

2017 OSNA



STATE CONFERENCE

MARCH 10-11, 2017
SALEM CONVENTION CENTER • SALEM, OREGON

WELCOME TO THE 2017 OSNA STATE CONFERENCE

The Oregon School Nutrition Association (OSNA) is so thankful for the work each and every one of you do. As our new logo's tagline says, "Feeding Bodies. Fueling Minds." Without you, our students couldn't learn. The work you do is vital to the success of the students of Oregon. Without food in their bellies, they cannot learn. Thank you for taking the time to invest in yourselves. Coming to the conference to learn about best practices. Networking with other school lunch professionals from around the state. Building strong healthy programs that build strong healthy kids. I'm proud of the work you do.



Anne Leavens, your OSNA president-elect, has done a great job organizing this year's conference. We have a great lineup of classes, speakers and breakouts for you. Thank you, Anne!

On Friday, we're offering Smarter Lunchroom, ServSafe, Nutrition 101 and the SNS credentialing exam. Did you know that if you took ServSafe one year and Nutrition 101 the next, you could apply to get a Level 1 Certificate in School Nutrition through SNA? Check it out on the SNA website! We know that professional standards continue to be a hot topic. Look for the CEU tracking sheet at the registration table. It's a great tool to help keep track of your professional standard requirements and gives a breakdown of the number of credits you can earn and key areas for each class.

On Saturday, we have breakout sessions covering breakfast, exercise, healthy diets, cooking demos, safe lifting, diabetes, farm to school, and more. Our keynote speaker is Frank Kitchen, a dynamic motivational speaker, author, emcee and coach from Phoenix, AZ, and our friend, Matt Upton, will close out the day for us. By the way, some of our vendors have donated some terrific raffle prizes. It could be worthwhile to stay through the closing session. You must be present to win.

We also have our always popular vendor show on Saturday. It opens at 10:15 am to directors/buyers only. It will open to everyone at 11:45 am. Please thank our vendors for their time and support. Without them we couldn't put on such an awesome conference. Thank you vendors! Please remember, for safety reasons, we're asking that no rolling carts are brought to the exhibit hall.

In addition to classes, sessions and the tradeshow, don't forget Friday Fun Night. Our theme this year is the Kentucky Derby. Put on your derby wear, get gussied up, find a fun hat and join us for dinner and dancing. A fun time will be had by all!

I want to thank everyone on the OSNA Executive Board for the hard work that goes into making this conference happen. This is a dedicated group of school nutrition professionals. I have learned so much from each of you. It has been my pleasure representing the Oregon School Nutrition Association as president this year.

Thank you,

A handwritten signature in black ink that reads "Cheri Meeker".

Cheri Meeker
OSNA President 2016-2017



Join Us in the Winner's Circle at Friday Fun Night!

Win, place and get ready for the show with our Friday Fun Night dinner buffet starting at 6:30 pm, followed by the Kentucky Derby Party from 7:15-10:00 pm in the Salem Conference Center's Main Gallery!



OSNA STATE CONFERENCE SCHEDULE-AT-A-GLANCE

FRIDAY, MARCH 10

7:00-8:30 Registration Open, Main Gallery					
ROOM #s	Santiam 1-3	Santiam 4	Santiam 5	Santiam 6	WBSCM Refresher Training 9:00-12:00 ODE Public Service Building
8:00-12:00	Smarter Lunchrooms <i>Michelle Fleener</i>	SNS Credentialing Exam <i>Presented by School Nutrition Association</i>	ServSafe Food Protection for Managers Certification and Exam <i>Katrina Wiest</i>	Nutrition 101: A Taste of Food and Fitness <i>Leslie White, The Institute of Child Nutrition</i>	
12:00-1:00 LUNCH					
1:00-2:00	(1:00 - 2:30 pm) Advancing School Wellness Policies <i>Jennifer Young</i>	ODE Farm to School Grant <i>Rick Sherman and Megan Kemple</i>	ServSafe <i>(continued)</i>	Nutrition 101 <i>(continued)</i>	WBSCM Refresher Training 1:00-4:00 ODE Public Service Building, 255 Capitol St. NE, Salem ODE Basement, Room A
2:00-3:00		Applegate Purchasing Group Meeting			
2:30-5:30 Registration Open, Main Gallery (Afternoon Break sponsored by Del Real Foods)					
3:00-4:00	Meatless Monday Workshop <i>Amy Webster and Karla Dumas</i>	(3:00-4:30 pm) Connecting with Your Team <i>Matt Upton</i>	ServSafe <i>(continued)</i>	Nutrition 101 <i>(continued)</i>	
4:00-5:00			ServSafe <i>(conclusion)</i>	Nutrition 101 <i>(conclusion)</i>	
6:30-8:00 Buffet Dinner & Installation of Officers, Main Gallery					
7:15-10:00 Kentucky Derby Party					

