

MSNA 2023 Annual Conference | Schedule Outline



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

**Schedule subject to change. Check [website](#) for latest updates.

Sunday, August 6	
Registration Open, Terry Haws A Lobby	
7:15 – 9:15 AM (SUNDAY REGISTRANTS ONLY)	
2:00 – 6:00 PM (Open to All Registrants)	
8:00 AM-12:00 PM	ServSafe 4-Hour Renewal Course / ServSafe 8-Hour Course Part 1 (Opportunities Suite) (Limited Spots Available, Separate Registration Required)
12:30-6:00 PM	ServSafe 8-Hour Course Part 2 & Exam (Opportunities Suite)
1:00-5:00 PM	SNS Exam (Wilson Suite, Separate Registration Required)
5:00-6:00 PM	House of Delegates (Herberger Suite)

Monday, August 7	
Registration 7:00 AM-4:30 PM, Terry Haws A Lobby	
7:00-8:15 AM	Breakfast (Glenn Carlson)
8:00-10:30 AM	Opening Comments, Updates, and Keynote Kristen Brown (Terry Haws A)
10:30-10:45 AM	Break
10:45-11:45 AM	Sessions Block 1 <ol style="list-style-type: none"> 1. <i>Deeper Dive into Leadership & Harnessing Your Energy</i> – Kristen Brown (Terry Haws A) 2. <i>Hot Topics in School Nutrition</i> – Jean Ronnei, Debbi Beauvais (Opportunities Suite) 3. <i>Blast Chilling for K thru 12</i> – Bayne Harvey, Michael Marsh (Stockinger Suite) 4. <i>MSNA Advocacy in Action</i> – Sam Walseth, Darcy Stueber (Wilson Suite) 5. <i>Add Spice and Flavor to Savor!</i> – Warren DeShields (Herberger Suite 1) 6. <i>Personal Safety</i> – Bev Gustafson (Herberger Suite 2)
11:45 AM-12:30 PM	Lunch (Glenn Carlson)
12:45-1:45 PM	Sessions Block 2 <ol style="list-style-type: none"> 1. <i>MDA Farm to School Grants: Getting Started on Your Proposal!</i> – Kate Seybold (Opportunities Suite) 2. <i>Always an Adventure: Roundtable Topics for Nutrition Staff</i> – Dale Winham (Glenn Carlson) 3. <i>Smart Kitchen Budgeting</i> – Matthew Cautin (Stockinger Suite) 4. <i>Adventure Awaits for Directors and Managers</i> – Michele Hawkinson (Wilson Suite) 5. <i>Ask the Experts: A Panel Discussion on Commercial Foodservice Equipment for Schools</i> – Ann Lovcik, Hoobie Eskuri, Patrick Zylla, Tim Kovacs, Jackie DeRoma (Herberger Suite 1) 6. <i>Communications Tips to Cut the Confusion around Universal Meals</i> – Elizabeth Cowles (Herberger Suite 2)
1:45-2:00 PM	Break
2:00-3:00 PM	Sessions Block 3 <ol style="list-style-type: none"> 1. <i>Take a Journey; Far & Wide Roundtable Topics for Directors</i> – Spencer Fischer, Katie Wahl, Michelle Sagedahl (Herberger Suite 1) 2. <i>Buying In: Committing To A Culture Of Safety In School Food Service</i> – Royal Dahlstrom, Danny Thering (Opportunities Suite) 3. <i>Always an Adventure: Roundtable Topics for Nutrition Staff (Repeated)</i> – Dale Winham (Glenn Carlson – Two Sessions Here) 4. <i>From Hire to Retire</i> – Jenelle Thelen (Stockinger Suite) 5. <i>Farm to School Success Stories</i> – John Peterson (Wilson Suite)
3:00-3:15 PM	Break



