

**67th ANNUAL STATE CONFERENCE**  
**NEBRASKA SCHOOL NUTRITION ASSOCIATION**  
“School Nutrition Heroes: One Bite At A Time”

**Sunday, June 28, 2026**

**10:30a – 5:00p**

**Registration**

**1:00p – 5:00p**

Stateroom F

**ServSafe Certification**

**Cindy Brison - Extension Educator, UNL Extension**

Consumer concerns about food safety are at an all-time high. The ServSafe course provides up-to-date information on food microbiology, sanitary food handling and storage, personal health and hygiene, housekeeping, and the HACCP food safety program and pest control.

**1:30p-3:00p**

Cash-Wa Facility

**Pre-Con Session**

**Cash-Wa Tour-Southeast Door (401 West 4<sup>th</sup> street)**

Attendees need to wear closed-toed shoes & we suggest that they bring a jacket as we will be touring the cooler/freezer and the dry warehouse.

**6:30p – 9:00p**

Loper South

**President's Dinner**

**Sponsored by Cash-Wa**

*Cash Bar Available*

**\*\*\* Benefactor Program \*\*\***

Have you ever wanted to attend the Nebraska School Nutrition Association State conference, or perhaps a continuing education class such as ServSafe but couldn't because of the cost? Or maybe you would like to attend ANC in Charlotte, NC this summer. The Nebraska School Nutrition Association offers scholarship assistance to two lucky members who wish to complete one of the above or perhaps another conference offered with our School Nutrition Association. Because of the Benefactor Program we are able to offer such scholarships through donations from our own members.

Donations will be accepted at our state conference and can be made in any amount from \$1 to \$50+. Your donations can be dropped off at the Benefactor Table located in the conference registration area. Scholarship applications will also be available at this time. Please consider helping fellow association members who may not be able to achieve their goals if not for your generosity.

Thank you for your past donations and all future donations, they are greatly appreciated!! By working together, we can make NSNA stronger!!

## Monday, June 29, 2026

- 7:00a – 5:00p**      **Registration**  
Pre-Function Area
- 8:00-11:00**  
Kearney High  
Off site      **Pre-Con Session-Bean-Tastic**  
Attendees will get their hands dirty (in the best way!) as they explore new tools, resources, and mouth-watering recipes featuring the mighty bean! The workshop will leave participants with a full belly and a head full of ideas to bring these recipes and resources back to their school cafeteria and classrooms.
- 7:00a – 11:00a**  
Stateroom F      **ServSafe Certification Continues**  
**Cindy Brison - Extension Educator, UNL Extension**  
Consumer concerns about food safety are at an all-time high. The ServSafe course provides up-to-date information on food microbiology, sanitary food handling and storage, personal health and hygiene, housekeeping, and the HACCP food safety program and pest control.
- 10:45 - 11:15**      **1st Timers Meeting with Tara and Charleen**  
Learn the ins and outs of the state conference as they answer your questions.
- 11:30a – 12:30p**  
Ballroom I & II      **Opening Session**  
**Flag Presentation**  
**Governor Pillen**  
**Thought For The Day - Tara Brooking NSNA President Elect**  
**Welcome to State Conference-Johnny Ahlers NSNA President**  
**Presentation by Eric Savaiano Nebraska Appleseed**
- Lunch: Deli Bar with Minestrone Soup**
- 12:30p – 1:30p**  
Ballroom I & II      **1st General Session: Jarrett J. Krosoczka**  
Jarrett J. Krosoczka is an award-winning New York Times bestselling author and illustrator of more than forty books for young readers, including the graphic Memoir Hey, Kiddo, a finalist for the National Book Award, and its follow-up Sunshine. He also created the wildly popular Lunch Lady graphic novels and has written for Spider-Man, Star Wars, and Snoopy. Realizing his books can inspire young readers beyond the page, Krosoczka founded the School Lunch Hero Day campaign and established a scholarship to fund art classes for underprivileged children in his hometown. Krosoczka and his family live in western Massachusetts.
- 1:45p – 2:45p**  
Stateroom B      **NDE Kayte Partch: Buy American**  
Are you confident your program meets Buy American requirements? This session will break down the Buy American Provision for the National School Lunch and School Breakfast Programs in a practical, easy-to-understand way. We'll review current USDA requirements, identify required tracking and documentation tools, and share best practices to support compliance during procurement and menu planning. Time will be dedicated to questions and discussion to address common challenges faced by school nutrition professionals.

Stateroom C

**NDE Beth Haas: HACCP Trivia**

Test your knowledge of HACCP, How much do you really know??

1:45 - 2:45

Stateroom E&F

**Jarrett J. Krosoczka**

Lunch Lady Hero Author, a continuation from his keynote

3:00p – 4:00p

Stateroom B

**NDE Beth Haas: HACCP Trivia**

Test your knowledge of HACCP. How much do you really know???