SATURDAY, MARCH 11

7:30-10:00 Registration Open, Main Gallery					
7:30-8:30 Breakfast, Main Gallery					
8:30-10:15 Opening Session, Santiam 1-3					
10:15-11:45 Keynote Presentation: Be Fresh, Stay Fresh, Live Fresh, Frank Kitchen Food and Equipment Show, Upper Level • Buyer/Director Only Entry Morning Break (Sponsored by National Food Group)					
ROOM #s	Santiam 1-3	Santiam 4	Santiam 5	Santiam 6	
10:15-11:30	What's Your Recipe? <i>Frank Kitchen</i>	Movement That Matters <i>Derrick DeLay</i>	School Breakfast <i>Jessica Visinsky, Marcella Miller and Crista Hawkins</i>	School Cooking 101 <i>Chef Tracie Gleffe</i>	
11:45-2:00 Food & Equipment Show, Upper Level • Open to All Attendees					
1:00-2:00	Special Diets <i>Cheryl Teschner and Damasita Sanchez</i>	Student Diabetes Management <i>Patti Moro</i>	Affordable Options to Better Your Kitchen <i>Gayle Swain</i>	Safety in Motion <i>Patti McGuire</i>	
1:45-2:15 Snack Break, Main Gallery (Sponsored by FSA-PDX and Talking Rain)					
2:15-3:15	Surviving March Madness <i>Matt Upton</i>	Plant Powered Plate <i>Derrick DeLay</i>	Q&A with ODE <i>Heidi Dupuis</i>	Leadership Essentials <i>Patti McGuire</i>	
3:30-4:00 (Santiam 1-3) Closing Session, ODE Wellness Awards					
4:00-4:45 Closing Presentation: Six Steps to Being Successful in Your School Restaurant, Matt Upton					

(Schedule and sessions subject to change)

SESSIONS & CLASSES

FRIDAY, MARCH 10

**ODE Public Service Bldg. 8:00 am – 12:00 pm
& 1:00 pm – 4:00 pm**

WBSCM REFRESHER TRAINING

Presented by Chris Facha, Oregon Department of Education, Child Nutrition Programs

This pre-registered refresher course will advise how to place orders in the USDA's Web-Based-Supply-Chain-Management-System (WBSCM) for School Year 2017-18. The course will be held off-site at the ODE Public Service Building, 255 Capitol St. NE, in ODE Basement, Room A.

Santiam 1-3 8:00 am – 12:00 pm

SMARTER LUNCHROOMS

Presented by Michelle Fleener, Oregon Department of Education, Child Nutrition Programs

Learn how to use Smarter Lunchroom techniques to guide student choices. Leave with at least one no-cost or low-cost idea to implement at your school.

Santiam 4 8:00 am – 12:00 pm

SNS CREDENTIALING EXAM

Proctored by Cheryl Teschner, Oregon Department of Education

This is the examination period for OSNA members to earn the School Nutrition Specialist (SNS) Credential, a mark of excellence and achievement that reflects what it takes to manage school nutrition programs in today's challenging climate.

Santiam 5 8:00 am – 5:00 pm

SERVSAFE FOOD PROTECTION FOR MANAGERS CERTIFICATION AND EXAM

Presented by Katrina Wiest, Bend-LaPine School District

This ServSafe course helps prepare you for the ServSafe Food Protection Manager Certification exam. Training covers the importance of food safety; good personal hygiene; time and temperature control; preventing cross-contamination; cleaning and sanitizing, and more.

