



**S**CHOOL  
**N**UTRITION  
**A**SSOCIATION  
OF SOUTH DAKOTA

# **50th Annual State Conference**

Aberdeen, South Dakota

**July 19-21, 2022**

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Finished**

## WHOLE GRAINS PRODUCTS FOR K-12 SCHOOLS

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Dough**

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Sweet Rolls**

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Apple Filled Magic  
Ring® Donut!

A Whole Grain donut  
with delicious apple  
filling in every bite.





# Welcome!

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DAVID TOLLIVER

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Director of Food Service

Wagner Community School District

School Nutrition Association of SD President

Welcome to the 50<sup>th</sup> Annual State Conference for SNASD

in Aberdeen, South Dakota. We hope you've had safe travels, and remain healthy during our opportunity to learn and share ideas with one another as food service professionals. It's great to be back in person, and we look forward to two full days of networking and hands-on collaboration to overcome the challenges we face in a "post-pandemic" world.

Alongside all those in attendance, I'd personally like to thank the vendors. Without their support, the State Conference cannot happen so be sure to check out the large Vendor Show on Thursday, July 21<sup>st</sup>, from 12 P.M. to 2 P.M. Furthermore, we have a great lineup of breakout sessions and keynote speakers for you this year. In the unpreventable hustle and bustle of life, it's a rarity to have the opportunity to meet together with our distant colleagues and even our local coworkers. Please take the time to converse with each other and share success stories overcoming supply issues and staffing shortages. We are not in this alone.

As I pass the gavel onto next year's leadership team, I am confident that we, as an association, are in good hands. I've been working alongside these leaders for a few years now and their positive attitudes on school nutrition has been a joy to work with. Be sure to congratulate our new leaders.

These last 2 years were filled with ups and downs. From providing meals with SSO, to being unable to craft the easiest casserole due to shortages, we persevered. The daunting COVID-19 only showed us how resilient we are to fill the bellies of students. I'm honored to serve on a board that ranks children's health on the top of the list.

Lastly, if you've been considering serving on a committee, do it. Several minds working towards a common goal only make the solution that much easier. We welcome any and all in attendance to join our leadership teams.

Have a safe and enjoyable conference. Don't forget to track your professional development hours!





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# General Conference Information

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## **REGISTRATION & HELP DESK**

The registration table will be open from 7am-5pm Wednesday and 7am-2:30pm Thursday. Please stop by this table with any questions you may have throughout the conference.

