



*The 71<sup>st</sup> Annual Conference & Expo*  
*The Sheraton Hotel and*  
*Myrtle Beach Convention Center*  
*Myrtle Beach, SC*  
*October 10-12, 2024*





*An Affiliate of the School Nutrition Association*  
**School Nutrition Association of South Carolina (SNA of SC)**  
Post Office Box 1795, Columbia, South Carolina 29202  
Email: [scsnasc@gmail.com](mailto:scsnasc@gmail.com); Phone: 803-622-2880  
*Joyce C. Lovett, Executive Director*

*October 10, 2024*

Welcome to the School Nutrition Association of South Carolina (SNA of SC) Annual Conference and Expo! I am thrilled to be the President of SNA of SC. Join me as we embark on an exciting journey towards promoting health, wellness and nutrition in our programs and within our communities across the state.



As the President of the SNA of SC, I am honored to lead an organization that is dedicated to making a positive impact. Our mission is to educate and inspire students about the importance of good nutrition, advocate for our programs and foster a supportive learning environment for all members.

This year will be full of exciting activities, workshops, and events planned that I believe you will find enjoyable and enriching. Here are a few highlights:

- SNA of SC Annual Conference and Expo, Myrtle Beach SC
- Bi-Monthly Newsletter
- New Directors' Tool Kit
- Community Outreach Project
- Industry Conference, Darlington SC
- SNA Legislative Action Conference, Washington DC
- Townhall Meetings/Nutrition Nuggets
- SIFT

Please feel to reach out to me or any of our board members if you have any questions, ideas or suggestions. We are here to support you and ensure that your experience with SNA of SC is both rewarding and enjoyable.

Thank you for being a part of the School Nutrition Association of South Carolina. Together we can make a difference in our schools and communities through the power of nutrition.

Best Regards,

*Jenaffer*

*Jenaffer Stevenson*  
*2024-2025 President, SNA of SC*

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*Joyce C. Lovett, Executive Director*

*October 10, 2024*

**Dear Attendees,**

**I am thrilled to welcome you to the SNA of SC 71<sup>st</sup> Annual Conference! It's an honor to have you join us for this exciting event, taking place from Thursday, October 10<sup>th</sup> - Saturday, October 12<sup>th</sup> at the Sheraton Hotel and Myrtle Beach Convention Center in beautiful Myrtle Beach.**

**This year's theme, "School Nutrition Olympics," promises to inspire engaging discussions, innovative ideas, and valuable connections. We have an incredible lineup of speakers and sessions designed to equip you with the latest insights and tools in child nutrition. Our fantastic industry partners have donated prizes galore, you will not want to miss the opportunity to win!**

**Take this opportunity to connect with fellow attendees, share your experiences, and explore new possibilities. The connections you make here can lead to lasting collaborations and friendships. Whether you're here to learn, network, or collaborate, we hope you find the conference both enjoyable and enriching.**

**Be sure to check the agenda and plan your sessions ahead of time. And don't hesitate to ask any of our volunteers for any assistance you might need.**

**I am excited to embark on this journey together and look forward to the insights and inspiration that will emerge from our time together.**

**Warm regards,**

*Amy Stabler*

**SNA of SC President Elect/Annual Conference Chair**

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## *General Information*

- ❖ Nametags should be worn at all times as they provide admission to all events and special functions.
- ❖ Doors to all activities will be opened at the time designated in this conference book. Arrive on time for sessions and remain for the entire time as a courtesy to the speaker. Doors will be closed when the room is full and/or at the start of the session.
- ❖ Please stand when the flag passes in the First General Session. Remain standing for the Pledge of Allegiance, facing the flag with your right hand over your heart.
- ❖ Smoking is not permitted in the Convention Center.
- ❖ Please turn off or place on silent mode all cellular phones, pagers, and electronic devices during General Session and Professional Development Sessions.

### **FOOD EXPOSITION**

The Expo Hall will be open to all conference attendees on Friday from 2:30 PM – 4:00 PM. As school food service professionals, the exhibitors await your visit to their booth and your consideration of how their product might be used to enhance your food service program. If the exhibitors offer samples to you, please take only one, so that they will have enough for all those attending this conference to evaluate. And most of all, thank the exhibitors for exhibiting and supporting the school food services programs in South Carolina and SNA of SC! To ensure that order and consideration is maintained, the Expo Hall will be monitored.

This year Exhibitors are donating all leftover non-perishable food to a local shelter. Please honor this act of kindness by the exhibitors. **REVIEW, TASTE, and ENJOY THE EXPOSITION!**

For safety precautions, anyone under 18 years of age will **NOT** be allowed to enter the Exhibit Hall at any time.

### **HOUSE OF DELEGATES**

The House of Delegates conducts business activities of the School Nutrition Association of South Carolina. The current executive board, past state presidents, and chapter representatives who receive credentials as voting delegates should attend. The House of Delegates will be held on Friday evening from 4:30 p.m. - 5:30 p.m. in Room 202. Delegates are strongly encouraged to be present so that the business of SNA of SC can be conducted.

### **POCKETBOOK RAFFLE – BACK BY POPULAR DEMAND!**

Pocketbooks have been donated for raffle by our industry partners and SNA of SC members. You will have an opportunity to buy raffle tickets for \$1.00 and place the tickets in the pocketbook or pocketbooks of your choice. Raffle tickets will be drawn during the Final General Session on Saturday. Visit the Pocketbook Raffle in the Room 101.

## BASKET AUCTION

Again, this year you will have an opportunity to bid on the Silent Auction Baskets donated by our SNA of SC members and industry partners. There will be a “sneak peek” at the baskets on Saturday from 7:30 am–11:35 am. Baskets will be on display in Room 101 and bids will be accepted during these times, so be sure to check it out! Silent auction ends at 11:35 am, winners will be notified. All baskets must be paid for and picked up by 1:00 pm in Room 101. All baskets not paid for by 1:00 pm will be awarded to the next highest bidder.

### *Additional Notes:*

- ✚ Please download the conference APP. The APP also includes an evaluation to be completed after each of your classes. This information provides great assistance in future planning.
- ✚ USDA Professional Standards coding (PS) is indicated in the conference app for each session. You have been provided a certificate of attendance and the coding sheet in your registration packet. For your continuing education units, please complete the documents and keep with your SNA certificate information in case needed for SNA audit. The codes are also noted in the class descriptions beginning on page 18.
- ✚ We will have a 50/50 raffle. You will not want to miss this opportunity. Please see a member of the executive board for tickets during the conference. The drawing will be held on Saturday.
- ✚ You will receive a ticket for each class you attend. The more classes you attend, the more chances you have to win!. The drawing will be held on Saturday.



*iPhone*



*Android*

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***THANKS, AND DON'T  
FORGET TO COMPLETE  
YOUR EVALUATIONS***



## ***Thursday, October 10, 2024***

9:00 a.m. – 4:00 p.m.

***Conference Registration, Hall of Fame, Convention Center Lobby***

9:30 a.m. – 10:30 a.m.

***PPG Meeting, Room 205***

10:00 a.m. – 2:00 p.m.

***SNS Exam, Room 207***

*Wanda Knight, SNS & Rene' Weatherford, SNS, Proctors*

Pre-registration required to sit for this exam. SNA established the School Nutrition Specialist (SNS) Credentialing Program in 1997 to enhance the professional image of school nutrition professions, elevate professional standards and enhance individual performance.

11:30 a.m.- 12:00 p.m.

