

2025 ISNA ANNUAL CONFERENCE

French Lick, IN
November 5-7, 2025



WEDNESDAY

NOVEMBER 5

9:00 AM – 12:00 PM

**Pre-Conference: ISNA/IDOE
Certification Course - Procurement -
Beyond the Basics**
Reagan 209

11:30 AM – 4:00 PM

Registration
Hoosier Business Center

1:00 PM – 2:30 PM

Opening Session & Keynote
Vickie Coffey
Hoosier 208AB

2:30 PM – 2:45 PM

Break

2:45 PM – 3:45 PM

**Breakout 1A: The Procurement
Puzzle: Connecting Dealers, Reps
& Food Service Directors in
School/Child Nutrition**
Reagan 209

In this session, we will help Food Service Directors understand the channels of food service equipment distribution and procurement regulations for equipment purchasing and guidelines.

*Presenter: Paul Seneff, Gabriel Group;
Adam Schut, Lancaster-Schert Equipment*

**Breakout 1B: The Business-Wise
Approach to School Nutrition: Strive for
Purposeful Excellence**
Ford 207

In the rush of day-to-day demands, it's easy to lose sight of the big picture. This interactive session is your chance to pause, reflect, and reset. You'll walk away with a clearer understanding of what your program stands for and how to use that foundation to guide decisions, motivate your team, and create alignment across your operations. If you're ready to lead with more intention—and help your team do the same—this session is for you.

*Presenters: Lindsey Hill & Audrey Banich,
Menu Logic K12*

**Breakout 1C: #BlahBlahBlah: Do You
Hear Me?**

Roosevelt 202

This interactive session explores the fundamentals of effective communication in professional settings. Participants will learn how to express ideas clearly, listen actively, and adapt their communication style to different audiences. Through real-world examples and practical strategies, the session will equip attendees with tools to enhance clarity, build trust, and reduce misunderstandings in professional interactions.
Presenter: Mary Ellen Gilliam, MSD of Wayne Township

**Breakout 1D: Smart Swaps: Turnkey
Solutions for Kid-Approved Breakfast
Menus**

Nixon 205

Dairy adds essential nutrition for sustained energy and focus, and with the USDA's updated nutrition standards, there is now an opportunity to incorporate more of it in school breakfasts. For school nutrition professionals, new guidelines can feel overwhelming, especially with already stretched staff and resources. That's where Smart Swaps comes in! This initiative was designed to make compliance simple, kid-friendly, and turnkey.
Presenter: Sheri Shipp, American Dairy Association Indiana Inc

3:45 PM – 4:00 PM

Break

4:00 PM - 5:00 pm

**Breakout 2A: Navigating New USDA
Guidelines on Added Sugar**
Reagan 209

With the USDA's proposed guidelines introducing added sugar limits for school meals, many nutrition professionals are facing new challenges in menu planning and student acceptance. This session will provide an overview of the latest USDA regulations on added sugars, highlight their potential impact on K-12 meal programs, and offer practical, real-world strategies for compliance. From decoding product labels to reformulating recipes and communicating changes to stakeholders, attendees will leave with tools to support healthier menus while maintaining student satisfaction and compliance.
Presenter: Carla Escribano, CFE Nutrition

WEDNESDAY

NOVEMBER 5

Breakout 2B: From Clash to Clarity: Mastering Conflict with Confidence *Ford 207*

Conflict is a natural part of any workplace - and dare I say a necessary component for organizational growth. But how we handle conflicts makes all the difference.

In this interactive session, attendees will gain confidence in their ability to explore sources of workplace conflicts, the major conflict resolution styles, and identify effective and ineffective approaches to resolving conflicts in a constructive manner.

Presenter: Erin Coleman, Perry Township Schools

Breakout 2C: Cooking Up Solutions: How CVap® Can Transform Your K-12 Kitchen *Roosevelt 202*

Join Chef Ryan from Winston Foodservice and Alissa from HELIX Solutions Group for an engaging, live cooking presentation that blends education with flavor. We'll break down what CVap® technology is, how it works, and why it's a game-changer for K-12 foodservice operations. From holding to finishing, you'll see real-time cooking demonstrations and practical applications tailored to school nutrition programs—plus get tips to boost efficiency, improve food quality, and make your kitchen run smoother.

