



PUBLICATION OF THE SCHOOL NUTRITION ASSOCIATION OF OHIO

THIS IS THE DISTRICT

**AUTUMN
2021**

President's Message

Tiffany McCleese, SNS, President, SNA of Ohio



Hello and welcome to the 2021 school year!

I am so excited to embark on this exciting journey with you. This past summer, when looking ahead to what the 21/22 school year could potentially hold, we anticipated there would be many challenges. And we've seen many already... some more than others.

However, knowing what we have already faced and overcome these past years is nothing short of awe inspiring. Because of this, I can't help but feel empowered to meet whatever challenges this year may bring, head on. What challenges we meet, we will overcome. I know this because there is strength in numbers and there are many of us and we truly are stronger together.

It's more important than ever that we continue to collaborate, network, idea share, problem solve and just plain communicate with our industry partners and one another. This will only help to ensure we are able to successfully and consistently meet our goal... to nourish tomorrow's leaders, today.

Through and by this, we will succeed in running our programs with the same level of quality and integrity we always have. We will succeed in bringing joy to the lives of the staff, students, parents, teachers and community we serve.

When thinking about this organization and my role as your new president, I can't help but feel so proud to BE a part of it. Not only has my journey with SNA provided me with the opportunity to make lasting friendships and productive partnerships, it has provided me with the additional knowledge necessary to succeed in my district role.

It's also proven to be a powerful motivator. Being a member motivates me to do better... to be better... to never give up... to never sit out. It's given me a voice that, while alone - may not be easily heard, when raised with all of you, can't be ignored or overlooked. It has allowed me to pursue my passion and to make a positive and lasting impact on Ohio's children.

I look forward to an amazing year filled with resiliency, dedication, compassion, kindness, empathy, stick-to-itiveness and togetherness! Together, we can achieve anything!

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SNA Ohio 2021 – 2022 Executive Committee

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For advertising rates call
614-228-4701.

Are You Looking for an Exciting Leadership Opportunity?

SNA of Ohio wants YOU! We are looking for members who wish to contribute and be part of a collaborative, energetic group! Your talents will shine through and you will enjoy working with the Board of Directors and the committees that make this a great organization with great impact in Ohio!

Ballot positions:

- A leader is needed to in the office of **Vice President**, who then moves through the SNA of Ohio succession to President-Elect, President, then Past President.
- **Regional Director** positions are open for the four regions below for two year terms. In this position, you have a role guiding local chapters to stay active and informed of changes.
 - o **North Central:** Ottawa, Sandusky, Erie, Seneca, Huron, Wyandot, Crawford, Richland, Hancock, Lucas, and Wood Counties.
 - o **West Central:** Darke, Miami, Champaign, Clark, Montgomery, Greene, Preble, and Shelby Counties.
 - o **Southwest:** Butler, Warren, Clinton, Hamilton, Clermont, Brown, Highland, and Adams Counties.
 - o **Southeast:** Ross, Hocking, Athens, Vinton, Pike, Jackson, Meigs, Gallia, Scioto, and Lawrence Counties.

Appointed positions (appointed by the SNA of Ohio Executive Committee):

- The position of **Membership Chair** is available next year. This position is appointed by the Executive Committee and is a two year term.
- The position of **Legislation Chair** is also an appointed position available next year. This position is appointed by the Executive Committee and is a two year term.
- The position of **Lead Regional Director** is an appointed position available next year. This position is appointed by the Executive Committee from the current regional directors and is a two year term.

We need YOU! I am certain you will find leadership in SNA of Ohio extremely gratifying and educational - and it's also a great networking opportunity with your colleagues across the state! Please contact me by February 1st at jhirsch@crestwoodschoools.org or (330) 357-8206 if you have an interest in any of these positions or have any questions at all. Thank you!

Jennifer Hirsch

SNA of Ohio Nominating Committee Chairperson

SNA National Awards Information

NOMINATE A COLLEAGUE YOU ADMIRE!

SNA celebrates members who work every day to ensure well-nourished students across the country are prepared for success. Nominate an **employee, manager, and/or director** that you admire to be recognized for all of their great contributions!

Visit the link below for full details and to submit your nominations by **March 1, 2022!**

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

Congratulations to the SNA of Ohio 2021 Award and Scholarship Winners

Each year the SNA of Ohio honors those that go above and beyond in the industry. We are so proud of the following individuals for their commitment to providing Ohio's students with the nutrition that they need to learn better in the classroom.

The Sue Whitaker Award

We would like to shine a special spotlight on our new scholarship award this year –The Sue Whitaker Membership Award. In July 2019, the SNA of Ohio lost - far too soon - longtime friend, supporter, and overall AMAZING person, Sue Whitaker. Sue was the Food Service Director of Huron City Schools. Sue gave 35 years of her heart and soul to a job that she found rewarding. The goal of the Sue Whitaker Membership Award Program is to honor Sue's memory by helping to provide the tools she found so important in her school food service career. These tools are in the form of an SNA membership (a new membership for a non-member or a membership renewal for a current member) and financial assistance of up to \$500 for the SNA of Ohio Annual Conference.

