2026 MDE-SNAM ANNUAL CONFERENCE

School NUTRITION

THE REAL SPARKLE BEHIND STUDENT SUCCESS

NOVEMBER 5-8, 2026

PROGRAM

MICHIGAN Department of Education

SCHOOL NUTRITION ASSOCIATION OF MICHIGAN

PRESENTED BY:

VAN EERDEN
A FRESH APPROACH TO FOODSERVICE

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 6th, and Saturday, November 7th. The auction closes at 1:30 pm on Saturday, November 7th. All items can be picked up between 3:30 pm and 4:30 pm.

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 pages 6-7 of the program. The participant and their employer should retain a copy 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

SPECIAL EVENTS

2026 MDE-SNAM Annual Conference

Glitter Western

WELCOME RECEPTION

Friday, November 6

6:00 to 8:00 PM

West Michigan Room

Included with full conference registration

VAN EERDEN
A FRESH APPROACH TO FOODSERVICE

SUGGESTED ATTIRE

Boots, hats and bandanas
Denim, fringe and suede
Rhinestones, sequins and sparkle

✦ Saddle up and sparkle! ✦

Glam

PRESIDENT'S DINNER

Saturday, November 7

6:30 PM Dinner and Awards
8:30 PM Entertainment

Arcadia Ballroom

Included with full conference registration

SUGGESTED ATTIRE

Cocktail dresses and sharp suits
Sequins, satin and velvet
Statement jewelry and bow ties

✦ Dress to dazzle! ✦

2025-26

EXECUTIVE BOARD



JOHN GALACZ
PRESIDENT



MANDY SOSNOWSKI
PRESIDENT ELECT



EVAN ROBERTSON
VICE PRESIDENT



CAROLINE DYLEWSKI
SECRETARY/TREASURER



MELISSA ELLIOTT
COMMUNICATIONS CHAIR



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INDUSTRY CHAIR



LAMAR DAVIS
INDUSTRY VICE CHAIR



DAWN PULLY
LEGISLATION CHAIR



KELLY BOLTON
LEGISLATION VICE CHAIR



CAROLYN THOMAS
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DEVELOPMENT CHAIR



LORI ADKINS
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HEATHER RIGBY
AT-LARGE BOARD MEMBER



CHERIE MYERS-TRENT
AT-LARGE BOARD MEMBER



JUNE ALTOM
AREA REPRESENTATIVES
CHAIR & HISTORIAN/
PARLIAMENTARIAN



MIKE MCKAY
INDUSTRY
REPRESENTATIVE



MELANIE BRUMMELER
MDE LIAISON



A MESSAGE

FROM OUR PRESIDENT

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

I'm thrilled to welcome you as we celebrate **The Real Sparkle Behind Student Success**—the dedicated school nutrition professionals who make a difference for Michigan students every day.

This weekend is full of opportunities to learn, connect, and be inspired. Our Pre-Conference Day features engaging sessions and hands-on experiences, while Friday brings important updates and best practices from our Michigan Department of Education partners. Be sure to join us Friday evening for the Welcome Reception as we kick off the weekend together.

Saturday includes an inspiring keynote, an Exhibit Show featuring more than 100 industry partners, and our evening awards ceremony and dinner honoring the outstanding work of our peers.

We'll wrap up Sunday morning by installing our new Executive Board, celebrating a successful conference, and sending everyone home refreshed and ready to put new ideas into action.

Thank you for all you do to nourish and support Michigan's students. Your dedication, care, and commitment are truly the real sparkle behind student success.

John Galacz

JOHN GALACZ
2025-26 SNAM PRESIDENT

SCHOOL NUTRITION ASSOCIATION OF MICHIGAN

SAVE THE DATE

SNAM INDUSTRY CONFERENCE

THURSDAY, MARCH 18, 2027

EAGLE EYE GOLF CLUB | BATH TOWNSHIP, MI

VAN EERDEN FOODSERVICE

Alliance Foodservice Equipment · International Food Solutions · Peterson Farms Fresh · Tom Maceri & Son · Allied Technologies Food Equipment Inc. · Danone One Planet. One Health · Gabriel Group · General Mills · Gold Creek Foods · Gordon Food Service · Helix Solutions Group · HPS · Jennie-O · Keurig Dr Pepper · maintainIQ · Rich's · Simplot · Sun Valley Foods · Town Center Inc · Treetop · Milk Means More · Ventura Foods · Wild Mike's Ultimate Pizza

THANK YOU ENTERTAINMENT NIGHT SPONSORS

ATTENTION

DIRECTORS & PRESENTING + DIAMOND + PLATINUM PARTNERS

Be sure to join us for the exclusive Prized Partners Reception, Saturday, November 7, 2026, from 5:30 PM to 6:15 PM in the West Michigan Room!

2026 MDE-SNAM ANNUAL CONFERENCE
School NUTRITION
THE REAL SPARKLE BEHIND STUDENT SUCCESS

2026 CEU TRAINING AND TRACKING GRID

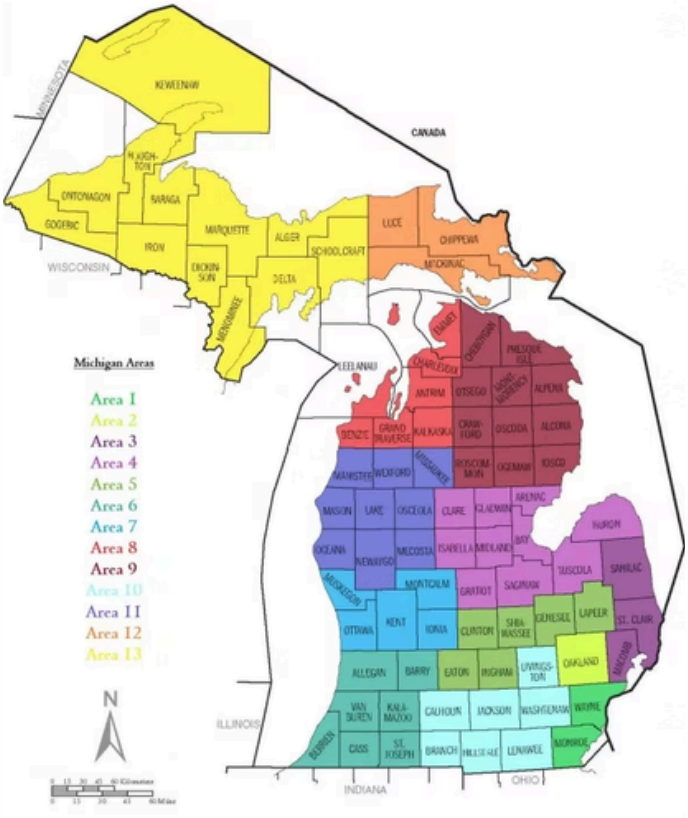
SESSION TITLE	KEY AREA	CODE	CEU	✓
Thursday, November 5 | Pre-Conference Sessions				
Sparking Innovation with Local Food | 7:45 AM - 12 PM	Nutrition	1000	2.0	
Practical Solutions for Financial Management Success #415 | 8 AM - 12 PM	Administration	3000	3.5	
Sparkle in the Kitchen: A Chef-Led Culinary Experience | 11 AM - 1:30 PM	Operations	2000	2.0	
The Sparkle Starts with Smart Swaps in School Kitchens | 1 PM - 5 PM	Operations	2000	2.0	
Conflict Resolution: Dealing with Conflict in the Workplace #143 | 1:30 PM - 4:30 PM	Communications & Marketing	4000	3.0	
The Sparkle in the Kitchen: A Behind-the-Scenes Culinary Experience | 2 PM - 4 PM	Operations	2000	2.0	
Friday, November 6 | MDE Education Sessions | 8 AM - 8:45 AM				
General Session - Glenn Maleyko & MDE ONS	Administration	3000	0.75	
Friday, November 6 | MDE Education Sessions | 9 AM - 10 AM				
Breakfast Sparkle: All You Need to Know About a Successful Breakfast Program	Operations	2000	1.0	
Polished to Perfection – Mastering Procurement and Recordkeeping	Operations	2000	1.0	
Shining a Spotlight on Non-Program Foods	Administration	3000	1.0	
Making Menus Sparkle with Less Added Sugar and Sodium	Nutrition	1000	1.0	
Fresh Food is Fun - Making Veggies Sparkle!	Nutrition	1000	1.0	
Prepare to Shine in Your Administrative Review	Administration	3000	1.0	
Friday, November 6 | MDE Education Sessions | 10:15 AM - 11:15 AM				
Real Food for School Meals	Nutrition	1000	1.0	
Illuminating Tips to Make Sure Your Contracts and Agreements Align with the Stars	Operations	2000	1.0	
Ignite Interest in Allowable Costs (Direct and Indirect) and Internal Controls	Administration	3000	1.0	
Emergency Feeding Preparedness for When the Unexpected Happens	Administration	3000	1.0	
Rooted in Success: Growing the Farm to Youth Network Together	Nutrition	1000	1.0	
Prepare to Shine in your Administrative Review	Administration	3000	1.0	
Friday, November 6 | MDE Education Sessions | 12:45 PM - 1:30 PM				
Glitter vs. Facts: Evidence-Based Insights on Ultra-Processed Foods and Food Additives	Nutrition	1000	0.75	
Brilliant Buying – The Fundamentals of Procurement	Operations	2000	0.75	
Sparkling Solutions: Preschool & CACFP Meal Pricing and Billing	Administration	3000	0.75	
Letting the Summer Food Service Program (SFSP) put a SPARKle in your Food Service Account	Administration	3000	0.75	
Sparkling Strategies for Good Food Purchasing: A Window into Good Food for Michigan	Operations	2000	0.75	
Every Bite Counts: A focus on the Special Dietary Needs of Students	Nutrition	1000	0.75	
Friday, November 6 | MDE Education Sessions | 1:45 PM - 2:30 PM				
Crediting Foods for Success	Nutrition	1000	0.75	
Bright Ideas: USDA Foods School Session	Nutrition	1000	0.75	
Excess Fund Balances and Adding Dazzle to Your Food Service With New Equipment and Capital Outlay	Administration	3000	0.75	
Ready, Set, Shimmer in your Rural Non-Congregate SUN Meals To-Go	Operations	2000	0.75	
Growing New Possibilities with the Produce Pilot (Invitation Only)	Nutrition	1000	0.75	
Twinkle, Twinkle Little Scholars: Feeding Preschool	Nutrition	1000	0.75	

