



2025 MDE-SNAM ANNUAL CONFERENCE



Battle Creek, MI

November 6-9, 2025

PRESENTED BY:

WK Kellogg Co

GENERAL INFORMATION

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Wi-Fi Information is available at the Registration Desk!

Silent Auction

Be sure to visit the Silent Auction!

Silent auction bidding will be open Friday, November 7th and Saturday, November 8th. Auction closes at 1:30pm on Saturday, November 8th. All items can be picked up between 3:30pm & 4:30pm.

Cash, checks, and credit cards will be accepted! All proceeds go to SNAM scholarships.



Continuing Education Units (CEUs)

CEUs are available for attending this year's conference. Complete the tracking grid on page 6-7 of the program. A copy should be retained by the participant and their employer for the personnel file to document professional development activities. This information may be needed for certification by the School Nutrition Association (SNA). This sheet will be needed as proof of course completion if you are audited.

Non-Discrimination Statement:

This institution is an equal opportunity provider.



MEMBERSHIP forward

Grow Together



**Your membership isn't just about what you gain,
but also about what you can give.**

From October 2025 through May 2026, take part in our exciting monthly drawings. Our membership campaign is not just about winning prizes – it's your chance to actively support SNA and the vital field of school nutrition. Each month, we'll randomly select winners to receive fantastic prizes.



**Recruiting one new member automatically enters
you into a random prize drawing for that month
and the chance to win a \$25 gift card.**

To be eligible for a monthly prize, you just need to recruit at least ONE new SNA member. Be sure that the member you recruit lists you as the referrer when they join SNA (online or using a print application). Winners will be selected through a random prize drawing each month.*

In addition to winning a great prize, monthly campaign winners will be showcased on SNA social media platforms.

Pay It Forward Drawing: November 1- 21, 2025 and May 1 to May 22, 2026

Know a school nutrition professional who deserves to be part of the School Nutrition Association? Nominate them for a chance to win a free one-year SNA membership. Just fill out the nomination form, and one entry will be randomly drawn during each nomination period. It's a meaningful way to recognize their impact and welcome them into a supportive professional community.

**Help us grow by introducing new members to the
School Nutrition Association!**

2024-25 EXECUTIVE BOARD



JUNE ALTOM
PRESIDENT



JOHN GALACZ
PRESIDENT ELECT



MANDY SOSNOWSKI
VICE PRESIDENT



HEATHER HOLLAND
SECRETARY/TREASURER



NANCY LAFAVE
INDUSTRY CHAIR



DAN GORMAN
LEGISLATION CHAIR



DAWN PULLY
LEGISLATION VICE-CHAIR



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PROFESSIONAL
DEVELOPMENT CHAIR



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PROFESSIONAL
DEVELOPMENT VICE-CHAIR



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CAROLINE DYLEWSKI
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CHERIE MYERS-TRENT
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MEMBER



EVAN ROBERTSON
AT-LARGE BOARD
MEMBER

A MESSAGE FROM OUR PRESIDENT



Welcome to the 2025 Michigan Department of Education–School Nutrition Association of Michigan Annual Conference!

I'm thrilled to be here with all of you as we March Toward Healthy Meals together! This weekend is packed with opportunities to learn, connect, and be inspired—while also taking time to recharge and celebrate the incredible work you do every day for Michigan's students.

Our Pre-Conference Day features dynamic sessions and hands-on experiences designed to spark new ideas and strengthen your programs. On Friday, our Michigan Department of Education partners will share their expertise on the latest updates and best practices, helping us keep in step with innovation and excellence. Don't miss Friday night's Welcome Reception—enjoy great food, music, and camaraderie as we celebrate the start of the weekend together.

We will kick Saturday off by hearing from our keynote speaker, Herman Moore, who will inspire us to keep marching forward with purpose and passion. The Exhibit Show will feature more than 100 industry partners showcasing creative solutions and products to help us serve healthier, more exciting meals. Saturday evening's awards ceremony and dinner will honor the amazing achievements of our peers and continue the celebration with fun and entertainment.

We'll wrap up Sunday morning by installing our new 2025–2026 Executive Board and giving away some great prizes before we march home, ready to put what we've learned into action.

Thank you for all you do to nourish the future, one meal at a time. Together, we're Marching Toward Healthy Meals—and making every step count!

June Altom

June Altom

2024-25 SNAM President

JOIN US!

DJ & Photo Booth

**Saturday, November 8, 2025
8:30 PM to 11:00 PM**

***Must have indicated attendance during online
registration and have ticket to attend.**

PRIZED PARTNERS RECEPTION

**ATTENTION DIRECTORS AND
PRESENTING / DIAMOND &
PLATINUM PARTNERS!**

**Be sure to join us for the exclusive
Prized Partners Reception
Saturday, November 8, 2025 from
5:00 PM - 6:00 PM in 50 Beacon!**

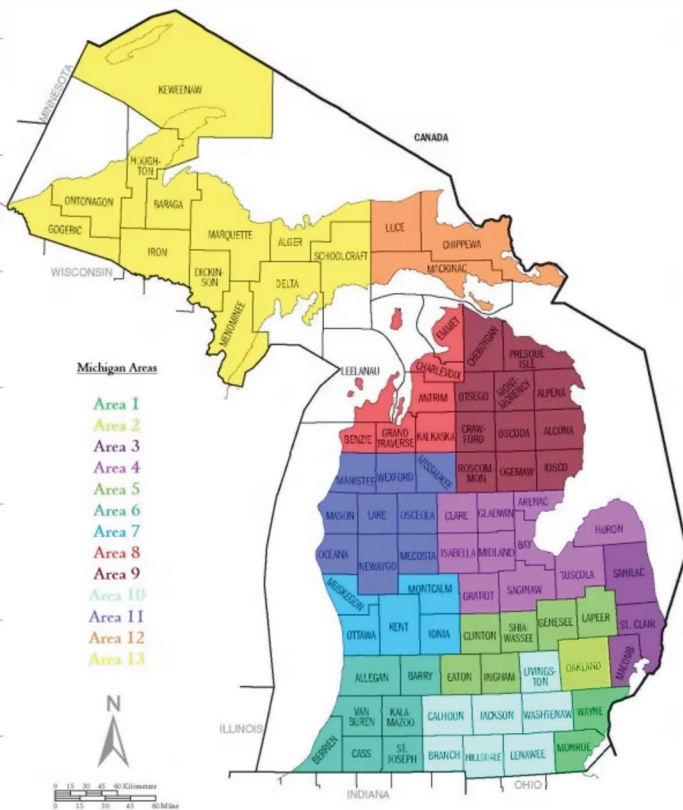


2025 CEU TRAINING AND TRACKING GRID

Session Title	Key Area	Code	CEU	✓
Thursday, November 6 Pre-Conference Sessions				
Step Off to the Farm: A Guided Farm and Food Hub Exploration 8:00am -12:00pm	Operations	2000	2.0*	
Half Day Tour: Milk 9:00am -11:30am	Nutrition	1000	2.0*	
Full Day Tour: Cereal + Milk 9:00am - 3:00pm	Nutrition	1000	2.0*	
Half Day Tour: Cereal 1:00pm - 3:30pm	Nutrition	1000	2.0*	
Thursday, November 6 Pre-Conference Sessions 1:00pm - 4:00pm				
#415 Financial Management	Administration	3000	3.0	
Playing in Perfect Harmony: Strategic Sourcing of Local and USDA Foods for Better Cost Control	Operations	2000	3.0	
Fall In Tempo With Meal Pattern Compliance	Nutrition	1000	3.0	
Friday, November 7 MDE Education Sessions 8:00am - 9:00am				
Drumming Up Solutions for School Food Waste	Operations	2000	1.0	
Sound Check: A Listening Session for Vended Meal Providers	Administration	3000	1.0	
Conducting the Band: Mastering Financial Resource Management	Administration	3000	1.0	
Keeping in Step: Preschool Meal Pricing and Billing in Perfect Harmony	Administration	3000	1.0	
Click, Tap, Serve: The Precise Beat of Point of Service	Operations	2000	1.0	
Current Federal Child Nutrition Reports and Recommendations - Focus Group	Nutrition	1000	1.0	
Friday, November 7 MDE Education Sessions 9:15am - 10:15am				
Local Food and Farming Fanfare: Quick Connections	Operations	2000	1.0	
Tuning Up: Fundamentals of Procurement	Administration	3000	1.0	
Staying in Formation: Managing Excess Funds, Equipment, and Capital Outlay	Administration	3000	1.0	
Healthy Hits: The Rhythm of Real-World Flavor	Nutrition	1000	1.0	
One Band, One Sound: Working Together to Perfect your Rural Non-Congregate Distribution	Operations	2000	1.0	
Practice Drill: Using the Meal Component Tool	Nutrition	1000	1.0	
Friday, November 7 MDE Education Sessions 10:30am - 11:30am				
In Step with the Seasons: Stocking Salad Bars with Seasonal Produce	Nutrition	1000	1.0	
From Tuning to Touring: Taking Procurement Partnerships to the Next Level	Operations	2000	1.0	
Keeping in Step: Preschool Meal Pricing and Billing in Perfect Harmony	Administration	3000	1.0	
Tuning Your Food Safety Plan	Operations	2000	1.0	
Keeping Tempo with Plant Based Meal Pilot Results	Nutrition	1000	1.0	
Click, Tap, Serve: The Precise Beat of Point of Service	Operations	2000	1.0	
Friday, November 7 MDE Education Sessions 11:45am - 1:00pm				
MDE General Session	Communications	4000	0.25	
Friday, November 7 MDE Education Sessions 1:15pm - 2:00pm				
Crescendo of Collaboration: Farm to Program Listening Session	Nutrition	1000	0.75	
Lyrical Lessons in Food Service Contracts and Agreements: Don't Skip Any Beats!	Administration	3000	0.75	
Marching to the Rules: Understanding Allowable Costs and Internal Controls	Administration	3000	0.75	
Filling the Interval with Ramadan Non-Congregate Meal Service	Marketing	4000	0.75	
High Stepping Hot Topics	Administration	3000	0.75	
March in Time: CACFP Review Prep with Precision	Administration	3000	0.75	

