



INTO THE WILDERNESS

**SNASD Annual State
Conference & Food Show**

*Chamberlain, SD
July 23-25, 2024*



SNASD 2024 STATE CONFERENCE

WELCOME CAMPERS!

Hello SNASD!

Greetings! I hope you all had a wonderful, relaxing summer. My husband and I were just reflecting on how quickly the summer seems to go. Can you believe we're already at the end of July?! The students will be back before we know it. We did not do much traveling this summer, but we did spend quality time in the Hills. We spent a day in Spearfish at the park and fish hatchery, boated at Lake Angostura, hiked, went for bike rides, swam in the creek and hosted a few friends. I'm truly grateful for the slow that summer brought this year.

We sure are excited to be in Chamberlain for the 2024 State Conference & Food Show. There's a lot of work that's gone into the planning process again this year and so we hope you have a great experience. The camping theme "Into the Wilderness" is pretty fitting for this time of year as we head into another school year. The world of Child Nutrition Programs, particularly in the fall, can feel at times like we're backpacking along uncharted trails without a compass or proper gear. If you're anything like me, you may even feel, at times, lost in the woods. I hope you immerse yourself in the next couple of days, be intentional about connecting with other campers and soak up all of the information that the next couple of days have to offer. It's our goal that this conference equips you with tools to take back to your basecamp and thrive in the wilderness!

It has been an honor being the School Nutrition Association of South Dakota President this year. I believe there are more great things to come from this organization. Thank you for all that you do to serve students. Let's have a great conference and 24-25 school year!

*~Krista Leischner
SNASD Board President*



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SNASD 2024 STATE CONFERENCE

SCHEDULE OF EVENTS

TUESDAY, JULY 23RD Registration/Check-In (7am-5pm)

Pre-Conference Classes

- Standardized Recipes - But Fun! (8am-5pm - Howe) Chef Sharon, ICN
- Food Safety Basics (1pm-5pm - Glass) Bernadette Paul, ICN
- ServSafe (8am-5pm - River Run) Sandi Kramer

Class learning objectives & speaker bios can be found in the online conference booklet

WEDNESDAY, JULY 24TH Registration/Check-In (7am-5pm)

- Open Keynote Speaker (8am-11am, Bridges Conference Center) Lisa Brouwer
- Welcome/General Session/Business Meeting/Lunch (11am-1pm, Bridges Conference Center)
- Choice of Breakout Session (1:10pm-2:25pm)
 - DoD FFAVORS/USDA Foods (Breakwater) Darcy Beougher & Christina Lusk
 - Menu & Salad Bar Ideas (Howe) Chef Sharon, ICN *also offered at 3:45pm
 - Discovering the “Why” Behind Meal Patterns (River Run) Diana Leiseth & Melissa Cuka
 - Workers’ Comp IOI: Take the Whats & Whys to Wins in Work Comp & Employee Safety (Glass Cabin) Lori Berdahl, Risk Administration Services, Inc.
- Choice of Breakout Session (2:35pm-3:35pm)
 - Procurement (Breakwater) Quanna Keyser & Cheriee Watterson
 - Satisfying the Masses - How to Keep Your Staff Motivated and Students Coming Back (Howe) Andrea Kruse & Alison Eddy
 - Making Farm to School Work for You (River Run) Anna Tvedt, Christine Wood & Karla Sawvell
 - Scratch Cooking & Baking Fresh Bread in Schools (Glass) Amanda Reilly & Kayla Black
- Choice of Breakout Session (3:45pm-5pm)
 - Hot Topics with CANS (Breakwater) Diana Webb & Susan Goeden
 - AR & Procurement Review Round Table (Howe) Melissa Cuka, Andrea Theilen & Lynn Dunker
 - Virtual Kitchen Tours (River Run) Jessie Goehring, Caitlin Bach, Rhonda Ramsdell & Andrea Kruse
 - Menu & Salad Bar Ideas (Glass) Chef Sharon, ICN
- Live Music - Group Event (7-9pm, Tiki Bar & Sun Deck) Tristen Schofield

THURSDAY, JULY 25TH Registration/Check-In (7am-1pm)

- Closing Keynote Speaker (7:45am-10:45am, River Run + Wetlands + Breakwater) Kristen Brown
- Group Photo/Closing Reflective Thoughts (10:45am-11:30am, River Run + Wetlands + Breakwater)
- Food & Vendor Show (11:30am-1:30pm, Bridges Conference Center Cabin)



