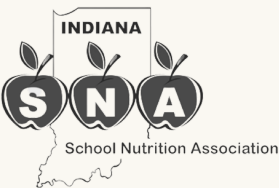


INDIANA SCHOOL NUTRITION ASSOCIATION

ANNUAL CONFERENCE PROGRAM

NOVEMBER 4-6, 2026



WEDNESDAY NOVEMBER 4

8 AM - 11:30 AM

Pre-Conference: Tour of Notre Dame Campus & Nutrition Services

*Off-site: Meet in the Century Center Lobby
- Upper Level*

9 AM - 11:30 AM

USDA Foods: Background, Utilization & Strategy | ISNA/IDOE Certification Course

Suite 1-2

11:30 AM - 4 PM

Registration

1 PM - 2:30 PM

OPENING SESSION

Seeds to Success: How to Produce Better Results in Work & Life

Discovery Ballroom

Based on Joe's book, this opening keynote shares how one elementary school cafeteria manager made a lasting impact during a difficult season of his life. Participants will be challenged to remember their purpose, recognize their impact, and plant the seeds that can help rewrite the future for the people they serve.

Presented By: Joe Pettit

2:30 PM - 2:45 PM

Break

2:45 PM - 3:45 PM

1A: Production Record Perspectives: One Process, Many Roles, Shared Success

Suite 1-3

A production record means something different to everyone. For some managers, it's a planning guide or a to-do list for the day. For others, it's an afterthought—something to fill in once the rush is over. For directors, it's a key source of operational and financial data. For reviewers, it's documentation of compliance. Each perspective is valid—but without shared

understanding, those differences can create frustration, inconsistency, and missed opportunities for improvement. This session explores how each role views and uses production records—and how aligning those perspectives can transform recordkeeping from a “have-to-do” task into a system that strengthens communication, planning, and accountability. By rethinking production records as a tool we get to use, participants will see how they can support forecasting, menu accuracy, and continuous improvement. Through relatable examples and practical strategies, you'll learn how to bridge communication gaps, reduce duplication, and create production record processes that truly serve every level of your program—turning compliance into clarity, and paperwork into progress.

Presented By: Lindsey Hill & Sarah Kenworthy

2:45 PM - 3:45 PM

1B: Making Local Procurement Work *Suite 4-6*

You have participated in Apple Crunch, Food Day, or Farm to Summer, now what? These initiatives are great opportunities to get your feet wet with Farm to School so let's talk about how we can take it a step further and incorporate more local food and food education. Whether it be through DOD Fresh, FFVP, or typical lunch or breakfast operations, you can get local in to your menu. With tight budgets and limited staff, see how schools across the state are prioritizing local foods in their cafeterias.

Presented By: Sophie Lindley & Becky Landes

2:45 PM - 3:45 PM

1C: The Perfect Cut *Suite 8-11*

Strategies to prepare 1/2 cup fruit and vegetables portions: Knife skills, keeping employees safe, consistent pieces and using time management.

Presented By: Stephanie Tragesser & Angela Thomas

WEDNESDAY NOVEMBER 4 (CONT.)

2:45 PM - 3:45 PM

1D: Where Compassion Meets Leadership **Recital Hall**

Leadership is about far more than managing people—it is about serving them. Every interaction we have as leaders has the opportunity to either build trust or break it. In this engaging and interactive session, participants will discover how compassion is not a weakness but one of the strongest leadership tools we possess.

We will explore what servant leadership looks like in everyday situations. Instead of asking, “Why isn’t this getting done?” compassionate leaders ask, “What can I do to help?” Instead of assuming employees are intentionally making work more difficult, they choose curiosity over judgment and seek to understand before reacting.

Together, we will discuss common workplace scenarios, including:

- *Creating a culture where employees feel safe saying, “I’m not at 100% today. I could use some help.”*
- *Recognizing the difference between accountability and blame.*
- *Supporting employees who are struggling instead of writing them off.*
- *Working alongside team members to identify barriers to success.*
- *Building trust so employees are comfortable asking questions without fear of embarrassment or criticism.*

Compassionate leadership does not lower expectations—it raises them by giving people the support they need to meet those expectations. When employees know their leaders genuinely care about them, they become more engaged, more confident, and more willing to grow.