Friday, November 7 MDE Education Sessions 2:15pm - 3:00pm				
Symphony of Spices: Integrating Herbs into School Menu	Nutrition	1000	0.75	
Keeping the Beat: USDA Foods and School Menus in Sync	Nutrition	1000	0.75	
The Final Note: Managing Claims and Payments with Precision	Administration	3000	0.75	
Synchronizing Summer: Making Your Congregate and Non-Congregate Meal Services Work Together	Operations	2000	0.75	
The Recordables: Epic Entries and Legendary Compliance of Production Records	Operations	2000	0.75	
Drumming Up Culturally Inclusive Menus	Nutrition	1000	0.75	
Friday, November 7 MDE Education Sessions 3:15pm - 4:00pm				
Melody of Metrics: Sharing 10 Cents a Meal Success	Operations	2000	0.75	
Hit Your Mark: Staying in Step with the Buy American Provision	Administration	3000	0.75	
Drumroll, Please: The Latest in Fiscal Fireworks	Administration	3000	0.75	
Amplifying operational excellence and student impact in the Fresh Fruit and Vegetable Program	Operations	2000	0.75	
March in Time: CACFP Review Prep with Precision	Administration	3000	0.75	
Getting the Band Back Together for Local Wellness Policy Success	Administration	3000	0.75	
Saturday, November 8 Keynote 8:00am - 9:00am				
General Session and Keynote Speaker	Administration	3000	1.0	
Saturday, November 8 SNAM Education Sessions 9:15am - 10:00am				
Enhancing Culinary Skills and Serving Line Efficiency in K12 Schools	Operations	2000	0.75	
Steal This Idea	Marketing	4000	0.75	
Director Listening Session	Administration	3000	0.75	
Bid & RFP Tips and Tricks	Administration	3000	0.75	
Advanced Menu Planning to Optimize USDA Commodity Processing	Administration	3000	0.75	
Saturday, November 8 SNAM Education Sessions 10:15am - 11:00am				
Serving with Purpose: Leading Teams and Building Culture in School Food Service	Communication	4000	0.75	
Redesign Your Space	Marketing	4000	0.75	
A Place at the Table: Celebrating Various Food Cultures to Drive Participation	Nutrition	1000	0.75	
Michigan School Meals: Updates and Next Steps	Administration	3000	0.75	
Breakfast Reform: WK Kellogg's Response to Evolving Nutrition Standards	Nutrition	1000	0.75	
Saturday, November 8 SNAM Education Sessions 11:30am - 12:15pm				
How We Can Use AI in Our Day-to-Day Operations	Administration	3000	0.75	
How Are Your Listening Habits?	Communication	4000	0.75	
March Over to Get Your Nutrition Questions Answered	Nutrition	1000	0.75	
Pop-Up Produce: How We Use Ten Cents a Meal!	Marketing	4000	0.75	
Locally Sourced School Meals: Beyond the Garden	Administration	1000	0.75	
Saturday, November 8 SNAM Education Sessions 12:30pm - 1:15pm				
Think Safe, Be Safe	Operations	2000	0.75	
Name That Tune - Staff Listening Session - Open Mic	Communications	4000	0.75	
The Recordables: Epic Entries and Legendary Compliance of Production Records	Operations	2000	0.75	
Drumming Up Business: Cool Ideas to Do in Your School	Operations	2000	0.75	
The Power of Purposeful Leadership	Administration	3000	0.75	
Saturday, November 8 SNAM Education Sessions 3:30pm - 4:30pm				
New Director Connections	Administration	3430	1.0	

24-25 SNAM AREA REPRESENTATIVES



Area 1

John Horvath, Flat Rock Community Schools

Area 2

Michael E. Williams, Waterford School District

Area 3

Amanda Snider, L'Anse Creuse School District

Area 4

Marci Faber, Beal City Public Schools

Area 5

Dawn Pully, Bendle Public Schools

Area 6

Heather Rigby, Cassopolis Public Schools

Area 8

Layna Lorencz, Boyne City Public Schools

Area 9

Valerie Larange, Roscommon Area Schools

Area 10

Lisa Archey, Hartland Consolidated Schools

Area 11

Tricia Connell, Reed City Area Public Schools

Area 12

Sonny Skeans, Whitefish Township Community Schools

Area 13

Nancy LaFave, Escanaba Area Public Schools

2025 SNAM AWARD WINNERS

DIRECTOR OF THE YEAR
DAWN PULLY
BENDLE PUBLIC SCHOOLS

MANAGER OF THE YEAR
SHELLY SWANN
BENDLE PUBLIC SCHOOLS

EMPLOYEE OF THE YEAR
SHAWN MCCARTHY
MACOMB ISD

INDUSTRY PARTNER OF THE YEAR
TERI KARCHER
CORE FOODSERVICE

Congratulations

SCHEDULE AT A GLANCE

Thursday, November 6

7:30 AM – 8:00 AM

Breakfast On Your Own

7:30 AM - 3:30 PM

Registration.....Foyer

8:00 AM - 12:00 PM

Pre-Conference: Step Off to the Farm: A Guided Farm and Food Hub Exploration

9:00 AM - 11:30 AM

Pre-Conference: Half Day Tour | Milk

9:00 AM - 3:00 PM

Pre-Conference: Full Day Tour | Cereal + Milk

12:00 PM – 1:00 PM

Lunch On Your Own

1:00 PM - 3:30 PM

Pre-Conference: Half Day Tour | Cereal

1:00 PM - 4:00 PM

Pre-Conference: #415 Financial Management.....Conference Room I & II

Pre-Conference: Playing in Perfect Harmony: Strategic Sourcing of Local and USDA Foods for Better Cost Control.....Meeting Room I & II

Pre-Conference: Fall In Tempo With Meal Pattern Compliance.....Meeting Room III & IV

6:00 PM

Dinner On Your Own

Friday, November 7

7:00 AM - 7:00 PM

Registration.....Foyer

7:00 AM – 8:00 AM

Breakfast Buffet.....Ballroom

8:00 AM - 9:00 AM (MDE Sessions)

Drumming Up Solutions for School Food Waste.....Conference Room I & II

Sound Check: A Listening Session for Vended Meal Providers.....Meeting Room I & II

Conducting the Band: Mastering Financial Resource Management.....Meeting Room III & IV

Keeping in Step: Preschool Meal Pricing and Billing in Perfect Harmony.....Stratus I

Click, Tap, Serve: The Precise Beat of Point of Service.....Stratus II

Current Federal Child Nutrition Reports and Recommendations - Focus Group.....Stratus III

9:15 AM - 10:15 AM (MDE Sessions)

Local Food and Farming Fanfare: Quick Connections.....Conference Room I & II

Tuning Up: Fundamentals of Procurement.....Meeting Room I & II

Staying in Formation: Managing Excess Funds, Equipment and Capital Outlay.....Meeting Room III & IV

