



Feeding Bodies. Fueling Minds.™

**SNA Annual National Conference 2019 Call for Proposals
Preferred Topics List**

Thank you for your interest in submitting an education session idea for SNA's Annual Conference, July 14-16, 2019 in St. Louis.

Please submit your proposal at www.schoolnutrition.org/CFP by September 30, 2018.

Each proposed session should support one of four Key Areas identified in the USDA Professional Standards.

Please note: SNA is looking for proposals on all topics listed below, Topics marked in **RED** are considered priority topics by the 2019 planning committee and proposals featuring these topics will be given special consideration.

Key Area 1: Nutrition

- 1130 Farm to School Innovative Approaches
- 1130 Farm to School and Procurement
- 1140 Standardized Recipes: menu planning, recipe development
- 1140 Meal types: Vegan and vegetarian best practices
- 1140 Creative menu development: we are looking for easy to make recipes/standardized recipes inspired by current trends (ethnic flavors, street food, vegetarian options)
- 1160 Food Allergy Management and Best Practices
- 1160 Special Diets Management (correct paperwork, processes, best practices)
- 1220 Expanding breakfast beyond the cafeteria (classroom, kiosks, second chance...)
- 1220 Nutrition Education (Classroom and Cafeteria integration) and school gardens
- 1310 Basic Nutrition for Employees
- 1320 Food Fact vs. Fiction: Understanding the science and myths behind food trends

Key Area 2: Operations

- 2130 Creative (and simple) culinary techniques
- 2200 Innovative ways to expand programs including mobile serving lines, food trucks and online ordering of school meals
- 2220 Offer vs serve
- 2310 Helping employees identify a reimbursable meal and understand what they can/can't substitute
- 2420 Procurement: effective forecasting



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- 2420 Buy American
- 2420 Procurement ethics
- 2450 Collaborative purchasing best practices
- 2450 Equipment procurement (how to write a bid for equipment, making serving lines kid friendly, finding the best equipment for the long term, tips for what to look for)
- 2620 Food Safety

Key Area 3: Administration

- 3210 Leadership principles, knowing your strengths, becoming a great leader etc...
- 3210 Creating a culture of recognition and appreciation
- 3220 Benefits of starting a CACFP/@ risk afterschool meals program
- 3220 Best practices in implementing an @ risk afterschool meals program (aligning menus throughout the school day, financial reporting)
- 3220 Successful summer programs
- 3230 Innovations in Student Wellness programs
- 3240 Disasters and emergencies (hurricanes, fires, flooding and food recalls)
- 3250 Using share tables to reduce food waste
- 3310 Community Eligibility Best Practices
- 3320 Best practices for preparing for the Administrative Review
- 3320 Best practices for the procurement review component of the Administrative Review
- 3320 Procurement: aligning school nutrition with district procurement practices
- 3340 Financial management fundamentals (benchmarking data/ meals per labor hour etc...)
- 3410 Dealing with difficult people, conflict management
 - Please indicate if manager, employee or director level (all are needed)
- 3410 Creating an inclusive team (effectively managing different personalities, generations, cultures and perspectives)
- 3410 Performance management: documenting poor employee performance and coaching for improved performance
- 3420 Training staff using adult learning principles

Key Area 4: Communications and Marketing

- 4110 Proven marketing ideas to increase participation
- 4120 Media management 101- what to do when the media calls
- 4120 Social media etiquette for all levels
- 4130 Customer Service Excellence
- 4130 Understanding your customers and promoting your program to the community, parents and students



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- 4140 Public speaking
- 4140 Online ordering of school meals and customization through online ordering
- 4150 Best practices in integrating cafeteria with classroom.