



North Dakota SNA Newsletter

Fall
2025

President's Message

Hello NDSNA Members,

Welcome back to the 2025–2026 school year! I hope you had a relaxing summer break and that your year is off to a great start.

I am truly honored to serve as your NDSNA President. Our association is strong because of the passion and dedication of its members. It is a privilege to work alongside our amazing Board of Directors and all of you. If you've ever thought about getting more involved, I encourage you to visit with any board member. We would love to share more about the experience. Being part of NDSNA opens the door to wonderful opportunities for both personal and professional growth.

The board has been busy planning an outstanding conference in Bismarck this October. I hope you'll join us for engaging sessions, inspiring speakers, and the always-exciting Food Show. It will be a great chance to learn, share, and connect with peers from across the state.

Thank you for your continued commitment to ensuring that students across North Dakota receive nutritious, high-quality meals. I look forward to the year ahead and to all that we will accomplish together.



Ivy Thorson
Nutrition Services Director
Minot Public Schools
NDSNA President 2024-Fall 2025

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2025 NDSNA STATE CONFERENCE

NOURISH. BALANCE. THRIVE.

OCTOBER 15TH

Social

OCTOBER 16TH

Conference & Sip and Stroll Vendor Food Show

OCTOBER 17TH

Conference & Awards Brunch

Bismarck Hotel & Conference Center, 800 S 3rd St, Bismarck, ND



Scan here for more info and to
sign up for the conference!

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SCHEDULE OF EVENTS

OCTOBER 15 - SOCIAL

Join us at 5:00 PM for a social at LUFT Rooftop!
Appetizers and drinks provided.
Address: 510 E Main Ave

OCTOBER 16 - CONFERENCE & VENDOR FOOD SHOW

Time	Event
7:00 – 8:00 AM	Registration & Breakfast
8:00 – 8:15 AM	Welcome
8:15 – 9:45 AM	Keynote, Desi Payne Reboot to Reenergize, Creating a WOW Workplace Culture
9:45 – 10:00 AM	Break
10:00 – 10:50 AM	Haley Miskowiec Navigating Dairy from Allergies to Sugars
11:00 AM – 12:00 PM	Farm to School Panel
12:00 – 1:30 PM	Lunch
	Breakout Sessions
1:30 – 2:00 PM	1. Give Me Some Chocolate...I'm Stressed , Desi Payne 2-Part Series (continues from 2:05 – 2:35 PM) 2. Marketing Your Program , Sarae Kellen 3. Keep the Ball Rolling – Next Steps after the Food Show ,
DPI 2:05 – 2:35 PM	1. Give Me Some Chocolate...I'm Stressed , Desi Payne 2-Part Series (continued from 1:30 – 2:00 PM) 2. Marketing Your Program , Sarae Kellen 3. Knife Skills , Patrick Zylla
2:45 – 3:15 PM	1. Navigating New School Breakfast Standards , Haley Miskowiec 2. Knife Skills , Patrick Zylla 3. Deep Dive – Sugar Calculations , DPI
3:15 – 4:00 PM	Break
4:00 – 5:00 PM	Hats Off , Dr. Katie Wilson
5:00 – 7:00 PM	Sip & Stroll Vendor Food Show

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SCHEDULE OF EVENTS

OCTOBER 17 - CONFERENCE & AWARDS BRUNCH

Time	Event
8:00 – 9:00 AM	Annual Business Meeting Coffee & Pastries provided
9:00 – 9:15 AM	Katrina Hanenberg Crunch Off!
9:20 – 10:00 AM	Awards Presentation Past Presidents Recognition Basket Raffle Winners
10:00 – 11:00 AM	Brunch
11:00 AM – 12:00 PM	Closing Keynote, Mandy B Anderson

THANK YOU
FOR ATTENDING THE
2025 NDSNA STATE CONFERENCE

NOURISH. BALANCE. THRIVE.

