



Tuesday, July 14 7:45am – 8:00am

First-Timers Meet-Up

Kick off the last day of #ANC2020 with a quick meet-up with other first-timers.

Target Audience: All

Tuesday, July 14 7:45am – 9:00am

Six Ways to Know If You Are Culturally and Linguistically Responsive

Speaker(s): Dr. Sharroky Hollie

There is a buzzword phrase floating around the K-12 sector—being “culturally and linguistically responsive.” This teaching principle focuses on the importance of including a student’s cultural references in all aspects of learning—and benefits all students including many students who have been traditionally underserved in schools. With so much recent focus on diversity, inclusion and equity and how implementation of the three can help students be academically successful, are you embracing these concepts in your workplace? In this thought-provoking session, Dr. Sharroky Hollie will help you understand if you are truly culturally and linguistically responsive in your mindset and skillset.

Target Audience: All

Tuesday, July 14 8:00am – 9:00am

Document Now to Prevent Surprises Later

Speaker(s): Kyle Fessler; Sara Gasiorowski, SNS;

Are staff members surprised when they are terminated? Are you evaluating and documenting employee performance and following progressive discipline to help correct performance issues to avoid termination? Learn tips, tools and techniques to help your employees be successful once they join the school nutrition team.

Target Audience: M, D, MC

How to Clean Up Your Menu and Ingredient List

Speaker(s): Patti Bilbrey; Lauren Marlow, MS, RD; Miguel Villareal; Eric Zacarias

Lost when it comes to balancing good nutrition with kids’ tastes? Want to serve healthier, “cleaner” foods, but not sure how to go about it? Learn how to tackle these challenges by starting a clearly defined (think goals and objectives!) clean label initiative in your district. Find out about the importance of serving foods with cleaner labels and exactly what that means.

Target Audience: All

Major Cities Mix It Up: Decision Making for USDA Foods Procurement

Speaker(s): Laura Benavidez; Crystal Cooper; Michael Rosenberger, MBA; Katie Wilson, PhD, SNS

Would you like to get an inside look at how decisions are made to allocate dollars to USDA Foods? The panel for this session will feature SNA members from some of the largest districts in the country. See firsthand as they identify the factors they consider when doing an analysis of what USDA Foods would be the most beneficial to their programs, with both financial impact and customer preferences in mind. Learn to identify how your steps for USDA Foods procurement compare to theirs and determine if you can try a new method to make the most use of your USDA Foods dollars.

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

Making Sense of the Community Eligibility Provision (CEP)

Speaker(s): USDA Representatives; Donna Martin, EdS, RDN, SNS

Join representatives from USDA, state administrators and local agency operators to get the facts on the Community Eligibility Provision (CEP). In this interactive session, participants will learn how to determine the financial viability of CEP, election considerations, benefits of CEP, how to optimize your identified student percentage as well as options for transitioning off CEP.

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

Saint Paul Public Schools Zero Waste Strategies & Tactics for Breakfast to Go Program

Speaker(s): Stacy Koppen, MS, RD, SNS; Jodi Taitt

With an enrollment of 37,000 students, Saint Paul Public Schools (SPPS) operates one of the largest school nutrition programs in Minnesota and serves 20,000 Breakfast to Go (B2Go) meals only a daily basis. In this session, attendees will learn how a partnership between SPPS and a waste diversion firm led to best practices to reduce packaging waste.

Target Audience: All

What's Your PART? The Commonalities Between a Cruise Ship and School Cafeteria

Speaker(s): JoAnne Robinett, MSA, SNS

With a focus on the transmission of viruses and clean up after exposure to norovirus you'll leave this session more prepared to enact plans and draft standard operating procedures to apply in your district. Plus, discover why it's so important to do your **PART** (Prevention; Assemble a Body Fluid Cleanup Kit; Respond to an incident; Total cleanup).

Target Audience: All

Tuesday, July 14 9:15am – 10:15am

It's a Matter of Employee Health and Hygiene

Speaker(s): USDA Representatives

The incidence of foodborne illness in school foodservice programs is low because of the thorough food safety precautions practiced by school nutrition employees. Even so, there are still risks. Employees can always benefit from refresher trainings in basic food safety principles, especially those related to employee health and hygiene. This presentation will highlight basic practices employees can use to prevent spreading pathogens such as norovirus and provide resources to help ensure that everyone follows safe food handling practices.

