## MSNA 2024 Annual Conference | Schedule Outline



All sessions held at the River's Edge Convention Center in St. Cloud, MN. \*Schedule subject to change. Check <u>website</u> for latest updates.

Sunday, August 4 Registration Open 7:15 – 9:15 AM (SUNDAY REGISTRANTS ONLY) 2:00 – 5:00 PM (Open to All Registrants, Terry Haws A Lobby)		
8:00 AM-12:00 PM	ServSafe 4-Hour Renewal Course / ServSafe 8-Hour Course Part 1 – Michelle Hill	
	(Opportunities Suite) Separate Registration Required/ Now Closed	
12:30-6:00 PM	ServSafe 8-Hour Course Part 2 & Exam – Michelle Hill (Opportunities Suite)	
6:30-8:00 PM	President's Reception (Invitation Only), Courtyard by Marriott	

Monday, August 5	Registration Open 7:00 AM-4:30 PM (Terry Haws A Lobby)
7:00-8:15 AM	Breakfast (Glenn Carlson)
	Thank you for sponsoring, Integrated Food Service!
	integrated
	FOOD SERVICE
8:00-10:30 AM	Opening Comments, Updates, and Keynote Jon Colby (Terry Haws A)
	Thank you for sponsoring, School Nutrition Directors of Minnesota Group!
	SNDM Group
10:30-10:45 AM	Break
10:45-11:45 AM	<ul> <li>Sessions Block 1 <ol> <li>Improv(e) Your Communication – Jon Colby (Terry Haws A)</li> <li>School Nutrition Procurement – Aaron Krulc (Opportunities Suite)</li> <li>Farm to School 101 – Jayme Anderson, Kate Seybold (Stockinger Suite)</li> <li>What Should I Know About Processing USDA Foods? – Jesse Podratz (Wilson Suite)</li> </ol></li></ul>
	<ol> <li>Tag, You're It! – Ann Lovcik, Laurence Anderson, Alex Gaustad (Herberger 1)</li> <li>MSNA Advocacy in Action – Darcy Stueber, Sam Walseth (Herberger 2)</li> </ol>
11:45 AM-12:30 PM	Lunch (Glenn Carlson)
	Thank you for sponsoring, Southern Minnesota Director's Group!
12:45-1:45 PM	<ul> <li>Sessions Block 2 <ol> <li>Committing to a Culture of Safety in School Food Service – Royal Dahlstrom (Terry Haws A)</li> <li>Farm to School Meet N' Greet – Jayme Anderson, Kate Seybold (Opportunities Suite)</li> <li>Farm to School is Fabulous – Cheryl Pick (Stockinger Suite)</li> <li>Networking: The Art of Connection – Marie Nelson (Wilson Suite)</li> <li>Crediting Your Own Recipes: Using the Recipe Analysis Workbook – Kathleen Berg (Herberger 1)</li> </ol></li></ul>
1:45-2:00 PM	6. Google Resources for Rockstars – Julie Kronabetter (Herberger 2) Break
2:00-3:00 PM	<ul> <li>Sessions Block 3         <ol> <li>All the Topics: Roundtable Discussion for Directors – Michelle Sagedahl, Paige Albrecht, Kim Franta, Brenton Lexvold (Terry Haws A)</li> <li>School Nutrition Marketing – Not Just the Director's Job – Debbi Beauvais (Glenn Carlson)</li> </ol> </li> </ul>

	<ol> <li>Improve Your Processing Proficiency – Jonathan Ford (Opportunities Suite)</li> <li>Nourisihing the Whole Child: Unveiling the Transformative Power of Whole Food Plant-Based Nutrition – Jengyu Lai (Stockinger Suite)</li> <li>Leadership – Who Knew! – Jean Ronnei (Wilson Suite)</li> </ol>
	<ol> <li>School Nutrition Solicitation Documents – Aaron Krulc (Herberger 1)</li> <li>Two Bite Club – Lori Underdahl (Herberger 2)</li> </ol>
3:00-3:15 PM	Break
3:15-4:15 PM	<ul> <li>Sessions Block 4 <ol> <li>USDA Donated Foods (Commodities) – Aaron Krulc (Glenn Carlson)</li> <li>Putting Your Best Professional Foot Forward – Elizabeth Cowles (Opportunities Suite)</li> <li>Beginning Canva Use &amp; Engaging Your Students on Social Media – Angie Ullrich (Stockinger Suite)</li> <li>What Can MSNA/SNA Do for You – Cheryl Pick, Lori Landowski (Wilson Suite)</li> <li>Maximize Farm to School – Working with Aggregators in MN – Anna Richardson, Sara George, Taran Skwira (Herberger 1)</li> <li>Building a Sustainable Farm to School Program – Jayme Anderson, Kate Seybold (Herberger 2)</li> </ol></li></ul>
7:00 – 9:00 PM	Elite Member Reception (Invitation Only), Kelly Inn Ballroom