Santiam 6 8:00 am – 5:00 pm

NUTRITION 101: A TASTE OF FOOD AND FITNESS

Presented by Leslie White, ICN Training Coordinator

This training course provides a basic overview of nutrition with an emphasis on the importance of balance in daily food choices and the inclusion of physical activity as a key component to good health. The training incorporates a variety of learning activities including short physical activity boosters. (This course qualifies for SNA core course certification level 1).

Santiam 1-3 1:00 pm – 2:30 pm

ADVANCING SCHOOL WELLNESS POLICIES: WHAT YOU NEED TO KNOW

Presented by Jennifer Young, Oregon Department of Education, Child Nutrition Programs

Local School Wellness Policy Implementation has changed under the final rule of the Healthy, Hunger-Free Kids Act of 2010. In July 2016, the USDA Food and Nutrition Services (FNS) finalized regulations to strengthen and expand policies and increase accountability and transparency. Local education agencies must comply with these new requirements of the final rule by June 30, 2017, so now is the time for developing a revised local school wellness policy!

Santiam 4 1:00 pm – 2:00 pm

ODE FARM TO SCHOOL GRANT INFORMATION & HELP

Presented by Rick Sherman, Oregon Department of Education, Child Nutrition Programs, and Megan Kemple, Oregon Farm to School and School Garden Network

Join Rick and Megan as they provide help with finding Oregon-grown food for the noncompetitive Oregon Farm to School Grant for Reimbursement of Oregon Grown and Processed Food. Emphasis is on the Farm to School Grant.

Santiam 1-3 3:00 pm – 4:00 pm

MEATLESS MONDAY K-12 PLANT BASED CULINARY WORKSHOP

Presented by Amy Webster and Karla Dumas, RD, The Humane Society of the United States

This workshop is designed to show how and why schools are helping students and staff embrace plant-strong programs featuring fresh fruits and vegetables and whole, plant-based options. Hear how schools are preparing delicious, plant strong recipes students are choosing and how the meals are being marketed, while maintaining a fiscally responsible child nutrition program.

Santiam 4 3:00 pm – 4:30 pm

CONNECTING WITH YOUR TEAM: SEVEN STEPS TO CONNECTING WITH YOUR STAFF

Presented by Matt Upton, Speaking of Success

Do you struggle with getting your team/staff to get along to go along and accomplish all the task of your school restaurant? Because of the growing differences among generations, the lead influencer of the team must learn how to connect to hearts before asking for their hands. This session will give you the Seven Points of Connection that will enable you to connect with their hearts and gain their hands in accomplish all that it takes to serve students.

SATURDAY, MARCH 11

Santiam 1-3 8:30 am – 10:15 am

BE FRESH, STAY FRESH, LIVE FRESH, THE FIVE ESSENTIALS TO CREATING A POSITIVE AND PRODUCTIVE CULTURE

Presented by Frank Kitchen, The Life and Leadership Connoisseur

Productive cultures are created by Difference Makers and Life Changers. To be a Difference Maker and a Life Changer, you must Live FRESH. FRESH is when you create positive experiences and environments where dreams flourish. FRESH is when you develop a culture where people stay focused, resourceful, enthusiastic, strong and honest.

Santiam 1-3 10:15 am – 11:30 am

WHAT'S YOUR RECIPE? THE FIVE STEP PROCESS FOR LIVING YOUR DREAMS

Presented by Frank Kitchen, The Life and Leadership Connoisseur

A recipe is a plan for turning a dream into reality. It is comprised of a list of ingredients, a list of instructions and a list of tools needed to produce a desired result. Frank will educate, elevate and empower you to live your personal and professional dreams by sharing his recipe for success. A recipe he learned during his life full of successes and failures as an actor, author, educator, entrepreneur, entertainer, model, professional speaker and traveler.

SESSIONS & CLASSES

Santiam 4

10:15 am – 11:30 am

MOVEMENT THAT MATTERS: HOW TO EXERCISE TO MAXIMIZE YOUR QUALITY OF LIFE

Presented by Derrick deLay, Northwest Personal Training

Can exercise be something you look forward to? Can it put a smile on your face? Can it make your everyday life experience better? Yes to all! In this session, you will learn the 3 most important principles of fitness and how to put them into practice to make you feel amazing. This session also involves some light movement. Come ready to play!