2026 CEU TRAINING AND TRACKING GRID (CONT.)

SESSION TITLE	KEY AREA	CODE	CEU	✓
Friday, November 6 | MDE Education Sessions | 2:45 PM - 3:30 PM				
Glitter & Guidance: Administrative Review Basics	Administration	3000	0.75	
Brilliant Buying – The Fundamentals of Procurement	Operations	2000	0.75	
Shining A Light On Michigan School Meals - Supplemental Claims, State Payments, and Federal Reimbursements	Administration	3000	0.75	
Make Your Local Wellness Policy Shine	Administration	3000	0.75	
Helping Farm to School Shine: The Role of Food Hubs in Michigan	Operations	2000	0.75	
Making Summer Shine: The School Nutrition Professional's Guide to SUN Bucks (Summer EBT)	Administration	3000	0.75	
Saturday, November 7 | Keynote | 8 AM - 9 AM				
General Session & Keynote - Kim Hodous	Administration	3000	1.0	
Saturday, November 7 | SNAM Education Sessions | 9:15 AM - 10 AM				
Managing Diversity Among Students and Staff	Administration	3000	0.75	
Back to Scratch	Operations	2000	0.75	
Finding the Right Sparkle: Choosing Nutrition Software That Works for Your Program	Administration	3000	0.75	
Snap, Promote, Elevate: Simple Smartphone Food Photography That Will Elevate Your School Nutrition Program	Communications & Marketing	4000	0.75	
Trend to Tray: Bringing Global Flavors to Your Menu	Nutrition	1000	0.75	
Saturday, November 7 | SNAM Education Sessions | 10:15 AM - 11 AM				
Making Fresh Work: Practical Strategies for Local Produce in Rural Summer Feeding	Administration	3000	0.75	
The Real Sparkle Starts w/ Easy Speed Scratch Recipes	Operations	2000	0.75	
Serving with Purpose: Building Cafeteria Cultures That Impact Students	Communications & Marketing	4000	0.75	
"But I'm Allergic to Sparkle!": Managing Special Diets & Food Allergies	Nutrition	1000	0.75	
Understanding Trauma: When Sparks Fly in the Cafeteria	Communications & Marketing	4000	0.75	
Saturday, November 7 | SNAM Education Sessions | 11:15 AM - 12 PM				
Funny Business: Navigating Humor & Stress in the Workplace	Administration	3000	0.75	
Scratch Cooking on a School Budget: Equipment, Strategies, and Success Stories	Operations	2000	0.75	
Bring the Sparkle of National Fun Days to Lunch	Communications & Marketing	4000	0.75	
A New Paradigm For Sustainable Staffing	Administration	3000	0.75	
Simple Little Shifts: How Tiny Habits Create Momentum	Administration	3000	0.75	
Saturday, November 7 | SNAM Education Sessions | 12:15 PM - 1 PM				
Leading Beyond Supervision: A Mindset Shift for Transformational Leadership	Administration	3000	0.75	
Be Happy. Work Happy.	Administration	3000	0.75	

2026-27

SNAM AREA REPRESENTATIVES



AREA 1
John Horvath, Flat Rock Community Schools
AREA 2
Vacant
AREA 3
Bridgett Baldwin, Port Huron Area SD
AREA 4
Vacant
AREA 5
Dawn Pully, Bendle Public Schools
AREA 6
Heather Rigby, Cassopolis Public Schools
AREA 7
Tracy Nelson, Jenison & Hudsonville
AREA 8
Layna Lorencz, Boyne City Public Schools
AREA 9
Valerie Larange, Roscommon Area Schools
AREA 10
Kelly Bolton, Grass Lake School District
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

2026 SNAM AWARD WINNERS

DIRECTOR OF THE YEAR
MARY DARNTON
JENISON PUBLIC SCHOOLS

MANAGER OF THE YEAR
STACEY VIGIL
HOLLAND PUBLIC SCHOOLS

EMPLOYEE OF THE YEAR
KIMBERLY ENGELHARD
HUDSONVILLE PUBLIC SCHOOLS

INDUSTRY PARTNER OF THE YEAR
MIKE MCKAY
SMART SYSTEMS

SCHEDULE

AT A GLANCE

THURSDAY, NOVEMBER 5

7 AM - 8 AM
Breakfast On Your Own

7:30 AM - 3:30 PM
Registration | Foyer

7:45 AM - 12 PM
Pre-Conference: Sparking Innovation with Local Food | Off-Site

8 AM - 12 PM
Pre-Conference: Practical Solutions for Financial Management Success #415 | Stone Theater

11 AM - 1:30 PM
Pre-Conference: Sparkle in the Kitchen: A Chef-Led Culinary Experience | Radisson Kalamazoo

1:30 PM - 6 PM
Pre-Conference: The Sparkle Starts with Smart Swaps in School Kitchens | Off-Site

1:30 PM - 4:30 PM
Pre-Conference: Conflict Resolution: Dealing with Conflict in the Workplace #143 | Stone Theater

