



Sunday, July 12, 8:00am–9:00am

Be Your Best with School Breakfast

Speaker(s): USDA Representatives

During this interactive session, discover ready-to-use menu planning tools, recipes and marketing strategies for school breakfast programs that showcases new Team Nutrition resources. Explore hot topics including smoothies, ideas to increase student participation, menu appeal and more.

Target Audience: All

Communicating Without Saying A Word

Speaker(s): Donna Davis

Do you think you are an effective communicator? Body language is powerful—and you’ll learn that people say a lot before they even open their mouths. But just how powerful? Find out how to communicate effectively with nonverbal cues as you work to increase both student participation and harmony among staff.

Target Audience: E, M

Don't Feed the Trolls: How to Handle Negative Comments on Social Media

Speaker(s): Christine Claraham, RD, SNS; Liz Roesel

Don't let online bullies intimidate you or prevent you from marketing your program on social media. In this session, find out how to handle negative comments from social media users. Plus, gain insight on online marketing best practices as well as how to navigate negative publicity.

Target Audience: All

The Great USDA Foods Recipe Swap

Facilitator(s): USDA Representatives

Maximize your USDA Foods and get creative with your recipes to create appealing and innovative menu items. Join the USDA team in this roundtable to learn current USDA Foods trends and swap unique recipes with your peers.

Target Audience: All

Motivating Staff Beyond “Thank You”!

Speaker(s): Carol Gilbert, MEd, SNS

Motivating your staff can be one of the most rewarding responsibilities—but arguably one of the most challenging tasks you have as a leader. For some staff members, “thank you” is sufficient praise and appreciation; for others they prefer recognition, attention and rewards. Learn how to effectively motivate your staff beyond a simple “thank you”—and how to do so with limited funds.

Target Audience: M, D

Top Training Techniques

Speaker(s): Maci Fluatt

Through the integration of adult learning principals and research, team trainings can be both a fun and educational experience. Join ICN representatives as they examine tried-and-true tested processes that make trainings successful and engaging.

Target Audience: All

Unpaid Meals: Proactive Strategies to Prevent School Lunch Debt – District Directors/Supervisors Section Meeting

Speaker(s): USDA Representatives; Panel of School Nutrition Practitioners

How to handle, decrease and solve unpaid meal debts has become a heated issue across the country. In this interactive session, direct from a panel of experts at the national, state and local levels, learn proactive strategies to prevent and manage unpaid meal charges. School nutrition directors will gain an overview of the local charge policy requirement, available resources from USDA and best practices from speakers with firsthand experience managing unpaid meal charges at the local level.

Target Audience: D, MC

Waste Not, Want Not: Creative Ways School Chefs Combat Food Waste

Speaker(s): Samantha Gasbarro, SNS; Jason Hull; Rebecca Polson, SNS

Ever wonder what to do with your leftovers at the end of the day? Don't throw them away! Use these chef-driven tips and tricks to repurpose food into new recipes, which will ultimately cut costs and reduce food waste.

Target Audience: All

Sunday, July 12 9:15am – 10:15am

The ABCs of Teamwork

Speaker(s): JoAnne Robinett, MSA, SNS

Building an effective team is not always as easy as 1-2-3 or ABC...but it can be! Join us for this fast-paced session which highlights 26 teamwork and team-building tips. Featuring insights, ideas and a little bit of humor, it will help you see your team and your role on the team, from a whole new perspective.

Target Audience: E, M

Buy American

Speaker(s): USDA Representatives; Panel of School Nutrition Practitioners

Serving domestic foods and food products in the school meals program is more than a Program regulation, serving domestic food is a measure of National Security. Session attendees will hear information from USDA's Report to Congress on the resources USDA provides to ensure compliance and oversight to safeguard the health and well-being of the Nation's children and to encourage the domestic consumption of nutritious agricultural commodities and other food.

Target Audience: All

Dishing Up Hope for Homeless Students - Major City Directors/Supervisors Section Meeting

Speaker(s): Lora Gilbert, MS, RD, SNS; Michael Rosenberger, MBA; Katie Wilson, PhD, SNS

School nutrition employees have an increasing number of students facing food insecurity due to homelessness, A dynamic panel of urban school nutrition directors will discuss some of the creative ways their districts are offering hope to these students. From partnering with community non-profit organizations, to repurposing an old school as a residential center for homeless high school students, to

making sure breakfast carts are out and available everywhere by 6:00 a.m.; directors from the Urban School Food Alliance will share how they are making a difference.