<p>3:15-4:15 PM</p> <p>Monday, August 7 Continued</p>	<p>Sessions Block 4</p> <ol style="list-style-type: none"> 1. <i>Take a Journey; Far & Wide Roundtable Topics for Directors</i> (Repeated) – Spencer Fischer, Katie Wahl, Michelle Sagedahl (Herberger Suite 1) 2. <i>Tips To Receive and Store Food While Reducing Food Waste</i> – Laurance Anderson (Opportunities Suite) 3. <i>Man Against Machine</i> – Carrie Frank, Todd Anderson, Patrick Zylla (Glenn Carlson) 4. <i>From Hire to Retire</i> (Repeated) – Jenelle Thelen (Stockinger Suite) 5. <i>Chapter Chatter</i> – Cheryl Pick, Loriann Landowski (Wilson Suite) 6. <i>Let's Talk Farm to School: Buying and Serving Local</i> – Kate Seybold, Jayme Anderson (Herberger Suite 2)
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<p>Tuesday, August 8</p> <p>Registration 7:00 AM-3:30 PM, Terry Haws A Lobby</p> <p>Exhibit Show (Terry Haws B&C)*</p> <p>Food Show 9:15 AM-3:00 PM</p> <p>Director's Only 9:15-11:30 AM</p> <p>Group A 11:45 AM -1:15 PM</p> <p>Group B 1:30-3:00 PM</p> <p><i>*When not in the exhibit hall, your group will be attending a Food Demonstration Session in Terry Haws A</i></p>	
7:00-8:15 AM	Breakfast (Glenn Carlson)
8:00-9:00 AM	<p>Sessions Block 5</p> <ol style="list-style-type: none"> 1. <i>Google Drive - The Basics</i> – Deanna Cooley (Terry Haws A) 2. <i>More Chuck for Your Buck: Maximizing your Menus to Reduce Food Waste</i> – Aaron Hartman (Opportunities Suite) 3. <i>The Power of the Plant-based Plate</i> – Jodi Miller Gruhn (Stockinger Suite) 4. <i>Local Foods, Learning and Growing Together</i> – Melissa Larsen & Others (Wilson Suite) 5. <i>Presenting Your Program Realities to School Administrators and Boards</i> – Debbi Beauvais, Jean Ronnei (Herberger Suite 1) 6. <i>Better Together - Rockstar Staff Meetings</i> – Imina Oftedahl (Herberger Suite 2)
9:00-9:15 AM	Break
9:15-10:15 AM	<p>Sessions Block 6</p> <ol style="list-style-type: none"> 1. <i>LEAD to Succeed: Your Conflict Style Inventory</i> – Annette Hendrickx Derouin (Stockinger Suite) 2. <i>Supporting School Wellness Efforts through the Whole Child Model</i> – Gail Anderson, Mary Schroeder (Wilson Suite) 3. <i>Take Your School Cafeteria on a "BRAND" Journey & Hear From Others That Have Gone Before You</i> – Debbi Beauvais (Herberger Suite 1) 4. <i>Sensory Science and Flavors in Dairy</i> – Joseph Dummann, Tami Johnson, Amy Takkunen (Herberger Suite 2)
10:15-10:30 AM	Break
10:30-11:30 AM	<p>Sessions Block 7</p> <ol style="list-style-type: none"> 1. <i>MN Harvest of the Month: Tools to Grow Your Farm to School Program</i> – Kate Seybold (Opportunities Suite) 2. <i>LEAD to Succeed: Your Conflict Style Inventory</i> (Repeated) – Annette Hendrickx Derouin (Stockinger Suite) 3. <i>Quality of Lunch Menus Provided through the Summer Food Service Program: Report of Pilot Analysis</i> – Jiwoo Lee (Wilson Suite) 4. <i>Sensory Science and Flavors in Dairy</i> (Repeated) – Joseph Dummann, Tami Johnson, Amy Takkunen (Herberger Suite 2)



<p>Exhibit Hours Below 11:45 – 3:00 PM</p> <p>Tuesday, August 8 Continued</p>	<p>Groups Alternating Between:</p> <p>1) Exhibit Show (Terry Haws B&C)</p> <p>Food Show 9:15 AM-3:00 PM</p> <p>Director's Only 9:15-11:30 AM Group A 11:45 AM -1:15 PM Group B 1:30-3:00 PM</p> <p>2) Food Demonstrations* (Terry Haws A) – Group B 11:45 AM -1:15 PM Group A 1:30-3:00 PM</p> <p><i>*Featuring Upper Lake Foods, Chef Rebecca, General Mills, and Land O' Lakes</i></p>
<p>3:15-4:30 PM</p>	<p>Amazing Adventure Relay (Glenn Carlson)</p>
<p>4:00-5:00 PM</p>	<p>Sysco Tour (30 people max. Registration required)</p>
<p>5:00-8:00 PM</p>	<p>Scavenger Hunt Challenge (Downtown St. Cloud)</p>

<p>Wednesday, August 9 Registration 7:00 AM-12:00 PM, Terry Haws A Lobby</p>	
<p>7:00-7:45 AM</p>	<p>Wellness Walk Led by Visit St. Cloud (meet outside Terry Haws A)</p>
<p>7:00-8:00 AM</p>	<p>Breakfast (Glenn Carlson)</p>
<p>8:00-9:00 AM</p>	<p>Sessions Block 8</p> <ol style="list-style-type: none"> 1. <i>Bypass Menu Planning Potholes</i> – Rachel Bowers, Jenna Kiepke (Terry Haws A) 2. <i>Placing the Point of Sale First in Elementary Schools</i> – Julie Kronabetter, Emily Malone, Karra Hartog, Bonnie Ohm (Opportunities Suite) 3. <i>Sales 101 - Who & What are the Sales Players</i> – Jeremy Kurth (Stockinger Suite) 4. <i>Myth-Busting Farm to School Regulations</i> – Jane Jewett, Sara George (Wilson Suite) 5. <i>School Finance 101</i> – John Morstad (Herberger Suite 1)
<p>9:00-9:15 AM</p>	<p>Break</p>
<p>9:15-10:15 AM</p>	<p>Sessions Block 9</p> <ol style="list-style-type: none"> 1. <i>Survive and Thrive with Kitchen Confidence</i> – Jenna Kiepke, Rachel Bowers (Terry Haws A) 2. <i>The Importance of Communicating with your Sales Representative</i> – Kristi Frank, Sara Herdine (Stockinger Suite) 3. <i>Making Farm to School Connections with Minnesota Food Hubs</i> – Sara George, Jane Jewett (Wilson Suite) 4. <i>School Finance 101 (Repeated)</i> – John Morstad (Herberger Suite 1) 5. <i>The Total Cost of Over Portioning</i> – Deanna Cooley (Herberger Suite 2)
<p>10:15-10:30 AM</p>	<p>Break</p>
<p>10:30 AM-12:00 PM</p>	<p>Closing General Session - Keynote Lea B. Olson & Scholarship Fund Raffle Drawing* (Terry Haws A)</p> <p>*Grand Prize Drawing – Must be Present to Win</p>