Participants will leave with practical strategies they can immediately implement

to foster stronger relationships, improve team morale, increase accountability through encouragement, and create a workplace where people feel seen, valued, and empowered to succeed.

Because when compassion meets leadership, people do not just come to work—they want to be there.

Presented By: Mikki Dayhuff

3:45 PM - 4 PM
Break

4 PM - 5 PM

2A: Generational Leadership 30-45-60 The Combination to Success **Suite 1-3**

Today's school nutrition workforce spans multiple generations, each bringing unique strengths, experiences, and perspectives to the table. This engaging presentation explores how professionals in their 30s, 40s, and 60s can work together to create stronger teams, improve communication, and build future leaders. Participants will discover practical strategies for bridging generational differences, leveraging individual talents, and fostering a culture of collaboration that drives operational excellence and exceptional service for students. Whether you are an emerging leader or a seasoned professional, you will leave with actionable tools to unite generations and maximize your team's success.

Presented By: Vickie Coffey, Valarie Miller & Amanda Worrick

WEDNESDAY NOVEMBER 4 (CONT.)

4 PM - 5 PM

2B: Equipment Purchases

Suite 4-6

Planning to purchase equipment or complete a renovation project for your school nutrition program? This session provides an overview of the requirements for equipment approvals, including how to determine whether a purchase is allowable under program regulations and the procurement requirements that must be followed. Participants will also learn about the approval process for renovation projects and key considerations for ensuring compliance with federal and state requirements. This session will provide practical guidance to help sponsors confidently navigate equipment purchases and facility improvement projects while maintaining program compliance.

Presented By: Andrea Hollin & Wilson Turner

4 PM - 5 PM

2C: Forecasting - How it affects Your Bottom Line

Suite 8-11

We will have a panel of Manufacturers, Distributors, and Foodservice Directors discussing the effects of not forecasting timely or at all. What do substitutions do for your nutritional needs, and how the wrong forecast will create a ripple effect in inventory. How every short, shipped product hurts your bottom-line! Make this part of your menu planning.

Presented By: Nicole Nicoloff

4 PM - 5 PM

2D: The Participation Flywheel: How One Great Menu Item Pays for the Next

Recital Hall

Every student who chooses your line is worth real money to your program — so what happens when you treat participation like a business, not a budget line? In this session, Butch Bellah shows how school nutrition programs can build a self-funding "participation flywheel": launch one craveable menu item, capture the participation lift, and reinvest that revenue into the next improvement — from menu upgrades to higher wages that attract and keep great staff. You'll leave with a practical playbook for growing participation, funding better food and better pay without begging for budget, and keeping the wheel spinning year after year.

Presented By: Butch Bellah

5 PM

Dinner On Your Own

THURSDAY NOVEMBER 5

7:00 AM - 3:30 PM

Registration

7:30 AM - 8:30 AM

Breakfast & Legislative Updates

Discovery Ballroom

8:30 AM - 9:30 AM

Annual Meeting and
Membership Updates

Discovery Ballroom

9:30 AM - 9:45 AM

Break

9:45 AM - 10:45 AM

3A: Productivity Powerhouse:
Practical Strategies to Transform
Chaos into Clarity

Suite 1-3

School nutrition leaders juggle countless responsibilities—menus, budgets, compliance, equipment, staffing, and communication. Without clear systems, even the most dedicated teams can find themselves reacting to daily chaos instead of leading with intention. This session explores practical systems and Standard Operating Procedures (SOPs) that help bring clarity, consistency, and efficiency to daily operations. Drawing from real-world experience as former K–12 school nutrition professionals, presenters will share strategies for turning everyday tasks into organized workflows that save time, strengthen teams, and support long-term program success.

Participants will explore real examples of SOPs in action, learn how to build sustainable systems, and leave with practical tools and strategies they can implement to streamline operations and lead with confidence.

