellow Renewal Notice or the MDH "CFPM Renewal Application Form" in order for you to be listed in the MDH's MN CFPM Registry, which is required by the MN Food Code.

2:30pm - 4:30pm Session

New Directors Session: Grow to New Heights with Child Nutrition Opportunities (For New Directors, Limited Capacity)

Presenters: Cheryl Pick, Child Nutrition Director, Foley Public Schools; Carrie Frank, Child Nutrition Director, Dover Eyota Schools

Location: Marsh/ Fandel Rooms

Key Area 3: Administration, *Target Audience:* Director

New directors will walk away with tools on how to make their programs successful, how cycle menus work, and how to use a compliant software program. There will be a roundtable discussion on questions you may have to make your program grow to new heights.

Don't forget about the Annual Conference Service Project!



This will be a **donation drive - where you can be a part of the collection process.**

DETAILS: Items can be dropped off at the donation table, near registration. Meet a representative Monday morning & Wednesday!



Monday, August 8

8:00am - 10:30am - Opening Session with Keynote Speaker, Kat Perkins

10:45am - 11:45am Sessions

Menu Planning for Special Diets

Presenters: Molly Platts, MS, RDN, Manager, Solution Engineers, SchoolCafé

Location: Opportunities Suite, *Target Audience:* All

Key Area 1: Nutrition, USDA Code: 1160 - 1 Approved CEU Hour

Molly's extensive background in school nutrition makes her fully prepared to discuss menu planning and how to accommodate special diets, specifically for students with allergens. This exploration will show how technology is used as a line of defense to keep students safe while eating.

Social Media Marketing

Presenters: Chef Rebecca Polson, CC,SNS, Chef Consultant, Chef Rebecca K12 Culinary Consulting

Location: Terry Haws A, *Target Audience:* All

Key Area 4: Communications/ Marketing, USDA Code: 4120 - 1 Approved CEU Hour

School nutrition professionals have so much to do in a day and only so much time to do it. Whether you're tackling procurement issues or serving hundreds of hungry students, it's no surprise if your to-do list has a lot of items that you'd like to accomplish but never quite get to. However, school nutrition social media marketing isn't one of those tasks that you should consistently put on the backburner, if but for one simple reason: If you don't tell your program's story on social media, chances are someone else will and it might not be positive or even accurate. There are other reasons, too: It shows the community your passion for feeding hungry students, and it increases transparency for the program. Plus, social media is often the first source of information for tech-savvy parents and students. A strong social presence makes it much more likely that you'll get bigger, often more positive attention from the media. But where should you begin?

Benefits of Participating in The Minnesota School Food Buying Group (MSFBG)

Presenters: Laura Metzger, RDN, SNS, Director of Food and Nutrition Services at Westonka and MSFBG Consultant, MSFBG (Minnesota School Food Buying Group)

Location: Herberger Suite, *Target Audience:* Director

Key Area 3: Administration, USDA Code: 3220 - 1 Approved CEU Hour

Laura, MSFBG Consultant, will discuss the bid process, the awards for the 22-23 school year, ask for new ideas for the bid, discuss how schools can benefit, and ask for schools to volunteer to assist throughout the process.

12:45pm - 1:45pm Sessions

It Happened on Facebook: Navigating K-12 Social Media

Presenters: Kristie Borges, Senior Associate, CJ Public Relations

Location: Terry Haws A, *Target Audience:* All

Key Area 4: Communications/ Marketing, USDA Code: 4120 - 1 Approved CEU Hour

It Happened on Facebook: Tips for keeping a professional, engaging social profile and avoiding social blunders!



F2S: Making the Connection

Presenters: Carrie Frank, Food and Nutrition Director, Retired from Dover-Eyota Public Schools; Peter & Jessica Desen Family, Local Farmer in Eyota, MN

Location: Opportunities Suite, *Target Audience:* All

Key Area 1: Nutrition, USDA Code: 1130 - 1 Approved CEU Hour

Attendees will 1) learn the basic steps in starting or expanding a successful farm to school program; 2) learn just how simple a Farm to School program can be run and 3) learn about Farm to School Grant Opportunities.



Director's Handbook 101

Presenters: Michele Hawkinson, Food Service Director; Tracy Area Schools, Stacy Engelkes, Director, Brooklyn Center; Kair Blum, Director, Rushford-Peterson Schools; Amy Renken, Director, Dover-Eyota Schools

Location: Herberger Suite, *Target Audience:* Director/ Manager

Key Area 3: Administration, USDA Code: 3410 - 1 Approved CEU Hour

In this session that is geared towards new directors or managers that aspire to be a director, we will discuss what new directors need to know to get off to a good start. We will go through some of the day-to-day tasks, as well as the bigger tasks, such as how to work in CLICS. At the end of the session, we will break into groups with other same-sized schools to network and exchange ideas.