***Lunch for SFS Directors/Supervisors and ServSafe Class***

*2<sup>nd</sup> Floor Hallway*

*Deli & Salad Lunch Buffet*

*Chopped Greens Salad w/Cucumber & Tomato*

*Ranch Dressing / Italian Dressing*

*Smoked Turkey, Honey Baked Ham, Lean Roast Beef*

*Swiss and Cheddar Cheese, Lettuce, Sliced Tomatoes*

*Onions, Dill Pickel Spears, Mustard, Mayonnaise*

*Assorted Bread / Fresh Baked Cookies*

*Iced Water and Sweet Tea*

### ***Pre-Conference Sessions***

12:00 p.m.-4:00 p.m.

***SFS Directors/Supervisors Meeting, Room 202-204***

*Key Area: 1320, 4120, 3220, 2430, 1170 / Credit: 4 hrs.*

*New Directors' Tool Kit~~Brittney Linton*

*SC Department of Education, Office of Health and*

*Nutrition~~Donna Davis, State Director*

*SC Department of Agriculture*

*Commissioner Hugh Weathers*

*Directors Olympic Games*



1:00 p.m.-5:00 p.m.

***ServSafe***, Room 203

*Key Area: 2620 / Credit: 10 hrs.*

*Chris Strong & Kelly Schlein, SCDE, Office of Health & Nutrition*

Only pre-registered attendees will participate in this class. This class is approved by SNA and can be used for the SNA Certificate Program. Participants must attend the required 10 hours and pass the test to receive certificate credit. (The ServSafe class will continue Friday from 8:00 a.m. until 1:00 p.m.)

4:00 p.m.-5:00 p.m.

***SCPA Meeting***, Room 205

6:00 p.m. – 9:30 p.m.

***Supervisors/Directors/Industry***

***Reception/Dinner***

***The Hangout***

*1181 Celebrity Circle, Myrtle Beach, SC 29577*

*Casual, Ticketed Event*



***Friday, October 11, 2024***

7:00 a.m. – 6:00 p.m.

***Conference Registration, Hall of Fame, Convention Center Lobby***

7:30 a.m. – 8:15 a.m.

***~~ Sunrise Social ~~*** Hall of Fame

*Buffet Breakfast for Industry and all K12 Professionals*

***Ticketed Event***

Sponsored by Affinity

***~~~ Menu ~~~***

Seasonal Fruit Variety

Assorted Muffins

Scrambled Eggs

Sausage

Breakfast Potato Casserole

Oatmeal

Coffee, Juice, Water

8:00 a.m.

***First Timers, Room 205***

8:00 a.m. – 12:00 p.m.

Receiving Entries for Pocketbooks and Silent Auction  
Room 101

8:00 a.m. – 1:00 p.m.

***ServSafe, Room 203 (continued from Thursday)***

*Instructors: Chris Strong and Kelly Schlein  
SCDE, Office of Health & Nutrition*



8:30 a.m. – 10:00 p.m.

**FIRST GENERAL SESSION, Ballroom D-E**

*Key areas: 4120, 4130 / Credit: 1 hr.*

Welcome ----- Jenaffer Stevenson, SNA of SC President  
Amy Stabler, SNA of SC President-Elect

Master of Ceremonies ----- Antonia Goode  
Manager, Greenwood School District 50

The Presentation of Colors  
ROTC Myrtle Beach High School, Horry County

The Pledge of Allegiance ----- Kay Rodgers  
Greenwood School District 50

The National Anthem ----- Alberta Brown  
Greenwood School District 50

Inspirational Thought for the Day ----- Wendy Powers  
Greenwood School District 50

Industry Parade ----- Rene' Weatherford, SNS  
Industry Advisory Committee Co-Chair  
SNA of SC Industry Member of the Year ----- Rene' Weatherford, SNS

Introduction of National SNA Board Member ----- Joyce Lovett  
Executive Director, SNA of SC

Welcome ----- Heather Perry  
National SNA Board Member

Introduction of SNA of SC Board Members ----- Heather Perry

APP User Instructions ----- Liz Roesel  
Public Communications/Social Media Chair

Introduction of Keynote Speaker ----- Antonia Goode  
and Sponsor, United Chemical & Supply Co.

Keynote Speaker ----- Vera Stewart  
(*Speaker sponsored by United Chemical & Supply Co.*)

Closing Remarks and Door Prizes ----- Jenaffer Stevenson

*Thank You United Chemical & Supply Co.*

10:15 a.m.- 11:15 a.m.

## ROTATING PROFESSIONAL DEVELOPMENT SESSIONS

*(Please refer to Class Syllabus for class descriptions)*

**Combi Cooking & The INVOQ**, Ballroom DE

*Instructors: Chef Jeremy Owens*

**LEAD - Your Conflict Style Inventory**, Room 107

*Instructor: Marilyn Moody*

**Top Tips for Using Health-e Pro**, Room 108

*Instructor: Lynn Shavinsky*

**Expanding Rural Non-Congregate Summer Meals**

Room, 104-105

*Instructor: Melissa Spady*

**Farm to Student~~ Dick & Jane**, Room, 102-103

*Instructor: Dick Held*

**Enhancing Students Dining Experience**, Room, 206

*Instructor: Kern Halls*

**Spice Rack Hacks**, Room, 208

*Instructor: Chef Allen*

11:20 a.m. – 12:20 p.m.

## ROTATING PROFESSIONAL DEVELOPMENT SESSIONS

*(Please refer to Class Syllabus for class descriptions)*

**Produce Safety Part 1**, Room 106

*Instructor: John Ellis*

**Production Reports – Health-e Pro**, Room 108

*Instructor: Lynn Shavinsky*

**Positive Culture = Productive Cafeteria**, Room 208

*Instructors: Tory Gibson, Dee'on Bellamy*

**Don't Ignore ChatGTP Anymore!**, Room 104-105

*Instructor: Liz Roesel*

**DHEC Olympic Games** *(limited to 30 participants)*

AB Ballroom

*Instructor Theresa Boggs*

**LEAD - How Are Your Listening Habits**, Room 107

*Instructor: Marilyn Moody*

**LINQ Part 1 – From Home to School-Beal APPS Made Easy,**

**Verification, POS & Payments:** Room 102-103

*Instructor: Jordan Hill*

12:30 p.m. – 2:30 p.m.

*Lunch on your own for attendees not attending the Expo Buyer's Time*

12:30 p.m. – 2:30 p.m.

***EXPO BUYER'S TIME – Directors/Supervisors, Expo Hall***

*SNA of SC Board Members please be in front of the Expo Hall at 12:20 p.m.*

2:30 p.m. – 4:00 p.m.

***EXPO FOR EVERYONE***

***Theme: "Olympic Games"***

4:30 p.m. – 5:00 p.m.

**House of Delegates, Room 202**

7:00 p.m. – 9:00 p.m.

***FUN EVENING, Ballroom E***

***Ticketed Event***



*Join us for a casual evening of food, fun, and BINGO*

***(Sponsored by Jeff Dodge, SFR, ProView, Tasty Brands, and Nardone)***

***~~~ Menu ~~~***

Braised Chicken, Pulled Pork

Potato Salad

Mixed Greens w/Choice of Dressing

Cole Slaw, Macaroni & Cheese

Dinner Roll

Fruit Cobbler

Iced Tea, Water

**Saturday, October 12, 2024**

6:00 a.m. – 6:45 a.m.

Annual Wellness Walk, Hall of Fame Area

*(Sponsored by Woodles)*

*(Rally Towels by The Dairy Alliance)*

7:00 a.m. – 11:00 a.m.

**Conference Registration**, Hall of Fame

Convention Center Lobby

**Wear Your Conference T-Shirt**



7:30 a.m. – 8:15 a.m.

