



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, Grand Lobby South, 1st Floor, Mayo Civic Center) 2:00 – 5:00 PM (Open to All Registrants, Grand Lobby West, 1st Floor, Mayo Civic Center)	
8:00 AM-12:00 PM	ServSafe 4-Hour Renewal Course / ServSafe 8-Hour Course Part 1 (Suite 109, 1 st Floor, Mayo Civic Center) (Limited Spots Available, Separate Registration Required)
11:30 AM-1:00 PM	Spice Class – Ted Norgaard (Suite 106)
12:30-5:00 PM	ServSafe 8-Hour Course Part 2 & Exam (Suite 109, 1 st Floor, Mayo Civic Center)
1:00-4:30 PM	SNS Exam (Suite 107, 1 st Floor, Mayo Civic Center, Separate Registration Required)
1:30-3:00 PM	Spice Class (Second Offering)– Ted Norgaard (Suite 106)
4:30-6:00 PM	House of Delegates (Suite 110, 1 st Floor, Mayo Civic Center)

Monday, August 4 Registration Open 7:00 AM-4:30 PM (Grand Lobby West, 1st Floor, Mayo Civic Center) First Timer's Lounge Open 8:30 AM-3:30 PM (Suite 106, 1st Floor, Mayo Civic Center)	
7:00-8:15 AM	Breakfast (Ballroom/Ballroom Lobby, 2 nd Floor, Mayo Civic Center)
7:00-8:15 AM	First Timer's Session & Breakfast – Ashley Schneider and Emily Malone (Suite 104-105, 1 st Floor, Mayo Civic Center)
8:15-9:15 AM	Sessions Block 1 (All sessions are on 1 st floor) <ol style="list-style-type: none"> 1. School Nutrition Policy: Legislative Updates & Advocacy Insights – Darcy Stueber & Sam Walseth (Suite 112) 2. Emergency Planning in your Kitchen – Jackie DeRoma & Dustin Vincent (Suite 112) 3. Two Bite Club – Lori Underdahl (Suite 113) 4. What I Wish I Knew when I Became a New Food Service Director 1.0 – Sarah Motl & Danaca Jensen (Suite 111) offered Wed. @ 9:15) 5. Do I Really Need A Formal Contract With My Distributor? And How Do I Get It Done? – Laura Metzger (Suite 111)
9:15-9:30 AM	Break
9:30-10:30 AM	Sessions Block 2 (All sessions are on 1 st floor) <ol style="list-style-type: none"> 1. School Nutrition Solicitation Documents – Aaron Krulc (Suite 112) 2. To the Point Kitchen Safety 2.0 – Royal Dahlstrom (Suite 109, Repeated @ 1:30 and 2:45 PM) 3. From Scratch to Smart: Leveraging AI in School Nutrition – Maria Amerman (Suite 113) 4. Pushing Beyond the Cafeteria with Farm to School – Jayme Anderson & Kate Seybold (Suite 110-111) 5. Navigating Special Diets in School Nutrition Programs – Jenna Kiepke, Megan LeClair, & Lexi Reinarts (Suite 114)
10:30 AM-12:00 PM	Opening Comments, Updates, and Keynote Kathy Parry (Ballroom, 2 nd Floor, Mayo Civic Center)
12:00-1:30 PM	Lunch (Includes Awards Presentation, Ballroom, 2 nd Floor, Mayo Civic Center)  
1:30-2:30 PM	Sessions Block 3 (All sessions are on 1 st floor) <ol style="list-style-type: none"> 1. USDA Donated Foods Diversion Deep Dive – Aaron Krulc (Suite 112) 2. Let's Talk About It: Summary of USDA's Updates to the School Nutrition Standards – Jenna Kiepke, Megan LeClair, & Lexi Reinarts (Suite 113) 3. Tired of Training Your Staff by Yourself? Learn How Other Directors Do It. – Jeanine Bowman & Margaret Flemming (Suite 109) 4. Building Versatile Speed Scratch Recipes for Busy K12 Kitchens – Susie Berglund (Suite 110-111) 5. To the Point Kitchen Safety 2.0 (Second Offering) – Royal Dahlstrom (Suite 114, Also offered at 9:30 AM & repeated @ 2:45 PM)
2:30-2:45 PM	Break
2:45-3:45 PM	Sessions Block 4 (All sessions are on 1 st floor) <ol style="list-style-type: none"> 1. Hot Topics for Directors! A Roundtable Discussion – Michelle Sagedahl (Suite 109) 2. Procurement Forecasting – Aaron Krulc (Suite 112) 3. Site Manager's Guide to Avoiding Common Review Findings – Noelle Schrankler & Natasha Lemke (Suite 110-111) 4. Professional Standards and Training Guidelines – Cheryl Pick (Suite 113)

