

NEW MEXICO SCHOOL NUTRITION ASSOCIATION

2023 ANNUAL STATE CONFERENCE

Table of Contents

NMSNA Executive Board	2
Welcome Letters	3-5
Keynote Speaker	6-7
NMSNA Conference Schedule	11-14
Class Description	16-20
Manufacturers/Brokers Booth Number	22-23
Continuing Education Units (CEUs) Record	28-29
Foodshow Exhibitor Index	30-36

THE LYMAN GRAHAM SCHOLARSHIP (LGS)

In May 2019 the world of child nutrition experienced a devastating loss; Mr. Lyman Graham departed this life after many years of dedicated service to Roswell School District Food Services & NMSNA and its members. Mr. Graham was a strong believer and advocate of “feeding our babies” and fought long and hard to encourage and educate our legislators that Universal Meals (now known as Healthy School Meals for All) is the way to go to ensure no kid ever went hungry in this great country of ours. With this thought in mind, he made it his humble duty to attend the Legislative Action Conference (LAC) annually to fight towards Healthy School Meals for All becoming a reality. In his memory we have established the LYMAN GRAHAM SCHOLARSHIP that will afford a NMSNA member the opportunity to attend LAC to continue the work of Mr. Graham at his favorite leadership forum. This is the third year of this scholarship opportunity. A deserving child nutrition professional will receive the opportunity to attend this leadership forum (in person); all expenses paid. (Estimated value of \$3000.00)

NMSNA would like to thank our vendor sponsors that contributed to the LGS fund:

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THANK YOU

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Greetings NMSNA Membership, Agency Partners & All!!

First & foremost, I want to take this opportunity to acknowledge the extraordinary efforts of you and your teams in going above and beyond to feed children post-pandemic and on into our “new normals”. You all are true Heroes in every sense of the word in the communities you serve; so much so that School Lunch Hero Day was proclaimed again on May 5, 2023 in our great state by Governor Lujan-Grisham! I want to say a heartfelt **THANK YOU** for the dedication and tireless efforts you and your teams have demonstrated in feeding our children!!



We are welcoming all of you to our 66th Annual Conference at the Isleta Resort & Casino. Our theme is **“The Magical World of Feeding Children”** because it never ceases to amaze all how we do what we do! Please take advantage of this very foundational information to help continue to prepare us in our “new normal” operations of SY23/24. If you attend both full days on June 7th & 8th and the morning general closing session on June 9th you will have the opportunity to earn over 14 hours of CEU’s. Please make every effort to attend because there will be extensive guidance on how to properly operate your meal programs under the new SB4 legislation that was signed into law this past March 2023, which ensures all students eat breakfast and lunch at no cost every school day.

Please join me in acknowledging the extraordinary efforts of our entire planning committee who made this magical forum possible, a huge shout out to Shelley Montgomery, Rosalinda Sanchez, Chimene Quillen and Janet Sanchez, our Executive Director whom without their expertise and guidance this 66th Conference would not be possible. From securing venue, creating graphics through dealing with registration difficulties and everything in between these ladies have stayed dedicated and focused in getting us to the finish line.

So again, I welcome EVERYONE to please take advantage of this opportunity for you and your teams to get ready for SY23/24. Finally, NMSNA thank you for your support during my tenure as your President, I have enjoyed the honor and look forward to passing the baton on to our new President Rachel Roybal-Rogers. Take care all and I look forward to experiencing **“The Magical World of Feeding Children”** with all of you!

Sincerely,

Marie E. Johnson, SNS

A handwritten signature in black ink, appearing to read "Marie E. Johnson", written over a horizontal line.

NM SNA President

NEW MEXICO PAST PRESIDENTS

Marie Johnson	2022-23	Farmington	Jane Hammond	1986-87	Clovis
Marie Johnson	2021-22	Farmington	Roger Powell	1985-86	Alamogordo
Janet Sanchez	2020-21	Belen	Jackie Haley	1984-85	Aztec
Rachel Royal-Rogers	2019-20	Mora	Loyce Hodges	1983-84	Clovis
Dean Gallegos	2018-19	Bernalillo	Etta Rae Sewell	1982-83	Albuquerque
Shelley Montgomery	2017-18	Dexter	Kathy Daddow	1981-82	Aztec
Norma Valenzuela	2016-17	Las Cruces	Jeanette Cooper	1980-81	Alamogordo
Judi Juaquez, RD/LD	2015-16	Santa Fe	Laura Beth Newberry	1979-80	Clovis
Nancy Cathey, RD/LD	2014-15	Las Cruces	Elaine Keaton	1978-79	Albuquerque
Sabrina Gonzales	2013-14	Albuquerque	Elaine Keaton	1977-78	Albuquerque
Kerry Moore	2012-13	Roswell	Naomi Reed	1976-77	Albuquerque
Mary Swift	2011-12	Albuquerque	Kathy Daddow	1975-76	Aztec
Angela Haney	2010-11	Los Lunas	Dell Foster	1974-75	Clovis
Darlene Yocham	2009-10	Gallup/McKinley	Loy LeGore	1973-74	Albuquerque
Lorraine Marquez	2008-09	Belen	Bettye Palmer	1972-73	Albuquerque
Debra Trujillo	2007-08	Bernalillo	Fern Allen	1971-72	Albuquerque
Debra Trujillo	2006-07	Bernalillo	Opal Hayne	1970-71	Alamogordo
Gayle Reeves	2005-06	Silver City	Doris Valentine	1969-70	Albuquerque
Lyman Graham	2004-05	Carlsbad	Ann Mullings	1968-69	Santa Fe
Andy Suazo	2003-04	Santa Fe	Lucille Coleman	1967-68	Albuquerque
Janet Sanchez	2002-03	Belen	Naomi Shoul	1966-67	Cruces
Pauline Raia	2001-02	Albuquerque	Albert Scott	1965-66	Hobbs
Demetrious Givas	2000-01	Anthony	Mildred Wenk	1964-65	Albuquerque
Esther Quesada	1999-00	Albuquerque	Naomi Bond	1963-64	Albuquerque
Lorraine Silva	1998-99	Belen	Selma Chambers	1962-63	Albuquerque
Judy Abernathy	1997-98	Clovis	Margaret Jones	1961-62	Cruces
Sharon Graham	1996-97	Bloomfield	Harold R. Miller	1960-61	Carlsbad
Mary Ann McCann	1995-96	Taos	Paul Tombs	1959-60	Hobbs
Lucille Lee	1994-95	Los Lunas	Jay Lewis	1958-59	Albuquerque
Patricia Vigil	1993-94	Mora	Harold R. Miller	1957-58	Carlsbad
Corrine Lovato	1992-93	Santa Fe	Ruth Williams	1956-57	Grants
Barbara Horry	1991-92	Clovis	Jane Hammond	1955-56	Clovis
Cathy Daddow	1990-91	Aztec	Jay Lewis	1958-59	Albuquerque
Pauline Barker	1989-90	Grants	Harold R. Miller	1957-58	Carlsbad
Myra Eden	1988-89	Albuquerque	Ruth Williams	1956-57	Grants
Clifford Morris	1987-88	Santa Fe	Jane Hammond	1955-56	Clovis

Hello to all,

Summer Break is finally here! This has been the first year in three years that my district has completed a full school year. First, was the Pandemic and then Forest Fires threatened our town. This year was a challenge for me, but I'm still standing! I hope you all had a great school year.

It's time for our 2023 Annual NM State Conference! This year's theme is "THE MAGICAL WORLD OF FEEDING CHILDREN"! The conference kicks off on June 6th and ends on June 9th. We have some amazing Keynote Speakers, a schedule full of informative and interactive classes and you'll also be able to visit with over 50 vendors for the Food Show.

The first day will start off with some fun, hands on classes of Fruit & Vegetable Designs and Sugar Cookie Decorating. These classes are great for team building! Check out our Conference schedule to see the great classes we will be offering this year.

