



Preliminary Program

***Note: Only pre-conference workshop dates and times are finalized. All other sessions are subject to change. Speakers, and session dates are also subject to change.**

More sessions will be added based on the regulatory environment, to assist members in planning for School Year 2022-2023.

Saturday, July 9, 2022

Pre-Conference Workshop

8:00 am-1:00 pm

A School Nutrition Program Facelift: Orange County Public Schools Tour & Tasting

You're invited to see an Orange County Public Schools' (OCPS) kitchen and cafeteria renovation makeover! You'll be wowed how they are expanding their reach to students in the community (and riding in style, too) with new food golf carts, trucks and buses that serve meals both school and local public libraries.

This tour will also share some new products OCPS has whipped up, including new serving methods, indoor and outdoor seating, media screens, serving lines, serving equipment salad bars and more! Plus, enjoy samples of their most popular menu items, while hearing about the renovation process. And they'll detail their exciting approach to listening to their stakeholders and staff, and how it has improved customer service and morale. Session time includes bus time from convention center to OCPS site and back. Expect to walk and stand for the duration of the class. Please wear comfortable closed-toe shoes. Space is limited. First come, first served.

Speaker(s): Orange County School Representatives

Target Audience: All

Pre-Conference Workshop

8:00 am-12:00 pm

New Directors Workshop and Track Pre-conference workshop especially for new directors

New directors (under 3 years or less), this pre-con is for you! A four-hour interactive workshop designed to give you the secrets (aka tangible solutions) needed to run a successful program back home. School nutrition directors Christine Clarahan and Shannon Ebron will cover topics including managing personnel, prepping for the Administrative Review, internal controls for handling cash, SOPs, and much more. Plus, you'll have the opportunity to participate in small and large group discussions to learn how to handle the toughest work (personnel) situations. Register for this workshop to follow the New Directors Track, with special education sessions and in-person meetups just for new directors. Space is limited. First come, first served.

Speaker(s): Christine Clarahán, RD, SNS; Shannon Ebron, MS, RDN, LD

Target Audience: D; MC

Pre-Conference Workshop

9:00 am - 11:00 am

LEAD to Succeed™ for Managers: Tools to Better Help your School Nutrition Staff

Join trainers from the LEAD to Succeed™ cadre who will share ways you can better resolve conflict and diffuse negative situations, model professionalism, and engage with your networks to improve your communication style! Come prepared to reflect and share your experiences around communication with your staff and district.

Target Audience: M

Speakers: Laura Jacobo, SNS and Jessica Gould RD, SNS

Pre-Conference Workshop

Choose a tour time that's convenient for your ANC schedule—with three tours available on Saturday, July 9 and one tour on Monday, July 11. (Saturday, July 9—Tour 1: 10 am-11 am; Tour 2: 1 pm-2 pm; Tour 3: 3:30 pm-4:30 pm and Monday, July 11—Tour 4: 2:30 pm-3:30 pm)

How Sweet! Behind the Scenes at Caribe Royale

Join Executive Pastry Chef Josh Cain for an exclusive behind-the-scenes tour of the pastry kitchen at Orlando's exclusive Caribe Royale Resort. Discover what makes this property so unique, including the specialty equipment that allows them to create specialty pastries and an array of distinctive chocolate offerings. You'll enjoy an insider's view of the hotel's pastry kitchen, hot and garde manger kitchens and chocolate room—and the chefs will discuss everything from procurement to production to event order management Plus, wrap-up this one-of-a-kind tour experience with a sample of a sweet treat! Expect to stand or walk around for the duration of the class. Please wear comfortable, closed-toe shoes and have long hair tied back.

Speaker(s): Chef Josh Cain

Target Audience: All

Pre-Conference Workshop

10:00 am - 12:00 am

Perfecting Your Procurement Practices

Recent supply chain challenges in school nutrition programs have emphasized available opportunities; including ways to develop more resilient and flexible procurement practices and inventory management processes. Join USDA and the Institute of Child Nutrition for an introduction to these practices and learn about tools, resources, and training that will help you perfect your procurement practices.

Speaker(s): USDA and ICN Representatives

Target Audience: D; MC; M; SA; I

Pre-Conference Workshop

12:00 pm - 2:00 pm

Dive Deeper into LEAD to Succeed™: Bringing it to Your Team

Join us to experience the School Nutrition Foundation's new, high-quality LEAD to Succeed™ training which includes conflict management, listening skills, storytelling, enhancing your professional image and much more. Discover how you can use this new education material to train your staff or even provide a no cost state training, too. We'll also review one LEAD to Succeed™ component in more detail so you can see just how easy it is to provide this valuable professional development opportunity to your team. This session is funded by a grant from USDA.

Target Audience: D; MC; SA

Speakers: Cindy Belcher MS, SNS, CFSP, CMT and Jocelyn Karbo, MBA, RD, SNS

Delegate Assembly

1:00 pm – 4:00 pm

SNS Credentialing Exam (Registration required)

1:00 pm – 5:00 pm

Pre-Conference Workshop

1:00 pm-5:00 pm

State Agency Workshop: USDA Listening Session

State agency representatives, join the USDA team to share your ideas, concerns, and suggestions as we prepare for a great 2022-23 school year.

Speakers(s): USDA Representatives

Target Audience: State Agency ONLY

Pre-Conference Workshop

2:00 pm-4:00 pm

Leadership Reimagined: Improve Morale, Increase Participation and Have Fun!

Imagination and creativity can spark new beginnings, but proper application is needed for success! This session provides current school nutrition leaders or aspiring leaders with a plan of new and improved techniques to increase participation—while improving morale and having more fun at work, too! Bring a growth mindset and leave with action items to start the school year with the knowledge, energy, excitement to achieve maximum results.

Speaker(s): Kern Halls, BS, BM; Joe Pettit

Target Audience: D; MC; M; SA; I

Pre-Conference Workshop

3:00 pm-5:00 pm

Boost Engagement, But Not Your Bottom Line...with Social Media Advertising

When time and funds are limited, it's important to be extremely strategic with your marketing efforts. How does sharing your program's message with 1,000 people for as little as \$2.15 sound!? That's the kind of results you can expect with Facebook and Instagram ads. In this pre-con session, you'll learn not only how to create these ads, but the strategy behind social media advertising, so that your messaging is as effective as possible.

Speaker(s): Arianne Branch; Cindy Jacobs; Liz Roesel

Target Audience: All

Sunday, July 10, 2022

District Directors/Supervisors Meeting - Hot Topic Discussion

8:00 am – 9:00 am

Reconnecting & Rebuilding Together

Attention directors and supervisors...this session is for you! At #ANC22 we are reunited, and it feels so good! Begin your amazing conference experience by grabbing a coffee or tea in the District Director Lounge, then join us in the District Director Section Meeting Room to reconnect with your peers from across the country and meet new directors too! Get ready to share your great ideas (in groups—by district size) and brainstorm on the key topics that matter most to you. **Session starts at 8am sharp, please get there by 7:45 am, to grab a seat.**

District Director Lounge and Section Meeting Sponsored by PrimeroEdge

Facilitator(s): Alyssia Wright, Ed.S.; Shannon Gleave, RD, SNS

Target Audience: D; MC

Education Session

8:00 am – 9:00 am

Communication with Purpose

Most of us would agree that communicating with one another can sometimes be a challenge. but thoughtful communication is the key to building a strong team—especially when no kitchen staff or work environment is the same. This session will demonstrate how to communicate with purpose and build relationships that lead to a unified and interconnected work dynamic.