Healthy Hits: The Rhythm of Real-World Flavor.....Stratus I

One Band, One Sound: Working Together to Perfect Your Rural Non-Congregate Distribution.....Stratus II

Practice Drill: Using the Meal Component Tool.....Stratus III

10:30 AM - 11:30 AM (MDE Sessions)

In Step with the Seasons: Stocking Salad Bars with Seasonal Produce.....Conference Room I & II

From Tuning to Touring: Taking Procurement Partnerships to the Next Level.....Meeting Room I & II

Keeping in Step: Preschool Meal Pricing and Billing in Perfect Harmony.....Meeting Room III & IV

Tuning Your Food Safety Plan.....Stratus I

Keeping Tempo with Plant Based Meal Pilot Results.....Stratus II

Click, Tap, Serve: The Precise Beat of Point of Service.....Stratus III

11:45 AM - 1:00 PM

Lunch & MDE General Session.....Ballroom

1:15 PM - 2:00 PM

Crescendo of Collaboration: Farm to Program Listening Session.....Conference Room I & II

Lyrical Lessons in Food Service Contracts and Agreements: Don't Skip Any Beats!.....Meeting Room I & II

Marching to the Rules: Understanding Allowable Costs and Internal Controls.....Meeting Room III & IV

Filling the Interval With Ramadan Non-Congregate Meal Service.....Stratus I

High Stepping Hot Topics.....Stratus II

March in Time: CACFP Review Prep with Precision.....Stratus III

2:15 PM - 3:00 PM

Symphony of Spices: Integrating Herbs into School Menu.....Conference Room I & II

Keeping the Beat: USDA Foods and School Menus in Sync.....Meeting Room I & II

The Final Note: Managing Claims and Payments with Precision.....Meeting Room III & IV

Synchronizing Summer: Making Your Congregate and Non-Congregate Meal Services Work Together.....Stratus I

The Recordables: Epic Entries and Legendary Compliance of Production Records.....Stratus II

Drumming Up Culturally Inclusive Menus.....Stratus III

3:15 PM - 4:00 PM

Melody of Metrics: Sharing 10 Cents a Meal
Success.....Conference Room I & II
Hit Your Mark: Staying in Step with the Buy American
Provision.....Meeting Room I & II
Drumroll, Please: The Latest in Fiscal
Fireworks.....Meeting Room III & IV
Amplifying Operational Excellence and Student Impact
in the Fresh Fruit and Vegetable Program.....Stratus I
March in Time: CACFP Review Prep with
Precision.....Stratus II
Getting the Band Back Together for Local Wellness
Policy Success.....Stratus III

4:00 PM - 4:30 PM

Ask MDE.....Foyer

6:00 PM - 8:00 PM

Welcome Reception.....Ballroom

Saturday, November 8

6:30 AM - 1:30 PM

Registration.....Foyer

7:00 AM - 8:00 AM

Breakfast Buffet.....Ballroom

8:00 AM - 9:00 AM

General Session & Keynote.....Ballroom

9:15 AM - 10:00 AM

Enhancing Culinary Skills and Serving Line Efficiency in
K12 Schools.....Conference Room I & II
Steal This Idea.....Meeting Room I & II
Director Listening Session.....Meeting Room III & IV
Bid & RFP Tips and Tricks.....Stratus I & II
Advanced Menu Planning to Optimize USDA
Commodity Processing.....Stratus III

10:15 AM - 11:00 AM

Serving with Purpose: Leading Teams and Building
Culture in School Food
Service.....Conference Room I & II
Redesign Your Space.....Meeting Room I & II
A Place at the Table: Celebrating Various Food
Cultures to Drive
Participation.....Meeting Room III & IV
Michigan School Meals: Updates & Next
Steps.....Stratus I & II
Breakfast Reform: WK Kellogg's Response to Evolving
Nutrition Standards.....Stratus III

11:30 AM - 12:15 PM

How We Can Use AI in Our Day-to-Day
Operations.....Conference Room I & II
How Are Your Listening Habits?.....Meeting Room I & II
March Over to Get Your Nutrition Questions
Answered.....Meeting Room III & IV
Pop-Up Produce: How We Use Ten Cents a
Meal!.....Stratus I & II
Locally Sourced School Meals: Beyond the
Garden.....Stratus III

12:15 PM - 1:30 PM

Exhibit Hall Open - (Directors Only).....Kellogg Arena

12:30 PM - 1:15 PM

Think Safe, Be Safe.....Conference Room I & II
Name That Tune - Staff Listening Session -
Open Mic.....Meeting Room I & II
The Recordables: Epic Entries and Legendary
Compliance of Production
Records.....Meeting Room III & IV
Drumming Up Business: Cool Ideas to Do in Your
School.....Stratus I & II
The Power of Purposeful Leadership.....Stratus III

1:30 PM - 3:30 PM

Exhibit Hall Open - All Attendees.....Kellogg Arena

3:30 PM - 4:30 PM

New Director Connections.....Stratus I & II

5:00 PM - 6:00 PM

Prized Partners Reception - Diamond/Platinum Industry
Partners & Directors ONLY.....50 Beacon

6:30 PM - 8:30 PM

Dinner & Awards - Ticket Required.....Ballroom

8:30 PM - 10:30 PM

DJ & Entertainment.....Ballroom

Sunday, November 9

9:00 AM - 9:45 AM

Breakfast.....Ballroom

9:45 AM - 11:00 AM

General Session: Installation of Officers & Door
Prizes.....Ballroom



THURSDAY

NOVEMBER 6



7:30 AM – 8:00 AM

Breakfast On Your Own

7:30 AM - 3:30 PM

Registration

♪ Foyer

8:00 AM - 12:00 PM

Pre-Conference: Step Off to the Farm: A Guided Farm and Food Hub Exploration

♪ *Bus Departs Doubletree at 8:00 AM*
Join us for a local farm tour and tour of the KVCC ValleyHUB. The bus will depart from the Doubletree Hotel for a tour of a local farm and food hub and drop back off at the hotel.

9:00 AM - 11:30 AM

Pre-Conference: Half Day Tour | Milk

♪ *Bus Departs Doubletree at 8:00 AM*
Tour Prairie Farms Processing Plant to see dairy production in action and its role in healthy school meals.

9:00 AM - 3:00 PM

Pre-Conference: Full Day Tour | Cereal + Milk

♪ *Bus Departs Doubletree at 8:00 AM*
Experience both WK Kellogg HQ and Prairie Farms. Enjoy a cocoa R&D demo, scratch cooking showcase, and lunch at Kellogg before a guided dairy processing plant tour.
**Lunch Provided*

12:00 PM – 1:00 PM

Lunch On Your Own

1:00 PM - 3:30 PM

Pre-Conference: Half Day Tour | Cereal

♪ *Walkable from conference hotel*
Visit WK Kellogg HQ for a behind-the-scenes tour, cocoa R&D demo, and scratch cooking showcase.

1:00 PM - 4:00 PM

Pre-Conference: #415 Financial Management

♪ *Conference Room I & II*

Get an overview of financial principles and interpret financial data in your operation while increasing improved financial accountability.

Presenter: Mary Darnton

1:00 PM - 4:00 PM

Pre-Conference: Playing in Perfect Harmony: Strategic Sourcing of Local and USDA Foods for Better Cost Control

♪ *Meeting Room I & II*

Learn about real-world situations to consider in making buying decisions. Is that local corn really more expensive? Are you paying your students to eat? Are you using all of the dollars available to you? Join us for a fun, interactive session; part of our Local First philosophy.

*Presenters: Austin Brown, MOR Cooperative;
Charles Wolford, MOR Cooperative;
Jaime Malnar and Wendy Crowley, MDE*

1:00 PM – 4:00 PM

Pre-Conference: Fall In Tempo With Meal Pattern Compliance

♪ *Meeting Room III & IV*

Join the School Nutrition Programs team in a detailed course on how to complete USDA's Certification of Compliance Worksheets. These worksheets will help you assess your menu to make sure it meets the meal pattern requirements. They are also required to be completed for Administrative Reviews. We will discuss how to find child nutrition labels and product formulation statements for your menu items and how to use them to complete the worksheets. A full demo for the breakfast and lunch worksheets will be provided. Please bring your laptop and menus to work on with the help of the School Nutrition Programs team!

6:00 PM

Dinner On Your Own

JOIN THE MADE WITH SCHOOL LUNCH MOVEMENT!

School Nutrition Professionals are on a mission to make school meals the BEST EVER!

How?