## **LEARNING BURSTS ROTATIONS**

Group 1 - Last name begins with A-Gi

Group 2 - Last name begins with Go-Mc

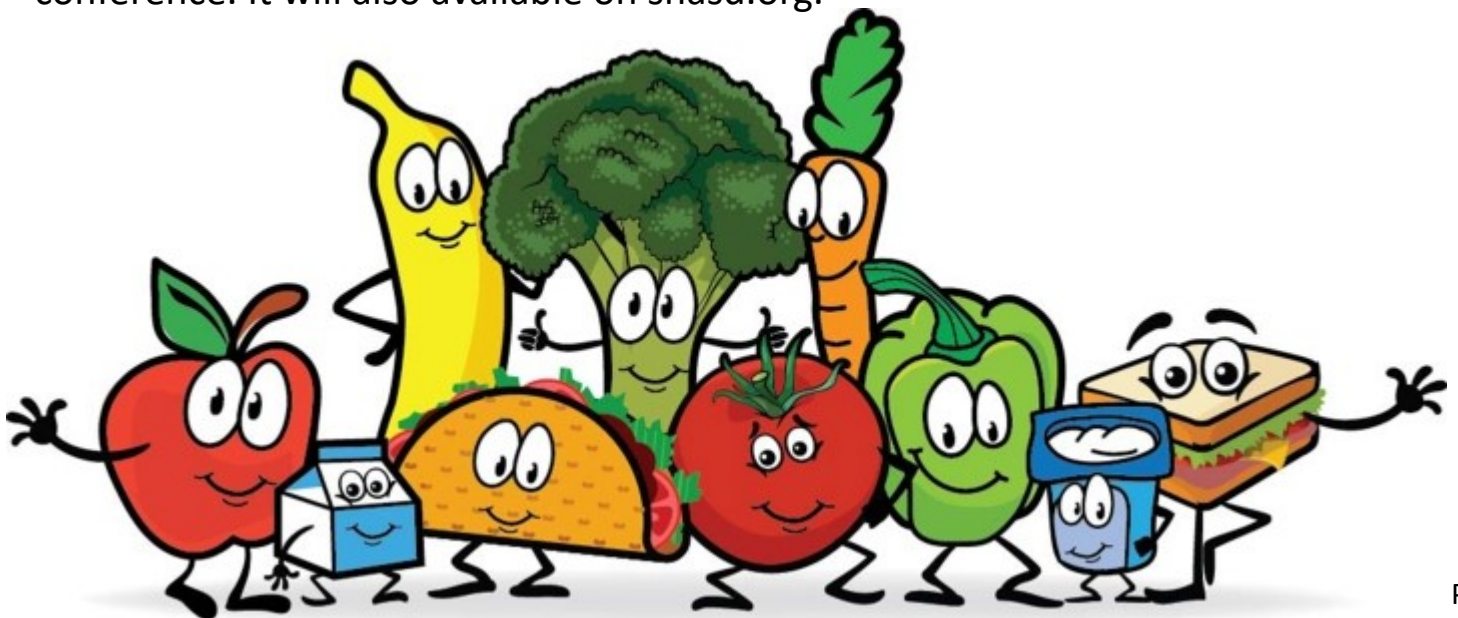
Group 3 - Last name begins with Me-Z

## **CONTINUING PROFESSIONAL EDUCATION UNITS**

Continuing Professional Education (CPE) codes for the digital tracker are listed in the schedule of events section of the conference book.

## **CONFERENCE EVALUATION**

The electronic conference eval will be emailed to you at the end of the conference. It will also be available on [snasd.org](http://snasd.org).







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- Access to nutritional information including product specification sheets, CN Labels and nutrient data sheets available upon request.

# Schedule of Events

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## Tuesday, July 19 | Pre-Con Classes

Time	Class Title	Presenter	Description	CEU Code
8:00 - 5:00	ServSafe	Sandi Kramer	Food Safety - Get Servsafe Certified or Hourly Credit.	2620
8:00 - 5:00	Nutrition 101: A Taste of Food and Fitness	Cynthia Winbush, ICN (8 hours)	This course qualifies for SNA core course certification level 1. This training provides a basic overview of nutrition with an emphasis on the importance of balance in daily food choices and the inclusion of physical activity as a key component to good health. The training incorporates a variety of learning activities including short physical activity boosters.	1000
8:00 - 5:00	Financial Management: A Course for School Nutrition Managers	Lynette Rock, ICN (6 hours)	This training was developed for site-based school nutrition managers and supervisors. Participants receive instruction on the relationship of program cost and revenue, standard security practices to protect the financial integrity, budget management, increasing productivity and decreasing waste, and staff responsibility for sound financial management practices.	3300



# CAPTAIN KEN'S FOODS



*Committed To Quality Since 1967*

## THE STORY OF CAPTAIN KEN'S FOODS

In the summer of 1943, Kenneth John Freiberg began his career as a firefighter in St. Paul, Minnesota. In 1953, he was promoted to Captain of Firehouse Number 14, where it was tradition for each fireman to cook meals for their fellow firefighters. Captain Ken's specialty was oven-baked beans. Word spread and neighbors from miles around would stop by the fire station hoping to sample some of Captain Ken's mouthwatering oven-baked beans.

Ken sold his first dish of oven-baked beans to the public from a food stand he opened at the Minnesota State Fair in 1964. A few years later Ken retired from the fire department to start his second career at the young age of 55. He began oven-baking beans for the retail market from the apartment where he and his wife lived. Ken never looked back.

Today, over 50 years later, Captain Ken's Foods follows the same process of soaking beans overnight, then slowly oven-baking them in commercial-sized ovens. In addition to introducing new oven-baked bean recipes (think "legumes"), the company's line of products continues to grow and now includes All-Natural Ingredient Beef Chili, Maria's Beef Taco Meat, Tater Tot Hotdish, Sloppy Joe Meat Sauce, Oven-Baked Beans In BBQ Sauce, and much more.

