



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

Earn 9 CEU's (or MORE!) as you choose from several different educational breakout sessions and attend the fun, intriguing, and interactive general sessions!

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

We look forward to seeing you!

Register today at

<https://snao.formstack.com/forms/2022annualconfreg>

SNA OF OHIO 67th ANNUAL CONFERENCE

Marriott Columbus OSU – Columbus, OH

Registration Options

Please register early, if possible! The registration deadline (unless we reach capacity before the deadline) is June 5th. Online or in-person registrations will be accommodated if space allows. We understand that some districts may have had travel budget cuts this year, but you are encouraged to register for one day of the conference and drive in for the day if possible! We have structured our schedule to maximize education each day, and our registration rates remain economical.

1. **\$299 - School District Attendees** – includes June 15-16 not including OSU tours (1st registrant). **A discounted rate of \$229 is available for additional registrants from the same school district.** (Before choosing this option, please confirm that someone else from your district is already registered).
2. **\$299 - Current SNA of Ohio Industry Members** – full conference June 15-16 not including OSU tours
3. **\$159 - one-day registration for school district attendees and industry members** (choose June 15 or 16 – not including OSU tours)
4. **\$149 - students and retirees** – full conference June 15-16 not including OSU tours

For OSU tours on June 15 and 16, select any/all as optional additional events as detailed on the online form.

Conference Presenters/Speakers – please note:

Presenters will be contacted in early May by the SNA of Ohio office regarding conference registration and other logistics surrounding their session(s).

2022 Award & Scholarship Winners, Retirees, and Current Chapter Presidents – please note:

Our office is finalizing the award program logistics and will be in touch in mid-to-late May with notifications and full details about the luncheon recognition program/luncheon on June 16th.

SNA of Ohio Industry Members – please note:

You must be an employee of a current SNA of Ohio industry member company to register for the 2022 Annual Conference. You may view the industry member directory at <https://www.snaohio.org/protected/vendorlist.aspx>.

Current Platinum and Gold Industry members will be contacted via email by early May 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 conference-specific sponsorship opportunities. Please note that only the current industry membership contact on file will receive this information.

CEU Information – EARN 9+ 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.

Fundraiser Raffle Tickets

You may purchase various fundraiser raffle tickets onsite at the conference by cash or check payment.

SCHEDULE OF EVENTS – JUNE 14-16, 2022

Tuesday, June 14th - Pre-Conference Sessions/Events

(Please note that the two ICN pre-cons originally scheduled this day were cancelled on May 13th, and those who had registered for them were notified via email.)

7:30 am – 5:30 pm **Conference Registration/Check In**
Location: Scioto B Meeting Room

8:00 am – Noon **SNS Exam**
Location: Olentangy A/B Meeting Room
You may register for the SNS exam by May 24th at
<https://schoolnutrition.org/certificate-and-credentialing/credentialing-program/>.
Please note that you may to register to take the exam only, if you are unable to attend the conference this year.

1:00 – 4:00 pm **SNA of Ohio Leadership Academy, led by Linda Eichenberger, SNS**
Location: Scioto A Meeting Room
3 hours CEU 3000 Administration & 4000 Communications and Marketing
*A favorite recognized leader in school nutrition, Linda Eichenberger will lead this session to provide guidance to anyone that aspires to achieving a role in leading a group. Linda will inspire and provide useful information to assist you in your leadership journey. This workshop is for both school district and industry conference attendees and is recommended for anyone that is new to school nutrition and/or anyone who aspires to be a future **SNA of Ohio Board Member or Industry Advisory Council Member**. \$10 per person, Pre-registration is required.*

6:00-9:00 pm **SNA of Ohio Board and IAC Dinner**
Location: Offsite Venue
Details emailed to Board/IAC members directly.

Wednesday, June 15th

7:30 am – 4:30 pm **Conference Registration/Check In**
Location: Scioto B Meeting Room

7:30 am – 4:30 pm **Industry Information Station**
Location: Franklin Ballroom Foyer
Be sure to check out marketing information from our current Platinum Industry Member companies!

