

ISNA ANNUAL CONFERENCE

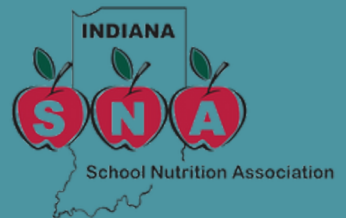
2024

NOVEMBER

ISNA
M.A.D.E. 
Making a Difference Every Day



SOUTH BEND, IN
November 6 - 8



GENERAL INFORMATION

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Wi-Fi Information is available at the Registration Desk!

Raffle

ISNA will be hosting a raffle again this year for some great prizes! Proceeds from this year's raffle will go towards ISNA scholarships.

See Sam Stables or a member of the industry committee for more information.

Continuing Education Units (CEUs)

CEUs are available for attending this year's conference. ISNA will provide an online form to receive CEUs after the conference. If you have any questions, please reach out to admin@indianasna.org

FROM THE PRESIDENT

Dear Colleagues and Friends,

I am thrilled to personally welcome each of you to this year's Annual ISNA Conference, Making a Difference Every Day! As I considered this year's theme, I reflected on our WHY. What drives us in this industry filled with rules, regulations, and endless to-do lists? It's our students and our commitment to making a meaningful impact in their lives. After all, our students cannot learn if they are hungry. One of the most rewarding parts of our work is witnessing the joy on our students' faces as they enter the cafeteria, knowing that for many, breakfast and lunch are the highlights of their school day!



Thank you for taking the time out of your busy schedules to be here. I hope you find opportunities to connect with peers and industry professionals, learn from our incredible line-up of general and breakout sessions, and reignite your passion for child nutrition.

I'm eager to share how our association is making a difference! I hope to see all of you at our Annual Members Meeting on Friday. This is a wonderful time to get more involved in our association! I encourage you to join us for breakfast and committee meet-ups that morning—there are numerous ways to participate, including serving on a committee! I am proud to be part of the ISNA Board and excited about the direction we are heading to better serve our members and partners.

We are honored to have National SNA Director Jessica Gould with us, providing an update prior to Wednesday's opening session, and she will return on Thursday for a Legislative 101 breakout session. This year's sessions feature an amazing lineup, including Ashley Morena, Pierre Quinn, Chef Rebecca Polson, and many of our knowledgeable members and industry partners!

Thursday promises to be a full day of learning and enjoyment! Don't miss the exhibit hall, showcasing both new and beloved items from our industry partners. Thursday evening will be a highlight with our President's Reception, Dinner, and Awards Ceremony, followed by an exciting casino night filled with music and prizes! I have eagerly anticipated this conference, and I truly hope you enjoy all we have planned for you.

Thank you for being part of our mission to Make a Difference Every Day!

Amanda Worrick

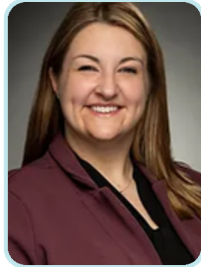
Amanda Worrick
2024-2025 ISNA President

2024-25 ISNA BOARD OF DIRECTORS



Amanda Worrick
PRESIDENT

Director of Nutrition Services
South Madison Community
Schools



Courtney FitzSimons
IMMEDIATE PAST PRESIDENT

Food Service Director
West Lafayette Schools



Betty Huddleston
PRESIDENT-ELECT

Director of Food Services
Western Wayne Schools



Mary Ellen Gilliam,
MBA, SNS
VICE PRESIDENT

Assistant Director of Child Nutrition
MSD Wayne Township



Valarie Shine
SECRETARY/TREASURER

Asst. Director of Food & Nutrition
Center Grove Community School
Corp



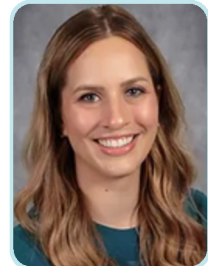
Ashlee Lewis
REGION REP CHAIR &
REGION 3 REP