By offering meals that meet top notch nutrition standards and help boost your kids' health and overall well-being!

What is the Healthy Eating Index (HEI)?

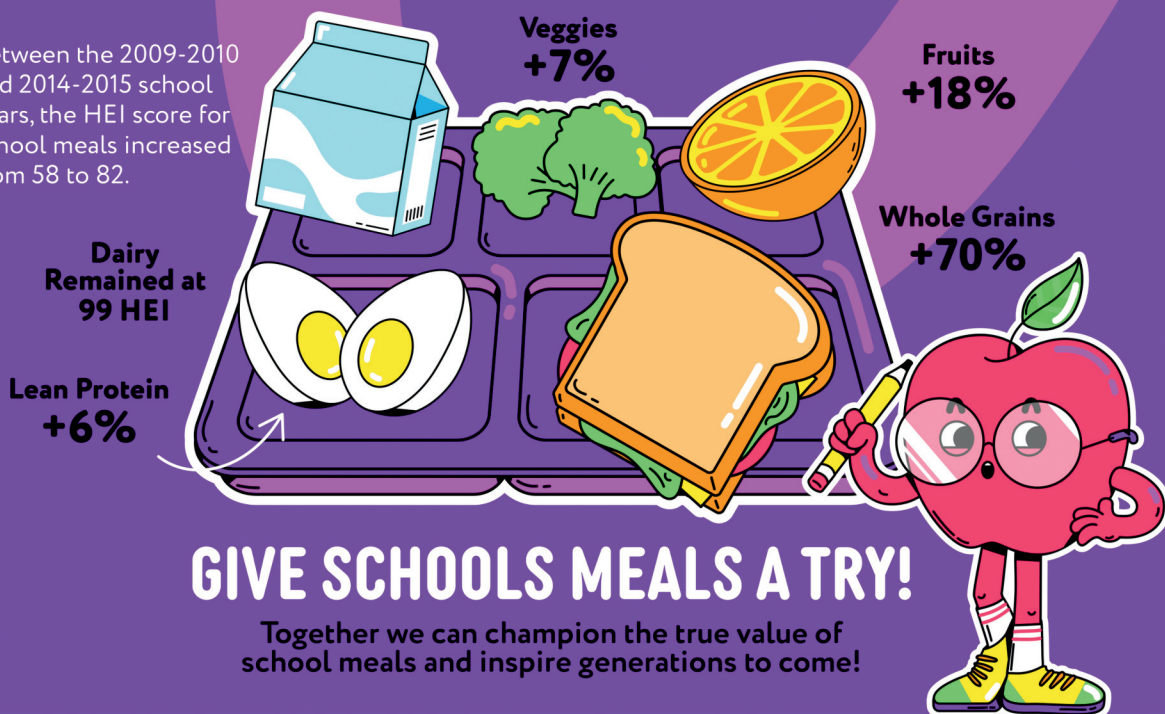
HEI is a scoring system that assesses the nutritional quality of food based on a scale of 0-100. **Higher HEI means healthier food!**

Today's school meals are prepared with:

- A rainbow of fruits and veggies
- More whole grains
- Lean protein
- Low-fat or fat-free dairy milk (including lactose-free dairy milk)
- Less sodium
- Lots of love!

How much healthier are school meals?

Between the 2009-2010 and 2014-2015 school years, the HEI score for school meals increased from 58 to 82.



GIVE SCHOOLS MEALS A TRY!

Together we can champion the true value of school meals and inspire generations to come!



Findings are from the USDA Food and Nutrition Service. Detailed reports, other infographics, webinars, and a video of key study findings are available at: <https://www.fns.usda.gov/school-nutrition-and-meal-cost-study>
madewithschollunch.com



FRIDAY

NOVEMBER 7

7:00 AM - 7:00 PM

Registration

♪ Foyer

7:00 AM – 8:00 AM

Breakfast Buffet

♪ Ballroom

8:00 AM - 9:00 AM

Drumming Up Solutions for School Food Waste

♪ Conference Room I & II

Join us for an informative session exploring practical solutions to reduce and manage food waste in school nutrition programs. Attendees will learn how to conduct a simple food waste audit, identify key sources of waste, and implement effective strategies such as strategic menu planning, share tables, food donation, and composting.

Presenters: Sara Covatta, Lunch Rescue & Recycle Coordinator & Callie Gavorek, MDE

8:00 AM - 9:00 AM

Sound Check: A Listening Session for Vended Meal Providers

♪ Meeting Room I & II

Every great performance starts with listening - and in the world of school meals, all voices matter. Join us for a session focused on vended meal providers to share your experiences, challenges, and ideas. MDE staff from USDA Foods, Farm to Program, and Fresh Fruit and Vegetable Program will be in attendance.

Presenters: Chuck Wolford, MOR Coop & Jaime Malnar, MDE

8:00 AM – 9:00 AM

Conducting the Band: Mastering Financial Resource Management

♪ Meeting Room III & IV

Step into formation and join the parade of Resource Management as we unveil the financial fundamentals of Food Service compliance. From regulations to best practices, this session will keep you in rhythm with the latest requirements and strategies.

Presenters: Taneá Curtis, Stacey Lamper-McFall, & Michelle Needham, MDE

8:00 AM - 9:00 AM

Keeping in Step: Preschool Meal Pricing and Billing in Perfect Harmony

♪ Stratus I

Strike up the band and join us on a high-energy march through the rhythms of USDA preschool meal pricing and billing! We will break down the beat of pricing and billing for the Child and Adult Care Food Program (CACFP) and National School Lunch and Breakfast Programs (NSLP/SBP) as they apply to preschoolers.

Presenters: Jared Simkins & Kelli Sigafoose, MDE

8:00 AM - 9:00 AM

Click, Tap, Serve: The Precise Beat of Point of Service

♪ Stratus II

Taking proper point of service meal counts is crucial to program integrity. When meals are served outside of the cafeteria, things can be tricky, but it doesn't have to be. Come learn what you need to know.

Presenters: Dan Carlson & Heather Holland, MDE

8:00 AM - 9:00 AM

Current Federal Child Nutrition Reports and Recommendations - Focus Group

♪ Stratus III

Make Our Children Healthy Again Strategy has raised several topics into the public eye. Ultra processed foods, whole milk, and food dyes are three that overlap with Child Nutrition Programs. Come discuss how these topics may change your work.

Presenter: Deanne Kelleher, MDE

9:15 AM - 10:15 AM

Local Food and Farming Fanfare: Quick Connections

♪ *Conference Room I & II*

This session features a rotating series of short presentations from practitioners across the field, each sharing unique success stories, tools, or lessons learned. Participants rotate through mini-presentations in small groups, allowing for deeper conversations, peer learning, and networking. Whether you're new to Farm to School or a seasoned advocate, you'll leave with fresh ideas, resources, and connections. Topics include: seasonal crops, school garden integration, local procurement strategies, resources, community partnerships, and more.

Presenters: MDE Farm to Program Team and partners

9:15 AM - 10:15 AM

Tuning Up: Fundamentals of Procurement

♪ *Meeting Room I & II*

This introductory session is designed for those new to procurement or looking to refresh their foundational knowledge. Participants will learn the basics of procurement, including key terminology, procurement methods, compliance requirements, ethical considerations, and receive an overview of the SNP Procurement Review.

Presenters: Ruby Zavala & Shanna Williams, MDE

9:15 AM - 10:15 AM

Staying in Formation: Managing Excess Funds, Equipment, and Capital Outlay

♪ *Meeting Room III & IV*

This session will guide participants through best practices, compliance requirements, and reporting strategies to ensure proper handling of excess funds and capital assets. Attendees will gain insights into allowable uses, timelines, and documentation standards, as well as how to align expenditures with program goals and state and federal regulations. Whether you're navigating end-of-year excess fund or planning for future capital investments, this session will help you stay in formation and on track.

Presenters: Brenda Sweatman & Michelle Needham, MDE

9:15 AM - 10:15 AM

Healthy Hits: The Rhythm of Real-World Flavor

♪ *Stratus I*

Healthy doesn't mean offbeat! This session shares tasty, toe-tapping strategies to lower salt and sugar while adding in veggies and plant-based proteins that keep school kitchens in sync with student taste buds.

Presenter: Emily Mattern, MDE & Alita Kelly, Jade Rabbit

9:15 AM - 10:15 AM

One Band, One Sound: Working Together to Perfect Your Rural Non-Congregate Distribution

♪ *Stratus II*

Choreographing your RNC distribution with partnering organizations, stepping into excellent menu planning, and on pointe distribution execution.