Santiam 5

10:15 am – 11:30 am

SCHOOL BREAKFAST

Presented by Marcella Miller, Partners for a Hunger-Free Oregon, Crista Hawkins, Oregon Dairy and Nutrition Council, and Jessica Visinsky, Oregon Dept. of Education, Child Nutrition Programs

In Oregon, 24% of enrolled students eat breakfast at school, on average. The Let's Do Breakfast, Oregon! campaign is working with schools across the state to reach more kids with their breakfast programs. Learn about the state of breakfast participation in Oregon, resources available for outreach and engagement, and service-delivery strategies to increase participation.

Santiam 6

10:15 am – 11:30 am

SCRATCH COOKING 101

Presented by Tracie Gleffe, Bend-La Pine School District

Scratch cooking using fresh and healthy ingredients to enhance USDA foods. Learn industry tips and tricks to make your job faster and simpler. Class includes culinary instructions and cooking techniques. Bend-La Pine School District recipes and samples included.

Santiam 1-3

1:00 pm – 2:00 pm

SPECIAL DIETS

Presented by Cheryl Teschner and Damasita Sanchez, Oregon Department of Education, Child Nutrition Programs

This session will outline the requirements for sponsors participating in the National School Lunch Program to provide reasonable modifications to meals or meal service to accommodate children with disabilities. Areas presented will include clarifying the definition of children with disabilities, substitutions and reasonable accommodations, and more.

Santiam 4

1:00 pm – 2:00 pm

STUDENT DIABETES MANAGEMENT

Presented by Patti Moro, RN, MESD, Department of Health and Social Services

Many students participate in the school meal programs. Students with disabilities need nutritional values and food item ingredients in order to manage their health conditions. Found out how you play a vital role.

Santiam 5

1:00 pm – 2:00 pm

AFFORDABLE OPTIONS TO BETTER YOUR KITCHEN RESTAURANT

Presented by Gayle Swain, Cambro

This presentation will provide information on Cambro products that will help schools meet their storage needs, geared towards smallwares that are affordable for any district.

Santiam 6

1:00 pm – 2:00 pm

SAFETY IN MOTION

Presented by Patti McGuire, SAIF Corporation

Safety In Motion® is a versatile training program proven to reduce injuries from lifting, carrying, pushing, pulling, and other activities that may result in sprains and strains. The techniques are easy to understand, easy to remember, and easy to apply. SAIF is the only workers' compensation insurance company in Oregon licensed to provide Safety In Motion training, so this is an exclusive opportunity for participants to learn to make simple, practical changes to make most tasks easier and safer, on or off the job.

Santiam 1-3

2:15 pm – 3:15 pm

SURVIVING MARCH MADNESS: HOW TO MAKE IT COUNT TO THE END OF THE SCHOOL YEAR

Presented by Matt Upton, Speaking of Success

Have you noticed that after Spring Break, pressure, tension, and stress seem to escalate in your school restaurant between your LG's (Lunch Guys and Girls)? There seems to be an increase in "call-outs" more than other times during the school year? This session will make you laugh as we expose the reasons for March Madness. Our time together will give you the 10 exercises that reduce or can completely remove the March Madness syndrome. You and your team will improve your serve to students.

Santiam 4

2:15 pm – 3:15 pm

PLANT POWERED PLATE: HOW TO BOOST YOUR HEALTH AT EVERY MEAL

Presented by Derrick deLay, Northwest Personal Training

You can use your meals to make you healthier, less disease-prone, and increase the odds you will live a long, vibrant life. In this session, we will explore the nutritional ins-and-outs of a plant-based diet, how to incorporate more plants into your meals, the two most important reasons for eating more plants, and the three biggest plant-based diet mistakes and how to avoid them.

Santiam 5

2:15 pm – 3:15 pm

Q&A WITH ODE

Presented by Heidi Dupuis, Oregon Department of Education, Child Nutrition Programs

Join ODE leaders for this interactive question-and-answer session.