Speaker(s): Dawn Soto; Selina Gordian

Target Audience: E; M

Education Session

8:00 am – 9:00 am

Dig in with Farm to School!

Are you curious about farm to school, but haven't had the chance to dig in? Would you like to learn more about it and how to implement it into your school's curriculum and cafeteria? Sometimes getting started is the hardest part. This session will help you focus on what's realistic and tailor your ideas to your specific situation and it will give you a chance to think about what farm to school might look like in your district. You'll receive the framework and tools to get you started, along with examples of current success stories so that you're working towards goals that make sense for your district's program.

Speaker(s): Stephanie Roberts; Lacy Stephens, MS, MPH, RDN

Target Audience: E; M; D

Education Session

8:00 am – 9:00 am

The Power of Imagination

Think you're not creative? Think again! This interactive session will lead you through the steps to discover several innovative solutions even when you cannot see the whole picture! Get the formula for creativity, and discover how innovative you, and your fellow attendees can be!

Speaker(s): JoAnne Robinett, MSA, SNS, CFPM

Target Audience: E; M

Culinary Skills Lab

9:00 am – 10:15 am

SNA Chef's Task Force Skills Lab 2022

SNA's Chef Task Force Trio presents tools in schools. Get a front row seat to watch Chef Sharon, Chef Cyndie and Chef Brenda demonstrate their favorite applications of common food production tools used in preparing, cooking, serving and garnishing school meals to provide for maximum student appeal.

Speaker(s): Cyndie Story, PhD, RDN, SNS; Sharon Shaefer, SNS; Brenda Thompson-Wattles, RDN

Target Audience: All

Game Changer Session

9:00 am – 10:30 am

Six Ways to Know If You Are Culturally and Linguistically Responsive

With so much recent focus on diversity, equity, and inclusion (DEI), it's important that you are familiar with the phrase being culturally and linguistically responsive, and responsive in your mindset and skillset. In this thought-provoking session shared with K-12 educators across the country, Dr. Sharroky Hollie will introduce you to this teaching principle which focuses on the importance of including a student's cultural references in all aspects of learning—and how it benefits all students including many who have been traditionally underserved in schools. Additionally, he'll share how implementation of DEI can help students be academically successful.

Part of SNA's Diversity, Equity, and Inclusion series sponsored by TITAN - A LINQ Solution

Speaker(s): Dr. Sharroky Hollie

Target Audience: All

Roundtable

9:15 am – 10:15 am

Food Allergy Basics

This session is perfect for new school nutrition professionals and those looking to refresh their skills. Come learn about the Big 9 food allergens along with basic food allergen safety steps. You'll also interact with other professionals to discuss addressing common food allergy scenarios occurring in the school meal setting.

Speaker(s): Karen Olsen, RDN, LD, SNS

Target Audience: E; M

Education Session

9:15 am – 10:15 am

Keys to Calculating Meal Equivalents and Using KPIs to Enhance Program Operation

This education session will focus on Meal Equivalents— from the definition to its purpose, importance, benefits, and more. Discover how Meal Equivalents are used in other applications, too —such as Average Daily Participation (ADP) and Meals Per Labor Hour (MPLH). Additionally, learn how to address the topic of revenue or cost per Meal Equivalent, Key Performance Indicators (KPIs), and how to use those KPIs to enhance your program's operation.

Speaker(s): Katy Hoyng, MS, RDN, LD, SNS; Maria Eunice, MS, SNS; Michelle Michels

Target Audience: D; M; SC

Education Session

9:15 am – 10:15 am

Presenting Your Program Realities to Admin and Boards

Now more than ever, it's vital that school administrators and School Board members clearly understand the realities of operating your school foodservice program. During this session, we will share a host of customizable slides to help you share your story. They include: milestones and points of pride, national trends, staffing implications, key district metrics, affirmations and recommendations. You'll learn tricks of the trade from past SNA presidents on how to present yourself, your team, and your program in the best light— and how to handle those pesky nerves, too.

Speaker(s): Gay Anderson, SNS; Jean Ronnei, SNS ; Colette Tyler, RD

Target Audience: D

Education Session

9:15 am – 10:15 am

Tips and Strategies for Tackling Supply Chain Disruptions

By leveraging creativity, flexibility, partnerships and local resources, this session will highlight best practices and innovations at the state and local level to assist school nutrition professionals in responding to the continual supply chain and operational disruptions.

Speaker(s): USDA Representatives

Target Audience: All

First Timers Session

9:15 am – 10:15 am

Is this your first-time attending ANC? Make the most of your conference experience, by attending this helpful information-gathering session and meeting other first-timers. Join #ANC22 Program Advisors, Chris Burkhardt, SNS, and Kristen Hennessey, SNS, as they provide a rundown of all the highlights and must-see events.

Speaker(s): Chris Burkhardt, SNS; Kristen Hennessey, SNS

Target Audience: All

Roundtable

9:15 am – 10:15 am

Nurturing Nutrition in Culinary Arts Programs

When it comes to nutrition education, you are on the front lines educating children every day. But could you use some help to boost your efforts? Join chefs from respected K-12 operations that have incorporated a culinary program into their districts. They'll detail the nuts and bolts of starting a culinary arts program—and share their great results, too.

Moderator(s): Jen Smith

Speaker(s): Karen Halford, MS,RD, LD; Adam Russo, Monique Age-Romero

Target Audience: All

Major City Directors/Supervisors Section Meeting

10:45 am – 11:45 am

Planning for the School Year in a Post Waiver World

With reduced federal funding and the end to waivers that were keeping school nutrition programs afloat, all while food costs increase— school nutrition programs are forced to look inward to their staff and stakeholders for solutions. What better time to gather together and interact with other large districts to hear what they are thinking and gain new insights and approaches to facing a post-waiver

world. Come ready to share your own ideas, too! With facilitated questions to align discussions to the most pressing current issues for large districts, we will search for clarity through the lens of our peers.

Target Audience: MC; D

Roundtable

10:45 am – 11:45 am

Small Districts Big Ideas - Meet up and Idea Sharing

Come join your peers at a discussion-based roundtable for small and rural districts! Discuss what's on your mind and work through solutions and brainstorm ways to bring your big ideas to fruition in your district.

Facilitator(s): Pamela Suyematsu, SNS

Target Audience: D; M

Education Session

10:45 am – 11:45 am

Employee Training: Old Tools, New Tricks!

This education session will share examples of progressive learning opportunities that are effective in diverse environments— despite technology or access challenges. With an ever-changing work environment, take advantage of this reimagined path to successful training and look forward to a prepared staff that is ready to fuel the nation's children.

Speaker(s): Erin Dilcher, MS, RD, SNS; Rolandria Boyce, MS, MPH

Target Audience: D; M; MC; SA; I

Education Session

10:45 am – 11:45 am

Making the Case for Healthy School Meals for All

You know that school nutrition programs are vital for improving children's health, combating childhood hunger, and supporting academic achievement. And the pandemic highlighted the critical role of school meals in alleviating childhood food insecurity while also demonstrating the value of offering free school meals to all students. Join us as we make the case for Healthy School Meals for All as the best way to overcome the pandemic's impacts on children and families (educational, health and economic), and the financial challenges for schools.

Speaker(s): Allyson Pérez; Cheyne Andrew

Target Audience: All

Education Session

10:45 am – 11:45 am

North Carolina's School Meals to Go – We Plan, We Pack, You Prepare

Do you need to be ready to serve meal boxes during an emergency and don't know where to start? Join us to review all the tools you need to organize this effort and provide nutritious meals for kids and teens utilizing a meal box pick up or delivery system of required USDA menu components. From spreadsheets and safety flyers to community marketing videos, we will help you plan and pack a box of good nutrition.