All of Captain Ken's products are fully cooked and packed frozen. Freezing captures the products' homemade flavors and nutritional excellence. Just Heat and Serve these delicious products. Packaging is labor friendly to just "Heat and Serve". Products are made with the same care and attention as Ken's first dish of home-style oven-baked beans. Try our products and we know you will be back! Captain Ken's Foods' products are distributed throughout the United States of America and in Canada.

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## CONTACT INFORMATION:

ADRIANA FLENER: [AFLENER@JJSNACK.COM](mailto:AFLENER@JJSNACK.COM)

For more information, visit our website:  
[www.jjsnackfoodservice.com](http://www.jjsnackfoodservice.com)

**WholeFruit**



# Schedule of Events

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## Wednesday, July 20 | Day One

Time	Class Title	Presenter	Description	CEU Code
7:00 - 8:00	Breakfast			
8:00 - 9:00	Breakout #1		Choose one session to attend	
	Recruiting and Hiring During Trying Times	Kayla Wede	Labor shortages got you down? This session will focus on ways to recruit, hire, streamline your interview/onboarding processes, and employee retention ideas. You'll walk away with the confidence to use technology to your advantage and helpful tools like an updated job description.	3500
	Incorporating Dairy: Ideas, Options, and Recipes!	Elli Nyberg, Midwest Dairy		2100
	Supply Chain - Then and Now!	Steve Munch, RD	Attendees should come away with a good knowledge of what is going on in the Supply Chain world. Also, give a good summary for them to be able to address questions relating to product shortages and other supply related issues.	2400
	Check in With CANS: Roundtable of Hot Topics	Cheriee Watterson, Andrea Theilen, CANS	Just like a CANS call, but in person! This will be a great opportunity to meet the new CANS specialists and ask your questions!	3000



# Schedule of Events

## Wednesday, July 20 | Day One

Time	Class Title	Presenter	Description	CEU Code
9:00 - 9:15	Break			
9:15 - 10:15	Welcome, General Session	Dave Tolliver		
10:15—11:15	Cultivating the Dream Team	Stefanie Giannini		
11:15 - 11:30	Break			
11:30 - 12:15	Annual Business Meeting	Dave Tolliver		
12:15 - 1:15	Plated Lunch			
1:15 - 1:30	Break			

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**Hawaiian BBQ Chicken Sandwich**  
Tender, whole muscle chicken filet served on a whole grain bun and topped with a pineapple-honey BBQ slaw and roasted tomatoes

**Queso Burger**  
Flame grilled beef burger topped with a creamy queso, zesty black bean and corn salsa, Pico de Gallo and shredded lettuce on a whole grain bun

**Sweet Thai Boneless Wing Rice Bowl**  
Oven-baked, whole muscle boneless wings tossed in a Thai-inspired sauce and served over a bowl of vegetables and brown rice

Connect With Us    [TysonK12Schools](#)  
#servingyourmission #feedingthefuture

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# Schedule of Events

## Wednesday, July 20 | Day One

Time	Class Title	Presenter	Description	CEU Code
1:30 - 2:30	Breakout #2		Choose one session to attend	
	Shared Leadership: How to Let Go and Trust Those Around You	Stefanie Giannini	Do you feel the weight on your shoulders? It is time to practice shared leadership! Learn how to share the responsibility with others on your team to ease the burden on yourself, create efficiencies, and empower those around you as they grow into their own!	3210
	Navigating Change: The Ups and Downs of School Food Service	Lynelle Johnson, SNA Director		3200
	SNA Lead to Succeed: Your Conflict Style Inventory	Gay Anderson	This 1-hour training explores five different conflict management styles and how each is used to approach difficult conversations with coworkers and/or stakeholders.	4140
	Check In With CANS: Roundtable of Hot Topics	Cheriee Watterson, Andrea Theilen, CANS	Just like a CANS call, but in person! This will be a great opportunity to meet the new CANS specialists and ask your questions!	3000
	Stop the Bleed: Saving Lives in a Crisis Situation	Dave Tolliver	Through our STOP THE BLEED® course, you'll gain the ability to recognize life-threatening bleeding and intervene effectively. The person next to a bleeding victim may be the one who's most likely to save a life.	3240