We are happy to congratulate this year's winner of The Sue Whitaker Membership Award – **Sharon Henry** of **Midview Local Schools!** Sharon has been working in school food service for 19 years and aspires to keep growing professionally and personally. In order to grow, she recognizes the importance of attending trainings that would allow her to do so. She also tries to attend meetings that directly enhance her foodservice program. She is open-minded to different perspectives and uses what she learns in trainings to better her program. Congratulations Sharon – we admire your commitment to food service, growth, and wish you success in all your endeavors!

The 2021 SNA of Ohio Director of the Year Award AND SNA National Mideast Regional Director of the Year for 2021 is our very own **Kelly Minnick, Director of Nutrition Services** with ESC of **Western Reserve!** Kelly's nomination notes her excellence as a leader and mentor. Kelly regularly visits her cafeterias (in 5 districts!) to get feedback from students on meals. Kelly is efficient, organized, and always willing to think outside the block, including the creation of a summer mobile food truck that provides 10,000-11,000 meals each summer! This award has been momentous for Kelly AND the state of Ohio as she was selected as the state winner as well as Mideast Regional winner – congratulations Kelly! You make Ohio and the entire Mideast Region proud!

The Most Valuable Principal/Superintendent/Administrator Award is given to leaders who exemplify an eagerness to understand and assist the nutrition programs in our schools. We are thrilled to recognize the following worthy individuals!

The 2021 Most Valuable Principal Award goes to **Michael Bechstein** of **Bowling Green City Schools**. Abby Forschner stressed Michael's contributions to the students at Bowling Green City Schools in her nomination. She mentioned that he is present in the cafeteria throughout all breakfast/lunch periods and not only encourages positive behavior but also has relationships with students that are strong enough to focus on individual needs. He instantly recognizes when there may be a need at home that needs to be addressed (filling out free/reduced lunch applications, ensuring that students have food at home during this extremely difficult time, the list is endless). He encourages students to try new food items and to try what is on their tray before throwing it away. He exhibits sincere kindness to all students and staff and his ability to build positive relationships is not just invaluable to the school's food service program but more importantly, to their students. He is a valued member to Bowling Green City Schools administrative team and a friend to the students and their families. Congratulations, Michael!

The 2021 Most Valuable Superintendent this year is **David Toth** of **Crestwood Local Schools**. In Jennifer Bujak-Hirsch nomination of David, Jennifer recounted the admirable character of David and the integral role he plays in the success of their school nutrition program. Especially during this past year, David has exceeded all expectations. David had always agreed to try new ideas that Jennifer had presented to him regarding school nutrition and allowed her to be innovative and creative. Programs such as the breakfast program, breakfast in the classroom, a coffee bar at the high school and installation of healthy vending machines at both the high school and middle school may have not become a reality without David's unwavering leadership and dedication to school nutrition. He is truly a strong champion of school nutrition and inspiring role model in nutrition, health, academics and is most deserving of this award – David!

The Industry Service Award recognizes an individual among the Child Nutrition Industry community who has demonstrated excellence in their profession. 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.

Congratulations to this year's recipient, **Holly McGarry** with **Waypoint!** Holly's nomination notes that Holly has been an advocate for SNA of Ohio for many years and is currently the Industry Advisory Council incoming Chairperson. Holly's depth of knowledge is evident to her customers, and Holly

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Congratulations Winners

continued from page 3

is very accessible and always responds quickly to any product question. We commend Holly for her excellence and commitment to the Child Nutrition industry and community – Congratulations Holly!

The Buckeye Service Award honors those members who have been working for students for 25 years or more. Buckeye Service Award winners work through countless changes and triumphs within the profession and have provided an immeasurable amount of time and experience to keep children healthy! Congratulations to this year's recipients:

- Debra Kill of Spencerville Local School
- Brigitte Lietz of Wapakoneta City Schools
- Deborah Miller of Lincolnview Local Schools

The SNA of Ohio awarded several scholarships this year!

SNA of Ohio offered a scholarship opportunity to cover the cost of a member to take the SNS certification test, a scholarship for a member to attend the Legislative Action Conference (LAC) and the Barb Duncan Memorial Scholarship. These programs assist in the professional growth of the individual, as well as the profession.

The SNS Scholarship was awarded to Deanne Pastva of Amherst Exempted Village Schools!

Congratulations to ALL of our award and scholarship winners on their amazing achievements! Be sure to look for the 2022 Award and Scholarship information later this year in your email inbox and on the SNA of Ohio website to submit your nominations for 2022!

SNA of Ohio 2022 School Nutrition Expo & Education Event

January 21, 2022

The Greater Columbus Convention Center

Please join us on January 21st in Columbus for SNA of Ohio's annual Expo & Education event! This one-day event will include educational sessions AND the School Nutrition Expo! *Please note that sessions and the Expo will be held at the convention center.*

WHO ARE THE ATTENDEES?

From industry members to directors and managers over multiple schools/districts to the 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 on school nutrition in Ohio!

WHY ATTEND?

Other than the opportunity to gather IN-PERSON again to gain knowledge and network with colleagues from around the state, you will experience and learn about new products, equipment, and services available to school nutrition personnel! All school and industry personnel are invited to attend, but school district Directors and Managers, you will not want to miss this event! Earn up to 5 CEUs! And, if you are a current SNA of Ohio industry member unable to exhibit but would like to attend the educational sessions, please register to join us!