8:00 – 9:00 am **Conference Opening Snack**
Location: Franklin Ballroom Foyer

9:00 – 9:15 am **Conference Welcome**
Location: Franklin Ballroom

9:15-10:15 am **Decisions Made with Mind & Heart: Understanding Emotional Intelligence**
Presenter: Jon Colby
Location: Franklin Ballroom
1 hour CEU 3400 Human Resources & Staff Training
People with a high IQ may know a lot, but if they aren't able to recognize and handle emotions, they are ultimately limited in their ability to communicate well, make good decisions, and lead others. This interactive keynote will explain the various components of emotional intelligence, why it's so important, and how to improve it.

10:15-10:45 am **Networking Break**
Location: Franklin Ballroom Foyer

10:45 am-12:45 pm **Ohio State University Dining Services Tours****
2 hours CEU 2640 Food Safety Culture
Take a glimpse of the world of College and University Dining through the lens of The Ohio State University Dining Services. Tour the various facets of dining operations including full service, fast-casual, quick service, food truck, culinary production kitchen, coffee shops, and more. Learn about how Dining typically operates on campus, overall philosophy, strategic directions, staffing, nutrition, menu management, and Dining Plans. Learn how Dining adjusted to offer services during the COVID-19 crisis and how they are planning on moving past the crisis. You will have time to ask questions during the tour and find more specific information based on your curiosity.
Additional charge of \$10 per person. Tours are limited to 50 participants per timeframe. (Confirmed registrants will be sent additional details regarding tours, including the tour meeting location and parking information at OSU if applicable.)
****Please note that two sets of breakout sessions listed below will be presented during this tour timeline.**

10:45 – 11:30 am **Breakout Sessions**

1. Emotional Intelligence in Action

Presenter: Jon Colby

Location: Franklin Ballroom

.75 hours CEU 3400 Human Resources & Staff Training

Now that you know why emotional intelligence matters, it's time to test yours with actual scenarios! This engaging breakout session will give participants a chance to share past challenges and explore a variety of strategies for future occasions using both conversations and role-playing.

2. If they Grow It, They Will Eat It!

Presenters: Carol Smathers, MS, MPH, Associate Professor, Director of Ohio Farm to School, Ohio State University Extension & Tim McDermott DVM, Assistant Professor Extension Educator, Agriculture and Natural Resources, OSU Extension Franklin County

Location: Ohio A/B Meeting Room

.75 hours CEU 1130 Local Foods – Farm to School

Kids involved in school gardening consume more vegetables and are more likely to try new foods at school and at home. Research suggests that school gardening also promotes healthy behaviors, increases interest in food system and agriculture careers, and improves students' academic achievements. What if students could plant and harvest foods from school gardens September through May? In this session you will engage in hands-on activities to become familiar with three year-round Farm to School growing methods. Growing stations include: seed starting under LED lights, raised beds with season extension, and hydroponic units. Learn how to overcome gardening barriers and incorporate growing—and tasting—foods throughout the school year.

3. Efficiency and Food Safety Improvements with Cooking Technology

Presenter: Drew Patterson, CEC, CCA, Zink Foodservice

Location: Olentangy A/B Meeting Room

.75 hours CEU 2620 Food Safety

This session will review/introduce attendees to new and exciting technology that has been developed to help save time (FTE's), build in efficiency and have a strong focus on food safety.

11:30 am - Noon

Networking Break

Location: Franklin Ballroom Foyer

Noon – 12:45 pm

Breakout Sessions

1. Menus Matter - Where Cost Meets Creativity: Let Your Menu Creation Drive Participation - Keys to Building a Balanced Plate & Budget

Presenters: Maureen Pisanick, Chief Nutrition Officer Pisanick Partners; Sarah Carlson, Chief Operating Officer, Pisanick Partners; Tina Hastings, Operations Specialist, Pisanick Partners

Location: Franklin Ballroom

.75 hours CEUs 3300 Financial Management and 1100 Menu Planning

In this session, attendees will learn the art of creating a customer-driven menu that ensures financial success. There is a balancing act to providing creative menus while keeping in mind plate cost analysis.

