

Spring 2025



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MESSENGER



The Voice of Child Nutrition in Missouri



MISSOURI SCHOOL NUTRITION ASSOCIATION - [MOSNA.ORG](https://mosna.org)



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President's Corner

I hope the quickly approaching close of yet another school year is going smoothly for everyone. This is an exciting and exhausting time of year. The students and staff alike are looking forward to the end of the year and the prospects of a wonderful summer break. Energy is high, kids are ready to break loose, and maybe just a little high-strung and a little rowdy.

A lot of us will be doing some sort of summer feeding program in our districts. This is a very rewarding service to provide. For some of us, it gives us the opportunity to work with folks we don't normally work with often during the school year. It is also a time to take a step back a little and just remember why we do what we do.

As school food service, we are already looking at next year. As you know, we never stop. Between navigating the regulation updates and trying to work our way through bids and budget updates and trying to predict how many cases of cereal we might use next year, please try to take a little time to relax and refresh your minds and bodies so we have the energy to do it all again. **But, we LOVE what we do, so it is worth it.**

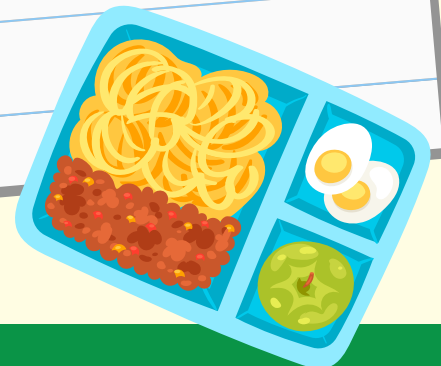
This is a great time to mark your calendars for the MOSNA fall conference. This year the conference will be November 7-9 in Branson. Planning is underway and an amazing line up will be waiting for everyone. There will be more details coming to you in early fall.

In March 2025, several delegates from Missouri and hundreds from across the country went to Washington DC to visit with our representatives to discuss funding and proposed regulation changes for school meals. Our group had several conversations with Senators and Congresspeople from Missouri and asked to not cut funding for all students to be able to receive free meals at school. We also spoke about regulations that make what we all do even more difficult to accomplish. It is important to keep making our voices heard for the good of the kids we serve every day. We ask that when you receive emails asking you to reach out to your local representation in government, you please do so. The more voices we join together the louder we are.

So, as we end yet another school year and look forward to what next year brings, I wish for you all to find time to reflect and reinforce your bond with your co-workers, the kids you serve, family, and friends.

Joyce Fenner

Joyce Fenner, MSNA 2024-2025 President



Industry Newsletter

**Andy Dudenhoeffer, MSNA Industry Partners Committee Chair
& Central Division Director of Sales, Synergy Food Sales**



Dear School Food Service Professionals and Industry Partners,

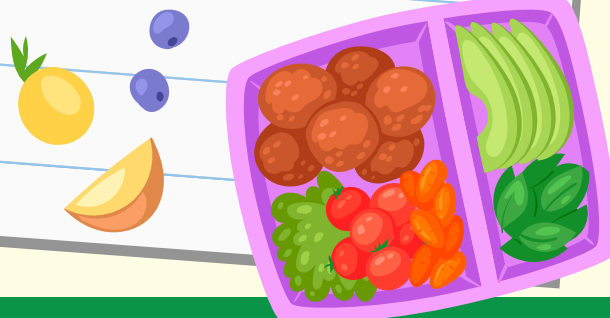
Time continues to move at an astonishing pace - another year has passed so quickly! Spring has arrived, and I hope you've had opportunities to enjoy the beautiful weather we've been experiencing lately.

This period represents both an ending and a beginning in our annual cycle. For those of us in the school food service arena, we're concluding the current academic year while simultaneously preparing for the next - truly a season of "overlap." Our industry rarely experiences downtime. Few food service sectors complete their budgeting, approval processes, and forecasting so far in advance. This remarkable achievement requires tremendous collective effort, and I understand many find this period challenging due to these responsibilities.

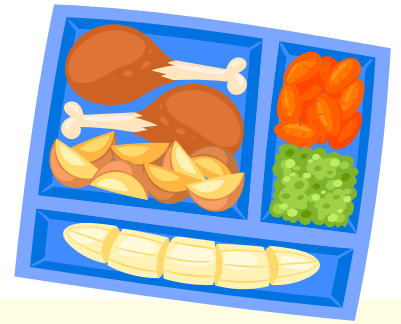
The 2024-2025 school year saw numerous new products and new manufacturers have surfaced to take advantage of the opportunity the K-12 food service market brings. This is a great sign that we are back to where we need to be! On behalf of our industry partners, thank you for your dedication to helping restore and advance K-12 food service in the great state of Missouri!

