



SNA OF OHIO 69TH ANNUAL CONFERENCE



OFFICIAL GUIDE



JUNE 11-13, 2024
Champion Mill Conference
Center & Hotel | Hamilton, Ohio



REGISTRATION OPTIONS

[CLICK HERE TO REGISTER!](#)

Please register early, if possible! The registration deadline (unless we reach capacity before the deadline) is June 3rd. Online or in-person registrations will be accommodated if space allows.

\$329 **School District Attendees** – full conference June 11-13 (excludes SNS exam)
Current SNA of Ohio Industry Members – full conference June 11-13 (excludes SNS exam)

\$189 **One-day registration for school district attendees and industry members** (select June 12 or 13)
Students and retirees – full conference June 11-13 (excludes SNS exam)

CONFERENCE PRESENTERS/SPEAKERS

Presenters will receive communication from the SNA of Ohio office by late April regarding conference registration and other logistics related to their session(s)

2024 AWARD & SCHOLARSHIP WINNERS, RETIREES, & CURRENT CHAPTER PRESIDENTS

Our office is finalizing the award program logistics and will be in touch in mid-April with notifications and full details about the luncheon recognition program on June 12th.

SNA OF OHIO INDUSTRY MEMBERS

You must be an employee of a current SNA of Ohio industry member company to register for the 2024 Annual Conference. You may view the industry member directory at [TINYURL.COM/INDUSTRYMEMBERS](https://tinyurl.com/industry-members). Current Platinum and Gold Industry members will be contacted via email in mid-April by the SNA of Ohio office with information to register for complimentary conference registration(s) included with membership, as well as additional information regarding the Industry Information Station (Platinum only) and the Virtual Exhibit Booth in the event app. **Please note that only the current industry membership contact on file will receive this information.**

INDUSTRY MEMBER SPONSORSHIP OPPORTUNITIES ARE AVAILABLE

Stay tuned for more information!

CEU INFORMATION – EARN UP TO 11 CEUS!

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

SCHOLARSHIP FUNDRAISER RAFFLE TICKETS

Back by popular demand, we will have a basket raffle this year, along with the 50/50 raffle! You may purchase scholarship fundraiser raffle tickets onsite at the conference by cash, credit card, or check payment. Winners will be drawn live at the end of the conference. Local Chapters and Industry Members – Begin thinking of ideas for a basket to donate! You will receive more information from Stacey Bettis in the coming weeks about donations to benefit the scholarship fund.

HOW TO REGISTER

CLICK HERE TO REGISTER!

- Recommend using desktop versus phone
- Click **sign in**
- Username and password pre-set up
 - Do not create a new account
- *If you are not a SNA member, you will need to create a new account*
- **Username:** Use your email address used for your SNA membership
- **Password:** 12345678
 - You can reset your password after logging in



INDIVIDUAL REGISTRATION VIDEO HERE

GROUP REGISTRATION VIDEO HERE

REGISTERING/PAYING FOR JUST YOURSELF?

Go to **conference list** on your dashboard
(Get to your dashboard by clicking your name in top right corner *or* my conferences in top left)

See **2024 SNA of Ohio Annual Conference**

- Then select register (you may have to scroll to the right to see "register")
 - *if your email or phone number is incorrect you will need to contact Swan Solutions (see below)
- Click "register type" you wish to register for
- Fill out pre registration **required** section with what you plan to attend from this list
 - *It is very important to provide accurate information here*
- Session information is optional, but feel free to minus out any sessions you will not be attending. This will be tied to your calendar.
- **Click Submit** and move onto payment type

PAYMENT (BOTH OPTIONS)

***We suggest having your PO open prior to registering since the invoice is generated automatically with the date you register.

- Enter discount code if applicable and **click pay**
- Enter credit card information if paying with a credit card
 - Click Pay
 - You are now registered!
- Click **Request Invoice** if paying by purchase order
- Enter all other information required for the invoice
- Click submit
- You are now registered!

REGISTERING/PAYING FOR MORE THAN ONE EMPLOYEE?