	5. To the Point Kitchen Safety 2.0 (Second Offering) – Royal Dahlstrom (Suite 114, Also offered at 9:30 AM & 1:30 PM)
3:45-4:00 PM	<i>Refreshment Break</i>
4:00-5:00 PM	Sessions Block 5 (All sessions are on 1 st floor) <ol style="list-style-type: none"> 1. A Balanced Diet: Nourishing Your Work and Personal Life – Ann Lovcik & Alex Gaustad (Suite 112) 2. Navigating Dairy: From Added Sugars to Allergies – Haley Miskowiec (Suite 113) 3. Maximize Your Membership with Communications & Promo Tools – Emily Sorensen (Suite 110-111) 4. Healing Harvest: From Farm to Table - Cooking Demo & Nutrition Tips – Meiping Liu (Suite 114)
5:00-7:00 PM	Welcome Reception (Grand Lobby South, 1 st Floor, Mayo Civic Center) <div>               </div>


Tuesday, August 5 Registration Open 7:00 AM-3:30 PM (Grand Lobby West, 1st Floor, Mayo Civic Center) First Timer's Lounge Open 7:00 AM-3:30 PM (Suite 106, 1st Floor, Mayo Civic Center)	
Exhibit Show (Exhibit Hall, 1st Floor, Mayo Civic Center) Food Show 9:15 AM-2:00 PM Directors Only 9:15-11:15 AM All Attendees 11:30 AM -2:00 PM	
7:00-8:15 AM	Breakfast (Ballroom/Ballroom Lobby, 2 nd Floor, Mayo Civic Center)
7:15-8:30 AM	Elite Member/Director Breakfast (Suite 104-105, 1 st Floor, Mayo Civic Center)
8:00-9:00 AM	Sessions Block 6 (All sessions are on 1 st floor) <ol style="list-style-type: none"> 1. I Am Safe: Mind-Body Practices for Stress-Management – Chris Mignogna & Kathy Flaminio (Suite 112, Repeated @ 9:15 AM) 2. Navigating the New Meal Pattern Requirements: Strategies for Success Within the Cafeteria and Beyond – Gail Anderson, Jenna Kiepke, Terri Swartout (Suite 110-111) 3. Commodity Connections: A Roundtable on Maximizing USDA Foods in School Nutrition – Tony Rank, Allison Loomis, & Donna Paulson (Suite 109) 4. Procurement Power: Ace the USDA Child Nutrition Programs Procurement Review – Austin Bork & Skye Healy (Suite 113) 5. Food Safety Fundamentals – Michelle Hill (Suite 114, Repeated @ 9:15 AM)
9:00-9:15 AM	<i>Refreshment Break</i>
9:15-10:15 AM	Sessions Block 7 (All sessions are on 1 st floor) <ol style="list-style-type: none"> 1. From Science Fiction to School Kitchens: The Power of AI in Food Service – Chris Kamarianakis (Suite 113, Repeated @ 10:30 AM) 2. I Am Safe: Mind-Body Practices for Stress-Management (Second Offering) – Chris Mignogna & Kathy Flaminio (Suite 112, Also offered at 8:00 AM) 3. Food Safety Fundamentals (Second Offering) – Michelle Hill (Suite 114, Also offered at 8:00 AM) 4. PERA: From Hire to Retire – Stacy Martin (Suite 110-111, , Repeated @ 10:30 AM)
10:15-10:30 AM	<i>Refreshment Break</i>
10:30-11:30 AM	Sessions Block 8 (All sessions are on 1 st floor) <ol style="list-style-type: none"> 1. Budget-Friendly Plant-Based Proteins for School Meals – Jodi Miller Gruhn (Suite 114) 2. Allergen Management for School Nutrition – Michelle Hill (Suite 112) 3. From Science Fiction to School Kitchens: The Power of AI in Food Service (Second Offering) – Chris Kamarianakis (Suite 113, Also offered @ 9:15 AM) 4. PERA: From Hire to Retire (Second Offering) – Stacy Martin (Suite 110-111, Also offered @ 9:15 AM)
11:30-2:00 PM	Exhibit Show (see hours above)
2:15-3:30 PM	MSNA Champions Challenge – Ashley Schneider (Ballroom, 1 st Floor, Mayo Civic Center)
4:00-5:00/6:00 PM	Offsite Tours (Meet at Registration at 3:30 PM) <ol style="list-style-type: none"> 1. Hidden Stream Farm 2. Bishop Elementary Kitchen
5:00-8:00 PM	Rochester Scavenger Hunt
Wednesday, August 6 Registration Open 7:00 AM-12:00 PM (Grand Lobby West, 1st Floor, Mayo Civic Center) First Timer's Lounge Open 7:00 AM-12:00 PM (Suite 106, 1st Floor, Mayo Civic Center)	
6:45-7:30 AM	Fitness Boot Camp (Grand Lobby South, 1 st Floor, Mayo Civic Center)

