



*All sessions will be held at the River's Edge Convention Center in St. Cloud, MN

***Schedule subject to change**

Time	Session	Key Area	Target Audience	Presenter 1	Presenter 2	Presenter 3
Sunday, August 7 <i>Registration Open 2:00-6:00 PM</i>						
1:00-5:00 PM	ServSafe Renewal Course (Fee-based & Limited Capacity) – Michelle Hill 4-hrs/4-CEUs/MDH-approved.MN CFPM Registration - Renewal Class. The certificate that is issued must be sent to MDH, along with your Yellow Renewal Notice or the MDH "CFPM Renewal Application Form" in order for you to be listed in the MDH's MN CFPM Registry, which is required by the MN Food Code. Location: Clark/Edelbrock Rooms	Two: Operations	All	Michelle Hill, CFP, M, CFP Council II Allergen Committee Co-Chair, Culinary Allergens Specialist, FoodSafetyGuy		
2:30-4:30 PM	New Directors Session: Grow to New Heights with Child Nutrition Opportunities (For New Directors, Limited Capacity) – Cheryl Pick, Carrie Frank New directors will walk away with tools on how to make their programs successful, how cycle menus work, and how to use a compliant software program. There will be a roundtable discussion on questions you may have to make your program grow to new heights. Location: Marsh/Fandel Rooms	Three: Administration	Director	Cheryl Pick, Child Nutrition Director, Foley Public Schools	Carrie Frank, Child Nutrition Director, Dover Eyota Schools	

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Monday, August 8 <i>Registration Open 7:00 AM-5:00 PM</i>						
7:00-8:15 AM	Breakfast Location: Glenn Carlson Hall					

<p>8:00-10:30 AM</p>	<p>Opening Comments, Updates, and Keynote Kat Perkins Kat Perkins appeared on NBC's The Voice Season 6 and advanced to the show's finals. Mentored by Adam Levine, Kat climbed her way to fourth place! A native of the tiny town of Scranton, ND, Kat has resided in Minneapolis, Minnesota since 1999. Kat has released five albums since The Voice with two of her singles charting inside #20 on the iTunes Charts! Along with full time touring, Kat founded The Rising Star Foundation and runs her own music camp in the badlands of North Dakota! Music and education is her passion and she tries to combine them whenever possible! Location: Terry Haws A</p>	<p>Three: Administration</p>	<p>All</p>	<p>Kat Perkins</p>		
<p>10:30-10:45 AM</p>	<p>Break</p>					
<p>10:45-11:45 AM</p>	<p>Menu Planning for Special Diets – Molly Platts Molly's extensive background in school nutrition makes her fully prepared to discuss menu planning and how to accommodate special diets, specifically for students with allergens. This exploration will show how technology is used as a line of defense to keep students safe while eating. Location: Opportunities Suite</p>	<p>One: Nutrition</p>	<p>All</p>	<p>Molly Platts, MS, RDN, Manager, Solution Engineers, SchoolCafé</p>		
	<p>Social Media Marketing – Chef Rebecca Polson School nutrition professionals have so much to do in a day and only so much time to do it. Whether you're tackling procurement issues or serving hundreds of hungry students, it's no surprise if your to-do list has a lot of items that you'd like to accomplish but never quite get to. However, school nutrition social media marketing isn't one of those tasks that you should consistently put on the backburner, if but for one simple reason: If you don't tell your program's story on social media, chances are someone else will and it might not be positive or even accurate. There are other reasons, too: It shows the community your passion for feeding hungry students, and it increases transparency for the program. Plus, social media is often the first source of information for tech-savvy parents and students. A strong social presence makes it much more likely that you'll get bigger, often more positive attention from the media. But where should you begin? Location: Terry Haws A</p>	<p>Four: Communication/Marketing</p>	<p>All</p>	<p>Rebecca Polson, CC,SNS, Chef Consultant, Chef Rebecca K12 Culinary Consulting</p>		