Presenters: Alissa Mulhall, Helix Solutions Group; Ryan Tucker, Winston Foodservice

5:00 PM

Dinner on Your Own

Keynote Speaker

Vickie Coffey

Vickie Coffey is the Nutrition Services/Healthy Schools Director at RBB Edgewood Schools in Ellettsville. She wears many hats for RBB including the Healthy Schools Chair, United Way Campaign and Allocations Facilitator, Survey and Focus Group Chair for the school district's Marketing Team. She's a certified ServSafe Instructor and Proctor and has received the Franklin Leading Light Award for RBB Healthy Schools Culture. In her free time, she spoils her husband with home cooked meals, spoils the fur babies, Jaggie the dog and Reggie the cat, with anything they want and is anxiously awaiting grandchildren. She is a retired ZUMBA instructor, but still likes to attend class to shake off some stress.



THURSDAY

NOVEMBER 6

7:30 AM – 3:30 PM

Registration

Hoosier Business Center

8:00 AM - 9:00 AM

Breakfast

Hoosier 208AB

9:00 AM – 9:30 AM

Welcoming Remarks & Legislative Updates

Hoosier 208AB

9:30 AM – 9:45 AM

Break

9:45 AM - 10:45 AM

Breakout 3A: #UnapologeticallyYOU: Preventing Workplace Burnout

Reagan 209

This interactive session explores practical strategies to recognize, prevent, and manage workplace burnout. Participants will learn to identify early warning signs, understand root causes, and apply evidence-based techniques to foster resilience, balance workloads, and promote well-being—for themselves and their teams. Ideal for employees and managers committed to creating a healthier, more productive work environment.

Presenter: Mary Ellen Gilliam, MSD of Wayne Township

Breakout 3B: Innovative Menu Planning: From Scratch Cooking to Standardized Recipes

Ford 207

School nutrition programs face the challenge of serving meals that are both appealing to students and practical for staff to prepare. This session will explore fresh, innovative menu ideas and show how semi-scratch cooking can bring variety and quality to school meals without overwhelming the kitchen. Participants will also learn the fundamentals of writing clear, consistent standardized recipes that ensure accuracy, support training, and help control food costs. Walk away with practical tools and inspiration to enhance your menus and set your team up for success.

Presenter: Shenae Rowe, Warrick County School Corporation

Breakout 3C: Strategic Menu Processes: Simplify, Optimize, and Succeed

Roosevelt 202

We'll explore how adopting a "menu-centric mindset" can transform the way you manage school nutrition. A successful menu isn't just about variety or compliance—it's about aligning every decision and associated tasks with your program's broader objectives. This session will provide real-world strategies that simplify menu planning, foster collaboration, and empower your team to move forward with purpose. Whether you're looking to boost efficiency, increase student satisfaction, or meet evolving regulations, you'll walk away with the tools to make your menu a driving force behind your program's success.

Presenters: Lindsey Hill & Audrey Banich, Menu Logic K12

Breakout 3D: The True Cost of a School Meal

Nixon 205

School food service leaders are under increasing pressure to deliver nutritious, appealing meals while managing tight budgets. This session explores the real economics behind reimbursable meals and helps answer critical questions every director faces. How much does each reimbursable meal really cost? Learn how to calculate per-plate costs accurately.

Presenter: Carla Escribano, CFE Nutrition

10:45 AM – 11:00 AM

Break

11:00 AM – 12:00 PM

*Exhibit Hall Open- Director's Only
Exhibit Hall*

11:00 AM – 12:00 PM

Breakout 4A: From Bland to Grand: Flavor Stations

Reagan 209

Bold Choices. Big Taste. Better Meals. This theme invites you to explore the idea that flavor isn't just about taste—it's about empowering students, enhancing nutrition, and creating excitement around school meals. Flavor stations are seen as a way to "power up" participation, personalization, and palate development.

Presenter: Amanda Waits, Richland Bean Blossom Edgewood Schools

THURSDAY

NOVEMBER 6

Breakout 4B: Value Chain Professional Ford 207

Indiana Grown for Schools Network and FARWISE Indiana have joined forces with food service professionals across the state to spotlight their farm-to-school experiences—celebrating their successes, navigating their challenges, and reflecting on the lessons learned. Alongside these stories, we'll be sharing practical resources, creative recipes, and adaptable ideas to help you make the most of what's available in your own setting. Presenter: Anna Holloway, IDOE

12:00 PM - 2:00 PM

Exhibit Hall Open- All Registrants
Exhibit Hall

1:45 PM - 2:00 PM

Basket Drawings
Exhibit Hall

2:15 PM - 3:15 PM

IDOA/IDOE Panel
Hoosier 208AB

3:15 PM - 3:30 PM

Break

5:00 PM - 6:00 PM

Prized Partners Receptions- (Food Service Directors, Diamond, and Platinum Partners Only)
Clifton Ballroom

6:00 PM - 6:30 PM

President's Reception - Open to All
Hoosier Foyer

6:30 PM - 8:30 PM

President's Dinner
Hoosier 208AB

9:00 PM - 11:00 PM

Evening Entertainment
Hoosier 208AB



FRIDAY

NOVEMBER 7

7:30 AM – 9:00 AM

Registration

Hoosier Business Center

7:30 AM - 8:30 AM

Breakfast & Committee Meetup

Hoosier 208AB

8:30 AM - 9:30 AM

Breakout 5A: How Operators Can Unlock Joyfulness Through the Food They Serve!