~~ Sunrise Social ~~ Hall of Fame

Breakfast Buffet ~ Sponsored by Cool Tropics

**Ticketed Event**

Coffee Bar Syrups Provided by Monin/Affinity

~~~ Menu ~~~

Seasonal Fruit Variety

Biscuits, Scrambled Eggs

Grits, Sausage

Coffee, Juice, Water

7:30 a.m. – 11:35 a.m.

Silent Auction and Pocketbooks Viewing, Room 101

*(Silent auction ends at 11:35 a.m., winners notified, must pick up by 1:00 p.m.)*

8:30 a.m. – 10:15 a.m.

**SECOND GENERAL SESSION, Ballroom DE**

*Key areas: 4120, 4130 / Credit: 1 hr.*

Welcome-----Antonia Goode

Thought of the Day-----Amy Blackwell

Field Supervisor, Greenwood 50 School District

SNA Updates-----Heather Perry, National SNA Board Member

Introduction of Keynote Speaker and Sponsor -----Antonia Goode

Keynote Speaker-----Kim Hodous

*(Speaker sponsored by Ingenious Culinary Concepts)*

Closing Remarks & Door Prizes-----Jenaffer Stevenson

10:30 a.m. – 11:30 a.m.

**ROTATING PROFESSIONAL DEVELOPMENT SESSIONS**

*(Please refer to Class Syllabus for class descriptions)*

**Administrative Review**, Room 102-103

*Instructor: Carla Garland*

**DHEC Olympic Games**, AB Ballroom, *Limited to 30 participants*

*Presenter: Theresa Boggs*

**Would Great-Grandma Eat That?** Room 104-105

*Instructor: Aren Dodge*

**LEAD--How Do You Bring Value to the Workplace**, Room 107

*Instructor: Marilyn Moody*

**How to Utilize 1 Product 5 Ways**, Room 108

*Instructors: Jonathan Smoak, Ashley Wood*

**Positive Culture = Productive Cafeteria**, Room 208

*Instructors: Tory Gibson and Dee'on Bellamy*

**Equipment Basics with PMR**, Room 106

*Instructor: Laura Oliver*

**K-12 Food Trends for School Year 24/25**, Room 206

*Instructor: Chef Sharon Schaefer, SNS*

11:35 a.m. – 12:35 p.m.

**ROTATING PROFESSIONAL DEVELOPMENT SESSIONS**

*(Please refer to Class Syllabus for class descriptions)*

**Produce Safety Part 2**, Room 106

*Instructor: John Ellis*

**Celebrating School Breakfast**, Room 108

*Instructor: Melissa Spady*

**Leveraging Free Resources for Team Retention & Development**, Room 206

*Instructor: Chef Sharon Schaefer, SNS*

**Canva - A Crash Course on the Basics of Canva**, Room 104-105

*Instructor: Arianne Branch*

**LEAD - The Power of Emotional Intelligence**, Room 107

*Instructor: Marilyn Moody*

**Production Records 101**, Room 208

*Instructor: Chris Strong*

**LINQ Part 2 – From Cafeteria to Classroom-Menu Planning,**

**Production Records and Realtime Compliance:** Room 102-103

*Instructor: Jordan Hill*

**Round Table** – Room 203

Just what are other districts doing? Sharing Great Ideas Round Table Style!

*Instructor: Kelly Schlein*

12:35 p.m. – 12:45 p.m., Room 101

Pocketbooks Viewing, Raffle at Final General Session

1:00 p.m. – 3:30 p.m.

**3rd and FINAL GENERAL SESSION**

**Ballroom DE**

*Key areas: 4120, 4130 / Credit: 1 hr.*

*Plated Luncheon ~ Awards ~ Entertainment*

**Ticketed Event**

Blessing of the Meal----- Amy Blackwell

*~~~ Menu ~~~*

Classic Garden Salad w/Choice of Dressing

Herb Grilled Chicken Breast w/Garlic Cream Sauce

Roasted Red Potatoes

Seasonal Vegetable Blend

Dinner Roll

Chef's Choice Dessert

Iced Tea, Water

Recognition of SNA of SC Executive Director & Past President

Jenaffer Stevenson

***SNA of SC Awards***

Member of the Year -----Joyce Lovett

Employee of the Year ----- Audra Terry, SNS

Manager of the Year----- Audra Terry, SNS

Director of the Year ----- Diane Gillie

Hall of Fame Inductees~~2024 ----- Diane Gillie

Introduction of Keynote and Sponsor -----Antonia Goode

Keynote Speaker-----*Ron Feingold*

*(Speaker sponsored by Gold Creek Farms)*

Passing of the Torch ----- Greenwood 50 to Spartanburg 4

Announcement of Next Year's Conference Theme Audra Terry, SNS

Pocketbooks and Silent Auction Winner----- Brittney Linton

Closing Remarks ----- Jenaffer Stevenson



4:00 pm–6:00 pm  
Team Meetings/Discussions  
Arranged by Directors

Please complete the conference survey on the  
SNA of SC APP for a chance to win a prize!

*See you next year!*  
*October 9-11, 2025*  
*Sheraton Hotel*  
*and*  
*Myrtle Beach Convention Center*

**SUCCESS  
DOESN'T JUST  
COME AND  
FIND YOU,  
YOU HAVE TO  
GO OUT  
AND GET IT.**

~ ~ ~ *SAFE TRAVELS* ~ ~ ~

## **CLASS SYLLABUS** *(Descriptions, Key Area, and Credit)*

***Administrative Review*** - This session will provide you with an overview of the process the State Agency use to assess compliance with Federal requirements of School Food Authorities (SFAs) participating in the National School Lunch and Breakfast Programs.

*Key Area: 3260/Credit: 1 hr.*

***Canva – A Crash Course on the Basics of Canva*** – Discover how to elevate your school nutrition program's marketing with Canva, a powerful yet user-friendly design tool. In this hands-on session, you'll learn how to create eye-catching flyers, social media posts, and promotional materials that effectively communicate your program's value and engage your audience. We will cover the basics of Canva, explore templates tailored for school nutrition, and share tips for consistent and professional branding. Whether you're a beginner or looking to refine your skills, this session will equip you with practical knowledge to make your program shine.

*Key Area: 4110 & 4120/Credit: 1 hr.*

***Celebrating School Breakfast*** - Join us for a fun hour of celebrating school breakfast here in South Carolina! We will look at trends in school breakfast as well as:

- Connect and learn from fellow school nutrition professionals about their best breakfast skills
- Highlight innovative strategies and promising practices that meaningfully engaged students, families, and community partners in school meals programs.
- Have FUN playing a few 'Egg'cellent games!

*Key Area: 3220 & 4120/Credit: 1 hr.*

***Combi Cooking & the INVOQ*** – Join Chef Ray Elgin to discuss the benefits of Combi cooking with relation to the K-12 experience along with the demonstration of how to use our new combi oven – the INVOQ. This oven can be an asset to every kitchen.

*Key Area: 2140/Credit: 1 hr.*

***DHEC Olympic Games*** – Three teams will compete through 8 fast-paced games that will lead to one team building their Olympic torch first. Come – race for the GOLD! Limited to 30 participants

*Key Area: 2620/Credit: 1 hr.*

***Don't Ignore ChatGTP Anymore!*** – You may have heard of ChatGPT and thought it was a fad, maybe it was too complicated to use, or it couldn't help you in your day-to-day live. Certainly, GPT 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.

*Key Area: 4140/Credit: 1 hr.*

***Enhancing Students Dining Experience*** - 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 class is going to give child nutrition operators insight on how the process works to turn your cafeteria space into a hot spot for students.

*Key Area: 2240 & 4160/Credit: 1 hr.*

***Equipment Basics with PMR*** – Covering the basics of information needed to purchase the tight equipment for your needs. How to make sure you are evaluating “apples to apples.” Overcoming staff fears of new technology. Using resources to make your process simpler. Accessories 101.

*Key Area: 2430/Credit: 1 hr.*