2:00pm - 3:00pm Sessions



MN Harvest of the Month

Presenters: Sami Burington, RDN, School Nutrition Specialist, Minnesota Department of Education; Kate Seybold, Regional Marketing Specialist, Minnesota Department of Agriculture

Location: Herberger Suite, *Target Audience:* All

Key Area 4: Communication/ Marketing, USDA Code: 1130 - 1 Approved CEU Hour

Minnesota Harvest of the Month (MN HOTM) has been developed, piloted, revised, and now is ready for K-12 schools to implement. MN HOTM is a proven successful marketing campaign and education program to connect the cafeteria, classroom and community - the three C's of farm to school. Find recipes, lesson plans and social media plugs to help promote HOTM foods all school year long. Also, learn from the schools who participated in the HOTM pilot year. Are you ready to bring MN HOTM to your school? Join the MN HOTM core team to learn how your school can participate in the statewide inaugural year of MN HOTM.



So you want to open a coffee shop?

Presenters: Darcy Stueber, SNS, CDM, CFPP, Director of Nutrition Services, Mankato Area Public Schools; Laura Hoekstra, MS, RD, LD, Nutrition and Wellness Specialist, Mankato Area Public Schools

Location: Opportunities Suite, *Target Audience:* All

Key Area 2: Operations, USDA Code: 2610 - 1 Approved CEU Hour

Let us share what we learned opening a coffee shop!



Back to Basics 22-23 SY and "Ask MDE"

Presenters: Melissa Elder, MS, Interim Supervisor, School Nutrition Programs & MDE Panelists

Location: Terry Haws A, *Target Audience:* All

Key Area 3: Administration, USDA Code: 3320 - 1 Approved CEU Hour

Guidance for next year's operations is evolving. Join this session to find out the latest news for the school year 2022-2023. There will be a panel of Child Nutrition Specialists from MDE.

Offer Versus Serve

Presenters: Mary Peterson, RD, LD, Child Nutrition Specialist, Minnesota Department of Education; Rachel Bowers, MPH, RD, Child Nutrition Specialist, Minnesota Department of Education

Location: Terry Haws A, *Target Audience:* Employee/ Manager

Key Area 2: Operations, USDA Code: 2220 - 1 Approved CEU Hour

Students who are offered choices are more likely to eat the foods they like rather than throw them away. Offer vs Serve (OVS) is a method of menu planning and meal service that helps sponsors reduce food waste and costs, while ensuring students receive nutritious meals they enjoy. This session will teach participants the difference between food components and items and what is considered a reimbursable meal under OVS requirements.

Customer Do's and Don'ts

Presenters: Jean Ronnei, SNS, Senior Consultant, ProTeam Foodservice Advisors; Brenda Holden, Consultant, ProTeam Foodservice Advisors

Location: Glenn Carlson Hall, *Target Audience:* All

Key Area 4: Communication/ Marketing, USDA Code: 4150 - 1 Approved CEU Hour

Through a combination of presentation and entertaining interactive examples, participants will sharpen their awareness of how their everyday actions and words reflect your program and your district.

Navigating the SNA Certificate Program

Presenters: Sharon Maus, Retired MN School Nutrition Association Executive Director, MSNA

Location: Herberger Suite, *Target Audience:* All

Key Area 3: Administration, USDA Code: 3120 - 1 Approved CEU Hour

Have you thought about learning more about the SNA Certificate program? Do you already have your certificate and want to move up levels to enhance your knowledge of school nutrition? Does your district require you to have a certificate? By earning your Level 1, Level 2, or 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 SNA's Keys to Excellence Program and, SNA's Certificate Program aligns with USDA Professional Standards. This session will help you understand and navigate through the SNA Certificate Program.



SNA's Certificate Program in 3 Easy Steps

Earn your Level 1 Certificate

- STEP 1:** Complete 8-hour Nutrition Core Course and 8-hour Food Safety Core Course
- STEP 2:** Send SNA your Completed Application, Payment and Certificates of Completion
- STEP 3:** Celebrate! SNA will send you a letter confirming you have earned your Level 1 Certificate in School Nutrition!

Aligned with USDA Professional Standards

Take the first step today!
www.schoolnutrition.org/Certificate

2022 Education Sessions

Tuesday, August 9

8:00am - 9:00am Sessions

➤ **Creating a Climate-Friendly Meal Program**

Presenters: Amy Bratt, Business Development, RealTime Solutions/Cool School Cafe; Nicole Moreland, Account Services, RealTime Solutions/Cool School Cafe

Location: Terry Haws A, *Target Audience:* All

Key Area 2: Operations, USDA Code: 1150 - 1 Approved CEU Hour

School Nutrition Professionals will learn simple strategies to successfully build a climate-friendly meal program, including: Regenerative and Sustainability - What it Means and Why it Matters, 3 Focus Areas for Maximum Impact, and Free Resources to Boost Your Program.

