

The Dish

SPRING 2018



See pages 11 - 17 for information on the conference.

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President's Message

by Stacey Bettis, President, SNA of Ohio



With spring just around the corner and our annual June conference just a few months away, exciting things are happening for SNA OHIO.

I know the dedication and transparent hard work that Chris Burkhardt, President - Elect and his conference committee have done by putting together an amazing 2018 conference that is going to get all of your questions answered to WHY?? I am sure that with the educational sessions coupled with the general sessions this Ohio conference will be one you will not want to miss.

This year sure has gone fast, and as I reflect back to my term as Ohio President there are so many things I am appreciative for. First to the members of Ohio you are so strong, our state is ever growing and continues in growth each year, and this is such a huge accomplishment. Your voice goes a long way and we continue to count on you and value each and every one of your opinions. Second to the SNA Board of Ohio and Executive Board along with each committee, your support and extend dedication through this year has been implausible. Last, to all of our collaborative groups that SNA Ohio works with it truly has been an honor to grow and establish new footprints with you throughout this year, hopefully that will continue.

Take a moment each day to make your words work for you, because you are important! Take your simplest of dreams and make them become your true realities! At the beginning of 2018 I started a new journey in doing this myself, doing a little appreciation letter to someone special each day. It has been a fun journey, and letting someone know why I appreciate they are in my life. Every person has their own journey; whatever your passion may it be personal, professional make your journey one that is fulfilling and you will enjoy forever.

I am thrilled to be with a tremendous group of Ohio members as we travel to Washington DC to attend the Annual Legislation Action Conference early in March. At this conference Ohio is represented by amazing Industry and Directors from across the state. This is one of my favorite conferences because of the advocacy that we get to share with each of the Ohio Senators and every Representative. I hope that you feel confident that our team from Ohio, so full of talent and experience, represents all of you well.

It has been a privilege to serve as the President for SNA of Ohio and represent the state for each one of you. This journey has been one of the best!

Thank You!

Our thoughts become our words, our words become our beliefs, our beliefs become our actions, our actions become our habits and our habits become our realities!

Chapter Chat

CHAPTER 31

Chapter 31 had a meeting on October 12 at Milford High School and elected new officers for the next two school years. Tina Reynolds, from Milford, was elected as President, Amy Austin, from Cincinnati Public Schools, was elected as Vice President and Natalie Faller, from Princeton City Schools, was elected as Treasurer. Their first meeting was February 27 where marketing your program was the main topic of discussion along with voting for SNA's National Leaders.

SNAP had a meeting on January 10 regarding Farm to School. JTM Food Group offered to supply basil seed packages and signage for any school that would like them. Contact Roger Doseck at rogerdoseck@jtmfoodgroup.com from JTM Food Group if interested. The next meeting will be in April.

CHAPTER 78

Chapter 78 held their annual "White Elephant" event at Springfield Local on Thur. Nov. 16. This fun filled evening was catered by GFS and some wonderful vendors providing the ladies with a tasty Thanksgiving meal. Afterwards the ladies began their 'auction' of gifts. Bidding starts at \$1 and the sky is the limit.

Once all was said and done the ladies had raised \$565 to send to a family in the Boardman District that has a terminally ill child and the father had recently lost his job and benefits. A win-win by everyone who was involved in any way!!! Thanks to Jeff (GFS), Leah (key Impact), and Pam (Jenni-O) for the fine food and service!!! And to all who participated in making this evening a success!!! By the way there really IS a white Elephant!!!

Legislative Update

By Rachel Tilford, SNS

Hello SNA of Ohio members! As we go to press a strong group of delegates are preparing for SNA's 46th Annual Legislative Action Conference. SNA has developed a wonderful Position Paper to strengthen and protect our school food service program. Listed below is a summary of the issues. Please visit SchoolNutrition.org Legislative and Policy tab to find the complete 2018 Position Paper.

1. Oppose any effort to block grant school meal programs.
2. Support H.R. 3738, the Healthy Breakfasts Help Kids Learn Act, to provide 6 cents in USDA Foods (commodities) for every school breakfast served.
3. Continue to monitor and support USDA's work to simplify overly burdensome child nutrition mandates to improve efficiencies and reduce costs.

USDA is modifying federal nutrition regulations to help school menu planners manage challenges and prepare nutritious meals that appeal to diverse student tastes. Overly prescriptive regulations resulted in unintended consequences, including reduced student lunch participation, higher costs and food waste. Therefore, SNA asks Congress to monitor USDA's efforts to provide school meal program flexibility. The final rule should:

- Maintain the Target 1 sodium levels and eliminate future targets.
- Restore the initial requirement that at least half of grains offered with school meals be whole grain rich.

Did you know that you could take legislative action any time? Please visit SchoolNutrition.org under the Legislation & Policy tab you will find a link to the SNA Action Network. This webpage will give you an opportunity to sign up for email alerts and stay in touch when calls to action are needed by our members.

Ohio Bills

Jessica Shelly with Cincinnati Public Schools has been working with Representative Catherine Ingram to allow schools to reclaim sealed TCS (Time and Temperature Controlled for Safety) food items from share tables as long as measures are in place to maintain food safety. This bill will allow school food service operators to reduce waste by reserving unopen items like milk, yogurt and string cheese. State House Bill 224 has been through two hearings and has been well received by the Education and Career Readiness Committee.

There is another piece of legislation in the works as well. This bill has potential to make great change to breakfast service for high poverty districts. The bill, sponsored by Representative Sarah LaTourette from House District 76, would require high poverty districts to expand access to breakfast. Participation rates for breakfast would become part of the district's state report card.

Stay tuned for more updates!

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The Office for Child Nutrition continues to present updated and helpful information to all schools about child nutrition programs in Ohio and continues to focus on customer service. Schools should receive a response within 24 hours when asking a question about feeding Ohio's children. This article offers information about child nutrition programs, important information about Buy American Task Force and upcoming trainings.

Basic Training Dates:

A new option for Basic Training will be available following the Child Nutrition Programs Training and Vendor Show. Using the Ohio Department of Education webinar portal and recording process, live and recorded webinar Basic Training (and many others) will occur every two weeks following the Training and Vendor Show. Additional topics, such as Seamless Summer, Summer Applications, Administrative Reviews, and more will be available as well.

2017 Buy American Task Force:

The Ohio Department of Education Director of Child Nutrition office participated in panel discussion about Buy American during the School Nutrition Industry Conference. The panel discussion highlighted the United States Department of Agriculture's [SP38-2017](#).

This panel discussion was dedicated to accomplishing and finding solutions on behalf of all stakeholders. I was proud to represent the panel on behalf of Ohio Department of Education, American Commodities Distribution Association and School Nutrition Association.

Buy American Compliance:

The office received several inquiries regarding Buy American compliance, specifically related to items not grown domestically or when domestic food purchase is truly not practical. USDA policy memo [SP 38-2017 Compliance with and Enforcement of the Buy American Provision](#) explains limited exceptions to the Buy American provision. If a School Food Authority (SFA) is using one of the exceptions, there is no requirement to



request a waiver from the Office for Child Nutrition to purchase a non-domestic product. SFAs must, however, keep documentation justifying their use of exception(s). Review the [policy memo](#) for additional details. Our office is always happy to answer questions to those needing assistance.

At the Ohio Department of Education, we believe good customer service is the key to success. Find your program specialist on the Ohio Department of Education web site for assistance and questions about the school meal program.

Thank you,

Andrea Albanese Denning
Director
Child Nutrition Office
Ohio Department of Education

SNAC Bites

Summer Food Service Program 2018 Reimbursement Rates

The U.S. Department of Agriculture (USDA) Food and Nutrition Service (FNS) released a notice [announcing the annual adjustments](#) to the reimbursement rates for meals served in the Summer Food Service Program (SFSP). These adjustments are based on changes in the Consumer Price Index and are required by the Richard B. Russell National School Lunch Act. The memo presents the rates in three tables: operations rates, administrative rates and the combined rates of the two, and, additionally, breaks the tables down into breakfast, lunch/supper and snack. The rates and accompanying information on calculations can be found in the [Federal Register notice](#).