Director of Food Services
Southwest Allen County
School District



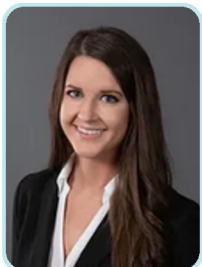
Amanda Stout
PROFESSIONAL
DEVELOPMENT CO-CHAIR

Director of Food Services
Greenfield - Central Schools



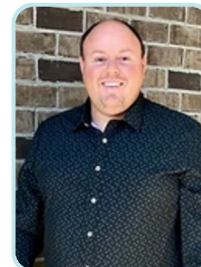
Amanda Lambrechts
PROFESSIONAL
DEVELOPMENT CO-CHAIR

Asst. Director of Child
Nutrition
MSD Perry Township



Leslie Beach
PUBLIC COMMUNICATIONS
CHAIR

Director of Food and Nutrition
Services
New Albany Floyd County
Consolidated School Corp



Daniel Williams
BYLAWS AND POLICY
CHAIR

Food Service Director
Mooreville Consolidated
Schools



Stephanie Stuemke
MEMBERSHIP CHAIR

Food Service Director
Danville Community School
Corporation



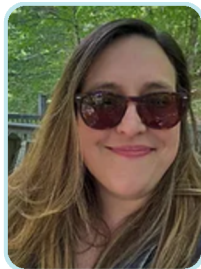
Shenae Rowe
LEGISLATIVE COMMITTEE
CHAIR

Food and Nutrition Director
Warrick County Schools

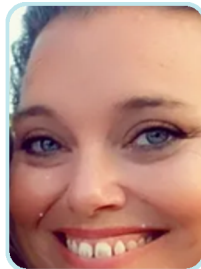
2024-25 ISNA BOARD OF DIRECTORS



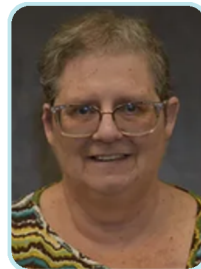
Sam Stables
IAC CHAIR
Manufacturers Sales Rep
HRI, Inc.



Allie Cato Sipe
STATE AGENCY
REPRESENTATIVE
Indiana Department of
Education



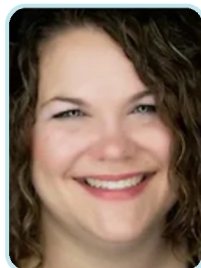
Tonia Batesole
REGION 1 REPRESENTATIVE
Director of Food Service
Porter Township School Corp.



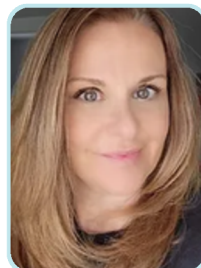
Sue Aikman
REGION 2 REPRESENTATIVE
Director of Nutrition Services
New Prairie United School
Corp



Ivan Balicky
REGION 4 REPRESENTATIVE
Assistant Food Service
Director
West Lafayette Community
Schools



Erika Horner
REGION 5 REPRESENTATIVE
Director of Child Nutrition
Mississinewa Community
Schools



Dee Orick
REGION 6 REPRESENTATIVE
Director of Food Service
New Castle Community
Schools



Erin Coleman
REGION 7 REPRESENTATIVE
Director of Child Nutrition
MSD Perry Township



Aleise Barron
REGION 8 REPRESENTATIVE
School Nutrition Specialist
Warrick County Schools



Kurt Bodell
REGION 9 REPRESENTATIVE
Director of Food Services
MSD of Martinsville



Brandon H. Monk
EXECUTIVE DIRECTOR
Indiana School Nutrition
Association

2024 AWARD WINERS!

CONGRATULATIONS!



Director of the Year

Christine Clarahan
Director of Child Nutrition
School City of Hammond



Assistant Director/Supervisor of the Year

Christine Stinson
Noblesville



Manager of the Year

Sarah Doreff
East Allen County Schools



Office Assistant of the Year

Karen Harris MSD
Administrative Assistant for
Child Nutrition
MSD of Wayne Township



Super Star Service Award

Tina Patterson
MSD of Decatur Township

MEET THE KEYNOTES!

