



Welcome!

MINNESOTA SCHOOL NUTRITION ASSOCIATION

67th Annual Conference | August 4-7, 2024
River's Edge Convention Center, Saint Cloud, MN

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President's Message



Michele Hawkinson
Tracy Area Schools
2023-24 MSNA President

Welcome to MSNA's 67th Annual Conference in St. Cloud!

The conference committee has been working hard to get just the right keynotes for the general sessions, the perfect mix of educational breakout sessions, delicious food to keep you energized, and of course, excited exhibitors to create an adventure for you in the exhibit hall. Your "Adventure Awaits" to new learning experiences, including meeting and reconnecting with amazing school nutrition colleagues.

"MNSA is for All," so take all the knowledge and fun ideas back to your schools. Make this year the best year for yourself, your staff and your students. I want to thank you so much for your support the last three years I have been on the MSNA board. It has been so much fun getting to meet you and hear about your district's accomplishments. It has been a great journey, one I will never forget. I have learned so much, and I hope you do too wherever you are at in your journey.



Ashley Schneider
Moorhead Area Public Schools

Conference Chair's Welcome

With many of the challenges school nutrition professionals face regarding food, equipment, and skills, it can be overwhelming to gain the skills needed to advance in your career or expand areas of your programs. This year's conference focuses on you!

Attendees can expect many classes that will help cover a wide variety of topics geared towards helping meet members where they are at. Food demonstrations, roundtable discussions, hands-on classes, and social networking events will enhance your experience during this conference. We are so excited for you to bring back new ideas and best practices, creating an even better school nutrition program, and a healthier you.



Callie Neumann
J.R Simplot Company

Welcome to the 2024 MSNA Annual Conference!

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.

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.



Feeding Bodies. Fueling Minds.

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!

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.

Event Food Waiver

Participation in MSNA's 2024 conference may give rise to occasional instances of loss or injury. Except as may resulting 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.

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

MSNA is your professional organization, and we are confident you will leave with a wealth of information to gain confidence in your role. Here are a few hints for getting the most from the conference:

- **Visit the first-timers lounge** - New this year, we have created a space in Board Room C (1st Floor) for you and other first-time attendees to convene and unwind throughout the conference. Get questions answered by Board members, meet other newbies, and, ultimately, feel welcome!
- **Download the Conference App** - Download the "Visit Greater St Cloud" app to see the full schedule, as well as speakers, restaurants, 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 or scan the QR code on the next page.
 - Search for the app "Visit Greater St. Cloud" and download.
 - When you open the app, navigate to the menu and select the "MSNA" apple icon.
- **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 can serve as a conversation-starter with a fellow attendee, telling you an attendee's name and school or organization.
- **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 ever-popular exhibit show floor and ask questions about products and services. Find the list of exhibitors on the flip side of this booklet.
- **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 attendees to share with their colleagues what they have learned throughout the conference.

Enjoy the conference and let us know how we can help. Those at the registration desk are ready to assist!

MSNA Committee Members & Staff

Professional Standards & SNA Certificate Program

A tracking form for sessions will be emailed along with the survey following the conference. 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.

Conference App

To stay connected at the conference, MSNA is partnering with Visit Greater St. Cloud to deliver conference materials to the palm of your hand. Access the schedule, CEU form, maps, evening activity information, and more! Scan the QR code to download the App and maximize your conference experience! Once downloaded, select the "MSNA" icon (an apple)!



Social Media

Find MSNA on Facebook & LinkedIn! Use hashtag #MSNA2024 to stay connected!



Facebook



LinkedIn

Meal Vouchers

Each registered attendee will receive two \$10 meal vouchers for Monday, August 5th - Wednesday, August 7th. 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. Check the app to see which restaurants offer vegan and gluten-friendly options!

**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

DOWNTOWN CONT.

Mexican Village
Olde Brick House
The White Horse

WEST SIDE:

Grizzly's Wood-Fire Grill



Education Scholarship Fund

We are raising money for the MSNA Education Scholarship Fund. Purchase a \$2 ticket (cash only, please) 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 5. The awards will include MSNA Director of the Year, Manager of the Year, Employee of the Year, Hero Award and Hero Site Award.

CONFERENCE COMMITTEE

MSNA extends a special thanks to the Annual 2024 Conference Committee members for their commitment to planning the array of program & events. They have devoted their time and energy to make the 67th Annual State Conference a chance for **MSNA for All!**

Conference Chairs

Ashley Schneider, Moorhead Area Public Schools
Callie Neumann, J.R. Simplot Company

President

Michele Hawkinson, Tracy Area Schools

President-Elect

Emily Malone, Prior Lake-Savage Public Schools

Executive Director & Staff Members of Fusion Learning Partners

Margaret I. Winchell, MSNA Executive Director
Ian Jordan, Events Manager
Charles Kronschnable, Registration Manager
Noelle Hulshizer, Program & Comms. Coordinator

Workshops

Kari Rubitschung, Albert Lea Schools
Noah Atlas, Anoka-Hennepin Schools
Kathy Berg, St. Timothy's School
Kathy Faust, Crosslake Community School
Kim Hinrichs, Buffalo Hanover Montrose Schools
Michael Manning, Richfield Public Schools

Registration

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

Exhibit Show

Aaron Krulc, Minneapolis ISD
Tami Johnson, Land O'Lakes
Jeremy Kurth, GVM Marketing

Industry Representative

John Jurichko, ATSR

Education Scholarship Fund

Mackenzie Herbst, Foley Public Schools

Decoration/Floral

Vanessa Waller, Anoka-Hennepin Schools
Amy Murray, Prior Lake-Savage Public Schools

Meals

Amy Thering, Anoka-Hennepin Schools

MDE Representatives

Nicole Barron
Noelle Schrankler

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.

- Boelter
- CenterPoint Energy
- Daly & DeRoma
- Food Chain Management
- General Mills
- Hollander Company
- IFD Foodservice Distributor
- National Food Group
- J.R. Simplot Company
- Peterson Farms Fresh
- Rancher's Legacy
- Schwan's
- Tasty Brands
- TriMark Minnesota
- The Yes Group
- Upper Lakes Foods
- Vader & Landgraf



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SNDM Group

*Thank you for Your Support,
School Nutrition Directors of Minnesota Group!*



JON COLBY

Monday, August 5, from 8:00am - 10:30am

Jon Colby, Educator and Graduate from Second City Conservatory
Terry Haws A, 1 CEU Hour

The basic rules of improv deal with finding agreement, listening, leading by empowering others, making choices, and celebrating those choices. These same attributes can improve productivity, increase retention, build stronger leaders and teams, boost creativity, and encourage employees and students to feel more valued. This interactive keynote will give participants an entertaining opportunity to grow in a safe environment and walk away with valuable skills that can be put to use immediately.

International speaker Jon Colby has been empowering people for over 25 years. As a graduate from the world-famous Second City Conservatory and an educator with over 15 years of classroom experience, he has kept audiences laughing while sharing practical knowledge that they can put to use right away. He doesn't simply talk at the audience, he involves every member in an interactive session full of content that sticks.

Jon always delivers customized content whether he's working with a Fortune 100 company, an association, or a nonprofit. His clients include American Express, Honda, Salesforce, One America, Charles Schwab, the NCAA, and the YMCA.