2 PM - 4 PM
Pre-Conference: The Sparkle in the Kitchen: A Behind-the-Scenes Culinary Experience | Radisson Kalamazoo

6 PM Dinner On Your Own

FRIDAY, NOVEMBER 6

7 AM - 7 PM
Registration | Foyer

7:00 AM - 8:00 AM
Breakfast Buffet | Arcadia Ballroom

8 AM - 8:45 AM
General Session - State Superintendent Glenn Maleyko and Michigan Department of Education's Office of Nutrition Services | Arcadia Ballroom

9 AM - 10 AM
Breakfast Sparkle: All You Need to Know About a Successful Breakfast Program | Glens 1
Polished to Perfection - Mastering Procurement and Recordkeeping | Glens 2
Shining a Spotlight on Non-Program Foods | Glens 3
Making Menus Sparkle with Less Added Sugar and Sodium | Stone Theater
Fresh Food is Fun - Making Veggies Sparkle! | Prairies 4-5
Prepare to Shine in Your Administrative Review | Meadows

9 AM - 11:30 AM
Michigan School Meals Testimonial Lounge | Prairies 6

10:15 AM - 11:15 AM
Real Food for School Meals | Glens 1
Illuminating Tips to Make Sure Your Contracts & Agreements Align With the Stars | Glens 2
Ignite Interest in Allowable Costs (Direct & Indirect) and Internal Controls | Glens 3
Emergency Feeding Preparedness for When the Unexpected Happens | Stone Theater
Rooted in Success: Growing the Farm to Youth Network Together | Prairies 4-5
Prepare to Shine in Your Administrative Review *(Repeat)* | Meadows

11:30 AM - 12:30 PM
Lunch | Arcadia Ballroom

12:45 PM - 3:30 PM
Michigan School Meals Testimonial Lounge | Prairies 6

12:45 PM - 1:30 PM
Glitter vs. Facts: Evidence-Based Insights on Ultra-Processed Foods and Food Additives | Glens 1
Brilliant Buying - The Fundamentals of Procurement | Glens 2
Sparkling Solutions: Preschool & CACFP Meal Pricing and Billing | Glens 3
Letting the Summer Food Service Program (SFSP) put a SPARKLE in Your Food Service Account | Stone Theater
Sparkling Strategies for Good Food Purchasing: A Window into Good Food for Michigan | Prairies 4-5
Every Bite Counts: A focus on the Special Dietary Needs of Students | Meadows

1:45 PM - 2:30 PM
Crediting Foods for Success | Glens 1
Bright Ideas: USDA Foods School Session | Glens 2
Excess Fund Balances and Adding Dazzle to Your Food Service with New Equipment and Capital Outlay | Glens 3
Ready, Set, Shimmer in Your Rural Non-Congregate SUN Meals To-Go | Stone Theater
Growing New Possibilities with the Produce Pilot *(Invitation Only)* | Prairies 4-5
Twinkle, Twinkle Little Scholars: Feeding Preschool | Meadows

2:45 PM - 3:30 PM
Glitter & Guidance: Administrative Review Basics | Glens 1
Brilliant Buying - The Fundamentals of Procurement *(Repeat)* | Glens 2
Shining A Light On Michigan School Meals - Supplemental Claims, State Payments, and Federal Reimbursements | Glens 3
Make Your Local Wellness Policy Shine | Stone Theater
Helping Farm to School Shine: The Role of Food Hubs in Michigan | Prairies 4-5
Making Summer Shine: The School Nutrition Professional's Guide to SUN Bucks (Summer EBT) | Meadows

3:30 PM
Beyond the Sessions with MDE | Kalamazoo Foyer

6 PM - 8 PM
Welcome Reception | West Michigan
Sponsored by: VAN EERDEN FOODSERVICE

SATURDAY, NOVEMBER 7

7 AM - 1:30 PM
Registration | Foyer

7:00 AM - 8:00 AM
Breakfast Buffet | Arcadia Ballroom

8 AM - 9 AM
General Session & Keynote | Arcadia Ballroom

9:15 AM - 10 AM
Managing Diversity Among Students and Staff | Glens 1-3
Back to Scratch | Stone Theater
Finding The Right Sparkle: Choosing Nutrition Software That Works for Your Program | Prairies 4
Snap, Promote, Elevate: Simple Smartphone Food Photography That Will Elevate Your School Nutrition Program | Prairies 5-6
Trend to Tray: Bringing Global Flavors to Your Menu | Meadows

10:15 AM - 11 AM
Making Fresh Work: Practical Strategies for Local Produce in Rural Summer Feeding | Glens 1-3
The Real Sparkle Starts with Easy Speed Scratch Recipes | Stone Theater
Serving with Purpose: Building Cafeteria Cultures That Impact Students | Prairies 4
"But I'm Allergic to Sparkle": Managing Special Diets & Food Allergies | Prairies 5-6
Understanding Trauma: When Sparks Fly in the Cafeteria | Meadows

11:15 AM - 12 PM
Funny Business: Navigating Humor & Stress in the Workplace | Glens 1-3
Scratch Cooking on a School Budget: Equipment, Strategies, and Success Stories | Stone Theater
Bring the Sparkle of National Fun Days to Lunch | Prairies 4
A New Paradigm For Sustainable Staffing | Prairies 5-6
Simple Little Shifts: How Tiny Habits Create Momentum | Meadows

12:15 PM - 1 PM
Leading Beyond Supervision: A Mindset Shift for Transformational Leadership | Glens 1-3
Wellbeing: Maintaining your SPARK | Prairies 5-6

12:30 PM - 1:30 PM
Exhibit Hall Open (Directors Only) | Wings Event Center

1:30 PM - 3:30 PM
Exhibit Hall Open | Wings Event Center

5:30 PM - 6:15 PM
Prized Partner Reception - Presenting/Diamond/Platinum Industry Partners & Directors ONLY | West Michigan

6:30 PM - 8:30 PM
Dinner & Awards - Ticket Required | Arcadia Ballroom

8:30 PM - 10:30 PM
Evening Entertainment | Arcadia Ballroom

SUNDAY, NOVEMBER 8

9 AM - 9:45 AM
Breakfast Buffet | Arcadia Ballroom

9:45 AM - 11 AM
General Session: Installation of Officers & Door Prizes | Arcadia Ballroom

11 AM - 12 PM
Board Meeting

MICHIGAN SCHOOL MEALS

TESTIMONIAL LOUNGE

SHARE YOUR SPARKLE

Show off the impact of school meals in your district!

RECORD Video Clips

WRITE Messages

SHARE Photos

FRIDAY, NOVEMBER 6
9 AM - 11:30 AM
12:45 PM - 3:30 PM
PRAIRIES 6

Then pick up your **district infographic!**

THURSDAY

NOVEMBER 5

7 AM - 8 AM

Breakfast On Your Own

7:30 AM - 3:30 PM

Registration

Foyer

7:45 AM - 12 PM

Pre-Conference: Sparking Innovation with Local Food

Off-Site

Ready to add some serious sparkle to your school menus? Step away from the conference rooms and dive hands-on into fresh, local ingredients! This action-packed pre-conference session takes you on a traveling culinary journey designed to transform your school meal program. The bus leaves promptly from the Radisson lobby at 7:45 AM.

First, we will travel to the Kalamazoo Valley Community College (KVCC) Culinary Arts theater for an exclusive, chef-led local food cooking demonstration. You will discover innovative, scalable recipes and clever culinary techniques that make local produce shine on the tray.

Next, our journey continues to the ValleyHUB food hub. You will tour the facility and step right into the processing lab for an interactive equipment demonstration. You will get to test-drive specialized, industrial produce-processing tools that save labor and streamline prep.