We will once again have our Networking Event for Food Service Directors. You will get to have quality time with some Exclusive Vendors during Wednesday's class time. Please take advantage of this one on one time that you may not be able to get elsewhere.

This year's main event will be a Banquet and Dance! We will be giving three gift cards to the winners of our costume contest. Get ready to have a Magical Night with good food, music, and a lot of fun with some awesome lunch ladies!

We will be offering continental breakfast each morning and a box lunch daily. We will conclude our Conference with a breakfast buffet, a board meeting, presentation of awards, installation of officers and an awesome Keynote Speaker Jeff Joiner.

Thank you all for your hard work, and dedication to feeding the students of New Mexico!

Hope you all enjoy the 2023 State Conference!

Rachel Rogers, NM SNA Pres-Elect



“Making Magic: Turning Your Cafeterias into the Happiest Places On Earth!”

Jeff Joiner

Keynote brought to you by NMPED

There’s a lot to learn from Disney about hospitality, teamwork, customer service, and marketing. In this fun session, we’ll focus on how we can apply those lessons to the school cafeterias in New Mexico!

Jeff Joiner combines his experience as a college professor, professional speaker, business owner, and consultant to provide relevant, useful training for school districts around the country. Jeff runs his own company, specializing in helping school districts reach their goals. He has worked with over 500 school districts in 48 states, helping them improve their programs, teams, and workplaces. Jeff’s passion and purpose is *to equip people to live victoriously and abundantly.*

A Tyson Foods advertisement. On the right side, there is a close-up image of a chicken sandwich on a sesame seed bun with lettuce, tomato, and cheese, and a white plate of three golden-brown chicken drumsticks. On the left side, the Tyson logo (a circle with a stylized 'T' and horizontal arrows) is positioned above the word 'Tyson' in a serif font. Below this, the words 'FUEL UP FOR GREATNESS' are written in large, bold, blue, sans-serif capital letters. At the bottom, the text 'FOR MORE INFORMATION, PLEASE CONTACT:' is followed by 'Tyson K12 Sales Manager | Mandy Lovato' and 'Mandy.Lovato@tyson.com | 505.974.0991' in a smaller, bold, sans-serif font.

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FOR MORE INFORMATION, PLEASE CONTACT:
Tyson K12 Sales Manager | Mandy Lovato
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“The Magic Kingdom—The cafeteria: Customer Service for Kids”

MGM—Maureen G. Mulvaney

Why should Disneyland be called “The Magic Kingdom” when School Nutrition is the true ‘Magic Kingdom’? Your school cafeteria, the true ‘Magic Kingdom’, is saving the Nation—one meal at time.

Learn how to engage, energize and electrify your staff and students. Learn how to create magical experiences for your customers—your guests—THE STUDENTS!

MGM is Maureen G. Mulvaney, and international professional speaker, college instructor, author and mother of a super star. Be prepared to laugh while you learn attitude technologies to make you happy, healthy and prepared to handle just about anything!





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Nourish your district's nutritional initiatives with our digital toolkits, including standardized recipes, promotions, photos and more.

Marketing Toolkits

School Nutrition Toolkits

Curriculum Toolkits



Visit our booth and check out **DairyMAX.org/digital-toolkits** to see how we can MAXimize your district's ADP.



HERE'S WHAT WE BRING TO THE TABLE

We understand your foodservice operation has a unique set of needs, and Shamrock Foods is here to help with the right products and service for success. As part of our commitment to going beyond delivery, we offer an easy way to control food costs, maintain federal and state standards and much more so you can focus on what matters most – the students.

CULINARY FORWARD FOCUS

Shamrock Foods offers an experienced team to support the latest culinary trends. With a focus on fresh produce, dairy, whole grains, CN Label products and utilization of USDA Foods, Shamrock Foods also features an extensive line of Smart Snack compliant choices.

DEDICATED EDUCATION SUPPORT

Shamrock Foods offers a specialized management and sales team, including Registered Dietitians and SNS Credentialed staff, to ensure your success. From advising on how to meet Federal and State regulations to maintaining USDA meal compliance, our mission is to drive student and staff satisfaction.

MENU WIZARD+

BY SHAMROCK FOODS®

THE SMARTER WAY TO MANAGE YOUR FOODSERVICE OPERATIONS

Exclusively for Shamrock Foods customers, Menu Wizard+ is a powerful tool that delivers cost-savings, nutritional solutions for K-12. To get started, contact your Shamrock Foods Sales Representative.

For more information in New Mexico, please contact Chimene Quillen at chimene_quillen@shamrockfoods.com or School Sales Support at (602) 477-6226.



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Foodshow Hours

*Foodshow will be located at the Isleta Resort & Casino Main
Ballroom*

Thursday, June 8 from 9:45am - 12:00pm

DIRECTORS & BUYERS ONLY!

Thursday, June from 12:00pm - 1:45pm

Open to all registrants

Learning topic codes: 2140, 2230, 2240, 2400



Create Portable, Sealed Meals with
Oliver's Speedseal Packaging System

Your Menu Items Showcased
for Grab-n-go Convenience

Offering 100% Compostable,
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- ✓ Breakfast
- ✓ Lunch
- ✓ Supper
- ✓ Snacks
- ✓ Vending
- ✓ Summer Feeding



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SCHEDULE OF EVENTS
Day 1: June 6, 2023

TIMES	LOCATION
10:00am-12:00pm	Isleta Board Room
12:00pm-3:00pm	Isleta Board Room
1:00pm-3:00pm	Seminar 120
3:15pm-5:00pm	Seminar 120
3:00pm-5:00pm	Isleta Foyer

Preconference - Tuesday, June 6, 2023

Wednesday, June 7, 2023

SCHEDULE OF EVENTS DAY 2: JUNE 7, 2023					
7:00am - 4:00pm	REGISTRATION OPEN			FOYER	
7:00am -7:45am	Coffee & Continental Breakfast - Foyer			LOCATION	
8:00am - 9:45am	OPENING GENERAL SESSION Welcome - Marie Johnson, NMSNA PRESIDENT Board meeting- Minutes & Treasurers reports USDA & PED -Fans -ECECD Updates KEYNOTE: MGM "The Magic Kingdom-The Cafeteria 3 Magical Words"				Main Ballroom
Seminar					
	Río Grande	Bosque	Manzano	Sunrise	
10:00am-11:00am	Magic Words MGM	NMPL 101 New Meal Patterns Requirements <i>Tanya, Dara & Vanessa- PED</i>	Buy American	Conflict Style <i>Jessica Gould, LEAD</i>	Best Practices in Kitchens (Spanish) <i>Juan Enriquez</i>
11:15am-12:15am	Magic Words (REPEAT) MGM	SB4 Future State Grant Funding <i>Felix Griego & Michael Chavez- PED</i>	Limited to 40 <i>Yezica Hostetler, ICN</i>	Listening Habits <i>Jessica Gould, LEAD</i>	Best Practices in Kitchens (Spanish) repeat <i>Juan Enriquez</i>
Foyer-Boxed Lunch					
	Río Grande	Bosque	Manzano	Sunrise	
1:15pm-2:15pm	Vendor "FLASH NET-WORKING"Tables 1:15pm - 4:30pm	Working Together to Create Something Amazing! <i>Roy w/ YANGS</i>	Procurement Class Limit 40 ↓ <i>Yezica Hostetler, ICN</i>	Bringing Value to Workplace <i>Jessica Gould, LEAD</i>	Reimbursable Meals <i>Reyna Cardoza</i>
2:30PM-4:30PM	Director's & Buyers only	Utilizing Produce Around the World- Part 2 Utilizing Beef <i>Chefs</i> <i>Peter & Juan</i>	4 hr	You & Your Network work <i>Jessica Gould, LEAD</i> 2 hr	Redipes using Beef & duce (Spanish) <i>Chefs</i> <i>Jamie & Peter</i>

