



SPRING 2023

President's Message

Janelle Brunswick, RD, LD, SNS, President, SNA of Obio



This year has flown by and I hope each one of you can take the time to do some reflection and pick out special moments that were created between you and your staff, students, colleagues, etc. I know I encountered some impactful moments while attending LAC for the first time this year.

While at LAC, I was moved by how many school nutrition professionals and industry partners attend this conference from across the United States. It is powerful to see this many passionate people

charge the hill and advocate for a common goal, feeding America's children healthy meals. Our voices were heard, but we still need everyone's help in passing the Healthy Meals Help Kids Learn Bill (H.R. 1269) that will make the reimbursement rates permanent moving forward for breakfast and lunch. Reach out to your congressman and let them know how important these extra funds are for your program especially with food inflation. Another topic that was discussed at LAC were the new proposed nutritional standards. I highly recommend everyone read the new standards closely and take the time to submit comments by April 10. These changes will directly impact our programs and the food we serve our students. Thank you again to Deanne Kebley, our Legislative Chair, and all of the SNA of Ohio members and industry partners who advocated for America's children.

I am looking forward to seeing many of you at the **SNA** of **Ohio Annual Conference**, **June 20-22**. The conference team and President-Elect, Ashley Morena, have been working hard to put together outstanding sessions that will leave you feeling empowered to go back to your district and build successful teams and stronger communities. On a fun note, I will personally be teaching line dancing on Tuesday night. This is a beginners class, so no previous experience or rhythm required. Wear your favorite country gear and get ready to stomp your boots.

It has been an amazing journey to serve as the SNA of Ohio President. I have grown personally and professionally as a leader and I hope that I have made a positive impact on SNA of Ohio. One of my favorite things about SNA is connecting and building meaningful relationships with other directors and industry partners. I am so grateful for all of my mentors along the way and I am excited to see our mentoring program in action next year so if you know of anyone who would make a great addition to the SNA of Ohio board please let me know.

Thanks for all of your hard work and dedication to Ohio's children.

The conference team ... have been working hard to put together outstanding sessions that will leave you feeling empowered to go back to your district and build successful teams and stronger communities.

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The SNA of Ohio newsletter is published three times a year. Circulation is 1,000+.

SNA of Ohio Annual Conference



June 20-22, 2023 **Embassy Suites Columbus • Dublin**

Are you in the process of rebuilding a self-sustaining school nutrition program after several years of pandemic chaos? Collaborate with your school and industry colleagues from around the state and learn from others at 2023 SNA of Ohio Annual Conference! Hear what others around the state are doing to rebuild their programs with a key focus on building to empower. There are several tracks with CEUs dedicated to personal growth, building successful teams, and stronger communities. Earn 9+ CEU's as you choose from several different educational breakout sessions and attend the engaging, interactive general sessions! And, of course there will be plenty of time for networking and building relationships!

We have developed some additional tools to overview this year's conference and provide more information to you about what to expect! We hope you enjoy the video below, as well as our conference quide!

SNA Ohio Conference Overview Video

SNA of Ohio Conference Guide

We look forward to seeing you in June!

For the full agenda, hotel information, and to register, visit

https://www.snaohio.org/AnnualConference.aspx

Showing Up for Our Profession in School Year 2023 - 2024

Alison Jordan, on behalf of the SNA of Ohio Industry Advisory Council

As we close the chapter of another school year, now is the time to evaluate goals and initiatives from School Year 2022-2023 and create plans for School Year 2023-2024. For your industry partners and School Nutrition of Ohio, the same is true. What is working? What is not working? How do we modify and establish new goals for the new school year?

For many of us, we feel that strategic planning is something we brainstorm, but never put into action. One way to move beyond brainstorming is by creating SMART Goals for our business development. SMART Goals is a standard template for creating organizational goals and objectives with an easily remembered acronym. https://www.indeed.com/career-advice/career-development/how-to-write-smart-goals.

- Specific
- Measurable
- Achievable
- Relevant
- Time-sensitive

Creating goals that are specific, measurable, achievable, relevant, and time-sensitive allows for more achievement. It also keeps our teams united and clear with expectations and action steps. While goal-setting can seem daunting, it's worth the time to develop in order to measure the achievements throughout the school year.

