

THIS DIS THE

**WINTER
2022**

President's Message

Tiffany McCleese, SNS, President, SNA of Ohio



Hello to all and Happy New Year! I hope you were able to engage in some well-deserved down time over the holidays. As I sit here, writing this message to you, I am struck again by the resiliency and fortitude of our members and association.

We knew this year would bring additional challenges although we didn't know just what those challenges would look like... We've seen increased participation numbers, decreased product availability, increased product cost and staffing needs, to name a few. Through all of these challenges, we have kept moving forward. We have stood in the gap to ensure Ohio's children are fed and our districts are supported... as are the families and communities we serve. We have done all of this without a moment's hesitation and we will keep doing it. Because it's needed. Because it's necessary. Because it's essential for the healthy growth of our student's, our future. I applaud you and the efforts of our great association. We are making a positive difference. Every. Day.

I want to extend my heart felt thank you for everything you do for Ohio's children. I want to remind you of the importance of keeping the communication going with key stakeholders. As an operator, it's imperative that I have the support of my district, industry partners, child nutrition team and state. One of the most valuable tools I have, is the amount of education and networking opportunities available to me through both our state and national associations.

I want to remind everyone that our annual Expo is coming up in February followed by our SNIC event in April and annual Conference in June! We are working very hard to make sure both of these events are full of timely, useful information. Events will be packed full of opportunities to earn CPU's, network with others and idea share!

In closing, I would like to express my heartfelt appreciation to all school nutrition professionals and industry partners. You have adapted to these very challenging times and continued to promote positivity throughout our profession. Together, we will continue rising to meet or exceed any challenge!!

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IAC Update

by Holly McGarry

Happy New Year to all! As we embark on the New Year 2022, we find ourselves asking what is next. Where do we go from here? When will we get back to normal? Or do we just go with what is considered the new normal?

For the past 2 years, all of us have encountered unimaginable challenges. Everyone has faced the effects of staffing shortages, supply chain disruptions and so much more. However, through the collaborative efforts of Industry, Directors-Staff, ODE, USDA partners, the professionals of the school nutrition program have managed to figure out a way through the obstacles and forged a path to feed the needs of the children.

Through the pandemic we have learned that communication is vital to our collective success. It may sound like a cliché, but we are all in this together and through our efforts of effective communication we can provide alternative options. I encourage you to continue to reach out to your Industry partners. They are here to help with commodity planning and diversions, supply chain issues, inventory allocations, menu ideas as well as equipment procurement, maintenance, and training.

Industry is looking forward to the **February 23rd Expo** in Columbus to share ideas and diverse ways of using their products. We hope you will take away innovative ideas on how to utilize commodities and how best to forecast for the coming year. Networking is one of the pillars of our success in these challenging times.

With Spring comes the return of **SNIC on April 7th** in Columbus. We hope you will join us for this engaging and interactive event between Industry and School Nutrition professionals. Our presenter, Ervin Watson will not disappoint.

Save the dates for the SNA of OH Annual Conference, **“Cutting Edge Tools for Success”** in **Columbus June 14-16**. This will be our second year for the new format which allows Industry to have a more active role in participating and interacting with Directors. Responses from last year’s conference were incredibly positive. We are excited to have a social event return at this year’s conference! Join us **Wednesday, June 15** at the **Franklin Park Conservatory and Botanical Gardens**. This is a fantastic opportunity to catch up with old friends and build new relationships that will span a career.

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

On behalf of all our Industry partners, I am optimistic that 2022 will be a better year for all of us. Can anything top 2021? Let us move forward with a positive outlook.

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!**

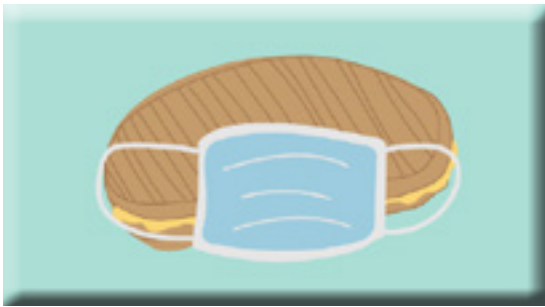
<https://schoolnutrition.org/Membership/AwardsScholarships/>

2021 Global Supply Chain Crisis: The Challenge is Real

Foodservice Supply Chain Article 2.0

*Industry Advisory Council: Jack Farling, Greg Brooks, Cindy Husar-Marschke, Alison Powers
November 2021*

When the going gets tough, the tough get going! If there was ever a time for a pep talk, this would be it. Unfortunately, supply chain issues continue with no clear end in sight. Economists are saying 2023 is when our world will begin to regulate. This is no longer crisis management mode; rather, this is our new normal. Gen Z has even begun referring to the pandemic as a “panini” which at least sounds more fun, right?! <https://medium.com/the-interlude/so-were-in-a-panini-now-12ce989fae16>



REALITY CHECK

Let's get down to business, what exactly is going on out there anyway? We're months into School Year 2021-2022 and it still feels like we're in start-up mode with a laundry list of stock outs, countless open positions, and forecasting is non-existent. The one saving grace: no one is exempt from the current state of business.

BIG POINTS OF TENSION IN THE SUPPLY CHAIN

At the beginning of the pandemic, the world shut down sending everyone home for varying lengths of time. What do idle people do with no where to go? We shop. During the pandemic retail soared and everyone began DIY projects at home. This instantaneous surge in non-traditional buying threw a big monkey wrench in the US supply chain. As the world began to re-open the supply chain continued to experience cracks in every aspect resulting in our current supply chain crisis.

From a foodservice management perspective, our biggest issues lie in raw material shortage, labor shortage, and increased operational costs.