***Expanding Rural Non-Congregate Summer Meals: Lessons Learned in South Carolina*** - Summer is the hungriest time of year for many children who rely on meals served during the school year. As a state, South Carolina has some amazing summer meal sponsors who are reaching all corners of their counties to close the summer hunger gap by serving non-congregate summer meals in rural areas which has eased the summer hunger pains. Come learn about some of the creative ways sponsors are expanding access to summer meals using these flexibilities.

*Key Area: 3220 & 4120/Credit: 1 hr.*

***Farm to Student*** - Come learn with us! The Farm to Student custom enrichment program was designed to help schools teach kids where their food comes, provide nutrition education & celebrate local farmers year-round, but with emphasis during Farm to School Month (October) and Nutrition Month (March) by incorporating Educational Snacks & LEARN MORE digital magazines to showcase the fresh fruits & vegetables featured on your menus.

*Key Area: 1130/Credit: 1 hr.*

***How to Utilize 1 Product 5 Ways*** - Think outside the bun! Join Ashley & Jonathan on a culinary presentation on how to use your pork in 5 different recipe applications. Samples included!

*Key Area: 2130/Credit: 1 hr.*

***K12 Food Trends for School Year 2024/2025*** – The results are in and over 1600 school nutrition professionals have been heard. During this session you will learn how this interactive and FREE resource can help during menu planning and increase customer satisfaction.

*Key Area: 1110 & 1120/Credit: 1 hr.*

***LEAD - How are Your Listening Habits*** - Listening is a critical component to effective communication. This 1-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 will explore the productive listening learning model to improve their personal listening habits.

*Key Area: 4140/Credit: 1 hr.*

***LEAD - How Do You Bring Value To The Workplace*** - Establishing who someone is and the value they bring to an organization are key components of communication in the workplace. In this 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.

*Key Area: 3210/Credit: 1 hr.*

***LEAD - The Power of Emotional Intelligence*** - Leading with empathy and high emotional intelligence can help grow leadership skills and relationships within a team. This training explores emotional intelligence and how it impacts and informs leadership abilities. Learn to respond to conflict by following the four domains of emotional intelligence. Participants will complete assessments and receive tools to incorporate emotional intelligence into leadership practices.

*Key Area: 3210 & 3410/Credit: 1 hr.*

***LEAD - Your Conflict Style Inventory*** - Conflict is common in the workplace and is something many of us look to avoid but having the proper tools to deal with conflict can make all the difference when it eventually arises. This training explores five different conflict management styles and how each is used to approach difficult conversations with coworkers and/or stakeholders. This training will provide participants with effective tools to approach conflict in the workplace to achieve more positive outcomes.

*Key Area: 3410/Credit: 1 hr.*

***Leveraging Free Resources for Team Retention and Development*** – Join us for an empowering session. Discover how the Institute of Child Nutrition Supports schools in retaining their valuable child nutrition staff and in cultivating a team of career-ready professionals. Learn how our free resources provide the tools, training, and guidance needed to nurture talent and foster growth within your team. Do not miss this opportunity to invest in your team’s success and propel your child nutrition program forward!

*Key Area: 3440 & 4130/Credit: 1 hr.*

***LINQ Part 1*** – From Home to School—Meal APPS Made Easy, Verification, POS & Payments.

*Key Area: 2310 & 2320/Credit: 1 hr.*

***LINQ Part 2*** – From Cafeteria to Classroom—Menu Planning, Production Records and Realtime Compliance.

*Key Area: 1100 & 2320/Credit: 1 hr.*

***Positive Culture = Productive Cafeteria*** – Join us for an engaging and interactive session where we’ll explore effective strategies and fostering a positive culture and a productive work environment in school nutrition programs. As a school nutrition professional, you’ll learn practical techniques to enhance team dynamics, boost morale, and create a supportive atmosphere that drives success. Our session is designed to be both fun and motivating, providing you with actionable insights and tools to invigorate your workplace and make a lasting impact. Come early to participate, share ideas, and leave inspired to elevate your school nutrition environment!

*Key Area: 4120, 4140, 4150/Credit: 1 hr.*

***Produce Safety Part 1*** – Discussing the best ways to stock and store produce to maximize shelf life and flavor. Also simple hacks to help save time.

*Key Area: 2520/Credit: 1 hr.*

***Produce Safety Part 2*** – (Continued from Part 1) - Discussing the best ways to stock and store produce to maximize shelf life and flavor. Also simple hacks to help save time.

*Key Area: 2520/Credit: 1 hr.*

***Production Records 101***– This course will familiarize participants with the SC Production Records and demonstrate how the Production Records saves money and increases productivity in a school nutrition environment.

*Key Area: 2110 & 2120/Credit: 1 hr.*

***Production Reports - Health-e Pro*** - Production records get a bad rap. They may seem tedious and even repetitive, but they offer the key to monitoring success within your program. Come learn not only how to fill them out correctly but also what knowledge about your program you can glean from the data they provide.

*Key Area: 2110 & 2120/Credit: 1 hr.*

***Round Table - Just what are other districts doing? Sharing Great Ideas Round Table Style!*** – You won't want to miss this enlightening Idea Sharing Session! Ever wonder how other nutrition programs are getting things done? This networking session will focus on best practices from around the Palmetto State!

*Key Area: 4120, 4130, 4140/Credit: 1 hr.*

***ServSafe*** - The ServSafe class is targeted to manager level school nutrition participants interested in acquiring or recertifying the DHEC required Food Safety Food Protection certificate. Must pre-register to attend.

*Key Area: 2620/Credit 10 hrs.*

***Spice Rack Hacks*** - Unlock the secrets of spices with Chef Allen, your guide to the vibrant and aromatic world of flavor. In this class, you'll learn how to transform ordinary ingredients into extraordinary dishes by mastering the art of spice blending.

*Key Area: 2130/Credit: 1 hr.*

***Top Tips for Simple Menu Planning*** – The menu drives your business, so it is important to spend some time ensuring your menu is designed well. We will discuss menu planning tips to save money and time that can be used by all. Highlights of time saving features to support your goals within your Health-e Pro software will be shown as well.

*Key Area: 2230/Credit: 1 hr.*

***Would Great-Grandma Eat That?*** – Did you know that almost 70% of foods consumed by our kids is ultra processed? Join Aren Dodge, Diabetes educator and Dietitian to learn more: become a detective to evaluate the ingredients list and hidden pitfalls on labels, incorporating more whole foods into school meals through USDA grants, Department of Agriculture and Commodities, the link between ultra processed foods with life expectancy and disease, partnering with local farms in your community.

*Key Area: 1150, 1130, 1320/Credit: 1 hr.*