Presented By: Lindsey Hill & Audrey Banich

9:45 AM - 10:45 AM

3B: The Secret Ingredient: Soft
Skills That Build Strong School
Nutrition Teams

Suite 4-6

Participants will leave with a deeper understanding that while technical skills ensure meals are prepared safely and efficiently, soft skills are the "secret ingredient" that inspires teams, strengthens workplace culture, and creates a positive experience for employees, students, and the school community.

Presented By: Erin Coleman

9:45 AM - 10:45 AM

3C: Practical AI for Any Leader

Suite 8-11

AI is everywhere - but very few practical solutions that any district size school nutrition leader can *actually* utilize and benefit from. This practical session moves beyond the buzz to real-world applications used by a fellow Indiana Food Service Director. Learn how AI can help you navigate difficult conversations, strengthen HR-related communication, and better support your frontline staff through clear, consistent messaging. Whether you're a beginner or experienced with technology, you'll leave with actionable strategies to use AI as a trusted partner in your day-to-day leadership—so you can communicate with more confidence and focus more on your team.

Presented By: Christine Clarahan

THURSDAY NOVEMBER 5 (CONT.)

9:45 AM - 10:45 AM

3D: Generational Leadership 30-45-60 The Combination to Success
Recital Hall

Today's school nutrition workforce spans multiple generations, each bringing unique strengths, experiences, and perspectives to the table. This engaging presentation explores how professionals in their 30s, 40s, and 60s can work together to create stronger teams, improve communication, and build future leaders. Participants will discover practical strategies for bridging generational differences, leveraging individual talents, and fostering a culture of collaboration that drives operational excellence and exceptional service for students. Whether you are an emerging leader or a seasoned professional, you will leave with actionable tools to unite generations and maximize your team's success.

Presented By: Vickie Coffey, Valarie Miller & Amanda Worrick

10:45 AM - 11:00 AM

Break

11:00 AM - 12:00 PM

4A: Reducing Stress While Increasing Scratch Cooking
Suite 1-3

Many school nutrition professionals want to cook more from scratch but wonder how to fit it into an already busy day. Greg Christian will demonstrate how production efficiency, thoughtful planning, and team-based workflows can reduce kitchen stress while increasing scratch cooking with fresh ingredients. Discover practical strategies that make scratch cooking both achievable and enjoyable.

Presented By: Greg Christian

11:00 AM - 12:00 PM

4B: School Safety for Nutrition Workers
Suite 4-6

School nutrition workers play a vital role in maintaining a safe and welcoming environment for students and staff. This session will provide practical strategies for recognizing potential safety concerns, responding effectively to emergencies, and supporting overall school security. Topics will include situational awareness, managing challenging behaviors, effective communication during emergencies, and understanding your role in the school's safety plan. Participants will leave with actionable tools to help ensure that nutrition areas remain safe, supportive, and student-focused.

Presented By: Chad Crews

11 AM - 12 PM

Exhibit Hall - Directors Only
Exhibit Hall - Upper Level

12 PM - 2 PM

Exhibit Hall - Open to All Registrants
Exhibit Hall - Upper Level

1:45 PM - 2 PM

Basket Drawings
Exhibit Hall - Upper Level

THURSDAY NOVEMBER 5 (CONT.)

2:15 PM - 3:15 PM

5A: Nobody Told Me That! The Stuff Nobody Puts in the Child Nutrition Director Handbook

Suite 1-3

Behind every successful Child Nutrition Director is a long list of things no one ever mentioned in training. Sure, we learn meal patterns, procurement, financial management, and Administrative Reviews. But no one tells you how to handle teacher entitlement, present to your Board of Education, work through facility issues, learn the ins and outs of district operations, or respond when something completely unexpected lands on your desk.

Through real stories, practical tips, and a few lessons learned the hard way, we'll talk about the side of Child Nutrition leadership that isn't found in any handbook. Whether you're brand new to the role or have years of experience, you'll leave with ideas you can use, confidence to tackle the unexpected, and maybe a reminder that we've all had those moments where we thought, "Nobody told me that!"

