2025 ISNA ANNUAL CONFERENCE

French Lick, IN
November 5-7, 2025

INDIANA SNA School Nutrition Association

ISNA

BUSY BEES & BALANCED MEALS

KEEPING KIDS ENERGIZED





Presenting Partner

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GENERAL INFORMATION

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Wi-Fi Information is available at the Registration Desk!

50/50 & Raffle

ISNA will be hosting a raffle again this year for some great prizes! Proceeds from this year's raffle will go towards ISNA scholarships. 50/50 proceeds will benefit the chosen non-profit

See Paul Seneff or a member of the industry committee for more information.

Continuing Education Units (CEUs)

CEUs are available for attending this year's conference. ISNA will provide an online form to receive CEUs after the conference. If you have any questions, please reach out to admin@indianasna.org

FROM THE PRESIDENT



Hello ISNA Members,

Welcome to the 2025 Indiana School Nutrition Association Annual Conference—Busy Bees & Balanced Meals: Keeping Kids Energized! I am so excited to see all of you gathered here to celebrate, learn, and connect. This year's theme perfectly describes the energy, dedication, and teamwork that define our profession. Like busy bees, we are constantly in motion—planning, preparing, serving, and caring for students every day. And through it all, we keep our focus on providing balanced, nutritious meals that help kids stay energized, focused, and ready to learn.

Each of you plays an essential part in making that happen. Whether you serve meals, manage programs, or lead teams, your work makes a real difference in the lives of children across Indiana. I hope this conference gives you the opportunity to pause from your daily routines, recharge, and return home inspired.

We have an incredible lineup planned for you this year! I am thrilled to welcome our guest speakers—Vickie Coffey and Dr. Joe Sanfelippo—who will bring their energy, insight, and inspiration to our general sessions. In addition to these powerful presentations, our breakout sessions will feature a variety of topics and voices from fellow members, industry partners, and experts who understand the challenges and triumphs of school nutrition.

Be sure to visit the Exhibit Hall on Thursday, where our industry partners will showcase exciting products, equipment, and ideas to help you keep your programs buzzing with innovation. I also encourage you to attend our Annual Members Meeting to hear updates on ISNA's initiatives and explore ways to get more involved. There are so many ways to lend your talents—whether by serving on a committee, mentoring a colleague, or sharing your story.

Thursday evening will be another highlight as we gather for the President's Dinner and Awards Ceremony, followed by a fun-filled night of entertainment and celebration! It's a wonderful time to relax, laugh, and enjoy the company of your ISNA family as we recognize the outstanding achievements of our peers.

I am deeply honored to serve as your president and so proud of the work happening in every cafeteria, classroom, and community across our state. Your passion and perseverance keep Indiana's school nutrition programs thriving. Thank you for all you do to keep kids nourished, focused, and energized each and every day.

Enjoy the conference and have a bee-autiful time in French Lick!

Betty Huddleston

Betty Huddleston
2025-26 ISNA President

2025-26 ISNA BOARD OF DIRECTORS



Betty Huddleston
President
Western Wayne Schools



Mary Ellen Gilliam
President-Elect
MSD Wayne Township



Daniel Williams
Vice President
Mooresville Consolidated Schools



Valarie Miller
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Amanda Worrick
Immediate Past President
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Brittany Jointer
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Amanda Stout
Professional Development Co-Chair
Greenfield - Central Schools



Stephanie Stuemke
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Erin Brattain
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Kurt Bodell
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MSD of Martinsville



Paul Seneff
Industry Chair
Gabriel Group



Gretchen Huntzer
State Agency Rep
Indiana Department of Education



Brandon H. Monk
Executive Director

Save the Date - 2026 Annual Conference

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NOURISHING COMMUNITIES, EMPOWERING FUTURES
SOUTH BEND, IN NOV. 4-6, 2026

2025-26 ISNA AREA REPRESENTATIVES



Ivan Balicky
Northwest Region Representative
Assistant Food Service Director
West Lafayette Community Schools



Aleise Barron
Southwest Region Representative
School Nutrition Specialist
Warrick County Schools



Erika Horner
Northeast Region Representative
Director of Child Nutrition
Mississinewa Community Schools



Stacey Townsend
Southeast Region Representative
Director of Child Nutrition Programs
Seymour Community Schools



Beth Ziegenhorn
Central Region Representative
Food Services Director
North West Hendricks Schools

INDIANA SNA School Nutrition Association

Interested in being more involved with ISNA?