One of the most gratifying things is reflecting on specific goals and timelines to observe all that our teams have accomplished. At SNA of Ohio, we are constantly evaluating our programs to ensure optimal support of school districts and their changing needs. From state and federal regulations, staffing shortages, supply chain issues, financial constraints, and administrative demands, time outside of the office is limited. Therefore, SNA of Ohio is consolidating events to maximize your time and return on investment. Going from three separate events to two consolidates resources offering more "bang for your buck" when you do leave your district. Please

join us for the SNA of Ohio Annual Conference in June 2023 and the Fall School Nutrition Expo & Education Event in Fall 2023!

The Annual Conference in June is strategically timed to welcome all members of school nutrition programs to attend while sites are closed for summer vacation. While a kitchen manager, line cook, or general employee may not be able to leave the district during the school year, summer is a great time to capture this audience and reinvigorate them for another school year.

The Fall Expo and Education Event is a one-day event in the fall where staff members can visit industry partners in the exhibit hall and taste new products in anticipation of bid and USDA commodity diversion seasons. K12 food manufacturers launch new products in July at the SNA National Conference, ANC. These products will be featured at the SNA of Ohio Fall Expo, so you won't miss new products and innovation if you're unable to travel to ANC on the national level. Industry member packages for SNA of Ohio are launched in June each year. Be on the lookout for the School Year 2023-2024 Industry Member Packet with engagement opportunities. Many SNA of Ohio events are limited to current industry members, so please consider participating!

Join us for our upcoming SNA of Ohio events to kick off School Year 2023-2024!

- SNA of Ohio Annual Conference: June 20-22, 2023 in Dublin, Ohio
- SNA of Ohio Fall Expo & Education Event: September 27, 2023 in Newark, Ohio

Visit snaohio.org to register for events and discover more resources! Networking is one of the most important features of our business. From operator to state agency to industry partner, we all have the unique opportunity to meet in-person and learn from

Showing Up for Our Profession

continued from page 3

one another at SNA of Ohio events. Please consider using the "buddy system" and bringing a staff member or nearby district representative to attend an upcoming SNA of Ohio event with you. This helps to encourage attendance and comfort when participating in new

activities. Higher participation makes these events more advantageous to its members and sponsors. Together, we can tackle obstacles and build stronger programs!

