



New Pre-Recorded Education Sessions

1. Simple Tech Tools from Your Nerdy Best Friend

Speaker: Beth Ziesenis

Solutions for graphic design needs, new ideas for virtual meetings when you have no budget, apps that merge your work and work calendars and to-do lists, reliable sources of industry updates and handling your email inbox without going crazy.

2. Creating Kitchen Harmony Through Customer Service

Speaker: Jeff Joiner

Who would have thought that customer service was the key to everybody getting along? Learn to manage conflict, create harmony and achieve tremendous results by helping your team focus on delivering a great dining experience to students.

3. Strength in Numbers with Collaborative Purchasing

Speakers: Karen Hallford, MS, RD, LD and Ruth Taylor, MS, RDN, LD

Join dynamic representatives from two large school districts to get the best practices on building competitive procurement procedures with collaborative purchasing. In this education session, speakers will share knowledgeable experiences in the benefits of joint contracts, steps to negotiate more favorable pricing, and how to build effective relationships to increase purchasing power.

4. Nutrition Smackdown! How to Defend (and Promote) Your Great Food

Speakers: David Grotto, MS, RDN, LDN and Jim Painter, PhD, RD

Don't miss an edu-taining nutrition refresher to better understand and promote what whole grains, fruits, vegetables, dairy products and lean meats/meat alternatives really bring to the table (or the tray). Join nutrition experts Jim Painter, PhD, RDN and David Grotto, MS, RDN as they offer answers via their nutrition "smackdown-style" discussion.

5. Evaluating Your Food Safety Program

Speakers: Kevin R. Roberts, PhD, Kevin Sauer, PhD, RDN, LD, FAND

School nutrition professionals understand the importance of food safety and have standards and practices in place. But how do you measure the effectiveness of your food safety practices? Learn from the experts at Kansas State University and explore resources for assessing facilities, standards and employee practices within schools.

Available February 19

6. Cooking Up Success With your Administration & School Board

Speakers: Dr. Jarod Larson, Gay Anderson, Renee Ullom

Join SNA President-elect Gay Anderson, SNS, Superintendent Dr. Jarod Larson, Operations Manager Ty Hentschel and School Board President Renee Ullom, as they walk through best practices for helping school administrators understand the importance of school nutrition. You'll leave ready to show your administration how school meals fuel learning, the professionalism of the school nutrition team and the importance of belonging to SNA.

7. Reaching Kids on the Go: Food Delivery, Pre-ordering and Food Trucks

Speakers: Jennifer Smith, Mike Craig, Kristen Hayden

Everyone else in foodservice is doing it, right?! Food delivery, pre-ordering, kiosk ordering, and food trucks are the ultimate conveniences. But, can it work in the K-12 setting? Come learn the findings, results and best practices as one nutrition program ventures into the exciting idea of delivering food to busy students on the go.

8. Student Food Choices - Ages and Stages

Speaker: Karen Olson, RDN, LD, SNS

Most children grow and develop in predictable ways and have particular needs during various stages. Each stage impacts how a student eats and why they may choose certain foods. Identify the ages and stages you are likely to see in your school and brainstorm ways to address individual needs.

9. The Rx for a Healthy Team

Speaker: JoAnne Robinett

In school nutrition, it's not just the equipment that needs maintenance! Popular speaker JoAnne Robinett will share teambuilding basics along with results from a recent survey addressing "why our kitchen teamwork is not working." (Reason #5 will shock you!) Attend this session to get the prescription to improve your team's health and productivity!

10. Teaching Adults is Sometimes Like Herding Cats

Speaker: Nancy Rice, M.Ed, RD, LD, SNS

The task: Address 50 people who have been standing on their feet in a hot kitchen for eight hours and make them enjoy your two-hour lecture. Can it be done? Yes. Come to this session and find out how with SNA Past President Nancy Rice's expert tips and tricks.

Available March 4

11. Bridging the Generation Gap for Success

Speaker: Chaun Vaughn

In today's workplace, you're likely to have four generations trying to coexist. Join Chaun Vaughn in bringing to light what makes each generation unique, the factors that make them who they are and how to create a cohesive work environment across the generations.

12. Bulletproof Traits of TOP CN Leaders

Speaker: Craig Weidel, SNS, MNLP, MHT

Are you able to leap tall buildings in a single bound? Do you feel like you have to some days? This presentation will uncover some top-level leadership traits to help make your job easier and more meaningful.

13. Understanding Tomorrow's Tastemakers Today

Speakers: Patricia Fitzgerald, Sharon Olson, MBA

Join Y-Pulse Founding Partner Sharon Olson and School Nutrition Editor Patricia Fitzgerald as they explore the dining influences and preferences of today's K-12 students. Y-Pulse's research findings can offer school nutrition operators insightful data that can help drive menu magic. This session will also feature examples of cafeteria innovations from forward-thinking school districts.

14. Jason Smith: From Cafeteria Manager to Food Network Star

Speakers: Jason Smith

You could say that food has been a driving force in Jason Smith's life since he started cooking and baking with his grandmother. This passion took him from being an elementary school cafeteria manager to worldwide fame as the winner of Food Network's "Holiday Baking Championship" (Season 3) and "Next Food Network Star" (Season 13). Although Jason's current focus is more on adult foods and flavors (bacon, butter, and bourbon), he believes that connecting kids to food through cooking is critical. Hear Jason's inspiring journey and how he believes the school cafeteria can inspire children to explore new foods and flavors.

15. Get Your Game On!

Speaker: Sharon Schaefer

Spice it up with the hottest menu trends! Explore rising trends and new takes on school nutrition menu classics. Presented in a high-energy, game show format, everyone will walk away with a list of great menu items to try!