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2025 Keynote Speakers

Desi Payne



High-Energy, Enthusiastic, Fearless, Funny – That's Desi Payne!

Desi is passionate about helping leaders and their teams thrive in the workplace, fostering an environment where employees are energized and motivated. She will inspire your team to enhance engagement, boost morale, and elevate performance.

Showcasing nearly 25 years of knowledge as an entrepreneur, business owner, author, hospital patient advocate, customer service and leadership trainer, her expertise will motivate your team, she has worked with hundreds of companies and thousands of leaders. She is an Executive Program Director with the John C. Maxwell Leadership Team. John C. Maxwell is the number one leadership expert in the world. As an award-winning entertainer with a comedy background, she uses humor and storytelling to keep the audience engaged (and awake). Participants will laugh while they learn.

Mandy B. Anderson



Dangerous Hope: Why Leaders Must Know How to Spark It --
TEDx Talk by Mandy B. Anderson

We all hope for many things in our lives. And when the things we hope for don't happen, we can get stuck in a cycle of disappointment. But what if it didn't have to be this way?

What if, instead, we recognized our disappointment for what it is -- a part of the Cycle of Dangerous Hope, rich with opportunities designed to help us grow? Key takeaways from this session include:

- A practical understanding of how to process disappointment.
- Insight on how to persevere when hope seems lost.
- Strategies for becoming a person who can handle what you are hoping for.
- Mandy will also weave in how to find hope and motivation on the job using the Dangerous Hope method.

ACCOMODATIONS



Bismarck Hotel & Conference Center

800 S 3rd St
Bismarck, ND
Phone: (701) 258-7700

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REFUND POLICY

If you are a registered attendee but are unable to attend the conference, you may request a refund, minus a \$50 administrative fee and Eventbrite fee, up to two weeks before the conference. Vendor booth refunds may also be requested up to two weeks before the conference, the administrative fee will be the processing fee charged by Eventbrite. Contact Executive Secretary, Katie Sieverding, at katie@lancastermanagementgroup.com to request a refund. No refunds will be made on cancellations received after the two weeks prior or for no-shows.

BASKET RAFFLE



THE ALWAYS POPULAR BASKET RAFFLE WILL BE PART OF THE CONFERENCE ACTIVITIES!

Attendees will have the opportunity to purchase and enter tickets for a chance to win from an array of creative and uniquely themed gift baskets!

Conference attendees and vendors are invited to donate a themed basket for the basket raffle. Donated baskets are not an approved expense for program funds.

Baskets will be collected at conference registration.

Questions? Contact Us

Basket Ideas! ↪



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Team Up Procurement Workshop

A Workshop for School Nutrition Leaders

Wednesday, October 15, 2025

8:30 a.m.-4:00 p.m.

Brynhild Haugland Room, State Capitol Building in Bismarck, ND

FREE to attend!

*Join us for a dynamic, full-day **training workshop** designed for **school administrators, business managers, and food service directors** from districts of all sizes. Whether you're new to procurement or looking to refine your existing practices, this hands-on event will equip you with the tools and knowledge to strengthen your program's purchasing power.*

- Expert guidance from Urban School Food Alliance, industry leaders, and local food service directors from small, medium, and large school districts.
- Interactive learning with real-world procurement scenarios.
- Networking opportunities with peers.
- Clear breakdown of federal procurement requirements.
- Time built in for districts to work on their own policies and procedures.

Every school district is different—your procurement plan should be too. This workshop is your chance to gain practical insights tailored to your district's needs and ensure your practices are compliant, effective, and efficient.



Space is limited—register today at [Eventbrite](#)



This is a free training brought to you by the Urban School Food Alliance Cooperative Agreement with USDA on Improving School Food Procurement, and the Child Nutrition and Food Distribution Department at the North Dakota Department of Public Instruction.