2. Direct Diversion, everything from start to finish

Presenters: Jessica Johnson, RD, LD, SNS, Gordon Food Service; Frank Marino, Tasty Brands; Christine Farmer, Ohio Department of Education; Holly McGarry, Waypoint; Alison Powers, JTM Food Group

Location: Ohio A/B Meeting Room

.75 hours CEU 1170 USDA Foods

This session will highlight the following:

- *Important timelines*
- *How to be organized, pull reporting, determine needs*
- *What tools/resources to use for preparation*
- *Where to submit forms*
- *How to select a distributor*
- *How to order*
- *What paperwork to keep on file*
- *How to handle mid-year adjustments*

By the end of the session, the attendee should be prepared for the process, and ideally able to have the necessary tools to utilize 100% of their entitlement the next year.

3. Navigating Obstacles in Districts Across Ohio

Panelists: Stephanie Hobbs, Cleveland Metropolitan SD; Rachel Tilford, Mason City SD; Andrew Mendez, Kenston Local SD

Moderator: Courtney Morabito, Cincinnati Public SD

Location: Olentangy A/B Meeting Room

.75 hours CEU 4120 Program Promotion

Challenges force operators to think outside of the box; they're opportunities for growth. This past year has been one of the most challenging years with supply chain issues, labor shortages, and regulation changes. Hear from a panel of Directors overseeing districts-small to large-on how they were able to overcome adversity and push out new processes. Audience questions are encouraged for this session.

12:45-2:00 pm

Networking Luncheon and Updates from ODE and SNA National

Presenters: Chris Burkhardt, SNA National Board of Directors & Brian Davis, Office of Nutrition, Ohio Dept. of Education

Location: Franklin Ballroom

2:15-3:00 pm

Breakout Sessions

1. Charging the Hill

Panelists:

- Lincoln Yee, Co President & Co Founder of International Food Solutions (Asian Food Solutions/Comida Vida) & Snap Gourmet Foods
- Beverly Wasserbeck, North Union Local SD
- Winnie Brewer, New Leaf Organization
- Sally Rathje, Delaware City SD
- Briana Cates, Berea School District

Moderator: Deanne Kelbley, RD, LD, Amherst Exempted Village SD

Location: Franklin Ballroom

.75 hours CEU 4120 Program Promotion

Join several of your fellow SNA of Ohio Members who will discuss their experiences while "Charging The Hill" in Washington, D.C. during the Legislative Action Conference. The panelists will also discuss the importance of presenting our legislative issues to our Senators and Congressmen and women.

2. Precepting 101: Building the Future of our Profession

Panelists: John Pantel, MS, RDN, LD, Director, Coordinated Program in Dietetics; University of Cincinnati; Amy Voigt – Massillon City SD; Kelsey Warren, Sycamore Community Schools

Moderator: Ashley Morena, Canton Local SD

Location: Ohio A/B Meeting Room

.75 hours CEU 3400 Human Resources and Staff Training

This panel will consist of experienced preceptors in school nutrition! They will go over their personal experiences, including the benefits and challenges of precepting and how they've become successful and effective leaders.

3. Understanding accommodations, allergies, and special requests

Presenter: Brian Davis, Office of Nutrition, Ohio Dept. of Education

Location: Olentangy A/B Meeting Room

.75 hours CEU 1160 Special Diets including food allergies

Special requests can be complicated and there never seems to be a clear answer. Waivers made this even more confusing. What is "reasonable" and why? Join ODE's Office of Nutrition to learn more about the special request process, allowable substitutions, and which people to include in the conversation.

4. Unleash the Untapped Potential of Video

Presenters: Chris Burkhardt, SNS, Executive Director, School Nutrition, Cleveland Metropolitan School District

Location: Scioto A Meeting Room

.75 hours CEU 4120 Program Promotion

In this session, you will learn about producing videos from selecting equipment to filming, editing and platforms to host the videos. If you are new to video training or just admire Steven Spielberg, this session is for you.

3:00-3:15 p.m.