RAW MATERIAL SHORTAGE

By now, everyone has seen the stunning photos of approximately 200,000 shipping containers sitting idle off the coast of Los Angeles. Looking for paper trays, anyone? They're likely sitting in a shipping container waiting to get a dock appointment for skilled labor to unload the shipping container, transfer them on to a rail car or delivery truck, bring them to your distributor,

wait for a dock appointment and labor to unload the delivery, make it into the distributor's inventory, and be available for you to purchase with a generous lead time. There are countless opportunities for breakdown in this system. <https://www.cnn.com/2021/10/23/business/20211023-california-ports-animation/index.html>

In addition to paper goods and shelf stable items, manufacturers are also experiencing ingredient shortages resulting in delays with processed foods. Everyone has experienced egg, potato, milk, and even bread shortages in recent time.

LABOR SHORTAGE

Dubbed The Great Resignation, The U.S. Bureau of Labor Statistics reports 4 million Americans quit their jobs in July 2021. Employees began resigning steadily since April 2021 and have remained high ever since for a staggering 10.9 million open jobs. Many speculate that the pandemic afforded the labor force time to evaluate their current employment and make steps towards changing their circumstances to better suit their family and personal goals. The highest resignation rates are amongst employees between 30 and 45 years in mid-level positions. <https://hbr.org/2021/09/who-is-driving-the-great-resignation>

Where did all the foodservice workers go? The Bureau of Labor Statistics reports a peak of 7% of US food service employees quitting their jobs in August 2021. Employment in the foodservice industry is down 8% compared to pre-pandemic levels. Reasons for leaving their positions include high turnover, lack of benefits, long hours, and potential exposure to COVID-19. Keep in mind, this same labor shortage is being seen at every level of the supply chain including food manufacturers and distributors. <https://qz.com/2073439/us-restaurants-workers-are-quitting-their-jobs-in-record-numbers/>

A foodservice operation cannot exist without goods and materials to serve. The ongoing truck driver shortage is continuing to strain the foodservice industry. With a current deficit of 80,000 truck drivers in the US, it is getting worse as our labor force ages and the Boomer Generation retires. The Infrastructure Bill that was recently passed has a challenge to recruit 1 million new drivers in the next 9 years to haul 72.5% of all freighted transport in the US. <https://fortune.com/2021/10/28/truck-driver-shortage-supply-chain-80000/>; <https://www.cnn.com/2021/11/10/politics/infrastructure-bill-signing/index.html>

continued on page 4

INCREASED OPERATIONAL COSTS

Due to the labor crisis many organizations are increasing wages, offering sign-on bonuses, and other incentives to attract talent. This only adds to the ever-increasing cost of doing business during the pandemic. The cost of production, equipment repairs, and inflation are all causing the cost of goods to increase. The Consumer Price Index is a measure of the average change over time in the prices paid by urban consumers for a market basket of consumer goods and services. Within this category, the US Bureau of Labor Statistics reports the All Items Index increased 6.2% over past 12 months. <https://www.bls.gov/news.release/cpi.nr0.htm>

We've all experienced higher prices at the gas pump in recent time. Gas prices have surged to a 7-year high as demand exceeds supply for fuel. Gas is over \$1 higher than it was this time last year, as the Organization of the Petroleum Exporting Countries has decided not to increase production. We can anticipate price increases as School Year 2022-2023 Bid Season begins, due to operational cost increases. <https://myabc15.com/news/nation-world/us-gas-prices-hit-seven-year-high-amid-surging-demand-scarce-supply>

School Nutrition continues to be a career with constant challenges, but our industry is ready to roll with the punches. It took a global pandemic for universal free meals to become a reality. We've never experienced such high levels of participation for school breakfast and school lunch, but never experienced such product shortages and labor deficits.

So, which came first, the chicken or the egg? All we know is there is not one cure-all solution for this global supply chain crisis. It is easy to point fingers and play the blame game, but ultimately that will only increase tension and frustration.

Now is the time for collaboration and communication. Troubleshoot with your peers and industry partners to generate new ideas and camaraderie. Utilize our talented staff to creatively tackle daily problems. Focus on the required tasks and delegate wherever possible. You are NOT in this alone!

If you're looking for a great educational tool to inform your parents and administration to the global supply chain issues impacting your program, check out SNA's educational video: <https://youtu.be/sEwOa9Mx7WQ>.

Your SNA of Ohio's Executive Board and Industry Advisory Council is here to help. If you don't know where to start, navigate to the SNA of Ohio website for the contact information of Ohio's School Nutrition leaders, <https://www.snaohio.org/BoardofDirectors.aspx>.

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.
 - **North Central:** Ottawa, Sandusky, Erie, Seneca, Huron, Wyandot, Crawford, Richland, Hancock, Lucas, and Wood Counties.
 - **West Central:** Darke, Miami, Champaign, Clark, Montgomery, Greene, Preble, and Shelby Counties.
 - **Southwest:** Butler, Warren, Clinton, Hamilton, Clermont, Brown, Highland, and Adams Counties.
 - **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@crestwoodschools.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