** This is a
separate
registration from
the NDSNA
Conference*



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Join North Dakota Team Nutrition for a Meal Pattern Modernization: Added Sugar Intensive & Culinary Training Event!



Join us in person at the **North Dakota State College of Science in Wahpeton, ND on October 22, 2025**

-OR-

The **United Tribes Technical College in Bismarck, ND on November 5, 2025.**

This will be a 6-hour training day filled with learning and delicious food. This event will focus on the latest updates in meal patterns, with a special emphasis on reducing added sugars.

Our culinary training will provide hands-on experience and tips for creating delicious recipes that meet dietary specifications. Don't miss this opportunity to enhance your skills and knowledge - Register now to secure your spot!

Each session will cover the same content—attendance at just one is sufficient. Additional dates will be announced soon!



Wahpeton, ND
Registration



Bismarck, ND
Registration

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Legislative Update - Fall 2025

Welcome back to another school year—and thankfully, it's not a legislative year! Last session was one for the books, with five different bills directly related to child nutrition.

Two of the most significant bills were HB 1553 and HB 1475, both focused on providing universal school meals. While HB 1553 failed early, the focus shifted to HB 1475, sponsored by Rep. Hatlestad (R–Williston) with bipartisan support. The bill proposed using \$140M from the state's \$12.5B Legacy Fund to cover the cost of meals for all students for the next two years.

During hearings, two common misconceptions repeatedly surfaced:

- Parents would no longer complete meal applications.
- Schools would charge the state inflated prices for meals.

Despite strong advocacy from NDSNA and NDDPI to correct these misconceptions, HB 1475 ultimately failed in the House by a vote of 39–54. However, public support remains strong—according to a recent poll by the North Dakota News Cooperative and Mason-Dixon Polling & Strategies, 70% of North Dakotans support using the Legacy Fund to provide free school meals, with only 26% opposed and 4% undecided. This indicates universal meals will likely continue to be a major topic, either as a potential ballot measure or during the 2027 legislative session.

Even though HB 1553 and HB 1475 did not pass, advocacy efforts were not in vain. The North Dakota Legislature voted to expand free meal eligibility from 200% to 225% of the federal poverty level. For example, a family of four earning up to \$72,338 annually now qualifies for free meals. Additionally, the state is covering the .30 cents copay for breakfast and \$0.40 cents copay for reduced-price meals, making them free for families as well. While DPI expects participation to increase, no additional funding was provided by the legislature to offset higher meal counts.

Another noteworthy bill, HB 1132, allows schools to serve 2% or whole milk from a dispenser. Sponsored by Rep. Holle (R–Mandan), a dairy farmer, the bill received bipartisan support and was signed into law by Gov. Armstrong. Districts interested in offering these options should carefully review stipulations and consult with NDDPI before making changes in their cafeterias.

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Legislative Update - Fall 2025 continued...

At the national level, SNA is closely watching the MAHA (Make America Healthy Again) Commission report, which highlights the role of ultra-processed foods (UPFs) in children's diets and recommends regulatory reforms such as redefining UPFs, phasing out synthetic dyes, and overhauling the FDA's approval process. Although the report has been criticized for its scientific accuracy and limited policy recommendations, it highlights the increasing focus on how important nutrition is to children's health. At the same time, the 2025–2030 Dietary Guidelines for Americans, originally scheduled for release in September, are now expected by the end of December. Since school meal patterns align with these guidelines, their release could bring significant changes to child nutrition programs in the years ahead.

In closing, although the 69th Legislative Session was both busy and challenging, I truly valued the opportunity to be part of the process. Advocating for our students at both the local and national levels is work that I find both rewarding and challenging, and I look forward to continuing in this role over the next four years—it's sure to be an interesting journey.