PIERRE QUINN

For over 15 years Pierre has taught higher education, faith-based, nonprofit, and corporate leaders the strategies they need to experience personal success and professional growth.

Pierre is the author of *Leading While Green: How Emerging Leaders Can Ripen Into Effective Leaders* and *Leading While Scared: How To Find The Courage To Keep Going*. He is the CEO of The Cardell Group, LLC, a consulting firm which focuses on growing leaders and empowering teams of all sizes. Pierre holds graduate degrees in communication and theology from Andrews University and a certificate in Executive Leadership from Howard University.



ASHLEY MORENA

Founder of Project School Nutrition. With her experience overseeing a whopping \$1.4 million in school nutrition transformations, She's seen firsthand just how crucial it is to treat school nutrition like a business. It's not just about serving up tasty meals, although it's important—it's about efficiency and making a real impact. That's why she founded Project School Nutrition, because she understands the importance of running these programs like a well-oiled machine. Her mission? To bridge the gaps, support teams who are looking to make a change and to ensure that every student gets the nourishment they need to thrive.

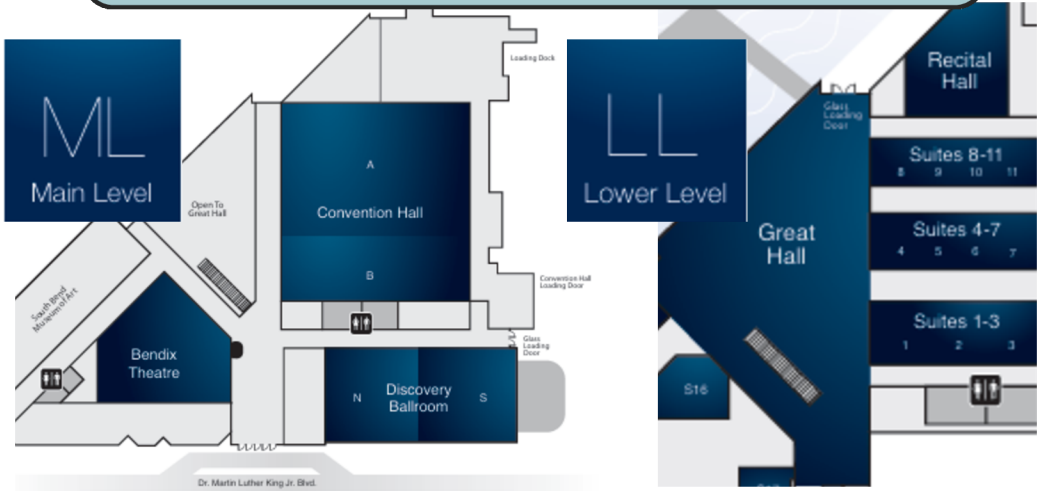


CHEF REBECCA POLSON

Rebecca Polson CC, SNS, is a seasoned chef with over a decade of diverse culinary experience, including a significant focus on revolutionizing school nutrition. With a passion for crafting wholesome, chef-inspired meals for educational institutions, Rebecca serves as a dedicated K-12 culinary trainer and chef consultant. Her mission is to collaborate with school districts, manufacturers, and non-profit organizations, championing the introduction of scratch-made, nutritious options into school cafeterias nationwide.



MAPS + MEETING ROOMS



CASINO NIGHT



9:00 PM - 11:00 PM
Great Hall - Lower Level

Join us for a fun-filled Casino Night where you can test your luck at classic games like blackjack and roulette—no real money involved! Play for a chance to win and enjoy a night of entertainment, networking, and friendly competition!

Sponsored By:



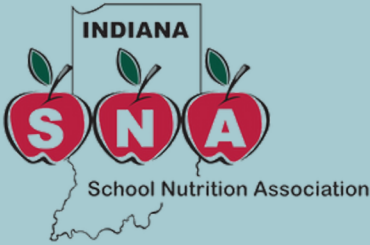
ISNA and SNA celebrate members who work every day to ensure well-nourished students across the country are prepared for success.