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.
- Please note that the Expo serves as the lunch for the event to encourage food tastings from attendees for our food vendors.

Visit <https://www.snaohio.org/ExpoEducationEvent.aspx> for more information and to register to attend/exhibit!

TOOLS FOR SCHOOLS



HOT CHOCOLATE SCHOOL KIT

Get your students excited about hot chocolate made with real milk this school year with these free resources. Find tips for preparation and promotion, as well as a new mocha latte recipe that can be served as a milk with any school breakfast or lunch.



TASTE & VOTE SCHOOL KIT

Having a Taste & Vote at school events gives students and families the opportunity to try new and unfamiliar foods together, as well as give immediate feedback on potential menu items. This kit includes tips and downloadable comment cards, school recipe cards and a poster.



DAIRY-LICIOUS RECIPE CARDS

Check out these downloadable at-home versions of our new kid-approved school meal recipes - the perfect giveaway for students and families.



For additional school resources,
visit Drink-Milk.com





★ Aug. 2nd through Nov. 26th, 2021 ★

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Qualifying Steps

Step 1 PURCHASE AND MENU THE FEATURED PRODUCTS BETWEEN AUGUST 2ND - NOV. 26TH, 2021

Step 2 SEND URL LINK OF YOUR MENU TO [SUPPORT@COOLSCHOOLCAFE.COM](mailto:support@coolschoolcafe.com) WITH YOUR DISTRIBUTOR INVOICE OR VELOCITY REPORT BY DECEMBER 31ST, 2021!
OPTION: SUBMIT YOUR MENU WITH YOUR DISTRIBUTOR INVOICE OR VELOCITY REPORTS VIA MAIL TO:
COOL SCHOOL CAFE, PO BOX 535 BECKER, MN 55308

Step 3 RECEIVE YOUR COOL SCHOOL POINTS!



FOR MORE INFORMATION, PLEASE CONTACT:

Jody Devoid · jdevoid@corefoodservice.com
Michelle Verdell · mverdell@corefoodservice.com





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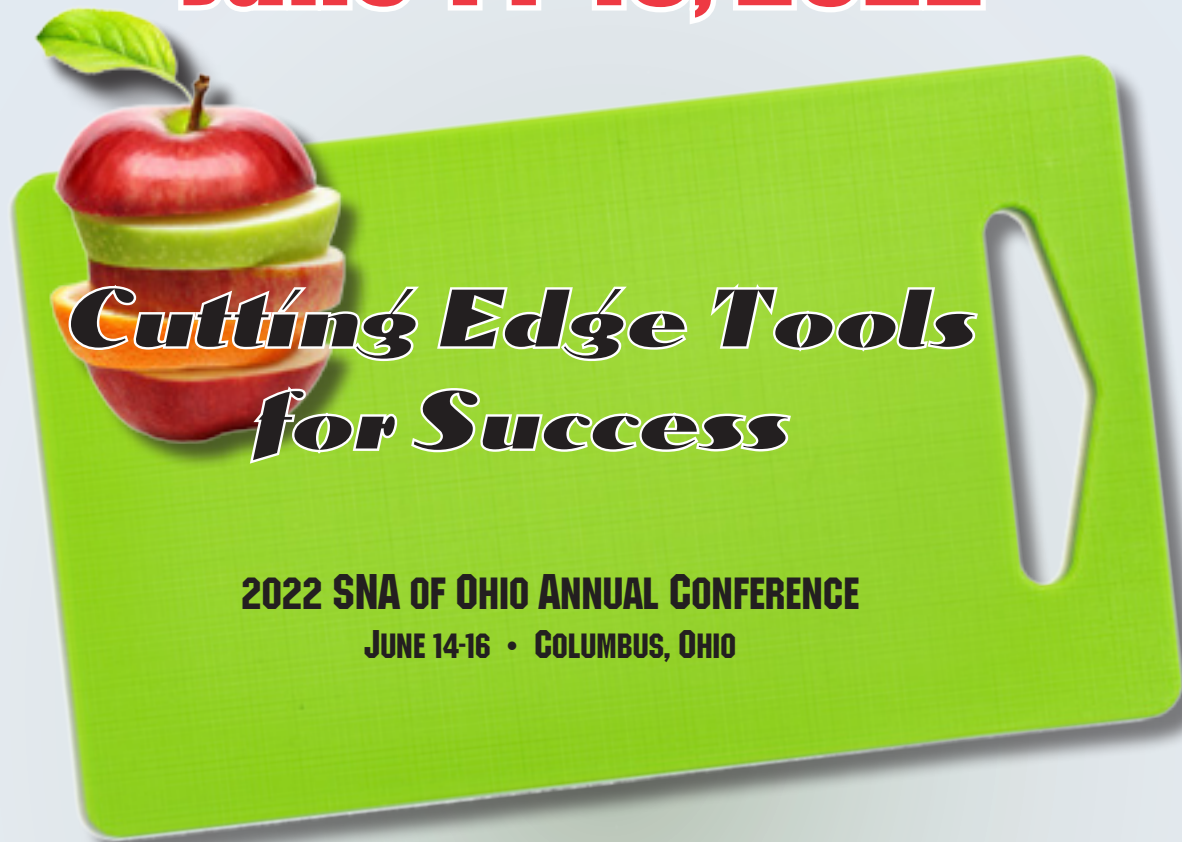


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Save the Dates!
June 14-16, 2022



Are you looking for the next cutting edge tool or process that will help you and your team succeed? Find out at the SNA of Ohio Annual Conference on June 14-16, 2022 in Columbus, Ohio. Hear what districts from around the state are doing to be creative, innovative, and stay ahead of the curve! Bring back the techniques and tools you learn and take your school nutrition program to the next level.