USDA Professional Standards coding (PS) is indicated in the conference APP for each session. You have been provided a certificate of attendance and the coding sheet in your registration packet. For your continuing education units, please complete the documents and keep with your SNA certificate information in case needed for SNA audit.



Remember to check out the SNA of SC website!

[www.schoolnutritionsc.com](http://www.schoolnutritionsc.com)

for information on upcoming events and activities

Also, please share your district news by emailing articles to  
scsnasc@gmail.com

## 2024-2025 SNA of SC Board Members

*President* ----- *Jenaffer Stevenson*  
*President-Elect* ----- *Amy Stabler*  
*Vice President* ----- *Audra Terry, SNS*  
*Secretary* ----- *Quentin Cavanagh*  
*Single Unit Section Chair* ----- *Tory Gibson*  
*Supervisors/Directors Section Chair* ----- *Kim Johnson, SNS*  
*Coastal-Columbia Area Representatives* ----- *Gwen Phillips, Candy Black*  
*Piedmont Area Representatives* ----- *Lisa Hayes, Angela Edenfield*  
*Pee Dee-Sand Hills Area Representatives* ----- *Deeon Bellamy, Missy Moody*  
*Industry Advisory Representatives* ----- *John Ellis, Laura Oliver*

### Committees

*Annual Conference Committee Chair (2024 Conference)* ----- *Amy Stabler*  
*Annual Conference Committee Chair (2025 Conference)* --- *Audra Terry, SNS*  
*Industry Advisory Co-Chair & Immediate Past President*----- *Rene' Weatherford, SNS*  
*Public Policy and Legislation Chair*----- *Todd A. Bedenbaugh*  
*Scholarship/Awards/Fundraiser Chair* ----- *Cindy Jacobs*  
*Membership Chair*----- *Amy Stabler*  
*Nominating Co-Chairs*----- *Tory Gibson and Kim Johnson, SNS*  
*Resolutions and Bylaws Chair*----- *Kevin Earle*  
*Professional Development/Nutrition Education Chair* ----- *Brittney Linton*  
*Public Communications/Social Media Chair* ----- *Liz Roesel*

### Others

*Parliamentarian* ----- *Todd A. Bedenbaugh*  
*Budget/Finance* ----- *Jenaffer Stevenson, Amy Stabler, Diane Gillie*  
*State Advisor*----- *Donna Davis*  
*Treasurer*----- *Diane D. Gillie*  
*Executive Director*----- *Joyce C. Lovett*

#### Association Contact Information:

School Nutrition Association of SC  
Joyce C. Lovett, Executive Director  
P. O. Box 1795, Columbia, SC 29202  
803-622-2880—phone

[scsnasc@gmail.com](mailto:scsnasc@gmail.com); [www.schoolnutritionsc.com](http://www.schoolnutritionsc.com)





# CALENDAR OF EVENTS~2024-2025

## SNA of SC Board Meetings (9:30 a.m.) (All virtual unless noted)

|                                        |                                                                        |
|----------------------------------------|------------------------------------------------------------------------|
| August 15, 2024 ( <i>In person</i> )   | Board Meeting ( <i>Saluda Shoals Conference Center, Columbia, SC</i> ) |
| September 19, 2024                     | Board Meeting                                                          |
| November 12, 2024 ( <i>In Person</i> ) | Board Meeting                                                          |
| January 23, 2025                       | Board Meeting                                                          |
| March 13, 2025 ( <i>In Person</i> )    | Board Meeting                                                          |
| May 15, 2025                           | Board Meeting                                                          |

## SNA of SC & State Training (Meetings) Dates

|                   |                                                               |
|-------------------|---------------------------------------------------------------|
| March 18-19, 2025 | Industry Conference<br>Directors Mtg & Golf<br>Darlington, SC |
| June 2025         | SIFT & Professional Training                                  |

## SNA of SC Annual Conference & Expo (Thursday-Saturday)

|                     |                                |
|---------------------|--------------------------------|
| October 10-12, 2024 | Myrtle Beach Convention Center |
| October 9-11, 2025  | Myrtle Beach Convention Center |

## SNA of SC Dates

|                  |                                                                                                              |
|------------------|--------------------------------------------------------------------------------------------------------------|
| November 2024    | SCASBO (Fall) Expo & Conference,<br>Myrtle Beach (South Carolina Association of School Business Officials)   |
| March 2025       | SCASBO (Spring) Expo & Conference,<br>Myrtle Beach (South Carolina Association of School Business Officials) |
| March 1-14, 2025 | SNA of SC Annual Election                                                                                    |
| TBD              | Legislative Day with SC Representatives                                                                      |

## SNA National Conferences

|                     |                                                     |
|---------------------|-----------------------------------------------------|
| January 19-21, 2025 | SNIC—Phoenix, AZ                                    |
| February 2025       | SNA Annual Election                                 |
| March 9-11, 2025    | LAC—Legislative Action Conference<br>Washington, DC |
| April 24-26, 2025   | NLC—National Leadership Conference<br>Columbus, OH  |
| July 13-15, 2025    | ANC—Annual National Conference<br>San Antonio, TX   |

## SNA National Observances

|                     |                                |
|---------------------|--------------------------------|
| October 14-18, 2024 | National School Lunch Week     |
| March 3-7, 2025     | National School Breakfast Week |
| May 2, 2025         | School Lunch Hero Day          |

(Date changes will be updated on the website: [www.schoolnutritionsc.com](http://www.schoolnutritionsc.com))

## SNA OF SC SCHOLARSHIP RECIPIENTS

*Congratulations to our 2024-25 Dr. Vivian B. Pilant Scholarship recipients!*

Visit the Scholarships page of the SNA of SC website to read more about our recipients <https://www.schoolnutritionsc.com/Scholarships>.

**Cynthia Bolton** is a Field Supervisor/Training Manager in Greenwood District 50. She is attending Piedmont Technical College to earn her associate in science degree. She has been employed as a Child Nutrition professional since 2016 and still enjoy what she does. She is an active SNA/SNA of SC member.

**Aubrey McDade** is the daughter of Adrian McDade of Greenwood District 50. Aubrey is a 2024 graduate of Greenwood High School where she maintained a 4.32 GPA. She recently began studies at East Tennessee State University to pursue a degree in Criminal Justice with a minor in legal studies.

**Mycha McKayla Alexis Seabrook** is the daughter of Dr. Juanita Bowens, RD, SNS who is employed at the SC Department of Education, Office of Health and Nutrition. Mycah is a rising senior at North Carolina Agricultural and Technical State University in Greensboro, NC. She is a Laboratory Animal Science major. Her professional goal is to receive her Doctor of Veterinarian Medicine and then start her career as a veterinarian.

**Ashton M. Smith** is employed with Laurens School District 55 District Office where she has worked in the Child Nutrition profession for 10 years. She is attending Lander University working on a degree in Business Management. Her future educational and professional goals are to continue to grow and achieve new objectives which includes taking the School Nutrition Specialist Credentialing exam.

**Olivia Stabler** is the daughter of Amy Stabler, Director of Food Services in Greenwood School District 50. Olivia is a sophomore at the University of South Carolina majoring in Psychology and minor in sports management, with the intent of receiving her doctorate at the Medical University of South Carolina.

**Madely Rubyanne Stone** is the daughter of Heather Stone who is employed with Horry County Schools District Office. Madelyn is a 2024 graduate of Georgetown High School. She recently began studies as a Retail Management major at the University of South Carolina. She aspires to own and operate her own boutique salon & spa somewhere in South Carolina.

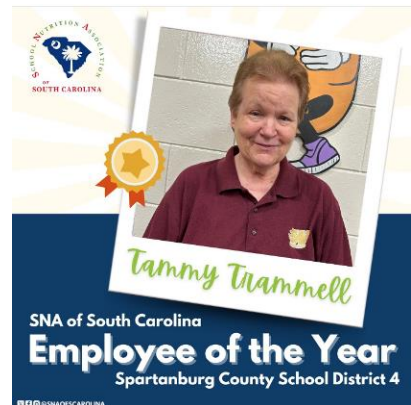