Stateroom C

**Summer Meals To Go (think inside the box - the delivery box!)**

The Summer Food Service Program allows “meals to go” in rural areas through the Rural Non-Congregate (RNC) option. Join us to explore creative service model like home delivery, hybrid sites, and conditional site operations - and learn how RNC can increase reach and revenue.

Stateroom E

**Matt Murren, Teacher at Cedar Bluffs; The Power of Positivity**

In this session you will learn about the importance of positivity in the workplace and positivity in your life. Making small changes in your mentality will reap big rewards in your life and workplace.

4:15p – 5:15p

Stateroom B

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Stateroom C

**Sodium Tips & How to Calculate**

Join this interactive session to build your confidence in sodium management! Learn practical tips to reduce sodium while boosting flavor, and master simple methods to accurately calculate sodium in your menus. Small changes can create big flavor—and BIG impact. This training will prepare you for upcoming lower sodium requirements in 2027-2028 while supporting healthier, great-tasting meals.

Stateroom E

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In this session you will learn about the importance of positivity in the workplace and positivity in your life. Making small changes in your mentality will reap big rewards in your life and workplace.

6:00p – 6:30p

Ballroom I & II

**Social Hour**

(Cash Bar Available 6:30 - 9:00)

6:30 - 7:30

**Dinner: Italian Buffet:** Caesar Salad, Mediterranean Grain Salad, Tuscan Chicken, Baked 4-Cheese Ravioli w/ Pesto Cream Sauce, Baked Rigatoni and Italian Breads.

7:30p – 8:30p

Ballroom I & II

**Entertainment: Music Bingo**

## Tuesday, June 30, 2026

6:00a – 7:00a

### **Early Morning Walk with Kayte Partch**

See you in the front lobby at 6:00 sharp!

7:00a – 1:00p

### **Registration**

Pre-Function Area

6:30a – 7:45a

### **Board Meeting (All Board members)**

Stateroom B

John Ahlers – NSNA President

8:00a – 9:00a

Stateroom C

### **NOI Commodity Questions**

**US Foods-Eric Sweeney**

What is NOI?

What is PTV?

What is a Single Bank and how does it work? Who funds the single banks?

How do you use those funds? What happens when the bank is empty?

How do I keep track of a single bank for funding?

What products qualify as NOI? Where do I find a listing of those products?

How do I know what discounts I have received on my order?

Where can I spend my entitlement dollars? Can I “overspend” my entitlement dollars?

Stateroom E

### **US Foods Online/US Foods Moxe App for the Seasoned User**

**US Foods-Erin Makshantsev**

We will take a deeper look at some of the features of the US Foods ordering that you didn't know about! We will also look at the Moxe App for your phone that makes life a little easier right at your fingertips! There are many features that are added monthly that you didn't know about!

Stateroom F

### **Brown Box Commodity Questions**

**Brian Gerkenmeyer and Marceline Sawadago**

CNP Web! Demystifying Ordering USDA, FFAVORS and using Entitlement for NOI.

Stateroom D

### **NDE Ali Lampman: Measuring & Knife Skills in School Nutrition**

This session focuses on practical techniques that improve consistency, safety, and compliance in school kitchens. Topics included- Proper measuring: volume vs weight in school recipes; Portion accuracy and standardized recipes; Knife safety and consistent cutting techniques; Reducing waste and improving efficiency.

9:15a – 10:00a

Stateroom C

**NOI Commodity Questions**

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Stateroom E

**US Foods Basics for Beginners**

**US Foods-Erin Makshantsev**

We will go over the basics of US Foods online platform and how to navigate through placing an order, finding invoices, requesting credits, etc. If you are new to US Foods or interested in using NOI dollars through US Foods, please come ready with questions!

Stateroom F

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10:00a – 1:00p

**Vendor Food Show at the Younes South Center**

***Doors Will Not Open Before 10:00!!!!***

***Sample products will be going to a Homeless Shelter this year, please be respectful when taking samples. Vendors that process commodities will be identified at their booths.***

1:30p – 2:30p

Ballroom I & II

**2nd General Session: NDE Updates and regulations**

**Kayte Partch: Director, Child Nutrition Programs, NDE**

Get the latest updates on USDA child nutrition and school nutrition programs. This session will cover key federal and state developments impacting program operations, including Nebraska’s adoption of the Healthy Hunger-Free Schools Pilot Program, and highlight what school nutrition professionals need to know to prepare for the year ahead.

**2:45p-3:45p**  
Stateroom B

**NDE Farm to Schools**

“How do I find local food sources near me?” “Is there a good way to engage faculty, staff, and students in Farm to School?” “What is seasonality and how can I incorporate it in my menu?” “How do we make Farm to School work for us?” In this session, we will tackle frequently asked questions around Farm to School and talk through future opportunities. Session attendees will walk away with NEW Harvest of the Month NSLP recipes and educational materials for cafeteria and classroom use. You won’t want to miss this one!

