



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

*Schedule subject to change

Sunday, August 7	
Registration 2:00-6:00 PM	
1:00-5:00 PM	ServSafe Renewal Course (Fee-based & Limited Capacity), Michelle Hill
2:30-4:30 PM	Grow to New Heights with Child Nutrition Opportunities, Cheryl Pick, Carrie Frank, Michele Hawkinson <i>For New Managers or Directors (Limited Capacity)</i>

Monday, August 8	
Registration 7:00 AM-5:00 PM	
7:00-8:15 AM	Breakfast
8:00-10:30 AM	Opening Comments, Updates, and Keynote Kat Perkins
10:30-10:45 AM	Break
10:45-11:45 AM	Sessions Block 1 <i>Menu Planning for Special Diets – Molly Platts</i> <i>Social Media Marketing – Chef Rebecca Polson</i> <i>Benefits of Participating in the Minnesota School Food Buying Group (MSFBG) – Laura Metzger</i>
11:45 AM-12:30 PM	Boxed Lunch
12:45-1:45 PM	Sessions Block 2 <i>It Happened on Facebook: Navigating K-12 Social Media – CJPR (Kristie Burges)</i> <i>F2S: Making the Connection – Carrie Frank, Peter & Jessica Desen Family</i> <i>Director's Handbook 101 – Michele Hawkinson, Stacy Engelkes, Kair Blum, Amy Renken</i>
1:45-2:00 PM	Break
2:00-3:00 PM	Sessions Block 3 <i>MN Harvest of the Month – Sami Burington, Kate Seybold, Jackie Billhymer</i> <i>So You Want to Open a Coffee Shop? - Darcy Stueber, Laura Hoekstra</i> <i>Back to Basics 22-23 SY and "Ask MDE" – MDE</i>
2:00-6:00 pm	Exhibitor Move-in
3:00-3:15 PM	Break
3:15-4:15 PM	Sessions Block 4 <i>Offer Versus Serve – MDE</i> <i>Customer Do's and Don'ts – Jean Ronnei, Brenda Holden</i> <i>Navigating the SNA Certificate Program – Sharon Maus</i>

Tuesday, August 9	
Exhibit Show:	
Director's Hours	9:15-11:30 AM
Food Show	11:30 AM-3:00 PM
Education Session Group A	11:45 AM -1:15 PM
Education Session Group B	1:30-3:00 PM
*When not in the exhibit hall, your group will be attending "LEAD to Succeed: How to Bring Value to Your Workplace" with Annette Derouin	
7:00-8:15 AM	Breakfast
8:00-9:00 AM	Sessions Block 5 <i>Creating a Climate-Friendly Meal Program – Melissa Larsen, Nicole Moreland</i>

	<p><i>Is your Cafeteria a Fixer- Upper? Design on a Dime to the Rescue – Jean Ronnei, Kim Hinrichs, Stacey Stahl</i></p> <p><i>Finding Farmers + Buying Local Foods – Sami Burington, Jackie Billhymer</i></p>
9:00-9:15 AM	Break
9:15-10:15 AM	<p>Sessions Block 6</p> <p><i>Creating a Culture of Belonging – Mike Crabtree</i></p> <p><i>Promoting Whole Grain Intake in Students – Lesley Shiery, Monica Coulter</i></p> <p><i>Garden to Cafeteria: Bringing Garden food into School Meals and Doing it Safely – Annalisa Hultberg, Kirsten Saylor</i></p>
10:15-10:30 AM	Break
10:30-11:45 AM	Lunch
10:30-11:30 AM	<p>Sessions Block 7</p> <p><i>Increasing Local Food Purchases: MN Farm to School Reimbursement Grant – Kate Seybold, Erin McKee, Emily Mehr, Ryan Pesch</i></p> <p><i>Goody Google: Tools for Managing Google Platforms – Bobbi Varichak</i></p> <p><i>Efficiency on Demand: Spice up your Equipment Operating Efficiency – Ann Lovik</i></p>
11:45 – 3:00 PM	Exhibit Show
11:45-1:15 AM Group A	<p>When not in the exhibit hall, your group will be attending the General Session: “LEAD to Succeed: How to Bring Value to Your Workplace” with Annette Derouin</p>
1:30 – 3:00 PM Group B	
3:15-4:30 PM	Lunch Hero Challenge

Wednesday, August 10	
7:00-8:00 AM	Energy Breakfast
8:00-9:00 AM	<p>Sessions Block 8</p> <p><i>USDA Foods – Creative Distribution of Federal Commodities – Tony Rank, Annette McBride</i></p> <p><i>Expanding Breakfast Beyond the Cafeteria – Laurance Anderson, Alex Gaustad, Gayle Swain</i></p> <p><i>Food Safety Fundamentals – Michelle Hill</i></p>
9:00-9:15 AM	Break
9:15-10:15 AM	<p>Sessions Block 9</p> <p><i>Considerations for Cafeteria Design – John Jurichko, Kara Rise, Jennifer Miller</i></p> <p><i>Allergen Management in the School Kitchen – Michelle Hill</i></p> <p><i>MSNA Advocacy in Action – Darcy Stueber, Sam Walseth, Britta Torkelson</i></p>
10:15-10:30 AM	Break
10:30 AM-12:15 PM	Closing General Session-Ian Leonard