Presenters: Brent Bishop and Lauren Wietzke, Charlotte Public Schools; Olapeju Makinde, Monroe Public Schools; Tiffany Haines, Delton-Kellogg Schools; Ericka Jackson & Sara Harmon, MDE

9:15 AM - 10:15 AM

Practice Drill: Using the Meal Component Tool

♪ *Stratus III*

Do your menus meet meal pattern requirements? This session will cover an overview and demonstration on how to use the Meal Component Tool to ensure your menus are compliant.

Presenter: Dawn Madison, MDE

10:30 AM - 11:30 AM

In Step with the Seasons: Stocking Salad Bars with Seasonal Produce

♪ *Conference Room I & II*

Bring the bounty of Michigan's fall and winter harvests into your food programs with a colorful, nutritious, and student-friendly salad bar. This hands-on session will guide participants through the process of creating salad bar options that highlight locally grown foods including roots, fruits, and greens!

Presenter: Amy Buskirk, Food Systems Education Program Manager, ValleyHUB, Kalamazoo Valley Community College

FRIDAY (CONTINUED)

NOVEMBER 7

10:30 AM - 11:30 AM

From Tuning to Touring: Taking Procurement Partnerships to the Next Level

♪ Meeting Room I & II

In this advanced session, we'll explore how stay in-tune with regulations when using Group Purchasing Organizations (GPOs), cooperatives, and consultants. Learn the nuances of bringing in outside support and what role these players can have in your procurement ensemble.

Presenters: Emily Ross & Thomas Priest, MDE

10:30 AM - 11:30 AM

Keeping in Step: Preschool Meal Pricing and Billing in Perfect Harmony (Repeat)

♪ Meeting Room III & IV

Strike up the band and join us on a high-energy march through the rhythms of USDA preschool meal pricing and billing! We will break down the beat of pricing and billing for the Child and Adult Care Food Program (CACFP) and National School Lunch and Breakfast Programs (NSLP/SBP) as they apply to preschoolers.

Presenters: Jared Simkins & Kelli Sigafosse, MDE

10:30 AM - 11:30 AM

Tuning Your Food Safety Plan

♪ Stratus I

Strong food safety practices are the foundation of all successful school nutrition programs. This session will review federal school nutrition food safety regulations and guide participants through the process of creating HACCP-based standard operating procedures for their operations. Attendees will take their food safety programs from good to exceptional with real-world examples, templates, and tools.

Presenter: Callie Gavorek, MDE

10:30 AM - 11:30 AM

Keeping Tempo with Plant Based Meal Pilot Results

♪ Stratus II

Kentwood Public Schools and Oak Park Schools received a state grant to develop plant based meals for their students in SY24-25. The results will get you dancing and offer ideas to try at your school.

Presenters: Dan Zehr, Kentwood Public Schools; Asha McElroy, Oak Park Schools; & Emily Mattern, MDE

10:30 AM - 11:30 AM

Click, Tap, Serve: The Precise Beat of Point of Service (Repeat)

♪ Stratus III

Taking proper point of service meal counts is crucial to program integrity. When meals are served outside of the cafeteria, things can be tricky, but it doesn't have to be. Come learn what you need to know.

Presenters: Dan Carlson & Heather Holland, MDE

11:45 AM - 1:00 PM

Lunch & MDE General Session

♪ Ballroom

1:15 PM - 2:00 PM

Crescendo of Collaboration: Farm to Program Listening Session

♪ Conference Room I & II

This is an informal opportunity to share your ideas and celebrations to help us shape the future of our program.

Presenters: MDE Farm to Program Team

1:15 PM - 2:00 PM

Lyrical Lessons in Food Service Contracts and Agreements: Don't Skip Any Beats!

♪ *Meeting Room I & II*

Learn the importance of hitting all the right notes while monitoring and overseeing your food service contracts and agreements.

Presenter: Tammy Saul, MDE

1:15 PM - 2:00 PM

Marching to the Rules: Understanding Allowable Costs and Internal Controls

♪ *Meeting Room III & IV*

Grab your baton and join the financial formation as we march through the fundamentals of allowable costs and written Internal Control Procedures in Child Nutrition Programs. Whether you're leading the band or playing support, this session will help ensure your financial practices hit all the right notes.

Presenters: Stacey Lamper-McFall & Michelle Needham, MDE

1:15 PM - 2:00 PM

Filling the Interval With Ramadan Non-Congregate Meal Service

♪ *Stratus I*

For a second year, schools were able to serve non-congregate meals to students who were fasting in observance of Ramadan. Learn from school districts that participated with this waiver and how they were able to meet the needs of their students.

Presenters: Emily Mattern, MDE; Marlene Mead, Melvindale-Northern Allen Park; Emiona Krete, Dearborn Public Schools; Kaylee Toth, National Heritage Academies; & Ann Whetstone, Plymouth-Canton Community Schools

1:15 PM - 2:00 PM

High Stepping Hot Topics

♪ *Stratus II*

Things are always moving and shaking in School Nutrition. Learn the latest information on several different topics that may affect your programs.

Presenter: Melanie Brummeler, MDE

1:15 PM - 2:00 PM

March in Time: CACFP Review Prep with Precision

♪ *Stratus III*

Get ready for your next CACFP Administrative Review with confidence. This session will provide a high-level overview of the review process, including what to expect, common findings, required documentation, and practical tips for staying organized and compliant.

Presenters: Kristy Hegner and Kelli Sigafoose, MDE

2:15 PM - 3:00 PM

Symphony of Spices: Integrating Herbs into School Menu

♪ *Conference Room I & II*

Discover how fresh, locally grown herbs can transform school meals from ordinary to extraordinary! Explore practical strategies for sourcing, storing, and incorporating herbs like basil, cilantro, parsley, and mint into child-friendly recipes that meet school nutrition standards. Learn how herbs can enhance flavor, reduce sodium, and connect students to local agriculture - all while supporting your Farm to School goals.

Presenter: Josh Reames, Gull Lake Schools

2:15 PM - 3:00 PM

Keeping the Beat: USDA Foods and School Menus in Sync

♪ *Meeting Room I & II*

Just like a well-coordinated marching band, effective use of USDA Foods requires timing, planning, and education. Come learn more about USDA Foods and how to best plan for using these foods in your program.

Presenters: Jaime Malnar & Deidra Tyrrell, MDE

2:15 PM - 3:00 PM

The Final Note: Managing Claims and Payments with Precision

♪ *Meeting Room III & IV*

Learn more about claims, calculations, and payments for Michigan School Meals and State Supplemental payments. We will cover how to read your MiND status report and State Aid report to better understand what and how you are being reimbursed.

Presenters: Rich Aguirre, MDE Fiscal Team

FRIDAY (CONTINUED)

NOVEMBER 7

2:15 PM – 3:00 PM

Synchronizing Summer: Making Your Congregate and Non-Congregate Meal Services Work Together

♪ *Stratus I*

Developing strategies to make your congregate and non-congregate meal services work in time.

Presenters: Ericka Jackson & Sara Harmon, MDE

2:15 PM - 3:00 PM

The Recordables: Epic Entries and Legendary Compliance of Production Records

♪ *Stratus II*

Proper documentation is important to keep the music playing and the food cooking. Production records are a key piece to serving great school meals.

Presenters: Heather Holland & Dan Carlson, MDE

2:15 PM - 3:00 PM

Drumming Up Culturally Inclusive Menus

♪ *Stratus III*

Developing and serving culturally appropriate meals motivated Nebraska's Team Nutrition 2023 grant. Learn how the team developed Harvest of the Month authentic Afghan recipes and how they are expanding it to reach more students.

Presenter: Kayte Partch, Nebraska Department of Education

3:15 PM - 4:00 PM

Melody of Metrics: Sharing 10 Cents a Meal Success

♪ *Conference Room I & II*

Explore the latest data from Michigan's 10 Cents a Meal program, which helps schools and early care centers purchase locally-grown food while also supporting transportation and labor costs. This session will highlight the diversity of produce sourced statewide, newly reported items and suppliers, the farm counties supplying local institutions, and much more! Whether you're a 10 Cents a Meal grantee or simply passionate about local food, this data-rich session offers a fresh look at how Michigan's agricultural bounty is reaching children—and where new opportunities are emerging.

