



# **SNA OF OHIO 70TH ANNUAL CONFERENCE**

## **OFFICIAL GUIDE**

**JUNE 10-12, 2025**

**Embassy Suites Columbus-Dublin  
Dublin, Ohio**



# REGISTRATION OPTIONS

## **CLICK HERE TO REGISTER!**

Please register early, if possible! The registration deadline (unless we reach capacity before the deadline) is May 28th. Online or in-person registrations will be accommodated if space allows.

**\$350** - School District Attendees - Full Conference (excludes the June 10th SNS Exam)

**\$350** - Current SNA of Ohio Industry Members - Full Conference (excludes the June 10th SNS Exam)

**\$195** - One-day registration for School District attendees and Industry Members (choose June 11th or 12th)

**\$195** - Students and Retirees - Full Conference (excludes the June 10th SNS Exam)

**\$150** - Chapter Leader Full Conference registration rate

### **CEU INFORMATION - EARN UP TO 10 CEUS!**

SNA's Certificate in School Nutrition and School Nutrition Specialist (SNS) Credential are aligned with USDA Professional Standards. For more information, visit [www.schoolnutrition.org/certificate](http://www.schoolnutrition.org/certificate).

Annual training for USDA Professional Standards counts toward continuing education requirements for maintaining the SNA certificate and credentialing status. 1 SNA Continuing Education Unit (CEU) = 1 hour of training for USDA Professional Standards.

### **SCHOLARSHIP FUNDRAISER RAFFLE TICKETS**

Back by popular demand, we will have a basket raffle again this year! You may purchase scholarship fundraiser raffle tickets onsite at the conference by cash, credit card, or check payment. Winners will be drawn live at the end of the conference. Local Chapters and Industry Members - Begin thinking of ideas for a basket to donate! Please reach out to Stacey Bettis with any questions about donations to benefit the scholarship fund.

### **SNA OF OHIO INDUSTRY SPONSORSHIPS**

Check out the 2025 Annual Conference Sponsorships! Introduce our keynote speaker, or be featured on the 2025 Conference App! Learn more about this year's sponsorships [HERE](#) and sign up for your sponsorship [HERE](#).

### **CONFERENCE PRESENTERS/SPEAKERS**

Our office reached out in April with speaker registration information, presentation templates, and other conference logistics. Please reach out to [Sydney@assnoffices.com](mailto:Sydney@assnoffices.com) if you have any questions regarding your session or the 2025 Annual Conference.

### **2025 AWARD & SCHOLARSHIP WINNERS, RETIREES, & CURRENT CHAPTER PRESIDENTS**

The SNA of Ohio office has reached out to Award & Scholarship winners and retirees with notifications and details about the luncheon recognition program on Wednesday, June 11th.

**WiFi Information:**    **Network: Embassy Meeting**  
**Password: esdn2025**



# SCHEDULE OF EVENTS

## TUESDAY, JUNE 10

- 7:30AM - 6:00PM**      **REGISTRATION/CHECK IN**
- 8:00AM - 12:00PM**      **SNS EXAM (PRE-APPLICATION REQUIRED)**      **Room: Metro Room**  
Moderators: Jennifer Hirsch & Krys Hess
- 10:00AM - 12:00PM**      **BOARD/IAC/CHAPTER LEADER ORIENTATION (INVITE ONLY)**      **Room: Dublin B**
- 12:00PM - 1:00PM**      **ORIENTATION LUNCH (INVITE ONLY)**      **Room: Post Room**
- 1:00PM - 4:00PM**      **PRE-CONFERENCE SESSION MISE EN PLACE: PREPARING FOR YOUR SCHOOL YEAR**

### TIPS AND TRICKS TO MENU SUCCESS WITH THE NEW USDA FINAL RULE

0.25 HOURS CEU 1100 MENU PLANNING, 0.25 HOURS CEU 3000 ADMINISTRATION,  
0.5 HOURS CEU 2000 OPERATIONS

**Presenter: Lauren Marlow, Manager of Nutrition, Cincinnati Public Schools | Dublin Grand Ballroom**

**Moderator: Megan Grippa**

Have questions about how to write menus to meet the new USDA Final Rule, with implementations coming over the next few years? You are not alone! Come and hear from other foodservice professionals about how they are planning to exceed the new regulations.