Michelle Wagner, RD, SNS
Child Nutrition Program Director
Bismarck Public Schools
NDSNA Legislative Chair
michelle_wagner@bismarckschools.org



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Implementing Nutrition Standard Changes

Hello! Welcome back to school! You should now be applying your first major sugar reduction change to breakfast cereals, yogurt, and flavored milk as part of the USDA final rule implementation. These include:

- Breakfast cereals may not contain more than 6 grams of added sugar per dry ounce.
- Yogurt may not contain more than 12 grams of added sugar per 6 ounces or 2 grams per 1 ounce.
- Flavored milk may not contain more than 10 grams of added sugar per 8 fluid ounces.

The USDA and NDDPI have a plethora of resources available to assist in making these changes. I have the USDA link below for more information along with the added sugar cheat sheet cards developed by NDDPI. Wishing you a sweet start to your school year, minus the added sugar.

<https://www.fns.usda.gov/cn/school-nutrition-standards-updates>

Added Sugars Limit in Cereal			
Breakfast cereals must have no more than 6 grams of added sugars per dry ounce.			
			
Cereal must be whole grain, enriched or fortified. Remember at least 80% of grains served must be whole grain-rich.			
Serving Size Grams (g) If the serving size is:	Added Sugars Grams (g) Added sugars must not be more than:	Crediting for Grain (oz eq)	
0-2 g	0 g		
3-7 g	1 g		
8-11 g	2 g		
12-16 g	3 g	0.5 oz eq	
17-21 g	4 g		
22-25 g	5 g		
26-30 g	6 g	1 oz eq	
31-35 g	7 g		
36-40 g	8 g		
41-44 g	9 g	1.5 oz eq	
45-49 g	10 g		
50-54 g	11 g		
55-58 g	12 g	2 oz eq	

Added Sugar Limit in Yogurt			
All yogurt must have no more than 12 grams of added sugars per 6 ounces (2 grams of added sugars per ounce)			
			
Yogurt may be plain or flavored, unsweetened or sweetened.			
Serving Size Ounces (oz) The serving size is either (oz) or (g):	Serving Size Grams (g)	Added Sugar Grams (g) Added sugars must not be more than:	Crediting for Meat/Meat Alternate (oz eq)
1 oz	28 g	2 g	0.25 oz eq
2 oz	57 g	4 g	0.5 oz eq
3 oz	85 g	6 g	0.75 oz eq
4 oz	113 g	8 g	1 oz eq
5 oz	142 g	10 g	1.25 oz eq
5.3 oz	150 g	10 g	1.25 oz eq
6 oz	170 g	12 g	1.5 oz eq
8 oz	227 g	16 g	2 oz eq



Kyla Zach
LRD, CDM, CFP
Nutrition Supervisor
Fargo Public Schools
NDSNA Nutrition Standards Chair

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ND SNA DPI Update - Fall 2025

NDDPI-CNFD 2025 Back to School Workshops Recap

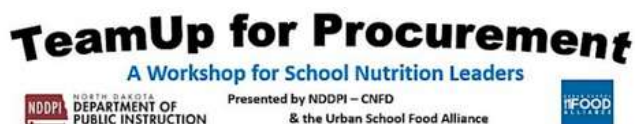
Thank you to the 567 attendees at our annual Back to School workshops in Fargo, Minot, and Bismarck! We covered a wide range of topics that were of interest to those serving in the kitchen to those managing from an office. Those who missed the event this year should plan on attending the monthly Kitchen Counter Conversations or Across the Desk as we will plan to offer similar topics through the school year.