Networking Break

Location: Franklin Ballroom Foyer

3:15-4:15 pm

Maximize Your Potential and Take Charge of Your Future with E+R=O

Presenters: Christine McCormick, Mason School District Innovative Systems & Briana Cates, Berea City School District

Moderator: Rachel Tilford, Mason City SD

Location: Franklin Ballroom

1 hour CEU 3400 Human Resources and Staff Training

A simple equation $E+R=O$ (Event+Response=Outcome) can change the trajectory of your future. Events happen. We can't control them. But, we can control how we respond to them. If, instead of reacting, we take a breath and decide on a response aligned with our values and goals, the outcome will be better, meaning more happiness for us and for everyone around us. In this session, you'll learn what's behind the $E+R=O$ equation and how to start implementing the R-Factor Disciplines in your daily life.

6:30-9:30 pm

Networking and Dessert Reception

Location: Franklin Park Conservatory and Botanical Gardens – Palm House and Patio

You won't want to miss this year's social event! Join us after dinner on your own for desserts, a live band, giant board games, a 360 degree photo booth, and an opportunity to check out the amazing exhibitions that the Franklin Park Conservatory has on display!

*We will also hold a custom drink raffle in honor of Sue Whitaker, long-time SNA of Board member and supporter who passed in 2019. In honor of Sue's adoration of Elvis, you may purchase tickets at the event for a **Blue SUEde Shoes** cocktail for \$15 per ticket, or a **Blue SUEde Shoes** mocktail for \$8 per ticket. Each custom drink ticket purchase will enter you into the raffle to win a Bose SoundLink Revolve+ II Bluetooth speaker! The winner will be drawn and announced at the end of the evening. Please note that ticket sales are cash or check only for raffle tickets, and all proceeds benefit the SNA of Ohio Scholarship fund.*

Thursday, June 16th

7:30 am – 2:15 pm

Conference Registration/Check In

Location: Scioto B Meeting Room

7:30 am – 2:15 pm

Industry Information Station

Location: Franklin Ballroom Foyer

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

8:00-8:45 am

Annual Business Meeting Breakfast

Location: Franklin Ballroom

Join us for breakfast and our Annual Business Meeting, including installation of officers!

9:00-11:00 am

Ohio State University Dining Services Tours**

2 hours CEU 2640 Food Safety Culture

Take a glimpse of the world of College and University Dining through the lens of The Ohio State University Dining Services. Tour the various facets of dining operations including full service, fast-casual, quick service, food truck, culinary production kitchen, coffee shops, and more. Learn about how Dining typically operates on campus, overall philosophy, strategic directions, staffing, nutrition, menu management, and Dining Plans. Learn how Dining adjusted to offer services during the COVID-19 crisis and how they are planning on moving past the crisis. You will have time to ask questions during the tour and find more specific information based on your curiosity.

Additional charge of \$10 per person. Tours are limited to 50 participants per timeframe. (Confirmed registrants will be sent additional details regarding tours, including the tour meeting location and parking information at OSU if applicable.)

****Please note that two sets of breakout sessions listed below will be presented during this tour timeline.**

9:00-9:45 am Breakout Sessions

1. The Menu Map - Coordinating Your Menu to Your Equipment for Efficiency and Enticing the Students to Eat

Presenters: Christie White, What's 4 Lunch & Scott Reitano, Principal, Reitano Design Group

Location: Franklin Ballroom

.75 hours CEU 3500 Facilities & Equipment Planning

This session will cover all design stages including remodeled and existing kitchens.

Walk away with ideas to use in the back of the house and the front of the house with the mindset kids eat with their eyes!

2. Building the Bridge of School Nutrition, 4-H Youth Development, and Family & Consumer Sciences

Presenters: Dr. Daniel Collins, University of Tennessee State Extension Specialist, 4-H Camping and Stem Programs & Erin Kvach, Food and Nutrition Supervisor, ESC of the Western Reserve

Location: Ohio A/B Meeting Room

.75 hours CEU 4100 Communications & Marketing

This hands-on, interactive session will incorporate the collaborative efforts of a current 4-H Youth Development Specialist and a current Assistant Supervisor of Nutrition Services. While working with one another in a rural, economically

suppressed county in the Appalachian Mountains of Virginia, Daniel and Erin developed interdisciplinary programming that highlighted the mission of Cooperative Extension.