While meeting regulations is important, the key is to change and improve with student preference at the forefront. Get ready to dive into the new regulations and what that means for menu planners, while gaining some tips and tricks to take back to your district.

### ADVANCED MENU PLANNING

1 HOUR CEU 1100 MENU PLANNING

**Dublin Grand Ballroom**

**Presenter: Alison Jordan, Sales Manager, JTM Food Group | Moderator: Megan Grippa**

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

# TUESDAY, JUNE 10 - CONTINUED

## AR REVIEW PREPARATION SESSION

0.5 HOURS CEU 3000 ADMINISTRATION,

0.5 HOURS CEU 3200 PROGRAM MANAGEMENT

**Dublin Grand Ballroom**

**Presenters:** Scott Limburg (Education Program Specialist, Ohio Department of Education & Workforce) & Tacin Brooks (Food Service Director, Youngstown City School District)

**Moderator:** Megan Grippa

Prepare for your next Administrative Review with firsthand insights from both food service directors who have successfully navigated the process and a representative from the Ohio Department of Education & Workforce. This session will cover how to organize materials, common pitfalls from both the director and reviewer perspectives, and what reviewers look for during the process. Attendees will see examples of review materials, including binders and documentation strategies, to help streamline preparation and ensure compliance. Don't miss this opportunity to gain valuable tips and ask your pressing questions!

**4:30PM - 7:30PM**

**BOARD/IAC MEETING AND DINNER**

**Room: Dublin B**

**7:30PM - 9:30PM**

**WELCOME RECEPTION - GAME NIGHT!**

**Room: Dublin A**



# WEDNESDAY, JUNE 11

**6:30AM - 7:30AM**

**MORNING YOGA**

**Room: Limerick**

**7:30AM - 4:30PM**

**REGISTRATION/CHECK IN**

**7:30AM - 4:30PM**

**INDUSTRY INFORMATION STATION**

**8:00AM - 8:30AM**

**CHAPTER PRESIDENT'S MEETING  
(CURRENT & INCOMING CHAPTER PRESIDENTS)**

**Room: Post**

**8:00AM - 8:30AM**

**FIRST TIMERS SESSION**

**Room: Riverside**

**8:45AM - 9:00AM**

**2025 ANNUAL CONFERENCE WELCOME**

**Dublin Grand Ballroom**

**9:00AM - 10:15AM**

**BE HAPPY. WORK HAPPY. BECAUSE HAPPY PEOPLE MAKE GOOD THINGS HAPPEN!**

0.5 HOURS CEU 4000 COMMUNICATIONS & MARKETING,

0.75 HOURS CEU 3400 HUMAN RESOURCES & STAFF TRAINING

**Dublin Grand Ballroom**

**Presenter:** Kim Hodous, Speaker and Author, Kim Hodous Speaks

**Moderator :** SESCO & TriMark

Making good things happen - for yourself, your co-workers, your students and communities - is what work is all about And happiness is a legitimate path to getting there. Focusing on small actions and daily practices that can increase your emotional wellbeing and sense of fulfillment have been proven to make you not only happier, but also more engaged, productive, creative and even healthier. In this fun keynote, Kim takes all the data and distills it down into five simple habits, that can be mastered by anyone, done in less than 60 seconds, and will make a lasting change in your happiness - at work and in life.



# WEDNESDAY, JUNE 11 - CONTINUED

**10:15AM - 10:30AM** BEVERAGE BREAK

**10:30AM - 11:15AM** BREAKOUT SESSIONS:

## **Breakout 1: Dealing with Dietary Restrictions and Allergies**

0.75 HOURS CEU 2200 SERVING FOOD

**Room: Dublin C/D**

**Presenters: Emily Reynolds & Olivia Kendall, Registered Dietitians, Project School Nutrition**

**Moderator: Amy Voigt**

Providing safe, inclusive, and compliant meals for students with dietary restrictions is essential in today's school nutrition programs. This session will equip K-12 food service professionals with the knowledge and strategies needed to manage food allergies. Learn best practices for menu planning, cross-contamination, communication with families, and how to appropriately read ingredient labels. Join us to enhance your approach to dietary accommodations and create a school nutrition program where every student can confidently enjoy their meals.

