

# Opening Question

"DID YOU KNOW THAT IN THE UNITED STATES, SCHOOL NUTRITION SERVICES FEEDS 29.4 MILLION STUDENTS EVERY DAY?"

TO PUT THIS IN PERSPECTIVE, THAT'S ROUGHLY THE COMBINED POPULATION OF:

CHICAGO

NEW YORK CITY

LOS ANGELES

IN OTHER WORDS , NUTRITION SERVICES FEEDS THE THREE LARGEST U.S. CITIES EVERY SINGLE DAY

PLEASE LORD TELL ME  
AGAIN HOW LUCKY I AM  
TO BE WORKING HERE.

"Behind the stress... is the Honor of  
nourishing futures"



# 1. Inspiration & Motivation

- ▶ 1. Inspiration & Motivation – What inspired you to work in school nutrition and what motivates you every day?



# 2. Student Engagement

- ▶ 2. Student Engagement – How do you keep students excited about school meals?

# 3. Overcoming Challenges

- ▶ 3. Overcoming Challenges – What's the biggest challenge you've faced as a manager?



# 4. Small Change, Big Impact

- ▶ 4. Small Change, Big Impact – What small change made the biggest difference in your operation?

# 5. Staff Well-Being

- ▶ 5. Staff Well-Being – What do you do to help your staff avoid burning out?



# 6. Professional Development

- ▶ 6. Professional Development – How important is attending PD events?



# 7. Advice to Newcomers

- ▶ 7. Advice to Newcomers – What advice would you give someone just starting in school nutrition services?

# Audience Q&A

- ▶ Open Floor: 2 Minutes for Public Questions/Answers



# Closing Summary

- ▶ Passion fuels our purpose-we show up every day because student depend on us.
- ▶ Small changes create big impact- one idea can transform participation and outcomes.
- ▶ Resilience defines our teams-together, we overcome challenges and keep moving forward.

# Quote

- ▶ "Behind every tray served is a story of resilience. Lunch ladies face daily challenges, but they show up with pride, kindness, and strength."



# The school nutrition professionals' Creed

- ▶ We show up—early, prepared, and proud.
- ▶ We serve with dignity so every student feels seen and welcomed.
- ▶ We keep it safe—food safety, allergen accuracy, and clean stations, every shift.
- ▶ We cook like it matters—because it does. Freshness, flavor, and consistency.
- ▶ We move the line with smiles—speed and kindness can live on the same tray.
- ▶ We learn every day—improving our process, our menu, and ourselves.
- ▶ We have each other's backs—no one eats alone, and no one works alone.
- ▶ We steward resources—waste less, serve more, stretch the budget wisely.
- ▶ We celebrate wins—students fed, minutes saved, skills mastered.
- ▶ We nourish futures—one meal, one moment, one student at a time.