



# Nurturing Nutrition in Culinary Arts Programs

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# Jen Smith Tyson Foods

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Jen has worked for Tyson K-12 Schools for the last 3.5 years in the K-12 segment. Prior to joining the Tyson team, Jen spent 6 years at OCPS in the Food & Nutrition Services Department as the head of Marketing & Innovation. After graduating from University of Central Florida's Rosen College of Hospitality Management, Jen taught High school for 2 years before transitioning into the field of Marketing & Public Relations in the financial industry. Jen enjoys using creative out-of-the-box thinking to develop solutions in our ever-changing industry.



# Monique Age- Romero St. Charles Parish



Monique Age-Romero is currently the Director of Child Nutrition Programs for St. Charles Parish Public Schools located in Luling, Louisiana, where she is passionate about school nutrition. Her journey started in 2010 as a parent and former elementary school teacher speaking out on the calories, sugar and fat content of a premade peanut butter and jelly sandwich at a Parent Coffee hosted by the Child Nutrition Department. Who would have ever known that comment would have landed her where she is today? Monique graduated from Southern University of New Orleans where she earned a Bachelor of Arts in Psychology and minor in Speech Pathology, Graduate Certificate, Management of Child Nutrition Programs, The University of Southern Mississippi and Master of Science in Health and Wellness Management student at Tulane University of Louisiana. Monique currently serves as Public Policy and Legislative Chair for School Nutrition Association of Louisiana, advocating for child nutrition programs in Southeast Louisiana, Participant in Tyson's K-12 Stronger Together SE Leadership Chat, Participant in Ancillary Leadership Collaboration, and past Chapter President of School Nutrition Association (2014-2015).

# Karen Hallford Gwinnett County

Karen Hallford is a Registered Dietitian and the Director of School Nutrition for Gwinnett County Public Schools. Karen has been working in school nutrition the past 15 years, with 5 years in clinical pediatric nutrition prior to that. Karen received a FAME Silver Spirit award in 2018 and has served as the Chair of the Nutrition Committee for the Georgia School Nutrition Association and as a member of SNA's Nutrition and Research Committee. She is also a mother to two boys—and both eat school lunch every day.

# Adam Russo Prince William

Adam Russo is the Director of the award-winning Office of School Food and Nutrition Services for Prince William County Public Schools in Northern Virginia. A graduate of Longwood University and a lifelong self-proclaimed restaurant brat, Adam transitioned from owning and operating restaurants to school nutrition 8 years ago. He believes in bringing the same exceptional guest experience, quality and scratch cookery to school kitchens that were so successful in private enterprise.

Each year, Adam spends time in all 101 schools and centers, tweaking processes to further increase efficiency and excellence, while highlighting the efforts of the Department's 1,000 employees. Over the past three years, the program's streamlined operations have caught the eye of experts around the country, who have featured Adam in several publications, most recently Foodservice Director Magazine's Operation of the Year.



# St.Charles Parish CNP and Culinary Arts Partnership



St.Charles Parish Child Nutrition Department has designed a program to engage the Culinary Arts Students at the Satellite Center in the design of new menus through a Culinary Cook-off Contest. In addition to engaging the students in the Child Nutrition program, it provides an opportunity for the student to showcase their skills and to learn new ones as well as share their winning recipes with their peers.





# St. Charles Parish Culinary Competition

# Gwinnett County and Culinary Arts Partnership



Gwinnett County's Food Service Department has worked with the district culinary programs in a few different ways over the years. Often, GCPS are asked to be guests for programs and events where the students showcase their culinary skills in a formal display. GCPS has also worked with groups of culinary students and challenged them to create K12 recipes for our program. This collaboration has been rewarding for the GCPS team while exposing the students to a culinary space that they may not have been exposed to otherwise. It's a win-win for all involved.





## Gwinnett County and Culinary Arts Partnership

# Prince William and Culinary Arts Partnership



Prince William's Food Service Program has partnered with the districts culinary program in several ways. The RD helps build school nutrition into the culinary arts program's curriculum. PW's Food Service staff works with the students in the kitchen on skills etc. Food service staff Judge Culinary competitions held by the Culinary arts program The food service department has helped the program by donating uniforms to the program so students can wear chef coats, hats, aprons, etc. Food Service staff writes the bids for purchasing and allows the culinary arts program to piggyback on the bid. Prince William's ultimate dream is to hire from school nutrition/cafeteria staff from Culinary program.

**Prince  
William and  
Culinary  
Arts  
Partnership**



# Poll Questions

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