



Preliminary Program

***Note: All sessions and speakers are subject to change.
More sessions will be added in the coming months.**

Target Audience Key:

E – Employee
SC – School Chefs

M – Manager
I – Industry

D – Directors
SA – State Agency

MC – Major City Directors
N – New to the profession

Pre-Conference Workshop

Own It: How to Create a Solutions-Based Team

Saturday, July 8, 2023, 8 am – 10 am

Working in a school nutrition program means many demanding responsibilities and requires constant attention and refining. In this session, attendees will learn the meaning and practice of personal accountability and understand the power and freedom that comes from accepting ownership of creating a solutions-based team. Learn the importance of a team's willingness to find solutions versus blaming others—and how to coach team members on a solutions-centered mindset. Each attendee will walk away with a coaching tool that will shift how their team operates and empower them to continue to find solutions.

Speaker(s): Joe Pettit

Target Audience: M

Key Area: 3

Price: \$115

Pre-Conference Workshop

Forecasting the Procurement of Foods

Saturday, July 8, 2023, 8 am – 12 pm

Take your procurement forecasting skills to the next level! By attending the Institute of Child Nutrition's workshop on forecasting the procurement of foods, you will learn about stakeholders' responsibilities and expectations in school procurement and how menus determine goods and services that must be competitively procured. Additionally, this workshop will dive into inventory management, product movement, cost management, product categories, screening and specifications, CN labeling, and strategies for accurate forecasting of products.

Speaker(s): ICN Representatives

Target Audience: D, MC

Key Area: 2

Price: \$199

Pre-Conference Workshop

Farm to School: Utilize Greenhouse Growing to Extend the Growing Season and Schools Served

Saturday, July 8, 2023, 8 am – 10 am (includes bus time to and from convention center)

Denver Public School's (DPS) Food and Nutrition Services' commercial greenhouses (built on five acres of land) are ready for #ANC23 pre-con visitors! In 2021, these greenhouses officially began producing cherry tomatoes, Roma tomatoes and peppers—which are packed on site and distributed to schools throughout the district.

We invite you to tour the greenhouses as well as another one of the district's successful school farms. Attendees will also have the ear of DPS' executive director of Food Services, so be ready with your development and operational questions. Plus, you'll hear about the program's initial vision (and the funding avenues they sought) in addition to learning more about future plans. Everyone will receive farm fresh recipes and produce samples, too!

Space is limited. Register early. First come, first served.

Speaker(s): Teresa Haffner

Target Audience: All

Key Area: 1

Price: \$115

Pre-Conference Workshop

Running a School Nutrition Program 101

8 am – 12 pm

Attention aspiring directors, new directors, assistant directors, supervisors and coordinators...this pre-con is back by popular demand! Join a four-hour interactive workshop designed to give you the secrets (aka the 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 personnel situations.

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

Target Audience: D, MC

Key Area: 3

Price: \$199

Pre-Conference Workshop

USDA Foods 101

Saturday, July 8, 2023, 1 pm – 3 pm

This pre-con session provides an overview of the USDA Foods program from the federal perspective. USDA staff will discuss USDA foods regulatory requirements and will also cover pertinent policies to assist with the day-to-day management of the USDA Foods program. Given the number of new state and school district staff across the country and the changing school food environment, this is a good time to review the basics and think about what may be needed in your State and/or school.

Speaker(s): USDA Representatives

Target Audience: All

Key Area: 2

Price: \$115

Pre-Conference Workshop

Three Stop Tour: Aurora Public Schools' Nutrition Services

Saturday, July 8, 2023, 9 am – 3 pm (Includes bus time to and from the Denver Convention Center)

Join Aurora, Colorado's *A-Team* on a three-stop district tour showcasing how strategy, planning, innovation, passion, hard work, partnerships, flexibility and a strong positive team culture continues to fuel this Nutrition Services (NS) Department's relentless focus on quality food and excellent customer service. Join Food Service Director, Shannon Solomon who represented NS Superheroes on the Food Network television show "Chopped," as she highlights the passion that her incredible team has every day for their customers and mission!

The tour includes:

1. A meal at the park, served from the district's robust community feeding electric vehicle (EV) concession stand
2. A tour of one of the NS Department's Nutrition Services Programs
3. A tour of Tico's Mexican Food Commissary

Space is limited. Register early. First come, first served.

Speaker(s): Shannon Solomon, SNS, MS

Target Audience: All

Key Area: 1

Price: \$215

Pre-Conference Workshop

Step Forward with Plant-Forward

Saturday, July 8, 2023, 10:30 am – 12:30 pm

Plant-forward is not a buzzword. While it is often confused with stricter diets such as vegan or vegetarian, plant-forward is one of the most flexible and enjoyable ways to eat healthily without eliminating foods or food groups. But how does that translate into K-12 menus? For this workshop, we invite you to bring your computers, recipes, and menus. Chef Lindsey and Chef V will demonstrate the ease of incorporating more plants without eliminating student favorites—and will share a library of plant-forward recipes uploaded to the conference app. Attendees will have the opportunity to meet in groups to discuss their own menus and find ways to incorporate more plants into their district's meal plans.

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

Target Audience: M, D, MC, C

Key Area: 1

Price: \$115

Pre-Conference Workshop

Strategic Planning: Setting the Stage for Operational Effectiveness

Saturday, July 8, 2023, 12:30 pm – 2:30 pm

Are you looking for operational effectiveness with a “results focused program”? This session will introduce you to the core concepts of leadership — beginning with the development of the program’s core values—to the key objectives and strategies to set program performance expectations. Learn the benefits of a Vision Statement and Operational Excellence Strategic Plan and the importance of capitalizing on developing the senior staff buy-in to the goals and accomplishments for a program. Additionally, each participant will work with a group of their peers to identify their vision—armed with a checklist of definitions and an understanding of the advantages of setting the stage for performance management.

Speaker(s): Lora Gilbert; Jean Ronnei

Target Audience: D, MC

Key Area: 3

Price: \$115

Pre-Conference Workshop

State Agency Section Meeting: USDA Update for State Agencies

Saturday, July 8, 2023, 1 pm – 5 pm

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. Please note: This is only open to State agency attendees only.

Speaker(s): USDA Representatives

Target Audience: SA

Key Area: 3

Price: \$199

Pre-Conference Workshop

Measuring Success in School Nutrition Programs: Using a Business-Minded, Data-Driven Approach

Saturday, July 8, 2023, 3 pm – 5 pm

As school nutrition operators, you may often hear the phrase “operating like a business” or “benefits of KPIs.” But do you know what these phrases really mean? As the leaders of not-for-profit school nutrition programs, what can we learn and apply from the for-profit business world? Learn why although our goals may be prioritized or defined differently, we do share common goals: happy customers, quality offerings and financial success.

