



February 6-March 16, 2018

Pre-Recorded Education Sessions

1. The Student Perspective on School Meals!

Speakers: Katie Bambacht, RDN, LDN, SNS, Dottie Ryan, RD, LDN, Tyler, Adiah, and Will (students)

Watch an exciting panel discussion with Fuel Up to Play 60 Student Ambassadors and take away ideas for how to engage students in your school nutrition program and grow participation.

2. Got #SocialMedia? Want #MoreFollowers? #SmartAnswers Here!

Speaker: Dayle Hayes, MS, RD

You've created #socialmedia accounts. You've posted #appealingphotos of your meals. Now how do you get more #engagedfollowers? Social media guru Dayle Hayes will share her "secrets" for getting more customers that are actively engaged in your program. Learn how to spend less time managing social media, more time getting the online results you want, and effective time training your staff to digitally support your program.

3. Simple Solutions – Handling Difficult Situations & People

Speaker: Bart Christian

This popular and insightful message is designed to help the audience recognize nonproductive habits and actions in others as well as in themselves. We will discuss individual purpose and things that are just not worth the fight. Also, personal strategies are demonstrated that can turn around even the most difficult situations.

4. Current Issues: Fats in Vogue, Wheat Woes, Uh Oh GMOs

Speaker: Jim Painter, PhD, RD

Get ready for a fresh take on some of the biggest trends! This session will be jam-packed with the latest on fats, the gluten-free movement and the use of GMO's in our foods. You'll get an inside look and broaden your perspective on these hot topics.

5. Food Allergy Management: Training Innovations

Speaker: Kevin Sauer, PhD, RD, LD

Food allergy management is a critical part of a school's comprehensive food safety program. Innovative tools for enhancing employee training and behaviors about food allergies, practical recommendations, and resources will be presented.

6. Chef Strategies for Nutrition that Excite!

Speakers: Karen Hallford, MS, RD, LD, Rachel Petraglia

Join Gwinnett County (Ga.) School's Executive Chef, Rachel Petraglia, and Assistant Director, Karen Hallford, to gather ideas on culinary techniques and effective ways to guarantee flavor to give you a Chef's edge to positively impact your program. Learn about popular pairings on trend, textures, color and creativity to create a culinary-

driven, USDA-compliant menu kids will crave! Simple concepts and approaches will be taught to maximum quality, presentation and flavor!

7. Unscrambling Offer Versus Serve *with Making It Count*

Speakers: Lisa Jackson, Linda Fischer, Robert Leshin

Confused about offer vs. serve (OVS)? Looking for a way to train your staff on OVS? Attend this interactive session to identify food components that must be offered and selected for meals to count as reimbursable. As a bonus, explore how this free "Making it Count" OVS program can be used to train staff within their own kitchens.

8. School Foodservice Procurement & The Law

Speaker: Barry Sackin, SNS

Back by popular demand! Join school nutrition industry consultant Barry Sackin who will review the prescriptive regulations which govern procurement for school foodservice. You'll gain an understanding of the rules that will help you avoid costly pitfalls as part of your procurement process.

9. Leading with Heart: Discover the Leader Within YOU!

Speaker: Maureen Mulvaney, MGM

Join Maureen Mulvaney (aka "MGM") as she discusses her secrets, tips and techniques for being a successful leader. Based on her research with 21 women millionaires, this session will highlight ways to motivate and inspire your staff to get the job done without resistance, gossip and back-biting. Come learn how SHE does it!

10. 13 Common Errors Managers Make and How You Can Avoid Them

Speaker: Curtistine Walker

Discover the top 13 common errors that managers display in front of their employees, peers, and upper level management that can lead to conflict and problems with all three groups. Identifying these behaviors and how to avoid them will enable participants to become more effective communicators and managers.

11. Simple Solutions Managing Conflict

Speaker: Bart Christian

Conflict is inevitable at home, on the job and in our daily lives. How we handle conflict when it comes can determine our quality of life and relationships. This program will explore not only our direct involvement in conflict but also how we can help to resolve conflicts that arise around us. The audience will learn skills for dealing with personal conflict and conflicts between other coworkers.