What You Will Experience:

- Live Culinary Demo: Learn fresh flavor profiles and presentation tips at KVCC.
- Behind-the-Scenes Tour: See how a regional food hub connects local farms to schools.
- Hands-on Tool Testing: Directly operate processing equipment designed to cut prep time.
- Menu Inspiration: Take home dazzling ideas to bring the farm-to-cafeteria sparkle to your students.

Note: Transportation is provided. Please wear closed-toe shoes for safety in the kitchen and processing areas.

Facilitators: Kristen Strong, Josh Kerby, & Amy Buskirk

8 AM - 12 PM

Pre-Conference: Practical Solutions for Financial Management Success #415

Stone Theater

This four-hour course provides participants with an overview of sound financial principles for child nutrition programs, helping them understand the financial outcomes of their operational decisions. Learn how to interpret financial data in your operation while improving financial accountability to sustain the child nutrition program through evaluation and decision-making.

Presenter: Mary Darnton

11 AM - 1:30 PM

Pre-Conference: Sparkle in the Kitchen: A Chef-Led Culinary Experience

Radisson Kalamazoo

Step into the kitchen with the culinary team at the Radisson Kalamazoo for an interactive cooking experience designed to inspire creativity, confidence, and a little sparkle in your own kitchen. Participants will work alongside the chefs during a hands-on demonstration, learning professional techniques, practical tips, and fresh ideas that can translate to school nutrition operations.

But the experience doesn't end when the cooking is done. After creating the featured dishes, participants will sit down together to enjoy the meal they prepared, connecting over great food and conversation. Whether you're looking for new culinary inspiration, practical skills, or simply a delicious way to kick off the conference, this pre-conference experience will showcase the real sparkle behind great food and the people who make it happen.

Presenters: Radisson Kalamazoo Culinary Team

1:30 PM - 6 PM

Pre-Conference: The Sparkle Starts with Smart Swaps in School Kitchens

Off-Site

The real sparkle behind student success starts in the school kitchen. Join this interactive, hands-on pre-conference workshop designed to equip school nutrition professionals with practical skills and fresh ideas to elevate school meals. Participants will strengthen knife skills, master Smart Swap breakfast and lunch recipes, explore speed-scratch cooking techniques, and discover innovative approaches to nutrition education and student engagement. Leave with ready-to-implement recipes, workforce development best practices, and inspiration to help your program shine all year long.

Presenters: Jennifer Brower & Tarrah Westercamp

1:30 PM - 4:30 PM

Pre-Conference: Conflict Resolution: Dealing with Conflict in the Workplace #143

Stone Theater

This course concentrates on resolving conflict as a practical skill that can be developed using strategic techniques and resolving conflict in a positive manner. At the end of this course, participants will be able to demonstrate appropriate responses to conflict, increase communication skills by practicing the art of listening effectively, identify their style in managing conflict, and learn how life experiences affect how people react to conflict. The end result is a win-win for everyone involved and a positive relationship builder.

Presenter: June Altom

2 PM - 4 PM

Pre-Conference: The Sparkle in the Kitchen: A Behind-the-Scenes Culinary Experience

Radisson Kalamazoo

Great food doesn't happen by accident — and neither does great school nutrition. In this exclusive pre-conference tour, a small group of attendees will go behind the scenes at the Radisson Kalamazoo, exploring the banquet kitchen and food & beverage outlets that power a full-service hotel operation. Through hands-on observation and a candid Q&A with the culinary team, you'll uncover the systems, skills, and standards that make professional kitchens shine and bring those insights back to your own program. Because the sparkle behind student success starts in the kitchen. Limited to 12 participants.

Presenters: Radisson Kalamazoo Culinary Team

6 PM

Dinner On Your Own

FRIDAY

NOVEMBER 6

7 AM - 7 PM

Registration

Foyer

7 AM - 8 AM

Breakfast Buffet

Arcadia Ballroom

8 AM - 8:45 AM

General Session - State Superintendent Glenn Maleyko and Michigan Department of Education's Office of Nutrition Services

Arcadia Ballroom

9 AM - 10 AM

Breakfast Sparkle: All You Need to Know About a Successful Breakfast Program

Glens 1

In this workshop, we are covering how to run a successful breakfast program. Learn how to "sparkle" through meal patterns, production records, offer vs. serve, counting and claiming, and more!

Presenters: Dan Carlson & Nikki Somerville

9 AM - 10 AM

Polished to Perfection – Mastering Procurement and Recordkeeping

Glens 2

Procurement documentation doesn't have to be dull! Listen in to learn about techniques, tools, and resources.

Presenters: Shanna Williams & Katie Norris

9 AM - 10 AM

Shining a Spotlight on Non-Program Foods

Glens 3

Ready to let your School Nutrition Program shine? We'll illuminate the world of Non-program Food revenue. From understanding key regulations to mastering pricing strategies, participants will gain clear, practical insights that add clarity- and a little sparkle- to managing revenue beyond reimbursable meals. Join us as we turn compliance into confidence and give your food service operation the glow it deserves.

Presenters: Stacey Lamper-McFall & Tanea Curtis

9 AM - 10 AM

Making Menus Sparkle with Less Added Sugar and Sodium

Stone Theater

Next school year, a new added-sugar limit will begin, along with another reduction in the sodium limit. Menus still need sparkle to keep participation up. Come learn ways to meet these new regulations while maintaining some sparkle.

Presenter: Emily Mattern

9 AM - 10 AM

Fresh Food is Fun - Making Veggies Sparkle!

Prairies 4-5

Hether Jonna, aka the Fresh Food Fairy, shares fresh food fun with kids of all ages. We can learn to love bright colors, fun shapes, different textures, and flavors - eat a rainbow of vegetables and have fun doing it! Join this interactive, hands-on presentation for tangible ideas to help your students get excited about tasting new vegetables.

Presenter: Hether Jonna

9 AM - 10 AM

Prepare to Shine in Your Administrative Review

Meadows

Join our School Nutrition Programs team as they showcase the most common findings during administrative reviews and teach you how to avoid them.

Presenters: Gina Trombly & Michelle Groothuis

9 AM - 11:30 AM

Michigan School Meals Testimonial Lounge

Prairies 6

Stop in to record short video clips, write messages, and share photos highlighting the impact of Michigan School Meals in your district. Then pick up your district infographic!

10:15 AM - 11:15 AM

Real Food for School Meals

Glens 1

The USDA released a proposed rule that aligns the meal pattern with the 2025-2030 Dietary Guidelines for Americans. What does this mean for you and your students? What changes are ahead?

Presenter: Emily Mattern

10:15 AM - 11:15 AM

Illuminating Tips to Make Sure Your Contracts and Agreements Align With the Stars

Glens 2

This session will highlight best practices for administering contracts and agreements that glitter!

Presenters: Tammy Saul & Emily Ross

10:15 AM - 11:15 AM

Ignite Interest in Allowable Costs (Direct and Indirect) and Internal Controls

Glens 3

Let's find some ways to spark your interest in Allowable Costs and Internal Controls! What are Allowable Direct and Indirect Costs, and where do you find the information you need to help you? We will also share tips to add the extra sparkle your Internal Control Procedures need to stay compliant.

Presenters: Stacey Lamper-McFall & Michelle Needham

10:15 AM - 11:15 AM

Emergency Feeding Preparedness for When the Unexpected Happens

Stone Theater

When disaster strikes or an unexpected school closure occurs, being prepared helps your program shine. This session will explore practical strategies for responding to emergencies while continuing to provide safe, nutritious meals to children and families when normal operations are disrupted. Participants will learn how USDA Foods can support emergency feeding efforts, discover strategies for navigating unanticipated school closures, and strengthen both disaster response and emergency feeding plans. From preparation and communication to partnerships, resources, and creative problem-solving, we'll highlight tools and approaches that help programs stay resilient and ready.