Scan the QR code to learn more about opportunities to get involved with ISNA!

WEDNESDAY
NOVEMBER 5

9:00 AM – 12:00 PM
Pre-Conference: ISNA/IDOE Certification Course - Procurement - Beyond the Basics (Preregistration required)
Reagan 209

11:30 AM – 4:00 PM
Registration
Hoosier Business Center

1:00 PM – 2:30 PM
Opening Session & Keynote
Betty Huddleston & 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, and Stephanie Stuemke, Danville Public Schools

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?
Eisenhower 204

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
Nixon 205

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
Eisenhower 204

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: Growing Together: Stories That Nourish Indiana's Farm to School
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, Sophie Lindley, IDOE, and Brianna Goode, IDOH

12:00 PM - 2:00 PM
Exhibit Hall Open- All Registrants
Exhibit Hall

2:15 PM - 3:15 PM
State Agency 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
Windsor Ballroom Foyer

6:30 PM - 8:30 PM
President's Dinner & Awards
Sponsored by Piazza
(Ticket Required)
Windsor Ballroom

9:00 PM - 11:00 PM
Evening Entertainment
Game Show Battle Rooms
Windsor Ballroom



Save the
ISNA DIRECTOR RETREAT
Date!
April 13-14, 2026
MORE INFORMATION TO COME

FRIDAY
NOVEMBER 7

7:30 AM - 8:30 AM
Breakfast & Committee Meetup
Windsor Ballroom

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: SUNshine On Your Plate: 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: Carrie Damron, Mary Ellen Gillam, Brittany Jointer, & Daisha Ottinger, MSD of Wayne Township

Breakout 5C: Snack-Sized Profits: Unlocking A la Carte Potential in Elementary Cafeterias
Eisenhower 204

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
Eisenhower 204

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, Prizes/Raffles & Annual Members Meeting
Keynote Speaker: Joe Sanfelippo
Windsor Ballroom



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.

2025 ISNA AWARD WINNERS



Director of the Year

Amanda Stout, SNS
Director of Food Services
Greenfield-Central Community School Corporation

Assistant Director/ Supervisor of the Year

Kasey Pasyk, RD, LD
Asst Food Service Director | Registered Dietitian
Mt. Vernon Community School Corporation





Manager of the Year

Ellen Buhr
Assistant Manager
Fort Wayne Community Schools

Office Assistant of the Year

Donna Dager
Food Service Coordinator
East Allen County Schools





Super Star Award

LeDonna Hood
Previously Employed as a Cafe Operations Specialist & Summer Meals Coordinator

POLLINATOR PARTNERSHIP

Protect their lives. Preserve ours.

This year's **50/50 drawing** will support Pollinator Partnership, a leading 501(c)(3) nonprofit devoted exclusively to promoting the health of pollinators through conservation, education, and research. Pollinators like bees, butterflies, birds, and bats are critical to healthy ecosystems and food production—responsible for one in every three bites of food we eat. Your contributions will help fund programs that restore pollinator habitat, advance scientific research, and engage communities across North America.

Swing by the registration desk to purchase a ticket!