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7:00-7:45 AM	Wellness Walk Led by Experience Rochester (Meet at Registration, Grand Lobby West, 1 st Floor, Mayo Civic Center)
7:00-7:45 AM	Yoga (Ballroom Lobby South, 2 nd Floor, Mayo Civic Center)
7:00-8:00 AM	Breakfast (Ballroom, 2 nd Floor, Mayo Civic Center) 
8:00-9:00 AM	<p>Sessions Block 9 (All sessions are on 1st floor)</p> <ol style="list-style-type: none"> 1. Myth Busting Farm to School and Creative Solutions on how to navigate it Successfully – Sara George, Carrie Frank, Jayme Anderson, Jane Jewett, & Cheryl Pick (Suite 112) 2. Eating With Your Eyes- Promoting Your Program Through Food Photography – Laura Wacker-Hansen (Suite 113) 3. Offer Versus Serve – Nicole Barron & Kara Strandlund (Suite 110-111, Repeated @ 9:15 AM) 4. Nourishing the Future: The Power of Plant-Based, Vegetable-Rich Nutrition for Kids – Jengyu Lai (Suite 114)
9:00-9:15 AM	<i>Refreshment Break</i>
9:15-10:15 AM	<p>Sessions Block 10 (All sessions are on 1st floor)</p> <ol style="list-style-type: none"> 1. Maximize Commodities and Reduce Food Waste Using New Tools and Resources – Megan Flynn, Brianna Caverzagie, Bridget Lehn, Jackie DeRoma, & Jeremy Kurth (Suite 114) 2. What I Wish I Knew When I Became a New Food Service Director 2.0 – Sarah Motl & Danaca Jensen (Suite 109) 3. Cheese Essentials: From Basics to Culinary Excellence – Maggie Maggio (Suite 113) 4. Cultivate Collaboration and Innovation in your Future – Sue Malesa & Jennifer Walters (Suite 112) 5. Offer Versus Serve (Second Offering) – Nicole Barron & Kara Strandlund (Suite 110-111, Also offered @ 8:00 AM)
10:15-10:30 AM	<i>Break</i>
10:30 AM-12:00 PM	Closing General Session- Installation of 2025-2026 Board, To Boldly Go featuring Ray McElroy & Scholarship Fund Raffle Final Drawing & Pick-Up (Ballroom, 2 nd Floor, Mayo Civic Center)