Speaker(s): Cynthia Ervin, MBA, RD, LDN, SNS; Andy Montero

Target Audience: All

Education Session

10:45 am – 11:45 am

Plant-forward. Plant-based. Plant-rich. Plant-what?

What is plant-forward? It's not vegan or vegetarian, but it's what many consumers, including students, want and a majority of Americans are open to trying it. Learn why plant-forward can be better for your health, the environment—and it's financially savvy and often celebrates cultural and ethnic traditions, too. The word is out about plant-forward, so join in by learning all about plant-forward recipes, culinary ideas, benefits for your students and marketing tools for your department.

Speaker(s): Lindsey Schoenfeld, RDN; Vahista Ussery, RDN

Target Audience: All

Education Session

10:45 am – 11:45 am

Powering a New Role Model: Tips to Building a Social-Emotional Learning (SEL) Kitchen

As more schools adopt social-emotional learning (SEL) curriculum for students, it's important school nutrition staff understand and model SEL. What is SEL exactly? CASEL, the Collaborative for Academic, Social and Emotional Learning, defines SEL as how children and adults learn to understand and manage emotions, set goals, show empathy for others, establish positive relationships and make responsible decisions. In this session, attendees will gain knowledge and best practices to be a better teammate and an integral player in their school's SEL community.

Speaker(s): Joe Pettit

Target Audience: All

Education Session

10:45 am – 11:45 am

School Chefs for Hire: Rethinking Hiring Strategies for School Nutrition

Is your school struggling to recruit and hire staff for your foodservice operations? We all know that K-12 foodservice is the best kept secret in the industry, so how can you get the word out? Join USDA and the Culinary Institute of Child Nutrition to learn innovative strategies and tips to entice chefs and other culinary professionals into your school kitchens, including resources to train your new hires. You'll also hear from two school districts who will share their own tips for recruiting foodservice staff.

Speaker(s): Chef Patrick Garmong

Target Audience: D

Roundtable

1:00pm – 2:00 pm

Emergency Preparedness and the Resiliency of School Nutrition Professionals

Resiliency is defined as the capacity to recover quickly from difficulties (think mental toughness!). And a never-ending supply of resiliency is a key ingredient of K-12 operations, because no matter what the conditions— or how large or small the emergency— school nutrition professionals continue to serve meals to students and communities. This session will look at examples of school meal service during a worldwide pandemic, weather producing disasters, power outages, water main breaks, supply chain and staff shortages, lock downs and equipment failures. Additionally, participants will take part in discussions about how they maintained their resiliency. ***This session is geared towards managers and employees.***

Speaker(s): Curtistine Walker

Target Audience: All

Education Session

1:00pm – 2:00 pm

Don't Feed the Trolls: Handling Negativity on Social Media

Social media is an important tool to promote your program, but the comment section can be a scary place. In this session, you'll learn the best approach to negative commenters and why trolls shouldn't prevent you from promoting your program on social media.

Speaker(s): Liz Roesel

Target Audience: All

Education Session

1:00pm – 2:00 pm

Finding Farm to School Strategies that Fit

There isn't one "right way" to do Farm to School. In this education session, you'll hear from school nutrition professionals from a large, urban district (Minneapolis Public Schools) and a small, rural district (Dover-Eyota Public Schools) about how they've built different Farm to School programs to fit their goals and operations. Whether you're looking to start, rebuild or expand your Farm to School program, this session offers a variety of strategies and best practices for working with farmers, as well as menu planning, balancing costs, engaging with students and more.

Speaker(s): Kate Seybold

Target Audience: D; MC; SC

Education Session

1:00pm – 2:00 pm

K-12 Supply Chain Summary – Help Frame the Big Picture

Join No Kid Hungry and the School Nutrition Foundation to gain the big picture perspective of supply chain challenges based on nearly 20 listening sessions held with operators, industry, distributors, and state agency representations. We'll present results from our findings and solutions that are working. Help us help you by sharing your biggest challenges and solutions too.

Education Session

1:00pm – 2:00 pm

Knowing Your Mission

Defining your school nutrition program's mission can help communicate the powerful benefit of school meals, guide decision-making and even motivate your team.

This session will give you the tools to develop your food service program's mission, core values and brand through strategic planning.

Speaker(s): Nicole Melia RD, LDN

Target Audience: M; D; MC

Education Session

1:00pm – 2:00 pm

School Meal Recipe Development and Standardization

Join Chef Patrick and School Nutrition Director Jessie Coffey as they team up for a look at developing standardized school meal recipes. Chef Patrick will discuss USDA Recipe Standardization Process and the virtual culinary training he conducted for the Team Nutrition Training Grant recipients. Jessie Coffey will share her experience applying the Standardized Recipe process within the scope of a FY2021 School Meal Recipe Development Grant. You can also expect valuable takeaways such as a Standardized Recipe Guide ICN eLearning modules and more.

Speaker(s): Jessie Coffey; Chef Patrick Garmong

Target Audience: D; M; SC

Roundtable

1:00pm – 2:00 pm

Paradigms and Pivots: Do You Want to Change or Improve?

“All change is not improvement, but all improvement requires change.” This interactive session will break down the differences of change vs. improvement and challenge you to confront the traditional school nutrition model. You’ll also explore some of the paradigm shifts and true pivots that are necessary to succeed. Discover how to handle familiar assumptions and come away with a new way to look at program challenges — more objectively and with solutions that work!

Speaker(s): Ervin Watson, MBA

Target Audience: All

Roundtable

1:00pm – 2:00 pm

We All Belong: SNA Listening Session #1

To assess perceptions of diversity, equity, inclusion, and access (DEIA) throughout SNA, let’s imagine what the future of school nutrition and SNA can be. Join us for a world café style listening session! Your views, voice, and experiences matter and will create shared proposals to grow school nutrition and belonging to the next level. All are welcome to engage and participate in this dialogue facilitated by consultants with Achieve More LLC about DEI related topics, questions, and issues. To allow more colleagues to participate, we please ask that you select one of three sessions to attend.

Part of SNA’s Diversity, Equity, and Inclusion series sponsored by TITAN - A LINQ Solution

Speaker(s): Mariama S. Boney, LMSW, CAE, CPEC

Target Audience: All

Education Session

1:00pm – 2:00 pm

SNA Legislative Update 2022

Learn more about SNA’s 2022 advocacy efforts and receive an update on the status of Child Nutrition Reauthorization and other activities taking place in the U.S. Congress. With the 2022 mid-term elections slated for the fall, this session will give you a glimpse into the organization of the current Congress and what we can expect following the November elections. Find out how the next Congress will address child nutrition programs and the potential impacts on your school meal programs.

Speaker(s): Cathy Schuchart, Jessica Gould, RD, SNS

Target Audience: All

Education Session

1:00pm – 2:00 pm

Technology Solutions: From the Pandemic to Prime Time!

You've probably heard the familiar expression "Necessity is the mother of invention." And you've probably put those words into action during the pandemic. This session will demonstrate how technology solutions that are born during times of crisis remain effective solutions for connecting with your community and building your meal programs in large districts. Operators will share technological best practices and solutions from the front lines and you'll have the chance share your own experiences, too.

Target Audience: D; M; MC; SA

Education Session

1:00pm – 2:00 pm

The Amazing Tour: USDA's Menu Planning Tools and Resources

Are you a new school nutrition director or manager? This session will detail USDA's many tools and resources to enhance your knowledge of school menu planning and school nutrition operations. Take a tour of resources to showcase the Food Buying Guide for Child Nutrition Programs (FBG) digital resources, CN label, Product Formulation Statement, USDA standardized recipes, USDA approved Nutrient Analysis Software and much more. Additionally, learn about USDA's new ways for collecting nutrient data information for the CNDB with a presentation that showcases its modernized and streamlined approach to collect, compile, and disseminate data.