3. Nourish to Flourish: Unconditional Permission to Honor Your Mind, Body and Spirit

Presenter: Nicole Ryan Suppes, RDN, LDN, Registered Dietitian

Nutritionist/Owner, Good Soul Nutrition, LLC

Location: Olentangy A/B Meeting Room

.75 hours CEU 3450 Employee Health, Safety & Wellness

You are an essential employee caring for hundreds if not thousands of students and families. Your health is more important now than ever before. This presentation will empower you to take back your health so that you can be the best version of you at work and at home. Health is emotional, spiritual, physical, and mental. Learn more about intuitive eating, growth mindset, and how to begin your wellness journey where you are.

9:45-10:15 am

Networking Break

Location: Franklin Ballroom Foyer

10:15-11:00 am

Breakout Sessions

1. Proper Cooking Methods 101

Presenter: Christie White, What's 4 Lunch

Location: Franklin Ballroom

.75 hours CEU 2100 Food Production

Attend this session to learn tips and tricks for properly cooking your students favorite foods for the best overall quality.

2. Easy New Menu Items and How to Introduce Them with Taste & Votes

Presenters: Jennifer Tagliarino, School Wellness Manager & Mitzi Gerber, School Wellness Manager - American Dairy Association Mideast

Location: Ohio A/B Meeting Room

.75 hours CEU 1100 Menu Planning

This session is ideal for anyone looking for easy innovative ways to refresh menus and increase participation. Having a Taste & Vote at school events gives students and their families the opportunity to try new and unfamiliar foods together and you can receive immediate feedback on potential menu items! Plus, Taste & Vote activities are a great way to highlight your school meal program. Don't miss this energetic and flavorful session!

Participants will be able to:

- *Identify the benefits of introducing new menu items with Taste and Vote resources*
- *Plan and execute a Taste & Vote and evaluate student acceptance of potential menu items*
- *Prepare new recipes from the Taste & Vote resources*
- *Promote new menu items on social media and thru other channels*

3. Connecting Nutrition with the Whole Child

Presenter: Brian Davis, Office of Nutrition, Ohio Dept. of Education

Location: Olentangy A/B Meeting Room

.75 hours CEU 1300 General Nutrition

How do school food service teams fit within Ohio's Whole Child Framework? How can you ensure your Local School Wellness Policy meets the needs of the whole child? Who can help your food service team increase your student, parent, and community engagement? A combined panel from ODE's Office of Nutrition and Office of Whole Child Supports will discuss and answer any questions about your role in supporting the whole child.

11:00-11:30 am

Networking Break

Location: Franklin Ballroom Foyer

11:30 am-12:15 pm

Breakout Sessions

1. Ethical Decision Making on the Job

Presenter: Marcy Shankman, Chief Organizational Learning Officer, Cleveland Metropolitan School District

Location: Franklin Ballroom

.75 hours CEU 3410 Human Resources Management

Have you ever been caught between believing what you have a right to do and doing what is right? If so, then welcome to the realm of ethical decision-making. While not necessarily an everyday occurrence, it's imperative to know how to make ethical decisions, no matter what your role or position. How do you know whether you're in an ethical dilemma? And once you're in one, how do you engage in ethical decision making? This session will provide an overview of what ethical decision-making entails and provide you with a tool you can use to help you in those difficult situations.

2. Menu planning with a focus on USDA child nutrition guidelines and navigating new health regulations

Presenters: Jeff White, CEC, CFSP Corporate Dir. of Culinary for Phoenix Marketing and Democook.com & Scott Anderson, Foodservice director, Madison County School District

Location: Ohio A/B Meeting Room

.75 hours CEU 1170 USDA Foods

This session will cover the use of digital and social media to their best effect in training staff on equipment and food usage in today's school foodservice environment. The presenters will highlight efficiently planning your food menu and navigating new health regulations, taking your staff to the next level and making more out of fewer employees!