Target Audience: MC

Diversity and Inclusion: How to Put Ideas into Practice

Facilitator(s): Lori Adkins, SNS; Vanessa Hayes, SNS

A major theme at this year's ANC is diversity and inclusion (D&I), and how it translates into any workplace or organization. With a more diverse and inclusive workspace, there is increased innovation, improved decision-making skills, greater employee engagement and many more positive results. To help boost D&I, you'll brainstorm solutions with your peers on how to expand inclusivity in your district, organization and the Association.

Target Audience: All

Farm to School 2.0

Speaker(s): USDA Representatives and Farm to School Representatives

So, you've showcased some local food on your menu, or you've tried out a few different local suppliers. Now what?! Farm-to-school innovators from around the country talk about how ramping up farm-to-school efforts improved their programs. You'll walk away with tangible "next steps" for taking your farm-to-school program to the next level.

Target Audience: All

First-Timers Session

Speaker(s): Richard Browder, SNS; Warren DeShields

Is this your first time attending ANC? If so, this information-gathering session will guide you in the right direction to make the most out of the conference. Join the #ANC2020 Program Advisors, Warren DeShields and Richard Browder, SNS, as they provide a rundown of the highlights and must-see events.

Target Audience: All

See the Possibilities of USDA Foods

Speaker(s): Malissa Marsden, SNS

When you think of USDA Foods do you think of on-trend choices, clean-label ingredients or a rainbow of choices? USDA Foods options are incredibly versatile and offer what both students and parents want. Maximizing USDA Foods requires ongoing planning and forecasting, as well as recipe and menu development. Join the American Commodity Distribution Association to learn speed-scratch techniques and great recipes using USDA Foods to leverage today's trendy menu concepts.

Target Audience: All

SNA's Chefs Task Force Culinary Skills Lab 2020 (9am-10:15am)

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

SNA's dynamic Chefs Task Force trio is back again this year bringing you "tools in schools." Chef Sharon, Chef Cyndie and Chef Brenda will demonstrate their favorite applications of common food production tools used in preparing, cooking, serving and garnishing meals for maximum student appeal. Don't miss this chance to see what you can do with the right equipment—from channel knives to immersion blenders to zesters, they will give you the inside scoop on use and care!

Target Audience: All

Go Beyond Food Safety with Food Defense

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

Food defense is not a new concept, yet it is a critical and commonly overlooked aspect of school nutrition food safety programs. For over 15 years, schools have successfully implemented comprehensive food safety programs based on HACCP guidelines. However, few school nutrition professionals have given much thought to specific food defense practices that address intentional food contamination or related vulnerabilities in the school environment. This interactive session will introduce new information and considerations about food defense practices specific to schools, and how to intersect food safety and food defense measures.

Target Audience: All

Understand Your Data and Put it to Work

Speaker(s): Erin Bronner, SNS; Jessica Gould, SNS

Have you ever struggled sharing the "ins and outs" of your program with your school board, administration or community? Don't know how to leverage your participation data? Come learn the most effective ways to analyze your data and easily communicate your programs' complexities.

Target Audience: M, D

Sunday, July 12 10:30am – 11:30am

Choose What You Want, Eat What You Choose: Offer Versus Serve

Speaker(s): Selina Gordian; Cecilia Milner; Dawn Soto

Do you find offer versus serve to be a challenge for your students? What about your own staff? Los Angeles Unified School District and Café LA Ray want to share a fun and interactive educational tool that teaches students, teachers, cafeteria staff and lunch aides offer versus serve guidelines. Discover how you can empower students to select reimbursable meals for breakfast and lunch, educate them about food waste (and how to stop feeding the trash cans)!

Target Audience: All

Emotional Intelligence: The Link Between Emotions & Leadership

Speaker(s): Chaun Vaughn

Today, it is said that to be a great leader you must be emotionally intelligent. To be emotionally intelligent, you must become more aware of your emotions and emotional triggers—and use them to your benefit. This session is your link to learning how to connect emotions with being a heart-forward leader—someone who can respond appropriately to different situations rather than simply react.