Speakers: USDA Representatives

Target Audience: All

Education Session

1:00pm – 2:00 pm

Work Hard, Play Hard

Did you know that research has shown that play at work improves employee engagement, morale, and productivity? This session will share ways to incorporate play in your kitchen and office to get the most out of your employees.

Speaker(s): Tiffany Mueke, MS, RD, LD; Kate Gillihan; John Ceballos

Target Audience: All

Richard B. Russel Leadership Series
Major City Directors/Supervisors Meeting

2:15 pm – 3:15 pm

How to Promote Positive Mental Health & Resilience During Challenging Times

In this dynamic and engaging presentation, Joyce Marter shares practical tips and strategies to prioritize mental health and wellbeing and recover from burnout during times of chronic stress and uncertainty. Participants receive practical tools and strategies from cognitive behavioral therapy and mindfulness to promote mental wellness, work/life balance, emotional intelligence, and resilience. Attendees leave this workshop feeling refreshed and inspired to practice good self-care and access support to be happier and more effective at home and work.

The Richard B. Russell Leadership Series (through the School Nutrition Foundation) was established in 2010 by Georgia SNA in memory of Senator Richard B. Russell, author of the National School Lunch Act of 1946. The Leadership Series also honors three SNA past presidents from the state of Georgia: Josephine Martin, Mary Nix, and Nancy Rice.

Speaker(s): Joyce Marter

Target Audience: All

Culinary Demo

2:15 pm – 3:15 pm

Land O' Lakes & Huhtamaki

Land O'Lakes is going global after two years of no travel! The recipes pack in fun & flavor yet are easy to assemble and serve with limited staff and will highlight Huhtamaki's cafeteria trays & containers that are an environmentally conscious alternative to the standard foam tray. Featured recipes: Cheesy Tikka Masala, Fajita Mac & Cheese, and Cheesy Chicken Paprikash.

Roundtable

2:15 pm – 3:15 pm

We All Belong: SNA Listening Session #2

To assess perceptions of diversity, equity, inclusion, and access (DEIA) throughout SNA, let's imagine what the future of school nutrition and SNA can be. Join us for a world café style listening session! Your views, voice, and experiences matter and will create shared proposals to grow school nutrition and belonging to the next level. All are welcome to engage and participate in this dialogue facilitated by consultants with Achieve More LLC about DEI related topics, questions, and issues. To allow more colleagues to participate, we please ask that you select one of three sessions to attend.

Part of SNA's Diversity, Equity, and Inclusion series sponsored by TITAN - A LINQ Solution

Speaker(s): Mariama S. Boney, LMSW, CAE, CPEC

Target Audience: All

Education Session

2:15 pm – 3:15 pm

CEP Benefits and Financial Viability

Did you know that participation in the Community Eligibility Provision (CEP) will lower administrative costs, lessen paperwork, and serve all students meals at no cost for 4 years? In fact, CEP is one of four Special Provision Options in the School Meal Programs, which were developed in an effort to decrease the administrative and household burden of completing and processing school meal applications. This session will help school districts determine if CEP is financially viable and demonstrate how CEP is implemented successfully in schools with low Identified Student Percentages (ISPs).

Target Audience: D; M; MC; SA

Education Session

2:15 pm – 3:15 pm

Diverse Menus with Staple Ingredients

Join us for an interactive session for key insights on emerging cultural flavor trends and how key ingredients connect them together. You'll explore how to utilize staple ingredients in your pantry to transform your menus into a culturally inclusive spread of robust recipes, while minimizing cost and labor. Plus, learn best practices to market these items to your students and school communities, while providing ideas on how you can get your staff excited about this process as well.

Speaker(s): Stefanie Dove, MBA RDN SNS

Target Audience: All

Education Session

2:15 pm – 3:15 pm

Living up the Lunch Line: Taking concepts from ideation to the tray

Join Susan Thompson, RD, and Chef Kelly Waldron as they present a step-by-step process for revising and standardizing a trendy recipe to transform it into an item that could be served on a school menu. This session encourages creativity, inspires confidence and shares tools to promote scratch cooking. You'll learn how to develop skills to create menus that keep up with students' changing tastes and preferences.

Speaker(s): Susan Thompson; Kelly Waldron

Target Audience: All

Education Session

2:15 pm – 3:15 pm

Re-creating Our School Menus

Are you fighting a losing battle against supply chain shortages? Do you prepare a monthly menu only to discover your staple items are unavailable? This education session will be led by a school nutrition director from a medium-sized district, who will provide tips, strategies, and key performance indicators for managing a school menu with food supply disruptions. You'll also gain insight on re-creating a menu that follows the meal pattern guidelines and does not significantly impact your operation or budget. We will also discuss recipes and menu ideas incorporating budget friendly speed scratch cooking that maintains meal pattern guidelines.

Speaker(s): Candice Crump, MS, RD

Target Audience: M; D; MC; S

Education Session

2:15 pm – 3:15 pm

Setting the PACE for the Future of School Nutrition

This education session takes a look at the great things we might forget to say about school nutrition. Because marketing your school meal program is more than ‘telling & selling’, it provides opportunities to shape successful outcomes. The presentation will also dissect no-cost student and community engagement strategies and explore replicable marketing initiatives that raise the profile and performance of K-12 foodservice programs.

Speaker(s): Kelli C. Cook; Anna Coleman

Target Audience: All

Education Session

2:15 pm – 3:15 pm

The Power of Developing Team Standards

Most organizations rely on a long and ever-growing list of rules. World-class sports teams have rules, too, but they often focus less on the rules and more on their standards. In this session, Jeff Joiner will share examples of how he has helped school foodservice teams develop standards that have led to more engaged employees, less complaints, and a drastic improvement in participation.

Speaker(s): Jeff Joiner, MA

Target Audience: M; D

Roundtable

2:15 pm – 3:15 pm

Is Your Cafeteria a Fixer-Upper? Design on a Dime to the Rescue!

Learn tricks of the trade to transform your cafeteria within your budget —without purchasing new equipment, writing an RFP or hiring a brand consultant. This session will look at key areas and provide time for tabletop discussions on topics including: how to have a productive conversation with an employee or team that loves to over decorate. You’ll takeaway the information to get started on your very own Fixer Upper!

Speaker(s): Jean Ronnei

Target Audience: D; MC; M; SC

Opening General Session - Duncan Wardle

3:30 pm – 5:00 pm

Keynote: Duncan Wardle

In the Opening General Session, Duncan will illuminate the #ANC22 theme, Powered by Imagination with his 25+ year career at the world’s most innovative organization—The Walt Disney Company.

Leaning on his experience at Disney, Duncan will detail why to be different you have to Think Different! And his keynote address will take you on a special Orlando-style journey that you’ll never forget. Throughout his presentation, you’ll receive a unique set of innovation tools and techniques; including the breakthrough What If creative thinking tool, made famous by Walt Disney himself, who used it to pivot his company from simply an animation house to an entertainment and theme park pioneer.

Get ready for your imagination to soar with creativity—and foster a culture of innovation in your program or business!

Sponsored by PrimeroEdge

Target Audience: All

New Connections Reception

5:30 pm – 7:00 pm

Networking is a hallmark of ANC! At this special event, ANC First-Timer Scholarship recipients, and the directors who nominated them, come together to make new connections. This event is by invitation only.