Presenters: Jaime Malnar, Kristy Hegner, & Jennifer Smith

10:15 AM - 11:15 AM

Rooted in Success: Growing the Farm to Youth Network Together

Prairies 4-5

Sparking student health and academic achievement starts with the fresh, local foods served in our cafeterias. As a critical driver behind student success, the Michigan Farm to School and Early Care Network connects local agriculture with school nutrition programs to fuel thriving minds and bodies. This interactive session provides a comprehensive overview of the network's mission, current initiatives, and future direction. Because your hands-on expertise is the real magic that makes these programs work, the second half of this session will open for a vital feedback and strategic planning forum. Join us to share your insights on our new network goals, refine our community strategies, and help shape the future of farm-to-school collaboration across the state.

Facilitator: Julie Lehman

10:15 AM - 11:15 AM

Prepare to Shine in Your Administrative Review *(Repeat)*

Meadows

Join our School Nutrition Programs team as they showcase the most common findings during administrative reviews and teach you how to avoid them.

Presenters: Gina Trombly & Michelle Groothuis

11:30 AM - 12:30 PM

Lunch

Arcadia Ballroom

12:45 PM - 3:30 PM

Michigan School Meals Testimonial Lounge

Prairies 6

Stop in to record short video clips, write messages, and share photos highlighting the impact of Michigan School Meals in your district. Then pick up your district infographic!

FRIDAY

NOVEMBER 6 (CONT.)

12:45 PM - 1:30 PM

Glitter vs. Facts: Evidence-Based Insights on Ultra-Processed Foods and Food Additives

Glens 1

This presentation will provide participants with evidence-based information on ultra-processed foods and food additives. Participants will be able to distinguish misinformation from facts.

Presenters: Melanie Brummeler & Deanne Kelleher

12:45 PM - 1:30 PM

Brilliant Buying – The Fundamentals of Procurement

Glens 2

Join the MDE Procurement Team in this rapid-fire session covering procurement basics.

Presenters: MDE Procurement Team

12:45 PM - 1:30 PM

Sparkling Solutions: Preschool & CACFP Meal Pricing and Billing

Glens 3

Let your Preschool and CACFP operations sparkle with confidence! In this session, we'll break down the essentials of meal pricing, billing, and reimbursement requirements for both Preschool meals and the CACFP program. Participants will gain clear, practical guidance on navigating regulations, structuring pricing, and managing documentation to keep things running smoothly. Join us as we clarify common challenges, brighten the details, and give you the tools to help your early childhood nutrition programs run accurately and efficiently.

Presenters: Jared Simkins & Kelli Sigafoose

12:45 PM - 1:30 PM

Letting the Summer Food Service Program (SFSP) put a SPARKLE in Your Food Service Account

Stone Theater

Explore how adding the SFSP to your program can increase your commitment to the community and add extra funds to your food service account.

Presenters: Ericka Jackson & Kari Day

12:45 PM - 1:30 PM

Sparkling Strategies for Good Food Purchasing: A Window into Good Food for Michigan

Prairies 4 - 5

In this session, attendees will learn about the Good Food for Michigan Project and how it is building a culture of Good Food Purchasing across Michigan institutions. We will explore the Good Food Values, equip attendees with resources for getting started with Good Food Purchasing, and hear from a partner district about their real-world journey to increasing Good Food in their district.

Presenters: Melanie Tran & Dawn Pully

12:45 PM - 1:30 PM

Every Bite Counts: A Focus on the Special Dietary Needs of Students

Meadows

Some kids have special dietary needs that need support during the school day so they can fully participate in school and school-sponsored events. This session will discuss common chronic health conditions in students and the dietary support they need to stay healthy. We will also discuss how Nutrition Environment and Services and School Health/Nursing Services can work together to meet students' dietary needs.

Presenter: Dayna Bennett

1:45 PM - 2:30 PM

Crediting Foods for Success

Glens 1

To meet the NSLP meal pattern, you must know how foods are credited. Learn about tools that can help, such as CN labels, the Exhibit A Grains chart, and the USDA Food Buying Guide for Child Nutrition Programs.

Presenter: Emily Mattern

1:45 PM - 2:30 PM

Bright Ideas: USDA Foods School Session

Glens 2

Do you have suggestions for improving how USDA Foods information is shared? Come talk with us! In this session, you'll have the chance to review newly created infographics and provide feedback on what additional information would be helpful. We'll also discuss and gather input to refine the current USDA Foods and DoD Produce complaint submission form and process. Your input will help us create clearer, more user-friendly processes that truly shine.

Presenters: Kate Allison-Clark, Dei Tyrrell & Jenn Smith

1:45 PM - 2:30 PM

Excess Fund Balances and Adding Dazzle to Your Food Service With New Equipment and Capital Outlay

Glens 3

Bring some shine to your financial planning! This session will highlight the complexities of Excess Fund Balances, equipment purchases, and capital outlay within School Nutrition Programs. Participants will leave with clear guidance, practical examples, and strategies to help their program sparkle with strong financial oversight and smart decision-making.

Presenters: Michelle Needham & Tanea Curtis

1:45 PM - 2:30 PM

Ready, Set, Shimmer in your Rural Non-Congregate SUN Meals To-Go

Stone Theater

Operating Rural Non-Congregate SUN Meals To-Go can be both scary and challenging. Learn from the SFSP Team and dynamite sponsors how to find the best distribution model for you. Hear strategies, new ideas, and helpful hints to make your program successful and lucrative.

Presenters: Kari Day & Ericka Jackson

1:45 PM - 2:30 PM

Growing New Possibilities with the Produce Pilot *(Invitation Only)*

Prairies 4 - 5

Fresh opportunities are blooming! This session will explore the expansion of the USDA Unprocessed Fruit and Vegetable Produce Pilot, including a growing list of approved vendor options that can help bring more fresh, local produce to school meal programs. Participants will learn about pilot expansion, what it means for participating programs, and strategies to maximize your USDA Foods entitlement funds on these new grower relationships. The true sparkle behind student success shines brightest when we fill school trays with fresh, locally grown produce.

Presenter: Jaime Malnar & Wendy Crowley

1:45 PM - 2:30 PM

Twinkle, Twinkle Little Scholars: Feeding Preschool

Meadows

Shining a light on preschool meals in school nutrition programs.

Presenters: Melanie Brummeler, Dan Carlson, & Natalee Mickelson

2:45 PM - 3:30 PM

Glitter & Guidance: Administrative Review Basics

Glens 1

A sparkling introduction to the Administrative Review process.

Presenters: Michelle Groothuis, Cait Livermore, James Stefanski, Kily Buta, & Natalee Mickelson

FRIDAY

NOVEMBER 6 (CONT.)

2:45 PM - 3:30 PM

Brilliant Buying – The Fundamentals of Procurement *(Repeat)*

Glens 2

Join the MDE Procurement Team in this rapid-fire session covering procurement basics.

Presenters: MDE Procurement Team

2:45 PM - 3:30 PM

Shining A Light On Michigan School Meals - Supplemental Claims, State Payments, and Federal Reimbursements

Glens 3

This presentation provides a clear overview of how Michigan school meal funding works, including supplemental claims, state payments, and federal reimbursements, along with key historical context. It guides participants through the claims process, important dates, funding categories, meal calculations, deadlines, payment timing, reconciliation steps, and frequently asked questions.

Presenters: JL Purves, Jake Warriner, & Melanie Brummeler

2:45 PM - 3:30 PM

Make Your Local Wellness Policy Shine

Stone Theater

Local Wellness Policy can be a struggle, but it doesn't have to be. Go back to the basics and find new support. Help make your school a safe and healthy place for students to learn.

Presenter: Emily Mattern

2:45 PM - 3:30 PM

Helping Farm to School Shine: The Role of Food Hubs in Michigan

Prairies 4 - 5

Food hubs play an important role in helping schools connect with local farmers by simplifying procurement, aggregation, and distribution. This session will provide an overview of food hub operations in Michigan and the Michigan Food Hub Network (MFHN), highlighting how food hubs can support Farm to School programs, expand local purchasing opportunities, and strengthen regional food systems.