Looking ahead, I encourage you to attend the Missouri School Nutrition Association Annual Conference on November 7-9, at the Chateau on the Lake in Branson, MO. We had great attendance in our vendor hall in 2024 and would like to exceed that in 2025. It's never too late to join our association of K-12 food service professionals. If you know of school districts or industry colleagues who haven't attended before, please extend an invitation. While we cherish our current members, we always welcome new participants!

Wishing you a successful conclusion to your school year and a wonderful summer. On behalf of the industry, best wishes for an excellent 2025-2026!



3% PARTICIPATION AWARDS



MSNA continues our celebration of member school districts who have increased their participation this school year. To see if your school qualifies, please visit www.mosna.org/awards to download the forms for Breakfast and Lunch. The deadline for submission is **August 1, 2025**.

Submit completed forms to msna@mosba.org.



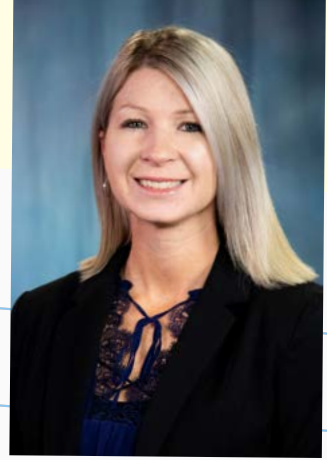
☒ A FULL LINEUP OF K-12 REGULATION READY CEREAL



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DESE Food & Nutrition Services Update



Barbara Shaw, Coordinator
DESE Food and Nutrition Services

SUMMER WORKSHOPS

Food and Nutrition Services is preparing training content for newly hired food service staff. Cooks, managers, subs and food service directors with three (3) years or less experience in school food service are welcome to attend. This in-person training will take place in Rolla (late June) and Missouri Western (late July). We hope to see you there! Dates, details, and registration will be released soon and will be communicated by email and newsletters.

WELCOME! OUR NEW NUTRITION PROGRAM SPECIALIST

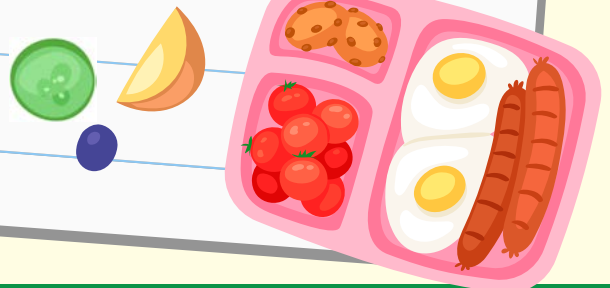
East Region - Rachelle Dean
RCCI-Wellness - Aline Bishazi

LOCAL FOOD FOR SCHOOLS (LFS)

Funding to purchase local food (food grown/produced within a 400-mile radius) is still available. Schools interested need to watch the recorded training, then complete the survey, and finally email a written plan to Barbara.shaw@dese.mo.gov. Visit the LFS webpage here <https://dese.mo.gov/financial-admin-services/food-nutrition-services/local-food-schools-lfs-grant>. Schools have used funds to purchase local beef, fruits and vegetables, honey, and items for Missouri Crunch.

FARM-TO-SCHOOL BUS TOUR

Save the Date, June 17, 2025. This bus tour will start in Columbia, Missouri and provide an education field trip to help schools learn more about purchasing local beef. Registration will be coming soon.



2025 MSNA State Awards

If you have an admirable employee, a commendable manager, and/or an exemplary director, nominate them for the MSNA State Awards. Nominations will be opening this fall.



Colleen Warchola
RAYMORE-PECULIAR SCHOOL DISTRICT

MSNA'S MANAGER OF THE YEAR

Colleen provides quality customer service by greeting students daily, and learning their names and preferences to create a welcoming atmosphere. She fosters a positive kitchen environment by recognizing staff achievements, offering training opportunities, and ensuring teamwork during busy meal services. Colleen ensures all kitchen staff can perform multiple roles, from food prep to cashier duties. This ongoing training for employees has improved efficiency, reduced staffing issues, and boosted team confidence.

She also fosters a positive work environment, reducing misunderstandings, and increasing overall job satisfaction. Karen provides time management training for kitchen staff, focusing on streamlining meal prep and reducing downtime. As a result, meal service has become faster and smoother, improving overall workflow and reducing stress for the team.

Congratulations, Colleen!



Karen Atherton
RAYTOWN SCHOOL DISTRICT

MSNA'S EMPLOYEE OF THE YEAR & SNA's Mountain Plains Region Employee of the Year

Karen has worked for the Nutrition Services Department for over 20 years. She is a wealth of knowledge in so many areas of child nutrition program operations and is highly valued by our entire department. The Raytown district kitchen staff depend highly on Karen. She is their first contact for equipment, nutrition software, and POS issues. Karen also works closely with the district families to assist with negative balances.