Presented By: Nicole Moorhead

2:15 PM - 3:15 PM

5B: State Agency Panel + Q&A

Suite 4-6

State agency representatives will provide important program updates and reminders, and then open up the session for audience questions.

Presented By: Allie Caito-Sipe, Melissa Corum, Tina Herzog & Sharon Pattee

2:15 PM - 3:15 PM

5C: Progress Over Perfection: Strategies for Recognizing and Staving Off Burnout

Suite 8-11

Feeling stretched too thin? Learn how to spot the warning signs of burnout in yourself and others, uncover its root causes, and discover practical tools to restore balance, build resilience, and thrive without striving for perfection.

Presented By: Payton Edwards

2:15 PM - 3:15 PM

5D: Snackable Social Media: A Practical Playbook for School Nutrition Teams

Recital Hall

School nutrition teams have good stories happening every day. The challenge is turning those moments into social media content that feels manageable and worth the time it takes to create. Social media is also a powerful channel that school nutrition programs can use to connect with students and parents, educate their communities, and shape how school meals are understood and valued. When used well, it can help increase participation rates and create advocates for your program both in the lunchroom and beyond. In this hands-on session, attendees will learn a practical framework for creating stronger, more "snackable" social media content that connects with their audiences. Participants will walk through what makes a post work and build a simple, repeatable content plan using four flexible pillars: people, product, process, and passion. Designed specifically for school nutrition professionals, this session focuses on confidence, creativity, and immediate application. Attendees will leave with a clear approach and practical tools they can use right away.

Presented By: Valerie Morrow

THURSDAY NOVEMBER 5 (CONT.)

3:15 PM - 3:30 PM

Break

3:30 PM - 4:15 PM

Zumba - Ditch the Workout & Join the Party!

Suite 16

Ditch the workout and join the party! Dance along to Latin & World rhythms by mixing low-intensity and high-intensity moves for an interval-style, calorie-burning dance fitness party. This class is designed to bring people together to sweat it on, leaving you feeling energized and pumped.

Presented By: Christine Stinson

5 PM - 6 PM

Prized Partners Reception

PRESENTING, DIAMOND, & PLATINUM PARTNERS, AND FSDS ONLY

Great Hall

6 PM - 6:30 PM

President's Reception - Open to All

Great Hall

6:30 PM - 8:30 PM

President's Dinner:

Denim & Boots

Discovery Ballroom

Until 11 PM

Denim & Boots:

The After Party

Great Hall



YOU'RE INVITED TO THE
— 2026 ISNA —
**PRESIDENT'S
DINNER**
DENIM & BOOTS

THURSDAY, NOVEMBER 5, 2026
6 - 8:30 PM | DISCOVERY BALLROOM

CONTINUE THE EVENING WITH

**DENIM & BOOTS:
THE AFTER PARTY**

9:00 - 11:00 PM | GREAT HALL

FRIDAY NOVEMBER 6

7:30 AM - 9 AM

Registration

7:30 AM - 8:30 AM

Breakfast & Committee Meetup

Discovery Ballroom

8:30 AM - 9:30 AM

6A: Microlearning: Training That Sticks. How 15 Minutes Can Turn Training Into Action

Suite 1-3

Why does the same procedure look different in every kitchen? This session explores how 15 minutes of the same focused team training in all kitchens can get everyone on the same page. Participants will learn when microlearning is the right approach and how it can improve onboarding, retention, portion control, forecasting, food waste, quality and participation. Attendees will leave with a simple framework for creating focused lessons that standardize practices, improve performance and strengthen financial results.

Presented By: Kathleen Kane & Charles Wolford

8:30 AM - 9:30 AM

6B: Go*Get*Grants

Suite 4-6

Grant writing can be intimidating, but it doesn't have to be. At the heart of the grant writing process is a deep belief in the cause. This session isn't just about filling out forms or meeting deadlines; it's about making sure that your story is told in the most compelling way possible, that the proposal is well-written, and that the passion for the mission shines through in every section! Go*Get*Grants will give you the foundation to write a purposeful grant.