SCHEDULE OF EVENTS						
DAY 3: JUNE 8, 2023						
Continental Breakfast						
	Seminar		Rio Grande	Bosque	Manzano	Sunrise
7:30am-8:30 am						
8:30am -9:30 am	Your Journey Story! Travis Menard Jose Quinones	ERGONOMICS Erin Brannan & Karen Maestas-Harris, POMS	USDA Foods In Schools Nicole Martinez	Managing Conflict Gilbert Marquez	Securing the Tranfor- mational Program Growth Shannon Almand & Lally Carbajal-Dairy Max	
9:45am-10:45 am	Trends in School FS Viola- tions-Common interven- tions Eric Carlson & Katina Wil- son	Comm & Team Building Tami Pargas- POMS	Exhibits for Directors/Buyers 9:45am - 12:00pm			Composting Johnathan Aikle
11:00am-12:00pm	Kitchen Hazards Larry Vigil, POMS	Civil Rights-Personal Wellness Tami Pargas & Karen Maestas-Harris				Customer Service Reyna Morales
Exhibits for ALL						
12:00pm-1:45pm						
	Seminar		Rio Grande	Bosque	Manzano	Sunrise
2:00pm-3:00pm	*Safety & Situational Awareness 2 hr class Darren Walter POMS		NM Farmers & Tracibil- ity Rule 204 Robert Silva Social Media Chimene Quillen	Leadership Skills for SN Professionals Jeff Joiner Building Extraordinary Teams Jeff Joiner		
3:15pm-4:15pm						
6:00pm-10:00pm	BANQUET Dance & Costume Contest - Main Ballroom					

Thursday, June 8, 2023

SCHEDULE OF EVENTS		
DAY 4: JUNE 9, 2023		
8:00AM - 9:00AM	HOT BREAKFAST BUFFET	
9:00 -11:00 am	<div>Call to Order - Marie Johnson, NMSNA PRESIDENT</div> <div>Introduction of 22/23 NMSNA Board - Marie Johnson, NMSNA PRESIDENT</div> <div>NMSNA Awards Preentation & Invitation to NMSNA 67th Conference</div> <div>Keynote: Jeff Joiner "Making Magic: Turn your Cafeteria into the Happiest Place on Earth"</div> <div>Invite for the 2024 NMSNA Conference - Dean Gallegos</div>	Main Ballroom
11:30-12:00	Post Board meeting	Isleta Board Room
Thanks for participating in NMSNA's 66th Annual Conference. Safe travels home and looking forward to seeing you at our conference in 2024!		

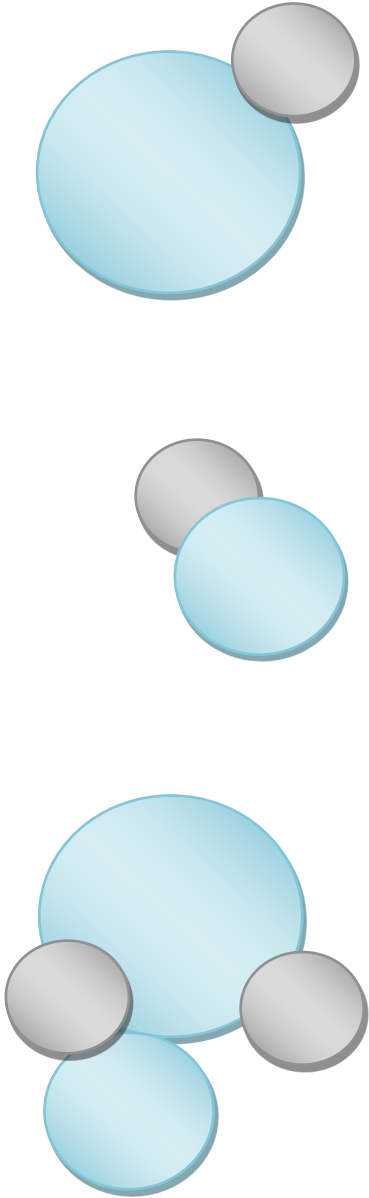




EXHIBIT HALL ETIQUETTE

When Samples are offered, take only one. Samples are costly and exhibitors bring enough so that every attendee gets one. It's important to the exhibitors that everyone gets to sample their offerings.

Dip chips or veggies only once. In other words, "please don't double-dip."

Say, "Thank you!" Everyone likes to be treated courteously, including our exhibitors, and we would like them to return next year. This form of appreciation encourages them to be a part of our Annual Conference and makes it fun for them, too.

Hold on to your belongings. Spaces are small in the exhibit hall and the crowds can be big.. If you hold on to your things, nobody trips on them or walks away with them either.

Have fun!

2023 CLASS DESCRIPTIONS

Fruit Creations- Debbie Trujillo & Team

The fruit creations consists of a series of cuts that are made in fruits or vegetables and provides results very attractive to the eye, since it allows the creation of figures of animals, floral arrangements and other varieties in creative creations.

Codes: 4120

Cookie Decorating- Rachel Roybal Rogers & Team

Come and learn how to create themed cookies by exploring different frosting consistencies, how to outline and how to flood a cookie as well as adding finishing details. Each attendee will leave with 6 decorated cookies. All supplies will be provided.

Codes: 2130

MGM

Keynote: Be prepared to laugh while you learn attitude technologies to make you happy, healthy and prepared to handle just about anything.

Codes: 3450

MGM-The Magic Kingdom –Magic Words- Cafeteria to Customer Service for Kids

Why Disneyland should be called the “True Magic Kingdom? Your school cafeteria is the true magic Kingdom -saving the nation one meal at a time. Learn how to engage, energize and electrify your staff and students.

Codes: 3450

Best Practices in Kitchen Food Safety (Spanish)- Juan Enriquez

Join Juan as he guides you through some simple steps your kitchen staff needs for best practices in food safety so you can be sure the health and safety of what you serve your customer is always the best.

Codes: 2600

Senate Bill 4 Updates & Future of State Grant Funding for SFA’s- Felix Griego and Michael Chavez

This class will discuss what the plan is with universal free meals and the future of National School lunch program in New Mexico. We will also go over the requirements for standard schools that receive funding, we will explain how funding will be calculated and what requirements associated with meal quality and New Mexico grown products.

Codes: 3000

You and Your Network- Jessica Gould

Networking and understanding the value someone brings to an organization are essential to advancing one’s professionalism. In this two hour training, participants will receive a tour of frameworks and tools to help them more effectively communicate who they are and the value they bring to their organization. Topics such as nonverbal communication, defining your personal brand and networking are just some of the tools that will help participants communicate the unique value they bring into their school nutrition program

Codes: 4140, 3210

Listening Habits- Jessica Gould

Listening is critical to effective communication. this one-hour training explores participants listening habits and provides tools and techniques to help improve conversations in the workplace- specifically participants will learn about the four levels of communication, and we will explore the productive listening learning model to improve their personal listening habits.

Codes: 4140

Bringing Value to the Workplace- Jessica Gould

Establishing who someone is and the value they bring to an organization are key components of this communication in the workplace. In this one hour training participants will explore frameworks and tools they can employ to be more effective at communicating who they are and the value they bring to their organization. Participants will take a deep dive into the skills they need to assess and understand their audience and how to develop an effective introduction for a specific audience.

Codes: 4140

Reimbursable Meals (SPANISH)- Reyna Cardoza

This class will help you to understand and identify a meal that is reimbursable as per regulations AND USDA requirements.

Codes: 2310

Working Together to Create Something Amazing- Roy Meador

Together we will discuss problem solving as a team and have a fun activity to put our skills to the test.

Codes: 3210, 4140

Utilizing Produce/Beef around the World- Peter Lopez and Juan Cherino

Connecting the world to share food and care for one another- fresh point model- fresh points from partnerships through BI POC grower program around the world, this gives us the ability to access innovative offerings of precut, specialty organics boutique and conventional items from around the globe. All these tools give us the power to utilize produce in many different cuisines, strengthening our partnerships with customers and bringing a family style comfort to the table.