Bridgford

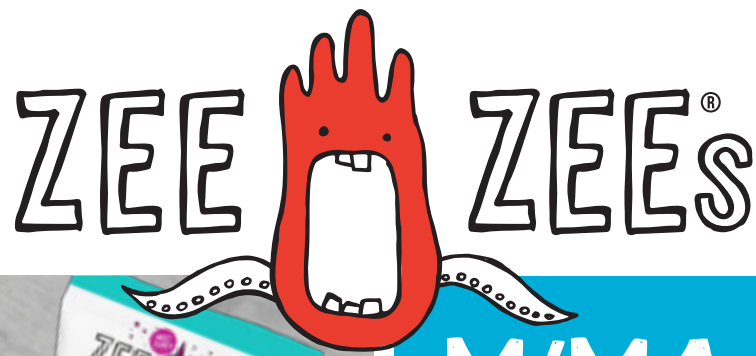
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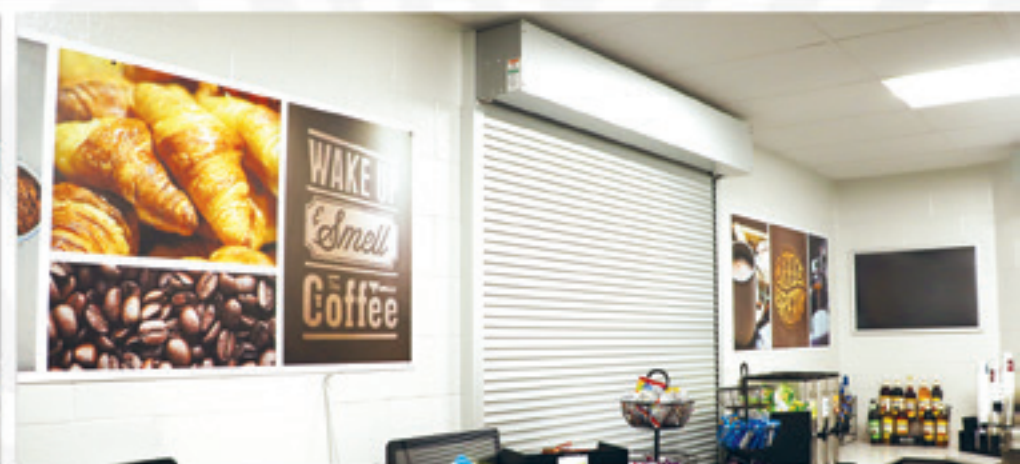


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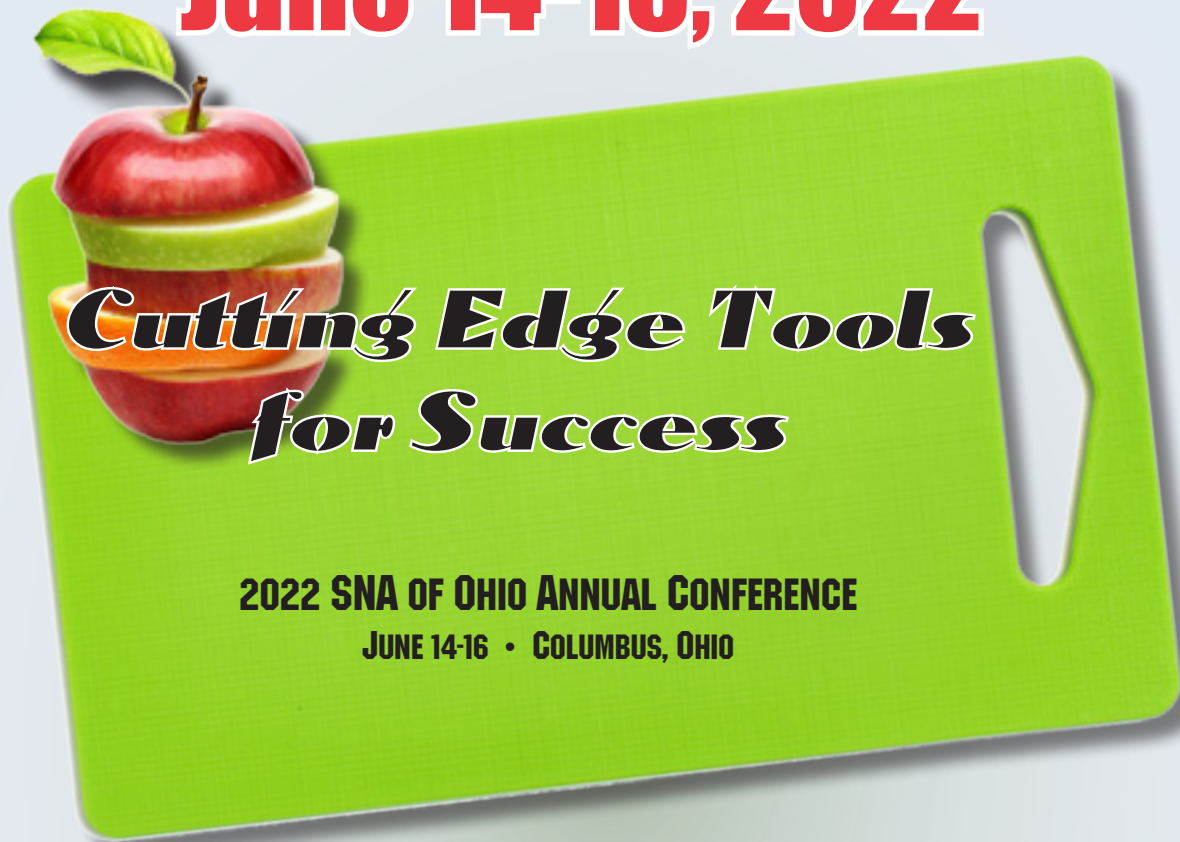
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Save the Dates!
June 14-16, 2022



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!



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Premium Queso Blanco Sauce

72 trays per case | 4.0 oz tray provides 2.0 M/MA

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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!

Legislative Action Conference 2022

The Legislative Action Conference will be held in person at the J.W. Marriott Hotel in Washington, D.C. from March 6-8, 2022. SNA National is currently working on compiling our annual Position Paper that we will present to our Congress(wo)men and Senators when we “Charge The Hill” on Tuesday, March 8th. We speak with our Congressional Representatives about our concerns and successes so that we can continue to have the support and funding that our operations need. It is so important for as many Child Nutrition Professionals from Ohio as possible to lobby. Industry and school district personnel are equally important! Our Representatives need to hear from us directly, so please plan to participate in this very important process.

For all things LAC, go to:

<https://schoolnutrition.org/meetings/lac/2022/>

Register for LAC:

<https://schoolnutrition.org/meetings/lac/2022/register/>

Reserve a room at the J.W. Marriott:

<https://schoolnutrition.org/meetings/lac/2022/hotel-travel/>

Note: You must be registered for the conference before you can reserve a hotel room. Also, you must be an SNA member to attend this conference.