Target Audience: All

Know Your Spice Challenge

Facilitator(s): Mark Augustine; Stacy Koppen, MS, RD, SNS; Sara Parthasarathy

Global and ethnic foods are one of the leading trends in recent years, but with so many complex spices, where do you begin? In this interactive session, discover various new spices and flavors through a unique approach that will challenge your senses! Learn about new flavor profiles, what makes these spices interesting and how to use ethnic seasonings to diversify your menus.

Target Audience: All

Plays Well with Others: Fresh Ideas on Dealing with Conflict – Employee/Manager Section Meeting

Speaker(s): Tami West, PhD

Wouldn't it be nice if people wore signs so that everyone would know how best to interact with them? Unfortunately, they don't. During your day, you live and work with a wide range of people: friends, co-workers, parents, students, administrators, and teachers to name just a few. Sometimes these people may be passive, aggressive, loud or inconsiderate. During this thought provoking, interactive session, you will learn to become a person who plays well with others because you want to. Join us because: you want to be a better leader/employee/person, you want to foster loyalty and collaboration and better serve your students and you want to feel a sense of pride in your school, district or campus.

Target Audience: E, M

“Time” Management in Today’s World

Speaker(s): Cecilia Milner, Dawn Soto

Does it often feel like you don't have enough time to accomplish everything you need to do? Regain control when you learn to toss outdated time management principles and trade them in for modern ideas on productivity. Stop wasting time and get the clock working in your favor!

Target Audience: E, M

Take the Leap! Transitioning from Your School to the Central Office

Speaker(s): Kristen Bealler, SNS; Lynn Essick; Alison Francis, SNS

Have you ever considered making the move to become a supervisor or another central office position—but you just aren't sure it's right for you—or how to even go about it? Join this session to hear from those who made that leap and how they found that the success in their daily work habits helped make a smooth transition to the central office. Plus, get tips on how to market yourself to make the move!

Target Audience: E, M

Your Standardized Recipes Are Your Signature Brand

Speaker(s): Brenda Thompson-Wattles, RDN

Your standardized recipes are your signature brand—and developing these recipes should be fun and exciting! It's time to get creative, while following a process that will ensure successful recipes for menu compliance. So, come have a good time with Chef Brenda, RDN, as she takes you through her recipe development best practices and provides you with tips that will help your team develop your signature recipes!

Target Audience: All

Tuesday, July 14 10:30am – 11:30am

Effective Customer Service Strategies: How Small Moments Create Big Momentum

Speaker(s): Joe Pettit

When great customer service is the topic of discussion, companies like Hilton Hotels, Chick-fil-A and Trader Joe's often come to mind. Each of these three successful corporations know that it's the small things that make a big difference, because customers like to feel special and valued. School nutrition customers—students, teachers, administration, parents and community stakeholders —deserve this same experience. In this session, participants will identify low cost, simple ways to connect to their customers and keep them coming back again and again by delivering on the "small," but essential moments of customer service. Attendees will explore outside-the-box examples from outstanding school districts nationwide and create sample messages for immediate use in their programs.

Target Audience: All

How to Include HACCP Plans in Your In-House Processing

Speaker(s): Cyndie Story, PhD, RD, CC, SNS; Catherine Strohbehn, PhD, RD

School districts use a variety of methods to prepare and package foods. From meal items being prepared and packaged in one unit for service in satellite educational centers to the in-house processing of produce for later use on menus—packaging techniques and holding methods will affect the safety and quality of foods. It is imperative that HACCP plans address the potential risks unique to each foodservice operation. But do you know how to analyze the information, identify additional equipment needs, develop processing procedures and address the training needs of your staff—all while considering food safety and quality? Don't worry. This workshop will guide participants through the decision-making process—and leave you feeling confident!

Target Audience: E, M

Meal or No Meal: Offer Versus Serve

Speaker(s): USDA Representatives

In this session, a panel of speakers will simplify the concept of offer vs. serve and provide guidance to help identify a reimbursable meal quickly and correctly. The heat is on...can we stump you? The presentation will showcase real breakfast and lunch menus and USDA will unveil new training materials and highlight best practices from the local level.

Target Audience: E, M

Telling Your School Nutrition Story

Speaker(s): MGM Mulvaney

This session will teach you how to be an effective advocate for your school nutrition program. Learn how to make administrators and board members your biggest fans—when they understand the importance of what YOU do every day!

Target Audience: E, M

What Should You Do? Ethical Dilemmas at Work

Facilitator(s): Kathy Burrill, SNS; Timikel Sharpe, MS

Back by popular demand, this session will help you find the ethical decision in certain sticky situations. Inspired by SNA's popular ethics training program, "[What Should You Do? Ethical Decision-Making in School Nutrition](#)," topics will include an ethics overview, ethical dilemmas and then take a deeper dive into school nutrition case studies based on real-life scenarios. Don't miss this opportunity to hone your

ethical decision-making skills while engaging in interactive and fun discussions with your peers. *Want to brush up on ethics? Try SNA's basic online [ethics course](#) before arriving at ANC!*

Target Audience: E, M

What the Fad?!