Awards are available in the following categories:

- Employee of the Year
- Manager of the Year
- Director of the Year
- Super Star Service Award
- Assistant Director/Supervisor of the Year
- Office Assistant of the Year



Nominations Due: March 1, 2025



Scan the QR code to learn more!



ISNA in Support of the Colorectal Cancer Alliance

"As ISNA President I had the honor of selecting the recipient of our annual 50/50 fundraiser for this conference. I chose the Colorectal Cancer Alliance. Colon cancer awareness and prevention is something that means a lot to me. Many of you know I lost my mom to colon cancer this year and it is something I don't want any of you to have to go through with your loved ones. It is treatable if caught early enough. This Alliance provides information, resources and support for those dealing with this horrible disease as well as awareness. If you are 45 or over get screened! Please consider donating to the Colorectal Cancer Alliance in honor or remembrance of someone you know who has battled cancer, any gift will be a blessing."

-AMANDA WORRICK



Wednesday

NOVEMBER 6

8:00 AM – 12:00 PM

SNS Exam
SUITE 16

8:00 AM – 11:30 AM

Notre Dame Pre-Conference Tour
(OFFSITE- MEET IN CENTURY CENTER LOBBY
– UPPER LEVEL)

9:00 AM – 11:30 AM

ISNA/IDOE Certification Course
(Human Resource Management)
SUITE 1-3

10:00 AM – 5:00 PM

Directors' Lounge Open
SUITE 7

11:30 AM – 4:00 PM

Registration Open
Century Center Lobby – Upper
Level

11:45 AM – 12:45 PM

SNS Exam Lunch
SUITE 16

1:00 PM – 2:30 PM

Opening Session with Keynote
Speaker Ashley Moreno on "AI in
School Nutrition"
BENDIX ARENA

2:30 PM – 2:45 PM

Break

2:45 PM – 3:45 PM

Breakout Sessions

**1A: Stand For Your Team:
Cultivating a Respectful
Workplace**

Ashley Moreno
SUITE 1-3

In this session we dig deep into the traumas that hold us back and how to navigate them in the workplace. Together, we will release what no longer serves us and learn strategies for moving forward together. This is a tear jerker, but a good one.

**1B: The Great Meal Compromise:
Using Technology to Get More
Meals to More Students**

Kim Ziarko
SUITE 4-6

No matter what state the world is in, the question on everyone's mind is, "How Do We Feed More Kids." Sometimes we need to think outside the cafeteria to meet students and parents where they are in their day. This session will discuss ways to increase participation and the technology that supports it.

**1C: Dos and Don'ts of Nonprofit
School Food Service Account**

Andrea Hollin
SUITE 8-11

Federal funds can be used for what?!? If you find yourself asking this question, join the IDOE School and Community Nutrition Finance team as we discuss the "Dos and Don'ts" of the Nonprofit School Food Service Account including annual financial reporting requirements, allowable and unallowable cost with federal funds, responsibly charging indirect cost to program and more.

Wednesday

NOVEMBER 6

CONTINUED

1D: Blast Chilling and Beyond for K-12

Paul Seneff & Michael Marsh

RECITAL HALL

An in-depth explanation of Blast Chilling and freezing within school food service and a conversation about selecting the proper piece of equipment. We will explore all the benefits to include food safety, labor savings, and saving food costs.

3:45 PM – 4:00 PM

Break

4:00 PM – 5:00 PM

Breakout Sessions 2

2A: Back to the Basics

Ashley Moreno

SUITE 1-3

This training session will leave participants feeling confident in how to identify what makes a reimbursable lunch and breakfast, read and prepare a standardized recipe using correct portion sizes, and navigate food allergies

2B: #StandingonBusiness: Changing the Perception of Child Nutrition through Marketing

Mary Ellen Gilliam

SUITE 4-6

Marketing has truly evolved and now has the ability to reach people with the click of a button. This session, #Standing on Business: Changing the Perception of Child Nutrition through Marketing explores the 4Ps of marketing. By effectively using the #4Ps of marketing, districts are able to debunk stereotypes and change the perception of Child Nutrition Programs.