Speaker(s): Lindsey Hill, RD, SNS; Jordan Ryan, RD, SNS; Shannon Solomon, SNS, MS; Kayla McDaniel, MS, NDTR

Target Audience: D, MC

Key Area: 3

Price: \$115

District Directors/Supervisors Section Meeting

District Directors Meet-Ups by District Size

Directors and supervisors- choose a room, set by student enrollment district size, and meet with your peers to talk through pressing issues that are on your mind. Via polling, the group will decide which hot topics would benefit most from open discussion and varied perspectives. Join in facilitated table discussions on the highest ranked topics. Potential hot topics include new regulations, meal debt, universal meals, and staffing challenges or let us know what other topics are on your mind during the session’s open poll. Ideas and takeaways will be collected and shared with all attendees.

Target Audience: D, MC

Education Session

Reaching New Heights with On Trend USDA Foods Recipes and Concepts

Learn and share speed scratch techniques and great recipes using USDA Foods to leverage today's trendy menu concepts. From vegetarian or plant forward choices to new twists on old favorites, share your district's recipes and ideas. Discover tips and tricks to assist in maximizing USDA Foods, which requires ongoing planning and forecasting, as well as recipe and menu development.

Speaker(s): Malissa Marsden, SNS

Target Audience: All, N

Education Session

Diversify My Menu? Why?

Is there value to adding unfamiliar items to the school menu? Join us to learn how incorporating diverse menu items adds variety to the menu, meets USDA nutritional requirements, diversifies nutrients offered and exposes students to different flavors and foods. Discover how adding different fruits and vegetables, seasoning blends and meatless entrées have a positive impact on school meal programs. Additionally, you'll hear a school nutrition operator's experiences with incorporating more variety into the menu and the impacts it made in his community.

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

Target Audience: All

Culinary Skills Lab

A Trip Around the Globe with Chicken and Rice

Come explore the world through the flavor combinations of chicken and rice dishes. You'll be introduced to the concept of recipe development and how to incorporate USDA Foods into recipes that support the cultural needs of their students and identify methods to solicit culturally relevant recipes for their programs. A variety of herbs and spices will be available to see, smell and touch. Take away an overview of how to use the USDA Recipe Standardization Guide for School Nutrition Programs and the CICN Herb and Spice Posters set, while supplies last.

Speaker(s): Chef Patrick Garmong

Target Audience: All

Education Session

Simple Solutions for Building Resiliency

Is something keeping you from achieving your goals and crushing daily obstacles? Are you searching for a proven ingredient for a better life—that just might make all the difference?

In this education session you will discover the seven ingredients to lasting resiliency, the hidden gift within adversity and challenge, a step by step guide to living your best life and the key ingredients for success, happiness and confidence. Join in to learn how It all starts with a dash of courage, a pinch of faith in yourself and a desire step out of the crowd.

Speaker(s): Bart Christian

Target Audience: E, M, N

First Timers Session

First Timers Session 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 #ANC23 Program Advisors, Kristen Hennessey, SNS, and Michael Francis as they provide a rundown of all the highlights and must-see events.

Speaker(s): Kristen Hennessey, SNS; Michael Francis

Target Audience: All

Education Session

Bringing LEAD to Succeed to Your Team

Join this session to learn more about the School Nutrition Foundation's 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 educational material to train your staff or even provide 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.

Speaker(s): A LEAD Cadre Trainer

Target Audience: All

Education Session

New Hire Onboarding Training for Kitchen Staff in a Large School District

A career in School nutrition is both rewarding and demanding. Learn how Orange County Public Schools utilizes a weeklong new hire onboarding process for their school foodservice kitchen staff. Hear the details of this training and how new employees are empowered with the necessary tools for a successful transition into their new careers.

Speaker(s): Tony Jenkins

Target Audience: M, D, MC, SC

Education Session

Facilitating Efficiency for Special Diets

This education session focuses on various aspects of special diets, the benefits of standardized recipe development and modified meals taste testing with students. Discussions will include how to prepare and purchase special diet meals in bulk and how to establish emergency allergy friendly meals for all schools. Additionally, learn how to collaborate with other school districts and school community stakeholders for quality improvements.

Speaker(s): Maurene Beamer, RD, SNS

Target Audience: All, N

Education Session

Strengthening Program Participation and Nutrition Security with CACFP At-Risk Afterschool and Outside School Hours Centers

Participate in this session to help ensure more children have available access to the quality nutrition they need to thrive. Listen to a panel discussion with State agencies and local providers who administer CACFP At-risk Afterschool Programs and Outside School Hour Care Centers (OSHCC). Panelists will share resources and best practices on opportunities to provide meal service during the school year when school is not in session through CACFP. Information will be provided on OSHCC for schools that do not qualify for at-risk.

Speaker(s): USDA Representatives

Target Audience: D, SA

Education Session

Efficiency in a Commercial Kitchen: Proper Cooking Processes 101

There is never a better time than now to be more efficient in your kitchen! In this interactive session you will learn the proper processes of convection, steam, combi mode and holding. Discover how efficiency equals more time and improved quality, and in turn helps you increase your participation with an empowered, confident staff. Buckle up, bring a notepad and get to know your kitchen!

Speaker(s): Christie White

Target Audience: M, N

Education Session

Reaching Higher: Purposeful, Focused and Collaborative School Nutrition Marketing and Communications Efforts

Tap into the power of message alignment! Join in to look at planned and aligned messaging with communication strategies that will bolster communication efforts with stakeholders—resulting in positive outcomes and behavioral shifts. This training will aid school nutrition leaders with successful marketing initiatives and strategies that will encourage you to reach higher with school nutrition communications efforts.

Speaker(s): Kelli Cook

Target Audience: All, N

Major City Directors/Supervisors Section Meeting

Creative Recruiting Solutions

Stuck in a hiring rut? Are you not getting the applicants you need? In this education session, we will discuss unique ways to recruit applicants for your front-line positions, including alternative ways to market positions. We'll also help you identify free or reduced cost resources to advertise openings.

Speaker(s): Adrea Katzenmeier, RD, LD, SNS

Target Audience: MC

Game-Changer Session

Bias Aware Language: Use and Promote Inclusive Communication - Back by popular demand from #SNIC23

Inclusivity, diversity, and equity are important values, and each one of us has the power to advance them through bias-aware communication to ensure employees, coworkers, and students experience authentic belonging. But maybe fear of saying the wrong thing has prevented you from learning more about DEI or fully engaging in actions of everyday allyship? The language we use is deeply intertwined with our success and that of those around us. Let's explore language and DEI together in this safe, interactive, capacity-building session. This is your invitation to have a bit of fun while doing messy, sometimes uncomfortable, incredibly important work around the language of inclusion. We'll discuss what exclusive language is and provide examples to help create more inclusive environments.

