



Feeding Bodies. Fueling Minds.™

**SNA Annual National Conference 2020 Call for Proposals  
Preferred Topics List**

Thank you for your interest in submitting an education session idea for SNA's Annual Conference, July 12-14, 2020 in Nashville.

Please submit your proposal at [www.schoolnutrition.org/CFP](http://www.schoolnutrition.org/CFP) by September 30, 2019.

***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 2020 planning committee and proposals featuring these topics will be given special consideration. We are always looking to share innovative ideas and approaches to school meals.

**Key Area 1: Nutrition**

- 1130 Innovative approaches to farm to school
- 1130 Procurement and farm to school
- 1140 Standardized recipes
- 1140 Recipes and menu planning inspired by current trends (vegan, vegetarian, street food, ethnic flavors, etc...)
- 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
- 2200 Choice and customization of meals (spice bars, salad bars, coffee bars, taco bars etc...)
- 2220 Offer vs serve
- 2310 Helping employees identify a reimbursable meal and understand what they can/can't substitute
- 2420 Procurement: effective forecasting
- 2420 Buy American



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- 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 best practices (hurricanes, fires, flooding and food recalls)
- 3250 Ways to reduce food waste
- 3250 Sustainability practices
- 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
- 3340 Financial management fundamentals (benchmarking data/ meals per labor hour etc...)
- 3340 Best practices for managing unpaid meal charges
- 3410 Recruitment and retention
- 3410 Motivating employees when you have a limited budget
- 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
  - Please clarify target audiences for marketing: (elementary, middle or high school students or parents – all are needed)
- 4120 Media management 101 - what to do when the media calls



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- 4120 Social media etiquette for all levels
- 4130 Customer service
- 4130 Student engagement (taste testing, culinary cook-offs etc...)
- 4130 Understanding your customers and promoting your program to the community, parents and students
- 4130 Online ordering of school meals and customization through online ordering
- 4140 Public speaking
- 4150: Advocating for school nutrition programs within your own district to your school board/administrators
- 4150 Best practices integrating the cafeteria with the classroom