



Feeding Bodies. Fueling Minds.™

SNA Annual National Conference 2021 *Call for Proposals* General Information & Preferred Topics List

Thank you for your interest in submitting an education session idea for SNA's Annual Conference (ANC), July 11-13, 2021, in Chicago.

New for ANC 2021

- Due to the unusual circumstances this year, SNA is extending the typical deadline for education session proposals.
- In addition to being considered for ANC, session proposals will be considered for SNA's upcoming webinars and virtual conferences. Consequently, you are encouraged to submit proposals much earlier than the extended deadline. **All proposals must be submitted at www.schoolnutrition.org/CFP by January 4, 2021.**
- SNA will be in touch by March 1, 2021 to confirm the status of your session for ANC 2021.
- Each proposed session should support one of four Key Areas identified in the USDA Professional Standards.

For ANC 2021, a focus should be on best practices/key learning for the future in light of the consequences of COVID-19, and ways to rebuild school nutrition programs for SY2021-22.

Note for Presenters with Planned Sessions for ANC 2020

Many excellent education session proposals were accepted for ANC 2020 in Nashville and regrettably, due to the COVID-19 pandemic, ANC 2020 was cancelled.

Please note that all accepted proposals for ANC 2020 will be considered by the ANC 2021 Planning Committee and be given priority as potential sessions for ANC 2021.

- If your session was accepted for ANC 2020, we will be in touch by February 1, 2021 to confirm the status of your session for ANC 2021.

If your proposal was accepted for ANC 2020 and you would like to withdraw it for consideration for ANC 2021, please email us at education@schoolnutrition.org

For detailed information, visit www.schoolnutrition.org/CFP



Feeding Bodies. Fueling Minds.™

SNA is looking for education session proposals in the categories listed below:

Key Area 1: Nutrition

- 1130 Innovative approaches to farm-to-school programs during COVID-19
- 1140 Recipe ideas and menu planning inspired by current trends based on availability of products (vegan, vegetarian, street food, ethnic flavors, etc.)
- 1160 Food allergy management and best practices for foods served in the classroom/beyond the cafeteria
- 1220 Expanding school meals beyond the cafeteria (in the classroom, grab 'n' go)
- 1220 Nutrition education and communicating nutrition information to families/students

Key Area 2: Operations

- 2130 Creative (and simple) culinary techniques to serve students in an environment of social distancing, hybrid or virtual learning
- 2200 Innovative ways to expand programs using social distancing including mobile serving lines, food trucks and online ordering of school meals
- 2200 Choice and customization of meals within the constraints of the extra caution required due to the pandemic
- 2420 Procurement: effective forecasting
- 2450 Equipment needs and 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)
- 2450 Equipment replacement planning
- 2620 Food safety
- 2620 Best practices for keeping staff safe with personal protective equipment (PPE), general safety and sanitation

Key Area 3: Administration

- 3210 Leadership and connecting with your team
- 3210 Diversity, Equity and Inclusion
- 3240 Disasters and emergency best practices and learning for the future (COVID-19, hurricanes, fires, flooding and food recalls)
- 3310 Community Eligibility best practices
- 3340 Financial management fundamentals (understanding budgeting for school nutrition/benchmarking data/meals per labor hour etc.)
- 3340 Strategies for rebuilding your school nutrition program's fund balance post-COVID-19 and the importance of having a fund balance
- 3420 Communication best practices between state agencies and school food authorities (SFAs)



Feeding Bodies. Fueling Minds.™

- 3430 How to train employees who may not have access to virtual tools like Zoom and webinars
- 3450 Wellness best practices and reducing team stress/anxiety
- 3510 Planning for equipment and meal service in a socially distanced environment

Key Area 4: Communications and Marketing

- 4110 Proven marketing ideas that work to increase participation
 - Please clarify target audiences for marketing: (elementary, middle or high school students or parents—all are needed)
- 4110 Creative packaging/marketing of school meals in a socially distanced environment
- 4120 Media management 101—what to do when the media calls
- 4120 Social media etiquette for all levels
- 4130 Student engagement
- 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
- 4150: Advocating for school nutrition programs within your own district to your school board/administrators
- 4150 Community relations and partnerships to build your program