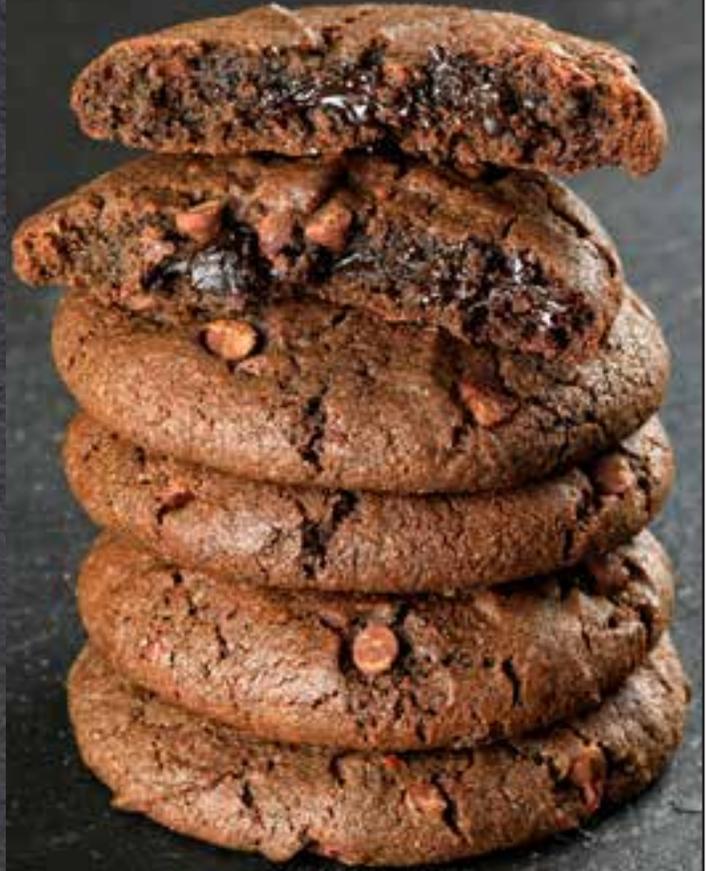
Calzone featuring Rich's 5" WGR Sheeted Dough PC 00577



Mini Flat Hamburger featuring Rich's 4" WGR Mini Flatbread PC 00828



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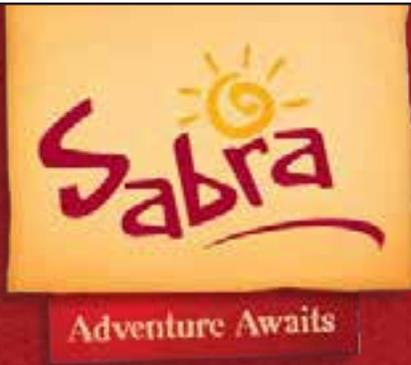


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Serving Size 2 oz. (56 g.)	
Servings per container 1	
Amount Per Serving	
Calories 160	Calories from Fat 120
% Daily Value*	
Total Fat 12g	18%
Saturated Fat 1g	6%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 270mg	12%
Total Carbohydrate 8g	2%
Dietary Fiber 2g	8%
Sugars 0g	
Protein 4g	
Vitamin A	0%
Vitamin C	0%
Calcium	4%
Iron	4%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Sat. Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Potassium	3,500mg 3,500mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

Best Practices & Applications:

Afterschool Snack-

- Combine with Rold Gold Pretzels or carrot/celery sticks

Fruit and Vegetable Grant-

- Convenient dip to increase program participation

Lunch Tray Component-

- Regular and vegetarian lunch accompaniment



Pack Size: 48ct per case

INGREDIENTS: COOKED CHICKPEAS (CHICK PEAS (GARBANZOS), WATER), TAHINI (GROUND SESAME), SOYBEAN AND/OR CANOLA OIL, GARLIC, SALT, CITRIC ACID, SEASONING AND SPICES, NATURAL FLAVORS, POTASSIUM SORBATE ADDED TO MAINTAIN FRESHNESS.



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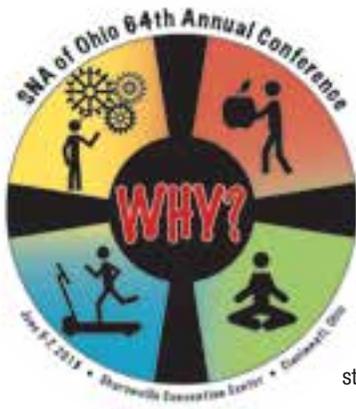
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2018 SNA OF OHIO ANNUAL CONFERENCE

Ever wonder why we do what we do? What directs you to the decisions you make? Join us at the SNA of Ohio 64th Annual Conference June 5-7, 2018 at the Sharonville Convention Center in the Cincinnati area and find out!

This year's conference is a "condensed format." What does that mean? The conference content is packed into two days. We know it is hard to be out of your district for longer periods of time and it is more expensive for both you and SNA for each day we add to the conference. You spoke, we listened. We hope you enjoy this jam packed two day conference.

The conference content will all be held at Sharonville Convention Center and the host hotel is the Holiday Inn West Chester. Both venues are only a few miles apart and each offers a comfortable atmosphere to make your conference stay enjoyable. The Wednesday evening social event will be held at the Centre Park of West Chester/Holiday Inn so don't miss it even if you are staying at a different hotel.

You will not want to miss the expo on Thursday. You will see the best our Industry has to offer from Beverages to Food to paper and chemicals and equipment, it is your one stop shop to get ready for the 2018/19 School year. Also, new this year are Marketing Booths at the expo. This is a section of the expo where you can have one on one conversations with some of the manufactures about their value added services and details about the products they offer.

Have some extra time before or after the conference? The West Chester Area is a mecca for shopping. Many great attractions are only a short drive down the road. The Cincinnati Premium Outlets, Jungle Jim's International Market, Liberty Center and Ikea just to name a few.

We are looking forward to seeing you in June!

Chris Burkhardt
Executive Director, School Nutrition,
Cleveland Metropolitan School District
2018 SNA Annual Conference Committee Chairperson

Please note the following deadlines. You may register now to secure your registration and select check payment to meet these early deadlines and mail payment later. Payment must be mailed to the SNA of Ohio Offices to arrive by June 1st by selecting the check or purchase order option. Or, you may register and pay now with credit card (online only). Conference registration may be canceled with a full refund by May 16th. Email your request to Jessica@assnoffices.com. Sorry, no refunds are available after this date. No-shows with payment pending and cancellations after May 16th are responsible for full payment.

- May 4th – deadline to register for pre-conference sessions.
- May 9th – Early Bird Conference Registration Deadline
- May 16th – Pre-registration deadline (onsite registration only after this date).

CEU Information:

SNA's Certificate in School Nutrition and School Nutrition Specialist (SNS) Credential are aligned with USDA Professional Standards. For more information, visit www.schoolnutrition.org/certificate. Annual training for USDA Professional Standards counts toward continuing education requirements for maintaining SNA certificate and credentialing status. 1 SNA Continuing Education Unit (CEU) = 1 hour of training for USDA Professional Standards.