## **Breakout 2: School Nutrition Budgeting Tips for Directors**

0.75 HOURS CEU 3300 FISCAL MANAGEMENT

**Room: Riverside**

**Presenter: Jennifer Knapp, Treasurer/CFO, Independence Local Schools**

**Moderator: Andrew Mendez**

Managing finances in school nutrition programs can be challenging, but with the right strategies, districts can maximize resources and ensure long-term sustainability. In this session, a seasoned district treasurer, and former school nutrition director, will provide practical insights and actionable tips to help school nutrition teams navigate budgeting, forecasting, and financial decision-making. Attendees will learn best practices for maintaining financial stability, optimizing revenue streams, and making data-driven financial choices. Whether you're facing rising costs, revenue challenges, or looking to improve financial efficiency, this session will equip you with the tools to strengthen your program's financial foundation.

## **Breakout 3: Kitchen Layout and Planning to Purchase for Maximum Efficiency and Ease of Use**

0.75 HOURS CEU 3500 FACILITIES & EQUIPMENT PLANNING

**Room: Dublin A/B**

**Presenters: Drew Patterson (Culinary Support, Zink Foodservice) & Tim Ronnebaum (Design Build Project Executive, C&T Design and Equipment) | Moderator: Deanne Kelbley**

A well-planned kitchen remodel or equipment purchase can enhance efficiency, but poor planning can lead to costly mistakes. This session will guide food service professionals through the key considerations for successful kitchen layout and planning. Learn how to assess operational needs, utilize available resources, and ask the right questions before making investments. Gain insights on common pitfalls and best practices to ensure your kitchen upgrades support long-term success.



# WEDNESDAY, JUNE 11 - CONTINUED

**11:15AM - 11:30AM**      **BREAK**

**11:30AM - 12:15PM**      **BREAKOUT SESSIONS:**

## **Breakout 1: The Ethics of Food Service (11:30am - 12:30pm)**

1 HOUR CEU 3000 ADMINISTRATION

**Room: Riverside**

**Presenter: Dan Ellnor, Central Regional Sales Manager, Cres Cor | Moderator: Stacey Bettis**

Today's food service environment is more complex than ever. Just doing the "right thing" has never been harder. Ethical considerations in modern food service are multifaceted, encompassing food safety, labor rights, environmental impact, marketing practices, workplace culture, and adaptation to global challenges. Addressing these areas is essential for building a responsible and sustainable food service industry. In this one hour session learn to LEAD with Integrity personally, departmentally, and professionally for yourself and for your community. If not now, when? If not you, who?

## **Breakout 2: Tips for Directors to Communicate to Treasurers**

0.25 HOURS CEU 3400 HUMAN RESOURCES & STAFF TRAINING,

0.5 HOURS CEU 3200 PROGRAM MANAGEMENT

**Room: Dublin C/D**

**Presenter: Jennifer Knapp, Treasurer/CFO, Independence Local Schools | Moderator: Andrew Mendez**

A strong partnership between school nutrition directors and district treasurers is key to financial success—but understanding how treasurers communicate and operate can make all the difference. In this session, a district treasurer, and former school nutrition director will share insights on their role, priorities, and decision-making processes, helping nutrition directors build stronger, more effective collaborations. Learn practical strategies for clear communication, financial planning, and leveraging your treasurer's expertise to strengthen your program's financial health. Walk away with actionable tips to foster a productive working relationship, ensuring your department's financial needs are understood and supported.

## **Breakout 3: Be HAPPY. Live HAPPY. Finding Balance & Staying Happy in a High Demand World!**

0.25 HOURS CEU 4000 COMMUNICATIONS & MARKETING,

0.5 HOURS CEU 3400 HUMAN RESOURCES & STAFF TRAINING

**Room: Dublin A/B**

**Presenters: Kim Hodous, Speaker and Author, Kim Hodous Speaks | Moderator: Janelle Brunswick**

Today's culture of 'do more with less' can leave you feeling un-fulfilled, un-motivated and exhausted. In this talk Kim reveals how creating habits of happiness not only help us to be happy, but they help us to LIVE happy. Encompassing body, mind and spirit, this talk is chock full of tips and strategies of how to start your day, end your day and LIVE your days so you are balancing your priorities, minimizing stress, becoming healthier and ultimately, feeling happy and fulfilled in all the nooks and crannies of your life.