Trainings planned for the upcoming year:

- **“Kitchen Counter Conversations”**, our focused training for food service staff will be held monthly starting in August. Participate in the live session at 2 p.m. on the third Tuesday of each month OR watch a recording that will be posted in our Updates tab usually by Friday of the same week.
- **“Across the Desk”**, featuring topics on the administrative side of school meal program operations, will go to a monthly format rather than quarterly. Participate in the live session at 2 p.m. on the second Tuesday of each month OR watch a recording that will be posted in our Updates tab usually by Friday of the same week.
- **“Team Up for Procurement”** will be a daylong event covering the basics of procurement in school food service. We are excited to host the team from Urban School Food Alliance to present this hands-on workshop that should help school districts refine their process for procuring whatever they need using school foodservice funds. This will be held on October 15, the day before the ND SNA conference. Registration on Eventbrite can be found here:



Rhonda Amundson
ND Department of Public Instruction
NDSNA DPI Chair



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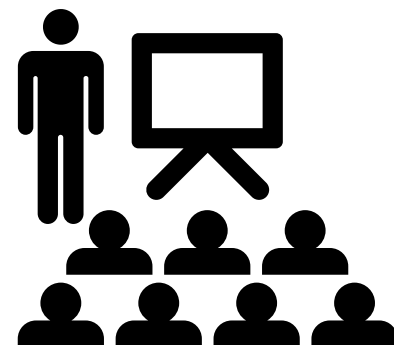
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The NDDPI-CNFD 2025 Back to School Workshops were held in Fargo, Bismarck, and Minot. For the first time in event history, no one said it was “too cold” at Minot! We again apologize to 200 Minot participants as we showed up for the day’s event and were told the air conditioning was not working!
“Memories....”



Team Nutrition Grant coordinator Emily Karel lead several active sessions on meal pattern updates, added sugar education, and offer vs serve reimbursable tray identification with ‘Thumbs UP/ Thumbs DOWN’ signs.



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Administrative Reviews of the NSLP Program

Thirty-six school districts operating the National School Lunch and Breakfast Programs are up for review this school year (SY26). Check out website, under “Administrative Review – 5 year cycle” to see when your school is up for review: <https://www.nd.gov/dpi/districtschools/child-nutrition-and-food-distribution/school-nutrition-program>

Both administrative and procurement reviews will evaluate the implementation of requirements for program operation. NDDPI-CNFD appreciates the work of the School Nutrition Associations – both state and national – to help members identify best practices and key performance indicators of successful programs. We strive to help members implement these strategies to maximize their outreach in nutritious meals and life lessons in healthy eating.



It was pajama day for students AND staff during the onsite review at Killdeer last October.



Killdeer Elementary kitchen staff spend much time making sure the cafeteria is clean and fun while encouraging healthy eating.

Thanks, Theresa Jones, Jamie Armitage, Stephanie Arthur, and Katie Larimer for your work on the excellent review!



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While onsite, Margaret Kerr, Maria Guerra, and Ronda McClellan gave us a tour of the brand new, shiny, and spacious Killdeer High School kitchen and cafeteria.



Fruits are also pre-portioned and set 'picture perfect' in an adjoining cooling counter to the vegetables. Whole fruits are strategically set at the Point of Service in case students walk by the many opportunities to select another fruit or vegetable on their way to making a reimbursable tray.



Fresh vegetables pre-portioned and set in an artistic pattern entice students to eat with their eyes first at Nathan Twining Elementary on the Grand Forks Air Force Base last February during their Administrative Review.

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Guidance for Bulk Milk Dispensers

ND Legislation “HB 1132” authorized school food authorities to offer whole and 2% milk, both flavored and unflavored, through bulk milk dispensers. While bulk milk dispensers have always been allowed for serving milk in school nutrition programs, both whole and 2% milk are still not acceptable for breakfast and lunch meal patterns.

If the school wishes to offer the whole or 2% milk varieties, the bulk milk dispenser must be placed somewhere other than in the meal serving line so students are not confused about what is part of their meal. More information on how to handle this milk safely and in compliance with federal rules can be found on our website under the School Nutrition Program: School Nutrition Program | North Dakota Department of Public Instruction

Buy American Cap and Accommodation:

“The screw is being tightened a little more” when it comes to where food products used in school meals come from this year. Our programs were designed and signed into law back in 1946 to maximize the amount of products we use from United States businesses, including farmers. Due to the globalization of business in general, this premise had only been loosely followed. In 2017, a requirement to add the Buy American clause to solicitations and contracts was added to our rules. Then came the mandate to ‘justify’ the purchase of a nondomestic product through bids and price checking. Obviously, we have not done a good job holding up our end of the deal: federal tax dollars in return for serving nutritious, delicious meals using American-produced food.