Santiam 6

2:15 pm – 3:15 pm

LEADERSHIP ESSENTIALS: DEVELOP A CULTURE OF SAFETY

Presented by Patti McGuire, SAIF Corporation

The values we embrace as leaders have a significant impact in organizational and safety culture. Learn about the belief systems that are necessary for a rich culture, how to use leadership skills to influence employees' work and safety performance, and how to analyze and eliminate hazards.

Santiam 1-3

4:00 pm – 4:45 pm

CLOSING SESSION: SIX STEPS TO BEING SUCCESSFUL IN YOUR SCHOOL RESTAURANT

Presented by Matt Upton, Speaking of Success

SPECIAL MEETING

Friday, March 10 • 2:00 – 3:00 pm • Santiam 4
Applegate Purchasing Group Meeting

SPEAKERS

Derrick deLay, BSc *Certified Personal Trainer* **Northwest Personal Training**



Derrick is a NASM-Certified Personal Trainer an American Council on Exercise Certified Health Coach, and Orthopedic Exercise Specialist. Derrick has been a personal trainer since 2000. He specializes in working with people that are dissatisfied with the way they look and feel and are ready to feel healthy, vibrant and alive again.

Karla Dumas, RD *Nutritionist* **The Humane Society of the United States**



Karla is a registered and licensed dietitian nutritionist with The Humane Society of the United States. With more than 10 years of experience in the field of child nutrition and school food service management, she has partnered with foodservice programs throughout the country to implement plant-strong initiatives. By developing resources like menu cycles, recipes and culinary nutrition workshops, she continues to support school districts and other institutions with more plant-based meal options. Dumas received her plant-based culinary certification through Rouxbe cooking school. Karla lives in Florida with her husband, stepdaughter and eight dogs. In her free time, she enjoys camping, gardening and running.

Tracie Gleffe *Executive Chef* **Bend-LaPine School District**



Tracie has been with Bend-LaPine Schools since 2008. As executive chef, her duties include being an expert on the new meal pattern, recipe development, menu development, and staff training in culinary arts. Tracie oversees production for 33 schools, bakery department, and the catering department. Since starting with Bend-LaPine schools, she has implemented a program of eighty-percent scratch cooking on the menus. The Bend-LaPine School District currently serves 16,000 combined meals a day. Gleffe is a Culinary Arts graduate from Century Culinary Arts School in San Diego, CA.

Crista Hawkins, RD *Fuel Up to Play 60 Manager* **Oregon Dairy and Nutrition Council**



Crista Hawkins has been a registered dietitian for more than 25 years. Crista's passion for nutrition education and wellness brought her to the Oregon Dairy and Nutrition Council as Fuel Up to Play 60 Manager after years of working directly with families through the Women, Infants and Children (WIC) Program and schools through the Multnomah Healthy Active Schools Initiative. As a single mother of two teens, Crista combines professional knowledge, practical application and enthusiasm for nutrition, physical activity and wellness.

Megan Kemple *Oregon State Lead* **National Farm to School Network**



Megan Kemple serves as Oregon State Lead for the National Farm to School Network, providing technical assistance and support to farm to school programs throughout Oregon. She also serves as co-lead for the Oregon Farm to School and School Garden Network, which has over 500 participants. Megan has nine years' experience building a successful Farm to School Program in Lane County and is now helping others do the same.

Frank Kitchen *"The Life and Leadership Connoisseur"*



Frank Kitchen—husband, father, entrepreneur, professional speaker, and author—has a passion for educating, inspiring and entertaining audiences about life and leadership. His FRESH recipes on life and leadership help educate, elevate and empower students, educators, volunteers, entrepreneurs, and professionals to "Live FRESH." Frank's Live FRESH philosophy challenges people to be Difference Makers and Life Changers. His keynotes, workshops and trainings have inspired individuals and organizations create the positive and productive environments people desire to be in. Frank has shared his fresh and creative knowledge with major corpora-

tions, colleges and universities, professional associations, conventions, conferences and leadership organizations in the U.S., Canada and Australia.

Patti McGuire *Senior Safety Management Consultant* **SAIF Corporation**



Patti has been with SAIF since November of 2013 and works with employers in Jackson, Klamath and Lake Counties to improve their safety and health programs and reduce injuries. Previously she was the Manager of Occupational Health and Safety for Harry & David, overseeing safety and health programs for multiple facilities and 50+ retail stores nationwide. She also spent five years working in human resources in wood products manufacturing and 15 years in retail in district and store level operations. Patti is an Oregon native and has an AS degree in Business Administration-Accounting. She was drawn to the field of human resources and safety early in her career after a workplace fatality affected her family and her employer.