Earn 8 CEU's (or MORE!) as you choose from several different educational breakout sessions and attend the fun, intriguing, and interactive general sessions!

We are excited to have a social event again at this year's conference! Join us Wednesday, June 15 at the Franklin Park Conservatory and Botanical Gardens in the spectacular palm room and patio. See the beautiful plants, play games, and enjoy acoustic music while socializing with your peers. You will build relationships that last a lifetime.

We look forward to seeing you! Save the dates: June 14-16, 2022 and be on the lookout for more information about the Conference in the upcoming months!



SNIC of Ohio is back!

April 7, 2022

Marriot Columbus University Area

Save the date for the 2022 SNIC of Ohio Event! The event format is a full day of education and showcasing our valued SNA of Ohio Platinum Industry members!

We hope you plan to join us!
Look for registration information in early 2022!



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#11118 I.W. JALAPEÑO

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FOR MORE INFORMATION

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Rizwitsch
Cynthia Faccenda | CFaccenda@Rizwitsch.com | 937-840-8894
Pam Reitz | PReitz@Rizwitsch.com | 330-858-2519



Call for Presentations: Ohio SNA Annual Conference Breakout Workshops

SNA of Ohio is currently accepting proposals for presentations for the upcoming Annual Conference to be held June 14-16, 2022 in Columbus, Ohio!

The proposal submission deadline is October 31, 2021. Submissions will be reviewed by the Conference Planning Committee, and those selected will be notified by December 31, 2021.

[Click Here to Submit Your
Presentation Proposal\(s\)](#)

Tips for your session presentation proposals:

- **Content is king** - If you really want to impress the SNA of Ohio audience, pack your presentation with powerful intriguing content.
- **Make it compelling** - The SNA of Ohio audience is composed of foodservice directors, managers, and staff. Learning levels are diverse, and we are seeking programs for each level of attendee present.
- **Be authentic and vulnerable** - Don't be afraid to speak of failure as well as success.
- **Customize** - Be sure your content truly speaks to the association audience and is customized to their unique situations.
- **Knowledge sharing is the most effective marketing** - Sales pitches disguised as education will result in poor ratings and lost opportunities.
- **Make it fun and interactive** - Ask questions that require audience participation.

NOTE: *Presentations must be educational. We understand that our speakers wish to network with attendees and showcase their services, but we kindly ask that your presentation not be a sales pitch. Networking time will be made available to speakers, sponsors, and attendees for this purpose. We appreciate your cooperation in this area.*

Requested topics may include:

- Procurement
- Managing Food Costs
- Increasing participation
- Menu planning/new recipes using government food
- Administrative & Procurement Reviews
- Farm to school
- Dealing with difficult parents and students
- A better understanding of direct diversion/direct deliveries/OGS brown box - how it all works
- Unpaid meal debt
- Conflict resolution
- Emotional Intelligence
- Ethics

continued on page 14

Call for Presentations

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- Kitchen tasks/operations – knife skills, reading CN Labels, etc.
- Industry-focused sessions (We are excited to offer sessions at our 2022 conference that are geared toward education for our industry members, including sessions that may incorporate interaction among industry and school district members!)
- Tours – We would love to hear ideas about educational tour ideas in the Columbus area that may benefit SNA of Ohio conference attendees.

Interested in Submitting a Proposal? What You Need to Know



Session Format:

- 45-60-minute educational sessions - interactive and/or lecture sessions on a specific topic that is presented and discussed.
- Includes a brief question and answer within the presentation timeline.
- Maximum of 3 speakers/panelists per session.
- Sessions typically accommodate 50-60 attendees per session.

Presenter Information/Logistics:

- Presenters agree to be available on June 15 or 16, 2022. The conference committee will confirm the exact day/time in early 2022.
- SNA of Ohio will provide complimentary registration to presenters for the conference, and registration is non-transferable.
- SNA of Ohio does not offer speaker fees or travel expense reimbursement for educational session speakers. Speakers should plan to make their own travel arrangements unless otherwise mutually agreed upon in writing.

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ODE Update - A Message from the Director

Wow. Just. Wow. The last two years have been unlike any I have experienced in my 16 years of being associated with the school meal programs within the Ohio Department of Education.

Food service directors did a phenomenal job back in March 2020, pivoting from in-person service to offering every form of to-go meals imaginable to ensure our Ohio students still had access to nutritious meals during school shut down. I picked up meals for my daughter during that time as she said “it was a piece of normalcy”.

Throughout school year 2020-2021, many of your schools went back and forth from in-person to hybrid to remote and back again. You continued to pivot and adapt and provide nutritious meals for our Ohio students. I had the greatest hopes for the 2021-2022 school year being a “more normal” year: seeing COVID-19 numbers drop; USDA’s continuation of the Seamless Summer Option to facilitate phasing back in; my daughter’s senior year in high school; and my son’s senior year in college (say what??). But wait, there’s more to the pivoting!