Speaker(s): Myra T. Briggs, CSC, CDR, CSSGB; Rhonda Payne, CAE

Target Audience: D, MC

Education Session

Healthy School Meals for All: Implementation, Best Practices and Lessons Learned from States Investing in Universal Free School Meals

In SY2022-23, a significant milestone was reached when several states were able to provide free meals to students through state-level Healthy School Meals for All policies. In this education session, child nutrition agency staff and anti-hunger advocates will discuss their path to secure free meals for all, including their implementation strategies and lessons learned.

Speaker(s): USDA Representatives

Target Audience: All

Roundtable

The Power of the Production Record

Production records serve a different purpose for each member of the school nutrition team. And while we must have them for compliance reasons, learn why they are so much more than proof of program compliance.

You'll also learn the importance of the production record processes and evaluation. Balance efficiency in collection and storage (while also achieving accuracy and completion); making better planning decisions, building stronger menus and financial outcomes.

Speaker(s): Lindsey Hill, RD, SNS

Target Audience: M, D, N

Education Session

School Meal Superpower: Transforming Policy into Amazing Meals

This session will review USDA's Proposed Rule for Child Nutrition Programs Meal Pattern Revisions, provide an overview of the policy making process and discuss evidence showing the impact of healthy school meals. Team Nutrition will share useful resources to help you strive for healthier school meals beyond the current standards. Plus, a panel of experts from local SFAs will discuss how they are serving nutritious and delicious school meals that their students enjoy.

Speaker(s): USDA Representatives

Target Audience: D, MC, SA, I

Education Session

School Nutrition Wins! Engaging Students Through Cooking Competitions

Who doesn't like a little healthy competition, especially when there is food involved? In this education session we will highlight the Colorado SNA's (CSNA) One Plate Challenge student cooking competition as a way to engage with students and teachers—and to give them a glimpse into the amazing world of school nutrition. The focus will be on the steps CSNA has taken to continuously evolve and improve this type of event and make it relevant to students. You will take away tips and tricks to execute cooking competitions at a scale that works best for your district or state association.

Speaker(s): Amy Faricy, RD, SNS

Target Audience: M, D, MC, SC

Education Session

Ensuring Equitable Access: Kosher and Halal School Meals

Does your school district serve students who follow halal and/or kosher diets? Join us to understand how these foods fit into the meal patterns of the National School Lunch and Breakfast Programs and how to better serve students and families who observe halal and/or kosher diets. Additionally, school nutrition professionals successfully offering kosher and/or halal school meals will share their experiences, including best practices and lessons learned.

Speaker(s): USDA Representatives

Target Audience: All

Education Session

What's New with USDA Foods?

Find out how the USDA Foods program is continuously adapting and improving to provide food that meets the needs of school districts, while supporting their domestic agricultural markets. Learn about advancements in the program over the past year, including, the USDA Foods Database which provides vendor-specific nutrition, allergen, and ingredient information for all direct delivered USDA Foods, and hot topics such as management of USDA Foods inventories.

Speaker(s): USDA Representatives

Target Audience: All

Education Session

Utilizing a Digital World to Advance and Promote Nutrition Education

We live in a digital world where we can access a wealth of information with the touch of our fingers. In this education session, we will discuss how to utilize digital platforms to advance and promote nutrition education within your district by connecting children to locally grown fruits and vegetables. From conducting live and engaging virtual taste tastings, farm-to-school field trips, cooking lessons, and more, this training will inform, inspire, and motivate you!

Speaker(s): Kerrie Hollifield, MS, RDN, LD; Anthony Mirisciotta

Target Audience: All

Education Session

USDA's Healthy Meals Incentives Initiative: How it Could Benefit Your School District

Join in to learn about USDA's Food and Nutrition Service (FNS) Healthy Meals Incentives Initiative. Discussions will focus on the key activities of the Initiative including the Healthy Meals Incentives Recognition Awards and Healthy Meals Incentives Grants, and how school districts can apply. You will learn how these activities are intended to uplift and improve the nutritional quality of school meals. You will also learn about innovative approaches to strengthen the availability and access of nutritious food products in the K-12 school food marketplace.

Speaker(s): USDA Representatives

Target Audience: All

Education Session

Procuring Lower-Sodium Foods for School Meals

Learn how to identify lower-sodium foods, communicate and collaborate with distributors to procure lower-sodium food products and recognize how to utilize fresh local foods, as well as the USDA Foods and DoD Fresh Programs, to lower the sodium content of your menus. The presenters of this interactive and hands-on training will use the Institute of Child Nutrition's Shaking It Up: Small Changes Lead to Big Flavors worksheet series to explain the steps of procuring lower-sodium foods.

Speaker(s): Danielle Barrett, EdD, RDN; Erica Cooper, PhD, MPH, RDN

Target Audience: D

Education Session

You've Got This! Starting and Strengthening a Successful Farm to School Program

've likely heard about the benefits of farm to school. From bringing healthy, local foods into school nutrition programs to teaching children about where their food comes from: everyone wins! If you've been thinking about how to make farm to school activities happen in your school or district, but don't know where to start, this session is for you. You'll learn how to start conversations with local producers to integrate local foods into your school meal program, hear best practices for weaving hands-on agricultural lessons into the curriculum and discover ways to market your farm to school efforts.

Speaker(s): USDA Representatives

Target Audience: D

Education Session

Blood, SWOT and Tears - Leveraging your Community Partnerships to Achieve Your Biggest Dreams for Your Program

Creating collaborative relationships with community partners is a key to success for any foodservice operation. In fact, combining the efforts of your foodservice department, your district and your community partners can foster the nourishment and growth of your program and your students. Attend this session for details of real-world experiences of successful collaborations—with vendors, community organizations, and students. Ideas will be shared as well as guidelines and actions you can take back to your district and implement for the coming school year.

Speaker(s): Malik Hamilton

Target Audience: M, D, MC, SC

Education Session

If You Don't Have a Seat at the Table, Bring Your Own Chair

If the school leadership structure was set up like holiday dinners, would your school nutrition department have a seat at the kids' table or the grown-up table? There are only so many seats at the adult table, so how can you make sure one of those chairs is reserved for you? Whether you are just starting out in your career as a school nutrition director or you've been managing teams of people for years, what you want (and have likely been working toward) is for your voice to be heard, to be recognized as a leader and to be considered among the top decision-makers in your district. In this education session, you'll hear from a Director and Chief Operation Officer about how to get that seat at the table—you deserve it!

Speaker(s): Jessica Shelly, MBA, SNS, REHS

Target Audience: D, MC

Education Session

Expanding the Mobile Breakfast Culture: How a K-12 CEP District Launched Breakfast After the Bell for All Students

In this education session, you'll hear from school nutrition operators with Redlands (Calif.) USD—and how they achieved their goal (for SY2021-22) to provide breakfast after the bell to ALL students. Hear how while overcoming challenges (and the return from COVID school closures), Redlands USD successfully implemented breakfast after the bell at all 25 school sites. Join in to discuss planning, benefits for all stakeholders, maintaining compliance with Universal Meals and equipment needed for a successful transition.