Codes: 2130

Recipes using BEEF/PROTEINS and Produce (Spanish) - Jamie Nieves Flores and Peter Lopez

Born and raised in Mexico City, Jamie has attended the culinary institute of America at Grey-stone and CNM culinary programs. As Sysco's corporate chef, she will present and demonstrate new product items to you, our School Nutrition Professionals.

Codes: 2410, 2130, 2230

Ergonomics in Food Services- Erin Brannan and Karen Maestas-Harris

This class ergonomics for student nutrition programs will focus on the impact of common musculoskeletal injuries and identify risk factors that student nutrition staff encounter with their daily job tasks. We will discuss and demonstrate how to incorporate good body mechanics and use ergonomic principles with those tasks to minimize risk for injury. A review of common environmental and lifting hazards will be demonstrated through videos and pictures scenarios for analysis.

Codes: 3450

Managing Conflict -Gilbert Marquez

Conflict is inevitable, however, it can be managed and reduced. How can we create a workplace culture that is conducive to trust unity and mutual understanding? As leaders how can we set an example for our work groups in mutually beneficial conflict resolution?

Learning objectives -upon conclusion of this session the attendees will be able to identify the attributes of a unified workplace, describe an effective leader and how they set examples in unity and explain the steps of effective conflict mediation.

Codes: 3450, 4140

2023 CLASS DESCRIPTIONS

USDA Foods in Schools- Nicole Martinez

USDA foods and schools- come and learn about USDA food programs, DOD, processing and direct delivery. Understand eligibility entitlement and how to maximize the use of entitlement with supplemental programs. We will provide a brief overview on how to order and track diversions, discuss timelines and ordering guidelines, review USDA food tracking websites, CNPP web system and FFavors.

Codes: 1170

Securing the Transformational Program Growth- Shannon Almand and Lally Carbajal

During this presentation you will learn how to successfully gain the buy in from the necessary stakeholders needed to implement changes in your school nutrition programs- district wide.

This session will help decision makers start to connect their why with a bold goal to feed more students we will provide you with tips tools and resources in order to allow you to unlock the potential of your program now and into the future.

Codes: 4000

Your Journey, Your Story- Travis Menard and Jose Quinones

Join us on this exploration of how the realization of passion purpose and hope can change your life and the way you view your world.

Codes: 3450

Trends in SFS Violations and Common Interventions to Control Repeat Offenses-

Katrina Wilson, Sherman Paranandi

A summary of common violations and training concerns that have been observed in school food service will be conducted. The presentation will include a discussion of common interventions to assist with the prevention of repeat observations and to ensure active managerial control discussion of common food safety management systems will also be provided which are designed to prevent loss of control over FDA risk factors

Codes: 2600, 2610, 2620, 2630, 2640

Communication and Team Building- Tamie Pargas

We will focus on looking within ourselves to better understand others. We will look at rethinking our approaches to communication teamwork perception and learning styles. Reorganizing our own thoughts and behaviors, buttons and awareness can help us when we are working with others did you see here remember what I think I saw heard and remembered?

Codes: 4140

Kitchen Hazards- Larry Vigil

This class will focus on the impact of common injuries and identify risk factors that student nutrition staff encounter with their daily job tasks we will discuss and show how to incorporate good storage practices and identify safety hazards with those tasks to minimize the risk for injury.

Codes: 2600, 2520

Customer Service (Spanish)- Reyna

Customer service for students is the support you provide to your students. When it comes to serving your breakfast and lunch- according to the treatment you give them -you are more successful when students want to come to your kitchen to eat.

Codes: 4130

2023 CLASS DESCRIPTIONS

Civil Rights and Personal Wellness- Tamie Pargas and Karen Maestas-Harris

This class will meet the annual training requirements by USDA for civil rights, which will allow receiving federal funds. Civil rights regulations are intended to assure that benefits of child nutrition programs are made available to all eligible people in a nondiscriminatory manner.

The wellness portion of this class will focus on 8 dimensions of wellness to assist attendees with developing a personal wellness action plan that they can use immediately.

Codes: 3000

Leadership for School Nutrition Professionals- Jeff Joiner

Most child nutrition professionals have had lots of training on regulations procedures and operations but very little training on the critical topic of leadership. Your success and happiness in your role will largely depend on your ability to work effectively with people. In this powerful session Jeff Joyner will be focusing on the people side of leadership- things like how leading is different than managing, driving change and bringing out the best in the people on their team.

Codes: 3400

Safety and Situational Awareness- Darren Walter

Kitchen staff can be called into action at any time to respond to a crisis that is outside of their daily job description. Cafeterias are likely a target for active violence such as what took place at Columbine high school. This is extreme but this would be an event that would have a far reaching high impact effect on everyone. While active violence is unlikely, it is a probability. More probable events include students choking in the cafeteria, fights or even a fellow co-worker having a heart attack. Most cafeteria staff have not been trained on such events. This course will teach basic incident command and control and will be an introduction to the need for more advanced training and to see the warning signs and stop a crisis before it happens

Codes: 3450, 3240

Building Extraordinary Teams- Jeff Joiner

Great teams don't happen by accident in this fund session will focus on the characteristics of great teams and how you can help create some in your own kitchen and child nutrition departments.

Codes: 4140

KEYNOTE- JEFF JOINER

There's a lot to learn from Disney about hospitality teamwork and customer service and marketing in this fun session we'll focus on what we can apply on how we can apply those lessons to the school cafeterias in New Mexico conflict is invincible however it can be managed and reduced how can we create a workplace culture that is conducive to trust unity and mutual understanding how do we set the example for our work groups and mutually beneficial conflict resolutions when conflicts do arise how do we effectively serve as mediators for our fellow coworkers this session will start us down the road to answering these questions and a more peaceful and unified workplace.

Codes: 4000

2023 CLASS DESCRIPTIONS

Buy American- Yezica Hostetler Codes: 2400, 2430

This training provides general concepts about the Buy American provisions when procuring food for federal school nutrition programs. This training does not replace information provided by current USDA policy memos or procedures determined by the State agency. This training is intended to provide knowledge for the stakeholders that can lead to their success in applying these requirements during the food purchasing and contract monitoring activities. This training is intended for school nutrition directors and anyone responsible for the procuring of foods in the National School Lunch Program (NSLP) or School Breakfast Program (SBP).

Procurement- Yezica Hostetler

General concepts about basic forecasting for the procurement of foods in Child Nutrition Programs are covered during this session. This training does not discuss federal regulations pertaining to the procurement system. Key topic areas:

- Stakeholders' responsibilities and expectations
- How menus determine goods and services that must be competitively procured
- Inventory management, product movement, and cost management
- Product categories, screening, and specifications
- CN labeling

Accurate forecasting of products

Codes: 2400

Composting- Johnathan Aikele

Composting. WHY do it?

Codes: 1230

Get the Word Out! Promoting Your Program through social media - Chimene Quillen

This is a great class for anyone that has ever thought about reach audiences of all ages through social media. You will learn about a few of the most popular social media sites and how to use them to promote your program. Bring your questions and be ready for a fun class.

Codes: 4110, 4120, 4150

Flash Networking- Dean Gallegos, Marie Johnson

For Directors and Buyers Only - Meet with our National school Platinum Manufacturers to discuss newest innovations in school food service. Directors will have one on one time with each manufacturer. Must have pre-approved appointment to attend.

Codes: 2440, 2410

NM Farmers and Traceability Rule 204- ROBERT SILVA

Bob has been with the New Mexico State University for 25 years he will review HIS teaching monthly grower class to help producers meet their food safety modernization act obligations and explain this rule to yo.