APRIL LEWIS

Wednesday, August 7 from 10:30am - 12:15pm

April Lewis, Army Veteran-turned Executive
Terry Haws A, 1 CEU Hour

Get ready to be inspired, energized, and appreciated! Are you a part of the dedicated team working tirelessly in school cafeterias or providing essential services as a vendor? Then this session is tailor-made for you! Join us for an electrifying finale as we celebrate your crucial role in our vision: "Minnesota School Nutrition for ALL!" We understand the challenges you face daily and want to celebrate and recognize you for the vital work you do to provide healthy food to each student.

Our keynote speaker, April Lewis, an Army veteran turned executive, will take you on a journey of resilience and hope in her speech, "You Got T.H.I.S!" Drawing from her personal experiences of triumph over adversity, April will reignite your sense of purpose and determination. You'll discover how to cultivate Tenacity, Hope, Inspiration, and Strength (T.H.I.S.) in life and work. Get ready to leave empowered, knowing that you are an indispensable part of creating healthier environments for your students. Let's come together to celebrate your achievements and reaffirm our commitment to excellence in school nutrition. You truly got this!



Check your conference bag for the venue map!

SUNDAY, AUGUST 4

8:00 am - 12:00 pm Session

- **ServSafe Renewal Course (Limited Spots Available, Separate Registration Required)**
Presenter: Michelle Hill, CFP Council II Allergen Committee Co-Chair, Culinary Allergens SP, FoodSafetyGuy
Location: Opportunities Suite (1st floor)
Key Area Two: 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)

Thank you for Your Support! **FOOD SAFETY GUY**

6:30 - 8:00 PM | President's Reception (Invitation Only), Courtyard by Marriott

Don't forget about the Annual Conference Service Project!

FACT (Feeding Area Children Together) is a non-profit founded in St. Cloud offering free meals to K-8 students facing food insecurity. Around one in five students in Central Minnesota suffer from hunger, leading to potential learning and behavioral difficulties. FACT steps in by supplying food to students during weekends and on school breaks, ensuring they have access to food outside of school hours.

FACT can accept any non-expired, shelf-stable food items, personal hygiene items (toothbrushes, toothpaste, lotion, soap, shampoo, laundry soap, socks, and underwear - high demand) as well as backpacks and school supplies. Please drop off at tables in the registration area Monday-Wednesday.



MONDAY, AUGUST 5

Breakfast Sponsored By:
integrated
FOOD SERVICE

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

8:00 am - 10:30 am | Opening Session with Keynote Jon Colby (Terry Haws A)

10:45 am - 11:45 am WORKSHOP SESSIONS BLOCK 1

➤ Improv(e) Your Communication

Presenters: Jon Colby

Location: Terry Haws A (1st floor), Target Audience: All

Key Area Four: Communications/Marketing

We all like to think we are good communicators, but this workshop will help you see where your strengths and blind spots are by actually interacting with others in various games in a fun, low-pressure setting. The objectives are to improve verbal and nonverbal communication, sharpen listening skills, and develop strategies when having difficult conversations. Participants will leave the workshop with tips they can use to help improve their communication with team members and clients immediately.

➤ School Nutrition Procurement

Presenters: Aaron Krulc

Location: Opportunities Suite (1st floor), Target Audience: Manager, Director

Key Area Three: Administration

A general overview of procurement for school nutrition programs with focus on the logistics of execution. Beginning with who the participants are, their goals and how they shape interaction, and the tools available to manage the process. Followed by a closer look at forecasting, solicitations, special concerns with local procurement, and vendor management. Intended audience is directors/purchasers new to their role or looking to review and anyone interested in understanding more about the process.

➤ Farm to School 101

Presenters: Jayme Anderson, Kate Seybold

Location: Stockinger Suite (2nd floor), Target Audience: All

Key Area Four: Communications/Marketing

Are you a new school foodservice employee or director and wondering what the buzz is with Farm to School and how to start this program at your school? Come join us for an interactive education on the basics of starting a Farm to School program and available funding opportunities through the Minnesota Department of Agriculture!

➤ What Should I Know About Processing USDA Foods?

Presenters: Jesse Podratz

Location: Wilson Suite (2nd floor), Target Audience: Director

Key Area Two: Operations

Learn about how processing can benefit your program, how it works and best practices for managing your USDA dollars. Attendees will acquire knowledge about the program and its benefits, learn how to make the most of USDA Commodity Processing, and gain an understanding of the process, timelines, tools, and resources available to help simplify the use of commodities.

➤ Tag, You're It!

Presenters: Ann Lovcik, Laurence Anderson, Alex Gaustad

Location: Herberger 1 (2nd floor), Target Audience: All

Key Area Four: Communications/Marketing

Attend this session to learn why, in your role as a foodservice professional, you should be engaged in Social Media. This session will include an interactive forum with creative Social Media examples and successful tips for improving your Social Media skills!

Session Block 1 continued on next page

➤ MSNA Advocacy in Action

Presenters: Sam Walseth, Darcy Stueber

Location: Herberger 2 (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 2024 state legislative session and a look at what might be ahead for school nutrition programs legislatively. Participants will gain knowledge about the state legislative and budgeting process, the upcoming election, and learn about key players inside the state's legislative process and advocacy organizations.

11:45 am - 12:30 pm | Lunch (Glenn Carlson)

12:45 pm - 1:45 pm WORKSHOP SESSIONS BLOCK 2

➤ Google Resources for Rockstars

Presenters: Julie Kronabetter

Location: Herberger 2 (2nd floor), Target Audience: Manager, Director

Key Area Three: Administration

From recruitment to retention, rosters & reassignments, menu cycles & supply ordering...Get ready to learn about tech tools in the Google Suite that can improve collaboration, communication and efficiency. We'll tap into administrative functions that use Gmail, Calendar, Sheets, and Docs to make work life a little easier and have you rockin' at your workplace. Bring a laptop or device, if desired.

➤ Farm to School Meet n' Greet

Presenters: Jayme Anderson, Kate Seybold

Location: Opportunities Suite (1st floor), Target Audience: All

Key Area Four: Communications/Marketing

Join this speed round of networking to meet and greet with other districts implementing Farm to School, producers, farmers and food hubs who are ready to dive into Farm to School partnerships with schools! Connect with school foodservice partners in your region to share information about local producers, learn challenges and successes, and identify resources that can further assist you in procuring local foods for your meal program.

➤ Farm to School is Fabulous!

Presenters: Cheryl Pick

Location: Stockinger Suite (2nd floor), Target Audience: All

Key Area One: Nutrition

Learn how to touch base with a farmer and get a Farm to School Program going in your district! Identify how you can keep your dollars local in your community and why this is important for the success of your program.

➤ Networking: The Art of Connection

Presenters: Marie Nelson

Location: Wilson Suite (2nd floor), Target Audience: All

Key Area Four: Communications/Marketing

Networking with all kinds of people is important for your job, your personal life, and your continued success as a child nutrition professional. However, there is an "art" to be effective at making connections and to get the most out of it. In this interactive session you will have the opportunity to: 1. Identify at least three benefits of networking, 2. Name the main skills required to successfully network, 3. Create an effective personal introduction, and 4. Develop personalized tactics to overcome fear of networking.

➤ Crediting Your Own Recipes: Using the Recipe Analysis Workbook

Presenters: Kathleen Berg

Location: Herberger 1 (2nd floor), Target Audience: All

Key Area One: Nutrition

Have you ever wanted to use a recipe but were unsure how it would credit in the SBP/NSLP? Learn how to determine grains, meat/meat alternate, vegetable, and fruit crediting for any recipe using the Recipe Analysis Workbook (RAW) in the USDA Food Buying Guide. You are encouraged to bring your laptop or other internet capable large-screen device (not a phone) for the hands-on learning portion.