I would never have guessed we would be amid such vast supply chain issues. Many of you have needed to pivot and get creative with grain and protein items, spend hours ordering alternatives to out of stock items and be resourceful by

finding alternatives to usual paper products. That is only a very scratch-the-surface list of what many of you are dealing with! I know it is hard, I know you all are tired, and I know this is getting difficult to continue. Please know that we hear you and we will work together to get through this.

Please reach out to your Program Specialist if you need help with your application or the USDA waivers. Please reach out to our USDA Foods team to talk about planned assistance level (PAL) alternatives such as the Department of Defense (DoD) Fresh Fruit and Vegetable Program. Please reach out to our Office of Nutrition Managers if you would like help coordinating a menu or supply networking opportunity or have an idea for a training. Please also reach out to me, I am happy to talk about creative options or to provide that safe space to speak openly. Be sure to utilize the USDA waivers as you need them. Take advantage of emergency procurement procedures as it benefits you.

Please know the Office of Nutrition is here to help you. We are all in this together as partners to feed Ohio’s children. Thank you sincerely for all your dedication!

Brigette Hires, PhD, RD
Director
Office of Nutrition
Ohio Department of Education



SNAC Bites

SN: UP TO 40% OF EMPLOYEES FEEL ISOLATED AT WORK

The September issue of *School Nutrition Magazine* dives deep into why that is, exploring a variety of DEI topics like how to create a workplace culture of belonging.

Inside the issue: [Our Longing for Belonging](#) reflects on the need to belong, by Danielle Durán Baron, SNA’s VP of Marketing & Communications. Plus...

- **Hispanic? Latino/a? Latinx? It’s Complicated** reviews the etymology of terms used to describe those with racial, cultural, and ethnic heritage links to Mexico, Latin America and Spain.
- **Unmasking Microaggressions** delves into what they are and how to dismantle them.
- **Just the Way You Are** explores gender identity and how to create a school environment that welcomes all.

The issue also features [Recipes 101](#) to help standardize your recipes, and shares creative [tortilla-centric ideas](#), too. Check out [more online](#) and in our upcoming [webinars](#).





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In Central/Southern Ohio Markets: Cynthia Faccenda 937-840-8894 / cfaccenda@rizwitsch.com



Supply Chain - Food for Thought

ISNA Industry Advisory Committee: Greg Brooks, Jack Farling, Alison Powers

Some of the biggest headaches in School Foodservice involve the words supply chain, forecasting, and shortages. These are the words that keep foodservice directors up at night and menu planners scrambling for substitutions. Why are you experiencing stockouts from your distributor? Why are USDA Foods in short supply? These are simple questions with very complicated answers. Fortunately, there are a variety of members within your supply chain to bring some clarity; the key is open and frequent communication.

The supply chain is comprised of three or more organizations directly involved in the flow of products, services, finances, and/or information from the products' original source to the end consumer (Pannell-Martin & Boettger, 2014, p. 179). In school foodservice, this usually involves USDA, Department of Education, Nationally Approved Processors, Distributors, Brokers, Manufacturer Sales Reps, Equipment Representatives, Equipment brokers, and more. There are a lot of players involved and each one is integral in communicating your needs to the product and service origin.

Communication is the key to this convoluted puzzle. Communicate regularly with your supply chain partners and operate with flexibility. Creating a variety of plans with contingency plans is beneficial. It is also helpful to equip yourself with knowledge of the markets that influence your daily operation. Let's dig into manufacturing of K12 products and equipment to learn more about current supply chain issues.

Why am I Experiencing Product and Service Shortages?

- Poultry Shortage
 - o Boneless chicken breast is now selling for \$2.04 per pound, more than double the \$1 per pound wholesale price from 2020.
 - o Chicken feed is corn-based and the price of corn has increased by 43% since May of 2019.
 - o Demand is extremely high with national chains, namely McDonald's and Popeye's, increasing their utilization of chicken products.
- Labor Shortages
 - o Labor shortages are universally crippling across the entire supply chain; not to mention the increased labor needed to operate under COVID19 restrictions, upwards of 11-12% increase in labor needs throughout the pandemic.
- Increased price of plastics for all packaging
- Bottleneck in Shipping
 - o Backlog of equipment and materials sitting in foreign ports waiting to be shipped to the United States.
 - o Lack of containers in foreign ports that can be loaded with equipment and material shipments to the United States.
 - o Truck driver shortages operating at 60% of demand which is expected to persist for the next several years.

- Increased Fuel Costs
 - o The cost of crude oil is up 70% and diesel fuel is up 12%; the cost of freight will continue to increase.
- Inflation
 - o Inflation rates rose above 2.4% which is the highest since 2013.
- Material Shortages
 - o There are material shortages in stainless steel necessary for fabrication or stainless counters, and there are shortages of precious metals for the production of computer chips.
- Natural Disasters
 - o Due to the storms in Texas earlier this year, there is a shortage of petroleum-based chemicals to produce the urethane foam used by walk-in cooler and freezer manufacturers.