Code: 1130

NUTRITION 101- PED STAFF

Updates in nutrition 101

Codes: 1200

Conflict Style- Jessica Gould



Early Risers™

**MAKE GOOD MORNINGS,
GREAT MORNINGS**

Hash browns filled with shredded potato,
scrambled egg and cheese
in a whole-grain breading



For more information: Lauren Lutska Lauren.lutska@mccain.com
Neil Harmeyer neil@primesalesmarketing.com

2023 FOODSHOW

NUMERICAL SORT

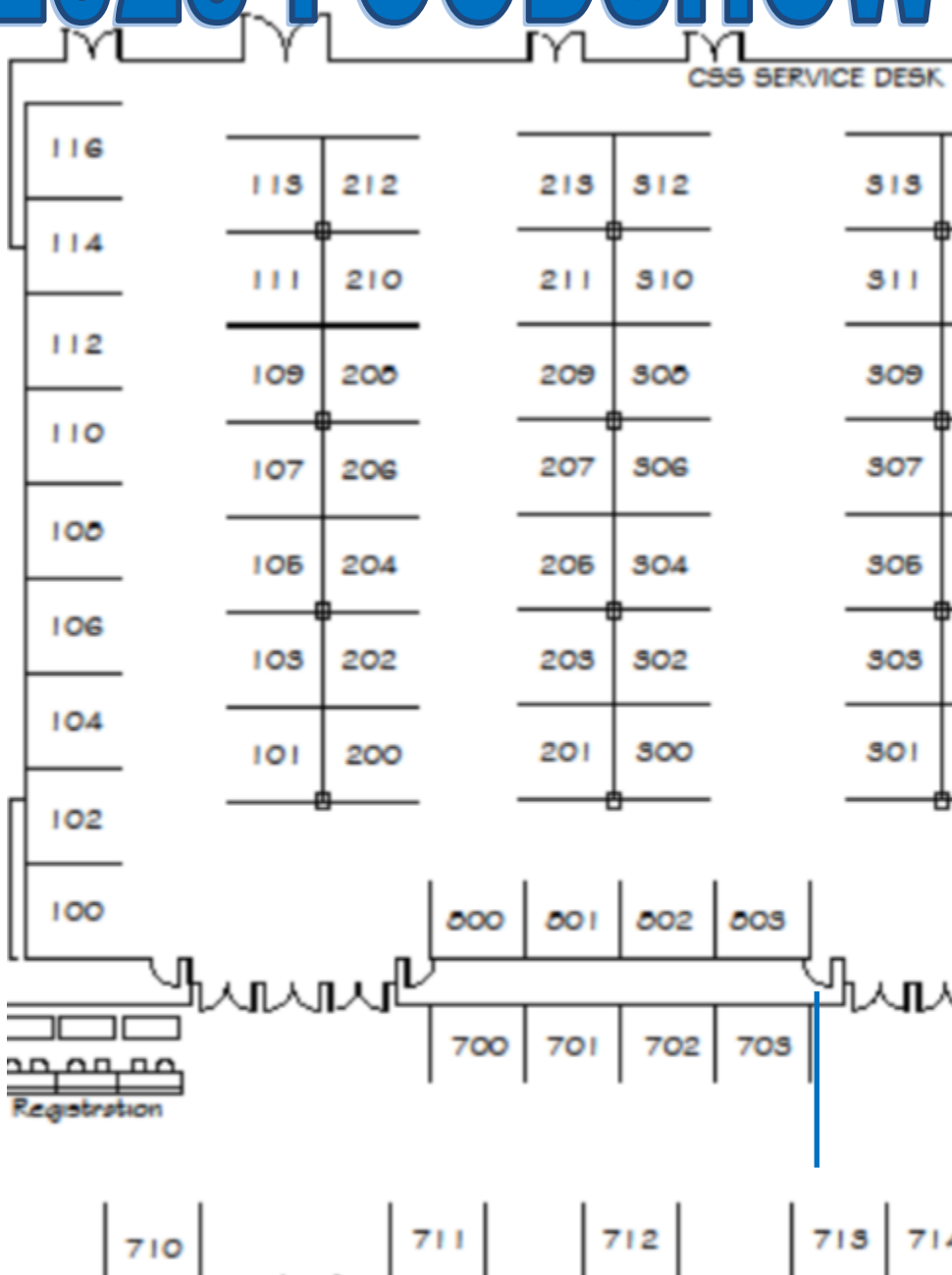
101	Primo Edge - School Café	405	Shamrock Foods
102	Gradys	406	Darlington Snacks/Envy Foods
103	Bush's Beans	407	Oliver Packaging & Equipment
105	Kellog's	408	Country Pure Foods Incorporated
107	ES Foods	409	Conagra
109	Dole Foodservice	410	Super Bakery
113	Big Spoon Yogurty	411	Brookwood Farms
200	Cool School Prime	412	Hobart/Traulsen/Baxter/Volcan
201	Tyson Foods	413	Butterball
202	Alpha Foods	500	California Dried Fruit Coalition
204	Buena Vista Foods	501	Dairy Max
205	WOW Butter	502	International Food Solutions
206	Cool Tropics	503	Danone
207	Classic Delight	504	J & J Snack Foods Corporation
208	Rich Chicks	505	Aspire
209	Ben's Original/Rockin' Ola	506	Bueno Foods
210	Dave's Baking	507	Creamland Daries
211	Trident Seafood/Kikkoman	508	National Food Group
212	MJM Marketing	509	Heartland Foods/Java House
213	CH Guenther	510	Goldkist
300	Nardone Brothers Pizza Co	511	DYMA
301	McCain Foods	512	Home Market Foods
302	Proview Foods	513	Bongard's Premium Cheese
303	S.A. Pizza-Wild Mike's	600	Land O Lakes
304	Tasty Brands	602	Bridgeford Foods
305	Hormel Food Sales, LLC-Jennie-O	603	Johnson Pike
306	J. T. M. Foodgroup	604	Cloverdale
307	General Mills	606	Bake Crafters
308	MCI Los Cabos	608	Bake Crafters/Sal's Pizza
309	Albie's Food Products	610	Bar Fresh
310	My Mochi/Mission	612	Raisel's
311	Labatt Food Service	800	SW Training Systems
312	Kind/Froot Jooce	801	Ekon O pac
313	True Harvest Farms	802	Professional Reps
400	RedStone Group	803	Peterson Farms
401	IPS Rebates	804	Integrated Food Service
402	Rich Products	805	High Liner Foods
403	Ardella's	806	Arlington Farms
404	Yangs 5th Taste	807	Sunmaid