We now have a cap on the amount of non-domestic products used in our school menus, which will decrease in the coming years, from this year’s 10% to 5% in 2031.

Reviewers will walk through your food storage to ensure that products have ‘Product of U.S.’ and ‘Processed in U.S.’ on the labels. Juice, salsa, olives, cereal bars, and fruits and vegetables are all on the watch list. We will also look for language in any contracts with food vendors requiring all bidders to comply with the domestic product mandate.



One of the many ‘Buy American’ compliant items saw in the pantry at Devils Lake Central Middle School during an Administrative Review this last February. Thank you to Gloria Corneillie, Jeanne Schafer, Susan Eckes, and Jennifer Aufenkamp for a great review!

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Students at Anamoose Public School start the day with everything they need to stay focused and energized until lunch time. Thank you to Barbie Martin and Miranda Reider for all their time and efforts in serving students in a program that checks off all the boxes.

Heading into the New School Year: Reminders from NDDPI-CNFD

- Finish up the program renewal for School Nutrition programs in ND Foods. Claims will not open up until the renewal has been approved.
- Check your Food Safety certification in ND Foods to make sure it is up-to-date. SNP renewals will not be approved without each site having someone with a valid food safety certification.
- Implement the State225 Expanded Income Guidelines to help households making 225% of the poverty level with meals for students in the coming school year. The North Dakota Legislature is picking up the tab for breakfast and lunch for students eligible at the reduced price level and the expanded income level.
- Civil Rights training should be done and documented by now for all school staff who work with the school nutrition programs, not just the kitchen staff but those in the office determining meal applications, teachers in the classroom who may run a Breakfast in the Classroom program or help in the meal service line and any staff operating the Afterschool snack program.
 - Make plans to train new staff as they onboard during the rest of the school year.
- Make sure that the required signage is displayed in the proper places:
 1. An 'And Justice for All' poster is out in public view
 2. Also in public view is the last Health Inspection report for the kitchen
 3. Reimbursable meal signage that tells students what's for lunch and how they can make a delicious, nutritious meal.
 4. Reminders about how to wash hands at each Hand sink in the kitchen and restroom
 5. Procedures to clean up a 'Body Fluid spill' somewhere in the kitchen.
- Check the menu and service line every day to ensure that students are being offered a meat/meat alternate, grain, fruit, vegetable, and milk for a reimbursable meal.
- Get the date for the onsite monitoring self-review set on the calendar. This is a requirement for any school district with more than one site but is strongly encouraged to complete for all schools. It is another great checklist to make sure all the program operation details are being covered. It must be completed by February 1st each year, but the earlier the better.
- Have fun with your program this year! Contact NDDPI-CNFD at dpicnfd@nd.gov or 701-328-2294 anytime you have questions!
- Remember you are our School Lunch Heros! We appreciate all the time and effort you put into making your program great.

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Healthy Meal Incentive Recognition Award Winners

Congratulations!

Cindy Wall, FSD at Jamestown: JPS received two awards in the Healthy Meal Incentive project: Innovation in the Preparation of Meals for three new scratch made menu items including Beef Shepherd' Pie, Saucy Creole Enchilada Bowl and Goulash. These nutritious, fresh, flavorful dishes have had a positive reception from students and the Small and Rural School Food Authority Lunch Trailblazer. This award recognizes JPS for switching from prepared chicken and beef products to using fresh, minimally processed poultry and beef. In addition, they focus primarily on fresh vegetables instead of canned and utilize natural flavor enhancers instead of salt. Combined, these tactics have helped the district reduce sodium by approximately 30%.