SNA of Ohio Schedule of Events - June 5-7, 2018

***Please note that all conference events will be held at the Sharonville Convention Center, with the exception of the Tuesday and Wednesday evening events, which will be held at the host hotel, the Holiday Inn/Centre Park of West Chester.**

TUESDAY, JUNE 5, 2018

(Pre-conference sessions)

Raffle Room (open for basket drop-off only)
Room 201 (upper level)

7:00 a.m.-5:00 p.m.
Conference Registration/Check In
Sharonville Foyer inside Entrance A (upper level)

8:00 a.m. – 12:00 p.m.
Procurement and the Law, Dos and Don'ts, and Ten Steps to a Better Procurement
Presenter: Barry Sackin, Sackin & Associates
Room 202 (upper level)

4 hours – CEU 2400 Purchasing/Procurement
This precon will help you navigate the procurement process. From the law to practical business practices, this session will be a wealth of information delivered by one of the industry's leading procurement experts. Even if you have a handle on procurement, come find out what to do, what not to do, and how to do it better.
\$50 per person, lunch provided.

8:00 a.m. – 3:00 p.m.
Financial Management: A Course for School Nutrition Managers
Presenter: Institute of Child Nutrition (ICN)
Room 203 (upper level)
6 hours CEU (ICN will provide a CEU certificate to those who attend and complete the course.)
Developed for site-based school nutrition managers and supervisors. Provides instruction on relationship of program cost and revenue, standard security practices to protect financial integrity, budget management, increasing productivity and decreasing waste, and staff responsibility for sound financial management practices. Lesson topics:

- The Menu and Financial Management
- Food Production Records
- Forecasting, Batch Cooking, and Portion Control
- Purchasing and Inventory Controls
- Food Costs
- Meal Equivalents
- Labor Costs
- Theft and Fraud Prevention
- Communicating Financial Information

\$50 per person, lunch and materials provided.

12:00-1:00 p.m.
Lunch and Networking for Pre-Conference and Leadership Academy Registrants
Room 111 (lower level)

1:30-4:30 p.m.
SNA of Ohio Leadership Academy, led by Linda Eichenberger, SNS
Room 204 (upper level)
A favorite recognized leader and valued school nutrition director Linda Eichenberger will lead this session to provide guidance to anyone that aspires to achieving a role in leading a group. Linda will inspire and provide useful information as you begin your journey as a future leader. This workshop is recommended for anyone that is an incoming chapter president or desires to move ahead as a board member for SNA of Ohio. Class size is limited so please register early for this great workshop. (No charge. Pre-registration required by May 1st and includes lunch. Register for this course online at http://snao.formstack.com/forms/sna_of_ohio_leadership_academy2018.

continued on next page

6:00-8:00 p.m.

SNA of Ohio Board Orientation and Dinner

Centre Park of West Chester (Martin Meeting Room) – attached to the Holiday Inn Hotel, 5800 Muhlhauser Rd, West Chester Township, OH 45069
Invitation only.

8:00-9:00 p.m.

First Timer Gathering

Johnny's Italian Restaurant, Holiday Inn Cincinnati North/West Chester Hotel, 5800 Muhlhauser Rd, West Chester Township, OH 45069

New to SNA? Is this your first conference? Are you a young professional? Come mingle with others and meet the SNA of Ohio Board Members in a social gathering to learn more about this awesome organization and what you can gain from your membership.

WEDNESDAY, JUNE 6, 2018

Raffle Room – hours will be listed in the onsite conference program

Room 201 (upper level)

Don't miss your chance to purchase tickets for Baskets, the 50/50 raffle, and the annual industry raffle – proceeds benefit scholarships and the industry support fund! Winners will be announced at the Thursday closing reception! Please note, if your number is drawn, your ticket must be presented to win!

7:00 a.m.-5:00 p.m.

Conference Registration/Check In

Sharonville Foyer inside Entrance A (upper level)

8:00-9:00 a.m.

Conference Moderator Training

Room 109-110 (lower level)

Presenter: Jeni Lange, SNA of Ohio Past President
Invitation only (includes breakfast)

9:00-9:30 a.m.

Conference Opening Snack

Northern Lights Ballroom Foyer (upper level)

9:30-11:15 a.m.

Welcome and Opening General Session “WHY?”

Presenter: Jeff Joiner, Jeff Joiner Training

Northern Lights Ballroom A&B (upper level)

1.5 hours CEU - .5 hours 3210 Staff Management/1 hour 4140 Communication Skills

We all know WHAT we do, some of even know HOW we do it, but few of us know WHY we do what we do. For each of us, the answer is as different as the students we serve. During this session we will ask you to look at WHAT you do in a different light by looking at your WHY. What is your purpose? What drives you? What makes you feel good? By finding your why, all of your daily decisions will become easier and more focused. Jeff Joiner will help you begin your two day journey to answer your personal WHY.

11:15-11:45 a.m.

Networking Break

Northern Lights Ballroom Foyer (upper level)

11:45 a.m. – 12:45 p.m.

Ice Cream Social Media

Northern Lights Ballroom A&B (upper level)

1 hour CEU 4110 Strategic & Marketing Plans

Presenter: TJ Houston, Social Media Strategist

Attend this session and learn all of the ins and outs of social media! TJ will outline the overall landscape of social media, including the most traditionally-used platforms/apps, relationship building techniques, building your brand, what content is valuable to your viewers, photo tips (including selfies!), and how often you should you post! TJ will also overview video posting – i.e., facebook live and youtube. Boxed lunches will be provided at the beginning of the session with an ice cream “social” during the session!

1:00-2:00 p.m.

SOCIAL MEDIA BREAKOUT SESSIONS:

1. Social Media Beginner Level

Rooms 109-110 (lower level)

1 hour CEU 4110 Strategic & Marketing Plans

Presenters: Students from around Cincinnati area

If you are a newbie to social media, this session is for you! Don't worry about anything, we will start with step 1 and by the end of the session you will be tweeting!

2. Social Media Intermediate Level

Rooms 104-105 (lower level)

1 hour CEU 4110 Strategic & Marketing Plans

Presenters: Lauren Boettcher and Betsy Fuller, Media and Community Relations, Lakota Local Schools

Learn how to use Social media to get your story told. Lauren and Betsy will explain how to set up a social media plan AND how to execute it. They will focus on do's and don'ts and tips and to focus your message. Attendees should have familiarity with Facebook, Instagram, Twitter and Snapchat.

3. Social Media Advanced Level

Rooms 101-102 (lower level)

1 hour CEU 4110 Strategic & Marketing Plans

Presenter: TJ Houston, Social Media Strategist

The key to marketing is getting your message to the right audience. Attend this session to learn more about specific trends, tips, and tricks in social media – including use of ads, analytics, and video for all platforms. Bring your device to follow along, if you would like!

2:15-3:15 p.m.

General session “WHY?” Continued...

Northern Lights Ballroom A&B (upper level)

1 hour CEU - .5 hours 4120 Program

Promotion/.5 hours 4150 School and Community Communication

Presenter: Jeff Joiner, Jeff Joiner Training

The Opening General session introduced Why. This session will dive deeper into that question. Jeff Joiner, a dynamic motivational speaker will push you to find your why. Once you do, you will think and act different from most of the world. Come find out Why.

3:30-4:30 p.m.

BREAKOUT SESSIONS:

This year's breakout sessions have been categorized into “tracks.” Each track represents a different “WHY.” While you do not have to follow every session in the track you choose, you will find that the tracks fall in close sequence and theme. Feel free to follow a track or create your own path. Choose from: Nutrition, Operations, Administration or Communications/Marketing, and Wellness Journey.

We all know WHAT we do, some of even know HOW we do it, but few of us know WHY we do what we do. For each of us, the answer is as different as the students we serve. During this session we will ask you to look at WHAT you do in a different light by looking at your WHY. Ohio SNA Past Presidents will talk about their journey and help you to discover yours.

