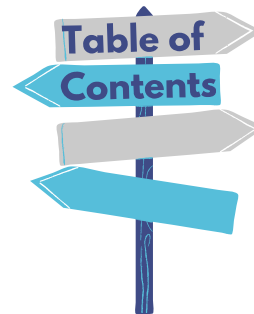




Minnesota School Nutrition Association
66th Annual Conference
August 6-9, 2023

River's Edge Convention Center
Saint Cloud, MN



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President's Message



Cheryl Pick, CDM CFPP
 Foley Public Schools
 2022-23 MSNA President

Welcome to MSNA's 66th Annual Conference in St. Cloud!

The conference planning committee has put together a great schedule with educational breakout sessions, great general session speakers, tasty exhibit hall, fabulous food, and, of course, LOTS of FUN! Your time spent at the conference will be what you make of it. You can *Grow to New Heights* with your learning experience and collaborate with school nutrition colleagues.

Your Adventure Awaits with MSNA! Soak up the knowledge and take the ideas back to your district. Only you can make the difference in school nutrition. Thank you for allowing me to volunteer on the Executive Board for the last three years. I have enjoyed my journey with MSNA and enjoyed serving you as well. It has been a wonderful experience.

I am looking forward to reconnecting with you at the conference.
Be ready to begin your adventure!

About 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 exhibitors 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 exhibit 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. Exhibitors return every year due to the dividends that their involvement brings. With your help, they will see that participating in the MSNA exhibit 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 fee. ...continued on page 4

Conference Chair's Welcome

Oh, the places you've been and the places you'll go!

Although school nutrition could be summed up by working with food, equipment and people, we know there is a diverse and wide array of tasks and topics within those three categories. Sometimes we follow the shortest paths or navigate what seems to be the longest, winding road with multiple challenges and obstacles to achieve our smallest and greatest accomplishments. This year's conference is packed with a wide variety of educational sessions in attempts to make your journey a success. We are so glad you've joined us. Remain on the course that is tried and true and well-worn for you or attempt a new and enticing path.

Here's to happy discoveries along the way!



Julie Kronabetter, RD
 Burnsville-Eagan-Savage Schools



Ashley Schneider
 Moorhead Public Schools

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.

Anti Trust 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.

Conference Etiquette Cont.

- 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.**

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 the 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 2023 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 the 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.

Learn more at www.mnsna.org | Minnesota School Nutrition Association Annual Conference

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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, as well as speakers, restaurants and places to explore in St. Cloud, and more! Downloading the app is not required, but is 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 2023 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 exhibitors** - Take some time to explore the exhibit 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 have the opportunity to review individual sessions during and after the conference, and you will be emailed a comprehensive survey following the conference.
- **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 CEUs earned. MSNA will not track your hours.

Learn more at www.mnsna.org | Minnesota School Nutrition Association Annual Conference

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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 2023 MN School Nutrition Association event.



Social Media

Find MSNA on Facebook & YouTube! Use hashtag #MSNA2023 to stay connected!



Meal Vouchers

Each registered attendee will receive two \$10 meal vouchers for Monday, August 7th - Wednesday, August 9th. 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, non-alcoholic beverages & tax, and each attendee agrees to pay any amount over the \$10.00 or provide an additional voucher.

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

DOWNTOWN:

7 West TapHouse
Arroy Thai & Filipino Restaurant
Firehouse Subs
Green Mill Restaurant & Bar
Herbalife Flat Iron Nutrition
Jules' Bistro
MC's Dugout Bar & Grill

DOWNTOWN CONT.

Mexican Village
Olde Brick House
The White Horse

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 multiple 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 Manager of the Year, Employee of the Year, Hero Award and Hero Site Award.

Learn more at www.mnsna.org | Minnesota School Nutrition Association Annual Conference

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2023 Conference Committee

MSNA extends a special thanks to the Annual State Conference Committee members for their commitment to the 2023 program & events. They have devoted their time and energy to make the 66th Annual State Conference a chance for **Adventure to Await with MSNA!**

Conference Chairs

Julie Kronbatter, Burnsville-Eagan-Savage ISD
Ashley Schneider, Moorhead Area Public Schools

President

Cheryl Pick, Foley Public Schools

Executive Director & Staff

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

Workshops

Callie Neumann, Chair, Anoka-Hennepin School
Paige Albrecht, Co-Chair, Forest Lake Schools
Kathy Berg, St. Timothy's School
Kathy Faust, Crosslake Community School
Kim Hinrichs, Buffalo Hanover Montrose Schools
Bobbi Varichak, Willmar Public Schools

Registration

Rynetta Renford, Bloomington Public Schools
Kerry Peterson, Murray County Public Schools

Exhibit Show

Aaron Krul, Minneapolis ISD
Tami Johnson, Land O'Lakes
John Jurichko, ATSR

Industry Representative

John Jurichko, ATSR

Education Scholarship Fund

Denise Stawarski, St. John's School

Decoration/Floral

Lori Landowski, Foley Public Schools
Vanessa Waller, Anoka-Hennepin Schools

Meals

Amy Thering,
Anoka-Hennepin Schools

MDE Representative

Nicole Barron

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.

- Daly & DeRoma Group
- General Mills
- Hollander Company
- IFD Foodservice Distributor
- National Food Group
- Peterson Farms Fresh
- Rancher's Legacy
- J.R. Simplot
- TriMark Minnesota
- Vader & Landgraf
- The Yes Group

Workshop Sponsors

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

- Bridgeton Board of Education
- Buffalo-Hanover-Montrose Schools
- Burnsville-Eagan-Savage Schools
- Cambro Manufacturing
- Capitol Hill Associates
- Carrie Frank Consulting
- CenterPoint Energy
- C.J. Public Relations
- Curate
- Ferndale Market
- Foley Public Schools
- Food Safety Guy
- Forest Lake Area Schools
- General Mills
- GVM Food Marketing
- Hobart Warewash
- Hollander
- Hugh's Gardens LLC
- Institute for Agriculture and Trade Policy
- Irinox North America
- John Hopkins University
- Land O' Lakes
- LINQ
- Mankato Area Public Schools
- Minnesota Agriculture in the Classroom
- MN Association of School Business Officials
- Minnesota Department of Agriculture
- Minnesota Department of Education
- Orono Area Schools
- Princeton Public Schools
- Prior Lake - Savage Area Schools
- ProTeam Foodservice Advisors
- Public Employees Retirement Association
- RealTime Solutions
- Red Wing Public Schools
- Renewing the Countryside
- Robbinsdale Area Schools
- Rochester Public Schools
- Rosemount-Apple Valley-Eagan Schools
- Roseville Area Schools
- Spring Lake Schools
- St. Cloud Karate / Tai Chi Instruction
- The Good Acre
- Tracy Area Schools
- University of Minnesota
- Vader and Landgraf
- Wayzata School District
- Wholesome Minnesota
- Willmar Public Schools
- Zepole Restaurant Supply Co