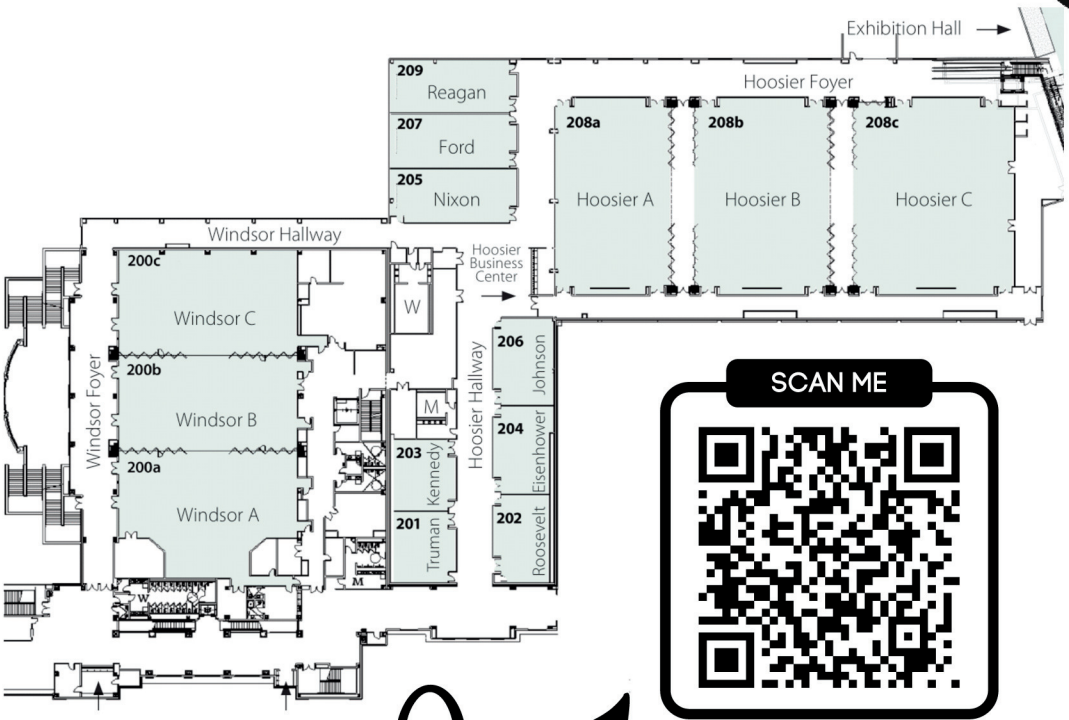
2026 ISNA Awards

NOMINATIONS DUE MARCH 1, 2026

ISNA and SNA celebrate members who work every day to ensure well-nourished students across the country are prepared for success.

Scan the QR code to learn more!

FRENCH LICK RESORT MAP



SCAN ME

Scan the QR Code to access the conference schedule, exhibit hall floorplan, and more!

Mobile Site Sponsored by:

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Tastybrands EXPECT MORE

THE ULTIMATE GAME SHOW BATTLE



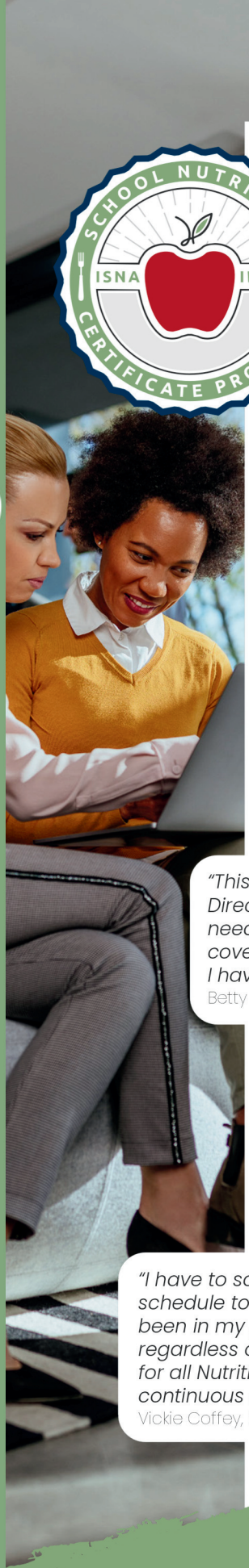
9:00 PM - 11:00 PM
Windsor Ballroom

Following the Presidents Dinner, get ready to laugh, cheer, and compete in the Ultimate Game Show Battle! Join your colleagues for a high-energy evening packed with friendly competition, big laughs, and interactive fun. Teams will go head-to-head through a series of fast-paced, audience-favorite games that test wit, teamwork, and a bit of luck!