	<p>Benefits of Participating in The Minnesota School Food Buying Group (MSFBG) – Laura Metzger Laura, MSFBG Consultant, will discuss the bid process, the awards for the 22-23 school year, ask for new ideas for the bid, discuss how schools can benefit, and ask for schools to volunteer to assist throughout the process. Location: Herberger Suite</p>	Three: Administration	Director	Laura Metzger, RDN, SNS, Director of Food and Nutrition Services at Westonka and MSFBG Consultant, MSFBG		
11:45 AM-12:30 PM	<p>Lunch Location: Glenn Carlson Hall</p>					
12:45-1:45 PM	<p>It Happened on Facebook: Navigating K-12 Social Media – CJPR (Kristie Burges) It Happened on Facebook: Tips for keeping a professional, engaging social profile and avoiding social blunders! Location: Terry Haws A</p>	Four: Communication/Marketing	All	Kristie Borges, Senior Associate, CJ Public Relations		
	<p>F2S: Making the Connection – Carrie Frank, Peter & Jessica Desen Family Attendees will 1) learn the basic steps in starting or expanding a successful farm to school program 2) Attendees will learn just how simple a Farm to School program can be run, and 3) Attendees will learn about Farm to School Grant Opportunities. Location: Opportunities Suite</p>	One: Nutrition	All	Carrie Frank, Food and Nutrition Director, Retired from Dover-Eyota Public Schools	Peter, Jessica Desens and their three children:	Mathew, age 10, 5th grade, Samantha, age 8, 3rd grade and Tori, age 6, 1st grade all at Dover-Eyota Public Schools, Farmer
	<p>Director's Handbook 101 – Michele Hawkinson, Stacy Engelkes, Kari Blum, Amy Renken In this session that is geared towards new directors or managers that aspire to be a director, we will discuss what new directors need to know to get off to a good start. We will go through some of the day-to-day tasks, as well as the bigger tasks, such as how to work in CLICS. At the end of the session, we will break into groups with other same-sized schools to network and</p>	Three: Administration	Manager / Director	Michele Hawkinson, Food Service Director, Tracy Area Schools	Stacy Engelkes, Director, Brooklyn Center	Kari Blum, Director, Rushford-Peterson Schools Amy Renken, Director,

	exchange ideas. Location: Glenn Carlson Hall					Dover-Eyota Schools
1:45-2:00 PM	Break					
2:00-6:00 PM	Exhibitor Move-in Location: Terry Haws B/C					
2:00-3:00 PM	<p><i>MN Harvest of the Month – Sami Burington, Kate Seybold, Jackie Billhymer</i> Minnesota Harvest of the Month (MN HOTM) has been developed, piloted, revised, and now is ready for K-12 schools to implement. MN HOTM is a proven successful marketing campaign and education program to connect the cafeteria, classroom and community - the three C's of farm to school. Find recipes, lesson plans and social media plugs to help promote HOTM foods all school year long. Also, learn from the schools who participated in the HOTM pilot year. Are you ready to bring MN HOTM to your school? Join the MN HOTM core team to learn how your school can participate in the statewide inaugural year of MN HOTM. Location: Herberger Suite</p>	Four: Communication/Marketing	All	Sami Burington, RDN, School Nutrition Specialist, Minnesota Department of Education	Kate Seybold, Regional Marketing Specialist, Minnesota Department of Agriculture	
	<p><i>So you want to open a coffee shop? – Darcy Stueber, Laura Hoekstra</i> Let us share what we learned opening a coffee shop. Location: Opportunities Suite</p>	Two: Operations	All	Darcy Stueber, SNS, CDM, CFPP, Director of Nutrition Services, Mankato Area Public Schools	Laura Hoekstra, MS, RD, LD, Nutrition and Wellness Specialist, Mankato Area Public Schools	
	<p><i>Back to Basics 22-23 SY and “Ask MDE” – MDE Panel (Melissa Elder & MDE Panelists)</i> Guidance for next year's operations is evolving. Join this session to find out the latest news for school year 2022-2023. There will be a panel of Child Nutrition Specialists from MDE. Location: Terry Haws A</p>	Three: Administration	All	Melissa Elder, MS, Interim Supervisor, School Nutrition Programs		
3:00-3:15 PM	Break					