Session Block 2 continued on next page

Session Block 2 continued (Monday, 12:45 PM)

Committing to a Culture of Safety in School Food Service

Presenters: Royal Dahlstrom

Location: Terry Haws A (1st floor), Target Audience: All

Key Area Two: Operations

Did you know 31% of all reported injuries in food service result in days away from work, and the average workers' comp claim is \$42,000? Aside from the physical pain of the employee, the pain inflicted on your foodservice operation becomes tangible quickly to all involved. This session will provide an overview of how to start a safety program for your staff and your accounts. Safety is our goal!

1:45 pm - 2:00 pm | Break [Snacks on 1st and 2nd Floors]

2:00 pm - 3:00 pm WORKSHOP SESSIONS BLOCK 3

Hot Topics for Directors! A Roundtable Discussion

Presenters: Kim Franta, Michelle Sagedahl, Brenton Lexvold, and Paige Albrecht

Location: Terry Haws A (1st floor), Target Audience: Director

Key Area Three: Administration

Have any hot topics you need answers to? This session focuses on challenges that directors are facing in their daily job and troubleshooting how to successfully navigate through them! Staffing, equipment and menus are some of the challenges that will be covered during this session. Bring your best practices and challenges to this discussion!

School Nutrition Marketing ~ Not Just the Director's Job

Presenters: Debbi Beauvais, RD SNS

Location: Glenn Carlson (1st floor), Target Audience: Employee, Manager

Key Area Four: Communications/Marketing

As School Nutrition Professionals, we understand the critical role nutrition plays in the success and well-being of our students. However, ensuring students opt for nutritious school meals over less healthy alternatives often requires a strategic approach to marketing. Marketing is not just the head of the school nutrition program's job; every member of the team needs to be onboard to get the best results from their programs. This session will be a 101 on how each team member has a role in the marketing efforts of the school meals program.

Improve Your Processing Proficiency

Presenters: Jonathan Ford

Location: Opportunities Suite (1st floor), Target Audience: Director

Key Area Two: Operations

This session will provide an overview of USDA Foods and includes sections targeted at various stakeholders such as RAs, processors, and distributors. Learn about the roles and responsibilities of the stakeholders who participate in the USDA Foods Program and how RA's can spend their entitlement in a cost effective manner.

Nourishing the Whole Child: Unveiling the Transformative Power of Whole Food Plant-Based Nutrition

Presenters: Jengyu Lai

Location: Stockinger Suite (2nd floor), Target Audience: All

Key Area One: Nutrition

This presentation will be divided into several key sections, each addressing critical issues facing school children today. We will cover current challenges, define whole food plant-based nutrition, discover physical and emotional benefits, and discover how this can lead to cost savings for programs. By nourishing the whole child—body, mind, and spirit—we can pave the way for a healthier, happier generation of students.

Session Block 3 continued on next page

Leadership - Who Knew!

Presenters: Jean Ronnei

Location: Wilson Suite (2nd floor), Target Audience: Manager, Director

Key Area Three: Administration

Leadership takes many paths for each of us. Through story telling and sharing, identify steps to take along your own journey. Examine barriers in your own leadership growth, identify leadership strategies that will help you build your career ladder and bring job satisfaction, and build confidence in public speaking by understanding the critical role it plays in promoting your program and your personal growth.

School Nutrition Solicitation Documents

Presenters: Aaron Krulc

Location: Herberger 1 (2nd floor), Target Audience: Manager, Director

Key Area Three: Administration

Let's take a close look at the documents available for school nutrition procurement, such as Request for Proposal and Request for Quote, as well as explore the prep work needed beforehand. We'll cover how to set up and format such documents, the process for using and evaluating them, and how to manage the potential outcomes. The session will include a walkthrough of creating a request for proposal for a broadline distributor, the most common document a district will use. A Q&A is to follow.

Two Bite Club

Presenters: Lori Underdahl

Location: Herberger 2 (2nd floor), Target Audience: All

Key Area One: Nutrition

Trying new foods is fun and exciting! This session will overview the six week course given to kindergarten students that teaches the importance of trying new foods and how each color of the food rainbow helps make our body strong. The program is aided with *The Two Bite Club* book from USDA, Team Nutrition and MyPlate. In the course, students gain knowledge and skills, including the importance of food awareness, taking time to use senses when eating, proper handwashing, and much more. See what your students can learn!

3:00 pm - 3:15 pm | Break [Snacks on 1st and 2nd Floors]

3:15 pm - 4:15 pm WORKSHOP SESSIONS BLOCK 4

USDA Donated Foods (Commodities)

Presenters: Aaron Krulc

Location: Glenn Carlson (1st floor), Target Audience: Manager, Director

Key Area Three: Administration

Millions of dollars of donated foods are available to school nutrition programs to utilize in their operations. Effective use of this resource can be the difference between surviving and thriving within the district. This session will take a close look at the entire program from history, earning and managing entitlement, to choices on how to allocate it, the prep work needed to make those choices, good execution, and options as the year goes on.

Putting Your Best Professional Foot Forward

Presenters: Elizabeth Cowles

Location: Opportunities Suite (1st floor), Target Audience: All

Key Area Four: Communications/Marketing

Whether contributing in a team brainstorm, writing an email or presenting to a group, it's important to think about the impression you leave and the positive - or possible negative - impacts. Learn communication tips and hone skills to polish your presentation. Participants will be able to understand and utilize opportunities to increase professionalism and confidence in meetings, presentations and speaking roles; identify best practices to enhance written communications and increase effectiveness; and learn about SNA materials, AI tools, and other free resources to efficiently improve your communications.

Beginning Canva Use & Engaging Your Students on Social Media

Presenters: Angie Ullrich

Location: Stockinger Suite (2nd floor), Target Audience: All

Key Area Four: Communications/Marketing

This session will provide a beginner's look at Canva, an online design and visual communication platform (most school employees have a free educational account). Learn how to create quick, easy and professional looking signage for your lunch spaces and learn how to use Canva as a tool for engaging students, families and staff on social media... all from the perspective of a head cashier/lunch lady serving in a MN High School of nearly 3,000 students/staff.

Session Block 4 continued on next page

➤ What Can MSNA/SNA Do for You?

Presenters: Cheryl Pick, Lori Landowski

Location: Wilson Suite (2nd floor), Target Audience: All

Key Area Three: Administration

This session will help you understand how MSNA/SNA can benefit your career in Child Nutrition. Participants will learn about certification levels and requirements, different training and professional development resources, scholarships and grants available, and various conferences offered. Participants will have time to ask questions they may have about their MSNA/SNA membership.

➤ Maximize Farm to School - Working with Aggregators in MN

Presenters: Anna Richardson, Sara George, Taran Skwira

Location: Herberger 1 (2nd floor), Target Audience: Manager, Director

Key Area Two: Operations

If you are starting or scaling up your local purchasing and want to keep things simple and streamlined, working with a food hub might be for you! Source from a variety of local growers, but receive items on one truck and pay one invoice. Renewing the Countryside, Sprout food hub, and The Good Acre food hub will walk you through the benefits and logistics of working with a hub. Hear directly from MSNA members about how they have been able to source from local farmers throughout the school year. We will share a map of aggregators around the state of MN who can help you plan, execute, and market the work you're doing to feed your students food from close to home.