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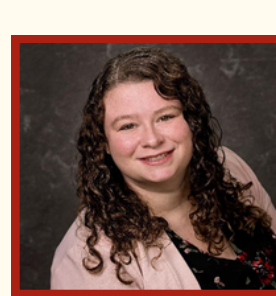
SNASD 2024 STATE CONFERENCE

BREAKOUT SESSION I

1:10 - 2:25 PM

DoD FFAVORS/USDA Foods Darcy Beougher & Christina Lusk

The presentation will focus on how entitlement is calculated, how to use entitlement, and best practices for USDA Foods and DoD Fresh/FFAVORS. Christina Lusk has been with CANS for 6 years and resides in Pierre with her husband and two children. Darcy Beougher has been with the CANS Office for 8 years. She is the Food Distribution Program Specialist working with USDA Foods in Schools and the Commodity Supplemental Food Program (CSFP) or senior box program.



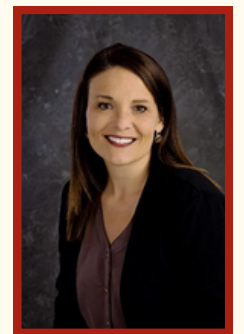
Menu & Salad Bar Ideas (Repeat Session) Chef Sharon, ICN



Sharon Schaefer, SNS has been a highly sought after school nutrition professional for over a decade. Known primarily for her ability to connect teams and achieve the unachievable with grace and professionalism, she excels in collaborative efforts and the advancement of school meal programs. Schaefer's experiences with school meal programs through the lens of a child nutrition director, school executive chef, operator, educator, advocate, and industry partner.

Discovering the "Why" Behind Meal Patterns Diana Leiseth & Melissa Cuka

The presentation will focus on the history of the NSLP, portion sizes for credits, and meal pattern basics. Diana Leiseth has been with the CANS office since December of 2023. She lives in Ft. Pierre with her Husband and their 8 year old twin boys. Melissa Cuka has been with CANS for almost 2 years now and resides in Yankton with her husband and their four children.



Workers' Comp IOI: Take the Whats and Whys to Wins in Work Comp & Employee Safety Lori Berdahl, Risk Administration Services



Lori is an occupational therapist with 34 years of experience enhancing worker safety. After treating injured workers in the rehabilitation setting, she joined the workers' compensation insurance company, RAS, and shifted her efforts to preventing and managing workplace injuries. In this presentation, you will discover how workers' compensation costs impact a school district's budget, understand the best strategies to manage an injured employee's recovery, and identify steps nutrition departments can take to limit injury risks and claim costs.

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BREAKOUT SESSION 2

2:35 - 3:35 PM

Procurement

Quanna Keyser & Cheriee Watterson

Procurement isn't as scary as the name suggests! This session will dive into how a procurement plan can be helpful tool and discuss spending money wisely is essential. Quanna Keyser has been with CANS since 2018. Her main focus is the procurement process in the Child Nutrition Programs. Her Motto is:

Procurement is shopping and shopping is fun! In her spare time, she enjoys taking care of her chickens and spending time with her family. Cheriee Watterson has been with CANS for a while. She started off as a program specialist and is now the Division Director. In her spare time, she enjoys painting and spending time with her husband and pets.



Satisfying the Masses - How to Keep Your Staff Motivated and Students Coming Back
Andrea Kruse & Alison Eddy

Andrea Kruse is the Child Nutrition Director and Alison Eddy is the Child Nutrition Assistant Director for the Brandon Valley School District. Kruse and Eddy have had the opportunity to learn several sides to school nutrition, as well as collaborate with 11 other districts in South Dakota to improve Child Nutrition Programs within the state.

Making Farm to School Work for You

Anna Tvedt, Christine Wood & Karla Sawwell

Find yourself asking, "How do I start a Farm to School Program?" or "What are the benefits?" Then this presentation is for you! The presentation will focus on the requirements and recommendations for implementing farm to school, with special focus on beef as well as identify educational classroom materials to expand beef to school beyond the cafeteria.



Scratch Cooking & Baking Fresh Bread in Schools

Amanda Reilly & Kayla Black



This presentation will focus on the benefits of scratch cooking and how to cook for the masses as well as the science of baking. Amanda Reilly is the Nutrition Director for the Huron School District. Reilly has 18 years of foodservice experience. The Huron School District Nutrition Program is known for their farm to school program, scratch cooking and baking, grab and go summer meals, and serving a diverse population. Kayla Black is the Head Cook/Food Service Director at Wolsey- Wessington School District where she attended K-12 before going to culinary school.