➤ **Is your Cafeteria a Fixer- Upper? Design on a Dime to the Rescue**

Presenters: Jean Ronnei, SNS, Senior Consultant, ProTeam Foodservice Advisors; Kimberly Hinrichs, Director of Nutrition Services, Buffalo Hanover Montrose Schools; Stacey Stahl, Co-President, Ritten and Associate

Location: Opportunities Suite, *Target Audience:* Manager/ Director

Key Area 3: Administration, USDA Code: 3510 - 1 Approved CEU Hour

Learn tricks of the trade to transform your cafeteria within your budget, with or without purchasing new equipment or writing RFPs or hiring a brand consultant. Kim Hinrichs has a story to tell about how she started her plan to update her cafeterias with new equipment and a new brand. Stacey Stahl is well known in our state as someone that will go above and beyond to help directors and managers see possibilities by actively listening and providing recommendations. We'll discuss how to have that difficult discussion with an employee or team that loves to "over decorate" and get you started on your vision for your Fixer Upper!

➤ **Finding Farmers & Buying Local Foods**

Presenters: Sami Burington, RDN, School Nutrition Specialist, Minnesota Department of Education; Jackie Billhymer, Farm to Institution Coordinator, University of Minnesota Extension

Location: Herberger Suite, *Target Audience:* Manager/ Director

Key Area 1: Nutrition, USDA Code: 1130 - 1 Approved CEU Hour

From first bites to full tray, your school menu can showcase local foods! Learn where to find farmers and how to purchase local foods to serve in your school meals. We'll take a look at procurement methods and strategies to target local foods.

9:15am - 10:15am Sessions

➤ **Creating a Culture of Belonging**

Presenters: Mike Crabtree, Ed.S, Educational Consultant, TopTenn Educational Consulting

Location: Glenn Carlson Hall, *Target Audience:* All

Key Area 4: Communication/ Marketing, USDA Code: 4150 - 1 Approved CEU Hour

An exploration into working with kids and families in poverty and how to create connections to build a community of belonging.



Promoting Whole Grain Intake in Students: Why it Matters & On-Trend Whole Grain Menu Solutions

Presenters: Lesley Shiery, MS, RD, Associate Nutrition Manager, General Mills; Monica Coulter, General Mills K12 Corporate Chef, General Mills

Location: Herberger Suite, *Target Audience:* All

Key Area 1: Nutrition, USDA Code: 1140 - 1 Approved CEU Hour

Following this session, attendees will be able to: 1. Describe why promoting whole grain intake early can lead to long term health benefits 2. Outline the latest science on whole grain health benefits 3. Develop on-trend whole grain rich menu solutions to satisfy students



Garden to Cafeteria: Bringing Garden food into School Meals and Doing it Safely

Presenters: Annalisa Hultberg, MS, Extension Educator, food safety, University of Minnesota, University of Minnesota; Kirsten Saylor, School Garden Specialist Consultant, Saint Paul Public Schools

Location: Terry Haws A, *Target Audience:* All

Key Area 2: Operations, USDA Code: 1130 - 1 Approved CEU Hour

Join us for an engaging conversation about best practices for starting a school garden that will grow food for the cafeteria! Topics will include steps to get started and coordinating activities between nutrition services and garden staff and volunteers. Participants will learn skills and knowledge about food safety in the garden like safe washing, harvesting, and other steps to ensure food from the garden is safe. Learn from school garden leaders about lessons learned as they started their school garden and garden to cafeteria program and hear about a new Food Safety in the School Garden manual from UMN Extension and others.

10:30am - 11:30am Sessions



Increasing Local Food Purchases: Minnesota Farm to School Reimbursement Grant

Presenters: Kate Seybold, Regional Marketing Specialist, Minnesota Department of Agriculture; Erin McKee, Community Food Systems Program Director, Institute for Agriculture and Trade Policy; Emily Mehr, Minnesota Department of Agriculture Ryan Pesch, Educator, University of Minnesota Extension

Location: Herberger Suite, *Target Audience:* Director

Key Area 1: Nutrition, USDA Code: 1130 - 1 Approved CEU Hour

Learn how the Minnesota Department of Agriculture's (MDA) Farm to School grants can help kickstart or grow your Farm to School purchasing! MDA offers Farm to School grants that provide reimbursement to schools for purchasing Minnesota grown and raised foods for use in school lunch programs. During this session, we'll provide an overview of the grant program, highlight past projects, and share information on how to apply during the upcoming rounds of applications. The session will be appropriate for current grantees as well as schools looking to participate next year.



Goody Google: Tools for Managing Google Platforms

Presenters: Bobbi Varichak, DTR, SNS, MBA, Food Service Manager, Mounds View Public Schools #621

Location: Terry Haws A, *Target Audience:* All

Key Area 3: Administration, USDA Code: 3510 - 1 Approved CEU Hour

Get to know Google! This is a basic session meant for any user. You'll learn tips and tricks to embrace Google for all it can do.



Efficiency on Demand: Spice up your Equipment Operating Efficiency

Presenters: Ann Lovcik, Foodservice Energy Efficiency Consultant, CenterPoint Energy

Location: Opportunities Suite, *Target Audience:* All

Key Area 2: Operations, *USDA Code:* 2430 - 1 Approved CEU Hour

·There's no thyme like the present to understand technology, operating and maintenance of Convection Ovens, Steamers, and Combi Ovens. Variety IS the spice of life – hear examples during this session on how to improve efficiencies in the kitchen, and also hear about Resources on Demand, including who to call for equipment help, training, and utility rebates.