<p>3:15-4:15 PM</p>	<p><i>Offer Versus Serve – MDE (Mary Peterson, Rachel Bowers)</i> Students who are offered choices are more likely to eat the foods they like rather than throw it away. Offer vs Serve (OVS) is a method of menu planning and meal service that helps sponsors reduce food waste and costs, while ensuring students receive nutritious meals they enjoy. This session will teach participants the difference between food components and items and what is considered a reimbursable meal under OVS requirements. Location: Terry Haws A</p>	<p>Two: Operations</p>	<p>Employee/Manager</p>	<p>Mary Peterson, RD, LD, Child Nutrition Specialist, Minnesota Department of Education</p>	<p>Rachel Bowers, MPH, RD, Child Nutrition Specialist, Minnesota Department of Education</p>	
	<p><i>Customer Do's and Don'ts – Jean Ronnei, Brenda Holden</i> Through a combination of presentation and entertaining interactive examples, participants will sharpen their awareness of how their everyday actions and words reflect your program and your district. Location: Glen Carlson Hall</p>	<p>Four: Communication/Marketing</p>	<p>All</p>	<p>Jean Ronnei, SNS, Senior Consultant, ProTeam Foodservice Advisors</p>	<p>Brenda Holden, Consultant, ProTeam Foodservice Advisors</p>	
	<p><i>Navigating the SNA Certificate Program – Sharon Maus</i> Have you thought about learning more about the SNA Certificate program? Do you already have your certificate and want to move up levels to enhance your knowledge of school nutrition? Does your district require you to have a certificate? By earning your Level 1, Level 2, or Level 3, or Level 4 SNA Certificate in School Nutrition shows your commitment to your profession and helps you stay current on the job. SNA's Certificate Program is based on the standards of practice in SNA's Keys to Excellence Program and, SNA's Certificate Program aligns with USDA Professional Standards. This session will help you understand and navigate through the SNA Certificate Program. Location: Herberger Suite</p>	<p>Three: Administration</p>	<p>All</p>	<p>Sharon Maus, Retired MN School Nutrition Association Executive Director, MNSNA</p>		

Time	Session	Key Area	Target Audience	Presenter 1	Presenter 2	Presenter 3
<p>Tuesday, August 9 <i>Registration Open 7:00 AM-4:00 PM</i> <i>See exhibit show hours below</i></p>						
7:00-8:15 AM	Breakfast Location: Glenn Carlson Hall					
8:00-9:00 AM	<p><i>Creating a Climate-Friendly Meal Program – Melissa Larsen, Nicole Moreland</i> School Nutrition Professionals will learn simple strategies to successfully build a climate-friendly meal program, including: Regenerative and Sustainability - What it Means and Why it Matters, 3 Focus Areas for Maximum Impact, and Free Resources to Boost Your Program Location: Terry Haws A</p>	Two: Operations	All	Amy Bratt, Business Development, RealTime Solutions/Cool School Cafe	Nicole Moreland, Account Services, RealTime Solutions/Cool School Cafe	
	<p><i>Is your Cafeteria a Fixer- Upper? Design on a Dime to the Rescue – Jean Ronnei, Kim Hinrichs, Stacey Stahl</i> Learn tricks of the trade to transform your cafeteria within your budget, with or without purchasing new equipment or writing RFPs or hiring a brand consultant. Kim Hinrichs has a story to tell about how she started her plan to update her cafeterias with new equipment and a new brand. Stacey Stahl is well known in our state as someone that will go above and beyond to help directors and managers see possibilities by active listening and providing recommendations. We'll discuss how to have that difficult discussion with an employee or team that loves to "over decorate" and get you started on your vision for your Fixer Upper! Location: Opportunities Suite</p>	Three: Administration	Manager / Director	Jean Ronnei, SNS, Senior Consultant, ProTeam Foodservice Advisors	Kimberly Hinrichs, Director of Nutrition Services, Buffalo Hanover Montrose Schools	Stacey Stahl, Co-President, Ritten and Associate
	<p><i>Finding Farmers + Buying Local Foods – Sami Burlington, Jackie Billhymer</i> From first bites to full tray, your school menu can showcase local foods! Learn where to find farmers and how to purchase local foods to serve in your school meals. We'll take a look at procurement methods and strategies to target local foods. Location: Herberger Suite</p>	One: Nutrition	Manager / Director	Sami Burlington, RDN, School Nutrition Specialist, Minnesota	Jackie Billhymer, Farm to Institution Coordinator., University of	

