



# SNA OF OHIO

**71ST ANNUAL CONFERENCE**

**OFFICIAL GUIDE**

**June 9-11, 2026**

**Cleveland Marriott East  
Cleveland, Ohio**



# REGISTRATION OPTIONS

## [CLICK HERE TO REGISTER!](#)

Please register early, if possible! The registration deadline (unless we reach capacity before the deadline) is May 22nd. Online or in-person registrations will be accommodated if space allows.

**\$359** - School District Attendees - Full Conference

**\$359** - Current SNA of Ohio Industry Members - Full Conference

**\$199** - One-day registration for School District attendees and Industry Members

**\$199** - Students and Retirees - Full Conference

## 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 2026 Annual Conference Sponsorships! Introduce our keynote speaker, or be featured on the 2026 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 2026 Annual Conference.

## 2026 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 10th.



# SCHEDULE OF EVENTS

## TUESDAY, JUNE 9

★ FUTURE LEADERS TRACK

**8:00AM - 6:00PM**

**REGISTRATION/CHECK IN**

**9:30 - 11:00AM**

**BOARD ORIENTATION - INVITE ONLY**

**Cleveland**

**11:00AM - 12:20PM**

**INDUSTRY MEMBER ROUND TABLE**

Pre-registration required

**Ballroom 1-4**

**12:15 - 1:00PM**

**LUNCH FOR INDUSTRY ROUND TABLE PARTICIPANTS**

**1:00 - 1:15PM**

**PRE-CONFERENCE WELCOME**

Speaker: Deanne Kelbley

**Ballroom 1-4**

**1:15 - 2:15PM**

**WHEN THE CONVERSATION GETS HOT - DIRECTOR FOCUS**

**Ballroom 1-4**

**PRESENTER: BRAD LOVELL | MODERATOR: DEANNE KELBLEY**

In food service, we know things heat up quickly and conversations can too. Some conversations are uncomfortable but necessary. Our time together will focus on the importance of speaking truth clearly while leading with grace, even in difficult moments. It highlights how addressing issues early, with calm, clarity, and respect, helps protect relationships, strengthen teams, and keep the kitchen running smoothly.

**2:15 - 3:15PM**

**P&L SESSION - DIRECTOR FOCUS**

**Ballroom 1-4**

1.0 HOUR CEU - 3340 FISCAL MANAGEMENT

**PRESENTER: ALEXIS WEBER | MODERATOR: DEANNE KELBLEY**

Your job title isn't Chief Financial Officer or Business Manager but sometimes that can seem like a more fitting title. Managing a Child Nutrition program or Food Service Department encompasses far more than the USDA meal patterns and food truck deliveries. In this session we will talk about the big picture of profit and loss and what you need to focus on to operate a fiscally successful department.

**3:15 - 3:30PM**

**BREAK**

**3:30 - 4:30PM**

**CRITICAL COLLABORATIONS: INDUSTRY & DIRECTORS  
WORKING TOGETHER - DIRECTOR FOCUS**

**Ballroom 1-4**

1.0 HOUR CEU - 4140 DEVELOP COMMUNICATION SKILLS

**PRESENTER: DAN MOSS (NATIONAL FOOD GROUP), HOLLY MCGARRY (ACXION),  
STACEY BETTIS (STARK COUNTY ESC), JACOB GREEN (LAKEWOOD CITY SCHOOLS)**  
MODERATOR: DEANNE KELBLEY