1. Nutrition

Rooms 109-110 (lower level)

1 hour CEU 1300 General Nutrition

Presenter: Louise Easterly, SNA of Ohio Past President

2. Operations

Rooms 104-105 (lower level)

1 hour CEU 2200 Serving Food

Presenters: Mary Burkett and Kelly Minnick, SNA of Ohio Past Presidents

3. Administration

Rooms 101-102 (lower level)

1 hour CEU 3200 Program Management

Presenter: Jeni Lange, SNA of Ohio Past President

4. Communications/Marketing

Rooms 107-108 (lower level)

1 hour CEU 4100 Communications & Marketing

Presenters: Linda Eichenberger and Connie Little, SNA of Ohio Past Presidents

5. Wellness Journey

Room 111 (lower level)

1 hour CEU 3450 Employee Health, Safety and Wellness

Presenter: Lori McKean, SNA of Ohio Past President

4:30-7:00 p.m.

Dinner on Your Own

Enjoy dinner with your friends and colleagues and then be sure to join us for this evening's social event at the Centre Park of West Chester Conference Center (attached to the Holiday Inn)!

There are lots of great restaurants in the West Chester/Muhlhauser Road area!

- Johnny's Italian Steakhouse
- Buffalo Wild Wings
- Uno Pizzeria
- Bob Evans
- Applebees
- Mellow Mushroom
- El Rancho Nuevo
- Wendy's
- Burkert King
- McDonald's
- Subway
- Jimmy John's
- And MORE!

continued on next page

7:00 – 11:00 p.m.

The Killer Dueling Pianos!

Centre Park of West Chester
(attached to the Holiday Inn
Hotel), 5800 Muhlhauser Rd,
West Chester Township, OH 45069

Don't miss this year's conference social event – it's sure to be a hit! The Killer Dueling Pianos are the #1, all request, crowd interactive, sing a long, dueling pianos show around the globe! The show is a high energy, all-request, crowd interactive, sing-a-long, clap-a-long, music and comedy party. Attendees are encouraged to write down their favorite songs on request slips, and put them on the pianos for the piano players to play, and are often times brought up to the stage to be part of the show! The Killer Dueling Pianos know 1,000s of songs from the great Frank Sinatra Classics, The Beatles, Bon Jovi, Neil Diamond, to modern artists like Bruno Mars, Snoop Dogg, and Taylor Swift. There's something for everyone! Find them on the web at www.duelingpianosforhire.com and give their facebook page a like at www.facebook.com/TheKillerDuelingPianos!



THURSDAY, JUNE 7, 2018

Raffle Room – hours will be listed in the onsite conference program

Room 201 (upper level)

Don't miss your chance to purchase tickets for Baskets, the 50/50 raffle, and the annual industry raffle – proceeds benefit scholarships and the industry support fund! Winners will be announced at the Thursday closing reception! Please note, if your number is drawn, your ticket must be presented to win!

6:30 a.m.-5:00 p.m.

Conference Registration/Check In

Sharonville Foyer inside Entrance A (upper level)

7:00-8:00 a.m.

Breakfast and Annual Business Meeting

Northern Lights Ballroom A&B (upper level)

Join us for breakfast and our annual business meeting, including installation of officers!

8:15-9:15 a.m.

BREAKOUT SESSIONS:

1. Nutrition – Special Diets

Rooms 109-110 (lower level)

1 hour CEU 1160 Special Diets, including Food Allergies

Presenter: Maureen Pisanick, Pisanick Partners, LLC

Researchers estimate that 5.9 million children under the age of 18 have food allergies! That's 1 in 13 children or roughly two in every classroom! 30% of these have food allergies to more than one food item. Menu transparency and food safety initiatives are paramount in your child nutrition program. Need help? We've got you covered!

2. Operations – Procurement of Non-Food Items and Services

Rooms 104-105 (lower level)

1 hour CEU 2400 Purchasing/Procurement

Presenter: TBD

Most of us know how to bid food and supplies. How about non-food items, equipment or services? Come learn how to effectively get what you want at the right price.

3. Administration – Bridging the Gap Between Generational Differences

Rooms 101-102 (lower level)

1 hour CEU 3400 Human Resources & Staff Training

Presenter: Ken Wasco, Gordon Food Service

Come and learn who the four Generations are that are in the workplace. Learn how to communicate, train, and motivate each Generation to keep them engaged, and to maintain a positive environment.

4. Communications/Marketing – Customer Service & Merchandising

Rooms 107-108 (lower level)

1 hour CEU 4120 Program Promotion

Presenter: Nancy Lane, Senior Designer, Visual Merchandising & Product Concepts, Lakeside Manufacturing, Inc.

Marketing your program is more than social media and signs. How do you market your program using colors, textures, props and displays. You say you don't have a marketing budget? No worries!

5. Wellness Journey – Wellness! Be a Little Selfish so that You can become More Selfless: Exploring the Pillars of Wellness

Room 111 (lower level)

1 hour CEU 3450 Employee Health, Safety and Wellness

Presenter: Ana' Brown

During this interactive session we will explore the pillars wellness as a solid foundation to increasing balance in our lives. As we progress in our wellness journey and learn the value of self-care, we then can increase our positive impact on others! In this session we will:

- Learn about the pillars of wellness,
- Utilize the pillars of wellness to create a personalized wellness map and self-care plan, and
- Explore how wellness is a journey to gain a deeper understanding of ourselves and our service.

Join us as we use wellness to get a little selfish to become more selfless!

9:30-10:30 a.m.

BREAKOUT SESSIONS:

1. Nutrition – Commodities Friend or Foe?

Rooms 109-110 (lower level)

1 hour CEU 1150 Menu Analysis

Presenters: TBD

Commodities: you either love them or hate them. How should you acquire your commodities? How do you use them? What products are right for you? Do your commodities provide a return on investment? Come find out the answer to these questions and more.

2. Operations – What to Do (and How) After the Meeting

Rooms 104-105 (lower level)

1 hour CEU 3210 Staff Management

Presenter: Marcy Shankman, Executive Coach

The meeting is over and now there is a big project. Now what? Who does what? Ever leave a meeting and wonder why the meeting took place because nothing was solved. Come find out how to become more effective leading or following.

3. Administration – Disaster Planning

Rooms 101-102 (lower level)

1 hour CEU 3510 Facilities & Equipment Planning

Presenter: Chris Kamradt, Nutrition Director, Spring Branch ISD

Ohio does not have hurricanes but are you prepared for a major snow storm, flash flood, earthquake or major power loss? Do you know what to do if you were asked to open your kitchen to the community? Learn from an expert Director who has been through more disasters than he cares to count. Find out what you can do to prepare for the worst.

4. Communications/Marketing – Using Video in School Nutrition

Rooms 107-108 (lower level)

1 hour CEU - .5 hours 4120 Program Promotion/.5 hours 4140 Communication Skills

Presenter: Michelle Michels, Cleveland Metro School District

Have a phone, or a digital camera? Learn how to make training videos, video messages or training videos. It is not as difficult as you think.

5. Wellness Journey – How to Create a School-Wide Wellness Culture

Room 111 (lower level)

1 hour CEU 1200 Nutrition

Presenter: Ben Brown, Lakota Local School District

Learn how to collaborate with Administration, principals and staff to create a well culture in your school or district. It can be fun and educational. Learn how one Principal teamed up with his staff to create a wellness culture through the building.

10:45-11:45 a.m.

BREAKOUT SESSIONS:

1. Nutrition – Integrating Nutrition Education in the Cafeteria

Rooms 109-110 (lower level)

1 hour CEU 1220 Classroom & Cafeteria Integration

Presenter: Maureen Pisanick, Pisanick Partners, LLC

Students learn from the moment their toes hit the school campus! Breakfast and lunch not only fuel the brain for academic success, but also allow each cafeteria to be an extension of the classroom! Come learn take away tips on how to create valuable experiences within your program for both the students mind and body!

continued on next page

2. Operations – Knife Skills and MORE

Rooms 104-105 (lower level)

1 hour CEU 2620 Food Safety General

Presenters: Connie Little, Beavercreek City School District & Patrick Malloy, Zink Foodservice

How can utilization of the proper cooking equipment and knife skills increase product yield and food quality? In this session, you will learn just that!