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Take the First Step Toward Your Future

With the ISNA/IDOE School Nutrition Certificate Program

The Indiana School Nutrition Association and the Indiana Department of Education have joined forces to create a program that will add value to the School Nutrition Profession in the state of Indiana. The program is designed to be completed within two years and is comprised of 17 targeted courses.

- Meets USDA requirement for State Recognized Certificate
- Specific information on Indiana requirements
- Best practices for key functional areas
- Marketed to School Superintendents and Business Officials as the certificate to look for when hiring.
- Networking with peers

"This program is geared toward providing a new Food Service Director (or one that has been around for a while) the tools they need to be more efficient in their program. The material provided covers all areas needed to be more confident in making decisions. I have enjoyed [the program] and learned so much."
Betty Huddleston, Director of Food Services - Western Wayne Schools

"I would especially recommend [the ISNA/IDOE program] you will learn something new and get inspiration to take back and implement positive changes to your program! I appreciate the thought that went into planning the sessions to break things up into manageable chunks of learning material!"
Amanda Worrick, Director of School Nutrition Services - South Madison Community School Corporation

"I have to say, I was hesitant about taking the time out of my busy schedule to take the ISNA/IDOE certificate courses, but I'm so glad I did! I've been in my position for nearly 20 years and every time I take a session, regardless of the topic, I learn something new! The courses are beneficial for all Nutrition Services management positions and will meet their continuous learning and improvement goals. "
Vickie Coffey, Nutrition Services/Healthy Schools Director - RBB Edgewood Schools

For more information visit

w w w.IndianaSNA .org

THANK YOU TO OUR PARTNERS!

2025-26 ISNA PARTNERS

PRESENTING

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Dole
Domino's Smart Slice
Don Lee Farms
Duncan Supply Company
Dynamic FoodService Solutions
ES Foods
Feeding Indiana's Hungry
Foster Farms
Frazil
General Parts Group
Gordon Food Service
Harvest Hill Beverage Company
HPS
Hubert Company
i3Education/PaySchools
Integrated Food Service
J&J Snack Foods
Jennie-O
JTM Food Group
K12's Leading Indiana Coop
Kellanova
Keurig Dr Pepper
Land O Lakes
MenuLogic K12
National Food Group/Zee Zee's
Nippon Shokken
Oliver Packaging & Equipment
PepsiCo
Pilgrim's Foodservice
ProTeam Foodservice Advisors
Proview by Tasty Brands
Red Gold
S&F Foods Inc.
Schwan's Foodservice
SESCO
Simplot Global Foods
Smart Care Solutions
Stiefel Associates
Super Bakery
Tabatchnick Fine Foods
Tajin International Corp
Trident Seafoods
TriMark
Tyson
US Foods
Van Eerden Foodservice Company
Vanco
Wild Mike's Pizza
WK Kellogg

SILVER

Albie's
Arlington Valley Farms
Aspire Bakeries
Basic American Foods
Brookwood Farms
Buddy Fruits
Buena Vista Foods
Butterball LLC
CH Guenther/Pioneer
Conagra
Creation Gardens
Cybersoft Technologies
Del Real Foods
Heartland Food Products Group
High Liner Foods
Idahoan Foods
Jones Dairy Farm
Kikkoman
Los Cabos Mexican Foods
Maid-Rite Specialty Foods
McCain Foods
Michael Foods, Inc.
Mission Foods
Ocean Spray
OMNIA Partners
Rich Chicks
Ricos
Rizwitsch Sales, LTD.
Rogers K12 Consulting
Savannah Classics
Taylor Farms Fresh Foods
The JM Smucker Co
Velvet Ice Cream
Yangs 5th Taste

**Additional Partners may be in the exhibit hall.