Member Management at the top

-> Group registration

Select *district/organization, conference - 2024 SNA of Ohio Annual Conference* and *registration type*

- *Enter total qty of people once registration type selected*

Events

- It is important to know what every employee you register plans to attend from the ones listed in order for us to get proper counts for food, etc.
- Put total qty of people for each required session

Add session

- Leave this alone. Each member can log into their own to select their session. This is what will pull up on your calendar of events.

Check all users that you are registering from the list

- If a member is missing please contact Swan Solutions (see below)

Click submit and move onto payment type

ADDITIONAL INFORMATION

Everyone is encouraged to update your profile

- Click your name in the top right corner, click profile and edit
- This is where you will add if you have any **dietary or ADA requirements**
- Interested in the scavenger hunt Wednesday night? **SIGN UP HERE**
- Need additional help?
 - Contact Swan Solutions
 - grow@figk12.com
 - 800-817-1408



SCHEDULE OF EVENTS

TUESDAY, JUNE 11

7:30AM - 6:00PM REGISTRATION/CHECK IN Mezzanine 2nd Floor Atrium

8:00AM - 12:00PM SNS EXAM (PRE-APPLICATION REQUIRED) Mueller Meeting Room, 3rd Floor

*You may register for the SNS exam by May 21st at [TINYURL.COM/SNSEXAM](https://tinyurl.com/snsexam)
You may register for the exam only, if you are unable to attend the conference.*

1:00 - 4:00PM

CREATING TEAMS PEOPLE NEVER WANT TO LEAVE Hamilton Ballroom, 2nd Floor
3 HOURS CEU 3400 HUMAN RESOURCES & STAFF TRAINING

Presenter: Brad Lovell, Sycamore Schools Assistant Superintendent

Dive into the art of building teams that not only thrive but become places employees never want to leave. In this engaging session, we will explore the key elements of successful team leadership, fostering a positive workplace culture, and implementing strategies that create an environment where individuals feel valued, motivated, and deeply connected to their work.

Whether you're a seasoned director, a team leader, or an aspiring manager, this session is designed to equip you with actionable takeaways to elevate your leadership skills and create teams that not only meet organizational goals but also inspire lasting professional relationships. Be prepared to leave with a renewed sense of purpose and a toolkit of strategies to foster a workplace that attracts and retains top talent. Join us in shaping the future of leadership by creating teams that people never want to leave.

5:30 - 7:30PM

SNA OF OHIO BOARD AND IAC MEETING/DINNER Belt Line Hall, 3rd Floor

Information will be emailed to Board/IAC members directly.

8:00 - 10:00PM

WELCOME RECEPTION Mezzanine 2nd Floor Atrium

If you arrive on Tuesday night, please plan to join us for some additional time to network with your colleagues!

WEDNESDAY, JUNE 12

6:30 - 7:30AM

MAT-BASED PILATES (PRE-REGISTRATION REQUIRED) TBA

This class is for all levels and focuses on strength, stability, controlled breathing and flexibility – using slow, controlled movements. Please bring a towel, blanket, or your favorite yoga mat. Space is limited.

7:30AM - 4:30PM

REGISTRATION/CHECK IN Hamilton/Riverside Pre-function Foyer, 2nd Floor

7:30AM - 4:30PM

INDUSTRY INFORMATION STATION Mezzanine 2nd Floor Atrium

Be sure to check out marketing information from our current Platinum Industry Member companies!

7:30 - 9:00AM

CONTINENTAL BREAKFAST Hamilton/Riverside Pre-function, 2nd Floor

8:00 - 8:30AM

CHAPTER PRESIDENT'S MEETING (CURRENT & INCOMING) Waterfront Hall, 2nd Floor

Chapter Presidents, please join us for this informative session to assist you with your upcoming chapter meetings and initiatives. Presented by SNA of Ohio Lead Regional Director, Jennifer Bujak-Hirsch.