# Schedule of Events

## Wednesday, July 20 | Day One

Time	Class Title	Presenter	Description	CEU Code
2:30 - 2:45	Break			
2:45 - 4:35	Learning Bursts		See page 4 for attendee information	
2:45 - 3:15	Level Up! - How to Earn Your SNA Certification	Lynn Dunker		3430
3:25 - 3:55	Make It Up! - How to Make it a School Recipe	Rhonda Ramsdell	Step by step guide to standardizing your own recipes.	2110
4:05 - 4:35	Cut It Up! - How to Prep Fresh Fruits and Vegetables	Steven McClelland	Tricks and tips to prep the most time-consuming produce.	2130
5:00 - 9:00	Wylie Pavilion		See page 12 for information	



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**DALY & DEROMA GROUP, INC.**



# Wednesday Evening Social



Wylie Park Pavilion | 2306 24th Ave NW, Aberdeen

5:00 - 9:00 PM

Wylie Park Zoo | Trails System | Storybook





# J.T.M.<sup>®</sup>

## NEW!



## Premium **Reduced-Sodium** Cheese Sauce & Mac & Cheese

To help you meet Target 2 sodium guidelines, we've shaken out the sodium in some of our most popular products and student favorites. Our NEW Premium, Reduced-Sodium Cheese Sauce and Mac & Cheese are crafted with all the things you love like real cheddar cheese and whole-grain rich pasta, and without the things you don't, like phosphates and artificial flavors.

- Formulated to help you meet Target 2 sodium guidelines
- Cleaner label - free from phosphates and artificial flavors
- Packed with protein - provides M/MA contribution
- Menu versatility - works for multiple menu applications
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### Sodium SHAKEDOWN

Item #5734

#### Premium Reduced-Sodium **CHEESE SAUCE**

1.82 oz. serving =  
1.0 M/MA

**209 mg of sodium**

**49%**  
less sodium\*

Item #5776

#### Premium Reduced-Sodium **MAC & CHEESE**

6.0 oz. serving =  
2.0 M/MA + 1 grain

**577 mg of sodium**

**25%**  
less sodium\*\*

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For more information, go to

[www.jtmfoodgroup.com/k-12](http://www.jtmfoodgroup.com/k-12)



\* as compared to 5705 Premium Cheddar Cheese Sauce

\*\* as compared to 5768 Premium Creamy Mac & Cheese



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# Schedule of Events

## Thursday, July 21 | Day Two

Time	Class Title	Presenter	Description	CEU Code
7:00 - 8:00	Breakfast			
8:00 - 9:00	Breakout #3		Choose one session to attend	
	Roundtable: State of YOUR Kitchen	Lynn Dunker, Jesse Goehring, Nicole Dennis	Tell us what's worked and what hasn't worked for you this year! Let's share our great ideas and major obstacles.	2000
	Meal Patterns and Nutritional Standards	Rob Ingalls, Cynda Frey, CANS	This course will feature a refresher on the lunch & breakfast meal patterns. Transitional standards (milk, whole grain, sodium) for School Year 2022-23 and 2023-2024 will be discussed.	1100
	Health Inspections	Health Department		2630
	Navigating Picky Eaters: Tips & Tricks on Introducing New Foods to Students	c	As student nutrition professionals, we are shaping the way our students think about food. We know that early exposure and intervention is key for building lifelong healthy habits. For many children, school is their main exposure to what fresh and healthy meals look. Learn the do's and don'ts for paving the way to a positive eating environment.	2200

# Schedule of Events

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## Thursday, July 21 | Day Two