# TUESDAY, JUNE 9 - CONTINUED

4:30PM

**QUEEN OF HEARTS RAFFLE - DRAWING**

PRESENTER: DEANNE KELBLEY

4:30 - 7:00PM

**BOARD OF DIRECTORS/IAC MEETING/DINNER**

**Cleveland**

7:00-9:00PM

**EVENING GAME NIGHT RECEPTION**

**Foyer/Ballroom 1-4**

# WEDNESDAY, JUNE 10

6:00 - 7:00AM

**YOGA**

INSTRUCTOR: KRYS HESS

**Portage**

7:30 - 9:00AM

**BREAKFAST PROVIDED**

8:00AM - 6:00PM

**REGISTRATION/CHECK IN**

8:00 - 8:30AM

**CHAPTER PRESIDENT'S MEETING**

**Cleveland**

8:00 - 8:30AM

**FIRST TIMERS SESSION**

PRESENTERS: DEANNE KELBLEY & JESSICA WALKER

**Geauga**

8:45 - 9:00AM

**CONFERENCE WELCOME**

PRESENTERS: DEANNE KELBLEY & MEGAN GRIPPA

\*Game Night Winners Announced

**Ballroom 1-4**

9:00 - 10:00AM

**PERSONAL CLIMATE & CULTURE ... IT'S UP TO YOU**

**Ballroom 1-4**

0.5 HOURS CEU 3440 HUMAN RESOURCES AND STAFF TRAINING

0.5 HOURS CEU 3400 HUMAN RESOURCES AND STAFF TRAINING

**SPEAKER: GERRY BROOKS**

MODERATOR: PILGRIM'S FOOD SERVICE

The focus on student achievement should always start with climate and culture. When a school has a positive climate and culture, student achievement goes hand in hand with those characteristics. Test scores do not change climate and culture. Climate and culture changes test scores. Gerry uses his videos to develop a strategy for making the workplace a pleasant place where faculty, administrators, and support staff all maintain mutual respect, regardless of personal differences, resulting in more efficient and fulfilled workers. Gerry will share policies that he has incorporated that promote a healthy respectful working relationship even when opinions differ. He will also share ideas that maximize opportunities to get to know staff members and create camaraderie, taking advantage of 15 seconds here and there throughout the day. Gerry will inspire educators with personal stories to remind them of the reason they endure the trials of working in education today. They will leave refreshed and encouraged.



10:00 - 3:00PM

**SNACK BAR - LOUNGE FOR CONFERENCE FIRST TIMERS, SNA  
OF OHIO VOLUNTEERS & CHAPTER LEADERS/BOARD MEMBERS**

**Portage**

10:00 - 10:30AM

**BREAK**

# WEDNESDAY, JUNE 10 - CONTINUED

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

**S Stage: *Share Table Success: Evidence-Based Strategies to Cut Waste, Promote Nutrition, and Ensure Food Safety***      **Ballroom 1-4**

0.75 HOURS CEU 2620 PRACTICE GENERAL FOOD SAFETY PROCEDURES

**Presenters: Melissa Prescott and Rebecca Naab, Case Western Reserve University School of Medicine**

Moderator: Mikaela Stemen

Research shows that schools using share tables can significantly reduce food waste and recover food costs, helping improve the financial health of school nutrition programs nationwide while providing additional access to food to students in need. Learn more about current research supporting the use of share tables, including best practices for food safety, staff training, and effective collaboration with your local health department to minimize potential risks.

**N Stage: *The Road to Positive Personal Climate and Culture***      **Ballroom 5-6**

0.75 HOURS CEU 3400 HUMAN RESOURCES AND STAFF TRAINING

**Presenter: Gerry Brooks**

Moderator: Jessica Walker

**★ A Stage: *SNA Future Leaders: Ignite Your Leadership Journey!***      **Cleveland**

0.75 HOURS CEU 3450 FOSTER EMPLOYEE HEALTH, SAFETY, AND WELLNESS

**Presenters: Jennifer Bujak-Hirsch (Crestwood Local Schools), Kelsey Warren (Springboro Schools), Chris Burkhardt (Cincinnati Public Schools), and Stacey Bettis (Stark County ESC)**

Moderator: Paula Majoros

Join us as four inspiring past SNA leaders share their stories and insights on how leadership is the spark that starts great things. Learn simple, effective steps to step out of your comfort zone and unlock your potential. Whether you're aiming to lead your chapter, make an impact at the state level, or conquer the national stage—this presentation is your launchpad to becoming the next SNA leader!

**11:15AM - 11:30AM**      **BREAK**

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

**S Stage: *Building a Recipe using Locally Sourced Foods***      **Ballroom 1-4**

0.75 HOURS CEU 1130 MENU PLANNING

**Presenter: James Warner, Farm to School Chef Instructor, Department of Education and Workforce**

Moderator: Jessica Walker

Building a Recipe using Locally Sourced Foods, learn how to pair locally sourced ingredients to enhance your menu and support local agriculture.