Speaker(s): Dr. Betty Crocker, RDN; Josie Perez, MPH, RDN; Jennifer Petty

Target Audience: All

Education Session

Unlocking Operational Effectiveness through Quality KPIs

In the wake of supply chain challenges and a return to traditional school lunch operations, quality Key Performance Indicators (KPIs) are more important than ever. Identifying and using KPIs allows school nutrition directors and school districts to make thoughtful, data-driven decisions to continue operating school nutrition programs effectively. This session will discuss how to use and interpret KPIs, according to ICN recommendations, including Inventory Turnover Rate, Meals per Labor Hour, and Cost per Meal Equivalent. Discover how you can use KPIs to garner insights to drive financially sound school nutrition programs.

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

Target Audience: D, MC

Education Session

Best Practices for Utilizing USDA Foods to Overcome Supply Chain Disruptions

In this education session, Shannon Beasley, Director and Chef Brenda Wattles, RDN, Menu Planner and Recipe Standardizer, at West Ada School District in Idaho will share their collaborative tips and tricks to successfully utilizing USDA direct delivery foods as a tool for overcoming supply chain disruptions. Shannon will discuss the steps that she utilizes to determine which USDA foods to order and how much to order for the following year's menu plan. Chef Brenda will share the versatility that USDA diced chicken can provide on a menu when it is used in speed scratch recipes.

Speaker(s): Chef Brenda Wattles, RDN; Shannon Mccarthy-Beasley

Target Audience: M, D, MC, SC

Education Session

The Velvet Rope Workplace: Where Every Employee Feels Like a V.I.P, Everyone Wants to Be and No One Wants to Leave!

Would you like to create a work culture that attracts high quality people so you can help develop them into superstar school nutrition professionals? Recognized as one of the top school nutrition recruiting and retention specialists in the country, presenter Fred "The Fit Food Dude" Schafer, MS, SNS, MCHES, will share his powerful "Velvet Rope Workplace" formula (to make everyone feel like a V.I.P.) in this high energy and humorous session.

Speaker(s): Fred Schafer, MS, SNS, MCHES

Target Audience: M, D, N

Education Session

SNA 2023 Legislative Update

Learn more about SNA's 2023 advocacy efforts and receive an update on the status of Child Nutrition Programs and other activities taking place in the new 118th Congress. With a new, split Congress, this session will provide a glimpse into the activities, priorities and progress in the world of SNA advocacy. Attendees will learn more about how child nutrition programs fit into the current landscape and potential impacts on your school meal programs.

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

Target Audience: All, N

Education Session

Let's Get Cooking! 10 Easy Solutions for Scratch Cooking

Do scrumptious meals that are easy and affordable to whip up sound like only a dream? By attending this education session, they can easily become reality in your school district. A panel discussion will highlight how to optimize space and labor while still providing fresh-cooked meals. Learn how to efficiently manage scratch cooking and speed-scratch cooking and discover that even with all the dietary restrictions and nutritional requirements schools face, you can easily manage ingredients and create delicious meals.

Speaker(s): Scott Richardson; Carrie Frank

Target Audience: E,M

Education Session

Tips and Tricks for Menu Planning Success

Interested in innovative menu planning? Learn how to use USDA's menu planning tools to help reinvigorate your school menu. Discover new techniques from seasoned directors on effective, innovative menu planning tips and tricks they have incorporated. In addition, hear how they leveraged their creativity, flexibility, partnerships and local resources to adapt their best practices and innovations during challenging times and beyond. You will leave the session with fresh ideas and strategies you can use in your menu planning.

Speaker(s): USDA Representatives

Target Audience: All, N

Education Session

Small Fish in a Big Pond: Setting Up Young and New SNP's for Success

"Next Generation" and "Young Professionals" are front and center across all industries. Unfortunately, many young and new school nutrition professionals (SNP's) still find themselves feeling frustrated, stifled and excluded —while organizations feel just as frustrated and lost in how to successfully support this group of professionals. As a new director herself the presenter shares obstacles young and new SNP's face while providing tangible solutions. Whether you are a young professional, simply new to your role, or you just need help with understanding and supporting the former two, this session is for you!

Speaker(s): Stefanie Giannini, MA, SNS

Target Audience: D

Education Session

Modernizing School Lunch Through School Equipment Assistance Grants

Did you know that USDA's FNS provides School Equipment Assistance Grants to State agencies in an effort to modernize and improve School Meal Programs? Attend this education session to learn about available funding and hear from a panel of personnel from State Agencies about how they administer these grants. In addition, local operators will share some of the unique ways these funds have made a difference in their foodservice programs.

Speaker(s): *USDA Representatives*

Target Audience: D, MC

Education Session

We're Not in Kansas Anymore...Floods, Hurricanes, Threats, and Tornadoes, Oh My!

We wish we never had to deal with a natural disaster, public health emergency or other internal and external threat but they do happen, often without warning. Join this session to learn how an effective emergency preparedness plan is necessary and will ready the program to ensure the safe storage, production and service of food during uncertain situations. You'll explore developing your own plan and learning from other experts. Plus, a school nutrition director, an industry partner and school chef will share their first-hand experiences dealing with hurricanes, floods and tornados—and share the lessons learned!

Speaker(s): *Susan Thompson, MS, RDN, LDN, SNS*

Target Audience: All

Education Session

Buy American: Serving Nutritious School Meals and Supporting American Agriculture

Join USDA for a brief overview of Buy American. This session will focus on the current Buy American requirements and aim to address state and local level tips and solutions for common challenges.

Speaker(s): *USDA Representatives*

Target Audience: All, N

Education Session

Understanding USDA Foods Entitlement

This session will help stakeholders develop a better understanding of the policies and regulations for managing USDA Foods entitlement. We will include an overview of topics such as entitlement calculation, planned assistance level and state and school food authority roles and responsibilities including management of inventories and practices such as "sweeps".

Speaker(s): *USDA Representatives*

Target Audience: All, N

Education Session

All Things School Gardens

Discover why school gardens are becoming increasingly important in districts across the country. Our panel will discuss how showing students where food comes, teaching them how to grow their own produce (and use it in the kitchen), and educating them through school gardens can impact their minds, bodies and the world around them.

Speaker(s): Molly Platts, MS, RDN; Sue Malesa; Chef Josh Perkins, CEC, CCA, CRC, CDM-CFPP

Target Audience: All

Roundtable

Food Allergies: Ask and Share Session

You know the importance of keeping kids safe from the top allergens, but do you still worry? In this roundtable discussion, we'll look at food allergies and discuss ways to improve what we're doing. You'll have the opportunity to sit with your colleagues and share ideas, and ask questions of each other and the moderator.