9:00 - 9:15AM

WELCOME & CONFERENCE APP OVERVIEW Hamilton Ballroom, 2nd Floor

Presenters: Ashley Morena, SNA of Ohio President; Kelsey Warren, SNA of Ohio President-Elect and Conference Chairperson; Swan Solutions Representative

9:15 - 10:15AM

LEADING FROM WHERE YOU ARE

1 HOUR CEU 4100 COMMUNICATIONS & MARKETING Hamilton Ballroom, 2nd Floor

Presenter: Stefanie Giannini, Director of Food & Nutrition Services, Marquardt SD15, Glendale Heights, Illinois & Founder, IVATI. Contrary to popular belief, a leader is not a job title, a salary, a hierarchical position, or the amount of power one has. To lead is to influence and we influence others and ourselves every single day without even realizing! Unfortunately, too many individuals are placed in traditional leadership or management roles without building their leader identity first. The good news? You can start building your leader identity from exactly where you are now. Join Stefanie as she discusses how to cultivate your leader identity to positively influence yourself and those around you; identify your own personal motivations and goals to better understand those who might be both the same and different as you!



10:15 - 10:30AM

SNACK BREAK Hamilton/Riverside Pre-function, 2nd Floor

WEDNESDAY, JUNE 12 - CONTINUED

10:30 - 11:15AM **BREAKOUT SESSIONS** See the complete list starting on Page 6

11:15 - 11:30AM **BEVERAGE BREAK** Hamilton/Riverside Pre-function, 2nd Floor

11:30AM - 12:15PM **BREAKOUT SESSIONS** See the complete list starting on Page 6

12:15 - 2:00PM **ANNUAL AWARDS/RECOGNITION LUNCHEON** Hamilton Ballroom, 2nd Floor
Join us to celebrate SNA of Ohio's 2024 Award and Scholarship winners, Retirees, and Chapter Presidents from around the state!

2:15 - 3:00PM **BREAKOUT SESSIONS** See the complete list starting on Page 6

3:00 - 3:15PM **SNACK BREAK** Hamilton/Riverside Pre-function, 2nd Floor

3:00 - 3:15PM **DON'T IGNORE CHATGPT ANYMORE!**
1 HOUR CEU 4100 COMMUNICATIONS & MARKETING Hamilton Ballroom



Presenter: Liz Whiteman Roesel, President and Co-Founder, SEA Level Social
You may have heard of ChatGPT and thought it was a fad, maybe it was too complicated to use, or it couldn't really help you in your day-to-day life. Certainly, ChatGPT doesn't know more about school nutrition than you do, right? Actually, this tool can be "life changing" and help you personally and professionally! Learn how you can practically use AI and ChatGPT to save yourself hours of work from behind a computer each week and be more creative by helping you craft emails, marketing messages, job descriptions and so much more.

7:00 - 10:00PM **NETWORKING RECEPTION & TEAM SCAVENGER HUNT**

Enjoy dinner on your own this evening and then join us for a fun evening of music, backyard games, and lots of networking at the onsite sports complex! **As an added bonus, you can sign up at https://snao.formstack.com/forms/2024_scv_hunt_reg by June 3rd to participate in a scavenger hunt also happening onsite from 7-8 p.m.!** This will be an exciting teambuilding adventure where teams bond and use their collective skills on a facility-wide scavenger hunt. Teams will build camaraderie as they explore in the sports facility and hotel/conference center, using clues to answer questions, collect photos, and complete challenges. The winning team will receive a prize and is the team that completes the most tasks in the hour!

THURSDAY, JUNE 13

WEAR YOUR SCHOOL SPIRIT TODAY!

6:30 - 7:30AM MORNING YOGA TBA

Start your day on a positive note and join us for a beginner-level yoga session with our very own Krys Hess! Please bring a towel, blanket, or your favorite yoga mat. Space is limited.

7:30AM - 2:00PM REGISTRATION/CHECK IN Mezzanine 2nd Floor Atrium

7:30AM - 2:00PM INDUSTRY INFORMATION STATION Hamilton/Riverside Pre-function, 2nd Floor

Be sure to check out marketing information from our current Platinum Industry Member companies!

8:30 - 9:15AM SNA OF OHIO ANNUAL BUSINESS MEETING BREAKFAST Hamilton Ballroom, 2nd Floor

Join us for breakfast and SNA of Ohio's Annual Business Meeting, including installation of officers!