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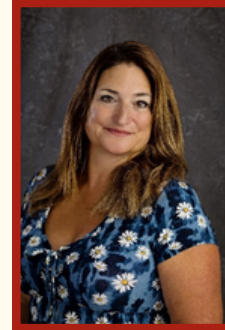
BREAKOUT SESSION 3

3:45 - 5:00 PM

Hot Topics with CANS

Diana Webb & Susan Goeden

Participants will receive information and resources for hot topics related to school lunch. Program specialists will offer guidance on participants' compliance questions. Participants will benefit from peer contributions, sharing experiences and solutions to overcome challenges. Diana Webb has been with the CANS office since September of 2021. She lives in Pierre with her Fiancé and their 2 children and 2 dogs. She relocated to South Dakota three years ago after living in Alaska for 29 years. Susan Goeden has been with CANS for 1 year and resides in Yankton with her husband and their two children. They cherish family outings, creating cherished memories along the way.



AR & Procurement Review Round Table

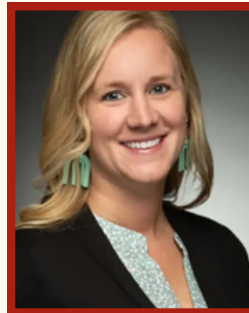
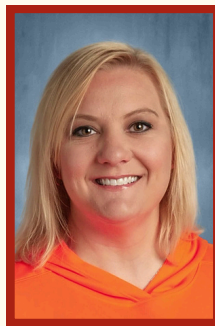
Melissa Cuka, Andrea Theilen & Lynn Dunker

This round table discussion will focus on answering any questions you have on AR, PR, and CNR.

Virtual Kitchen Tours

Jessie Goehring, Caitlin Bach, Rhonda Ramsdell & Andrea Kruse

Learn from large and small schools on what works in their kitchens. Whether you have a large staff or are by yourself in the kitchen, come check out these different kitchens throughout the state!



Menu & Salad Bar Ideas (Repeat Session)

Chef Sharon, ICN



Sharon Schaefer, SNS has been a highly sought after school nutrition professional for over a decade. Known primarily for her ability to connect teams and achieve the unachievable with grace and professionalism, she excels in collaborative efforts and the advancement of school meal programs. Schaefer's experiences with school meal programs through the lens of a child nutrition director, school executive chef, operator, educator, advocate, and industry partner.

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SNASD 2024 STATE CONFERENCE KEYNOTE SPEAKERS & ENTERTAINMENT

Opening Keynote Speaker
Lisa Brouwer



Live Music Group Event!
at no extra cost
all are welcome!

This group event on the evening of July 24th (7-9pm) is included in the price of registration and will be held at the Tiki Bar and Sun Deck here at the Arrowwood Resort & Conference Center (weather permitting). Snacks will be provided and drinks will be available for purchase.

Closing Keynote Speaker
Kristen Brown



Tristen Schofield is a young, up and coming musician. It will be a great time to relax and listen to some good tunes. We hope to have you join us!



Grand Prize Giveaway!

You received a raffle ticket upon check-in. This is your entry into our grand prize giveaway, make sure you save your ticket! One lucky attendee will win an Outdoor Rocking Camping Chair, Two Pack Gardenix Decore Concrete Tabletop Fire Pit and a 17" Blackstone Griddle!



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CONTINUING EDUCATION CODES & TRACKER

TUESDAY, JULY 23RD

Pre-Conference Classes

- Standardized Recipes (8hrs - Food Production - 2110)
- Food Safety Basics (4hrs - Food Safety & HACCP - 2620)
- ServSafe (8hrs - Food Safety & HACCP - 2620)

WEDNESDAY, JULY 24TH

- Open Keynote Speaker (3hrs - Communications & Marketing - 4140)
- Welcome/General Session/Business Meeting/Lunch (N/A)
- Choice of Breakout Session
 - DoD FFAVORS & USDA Foods (1hr - Menu Planning - 1170)
 - Menu & Salad Bar Ideas (1hr - Menu Planning - 1100)
 - Meal Pattern (1hr - Food Production - 2150)
 - Workers' Comp IOI (1hr - HR & Staff Training - 3450)
- Choice of Breakout Session
 - Procurement (1hr - Purchasing - 2430)
 - Staff Motivation & Student Participation (0.5hr - HR & Staff Training - 3440 & 0.5hr - Menu Planning - 1120)
 - Farm to School (1hr - Menu Planning - 1130)
 - Scratch Cooking & Baking Fresh Bread (1hr - Food Production - 2130)
- Choice of Breakout Session
 - Hot Topics with CANS (1.25hr - General Nutrition - 1300)
 - Admin & Procurement Review (1.25hr - Program Management - 3260)
 - Virtual Kitchen Tour (1.25hr - Facilities & Equipment Planning - 3500)
 - Menu & Salad Bar Ideas (1.25hr - Menu Planning - 1100)
- Live Music - Group Event (N/A)

THURSDAY, JULY 25TH

- Closing Keynote Speaker (3hrs - Communications & Marketing - 4130)
- Group Photo/Closing Reflective Thoughts (N/A)
- Food & Vendor Show (N/A)

SNA Training Tracker for USDA Professional Standards CEUs and Commission of Dietetic Registration CPEUs.