Presenter: Shania Green, MDE

3:15 PM - 4:00 PM

Hit Your Mark: Staying in Step with the Buy American Provision

♪ *Meeting Room I & II*

Fall in line with MDE as we march through the fundamentals of the Buy American Provision and the limits on non-domestic food purchases. We'll keep things moving as we highlight the Temporary Accommodation available to sponsors for the 2025-26 school year and showcase the tools and resources that help sponsors stay in formation while tracking non-domestic purchases.

Presenter: Shanna Williams, MDE

3:15 PM – 4:00 PM

Drumroll, Please: The Latest in Fiscal Fireworks

♪ *Meeting Room III & IV*

Join MDE's fiscal ensemble as we take the field to spotlight the latest and greatest topics impacting food service financial operations. From pricing harmonies to compliance cadences, we'll cover what's trending and what's critical. Bring your fiscal questions and march away with insights that will keep your program in perfect step!

Presenters: Stacey Lamper-McFall & Taneá Curtis, MDE

3:15 PM - 4:00 PM

Amplifying Operational Excellence and Student Impact in the Fresh Fruit and Vegetable Program

♪ *Stratus I*

This interactive session offers a quick review of the Fresh Fruit and Vegetable Program (FFVP) requirements, followed by a collaborative discussion on improving program operations and boosting student impact. Share ideas, tackle challenges, and explore fresh strategies to enhance the FFVP experience in your schools. All are welcome to attend this session, including FFVP grantees, stakeholders, community partners, and FFVP-curious food service directors!

Presenter: Callie Gavorek, MDE

3:15 PM - 4:00 PM

March in Time: CACFP Review Prep with Precision (Repeat)

♪ *Stratus II*

Get ready for your next CACFP Administrative Review with confidence. This session will provide a high-level overview of the review process, including what to expect, required documentation, common findings, and practical tips for staying organized and compliant.

Presenters: Kristy Hegner & Kelli Sigafosse, MDE

3:15 PM - 4:00 PM

Getting the Band Back Together for Local Wellness Policy Success

♪ *Stratus III*

Need some new life infused into your Local Wellness Policy? Or at least to not get a finding on your Administrative Review? Learn some practical tips to get your school marching to the same drum on Local Wellness Policy.

Presenter: Emily Mattern, MDE

4:00 PM - 4:30 PM

Ask MDE

♪ *Foyer*

6:00 PM - 8:00 PM

Welcome Reception

♪ *Atrium*

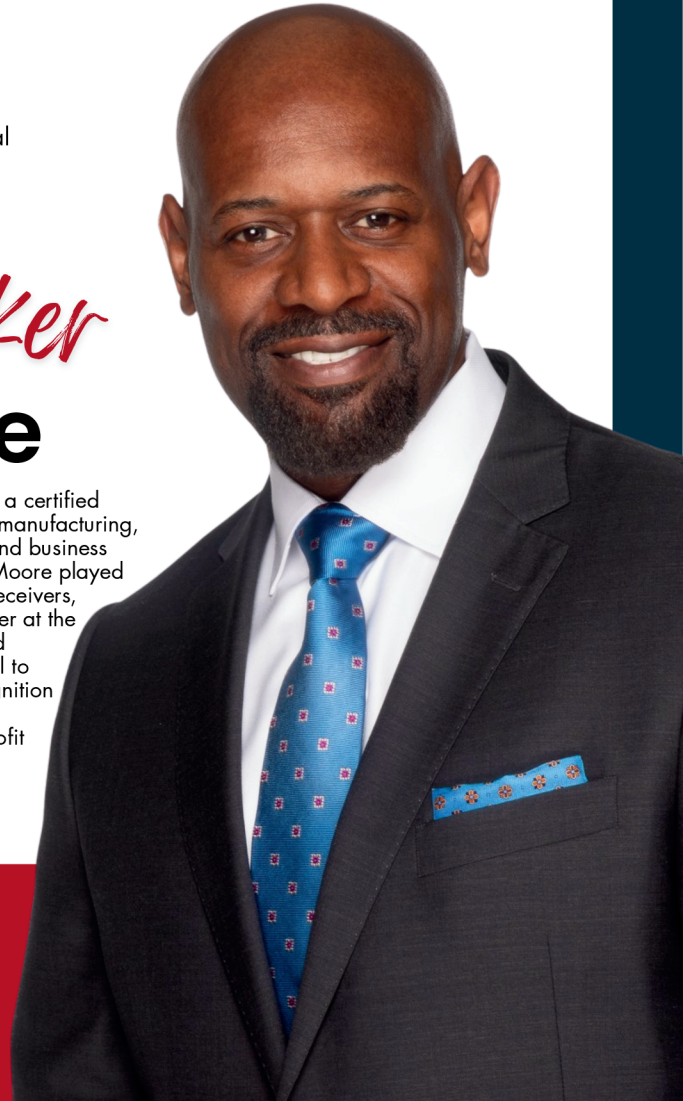
Sponsored by:

WK Kellogg Co

Keynote Speaker

Herman Moore

Herman Moore is the Founder and CEO of Team 84, LLC, a certified minority business holding company that unites ventures in manufacturing, e-commerce, employee incentives, marketing, branding, and business intelligence. A former NFL star and four-time Pro Bowler, Moore played 12 seasons as one of the league's most productive wide receivers, primarily with the Detroit Lions, after an All-American career at the University of Virginia. Inducted into both the Michigan and Virginia Sports Halls of Fame, he transitioned from football to entrepreneurship, media, and philanthropy, earning recognition such as Crain's Detroit Business 40 Under 40. Moore also leads The Herman Moore Tackle Life Foundation, a nonprofit that equips youth with essential life skills through sports, wellness, and career programs. Dedicated to family and legacy, he and his wife, Angela, share a commitment to empowerment, leadership, and community impact.



General Session

Saturday, November 8th at 8:00 AM

Sponsored By: *WK Kellogg Co*

SATURDAY

NOVEMBER 8



6:30 AM – 1:30 PM

Registration

♪ Foyer

7:00 AM - 8:00 AM

Breakfast Buffet

♪ Ballroom

8:00 AM - 9:00 AM

General Session & Keynote

♪ Ballroom

Herman Moore

9:15 AM - 10:00 AM

Enhancing Culinary Skills and Serving Line Efficiency in K12 Schools

♪ Conference Room I & II

In the heart of every school cafeteria lies the opportunity to make a lasting impression on students through food. By sharpening culinary skills and optimizing serving line operations, school directors and cooks can craft meals that are both nutritious and irresistible to young eaters. Focusing on practical strategies for elevating kitchen expertise and boosting efficiency on the serving line, ensuring every meal is not only healthy but also a highlight of the school day.

Presenter: Chef Jenn Brower

9:15 AM – 10:00 AM

Steal This Idea

♪ Meeting Room I & II

Get ready to take notes and Steal This Idea! As we continue Marching Toward Healthy School Meals, this fast-paced session highlights creative, tried-and-true ideas from school nutrition professionals who are making a big impact in their districts. You'll leave inspired and armed with practical solutions you can bring back to your own program. Collaboration is the name of the game—because when one of us succeeds, we all move forward together.

Presenter: Mary Darnton

9:15 AM - 10:00 AM

Director Listening Session

♪ Meeting Room III & IV

This open-mic Director Listening Session invites school nutrition leaders to share their voices, challenges, and ideas in an open forum. This interactive Q&A is your chance to connect directly with peers, exchange insights on program operations, advocacy, and innovation, and help shape the path forward for school nutrition across the state. Bring your questions, your success stories, and your curiosity—this session is all about collaboration, conversation, and collective progress.

Presenter: Lori Adkins & Carolyn Thomas

9:15 AM - 10:00 AM

Bid & RFP Tips and Tricks

♪ Stratus I & II

Are you confused about how to do a bid or an RFP? Let us help you through the common steps on how to run a successful bid to get what you need.

Presenter: Mandy Sosnowski

9:15 AM – 10:00 AM

Advanced Menu Planning to Optimize USDA Commodity Processing

♪ Stratus III

Effective use 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 Food Processors, state agency, and distribution. Enhance your knowledge of the process to ensure your program is a success!

Presenter: Alison Jordan

10:15 AM - 11:00 AM

Serving with Purpose: Leading Teams and Building Culture in School Food Service

♪ *Conference Room I & II*

This session is a dynamic leadership-focused presentation designed for managers and directors working in school nutrition. This session explores the vital role of leadership in shaping positive team culture, improving staff engagement, and ultimately supporting student success. Participants will gain practical tools for personal leadership development, team building, coaching, and navigating common challenges, all within the unique context of school food service.