Marcella Miller *Child Hunger Prevention Manager* **Partners for a Hunger-Free Oregon**



Marcella joined Partners for a Hunger-Free Oregon in September 2014 as the Child Hunger Prevention Manager. In this role, she provides outreach and technical assistance to educational and community organizations to increase utilization of federally-funded child nutrition programs. She earned her Masters of Public Administration and Graduate Certificate in Nonprofit Management from the University of Oregon. Her experience in hunger and obesity prevention includes work in food banking, advocacy, and research and evaluation in Oregon and Nebraska.

Patti Moro, RN *RN Specialist for Students with Complex Chronic Health Problems* **MESD, Department of Health and Social Services**



Patti has 25 years' experience

SPEAKERS

rience in pediatric nursing. She has focused her practice for the last 13 years on school-age students from ages 5-21 years at MESD School Health Services. MESD currently serves approximately 360 students with diabetes in Multnomah County area schools. Patti and her co-workers have developed a Diabetic Education Program for school staff. She is an active member of "Safe at School," sponsored by the American Diabetes Association, which is a team of clinics, providers, diabetic educators and nurses focused on safety of diabetic students in the school setting.



Speakers from Child Nutrition Programs, Oregon Department of Education

Heidi Dupuis, RD

Program Manager, School Nutrition Programs

Chris Facha

Program Analyst

Michelle Fleener

Child Nutrition Specialist

Damasita Sanchez

Child Nutrition Specialist

Rick Sherman

Farm to School Specialist

Cheryl Teschner, MS, RDN, SNS

Child Nutrition Specialist

Jessica Visinsky, MS, RD, MBA

Child Nutrition Specialist

Jennifer Young

School Wellness Coordinator

Gayle Swain

Manager, Non Commercial Markets

Cambro Manufacturing

Gayle has over 30 years experience in the foodservice equipment and supplies



industry and is the Western Region Sales Manager for Non Commercial markets at Cambro. In her current position, she oversees sales for the US government, the college and university market, K-12 schools and the correctional segment. She is responsible for promoting growth and awareness of Cambro products within her markets through sales training, marketing programs, new product development, and interfacing with customers in the field.

Matt Upton

Speaking of Success

Matt enjoys riding his 2008 Yamaha Stratoliner to acquire what he calls "wind therapy." He enjoys cooking and hosting dinners at his home. His favorite cookie is chocolate chip, no nuts. He has been attending the UHK "University of Hard Knocks" for most of his life. Though Matt has been called many things, his favorite titles are Daddy and Grandpa. Through his dynamic, inclusive and engaging presentations you will learn how to become a bigger and better person in your career, where you volunteer, and in your family. He brings to his audiences his successes and failures with humor and professionalism, allowing them to learn and enjoy the invested time. Matt, in his work through "Matt Upton, Speaking of Success," has served lunch gals and guys in helping them discover their blend of success, which creates an environment that enables them and their students to advance forward to their next level of success.



Amy Webster

Food & Nutrition

Coordinator,

Pacific Northwest

The Humane Society of the United States

Amy Webster is the food and nutrition coordinator for the Pacific Northwest with The Humane Society of the United States. Amy is based in Seattle and works with schools, hospitals, colleges and other institutions that wish to offer more plant-based meals. She helps chefs, registered dietitians, cooks and foodservice professionals create more sustainable menus by offering marketing materials, delivering educational presentations, and bringing plant-based culinary trainings to institutions around the Pacific Northwest.



Katrina Wiest

Wellness Specialist

Bend-LaPine School District

During the school year, Katrina coordinates the Bend-LaPine School



District's Farm to School program, nutrient analysis, safety, sanitation and sustainability, nutrition curriculum in the classrooms and health and wellness programs. She oversees the Afterschool At-Risk meal program, as well as the Fresh Fruit and Vegetable program. Katrina is a certified ServSafe Food Safety Instructor from the National Restaurant Association and has been instructing ServSafe classes for over nine years. She is a board member of the local county Public Health Advisory Board and sits on various committees at the state and local level focusing on physical activity and nutrition. She is president of Oregon School Nutrition Association Administrators Chapter. For the past 15 years during the summer, Katrina manages the Bend Farmers Market. Katrina has a BS in foods and nutrition from Oregon State University.