Jamestown Public Schools Kitchen Staff!

Savanna Saldivar, FSD at Wahpeton: WPS also received the Innovation in the Preparation of Meals award from the Healthy Meals Incentive for the introduction of new scratch made menu items including Strawberry Breakfast Birthday Pancakes, Breakfast Peach Buckle, and Chili con Carne with Beans. The new recipes were popular with students, and the district saw an increase in participation at breakfast.

The HMI Recognition Awards recognize and share best practices from school food authorities (SFA) who made operational changes to improve the nutritional quality of their school meals, as well as SFAs who engage students and families in nutrition education and in the planning and preparation of nutritious school meals. When you see these two nationally recognized award winners, ask them to share tips and best practices learned from their scratch cooking with local foods.

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Healthy Meal Incentive Grant Winner

The USDA's Healthy Meals Incentives Initiative aims to improve the nutritional quality of school meals through various means, including grants, technical assistance, and recognition awards. The initiative focuses on transforming food systems, supporting small and rural school food authorities, and promoting the use of nutritious agricultural commodities. The initiative has awarded nearly \$30 million in subgrants to 264 school districts across 44 states and the District of Columbia, reaching students in some of the nation's highest need schools. These funds are intended to modernize school meal operations and improve the nutritional quality of meals, with each small and/or rural school district receiving up to \$150,000 to support these efforts. The initiative also encourages collaboration and sharing of best practices among school food authorities to enhance the nutritional quality of school meals.

Healthy Meals Incentives Grant award went to:

Joleen Hagen, FSD at Valley City with \$69,670 to fund supplies, staffing, training, and student engagement using local agricultural products. VCPS purchased 2 Flex Farm growing systems to produce 50 pounds of fresh, local lettuce monthly. That equals about 30% of the monthly greens needs for the District according to the VCPS Nutrition Services Facebook page!



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NDSNA AWARDS 2025

CONGRATULATIONS ARE IN ORDER! NDSNA is proud to recognize the achievements of school nutrition professionals across our state with the 2025 Employee of the Year and the 2025 Manager of the Year.

These awards are to honor individuals who go above and beyond to ensure students have access to healthy, nourishing meals every school day.

The ND SNA Board is thrilled to announce this year's state winners:

- **Employee of the Year: Lauri Podoll, Jamestown Public School District #1**
- **Manager of the Year: Melissa Dockter, Jamestown Public School District #1**

In addition to being recognized as a state winner, Melissa was chosen by SNA as the regional winner for the Mountain Plains region for Manager of the Year!

Your dedication, hard work, and commitment have not gone unnoticed.

Congratulations on your well-deserved recognition.



Wendy Mankie

Child Nutrition Director
Grand Forks Public Schools
NDSNA Awards Chair

Congratulations!

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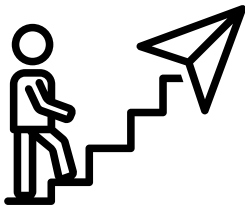


Professional Standards



Anyone who is ready to demonstrate their commitment to the school nutrition profession, here you go! Getting certified through the School Nutrition Association (SNA) is possible. Just log onto schoolnutrition.org and begin your training today! It's easy to track the CEU's you have completed. Just download a PDF document of your certificates!

<https://schoolnutrition.org/careers-training/professional-development/>
<https://www.pathlms.com/sna>



There are many ways to earn your CEU's:

- Nutrition
- Operations
- Administration
- Communication and Marketing

All the courses must fall under one of the 4 key areas:

- Webinars
- Workshops
- Conferences
- On-line Courses
- Professional Development Articles

All the courses must fall under one of the 4 key areas:

- Nutrition
- Operations
- Administration
- Communication and Marketing

We currently have 49 certified members in levels 1 through 4

- Level 1 - **20** members
Level 2 - **18** members
Level 3 - **2** members
Level 4 - **9** members



