## MSNA 2025 Annual Conference | Schedule Outline

All sessions held at the Mayo Civic Center in Rochester, MN. \*Schedule subject to change. Check website for latest updates.



Sunday, August 3			
Registration Open 7:15 – 9:15 AM (SUNDAY REGISTRANTS ONLY)			
2:00 – 5:00 PM (Open to All Registrants, Mayo Civic Center)			
8:00 AM-12:00 PM	ServSafe 4-Hour Renewal Course / ServSafe 8-Hour Course Part 1 (Mayo Civic Center)		
	(Limited Spots Available, Separate Registration Required)		
12:30-4:30 PM	ServSafe 8-Hour Course Part 2 & Exam (Mayo Civic Center)		
1:00-4:30 PM	SNS Exam (Mayo Civic Center, Separate Registration Required)		
4:30-6:00 PM	House of Delegates (Mayo Civic Center)		

Monday, August 4   Registration Open 7:00 AM-4:30 PM (Mayo Civic Center)		
7:00-8:15 AM	Breakfast (Mayo Civic Center)	
7:00-8:15 AM	First Timer's Session – Ashley Schneider and Emily Malone	
8:15-9:15 AM	<ul> <li>Sessions Block 1</li> <li>1. School Nutrition Policy: Legislative Updates &amp; Advocacy Insights – Darcy Steuber &amp; Sam Walseth</li> <li>2. Emergency Planning in your Kitchen – Jackie DeRoma</li> <li>3. Two Bite Club – Lori Underdahl</li> <li>4. What I Wish I Knew when I Became a New Food Service Director 1.0 – Sarah Motl &amp; Danaca Jensen</li> <li>5. Do I Really Need A Formal Contract With My Distributor? And How Do I Get It Done? – Laura Metzger</li> </ul>	
9:15-9:30	Break	
AM 9:30-10:30	Sessions Block 2	
AM	<ol> <li>School Nutrition Solicitation Documents – Aaron Krulc</li> <li>To the Point Kitchen Safety 2.0 – Royal Dahlstrom</li> <li>From Scratch to Smart: Leveraging AI in School Nutrition – Maria Amerman</li> <li>Pushing Beyond the Cafeteria with Farm to School – Jayme Anderson</li> <li>Navigating Special Diets in School Nutrition Programs – Jenna Kiepke, Megan LeClair, &amp; Lexi Reinarts</li> </ol>	
10:30 AM-	Opening Comments, Updates, and Keynote Kathy Parry (Mayo Civic Center)	
12:00 PM		
12:00-1:30 PM	Lunch (Includes Awards Presentation, Mayo Civic Center)	
1:30-2:30	Sessions Block 3	
PM	<ol> <li>USDA Donated Foods Diversion Deep Five – Aaron Krulc</li> <li>Let's talk about it: Summary of USDA's Updates to the School Nutrition Standards – Jenna Kiepke, Megan LeClair, &amp; Lexi Reinarts</li> <li>Tired of Training Your Staff by Yourself? Learn How Other Directors Do It. – Jeanine Bowman</li> <li>Building Versatile Speed Scratch Recipes for Busy K12 Kitchens – Susie Berglund</li> <li>Ta the Dairt Vikehon Cofety 2 O (Consert of Offering) – Devel Debletoner</li> </ol>	
2:30-2:45	5. To the Point Kitchen Safety 2.0 (Second Offering) – Royal Dahlstrom Break	
PM		
2:45-3:45	Sessions Block 4	
PM	<ol> <li>Hot Topics for Directors! A Roundtable Discussion – Michelle Sagedahl</li> <li>Procurement Forecasting – Aaron Krulc</li> <li>Site Manager's Guide to Avoiding Common Review Findings – Noelle Schrankler</li> <li>Professional Standards and Training Guidelines – Cheryl Pick</li> <li>To the Point Kitchen Safety 2.0 (Second Offering) – Royal Dahlstrom</li> </ol>	
3:45-4:00 PM	Break	
4:00-5:00 PM	<ul> <li>Sessions Block 5</li> <li>1. A Balanced Diet: Nourishing your work and personal life – Ann Lovcik &amp; Alex Gaustad</li> <li>2. Navigating Dairy: From Added Sugars to Allergies – Haley Miskowiec, RD, LD</li> <li>3. Maximize your membership with communications &amp; promo tools – Emily Sorensen</li> <li>4. Deep Dive with Kathy Parry – Kathy Parry</li> </ul>	