Target Audience: E, M, D

Innovative Menu Planning Resources and Training

Speaker(s): USDA Representatives and a Panel of School Nutrition Practitioners

New to school nutrition or need to jump start your menu planning tactics? In this session, you'll be introduced to USDA's newest menu planning tools to help reinvigorate your school menus! Plus, learn new tactics from two district directors for creative (and simple) culinary techniques and incorporating USDA standardized recipes. This workshop will also showcase innovative menu planning and culinary training resources—and you'll walk away with new menu techniques that students will enjoy!

Target Audience: All

Making Online Household Applications Available to All SFAs

Speaker(s): USDA Representatives

Calling all state agency representatives! Join USDA and a state agency representative for a how-to session on building a statewide online application for school meal benefits. The state agency representative will detail their experiences with the process of building a state-maintained application available to every school food authority (SFA). Additionally, the importance of online application reform to simplify the process for applicants and reduce applicant error will also be discussed.

Target Audience: SA

Procurement Dos and Don'ts - Back by Popular Demand!

Speaker(s): Barry Sackin, SNS

With a growing emphasis on procurement in school nutrition, it's important to make sure you do things right and, perhaps more importantly, that you don't do things that can undermine your professionalism and your program. SNA has developed guidance to help you find your way to a clean and effective procurement process.

Target Audience: D, MC, SA, I

Putting Allergens on the Menu

Speaker(s): Sherry Coleman Collins, MS, RDN, LD; Dalia Kinsey, RD, LD, SNS; Caitlin Merlo, MPH, RDN

Students with food allergies may believe it is difficult to participate in breakfast in the classroom programs. Yet with thoughtful menu planning, incorporating food allergy management standards of practice, and clear communication these students' needs can be accommodated so that they are able to participate and begin the day with healthy choices. In this session, experts will share best practices—so you can plan ahead.

Target Audience: All

Showcasing Your Program with Turnkey Marketing Ideas

Speaker(s): Karen Hallford, MS, LD, RD; Malissa Larsen; Michelle Sagedahl, RD

This session will identify specific marketing tactics (including customizable videos, full brand integration and available industry resources) that are easy to integrate and that will showcase your foodservice program.

Target Audience: All

What's New with the USDA DoD Fresh Program

Speaker(s): USDA Representatives

The USDA DoD Fresh program continues to offer school districts a wide variety of fresh fruit and vegetable products, including fresh-cut items. In fact, USDA works closely with the DoD to improve various aspects of the program, including expanding coverage in many states, the availability of local produce items in season and requiring vendors to report where produce items are from. Join us to learn more about these specific improvements as well as recent success stories.

Target Audience: D, MC, SA, I

Sunday, July 12 1:00pm – 2:00pm

Beyond School Lunch: Serving Up Success with Breakfast, Afterschool and Summer Meals

Speaker(s): Shonia Hall, SNS; Clarissa Hayes; Etienne Melcher Philbin

To combat childhood hunger, many school districts across the country are stepping up and providing access to free meals all year long. Most schools already offer breakfast and lunch, but some have yet to benefit from offering or partnering with community organizations to offer afterschool and summer meals. Join this session to learn how to launch or improve an afterschool or summer meals program, and how these programs can support a school nutrition department's budget.

Target Audience: M, D, MC, SA

Disaster Preparedness

Speaker(s): Lynn Harvey, EdD, RDN, SNS; USDA Representatives

Are you prepared if a natural or man-made disaster hits your district? This session will spotlight the available USDA resources to assist school nutrition program operators during and after a disaster. Information will be provided to help you develop a disaster response plan. Additionally, you'll learn how USDA, state agencies and program operators can work together during a disaster to help support affected schools, school districts and communities.

Target Audience: All

Food Truck: Show and Tell

Speaker(s): Angela Cardwell, SNS

"Why a mobile kitchen and not a converted school bus cafeteria?" "If I don't do summer feeding, will this still benefit my program?" "Are there grants to help with the purchase of a food truck?" "Where do I even start?!" How do I procure a food truck?" With a food truck parked right outside the Gaylord Opryland Hotel, this "Show and Tell" education session will help answer all of your questions. You'll learn about menu creations, summer feeding ideas, community partnerships, caterings and ways to use a food truck during the school year. Plus, you'll see pictures with examples of fun and creative ways you can add a mobile kitchen to your district.

Target Audience: All

Meeting Clean Food Demands...How Can You Decide on Items to Include in Your Program?