				Department of Education	Minnesota Extension	
9:00-9:15 AM	Break					
9:15-10:15 AM	<p><i>Creating a Culture of Belonging – Mike Crabtree</i> An exploration into working with kids and families in poverty and how to create connections to build a community of belonging. Location: Glenn Carlson Hall</p>	Four: Communication/Marketing	All	Mike Crabtree, Ed.S, Educational Consultant, TopTenn Educational Consulting		
	<p><i>Promoting Whole Grain Intake in Students: Why it Matters & On-Trend Whole Grain Menu Solutions – Lesley Shiery, Monica Coulter</i> Following this session, attendees will be able to: 1. Describe why promoting whole grain intake early can lead to long term health benefits 2. Outline the latest science on whole grain health benefits 3. Develop on-trend whole grain rich menu solutions to satisfy students Location: Herberger Suite</p>	One: Nutrition	All	Lesley Shiery, MS, RD, Associate Nutrition Manager, General Mills Monica Coulter, General Mills K12 Corporate Chef, General Mills		
	<p><i>Garden to Cafeteria: Bringing Garden food into School Meals and Doing it Safely – Annalisa Hultberg, Kirsten Saylor</i> Join us for an engaging conversation about best practices for starting a school garden that will grow food for the cafeteria! Topics will include steps to get started and coordinating activities between nutrition services and garden staff and volunteers. Participants will learn skills and knowledge about food safety in the garden like safe washing, harvesting, and other steps to ensure food from the garden is safe. Learn from school garden leaders about lessons learned as they started their school garden and garden to cafeteria program and hear about a new Food Safety in the School Garden manual from UMN Extension and others. Location: Terry Haws A</p>	Two: Operations	All	Annalisa Hultberg, MS, Extension Educator, food safety, University of Minnesota, University of Minnesota Kirsten Saylor, School Garden Specialist Consultant, Saint Paul Public Schools		
10:15-10:30 AM	Break					

10:30-11:45 AM	Lunch (on your own)					
10:30-11:30 AM	<p><i>Increasing Local Food Purchases: Minnesota Farm to School Reimbursement Grant</i> – Kate Seybold, Erin McKee, Emily Mehr, Ryan Pesch</p> <p>Learn how the Minnesota Department of Agriculture's (MDA) Farm to School grants can help kickstart or grow your Farm to School purchasing! MDA offers Farm to School grants that provide reimbursement to schools for purchasing Minnesota grown and raised foods for use in school lunch programs. During this session, we'll provide an overview of the grant program, highlight past projects, and share information on how to apply during the upcoming rounds of applications. The session will be appropriate for current grantees as well as schools looking to participate next year.</p> <p>Location: Herberger Suite</p>	One: Nutrition	Director	Kate Seybold, Regional Marketing Specialist, Minnesota Department of Agriculture	Erin McKee, Community Food Systems Program Director, Institute for Agriculture and Trade Policy	Emily Mehr, Minnesota Department of Agriculture Ryan Pesch, Educator, University of Minnesota Extension
	<p><i>Goody Google: Tools for Managing Google Platforms</i> – Bobbi Varichak</p> <p>Get to know Google! This is a basic session meant for any user. You'll learn tips and tricks to embrace Google for all it can do.</p> <p>Location: Terry Haws A</p>	Three: Administration	All	Bobbi Varichak, DTR, SNS, MBA, Food Service Manager, Mounds View Public Schools #621		
	<p><i>Efficiency on Demand: Spice up your Equipment Operating Efficiency</i> – Ann Lovik</p> <p>There's no thyme like the present to understand technology, operating and maintenance of Convection Ovens, Steamers, and Combi Ovens. Variety IS the spice of life – hear examples during this session on how to improve efficiencies in the kitchen, and also hear about Resources on Demand, including who to call for equipment help, training, and utility rebates.</p> <p>Location: Opportunities Suite</p>	Two: Operations	All	Ann Lovcik, Foodservice Energy Efficiency Consultant, CenterPoint Energy		
Director/ Purchaser's Hours 9:15- 11:30 AM	<p>Exhibit Show</p> <p>Location: Terry Haws B&C</p>	Exhibit Show Key Area Two: Operations				
11:45 AM – 1:15 PM Exhibit Hall	<p>When not in the exhibit show, your group will be attending the session</p> <p>"LEAD to Succeed: How to Bring Value to Your Workplace" – Annette Derouin</p>	LEAD to Succeed Key Area				