# WEDNESDAY, JUNE 10 - CONTINUED

## ★ N Stage: *Hospitality/Customer Service - Best Practices*

Ballroom 5-6

0.75 HOURS CEU 4130 EMPOWER SCHOOL NUTRITION STAFF TO PROVIDE EXCELLENT CUSTOMER SERVICE

**Presenter: Andrew Mendez, Kenston Schools**

Moderator: John Amspaugh

## A Stage: *Smart Servings: A Tech Buffet of Google Tools & AI*

Cleveland

0.75 HOURS CEU 3200 PROGRAM MANAGEMENT

**Presenter: Beth Schwartz, Technology Innovation Specialist, Amherst Exempted Village Schools**

Moderator: Janelle Brunswick

This interactive session will show you how to replace messy paperwork with streamlined Google Workspace solutions, including shared Google Docs, data tracking with Sheets, and keeping it all organized in a Hub. We will even learn how to use Google Calendar to gain insights into how we utilize our time. In this session, we will talk about the pros and cons of using AI as a thought partner for tasks like brainstorming, proofreading, and more. Whether you are looking to save time, improve organization, or create tools for your team, you'll leave with a clear, tech-forward recipe for a more efficient and organized kitchen. Bring your laptop with you to gain the most from this interactive session.

**12:15 - 1:45PM**

**ANNUAL AWARDS/RECOGNITION LUNCHEON**

Ballroom 1-4

\*QUEEN OF HEARTS RAFFLE DRAWING

**1:45 - 2:00PM**

**BREAK**

**2:00 - 2:45PM**

**BREAKOUT SESSIONS:**

## ★ S Stage: *Realize Your Worth - How Food Service Makes an Impact Outside of the Kitchen*

Ballroom 1-4

0.75 HOURS CEU 3400 HUMAN RESOURCES AND STAFF TRAINING

**Presenters: Alexis Weber**

Moderator: Andrew Mendez

Let's step away from the serving lines and ovens and take a look outside the kitchen. The impact of school nutrition programs reaches far beyond the school lunch tray. Feeding your students while operating a compliant program is a demanding job that is often overly-minimized. As food service directors, we know just how intricate running a successful food service operation can be for our department, but many others do not understand what it takes. What they care about is how the food service program impacts stakeholders outside the cafeteria. Students will always be your first priority, but you also have influence with your employees, building principals, school administrators, boards of education, and your surrounding community. In this presentation, I'll shift your perspective away from meal patterns and nutrition, and focus on the impact you have on success in the classroom, academic funding in the district, and public relations in the community. This broader view of your program's impact will help you grasp just how important your program is. From small decisions like choosing the brand of ketchup you serve, to big decisions like formally procuring bids for renovating your kitchen, your program carries meaning far beyond the lunch line. Shaping the belief that you do more than just "feed the kids" will multiply the successes in your program, and magnify the impact you make outside the cafeteria.

# WEDNESDAY, JUNE 10 - CONTINUED

## **N Stage: School Nutrition Meal Patterns**

**Ballroom 5-6**

0.75 HOURS CEU 2630 FOOD SAFETY AND HACCP TRAINING

**Presenter: Robin Carrasquillo, Education Program Specialist, Department of Education and Workforce**

Moderator: Liz Helmbright

This presentation will review the National School Lunch and Breakfast Meal Patterns, recent meal pattern updates, and offer vs serve requirements. This training is ideal for new staff or for anyone that needs a refresher on meal pattern requirements!

## **A Stage: Lunchapalooza: The Economics of Feeding the Crowd**

**Cleveland**

0.75 HOURS CEU 3300 FINANCIAL MANAGEMENT

**Presenters: Amelia Gioffredo**

Moderator: Janelle Brunswick

**2:45 - 3:00PM**

**BEVERAGE BREAK**

**3:00 - 4:00PM**

**SNAC Kids Panel**

**Ballroom 1-4**

1 HOUR CEU 4160 COMMUNICATIONS AND MARKETING

**Presenters: SNAC Kids**

Moderator: Andrew Mendez

**4:00 - 4:15PM**

**WEDNESDAY CLOSING SESSION**

**Ballroom 1-4**

**Presenter: Deanne Kelbley**

QUEEN OF HEARTS RAFFLE DRAWING

**7:00 - 11:00PM**

**ROCK AND ROLL HALL OF FAME EVENING SOCIAL EVENT**

**Rock and Roll Hall of Fame**

TRANSPORTATION PROVIDED BY IFS (LINCOLN YEE)