Facilitator(s): Jill Camber Davidson, RD

Parents, students and school staff are asking for healthier, clean-label foods as part of school meals. But what exactly are these clean-label foods? How do you determine if a food item is "clean" or not, and how do you attempt to meet the demand for this trend? This session will allow participants to work through the process to identify the criteria and vet "clean" and healthy food choices for possible inclusion in school meal programs.

Target Audience: MC, D, I

Oh, My Aching Back! How to Use Ergonomics to Keep Kitchen Workers Safe, Healthy and Happy

Speaker(s): Diane Schweitzer, PhD; Cyndie Story, PhD, RD, CC, SNS

In this presentation attendees will learn tips, suggestions and recommendations for keeping the school kitchen safe from injuries. By using ergonomics, engineering, design and research-proven techniques, you'll discover how to avoid injuries; including musculoskeletal injuries, carpal tunnel syndrome, slips and falls, burns, cuts and the dreaded aching back.

Target Audience: M, D, MC

On-Demand Lunches for the On-Demand Generation

Speaker(s): TBD

You can order just about anything instantly with a smartphone and a simple click. It's time to make school lunches that easy, too. Mobile ordering can elevate today's school lunch by enabling teens to customize their order and have it ready to eat as they enter the cafeteria. Learn how to bring this digital concept into your school foodservice program and hear experts detail the ways to avoid common challenges and mistakes.

Target Audience: All

Self-Awareness: Knowing Yourself to Improve as a Leader

Speaker(s): Stefanie Giannini, SNS

Back by popular demand! Embrace the power of self-awareness: the ability to recognize your personal characteristics, your strengths, your weaknesses, your motivations and your feelings. Learn the tools and steps it takes to become self-aware, which will help improve your productivity, management style and work relationships.

Target Audience: All

Taking Breakfast to the Students Using Alternative Breakfast Models

Speaker(s): Jeff Falkner; Adrea Katzenmeier, RD, SNS; Pam Mahre

While breakfast in the classroom may not be right for your district or school, chances are you're still interested in starting an alternative breakfast model. But how? In this session, a major city director will share the two alternative breakfast models they used—breakfast after the bell and second-chance carts—to great success! Gain ideas how to add these solutions in your school or district.

Target Audience: All

Unpaid Meals: Proactive Strategies to Prevent School Lunch Debt – REPEAT

Speaker(s): USDA Representatives; Panel of School Nutrition Practitioners

How to handle, decrease and solve unpaid meal debts has become a heated issue across the country. In an interactive session, direct from a panel of experts at the national, state and local levels, learn proactive strategies to prevent and manage unpaid meal charges. School nutrition practitioners will gain an overview of the local charge policy requirement, available resources from USDA and best practices from speakers with firsthand experience managing unpaid meal charges at the local level.

Target Audience: All

USDA Foods Update

Speaker(s): USDA Representatives

Join us for our ever-popular USDA Foods update to hear the latest and greatest about USDA Foods. USDA staff will cover updates on products available through USDA Foods, USDA DoD Fresh and more.

Target Audience: All

What is Your Why?

Speaker(s): Vanessa Hayes, SNS

If you're unsure what you're deeply passionate about or what is your true calling, it's time to reconnect with your purpose! What exactly is your "why"? When you're able to identify your purpose, calling and value, you'll be more prepared and passionate about your job and place in the Association. Learn how to identify your strengths, and how it all fits into the large scope of school nutrition. Coupled with real-life

scenarios and lots of laughter, we will take a trip down “Destiny Lane” to arrive at destination extraordinary!

Target Audience: All

Sunday, July 12 2:15pm – 3:15pm

Build a Better Business Foundation with Quality Customer Service

Speaker(s): USDA Representative(s); Panel of School Nutrition Practitioners

Customer service is a combination of product, price, presentation, support, information and delivery that has value to the customer. Customer service is the bedrock for everything school nutrition professionals do to provide a customer-friendly school nutrition program. Hear from two dynamic school nutrition directors on approaches they've employed in their own districts to enhance customer service among employees to provide greater student access to quality, nutritious meals. Explore strategies and tools that recognize the school nutrition professional team as a vital component of the customer service experience.

Target Audience: All

Coaching Difficult Employees with Progressive Counseling

Speaker(s): Courtney Morabito, DTR, SNS; Jessica Shelly, MBA, SNS

In a perfect world, you never want to fire anyone—instead you want to lead, develop and empower employees! Learn how to coach your team utilizing progressive counseling and discipline. Progressive discipline gives managers and supervisors an opportunity to present appropriate corrective action to improve an employee's performance while also giving them an opportunity to be heard and to correct the problem. Key takeaways include mastering the documentation process and developing a method for drafting an improvement plan.