Presenter: Lewis Hughes

2:45 PM - 3:30 PM

Making Summer Shine: The School Nutrition Professional's Guide to SUN Bucks (Summer EBT)

Meadows

Learn how school nutrition professionals play a key role in connecting Michigan students and families to SUN Bucks (Summer EBT). This session will provide an overview of the program, highlight the role of schools in supporting outreach and eligibility, and share practical resources to help make summer shine for Michigan students.

Presenter: Victoria Schmalz

3:30 PM - 4:30 PM

Beyond the Sessions with MDE

Kalamazoo Foyer

6 PM - 8 PM

Welcome Reception

West Michigan

Sponsored by:

VAN EERDEN FOODSERVICE

SATURDAY

NOVEMBER 7

7 AM - 1:30 PM

Registration

Foyer

7:00 AM - 8:00 AM

Breakfast Buffet

Arcadia Ballroom

8 AM - 9 AM

General Session & Keynote Speaker Kim Hodous

Arcadia Ballroom

9:15 AM - 10 AM

Managing Diversity Among Students and Staff

Glens 1-3

This session focuses on leading and supporting a diverse school nutrition team while meeting the needs of students from different cultural, socioeconomic, and dietary backgrounds. Participants will explore practical strategies to improve communication, address bias, and navigate challenges in hiring, training, and daily operations. Attendees will leave with tools to build a more inclusive, effective team and enhance the overall student dining experience.

Presenter: Marlene Mead

9:15 AM - 10 AM

Back to Scratch

Stone Theater

Cooking from scratch may seem scary, but it doesn't have to be. Learn from a district that has successfully cooked from scratch/speed scratch for over 4 years!

Presenter: Heather Rigby

9:15 AM - 10 AM

Finding The Right Sparkle: Choosing Nutrition Software That Works for Your Program

Prairies 4

Selecting nutrition software is an important decision to make for a school nutrition program. This session will cover key features, benefits, and potential challenges of software systems, along with practical questions to ask vendors before deciding.

Presenter: Bridgette Baldwin & Ashley Agrusa

9:15 AM - 10 AM

Snap, Promote, Elevate: Simple Smartphone Food Photography That Will Elevate Your School Nutrition Program

Prairies 5-6

In the digital age, visual presentation is key to making your foodservice program stand out. Your school nutrition team serves fresh, carefully planned meals every single day—but do your promotions successfully communicate that hard work? Join Gordon Food Service Creative Design Strategist Jessica Albert-Huynh and K-12 Education Specialist Heather Holland for a hands-on, practical session that turns your smartphone into a powerful marketing tool. Learn how to translate your food photos into impactful communication campaigns across digital, print, and social media channels utilizing Canva templates to achieve your program's marketing goals. Bring your phone and get ready to tell your story, one click at a time!

Presenters: Heather Holland & Jessica Albert-Huynh

9:15 AM - 10 AM

Trend to Tray: Bringing Global Flavors to Your Menu

Meadows

Explore how global flavors and versatile products can help K-12 operators create menus that feel fresh, relevant, and student-friendly. This breakout session will highlight flavor trends inspired by cuisines from around the world and show how adaptable ingredients and products can work across multiple dayparts, menu platforms, and operational needs. Attendees will leave with practical ideas for building craveable school meals that balance excitement, efficiency, and broad student appeal.

Presenter: Heather Swan

SATURDAY

NOVEMBER 7 (CONT.)

10:15 AM - 11 AM

Making Fresh Work: Practical Strategies for Local Produce in Rural Summer Feeding

Glens 1-3

This session will share practical strategies for bringing more fresh, local produce into rural non-congregate summer meal programs. Using real examples from Muskegon County, we will look at how schools can build partnerships with local farmers, coordinate ordering and delivery, use refrigerated storage, and make fresh produce a meaningful part of weekly family meal boxes. The presentation will focus on what worked, what challenges came up, and how rural districts can use summer meals to increase food access for families while also supporting local agriculture.

Presenters: Daniel Gorman & Elissa Penczar

10:15 AM - 11 AM

The Real Sparkle Starts with Easy Speed Scratch Recipes

Stone Theater

This session will motivate and demo several recipes using an overhead camera to show how easy it is to create Speed Scratch recipes students will love. Recipes would include breakfast and lunch, American cuisine, and some Diverse Cultures. The session will also include a segment on how to elevate recipes using common ingredients.

Presenter: Chef Jenn Brower

10:15 AM - 11 AM

Serving with Purpose: Building Cafeteria Cultures That Impact Students

Prairies 4

Strong school nutrition programs begin with strong connections to purpose. This session will explore how leaders can inspire cafeteria employees to see themselves as vital contributors to student success by building a culture centered on care, service, engagement, and meaningful student relationships.

Presenter: Carl Williams

10:15 AM - 11 AM

”But I’m Allergic to Sparkle!”: Managing Special Diets & Food Allergies

Prairies 5-6

Serving students with food allergies and medically necessary diets can feel high-stakes and complicated. Join our panel of experienced district leaders to explore how they handle allergy students, parent requests, food product needs and kitchen tweaks to make sure all our students are fed.

Presenters: Bridgette Baldwin, John Galacz, Evan Robertson, Amanda Snider, & Mandy Sosnowski

10:15 AM - 11 AM

Understanding Trauma: When Sparks Fly in the Cafeteria

Meadows

Some students bring a lot of baggage with them to school. This session helps you identify the signs of trauma in students and how you can support them.

Presenter: Amy Wassmann

11:15 AM - 12 PM

Funny Business: Navigating Humor & Stress in the Workplace

Glens 1-3

In this hilariously enlightening session, we'll dive headfirst into wellness best practices and equip you with tools to tackle stress and anxiety within your team. Learn how to navigate the fine line between humor and professionalism while promoting a workplace culture that encourages team morale, engagement, and a positive atmosphere. Join us for laughter, learning, and a happier, healthier workforce. Join us if you don’t want stress and anxiety turning the office into a comedy of errors.

Presenter: Kim Ziarko

SATURDAY

NOVEMBER 7 (CONT.)

11:15 AM - 12 PM

Scratch Cooking on a School Budget: Equipment, Strategies, and Success Stories

Stone Theater

Thinking about increasing scratch cooking in your district but not sure where to begin? Join a panel of K-12 nutrition directors as they share their experiences transitioning to scratch and batch cooking. Learn what the USDA's scratch cooking initiatives mean for school nutrition programs, how to maximize the equipment you already have, which equipment investments made the biggest impact, and what they would do differently if starting over today. Walk away with practical ideas you can implement regardless of your district's size or budget.

Presenters: Angie Davis, Marsha Dziewit, Mark Rodriguez & Richard Browder

11:15 AM - 12 PM

Bring the Sparkle of National Fun Days to Lunch

Prairies 4

Hear how one District has used National Days to increase participation for lunch. Incorporating new and exciting ideas to make lunchtime FUN for our students!

Presenters: Evan Robertson & Trista Dunham

11:15 AM - 12 PM

A New Paradigm For Sustainable Staffing

Prairies 5-6

Rethink everything you know about staffing. This breakout session explores a bold, unconventional model built on hiring substitutes in a department long known for staffing challenges—and turning it into a thriving, stable team. Learn how a 90% referral-based approach, a focus on valuing employees, and a commitment to long-term success can drive fulfillment, pride, and performance. Walk away with a practical “how-to” framework that will challenge the status quo and reshape the way you think about building and sustaining your workforce.