This Tracking Tool will assist School Nutrition Professionals with tracking and monitoring all of their training. For additional information on USDA Professional Standards online.

Your Name:

School District:

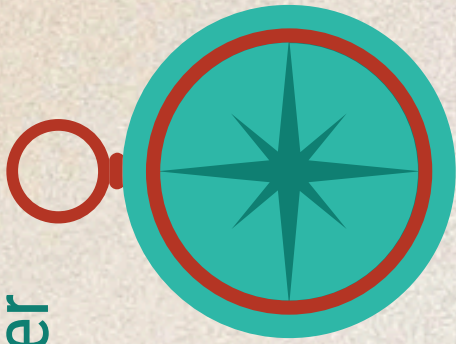
Instructions:

- 1) Fill in your name and school district above.
- 2) Place a check mark by the classes you attended.
- 3) Enter your total CEU's here:

4) Save this paper copy and/or scan/take a picture of this document and save it electronically.

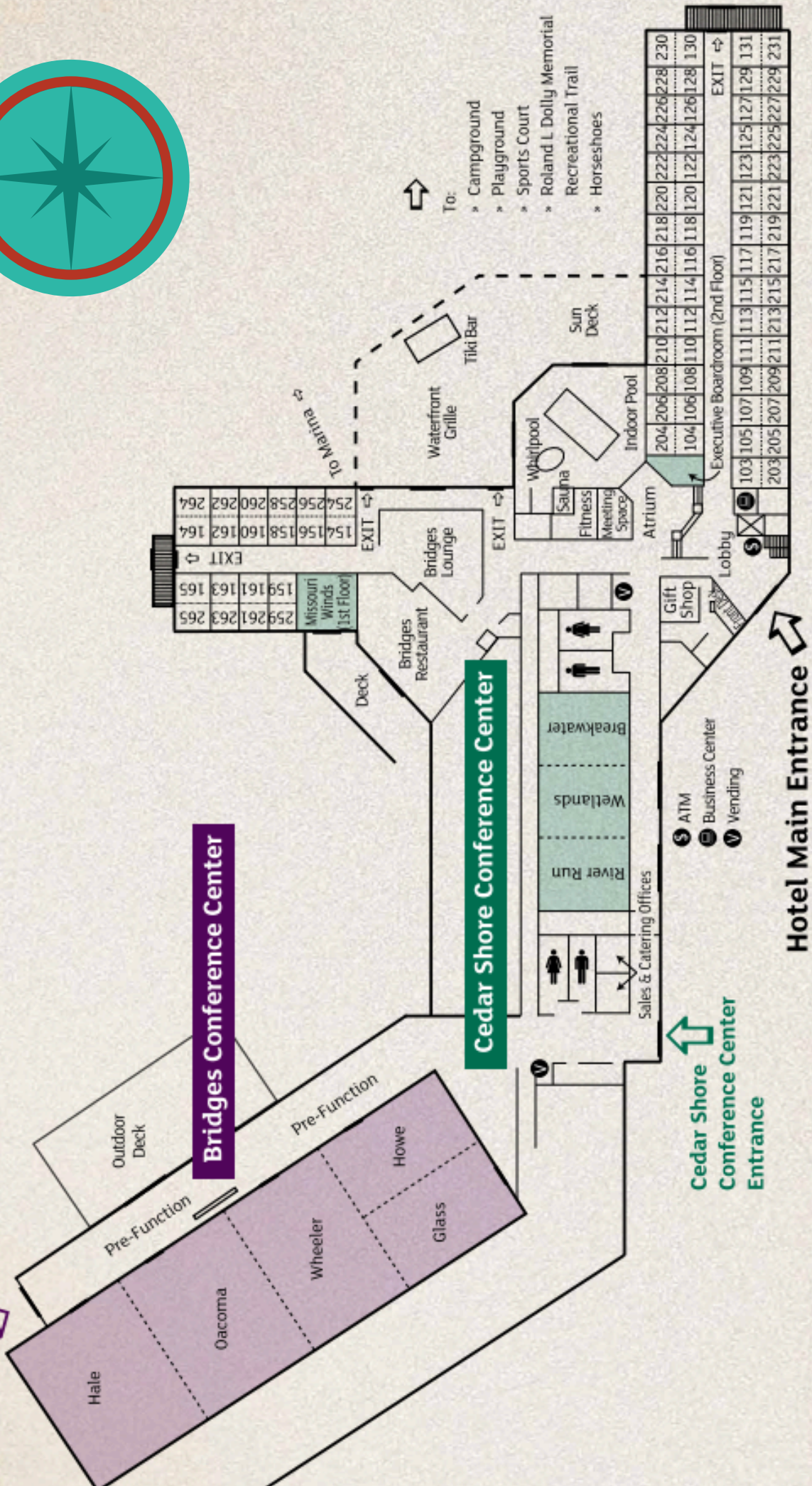
Camper's Wilderness Survival Map

Arrowwood Resort and Conference Center



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Bridges Conference Center Entrance





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A MESSAGE FROM CANS

Welcome to the 2024 SNASD State Conference!

I'm so excited to welcome you all to this year's SNA SD conference. It is awesome to see all of you here each year. This conference is such a fantastic opportunity for school nutrition professionals from across the state to come together, share ideas, and work toward making our school nutrition programs even better. We all know the importance of providing nutritious meals that help students learn and grow.

Child & Adult Nutrition Services will have a booth in the vendor show and there will also be a booth for Farm to School efforts. We will be hosting a "Hot Topics" breakout session where you can get answers to all your burning questions for the upcoming school year. We will have a separate session covering the new meal pattern updates. There are no changes for SY24-25, but there will be changes taking effect in SY25-26. We also have a session on the basics of procurement and an overview of USDA foods – be sure to check them out! Stop by our booth to say hello, introduce yourself, and let us know how we can help. We would love to say hi to the familiar faces and meet the new ones!