Time	Class Title	Presenter	Description	CEU Code
9:00 - 9:15	Break			
9:15 - 10:15	Breakout #4		Choose one session to attend	
	Health Inspections	Health Department		2630
	30 Days to a Happier Workplace	Dave Caperton	What if everyone where you work exhibited genuine happiness and a joyful approach to their responsibilities? How much difference would it make in the results you're getting?	3400
	SNA Lead to Succeed: How Do You Bring Value to the Workplace?	Gay Anderson	Participants will explore frameworks and tools they can employ to be more effective at communicating who they are and the value they bring to their organization.	3400
	Food Distribution	Darcy Beougher, CANS	This course guide you through your options to spend your USDA Foods Entitlement, DoD Fresh/FFAVORS, USDA Foods and Bulk Processing.	2340
	Navigating Picky Eaters: Tips & Tricks on Introducing New Foods to Students	Kayla Wede	We know that early exposure and intervention is key for building lifelong healthy habits. Learn the do's and don'ts for paving the way to a positive eating environment.	2200



# Schedule of Events

## Thursday, July 21 | Day Two

Time	Class Title	Presenter	Description	CEU Code
10:15 - 10:30	Break			
10:30 - 11:30	Does This Taste Funny? Adding Joy and Laughter to Cope	Dave Caperton	Closing Keynote	3400
12:00 - 2:00	Vendor Food Show			

**Thank you to all our food show vendors - without your participation in the food show, the SNASD Conference wouldn't be possible!**





Bernatello's Pizza

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Bernatello's Pizza, a leader in the frozen pizza category with recognizable retail products/brands such as Roma, Orv's, Bellatoria, Pizza Corner and Brew Pub Lotzza Motzza pizza would like to introduce you to our K-12 Hangry Bear Pizzeria Style Pizza. Hangry Bear is a 16" Round, Thin Crust, Minimally Processed, All Natural, 51% Whole Grain Pizza available in Cheese and also Turkey/Pepperoni. Each Hangry Bear Pizza has 8 LARGE servings consisting of 2 Meat/Meat Alt., 2 Grains and 1/8 cup of Orange/Red Vegetables. Hangry Bear Pizzas are packed 10 per case consisting of 80 servings. Hangry Bear have become a student favorite meal over the last couple of years and we are proud to have had an unchallenged fill rate with our distributor partners. This past year Hangry Bear was also approved to be a National Commodities Processor. Please feel free to reach out with any questions you may have through our Broker Partner "GVM" Golden Valley Food Marketing or from my information listed below. We would love to test your schools lunch period and give YOUR CUSTOMERS - "THE KIDS" what we believe to be the best quality product on the market. Thank you for your consideration,

Denny Terrance

Bernatello's Pizza - Hangry Bear

[dterrnce@bernatellos.com](mailto:dterrnce@bernatellos.com)

920-883-7851

# Thank You!

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Bernatello's Hangry Bear Pizza

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**SILVER**

J&J Snacks | Land O' Lakes Food Service

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**BRONZE**

Baker Boy Bake Shop | Captain Ken's Foods

Daly & DeRoma Group

Great Northern Baking Company | Tyson

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Welcome  
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SNACK  
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# Keynote Speaker Spotlight



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STEFANIE GIANNINI

---

## Cultivating the Dream Team

Do you feel the weight on your shoulders? Do feel that you have to have all the answers and make all the decisions? Did you ever stop to think maybe you feel like that because of how you choose to lead your team? It is time to practice shared leadership! Learn how to share the responsibility with others on your team to ease the burden on yourself, create efficiencies, and empower those around you as they grown into their own!



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DAVE CAPERTON

---

## Does this Taste Funny? Adding Joy and Laughter to Cope

Speaker and author on intentional joy and healing humor, Dave Caperton, has helped nearly 1000 organizations across North America create a culture of joy to attract and retain talent, boost resilience, strengthen health, and beat burnout



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FRITOS® Walking Taco



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foodservice

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# A Note from CANS



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MIKAYLA HARDY, RDN, LN

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Child Nutrition Programs Director  
Division of Child and Adult Nutrition Services  
SD Department of Education

**W**elcome to the 2022 School Nutrition

Association of South Dakota's Annual State Conference from Child and Adult Nutrition Services!

Conference season is my favorite time of year. It is exciting to be able to get together and see everyone all in one place at the SNASD Conference. This year, we are looking at going back to a new normal, which will come with some new challenges, but I am confident that we will make it through just as we have in the years prior. I am amazed at all the creative and out of the box ways our agencies have come up with to keep feeding kids and make it through the school year.