Learn more at www.mnsna.org | Minnesota School Nutrition Association Annual Conference

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2023 Executive Board of Directors



President
Cheryl Pick
Foley Public Schools



President Elect
Michele Hawkinson
Tracy Public Schools



Vice President
Emily Malone
Prior Lake - Savage Public Schools



Secretary/Finance
Ross Larson
Waseca Public Schools



Nutrition Chair
Jessica Pena
Red Wing Public Schools



Education Chair
Kathy Faust
Crosslake Community School



Member Services & Awards Chair
Lorian Landowski
Foley Public Schools



Public Policy Chair
Darcy Stueber, SNS
Mankato Area Public Schools



Industry Chair
John Jurichko
ATSR Architects



MDE Representative
Nicole Barron
Minnesota Department of Education



MSNA Executive Director
Margaret I. Winchell
Fusion Learning Partners



Learn more at www.mnsa.org | Minnesota School Nutrition Association Annual Conference 8

Featured Speakers

Monday, August 7, from 8:00am - 10:30am

Energy Mastery Expert and Bestselling Author
Terry Haws A, 1 CEU Hour



Get ready for an energy experience! Energy is a critical skill that leads to solid resilience and hard results... we can't wait for you to listen to Kristen on Monday, August 7th!

Kristen Brown is an energy mastery expert and bestselling author who helps you get charged up even during change and stress. She spent 15-years in corporate leadership roles and today continues her work with companies around the world as a keynote speaker. She has appeared in media like Live with Kelly, Forbes, Working Mother, Psychology Today, and more. Her biggest faults – she is an occasional know-it-all and frequent wine aficionado. She lives in Minneapolis and loves hiking, anything on, in, or near water, and hanging with her dog and daughter.

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

Sports Broadcaster & Former Collegiate Athlete
Terry Haws A, 1 CEU Hour



Growing up in poverty in a racially-blended family created social dilemmas for Lea at a young age. She learned that when your family doesn't fit the mold, you have to get comfortable breaking the mold. It was one of her first Wins in Life.

Lea began her basketball career in her junior year of high school, and after only two years, went on to play Division I basketball at the University of Minnesota. Surrounded by coaches and teammates while doing what she loved was transformational. She developed an appreciation for the critical role process plays in achieving your goals.

Lea transformed her success on the court into a sports journalism career on ESPN's national WNBA broadcast team. Lea is a game analyst for the Minnesota Lynx and a television sideline reporter for the Minnesota Timberwolves on Bally Sports North. She also covers Minnesota state high school basketball tournaments. As a motivational speaker, Lea challenges athletes, coaches, and business professionals to rethink winning at all costs. Lea founded Rethink the Win in 2015 to help preserve a healthy environment for athletes to thrive in. She was also named to the 2023 Twin Cities Business 100 list. Lea is the only Minnesotan to sit on the Board for Bell Bank.

Learn more at www.mnsa.org | Minnesota School Nutrition Association Annual Conference 9

2023 Education Sessions

Sunday, August 6

8:00 am - 12:00 pm Session

- **ServSafe Renewal Course (Limited spots available, separate registration required)**
Presenters: Michelle Hill, CFP Council II Allergen Committee Co-Chair, Culinary Allergens SP, FoodSafetyGuy
Location: Opportunities Suite (1st floor)
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.

12:30 pm - 6:00 pm Session

- **ServSafe 8-Hour Course Part 2 & Exam**
Presenters: Michelle Hill, CFP Council II Allergen Committee Co-Chair, Culinary Allergens SP, FoodSafetyGuy
Location: Opportunities Suite (1st floor)

1:00 pm - 5:00 pm Session

- **SNS Exam (Separate registration required)**
Proctors: Jean Ronnei, Amy Kimmel
Location: Wilson Suite (2nd floor)

5:00 pm - 6:00 pm Session

- **House of Delegates**
Location: Herberger Suite 1 (2nd floor)

Don't forget about the Annual Conference Service Project!

180 Degrees is a nonprofit organization that provides an Emergency Youth Shelter located in St. Cloud for youth in crisis. 180 Degrees creates safe spaces and services that honor each individual's healing journey.

Check the MSNA website for a [list of items](#) that 180 Degrees is accepting. Please consider donating a few of these items! When you bring them to the conference, there will be tables in the registration area for drop off Monday-Wednesday.



Learn more at www.mnsa.org | Minnesota School Nutrition Association Annual Conference 10

2023 Education Sessions

7:00 - 8:15 AM | Breakfast (Glenn Carlson)

Monday, August 7

8:00am - 10:30am | Opening Session with Featured Speaker, Kristen Brown (Terry Haws A)

10:45am - 11:45am Session Block 1

- **Deeper Dive into Leadership & Harnessing Your Energy**
Presenters: Kristen Brown
Location: Terry Haws A (1st floor), Target Audience: All
Key Area Four: Communications/Marketing

A deep-dive following her keynote presentation!
- **Hot Topics in School Nutrition**
Presenters: Jean Ronnei, Debbi Beauvais
Location: Opportunities Suite (1st floor), Target Audience: Director, Manager
Key Area Two: Operations

As the past 3 years have shown, it seems like there is no challenge school nutrition professionals cannot conquer. Current emerging hot topics are staffing challenges, inflation, decreased participation rates, unpaid meal debt, changing regulations, and ongoing supply chain issues. We know that talking through these issues with a community of dedicated professionals is a proactive way to remain solutions-oriented. Join us for a MN-focused facilitated conversation built on the Hot Topics session held at SNA's School Nutrition Industry Conference in January 2023.
- **Blast Chilling for K thru 12**
Presenters: Bayne Harvey, Michael Marsh
Location: Stockinger Suite (2nd floor), Target Audience: Director, Manager
Key Area Two: Operations

