



Annual Conference Session Suggestions

2025 Survey Feedback

“Please let us know what education session topics you would like to see offered in the future:”

- 1. Scratch Cooking Skills**
 - a. Standardized recipe building
 - b. Spice pairing & flavor boosts
 - c. Knife skills & safety
 - d. Speed-scratch techniques
- 2. Director Roundtables & MDE Updates**
 - a. Longer director roundtables
 - b. MDE multi-topic briefings
 - c. Open Q&A with MDE
 - d. Peer-to-peer problem solving
- 3. Procurement & Commodities**
 - a. Procurement reviews & FBG
 - b. USDA Foods diversion
 - c. Buy American compliance
 - d. Policy/code change impacts
- 4. People Management**
 - a. Difficult staff conversations
 - b. Team dynamics & buy-in
 - c. Communication skills
 - d. Customer service refreshers
- 5. AI in Nutrition**
 - a. Hands-on AI (with laptops)
 - b. Menu planning use cases
 - c. POS/apps workflow tips
 - d. Practical “how-to” labs

6. Menu & Marketing

- a. Participation growth tactics
- b. Special menu days playbook
- c. Social media & photography
- d. Parent/community outreach

7. Emergency Preparedness

- a. Kitchen emergency planning
- b. Crisis response procedures
- c. Staff training checklists
- d. Safety drills & roles

8. Allergen Training

- a. Special diets workflow
- b. Allergen updates & labeling
- c. Cross-contact prevention
- d. Documentation practices

9. OVS & Production

- a. OVS essentials
- b. Production records 101
- c. Portioning & sanitation
- d. Thermometer use & logs

10. Budget & Forecasting

- a. Building a program budget
- b. Forecasting tools & methods
- c. Cost controls & KPIs
- d. Data-driven purchasing