➤ Building a Sustainable Farm to School Program

Presenters: Jayme Anderson, Kate Seybold

Location: Herberger 2 (2nd floor), Target Audience: Manager, Director

Key Area Two: Operations

Are you looking for strategies to bring your Farm to School program to the next level? Are you curious how to make Farm to School a permanent component of your school foodservice budget and department? Hear from a panel of Farm to School pros as they share their strategies for success. Not only will you gain insights from a panel of colleagues who have established sustainable Farm to School programs at their school/district, but you will be able to identify available resources that are readily accessible to aid in growing your own Farm to School program.

7:00 - 9:00 PM | Elite Member Reception (Invitation Only), Kelly Inn Ballroom

integrated
FOOD SERVICE

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- NEW! Spicy Taco Stick

Billy Rosenthal
651-792-5637
broenthal@integratedfoodservice.com

SNA PATRON

grilled to perfection!

TUESDAY, AUGUST 6

7:00 am - 7:45 am | Yoga (Sunwood Ballroom, Kelly Inn) | Separate Registration Required

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

Exhibit Show | Flip This Booklet to Locate the Exhibit Booklet

Exhibit Show: 9:15 am - 2:00 pm, Terry Haws B & C (1st Floor)

Director/Purchaser Badges Only: 9:15 am - 11:15 am

All Attendees: 11:30 am - 2:00 pm

Conference badges must be worn at all times!

8:00 am - 9:00 am **WORKSHOP SESSIONS BLOCK 5**

➤ Protecting the 02 Nonprofit School Foodservice Account from Unallowable Costs

Presenters: Melissa Elder

Location: Terry Haws A (1st floor), Target Audience: Director

Key Area Three: Administration

This presentation will be provided by the MDE School Nutrition Program's Business Team Finance Review Specialists and will identify ways for foodservice directors to protect their 02 nonprofit foodservice fund from being tapped into for unallowable costs. It will provide basic information about allowable and unallowable costs to the nonprofit school foodservice account, demystify costs allowed by MN State Statute 124D.111, review best practices for discussing unallowable cost requests/demands with school administrators wanting to tap into 02 funds, and arm foodservice directors with regulatory and general knowledge to best manage their hard-earned 02 nonprofit school foodservice funds for use on improvements to foodservice operations and food quality.

➤ Offer Versus Serve

Presenters: Noelle Schrankler, Kara Strandlund

Location: Herberger 1 (2nd floor), Target Audience: All

Key Area Two: Operations

Offer vs Serve (OVS) is a method of menu planning and meal service that allows students to decline some of the foods offered in a reimbursable lunch or breakfast, helping to reduce food waste and costs while ensuring students receive nutritious meals they enjoy. This session will teach participants how to plan menus and identify reimbursable meals at breakfast and lunch under the OVS requirements.

➤ From Hire to Retire (REPEATED AT 10:30 AM)

Presenters: Jenelle Thelen

Location: Opportunites Suite (1st 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. Participants will be able to differentiate between a pension and other retirement savings accounts, be able to describe the various pension benefit options, and be able to identify criteria necessary to receive a pension benefit.

➤ Deep Dive into Design: How Collaboration and Industry Trends Form the Foodservice Workspace

Presenters: Shane Cory

Location: Wilson Suite (2nd floor), Target Audience: Manager, Director

Key Area Two: Operations

Participants of this session will gain a better understanding of key players in a design project, be able to navigate space planning and design documentation, and discover how trends impact foodservice design. Participants will gain clarity on the roles and responsibilities of each player in a project, understand the nuances of the foodservice workspace, product flow, and strategies for layout optimization, and recognize trends that influence the design and operation of school nutrition programs.

Session Block 5 continued on next page

Session Block 5 continued (Tuesday, 8:00 AM)

➤ **Cultivating School Wellness - Easy Wins in/out of the Cafeteria**

Presenters: Terri Swartout, Jenna Kiepke, Gail Anderson
Location: Herberger 2 (2nd floor), Target Audience: All
Key Area Four: Communications/Marketing

In this session, we will explore ways that overall health & wellness can be enhanced throughout the school, including within nutritional services. Tangible examples of how local wellness policies can be customized, how healthier eating in the areas of sugar and sodium reduction can be achieved, and how incorporating other easy to implement efforts can add to overall school wellness for both students and staff.

9:00 am - 9:15 am | Break [Snacks on 1st and 2nd Floors]

9:15 am - 11:15 am | Director/Purchaser Badge Exhibit Show Access, Terry Haws B&C

9:15 am - 10:15 am WORKSHOP SESSIONS BLOCK 6

➤ **Creating Culinary Connections: Fostering Positive Relationships in School Cafeterias**

Presenters: Michael Mathiason
Location: Stockinger Suite (2nd floor), Target Audience: All
Key Area One: Nutrition

This session is designed to empower kitchen staff in schools with the tools and strategies necessary to cultivate strong and supportive relationships with students they serve. In a school kitchen environment where teamwork, communication, and collaboration are paramount, fostering positive relationships can significantly enhance efficiency, morale, and ultimately, the quality of meals served to students. Participants will identify effective communication techniques to engage with students respectfully and empathetically while considering diverse backgrounds and preferences, recognize the importance of active listening and empathy, and reflect on personal interactions with students to identify growth and foster positive relationships in the cafeteria.

➤ **What I Wish I Knew When I Became a New Food Service Director**

Presenters: Sarah Motl, Danaca Jensen
Location: Wilson Suite (2nd floor), Target Audience: Manager, Director
Key Area Three: Administration

Learn from our mistakes and successes as new Food Service Directors. As Food Service Directors have to understand many different roles, we will discuss everything from purchasing equipment, menu planning, hiring and discipline, to big picture program management. We will also help you know what questions and who to ask to get the support needed to be successful.

➤ **Placing the Point of Sale First in Elementary Schools**

Presenters: Julie Kronabetter, Emily Malone
Location: Herberger 1 (2nd floor), Target Audience: All
Key Area Two: Operations

Come one, come all! With MN Free Meals for All, meal participation is booming and cashiers are seeing many new and repeat student customers. This session will help you determine if placing the point of sale FIRST in the elementary lunch serving line is right for your operation. Identify if this is a path to consider and the obstacles and benefits you may encounter along the way. BONUS: This service method also reduces or eliminates staff negative balances!

➤ **Taking Care of YOU From the Inside Out (REPEATED AT 10:30 AM)**

Presenters: Kathy Flaminio
Location: Herberger 2 (2nd floor), Target Audience: All
Key Area Two: Operations

The challenges of the past few years have taken a toll on all of us, with a direct impact on our overall health and well-being. Experience the power of integrated physical, mental, and emotional mind-body strategies as you discover simple practices for increasing energy, decreasing stress, and overcoming burnout using the 5 S's for self-care. Participants will leave the session inspired, motivated, and fortified with a simple tool kit of "Breathe, Move, Rest" practices to use in their personal and professional lives.

10:15 am - 10:30 am Break [Snacks on 1st and 2nd Floors]

10:30 am - 11:30 am WORKSHOP SESSIONS BLOCK 7

➤ **From Hire to Retire (ALSO OFFERED AT 8:00 AM)**

Presenters: Jenelle Thelen
Location: Opportunites Suite (1st 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. Participants will be able to differentiate between a pension and other retirement savings accounts, be able to describe the various pension benefit options, and be able to identify criteria necessary to receive a pension benefit.

➤ **Site Manager's Roadmap to Compliance Success**

Presenters: Jenna Kiepke
Location: Wilson Suite (2nd floor), Target Audience: All
Key Area Two: Operations

Don't be nervous for a reviewer to visit your site. This session will discuss the key requirements you need to know at your site so you can prepare with confidence for your next compliance review. You'll leave this session with strategies to evaluate your site's compliance in the areas of food safety, civil rights, meal counting (and more!) and resources to succeed at meeting these requirements.