Sponsored by Accutemp

Monday, July 11, 2022

Roundtable

7:30 am – 8:30 am

We All Belong: SNA Listening Session #3

To assess perceptions of diversity, equity, inclusion, and access (DEIA) throughout SNA, let's imagine what the future of school nutrition and SNA can be. Join us for a world café style listening session! Your views, voice, and experiences matter and will create shared proposals to grow school nutrition and belonging to the next level. All are welcome to engage and participate in this dialogue facilitated by consultants with Achieve More LLC about DEI related topics, questions, and issues. To allow more colleagues to participate, we please ask that you select one of three sessions to attend.

Part of SNA's Diversity, Equity, and Inclusion series sponsored by TITAN - A LINQ Solution

Speaker(s): Mariama S. Boney, LMSW, CAE, CPEC

Target Audience: All

Star Club Breakfast

7:45 am – 9:00 am

The Star Club is SNA's way of recognizing and thanking members who recruit and retain SNA members. Each time a new member writes your name in the referral section of the membership application form you receive one credit, plus you get an additional credit every year they renew! Enjoy breakfast as recognition of your recruiting and retention efforts.

Sponsored by General Mills Convenience & Foodservice

Target Audience: invitation Only

Ideas@Work sessions are sponsored by PrimeroEdge

Ideas@Work session

8:00 am – 8:30 am & repeated at 8:45 am – 9:15 am

Engage Your Stakeholders: Use Marketing to Tell Your Best Story!

Share the best stories taking place in your school nutrition program...with marketing! This education session will detail how positive promotion strategies and marketing best practices can increase participation, prompt stakeholder buy-in, create community alliances, elevate your teams' professionalism and create brand awareness.

Speaker(s): Amanda Warren

Target Audience: All

Ideas@Work session

8:00 am – 8:30 am & repeated at 8:45 am – 9:15 am

Fix Your **GOOGLEy** eyes on this!

Google this and Google that...have your Google skills fallen flat? The world is full of technology, and sometimes it seems easier to ignore it than to learn all the new tools. But what if it's applicable to school nutrition, and could make your life easier? Learn how to produce, share and even work remotely while conquering real time surveys, field trip information, online ordering and more. We'll also share a demonstration of North Carolina's successful pre order meal form! This interactive class guarantees time saving tips, organization, and tech sanity!

Speaker(s): Lindsey Schoenfeld, RDN; Vahista Ussery, RDN

Target Audience: All

Ideas@Work session

8:00 am – 8:30 am & repeated at 8:45 am – 9:15 am

Menu Planning for Special Diets

Discuss menu planning and how to accommodate special diets specifically for students with allergens. This exploration will show how technology is used as a line of defense to keep students safe while eating.

Speaker(s): Molly Platts, MS, RDN

Target Audience: All

Ideas@Work session

8:00 am – 8:30 am & repeated at 8:45 am – 9:15 am

Promote Healthy Eating: Culinary Arts Fair

Are you looking for a fun, educational way to reach students about the importance of healthy eating? This session details how to start a Culinary Arts Fair— aka an engaging way to teach students about healthy foods, food preparation and the execution of serving a nutritious meal. Discover how this program can work in your school district and get ready to cheer on your students when they compete to become a school/county level winner.

Speaker(s): Rhonda Thomas, M.A.

Target Audience: M; D; MC; SC

Ideas@Work session

8:00 am – 8:30 am & repeated at 8:45 am – 9:15 am

Virtual Built the Cafeteria Star

Serving safe and delicious meals is and has always been Gwinnett County SD's top priority. And when the school system announced they would be transitioning to a 100% virtual learning method in a matter of days, the Gwinnett team jumped into action and began offering meals curbside at 135 locations and from 500 buses. This Ideas@Work session will detail the innovative ways that a program can continue to operate as a customer-focused foodservice establishment while meeting the ever-changing needs of the community.

Speaker(s): Karen Hallford, MS RD LD; Ken Yant

Target Audience: All

Culinary Demo

8:15 am – 9:15 am

Schwan's Foodservice

Chef Jet Tila will show how easy it is to menu Asian dumplings, share his own experience with this popular food, and demonstrate two recipes – 1) Mandarin Orange Dumplings and 2) Spicy Szechuan Dumplings, and how easy it is to serve them for a fully creditable meal. Samples will be available at the Schwan's Food Service booth after the session.

Education Session

8:15 am– 9:15 am

USDA Update

Hot off the presses! Learn about the latest regulatory developments in child nutrition programs, as well as USDA Foods and other initiatives.

School Nutrition Research & Best Practices Showcase

11:00 am – 4:00 pm

The Research & Best Practices Poster Showcase is the place to learn about the most recent cutting-edge research in school nutrition. Stroll through the review the posters any time Monday - Tuesday.

Additionally, join selected poster authors to hear a more in-depth presentation about their work from 2:45 pm - 3:45 PM on Monday, July 11th at the College Section Meeting. Authors will be available to answer questions, provide further insight, and discuss research in school nutrition.

Target Audience: All

State Agency Section Meeting (USDA Workshop)

12:00 pm – 2:00 pm

USDA Update for State Agencies

This session is a must-attend for all state agency staff looking for the most up-to-date information on USDA's recent activities and upcoming areas of interest.

Speaker(s): USDA Representatives

Target Audience: SA

College Section Meeting

2:45 pm – 3:45 pm

School Nutrition Research: Applications and Future Plans

Join poster authors from the School Nutrition Research & Best Practices Showcase to hear an in-depth presentation about their current work in school nutrition. Selected authors will be available to answer questions and provide insight about how to apply research findings specific to their work.

Moderator: Alicia Landry, PhD, RD, LDN, SNS

Speaker(s): Research and Best Practice Poster Authors

Target Audience: All

Town Hall

2:45 pm – 3:45 pm

Best Practices to Minimize Supply Chain Shortages

Gain invaluable insights to tackle staffing, product, and transportation challenges moving forward. You'll hear from representatives from K-12 school foodservice manufacturing with ideas to strengthen communication between operators and manufacturers. Additionally, this session will explore why some vendors are having to be more selective with bid responses, and their actions to combat current supply chain and staffing challenges. Learn how district directors from both small and large districts are tackling supply chain challenges.

This session is part of SNA's School Nutrition Supply Chain Series made possible with support of TITAN-A LINQ Solution and inTEAM Associates, LLC.

Target Audience: D; MC; SA; I

Game Changer Workshop

2:45 pm – 3:45 pm

Dare To Be Distinct: Reimagine Inclusive Conversations

Do you wonder how to approach tough topics, and issues when the stakes are high and still preserve a safe pathway to honor all voices? As an award-winning educational administrator, plus DEIA, leadership, and wellbeing consultant as well as coach, Mariama will share insights for how you can use courageous conversations to accelerate your impact. Advance an inclusive environment and keep your team strong while fostering a powerful connection, sense of belonging, professional wellbeing, and engagement. Learn about the data, trends, tips, and phrases to use that reinforce common bonds for commitment to interpersonal, team, and organizational success!

Part of SNA's Diversity, Equity, and Inclusion series sponsored by TITAN - A LINQ Solution.

Speaker(s): Mariama S. Boney, LMSW, CAE, CPEC

Target Audience: All

Roundtable

2:45 pm – 3:45 pm

Building a Resilient Team – Back by Popular Demand from #SNIC22

We all want our teams to enjoy their work and have positive interactions with students, stakeholders and each other. But on days when deliveries are running late, or staff repeatedly call in sick, morale amongst the team can quickly deteriorate. Join a roundtable discussion to learn ideas for how to stay resilient when dealing with these challenges. Plus, share ideas of how you are training your team to be adaptable and resilient during these demanding times. Discussions will also focus on why it's so important to have support from leadership —that continues with open communication and compassion.