Group Sessions - 11:45am - 1:15pm

GROUP A:

Exhibit Show in Terry Haws B & C (Director's Only from 9:15am - 11:30am) - 2 Approved CEU Hours

GROUP B:

Session: "LEAD to Succeed: How to Bring Value to Your Workplace" – Annette Derouin in Terry Haws A - 1.5 Approved CEU Hours

Group Sessions - 1:30pm - 3:00pm

GROUP A:

Session: "LEAD to Succeed: How to Bring Value to Your Workplace" – Annette Derouin in Terry Haws A - 1.5 Approved CEU Hours

GROUP B:

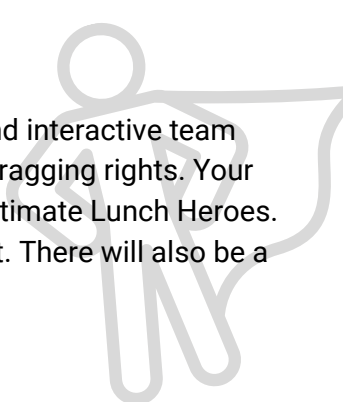
Exhibit Show in Terry Haws B & C (Director's Only from 9:15am - 11:30am) - 2 Approved CEU Hours

3:15pm - 4:30pm Session

Lunch Hero Challenge - Team Building

Location: Glenn Carlson Hall, *USDA Code:* 3410 - 1 Approved CEU Hour

We challenge you and your team to show off your super hero skills and compete in this fun and interactive team building challenge. There will be multiple teams competing for the coveted Golden Tray and bragging rights. Your team will be completing four “win it” challenges and the first team to the end will be named Ultimate Lunch Heroes. This fast-paced challenge sounds a lot like our work environments, so we know you’ll do great. There will also be a photo booth to partake in!



2022 Education Sessions

Wednesday, August 10

8:00am - 9:00am Sessions



USDA Foods – Creative Distribution of Federal Commodities

Presenters: Tony Rank & Annette McBride, Administrators, USDA Foods Program, Minnesota Department of Education

Location: Terry Haws A, *Key Area 3:* Administration, *USDA Code:* 3320 - 1 Approved CEU Hour

Minnesota has a new state warehouse, distribution model and adjusted fees for USDA Foods in schools. Learn the latest updates related to the supply chain and preview the fall survey.

➤ **Expanding Breakfast Beyond the Cafeteria**

Presenters: Alex Gaustad, Territory Sales Manager, Cambro Manufacturing; Laurance Anderson, Territory Sales Manager, Cambro Manufacturing; Gayle Swain, Non-Commercial Specialist, Cambro Manufacturing

Location: Opportunities Suite, *Target Audience:* All

Key Area 2: Operations, USDA Code: 2220 - 1 Approved CEU Hour

Explaining, providing, and showing strategic and different methods of offering breakfast to the students in schools

➤ **Food Safety Fundamentals**

Presenters: Michelle Hill, CFPM, CFP Council II Allergen Committee Co-Chair, Culinary Allergens Specialist, FoodSafetyGuy

Location: Herberger Suite, *Target Audience:* All

Key Area 2: Operations, USDA Code: 2410 - 1 Approved CEU Hour

Fundamental 1 - The 5 Risk Factors for Foodborne Illness - discuss each risk and how to control it.

Fundamental 2 - The Safe Food Handler - handwashing, personal hygiene.

Fundamental 3 - Safe Food Prep and Display - controlling time and temperature, review of TCS foods.

9:15am - 10:15am Sessions

➤ **Considerations for Cafeteria Design**

Presenters: John Jurichko, CDT, Food Service Facilities Designer, ATSR; Kara Rise, Interior Designer, ATS&R Architects; Jennifer Miller, Interior Designer, ATSR

Location: Opportunities Suite, *Target Audience:* All

Key Area 2: Operations, USDA Code: 2430 - 1 Approved CEU Hour

Aspects of designing cafeteria and serving areas for K-12 schools

➤ **Allergen Management in the School Kitchen**

Presenters: Michelle Hill, CFPM, Culinary Allergen Specialist, Allergen Free Cooking

Location: Terry Haws A, *Target Audience:* All

Key Area 2: Operations, USDA Code: 1160 - 1 Approved CEU Hour

What will be discussed: 1. Sign and Symptoms of Food Allergy 2. All about allergens - the Big-9! 3. Keeping our kids safe - Kitchen management

➤ **MSNA Advocacy in Action**

Presenters: Darcy Stueber, SNS, CDM, CFPP, Director of Nutrition Services, Mankato Area Public Schools; Sam Walseth, Lobbyist, Capitol Hill Associates; Britta Torkelson, Lobbyist, Capitol Hill Associates

Location: Herberger Suite, *Target Audience:* All

Key Area 3: Administration, USDA Code: 4120 - 1 Approved CEU Hour

In addition to our work nationally, through SNA, our local MSNA is involved in policy work at the state legislature. Your Public Policy Legislative Committee works each year to ensure your voice is present in legislative policy debates on issues impacting school nutrition. Join us at this session to learn more about MSNA's work in the state legislative process.