3. Administration – Staffing and Recruitment

Rooms 101-102 (lower level)

1 hour CEU 3410 Human Resources Management

Presenters: Jessica Shelly and Courtney Morabito – Cincinnati Public Schools

We know that finding good people is tough. Don't leave your staffing to chance. Find out how one local district has taken recruitment to the next level. Learn tips and best practices to get the perfect candidate.

4. Communications/Marketing – 10 Principles of Change Management

Rooms 107-108 (lower level)

1 hour CEU 4110 Strategic & Marketing Plans

Presenter: Marcy Shankman, Executive Coach

When your organization undertakes projects or initiatives to improve performance, seize opportunities or address key issues, they often require changes; changes to processes, job roles, organizational structures and types and uses of technology. Come find out the 10 principles to change your operation/ kitchen.

5. Wellness Journey – Stress Strategies

Room 111 (lower level)

1 hour CEU 3450 Employee Health, Safety and Wellness

Presenters: Denise Flickner & Anne-Marie Farley, Cincinnati Healthworks

Learn about the different sources of stress; the difference between good and bad stress; its impact on you physically and emotionally; and ways to deal with it. "A Balanced Life – Understanding the Dimensions of Well-being" – well-being is more than just a balanced diet. Learn about all the dimensions that contribute to enjoying the big and small moments in our lives, improved relationships, and feeling better.

12:00-1:00 p.m.

Annual Awards Program/ News Luncheon

Northern Lights Ballroom A&B (upper level)

Join us for lunch and to celebrate SNA of Ohio's 2018 Award and Scholarship winners, chapter presidents from around the state, and industry who support the SNA of Ohio! In addition, this year you will also hear updates from organizations and agency partners in a unique way. Stay tuned for SNA of Ohio's first Newscast.

1:00-3:30 p.m.

Annual School Nutrition Expo

Exhibit Halls and Rooms 202, 203, 204 (upper level)

Always a highlight of the conference, this year's show will include the newest products, equipment, and services available to school nutrition personnel! Don't miss what's hot in 2018! New to the Expo this year are Marketing Booths! This is a separate section of the expo (Rooms 202-204) where you can have one on one conversations with some of the manufacturers about their value added services and details about the products they offer. These booths are for Directors or Supervisors who want to know more than the components and cost. Each manufacturer will offer a unique booth with marketing materials, culinary demonstrations, how to utilize a product in multiple ways. Please note: No food or samples will be given out at these booths.

3:00-5:00 p.m.

Closing Reception and Live Raffles

Northern Lights Ballroom A & B

Be sure to stay for our closing reception for one last opportunity to take time to share ideas you're your colleagues and network socially - and for your chance to win during our LIVE raffles! (*Your ticket must be presented to win.*) Be sure to visit the Raffle room throughout the conference to purchase your tickets! Ticket sales will also be available in the reception room from 3:00-4:30, until the live raffles begin. Stay for your chance to win our grand prize – a 50" LED TV! (**Must be present to win grand prize.**)

Conference Hotel Reservations

This year's host hotel is the Holiday Inn Cincinnati North/West Chester; however, SNA of Ohio has also blocked room at the Hyatt Place Sharonville. Evening social events on Tuesday and Wednesday will be held at the Holiday Inn, so you might prefer to reserve there. If you are coming in for a short time, are not attending the evening events, or prefer not to drive the few miles, you might prefer the Hyatt Place.

Option 1: Holiday Inn Cincinnati North/West Chester Hotel

5800 Muhlhauser Rd, West Chester Township, OH 45069

A discounted hotel room block for the nights of June 4, 5, 6, and 7 is available at the conference host hotel, the Holiday Inn Cincinnati North/West Chester Hotel at the rate of \$149 per night for king rooms and double queen rooms (up to 2 per room in king and 4 per room in double queen). Please note that all conference evening social events will be held at the Centre Park Conference Center, connected to the Holiday Inn.

To reserve, visit https://www.holidayinn.com/redirect?path=hd&brandCode=HI&localeCode=en®ionCode=1&hotelCode=CVGAR&_PMID=99801505&GPC=SNA&viewfullsite=true or call 1-800-HOLIDAY by May 4th. When calling, be sure to reference SNA of Ohio to receive the discounted rate. Onsite parking is complimentary.

Tax Exempt and/or Check Payments to Holiday Inn Cincinnati North/West Chester Hotel:

You must complete the appropriate paperwork at the links below and bring with you at hotel check in if you are making a tax exempt payment to the Holiday Inn Cincinnati N/ West Chester for your hotel room. PLEASE NOTE that if you will be paying by check, the hotel must receive your check no later than 5 days prior to your check in date. If you will be paying by credit card and are requesting to be tax exempt, you will need to complete the Credit Card Authorization form at the link below with a copy of the front and back of the credit card or have the credit card with you at check in that has the school/organization that is listed on your completed tax paperwork, as well. In order to be tax exempt, the form listed below must be completed. The tax exemption is only applicable to state tax. County and City taxes are not eligible for exemption. If you have further questions, please contact the Holiday Inn Cincinnati N/West Chester Accounting Department at 513-874-2744 extension 102.

Ohio Tax Exempt Paperwork (complete if your organization is state sales tax exempt): <http://files.constantcontact.com/315917cb001/27787716-fcbf-465c-b4b7-e645070bda3a.pdf>

Credit Card Authorization Form: http://www.snaohio.org/content/documents/CC_Authorization_Form.pdf

Option 2: Hyatt Place Sharonville Hotel

11345 Chester Rd., Cincinnati, Ohio 45246

A limited number of discounted hotel rooms are available for the nights of June 4, 5, 6, and 7 at the Hyatt Place Sharonville. The Hyatt Place is located directly next to the Sharonville Convention Center. The discount rate is \$135 per night for king rooms and double queen rooms (up to 2 per room in king and 4 per room in double queen).

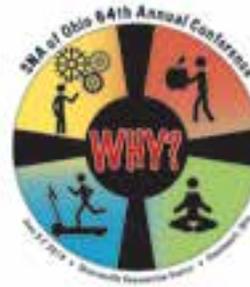
To reserve, visit https://cincinnatisharonville.place.hyatt.com/en/hotel/home.html?corp_id=G-SNAB or call 513-771-1718 by May 4th. When calling, be sure to reference School Nutrition Association of Ohio to receive the discounted rate. Onsite parking is complimentary.

Tax Exempt and/or Check Payments to Hyatt Place Sharonville:

You must complete the appropriate paperwork at the links below and bring with you at hotel check in if you are making a tax exempt payment to the Hyatt Place Sharonville for your hotel room. PLEASE NOTE that if you will be paying by check, the hotel must receive your check no later than 3 weeks prior to your check in date. If you will be paying by credit card and are requesting to be tax exempt, you will need to complete the Credit Card Authorization form at the link below with a copy of the front and back of the credit card or have the credit card with you at check in that has the school/organization that is listed on your completed tax paperwork, as well. In order to be tax exempt, the form listed below must be completed. The tax exemption is only applicable to state tax. County and City taxes are not eligible for exemption. If you have further questions, please contact Chelsea Vollman at 513-771-1718

Ohio Tax Exempt Paperwork (complete if your organization is state sales tax exempt): <http://files.constantcontact.com/315917cb001/27787716-fcbf-465c-b4b7-e645070bda3a.pdf>

Credit Card Authorization Form: http://www.snaohio.org/content/documents/Hyatt_Place_Credit_Card_Authorization_Form.pdf



SNA of Ohio's 64th Annual Conference Registration Form

Registration is available online via credit card, check, or purchase order!