Presenter: Dan Zehr

11:15 AM - 12 PM

Simple Little Shifts: How Tiny Habits Create Momentum

Meadows

Happiness isn't something we stumble into. It's something we build. In this engaging, practical, and research-backed session, Kim Hodous reveals how small daily habits shape our happiness, energy, confidence, and overall quality of life. Rather than focusing on willpower, motivation, or massive life overhauls, Kim introduces her Simple Little Shifts™ framework—a realistic approach to creating meaningful change that actually lasts. Participants discover why some habits stick while others disappear, how tiny actions create powerful momentum, and why consistency matters more than perfection. Through relatable stories, humor, audience interaction, and practical tools, Kim shows how small changes can lead to extraordinary results over time. Because happiness isn't something we find. It's something we build—one simple shift at a time. Audiences leave feeling empowered, encouraged, and equipped with a clear roadmap for creating positive change and greater happiness in their lives.

Presenter: Kim Hodous

SATURDAY

NOVEMBER 7 (CONT.)

12:15 PM - 1 PM

Leading Beyond Supervision: A Mindset Shift for Transformational Leadership

Glens 1-3

This session addresses the need for leaders to shift from simply supervising employees to intentionally leading teams through trust, accountability, and purpose-driven leadership. Learn how mindset influences decision-making and staff motivation.

Presenter: Carl Williams

12:15 PM - 1 PM

Wellbeing: Maintaining Your SPARK

Prairies 5-6

It's easy to get bogged down with day-to-day responsibilities and emergencies. This session will help you maintain and strengthen your SPARK so you can continue to support not only others, but yourself as a member of the kitchen and nutrition team!

Presenter: Amy Wassmann

12:30 PM - 1:30 PM

Exhibit Hall Open: Director-Level Members ONLY

Wings Event Center

1:30 PM - 3:30 PM

Exhibit Hall Open: All Registrants

Wings Event Center

5:30 PM - 6:15 PM

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

West Michigan

6:30 PM - 8:30 PM

Dinner & Awards

Arcadia Ballroom

8:30 PM - 10:30 PM

Evening Entertainment: Open to All Registrants

Arcadia Ballroom

KEYNOTE SPEAKER

KIM HODOUS

Kim Hodous is an engaging, high-energy speaker who helps audiences laugh, connect, and walk away with practical tools they can use right away.

With more than 20 years of speaking experience and over 1,000 presentations delivered, Kim has worked with associations, healthcare organizations, schools, and corporate teams nationwide. Her work focuses on creating happier, healthier workplace cultures through practical Habits of Happiness that strengthen communication, build resilience, and increase engagement. Kim holds the prestigious Certified Speaking Professional (CSP®) designation through the National Speakers Association, an honor earned by fewer than 12% of speakers worldwide.



General Session

Saturday, November 7 at 8 AM

Sponsored By: VAN EERDEN A FRESH APPROACH TO FOODSERVICE

SUNDAY

NOVEMBER 8

9 AM - 9:45 AM

Breakfast Buffet

Arcadia Ballroom

9:45 AM - 11 AM

General Session: Installation of Officers & Door Prizes

Arcadia Ballroom

11 AM - 12 PM

Board Meeting

2026-27

NEWLY ELECTED LEADERSHIP POSITIONS

The SNAM Executive Board - with the recommendation from the Nominations Committee - has selected the following slate for the 2026-2027 term. The members listed below have met all the requirements necessary to serve. Newly elected positions will start their term on November 8, 2026.

President
Mandy Sosnowski
Utica Community Schools

Vice President
Deanne Kelleher
Michigan Department of Education

Communications Chair
Melissa Elliott
Armada Area Schools

Industry Vice Chair
Vince Sturgis
Buena Vista Foods

Legislation Vice Chair
Kelly Bolton
Grass Lake School District

Professional Development Vice Chair
TBD

At-Large Board Member
Cherie Myers-Trent
South Lyon Community Schools

Area Representatives Chair
June Altom
Hagar Township School

Michigan Department of Education Liaison
Melanie Brummeler
Michigan Department of Education

Executive Director
Brandon Monk

President Elect
Evan Robertson
Holt Public Schools

Secretary/Treasurer
John Galacz
Gaylord Public Schools

Industry Chair
Lamar Davis
Allen Park Public Schools

Legislation 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
John Galacz
Gaylord Public Schools

SNA CREDENTIALED

MEMBERS*

*As of October 1, 2026

LEVEL 4

Arletha Banks
Gloria Bourdon
Kathy Clouse, SNS
Jessica Cucchiara
John Estrada, SNS
Jennifer Fritz
Emiona Kreste
Mary Kurkowski
Gayle Moran
Carolyn Morfino, SNS
Marie Napora
Tracy Nelson, SNS
Stacey O'Herron
Katherine Ratliff
Carrie Strait
Kaylee Toth
Antonia Vitale
Linda Willemstein
Tearsa Wilson
Mary Zahour

LEVEL 3

Bridgette Baldwin
Roger Burmeister
Ashley Chapman-Loxton
Shelley Cooper
Tina Klucka
Amy Miller
Sheila Peeling
Heather Rigby
Mandy Sosnowski
Anna Ventimiglia
Gidget Wells
Stephanie White

LEVEL 2

Colleen Berry
Autumn Bussey
Lisa Curley
Maria Hill
Jennifer Hofer
Linda Klopotowski
Rebecca Monzo
Sheri Plant
Pam Pollard
Rhonda Taylor
Sherry Thompson
Lorna Trager
Ashley Westhouse
Julie Wood

LEVEL 1

Diana Ackerman
Mashel Aldinger
Blair (Stacy) Applegarth
Corinne Barash
Rachel Barnes
Lisa Beardsley
Marjorie Biga
Jacqueline Blaser-Knight
Kelly Brace
Colleen Brandimore
Shannon Brigham
Mary Brown
Kathy Bujalski
Jennifer Calvin
Annette Chamberlain
Gina Charboneau
Kathleen Christine
Michele Collins
Shelly Curtis
Becky Deckard
Kathy Dohner
Dawn Dryden
Sarah Dykgraaf
Bridget Eames
Nancy Edie
Ginny Erickson
Tammy Flannigan
Dawn Foster
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
Crystal Hubbard
Sandra Isley
Selena Kent
Catherine Kierczynski
Traci Kinder
Annaliese Koronka
Mary LaVigne
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
Tonya Rudat
Kathleen Schneider
Cynthia Shaheen
Denise Sorenson
Caroline Stephan
Kathy Syzak
Laura Taylor
Rachel Thompson
Deborah Tocco
Amy Verhelle-Smith
Tina Vroman
Lea Walls
Linda Wandrych
Kortney Wells

SNS CRENDTIALED

MEMBERS*

*As of October 1, 2026

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 to show the real sparkle behind student success.

MEMBERS

Lori Adkins, MS
June Altom
Lisa Archey
Richard Browder
Melanie Brummeler MA, RD
Aaron Burnett
Kathy Clouse
Daniel Connors
Brittany Damerow
Mary Darnton
Michael Devries
Krista Dixon
Sarah Dyer
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
Nancy LaFave
Dawn Madison
Sarah Mason
Emily Mattern
Jennifer Mattison
Carolyn Morfino
Dawn Mosey
Samantha Mozdzierz
Tracy Nelson
Gavin Northey
Elissa Penczar
Alice Jo Rainville, PhD, RD
Teresa Rogers
Haleigh Savage
Robin Scheffler
Matt Severson
Amanda Snider
Gina Stanford
Kristen Strong
Linda Stull
Carolyn Thomas
Karen Thomas
Lindsey Torres
Ann Whetstone
Shanna Williams, RD
Charles Wolford
Caitlyn Wood
Stacey Wykoski
Jennifer Yee

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** or scan the QR code.