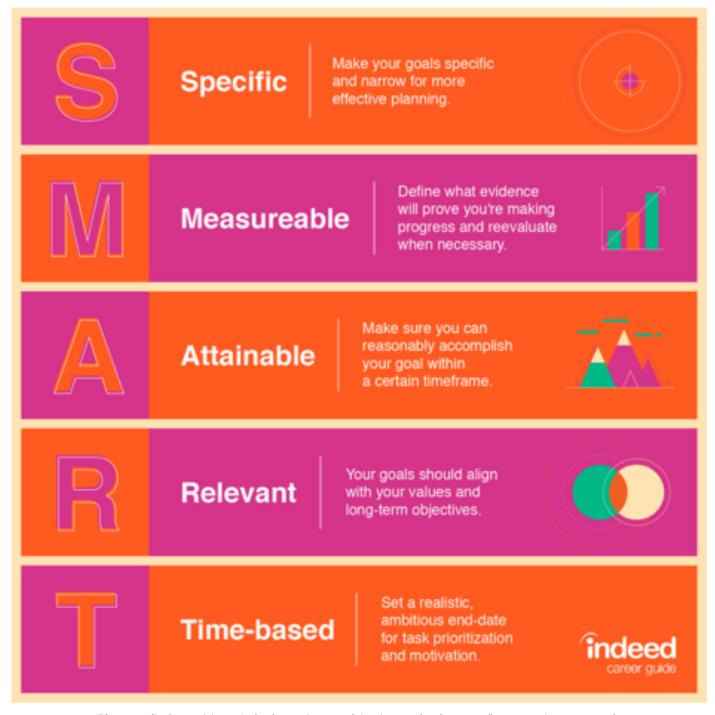


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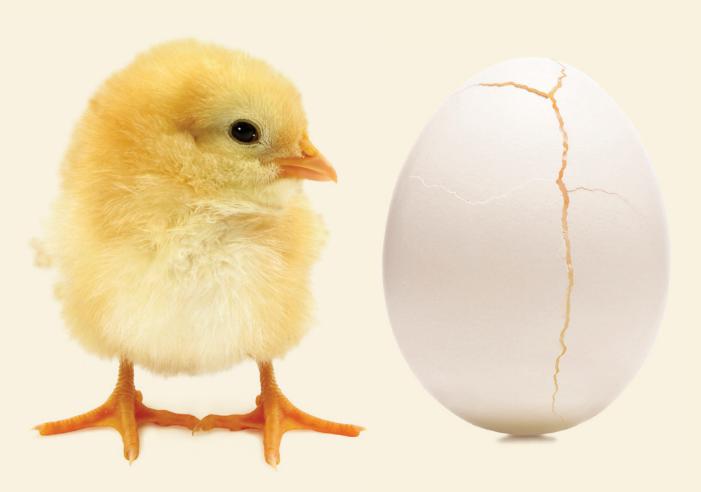
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Which came first, the chicken or the egg? Neither.



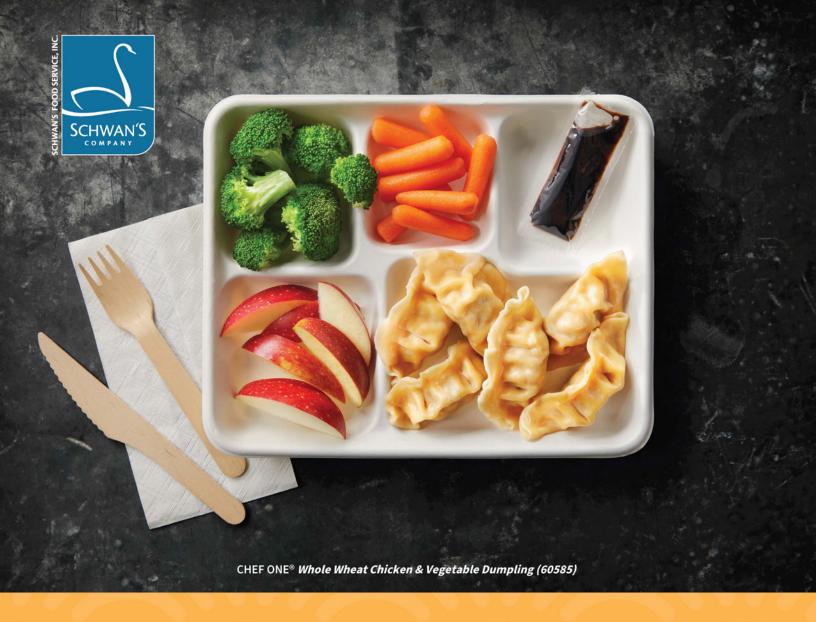
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Legislative Action Conference 2023

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.

On March 7, 2023, our group of delegates had all inperson meetings with our Congressional Representatives to discuss the SNA Position Paper, which included many pertinent topics that could have very beneficial impacts for our operations. The topics we discussed with our Congressional Representatives include:

- 1) Expand NSLP/SBP to offer healthy school meals for all students at no charge.
- 2) Make the following permanent changes to Child Nutrition Programs:
 - Reimbursement rate increases for the National School Lunch and School Breakfast Program (NSLP/SBP), provided in the bipartisan Keep Kids Fed Act (PL 117-158).
 - Ensure future nutrition standards are achievable and keep students eating and enjoying school meals.
 - Reduce regulatory and administrative burdens.

Thank you to all the following Ohioans who attended the 2023 LAC Conference:

Jason Miller Bill Bailey Julianna Carvi Adriana Flener Briana Cates Gina Nash James Bannerman Megan Grippa Matthew Cautin Andrea Helton Sally Rathje Stacey Bettis Winnie Brewer Patrick Clemens Brigette Hires JoAnne Robinette Marissa Dake Beverly Wasserbeck Joseph Brown Jennifer Hirsch Janelle Brunswick Carole Erb Deanne Kelblev Lincoln Yee Samantha Buckley Laura Filippi Tiffany McCleese Maureen Zapf



Legislative Action Conference 2023

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RECIPE DEMONSTRATIONS

Would you like to see a live demonstration of our school recipes? Sign up now to recieve a visit from your area representative at your school.