Presenter: Michael Williams

10:15 AM – 11:00 AM

Redesign Your Space

♪ *Meeting Room I & II*

It's time to redesign your space but do you know what to do? What options are out there? Will it fit through the door? Come and explore the ins & outs of cafeteria redesign!

Presenters: Angie Davis

10:15 AM - 11:00 AM

A Place at the Table: Celebrating Various Food Cultures to Drive Participation

♪ *Meeting Room III & IV*

This session will provide valuable insights into understanding the diverse cultural and dietary needs of your student population, fostering an inclusive and equitable dining experience. Attendees will learn how approach adaptation of their school menus to reflect cultural/religious preferences and ensure accessibility for students with various dietary restrictions. By exploring strategies for creating a welcoming and supportive food environment, participants will be equipped to promote a sense of belonging for all students. Attendees will leave with practical tools to enhance equity, inclusion, and student well-being through thoughtful menu planning and community engagement.

Presenter: Kayla McDaniel

10:15 AM - 11:00 AM

Michigan School Meals: Updates & Next Steps

♪ *Stratus I & II*

Presenters: Melanie Brummeler & Emily Mattern, MDE

10:15 AM - 11:00 AM

Breakfast Reform: WK Kellogg's Response to Evolving Nutrition Standards

♪ *Stratus III*

Presenter: Sarah Ludmer, RD Chief Wellbeing Officer, Kellogg

11:30 AM - 12:15 PM

How We Can Use AI in Our Day-to-Day Operations

♪ *Conference Room I & II*

Artificial intelligence can help school nutrition teams work smarter, not harder. This session will highlight practical ways AI can support everyday tasks like menu planning, forecasting, communication, and administrative work. Key takeaways are: simple ways to integrate AI into daily operations, tools to boost efficiency and save time, and real examples tailored to school nutrition programs.

Presenter: Caroline Dylewski

11:30 AM – 12:15 PM

How Are Your Listening Habits?

♪ *Meeting Room I & II*

Listening is a critical communication skill and understanding your own personal listening habits can help you become a better communicator. This session is designed to help you assess your listening habits and to identify areas that may need improvement when it comes to Listening.

Presenters: Lori Adkins

11:30 AM - 12:15 PM

March Over to Get Your Nutrition Questions Answered

♪ *Meeting Room III & IV*

From food allergies to food dyes to eating disorders; there are many nutrition-related questions that come up in Child Nutrition Programs. Ask a panel of registered dietitians your nutrition questions.

Presenter: Emily Mattern, MDE

11:30 AM - 12:15 PM

Pop-Up Produce: How We Use Ten Cents a Meal!

♪ *Stratus I & II*

Come and learn about how Jenison-Hudsonville Food Service created their Pop-Up Produce program to highlight locally grown Michigan produce and utilize Ten Cents a Meal funds!

Presenters: Tracy Nelson & Linda Willemstein

SATURDAY (CONTINUED)

NOVEMBER 8



11:30 AM - 12:15 PM

Locally Sourced School Meals: Beyond the Garden

♪ *Stratus III*

This session celebrates local partnerships in transforming menus and communities. Join Food Service Directors leading the way in sourcing locally grown ingredients—from farm-to-fish initiatives and greenhouse produce to orchard-fresh fruits. They'll share how local procurement nourishes students with fresher, more flavorful options while strengthening relationships with area producers, creating a sustainable path for healthier, community-connected school meals.

*Presenters: Carolyn Thomas, Moderator
Sonny Skeans & George Siedis, Panelists*

12:15 PM - 1:30 PM

Exhibit Hall Open - Director Level Members Only

♪ Kellogg Arena

12:30 PM - 1:15 PM

Think Safe, Be Safe

♪ *Conference Room I & II*

Safety is everyone's job. Come and learn valuable information to help keep you and your staff safe while at work. When staff are safe and feel safe, our students feel safe too. Additionally, be informed of new State laws going into effect around safety.

Presenter: Evan Robertson

12:30 PM - 1:15 PM

Name That Tune - Staff Listening Session - Open Mic

♪ *Meeting Room I & II*

What happens in Vegas - Stays in Vegas! Open forum for hourly staff to interact, discuss concerns and ask questions. This session is a No Judgment Zone - there are no silly questions.

Presenter: June Altom

12:30 PM - 1:15 PM

The Recordables: Epic Entries and Legendary Compliance of Production Records

♪ *Meeting Room III & IV*

Proper documentation is important to keep the music playing and the food cooking. Production records are a key piece to serving great meals.

Presenter: Heather Holland & Dawn Madison

12:30 PM - 1:15 PM

Drumming up Business: Cool Ideas to Do in Your School

♪ *Stratus I & II*

Need some ideas on how to increase participation? Join us for lessons learned!

Presenter: Katie McConkie

12:30 PM - 1:15 PM

The Power of Purposeful Leadership

♪ *Stratus III*

The traditional model of a leader, who is considered the smartest person in the room, driven by power and financial gain, is no longer appropriate in today's environment. Leaders must be insightful and purposeful in all aspects of their work. Explore the #FabFive attributes needed to unleash leaders within your organization who are purposeful, resulting in high-performing individuals in an organization.

Presenter: Mary Ellen Gilliam, SimplyM.E. Consulting

1:30 PM - 3:30 PM

Exhibit Hall Open - All Attendees

♪ Kellogg Arena

3:30 PM - 4:30 PM

New Director Connections

♪ *Stratus I & II*

Are you a new or beginning director? If so, join us for a time to connect and share best practices!

5:00 PM - 6:00 PM

Prized Partners Reception - Diamond/Platinum Industry Partners & Director Level Members ONLY

♪ 50 Beacon (16th Floor)

6:30 PM - 8:30 PM

Dinner & Awards (Ticket Required)

♪ Ballroom

8:30 PM - 10:30 PM

DJ & Entertainment

♪ Ballroom

SUNDAY

NOVEMBER 9

9:00 AM - 9:45 AM

Breakfast

♪ Ballroom

9:45 AM – 11:00 AM

**General Session: Installation of
Officers & Door Prizes**

♪ Ballroom

2025-26 NEWLY ELECTED LEADERSHIP POSITIONS

The SNAM Executive Board - with the recommendation from the Nominations Committee - has selected the following slate for the 2025-2026 term. The members listed below have met all the requirements necessary to serve. Newly elected positions will start their term on November 9, 2025.

EXECUTIVE BOARD

President

John Galacz
Gaylord Community Schools

Vice President

Evan Robertson
Holt Public Schools

Communications Chair

Melissa Elliott
Armada Area Schools

Industry Vice Chair

Lamar Davis
Allen Park Public Schools

Legislative Vice Chair

Kelly Bolton
Grass Lake School District

Professional Development Vice Chair

Lori Adkins
Oakland Schools

At-Large Board Member

Cherie Trent-Myers
South Lyon Community Schools

Area Representative Chair

June Altom
Countryside Academy

Michigan Department of Education Liaison

Melanie Brummeler
Michigan Department of Education

Executive Director, CAE

Brandon H. Monk

President Elect

Mandy Sosnowski
Utica Community Schools

Secretary/Treasurer

Heather Holland
Michigan Department of Education

Industry Chair

Nancy LaFave
Escanaba Area Public Schools

Legislative Chair

Dawn Pully
Bendle Public Schools

Professional Development Chair

Carolyn Thomas
Macomb ISD

At-Large Board Member

Heather Rigby
Cassopolis Public Schools

At-Large Board Member

Caroline Dylewski
Warren Consolidated Schools

Industry Representative

Mike McKay
SMART Systems

Historian/Parliamentarian

June Altom
Countryside Academy

SNA CREDENTIALLED MEMBERS

*As of October 1, 2025

Level 4

Arletha Banks
Gloria Bourdon
Kathy Clouse, SNS
Jessica Cucchiara
John Estrada, SNS
Jennifer Fritz
Lindsay Kent
Emiona Krete
Mary Kurkowski
Katie McConkie

Gayle Moran
Carolyn Morfino, SNS
Marie Napora
Tracy Nelson, SNS
Stacey O'Herron
Carrie Strait
Antonia Vitale
Tearsa Wilson
Mary Zahour

Level 3

Roger Burmeister
Shelley Cooper
Tina Klucka
Amy Miller
Sheila Peeling
Katherine Ratliff

Heather Rigby
Mandy Sosnowski
Anna Ventimiglia
Gidget Wells
Stephanie White

Level 2

Colleen Berry
Autumn Bussey
Ashley Chapman-Loxton
Lisa Curley
Maria Hill
Jennifer Hofer
Linda Klopotoski