SCAN TO LEARN MORE

SCHOOL NUTRITION ASSOCIATION

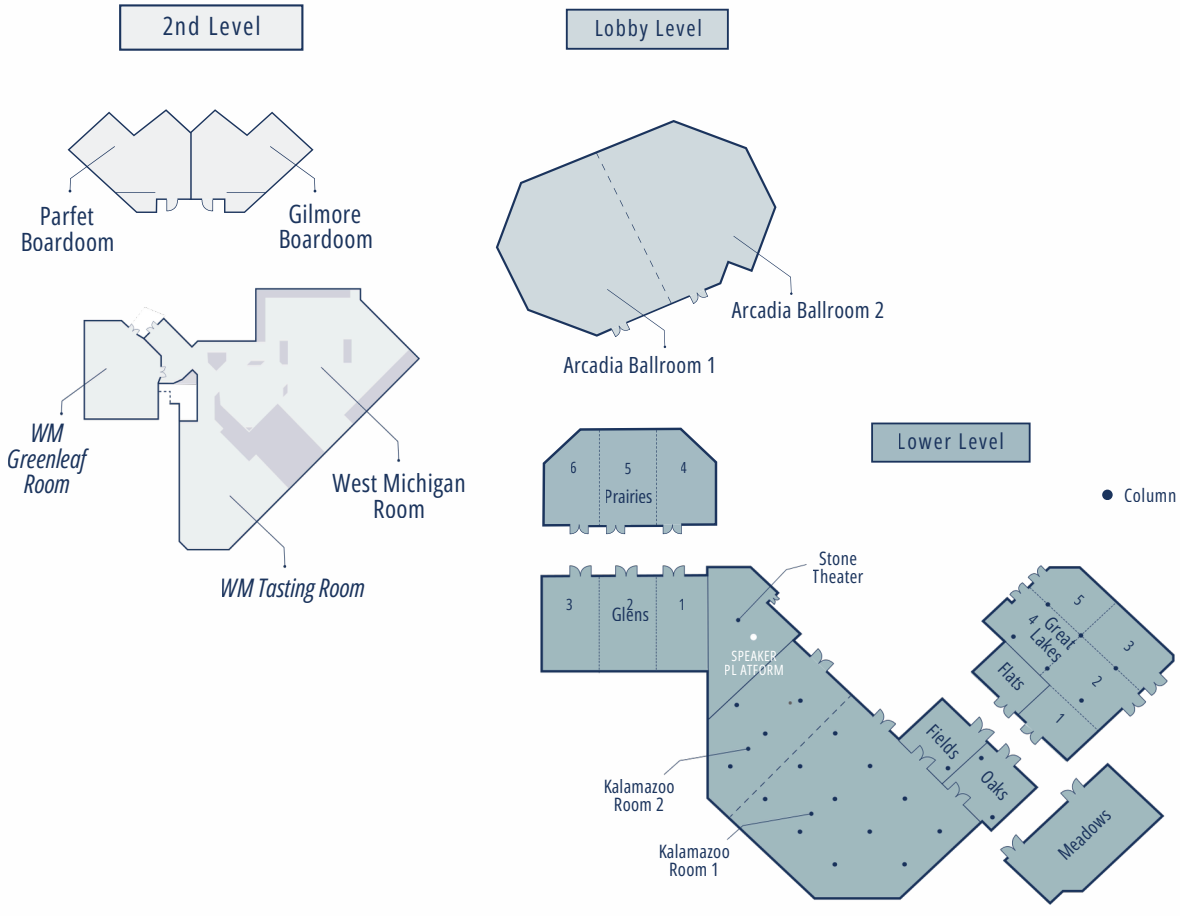
STAR CLUB

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!

314	Mary Kurkowski
272	Janet Gaffke
191	Caroline Dylewski
148	Daniel Connors
139	Sara Simmerman
130	Pat Schuchardt
126	Andrea Dysard
115	Carolyn Thomas
107	Brantly Russell
100	Katie McConkie
100	Paul Yettaw
79	Jennifer Mattison
70	Dan Gorman
67	Benjamin Matzke
64	Mandy Sosnowski
61	June Altom
61	Cynthia Nickerson
59	Janet Allen
50	Sarah Stone
50	Charles Wolf
40	Emiona Kreste
37	Stacey Wykoski
34	Lisa Beardsley
29	Samantha Mozdzierz
27	Gloria Bourdon
27	Isaac Hatcher
26	Amy Verhelle-Smith
25	Jackie Coffey
25	John Galacz
22	Brent Bishop
22	Brenda Blankenship
22	Mary Vanas
21	Lori Adkins, MS
21	John Estrada
21	Anna Gross
20	Gail Enders
20	Dawn Pully
20	Jeremy Yettaw
18	Michele Lubahn
17	Diane Golzynski
17	Kathy Guiney
17	George Siedis
16	Cherie Myers-Trent
15	Mary Darnton
15	Rebecca Nutt
14	Janet Jager
14	Rhonda Sapp
14	Cynthia Shaheen
14	Kristin Stewart, RD
13	Gavin Northey
12	Paul Keene
11	Susanne Kradt
11	Marianne Romsek
11	Charles Wolford
10	Sarah Dyer
10	Jean Kish
10	Carrie Strait
10	Jeff Ward



HOTEL
MAP



SCAN TO LEARN MORE

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

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Smart Mouth "Feed More Kids"

Sun Valley Foods

Town Center Inc

Treetop since 1960

Milk Means More — United Dairy Industry of Michigan

Ventura Foods

Wild Mike's Ultimate Pizza

GOLD

AccuTemp Products
Albie's
Arlington Valley Farms
Baker Boy
Buensa Vista Foods
Butterball
Campbell's Foodservice
Chobani
CJ Schwan's
Cook's Direct
CORE Foodservice
Country Fresh
Descon
Domino's Smart Slice
Don Lee Farms
ES Foods
Great Lakes Farm to Freezer
Great Lakes Furniture Supply
HRI, Inc.
Integrated Food Service
J&J Snack Foods
Juice Bowl/gro
Kellanova/Mars Snacking
Lactalis
Land O'Lakes
Los Cabos Mexican Foods
McCain Foods
Michael Foods
Michigan Beef Industry Commission
Mickey's Brands
Mondelez International
Nardone
Nippon Shokken USA
Oliver Packaging & Equipment
Otis Spunkmeyer
Prairie Farms
Professional Reps
Proview by Tasty Brands
Rich Chicks
S&F Foods
SMART Systems
Sonicu
Steifel Associates
Super Bakery
Tabatchnick Fine Foods
Tasty Brands
The Common Market
Tyson
WK Kellogg Co
Zink Foodservice

SILVER

Amazing Chickpea
Apple & Eve - SWITCH
BagelFull/Net Fresh
Barfresh
Basic American Foods
Bongards
Brookwood Farms
Buddy Fruits
Butter Buds
Cavendish Farms
Champion Foodservice
Classic Delight
Conagra
CresCor
David's Cookies
Del Real Foods
DNO Produce
Dole
ENVY
Fat Cat Bakery
Froot Jooce
Harvest Hill Beverage Company
High Liner Foods
Highland Beef Farms
Huhtamaki
Idahoan Foods
JonnyPops
JTM Food Group
Kikkoman Sales USA
Lamb Weston
Moon Pies
Mrs. T's Pierogies
Net Fresh
Ocean Spray
PCP / Del Monte Fruit
Pilgrim's Pride
Rebellyous Foods
Red Gold
Rubicon
Ruiz Foods
Savannah Food Company
SchoolCafe + PrimeroEdge
ShineWater Kids Drink Boxes
Sobo Foods
SPARC: School Purchasing & Resource Consortium
Sun Butter
Sysco Corporation
Tasty Blends
Taylor Farms
The JM Smucker Company
The Slush Company
Trident Seafoods
Yang's 5th Taste
Zee Zees

BRONZE

Ben's Original
Father Sam's Bakery
That's It