Speaker(s): Molly Brandt

Target Audience: D; MC; M; I

Roundtable

2:45 – 3:45 pm

Learn the Fun-damentals of Fun-draising

Fundraising is never easy—even in the best of times—and the pandemic has presented its own myriad of challenges. Join our round-table discussions where we will share our ideas for creating a robust fundraising strategy for your state and how we turn those donations into scholarships, grants and professional development programs. We'll share our Top 10 Fundraising activities (Golden Tickets, raffles, and Match Games) and explain how they can benefit your chapter, state and region. Attend this session to learn how to put the "Fun" in fundraising.

Speaker(s): Dana Clerkin; JoAnne Robinett, MSA, SNS, CFPM

Target Audience: SA; D; MC

Roundtable

2:45 – 3:45 pm

Take the Spice Challenge!

Global and ethnic foods are one of the leading trends in recent years, but with so many complex spices where do you begin? In this interactive session, take the spice challenge. Discover various new spices and learn how some school nutrition teams have spiced up their menus with new flavor profiles. Be prepared to have fun and learn how to enhance your recipes with flavor!

Speaker(s): Sara Parthasarathy; Kevin Frank; Joye McKetty

Target Audience: All

Culinary Demo

2:45 pm – 3:45 pm

E S Foods

E S Foods will have a variety of products from their Field Farm Plant Based brand. Chef Clayton Pride will demonstrate the preparation of various sauces to accompany the entrees, using low sodium, "good for you", flavorful recipes. Featured recipes will be Sweet & Spicy Thai Chili Sauce, Lemon-Dill Yogurt Dipping Sauce and Roasted Garlic Aioli.

Education Session

2:45 pm – 3:45 pm

Creating Culturally Diverse Menus for Your Community

As the U.S. has become more diverse, it is important for school meals to include foods that are reflective of the community it is serving. In this education session, learn methods of gathering information about what cultures are present in your district, what items can be incorporated into your menu easily and the benefits of diversifying your menus (including increased participation).

Part of SNA's Diversity, Equity and Inclusion series sponsored by TITAN - A LINQ Solution.

Speaker(s): Bettina Applewhite, MS, RDN, LDN, SNS

Target Audience: All

Education Session

2:45 pm – 3:45 pm

PBIS: Positive Behavior Interventions and Supports in the Cafeteria

Learn about Positive Behavior Interventions and Supports (PBIS)—a set of ideas and tools that schools use to improve behavior and the academic outcomes of students. You'll find out how to apply PBIS practices to help create a positive culture in your cafeteria, kitchens and workplaces. Additionally, you'll explore the importance of relationships, how past experiences impact thoughts and behaviors and how to correct unexpected behaviors without undermining relationships.

Speaker(s): Lynn Broberg, SNS

Target Audience: All

Education Session

2:45 pm – 3:45 pm

Recruiting and Hiring During Uncertain Times

Labor shortages got you down? In this session, the discussion will focus on unique ways to recruit, hire (streamline the interview process!) and retain staff during nationwide staffing shortages. You'll learn alternative ways to market available jobs; including techniques to plan and implement a successful job fair—and methods to train new staff members for improved retention.

Speaker(s): Adrea Katzenmeier, RD

Target Audience: D; M; MC; SA; I

Education Session

2:45 pm – 3:45 pm

Wellness Reboot

Join USDA for an update on wellness policy requirements; including real-life examples from school foodservice directors who have implemented local school wellness policies during the pandemic. Discover innovative approaches to overcoming barriers and ideas for successful collaborations that will enhance wellness and nutrition in schools.

Speaker(s): USDA Representatives

Target Audience: All

Education Session

4:00 pm – 5:00 pm

Back to School: A Panel Discussion on How to Endure

Back to school this year is faced with reduced funding and federal waivers. This panel discussion led by school nutrition directors from varying sized districts, will discuss their approach to facing a post-waiver world— including scenario planning, forecasting and staff morale. Additionally, with the return of meal applications, they will share their procedures for getting parents (that have long forgotten about them) to get back on board. Bring your questions for an open Q&A.

Target Audience: All

Education Session

4:00 pm – 5:00 pm

Community Eligibility: On the Fence? Making it Work for Your Operation

Did you know that the Community Eligibility Provision (CEP) provides high poverty schools and districts the opportunity to provide free meals to all students and receive federal reimbursements? Thanks to USDA's nationwide child nutrition waivers, for the past two years, we have seen the value and benefits of serving healthy meals at no charge to all students regardless of their family income. If the waivers do indeed expire, it has never been more critical for high poverty schools across to consider adopting CEP to maintain access to free school meals for as many students as possible. Join this education session to discuss best practices and strategies to make CEP work for your school nutrition operation. We'll also look at the current structure and rules of CEP, the benefits for schools and students, strategies, and tips for making it work at lower ISPs and maximizing federal reimbursements and success stories from school nutrition professionals who are making it work in their districts.

Target Audience: D; M; MC; C

USDA Listening Session – The Supply Chain and Beyond

4:00 pm – 5:00 pm

Throughout the COVID-19 pandemic, USDA has worked together with schools and industry to address challenges regarding supply chain issues. This Listening Session provides an opportunity to talk with USDA staff about short- and long-term strategies for continuing to provide nutritious school meals and navigate K-12 food procurement amidst supply chain disruptions. An open forum will be available to discuss more specific school nutrition challenges, opportunities, and recommendations related to product development, procurement and industry engagement.

Speaker(s): Kaushalya Heendeniya, MS, RD; Sheldon Gordon

Target Audience: Industry ONLY

Education Session

4:00 pm – 5:00 pm

From Prep to Plate: Serving Safe Special Diet School Meals

Many students with food allergies cannot eat from the standard cycle menu, and it's important for them to feel safe and included while eating in the cafeteria. The presenters of this session will take you on a journey from preparation to plate by highlighting the important steps to safely serve students with special diets at school.

Speaker(s): Tiffany Leon, RD; Angela Gomez, RDN, SNS

Target Audience: All

Education Session

4:00 pm – 5:00 pm

Implementing Virtual Training in a Large School District

The Orange County Public Schools District in Orlando Florida has implemented virtual training as an option for their 2,000+ Food and Nutrition Services employees. This session will detail how this was achieved with the use of technology, and the many benefits gained by online learning.

Speaker(s): Tony Jenkins

Target Audience: D; M; MC; SA; I

Education Session

4:00 pm – 5:00 pm

Stayin' Alive in Today's Competitive Marketplace

What do school nutrition operators and school nutrition industry members have in common? They all have been impacted by supply chain disruptions! New ways of thinking and acting are required to navigate the new normal for conducting business in school nutrition. You'll receive ideas to make your programs more viable in an age of supply chain challenges and disruptions. Additionally, you'll discover innovative ways to reduce product mix and how to view all foods as ingredients.

Speaker(s): Cyndie Story, PhD, RDN, SNS; Beverly Girard, PhD, RD, MBA, SNS

Target Audience: All

Education Session

4:00 pm – 5:00 pm

Understanding Your Customers and Promoting Your Program to Stakeholders

In this session, you'll be given the tools you need to create the best school cafeteria dining experience for your customers. Learn more about Gen Alpha and how the pandemic has affected the way they engage—and how you can elevate their school dining experiences.