12. Leadership Skills for Child Nutrition Professionals

Speaker: Jeff Joiner, MA

What if there were a few simple leadership skills you could develop that would allow you to get more done in less time, reduce your stress, and improve the performance of your team? Well, the good news is that there is! In this dynamic session, attendees will learn some basic concepts and approaches to leadership to help them develop skills to be a leader in their day to day responsibilities.

13. Teamwork Makes the Dream Work

Speaker: Jeanne Reilly, DTR, SNS

A team is only as strong as its weakest link. In order to have the strongest team possible, it is important to communicate, coach, and foster a culture of teamwork. Learn how utilizing Performance Standards can

maximize your team's potential and gain insights on fresh ideas for attracting, recruiting, and hiring qualified employees.

14. The Road to Becoming a Successful School Nutrition Leader

Speakers: Linette Dodson, PhD, RD, LD, SNS, Kelli Cook, Debra Kibbe, MS

This session will explore the characteristics of GREAT school nutrition leaders identified through interviews with award-winning directors. Participants will ascertain their leadership strengths and areas to improve using a mini-assessment. Participants will also identify a leadership challenge they are experiencing in their program and apply newfound knowledge to address the issue.

15. The 6 – Cs of Effective Leadership

Speaker: Carol Gilbert, M.Ed., SNS

Today, managers and supervisors are asked to do more with less. From understanding your communication style and the traits of others, you will identify workload organization and practice task delegation, address ways to implement change and handle conflict.

16. When You're at Work, You're on Happy Time!

Speaker: Valerie Hansen, SNS

On Monday mornings, do you scream "Woo-Hoo!" or do you just scream? No matter your job role, you CAN look forward to going to work. In this quirky "outside the box" presentation, you will learn the six actions that create a good mood and make us happy at work, the mathematical formula for finding happiness at work and why it's important to be happy when you're there. Hint: Your customers deserve it.

17. Deciphering the Code: How to Read the New Packaged Food Labels

Speaker: Marylyn Moody, SNS

On May 20, 2016, the Food and Drug Administration announced the new Nutrition Facts label for packaged foods to reflect new scientific information, including the link between diet and chronic diseases such as obesity and heart disease. The new label will make it easier for consumers to make better-informed food choices. By understanding the data, consumers can evaluate the nutritional value of products, compare similar items and watch for misleading information.

18. Nutrition in Disguise: Enticing Children to Choose Foods with Benefits

Speaker: Jim Painter, PhD, RD

For far too long we've been trying to sell nutrition as an incentive to eat healthier foods. The problem comes when we try to sell nutrition over taste...taste always wins. Dr. Jim Painter describes how you CAN have it all and attract students to healthier options with a combination of great taste and appearance with some stealth nutrition!

19. School Foodservice Procurement Co-Ops and GPOs

Speakers: Barry Sackin, SNS, Katie Rogers, Janet Beer, RD, Lynelle Grumbles, SNS, Sean Leer

There are a number of models for schools to join together to leverage their purchasing power. This session presents three – Group Purchasing organizations, district run coops, and third-party administered coops. What does the law require to participate, and what does the law require of the GPO and co-op?

20. Food Allergy Focus: How to Approach Gluten-Free and Food Allergies

Speakers: Karen Olsen, RDN, LD, SNS, Karen Sarno, SNS, Marla Caplon, RD, LD

Keeping students with food allergies safe while participating in school meal programs is a daily challenge. Join an experienced panel as they discuss their challenges, solutions, and the systems they have in place to protect students with allergies and gluten intolerances.

21. Tools for School Nutrition Financial Management

Speakers: Rachelle Sherrin, MS, MBA, RD, SNS, Beth Wallace, MBA, SNS

How do you get buy-in from your school based employees to support and grow a strong operational program? Share everything! Come and review different reports and operating tools that help school level employees feel empowered and proud.

22. Procurement and the Administrative Review

Speakers: Barry Sackin, SNS, Sarah Smith-Holmes, Kim Frinzell, Randy Jones

Getting ready for your next Administrative Review? Join an expert panel of state agency directors to discuss the critical elements that you need to be aware of related to procurement and the Administrative Review.

23. Small Districts Doing Big Things

Speakers: Kern Halls, M.Ed, Ida Daniels, SNS, EdS, Laura Lynn, SNS

Small districts can champion big ideas. Learn about the fundamentals of marketing that are unique to small districts. You'll discover proven strategies and methods to successfully market your program and increase student participation in breakfast and lunch programs.