Speaker(s): Karen Olsen

Target Audience: All, N

Education Session

KPI's: How to Measure Performance and Use Data for the Benefit of Your Team

Discover how KPI's can be your district's tool for success in 2023. Find out how different types of performance measures that can shed light on your operational successes and opportunities. Learn about tools to measure performance, staffing needs, inventory control and more. Plus, you'll take away examples of reports and templates to make it easy to implement and track.

Speaker(s): Jessica Gould, RD, SNS

Target Audience: D

Education Session

Central Office Myth Busters

Join the "SN Myth-Busters," as they uncover the common myths regarding the central office. If you've ever wondered, "what do they actually do in that office besides give us more rules?", then this is the session for you! We will work together to prove or disprove certain "school nutrition central office myths" while learning how it all comes together each year. If you love a good mystery, join our speakers to crack the case!

Speaker(s): Kristen Bealler, SNS; Joanne Kirven, SNS

Target Audience: All

Education Session

Putting Wellness Policies into Action

Did you know that USDA's triennial assessment requires school districts to report on wellness policy implementation every three years including alignment with model wellness policies and progress with meeting wellness policy goals? Attend this education session to learn how The Centers for Disease Control and Prevention and Rudd Center for Food Policy and Health developed the Wellness Policy in Action Tool (WPAT) to empower school nutrition professionals and other school staff to systematically assess wellness policy implementation.

Speaker(s): Caitlin Merlo, RDN

Target Audience: D

Education Session

USDA Update

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

Speaker(s): USDA Representatives

Target Audience: All

Education Session

Heavy Metal: Buying Foodservice Equipment 101

Become a heavy metals expert! In this education session, you'll be taken on a journey to explore the ins and outs of buying foodservice equipment for new facilities, renovations or replacement. The presenters will share their findings, helpful hints and tricks of the trades as identified during the current project of researching and updating the Institute of Child Nutrition's equipment procurement manual (to be released later this year or early 2024).

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

Target Audience: D, N

Roundtable

Conversation with Schools Regarding Procurement Strategies and Best Practices

In this session, representatives from USDA will give a brief update on Federal procurement requirements, followed by a roundtable discussion with school nutrition operators.

Speaker(s): USDA Representatives

Target Audience: D

Education Session

Say It Like It Matters, When It Matters

At some point in your career, you will be asked to give a presentation to an audience that matters, at a time that matters. Make sure you learn how to say what matters! Join in for this powerful education session, taught by one of America's most successful public speaking coaches, as he helps you prepare, develop and deliver effective presentations in a variety of situations. Discover why developing your skills in this area will not only reduce your stress and increase your effectiveness, but it will also position you for bigger and better advancements in your career.

Speaker(s): Jeff Joiner

Target Audience: All, N

Education Session

Using the Fresh Fruits and Vegetables Program to Boost Nutrition in Your District

Do you want to run the Fresh Fruits and Vegetables Program (FFVP) but don't know where to start? Does your staff not know the difference between a beet and a radish? Are your students leery of vegetables? Attend this session to discover why the FFVP is a valuable program that increases students' awareness of fresh produce and can be an exciting low-pressure way to expose students to new foods. The speaker will share how she launched the FFVP at her school in a kitchen that had never prepped or cooked fresh foods before. Learn strategies for training staff, choosing seasonal produce, purchasing the correct equipment, timing program preparation, involving the entire school community and much more!

Speaker(s): Michelle Doyle, MS, MPH

Target Audience: D, MC, SC, SA

Education Session

Utilizing USDA Foods to Develop Culturally Relevant Recipes

Participants in this session will be introduced to the concept of recipe development and how to incorporate USDA Foods into recipes that support the cultural needs of your students. The presenter will also help you identify methods to solicit culturally relevant recipes for your programs. Take aways will include an overview of how to use the USDA Recipe Standardization Guide for Schools and the CICN Herb and Spice Posters set.

Speaker(s): Chef Patrick Garmong

Target Audience: All

Education Session

Finders Keepers: Tips for Retaining Qualified School Nutrition Professionals

Qualified school nutrition staff— you've found them—now learn how to keep them! This education session translates techniques utilized in the restaurant industry to promote job satisfaction and retention among school nutrition professionals. You'll discover the methods to promote staff engagement through instilling a culture of appreciation, and providing opportunity for growth and creativity

Speaker(s): Kelly Waldron; Chef Andy Montero

Target Audience: M, D, MC, SC

Education Session

Increasing High School Students Participation Through Student Workshops and Menu Design

Join this session to learn a strategy for working with administrators that will increase participation among high school students. You'll hear how one Child Nutrition Department collaborated with the educators, high school students and administrators to present workshops to students that gave them the opportunity to design a menu and cook the food. You'll take away information to increase participation rates, engage students and advertise the efforts of collaboration and teamwork.

Speaker(s): Derricka Thomas

Target Audience: M, N

State Agency Section Meeting

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. Please note: This is only open to State Agency attendees only.

Speaker(s): USDA Representatives

Target Audience: SA

Education Session

A World of Flavors: Harnessing Plant-Based and Global Food Trends for School Nutrition

Plant-based eating, including vegetarian and vegan, and global flavors are all the rage now. Learn the importance of providing culturally appropriate meals in your school nutrition programs by embracing global flavors. Presenters include school nutrition directors from both a large and medium sized districts with varied demographics as they share best practices to meet the unique challenges associated with creating craveable (and creditable) school meals. Look for exciting meatless, speed scratch cooking, and USDA Foods recipe ideas, like PB Overnight Oats and Congee at breakfast to Black Bean Burgers, African peanut stew and much more.

Speaker(s): Sherry Coleman Collins, MS, RDN, LD; Emily Hanlin, MBA, RD, LD, SNS; Jeanne Riley, NDTR, SNS

Target Audience: All

Education Session

Recruiting, Retention and Building your Bench with Professional Development

Finding and keeping staff members has never been more difficult. In this education session , find out how to creatively recruit train and develop your staff so that they want to stay for years to come. You will also learn how to recognize leadership potential in all of your staff members so that you can develop them into your future leaders, managers, supervisors and maybe even the director.

Speaker(s): Amy Lambert, SNS; Emily Hanlin, MBA, RD, LD, SNS

Target Audience: M, D, MC, SC

Education Session

When Students "Feed" Us Their Feedback: An Overview to Boosting Student Engagement Through Menu Surveys and Leveraging Student Feedback During Menu Design

This session will showcase methods that the IDEA Public Schools in Texas employs to boost student engagement and collect stakeholder feedback on its menus. Discussions will focus on the growth and development of IDEA's survey initiative with an emphasis on strategies where IDEA leverages technology, campus staff, social media, and campus events to collect student feedback data. By the conclusion of this training, you will be able to identify best practices for successful survey administration. Take aways include survey resources that you can replicate and utilize in your districts.