9:15 - 9:30AM BEVERAGE BREAK Hamilton/Riverside Pre-function, 2nd Floor

9:30 - 10:15AM BREAKOUT SESSIONS See the complete list starting on Page 6

10:15 - 10:30AM SNACK BREAK Hamilton/Riverside Pre-function, 2nd Floor

10:30 - 11:45AM IMPORTANT UPDATES! Hamilton Ballroom, 2nd Floor

0.25 CEU 3200 PROGRAM MANAGEMENT, 0.5 HOURS CEU 1100 MENU PLANNING

Presenters: Dan Ellnor, SNA National Board Member; Representative from DEW (TBA); Samia Hamdan, Division Director, Child Nutrition Programs, USDA Food and Nutrition Service Agency, Midwest Region. This session will provide important updates and information from SNA National, Ohio Department of Education and Workforce (DEW), and USDA!

11:45AM - 12:45PM WORKING LUNCH/BRAINSTORM BUFFET: SERVING UP SOLUTIONS

0.5 CEU 3200 PROGRAM MANAGEMENT Hamilton Ballroom, 2nd Floor

Moderator: Andrew Mendez, Food Service Director, Kenston Local SD

Join us for an engaging and interactive session where ideas meet appetites! Our "Brainstorm Buffet: Serving Up Solutions" session is designed to nourish both your mind and body, combining a delicious meal with valuable insights and discussions.

12:45 - 1:30PM

COLLABORATIVE CONVERSATIONS: INSIGHTS FROM YOUR PEERS

0.5 HOURS CEU 3200 PROGRAM MANAGEMENT, 0.25 HOURS CEU 2200 SERVING FOOD

Hamilton Ballroom, 2nd Floor

Moderator: Andrew Mendez, Food Service Director, Kenston Local SD

As our conference draws to a close, join us for a dynamic and inspiring session where attendees come together to share their key takeaways, insights, and strategies for tackling real life challenges.

1:30PM

CONFERENCE CLOSING REMARKS & RAFFLE DRAWINGS! Hamilton Ballroom, 2nd Floor



BREAKOUT SESSIONS WEDNESDAY

10:30 - 11:15 AM

> SELF AWARENESS: KNOWING YOURSELF TO IMPROVE AS A LEADER

0.75 HOURS CEU 4100 COMMUNICATIONS & MARKETING | HAMILTON BALLROOM, 2ND FLOOR

Presenter: Stefanie Giannini, Director of Food & Nutrition Services, Marquardt SD15, Glendale Heights, Illinois & Founder, IVATI.

Contrary to popular belief, a leader is not a job title, a salary, a hierarchical position, or the amount of power one has. To lead is to influence and we influence others and ourselves every single day without even realizing! Unfortunately, too many individuals are placed in traditional leadership or management roles without building their leader identity first. The good news? You can start building your leader identity from exactly where you are now. Join Stefanie as she discusses how to cultivate your leader identity to positively influence yourself and those around you; identify your own personal motivations and goals to better understand those who might be both the same and different as you!

> EQUIPMENT 101- SIMPLIFYING AND UNDERSTANDING FOOD SERVICE EQUIPMENT

0.75 HOURS CEU 3500 FACILITIES & EQUIPMENT PLANNING | BELT LINE HALL, 3RD FLOOR

Presenter: Kevin Leonard, President, SESCO

This session will assist in understanding the equipment you own in the cafeteria, including maintenance and necessary replacement timing and information/options.

> WHAT'S NEXT! THE GENERATIONAL IMPACT OF GEN Z & GEN ALPHA IN SCHOOL FOODSERVICE

0.75 HOURS CEU 1100 MENU PLANNING | FOUNDRY HALL, 2ND FLOOR

Presenter: Scott Reitano, Principal, Reitano Design Group

This presentation will examine how the school foodservice model is evolving to meet the needs of the current generations of students we are feeding.

> EMPOWERING NEW SCHOOL NUTRITION DIRECTORS: LEADING WITH CONFIDENCE, FOSTERING GROWTH, AND EMBRACING THE JOURNEY

0.75 HOURS CEU 3200 PROGRAM MANAGEMENT | BELT LINE HALL, 3RD FLOOR

Presenter: Ashley Morena, Founder/CEO, Project School Nutrition

This session aims to empower newer school nutrition directors with the tools and mindset needed to lead confidently in their roles. Participants will explore strategies for fostering professional and personal growth while navigating the unique challenges of school nutrition management. Through interactive discussions and practical insights, attendees will learn to embrace the journey of leadership, enabling them to make impactful decisions and cultivate a positive environment within their school communities. All are welcome to participate but the focus will be for directors with 5 years of experience or less.