**ROCK YOUR FAVORITE CONCERT T-SHIRT TO THE ROCK AND ROLL HALL OF FAME!**

# THURSDAY, JUNE 11

6:00 - 7:00AM

YOGA

Portage

8:00AM - 2:00PM

REGISTRATION/CHECK IN

8:00 - 8:30AM

BREAKFAST AND MINGLE

8:30 - 9:15AM

**ANNUAL BUSINESS MEETING BREAKFAST**

SPEAKERS: MEGAN GRIPPA AND EXECUTIVE COMMITTEE

Ballroom 1-4

9:15 - 10:00AM

**DEPARTMENT OF EDUCATION AND WORKFORCE UPDATES**

0.75 HOURS CEU 2630 FOOD SAFETY AND HACCP TRAINING

**Presenters: DEW**

Moderator: Jennifer Bujak-Hirsch

Ballroom 1-4

10:00 - 10:15AM

BEVERAGE BREAK

10:15 - 11:00AM

BREAKOUT SESSIONS:

## ★ **S Stage: *From Serving Others to Serving Yourself***

Ballroom 1-4

0.75 HOURS CEU 3450 FOSTER EMPLOYEE HEALTH, SAFETY, AND WELLNESS

**Presenters: Kelsey Warren, Food Service Manager, Springboro Schools**

Moderator: Michelle Papic

In a profession centered on nourishing students, it's easy to overlook our own needs. This presentation encourages food service professionals to prioritize their nutrition and shares practical ways to plan ahead, prep smarter, and reconnect with self-care.

## **N Stage: *Special Diet Accommodations in School Meal Program***

Ballroom 5-6

0.75 HOURS CEU 1300 NUTRITION

**Presenter: Robin Carrasquillo, Education Program Specialist, DEW**

Moderator: Paula Majoros

This session will help school nutrition professionals better understand the requirements and process of accommodating special diet requests in school meal programs.

## **A Stage: *Back to Basics: How to Get the Specs Right***

Cleveland

0.75 HOURS CEU 3500 FACILITIES AND EQUIPMENT PLANNING

**Presenter: Tim Ronnebaum, Project Manager, Designer & Equip. Specialist, C & T Designs**

Moderator: Deanne Kelbley

This practical session focuses on what to evaluate after receiving equipment spec sheets but before ordering or installing. The goal is not to make you engineers, but to help you ask better questions, avoid costly surprises, and protect your program from day one. Why are amps and voltages important when ordering equipment? What temperature does your dishmachine's incoming water need to be with a booster heater? These are just 3 things you will learn about, as well as what truly matters inside the equipment manual. You will understand how to review utilities and infrastructure requirements, interpret real production capacity, and confirm clearances and environmental conditions. We will also discuss how to spot red flags on kitchen blueprints during renovations or new building construction.

# THURSDAY, JUNE 11 - CONTINUED

**11:00 - 11:15AM**

**BREAK**

**11:15AM - 12:00PM**

**BREAKOUT SESSIONS:**

★ **S Stage: *From Boil to Simmer: Verbal De-Escalation Strategies***

**Ballroom 1-4**

0.75 HOURS CEU 4140 DEVELOP COMMUNICATIONS SKILLS

**Presenters: Sarah Walker**

Moderator: Stacey Bettis

This session equips school nutrition professionals with practical, easy-to-use communication tools to defuse tense situations before they reach a boiling point. Through real-world examples from the cafeteria and beyond, participants will learn how to recognize early signs of conflict, choose calming language, and maintain a positive, respectful environment for students and staff. By turning down the heat with purposeful words and tone, you can keep interactions productive, safe, and focused on what matters most—nourishing students.

**N Stage: *Dough, Re, Mi - Dough Handling!***

**Ballroom 5-6**

0.75 HOURS CEU 2100 FOOD PRODUCTION

**Presenter: Carol Valencic, Culinary Manager, Rich Products**

Moderator: John Amspaugh

Dough Handling, trouble shooting, and tips to speed scratch fresh baked goods.