BOOTH NUMBERS

ALPHA SORT

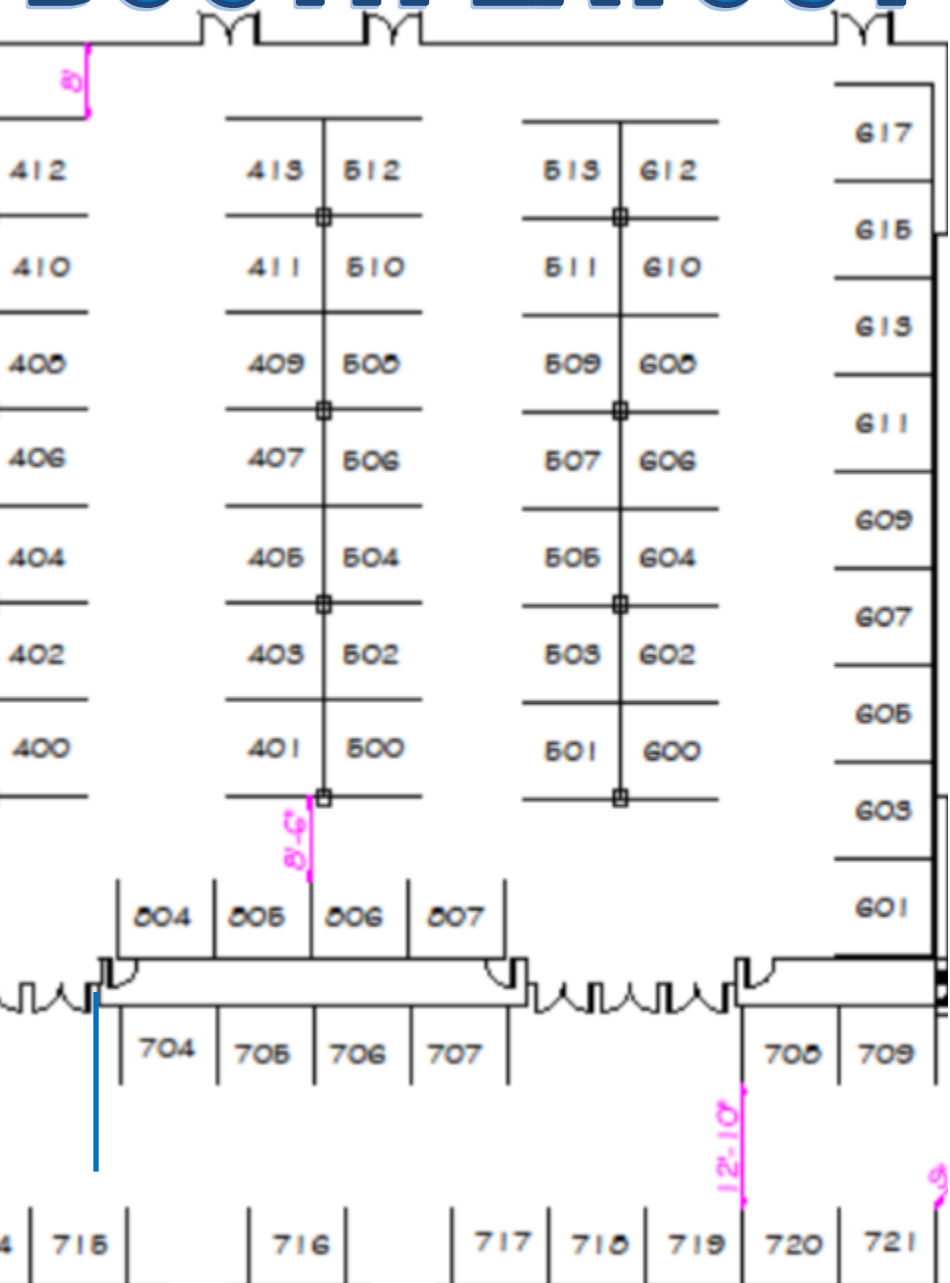
309	Albie's Food Products	412	Hobart/Traulsen/Baxter/Volcan
202	Alpha Foods	512	Home Market Foods
403	Ardella's	305	Hormel Food Sales, LLC-Jennie-O
806	Arlington Farms	804	Integrated Food Service
505	Aspire	502	International Food Solutions
606	Bake Crafters	401	IPS Rebates
608	Bake Crafters/Sal's Pizza	504	J & J Snack Foods Corporation
610	Bar Fresh	306	J. T. M. Foodgroup
209	Ben's Original/Rockin' Ola	603	Johnson Pike
113	Big Spoon Yogurty	105	Kellog's
513	Bongard's Premium Cheese	312	Kind/Froot Jooce
602	Bridgeford Foods	311	Labatt Food Service
411	Brookwood Farms	600	Land O Lakes
204	Buena Vista Foods	301	McCain Foods
506	Bueno Foods	308	MCI Los Cabos
103	Bush's Beans	212	MJM Marketing
413	Butterball	310	My Mochi/Mission
500	California Dried Fruit Coalition	300	Nardone Brothers Pizza Co
213	CH Guenther	508	National Food Group
207	Classic Delight	407	Oliver Packaging & Equipment
604	Cloverdale	803	Peterson Farms
409	Conagra	101	Primo Edge - School Café
200	Cool School Prime	802	Professional Reps
206	Cool Tropics	302	Proview Foods
408	Country Pure Foods Incorporated	612	Raisel's
507	Creamland Daries	400	RedStone Group
501	Dairy Max	208	Rich Chicks
503	Danone	402	Rich Products
406	Darlington Snacks/Envy Foods	303	S.A. Pizza-Wild Mike's
210	Dave's Baking	405	Shamrock Foods
109	Dole Foodservice	807	Sunmaid
511	DYMA	410	Super Bakery
801	Ekon O pac	800	SW Training Systems
107	ES Foods	304	Tasty Brands
307	General Mills	211	Trident Seafood/Kikkoman
510	Goldkist	313	True Harvest Farms
102	Gradys	201	Tyson Foods
509	Heartland Foods/Java House	205	WOW Butter
805	High Liner Foods	404	Yangs 5th Taste

2023 FOODSHOW



ENTR

BOOTH LAYOUT



ANCE

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Michelle Lujan Grisham

2022-2023



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NM Grown Programs

Alena Paisano

2022-2023



**SCHOOL
NUTRITION
ASSOCIATION**

New Mexico

School Nutrition Association

Manager of the Year

Gale Montoya

2022 - 2023



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NUTRITION
ASSOCIATION**

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School Nutrition Association

SB4 Sponsor

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2022-2023



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NUTRITION
ASSOCIATION**

Employee of the Year
2022 - 2023

New Mexico

School Nutrition Association

Juhree Castleman



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**SCHOOL
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ASSOCIATION**

New Mexico

School Nutrition Association

*SNA Regional Director
of the Year*

Rachel Roybal Rodgers

2022-2023



**SCHOOL
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New Mexico

School Nutrition Association

President

Marie Johnson

2022-2023



**SCHOOL
NUTRITION
ASSOCIATION**

New Mexico

School Nutrition Association

Director of the Year

Rachel Roybal Rodgers

2022 - 2023

NMSNA ANNUAL CONFERENCE 2023

There is no need for the presenters to initial this book. This book will be the proof of your attendance for the conference

Class - Part 1	Code	CEU Credit	Put a V below for each class you take. Put a V below for each class you take.
Fruit Designs	4120	2 hrs/per class	
Cookie Decorating	2130	2hrs/per class	
MGM - The Magic Kingdom	3450	1 hr	
Best Practices in Kitchen Food Safety	2600	1 hr	
Senate Bill 4 Updates & Future of State Grant Funding for SFA's	3000	1 hr	
You and Your Network	4140, 3210	1 hr	
Listening Habits	4140	1 hr	
Bringing Value to the Workplace	4140	1 hr	
Reimbursable Meals	2310	1 hr	
Working Together to Create Something Amazing	3210, 4140	1 hr	
Utilizing Produce/Beef Around the World	2130	1 hr	
Recipes using BEEF/PROTEINS and Produce	2410, 2130, 2230	1 hr	
Ergonomics in Food Services-	3450	1 hr	
Managing Conflict	3450, 4140	1 Hr	
USDA Foods in Schools	1170	1 hr	
Securing the Transformational Program Growth	4000	1 hr	
Trends in SFS Violations and Common Interventions to Control Repeat Offenses	2600, 2610, 2620, 2630, 2640	1 hr	

KEEP THIS PAGE FOR YOUR RECORDS

Signature _____ Total Points: _____

Membership Number _____ Date: _____

NMSNA ANNUAL CONFERENCE 2023

There is no need for the presenters to initial this book. This book will be the proof of your attendance for the conference

Class - Part 2	Code	CEU Credit	Put a v below for each class you take. Put a v below for each class you take.
Communication and Team Building	4140	1 hr	
Kitchen Hazards	2600, 2520	1 hr	
Customer Service	4130	1 hr	
Civil Rights and Personal Wellness-	3000	1 hr	
Leadership for School Nutrition Professionals	3400	1 hr	
Safety and Situational Awareness	3450, 3240	1 hr	
Building Extraordinary Teams	4140	1 hr	
KEYNOTE	4000	1 hr	
Buy American	2400, 2430	1 hr	
Procurement	2400	1 hr	
Composting	1230	1 hr	
Get the Word Out! Promoting Your Program through social media	4110, 4120, 4150	1hr	
Flash Networking	2440, 2410	1 hr	
NM Farmers and Traceability Rule 204	1130	1 hr	
NUTRITION 101	1200	1 hr	
Conflict Style		1 hr	
Food Show	2140, 2230, 2240, 2400	2hr	