> WHERE DID MY MONEY GO?

0.75 HOURS CEU 3300 FINANCIAL MANAGEMENT | FOUNDRY HALL, 2ND FLOOR

Speaker: Stacie Pabst, MS, RD, LD, JTM Commodity Coordinator/Analyst

"DRIP...DRIP...DRIP... Do you know how to fix leaky pipes? Just as leaky pipes waste water, money leaks through your school meal programs. At every stage of the menu planning process, from forecasting to shipping, storage, preparation, and service, there are small leaks that cost your program money! Join us during this session to equip yourself with new tools and learn how to fix those leaks in your financial pipeline."

> ENHANCING STUDENTS DINING EXPERIENCE

0.75 HOURS CEU 3500 FACILITIES & EQUIPMENT PLANNING | WATERFRONT HALL, 2ND FLOOR

Presenter: Kern Halls, Ingenious Culinary Concepts

Have you thought about remodeling your cafeteria and/or serving lines? Why buy a new serving line if it is not broken? Just wrap it! Do you know where to start in the process of a remodel? This course is going to give child nutrition operators insight on how the process works to turn your cafeteria space into a hot spot for students.

11:30 AM - 12:15 PM

BREAKOUT SESSIONS WEDNESDAY

2:15 - 3:00 PM

> IS THIS ONE THING HOLDING BACK YOUR ORGANIZATION?

0.75 HOURS CEU 3400 HUMAN RESOURCES & STAFF TRAINING | BELT LINE HALL, 3RD FLOOR

Presenter: Andrew Mendez, Food Service Director, Kenston Local SD.

Conflict is all around us. It becomes the air we breathe in our society. It wears us down, damaging relationships and tarnishing the world. But it doesn't have to be this way - there's a better way within reach of all of us.

> THE POWER OF THE PRODUCTION RECORD

0.75 HOURS CEU 2100 FOOD PRODUCTION | FOUNDRY HALL, 2ND FLOOR

Presenters: Alison Jordan, Regional Sales Manager, JTM Food Group & Lindsey Hill, Founder & CEO, Foodworks Technologies.

Production records serve a different purpose for each member of the school nutrition team. Of course, we must have them for compliance reasons, but they can be so much more than proof of program compliance! Production records are an incredibly valuable source of information and knowledge that can be utilized by all members of the team.

In this session, we're talking all about production record processes, evaluation, and insights. How can we balance efficiency in collection and storage, while also achieving accuracy and completion? What insights can we draw to make better planning decisions? What information can we learn that helps us build stronger menus and financial outcomes? What story do production records tell us about our program's financial success and participation?

Production records are often overlooked and not given enough attention to just how beneficial they can be. Let's learn from each other best practices and solutions to common challenges by giving the production record the attention it deserves.

> FRESH PERSPECTIVES: NAVIGATING CHALLENGES & EMBRACING INNOVATION IN SCHOOL NUTRITION

0.75 HOURS CEU 3200 PROGRAM MANAGEMENT | WATERFRONT HALL, 2ND FLOOR

Presenters/Panelists: TBA, Moderator: Ashley Morena, Founder/CEO, Project School Nutrition

Join a panel of experienced school nutrition managers as they delve into the complexities of the field, addressing common challenges and exploring innovative solutions. From supply chain disruptions to dietary restrictions, staff shortages and more, participants will gain valuable insights into navigating the ever-evolving landscape of school nutrition management. Emphasizing the importance of embracing new ideas, the panel will share practical strategies for fostering creativity and adaptability within your nutrition program. Whether you're a seasoned professional or new to the role, this session promises fresh perspectives and actionable takeaways to elevate your approach to school nutrition management.