➤ **Nutrition Innovation Lab: Cultivating Success!**

Presenters: Barbara Mechura, Gail Anderson
Location: Herberger 1 (2nd floor), Target Audience: All
Key Area One: Nutrition

Step into a world of culinary innovation and success at the Healthy Meals Incentives (HMI) Recognition Awards session. Hear about HMI Recognition Awardees as they unveil the secrets behind their school meal program enhancements that secured their awards. Learn their strategies for sugar and sodium reduction, culturally relevant meal offerings, innovative meal preparation, student engagement, and nutrition education. The pinnacle awaits at the Healthy Meals Summits, where these recipients gather to celebrate, share best practices, and strategize for long-term success. Join this immersive journey through the vibrant landscape of school nutrition. Each moment promises a treasure trove of groundbreaking ideas and shared experiences, fostering a community dedicated to healthy and innovative school meal programs.

➤ **Taking Care of YOU From the Inside Out (ALSO OFFERED AT 9:15 AM)**

Presenters: Kathy Flaminio
Location: Herberger 2 (2nd floor), Target Audience: All
Key Area Two: Operations

The challenges of the past few years have taken a toll on all of us, with a direct impact on our overall health and well-being. Experience the power of integrated physical, mental, and emotional mind-body strategies as you discover simple practices for increasing energy, decreasing stress, and overcoming burnout using the 5 S's for self-care. Participants will leave the session inspired, motivated, and fortified with a simple tool kit of "Breathe, Move, Rest" practices to use in their personal and professional lives.

11:30 am - 2:00 pm | ALL ATTENDEES Exhibit Show Access, Terry Haws B&C

11:45 am - 1:15 pm | USDA Updates (Terry Haws A)

USDA Presents New Child Nutrition Meal Patterns and Initiatives to Help Improve Child Nutrition

Presenters: USDA Representatives
Location: Terry Haws A (1st floor), Target Audience: Director
Key Area Three: Administration

This session will provide a brief overview of the new Child Nutrition Meal Pattern Rule that aligns with the 2020-2025 Dietary Guidelines for Americans. Join in and learn about the new nutrition standards, program flexibilities, and USDA resources that can help you navigate the new requirements. The session will also highlight new initiatives such as the Healthy Meals Incentive Award, new Summer EBT program and Summer Food Service Program non-congregate meal option.

1:30 pm - 3:00 pm | Food Demonstrations (Terry Haws A)

Featuring MSNA Industry Partners

Location: Terry Haws A (1st floor), Target Audience: All
Key Area Three: Administration

This session will feature live cooking demonstrations by MSNA industry partners to showcase simple recipes that members can use in their kitchens. They will discuss steps to take and answer any questions members have. Please join to learn some tips and tricks to enhance your school recipes!

3:15 pm - 4:45 pm | Nutrition Champions Challenge (Glenn Carlson)

Organizers: Jess Pena, Lori Landowski, Kim Hinrichs
Location: Glenn Carlson (1st floor), Target Audience: All
Key Area Three: Administration

Come challenge yourselves in this team building yard game championship. Everyone is invited to show off their skills working with a team and learn new techniques in teamwork. The Champions will be entered into a raffle to win prizes!

3:30 pm - 5:00 pm | Local Farm Tour (Separate Registration Required)

4:00 pm - 5:00 pm | Sysco Tour (Separate Registration Required)

5:00 - 8:00 pm | Downtown St. Cloud Scavenger Hunt

Download the Visit St. Cloud App to play or pick up paper copies at registration. Two participants will win prizes! Winners will be announced at the Wednesday Closing Session. You must be present to win.



7:00 pm+ | Martini Bar Specials! Red Carpet Nightclub, St. Cloud

\$4 off martinis beginning at 7:00 PM, plus... show your conference badge and receive \$1 off any drink!

WEDNESDAY, AUGUST 7

7:00 am - 7:30 am | Wellness Walk Led by Visit St. Cloud (meet outside Terry Haws A)

7:00 am - 7:45 am | Yoga (Sunwood Ballroom, Kelly Inn) | Separate Registration Required

7:00 am - 8:15 am | Breakfast (Glenn Carlson) | Sponsored by the Southern Minnesota Director's Group

8:00 am - 9:00 am WORKSHOP SESSIONS BLOCK 7

➤ **Plant Based - Truth or Dare**
Presenters: Jonathan Ford
Location: Opportunities Suite (1st floor), Target Audience: Manager, Director
Key Area Two: Operations

Thinking about expanding plant based foods to your menu? Learn about the opportunities, benefits, challenges and pitfalls of adding plant based foods to your menu. Participants will learn how to determine goals for expanding plant-based foods to their menu, marketing approaches to gain maximum results, and important considerations when adding plant based foods to menus.

➤ **You Say Tomato, I say Tomäto ...How Schools and Producers Can Speak the Same Language.**
Presenters: Jane Jewett, Sara George
Location: Stockinger Suite (2nd floor), Target Audience: All
Key Area Four: Communications/Marketing

Farm to School is a win-win-win for our children, our schools, our farmers and our communities. So why isn't it happening everywhere? In this session you will hear about some of the considerations farmers think about when selling farm to school, as well as creative solutions to begin that relationship and stand it up so that it will last a long time. In addition, we will discuss school kitchen challenges and come up with creative solutions to begin Farm to School in your community.

➤ **All Things Gardening - Inside and Outside**
Presenters: Sue Malesa, Darcy Stueber, Aimee Haag
Location: Wilson Suite (2nd floor), Target Audience: All
Key Area Two: Operations

School gardens are becoming increasingly important to both provide for the lunch tray and connect students to their food. This can be accomplished both indoors and outdoors. Education through school gardens impacts their minds, and bodies, and allows them to have input as to what is offered in their school meals. In this session, panelists will discuss their best practices and approaches to making their gardening projects accessible, sustainable, and successful.

Session Block 7 continued on next page

➤ **Mooving to Bulk Milk**
Presenters: Jackie DeRoma
Location: Herberger 1 (2nd floor), Target Audience: Manager, Director
Key Area Two: Operations

Transitioning from cartons to bulk milk is a large change with big rewards. Learn the differences between gravity fed and remote milk dispensers and how it has an impact on milk consumption at school. School success stories and resources will be shared to help districts decide if the move is right for them.

➤ **Allergen Management for School Nutrition**
Presenters: Michelle Hill
Location: Herberger 2 (2nd floor), Target Audience: All
Key Area Two: Operations

This session will cover the Big-9 Food Allergens, including prevalence, derivatives, & practices in reading a label to discover unexpected ways allergens can appear in foods. Participants will learn the signs and symptoms of food allergies, what to do when a person is suffering from food allergy, as well as learn about allergen controls - cross-contact, preparation practices, and proper cleaning.

9:00 am - 9:15 am | Break [Snacks on 1st and 2nd Floors]

9:15 am - 10:15 am WORKSHOP SESSIONS BLOCK 8

➤ **Embracing Plant-Based: A Movement on the Rise**
Presenters: Jodi Miller Gruhn
Location: Opportunities Suite (1st floor), Target Audience: All
Key Area One: Nutrition

As interest in plant-based school food increases among students and families, School Nutrition Programs are adjusting their menus to accommodate plant-based options. Whether you're just starting out or seasoned in this area, this session aims to demystify plant-based eating and provide new resources for cafeteria success. We'll explore the reasons behind the shift towards plant-based food, share delicious student-approved recipes, offer creative marketing approaches, and investigate collaborative opportunities beyond the cafeteria to enhance the implementation of plant-based initiatives.