# WEDNESDAY, JUNE 11 - CONTINUED

**12:15PM - 12:30PM**      **BREAK**

**12:30PM - 2:15PM**      **ANNUAL AWARDS/RECOGNITION LUNCHEON**

**Dublin Grand Ballroom**

**2:15PM - 2:30PM**      **BREAK**

**2:30PM - 3:15PM**      **BREAKOUT SESSIONS:**

## **Breakout 1: Canva Hacks to Make your Marketing POP!**

0.75 HOURS CEU 4000 COMMUNICATIONS & MARKETING

**Room: Riverside**

**Presenters: Liz Roesel, President, Co-Founder, SEA Level Social | Moderator: Janelle Brunswick**

Learn how to transform your marketing materials for the school year and impress everyone with your design skills! Whether you're a Canva Pro or new to this user-friendly program, this session has something for everyone.

## **Breakout 2: Rediscovering Life's Little Lessons**

0.75 HOURS CEU 3400 HUMAN RESOURCES & STAFF TRAINING

**Room: Dublin A/B**

**Presenter: Andrew Mendez, Food Service Director, Kenston Local Schools | Moderator: Stacey Bettis**

Becoming a father has been one of the most transformative experiences of my life. In the first year with my daughter, I've been reminded of several important life lessons—lessons I knew but had somehow taken for granted. In this message, I will share some of the insights my daughter has taught me, and how these simple yet profound reminders can inspire us to live with greater intention. My hope is that through my journey, you too will find encouragement and a renewed perspective to carry into your daily life.

## **Breakout 3: Fork Farms; Creating Ownership and Engagement Through Hydroponics**

0.75 HOURS CEU 1200 NUTRITION EDUCATION

**Room: Dublin C/D**

**Presenters: Anne Rogerson (Associate Vice President Strategic Partner Expansion, Fork Farms), Ginni Vaccaro (School Nutrition Director, Mentor Public Schools), Amy Voigt (Foodservice Supervisor, Brecksville-Broadview Heights City Schools) | Moderator: Krys Hess**

Join us for a hands-on experience and insightful panel discussion. Ginni Vaccaro and Amy Voigt will share their experiences collaborating with special education and CTE programs to grow fresh, nutrient-rich leafy greens and herbs year-round while engaging students in STEM learning. From integrating hydroponic gardens into classrooms to utilizing fresh produce in cafeteria meals, this panel will offer actionable tips for making farm-to-school activities relevant and inclusive across all abilities and grade levels, and stories of impact on students. Anne Rogerson of Fork Farms will give an overview of hydroponics within nutrition services and how to navigate expanding this sort of opportunity within your program. We will conclude with hands-on farming -- plant a seedling, test the pH, harvest a plant. Walk away with lettuce and the tools, leadership strategies, and vision needed to cultivate a thriving hydroponics program that benefits students, staff, and the entire community!

# WEDNESDAY, JUNE 11 - CONTINUED

3:15PM - 3:30PM

BREAK

3:30PM - 4:30PM

**Stand for your Team: Fueling Compassion and Inner Drive for Thriving Teams**

**Dublin Grand Ballroom**

0.5 HOURS CEU 3400 HUMAN RESOURCES & STAFF TRAINING,  
0.5 HOURS CEU 3200 PROGRAM MANAGEMENT

**Presenters: Ashley Morena, Founder/CEO, Project School Nutrition**

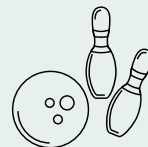
**Moderator: Megan Grippa**

Belief is the foundation of great leadership. In this inspiring session, discover the power of self-affirmation through the I AM statement, the impact of gratitude, and the importance of standing strong for your team. Learn how embracing self-belief fuels confidence, fosters team unity, and creates a culture of support and growth. Walk away with practical tools to cultivate gratitude, inspire your team, and lead with purpose. It starts with you—believe in yourself, empower your team, and watch them thrive.