*School members may register directly at
<https://snao.formstack.com/forms/confregschool2018>*

Please note that this registration form is for school district employees only. *If you are an industry member that would like to register to attend the conference, please register directly at <https://snao.formstack.com/forms/2018confregindustry>*

Please note:

- If check or purchase order payment is selected, payment must be mailed to the SNA of Ohio Offices to arrive by June 1st. Credit card payments are online only.
- Note the following deadlines. To attend pre-conference sessions, you MUST register by May 4th. (You may register online now by check or purchase order and pay later if needed.)
 - May 4th – deadline to register for pre-conference sessions.
 - May 9th – Early Bird Conference Registration Deadline
 - May 16th – Deadline to register with SNA National to take the SNS Credentialing Exam
 - May 31st – Pre-registration deadline (onsite registration only after this date).
 - **Please note that conference registration may be canceled with a full refund by May 16th. Email your request to Jessica@assnoffices.com. Sorry, no refunds are available after this date. No-shows with payment pending and cancelations after May 16th are responsible for full payment.**

CEU Information:

SNA's Certificate in School Nutrition and School Nutrition Specialist (SNS) Credential are aligned with USDA Professional Standards. For more information, visit www.schoolnutrition.org/certificate. Annual training for USDA Professional Standards counts toward continuing education requirements for maintaining SNA certificate and credentialing status. 1 SNA Continuing Education Unit (CEU) = 1 hour of training for USDA Professional Standards.

Conference Registration fees – Member rates apply to SNA members from any state. Please select one below (all scheduled meals and social events for June 6-7 are included with your registration):

- \$200 – Full Conference EARLY BIRD SPECIAL RATE through May 9, 2018
- \$100 – One day only (must register by May 9th) – includes all events each day.
Please select one day: Wednesday, June 6th or Thursday, June 7th
- \$100– Students and Retirees Full Conference Rate (must register by May 9th)
- \$225 – Full Conference Rate – registering May 10 - May 16, 2018 (onsite registration only after May 16th)
- Pre-Conference Session registration ONLY (not attending full conference) - \$50 (select one).
Please select one: Procurement Financial Management

*Conference registration is onsite only after May 16th. Onsite rates reflect a \$25 increase
(Full registration - \$250, One day only - \$125, Students/Retirees - \$125).*

Not a current SNA member?

Visit <https://schoolnutrition.org/membership/> for more information and to join SNA today!

Part 1: Contact Information – one registration form per person, please.

Name _____

Title/Position _____

School _____

Address _____

City/State/Zip _____

Phone _____

Email _____

- Check here if you are SNS.
- Please check here if you have a dietary restriction or disability that requires a special accommodation and/or assistance.
Please provide very specific details below. _____
- _____

Part 2: Pre-conference session registration (June 5th). These courses are optional and are an additional fee. Registration is required by May 4th or until sold out.

- Procurement and the Law, Dos and Don'ts, and Ten Steps to a Better Procurement – \$50 (includes lunch)
- Financial Management: A Course for School Nutrition Managers – \$50 (includes lunch and materials)
- NA

Part 3: Meals/Optional Event Selections - Please indicate ALL events below that you WILL attend.

- I will attend the Wednesday Luncheon Session
- I will attend the Wednesday Evening Social Event/Dueling Pianos.
- I will attend the Thursday Breakfast.
- I will attend the Thursday Awards Luncheon
- I will attend the Thursday Closing Reception
- N/A

Part 4: Guest Admissions – you may purchase now with your registration, or you may purchase onsite at conference registration/check in.

Select the number of tickets for which you would like to purchase admissions. Please note: One admission for each social event is included for you with your full registration. If you purchase additional admissions, you may bring that number of guests to the events selected. Please list guest names below.

Qty.

_____ Additional ticket(s) to the Wednesday Luncheon Session - \$25 each

_____ Additional ticket(s) to the Wednesday Evening Social Event/Dueling Pianos - \$50 each

_____ Additional ticket(s) to the Thursday Breakfast - \$30 each

_____ Additional ticket(s) to the Thursday Awards Luncheon - \$35 each

_____ Additional ticket(s) to the Thursday Closing Reception - \$40 each

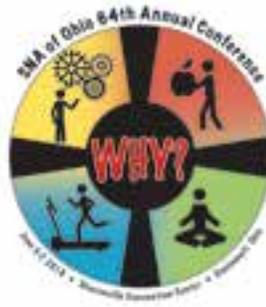
Please list guest name(s) here: _____

Part 5: Payment

Amount Due \$ _____

Method of Payment:

- Check – Make payable to SNA of Ohio and mail by June 1st to: SNA of Ohio, 17 S. High Street, Suite 200, Columbus, OH 43215.
- Purchase Order (If you require an invoice, please register online only, and an invoice will be emailed to you.)
- Credit Card (please register online only with credit card payment).



SNA of Ohio 2018 School Nutrition Expo

held in conjunction with the SNA of Ohio Annual Conference

WHAT IS THE SNA OF OHIO CONFERENCE?

Annually, SNA of Ohio brings together hundreds of child nutrition professionals for its Annual State Conference. It is the largest meeting of its kind in the state of Ohio for the child nutrition industry.

WHO ARE THE ATTENDEES?

From directors managing multiple schools/districts to kitchen staff who are experts in using the products and services on a day-to-day basis, each person you will meet has an influence in the decision to purchase food, equipment, technology and services.

WHY EXHIBIT?

- You will be face to face with key decision makers in school nutrition.
- You will have the opportunity to demonstrate your product first-hand.
- You will contribute to the educational process for child nutrition professionals in Ohio.

Exhibitor Information

Expo Date/Time: June 7, 2018 • 1:00-3:30 p.m.

Location: Sharonville Convention Center, 11355 Chester Road, Sharonville, OH 45246

Booth Reservations (this online system is the only method for reserving your booth).

- **If you are NOT a broker**, please reserve your booth(s) at https://snao.formstack.com/forms/2018_app_to_exhibit. (If you are represented by a broker but will be reserving your own booth, please confirm with your broker before submitting your form to avoid duplicate reservations.)
- **If you ARE a broker** reserving multiple booths for various clients that need to be placed together, please follow procedures at https://snao.formstack.com/forms/2018_broker_application.
- **If you are a current platinum member** and would like to reserve a marketing only booth (no food/samples, these booths are display only) at the rate of \$200 (instead of or in addition to your Expo booth), please reserve your marketing booth at https://snao.formstack.com/forms/2018_marketing_booth. *Please note that there are a limited number of marketing only booths, and reservations from current platinum members will be accepted on a first come, first served basis.*

For full exhibit details, download the 2018 Exhibitor Rates and Information sheet at www.snaohio.org (industry drop-down, Exhibits for Conference page).

You may register up to four representatives per expo or marketing booth for the Expo only. Conference sessions and events are not included with your Expo and/or Marketing booth fee. **You may register for conference events separately at www.snaohio.org** (conference page, industry registration form). You may also view the full conference schedule on this website page.

If you would like to join or renew your industry membership now for the August 2018-July 2019 membership year, visit www.snaohio.org (industry page) to complete your membership application. You may also still join for the August 2017-July 2018 membership year at this page to receive this year's membership booth rates, but please note that memberships are not discounted or pro-rated.

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*Minimum 10 cases from each participating manufacturer; qualifying products are subject to change without notice. 2,500 Cool School Bonus Points will be awarded to districts that begin purchasing qualifying promotion products from Cafe Fantastic manufacturers' qualifying product categories during the 2017-18 school year AND did not purchase Cool School Cafe qualifying products from that same manufacturer during the previous school year. To participate, mail purchase verification in the form of a distributor invoice or velocity report to Cool School Cafe, PO Box 535, Becker, MN 55308 or e-mail Support@CoolSchoolCafe.com. Purchase verification must be postmarked by July 20, 2018. Bonus points will be deposited into valid CSC accounts only.