10:30am - 12:15pm - Closing Session with Keynote Speaker, Ian Leonard

Congratulations, Award Winners!

DIRECTOR OF THE YEAR



Vickie Speltz
Lewiston - Altura ISD

MANAGER OF THE YEAR



Tracy Alexander
Saint Paul Public Schools

EMPLOYEE OF THE YEAR



Marilyn Veryzer
Johnsville Elementary,
Anoka - Hennepin Schools

INDUSTRY PARTNER OF THE YEAR



Laurance Anderson
Cambro Manufacturing

MSNA HERO AWARD



Mackenzie Herbst
Foley High School

MSNA HERO SITE AWARD



Edgerton Elementary
Roseville Area Schools

Past Presidents

PRESIDENT

Elizabeth Goodman
 Eileen Reardon
 Rosemary Degan
 Margaret Dayton
 Mildred Troop
 Lillian Johnson
 Joyce Bradley
 Eleanor Anderson
 Margaret Harris
 Margaret Krueger
 Irene Showalter
 Florance Trovik
 Emma Trick
 Rosemary Degan
 James Michaelson
 Ethel Root
 Corrine Zent
 Kathryn Esler
 Lola Astleford
 Edith Mary Sanderson
 Louis Conrad
 Stella Wingert
 Isabel Lewis
 Candice Witter
 Kathleen Milbrath
 JoEllen Miner
 Dahn Carrison
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 Mary Matthew
 Lowell Swensen
 Shirley Erickson
 Mary Bonemeyer
 LaDonna Brummund
 Mary Begalle
 June Selk
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 Karen Sommerdorf
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 Herb DeRoma
 Deanna Dubel
 Lori Kasner
 Linda Skrien
 Karen Overman
 Lonnie Voll
 Jim Groskopf
 Lonnie Voll & Jim Groskopf
 Tina Wheeler
 Kathy Burrill
 Annette Hendrickx Derouin
 Esther Motyka
 Sherri Knutson
 Thomas Pellegrino
 Jean Ronnei
 Mary Anderson
 Debra LaBounty
 Allison Bradford
 Janeen Peterson
 Brenda Braulick
 Mary Fish
 Laura Metzger
 Julie Powers
 Wendy Knight
 Amy Thering
 Vickie J. Speltz
 Jo Lange
 Carrie Frank

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 2018-2019
 2019-2020
 2020-2021
 2021-2022

ANNUAL MEETING SITE

Vocational High, Minneapolis
 Sibley High, West St. Paul
 Bloomington High, Bloomington
 Fairview Jr High, Roseville
 Sandberg Jr. High, Robbinsdale
 Columbia Heights High
 University of MN, St. Paul
 Hopkins High
 Edina-Morningside High
 ISD 281, Robbinsdale
 ISD 276, Minnetonka
 Hutchinson High
 Park Sr. High, Cottage Grove
 Brainerd Sr. High
 Jefferson Sr. High, Bloomington
 Park Center, Brooklyn Park
 Neil Armstrong High, Plymouth
 Mankato State College
 Duluth Civic Auditorium, Duluth
 Leamington Hotel, Minneapolis
 Kahler Hotel, Rochester
 Sunwood Inn, St. Cloud
 Radisson Hotel, St. Paul
 Quadna Mountain Resort, Hill City
 Holiday Inn, Mankato
 Radisson South, Bloomington
 Duluth Civic Auditorium, Duluth
 Kahler Hotel, Rochester
 The St. Paul Hotel
 Moorhead Sr. High
 Kahler Hotel, Rochester
 Radisson Hotel, St. Paul
 Holiday Inn, Mankato
 Holiday Inn, Duluth
 Civic Center, St. Cloud
 Northland Inn, Brooklyn Park
 Kahler Hotel, Rochester
 DECC, Duluth
 Civic Center, St. Cloud
 Mankato Civic Center
 DECC, Duluth
 Mayo Civic Center, Rochester
 River Centre, St. Paul
 Civic Center, St. Cloud
 DECC, Duluth
 Arrowwood Resort, Alexandria
 DECC, Duluth
 Civic Center, St. Cloud
 River Centre, St. Paul
 DECC, Duluth
 Mayo Civic Center, Rochester
 Civic Center, St. Cloud
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 Mayo Civic Center, Rochester
 St. Cloud Civic Center
 DECC, Duluth
 Mayo Civic Center, Rochester
 Rivers Edge CC, St. Cloud
 Rivers Edge CC, St. Cloud
 Rivers Edge CC, St. Cloud
 DECC, Duluth
 Mayo Civic Center, Rochester
 Rivers Edge CC, St. Cloud
 Not held due to COVID19
 Rivers Edge CC, St. Cloud
 Rivers Edge CC, St. Cloud