Speaker(s): Arinda Rodriguez, M.Ed.

Target Audience: All

Education Session

Lemons to Lemonade: Recipes for Success in School Meal Programs

Sometimes your best laid plans get thrown off course. (maybe the principal says, "You WILL do this."). Or maybe you feel helpless—and are told you cannot do something. Attend this education session to hear how the presenter found the best ways to tackle those "somethings," that pop up—and that you always have options! ,

Speaker(s): JoAnne Robinett, MSA, SNS

Target Audience: All, N

Education Session

Professional Development for Scratch Programs: Ways To Enhance And Motivate Your Staff

This exciting and engaging session will highlight processes and procedures developed to work with food service professionals already employed by your district in developing culinary skills. With the information provided, you will be able to develop a strategic plan for your district to engage in a more technical speed scratch or scratch service model. The elevation of your employees skill level will increase critical thinking, basic culinary skills, and time management. The presenters have implemented professional development programs to provide food service professionals with a range of opportunities to gain skills and knowledge. These professional development tracks range from the basics to college level classes, which offer the potential of free college credits towards a certificate or degree in culinary arts through a partnership with the local community college.

Speaker(s): Nicholas Vedia; Rachel Amato, MS; Susan Marihew

Target Audience: D, MS, SC

Education Session

Hiring and Empowering Employees with Disabilities

Discover the many benefits of hiring and empowering employees with disabilities. This fun, feel good presentation is based on the real-life work experience of three very dynamic employees with unique personalities and personal strengths. You will hear about the many rewarding aspects of hiring employees with disabilities while also learning some of the challenges or obstacles.

Speaker(s): Paul Rodgers, MS, SNS

Target Audience: All

Education Session

Scratch Cooking: Using Proper Culinary Techniques to Maximize Labor and Prepare Quality Meals

This education session focuses on innovative ways to develop and execute scratch and speed-scratch recipes. You'll learn the importance of a knowledgeable team working together in order to prepare dishes from scratch. Additionally, the presenter will provide information to help provide students with the best dining experience, to enhance student engagement and to increase participation through collaboration and teamwork. You'll also receive resources to bolster your confidence in utilizing kitchen equipment in the preparation of menu items from scratch.

Speaker(s): John Huff; Michael DuBose

Target Audience: All, N

Education Session

Shared Leadership: How to Let Go and Trust Those Around You

Do you feel that you need to have all the answers and make all the decisions? It doesn't have to fall all on you! Attend this education session to learn how to practice shared leadership and understand why the traditional hierarchy in a team or organization can be ineffective! Learn how to share the responsibility with others on your team to ease the burden on yourself, create efficiencies and empower those around you as they grow into their own!

Speaker(s): Stefanie Giannini, MA, SNS

Target Audience: All, N

Ideas@Work

All the Cool Kids Eat School Lunch: Using Current Trends to Elevate Your Menus

A little work now can bring a big payoff for your school nutrition program! In this session, a former Menu Planner and Assistant Food Service Director, provides best practices for gathering and utilizing trendy ideas to create exciting menus that increase participation and elevate the school food experience.

Speaker(s): Kim Ziarko

Target Audience: All

Ideas@Work

Avoiding Pathogens in Your Produce

Without a pathogen kill-step, fresh produce has been identified as a major source of foodborne illness outbreaks. A pilot study was conducted to assess cooling of fresh produce. None of the produce cooling methods tested successfully cooled the products below 41°F in the six hours established by the 2019 FDA Food Code. This extended time in the temperature danger zone poses a greater risk of pathogen growth, increasing the chances of a foodborne outbreak.

Results highlight important information about produce cooling for school nutrition programs, including schools that source local produce and often arrive at the school at ambient air temperatures. Supply chain, delivery delays, and staffing issues may create situations that exacerbate time and temperature abuse.

Speaker(s): Paola Paez, PhD; Erin Gleason, MS, CDM, CFPP; Kerri Cole

Target Audience: All, N

Ideas@Work

Boosting Morale Through Mission-Driven Experiences

Frontline school nutrition employees work hard each day to bring a school meal program's mission to life. Are you adequately explaining the reasons for program decisions—so they feel a part of the process? Discover tips for building hands-on learning experiences to better connect cafeteria staff to the mission while enhancing employee health and morale. You'll receive examples of field trips and collaborative exercises that allow staff to come together.

Speaker(s): Diane Grodek

Target Audience: M, D, MC, N

Ideas@Work

Connect to the Classroom with MyPlate

Need a quick, easy to prep classroom lesson for any age group? Don't feel confident in your detailed nutrition background? In this education session, discover how you can use MyPlate for a fun, interactive session with students (or as a staff health touch point!). We'll practice using your own "typical day" of food intake, plot things in MyPlate, set a goal or two and have a little fun, too.

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

Target Audience: M, D, MC, N

Ideas@Work

Utilize Google to Create Free and Easy Organizational Tools for Your Schools

Attend this session to learn how to create free organizational tools through Google, including websites to organize departments, menu ordering and inventory tools and department resources. Learn how a Google site for your department allows you to have an internal cloud-based resource to access everything that was once a hard-copy, including weekly orders, daily forecasting plans, production records, daily lunch counts, handbooks, etc., saving you time and money. Find out how to set up a site, link sites together and create additional resources.

Speaker(s): Travis Folmar, MPS, SNS

Target Audience: M, D

Ideas@Work

Hairnets to #Hashtags: Quick Tips to Promote Your Program on Social Media

Want to promote your school meal program on social media but hardly have time to take off your hairnet? This education session will provide you with quick and easy take home tips and ideas for maintaining a social media presence. Learn ways for the social media beginner to create quick content and gain followers. Walk through examples of what to post, when to post and how to educate the public about your program using free resources.

Speaker(s): Nicole Augustine, MA, RD; Melissa Paulsen, RD

Target Audience: M, D, N

Ideas@Work

Back by popular demand from #SNIC23: Picture This: Increasing Access and Meal Participation Through Picture Menus

We eat with our eyes, and so do our students! Attend this education session to discover how one district developed a database of meal tray photos allowing daily menus to be worth a thousand words! Additionally, find out how communication through photos can help you increase accessibility and stakeholder engagement in school meals.

Speaker(s): Juliana Fisher, MS, RDN, CD, SNS

Target Audience: All

Ideas@Work

Small Changes for Big Marketing Impact

Join us to delve into easy, inexpensive SMALL changes that can help you increase participation, engagement, and the overall success of your school nutrition program to make a big impact! We'll share information about how simple changes to condiment options, display and even personal appearance will make your students feel at home. Plus, learn how you can make small changes in administrative participation to help bridge the gap between school and child nutrition staff.