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 www.kisales.com

First Annual SNA of Ohio Industry Conference

On Monday, February 5th, 2018, the School Nutrition Association of Ohio held its inaugural SNA of Ohio Industry Conference. The format of the program was to spotlight our wonderful vendors and give our SNA members the opportunity to visit with them during the scheduled breaks and also through lunch. The schedule for the day included many informative sessions for our members. The day's sessions included **Promote Your Program**, which gave our members some direction, along with some wonderful tips and ideas how to get started or advance in the social media world; **Present with Confidence**, which gave insight on how to successfully

overcome fears of public speaking; **Understanding the Complex Infrastructure of the Food Industry**, this session provided members with an understanding of the roles of our industry; **Procurement: Everything You Need to Know**, this session covered a few different avenues of procurement from small wares to large equipment purchases to request for proposals. The day was filled with a lot of excited topics and proved to be a very successful First Annual Event. We also want to send out a special **THANK YOU** to all of our panelists, presenters and speakers for the day!





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September 2017—May 2018

SNA is rewarding state affiliates that have the most members regularly participating in the STEPS Challenges! At the end of each monthly challenge, the states will be tallied to see who had the most members participate.



SIGN UP TODAY!

- ◆ Sign up today for the STEPS Challenge at www.schoolnutrition.org/steps
- ◆ Submit your points to SNA by entering your points online to the STEPS website.
- ◆ SNA will hold a prize drawing after all challenges are complete. If you fall in the 50+ points range AND you submit your points to SNA before the 5th of each month, you will be eligible for monthly drawings.

SPECIAL DRAWINGS

FOR SNA OF OHIO PARTICIPANTS:

- ◆ 1 MONTHLY WINNER OF \$25 Gift Card to Target
- ◆ \$150 GRAND PRIZE! (To be eligible for grand prize, you must have participated in at least 5 monthly challenges.)

NOTE: You must be an SNA member to participate, and only school nutrition professionals who are employed by a school district/school nutrition operation are eligible to receive prizes.



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- **Calzones:** 3 authentic varieties: **Three Cheese** with Mozzarella, Parmesan and Romano; **Meat Combo** with turkey pepperoni and turkey sausage; and **NEW Pepperoni** with robust turkey pepperoni
- **Flatbreads:** 2 popular varieties: **BBQ Chicken** with white meat chicken and a sweet BBQ sauce; **Cheesy Garlic Parmesan** with a mild garlic cheese sauce



For more information, contact
Beverly Angne-Williams at bangne@acosta.com
or Michelle Verdell at mverdell@acosta.com



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Thank you Industry Members!

Current members as of February 20, 2018!

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SNIC National Update – 2018

The SNA's 2018 School Nutrition Industry Conference (SNIC) sure was able to solve many of the puzzles this year in New Orleans. They set a record number of school nutrition professionals, almost 700 strong, joining forces to find the answers to their school nutrition puzzles.

Throughout SNIC, much of the educational agenda included a focus on procurement. There were presentations from experts and insights from panelists. From "Procurement Ethics - What Should You Do?" and "Top 10 Steps to Managing the Procurement Process (and Prevent a Big Protest!)" to the interactive table discussion in the "Putting the Pieces together: Procurement Action Steps," there was something for everyone all along the K-12 school nutrition chain.

In addition, Innovative Solution Sessions offered opportunities for operator and industry members to connect and discuss new products and initiative introduced and/or supported by vendors in K-12. New educational formats were also a hit. Among these were a series of short 30 minute Ideas@Work sessions, such as "Vending Victories: A Unique Way to Offer Reimbursable Meals" and "School Nutrition Playbook-Filling the Gap with School Meals. Additionally, the attendee-driven #OpenSpace discussions, facilitated through the new conference app, were well received.

The closing General session "Solving Your Schools Nutrition Puzzle" brought this year's conference full circle. Keynote speaker Kaplan Mobray asked "Is Leadership Excellence the Missing Piece in Your Team's Success?" Mobray's high energy and passion encouraged each of us to recognize each of our leadership's qualities. The ten key leaderships are:

1. Leadership is a Choice
2. Leaders Have Vision
3. Leaders are Good Listeners
4. Leaders Share the Journey
5. Leaders Know Their People
6. Leaders Simplify and Innovate
7. Leaders Command Respect
8. Leaders are accountable and Seek Feedback
9. Leaders Work to Be Succeeded
10. Leaders Have Passion

However, the best part of all was being able to attend the FAME AWARD Dinner and Congratulate our very own OHIO Mr. Chris Burkhardt, SNS President -Elect of SNA Ohio and Executive Director for Cleveland Metropolitan School. During the FAME Dinner he was awarded the Silver Leadership Award. Chris is a visionary leader with a passion for innovation He feeds his appetite for innovation by seeking trends and envisioning creative ways to turn insights into inventive new concepts for school nutrition. *Congratulations!*

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OHIO SCHOOL BREAKFAST CHALLENGE 2018 Champion Award Winners

The Ohio School Breakfast Challenge (OSBC) is pleased to announce the 2018 Champions of Breakfast Award Winners. Schools were recognized for their innovative and collaborative school breakfast practices. Thank you for your dedication and efforts to improve the lives and academics of your students with school breakfast.



Congratulations 2018 Champions of School Breakfast

- Akron Public Schools, Harris-Jackson Community Learning Center
- Cincinnati Public Schools, Food Service
- Kettering City Schools, Fairmont High School
- Kettering City Schools, Kettering Middle School
- Indian Creek School District, Wintersville Elementary School
- Northern Local Schools, Sheridan High School
- Northmor Local Schools, School Breakfast Program
- Wellston City Schools, School Breakfast Program
- Winton Woods City Schools, Winton Woods Elementary School
- Worthington City Schools, Granby Elementary School

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2018 Leadership Academy Application

*Are you unsure if a leadership position is right for you?
Do you want to go from being an involved member to an engaged leader?
Do you want to sharpen your communication skills and learn how to excel as a leader?*

The SNA of Ohio is offering a Leadership Academy in conjunction with the 64th Annual Conference. The academy will be held the afternoon of Tuesday, June 5, 2018 at the Sharonville Convention Center. There is no additional cost for this academy. Don't miss this excellent educational opportunity!

Space is limited – everyone must submit an application in order to attend.

Please submit your application at the link below by April 6th.
http://snao.formstack.com/forms/sna_of_ohio_leadership_academy2018

You will receive a confirmation of attendance via email by May 1, 2018.

SNA 2018 Important Dates

- 2018 SNA National Leadership Conference – April 26-29 – Long Beach, CA
- 2018 School Lunch Hero Day – May 4th
- 2018 SNA of Ohio Annual Conference – June 5-7 – Cincinnati, OH
- 2018 Annual National Conference (ANC) – July 9-12 – Las Vegas, NV



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Pop-Tarts® Made with Whole Grain Frosted Blueberry, 2ct.	38000-17199	72	3.53	18.12 lbs.

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2018 Most Valued Principal/Administrator/ Superintendent Award

Submit your nomination online by April 6, 2018

http://snao.formstack.com/forms/sna_of_ohio_mvp_award2018.

The Most Valued Principal / Most Valued Administrator/ Most Valued Superintendent Award recognizes principals, superintendents, and administrators who have been instrumental in building a “child-friendly” nutrition environment. Candidates for this Award must meet the following requirements:

- Be supportive of nutrition services
- Be committed to the philosophy that children require instruction and guidance if they are to make healthful food choices

State why you feel this principal, superintendent, or administrator should be considered for this award. The following list of attributes is provided to help show the kind of qualities the judges will be looking for in the description of your nominee:

- Evidence of support of nutrition services
- Creates a positive cafeteria atmosphere
- Spends time in the cafeteria, including eating with students
- Interacts well with students
- Supports nutrition activities outside of the cafeteria
- Is a good role model in health and academics
- Provides nutritious foods at activities outside the cafeteria
- Supports your breakfast/lunch program

Recipients will be notified by May 1, 2018.