Group A 1:30 – 3:00 PM Exhibit Hall Group B	Establishing who someone is and the value they bring to an organization are key components of communication in the workplace. In this 1-hour training, participants will explore frameworks and tools they can employ to be more effective at communicating who they are and the value they bring to their organization. Participants will take a “deep dive” into the skills they need to assess and understand their audience, and how to develop an effective introduction for a specific audience. Location: Terry Haws A	Three: Administration				
3:15-4:30 PM	Lunch Hero Challenge Location: Glen Carlson We challenge you and your team to show off your super hero skills and compete in this fun and interactive team building challenge. There will be multiple teams competing for the coveted Golden Tray and bragging rights. Your team will be completing four “win it” challenges and the first team to the end will be named Ultimate Lunch Heroes. This fast-paced challenge sounds a lot like our work environments, so we know you’ll do great. There will also be a photo booth to partake in.	Three: Administration				

Time	Session	Key Area	Target Audience	Presenter 1	Presenter 2	Presenter 3
Wednesday, August 10 <i>Registration Open 7:00 AM-12:00 PM</i>						
7:00-8:00 AM	Breakfast Location: Glenn Carlson Hall					
8:00-9:00 AM	USDA Foods – Creative Distribution of Federal Commodities - Tony Rank, Annette McBride Minnesota has a new state warehouse, distribution model and adjusted fees for USDA Foods in schools. Learn the latest updates related to the supply chain and preview the fall survey. Location: Terry Haws A	Three: Administration		Tony Rank, Minnesota Department of Education, Nutrition Program Services Division	Annette McBride, Administrator, USDA Foods Program, Minnesota Department of Education	

	<p><i>Expanding Breakfast Beyond the Cafeteria – Laurance Anderson, Alex Gaustad, Gayle Swain</i> Explaining, providing, and showing strategic and different methods of offering breakfast to the students in schools Location: Opportunities Suite</p>	Two: Operations	All	Alex Gaustad, Territory Sales Manager, Cambro Manufacturing	Laurance Anderson, Territory Sales Manager, Cambro Manufacturing	Gayle Swain, Non- Commercial Specialist, Cambro Manufacturing
	<p><i>Food Safety Fundamentals – Michelle Hill</i> Fundamental 1- The 5 Risk Factors for Foodborne Illness - discuss each risk and how to control for it. Fundamental 2- The Safe Food Handler - handwashing, personal hygiene. Fundamental 3- Safe Food Prep and Display - controlling time and temperature, review of TCS foods. Location: Herberger Suite</p>	Two: Operations	All	Michelle Hill, CFPM, CFP Council II Allergen Committee Co- Chair, Culinary Allergens Specialist, FoodSafetyGuy		
9:00-9:15 AM	Break					
9:15-10:15 AM	<p><i>Considerations for Cafeteria Design – John Jurichko, Kara Rise, Jennifer Miller</i> Aspects of designing cafeteria and serving areas for K-12 schools Location: Opportunities Suite</p>	Two: Operations	All	John Jurichko, CDT, Food Service Facilities Designer, ATSR	Kara Rise, Interior Designer, ATS&R Architects	Jennifer Miller, Interior Designer, ATSR
	<p><i>Allergen Management in the School Kitchen – Michelle Hill</i> What will be discussed: 1. Sign and Symptoms of Food Allergy 2. All about allergens - the Big-9! 3. Keeping our kids safe - Kitchen management Location: Terry Haws A</p>	Two: Operations	All	Michelle Hill, CFPM, Culinary Allergen Specialist, Allergen Free Cooking		
	<p><i>MSNA Advocacy in Action – Darcy Stueber, Sam Walseth, Britta Torkelson</i> In addition to our work nationally, through SNA, our local MSNA is involved in policy work at the state legislature. Your Public Policy Legislative Committee works each year to ensure your voice is present in legislative policy debates on issues impacting school nutrition. Join us at this session to learn more about MSNA's work in the state legislative process Location: Herberger Suite</p>	Three: Administra tion	All	Darcy Stueber, SNS, CDM, CFPP, Director of Nutrition Services, Mankato Area Public Schools	Sam Walseth, Lobbyist, Capitol Hill Associates	Britta Torkelson, Lobbyist, Capitol Hill Associates

10:15-10:30 AM	Break					
10:30 AM-12:15 PM	<p>Closing General Session – Keynote Ian Leonard</p> <p><i>Passion and Purpose:</i> Ian Leonard shows organizations how to move through storms in their lives and live a life of passion and purpose. This humorous and thought provoking program is one that you will remember. It all starts with one simple question. What have you done for someone else today?</p>	Three: Administration	All	Ian Leonard, Chief Meteorologist, FOX 9		