## SNA OF SC STATE WINNERS

These school food service professionals were nominated by peers in their respective categories for the School Nutrition Association (SNA) national awards program. Though they were not awarded regional winners, they are truly South Carolina winners, who exemplifies the true essence of a school nutrition professional. They make us proud.

CONGRATULATIONS



After the State Conference, read about our winners on the SNA of SC website



<https://www.schoolnutritionsc.com/>.

## SCHOLARSHIP DONATIONS

The School Nutrition Association of South Carolina offers scholarships to its members and their dependents. Donations may be made in memory of someone, in honor of someone, or to congratulate someone. The donations help to provide funds for scholarship recipients to further their education. May God bless each of you for your unselfish generosity.

---

*Dr. Juanita Bowens, RD, SNS*

*To congratulate the 2024-25 Scholarship Recipients*

*Diane D. Gillie*

*In memory of Mrs. Vicki Henderson,  
Mrs. Phyllis Havird Bedenbaugh, and  
Mrs. Barbara Summer Kneece*

*Joyce C. Lovett*

*In memory of Mrs. Vicki Henderson,  
Mrs. Phyllis Havird Bedenbaugh, and  
Mrs. Barbara Summer Kneece*

*Liz Roesel*

*In memory of Mrs. Vicki Henderson*

*Jenaffer Stevenson*

*In memory of Mrs. Vicki Henderson  
Mrs. Phyllis Havird Bedenbaugh*

*2024 SNA of SC Golf Tournament*

*SNA of SC Industry Partners and*

*School Food Service Directors/Supervisors/Friends  
who participated and supported the fundraising activities*

*2024 SNA of SC Conference Attendees*

*and SNA of SC Industry Partners*

*who participated in fundraising activities*

*50/50*

*Pocketbook and Basket Auction*

---

## HALL OF FAME INDUCTEES

### MRS. VICKI HENDERSON

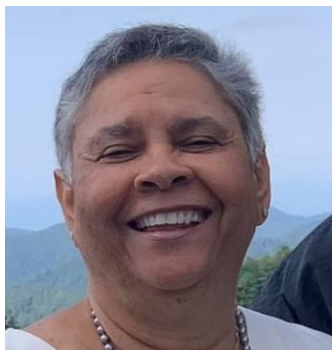


Friend, colleague, mom, wife, grandmother are just a few common and regular everyday names for a person. While these are all very important names because of our relation to her, Vicki was also a rockstar and a pillar for the school nutrition community.

She had over 20 years' experience in Child Nutrition between Florida and South Carolina. She had such a passion for our industry. Her infectious smile and laugh would light up a room. She was not afraid to work and get her hands dirty in a kitchen and she would do anything to help anybody! She may have lost her

battle to cancer, but she certainly won here on this earth with the life and legacy to her peers and of course her family! She is greatly missed and today we are honored to induct her into our School Nutrition Association of SC Hall of Fame!

### MRS. JOYCE C. LOVETT



Hard work, dedication, commitment, and invaluable contributions to an organization describes Mrs. Joyce Lovett. Forty-eight years of an extraordinary career/service in two roles with 28 years at the SC Department of Education and 20 years as our Executive Director speaks volumes as to who she is and her passion for Child Nutrition Programs.

**48 YEARS!!**

“Miss Joyce” has served as our Executive Director for SNA of SC for two decades! During her tenure, she has demonstrated unwavering dedication that goes beyond just fulfilling duties of her position. She has worked with school nutrition professionals across the State and at the National level to ensure our association makes an impact on students' lives and ours in the profession we have all chosen. Her long-standing service, leadership, and deep impact along with consistency to the association is something that will be hard to duplicate. She keeps us all in line and organized. I am thankful to have gotten to work alongside her during my position with SNA of SC.

Miss Joyce, thank you for giving us a lifetime of service and friendship! We are honored to induct you into the School Nutrition Association of SC Hall of Fame!

# *South Carolina Star Club Members—2024-2025*

*As report from National SNA—September 2024*

## **DIAMOND STARS**

Bates, SNS, Sarah  
Atchley, Kim  
Chavis, Donnie  
Lovett, Joyce  
Knight, SNS, Wanda  
McCleese, Tiffany  
Bedenbaugh, Todd  
Gillie, Diane

## **PLATINUM STARS**

Giles, Nicole  
Reed, Cathy  
Jacobs, Cindy  
Cavanagh, Quentin  
Clarke, Jeffrey

## **GOLD STARS**

Phillips, Gwen  
Schlein, Kelly  
Catoe, Shana  
Lindler, Sylvia  
Nicholson, Sally

## **SILVER STARS**

Rightsell, Carolyn  
Saverance, Wendy  
Stevenson, Jenaffer  
Wilson, Tammy  
Terry, Audra  
Green, Juanita  
Knight, Nancy  
Leaphart, Donna  
Robinson, Angela  
Jordan, Sandra  
Couchois, Lauren

Cunningham, Connie  
Livingston, Vicki  
Murdaugh, Mozelle  
Williams, Whittaker  
Campbell, Walter  
Cheek, Tammy  
Johnson, Dawn  
McCrorey, Angela  
Mrachek, Allyson  
Nesmith, Lisa  
Towe, Debra  
Childress, Brandon  
Littlejohn, Sandra  
Owens, Angela  
Stabler, Amy

## **BRONZE STARS**

Coe, Terin  
Drum, Eileen  
Gibson, Tory  
Hemingway, Deborah  
Jaworski, Alice Faye  
Johnson, Kim  
Luther, Peggy  
McKinney, Joy  
Mitchell, Mickela  
Perry, Carol  
Streett, Brent  
Taylor, Annie  
Tennille, Robin  
Urban, Joe  
Welch, Tammie



*The School Nutrition Association of South Carolina  
Past Presidents*

|                              |           |
|------------------------------|-----------|
| Elmer C. King -----          | 1954-1955 |
| Jean Reid Lawrence -----     | 1955-1956 |
| Miriam Hinson Murphy -----   | 1956-1957 |
| Sara Beach -----             | 1957-1958 |
| Catherine Cross -----        | 1958-1959 |
| Sara McAlister Sloan -----   | 1959-1960 |
| Lucille Bishop Barnett ----- | 1960-1961 |
| Anne J. Morgan Graham -----  | 1961-1962 |
| Marie S. Ellis -----         | 1962-1963 |
| Eunice Foxworth -----        | 1963-1964 |
| Fred W. Shore -----          | 1964-1965 |
| Bessie G. Norton -----       | 1965-1966 |
| Catherine Johns -----        | 1966-1967 |
| Elizabeth Hadden -----       | 1967-1968 |
| Mary Hood -----              | 1968-1969 |
| Naomi H. Hilderbrand -----   | 1969-1970 |
| Elizabeth Hearne -----       | 1970-1971 |
| Helen H. Boatwright -----    | 1971-1972 |
| G. Raymon Aycock -----       | 1972-1973 |
| Thomas Stokes -----          | 1973-1974 |
| Marian Minchew -----         | 1974-1975 |
| Catherine Cross -----        | 1975-1976 |
| Joan Gardner -----           | 1976-1977 |
| Ginger Avant -----           | 1977-1978 |
| Susan Mahon -----            | 1978-1979 |
| Jackie Jennings -----        | 1979-1980 |
| Adrian Rashley -----         | 1980-1981 |
| Carolyn Rightsell -----      | 1981-1982 |