2021 - 2022 Chapter Presidents

Chapter 00- Mid Minnesota

Camey Maland

Chapter 2- Hiawatha

Kari Rubitschung

Chapter 4- Lake Region

Not Available

Chapter 5- Lucky 7

Not Available

Chapter 6- MN Valley

Not Available

Chapter 8- North Ramsey

Annette Haugen

Chapter 9- North Suburban

Esther Motyka

Chapter 10- Prairie Falls

Not Available

Chapter 11- South East

Kari Blum - Co-President

Jennifer Walters - Co-President

Chapter 12- South West

Not Available

Chapter 13- Crosstown

Melody Hill

Chapter 14- West Suburban

Valerie Johns - Co-President

Cindy Prior - Co-President

Chapter 15- Arrowhead

Debbie Billman

Chapter 19- Dan Patch

Ross Larson

Chapter 20- SE Metro

Not Available

Chapter 21- Little Crow

Elaine Woolery, Co-President

Diane Dwenger, Co-President

Chapter 22- Crow River

Not Available

Chapter 23- Land of Lakes

Stephanie Beyer - Co-President

Chelsie Newton - Co-President

Chapter 24- Central Granite

Lori Smith

Chapter 25- East Central

Not Available

Chapter 27- Straight River

Sarah Brooks

Chapter 30- Northwest

Not Available

Chapter 31- Metro

Not Available

Chapter 32- St. Paul

Chris Wirtz - Co-President

Kris Schmidt - Co-President

Chapter 34- Paul Bunyan

Tammie Colley

Chapter 35- River Valley

Jackie Pettit

Chapter 36- Northland

Carol Dalske

Conference Exhibitors

Accutemp

#210
Exhibit Hall C

Affinity Sales Group Midwest

#323-335/422-432
Exhibit Hall C
Apple and Eve/The Switch
Baker Boy
Buena Vista Foods
Catallia Mexican Foods
Cavendish Farms
ES Foods
Foster Farms
Jack Links
Jennie O Turkey Store
Kelloggs
Kent Precision Foods
Red Gold
S A Piazza (Wild Mike's)
Smithfield Culinary

A.J. Wholesale Produce, Inc.

#632
Exhibit Hall B

Baker Sales

#205-209/306-310
Exhibit Hall C
Bimbo Bakehouse
Country Pure
Great Northern Baking Company
Jonny Pops
JTM
Los Cabos Mexican Foods
Nardone Bros Pizza

Bix Produce

#206
Exhibit Hall C

Cambro Manufacturing

#408
Exhibit Hall C

ClearVu School Services

#321
Exhibit Hall C

Cool School Café

#204
Exhibit Hall C

CORE Foodservice

#511-521/614-622
Exhibit Hall B
Arlington Valley Farms
Aspire Bakeries
Basic American Foods
Butter Buds
Campbell's Foodservice
Captain Ken's Foods, Inc.
Cloverdale Foods
Harvest Hill Beverage
High Liner Foods
International Food Solutions
J&J Snacks
JM Smucker (Smucker's)
Michael Foods
Tree Top

Curate

#307
Exhibit Hall C

Daly & DeRoma

#420
Exhibit Hall C

Domino's Smart Slice

#414
Exhibit Hall C

EduTrak / WordWare

#531
Exhibit Hall B

Ekon-O-Pac

#229
Exhibit Hall C

ePallet

#633
Exhibit Hall B

Ferndale Market

#200
Exhibit Hall C

General Mills

#313/412
Exhibit Hall C

General Parts

#208
Exhibit Hall C

GVM Food Marketing

#523-529/624-630
Exhibit Hall B
Albies
Amazin Raisins
Bake Crafters
Cherry Central
Envy
Hangry Bear
Integrated Food Service
Mission Nutrition
ProView
Tasty Brands
WOW Butter
Yang's 5th Taste

Health-e Pro

#233
Exhibit Hall C

Hershey Ice Cream

#617
Exhibit Hall B

Hobart

#317
Exhibit Hall C

Hollander

#223
Exhibit Hall C

Hubert Company

#330
Exhibit Hall C

Huhtamaki

#225
Exhibit Hall C

IFD Foodservice Distributor

#305
Exhibit Hall C

Infinite Campus

#619
Exhibit Hall B

JR Simplot

#613
Exhibit Hall B

Key Impact

#213-221/312-320
Exhibit Hall B
Ben's Original
Cargill
Classic Delight
Fruti Fruit
Kikkoman
Lindy's Homemade, LLC (Froot
Jooce)
Marzetti
McCain
Mission
Rockin'Ola
Trident

Lakeland Minneapolis

#623-631
Exhibit Hall B
Bridgford
Darlington Snacks
Heartland/Java House
Idahoan
Knouse Foods

Life Time Foundation

#417
Exhibit Hall C

LINQ

#309
Exhibit Hall C

Conference Exhibitors (cont.)