BREAKOUT SESSIONS THURSDAY

9:30 - 10:15 AM

> CIVIL SERVICE IN AN UNCIVIL WORLD

0.75 HOURS CEU 4100 COMMUNICATIONS & MARKETING | BELT LINE HALL, 3RD FLOOR

Presenter: Dan Ellnor, SNS, Assistant Director, Nutrition Service Center, Jefferson County Public Schools.

In this session you will learn the tip's how NOT to Take It Personal. Providing outstanding customer service is hard on some good days. However, in today's society it seems even harder. Learn conflict management styles, tricks on diffusing situations, and turning negative experiences into life-long customers.... Both internal and external.

> FILLING YOUR TRAY WITH LOCAL - FARM TO WHOLE PLATE

0.75 HOURS CEU 1100 MENU PLANNING | FOUNDRY HALL, 2ND FLOOR

Presenters: Stacey Bettis, Food Service Director, Stark County ESC; Rebecca Naab, Farm to School Program Specialist, Ohio Department of Education and Workforce; Representative from the Ohio Department of Agriculture TBA.

Interested in learning how you can incorporate local items to meet all the components of a complete school meal? In this session, you will gain insight from the State Agency Partners, Food Service Directors, and Local Producers on procuring local produce as well as center of the plate items. Speakers will share best practices and provide insight on how to make local food cost-effective for your meal programs.

> TAKING THE FRANCHISE APPROACH

0.75 HOURS CEU - 3400 HUMAN RESOURCES AND STAFF TRAINING | WATERFRONT HALL, 2ND FLOOR

Presenter: Christie White, Owner, What's 4 Lunch- K12 Equipment/Menu Training

This class challenges you to rethink the daily roles, tasks and processes in each of your kitchens to create a true program consistency, accountability and top efficiency. Make it repeatable!!

ANNUAL CONFERENCE HOST SITE INFORMATION



This year's host site for the conference and hotel rooms is the new **Champion Mill Conference Center & Hotel**, located at **600 N B St., Hamilton, OH 45013**.



HOTEL ROOM RESERVATIONS

A limited number of discounted hotel rooms are available for the nights of June 10, 11, 12, 13, and 14. The conference block rate is \$149 (plus taxes) per night (all rooms have two double beds and may accommodate up to 4 guests per room).

TO RESERVE YOUR HOTEL ROOM BY MAY 19TH, VISIT [SNA OF OHIO 2024 ANNUAL CONFERENCE HOTEL ROOM BLOCK](#).

- Enter Group code 591 and Password 690001657 and click Login.
- Next, click Book Now.
- You will then select your specific nights and number of guests (up to 4).
- You will then click on Book on the photo of your room type (only a double room will populate - unless a King room type is available, as well, at that time).
- You may then populate the remaining information to confirm your reservation.

PARKING

- Complimentary parking is available onsite for overnight guests and day guest attendees for the SNA of Ohio Annual Conference.
- Overnight hotel guests are instructed to park in Lot 3 (overflow in Lots 5 & 6). Overnight guests will be given a pass at the front desk upon check-in to place on the dashboard of their vehicle(s).
- Day guests for the conference may park in Lots 5 or 6, with overflow in Lot 1. No pass is required.
- Please refer to onsite parking lot signage, and there will also be a parking lot map uploaded to the conference app that you may reference.

TAX EXEMPT CREDIT CARD OR CHECK PAYMENTS

Reservations require a credit card for guarantee. Please make your reservations online via the link provided or by calling the hotel direct at 513 273 8300. To receive a credit card authorization form please email Jaden at jhayes@nooksports.com. Please provide your own tax exempt form or front/back copy of tax exempt card. Please note that the credit card will need to be in the same school districts name that the tax-exempt form is under. We would request that all documents related to payment be submitted no later than 72 hours prior to arrival.

Tax Exempt/Check Payments: If your preferred billing method will be a check payment, please make your reservation online with a credit card to hold the room and bring check payment and your tax-exempt forms at check-in onsite at the hotel to pay for your room charges. If you are in need of a Pre-Stay Invoice for your stay, you may submit your request for one via email to Jaden jhayes@nooksports.com. You may also mail in the check payment along with the exemption forms prior to your arrival. Check must be received by no later than 72 hours prior to arrival. Check payment should be made to Spooky Nook Sports Ohio, LLC.