Speaker(s): Malaika Jenkins

Target Audience: All

Roundtable

4:00 pm – 5:00 pm

Preparing for An Administrative Review Roundtable

Join USDA representatives for a discussion on the challenges and best practices when preparing for an Administrative Review. During the roundtable session, participants will be encouraged to share their experiences preparing for an Administrative Review in order to receive feedback for ways USDA can help to streamline the process.

Speaker(s): USDA Representatives

Target Audience: D; MC; SA

Roundtable

4:00 pm – 5:00 pm

Take the Spice Challenge! (Repeated)

Global and ethnic foods are one of the leading trends in recent years, but with so many complex spices where do you begin? In this interactive session, take the spice challenge. Discover various new spices and learn how some school nutrition teams have spiced up their menus with new flavor profiles. Be prepared to have fun and learn how to enhance your recipes with flavor!

Speaker(s): Sara Parthasarathy; Kevin Frank; Joyce McKetty

Target Audience: All

Tuesday, July 12, 2022

STEPS Wellness Event

6:15 am – 7:00 am

Join fellow attendees for fun early morning wellness activity to help you reset, recharge and stay energized for the final day of the conference.

Target Audience: All

Game Changer

8:00 am – 9:00 am

Yes, And...Improving Leadership and Communication Through Improv

In this interactive session, the basic rules of improv (listening, finding agreement, thinking quickly, leading by empowering others and making and celebrating those choices) will be applied to the workplace. Jon Colby's improv and quick-thinking presentation will help you improve networking skills, build stronger leaders, foster creativity, and encourage employees and clients to feel more valued. Don't miss this entertaining opportunity to grow in a safe environment and walk away with valuable skills that can be used immediately.

Speaker(s): Jon Colby

Target Audience: E; M

Roundtable

8:00 am – 9:00 am

Discussions about Centralized Kitchens

If you currently have a central kitchen, this session is for you! Join this roundtable discussion to meet colleagues from other central kitchen districts. The moderated discussions will focus on networking with similar districts to aid in increasing the efficiency of your central kitchen.

Speaker(s): Adrea Katzenmeier, RD; Andrew Terronez

Target Audience: MC; D

Education Session

8:00 am – 9:00 am

Best Practices for Delivering Virtual Presentations

"Are you delivering training in a virtual format? Utilizing the School Nutrition Foundation's (SNF) LEAD to Succeed™ content as an example, join the program's grant consultants to learn best practices for delivering online and virtual content that will keep attendees engaged.

Speaker(s): Kristen Wall

Target Audience: All

Education Session

8:00 am – 9:00 am

Food Safety – What's Research Got to Do with It?

Research is often dreaded, misunderstood, and misinterpreted. Yet, research is an imperative aspect for advancing food safety and school nutrition operations and should be the foundation of the profession. This presentation will cover how much of what school nutrition professionals do on a daily basis is based on research, explain the components of an effective research process and how to apply the results in your operation.

Speaker(s): Kerri Cole; Kevin Roberts, PhD; Kevin Sauer, PhD, RDN, LD, FAND; Paola Paez, PhD

Target Audience: All

Education Session

8:00 am – 9:00 pm

Getting Creative with USDA Foods and Kitchen Staples

When you think of plant-based dishes and global flavors, is the thought of nontraditional ingredients overwhelming? Learn how creativity can be found using readily available ingredients commonly found in schools—and how you can create more diverse and innovative menus (even in time of supply shortages!).

Speaker(s): Diane Grodek

Part of ACDA and SNA's USDA Foods Series

Target Audience: All

Education Session

8:00 am – 9:00 am

Smalls Steps to Prepare for Sodium Reduction in School Meals

Reducing sodium in school menus may seem like a daunting task, but there are small steps that schools can take to prepare for their journey towards student-approved, lower-sodium school meals. During the session, USDA and the Institute of Child Nutrition will walk you through the process of examining menu planning and procurement processes and identifying opportunities for changes that will facilitate the planning, preparing, and serving of flavorful, lower-sodium school meals. You'll also learn about ways to capitalize on partnerships and operational changes made during the pandemic that will be useful for sodium reduction efforts moving forward.

Speaker(s): USDA Representatives

Target Audience: All

Education Session

8:00 am – 9:00 am

Unpaid Meals: Proactive Strategies to Prevent School Lunch Debt

Presenters will share proactive strategies to prevent and manage unpaid meal charges. You'll be given information regarding the local charge policy requirement, available resources from USDA and best practices from presenters with firsthand experience managing unpaid meal charges at the local level.

Speaker(s): USDA Representatives

Target Audience: D; MC; SA

Education Session

8:00 am – 9:00 am

USDA Foods Database: Vendor Tips and Tools for Using GS1 Global Data Synchronization Network

Since January 2022, USDA Foods vendors have been required to provide nutrition, allergen, and ingredient information for all direct delivered USDA Foods. States and school districts can now easily access the USDA Foods Database to inform their ordering decisions and better support the nutrition needs of their students. Join this session to learn how vendors, manufacturers and brokers can meet this new requirement to help school nutrition program operators better serve their students.

Speaker(s): USDA Representatives

Target Audience: Industry ONLY

Culinary Demo

8:00 am – 9:00 am

Topic and speakers to be announced. Check back soon.

Employee/Manager Section Meeting

The Seven Skills of Fruitful Leadership

9:15 am – 10:15 am

Would you like to be the leader known for producing the tasty results everyone talks about (and attempts to replicate)? To accomplish this, you must focus on the results you produce and not the title you possess. In this interactive session, Frank Kitchen will share the seven skills of fruitful leadership— what you need to know to create your very own leadership style that produces environments where people and dreams flourish.

You'll also learn why leadership is the ability to educate, energize and empower an individual or group to live their dream. Additionally, takeaway examples of how leadership and cooking are very similar — everyone has the ability to do it, but it is a skill that must be cultivated.

Speaker(s): Frank Kitchen

Target Audience: E; M

Education Session

9:15 am – 10:15 am

From Crisis Leadership to Professional Growth

Join this education session to learn how to lead in a time of crisis and continue to grow. Using the "Slight Edge Philosophies," including "You can't lead others until you can lead yourself" you will be introduced to simple tasks that will help you make the right choices. Takeaways include leadership disciplines, crisis leadership and more.

Speaker(s): Walter Campbell

Target Audience: M

Education Session

9:15 am – 10:15 am

How to Keep Staff Safe Through Proper Sanitation Practices

What would happen if a foodborne illness occurred in your district or school? Would you know what to do? Join this lively and informative education session on ways to reduce the risk of this happening in your school meal program. Discussions will include: time and temperature abuse, cross contamination, proper cleaning and sanitizing, proper personal hygiene and much more. You'll come away feeling prepared and confident for the new school year— understanding the importance of not only serving healthy and nutritious meals—but safe ones as well.

Speaker(s): Mike McKay

Target Audience: All

Education Session

10:30 am – 11:30 am

HR in a Nutshell!... to help keep you out of the Nuthouse!

Do the words performance management bring about a wide-eyed look of shock and despair? Fear not! This fun-filled workshop will provide you with some tried and true tips and techniques to help you work through your performance management challenges and anxieties. Guided by three veteran directors, you will leave with a written plan of action to help you succeed! This session is best suited for Managers and Assistant Managers with less than 2 years' experience.

Speaker(s): Nancy Rice, RDN, LD, SNS; Dora Rivas, MS, RD, SNS; Debra Morris, EdD, SNS

Target Audience: M

Culinary Skills Lab

10:30 am – 11:30 am

Menus of Flavor: Discover the Mediterranean, East Asia, and Latin America

In this interactive session, explore the flavor profiles of the Mediterranean, East Asia, and Latin America. Through a sensory exploration of flavor through taste, smell, touch, and visual identification practice you'll learn how to apply the knowledge of flavor profiles to your school menus. Additionally, discover how basic tastes interact on the palate, particularly as it relates to enhancing taste when reducing sodium.