Target Audience: M, D, MC

Community Eligibility: Tools, Tips and Title I

Speaker(s): Etienne Melcher Philbin; Robert Shaheen

Schools across the nation are successfully implementing the Community Eligibility Provision (CEP) and after years of learning best practices from the school districts that are making it work, the Food Research & Action Center (FRAC) is excited to share newly developed tools to assist school districts with implementation. This session will feature a CEP expert and the experiences of a school nutrition director who implementing CEP with various successes and challenges. Part of the session will be devoted to a facilitated discussion on the relationship between community eligibility and Title I.

Target Audience: M, D, MC

Creating an “Experience” with Multi-Functional Mobile Pop-Ups

Speaker(s): Nancy Lane; Tiffany McCleese, DTR, SNS

Mobile pop-up concepts are popping up in high school cafeterias throughout the country, but to make them successful, it requires an understanding of how the next generation is growing up in a world where options are limitless. Learn how to cater to these hungry on-demand consumers with on-trend methods of service, that still fit within regulatory, staff and budgetary constraints.

Target Audience: All

Don't Feed the Trolls: How to Handle Negative Comments on Social Media - REPEAT

Speaker(s): Christine Clarahan, RD, SNS; Liz Roesel

Don't let online bullies intimidate you or prevent you from marketing your program on social media. In this session, find out how to handle negative comments from social media users. Plus, gain insight on online marketing best practices as well as how to navigate negative publicity.

Target Audience: All

Hot Topic to Be Announced!

School nutrition is bursting with great topics of conversation and these unique sessions offer conference goers the chance to learn about some hot-button issues. This session topics and speaker(s) will be announced in June—stay tuned!

Target Audience: All

Managing Allergies from Menu Development to Production

Speaker(s): Gabrielle Boobar, RDN; Brenda Thompson-Wattles, RDN

Join a school chef and a registered dietitian who manage a growing number of allergy-friendly menus at the largest school district in Idaho. Together, you'll walk through the step-by-step process of how they develop and manage over 100 students' special-diet menus. Plus, learn about the tools they use in an effort to prevent cross-contamination and train staff for success.

Target Audience: All

The Role of the Central Kitchen Model in Major City Districts

Facilitator(s): Grace Liss, SNS

For major city districts, the central kitchen model is both beneficial and challenging. In this roundtable session, you'll sit down with peers from large districts to discuss the merits and demands—labor, equipment, menus, size, growth potential, recipe development and so much more.

Target Audience: MC

Strategies for Achieving Quality Customer Service Among School Nutrition Staff

Speaker(s): Amy Mazarall

Customer service is a combination of product, price, presentation, support, information, and delivery that has value to the customer. Customer service should be the foundation for everything school nutrition professionals do to provide a customer-friendly school nutrition program. Hear from two dynamic school nutrition directors on strategies they've employed in their own districts to enhance customer service among internal customers (school nutrition professionals) to provide greater access to quality, nutritious meals in a customer-friendly environment. Come and explore strategies and tools that recognize the school nutrition professional team as a vital component of the customer service experience.

Target Audience: All

What's for Lunch? The K-12 Food Trends Report

Speaker(s): Rachel Petraglia; Jeremy West, CDM, SNS

Are you looking for healthy food and menu concepts that students will actually enjoy? Do you need data on what foods students prefer and what menu concepts have worked in other districts? This panel discussion, led by the Culinary Institute of America's Healthy Kids Collaborative, will give attendees a run-down of current K-12 food trends, menu concepts and operational successes from around the country from their 2020 trends report. Additionally, you will be provided with access to relevant data on student food preferences and recipes to take back to your district.

Target Audience: All

Writing to Win: Formulating and Writing Foodservice Equipment Specifications

Speaker(s): Mike Burke, SNS; Hailey Etling; Laura Lynn, SNS

Procurement guidelines for foodservice equipment is governed by state and federal law so it's important to spell out what you require to ensure you get what you need. Don't worry if your resources are limited or you are new to writing equipment specifications, this presentation will provide the key concepts for writing fair and clear requirements to enable a level playing field to all bidders as well as allow for robust competition.

Target Audience: D, MC, I