Jennifer Kurkowski
Rebecca Monzo
Sheri Plant
Pam Pollard
Sherry Thompson
Lorna Trager
Julie Wood

Level 1

Diana Ackerman
Blair (Stacy) Applegarth
Corinne Barash
Rachel Barnes
Lisa Beardsley
Marjorie Biga
Jacqueline Blaser-Knight
Kelly Brace
Colleen Brandimore
Shannon Brigham
Mary Brown
Satin Bruce
Kathy Bujalski
Jennifer Calvin
Annette Chamberlain
Gina Charboneau
Kathleen Christine
Michele Collins
Shelly Curtis
Becky Deckard
Kathy Dohner
Dawn Dryden
Sarah Dykgraaf
Nancy Edie
Tammy Flannigan
Jenny Fruchey
Mary Fultz
Laurra Gallagher
Barbara Gillig
Angela Glover
Theresa Goodwin
Sheri Graham
Dorothy Gray
Brandie Gray-Nichols
Pam Greiffendorf
Melissa Gutowski
Diane Hammond
Pamela Hathaway
Laura Hill
Kristen Hines

Karen Hinkle
Michelle Hoffman
Sandra Isley
Selena Kent
Catherine Kierczynski
Traci Kinder
Annaliese Koronka
Kim Mackey
Derenda Mahoney
Tamara Malcolm
Maria Maroney
Michelle McIntosh
Ann Millspaugh
Patricia Moody
Terri Morski
Deborah Nichols-Jurek
Bridget Norris
Christina Oddy
Linda O'Dell
Laura Olk
Nicole Omell
Julie Parsons
Heidi Plisko
Diane Rang
Sharon Reese
Susan Roelens
Nadine Rood
Kathleen Schneider
Cynthia Shaheen
Denise Sorenson
Caroline Stephan
Kathy Syzak
Laura Taylor
Rhonda Taylor
Rachel Thompson
Deborah Tocco
Amy Verhelle-Smith
Tina Vroman
Linda Wandrych
Kortney Wells

SNS CREDENTIALLED MEMBERS

*As of October 1, 2025

We proudly recognize our School Nutrition Specialist (SNS) credentialed members for their commitment to excellence and professional growth in school nutrition. Their dedication to advancing knowledge and leadership helps us all continue Marching Toward Healthy Meals for Michigan's students.

Lori Adkins, MS
Janet Allen
June Altom
Lisa Archey
Richard Browder
Melanie Brummeler MA, RD
Kathy Clouse
Daniel Connors
Brittany Damerow
Mary Darnton
Michael Devries
Krista Dixon
Caroline Dylewski
John Estrada
Angela Florian
Janet Gaffke
John Galacz
Callie Gavorek, MS, RD
Diane Golzynski

Dan Gorman
Lorie Grant
Wen Guo
Megan Haase
Aaron Halama
Jordan Harris
Heather Holland
Rebecca Kaltenbach
Jean Kish
Amy Klinkoski
Nancy LaFave
Dawn Madison
Sarah Mason
Emily Mattern
Jennifer Mattison
Carolyn Morfino
Dawn Mosey
Samantha Mozdierz
Tracy Nelson
Elissa Penczar

Alice Jo Rainville, PhD, RD
Teresa Rogers
Haleigh Savage
Robin Scheffler
Matt Severson
Amanda Snider
Gina Stanford
Kirsten Strong
Linda Stull
Carolyn Thomas
Karen Thomas
Lindsey Torres
Ann Whetstone
Shanna Williams, RD
Charles Wolford
Caitlyn Wood
Stacey Wykoski
Jennifer Yee
Paul Yettaw



Interested in taking the SNS exam?

The SNS Credential is a mark of excellence and achievement that reflects what it takes to manage school nutrition programs in today's challenging climate. The SNS Credentialing Exam evaluates candidates' knowledge and skills required to perform specific job activities related to managing or directing school nutrition programs.

To learn more visit schoolnutrition.org/careers-training/

STAR CLUB

The Star Club is SNA's recognition of members who recruit and retain SNA members. Each time a new member writes your name in the referral section of the membership application form, you receive one credit. Additionally, you receive a credit every year they renew. Credits do not expire; so, once you have three credits you become a Star Club Member!

291	Mary Kurkowski	44	Sarah Stone	14	Rebecca Nutt
250	Janet Gaffke	38	Emiona Krete	14	Rhonda Sapp
172	Caroline Dylewski	36	Stacey Wykoski	14	Mary Vanas
138	Daniel Connors	31	Lisa Beardsley	13	George Siedis
123	Pat Schuchardt	29	Samantha Mozdierz	12	Diane Golzynski
122	Sara Simmerman	25	Gloria Bourdon	12	Cherie Myers-Trent
114	Andrea Dysard	25	Isaac Hatcher	12	Cynthia Shaheen
107	Brantly Russell	22	Brenda Blankenship	11	Paul Keene
103	Carolyn Thomas	21	Jackie Coffey	11	Susanne Kradt
100	Katie McConkie	20	Dawn Pully	11	Marianne Romsek
100	Paul Yettaw	18	Brent Bishop	11	Kristin Stewart, RD
64	Jennifer Mattison	18	Gail Enders	10	Melanie Brummeler MA, RD
63	Benjamin Matzke	18	John Galacz	10	Mary Darnton
62	Dan Gorman	17	Amy Verhelle-Smith	10	Kathy Guiney
61	Cynthia Nickerson	17	Jeremy Yettaw	10	Jan Jager
59	Janet Allen	16	Michele Lubahn	10	Jean Kish
55	Mandy Sosnowski	15	Lori Adkins, MS	10	Carrie Strait
53	June Altom	15	Anna Goss	10	Jeff Ward
50	Charles Wolford	14	John Estrada		



**SNA WANTS YOU...
TO BE A STAR!**

**Recruit and retain members to become
part of SNA's exclusive Star Club!**

www.schoolnutrition.org/starclub

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DOUBLETREE MAP



SCAN ME



Scan the QR Code to access the conference schedule, exhibit hall floorplan, and more!



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Tastybrands
EXPECT MORE

TOM
MACERI
& SON

MILK
MEANS MORE
United Dairy Industry of Michigan

VE VAN EERDEN
FOODSERVICE

THANK YOU TO OUR PARTNERS!

2025-26 SNAM PARTNERS

PRESENTING

WK Kellogg Co

DIAMOND



PLATINUM



GOLD

AccuTemp
Alliance Foodservice Equipment
Allied Technologies Food Equipment
Boelter
Bongards
Brakebush Brothers
Buena Vista
Butterball
CORE Foodservice
Country Pure
Descon

DNO Produce
DOLE
Domino's Smart Slice
Don Lee Farms
Dynamic FoodService Solutions
Educational Snacks
ES Foods
Foster Farms/Texas Pete (Garner Foods)
Frazil
Gordon Food Service
Great Lakes Furniture Supply

HRI Inc.
Integrated Food Service
J&J Snack Foods
Jennie O
Jones Dairy Farm/Darlington Snacks
Kellanova
Nippon Shokken
Red Gold
Reser's/Don Pancho
S&F Foods

Schwan's
Simplot Global Foods
SMART Systems
Sonicu
Super Bakery
Tabatchnick Fine Foods
Tajin
Ventura Foods/DYMA Brands
Wandering Bear/ENVY
Wild Mikes

SILVER

Amazing Chickpea
Apple & Eve - SWITCH
Arlington Valley Farms
Aspire Bakeries/Otis
Spunkmeyer
Baker Boy
Bar Fresh
Basic American Foods
Brookwood Farms
Buddy Fruits
Burry
Butter Buds
Campbell's Foodservice
Cargill

Classic Delight
Conagra
Danone North America
Del Real
Fat Cat Bakery
Froot Jooce
Harvest Hill Beverage Company
High Liner Foods
Idahoan Foods
Impossible Foods
Jonny Pops
JTM Food Group
Kikkoman Sales USA Inc.

Land O'Lakes
Los Cabos Mexican Foods
Maid Rite Specialty Foods Inc
McCain Foods
MIC Food
Michael Foods
Miss Olive's Meals
Moon Pies
Mrs. T's Pierogies
National Food Group/Zee Zees
Ocean Spray
Pilgrim's Pride
Post

Prairie Farms / Frosty Yogurt
Rich Chicks, LLC
Ricos
Savannah Food Company
Smuckers
Terrier Foods
The Common Market
Tree Top, Inc.
Tyson
Unox
Woodles
WowButter
Yang's 5th Taste
Zink Foodservice

**Additional Partners may be in the exhibit hall