**A Stage: *From Spec Sheet to Scheduled Maintenance: What to Do After Equipment Is Installed***

**Cleveland**

0.75 HOURS CEU 2140 PROPERLY USE AND CARE FOR EQUIPMENT

**Presenter: Tim Ronnebaum, Project Manager, Designer & Equip. Specialist, C & T Designs**

Moderator: Deanne Kelbley

This follow-up session builds directly on the foundation of where “Back to Basics” leaves off and focuses on best practices once equipment is installed. Learn how to ensure equipment is installed correctly, supported long term, and protected from preventable breakdowns and warranty issues. We will cover proper utility connection, start-up procedures, staff training, documentation, and how to build a realistic scheduled maintenance plan. Leave with clear, practical steps to confidently transition from installation to daily operation while safeguarding your program and your budget.

**12:00 - 12:45PM**

**LUNCH**

**Ballroom 1-4**

QUEEN OF HEARTS RAFFLE - FINAL DRAWING

# THURSDAY, JUNE 11 - CONTINUED

12:45 - 1:45PM

**More than a Meal: Creating Connections in Every Cafeteria**  
0.75 HOURS CEU 4140 DEVELOP COMMUNICATION SKILLS

**Ballroom 1-4**



**Presenter: Mary Deliah Allen, Speaker & Founder, The Welcoming Edge**

In a world where everyone is rushed and distracted, how your team greets, serves, and connects matters more than ever. This high-energy session delivers practical, relatable tools to help school nutrition professionals turn everyday interactions into moments of connection and pride. Drawing from 25 years of hospitality experience with the NFL, MLB, and national brands, Mary Delia Allen shares simple ways to bring warmth, professionalism, and consistency to every cafeteria line, office counter, and community event.

1:45 - 2:00PM

**CLOSING SESSION**

**Ballroom 1-4**

Presenter: Deanne Kelbley

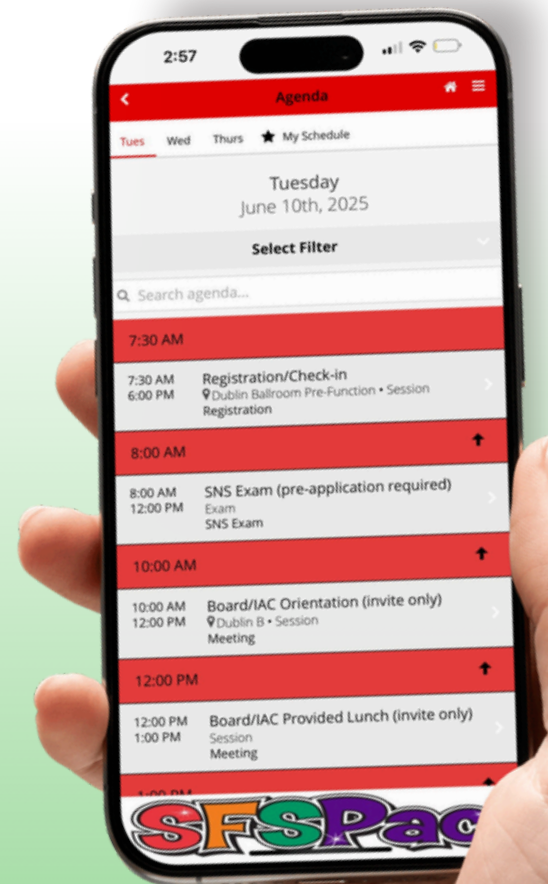
Basket Raffle Drawings & Silent Raffle Winner announcements

## 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 Cleveland Marriott East, located at 26300 Harvard Rd, Warrensville Heights, OH.



## HOTEL ROOM RESERVATIONS

A limited number of discounted hotel rooms are available for the nights of June 9, 10, and 11. The conference block rate is \$169 (plus taxes) per night for single and double occupancy.

**TO RESERVE YOUR HOTEL ROOM BY MAY 18TH, VISIT [SNA OF OHIO 2026 ANNUAL CONFERENCE HOTEL ROOM BLOCK](#).**

### PARKING

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



# 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)

S.A.N.D. (43)

Lima Metro (2)

Mahoning,  
Trumbull,  
Columbiana  
Counties (78)

North Central (48)

The 76ers -  
Stark County (76)

SNAP (6)

Sandusky-  
Blanchard (74)

Western Reserve (4)

Miami Valley (57)

## 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!