We will cover the benefits of blast chilling in today's school kitchens.
- **MSNA Advocacy in Action**
Presenters: Sam Walseth, Darcy Stueber
Location: Wilson Suite (2nd floor), Target Audience: All
Key Area Three: Administration

MSNA's Public Policy Legislative Committee has been busy. Join us for a debrief session on the 2023 state legislative session and a look at what might be ahead for school nutrition programs legislatively.
- **Add Spice and Flavor to Savor!**
Presenters: Warren DeShields
Location: Herberger Suite 1 (2nd floor), Target Audience: Manager, Employee
Key Area One: Nutrition

School nutrition regulations are changing, and it will be challenging to make tasty foods as we know it. We'll discuss spice blends and flavoring techniques that will make your students savor your food like never before.
- **Personal Safety**
Presenters: Bev Gustafson
Location: Herberger Suite 2 (2nd floor), Target Audience: All
Key Area Three: Administration

Learn body movements to avoid harmful situations and easy techniques to get yourself released from simple grabs.

11:45 am - 12:30 pm Lunch

Learn more at www.mnsa.org | Minnesota School Nutrition Association Annual Conference 11

➤ **Always an Adventure: Roundtable Topics for Nutrition Staff (REPEATED AT 2:00 PM)**

Presenters: Dale Winham, SNS
Location: Glenn Carlson (1st floor), Target Audience: Employee
Key Area Two: Operations

Small group discussions will be facilitated, including prompts related to key areas for nutrition staff. Listen, learn and share best practices related to personnel, equipment, food production and meal service from peers, discuss tangible ideas that can be applied in operations including menu ideas, and network with other district staff.

➤ **MDA Farm to School Grants: Getting Started on Your Proposal!**

Presenters: Kate Seybold, Emily Mehr, Erin McKee
Location: Opportunities Suite (1st floor), Target Audience: Director, Manager
Key Area One: Nutrition

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 meal programs. This session will provide a brief overview of the grant program, examples of innovative past projects, and tips and tricks for effective grant writing. Then, attendees will get to apply what they learn and begin their school's grant proposal during this interactive workshop. Participants are encouraged to bring laptops, but pen and paper will work too. Former grant recipients will be on-hand to share their successes and answer your questions.

➤ **Smart Kitchen Budgeting**

Presenters: Matthew Cautin
Location: Stockinger Suite (2nd floor), Target Audience: All
Key Area Three: Administration

Food service directors and kitchen staff in a post-Covid world face many obstacles, from labor shortages, to increasing cost of goods and environmental/sustainability concerns. This session will focus on leveraging automation in the dish room to help balance budgets, maximize labor, and allow employees to focus on what matters most, the students.

➤ **Adventure Awaits for Directors and Managers**

Presenters: Michele Hawkinson
Location: Wilson Suite (2nd floor), Target Audience: Director, Manager
Key Area Three: Administration

If you are a newer director or manager, this session is for you. There will be a panel of experienced experts on all areas of School Food Service, open to answers all of your questions.

➤ **Ask the Experts: A Panel Discussion on Commercial Foodservice Equipment for Schools**

Presenters: Ann Lovcik, Hoobie Eskuri, Patrick Zylla, Tim Kovacs, Jackie DeRoma
Location: Herberger Suite 1 (2nd floor), Target Audience: All
Key Area Two: Operations

When it comes time to replace foodservice equipment: who to turn to for advice, what should be considered, and what resources are available? Join this panel of foodservice industry partners for a learning discussion on the latest industry equipment developments and best practices that can help you save time and money, as well as increase productivity and efficiency of your foodservice operation.

➤ **Communications Tips to Cut the Confusion around Universal Meals**

Presenters: Elizabeth Cowles
Location: Herberger Suite 2 (2nd floor), Target Audience: Director, Manager
Key Area Four: Communications/Marketing

Learn strategies to communicate the impact of MN's new free meals for all program within your community. Whether changing back from paid to free, updating processes or promoting the benefits of continued free meals for all, your communications can support your mission via media, social media and through other creative tactics.

1:45 pm - 2:00 pm Break

➤ **Always an Adventure: Roundtable Topics for Nutrition Staff (ALSO HELD AT 12:45 PM)**

Presenters: Dale Winham, SNS
Location: Glenn Carlson (1st floor), Target Audience: Employee
Key Area Two: Operations

Small group discussions will be facilitated, including prompts related to key areas for nutrition staff. Listen, learn and share best practices related to personnel, equipment, food production and meal service from peers, discuss tangible ideas that can be applied in operations including menu ideas, and network with other district staff.

➤ **Buying In: Committing to a Culture of Safety in School Food Service**

Presenters: Royal Dahlstrom, Danny Thering
Location: Opportunities Suite (1st floor), Target Audience: All
Key Area Two: Operations

Chef Royal Dahlstrom, who has 35 years of experience as an Executive Chef in restaurants, colleges, and B&B accounts, plans to review what it takes to implement a quality safety culture in a food service operation.

➤ **From Hire to Retire (REPEATED AT 3:15 PM)**

Presenters: Jenelle Thelen
Location: Stockinger Suite (2nd floor), Target Audience: All
Key Area Three: Administration

This program is designed for new PERA members, those who are close to retirement, and everyone in between. The PERA pension will be discussed in detail, including how it fits into an overall retirement plan.

➤ **Farm to School Success Stories**

Presenters: John Peterson
Location: Wilson Suite (2nd floor), Target Audience: Director, Manager
Key Area One: Nutrition

Hear real stories of how schools are featuring local foods in their menus. This panel discussion will feature third-generation local turkey farmer, John Peterson, in conversation with a school and distributor partners. You'll learn how to find and source local food, as well as gain ideas for incorporating local ingredients into your menu.

➤ **Take a Journey Far & Wide: Roundtable Topics for Directors (REPEATED AT 3:15 PM)**

Presenters: Spencer Fischer, Katie Wahl, Michelle Sagedahl
Location: Herberger Suite 1 (2nd floor), Target Audience: Director
Key Area Three: Administration

Hear the adventures from other Directors in planning, staffing, purchasing and running a successful operation in a small group roundtable discussion. Discuss with your table: 1) Mise En Place-Do I have what I need to be successful in the coming school year? 2) Recruiting and Retaining-What techniques do you encourage to keep a happy staff? and 3) Relationships and Rapport-Working with other departments from facilities to building administrators and cabinet members to school boards.