For additional school resources, visit Drink-Milk.com





What's Trending in K-12 Nutrition in 2023?

From effective meal planning and accurate inventory to tackling unpaid meal debt, this report walks you through the most pressing topics for nutrition professionals in 2023.



Explore the Trends by Scanning the QR Code!



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Leadership Journey of Ashley Morena

Current Position on the Board: President Elect

Title: Nutrition Services Director

How many years have you worked in child nutrition? 7 years

What's your favorite thing about being involved in SNA? I love being part of a community of people who are all on a similar journey. We love to serve and to make differences in the lives of our students. SNA has helped me build my confidence in my leadership journey and I will be forever grateful

What are you most passionate about professionally? I am passionate about helping other people reach their

greatest potential. Helping team members grow into leaders is one of my greatest accomplishments.

My Favorites:

- *School Lunch*: Gosh how do I choose?! Honey Bacon Pizza, popcorn chicken bowl
- *Music:* Fleetwood Mac, NEEDTOBREATHE, One Republic
- Vacation: Anna Maria Island, FL and the Smoky Mountains
- *Hobby(ies):* Gardening, reading, hiking, helping other learns to manage hypertension through lifestyle changes.









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Leadership Journey of Alison Jordan

Current Position on the Board: IAC Vice Chair (*I will be Chair for SY 23-24*)

Title: Midwest Regional Sales Manager

How many years have you worked in child nutrition? 10 years

What's your favorite thing about being involved in SNA? Networking and building friendships; I've been through a lot of personal growth in recent years and it's be so heartwarming sharing that with my friends and colleagues. Most of these relationships were established through SNA, so this organization brings a lot of connection to my day-to-day job.

What are you most passionate about professionally?

Supporting school districts with tools and resources to make their jobs easier. I'm able to learn tips, tricks, and best practices from across the Midwest and bring them to individual districts.

My Favorites:

- School Lunch: Walking Taco with lots of cheese sauce
- Music: 80's and 90's (now considered oldies!!)
- Vacation: Yellowstone National Park
- Hobby(ies): watching movies, cooking, dog walks, costume parties, sleeping, preparing for a growing family – coming in June 2023.







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Cleveland Browns Jakeem Grant and Chomps Serve Breakfast to Some Steele High School Students

During National School Breakfast Week, Jakeem Grant and Chomps from the Cleveland Browns served breakfast to some Steele High School students! The Steele News Live team also interviewed him, asking him all sorts of breakfast-related questions - including, "What is Chomps favorite breakfast?" (Answer: A good steak and eggs!) Click here to check out a video produced by the district to highlight this visit, as well! https://youtu.be/Nae0mmnZvpQ.















continued on page 26

Cleveland Browns Jakeem Grant & Chomps continued from page 25













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Austintown Local School District Suburban, Austintown, Ohio Mahoning County

Breakfast & Beyond-2022



Collaborators

- District & Building Administrators, Teachers
- · Child Nutrition Staff, Facilities
- Parents, PTA/PTO, Volunteers

School District Instructional & Meal Options

SY 2021-2022- In-person instruction

- K-2: Grab-n-Go to eat breakfast in the classroom.
- 3-5, Middle & High School: Eat breakfast in the cafeteria.
- Breakfast and Lunch are offered at no charge.

Goals

- Promote breakfast and lunch thru merchandising and social media.
- Offer a variety of menu options for all students

Results

- Elementary: Approximately 55% of students eat daily school breakfast.
- Districtwide approximately 31% of students eat school breakfast and 65% eat a daily school lunch.
- Districtwide 30% more breakfast and lunches were served over last school year.

SY 2021-22- Austintown Local Schools nutrition department provides meals to two elementary schools and one middle and high school. The greatest challenge this school year has been disruptions in the supply chain. Supply chain shortages have affected every aspect of the foodservice operation. Food and paper supply shortages have led to frequent menu changes and time spent ordering supplies from a variety of distributors. Despite the disruptions, the nutrition staff has remained dedicated to preparing a variety of foods that are appealing and tasty.

K-2 students pick up breakfast in the cafeteria to eat in the classroom. Grade 3-5, middle and high school all eat breakfast in the cafeteria. Daily, 55% of elementary students eat school breakfast. The high school offers a 2nd chance breakfast. Students can pick up breakfast between classes or eat in the cafeteria during study hall through the 3rd period. Daily, 31% of students districtwide eat a daily school breakfast. This is approximately a 50% increase over previous years.