Avoiding the Bottleneck: Successful Timetables for Menu Planning and Equipment Purchases

Here are some guidelines arranged to coincide with what your equipment procurement schedule should be for a complete school year; this is all one year in the making!

Menu Planning Timeline Strategy:

1. Review, evaluate, and award USDA Foods and Commercial Bids for desired menu items.
2. Communicate with your distributor and identify stocked items and discuss additional items of interest and viability of them being stocked by your distributor partner.
3. Evaluate menu items and ingredients for components, contributions, nutritional guidelines, student acceptability, and estimated costs.
4. Communicate food items and usage expressing forecasts to food broker, distributor, and food manufacturer partners.
5. Determine how to present or package the product.
6. Communicate paper good usage and forecasting to paper supplier.
7. Develop a standardized recipe for the menu item including packaging information and costing.
8. Develop menu cycle that balances program requirements, color, texture, temperature, equipment, personnel usage, and service space.
9. Determine a la carte pricing for each menu item.
10. Add ingredients and supplies to inventory form.
11. Add ingredients and supplies to order form.
12. Add menu items and/or ingredients to production record.
13. Evaluate menu plans and communicate changes with supply chain partners based on student acceptability.

Equipment Timeline Strategy:

- 3rd Quarter Guidelines August 1 to September 30th
 - o Evaluate the equipment that is operating properly, marginally operating, or not operating at all.

continued on page 20

Supply Chain

continued from page 19

- o Determine a BUDGET for the coming year's equipment expenditures.
- 4th Quarter Guidelines to be completed by the end of the December
 - o Based on equipment needs and Budget, visit as many equipment sources at Conference as you can.
 - o From your Conference visits, pick one or two trusted sources to review the existing utility services, space, and a BUDGET ESTIMATE for the sites and items you wish to purchase.
 - o Select the most critical expenditures and finalize your BUDGET
- 1st Quarter Guidelines to be completed by March 1.
 - o Write your RFQ and have a trusted source review it.
 - o Send your RFQ to Bidders that you have a relationship with, and you know will do the job properly.
 - o Don't shotgun the RFQ to every dealer, catalog house, or guy that works out of his trunk.
 - o Determine your most responsive/responsible bidder (NOT NECESSARILY THE LOWEST).
- 2ND Quarter Guidelines March 1 to May 15th – AT THE LATEST
 - o Finalize necessary internal approvals. Fabricated equipment NORMALLY takes 8-12 weeks to produce from date of approved Manufacturer Purchase order to receipt at site. Installation takes another 1-2 weeks.

- o Submit Purchase orders to successful Bidder/Bidders. (Mid-APRIL)
- o Review and approve any fabrication drawings or layouts. These should include the exact equipment, the required utility services, color choices, and any other fabrication details. (FIRST WEEK of MAY).
- o Schedule any In-house utility or site modifications.
- o Determine shipping dates, installation dates, and training dates.
- o Have equipment installed, operational, and staff trained by July 15TH.

On a normal year, supply chain issues can occur. Now, throw in a global pandemic with daily uncertainty in staffing, service methods, product availability, and program participation. Those supply chain issues just got a lot more complicated! Accepting this as the reality and identifying back-up plans has become a part of our normal operation. Ultimately, there is no such thing as too much communication; communicate early and often with regular follow-ups for all members of the supply chain. We're all in this together!

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SNF SCHOOL NUTRITION FOUNDATION

Education, Research and Scholarship

Working in school nutrition, you may have heard the term SNF, or the School Nutrition Foundation. So what is the SNF? The School Nutrition Foundation is the charitable arm of the School Nutrition Association, with an independent board of directors made up of school nutrition directors AND industry partners.

The MISSION of SNF: Advancing school nutrition programs by providing resources to school nutrition professionals.

The VISION of SNF: Well-nourished students prepared for success.

Through collaboration with the School Nutrition Association, allied partners and donors, the School Nutrition Foundation is committed to:

- Identifying and supporting school nutrition research, trends and innovations
- Sharing best practices with the school nutrition community
- Providing scholarships to SNA members for professional development and continuing education

As SNF Chair for SNA I encourage you to consider making a donation . Your contribution allows SNF to continue to provide educational resources, professional development opportunities and scholarships for nutrition staff. Your donations are necessary to keep this program thriving and sustained!

To learn more about the School Nutrition Foundation, visit [SchoolNutritionFoundation.org](https://www.SchoolNutritionFoundation.org).



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Legislative Action Conference 2021

The Legislative Action Conference (LAC) is a favorite event for many SNA of Ohio members. We get to enhance the efforts that SNA Lobbyists work on all year long. It is so exciting to have meaningful conversations with our Congressmen and Congresswomen about how our operations help our students and provide jobs in our communities.

This year's LAC was all virtual, including our Capitol Hill visits. We even had a surprise visit from actor Matthew McConaughey! He thanked all of us for our tireless efforts to feed America's children.

On March 10, 2021, our group of delegates had either Zoom meetings or phone conferences with our Congressional Representatives to discuss the SNA Position Paper, which included many pertinent topics that could have very beneficial impacts for our operations. Several SNA of Ohio members, as well as one high school student, just Zoomed the Hill since our visits were all virtual or phone conferences. The Amherst Exempted Village Schools Freshman, James P'Simer, attended the meeting with Congressman Jim Jordan's legislative aide to represent students across Ohio to discuss the SNA Position Paper! Many of the Delegates who just Zoomed the Hill now want to attend LAC 2022 in person!