3:00 pm - 3:15 pm Break

➤ **Man Against Machine**

Presenters: Carrie Frank, Todd Anderson, Patrick Zylla
Location: Glenn Carlson (1st floor), Target Audience: All
Key Area Two: Operations

Whether doing scratch cooking or speed-scratch cooking, find out how to incorporate fresh (farm fresh) foods easily while saving time and labor. Attendees will learn about how to use a Combi Oven, Tilt Skillet, Immersion Blenders, and specialty equipment for cutting fruits and vegetables more easily. Attendees will also learn hands-on knife skills.

Session Block 4 continued on next page

➤ **Tips To Receive and Store Food While Reducing Food Waste**

Presenters: Laurance Anderson
Location: Opportunities Suite (1st floor), Target Audience: All
Key Area Two: Operations

In this session you will learn tips on how to improve your receiving and storage system while reducing food waste.

➤ **From Hire to Retire (ALSO HELD AT 2:00 PM)**

Presenters: Jenelle Thelen
Location: Stockinger Suite (2nd floor), Target Audience: All
Key Area Three: Administration

This program is designed for new PERA members, those who are close to retirement, and everyone in between. The PERA pension will be discussed in detail, including how it fits into an overall retirement plan.

➤ **Chapter Chatter**

Presenters: Cheryl Pick, Loriann Landowski
Location: Wilson Suite (2nd floor), Target Audience: All
Key Area Four: Communications/Marketing

Come and join us to learn more about what is happening in your chapter and/or if you would like to be part of a chapter.

➤ **Take a Journey Far & Wide Roundtable Topics for Directors (ALSO HELD AT 2:00 PM)**

Presenters: Spencer Fischer, Katie Wahl, Michelle Sagedahl
Location: Herberger Suite 1 (2nd floor), Target Audience: Director
Key Area Three: Administration

Hear the adventures from other Directors in planning, staffing, purchasing and running a successful operation in a small group roundtable discussion. SEE THE FULL DESCRIPTION FROM THE 2:00 SESSION.

➤ **Let's Talk Farm to School: Buying and Serving Local**

Presenters: Kate Seybold, Jayme Anderson
Location: Herberger Suite 2 (2nd floor), Target Audience: Director, Manager
Key Area One: Nutrition

New to Farm to School and not sure where to start? Wanting to increase your local food purchasing, but feeling bogged down by questions or roadblocks? This is the session for you! This session will cover the basics of buying and menuing local food - including local food purchasing rules, food safety, menu planning, and what resources are available to you along the way. Come with questions - there will be time for discussion!

2023 Education Sessions

Tuesday, August 8

7:00 - 8:15 AM | Breakfast (Glenn Carlson)

Exhibit Show, Terry Haws B&C

Exhibit Show, Terry Haws A

Food Show: 9:15 AM - 3:00 PM

Director/Purchaser Badges Only: 9:15 AM - 11:30 AM

Group A: 11:45 AM - 1:15 PM

Group B: 1:30 PM - 3:00 PM

Food Demonstrations

Group B: 11:45 AM - 1:15 PM

Group A: 1:30-3:00 PM

Featuring:

- Upper Lake Foods
- Chef Rebecca
- General Mills
- Land O' Lakes

*When not in the exhibit hall, your group will be attending a Food Demonstration Session in Terry Haws A. >>>

➤ **Google Drive - The Basics**

Presenters: Deanna Cooley
Location: Terry Haws A (1st floor), Target Audience: Manager, Employee
Key Area Three: Administration

Get a basic overview of how to navigate google drive. Learn how to create documents, save files and collaborate with colleagues. Make sure to bring your portable device and have your own login user name and password.

➤ **More Chuck for Your Buck: Maximizing your Menus to Reduce Food Waste**

Presenters: Aaron Hartman
Location: Opportunities Suite (1st floor), Target Audience: All
Key Area One: Nutrition

ESSER funds are expiring, schools are experiencing hiring shortages, inflation and COVID flexibilities are coming to an end - all of these things are adversely affecting school nutrition departments that are expected to do more with less. In these times, nutrition departments need to take the utmost care to fully utilize their inventory while trying to reduce school food waste. In this session, learn more about the hidden costs around school food waste and how to combat that with thoughtful menu planning and effective marketing.

➤ **The Power of the Plant-Based Plate**

Presenters: Jodi Miller Gruhn, Eva Breiland
Location: Stockinger Suite (2nd floor), Target Audience: All
Key Area One: Nutrition

March was National Nutrition Month, a time to celebrate informed food choices and healthy eating habits. This year's theme, "Fuel for the Future," encouraged us to choose foods that are not only nutritious, but also sustainable. In their most recent statement, the Intergovernmental Panel on Climate Change, made it clear: it's crucial to consider both the nutritional and environmental impacts of our food choices. Human health depends on planetary health. Given the sheer amount of food served in public schools, school food is a high impact opportunity for not only nourishing our children, but significantly affecting human and environmental health.

➤ **Local Foods, Learning and Growing Together**

Presenters: Katye Geistfeld, Angela Richey, Anna Richardson, Bjorn Solberg, Melissa Larsen, Cheryl Pick, Kate Seybold, Cynthia Johnson
Location: Wilson Suite (2nd floor), Target Audience: Director, Manager
Key Area One: Nutrition

MN Thursdays has long been a movement for school districts in our state to focus on foods grown and/or made locally. It is a way to educate guests about where food comes from, while supporting local growers and food systems. But procuring and offering these fresh, local foods and ingredients is not an easy task. In this roundtable workshop, several MN based stakeholders and key decision makers, including local districts, growers/producers, aggregators, government agencies like MDA and other industry members who are invested in enhancing fresh and local school nutrition offerings will share their real Farm to School stories. Then, you will have the opportunity to join in two brief breakout discussions to address key topics with your peers with the goal of discovering how we can bring local foods to schools, by learning and growing together.