Minnesota Department of Agriculture
#415
Exhibit Hall C

Minnesota Department of Education
#413
Exhibit Hall C

National Food Group
#203
Exhibit Hall C

North Star Agency
#214/216
Exhibit Hall C

NutriStudents K-12
#324
Exhibit Hall C

PCS Revenue Control Systems
#218
Exhibit Hall C

Phoenix Marketing
#302
Exhibit Hall C

PepsiCo/Frito Lay
#319
Exhibit Hall C

Peterson Farms Fresh, LLC
#410
Exhibit Hall C

PrimeroEdge
#328
Exhibit Hall C

ProTeam Foodservice Advisors
#419
Exhibit Hall C

Redco Foodservice Equipment
#315
Exhibit Hall C

Rich Products
#322
Exhibit Hall C

Ritten Associates
#416
Exhibit Hall C

Schwan's
#406
Exhibit Hall C

SEIU Local 284
#411
Exhibit Hall C

Street Vision Foods
#235/332-334
Exhibit Hall C
Bongards Creameries
Impossible Foods
The Amazing Chickpea
Post Consumer Brands

Sunset Orchard/Richland Hills Farms
#326
Exhibit Hall C

Sysco Western MN
#202
Exhibit Hall C

The Yes Group
#302
Exhibit Hall C

TriMark Minnesota
#404
Exhibit Hall C

Trio Supply Company
#621
Exhibit Hall B

Tyson
#231
Exhibit Hall C

Upper Lakes Foods
#212
Exhibit Hall C

**US Foods Culinary Equipment
and Supplies**
#220
Exhibit Hall C

Vader and Landgraf, Inc.
#311
Exhibit Hall C

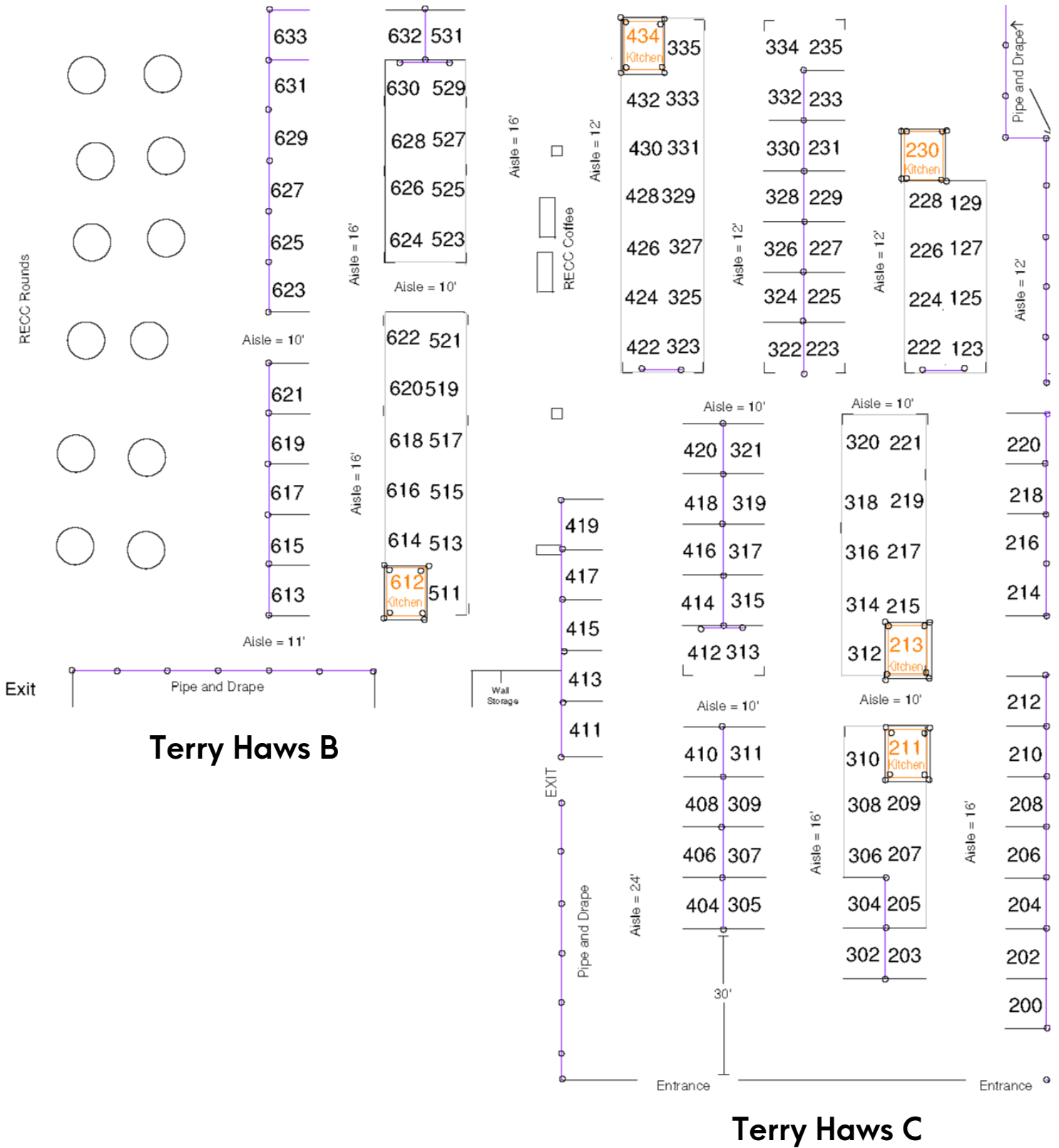
**Vistar Minnesota / Performance
Food Group**
#615
Exhibit Hall B