2C: Advanced Menu Planning to Optimize USDA Commodity Processing

Allison Jordan

SUITE 8-11

Effective utilization of entitlement dollars in your program is key for cost-effective menu decisions. In Child Nutrition, many of our menu decisions are done one year in advance due to the lengthy process of product review, sampling, procurement, diversions, and logistics. Why does it take so long? Why does it matter? How can I make changes after the fact? Let's dig into some advanced level discussions on USDA Processing and the business of Child Nutrition impacting USDA Foods Processors, state agency, and distribution. Enhance your knowledge of the process to ensure your program is a success!

2D: Fuel Up First Breakfast Goals

Sheri Shipp

RECITAL HALL

School Nutrition Program operators have an opportunity to close the gap between participation in the NSLP versus the SBP. According to the Spring 2024 GENYOUth Insights report only 56 low-income students participate in school breakfast for every 100 who participate in school lunch! It is no secret that there are obstacles in the way of creating the ultimate breakfast experience for your customers, but doesn't that make the task worth the reward? Hear from an experienced panel of operators that have implemented and continue to run a thriving alternative breakfast model within their schools. Additionally, how does dairy show up in those meals and how can you improve the dairy experience for your students.

5:00 PM

Dinner on Your Own

Thursday

NOVEMBER 7

7:00 AM – 7:45 AM

Zumba (All are welcome!)

Christine Stinson
SUITE 16

7:30 AM – 3:30 PM

Registration Open

CENTURY CENTER LOBBY – UPPER LEVEL

7:30 AM – 8:30 AM

Breakfast & Legislative Updates

(Updates Begin at 7:45 AM)
DISCOVERY BALLROOM

8:30 AM – 9:30 AM

General Session & Keynote

Pierre Quinn
DISCOVERY BALLROOM

9:30 AM – 9:45 AM

Break

9:45 AM – 10:45 AM

Breakout Sessions 3

3A: Type A, Meet Type B (C&D):

Understanding and Working with Different Personality Types

Erin Coleman
SUITE 1-3

Do you ever wonder why you effortlessly get along well with some people, but struggle to find common ground with others? There's a reason for that! The majority of workplace conflicts are a result of personality clashes and can quickly lead to bigger problems if not properly addressed. Learning how and why different personalities behave and identifying their "work language" will allow you to effectively communicate and collaborate with a variety of employees to promote a positive work environment.

3B: Equipment Planned Maintenance

Rusty Parke
SUITE 4-6

The "What" and "Why" of planned maintenance

3C: Simplify & Succeed: Gaining Clarity into Weighted Averages

Lindsey Hill & Audrey Banich
SUITE 8-11

Gain the confidence you need to tackle upcoming sugar and sodium regulations with clarity. In this session, we'll demystify weighted averages, breaking down how they directly impact compliance and decision-making in school nutrition programs. By understanding how to focus on what matters at each stage the menu planning and serving process, you'll streamline your team's approach to regulations and set yourself up for success. Learn to face regulatory challenges with confidence, knowing you have the insights to make informed decisions and achieve your program goals

3D: MADE with Efficiency in Mind

Steve Speer & Alissa Mulhall
RECITAL HALL

Understanding thoughtful design to create optimal serving conditions.

11:00 AM – 12:00 PM

Manager & Staff Breakouts So, Let's Talk Staff

Patrick Ryba-King & Nancy Smith
SUITE 1-3

Legislation 101

Jessica Gould (National SNA Board)
SUITE 4-6

11:00 AM – 12:00 PM

Exhibit Hall Open (Directors Only)

EXHIBIT HALL - UPPER LEVEL

Thursday

NOVEMBER 7

CONTINUED

12:00 PM – 2:00 PM
Exhibit Hall Open (All)
EXHIBIT HALL - UPPER LEVEL

2:15 PM – 3:15 PM
Breakout Sessions 4
4A: PERF and TRF:
Understanding Your Plan

John Vetroczky
SUITE 1-3

Join us for a general overview of Indiana Public Pension PERF (and TRF).