In middle and high school students are offered a variety of hot and cold menu options made from scratch. This year, the district has added a refrigerated merchandiser stocked with salads, yogurt parfaits, wraps, and other choices. High school students are also offered a daily salad bar at lunch. Students are encouraged to select food items as a reimbursable lunch meal. Offering a variety of menu options has increased lunch participation by 30% over the last school year. Approximately 66% of students districtwide eat a daily school lunch.







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Clark-Shawnee Local School District Suburban, Springfield, Ohio Clark County

Breakfast & Beyond-2022



Collaborators

- District & Building Administrators, Teachers
- · Child Nutrition, Support Staff
- Parents, PTA/PTO

School District Instructional & Meal Options

SY 2021-2022- In-person instruction

- Grab-n-Go breakfast to eat in the classroom.
- Breakfast and Lunch are offered at no charge.

Goals

- Collaborate with building staff to support and provide for the nutritional needs of students.
- Encourage and increase participation in school breakfast and lunch.

Results

- More than 3500 additional breakfast and lunch meals were served in October 2021 than pre-pandemic meals served in October 2019.
- Districtwide 38% of students eat breakfast and 51% of students eat lunch every day.

SY 2021-22- This school year 3 elementary schools were combined into a new PK-6 building. This building was equipped and ready to serve students throughout the district. At the same time, the district experienced supply chain issues and staff shortages. The nutrition department was moved by the overwhelming support from all buildings across the district. The administration and building staff recognized how critical nutrition is to a student's school day and was willing to collaborate and support child nutrition in whatever area that was needed. A few ways administration stepped up to help-

- District and building administrators helped during service hours for breakfast and lunch to encourage students to participate in both meals.
- District administration helped by subbing in the kitchens when staff shortages would have caused the district to shut down. This served to give a unique connection with the food services team and provided a greater understanding of the role of child nutrition in the district.
- Teachers encouraged students to participate in school breakfast and lunch.
- Support staff helped to operate breakfast carts that deliver breakfast directly to student pods. This provided a personal connection each morning between aides and students participating in breakfast.
- The child nutrition team worked together to the best of their abilities to provide meals every day despite the obstacles of food and staff shortages.

Child nutrition made significant changes to their meal program and maintained flexibility throughout the year.

- Taste-testing became a new strategy to introduce new food items. In a "normal" year the department would taste-test a few new items. Because of food shortages, many of the usual menu items were unavailable. Taste-testing became a necessity to provide a variety of menu options. Initially what had been considered a huge challenge became a great opportunity for growth.
- Communication was key. Social media, text messaging, etc. became a method to reach families more effectively.
- The breakfast delivery model was changed to bring breakfast directly to the learning pods where students enter the school every morning. This change increased the number of students participating in breakfast every day.
- The district experienced record-high participation in both breakfast and lunch. More than 3,500 breakfast and lunch meals were served in October 2021 over pre-pandemic October 2019. Offering meals at no charge, offering Grab-n-Go, and the communication and support of staff all contributed to the success of the program.

"We have learned a lot about being flexible...something we will carry forward. The pandemic brought many challenges that were crippling in the beginning. In reality, it forced us to grow and evolve in unexpected ways and has taught us valuable lessons. Now we are capable of meeting any challenge we face". Alexis Staffan, Food Services Director











WANT STUDENTS TO EAT MORE FRUIT?

Serve Up A Tropical Treat

DOLE® FRUIT BOWLS®

Credits as 1/2 Cup Fruit per USDA Meal Pattern Requirements

Did You Know?

Tropical fruits that are sourced globally are compliant with the **Buy American Provision.**





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LET'S CREATE **MENU'S** TOGETHER!





















Contact Ritchie Marketing at (800) 968-3636 sales@ritchiemarketing.com www.ritchiemarketing.com















Announcing the Ohio School Breakfast Challenge Breakfast & Beyond Recognition for SY 2022-2023

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



The Ohio School Breakfast Challenge (OSBC) partners are recognizing districts or an individual school within a district, that demonstrate a collaborative approach and innovative strategies to expand access and participation in school meals.