➤ **Presenting Your Program Realities to School Administrators and Boards**

Presenters: Debbi Beauvais, Jean Ronnei
Location: Herberger Suite 1 (2nd floor), Target Audience: Director, Manager
Key Area Four: Communications/Marketing

Now more than ever, it's vital that school administrators and school board members clearly understand the realities of operating your school foodservice program. During this session, ProTeam will share a host of customizable slides to help you share your story. They include milestones and points of pride, national trends, staffing implications, key district metrics, affirmations, recommendations, and challenges. Attendees will learn tricks of the trade on how to present yourself, your team, and your program in the best light - and how to handle those pesky nerves, too!

➤ **Better Together - Rockstar Staff Meetings**

Presenters: Imina Ofori-Boahen
Location: Herberger Suite 2 (2nd floor), Target Audience: Director, Manager
Key Area Three: Administration

This interactive session will help you learn how to use the 7 Norms of Collaboration tool to lead productive and inclusive meetings. The 7 Norms of Collaboration are essential skills for high-performing groups. They help groups to develop shared understanding and gracefully reach decisions. Whether you are sharing information, resolving conflicts, gathering input, or seeking a solution to a problem, the 7 Norms of Collaboration creates a guide for how to work as a cohesive group at every meeting.

9:00 am - 9:15 am Break

9:15 am - 11:30 am Director/Purchaser Badge Exhibit Show Access

9:15 am - 10:15 am Sessions Block 6

LEAD to Succeed: Your Conflict Style Inventory (REPEATED AT 10:30 AM)
Presenters: Annette Hendrickx Derouin
Location: Stockinger Suite (2nd floor), Target Audience: All
Key Area Three: Administration
Conflict is common in the workplace and is something many of us look to avoid, but having the proper tools to deal with conflict can make all the difference when it eventually arises.

Supporting School Wellness Efforts through the Whole Child Model
Presenters: Gail Anderson, Mary Schroeder, Kelly Kunkel, Terri Swartout
Location: Wilson Suite (2nd floor), Target Audience: All
Key Area Three: Administration
Kick-off the school year with a renewed commitment to school wellness initiatives. This session will review the key areas of Local Wellness Policy requirements and how it connects to the Whole School, Whole Community, Whole Child (WSCC) model.

Take Your School Cafeteria on a "BRAND" Journey & Hear from Others That Have Gone Before You
Presenters: Debbi Beauvais
Location: Herberger Suite 1 (2nd floor), Target Audience: Director, Manager
Key Area Four: Communications/Marketing
Giving a fresh look or a "Brand" to your serving areas and cafeteria is easier than you think. Come be inspired and learn how you can begin the Cafe Makeover Journey.

Sensory Science and Flavors in Dairy (REPEATED AT 10:30 AM)
Presenters: Joseph Dummann, Tami Johnson, Amy Takkunen
Location: Herberger Suite 2 (2nd floor), Target Audience: All
Key Area One: Nutrition
An introduction into sensory science and how it helps companies make better products, with an in-depth look at dairy flavors. You will be able to 1) Describe what sensory science is, 2) Have language to describe dairy flavors, 3) Describe how sensory science is utilized by CPG companies.

10:15 am - 10:30 am Break

10:30 am - 11:30 am Session Block 7

MN Harvest of the Month: Tools to Grow Your Farm to School Program
Presenters: Kate Seybold, Sue Knott, Jayme Anderson
Location: Opportunities Suite (1st floor), Target Audience: All
Key Area One: Nutrition
Minnesota Harvest of the Month (MN HOTM) is a free farm to school marketing and education campaign that celebrates and connects the 3 C's of Farm to School: Cafeteria, Classroom and Community.

LEAD to Succeed: Your Conflict Style Inventory (ALSO HELD AT 9:15 AM)
Presenters: Annette Hendrickx Derouin
Location: Stockinger Suite (2nd floor), Target Audience: All
Key Area Three: Administration
Conflict is common in the workplace and is something many of us look to avoid, but having the proper tools to deal with conflict can make all the difference when it eventually arises.

Session Block 7 continues on the next page

Sales 101 - Who & What are the Sales Players
Presenters: Jeremy Kurth
Location: Stockinger Suite (2nd Floor), Target Audience: Director, Manager
Key Area Two: Operations
With many new directors in MN, this session breaks down the various sales channels: food distributors, brokers, manufacturers, and equipment distributors, including what they do, their roles and responsibilities, and how their sales channels work together to make the director's job easier.

Myth-Busting Farm to School Regulations
Presenters: Jane Jewett, Sara George
Location: Wilson Suite (2nd floor), Target Audience: Director, Manager
Key Area One: Nutrition
What are the rules for schools purchasing local food and for farmers and food hubs selling to those schools? We'll cover Minnesota's "product of the farm" provision, when farmers need licenses, when they don't, what it means to get "inspected" meat or poultry from a local farmer, and other quirks of state and federal laws pertaining to locally sourced foods.

School Finance 101 (REPEATED AT 9:15 AM)
Presenters: John Morstad
Location: Herberger 1 Suite (2nd floor), Target Audience: All
Key Area Three: Administration
School finance is complex! This session will provide an overview of how school funding works, including types of funds, fun balances, sources of revenue and the financial side of Food Service. Please join us as we put the FUN in FUND accounting!

9:00 am - 9:15 am Break

9:15 am - 10:15 am Sessions Block 9

Survive and Thrive with Kitchen Confience
Presenters: Jenna Kiepkke, Rachel Bowers
Location: Terry Haws A (1st floor), Target Audience: All
Key Area Two: Operations
Ever wonder why your reviewer is looking at that bulletin board? This session will condense the many state and federal regulations and boil them down to the key requirements you need to know at your site.

The Importance of Communicating with your Sales Representative
Presenters: Kristi Frank, Sara Herdine
Location: Stockinger Suite (2nd floor), Target Audience: Director, Manager
Key Area Two: Operations
Learn how a menu planner and sales rep communicate to ensure the final product of a menu is served from box to tray.

Making Farm to School Connections with Minnesota Food Hubs
Presenters: Sara George, Jane Jewett
Location: Wilson Suite (2nd floor), Target Audience: Director, Manager
Key Area One: Nutrition
Is your school nutrition department interested in making new connections to purchase local foods from farmers and producers in your area? Join us to learn about food hubs located throughout the state and how they can make Farm to school easier.