Speaker(s): Garrett Berdan

Target Audience: E; M; SC

Education Session

10:30 am – 11:30 am

Money Management for Managers

A new twist on an old favorite—Money Management for Managers. This interactive course focuses on a controlled approach to maintaining a financially solvent school meals program. Participants will identify cost control strategies that can be immediately implemented to create a successful, money-wise school nutrition program. The learning experience will be enhanced through hands-on activities.

Speaker(s): Lydia West; Chef Andy Montero

Target Audience: E; M

Education Session

10:30 am – 11:30 am

Pivoting From Manager to Leader

Imagine a workplace where your team is empowered to get things done together, rather than everyone for themselves. With the right combination of respect, humility, and consistency you can build a work environment that everyone will enjoy! . Join this session to learn the fundamental skills that lead to a productive atmosphere and propel you to be the leader that cultivates a positive workplace culture.

Speaker(s): Dawn Soto; Selina Gordian

Target Audience: M

Education Session

10:30 am – 11:30 am

Stop the Train: I Want to Get Off!

Has the pandemic created pandemonium in your personal wellness course? This energetic education session will help you rechart your course to wellness as it explores N (nutrition fact from fiction), E (exercise and education), S (simple stress releases) and W (wellness activities designed by you and for you). Come ready to be actively engaged— with information to motivate you to think positively about your health —and show you how some small steps designed by you, can make a difference in your overall health and well-being.

Speaker(s): Katie Wilson, PhD; SNS

Target Audience: E; M

School Nutrition Research & Best Practices Showcase

11:00 am – 4:00 pm

The Research & Best Practices Poster Showcase is the place to learn about the most recent cutting-edge research in school nutrition. Stroll through the review the posters any time Monday - Tuesday.

Additionally, join selected poster authors to hear a more in-depth presentation about their work from 2:45 pm - 3:45 PM on Monday, July 11th at the College Section Meeting. Authors will be available to answer questions, provide further insight, and discuss research in school nutrition.

Learning Burst

2:15 pm – 2:45 pm

ANC22 – What will you take back?

Close out ANC22 with a final opportunity to share ideas and brainstorm together. This facilitated session will encourage you to reflect on your key learning from ANC and how you put the learning into practice when you get back to your district.

Target Audience: All

Learning Burst

2:15 pm – 2:45 pm

At Home Comfort Food Meets Culturally Inclusive School Menus

In this session, you'll hear from representatives at LCPS how to use social media to connect with students, parents and faculty about the international dishes on your menus. They'll share examples of promotions they've tried (like a sweet potato dish from Africa) and Junior Master Chefs classes where students prepare international dishes and recreate favorites from their grandparents' heritage.

Speaker(s): John Feist, Olivia Shah, RDN

Target Audience: E; M

Learning Burst

2:15 pm – 2:45 pm

Chew on This: How to Tackle Altered Texture Diet Requests

Are you familiar with the International Dysphagia Diet Standardization Initiative (IDDSI)? Join this discussion to learn about IDDSI and see the journey one school system is taking to meet the needs of students with chewing and swallowing disorders using the IDDSI guidelines to provide them with safe foods.

Speaker(s): Karen Olsen, RDN, LD, SNS

Target Audience: All

Learning Burst

2:15 pm – 2:45 pm

Take Control of Your To-Do List with this Powerful (Free!) Tool

Do tasks stay on your to-do list forever? Do you miss deadlines? Do you want to be able to delegate tasks and monitor their progress? If so, then this session is for you! You'll be introduced to a powerful, free tool (Trello) that will empower you to manage big projects and day-to-day tasks both personally, professionally and with a team. The presenters will show you the power of Trello detail how it was utilized by a school nutrition director.

Speaker(s): Liz Roesel

Target Audience: All

Learning Burst

2:15 pm – 2:45 pm

Take a Tour: An Introduction to LEAD to Succeed™

Take a tour of the high-quality Lead to Succeed™ training program available at NO COST to all school nutrition professionals. This session will answer all your questions, such as how does the program work?; where can I find it?; who is it meant for?; how can I use it?; and who has used it so far? Discussions will focus on the available communications modules and how you can bring the program to your staff. You'll also hear from operators who have benefited from the training and receive a preview of upcoming modules.

Speaker(s): Keba Laird, MBA, RDN, SNS, ACSM EP-C

Target Audience: All

Learning Burst

2:15 pm – 2:45 pm

Team Appreciation 101

Have you gotten bogged down handling all the changes, crisis and pivots—and forgotten to thank your team? It's time to lift up those team members who have been in the trenches with you for the last few years. This session will explore quick ways to thank your team—that will make them feel recognized and appreciated. You'll be given ideas for working with school administration personnel on recognition efforts, as well as great ways to blend new and existing staff to form one amazing team!

Speaker(s): Kristen Hennessey

Target Audience: All

Learning Burst

2:15 pm – 2:45 pm

Top 5 Ways School Nutrition Prepared Me for Top Chef - Back by Popular Demand from SNIC 2022

If you are not familiar with Top Chef Amateurs here's the premise. It is a competition-based television show where two amateur cooks work on a team with a professional chef to make the best possible meal. The competition involves using a random selection of ingredients and in a limited amount of time, and then serving the creation to a panel of picky eaters. Sound familiar? That's because it parallels the daily adventures of school nutrition professionals! Thinking on your feet, and being able to make delicious, nutritious meals based on the available foods is certainly a skill. That's why School Nutrition Specialist, Bettina Applewhite, was uniquely prepared for the challenge of competing on Top Chef Amateurs— because of the experiences she gained in her school nutrition program's kitchen. Hear the lessons she learned, and why you may be more prepared than you think for your next big challenge.

Speaker(s): Bettina Applewhite, MS, RDN, LDN, SNS

Target Audience: All

Closing General Session

3:00 pm – 4:15 pm

Keynote: Shayla Rivera

Shayla has been speaking and performing in both English and Spanish for 28 years with the goal to inspire through laughter. She has seen, first-hand, the impact the Latino population and culture has had in all levels of American corporations, organizations, and education and is focused on helping to “seize the opportunities that lie in our seeming differences.”

Born and raised in Puerto Rico, Shayla is an Aerospace Engineer and former Rocket Scientist with NASA. Growing up she had an avid interest in human behavior, science, machinery and fixing things. She joined McDonnell Douglas Space Systems at NASA’s Johnson Space Center in Houston Texas, where she worked on the Space Shuttle and Space Station programs for five years.

After leaving NASA, while working as a corporate trainer and motivational speaker, she discovered her comedic talents. She soon became a regular at Comedy Clubs nationwide and has since hosted and appeared on numerous television shows, including a half-hour stand-up comedy special in 2020 titled Shayla Rivera: It's Not Rocket Science, which premiered on HBO Latino.

Sponsored by TITAN - A LINQ Solution

Target Audience: All

Closing Event

7:00 pm – 11:00 pm

SeaWorld® Orlando

SeaWorld® offers unique experiences for the whole family. Get up close with animals, take on epic coasters and water slides, or just kick back and relax. A ticket to the event is included in the full ANC conference registration fee. Make sure you indicate your intention to attend when you register.

Sponsored by PrimeroEdge

Target Audience: All

***Reminder:** *Note: Only pre-conference workshop dates and times are finalized. All other sessions are subject to change. Speakers and session dates are also subject to change.*

More sessions will be added based on the regulatory environment, to assist members in planning for School Year 2022-2023.