Speaker(s): Brittany Belcher

Target Audience: All, N

Ideas@Work

The Art of Inclusion: Making Menus More Inclusive for Special Diet Populations

In this education session, you'll be introduced to the strategies that IDEA Public Schools (TX), uses when designing menus to be more inclusive to their Special Diet population. You'll be introduced to how simple ingredient swaps and incorporating small batch recipes allows more Special Diet students to participate in the core menu. Plus, you'll receive key strategies and tools to successfully implement a more inclusive menu for the Special Diet population in your district.

Speaker(s): Ashlea Robertson; Daniela Villarrea

Target Audience: All

Ideas@Work

Turn Your Planning Spreadsheet into a Digital Menu with Existing Tools

Did you know that with a couple of scripts, you can turn your menu planning spreadsheet into a live digital menu on websites and in cafeterias? Join us for this education session to learn all the information; including no vendors to wrangle and no new payments. In fact, the updates are live and simple, using tools you already have. (Please note, familiarity with spreadsheets and formulas is recommended).

Speaker(s): Josh Davidson

Target Audience: M, D, MC, SC

Ideas@Work

We Are Now Living in the Experience Era: Are You Ready for It?

Attention frontline workers, cooks, cafeteria managers, supervisors, and directors—this session is for all of you. Would you like to help your district increase participation while simultaneously impacting the lives of your students? Receive the information you need to transform the experience your students have at the serving line. In today's "Experience Era," discover that what you bring to the table and what you do to connect to the minds and hearts of your students is what is most important. Get ready to learn the positive steps you can take to impact the lives of your students!

Speaker(s): Yezica Hostetler

Target Audience: All

Education Session

Reduce Sodium and Minimize Labor with Speed-Scratch Food Production

This education session provide information on the benefits of speed-scratch cooking and how its food production can reduce sodium in recipes and in school menus. You will also learn speed-scratch techniques that make it easier for your staff and minimizes labor hours, too.

Speaker(s): USDA Representatives

Target Audience: All

Education Session

Building Momentum for Free School Meals for All

The pandemic highlighted the critical role that school meals play in supporting student nutrition, health and academic achievement. It also emphasized the significant benefits of providing free meals to all students. Did you know that California and Maine have passed legislation to make healthy school meals free for all? Join this session as it is a timely opportunity to think about what all students participate at no cost can look like. Hear how school nutrition staff and SNA state chapters have been leaders in Healthy School Meals for All campaigns and identify ways to get involved.

Speaker(s): Alexis Bylander, MPP; Itzúl Gutiérrez; Coughlin Carroll M.Ed, RDN, SNS

Target Audience: All

Education Session

Guac and Roll! Let's Create Instagram Reels!

Instagram Reels bring your program to life and engage students on a platform that anyone can use! Discover how Reels will put your program at the top of your followers' news feed and easily receive hundreds of views. Grab your smartphone and join us to learn how easy it is to make an Instagram Reel to receive more views and engagement.

Speaker(s): Liz Roesel; Arianne Branch

Target Audience: M, D, I, SC

Education Session

Presenting Your Program Realities to Your Admin and Boards 2.0

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): Colette Tyler

Target Audience: D, MC

Education Session

Unpaid Meals: Proactive Strategies to Prevent School Lunch Debt

In this education session, the presenters will share proactive strategies to prevent and manage unpaid meal charges. The information will also include a reminder of the local charge policy requirement, available resources from USDA and best practices managing unpaid meal charges at the local level.

Speaker(s): USDA Representatives

Target Audience: D, MC, SA

Education Session

But Will It Fit Through the Door?

Remember the adage measure twice, cut once? Join us to find out how this adage also applies when planning your equipment procurement. You will learn from experienced professionals how to properly plan for and purchase the right equipment for your program. From single equipment purchases to large projects, learn the tools to make sure your equipment fits!

Speaker(s): Sara Gasiorowski, MBS, SNS

Target Audience: D

Education Session

Solving School Nutrition Challenges Through Synergies with Your High School's Business Department

What if high school students are your solution to staffing, meal participation and funding problems? Discover why leveraging business students creates a “win-win” opportunity for students and staff. You’ll gain insights from this district’s director of nutrition services and high school’s head business instructor on how you can replicate this collaborative model at your school. From managing and operating school stores to interning and volunteering in the cafeteria, your district’s business students can be the key to the physical and fiscal success of your program.

Speaker(s): Tony Jorstad, R.D., S.N.S; Jean Schneider, Med, PMP

Target Audience: M, D

Education Session

Supply Chain Challenges? Let's Leverage Entitlement Dollars!

This interactive session will explain the importance of leveraging entitlement dollars to conquer supply chain issues and enhance your menus. Discover how this turn-key solution can be easily implemented in your school district—to help you focus on solutions and menu items kids will love.

Speaker(s): Shannon FitzGerald, MS, RDN; Danielle Barrett, EdD, RDN

Target Audience: D, SA

Employee/Manager Section Meeting

Team United: How Our Differences Give Us Power and Our Power is in Our Differences

What drives people to behave the way they do and be who they are? This education session details why highly successful teams recognize that to achieve goals and minimize conflict, it's important to develop self-awareness and self-management habits. Discover why some people need all the details while others are okay with spontaneous adjustments —and why some people are "matter-of-fact" while others are more expressive communicators. The presenters will equip you with the insights you need to identify personality strengths, blind spots and communication preferences. You’ll walk away with clarity and practical applications for improving team communication.

Speaker(s): Joe Pettit

Target Audience: M

Education Session

Reach Higher and Create Magical Experiences for Each Other and Your Students

Fact: One out of every four children in America is hungry. It's time to reach for a higher purpose. Re-Imagine your cafeteria as The Magic Kingdom...the happiest place on earth! \

Presenter MGM will help you reach higher by touching your heart, tickling your funny bone and transforming your life! In this education session, you'll learn how to create “magical experiences” for each other and students! You’ll learn what you serve, where you serve and how you serve is saving America one 5-star school meal at a time!

Speaker(s): MGM Mulvaney

Target Audience: M

Education Session

Managing Stress and Anxiety During Unprecedented Times

Life during and after a pandemic: One minute, students are in school...the next minute, they're at home. You reached higher and fed millions of children in unprecedented times, only to now be hit with supply chain disruption and staff shortages. This session will share pandemic and post-pandemic strategies and cutting-edge tools from experts —proven to reduce your stress and anxiety.

Speaker(s): Tami West, PhD; Donna Clark Love, LCDC, CPS, BS

Target Audience: All, N

Education Session

Ignite Your Leadership S.H.I.N.E.