Presented By: Vickie Coffey

8:30 AM - 9:30 AM

6C: From the Cafeteria to the Statehouse: Your Voice Matters

Suite 8-11

School nutrition professionals do far more than serve meals, they are trusted experts, advocates for children, and powerful voices in shaping public policy. Join us to learn how grassroots advocacy is making a difference across Indiana and how you can help advance the movement for Healthy School Meals for All Hoosiers.

This session will provide an inside look at recent legislative efforts, lessons learned from the 2026 session, and the growing coalition working to ensure every Indiana student has access to nutritious school meals. Participants will also receive a preview of ISNA's inaugural Day at the Statehouse and discover practical ways to build relationships with legislators, confidently share their stories, and advocate for policies that support students and school nutrition programs.

Whether you are new to advocacy or an expert, you'll leave inspired, informed, and ready to help shape the future of school nutrition in Indiana.

Presented By: Amanda Worrick

FRIDAY NOVEMBER 6 (CONT.)

8:30 AM - 9:30 AM

6D: Full Fat Facts: The Case for Milk Fat Flexibility in School Meals

Recital Hall

As nutrition guidance continues to evolve, particularly through the "Make America Healthy Again" lens, full-fat dairy foods are re-emerging in scientific discussions around cardiometabolic health, satiety, and nutrient density. This session will explore the current body of research on full-fat dairy, dispel common misconceptions and examine how dairy fits into the latest Dietary Guidelines for Americans.

Participants will also gain insight into upcoming changes to school nutrition standards and what they may mean for dairy's role in K-12 meals, student acceptance, and menu innovation with a look at the Smart Swaps program as an ongoing resource for menu planners.

Presented By: Sheri Shipp

9:30 AM - 9:45 AM

Break

9:45 AM - 10:45 AM

7A: Seven Customer Service Strategies to Take School Nutrition Teams from Good to Great

Suite 1-3

This practical breakout gives school nutrition professionals seven strategies to elevate the experience they create for students, families, coworkers, and the community. Participants will leave with clear, usable ideas for turning everyday service into a stronger reflection of their team's pride and purpose.

Presented By: Joe Pettit

9:45 AM - 10:45 AM

7B: Growing Projects That Work: Project Management on Hydroponics, STEM & Nutrition Education

Suite 4-6

Project Management That Delivers - Hear real-world strategies from Indiana Food Service Directors in this fast-paced, interactive session. Walk away with tools and inspiration to integrate hydroponics, STEM, and Special Education collaboration with confidence.

Presented By: Joshua Mahlik & Daniel Williams

9:45 AM - 10:45 AM

7C: Bad Debt

Suite 8-11

Unpaid meal debt can create financial challenges for school nutrition programs while also impacting students and families. This presentation provides an overview of bad debt, including defining bad debt vs. delinquent debt. Participants will review the requirements for developing and implementing a local meal charge policy, learn strategies to prevent lunch shaming, and explore best practices for reducing and managing unpaid meal debt. Presented by a state agency specialist, this session will offer practical guidance and resources to help school nutrition professionals maintain compliance, support students with dignity, and strengthen their meal charge procedures.

Presented By: Andrea Hollin

FRIDAY NOVEMBER 6 (CONT.)

9:45 AM - 10:45 AM

7D: Proteins: Optimizing School Menus

Recital Hall

Are you looking for innovative ways to reduce sodium and added sugars with proteins? Managing school menu budgets can be overwhelming, especially with staff labor and food-trend considerations. In this interactive session, a seasoned school meal planner, Tarrah Westercamp, will discuss the best strategies to maximize your budget, create a menu that works well with students, and meet guidelines while maintaining staff morale. The session will provide a foundational look at the importance of protein in the diet, as well as national food trends that school nutrition professionals need to stay ahead of.

Presented By: Tarrah Westercamp

10:45 AM - 11 AM

Break

11 AM - 12:30 PM

CLOSING SESSION

United: How Our Differences Give Us Power

Discovery Ballroom

This interactive closing keynote helps participants better understand their own work behaviors and the strengths of the people around them. Through practical reflection and engagement, the session builds self-awareness, communication, empathy, and stronger teamwork.

Presented By: Joe Pettit