There are also many options available for CEU's through the Institute of Child Nutrition!

www.theicn.org



Any questions, please contact:

Cindy Wall

Jamestown School District
NDSNA Professional Development Chair
Cindy.Wall@k12.nd.us



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Become a ND Star Member

The School Nutrition Association (SNA) is the strong organization it is today because of members like you who recognize the value of SNA membership and the benefits it provides to your career, your school nutrition programs and the children you serve. You can help build the future of SNA by recruiting new members and retaining existing members. In recognition of your recruiting and retention efforts you will become part of SNA's exclusive Star Club!

How Does SNA's Star Club Work?

The Star Club is SNA's way of recognizing and thanking members who recruit and retain SNA members. Each time a new member writes your name in the referral section of the membership application form you receive one credit, plus you get an additional credit every year they renew. Credits don't expire, so once you have three credits you become a Star Club Member for as long as you are an active SNA national member.

How Star Club Credits Grow

You accumulate credits when you recruit new members and get them to renew each year. For example if you recruit 3 members this year, get all 3 to renew next year and recruit 4 more new members, you will have 10 credits in two years and become a Bronze Star.

Star Club Levels

Level Star Club Credits

Star Club Member 3
Bronze Star 10
Silver Star 50
Gold Star 100
Platinum Star 150
Diamond Star 250

Star Club Recognition

As a member of SNA's Star Club, you will be recognized for your hard work and recruiting efforts throughout the year and at SNA meetings, including special recognition at the Annual National Conference. In addition, you will also receive a gift of appreciation each time you reach the next Star Club level.

Follow the link below for more info on how to recruit SNA members and become a Star Member!

<https://schoolnutrition.org/about-us/sna-membership/membership-recruitment/>
<https://schoolnutrition.org/about-us/sna-membership/membership-recruitment/star-club/>

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Current ND Star Members!



Joann Carik
Janet Danks
Deb Egeland
Joanne Geinert
Gina Harder
Maureen Harmon
Becky Heinert
Cindy Hogenson
Lynelle Johnson
Martha Kapaun
Mary Nistler
Dana Rieth
Linda Schlaer
Lois Scott
Jana Ternes
Barb Uhrich
Michelle Wagner



Any questions, please contact:

Jennifer Hehn

Food Service Director
Lisbon Public Schools

NDSNA Membership Chair
jennifer.hehn@k12.nd.us



Online at:
North Dakota SNA



Top 6 Reasons to Join SNA

- 1 Free Training**
Free live and on-demand webinars at your fingertips on The Training Zone
- 2 Meetings & Events**
Unparalleled in-person & virtual networking & professional development opportunities
- 3 Advocacy in Action**
Unyielding efforts to provide a voice for school nutrition at the state and national levels
- 4 Career Advancement**
The ability to grow professionally with Certificate & Credentialing programs
- 5 School Nutrition Magazine**
A subscription to SNA's award-winning publication and other timely news you need
- 6 Marketing & PR Resources**
An array of tools to promote and grow your school meals program

Membership starts with **ME** #supportSNA

SNA membership is a smart investment for you and your program.
Become a member today at www.schoolnutrition.org/join



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Current Industry Members



Gold Level:

- AccuTemp
- Baker Boy
- Boelter
- Conagra
- J & J Snacks
- McCain
- Pepsi Co
- Vader and Landgraf



Silver Level:

- Cavendish Farms
- Cloverdale
- General Mills
- Land O' Lakes
- Peterson Farms Fresh Inc.
- Rich's



Bronze Level:

- Aspire Bakeries
- Badlands Distribution Inc
- Capital City Restaurant Supply
- Cash-Wa Distributing
- The Yes Group

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Interested in Serving On the Board?

NDSNA is always on the lookout for those who would like to serve on the board, help on committees, or just help at our annual conference!

If you are interested, please contact any board member.

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