The topics we discussed with our Congressional Representatives include:

- 1) **Permanently expand the National School Lunch and School Breakfast Programs to offer all students meals at no charge as an integral part of the educational experience.**
- 2) **Provide emergency financial relief directly to School Food Authorities (SFAs).** We understand we are to receive Emergency Operating Cost reimbursement, but we need additional funding to support increased costs of food, supplies and labor.
- 3) **Preserve USDA Foods entitlements and State Administrative Expense (SAE) funds, impacted by COVID-19.** We asked for Congress to direct the USDA to utilize Fiscal Year 2019 participation data for our future Entitlement calculations.
- 4) **Reduce regulatory and administrative burdens.** Congress should direct the USDA to implement the recommendations of the congressionally-mandated Child Nutrition Reporting Burden Analysis Study, and preserve flexibilities on whole grains, sodium and milk regulations.

Thank you to all of the following Ohioans who were part of this wonderful LAC 2021 Team!

James Bannerman
Carrie Beegle
Stacey Bettis
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Winnie Brewer
Jennifer Bujak-Hirsch
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SNAC Bites

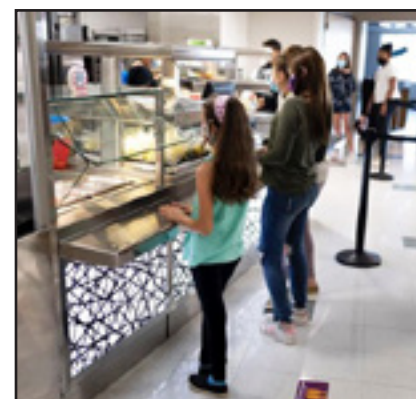
OUR ACTION ON SUPPLY CHAIN DISRUPTION

We sent a **letter** to USDA Secretary Vilsack sharing concerns over the [supply chain issues](#) disrupting school meal programs.

Why it matters: We're asking the agency to ease procurement rules and other requirements that put unnecessary stress on our members who scramble to secure food and student supplies.

- **Share our letter**, along with the story of how your school nutrition program has been disrupted, with your members of Congress through our [Action Network](#).

What's next: We'll host a [webinar](#) with the USDA September 30 to discuss how operators can navigate this problem.

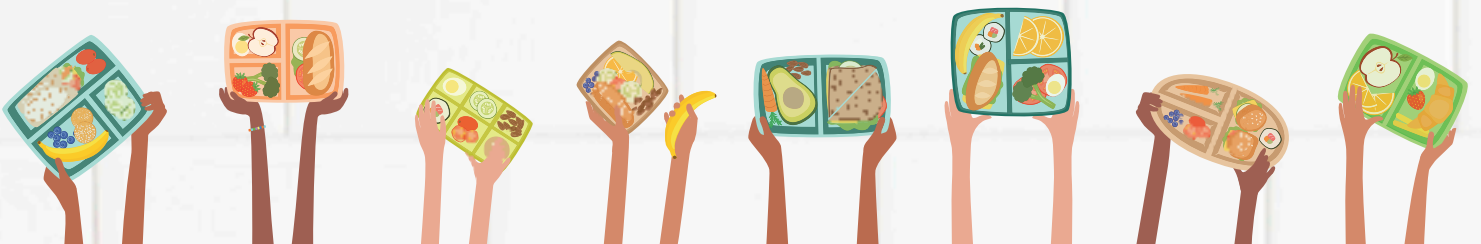




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Leadership Journey of *Tiffany McCleese*

Current Position on the Board:

President-Elect

Title:

Child Nutrition Coordinator

How many years have you worked in child nutrition?

10 years

What's your favorite thing about being involved in SNA?

I love that I get to network and continue to grow professionally with a group of individuals as passionate about making a difference as I am.

What are you most passionate about professionally?

Serving the students, families and communities in my district. I love to help others and this career field allows me to do that each and every day.

My Favorites:

School Lunch. Do I have to pick only one? We have some of the most delicious meals in our schools. There's no way I could pick only one favorite... but if I had to narrow it down, I really enjoy the Southwest grilled chicken salad or the fresh fruit and yogurt parfaits with granola in the warmer months. In the winter, give me grilled cheese and tomato soup or the chicken fajita bowl every time.

Music:

Yes, please!

Vacation:

Anywhere with my family... I am good with a solid staycation if I get to spend it with my family!

Hobbies:

I love to read, garden and hike.

Quote:

"I alone cannot change the world, but I can cast a stone across the waters to create many ripples." - Mother Teresa

Leadership Journey:

I can't begin to share my leadership journey with you unless I take you back to the very beginning. When I was twenty-one, I received a life altering diagnoses that changed everything for me...my lifestyle, eating habits, routines, etc. I was a healthy young woman who rarely went to a physician for anything and now I was facing a lifetime of living with, what they told me, an incurable illness. It changed everything for me. It changed how

I saw myself, how I felt about myself and my own capabilities. It altered my whole purpose.