Visualz
#418
Exhibit Hall C

Vollrath Company
#227
Exhibit Hall C

Waypoint
#123/129/222-228
Exhibit Hall C
8th Avenue Pasta
Brookwood Farms
Bush Brothers
Butterball
Conagra Booth
Dole
Home Market Foods
Land O' Lakes
Maglio Produce
Mott's
Pilgrim's (Gold Kist)
Starkist
Super Bakery Booth

Exhibit Hall Map - Terry Haws B & C



Industry Members

MSNA 2022 Elite Industry Members



MSNA 2022 Industry Members

- | | | |
|--------------------------------------|------------------------------------|----------------------------------------|
| ATS&R Architects | General Parts | Peterson Farms |
| AccuTemp | Great Northern Baking Co | Phoenix Marketing |
| Affinity Group Food Marketing | GVM Food Marketing | POST Foodservice |
| Apple & Eve (Broker: Affinity Group) | Heartland School Systems | PrimeroEdge |
| Baker Boy | Hobart | ProTeam Foodservice Advisors, LLC |
| Baker Sales Company | Hollander Company | Red Gold |
| Basic American Foods | IFD Foodservice Distributor | RedCo Foodservice Equipment |
| Bernatello's Foods | J&J Snack Foods | Rich Products |
| Bix Produce | Jennie-O Turkey Store | Ritten Associates |
| Bongards | Karlsburger Foods | SA Piazza / Wild Mike's Pizza |
| Brakebush Bros. | Kellogg Company (Broker: Affinity) | Schwan's |
| Buena Vista Foods | KeyImpact | Sign Producers, Inc. |
| Cambro | Kraft Heinz | Street Vision Foods |
| Captain Ken's Foods, Inc. | LAJ Consulting/Food Safety Guy | SunSet Orchard/Richland Hills Farms |
| Catallia Mexican Foods | Lakeland MPLS | Sysco Western MN |
| Cavendish Farms (Broker Affinity) | Land O Lakes | The Yes Group |
| CenterPoint Energy | Life Time Foundation | TriMark Minnesota |
| ClearVu | LINQ | Trio Supply Company |
| Cool School | Los Cabos Mexican Foods | Upper Lake Foods |
| CORE Food Service | Midwest Dairy | US Foods |
| Curate | MSFBG | US Foods Culinary Equipment & Supplies |
| Daly & DeRoma Group | Nardone Bros. | Vader & Landgraf Inc |
| Domino's Smart Slice | National Food Group | Visualz |
| E. S Foods | North Star Commercial Agents | Vollrath |
| Ekon-O-Pac | NutriStudents K-12 | Waypoint |
| Ferndale Market | PCS Revenue Control Systems | |
| Foster Farms | Pepsico/Frito Lay | |
| General Mills | | |

THERE ARE MANY GREAT BENEFITS OF BELONGING TO SNA

Feeding Bodies.
Fueling Minds.™



TAKE ADVANTAGE OF THE TOP 10...

- 1 Free webinars on pertinent topics like food safety, food allergies and procurement
- 2 Tools to help you meet and track USDA's Professional Standards requirements for yourself and your staff
- 3 Educational conferences tailored to *your* needs and professional standards
- 4 Marketing tools to promote your programs to parents, students and the school community
- 5 Legislative and advocacy efforts
- 6 Certificate and credentialing programs for you and your team to grow professionally
- 7 Relationship building with key stakeholders and industry representatives
- 8 Professional development scholarships for you and your team
- 9 A subscription to SNA's award winning magazine, *School Nutrition*
- 10 Access to the latest news and issues from the SNA website and daily e-newsletter, *SNA SmartBrief*

Belonging to the School Nutrition Association is a smart investment in your program *and* your career.

www.schoolnutrition.org

Future Conferences

Future MSNA Conferences

SNIP (School Nutrition Industry Partner) Conference

November 2-4, 2022

Breezy Point Resort

Brainerd, MN

State Conference

August 5-9, 2023 River's Edge Convention Center, St. Cloud MN

August 3-7, 2024 River's Edge Convention Center, St. Cloud MN

Future SNA Conferences

ANC

July 10-12, 2022

Orlando, FL

July 9-11, 2023

Denver, CO

July 14-16, 2024

Boston, MA

July 13-15, 2025

San Antonio, TX

LAC

March 5-7, 2023

Washington DC

March 3-5, 2024

Washington DC

March 9-11, 2025

Washington DC

March 8-10, 2026

Washington DC

SNIC

January 15-17, 2023

San Diego, CA

January 14-16, 2024

Orlando, FL

January 19-21, 2025

Phoenix, AZ

January 11-13, 2026

Austin, TX

NLC

April 27-29, 2023

Louisville, KY

April 25-27, 2024

Seattle, WA

Future SNA Events

National School Lunch Week

Theme: Peace, Love & School Lunch

Date: October 10-14, 2022



Thank you for joining us!