4B: Social Media - Participation & Staff Engagement

Kristina Legg
SUITE 4-6

Social media isn't just for "keeping up with the times". In this session, we'll discuss how creating a few posts a week can increase morale, build better relationships with school administration, and grow meal participation. Learn ways to manage a social media account including ideas for what to post, when to post, and how to work this into your busy day. We'll also discuss strategies for getting buy-in so that your time spent on marketing can be minimal as your program starts to market itself!

4C: Rethinking Kitchen Flow - Bringing Productivity, Consistency & Strength

Shenae Rowe & Christie White
SUITE 8-11

Are all or most of your kitchens running as its own program.. within a program? Do you feel like you may not be utilizing your staff to the best of their ability? Do you feel there is a revolving door of employees, confusion and daily things being forgotten... like not making enough food? In this session we will rethink the way your kitchen is running. From daily tasks, batch cooking and the every famous "rotating" roles.

4D: Streamlining Budgets: Insights from Experience
Lindsey Hill & Betsey Willard
RECITAL HALL

Ready to boost your confidence in school nutrition budgeting? Join us for a session packed with no-nonsense insights and a dash of humor, tailored for everyone—from those without a budget to those who have one but aren't sure what to do with it, and even seasoned budgeting pros. We'll break down our experience into easy-to-digest bites, showing you how to streamline your budgeting process, cut costs, and allocate resources like a pro. Whether you're starting from scratch or refining your approach, we'll help you focus on what matters and avoid time-wasting detours.

5:00 PM – 6:00 PM
Prized Partners' Reception
(Presenting, Diamond, and Platinum Partners Only)
CENTURY CENTER GREAT HALL – LOWER LEVEL

6:00 PM – 6:30 PM
President's Reception
CENTURY CENTER GREAT HALL – LOWER LEVEL

6:30 PM – 8:30 PM
President's Dinner & Awards
(Sponsored by Piazza)
DISCOVERY BALLROOM



9:00 PM – 11:00 PM
Casino Night
CENTURY CENTER GREAT HALL – LOWER LEVEL
Fun Night of Mock Casino Games and Prizes
– Please note this experience involves no real betting and/or money

Friday

NOVEMBER 8

7:30 AM – 9:00 AM

Registration

CENTURY CENTER LOBBY – UPPER LEVEL

7:30 AM – 8:30 AM

Breakfast & Committee Meetup

DISCOVERY BALLROOM

8:30 AM – 9:30 AM

Breakout Sessions 6

6A: Chef Chris' Culinary Corner

Chris Polo & Tom Christianson

SUITE 1-3

Hands-On Culinary Skills for School Kitchens

6B: School Safety & Including Nutrition Workers

Chad Crews

SUITE 4-6

This session will incorporate the everyday work that you do and how it integrates within the school corporation. This session will talk about leading practices and include table-top scenarios that will ensure the safety of the school and the students that we serve.

6C: Love What You Do: Reignite Your Passion

Shenae Rowe

SUITE 8-11

Feeling overwhelmed by the daily challenges of school nutrition? Burnout and stress are real, but our purpose is worth every effort! Join us for an inspiring session designed to reignite your passion and equip you with practical tools to become the best version of yourself. Discover strategies to manage stress, overcome burnout, and stay motivated in your vital role. Let's refresh our commitment and energize our approach to making a difference every day!

6D: The Future of Food

Education: Forming Strategic Partnerships to Unlock Student Engagement

Christine Clarahan & Marissa Dake

RECITAL HALL

Ready to revolutionize how your students connect their academic journey with their everyday experiences with food? This session dives deep into innovative partnerships that are redefining the relationship between school nutrition and Food Education. Featuring insights from a School Nutrition Director, a Food Education Nonprofit, and a Fresh Produce Company, you'll discover the powerful impact of collaboration across industry, community, and education sectors.