7:00PM - 9:00PM

**WEDNESDAY NETWORKING RECEPTION: STAR LANES POLARIS**



**WEAR YOUR SCHOOL SPIRIT TODAY!**

# THURSDAY, JUNE 12

6:30AM - 7:30AM

**MORNING YOGA**

**Room: Limerick**

7:30AM - 2:00PM

**REGISTRATION/CHECK IN**

7:30AM - 2:00PM

**INDUSTRY INFORMATION STATION**

8:30AM - 9:15AM

**ANNUAL BUSINESS MEETING BREAKFAST**

**Dublin Grand Ballroom**

9:15AM - 9:30AM

**BREAK**





# THURSDAY, JUNE 12 - CONTINUED

## 9:30AM - 10:15AM BREAKOUT SESSIONS:

### **Breakout 1: Slice, Dice, and Master: Essential Knife Skills for School Nutrition Professionals**

0.75 HOURS CEU 2100 FOOD PRODUCTION

**Room: Riverside**

**Presenters: Josh Ashley (Student Nutrition Supervisor, Beavercreek City Schools) & Chef David Drapes | Moderator: Amy Voigt**

Sharpen your culinary skills in this hands-on session led by Chef David and Josh, the dynamic duo from Beavercreek City Schools. Whether you're a seasoned kitchen pro or just getting started, this 45-minute class will teach you essential knife techniques to improve efficiency, safety, and precision in your kitchen. Learn how to handle, maintain, and use knives like a chef, and discover how these skills can elevate meal prep in school nutrition programs. Get ready to chop with confidence and take your culinary expertise to the next level!

### **Breakout 2: A Place at the Table - Celebrating Various Food Cultures to Drive Participation**

0.75 HOURS CEU 1200 NUTRITION EDUCATION

**Room: Dublin C/D**

**Presenter: Kayla McDaniel, Director of Food & Nutrition, Plymouth Canton Community Schools**  
**Moderator: Dan Moss**

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.

### **Breakout 3: Mindfulness Practices: The Perfect Recipe for Managing Stress and Burnout**

0.25 HOURS PROGRAM MANAGEMENT,

**Room: Dublin A/B**

0.5 HOURS CEU 3400 HUMAN RESOURCES & STAFF TRAINING

**Presenter: Lisa Beaty, Executive Coach and Consultant Integrated Leadership Systems**

**Moderator: Kelsey Warren**

Mindfulness has become a key ingredient in managing the challenges of everyday life. With a rich history and numerous studies backing its benefits, mindfulness is like a secret recipe that enhances cognitive function, reduces stress, and boosts overall well-being. But how can you blend mindfulness into the busy mix of your work and personal life? In this workshop, we'll explore the science behind mindfulness, and more importantly, we'll get hands-on in the kitchen of the mind and body. Together, we'll sample a variety of mindfulness techniques, helping you discover the perfect recipe that works for you.

## 10:15AM - 10:45AM BEVERAGE BREAK

# THURSDAY, JUNE 12 - CONTINUED

10:45AM - 11:45AM

## Speed Scratch Solutions for School Meals

0.25 HOURS CEU 1120 CYCLE MENUS,  
0.25 HOURS CEU 1150 MEAL PATTERN,  
0.5 HOURS CEU 1170 USE OF USDA FOODS

Dublin Grand Ballroom

**Presenters:** Alison Jordan (Sales Manager, JTM Food Group), Holly McGarry (K12 Specialist, Axicon), Pam Reitz (K12 Education Specialist, Rizwitsch Sales), Michelle Verdell (K12 Specialist, CORE Foodservice) | Moderator: Megan Grippa

The first goal in menu planning is to source high quality ingredients at a cost-effective price. Next, it's time to take those ingredients and apply the latest foodservice trends for appealing menus generating higher program participation. Simple enough in theory, but sometimes a challenge to execute. Join your industry partners while they cross-merchandise USDA Foods with fresh ingredients to achieve speed-scratch solutions that meet the USDA meal pattern guidelines and appeal to students. Attendees will learn the latest recipe concepts and standardized recipes tested and ready to apply at your program!