➤ **Food Safety Fundamentals**
Presenters: Michelle Hill
Location: Stockinger Suite (2nd floor), Target Audience: All
Key Area Two: Operations

As food safety is rooted in human behavior, it is important to understand the fundamentals from hand care/personal hygiene to safe and excellent service. Participants will understand the five risk factors for Foodborne Illness and control for each, how to safely handle food including personal hygiene, glove use, and more, as well as learn about safe display and service of food.

➤ **Save the Food: Feeding Kids without the Waste**
Presenters: Kira Berglund, Jenny Kedward
Location: Wilson Suite (2nd floor), Target Audience: All
Key Area Two: Operations

Hennepin County staff, Kira Berglund and Jenny Kedward, will share methods to prevent food waste while also meeting reimbursement and safety guidelines. They will share real-life examples of ways that K-12 schools are addressing food waste, which include modifying how foods are served, using sharing tables and donating food to hunger relief organizations. Participants will also have a chance to share what their school or district is already doing to reduce wasted food or get feedback on challenges they face.

➤ **School Finance 2.0**
Presenters: John Morstad, Cindy Olson
Location: Herberger 1 (2nd floor), Target Audience: All
Key Area Three: Administration

School finance is complex! This session will start with an overview of how school funding works, and include a deeper look into the types of funds, fund balances, sources of revenue and the financial side of food service. Please join us as we put the FUN in FUND accounting!

➤ **Menu Mastery: Uncovering and Addressing Common Menu Planning Blunders**
Presenters: Megan LeClair, Amanda Middaugh
Location: Herberger 2 (2nd floor), Target Audience: All
Key Area One: Nutrition

Master your menu this year by uncovering and addressing common compliance blunders. This session will build on the fundamentals of school menu planning including meal patterns, menu item crediting, and required documentation. We will identify common scenarios that frequently result in menu-related findings during administrative reviews such as multiple menu lines, alternate meal service locations, and mixed grade groups. Then, we will discuss strategies to execute meal service according to the plan and document the meal properly.

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

- **Featured Speaker April Lewis**
- Installation of MSNA Board**
- Scholarship Fund Raffle Drawing** (must be present to win)
- Location: Terry Haws A
- Key Area Four: Communications/Marketing

2024 SNA/MSNA AWARD WINNERS

Congratulations, Award Winners!

DIRECTOR OF THE YEAR



Julie Kronabetter
Burnsville Eagan Savage
ISD 191

MANAGER OF THE YEAR



Sandra Hirdler
Brooklyn Middle STEAM School
Osseo Area Schools

EMPLOYEE OF THE YEAR



Melissa Willhite
Tracy Elementary School
Tracy Area Schools

INDUSTRY PARTNER OF THE YEAR



Bekah DeJarlais
Upper Lakes Foods

MSNA HERO AWARD



Pat Tasse
Five Hawks Elementary
Prior Lake-Savage ISD

MSNA HERO SITE AWARD



Alexandria Area High School
Alexandria Public Schools



Top 6 Reasons to Join MSNA

- 1 Conferences & Workshops**
Reduced rates for Annual Conference & School Nutrition Industry Partner registration
- 2 MSNA Minute Newsletter**
Plus, state & national updates delivered to your inbox with need to know info
- 3 Education & Training**
Free webinars and programming to grow professionally and earn CEUs
- 4 Scholarship Programs**
Enabling more members to attend state and national conferences
- 5 Networking & mentorship**
Relationship building for member idea sharing and support for new members to thrive
- 6 Legislative & Advocacy**
Strong efforts on the state and national level to support action

MSNA has provided me with great opportunities to network with others who share my passion.
Kerry Peterson
Food Service Director
Murray County Central Schools

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

Become a member today at mnsna.org/membership



Future MSNA Conferences

SNIP (School Nutrition Industry Partner) Conference

October 23-25, 2024 Grand View Lodge, Nisswa, MN

State Conference

August 3-6, 2025 Rochester, MN

August 2-5, 2026 St. Cloud, MN

August 1-4, 2027 St. Cloud, MN

Future SNA Conferences

ANC

July 13-15, 2025 San Antonio, TX

July 12-14, 2026 Charlotte, NC

July 11-13, 2027 Phoenix, AZ

LAC

March 9-11, 2025 Washington DC

March 8-10, 2026 Washington DC

March 7-9, 2027 Washington D.C.

SNIC

January 19-21, 2025 Phoenix, AZ

January 11-13, 2026 Austin, TX

January 10-12, 2027 Tampa, FL

NLC

Date TBD Location TBD

Future SNA Events

National School Lunch Week

Theme: *Find Your Treasure!*

Date: October 14-18, 2024



National School Breakfast Week

Date: March 3-7, 2025

National School Lunch Hero Day

Date: May 2, 2025

Thank you for joining us, and we'll see you next year!



**EXHIBIT BOOKLET
FLIP FOR CONFERENCE BOOKLET**



**2024
ANNUAL CONFERENCE
EXHIBIT SHOW**

**Tuesday, August 6
Terry Haws B & C
River's Edge Convention Center, Saint Cloud, MN**

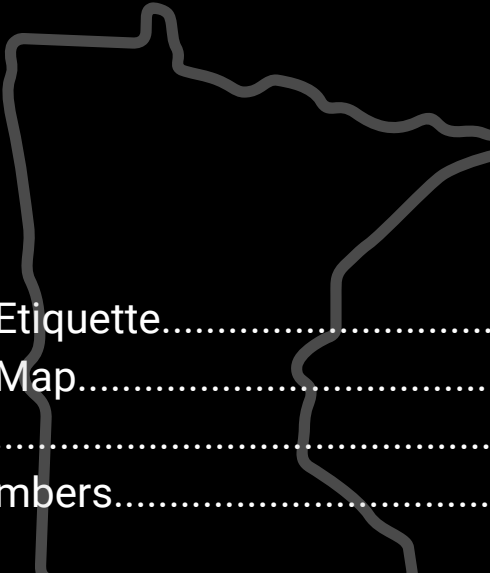


Exhibit Hall Etiquette.....	1
Exhibit Hall Map.....	2
Exhibitors.....	3-4
Industry Members.....	5

EXHIBIT HALL ETIQUETTE

Welcome

If this is your first time in the exhibit hall, you are in for a TREAT!

The Exhibit Hall is guaranteed to be a great experience for all attendees, but can also be overwhelming, especially for newcomers. With a multitude of exhibitors and a wide array of products/services, remember that business is the top priority. Being prepared will ensure a positive experience! Here are some guidelines to follow:

- All Exhibit Hall attendees* must have an identification badge. Those without one will be directed to the registration area to verify their status as paid attendees. Replacement badges may be purchased for a fee.
- No complimentary exhibit hall passes will be given. Any special requests or situations must be arranged in advance through the MSNA President.
- Rolling bags are not permitted for safety reasons.
- Engage with exhibitors in a professional and courteous manner.
- Clearly communicate your program's needs and consider solutions exhibitors offer.
- Respect the free samples and promotional items; request additional items if necessary.
- Familiarize yourself with your district's policy on accepting contest prizes from exhibitors.