Awards will be presented at the SNA of Ohio Annual Conference in June.



School Nutrition Association of Ohio Buckeye Service Award

Award Qualifications:

1. Have completed 25 years or more part-time or full-time permanent, uninterrupted employment in school food service as of June.
2. Be a member of SNA of Ohio and SNA.

Complete the online application by April 6th at http://snao.formstack.com/forms/sna_of_ohio_buckeye_service_award2018.

The Buckeye Service Award will be presented at the Annual SNA of Ohio Conference. The awards committee encourages you to attend.

NOTE: Recipients are eligible to win this award only one time during their career.

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Barbara Duncan Professional Development Scholarship

In 2012, the SNA of Ohio lost a longtime supporter of the Association, and more importantly, a friend. Barbara Duncan, School Nutrition Director at Sycamore Community Schools passed away too soon, however she leaves behind a legacy that will live on for years.

While with us, Barb played an active role in the professional development and training programs of the Association, specifically for the Annual Conference. Therefore, it seems only appropriate to create this memorial scholarship in her honor. These funds of up to \$500 can be used for professional development purposes, including attendance to the SNA of Ohio Annual Conference in June.

Submit this application form and essay via our online form at the link below by April 6, 2018.

The recipient will be notified by May 1, 2018.

http://snao.formstack.com/forms/sna_of_ohio_barb_duncan_scholarship2018

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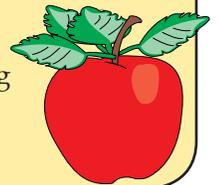
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SNA's New Online Ethics Module is Now Available!

In today's world, ethics and ethical behavior have never been more important. Just turn on the news or browse the latest headline on your favorite app. There seems to be no end of coverage on the people who are getting it wrong. Which is why it's critical that school nutrition professionals get it right! But how do you approach this subject with your staff? Have them take SNA's new online training module, "What Should You Do? Ethical Decision-Making in School Nutrition." This training module introduces the basic principles of ethics and ethical behavior. It also provides a pathway to making ethical decisions through an engaging platform. This is not a sit-and-listen presentation. Participants will be interacting with each screen as they work their way through the content, activities, questions, videos, self-assessment and case studies.

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http://snao.formstack.com/forms/sna_of_ohio_scholarship_app2018

Guidelines for Scholarship Awards

- SNA of Ohio will award annual scholarships to persons who are pursuing an education in a food service area or nutrition area or other professional development, including certification or credentialing.
- SNA of Ohio members will be considered before nonmembers for available scholarships.
- The number of scholarships granted each year will depend on the balance in the scholarship fund and the number of qualified applicants.
- Scholarships will be awarded in the amount of \$500. The deadline for applying is May 1st of each year. Winners will be recognized at the annual conference. The scholarship is effective for one year, beginning June 1 of the year to May 31st of the proceeding year.
- A person may win a scholarship for three years. If sufficient funding exists, qualified applicants could be considered for a 4th year.
- The scholarships will be issued to the winners by SNA of Ohio after receipts for books and/or tuition are turned into SNA of Ohio's Executive Director.
- The Scholarship Chair will appoint a committee if there is sufficient applicants to judge who may be awarded a scholarship.
- Scholarship applications can be obtained by contacting the SNA of Ohio office at 17 South High Street, Ste. 200, Columbus, OH 43215 or at www.snaohio.org.

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- **Central and Southern Ohio** - Contact **Chuck Robison** with **SMART Systems** at 502-376-6133, or chuck@smart-4.com



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2018 Industry Service Award Nominations

The School Nutrition Association of Ohio is seeking applicants for the 2018 Industry Service Award. This award recognizes an individual among the Child Nutrition Industry community who has demonstrated excellence in their profession during the past 12 months. The award is open to individuals at any levels of an organization who has contributed to the development and deployment of innovative products or systems which are designed to improve Child Nutrition operations, menus or enhance services. Nominations can be completed by a third-party if they feel there is a candidate that meets the qualifications. *Entries are limited to SNA of Ohio Industry Members only.

The award will be judged against five key criteria:

SNA Involvement/Promotion: has consistently met or exceeded challenging objectives to ensure the mission of SNA Ohio is recognized, and demonstrated a quality approach through personal values and working practices.

Commitment to Child Nutrition: has showcased knowledge regarding the Child Nutrition program regulations and guidelines, assisted districts with adherence with such guidelines and provided tools and resources to assist Child Nutrition staff with compliance.

Innovation: has used innovative approaches, working practices or technologies to enhance their organization and SNA of Ohio.

Role model: has provided an example to peers or colleagues of the importance Child Nutrition plays in the daily lives of students, staff and the community.

Measurable success: has delivered quantifiable benefits to their organization through involvement in the past year and can demonstrate personal development to enhance their ability to succeed in future.

Should you feel that you or another are qualified candidates for this award, please complete the application by April 6th at http://snao.formstack.com/forms/sna_of_ohio_industry_award2018. The 2018 recipient will be notified by May 1, 2018 and will be recognized at the SNA of Ohio Annual Conference in June, 2018 in Cincinnati, Ohio.

Past Recipients of this award:

2017 – James Bannerman - SFSPac

2016 - Founding IAC Members

2015 - Mark Buschor, Michaels & Associates

2014 - Jocelyn Koziara, Acosta Foodservice

2013 - Lincoln Yee, Asian Food Solutions

2012- Michelle Bott, Schwan's

2011 - Greg Brooks, Mascari

2010 - Bev Angne, J & J Snack Foods

2009 - Dorie Pullen, Eastside Entrees

SNAC Bites

Release of SNA's 2018 Position Paper and Member Resources

On Thursday, January 11, SNA released its [2018 Position Paper](#), outlining the Association's legislative priorities for the year. The Position Paper calls on Congress to oppose any school meal block grant proposal. In a [press release](#), SNA President Lynn Harvey, EdD, RDN, SNS, explained, "American families cannot afford for Congress to dismantle the National School Lunch and Breakfast Programs through a dangerous block grant experiment. Block grants would slash child nutrition budgets and void federal rules that protect America's most vulnerable students." As Congress drafts a new Farm Bill, SNA is also urging passage of [H.R. 3738](#), the "Healthy Breakfasts Help Kids Learn Act." The bipartisan bill would expand U.S. Department of Agriculture (USDA) Foods to support school breakfast. Finally, the Position Paper calls on Congress to monitor USDA's efforts to provide school meal program flexibility, stating that USDA's final rule should maintain Target 1 sodium levels and restore the initial requirement that at least half of grains offered through school meals be whole grain-rich.

The 2018 Position Paper was released in advance of SNA's [2018 Legislative Action Conference](#) (LAC) to be held in Washington, D.C. on March 4-6. On the final day of the conference, members will "Charge the Hill" with the Position Paper in hand to advocate on behalf of school meal programs and make sure their voices are heard by their Congressional representatives! SNA members are encouraged to visit the [LAC Resources page](#) for talking points on the Position Paper and for other helpful tools.





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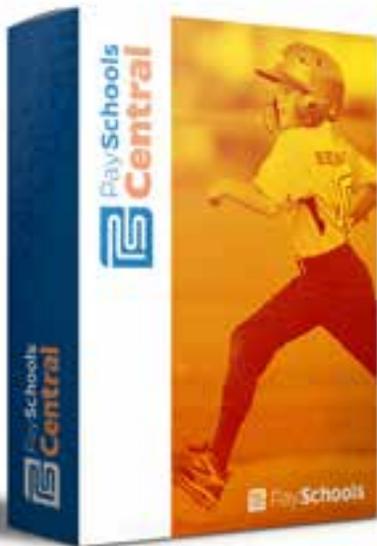
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