11:45AM - 12:45PM

## LUNCH WITH DEW UPDATES

Dublin Grand Ballroom

**Presenters:** Brian Davis, Assistant Administrator & Misty Davis, Assistant Director at Ohio Department of Education & Workforce

Moderator: Sponsor

12:45PM - 1:45PM

## When Helping People Isn't Helping People: Uncovering Hidden Pitfalls of Leadership

1 HOUR CEU 4100 COMMUNICATIONS & MARKETING

Dublin Grand Ballroom

**Presenter:** Lisa Beaty, Executive Coach and Consultant  
**Integrated Leadership Systems** | Moderator: Sponsor

As leaders, our goal is to craft the perfect recipe for success, but sometimes our well-intentioned efforts can spoil the mix. This session explores those tricky moments when our efforts might actually hold people back instead of lifting them up. We'll cover how to balance support with giving people space, encourage real growth, and build trust without crossing boundaries. Walk away with practical tips to fine-tune your leadership style and ensure your help truly helps.



1:45PM

## CONFERENCE CLOSING REMARKS & RAFFLE DRAWINGS!

Dublin Grand Ballroom

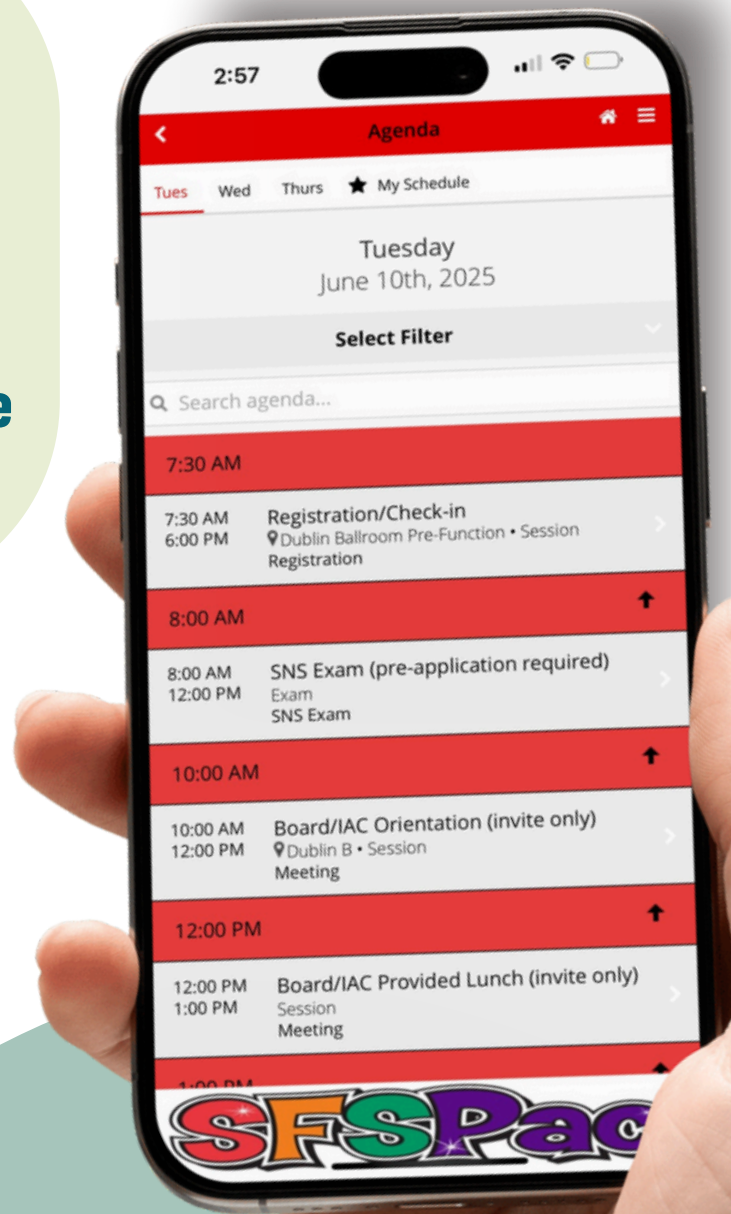


# DOWNLOAD OUR FREE CONFERENCE APP!

# results @ hand

Download the *Results@Hand* app to access everything you need for this year's conference—all in one place. View the full agenda, browse the list of speakers, and stay up to date with all conference details, right from your phone.

Available for free in the App Store and Google Play.



# ANNUAL CONFERENCE HOST SITE INFORMATION

This year's host site for the conference and hotel rooms is the Embassy Suites by Hilton Columbus - Dublin, located at **5100 Upper Metro Pl, Dublin, OH.**



## HOTEL ROOM RESERVATIONS

A limited number of discounted hotel rooms are available for the nights of June 9, 10, 11 and 12. The conference block rate is \$152 (plus taxes) per night for single and double occupancy.