KEEP THIS PAGE FOR YOUR RECORDS

Signature_____ Total Points:_____

Membership Number_____ Date: _____

2023 FOODSHOW EXHIBITOR INDEX

MANUFACTURER		BOOTH#
PLATINUM SPONSOR	Albie's Food Products	309
	<i>Teresa Rogers - teresa@albies.com 970.231.5375</i>	
	Alpha Foods	202
	<i>Affinity Group - sheri.fernandez@affinitysales.com 505.554.5878</i>	
	Ardella's	403
	Ardella's Providing nutritious quality Pizza & Burritos that you can taste and see, for more than 30 years in school across the nation.	
	Jennie Montoya	
	<i>jennie@ardellas.com</i>	<i>310.762.1561</i>
	Arlington Farms	806
	<i>Core Group - dsanchez@corefoodservice.com 505.999.9185</i>	
	Aspire	505
	<i>Core Group - dsanchez@corefoodservice.com 505.999.9185</i>	
	Bake Crafters	606
	<i>Rick Leach - rick@bakecrafters.com 817.229.5144</i>	
	Bake Crafters/Sal's Pizza	608
	<i>Rick Leach - rick@bakecrafters.com 817.229.5144</i>	
	Bar Fresh	610
	<i>Penny Gueswel - pgueswel@barfresh.com 619.694.6745</i>	
	Ben's Original/Rockin' Ola	209
	<i>Key Impact - vschroeder@kisales.com 505.980.8797</i>	
GOLD SPONSOR	Big Spoon Yogurty	113
	<i>Keith Sansone - keith@bigspoonyogurt.com 916.690.3497</i>	
	Bongard's Premium Cheese	513
	<i>Jill Ponder - jill.ponder@bongards.com 612.720.3823</i>	
	Bridgeford Foods	602
	<i>Core Group - dsanchez@corefoodservice.com 505.999.9185</i>	
	Brookwood Farms	411
	<i>Waypoint - wayne.leach@asmwaypoint.com 505.967.9841</i>	
	Buena Vista Foods	204
	Affinity Group	
	<i>sheri.fernandez@affinitysales.com</i>	<i>505.554.5878</i>
	Bueno Foods	506
	<i>Marilia Arender - alila@buenofoods.com 505.328.7344</i>	
	Bush's Beans	103
	<i>Elizabeth Makanjuola - emakanjuola@bushbros.com 505.554.5877</i>	
	Butterball	413
	<i>Waypoint - wayne.leach@asmwaypoint.com 505.967.9841</i>	

2023 FOODSHOW EXHIBITOR INDEX

MANUFACTURER

BOOTH#

PLATINUM SPONSOR	California Dried Fruit Coalition 500 The California Dried Fruit Coalition (CDFC) is working cooperatively to keep these traditional dried fruits at the forefront of the minds of school foodservice administrators and nutritionists as real fruit ingredients and healthy snacks for students of all ages. Kris Caputo <i>kris@kriscaputo.com</i> 916.849.9324
	CH Guenther 213 <i>Key Impact - vschroeder@kisales.com 505.980.8797</i>
	Classic Delight 207 <u><i>Key Impact - vschroeder@kisales.com 505.980.8797</i></u>
	Cloverdale 604 <i>Core Group - dsanchez@corefoodservice.com 505.999.9185</i>
	Conagra 409 <i>Waypoint - wayne.leach@asmwaypoint.com 505.967.9841</i>
PLATINUM SPONSOR	Cool School Prime 200 A new way to earn more for your meal program. Cool School Prime provides K-12 districts access to rebate opportunities and points to redeem on key items they use every day. Kathy Farrell <i>kfarrell@coolschoolprime.com</i> 585.472.0260
	Cool Tropics 206 Affinity Group <i>sheri.fernandez@affinitysales.com</i> 505.554.5878
GOLD SPONSOR	Country Pure Foods Incorporated 408 <i>Kim Young - kyoung@countrypure.com 832.797.4440</i>
	Creamland Daries 507 <i>Lee Ray Salazar - leeray.salazar@dfamilk.com 505.314.3766</i>
PLATINUM SPONSOR	Dairy Max 501 The Dairy MAX School Marketing team includes dietitians and educators who support wellness education in our schools. We believe in starting healthy habits early, by helping educators teach kids about the power of healthy eating and physical activity. We provide expert guidance, programs and even grants to help schools reach wellness goals. Lally Carbajal <i>carbajall@dairymax.com</i> 361.500.7765

2023 FOODSHOW EXHIBITOR INDEX

MANUFACTURER		BOOTH#
Danone		503
<i>Core Group - dsanchez@corefoodservice.com 505.999.9185</i>		
Darlington Snacks/Envy Foods		406
<i>Prime Sales & Mktg - neil@primesalesmarketing.com 505.306.3198</i>		
Dave's Baking		210
<i>Betsy Chase - betsy.chase@fusionfms.com 281.445.2219</i>		
Dole Foodservice		109
<i>Affinity Group - sheri.fernandez@affinitysales.com 505.554.5878</i>		
DYMA		511
<i>Lora Adams - lora.adams@dymabrands.com 971.678.4444</i>		
Ekon O Pac		801
<i>Jill Adams - jill@ekonopac.com 615.230.9340</i>		
General Mills		307
<i>Prime Sales & Mktg - neil@primesalesmarketing.com 505.306.3198</i>		
Goldkist		510
<i>Waypoint - wayne.leach@asmwaypoint.com 505.967.9841</i>		
Gradys		102
Heartland Foods/Java House		509
<i>Bill Flynn - billflynn@heartlandfpg.com 303.349.5252</i>		
High Liner Foods		805
<i>Core Group - dsanchez@corefoodservice.com 505.999.9185</i>		
Hobart/Traulsen/Baxter/Volcan		412
<i>Connor Martin - connor.martin@itwfeg.com 720.984.6040</i>		
Home Market Foods		512
<i>Waypoint - wayne.leach@asmwaypoint.com 505.967.9841</i>		
Hormel Food Sales, LLC-Jennie-O		305
<i>Prime Sales & Mktg - neil@primesalesmarketing.com 505.306.3198</i>		
Integrated Food Service		804
<i>Richard Woods - rwood@integratedfoodservice.com 602.663.8544</i>		
PLATINUM SPONSOR	International Food Solutions	502
	These simple but powerful words capture the essence of our mission. International Food Solutions has two brands, Asian Food Solutions and Comida Vida, founded to specialize in bringing delicious and nutritious, fully-prepared frozen Asian and Latin cuisine to the marketplace.	
	Core Marketing <i>dsanchez@corefoodservice.com</i>	<i>505.999.9185</i>

2023 FOODSHOW EXHIBITOR INDEX

MANUFACTURER		BOOTH#
PLATINUM SPONSOR	IPS Rebates	401
	As the leading K-12 rebate processor, IPS helps school districts earn money and save time by consolidating manufacturer rebates. Enrollment is free. Rebate checks are distributed quarterly and can be applied directly to food service budgets. Sheline McNair <i>mcnair-sheline@ipsrebates.com</i> 623.521.3679	
GOLD SPONSOR	J & J Snack Foods Corporation	504
	Core Group <i>dsanchez@corefoodservice.com</i> 505.999.9185	
GOLD SPONSOR	J. T. M. Foodgroup	306
	Key Impact <i>vschroeder@kisales.com</i> 505.980.8797	
	Johnson Pike	603
GOLD SPONSOR	Kellogg's	105
	Affinity Group <i>sheri.fernandez@affinitysales.com</i> 505.554.5878	
	Kind/Froot Jooce	312
	<i>Key Impact - vschroeder@kisales.com</i> 505.980.8797	
	Labatt Food Service	311
	<i>Kristin Morrey - kmorrey@labattfood.com</i> 210.661.4216	
PLATINUM SPONSOR	Land O Lakes	600
	We invest our best resources by utilizing our marketing experts to provide materials that celebrate your meal plans. Our team focuses on key, value-added themes that resonate with the families in your district. As our customers, all of these materials are provided to you to relieve the growing demand for meaningful messaging that impacts purchasing decisions. Waypoint <i>wayne.leach@asmwaypoint.com</i> 505.967.9842	