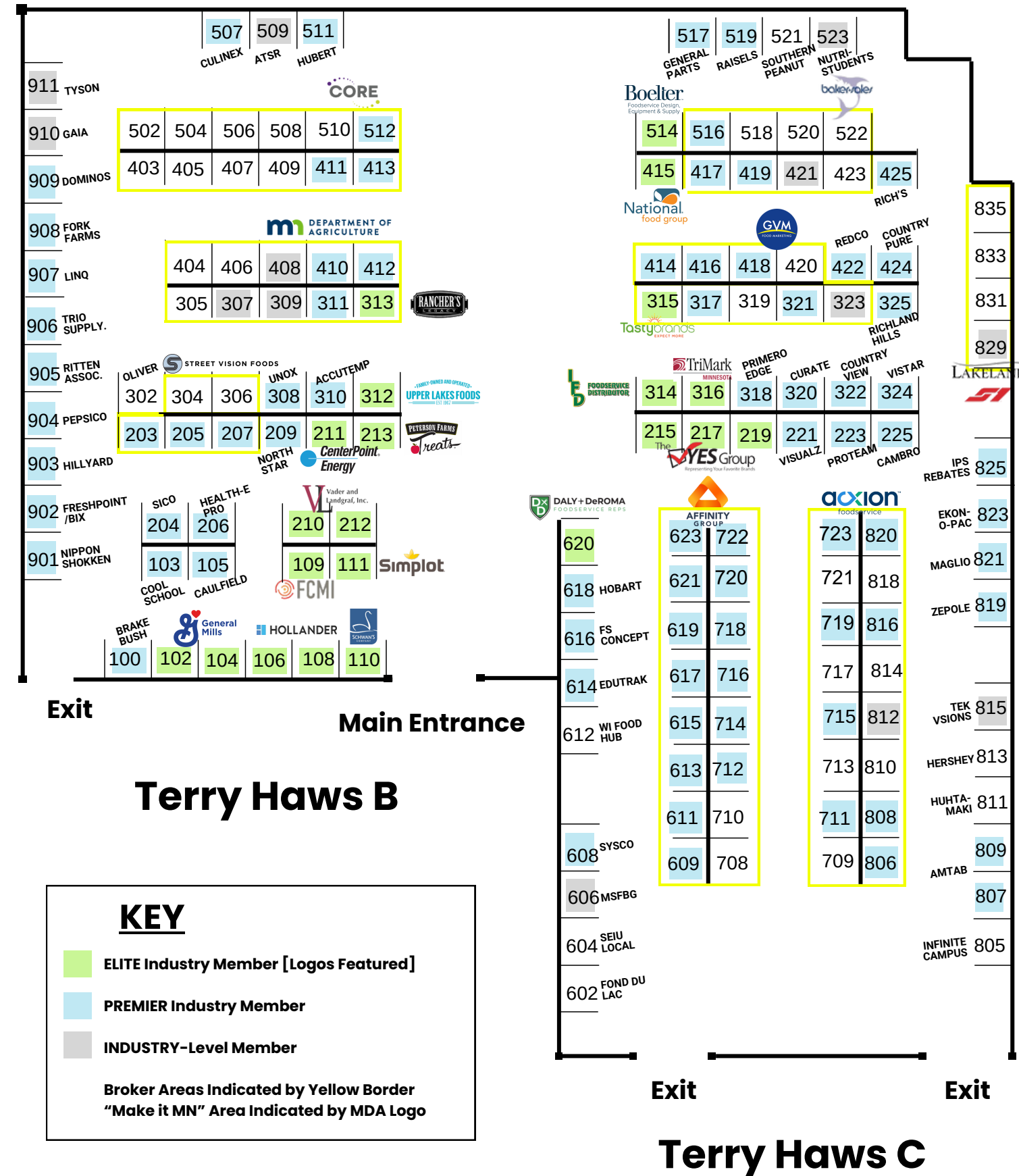
Also, please note that individuals under the age of 16 are not allowed on the show floor at any time.

Regardless of your role or responsibilities, all school nutrition team members should represent their profession well and showcase expertise in the industry. Exhibitors return annually due to the value their participation brings. Your contribution reflects this worthwhile investment for both you and exhibitors. We hope you have a fantastic time!

*If you have a director/purchaser badge, a special exhibit period is reserved for you to walk the hall and network with vendors. Directors/purchasers can access the floor from 9:15 am to 11:15 am, in addition to regular hours



EXHIBIT HALL MAP



Accutemp
#310
Exhibit Hall B

Axion Foodservice
#711-723/806-820
Exhibit Hall C
Ben's Original
Butterball
C.H Guenther
Cargill
Classic Delight
Cleveland Kitchen
Conagra
Cool Tropics
Custom Culinary
Home Market
Keurig Dr. Pepper (KDP)
Kikkoman
Land O Lakes
Mission Foods
Nordic Waffles
Palmetto/Woodles
Pilgrims
Sunbutter
SunKist
Super Bakery
Trident

Affinity Sales Group Midwest
#609-623/710-722
Exhibit Hall C
Apple & Eve
Baker Boy
Buena Vista
Bush's Beans
Catallia Mexican Foods
Cavendish Farms
Dole
ES Foods
Foster Farms
Jack Links
Jennie-O-Hormel
Kellanova
Red Gold
Smithfield
Smuckers
Wild Mike's/SA Piazza

AmTab
#807 & 809
Exhibit Hall C

ATSR Planners Architects & Engineers
#509
Exhibit Hall B

Baker Sales
#417-423/516-520
Exhibit Hall C
Harvest Hills
Jonny Pops
JTM
Kraft Heinz
Los Cabos Mexican Foods
Muffin Town
Nardone Bros Pizza
Nathan's Famous
Upstate Farms

Boelter
#514
Exhibit Hall C

Brakebush Brothers
#100
Exhibit Hall B

Cambro
#225
Exhibit Hall C

Caulfield & Associates
#105
Stony Creek Dairy
Azteca Tortilla's
Lower Family Foods

CenterPoint Energy
#211
Exhibit Hall B

Cool School Cafe-Real Time Solutions
#103
Exhibit Hall B

CORE Foodservice
#403-413/504-512
Exhibit Hall B
Arlington Valley Farms
Aspire Bakery
Butter Buds
Campbell's
Captain Ken's Foods
Cloverdale Foods
Country Pure Foods
High Liner
International Food Solutions
J&J Snack Foods
Kellogg's
McCain

Country Pure Foods
#424
Exhibit Hall C

Country View Dairy
#322
Exhibit Hall C

Culinex
#507
Exhibit Hall B

Curate
#320
Exhibit Hall C

Cybersoft Technologies/PrimerEdge
#318
Exhibit Hall C

Daly & DeRoma
#620
Exhibit Hall C

Domino's
#909
Exhibit Hall B

EduTrak
#614
Exhibit Hall C

Ekon-O-Pac
#823
Exhibit Hall C

Fond Du Lac Ojibwe School
#602
Exhibit Hall C

Food Chain Management
#109
Exhibit Hall B

Foodservice Concept Design
#616
Exhibit Hall C

Fork Farms
#908
Exhibit Hall B

Freshpoint - Bix Produce Company
#902
Exhibit Hall B

Gaia Software
#910
Exhibit Hall B

General Mills
#102 & 104
Exhibit Hall B

General Parts
#517
Exhibit Hall C

GVM Marketing
#315-323/414-420
Exhibit Hall C
Albies
Amazin Raisins
Bake Crafters
Del Real
Envy
Integrated Food Service
Mission Nutrition
ProView
Tasty Brands
WOW Butter
Yang's 5th Taste