## TO RESERVE YOUR HOTEL ROOM BY MAY 19TH, VISIT [SNA OF OHIO 2025 ANNUAL CONFERENCE HOTEL ROOM BLOCK.](#)

- Please reference Group Name: SNA of Ohio 2025 Conference and Group Code: 93i
- You may also call Central Reservations at 800.220.9219 to reserve.

### PARKING

**Complimentary parking is available onsite for overnight guests and day guest attendees for the SNA of Ohio Annual Conference.**

### WIFI INFORMATION:

**Network: Embassy Meeting**

**Password: esdn2025**





# WHAT DO YOU KNOW ABOUT SNA OF OHIO?



## WHO ARE WE?

The School Nutrition Association of Ohio is a statewide nonprofit professional organization representing more than **1,200** members who provide quality, nutritious meals to all students across the state.

## WHAT IS OUR MISSION?

The School Nutrition Association of Ohio promotes healthful meals and nutrition education. SNA of Ohio members nourish the minds of Ohio's students on a daily basis, providing them with the fuel they need to learn in the classroom. As the leading authority on school lunch in Ohio, the SNA of Ohio is committed to advancing good nutrition for all students.

## HOW DO WE DO THAT?

By offering scholarships for professional development, networking opportunities, advocacy information, and social media platforms to promote and endorse school nutrition programs from across the state.

## SCHOLARSHIP OPPORTUNITIES

Apply for opportunities to attend both local and nationwide conference to increase your access to resources to bring back to your district!

## ADVOCACY INFORMATION

Receive emails from SNA and SNA of Ohio to increase your opportunities to advocate for the needs of your program to your local legislators!

## SOCIAL MEDIA PLATFORMS

Follow SNA of Ohio on Facebook, Instagram, and Twitter to see highlights from local districts, get information about conferences, or find out when you can attend the next School Nutrition Association of Ohio Board Meeting!

   @SNAOHIO



# HOW CAN YOU GET INVOLVED WITH SNA OF OHIO?



## WAYS YOU CAN GET INVOLVED:

- Join an SNA of Ohio local chapter - use the QR code here to find out more and sign up!
- VOLUNTEER! You don't have to be in a local chapter to be awesome - reach out to our Lead Regional Director, Ron McWhorter at [rmcwhorter@lmsdoh.org](mailto:rmcwhorter@lmsdoh.org) to find out how you can help with a single opportunity.
- Attend the meetings! Do you want to be a voice in Ohio's support of School Nutrition? Attend a quarterly board meeting and have the most up to date information from our state and industry partners, and most importantly, have your voice heard!



## SNA OF OHIO LOCAL CHAPTERS

Lake Erie (22)  
North Central (48)  
Sandusky-  
Blanchard (74)

S.A.N.D. (43)  
The 76ers -  
Stark County (76)  
Western Reserve (4)

Lima Metro (2)  
SNAP (6)  
Miami Valley (57)

Mahoning,  
Trumbull,  
Columbiana  
Counties (78)

## SCHOLARSHIP TESTIMONIALS

An SNA of Ohio Scholarship to a conference could be the reason you get to attend and try something new! Here's what a past Ohio Scholarship winner had to say.

### DEANNE KELBLEY, RD, LD, SNS

"I was fortunate enough to win a scholarship from SNA of OH that paid for my School Nutrition Specialist (SNS) exam fees. It is not an easy exam, but I studied hard and passed! The SNS Credential gives me the opportunity to enhance my individual performance and professional image as a school nutrition professional. The Credential qualified me to attend the Executive Leadership Program held at Georgetown University in Washington, DC., and shows how dedicated I am to School Nutrition by educating students and improving their quality of life. Thank you, SNA of OH, for the opportunity to acquire this credential!"

## HOW TO GET INVOLVED LOCALLY!

If you are in the Northeast or West Central areas, there's a local chapter for you to join! Please use the QR code to access the contact information on the SNA of Ohio webpage and learn more about your local chapter! Don't have a local chapter, but want to start one? Reach out to our Lead Regional director, Ron McWhorter at [rmcwhorter@lmsdoh.org](mailto:rmcwhorter@lmsdoh.org) for more information about local chapters!