Child & Adult Nutrition Services will be hosting a repeat "Hot Topics" breakout session where you can get an update on all the information that has come out of the Keep Kids Fed Act and information for the upcoming school year. We will also have a booth in the vendor area. Stop by to say hello, introduce yourself, and let us know how we can help. We have several new staff members that would love to meet you! And of course, we have lots of Information as well as the 2022 SNP update handout.

Thank you all for everything that you do to feed the kids of South Dakota nutritious meals and a special thanks to the SNASD leaders that have worked tirelessly to put this conference together. Best wishes for a restful summer, and a healthy, successful school year!



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- Broker Representatives
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- Manufacturer Representatives

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- Recall Program
- Food Safety Training and Inservices

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- CWD Educational Seminars Approved for Continuing Ed Credits.
- Always Food Safe Web-Based Food Safety Trainings.





# Board of Directors

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**Dave Tolliver**



**Rhonda Ramsdell**



**Krista Leischner**



**Lynn Dunker**



**Laura Horacek**



**Nicole Dennis**



**Colleen Sletten**



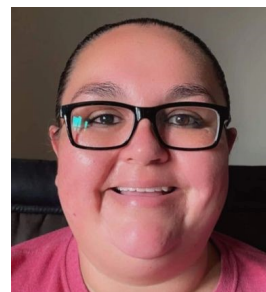
**Rita Walter**



**Jessie Goehring**



**Amber Foster**



**Catlin Woods**



**Mikayla Hardy**



**Andrea Theilen**



**Ivy Samson**



**Naomi Hass**

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# SNASD

## Past Presidents

2005-2022

2021-2022: David Tolliver (Current)  
 2020-2021: Lynn Dunker  
 2019-2020: Liz Marso  
 2018-2019: Roxann DuBois  
 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

1988-2005

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  
 1988-1989: Mary Mooney

1959-1988

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

Thank you for your service  
 to the SNASD Board!



GREAT NORTHERN BAKING  
COMPANY *Minneapolis, MN*

Established: 1983

**Mission:** To strive to be the cleanest labeled and best K-12 bakery serving the needs of all levels of schools and universities.

**Popular Products:** Whole grain school items snack breads, cookies, muffins and Brekkies and everything is produced in a peanut and tree nut free facility

**Fun Fact:** Did you know Brekkie is an Australian term for nutritious breakfast.

**Why did you start your business?** To provide nutritious baked goods to the K-12 industry in a peanut and tree nut-free facility.



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LAND O LAKES®

# MORE FLAVORS, BENEFITS &



NEW Honey Cheerios™ and Blueberry Chex™ Bowlpak give students the nutrition they need from the brands they know and love.

## HONEY CHEERIOS™:

- Cheerios: the #1 cereal brand in retail\*
- Made with real honey
- No nut ingredients\*

## BOTH FLAVORS:

- Nutritious whole grains in every serving
- Gluten-free
- CACFP-eligible
- No artificial flavors
- And so much more!

Follow us on  
social media!

-  General Mills for K-12 Schools
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\*Honey Cheerios® does not contain nuts. However, the product is not labeled as nut free because it is not produced in a nut free production facility.

\*Nielsen Nitro US XAOC, RTE Cereal, Dollar Share, 52 Weeks Ending 10/3/2020

6G SUGAR  
PER OZ.  
EQ. GRAIN

1 BOWL = 2 OZ EQ GRAIN

honey  
Cheerios

Real Honey

NOW IN  
BOWLPAK!

Blueberry  
Chex  
Gluten Free

honey  
Cheerios

Nutrition  
Facts

1 Bowl (1.5 oz)

Calories 110

% Daily Value\*

Total Grain

100%

Sugars

10%

Fiber

100%

Protein

10%

Sodium

10%

Total Fat

10%

Cholesterol

10%

Iron

10%

Vitamin A

10%

Vitamin C

10%

Vitamin E

10%

Vitamin K

10%

Vitamin B1

10%

Vitamin B2

10%

Vitamin B3

10%

Vitamin B6

10%

Vitamin B12

10%

Vitamin D

10%

Vitamin E

10%



# Feeling Groovy?!

## National School Lunch Week October 10-14, 2022



Watch the SNASD Facebook Page  
during #NSLW for a chance to win a  
prize!