School Finance 101 (ALSO HELD AT 8:00 AM)
Presenters: Connie Nordquist, John Morstad
Location: Herberger Suite 1 (2nd floor), Target Audience: All
Key Area Three: Administration
School finance is complex! This session will provide an overview of how school funding works, including types of funds, fun balances, sources of revenue and the financial side of Food Service. Please join us as we put the FUN in FUND accounting!

The Total Cost of Over Portioning
Presenters: Deanna Cooley
Location: Herberger Suite 2 (2nd floor), Target Audience: Director, Manager
Key Area Three: Administration
Understanding how to figure the per ounce/serving cost of menu items or recipes and how that can impact your program financially and beyond. We will walk through written examples and practical hands on participation.

Quality of Lunch Menus Provided through the Summer Food Service Program: Report of Pilot Analysis
Presenters: Jiwoo Lee
Location: Wilson Suite (2nd floor), Target Audience: Manager, Director
Key Area One: Nutrition
This session will 1) Compare the main differences in nutritional guidelines of the Summer Food Service Program and the National School Lunch Program sponsored by the U.S. Department of Agriculture, 2) Describe areas of strengths and areas for improvement of the Summer Food Service Program, and 3) Discuss the potential role of summer nutrition in improving overall diet quality and reducing rate of summer weight gain among school-aged children during the summer months.

Sensory Science and Flavors in Dairy (ALSO HELD AT 9:15 AM)
Presenters: Joseph Dummann, Tami Johnson, Amy Takkunen
Location: Herberger Suite 2 (2nd floor), Target Audience: All
Key Area One: Nutrition
An introduction into sensory science and how it helps companies make better products, with an in-depth look at dairy flavors. You will be able to 1) Describe what sensory science is, 2) Have language to describe dairy flavors, 3) Describe how sensory science is utilized by CPG companies.

11:45 am - 3:00 pm | Key Area Two: Operations

Exhibit/Food Show (Terry Haws B & C)
Group A: 11:45 AM - 1:15 PM
Group B: 1:30 PM - 3:00 PM
Food Demonstrations (Terry Haws A)
Group B: 11:45 AM - 1:15 PM
Group A: 1:30-3:00 PM

3:15 pm - 4:30pm

Amazing Adventure Relay - Lunch Hero Style *Win Prizes!
Location: Glenn Carlson (1st floor), Key Area Three: Administration, Target Audience: All

5:00 pm - 8:00 pm

Downtown St. Cloud Scavenger Hunt Challenge
Location: Downtown St. Cloud, Download the Visit St. Cloud App to Play!

2023 Education Sessions

Wednesday, August 9

7:00 - 8:15 AM | Breakfast (Glenn Carlson)

7:00 - 7:45 am Wellness Walk Led by Visit St. Cloud (meet outside Terry Haws A)

8:00 am - 9:00 am Session Block 8

Bypass Menu Planning Potholes
Presenters: Rachel Bowers, Jenna Kiepkke
Location: Terry Haws A (1st floor), Target Audience: Director, Manager
Key Area One: Nutrition
Navigate next year's menu and steer around common roadblocks to compliance. This session will identify the most frequently cited menu-related findings during administrative reviews and discuss strategies to avoid them.

Placing the Point of Sale First in Elementary Schools
Presenters: Julie Kronabatter, Emily Malone, Karra Hartog, Bonnie Ohm
Location: Opportunities Suite (1st floor), Target Audience: All
Key Area Two: Operations
Everyday is an adventure on the serving line! This session will navigate the notion of placing the point of sale FIRST in the elementary lunch serving line. Identify if this is a path to consider and the obstacles and benefits you may encounter along the way.

Session Block 8 continues on the next page

9:00 am - 9:15 am Break

10:30 am - 12:00 pm Closing General Session

Featured Speaker Lea B. Olson
Scholarship Fund Raffle Drawing (must be present to win)
Location: Terry Haws A
Key Area Four: Communications/Marketing

2023 SNA/ MSNA Award Winners

Congratulations, Award Winners!