Leadership is both rewarding and challenging. The pandemic created the perfect storm for many exceptional leaders, like yourself. This training will provide leaders and aspiring leaders, like you, with a toolbox full of resources, information and connections to support you so you can create an exceptional school community. It is time to ignite your S.H.I.N.E. and remind yourself of the leader you are!

Speaker(s): Liesl Sisson

Target Audience: All, N

Education Session

Be FIT for Food Safety

Is your cafeteria F.I.T. for a food safety inspection? Do you get nervous at the thought of a visit from the Health Department? In this education session, the presenters will guide you how to spot the hidden dangers in your operation. Learn the value of conducting in-house inspections and daily walk throughs. Additionally, hear from special guest Café LA Ray as he demonstrates an active managerial control process and helps you get your cafeteria into shape for the next health department visit.

Speaker(s): Dawn Soto; Selina Gordian; Bryan Flores

Target Audience: All, N

Education Session

Bring Customers Back to the Table

Are you looking for ideas to bring customers back to the cafeteria table? Learn customer service and marketing techniques to entice students to dine with you. Additionally, the presenter will share ideas for enhancing both your service and overall atmosphere to increase participation.

Speaker(s): Kern Halls, B.S, B.M

Target Audience: All, N

Education Session

Professional Boundaries

Join this education session to hear from a presenter who has navigated her way through the ropes of foodservice. From making pizzas and doing dishes at 15 years old, to putting herself through college, to becoming a Director of Child Nutrition. She'll discuss how to identify and set healthy boundaries so you can find the balance between being unapproachable and being too accessible. Additionally, there will be an open discussion with ideas and tips to help you become a more effective and confident leader.

Speaker(s): Crystal Eatherton, BS, SNS

Target Audience: All, N

Education Session

Increasing Capacity for Scratch Cooking

In this interactive session, the Chefs at Brigaid and RDs at LunchAssist will team up to help you build capacity for scratch cooking. Learn their tried-and-true strategies for helping schools make meaningful changes to their school nutrition programs that have a BIG impact. Plus, you'll walk away with practical ideas to support workforce development, improve your operations and challenge your team to reach higher to support the health and well-being of the students you serve.

Speaker(s): Jennifer McNeil, RDN, SNS; Dan Giusti

Target Audience: E, M, D, SC

Roundtable

Keeping it R.E.A.L.—Encouraging Teams

This session will "Keep it 'R.E.A.L.'" by diving into strategies to lead and be a positive team member in a post pandemic workplace that has staff and leadership feeling constantly strained and stressed. Come and explore how to encourage your staff by use positive and intentional activities to successfully lead them through the school year. This training session will include discussions about what you see, experience and hear from staff, and explore what you need as a leader.

Speaker(s): Michelle Helms, BS, SNS; Tiffani Hebert

Target Audience: M, N

Culinary Skills Lab

Utilizing USDA Foods for Speed-Scratch Recipe Development

In this culinary demo, you will learn to define speed-scratch food production and identify methods to incorporate value-added USDA Foods into recipes. Additionally, you will be provided with an overview of using the USDA Recipe Standardization Guide for Schools in your recipe development. Plus, see a demonstration of how a variety of recipes can be easily assembled and prepared utilizing USDA Foods as the core ingredient(s).

Speaker(s): Chef Patrick Garmong; Chef Garrett Berdan

Target Audience: All

Learning Bursts

B-I-N-G-O: A Classic Interactive Game for School Nutrition Success

If you enjoy classic games, this training is for you! In this interactive session .. you will participate in a fun game of B-I-N-G-O to discover how you can provide education on "B"uilding School Meals, "I"dentifying Reimbursable Meals, "N"utrition Standards, "G"reat Food Components, and "O"ffer vs Serve to your school foodservice staff. Additionally, you will be provided with a free tool so you can present the classic game of "B-I-N-G-O" in your school district. Find out who will yell B-I-N-G-O first!

Speaker(s): Hollie Best, MBA, RD, LDN

Target Audience: E, M, D, N

Learning Bursts

Creating a "Wow" Cafeteria Experience

Fancy serving lines and fabulous service is just part of what makes a great cafeteria experience . In this session, we'll discuss ways to engage with students to ensure that they not only want to eat your delicious school meals but enjoy coming to the cafeteria (and feel welcome each time). Plus, we'll share fun ideas you can use immediately to add that "wow" factor— taste test guessing games, decorating with students for special occasions, using music in the serving area and much more.

Speaker(s): Tory Gibson

Target Audience: M, D, MC, N

Learning Bursts

Five Phrases to Memorize Before Media Events

Handling the media requires putting your program's best foot forward. Join this session to learn the importance of anticipating questions by understanding the current news trends, comparing notes with other directors and reading SNA's media releases. Additionally, you'll take away a list of the materials to take to a media event, five questions commonly asked of a food service director, as well as a one-page description of a foodservice program (used by news reporters to provide talking points with the footage shown).

Speaker(s): Lora Gilbert

Target Audience: D, MC

Learning Bursts

Health vs. Healthy: The Benefits of Integrating Weight-Inclusive Vocabulary into School Nutrition Education Programs

How do the words we use impact student's relationship with food and their body? Whether you have a strong nutrition education program or have been thinking about getting one started, gain a new perspective on how our words matter and learn more about specific weight-inclusive vocabulary that can be implemented directly into your foodservice and nutrition education programs.

Speaker(s): Allison Gile

Target Audience: All

Learning Bursts

Procurement: Local Fair to School Lunches Would you like to procure more foods locally? Why not start with beef from your local fair. This session will explain the importance of connecting the classroom, cafeteria, and community together for a successful Farm to School program. You'll also learn quick tips on the process of procuring local beef from youth 4H students at county fairs.

Speaker(s): Stacey Bettis

Target Audience: M, D

Learning Bursts

Show Me the Money!

Listen. Learn. Share. This education session is brought you by the School Nutrition Foundation, who, since 1964 has awarded over 2 million dollars in scholarships to school nutrition professionals. Listen as we showcase a collection of successful fundraising activities. Learn how these great ideas can be used to bring in revenue for your local chapters and state affiliates. Share the successful fundraising campaigns that you're using for a win-win for everyone!

Speaker(s): JoAnne Robinett, MSA, SNS

Target Audience: M, D

Learning Bursts

What's in Your Coffee Bar? The Latest on Ingredients & Recipes

Does your mocha latte have real chocolate or imitation syrup? Attend this session to find out how coffee bars are growing in popularity, and so are the demands to create exciting drinks that will still meet Smart Snacks requirements. The presenters will share the most current research on coffee drink ingredients, caffeine and kids. The presentation will provide the confidence you need to stock your coffee bar with age-appropriate beverages for all high school students. Chefs will also include K-12 coffee bar recipes without too much caffeine, expensive equipment or artificial ingredients.

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

Target Audience: M, D