3. Insane in the Supply Chain

Panelists: Holly McGarry, Waypoint; Ryan Lane, Sysco; Brian Davis, Office of Nutrition, Ohio Dept. of Education; Jessica Shelly, Cincinnati Public SD; Tiffany McCleese, West Clermont Local SD

Moderator: Christine Farmer, Office of Nutrition, Ohio Dept. of Education

Location: Olentangy A/B Meeting Room

.75 hrs. CEU 2440 Food & Supplies Orders

Procurement doesn't have to be a lonely island! Join a discussion panel of food service directors and Ohio Department of Education team members to reflect on lessons learned in the past year. This panel will cover a range of topics including best practices, group

12:15-1:45 pm

Annual Awards/Recognition Luncheon

Location: Franklin Ballroom

Join us to celebrate SNA of Ohio's 2022 Award and Scholarship winners, Retirees, and Chapter Presidents from around the state!

2:00-3:00 pm

Intercultural Creativity™ for SNA: The Ace Up Your Sleeve for the Future of Work

Presenter: Genein Letford, CAFFE Strategies, LLC

Location: Franklin Ballroom

1 hour CEU 3410 Human Resources Management

Creative thinking is now the #1 skill needed in our workforce and this includes school nutrition. This is a challenging environment. So increasing the creative thinking skills on your team is no longer a luxury, it's now required. But creativity can't thrive unless there is a culture of inclusion, belonging and psychological safety.

3:00-3:15 pm

Annual Conference Closing Remarks/Raffle Drawing

Location: Franklin Ballroom

Be sure to stay with us for the final raffle drawings! Your ticket must be present to win!

Annual Conference Host Site Information



This year's host site for the conference and hotel rooms is the **Marriott Columbus University Area, 3100 Olentangy River Rd, Columbus, OH 43202**. Complimentary parking is available onsite.

Hotel Room Reservations:

A limited number of discounted hotel rooms are available for the nights of June 13, 14, 15, and 16. The conference block rate is \$152 (plus taxes) per night for single and double occupancy.

To reserve your hotel room, visit

<https://www.marriott.com/event-reservations/reservation-link.mi?id=1645118717442&key=GRP&app=resvlink> by May 26th.

Tax Exempt Credit Card or Check Payments to Marriott Columbus University Area

Tax Exempt/Credit Card Authorization Payments: If you will make your reservation by credit card, please **make your reservation online at the link above with a credit card**. To receive the credit card authorization link you must email Casey.Neal@concordhotels.com with your request, confirmation number(s) to be covered, and tax exempt form (see below for form). Please note that the credit card will need to be in the same school districts name that the tax-exempt form is under. **Credit card authorization forms must be on file with the hotel one week prior to arrival.**

Please note that you are required to provide a credit card at check in for incidental charges, including any parking charges billed to your room (if your credit card authorization does not include incidentals to be charged to that card).

Tax Exempt/Check Payments: If you make your reservation by check payment, please **make your reservation online at the link above with a credit card to hold the room** and bring check payment and your tax exempt form (at the link below) at check-in onsite at the Marriott to pay for your room and tax. **Your credit card will not be charged for your online reservation for room and tax once your check payment is received at check in.** Please note that you will be required to provide a credit card at check in for incidental charges, including any parking charges billed to your room. Your check payment should be made payable to the Marriott Columbus University Area Hotel. If you have any questions or need assistance, contact Casey at casey.neal@concordhotels.com.

- Tax Exempt Form – complete at https://www.tax.ohio.gov/portals/0/forms/fill-in/sales_and_use/exemption_certificates/ST_STEC_U_FI.pdf - one form for EACH reservation.

PLEASE NOTE: TAX EXEMPTION WILL NOT BE GRANTED UNLESS A TAX EXEMPT FORM IS PRESENTED FOR EACH TYPE OF TAX AND THE ROOM IS PAID FOR BY A FORM OF PAYMENT FROM THE EXEMPT ORGANIZATION. (i.e., organization check, credit card or credit card authorization) The Marriott Columbus University Area Hotel will not accept a purchase order as a form of payment.