MANAGER OF THE YEAR



Deb Vera
Columbia Heights High School
Columbia Heights Schools

EMPLOYEE OF THE YEAR



Mackenzie Herbst
Foley High School
Foley Public Schools

INDUSTRY PARTNER OF THE YEAR



Steve Martel
General Mills

MSNA HERO AWARD



Natalie Sagdalen
White Bear Lake Schools

MSNA HERO SITE AWARD



Skyview Middle School
North St. Paul - Maplewood - Oakdale Schools

Past Presidents

PRESIDENT	SERVED	ANNUAL MEETING SITE
Elizabeth Goodman	1956-1957	Vocational High, Minneapolis
Elken Reardon	1957-1958	Sibley High, West St Paul
Rosemary Deagan	1958-1959	Bloomington High, Bloomington
Margaret Dayton	1959-1960	Fairview Jr High, Roseville
Mildred Troop	1960-1961	Sandberg Jr. High, Robbinsdale
Lillian Johnson	1961-1962	Columbia Heights High
Joyce Bradley	1962-1963	University of MN, St. Paul
Eleanor Anderson	1963-1964	Hopkins High
Margaret Harris	1964-1965	Edina-Morningside High
Margaret Krueger	1965-1966	RD 281, Robbinsdale
Irene Showalter	1966-1967	ISD 276, Minnetonka
Florence Trovik	1967-1968	Hutchinson High
Emma Trick	1968-1969	Park Sr. High, Cottage Grove
Rosemary Deagan	1969-1970	Brainerd Sr High
James Michaelson	1970-1971	Jefferson Sr. High, Bloomington
Ethel Root	1971-1972	Park Center, Brooklyn Park
Corrine Zent	1972-1973	Neil Armstrong High, Plymouth
Kathryn Esler	1973-1974	Mankato State College
Lola Astleford	1974-1975	Duluth Civic Auditorium, Duluth
Edith Mary Sanderson	1975-1976	Leamington Hotel, Minneapolis
Louis Conrad	1976-1977	Kahler Hotel, Rochester
Stella Wingert	1977-1978	Sunwood Inn, St. Cloud
Isabel Lewis	1978-1979	Radisson Hotel, St. Paul
Candice Witter	1979-1980	Quadra Mountain Resort, Hill City
Kathleen Milbrath	1980-1981	Holiday Inn, Mankato
Jolleen Miner	1981-1982	Radisson South, Bloomington
Darin Carrison	1982-1983	Duluth Civic Auditorium, Duluth
Barbara Gothaus	1983-1984	Kahler Hotel, Rochester
Mary Matthew	1984-1985	The St. Paul Hotel
Lowell Swensen	1985-1986	Moorhead Sr. High
Shirley Erickson	1986-1987	Kahler Hotel, Rochester
Mary Bonemeyer	1987-1988	Radisson Hotel, St. Paul
LaDonna Brummund	1988-1989	Holiday Inn, Mankato
Mary Regalle	1989-1990	Holiday Inn, Duluth
June Salk	1990-1991	Civic Center, St. Cloud
Kathleen Ebnert	1991-1992	Northland Inn, Brooklyn Park
Karen Sommerdorf	1992-1993	Kahler Hotel, Rochester
Collette Pohlkamp	1993-1994	DECC, Duluth
Herb DeRoma	1994-1995	Civic Center, St. Cloud
Deanna Dibel	1995-1996	Mankato Civic Center
Lori Kasner	1996-1997	DECC, Duluth
Linda Skrien	1997-1998	Mayo Civic Center, Rochester
Karen Overman	1998-1999	River Centre, St. Paul
Lonnie Voll	1999-2000	Civic Center, St. Cloud
Jim Groskopf	2000-2001	DECC, Duluth
Lonnie Voll & Jim Groskopf	2001-2002	Arrowwood Resort, Alexandria
Tina Wheeler	2002-2003	DECC, Duluth
Kathy Burrill	2003-2004	Civic Center, St. Cloud
Annette Hendrickx Derouin	2004-2005	River Centre, St. Paul
Esther Motyka	2005-2006	DECC, Duluth
Sherril Knutson	2006-2007	Mayo Civic Center, Rochester
Thomas Pellegrino	2007-2008	Civic Center, St. Cloud
Jean Ronnei	2008-2009	DECC, Duluth
Mary Anderson	2009-2010	Mayo Civic Center, Rochester
Debra LaBounty	2010-2011	St. Cloud Civic Center
Allison Bradford	2011-2012	DECC, Duluth
Janeen Peterson	2012-2013	Mayo Civic Center, Rochester
Brenda Brauck	2013-2014	Rivers Edge CC, St. Cloud
Mary Fish	2014-2015	Rivers Edge CC, St. Cloud
Laura Metzger	2015-2016	Rivers Edge CC, St. Cloud
Julie Powers	2016-2017	DECC, Duluth
Wendy Knight	2017-2018	Mayo Civic Center, Rochester
Amy Theuring	2018-2019	Rivers Edge CC, St. Cloud
Yekie J. Speltz	2019-2020	Not held due to COVID-19
Lo Lange	2020-2021	Rivers Edge CC, St. Cloud
Carrie Frank	2021-2022	Rivers Edge CC, St. Cloud

2022 - 2023 Chapter Presidents

Chapter 00- Mid Minnesota Kari Rubitschung Not Available	Chapter 20- SE Metro Not Available
Chapter 2- Hiawatha Kari Rubitschung Not Available	Chapter 21- Little Crow Elaine Woolley
Chapter 4- Lake Region Not Available	Chapter 22- Crow River Not Available
Chapter 5- Lucky 7 Not Available	Chapter 23- Land of Lakes Stephanie Beyer
Chapter 6- MN Valley Not Available	Chapter 24- Central Granite Not Available
Chapter 8- North Ramsey Not Available	Chapter 25- East Central Not Available
Chapter 9- North Suburban Not Available	Chapter 27- Straight River Not Available
Chapter 10- Prairie Falls Not Available	Chapter 30- Northwest Not Available
Chapter 11- South East Jennifer Walters	Chapter 31- Metro Not Available
Chapter 12- South West Not Available	Chapter 32- St. Paul Chris Wirtz
Chapter 13- Crosstown Melody Hill	Chapter 34- Paul Bunyan Tammie Colley
Chapter 14- West Suburban Valerie Johns	Chapter 35- River Valley Jackie Pettit
Chapter 15- Arrowhead Not Available	Chapter 36- Northland Suzette Widmer
Chapter 19- Dan Patch Not Available	



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Conference Exhibitors

Accutemp #212 Exhibit Hall C	CenterPoint Energy/Xcel #207 Exhibit Hall C	Ekon-O-Pac #617 Exhibit Hall B	Hubert Company #306 Exhibit Hall C
Affinity Sales Group Midwest #121-133 / 220-232 Exhibit Hall C Apple & Eve Baker Boy Buena Vista Bush Brother's Beans Catalina Cavendish Farms Cherry Central E S Foods Foster Farms Hormel Foods/Jennie-O Turkey Jack Links J.M. Smucker Co Kellogg's Red Gold Smithfield Wild Mike's Pizza	Coast to Coast CTT #618 Exhibit B *New addition - not included in printed booklet	Ferdale Market #514 Exhibit Hall B	Huhtamaki #629 Exhibit Hall B
Baker Sales #213-219 / 312-318 Exhibit Hall C Country Pure Great Northern Baking Co Jonny Pops JTM Kraft/Heinz Los Cabos Mexican Foods Marson Waffles Nardone Bros Pizza	Cool School Cafe #309 Exhibit Hall C	General Mills #411-413 Exhibit Hall B	IFD Foodservice Distributor #319 Exhibit Hall C
Bix Produce #211 Exhibit Hall C	CORE Foodservice #525-531 / 626-634 Exhibit Hall B Arlington Valley Aspire Captain Ken's Cloverdale Danone Harvest Hill Hershey High Liner International Food Solutions J&J Snack Foods Michael Foods Sun Maid	General Parts #310 Exhibit Hall C	Infinite Campus #623 Exhibit Hall B
Brakebush Brothers #119 Exhibit Hall C	Culinex #615 Exhibit Hall B	General Food Marketing #225-235 Exhibit Hall C Albies Amazon Raisins Bake Crafters Envy Integrated Mission Nutrition ProView Tasty Brands Yangs	IPS Rebates #102 Exhibit Hall C
Cambro Manufacturing #223 Exhibit Hall C	Curate #211 Exhibit Hall C	Health-e Pro #128 Exhibit Hall C	J.R. Simplot #512 Exhibit Hall B
Caulfield & Associates #612-614 Exhibit Hall B Ada Valley Meats Stony Creek Dairy Simply Eggless CBQ/Old Wisconsin Mr. Tortilla	Daly & DeRoma #615 Exhibit Hall B	Hillyard, Inc. #627 Exhibit Hall B	Key Impact #101-107/202-208 Exhibit Hall C Ben's Original Cargill Classic Delight Dr. Praeger's Froot Jooce/ Lindy's Homemade, LLC Kikkoman Kind Marzetti McCain Mission Trident
Dominio's Smart Slice #218 Exhibit Hall C	Educational Biometric Technology #218 Exhibit Hall C	Hobart #513 Exhibit Hall B	LaCroix Sparkling Water #631 Exhibit Hall B
EduTrak #117 Exhibit Hall C	Hollander #419-421 Exhibit Hall B	Hoy, SBC #625 Exhibit Hall B	Lakeland Minneapolis #116-122 Exhibit Hall C Bridgford Darlington Snacks Heartland School Solutions Idahoan