It was in my mid-twenties that I decided to return to school and make a career change. Routine doctor's visits, testing and medicine helped me to better live with the illness, but I felt my quality of life was impinged. So I knew I wanted, no... needed to do something to make a difference but I wasn't sure where to start. So I began school at one of our community colleges in Cincinnati and focused my studies on Nursing. I wanted to help others and I felt this was an awesome way to do that. Through my early course work, my then fiancé (now my amazing husband of almost 11 years) talked to me about my interest in diet and how it affects the body. He talked to me about looking into this further and how awesome it would be if I could go to school for that.

Little did we know, it would mark the very beginning of my journey into the world of Dietetics. Once I switched majors, and through the portion of coursework surrounding all the different avenues open to those in this field, I was introduced to a local Food Service Director. Hearing her speak so passionately about Child Nutrition and what she was able to contribute to these kids. It was nothing short of inspiring. I immediately approached my program chair advisor and asked to be placed in her district to complete my food service rotation.

It was through that food service rotation, I realized my passion for research (the area of Dietetics I wanted most to be involved in) could be realized in Child Nutrition as well. It was fascinating to learn about the inner workings of a Child Nutrition Program and just how much impact those operations are to the children, families and communities we serve. I was hooked. My first job out of school was as a Cafeteria Manager for a small parochial school in Milford, Ohio. I managed (and I use the term lightly because she was amazing and made my job extremely easy) one phenomenal woman and served the sweetest group of kiddos I had ever had the pleasure to know. We served students in the building and also students through a shared servicing contract the district had. It was amazing. Every. Single. Moment.

Those early years in my career were tumultuous (I got married to the love of my life after a long 4-year engagement, unexpectedly lost one of my best friends - my brother-in-law, lost my first child through miscarriage, found Jesus and had two beautiful, healthy children). But through all of these challenges and changes, I have grown even more certain, more passionate, about what it is I am supposed to be doing. I am helping to shape and mold our futures, the futures of our children and our children's children, one healthy, nutritious meal at a time.



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Suggested Sides:

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[“School Meals at No Cost to You” 30 seconds](#)

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Newsletter Samples

[A recent study from Tufts University](#) found that school meals offer the single healthiest source of food for children. For the 2021-22 school year the U.S. Department of Agriculture extended breakfast and lunch meals at no cost to all Ohio students attending school in person or remotely. Start a new healthy habit with your student... eat school meals at no cost. #OHSBC <http://bit.ly/OHSBC>

School districts can continue serving breakfast and lunch meals at no cost through the 2021-22 school year due to nutrition [waivers](#) extended by the current administration. The waivers give schools several meal service flexibilities to successfully operate the school meal program and provides support to local communities. #OHSBC <http://bit.ly/OHSBC>

Twitter and Facebook Teasers

Healthy Food Fuels Hungry Minds: This year at NAME of SCHOOL all students will be offered [nutritious](#) meals for breakfast and lunch at no charge. #OHSBC <http://bit.ly/OHSBC>

School meals offer the single healthiest source of food for children and the [nutritional quality](#) of school meals has improved significantly. This year at NAME of SCHOOL breakfast and lunch are at no cost for all students.

Start a new healthy habit, eat school meals. #OHSBC <http://bit.ly/OHSBC>

Start a new habit and jump-start your student’s day with a no cost breakfast and lunch at school. Fuel your student’s brain and body with a [nutritious](#) school meal. #OHSBC <http://bit.ly/OHSBC>

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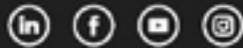
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For More Information, Contact:
Holly McGarry, **1-734-679-7074**
holly.mcgarry@asmwaypoint.com
Cindy Flege, **1-513-309-3265**
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2020-21 Vice Chair

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Alison Powers – Ending 1st term '24
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Chapter Chat

CHAPTER 31

2021 - 2022 SPOONS MEETING SCHEDULE

All Spoons meetings are on Wednesday & begin at 9:00 a.m.

Meetings will be cancelled if Elida Schools are canceled.

Meetings are held at Immanuel United Methodist Church,
699 Sunnydale, Elida, OH 45807

Attn: Kathy, fax# 419-331-0128 Church Secretary

DATES EVENT

Sept 29th	Spoons Meeting
	SWEPF Food Show – Columbus CANCELLED
Oct 20th	Spoons Meeting
Oct 28th	Fall Chapter 2 Meeting @ Apollo / Shelly Caudill
Nov 3rd	Spoons Meeting
Jan 12th	Spoons Meeting
Feb 9th	Spoons Meeting
March 16th	Spoons Meeting

April TBD	Spring Chapter 2 Meeting
April 27th	Spoons Meeting
June 14-16, 2022	SNA Conference

2021-2022 Officers

President: Lori McKean Brace, Wapakoneta City Schools
mckelo@wapak.org

President Elect: Nicole Rasmussen, St. Mary's City Schools
nicole.rasmussen@smriders.net

Vice President: Carrie Funk, Waynesfield Local School carrie.
funk@wgschools.org

Secretary: Shelly Caudill, Apollo shelly.caudill@apollocc.org

Treasurer: Pam Smith, Parkway Local smithp@parkwayschools.org

Legislative & Certification: Lori McKean Brace, Wapakoneta City Schools mckelo@wapak.org

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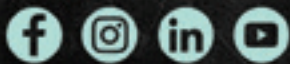
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