Stateroom C

**NSNA Sharing & Idea Group for New Ideas in School Menus**

**NDE Shawn Vondracek RD, & John Ahlers, NSNA President**

Share your favorite recipes with your fellow members and discuss your favorite food ideas. Even come with your questions which you need answered.

Stateroom E

**NDE Beth Haas: Communicating with the School Community**

Effective communication is one of the most powerful tools in school nutrition programs. This session explores practical, high-impact strategies to build trust, increase participation, and create a welcoming dining experience for students and families. SFS Directors will learn how to communicate clearly, consistently, and creatively with their entire school community—from parents and students to teachers and administrators.

Stateroom F

**Brock Kaupp; Understanding the Webpage - It is User Friendly!**

We have a new website, have you seen it? It was updated recently to help move NSNA into the modern world of technology. If you are wondering “What does it do for me?”, this session will be the one to come to as Brock will show you how to use it to help you run a better day. He will cover how to ask questions that other people can answer, share recipes, update your information if you move and other things that you might have questions about the website. Come with your questions and curiosity!!

**4:00p – 4:45p**

**District Meetings**

District 1-----Stateroom B  
District 2-----Stateroom C  
District 3-----Stateroom E

District 4-----Stateroom F  
District 5-----Executive Room, 2<sup>nd</sup> Floor  
District 6/8-----Conference Room 173

**5:00p – 5:30p**  
Stateroom C

**House of Delegates**

**Tara Brooking, NSNA President Elect**

Annual Meeting of the Nebraska School Nutrition Association Learn what’s going on with YOUR association. All conference attendees are welcome and encouraged to attend.

**6:00p – 6:30p**  
Ballroom I & II

**Social Hour**

(Cash Bar Available 6:30 – 9:00)

**6:30p – 8:30p**

**Plated Dinner** : Pecan Blue Salad, Signature Pot Roast, Root Vegetables, Yukon Gold Mashed Potatoes, and Creme Brulee Dessert

Ballroom I & II

**followed by the Art Contest Winner Awards**

**Installation of 2026-27 Officers**

## Wednesday, July 1, 2026

**6:30a – 8:00a**

Stateroom E

### **Executive Board Meeting**

Tara Brooking, NSNA President

**8:00a - 9:00a**

Ballroom I & II

### **4th General Session: Jeff Joiner Be a School Nutrition Superhero!**

Child Nutrition professionals are the superheroes of the school district! In this fun seminar, Child Nutrition speaker and consultant Jeff Joiner covers characteristics of superheroes and how you can fight the forces of evil and save the day in your community! Attendees will learn how to work as a team, handle negativity, and make an AMAZING difference in the lives of children!

**9:15a - 10:00a**

Stateroom B

### **Jeff Joiner: I think I'm Allergic to Nuts! Learning to Work Productively With the People Who Drive You Crazy**

Do you ever find yourself working with difficult people? In this powerful and funny session, attendees will learn how to develop productive relationships with the most challenging types of personalities in the workplace. The seminar includes training on why people behave the way they do, and how you can work with them more effectively.

Stateroom C

### **Legislation...for School Nutrition**

**Karee Nielsen**

Learn how to reach out to your local and federal lawmakers and how to get them involved in your community/school.

Stateroom F

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**10:15a – 11:00a**

Ballroom I & II

### **Leadership Roundtable: Past Presidents**

Come and learn what leadership is all about. Are you leadership material? We are looking for **YOU - the new leaders of tomorrow!**

Stateroom B

### **1st Timers Digesting All This Information**

If you were a first time attendee, come tell us what you thought. Give us some tips on what we could change. Do you have more questions for us? Your feedback is wanted.

Stateroom E

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Do you ever find yourself working with difficult people? In this powerful and funny session, attendees will learn how to develop productive relationships with the most challenging types of personalities in the workplace. The seminar includes training on why people behave the way they do, and how you can work with them more effectively.

**11:15a -1:00p**  
Ballroom I & II

**Closing Session**

**Lunch:** Turkey Bacon Avocado Sandwich and Broccoli Salad

**Thought for the Day – Charlene Henry President Elect**  
**President’s Message - Tara Brooking NSNA President**  
**Free Conference Registration Drawing**  
**Benefactor Program – Charlene Henry**  
**Introduction of 2026-2027 Executive Board**  
**Invitation to SNA Annual Conference in Charlotte, NC July 11-14, 2026**  
**Goods & Gifts Raffle drawings**  
**Retiring of Flags -Past NSNA Presidents**  
**Adjourn**

**Important Dates to Remember:**

**NSNA Commodity Show Food Show**

October 8th, 2026 Holiday Inn Kearney

**NSNA Annual Conferences: Holiday Inn Kearney NE**

Kearney, NE	June 27-30th 2027
Kearney, NE	June 25-28th 2028
Kearney, NE	June 24-27th 2029

**SNA National Conference Location and dates**

Charlotte, NC	July 11-14th, 2026
Phoenix, AZ	July 11-13th, 2027
Nashville, TN	July 9-11th, 2028

**HAVE A SAFE TRIP HOME**