2023 FOODSHOW EXHIBITOR INDEX

MANUFACTURER		BOOTH#
PLATINUM SPONSOR	McCain Foods 301 Family- owned for 60 years, McCain is a leader in the frozen french fry and specialty potato industry. Prime Sales & Marketing <i>neil@primesalesmarketing.com 505.306.3198</i>	
	MCI Los Cabos 308 Key Impact <i>vschroeder@kisaales.com 505.980.8797</i>	
MJM Marketing 212 <i>Betsy Chase - betsy.chase@fusionfms.com 281.445.2219</i>		
My Mochi/Mission 310 <i>Key Impact - vschroeder@kisaales.com 505.980.8797</i>		
PLATINUM SPONSOR	Nardone Brothers Pizza Co 300 Since 1942, Nardone Bros. has been committed to making the finest pizza and bringing the most nutritious, high-quality products to schools around the country. Because of this we have a rich history that can be tasted and savored in every single bite. McClean Marketing <i>stephen@mcleanmktg.com 505.303.0257</i>	
	National Food Group 508 <i>Nick Goetz - jhoffman@nationalfoodgroup.com 248.560.2333</i>	
GOLD SPONSOR	Oliver Packaging & Equipment 407 Mark Kreiss <i>mkreiss@oliveryquality.com 925.212.1979</i>	
	Peterson Farms 803 <i>Matt Bowles - mbowles@petersonfarmsinc.com 817.913.0520</i>	
PLATINUM SPONSOR	Primo Edge - School Café 101 SchoolCafé is the first all-in-one app for parents to make payments, view menus, and apply for benefits. Learn more about SchoolCafé today! Scott Foos <i>scott.foos@primoedge.com 303.709.4215</i>	
	Professional Reps 802 <i>Ron Saavedra - ron@professionalreps.com 505.269.0241</i>	

2023 FOODSHOW EXHIBITOR INDEX

MANUFACTURER		BOOTH#
SPONSOR PLATINUM	Proview Foods ProView by Tasty Brands is committed to delivering the highest quality chicken products to feed America's future. Our expertise is chicken, and we partner with you to bring restaurant quality chicken to your students. Steve Shockley <i>sshockley@proviewfoods.com</i>	302 770.540.2704
	Raisel's <i>Rick Olson - roco.rickolson@gmail.com 603.674.7052</i>	612
SPONSOR PLATINUM	RedStone Group The Redstone Group provides world class sales and marketing services for leading manufacturers of commercial foodservice equipment, supplies and furniture. We are committed to exceptional customer service and with our product knowledge expertise we can assist in finding solutions that enable foodservice professionals to run smoother, more efficient operations. The Redstone Group exists to help our customers thrive by providing exceptional products with superior customer service. Bri Ojeda <i>brio@theredstonegroup.net</i>	400
	Rich Chicks Affinity Group <i>sheri.fernandez@affinitysales.com</i>	208 505.554.5878
SPONSOR PLATINUM	Rich Products Keep students and staff happy and healthy all throughout the year with Rich's portfolio of K-12 focused products. Rich's top-of-the-class solutions offer easy-to-complete, nutritious and safe products, including fully finished, individually wrapped, grab to go meals and snack solutions to meet diverse dietary needs with vibrant variety. Prime Sales & Marketing <i>neil@primesalesmarketing.com</i>	402 505.306.3198
	S.A. Pizza-Wild Mike's <i>Prime Sales & Mktg - neil@primesalesmarketing.com 505.306.3198</i>	303

2023 FOODSHOW EXHIBITOR INDEX

MANUFACTURER		BOOTH#
PLATINUM SPONSOR	Shamrock Foods We understand your foodservice operation has a unique set of needs, and Shamrock Foods experienced K12 team is here to help with the right products and service for success. As part of our commitment to going beyond delivery, we offer an easy way to control food costs, maintain federal and state standards and much more so you can focus on what matters most – the students. Chimene Quillen <i>chimene_quillen@shamrockfoods.com</i>	405
	Sunmaid <i>Core Group - dsanchez@corefoodservice.com 505.999.9185</i>	807
GOLD SPONSOR	Super Bakery Prime Sales & Marketing <i>neil@primesalesmarketing.com</i>	410
	SW Training Systems	800
PLATINUM SPONSOR	Tasty Brands At ProView by Tasty Brands, we really love chicken, and we know how to serve it up right. Our mission is to be a leader in providing the finest nutritious, fully-cooked chicken products for K-12 school nutrition programs across the nation. We look forward to partnering with you. McClean Marketing <i>stephen@mcleanmktg.com</i>	304
	Trident Seafood/Kikkoman <i>Key Impact - vschroeder@kisaales.com 505.980.8797</i>	211
GOLD SPONSOR	True Harvest Farms Lexi Tester <i>Lexi@TrueHarvestFarms.com</i>	313
	Tyson Foods Tyson Foods has helped drive K-12 participation by providing delicious and trustworthy products. Meeting USDA guidelines for school nutrition, we make a difference every day in schools across the country. From great products to recipes, training, marketing materials and other resources, we're helping you with solutions that keep students excited. Mandy Lovato <i>Mandy.Lovato@tyson.com</i>	201
PLATINUM SPONSOR	WOW Butter <i>Laura Wisdom - laura.wisdom@wowbutter.com 940.390.8189</i>	205
	Yangs 5th Taste <i>Prime Sales & Mktg - neil@primesalesmarketing.com 505.306.3198</i>	404

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1/2 C. SERVING VEGGIE
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EASY FOR STAFF



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what you love!*

THREE NEW SUPER PRODUCTS FROM SUPER BAKERY

Super Stars®

Powdered
SBI #9300 cs/ct. 60
Blueberry
Glazed
SBI #9301 cs/ct. 60



Muffin Cup®

Apple Cinnamon
SBI #9077 cs/ct. 80
Banana
Chocolate Chip
SBI #9078 cs/ct. 80



Goody Man®

Pull-a-Part
SBI #18450 cs/ct. 80
8g of Sugar and
4g of Protein



SCAN THE QR CODE FOR COMPLETE PRODUCT INFORMATION
CALL YOUR LOCAL BROKER OR CONTACT OUR SUPER BAKERY REPRESENTATIVE



SUPER BAKERY
Your Bakery for Life®

NMSNA would like to thank those vendors that donated to our conference!

SPONSORS	DONATIONS
NMPED	Jeff Joiner's Keynote Address
Cool Tropics	Costume Contest Gift Cards
Labatt Food Service	Produce for fruit and vegetable class
Buena Vista Foods	Silent Auction item
Primo Edge-School Café'	Silent Auction item
Labatt Food Service	Silent Auction item
Ardella's	Silent Auction item
Shamrock Foods	Silent Auction item
Professional Reps	Silent Auction item
Tyson Foods	Silent Auction item
Big Spoon Yogurty	Silent Auction item
MJM Marketing	Silent Auction item
Dairy Max	Silent Auction item
Peterson Farms Fresh	Silent Auction item
Oliver Packaging & Equipment	Silent Auction item
The Redstone Group	Silent Auction item
Land O Lakes	Silent Auction item
Butterball	Silent Auction item
Brookwood Farms	Silent Auction item
Conagra	Silent Auction item
Home Market Foods	Silent Auction item
Goldkist	Silent Auction item

NMSNA would like to welcome our 2023/2024 Industry Members!

Ardella's	Trustee
Shamrock Foods	Trustee
ESV	Trustee
Buena Vista Foods	Patron
Integrated Foodservice	Patron
Primo Edge-School Café'	Patron
Labatt Food Service	Patron
National Food Group	Patron
Hormel Food,Jennie O Turkey	Patron
International Food Solutions	Patron
Bridgeford Foods	Patron
Hobart/Traulsen/Baxter/Vulcan	Patron

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SCHOOL
NUTRITION
ASSOCIATION
NEW MEXICO

Making the right food choices, together.

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