Reagan 209

Join registered dietitian, former certified laughter leader, and "Cheerman of the Bored", Dave Grotto, as he explores the connection between happiness and food, the benefits of eating together as 'family, and why focusing on eating pleasure can help promote healthy dietary patterns and longer-term emotional wellbeing.

Presenter: David Grotto, Kellanova

Breakout 5B: Feeding the Gap: Successfully Operating Summer Meals
Ford 207

Creating a summer feeding program that effectively meets the needs of children and families in your area. We will be sharing tips that have made our Summer meal program successful.

Presenters: Daisha Ottinger & Carrie Damron, MSD of Wayne Township

Breakout 5C: Snack-Sized Profits: Unlocking A la Carte Potential in Elementary Cafeterias

Roosevelt 202

Discover how selling a la carte items to your youngest customers can generate meaningful revenue while supporting wellness goals and program compliance. This session will provide practical strategies to enhance your elementary a la carte program through smart item selection, pricing, education, and operations.
Presenter: Amanda Stout, Greenfield-Central Community School Corporation

Breakout 5D: Efficiency in a Commercial Kitchen-Understanding the How To's and Getting Time Back Throughout Your Day

Nixon 205

Join us for an information-packed session that will provide the tips and tricks you need to properly cook with convection air, steam, combi's and holding! You will learn all the secrets to add time back to your day and improve the quality in your everyday menu items. Master What You Have and do LESS BETTER!!

Presenter: Christie White, Whats4Lunch

9:30 AM - 9:45 AM

Break

9:45 AM - 10:45 AM

Breakout 6A: A Smarter Way to Manage Clubs, Boosters, and Event Sales

Reagan 209

A presentation on ways to make collecting and managing concessions, events, and other aspects of non-cafeteria funds. In today's school systems, the Cafeteria director is tasked with much more than just cafeteria management and often is not given the tools to succeed. We will present effective ways to manage these duties as well as improve trackability and accountability among all groups.

Presenters: Andrew Pettitt & Gino Caponi, i3 Education/Payschools

Breakout 6B: Value Based Purchasing of Local Food

Ford 207

Learn how to purchase local foods using the appropriate procurement methods. Explore various ways to add local food to your menus. Listen to colleagues' and stakeholders' stories about their journey to put more local food on local plates.

Presenters: Becky Landes, Farmwise (IDOE); Anna Holloway, Indiana Grown for Schools (IDOE)

FRIDAY

NOVEMBER 7

Breakout 6C: Engage, Educate, Execute *Roosevelt 202*

Be empowered with strategies and tools to effectively engage, educate, and execute your goals in a collaborative and impactful way. Learn how to build strong connections, foster passion, and collaborate. Develop clear communication techniques for delivering information in a way that resonates with diverse learners. Transform vision into action by setting SMART (Specific, Measurable, Achievable, Relevant, Time-bound) goals. The session will cover time management, resource allocation, and accountability strategies to ensure that goals are not only set but successfully achieved. The session will also emphasize the importance of adaptability, feedback, and self-reflection in the process of goal execution, helping participants align their personal and professional objectives for long-term success.

Presenter: Vickie Coffey, Richland Bean Blossom Edgewood Schools

Breakout 6D: School Safety for Nutrition Workers *Nixon 205*

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.

Presenter: Dr. Chad Crews, Indiana Office of School Safety (IDOE)

10:45 AM - 11:00 AM
Break

11:00 AM - 12:30 PM
Closing General Session and Annual Members Meeting
Keynote Speaker: Joe Sanfelippo
Hoosier 208A



Dr. Joe Sanfelippo

Dr. Joe Sanfelippo recently retired after spending the last 26 years in the building and the final 12 as the Superintendent of the Fall Creek School District in Fall Creek, WI. The Fall Creek School District was named an Innovative District by the International Center for Leadership in Education twice during that time. Joe holds a BA in Elementary and Early Childhood Education, an MS in Educational Psychology, an MS in Educational Leadership, and a Ph.D. in Leadership, Learning, and Service. He was selected as 1 of 117 Future Ready Superintendents and 1 of 50 Superintendents as a Personalized Learning Leader by the US Department of Education. Education Dive named Joe their National Superintendent of the Year in 2019.