When kitchen managers became frustrated with the method for entering work orders, she identified the frustration, gathered feedback from managers, and created a Google Form to simplify the work order process. As a result, Karen improved operations and increased employee satisfaction. In addition, she was able to assist in developing a well-thought-out plan to accept and apply community donations to negative balances while still meeting federal and state regulations. Karen's commitment to her professional development is demonstrated by attending the Missouri SNA Annual Conference, knife skill sessions, and USDA Foods training. She completes CACFP (Child and Adult Care Food Programs) training required to operate the After Schools Meals Program. Karen also completes annual SFSP (Summer Food Service Program) training to assist in monitoring program operations to ensure USDA regulation compliance.

Karen is also the 2025 SNA Mountain Plains Regional Employee of the Year award recipient and was featured in the SNA virtual award ceremony [HERE!](#)

Congratulations, Karen!

2025 MSNA State Awards, continued.



Katlyn Lanoue
RAYMORE-PECULIAR SCHOOL DISTRICT

MSNA'S DIRECTOR OF THE YEAR

Katlyn has streamlined the menus to make ordering and serving easier. She is very hands-on and visits each school and helps when and where help is needed. Katlyn also makes sure to provide great pictures to advertise meals to the social media person. She advocates for her staff to the district superintendent and school board for raises and recognition.

Katlyn attends district meetings and makes sure to keep food service staff updated on information shared at those meetings. She has cultivated an excellent rapport with district faculty and the district board of education. Katlyn has served on

the MSNA Board as the Southwest Regional Director, and the Professional Development Committee Chair, and is currently the MSNA Vice President, actively contributing to the growth and direction of the association.

Congratulations, Katlyn!



- NEW Cool Tropics Frozen Juice Slushes!
- NEW Frozen Whole Fruit Cups!
- NEW 4oz & 6oz shelf stable Juice pouches in 8 flavors!
- NEW 4oz shelf stable Juice cups in 12 flavors!
- NEW 108oz Applesauce pouches in five unsweetened flavors!
- Applesauce in 11 unsweetened flavors in ½c serving sizes
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- Sauce and Slices available commercial and commodity processed

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2025

MSSNA Annual Conference

Let the
GOOD TIMES
Roll

November 7 - 9
Chateau on the Lake
Branson, MO



Linda Larsen

Keynote Speaker



Candy Whirley

Keynote Speaker

Feeding Bodies  Fueling Minds



2025 MSNA Annual Conference



November 7 - 9 | Branson, MO

Keynote Speakers Bios



Linda Larsen

Keynote Speaker

Linda Larsen, BSW, MFA, CPAE, is one of only 232 people worldwide to be inducted into the Speaker Hall of Fame®, joining such notables as General Colin Powell, President Ronald Reagan, and Brian Tracy. She has been a featured presenter for over 1,000 conferences and meetings worldwide for groups such as Jaguar Cars, the Kuwait Women's Leadership Summit, and McDonalds.

Linda combines her 20-year experience as a professional actress with her education and training in communications and behavioral sciences to deliver entertaining, memorable, power-packed presentations that help people bring the very best versions of themselves to life and work. Author of the best-selling audio program, *12 Steps to High Self-Esteem*, and featured in such publications as *Investor's Business Daily*, *The Chicago Tribune*, and *Opportunity World*, Linda is also a popular guest co-host on the ABC-7 Florida television show, *The Suncoast View*.



Candy Whirley

Keynote Speaker

Candy brings 'real world' experience from many industries including training, retail, customer service (certified by the International Customer Service Association – ICSA), restaurant, entertainment, management, youth ministry, and business owner. Candy has been speaking for over 30 years and has owned SBG Services, LLC, since 2001. You may recognize Candy, she is a former Kansas City Chiefs Chiefette, performed at Star-light Theater in Kansas City, and modeled for the Kansas City Star Magazine. Candy's hard copy and digital products include: Top selling books and DVDs, *It Takes 4 To Tango*, and *Bridging the Gap and Emotional Intelligence*.

Candy is involved with the National Speakers Association (NSA), currently serving on the NSA Chapter Leadership Committee and the National Educational Committee to choose all presenters for the NSA Conferences and Annual Convention. She has also served on the Board of Directors and was the 2007-08 President of the NSA Kansas City Chapter. Candy graduated Cum Laude from Missouri Western State University with a B.S. Degree in Speech Communications, and Human Relations Emphasis, and has earned her Master's in Management at the University of Phoenix. Earned the Certified Speaking Professional, CSP Designation.



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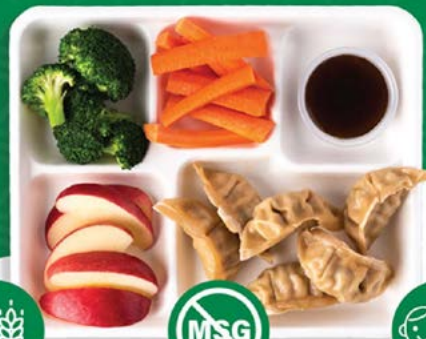
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