Thank you for your dedication to the students of South Dakota's well-being. Let's use this time to brainstorm together, find solutions, and build relationships that make a real difference in our schools for this upcoming year. I hope you have a great rest of your summer and a successful start to the school year!

Mikayla Hardy, RDN, LN
Child Nutrition Programs Director
Division of Child and Adult Nutrition Services
SD Department of Education



Welcome SNASD
Members!



Apples, as nature intended.

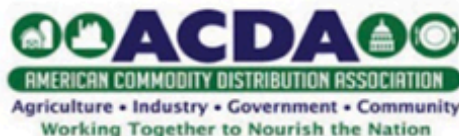
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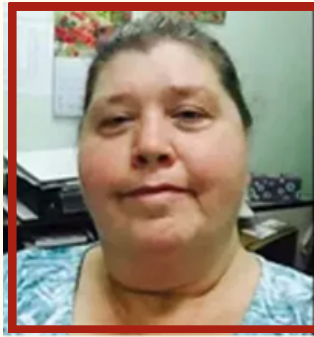
Chat with any SNASD Board Member during the State Conference to learn more!



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2019-2020: Liz Marso
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2017-2018: Laura Swier
2016-2017: Chris Beach
2015-2016: Janelle Peterson
2014-2015: Victoria Wittrock
2013-2014: Shelly Anderson
2012-2013: Charlotte Pistulka
2011-2012: Eric Kunzweiler
2010-2011: Robin Thompson
2009-2010: Vicky Kirby
2008-2009: Gay Anderson
2007-2008: Connie Hlavac
2006-2007: Joyce Everhart
2005-2006: Ruth Beaver
2004-2005: Marly Leuth
2003-2004: Sheryl Shoenfelder
2002-2003: Dennis Steffen
2001-2002: Shirley Colberg
2000-2001: Julie Elsen
1998-2000: Cheryl Goodall
1997-1998: Arlene Chamberlain
1996-1997: Kay Foust
1995-1996: Janice Fralling
1994-1995: Marlys Lueth
1993-1994: Elleen Hudson
1992-1993: Janet Salano
1991-1992: Joni Davis
1990-1991: Ellen Grimelle
1989-1990: Sandi Kramer

1959-1988

1988-1989: Mary Mooney
1987-1988: Normal Allison
1983-1987: Venice Harders
1983: Janice Fralling
1981-1983: Terry Hegge
1979-1981: Audrey Holupka
1977-1979: Mabel Cleveland
1975-1977: Irene Hartman
1973-1975: Thelma Tastad
1971-1973: Doris Larson
1969-1971: Helen Cloos
1967-1969: Rosina Krejci
1965-1967: Luella Ray
1963-1965: Fern Johnson
1961-1963: June Halstead
1960-1961: Rose Paulson
1959-1960: Cora Greeno

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