How to Participate

Click here to submit your story for SY 2022-23 Breakfast and Beyond.
Beginning in January, 2023, school districts will receive an email from
@Survey Research/Alchemer to submit your story for Breakfast & Beyond.

Submit stories that-

- include plans implemented between June 2022 thru December 2022
- demonstrate collaborative efforts, innovative strategies, and practices
- maximize resources to expand and increase access to the school meal programs.

Stories can be submitted between January 15, 2023 thru April 15, 2023.

Recognizing Your Efforts

A selection of stories from across Ohio will be highlighted and shared on an ongoing basis (February thru May 2023) with all Ohio Education Associations and their membership, and other education, health, and child focused organizations.

Districts submitting stories 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.

For resources to promote school breakfast visit OhioSchoolBreakfastChallenge.com









Kellogg's NEW and Exciting for 2023!

Start the year with smiles

by offering the waffles kids can't L'Eggo[®]:
Eggo® Eggoji [™] Waffles made with whole grain in

















Successfully student tastetested²

Eggoji™ Waffles enjoy a 20% growth since 2021 launch with 1,000+ operators purchasing.3 Good source of 7 vitamins and minerals



Students start strong with

2oz. Eq. Grain Cereal-In-A-Cup from Kellogg's

- USDA Whole Grain-Rich Compliant
- · Good Source of Fiber
- . Made With Colors and Flavors from **Natural Sources**









Lift Participation by Up To 50%4

Create grab-and-go kiosks or stations on their way to class.

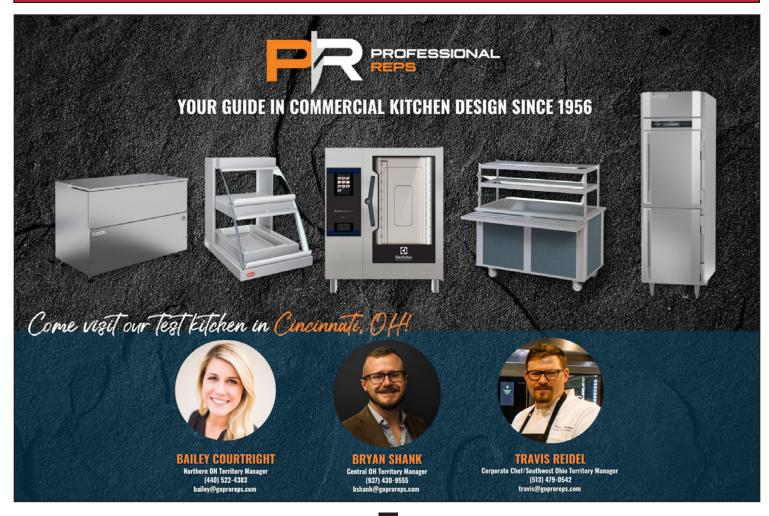
Increase Participation by Up To 80%⁴

Provide breakfasts in the classroom by serving them as they enter the room.

Item# **Product Description** Eggo®Chocolate Eggoji™ Waffles,Made With 32g Whole Grain 38000-28042 12ct. / 1.31oz. Kellogg's Frosted Flakes® Multi-Grain For Schools 38000-24196 Cinnamon Frosted Flakes™ Multi-Grain For Schools 60ct / 2 1oz 38000-27095 Kellogg's® Frosted Mini Wheats® Original 60ct. / 2.1oz.

For more information, please contact your Kellogg Sales Representative or visit www.KelloggsAwayFromHome.com



















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Bagels - Croissants - English Muffins - Biscuits - Sliders French Toast - Pancakes & New! Pancake Bites - Waffles - Sandwiches -**Breakfast Buns**

Mini Loaves - Muffins - NEW! Pizza -Commodity Processing







One Stop Protein Shop - Shelf Stable Products Meat Sticks - Deli Bites - Ends & Curls - Salami Slices - Cheese Dips













Plant Based Protein Spreads - Vegan - Shelf Stable Chocolate - Creamy - Apple Cinnamon Single Serve Cups or 15 Lb. Pails -

New! Three Chickpea Filled Sandwiches New! Three Tortilla Filled Wraps

Contact: Beverly or Chris at 216-469-1542

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Cook and serve or hold these fries in any type of serving container for 30 minutes or more. Results you and your