

NutriStudents K-12[®]

Menu Freedom. Over 100 Certified Weeks.

Participating Team Members



Eldon Brustuen, Co-Founder and President

Eldon@NutriStudentsK-12.com / 612.710.7361

Throughout his career, Eldon Brustuen has been a catalyst for small and mid-sized businesses' growth both domestically and internationally. He has personally founded or co-founded six US and international companies as well as the Minnesota Trade Office, which he established while serving as the director of International Trade as a Honeywell Loaned Executive to the Governor's Office. He currently serves or has served on the boards of numerous corporations, nonprofit organizations, and trade, state and international boards and commissions.

Brustuen immersed himself in the school foodservice industry beginning in 2012 as a sales and marketing consultant to CKC Good Food, the school food catering company from which NutriStudents K-12 was borne. Under his leadership, NutriStudents K-12 has successfully helped school districts nationally benefit from CKC Good Food's 30 years of experience in child nutrition programs.

Amanda Craig, Director of Sales

Amanda@NutriStudentsK-12.com / (o) 651.333.4295 / (c) 844.204.2847

[Schedule a call or demo \(NutriStudentsK-12.com/Demo\)](http://NutriStudentsK-12.com/Demo)

Amanda Craig has a heart for helping kids establish a healthy lifestyle and appreciation for good nutrition. She has consistently demonstrated a commitment to addressing clients' needs and excellent client service throughout her 16-year sales career. Prior to joining NutriStudents K-12, Craig was Strategic Account Manager for a computer learning center franchise, where she successfully met and exceed sales goals by expanding the client base and growing business from existing clients. She previously called on school districts and nonprofit organizations as a sales executive with Trident Case.

Shelly Miller, Director of Client Relations

Shelly@NutriStudentsK-12.com / 218.536.1857

Shelly Miller has worked in the foodservice industry for nearly 30 years, most recently as the Foodservice Director for the Staples-Motley (Minnesota) School District. While at the district, she became one of the first clients of NutriStudents K-12 and one of our biggest fans. She maximized the use of the full NutriStudents K-12 system to increase participation, decrease waste and achieve a dramatic financial turnaround. Unlike the years prior to NutriStudents K-12, she had a budget surplus nearly every year she used NutriStudents K-12, which helped her fund unplanned equipment purchases and maintenance. Prior to working for the district, Shelly was Kitchen Manager for May Creek Assisted Living in Walker, Minnesota, for 9 years.

Learn more today
844.204.2847



Jeanne Hopkins, RD, Registered Dietitian & School Relations Adviser

Jeanne@NutriStudentsK-12.com / 715.817.0130

With experience in both school foodservice and mainline food distribution, Jeanne Hopkins provides valuable school nutrition expertise to the NutriStudents K-12 team and our clients. She serves as our Registered Dietitian, analyzing menus and recipes for nutritional content and compliance with federal guidelines. She was previously the Director of Foodservice for the School District of Superior for 16 years, overseeing an annual budget of nearly \$3 million, and the service of 6,500 breakfasts, lunches and after-school dinners daily. Prior to Superior, she worked in sales/marketing for food distribution company Upper Lakes Foods for 13 years. She is a past President of the Wisconsin School Nutrition Association.

James Hanold, Director of Menu Development & Training

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James Hanold has parlayed his extensive front-line foodservice experience into a training and customer service, and menu/database development role with NutriStudents K-12. He began working for CKC Good Food, the sister company to NutriStudents K-12, in 2008, and has held roles including foodservice manager at two different client locations, chef, server, procurement representative, chef trainer and menu planner. He got his start in foodservice during high school, serving meals to residents of a senior living facility. Hanold is ServSafe Certified and has a certificate of completion for the NUTRIKIDS Advanced 101 Program.