We look forward to seeing you at the Legislative Action Conference!



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61952 Breaded Chicken on Waffle
61953 Turkey Pizza Sub Sandwich
61954 Crustless Peanut Butter & Strawberry Jelly Sandwich

Thaw & Serve Simple Choice Meals

- 61932 Crustless Peanut Butter & Grape Jelly Sandwich
61973 Turkey Ham & Cheese on split bun
61975 Turkey & Cheese Hoagie

Refrigerated Simple Choice Meals

- 61802 Strawberry Yogurt Meal

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- 61406 Cheese Stick
61410 Cheese Cup
61411 Sun Butter w/ Jelly Pack,
61418 Cheese Stick w/ Marinara Sauce)
61419 Cheese Cup w/ Salsa
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Hot Meal BREAKS

- 61853 Hot MB Macaroni & Cheese
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16934 Ciabatta Cheese Melt, bulk
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16944 Ciabatta Cheese Melt, bulk
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25343 Egg & Pepper Jack Cheese Breakfast Bowtie, bulk
25344 Egg & Pepper Jack Cheese Breakfast Bowtie
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ES Foods

Cheryl Pratt

cpratt@esfoods.com

847.812.3388

or

Affinity Sales

Jane Connolly

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CMSD: Reevaluating Through the Pandemic

The Cleveland Metropolitan School District's School Nutrition Department strives to find creative ways to implement their programs. Although the pandemic was challenging, it allowed the needed time, to think and reevaluate the way that we provide our services. Our Director of Operations, Stephanie Hobbs, took the time to evaluate our team's own personal strengths and determined how to utilize their merits to support the School Nutrition Department in a contemporary way allowing us to maneuver our way successfully through this pandemic.

One of the changes involved assigning someone to create a customer service experience for the department. This experience spearheaded by Robinette Simpkins, Area Manager, allows for establishing and maintaining open communication with our scholars, teachers, Principals, and parents. We have learned that once people are aware of the program, they are more accepting of the guidelines. The District has The S.T.A.R.T. with Heart® customer-service training program aligned with The Respond with H.E.A.R.T.® service recovery program, which stands for Hear, Empathize, Apologize, Respond and Thank. This program radically transformed and improved customer satisfaction. Mrs. Simpkins ensures that the School Nutrition Department abide by this program by responding to our customers timely and with H.E.A.R.T. Quarterly informative and proactive meetings are held that explains our program and regulations, address concerns and allow for feedback.

We were able to work with Partnership for a Healthier America and execute their Pass the Love Campaign to provide hundreds of families with Blue Apron meal kits during the pandemic. Families received fresh produce, spices, and other ingredients with a recipe to be able to cook their own nutritious meals at home. The School Nutrition's leadership team and volunteers took the time to devote hours ensuring that parents/scholars received these meals and even had it showcased on television demonstrating how to make the meals.

With the help of the American Dairy Association, our Registered Dietician Allison Thirion, and our Executive Chef Timothy Wright, created smoothie recipes. They were sampled in multiple schools to help increase meal participation which also allowed our scholars to taste the recipes. We partnered with Charles Mooney (K-12 school on the west side of Cleveland) to provide smoothies after their Turkey Trot! Our project manager captured the events on film, she also does numerous videos on how to properly make the meals.

We cannot leave out the accounting coordinator who must ensure the budget is in order truly purchasing what we need,

and she is handling large requests for snack applications for after school programming.

Mallory Packard another Area Manager, was assigned to initiate staff incentive programs. As a department, we understood that it was going to be hard to find, retain and keep the interest of our employees during this difficult time. So incentives were provided that benefited the staff and the scholars they serve. One month there was a fall decoration contest, then a best displayed serving line and a winter/holiday decoration contest. These incentives will continue through the New Year as we come up with more original ideas to encourage our staff and excite our scholars. When it comes to motivating, the staffing coordinator truly was challenged with finding support to fill the many holes that the pandemic created. There was an attendance competition where if no kitchen staff person in that school missed a day for the month as a team, they would win a prize and she even hired people from the special needs community to fill positions. The payroll coordinator also was challenged during this pandemic because many people were off due to illness, losses, medical leaves, and so forth and she had to deal with this alone for over 400 people. But this was done so that the three Area Managers assigned to the schools could devote more attention to the kitchen staff and their needs and not on payroll.

These three Area Managers Wendy Lim, John McTear and Jonathan Lockhart continue to work in the field each day, training and evaluating staff ensuring the best customer service and quality of food possible are adhered to. With the assistance of Interns, our social media presence has grown to increase awareness to our department and showcase our progress. A blog was started on our website to provide the community with updates and nutritional education.

When speaking of losses, we have lost several school nutrition family members, many who have been loyal to the District for over 20 years due to COVID. The Director ensures that notices go out to staff about these losses or losses of their loved ones so that we can support each other as a team, as well as going out with her leadership team to attend the services of those who lost immediate family members.

When it says "it takes a village" it truly does. The School Nutrition Department had to all show up from the Executive Director down to lend a hand. During the pandemic we lived by the motto, "When the world is running down, you make the best of what's still around." The Cleveland Metropolitan's School Nutrition Department truly was resilient and made the best of what they had.