Speaker(s): Shannon Gleave, RDN, SNS

Have you ever had a student, teacher or parent tell you that they (or their child) is following a Paleo, organic, B2, Lacto-ovo, or flexitarian diet? This session will cover the top 10 fad diets and leave you prepared with the facts so you can respond knowing the good, the bad and the ugly regarding fad diets.

Target Audience: All

Tuesday, July 14 2:15pm – 3:15pm

Bertrand & Rebecca Cooking at School

Speaker(s): Rebecca Polson, SNS; Bertrand Weber

An ode to two of our culinary heroes and their TV show—“Julia (Child) & Jacques (Pepin) Cooking at Home”— Bertrand Weber, Director of Culinary & Wellness Services and Chef Becca from Minneapolis Public Schools demo three quick fire plant-forward recipes while entertaining the crowd with fun food facts and the benefits of offering more veggie entrees on your menus.

Target Audience: All

Dig In with Farm to School!

Speaker(s): USDA Representatives; Samantha Benjamin-Kirk; Alena Paisano

Have you heard about the benefits of farm to school, but haven't had the chance to dig in? Sometimes getting started is the hardest part. By helping you focus on what's realistic and tailor your ideas to your specific situation, this sessions will give you a chance to think about what farm to school might look like in your district, We'll give you the framework and tools to get started, and make sure you're working towards farm to school goals that make sense for your district's program.

Target Audience: All

Do I Have to Sit at the Peanut-Free Table?

Speaker(s): Shenae Rowe, RDN

Students may feel left out when they have a food allergy, and their parents can feel hesitant and/or even scared to leave their child at school. As school nutrition professionals—how can you provide the best customer service and food allergy management without feeling overwhelmed? Hear directly from a school nutrition director, who is also the parent of a child with food allergies, to gain a better understanding of food allergies and the role we play to help students (and their families) feel comfortable in our care. You'll also learn how to perform epinephrine injections, so you are prepared if an emergency arises.

Target Audience: All

Exploring Bias and Diversity - Richard B. Russell Leadership Session

Speaker(s): Ervin Watson, MBA; Keshia Williams

On the surface, Ervin Watson and Keshia Williams may not have much in common—age, gender, race, education and life experiences. But together, they will lead a session to explore how our personal biases can limit our teams and the diversity we desire. Using their own experiences and differences, Keshia and

Ervin will candidly discuss how to challenge assumptions. This session should make you reflect on yourself and hopefully provoke you to be an agent of change that can energize an organization or team.

Target Audience: All

Know Your Spice Challenge - REPEAT

Facilitator(s): Mark Augustine; Stacy Koppen, MS, RD, SNS; Sara Parthasarathy

Global and ethnic foods are one of the leading trends in recent years, but with so many complex spices, where do you begin? In this interactive session, discover various new spices and flavors through a unique approach that will challenge your senses! Learn about new flavor profiles, what makes these spices interesting and how to use ethnic seasonings to diversify your menus.

Target Audience: All

Little Kids, Big Nutrition—Understanding the Preschool Meal Pattern

Speaker(s): USDA Representatives

Join a panel of USDA representatives and state and local experts, as they discuss best practices, lessons and available resources related to the preschool meal pattern. This session aims to increase participants' effectiveness using the preschool meal pattern and will also serve as an opportunity to ask any lingering questions about the updated meal pattern. The panel will present information and interact with attendees to increase audience participation. Attendees will receive answers to their questions and leave with a better understanding of the preschool meal pattern and where to find resources.

Target Audience: All

Serving Adult Meals: An Innovative Engagement Strategy to Boost Participation in Summer Meals

Speaker(s): Kristen Craft, MBA, MPP; Susan Maffe, MS, RD, SNS; David Salafia; Matthew Shepherd, PhD

During the school year, 22 million children eat free or reduced lunch, but in the summer, less than 4 million receive meals through federal programs. This gap clearly illustrates that new approaches and strategies are needed to reach kids with summer meals. In this session, two summer meals sponsors will detail their innovative pilot projects that served adult meals. In both instances, the sponsors saw a dramatic increase in participation. Additionally, guidance to serve adult meals will be shared. Be prepared to walk away inspired, with a new engagement strategy to try next summer.

Target Audience: All