9:30 AM – 9:45 AM

Break

9:45 AM – 10:45 AM

Breakout Sessions 7

7A: Cooking Demo with Chef

Rebecca Polson

SUITE 1-3

Cooking Demo with Chef Rebecca Polson

7B: State Agency Panel

IDOE

SUITE 4-6

Join the School and Community Nutrition management team from the Indiana Department of Education to hear about policy updates and program reminders. This is your time to ask the state agency any program questions you might have.

Friday

NOVEMBER 8

CONTINUED

7C: Implementing Farm to School in the Cafeteria

Anna Holloway & Brianna Goode
SUITE 8-11

It is no secret that healthy children have higher levels of academic achievement in the classroom. Having access to nutritious food, in school, can play a big role in influencing a child's health and learning outcomes. Learn how your school can invest in a meal program that provides healthy food choices and nutrition education. One of the most successful ways to do so is through farm to school. In this session you will learn how to procure locally, view standardized recipes that focus on local products, be introduced to resources to assist with you purchasing local, and see firsthand, farm to school success stories.

7D: Power of Purposeful Leadership

Mary Ellen Gilliam
RECITAL HALL

The traditional model of the leader who is the smartest person in the room, often driven by power and financial gain isn't appropriate in today's environment. Leaders today must be insightful and purposeful from all aspects. This session, The Power of Purposeful Leadership, explores the #FabFive attributes needed to unleash leaders within your organization who are purposeful, resulting in high performing individuals and an organization.

11:00 AM – 12:30 PM
Closing General Session with Chef Rebecca & Annual Members Meeting
DISCOVERY BALLROOM

12:30 PM – 1:30 PM
Networking Boxed Lunch
DISCOVERY BALLROOM



**We
recognize
a future
leader in
YOU!**

**Scan the QR code
to learn more about
opportunities to get
involved with ISNA!**



ISNA PARTNERS

THANK

YOU!

PRESENTING



DIAMOND



PLATINUM



GOLD

AccuTemp Products
 Acxion Foodservice
 Allied Technologies Food Equipment
 American Dairy Association Indiana
 Bakecrafters
 Bongards Premium Cheese
 Brakebush Brothers, Inc.
 Buena Vista Foods
 Classic Delight
 Cook's Direct
 Country Pure Foods
 Creation Gardens
 Dole
 Domino's Smart Slice

Don Lee Farms
 Duncan Supply Company
 Dynamic Food Service Solutions
 ES Foods
 Foster Farms
 FRESHEALTH - DNO
 General Mills
 General Parts Group
 Gordon Food Service
 Hubert Company
 Integrated Food Service
 J W Associates, School Equipment
 Specialist, Inc.
 J&J Snack Foods

Jennie-O
 JTM Food Group
 K12's Leading Indiana Coop
 Kellanova
 Keurig Dr Pepper
 Land O' Lakes
 LINQ
 McCain Foods
 MCI Foods / Los Cabos
 Nardone Bros Pizza
 National Food Group
 Nippon Shokken, USA
 Oliver Packaging & Equipment
 PaySchools

Pilgrim's
 PrimeroEdge + SchoolCafé
 ProView Foods
 Rizwitsch Sales
 S&F Foods Inc.
 Schwan's Foodservice
 SESCO
 Sharp School Services
 Stiefel Associates
 Super Bakery
 Tabatchnick Fine Foods
 Taylor Farms Fresh Foods
 Tyson Foods
 US Foods
 Wild Mikes Pizza

SILVER

Albie's
 Amazon' Raisins
 Andros - Buddy Fruits
 Aspire Bakeries
 Baker Boy
 Brookwood Farms, Inc.
 Bush Beans
 Butterball

Cavendish Farms
 CH Guenther/Pioneer
 Del Real Foods
 Heartland Java House
 High Liner Foods
 HPS
 Idahoan Foods

IN Grown for Schools Network
 JonnyPops
 Maid-Rite Specialty Foods
 Michael Foods
 NWI Food Council/Region
 Roots Food Hub
 OMNIA Partners

Rebelyous Foods
 Rich Chicks, LLC
 Rich's Ice Cream
 Smart Care
 J.M. Smucker Co
 Unox
 WK Kellogg
 Yangs 5th Taste

**Additional Partners may be in the exhibit hall