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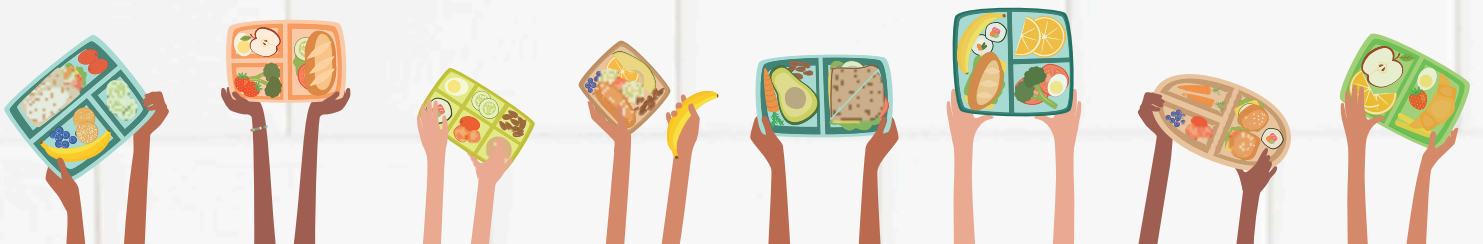
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Cream Turkey Fundraiser to Help Pay Off Meal Debt

Many look back with nostalgia at the school meals they were served as a young student. Most meals were homemade and the staff made a positive impression on the school experience. For Austintown Schools alumni, it was the famous Cream Turkey Meal that they loved so much and would do anything to have another bite! Cream Turkey is a scratch-made recipe of roasted turkey in a homemade gravy served over mashed potatoes and a biscuit with a side of sweet corn. Our district has been making this meal for our students for over 40 years.

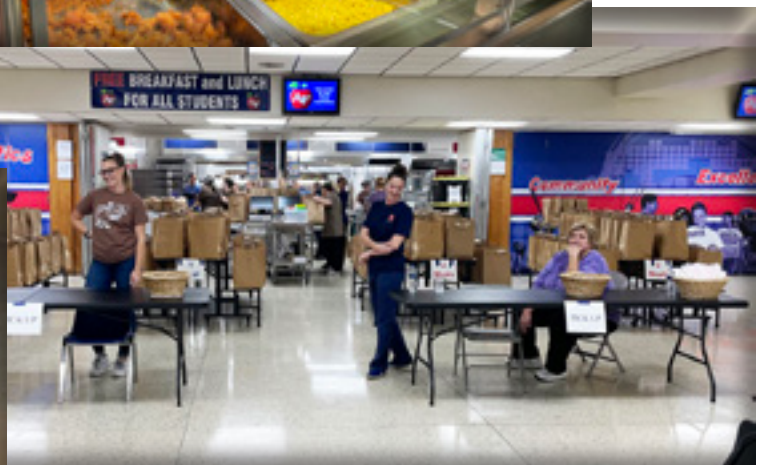
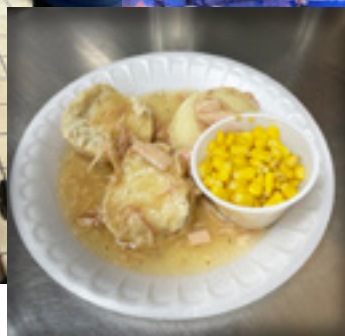
In September of 2021, a picture of our Cream Turkey Meal was shared on our Food Service Department Facebook page and it went viral overnight, reaching over 18,000 people and 86 post shares. Followers made comments about their memories of this favorite school lunch meal, willing to do anything to have it once again. This feedback led to the idea of a Cream Turkey Fundraiser event to give our alumni what they wanted, while also helping our current students out in the process. On October 11th, reservations opened for 900 Cream Turkey meals and the event sold out in less than 72 hours. The fundraiser meal was a suggested donation of \$10.00 and included Cream Turkey, mashed potatoes, biscuit, corn, candied sweet potatoes, strawberries, salad, a carton of chocolate milk, and a homemade Austintown Fitch High School chocolate chip cookie.

On November 10th 2021, the fundraiser went off without a hitch and we served 850 to-go style meals in 90 minutes. We received a tremendous amount of support and positive feedback from our community. They appreciated how thoughtful the event was, directly supporting the families of Austintown Students, and how organized and smooth it operated. And many others were delighted to simply have this homemade meal once again. Additionally, our Food Service staff, many of whom have been with the district for over 25 years, were proud to make this famous meal again and share it with past students.

The event brought in over \$8,000.00 in revenue and after accounting for costs, \$6,449.98 went directly to student meal accounts in the district that had outstanding balances. With such a successful turnout, we are sure to put on another fundraiser event in the near future to once again help our Austintown families and community.

Alexis Weber, RDN, SNS

Food Service Director
Austintown Local Schools
Food Services Department





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19402	WG Chocolate Chip Cookie, IW, Nut Free	126	126/1.55 oz.	1 oz. grain eq.
39099	WGR Cinnamon Chip Scone Dough with Glaze	96	96/2.5 oz.	2 grains
39098	WGR Mixed Berry Flavored Scone Dough with Glaze	96	96/2.5 oz.	2 grains
17989	On Top® Color Craze Unicorn Whipped Topping	6	6/16 oz.	-

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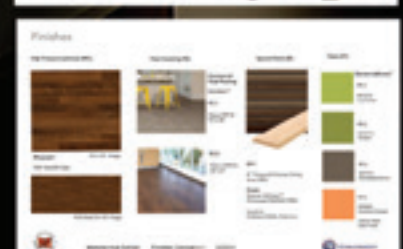
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Fuel Up to Play 60 Day at Andrew J. Rickoff School

On November 30th, 2021, the Cleveland Metropolitan School District (CMSD) teamed up with Fuel Up To Play 60 and the American Dairy Association Mideast to celebrate the scholars at Andrew J Rickoff School. By fueling both their minds and bodies, the day was split into six different activities. The Cleveland Browns mascot, Chomps, even made a surprise visit!

School Nutrition had both their Registered Dietitians there to educate their scholars on two different topics. Alli Thirion-Blasius, MPH, RD, LD, FAND taught the scholars on how to make a healthy smoothie with both fruits and vegetables. Featuring the “Orange Dream” smoothie with only three ingredients (yogurt, clementines, and sweet potatoes), scholars were able to get hands-on experience by making a smoothie and enjoying it too!