Exhibit Show (Terry Haws B&C)         Food Show       9:15 AM-2:00 PM         Directors/Purchasers       9:15-11:15 AM         All Attendees       11:30 AM -2:00 PM         7:00-7:45 AM       Yoga (Sunwood Ballroom, Kelly Inn, Separate Registration Required)         7:00-8:15 AM       Breakfast (Glenn Carlson)         8:00-9:00 AM       Sessions Block 5         1.       Protecting the 02 Nonprofit School Foodservice Account from Unallowable Costs – Melissa Elder (Terry Haws A)         2.       Offer Versus Serve – Noelle Schrankler, Kara Strandlund (Herberger 1)         3.       From Hire to Retire – Jenelle Thelen(Opportunities Suite) Repeated at 10:30 /         4.       Deep Dive into Design: How Collaboration and Industry Trends Form the Foodservice Workspace – Shane Cory, Karen Thompson (Wilson Suite)         5.       Cultivating School Wellness- Easy Wins In/Out of the Cafeteria – Gail Anders Terri Swartout, Jenna Kiepke (Herberger 2)         9:00-9:15 AM       Break         9:15-10:15 AM       Sessions Block 6         1.       Creating Culinary Connections: Fostering Positive Relationships in School Cafeterias – Michel Mathiason (Stockinger Suite)         2.       What I Wish I Knew When I Became a New Food Service Director – Sarah M Danaca Jensen (Wilson Suite)	
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Danaca Jensen (Wilson Suite)	otl.
	,
<ol> <li>Placing the Point of Sale First in Elementary Schools – Julie Kronabetter, Emil</li> </ol>	v
Malone (Herberger 1)	/
4. Taking Care of YOU From the Inside Out–Kathy Flaminio (Herberger 2)	
10:15-10:30 AM Break	
10:30-11:30 AM Sessions Block 7	
1. From Hire to Retire – Jenelle Thelen (Opportunities Suite) ALSO HELD AT 8:00	АМ
2. Site Manager's Roadmap to Compliance Success – Jenna Kiepke (Wilson	
Suite)	
<ol> <li>Nutrition Innovation Lab: Cultivating Success! – Barbara Mechura, Gail</li> </ol>	
Anderson (Herberger 1)	
4. Taking Care of YOU From the Inside Out – Kathy Flaminio (Herberger 2)	
11:30-2:00 PM Exhibit Show (Terry Haws B&C)	
Directors/Purchasers 9:15-11:15 AM	

	All Attendees 11:30 AM -2:00 PM
11:45-1:15 PM	USDA Presents New Child Nutrition Meal Patterns and Initiatives to Help Improve
	Child Nutrition, USDA (Terry Haws A)
1:30-3:00 PM	Food Demonstrations (Terry Haws A)
3:15-4:45 PM	Nutrition Champions Challenge (Glenn Carlson)
3:30-5:30 PM	Local Farm Tours (50 people max. Registration required)
	Meet at Registration before departing.
4:00-5:30 PM	Sysco Tour (30 people max. Registration required)
	Meet at Registration before departing.

Wednesday, August	7   Registration Open 7:00 AM-12:00 PM (Terry Haws A Lobby)
7:00-7:45 AM	Yoga (Sunwood Ballroom, Kelly Inn, Separate Registration Required)
7:00-7:30 AM	Wellness Walk Led by Visit St. Cloud (meet outside Terry Haws A)
7:00-8:00 AM	Breakfast (Glenn Carlson)
8:00-9:00 AM	<ol> <li>Sessions Block 8         <ol> <li>Planted Based – Truth or Dare – Jonathan Ford (Opportunities Suite)</li> <li>You Say Tomato, I Say Tomäto How Schools and Producers Can Speak the Same Language – Sara George, Jane Jeweitt (Stockinger Suite)</li> <li>All Things Gardening – Inside and Outside – Sue Malesa, Darcy Steuber, Aimee Haag (Wilson Suite)</li> <li>Mooving to Bulk Milk – Jackie DeRoma (Herberger 1)</li> </ol> </li> </ol>
9:00-9:15 AM	5. Allergen Management For School Nutrition – Michelle Hill (Herberger 2) Break
9:15-10:15 AM	<ol> <li>Sessions Block 9         <ol> <li>Embracing Plant-Based: A Movement on the Rise – Jodi Miller Gruhn (Opportunities Suite)</li> <li>Food Safety Fundamentals – Michelle Hill (Stockinger Suite)</li> <li>Save the Food: Feeding Kids Without the Waste – Kira Berglund, Jenny Kedward (Wilson Suite)</li> <li>School Finance 2.0 – John Morstad, Tracey Fiereck (Herberger 1)</li> <li>Menu Mastery: Uncovering and Addressing Common Menu Planning Blunders – Megan LeClaire, Amanda Middaugh (Herberger 2)</li> </ol> </li> </ol>
10:15-10:30 AM	Break
10:30 AM-12:00 PM	Closing General Session-April Lewis, Installation of Board, and Scholarship Fund Raffle Drawing (Terry Haws A) Thank you for sponsoring, School Nutrition Directors of Minnesota Group!