Tuesday, August 5   Registration Open 7:00 AM-3:30 PM (Mayo Civic Center)		
vic Center)		
9:15 AM-2:00 PM		
9:15-11:15 AM		
11:30 AM -2:00 PM		
Breakfast (Mayo Civic Center)		
Elite Member/Director Breakfast (Location TBD)		
Sessions Block 6		
1. I Am Safe: Mind-Body Practices for Stress-Management – Chris Mignogna		
2. Navigating the New Meal Pattern Requirements: Strategies for Success Within the Cafeteria and Beyond		
– Gail Anderson & Jenna Kiepke		
3. Commodity Connections: A Roundtable on Maximizing USDA Foods in School Nutrition – Tony Rank &		
Allison Loomis		
4. Procurement Power: Ace the USDA Child Nutrition Programs Procurement Review – Austin Bork		
5. Food Safety Fundamentals – Michelle Hill		
Break		
Sessions Block 7		
1. From Science Fiction to School Kitchens: The Power of Al in Food Service – Chris Kamarianakis		
<ol> <li>I Am Safe: Mind-Body Practices for Stress-Management (Second Offering) – Chris Mignogna</li> <li>Food Safety Fundamentals (Second Offering) – Michelle Hill</li> </ol>		
4. PERA: From Hire to Retire – Stacy Martin		
Break		
Sessions Block 8		
<ol> <li>Budget-Friendly Plant-Based Proteins for School Meals – Jodi Miller Gruhn</li> </ol>		
<ol> <li>Allergen Management for School Nutrition – Michelle Hill</li> </ol>		
3. From Science Fiction to School Kitchens: The Power of AI in Food Service (Second Offering) – Chris		
Kamarianakis		
4. PERA: From Hire to Retire (Second Offering) – Stacy Martin		
Exhibit Show (see hours above)		
Nutrition Champions Challenge – Ashley Schneider		
Offsite Tours		
1. Hidden Streams Farm		
2. Bishop Elementary Kitchen		
Registration Open 7:00 AM-12:00 PM (Mayo Civic Center)		
Wellness Walk Led by Experience Rochester (Mayo Civic Center)		
Breakfast (Mayo Civic Center)		
Sessions Block 9		
1. Myth Busting Farm to School and Creative Solutions on how to navigate it Successfully – Sara George,		
Carrie Frank, and Jayme Anderson		
2. Eating With Your Eyes- Promoting Your Program Through Food Photography – Laura Wacker-Hansen		
3. Offer Versus Serve – Nicole Barron		
Break		

9.00-9.15 AM	Break
9:15-10:15 AM	Sessions Block 10
	1. Maximize Commodities and Reduce Food Waste Using New Tools and Resources – Megan Flynn, MPH,
	RD
	2. What I Wish I Knew when I Became a New Food Service Director 2.0 – Sarah Motl
	3. Cheese Essentials: From Basics to Culinary Excellence – Maggie Maggio
	4. Cultivate Collaboration and Innovation in your Future – Sue Malesa & Jennifer Walters
	5. Offer Versus Serve (Second Offering) – Nicole Barron
10:15-10:30 AM	Break

10:30 AM-12:00 PM Closing General Session- Ray McElroy & Scholarship Fund Raffle Final Drawing & Pick-Up (Mayo Civic Center)