Leilah Absi, MS, RD, LD taught the students how a healthy gut functions. Scholars learned about all the parts of the digestive tract and then used yarn to guess the average digestive tract’s length. After, scholars learned about how to incorporate foods high in probiotics into meals. Scholars then made their own gut-friendly recipes using their already favorite meals.



Both Registered Dietitians then opened the floor to the scholars to ask them questions about the meals provided at school. CMSD is a 100% CEP school where all scholars eat breakfast and lunch for free. CSMD is always open and receptive to hearing our scholars’ feedback to the meals. We truly value our scholars’ opinions.

Other lessons included a virtual tour of a dairy farm, a flag football game, lesson on how to make the most of your meals and learning about Fuel Up To Play 60’s new Zone app!

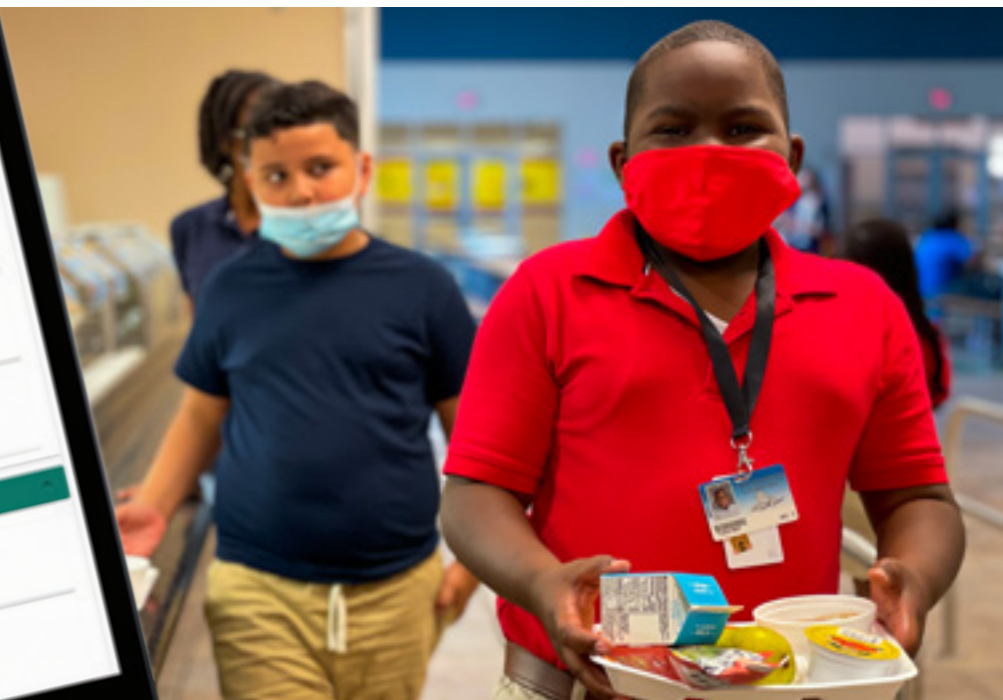
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SNA of Ohio 2022 Retiree Recognition

SNA of Ohio would like to recognize our members - school district AND industry - for their service! If you will be retiring from school food service this year, please complete the form below by April 30, 2022 to be recognized during the awards luncheon at the SNA of Ohio Annual Conference June 14-16 in Columbus! (Annual Conference registration will open this Spring, so be sure to look for that information and register to attend the conference - visit www.snaohio.org.) Thank you!

Complete the online application
by March 1, 2022 at

https://snao.formstack.com/forms/sna_of_ohio_retiree



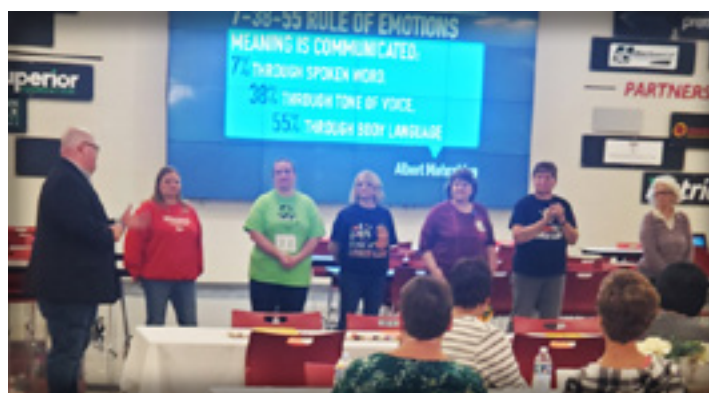
CHAPTER 2

SNA of Ohio Chapter 2 held an in person Fall Meeting at Apollo Career Center October 28, 2021.

JTM helped sponsor speaker Pat Dwyer who presented his Pumped up Extravaganza! 105 school food service staff members attended.

Rightway brought pizza and Apollo Culinary Class made special desserts for us to enjoy.

It was wonderful to get together and celebrate our profession.



SNA 2022 Important Dates

- SNA of Ohio Expo & Education Event – February 23, 2022 – Columbus, Ohio (moved from January 21st)
- SNIC of Ohio Event – April 7, 2022 – Columbus, Ohio (moved from March 1, 2022)
- Legislative Action Conference – March 6-8, 2022 - Washington, DC
- National School Breakfast Week – March 7-11, 2022
- SNA National Leadership Conference – April 28-30, 2022 – West Palm Beach, FL
- School Lunch Hero Day – May 6, 2022
- SNA of Ohio Annual Conference – June 14-16, 2022 – Columbus, OH
- Annual National Conference (ANC) – July 10-12, 2022 – Orlando, FL
- SNA of Ohio Expo & Education Event – October 2022 date TBD – Columbus, OH



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Ohio School Breakfast Challenge

Breakfast & Beyond Recognition for SY 2021-2022

Breakfast and Beyond recognizes Ohio school districts for their resiliency, innovative practices and collaboration in the important work of feeding students.