| Betty Stavely -----          | 1982-1983 |
| Gloria Benjamin -----        | 1983-1984 |
| Mary E. Graham -----         | 1984-1985 |
| Pamela K. Tamer -----        | 1985-1986 |
| Libby H. Still -----         | 1986-1987 |
| Patricia Truett -----        | 1987-1988 |
| Gary Gallentine -----        | 1988-1989 |
| Linda Sparrow -----          | 1989-1990 |
| Susan Cassels -----          | 1990-1991 |
| Martha Trapp -----           | 1991-1992 |
| Bill Vaughan -----           | 1992-1993 |

|                        |           |
|------------------------|-----------|
| Peggy McSwain          | 1993-1994 |
| Lova Jean Bullman      | 1994-1995 |
| Betty S. Stavely       | 1995-1996 |
| Terry L. Keisler       | 1996-1997 |
| Patricia Holstein      | 1997-1998 |
| Laura Farmer, SNS      | 1998-1999 |
| Ann H. McConnell       | 1999-2000 |
| Lova Jean Bullman      | 2000-2001 |
| C. Eloise Renck, SNS   | 2001-2002 |
| Diane D. Gillie        | 2002-2003 |
| Melissa K. Dorland, RD | 2003-2004 |
| Melissa K. Dorland, RD | 2004-2005 |
| Jo Ann Griffin, RD     | 2005-2006 |
| Todd A. Bedenbaugh     | 2006-2007 |
| Sally B. Gardner, RD   | 2007-2008 |
| Sarah W. Bates, SNS    | 2008-2009 |
| Wanda Knight, SNS      | 2009-2010 |
| William “Bill” Vaughan | 2010-2011 |
| Laura Farmer, SNS      | 2011-2012 |
| Imogene Clarke         | 2012-2013 |
| Melissa K. Jackson, RD | 2013-2014 |
| Cindy H. Jacobs        | 2014-2015 |
| Kimberly Johnson, SNS  | 2015-2016 |
| Todd A. Bedenbaugh     | 2016-2017 |
| Leon S. Williams       | 2017-2018 |
| Sharon Hunt            | 2018-2019 |
| Sharon Hunt            | 2019-2020 |
| Wanda Knight, SNS      | 2020-2021 |
| Cindy Jacobs           | 2021-2022 |
| Donna Davis            | 2022-2023 |
| Rene Weatherford, SNS  | 2023-2024 |

*Thank you so much to our Leaders whose shoulders we stand. Thank you for your wisdom, guidance, and giving us the necessary tools to carry the Association to another level. You are greatly appreciated.*





## **2024 DIAMOND SPONSORS**

*General Mills*  
*Gold Star Foods*  
*Pilgrims ~ ~ Acxion*  
*SFR (School Food Rocks)*

**Thank**  
**You**

~ ~ ~ ~ ~

## **2024 RUBY SPONSORS**

*Butterball ~ ~ Acxion*  
*Carolina Produce Service*  
*Health-e Pro*  
*Interior Elements Company*  
*McCain ~ ~ Core*  
*PET Dairy*  
*Peterson Farms Fresh*  
*Pro Kitchen, LLC*  
*Senn Brothers Produce*  
*Simplot Foods*  
*Super Bakery ~ ~ Core*

## ***2024 CONFERENCE SPONSORS***

### ***GOLD SPONSOR***

***SFR (School Food Rocks)***

### ***SILVER SPONSORS***

***Ingenious Culinary Concepts  
Kim Hurley with Gold Creek Farms  
United Chemical & Supply Company  
K-12 Food Solutions***

### ***BRONZE SPONSORS***

***Brian Wolverton with Cool Tropics  
Woodles  
Integrated  
ProView  
Tasty Brands  
Nardone  
Health-e Pro  
Kevin Ros, Lauren Rogers with Affinity  
Wild Mike's  
Chef's Corner  
Jill Gobin with The Dairy Alliance  
ProKitchen***

***Thank You: Stage, Photo Booth and Table Decorations created by Yolanda Carter from Greenwood 50 and sponsored by Integrated, Wild Mike's and Chef's Corner***

20'

Gilbert

60'

125

20'

Sea Level Social  
235

|                                    |                                  |
|------------------------------------|----------------------------------|
| Swan Solutions<br>233              | PET Dairy<br>332                 |
| Dominic's Smart Slice Pizza<br>231 | WINA/Atrium (Novotex)<br>330     |
| Carolina Bob's LLC<br>229          | Interior Elements Company<br>328 |
| Ekon-O-Pac<br>227                  | Carolina Produce Service<br>326  |
| PrimeEdge School Cafe<br>225       | Plas-Tique Products<br>324       |

20'

Axcion

60'

325

20'

Affinity Group  
Paramount

60'

425

cooking area  
20'

537

exhibitors lounge  
40'

Kella  
nova  
529

Harris School Solutions  
527

Nippon

Shokken  
525

Flavor Full Farms

523

Schwartz's Food Service  
521

Smart Mouth Pizza  
20'

517

United Chemical  
515

Premier  
20'

511

Tyson Foods  
509

Linq  
507

Global Food Solutions  
505

20'

General Mills  
121

|                       |                      |
|-----------------------|----------------------|
| Dick & Jane<br>119    | IPS Rebates<br>218   |
| Rich Ice Cream<br>216 | No Kid Hungry<br>214 |
| Cohen Foodservice     | 212                  |

30'

113

20'

Cohen Foodservice

50'

213

10'

10'

|                                            |                               |
|--------------------------------------------|-------------------------------|
| National Food Group, Inc. (266 246)<br>321 | Taylor Farms Tennessee<br>420 |
| HPS<br>319                                 | DYMA Brands, Inc.<br>418      |
| Gordon Food Service<br>317                 | SICO America<br>416           |
| Master Marketing (Sun Low)<br>315          | Singer T L<br>414             |
| Griffin Marketing Groups, Inc.<br>313      |                               |

10'

The Dairy Alliance  
421

PepsiCo Company  
419

516

30'

Stillwater Provisions  
413 20'

1-2"

Raisels  
208

Core Foodservice

50'

101 20'

20'

Pro Kitchen, LLC  
207

Corbett Brothers Farm  
308

SFS Porcion Pac  
306

House of Raeford  
205

Carolina Food Service Solutions Inc.  
304

Beacon Sales Group  
203

Health-e-Pro  
302

Simplet Foods  
201

SFR (School Food Rocks)

300

50'

Food Sales East

50'

301 20'

Virco  
408

Peterson Farms Fresh  
406

Senn Brothers Product  
404

30'

Southern Baking  
508

Culinary Concepts  
405

Shoes for Crews  
506

B & A  
504

Heartland School Solutions  
403

Southern Food Equipment Reps  
502

Gold Star Foods  
401

Culinary Depot  
500

# SNASC

Oct 10-12, 2024

Facility: Myrtle Beach Convention Center  
City & State: Myrtle Beach, SC  
Room Location: Hall A

Drawn By: TN  
Revised: 9-30-24 /2

| Legend:                    |     |         |           |
|----------------------------|-----|---------|-----------|
| Inventory as of 09/30/2024 |     |         |           |
| Dimension                  | Qty | Retired | Available |
| 10x10'                     | 62  | 61      | 1         |
| 10x20'                     | 7   | 7       | 0         |
| 10x30'                     | 3   | 3       | 0         |
| 10x40'                     | 1   | 1       | 0         |
| 20x50'                     | 1   | 1       | 0         |
| 20x60'                     | 3   | 3       | 0         |
| Custom                     | 1   | 1       | 0         |
| Custom                     | 1   | 1       | 0         |
| Custom                     | 1   | 1       | 0         |
| Totals:                    | 70  | 69      | 1         |



***PLEASE SUPPORT OUR EXHIBITORS!!!***

| <b><i>Booth Name</i></b>                       | <b><i>Booth Nos.</i></b> |
|------------------------------------------------|--------------------------|
| <b>B &amp; A</b>                               | <b>504</b>               |
| <b>Beacon Sales Group</b>                      | <b>203</b>               |
| <b>Carolina Bob's LLC</b>                      | <b>229</b>               |
| <b>Carolina Food Service Solutions Inc.</b>    | <b>304</b>               |
| <b>Carolina Produce Service (Ruby Sponsor)</b> | <b>326</b>               |
| <b>Corbett Brothers Farm</b>                   | <b>308</b>               |
| <b>Culinary Concepts</b>                       | <b>405, 407, 409</b>     |