Health-e Pro
#206
Exhibit Hall B

Hershey Ice Cream
#813
Exhibit Hall C

Hillyard
#903
Exhibit Hall B

Hobart
#618
Exhibit Hall C

Hollander
#106 & 108
Exhibit Hall B

Hubert Company
#511
Exhibit Hall B

Huhtamaki/Repworx
#811
Exhibit Hall C

IFD Foodservice
#314
Exhibit Hall C

Infinite Campus
#805
Exhibit Hall C

IPS Rebates
#825
Exhibit Hall C

J.R. Simplot Company
#111
Exhibit Hall B

Lakeland Minneapolis
#829-835
Exhibit Hall C
Bridgford
Darlington Snacks
Dyma Brands
Heartland/Java House
Idahoan

LINQ
#907
Exhibit Hall B

Maglio Produce
#821
Exhibit Hall C

Make It MN Block
#305-313/404-412
Exhibit Hall B
CannonBelles Cheese
Ferndale Market
Good Acre
Hoyo, SBC
Minnesota Dept. of Agriculture
Provender Brands dba-Deeply Rooted
Rancher's Legacy
Sno Pac Foods
Swanson Meats
Tree-Range Farms

Minnesota School Food Buying Group (MSFBG)
#606
Exhibit Hall C

National Food Group
#415
Exhibit Hall C

Nippon Shokken
#901
Exhibit Hall B

North Star Agency
#209
Exhibit Hall B

NutriStudents K-12
#523
Exhibit Hall C
***New addition - not included in printed booklet**

Oliver Packaging & Equipment
#302
Exhibit Hall B

PepsiCo
#904
Exhibit Hall B

Peterson Farms Fresh
#213
Exhibit Hall B

ProTeam Foodservice Advisors
#223
Exhibit Hall C

Raisels
#519
Exhibit Hall C

Redco Foodservice Equipment
#422
Exhibit Hall C

Rich Products
#425
Exhibit Hall C

Richland Hills Farms/Sunset Orchard
#325
Exhibit Hall C

Ritten Associates
#905
Exhibit Hall B

Schwan's
#110
Exhibit Hall B

SEIU Local 284
#604
Exhibit Hall C

Sico America
#204
Exhibit Hall B

Street Vision Foods
#203-207/304-306
Exhibit Hall B
Amazing Chickpea
Bongards Creameries
Cherry Central
Impossible Foods
Lindy's Homemade/Froot
Jooce
Post Holdings

Southern Peanut Growers
#521
Exhibit Hall C

Sysco Western MN
#608
Exhibit Hall C

TekVisions
#815
Exhibit Hall C

The Yes Group
#215-219
Exhibit Hall C

TriMark
#316
Exhibit Hall C

Trio Supply Company
#906
Exhibit Hall B

Tyson Foods
#911
Exhibit Hall B

Unox
#308
Exhibit Hall B

Upper Lakes
#312
Exhibit Hall B

Vader & Landgraf
#210 & 212
Exhibit Hall B

Vistar Minnesota
#324
Exhibit Hall C

Visualz
#221
Exhibit Hall C

Wisconsin Food Hub
#612
Exhibit Hall C

Zepole
#819
Exhibit Hall C

MSNA 2024 Elite Industry Members



MSNA 2024 Industry Members [Elite, Premier, and Industry]

- | | | |
|--------------------------------------|--|---------------------------------------|
| ACXION FOODSERVICE | FOSTER FARMS | PCS REVENUE CONTROL SYSTEMS, INC |
| ADVANCED COMMERCIAL KITCHENS | GAIA SOFTWARE | PEPSICO FOODSERVICE |
| AFFINITY GROUP MIDWEST, LLC | GENERAL MILLS | PETERSON FARMS, INC. |
| AMTAB | GENERAL PARTS, INC | PILGRIMS |
| APPLE & EVE | GVM FOOD MARKETING | POST FOODSERVICE |
| ATSR ARCHITECTS | HEALTH-E PRO | PRIMEROEDGE + SCHOOLCAFE |
| BAKE CRAFTERS | HEARTLAND SCHOOL SOLUTIONS | PROTEAM FOODSERVICE ADVISORS, LLC |
| BAKER BOY | HILLYARD | PROVENDER BRANDS DBA DEEPLY |
| BAKER SALES COMPANY | HOBART | ROOTED FARMS |
| BIX PRODUCE CO | HOLLANDER COMPANY | RAISELS |
| BOELTER | HUBERT COMPANY | RANCHER'S LEGACY (RANCHERS US OP LLC) |
| BONGARDS | IFD FOODSERVICE DISTRIBUTOR | RED GOLD |
| BRAKEBUSH BROTHERS, INC | INTEGRATED FOOD SERVICE | REDCO FOODSERVICE EQUIPMENT |
| BUENA VISTA FOODS | IPS REBATES | RICH'S PRODUCTS |
| BUSH'S BEANS | J&J SNACK FOODS | RIPPE ASSOCIATES, INC. |
| BUTTERBALL | J.R. SIMPLOT CO | RITTEN ASSOCIATES, INC |
| CAMBRO | JENNIE O TURKEY STORE | SA PIAZZA/WILD MIKE'S PIZZA |
| CANNONBELLES CHEESE | JM SMUCKER COMPANY | SCHWAN'S FOOD COMPANY |
| CAPTAIN KEN'S FOODS, INC | JONNY POPS | SICO AMERICA |
| CATALLIA MEXICAN FOODS | JTM FOOD GROUP | SNO PAC FOODS |
| CAULFIELD AND ASSOCIATES | KARLSBURGER FOODS, INC | STREET VISION FOODS |
| CAVENDISH FARMS | KELLANOVA | SUNSET ORCHARD/RICHLAND HILLS FARMS |
| CENTERPOINT ENERGY | KEURIG DR. PEPPER | SUPER BAKERY |
| CONAGRA FOODS | LAJ CONSULTING/FOOD SAFETY GUY | SYSCO WESTERN MN |
| COOL SCHOOL CAFE-REAL TIME SOLUTIONS | LAKELAND MPLS | TASTY BRANDS |
| COOL TROPICS | LAND O LAKES | TEKVISIONS, INC |
| CORE FOOD SERVICE | LINDY'S HOMEMADE, LLC (FROOT JUICE) | THE YES GROUP |
| COUNTRY PURE FOODS | LINQ | TRIMARK MINNESOTA |
| CULINEX | LOS CABOS MEXICAN FOODS | TRIO SUPPLY COMPANY |
| CURATE | MAGLIO PRODUCE | TYSON |
| DALY & DEROMA GROUP, INC | MCCAIN | UNOX, INC |
| DEL REAL FOODS | MIDWEST DAIRY | UPPER LAKES FOODS |
| DOLE | MINNESOTA SCHOOL FOOD BUYING GROUP (MSFBG) | VADER AND LANDGRAF, INC |
| DOMINO'S SMART SLICE | NARDONE BROS | VISTAR MINNESOTA |
| EDUTRAK SOFTWARE | NATIONAL FOOD GROUP | VISUALZ |
| EKON-O-PAC | NIPPON SHOKKEN USA | WAYPOINT |
| ES FOODS | NORTH STAR AGENCY, LLC | YANGS 5TH TASTE |
| FERNDALE MARKET | NUTRISTUDENTS K-12 | ZEPOLE RESTAURANT SUPPLY CO |
| FOOD CHAIN MANAGEMENT, INC | OLIVER | |
| FOODSERVICE CONCEPT DESIGN | PALMETTO FOODS (WOODLES) | |
| FORK FARMS | | |