Announcing the 2021-22 Breakfast and Beyond Recognition

Get ready to participate in the Ohio School Breakfast Challenge (OSBC)- 2021-22 Breakfast & Beyond recognition program. The OSBC partners are again recognizing school districts or a school within a district that demonstrate a collaborative approach and innovative strategies to expand access and participation in school meals.

Districts will receive an email from Survey Research/Alchemer beginning January 10, 2022. Stories will be accepted thru April 15, 2022.

[Click here](#) to submit your story for SY 2021-22 Breakfast and Beyond.

To preview a copy of the submission form, [click here](#).

Participating districts will receive

- an electronic medallion for your use on school menus, website, social media, school district profile & other community focused communications.
-
- social media messages and a press release to share with your district and the community.

Each month a selection of stories will be shared from across the state with the Ohio Education Associations and their membership, and other education, health and child focused organizations.



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SUE WHITAKER MEMBERSHIP AWARD PROGRAM

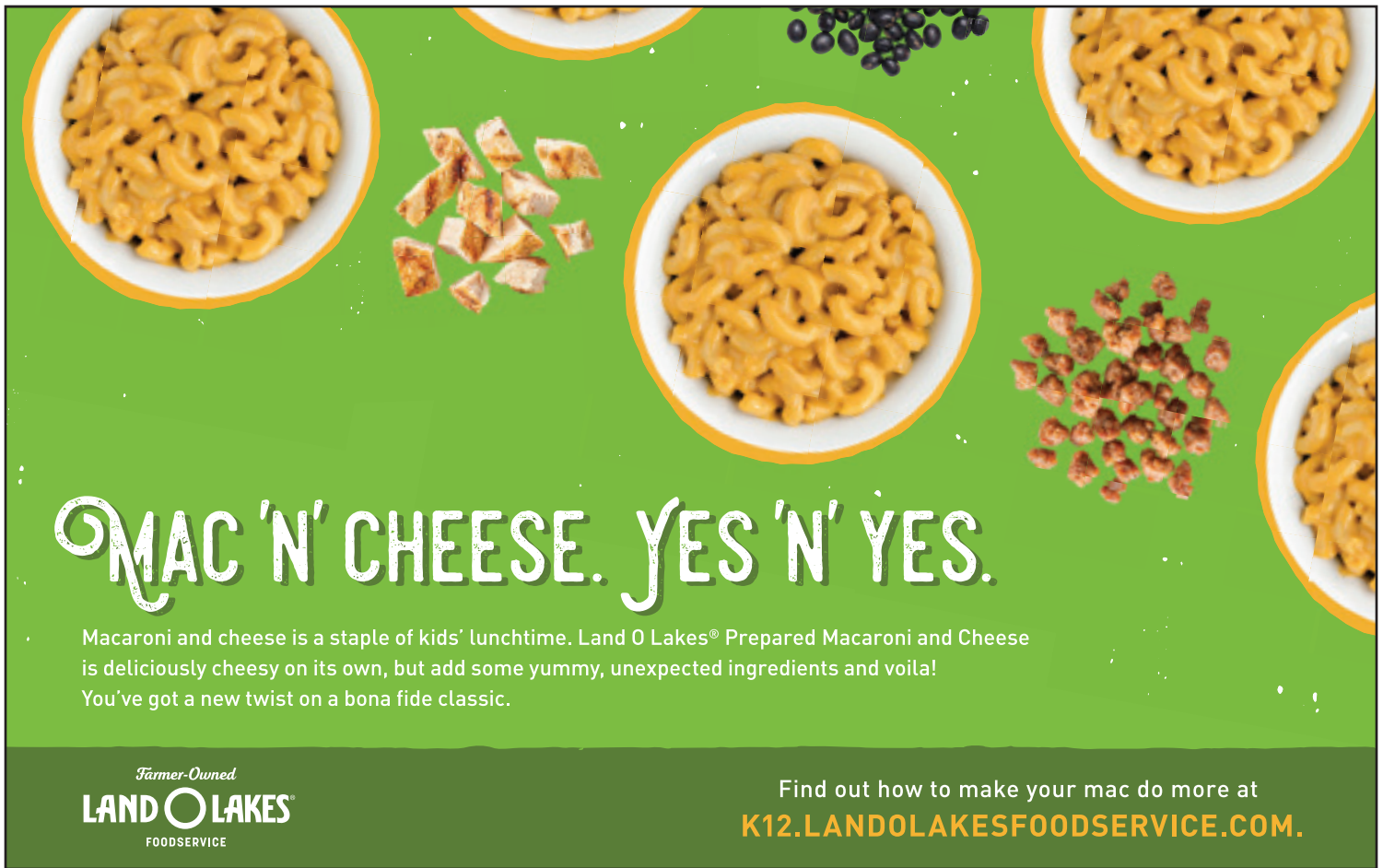
In July 2019, the SNA of Ohio lost - far too soon - longtime friend, supporter, and overall AMAZING person, Sue Whitaker. Sue was the Food Service Director of Huron City Schools. Sue gave 35 years of her heart and soul to a job that she found so rewarding.

Sue also gave her heart and soul to SNA of Ohio, SNA National, and her local SNA Chapter 22. Sue was involved with SNA for over 15 years, and she believed that with the right tools, anyone could make a difference in their district. She strongly believed that being an SNA member and attending educational events would help to provide these tools through professional development and networking.

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 2022 SNA of Ohio Annual Conference to be held June 14-16, 2022 in Columbus. All school food service employees are eligible to apply (members or non-members, and any category of school food service employee).