| <b>Culinary Depot</b>                          | <b>500</b>               |
| <b>Dick and Jane</b>                           | <b>119</b>               |
| <b>Domino's Smart Slice Pizza</b>              | <b>231</b>               |
| <b>DYMA Brands, Inc.</b>                       | <b>418</b>               |
| <b>Ekon-O-Pac</b>                              | <b>227</b>               |
| <b>Flavor Full Farms</b>                       | <b>523</b>               |
| <b>General Mills (Diamond Sponsor)</b>         | <b>121, 220</b>          |
| <b>Global Food Solution</b>                    | <b>505</b>               |
| <b>Gold Star Foods (Diamond Sponsor)</b>       | <b>401</b>               |
| <b>Gordon Food Service</b>                     | <b>317</b>               |
| <b>Griffin Marketing Groups, Inc.</b>          | <b>313, 412</b>          |
| <b>Harris School Solutions</b>                 | <b>527</b>               |
| <b>Health-e-Pro (Ruby Sponsor)</b>             | <b>302</b>               |
| <b>Heartland School Solutions</b>              | <b>403</b>               |
| <b>House of Raeford</b>                        | <b>205</b>               |
| <b>HPS</b>                                     | <b>319</b>               |
| <b>Interior Elements Co. (Ruby Sponsor)</b>    | <b>328</b>               |

|                                                  |                      |
|--------------------------------------------------|----------------------|
| <b>IPS Rebates</b>                               | <b>218</b>           |
| <b>Kellanova</b>                                 | <b>529</b>           |
| <b>Linq</b>                                      | <b>507</b>           |
| <b>Master Marketing (Sun Low)</b>                | <b>315</b>           |
| <b>National Food Group, Inc. (Zee Zee)</b>       | <b>321</b>           |
| <b>Nippon Shokken USA, Inc.</b>                  | <b>525</b>           |
| <b>No Kid Hungry</b>                             | <b>214</b>           |
| <b>PepsiCo Company</b>                           | <b>419</b>           |
| <b>PET Dairy (Ruby Sponsor)</b>                  | <b>332</b>           |
| <b>Peterson Farms Fresh (Ruby Sponsor)</b>       | <b>406</b>           |
| <b>Pinecrest</b>                                 | <b>113, 115, 117</b> |
| <b>Plas-Tique Products</b>                       | <b>324</b>           |
| <b>PMR</b>                                       | <b>516, 518, 520</b> |
| <b>Premier</b>                                   | <b>511, 513</b>      |
| <b>PrimeroEdge + School Café'</b>                | <b>225</b>           |
| <b>Pro Kitchen, LLC (Ruby Sponsor)</b>           | <b>207, 209</b>      |
| <b>Raisels</b>                                   | <b>208</b>           |
| <b>Rich Ice Cream</b>                            | <b>216</b>           |
| <b>Schwan's Food Service</b>                     | <b>521</b>           |
| <b>Sea Level Social</b>                          | <b>235, 334</b>      |
| <b>Senn Brothers Produce (Ruby Sponsor)</b>      | <b>404</b>           |
| <b>SFR (School Food Rocks) (Diamond Sponsor)</b> | <b>300</b>           |
| <b>SFS Portion Pac</b>                           | <b>306</b>           |
| <b>Shoes for Crews</b>                           | <b>506</b>           |
| <b>SICO America</b>                              | <b>416</b>           |
| <b>Simplot Foods (Ruby Sponsor)</b>              | <b>201</b>           |

|                                     |                 |
|-------------------------------------|-----------------|
| <b>Singer T L</b>                   | <b>414</b>      |
| <b>Smart Mouth Pizza</b>            | <b>517, 519</b> |
| <b>Southern Baking</b>              | <b>508</b>      |
| <b>Southern Food Equipment Reps</b> | <b>502</b>      |
| <b>Swan Solutions</b>               | <b>233</b>      |
| <b>Taylor Farms Tennessee</b>       | <b>420</b>      |
| <b>The Dairy Alliance</b>           | <b>421</b>      |
| <b>Tyson Foods</b>                  | <b>509</b>      |
| <b>United Chemical</b>              | <b>515</b>      |
| <b>Virco</b>                        | <b>408</b>      |
| <b>WNA/Atrium (Novelex)</b>         | <b>330</b>      |

### Brokers

|                                 |                              |
|---------------------------------|------------------------------|
| <b>Acxion</b>                   | <b>325-335; 424-434</b>      |
| <b>Affinity Group Paramount</b> | <b>425-435; 524-534</b>      |
| <b>Cohen Foodservice</b>        | <b>212; 213-221; 312-320</b> |
| <b>Core Foodservice</b>         | <b>101-109; 200-206</b>      |
| <b>Food Sales East</b>          | <b>301-309; 400-402</b>      |
| <b>Gilbert</b>                  | <b>125-135; 224-234</b>      |
| <b>Stillwater Provisions</b>    | <b>413-417; 512-514</b>      |

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is tough.

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# Youth Wellness Programs

[TheDairyAlliance.com/Dairy-In-Schools](http://TheDairyAlliance.com/Dairy-In-Schools)

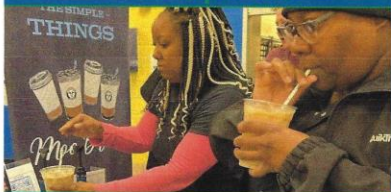


**Milk Dispensers**

The Youth Wellness team provides innovative school programs and staff training to increase milk consumption in your local schools in

## South Carolina

The Dairy Alliance provides training for school nutrition staff, grant funding for equipment, and supply chain solutions for school milk.



**Moo Brew**



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Discover how milk is a complete, high-quality protein helping you to stay strong, energized, and focused.

#### Strive for 35!

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#### Moo Brew 101

Learn how to add milk to your daily menu and boost breakfast sales.

#### Smoothies

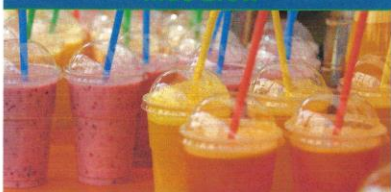
Offer smoothies for today's customers with more flavors student's love.

#### Milk Dispensers 101

Obtain delicious results from bulk milk dispensers.

#### Reimbursement to the Max

Discover powerful tools to optimize participation.



**Smoothies**

### Flavors They Crave

Equipment grants and support are available for adding milk to your menu through smoothies, creamy cold brew, and milk dispensers.



For more information, contact **Jill Gobin**, — cell **843.231.0963** or email [jjgobin@thedairyalliance.com](mailto:jjgobin@thedairyalliance.com)



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\*Market Q4 2023 Custom Brand Study Entry



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**RESTAURANT QUALITY PRODUCTS DEVELOPED WITH CHILD NUTRITION IN MIND.**

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### 615400 | BREAKFAST PATTIES

- Whole Grain Homestyle Breaded Fully-Cooked Chicken Breakfast Patty.
- Ultimate Solution for all your sandwich cravings!
- 240 mg Sodium
- Serving Size: 1 Piece (2.24oz) = 1MMMA/0.5 GR



Serving Suggestion

### 7518 | BREADED BONELESS WINGS

- Fully-Cooked, Whole Grain Breaded, Skinless, and Boneless Whole Muscle Chicken Breast Chunk.
- Kicks up the breakfast experience!
- 490 mg Sodium
- Serving Size: 5 Pieces (4.75oz) = 2.25MMMA/1 GR



Serving Suggestion

### 615300 | BREADED NUGGETS

- Whole Grain, Homestyle Breaded, Fully-Cooked Chicken Nuggets
- Packed with protein to start your day strong!
- 390 mg Sodium
- Serving Size: 5 Pieces (3.04oz) = 2MMMA/1 GR



Serving Suggestion

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