



SCHOOL  
NUTRITION  
ASSOCIATION

Feeding Bodies. Fueling Minds.™

## Call for Proposals SNA Annual National Conference 2022

Thank you for your interest in submitting an education session proposal for SNA's Annual Conference (ANC), July 10-12, 2022 in Orlando, Florida. Submitting a session proposal not only means your session will be considered for ANC but may also be considered for other SNA conferences and training.

Each proposed session should support one of four Key Areas identified in the [USDA Professional Standards](#). We are looking for innovative approaches and dynamic ideas that operators around the country can learn from, build from, and replicate.

*The theme for ANC 2022 is "Powered by Imagination" and a focus should be on innovation as we continue to rebuild school nutrition programs for school year 2022/23.*

*A major focus is on digital transformation and leveraging technology for communication, training, marketing, operations and food service. Specifically, pre-ordering, delivery innovation, meal service, meal customization, digital menus /nutrition information etc.*

Please submit your proposal at [www.schoolnutrition.org/CFP](http://www.schoolnutrition.org/CFP) by October 15, 2021.

**SNA is looking for proposals in the categories listed below. Special attention should be given to topics listed in green.**

### Key Area 1: Nutrition

- 1130 Innovative approaches to farm to school and school gardens as we rebuild school nutrition programs
- 1140 Recipe ideas and menu planning inspired by current trends (vegan, vegetarian, street food, ethnic flavors, etc.)
- 1140 Menus that continue to allow operators to "pivot" to a variety of types of feeding models (in the classroom, cafeteria, on-the-go kiosks and for virtual learners.)
- 1140 Menu management best practices due to food supply shortages.
  - For example: recipes and menu planning built around one center of the plate item that can be cooked and packaged many ways to allow for menu variety.
- 1160 Food allergy management for foods served in the classroom/beyond the cafeteria
- 1160 Innovative menu ideas to increase a la carte sales.
- 1160 Menu planning for special diets
- 11220 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
- 2200 Innovative ways to expand programs including mobile serving lines and food trucks

- 2200 Leveraging technology for meal pre-ordering, delivery innovation, meal service, and meal customization.
- 2200 Successful innovations introduced during the pandemic that continue to increase participation or student engagement
- 2200 Choice and customization of meals
- 2420 Procurement: Best practices for dealing with supply chain disruptions
- 2420 Procurement: Effective forecasting
- 2420: Procurement and Trucking: How to solve trucking challenges so school nutrition programs receive the products they need when they need them.
- 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 effective safety and sanitation practices

### 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 (pandemics, 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-pandemic and the importance of having a fund balance
- 3420 Communication best practices between state agencies and SFAs
- 3430 How to train employees who may not have access to virtual tools like zoom and webinars
- 3430 Recruiting and retention of employees
- 3430 Performance management and coaching teams for success
- 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
- 4120 Media management and how to handle a crisis communication plan
- 4120 Social media marketing and social media etiquette for all levels
- 4130 Student Engagement
- 4130 Understanding your customers and promoting your program to the community, parents and students
- 4130 Innovative ways to leverage technology for communication and customer service (social media, digital menus, nutrition information)
- 4150: Advocating for school nutrition programs within your own district to your school board/administrators
- 4150 Community relations and partnerships to build your program