Submit this application form and essay via our online form at the link below by March 1, 2022. The recipient will be notified in mid-April.

https://snao.formstack.com/forms/sna_of_ohio_sue_whitaker_membership_award



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For more information, please contact KeyImpact Sales & Systems, Inc.
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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 2022 Annual Conference to be held June 14-16, 2022 in Columbus.*

Submit this application form and essay via our online form at the link below by March 1, 2022. The recipient will be notified in mid-April.

https://snao.formstack.com/forms/sna_of_ohio_barb_duncan_scholarship



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 March 1, 2022 at

https://snao.formstack.com/forms/sna_of_ohio_buckeye_service_award

The Buckeye Service Award will be presented at the Annual SNA of Ohio Conference in June. 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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2022 Industry Service Award Nomination Form

The School Nutrition Association of Ohio is seeking applicants for the 2022 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 March 1, 2022 at https://snao.formstack.com/forms/sna_of_ohio_industry_award. The 2022 recipient will be notified in mid-April and will be recognized at the SNA of Ohio Annual Conference June 14-16 in Columbus, Ohio.

Past Recipients of this award:

2021 – Holly McGarry, Waypoint
2020 – Laura Lazor, Ruiz Food Products
2019 – Dixie Marksberry, Talking Rain Beverage Company
2018 – Roger Doseck, JTM Foodgroup
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



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Minimum order is 4 pallets (200-320 cases - can be mixed product)

CODE	DESCRIPTION	CASE PACK	MWV/ GRAIN
IV EZ JAMMERS 80 cases to a pallet			
907	IV - Wowbutter & Grape Jelly EZ Jammer Sandwich	72-2.4 oz	1/1
908	IV - Wowbutter & Grape Jelly EZ Jammer Sandwich	40-4.6 oz	2/2
909	IV - Wowbutter & Strawberry Jelly EZ Jammer Sandwich	72-2.4 oz	1/1
910	IV - Wowbutter & Strawberry Jelly EZ Jammer Sandwich	40-4.6 oz	2/2
LUNCH CALZONES 50 cases to a pallet			
813	829 (IV) Pizza Calzone	48-5 oz	2/2
814	825 (IV) Turkey Pepperoni Calzone	48-5 oz	2/2
816	827 (IV) Cheese Calzone	48-5 oz	2/2
831	861 (IV) Cheeseburger Calzone	48-5 oz	2/2
840	850 (IV) Southwest Chicken Quesadilla Calzone	48-4.5 oz	2/2
841	851 (IV) Philly Cheesesteak Calzone	48-4.5 oz	2/2
890	830 (IV) Chicken Enchilada Empanada	48-5 oz	2/2
BREAKFAST 50 cases to a pallet			
815	828 (IV) Country Breakfast Calzone	48-4.5 oz	2/2
823	826 (IV) Sunrise Egg & Cheese Calzone (pork-free)	48-4.5 oz	2/2
842	862 (IV) Bacon, Egg & Cheese Breakfast Pocket	60-3 oz	1/1
843	863 (IV) Turkey Sausage, Egg & Cheese Breakfast Pocket	60-3 oz	1/1
844	864 (IV) Southwest Chicken, Egg & Cheese Breakfast Pocket	60-3 oz	1/1
865	864 (IV) Fiesta Breakfast Calzone	60-3 oz	1/1
845	865 (IV) Sunrise Egg & Cheese Calzone (pork-free)	60-3 oz	1/1
846	866 (IV) Country Breakfast Calzone	60-3 oz	1/1
JAMMER STICKS			
711	IV - Apple Filled Jammer Stick	72-3.5 oz	0/2

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All orders must be in full and half pallet quantities
12-15 Business Day lead with Wednesday - Friday deliveries
Revised 11/17/2021



2022 Most Valued Principal/Administrator/ Superintendent Award

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

You may apply online by March 1, 2022 at
[**https://snao.formstack.com/forms/sna_of_ohio_mvpa_vAward**](https://snao.formstack.com/forms/sna_of_ohio_mvpa_vAward)

Recipients will be notified in mid-April.


*Awards will be presented during the SNA of Ohio Annual Conference
June 14-16, 2022 in Columbus.*

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SNA of Ohio 2022 SNS Exam Scholarship

SNA of Ohio wants to continue to encourage its members to strive for the SNS credential and will offer two scholarships in 2022 to cover the SNS exam fee!

Definition of a School Nutrition Specialist (SNS)

- An SNS is a person who has successfully passed the School Nutrition Specialist exam, demonstrated the knowledge and competencies necessary to manage school nutrition programs and is dedicated to continuing their professional development.
- The SNS exam is based on four (4) key areas, aligned with USDA professional standards that encompass nine (9) knowledge/content areas and competencies.

Benefits of the SNS Credential

- Provides formal recognition of professional achievement at a national level
- Provides professional recognition from subordinates, peers and superiors
- Increases ability to manage a complex food service operation
- Demonstrates commitment to the school nutrition profession
- Enhances career opportunities
- Elevates self-esteem and pride in one's work
- Improves credibility with school district administrators, local board of education, governing boards and the general public
- Offers self-fulfillment

CRITERIA FOR SNA OF OHIO SNS SCHOLARSHIP ELIGIBILITY:

- Applicant must be a current SNA manager or director level member in Ohio, who has been a SNA member for at least one year, as of application date.
- Applicant must be employed in school foodservice in Ohio, in a supervisory role.
- Reimbursement of Exam fee will be paid upon submission of required reimbursement documents (\$225.00).
- Applications will be accepted by SNA of Ohio through March 1, 2022. Two recipients will be selected and will be notified by mid-April.
- Each scholarship winner is responsible for applying and sitting for the SNS exam in 2022.
- Scholarships are non-transferable.

SCHOLARSHIP AWARD CONDITIONS:

- Member awarded agrees to work in Ohio school food service for at least one year following scholarship award date or repay the SNA of Ohio the amount granted.
- Member awarded agrees to repay amount granted to SNA of Ohio if SNS exam is not taken in 2022.

For full details about the SNS exam requirements, application process, study guide, and exam locations for 2022, visit <https://schoolnutrition.org/SNS/>.

Apply by March 1, 2022 at

https://snao.formstack.com/forms/sna_of_ohio_sns_scholarship!