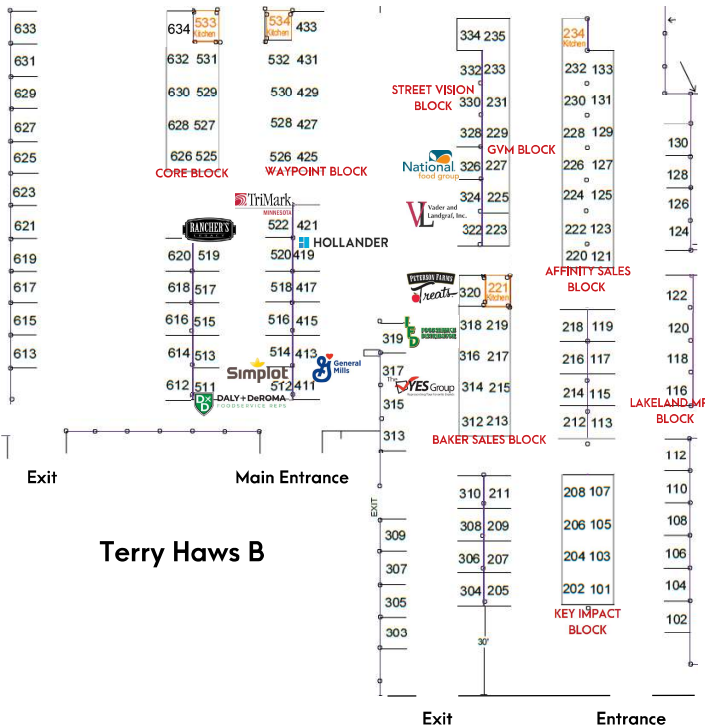
Learn more at www.msna.org | Minnesota School Nutrition Association Annual Conference

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Conference Exhibitors (cont.)

LINQ #415 Exhibit Hall B	Provender d.b.a. Deeply Rooted Farms #518 Exhibit Hall B	Trio Supply Company #115 Exhibit Hall C
Maglio Produce #619 Exhibit Hall B	Rancher's Legacy #519 Exhibit Hall B	Tyson #620 Exhibit Hall B
Minnesota Department of Agriculture #516 Exhibit Hall B	Redco Foodservice Equipment #214 Exhibit Hall C	Upper Lakes Foods #517 Exhibit Hall B
National Food Group #326 Exhibit Hall C	Richland Hills Farms/Sunset Orchard #515 Exhibit Hall B	Vader and Landgraf #322-324 Exhibit Hall C
Nippon Shokken USA #621 Exhibit Hall B	Rich Products #209 Exhibit Hall C	Vistar Minnesota #616 Exhibit Hall B
North Star Agency #124-126 Exhibit Hall C	Ritten Associates #113 Exhibit Hall C	Visualz #305 Exhibit Hall C
NutriStudents K-12 #104 Exhibit Hall C	Schwan's #304 Exhibit Hall C	Vollrath Company #112 Exhibit Hall C
Oliver #307 Exhibit Hall C	SEIU Local 284 #613 Exhibit Hall B	wähwater #130 Exhibit Hall C
PCS Revenue Control Systems #216 Exhibit Hall C	Street Vision Foods #328-332 Exhibit Hall C Amazing Chickpea Bongards Impossible Foods Post Consumer Brands	Waypoint #425-433/526-532 Exhibit Hall B Butterball Conagra Cool Tropics Dole Home Market Foods Keurig Dr. Pepper Land O Lakes Pilgrim's StarKist Super Bakery
PepsiCo #108 Exhibit Hall C	Sysco Western MN #417 Exhibit Hall B	The Yes Group #313-317 Exhibit Hall C
Peterson Farms Fresh #320 Exhibit Hall C	TekVisions #520 Exhibit Hall B	Zepole Supply Co #106 Exhibit Hall C
PrimerEdge #308 Exhibit Hall C	TriMark Minnesota #522 Exhibit Hall B	
ProTeam Foodservice Advisors #303 Exhibit Hall C		

Exhibit Hall Map - Terry Haws B & C



*Elite industry members indicated by logos.
**Map not drawn to scale.

Terry Haws C

Future Conferences

Future MSNA Conferences

SNIP (School Nutrition Industry Partner) Conference

November 8-10, 2023

Breezy Point Resort

Brainerd, MN

State Conference

August 4-7, 2024 River's Edge Convention Center, St. Cloud MN

August 3-6, 2025 Location TBD

Future SNA Conferences

ANC

July 14-16, 2024

Boston, MA

July 13-15, 2025

San Antonio, TX

July 12-14, 2026

Charlotte, NC

July 11-13, 2027

Phoenix, AZ

LAC

March 3-5, 2024

Washington DC

March 9-11, 2025

Washington DC

March 8-10, 2026

Washington DC

March 7-9, 2027

Washington D.C.

SNIC

January 14-16, 2024

Orlando, FL

January 19-21, 2025

Phoenix, AZ

January 11-13, 2026

Austin, TX

January 10-12, 2027

Tampa, FL

NLC

April 25-27, 2024

Seattle, WA

Future SNA Events

National School Lunch Week

Theme: Level Up with School Lunch!

Date: October 9-13, 2023



National School Breakfast Week

Date: March 4-8, 2024

National School Lunch Hero Day

Date: May 3, 2024

Thank you for joining us!