Thank You to Our Sponsors!



2017 OSNA FOOD & EQUIPMENT SHOW

SATURDAY, MARCH 11

Upper Level, Salem Convention Center

Tradeshow Hours

10:15 am - 11:45 am • Exhibit Floor Open to Buyers/Directors Only

11:45 am - 2:00 pm • Exhibit Floor Open to All Attendees

2017 EXHIBITOR LISTINGS

Booth #	Exhibitor	Booth #	Exhibitor	Booth #	Exhibitor	Booth #	Exhibitor
17	Advance	50	Envy/Pop Chips	22	Los Cabos	39	Rose & Shore
65	AFS	37	ES Foods	104	Marketeam	18	Rose's
102	American soul Brothers	5	Franz	105	Marketeam	62	Schwan's
53	Anjimoto Windsor	52	French's	13	McCain	60	Simplot
95	Ankeny Lakes Wild Rice	91	Fresh Elements Farms LLC	30	Mealtime	54	Simplot/Talking Rain
106	Apple & Eve/ Sunbutter	90	Froozer	81	Mealviewer	64	Sky Blue
4	Aryzta & Basic American	2	FSA	44	Milford Valley/Michael B's	61	Smuckers
41	Bake Crafters	32	General Mills	14	Mission & Ocean Spray	99	Stahlbush Island Farms
27	Baker Boy/Amazing Raisins	97	Grizzlies Brand	25	MJM	73	Star Kist
112	Barilla	113	Harvest Hills	1	National Food Group & Ad	42	Sun Cup Juice
80	Blue Bunny	63	Health E-Pro	103	ODE/ODA	26	Super Bakery
38	Bongards Creameries	10	Heartland	98	Organically Grown	88	Sysco
85	Bridgeford	51	Highliner/Marzetti		Company/SoupCycle	43	Tabatchnick / Dave's Baking
109	Brookwood	108	Hobart	33	Pacific/Bonners	55	Tasty Brands
29	Buena Vista/Jack Links	76	Horizon & Kikoman	96	Pacific Coast Fruit	15	Tek Vision
20	Butter Buds/Norpac	59	Horizon Software	31	Parway/Flowers	93	Tools for Schools
7	Campbell's & DPSG	70	Hostess	87	Passport Food	72	Tree Top
3	Cargill	107	Humane Society	92	Pear Bureau-US Pears	69	Trident
101	Carlton Farms	19	Integrated Food Service	28	Piazza	100	Truitt
66	Con-Agra	49	IPS Rebates	74	Pilgrims	111	Tyson
75	Cool Topics	11	J&J & Country Home Bakers	77	Pinnacle	86	Vie de France/Dole
34	D&W/Fabri-Kal	12	Jennie-o	83	Post	9	Vollrath
67	Dannon	47	Johanna	21	Proview Chicken/	78	West Minster
71	Del Monte/Muffintown	36	Jones Dairy Farm		DeWafflebakkers	79	Western
82	Del Real Foods	23	JTM	45	Red/Gold	57	Windsor
6	Dominoes	24	JTM	89	Red Plate	35	Wowbutter/Albie's
68	Don Pancho	8	Kellogg's	58	Rich's	40	Yang's 5th Taste
48	Dr. Praegers	84	Kent Precision Food Group	46	Rizzato & Ruiz		
94	Duck	110	Land O-Lake	56	Road Runner		

Note: Exhibitor list current as of Feb. 24, 2017 (press time).



OREGON
SCHOOL
NUTRITION
ASSOCIATION

The Oregon School Nutrition Association (OSNA) is a collaborative group of more than 500 school nutrition and foodservice professionals and industry suppliers who work together to ensure that Oregon's K-12 students receive wholesome, nutritious school meals.

P.O. Box 1525 • Lake Oswego, OR 97035
osna@osna.us • www.osna.us