

MSNA 2026 Annual Conference | Schedule Outline



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

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

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| Sunday, August 2 | |
| Registration Open 7:15 – 9:15 AM (SUNDAY REGISTRANTS ONLY) | |
| 1:00 – 5:00 PM (Open to All Registrants, RECC) | |
| 8:00 AM-12:00 PM | ServSafe 4-Hour Renewal Course / ServSafe 8-Hour Course Part 1 (RECC) <i>(Limited Spots – Separate Registration Required)</i> |
| 11:30 AM-1:00 PM | Spice Class – Ted Norgaard <i>(Limited Spots – Separate Registration Required)</i> |
| 12:30-5:00 PM | ServSafe 8-Hour Course Part 2 & Exam (RECC) <i>(Limited Spots – Separate Registration Required)</i> |
| 1:30 PM-3:00 PM | Spice Class – Ted Norgaard <i>(Limited Spots – Separate Registration Required)</i> |
| Monday, August 3 Registration Open 7:00 AM-4:30 PM (RECC) | |
| 7:00-8:30 AM | Breakfast (Glenn Carlson, RECC) |
| 8:00-9:00 AM | Sessions Block 1 <ol style="list-style-type: none"> 1. The Secret Sauce of Service – Jess Peña, Kim Hinrichs (Herberger 1) 2. School Nutrition Policy: Legislative Updates & Advocacy Insights – Darcy Stueber, Sam Walseth (Herberger 2) 3. Label Detectives: Solving the Mystery of Menu Crediting – Jenna Kiepke (Opportunities Suite) 4. School Finance 101 – John Morstad (Stockinger Suite) 5. Lettuce Celebrate! Special Menu Days Made Easy and Local – Kate Seybold (Wilson Suite) |
| 9:00-9:15 AM | <i>Break</i> |
| 9:15-10:15 AM | Sessions Block 2 <ol style="list-style-type: none"> 1. First Timer's Session – Glen Ritter, Ross Larson (Terry Haws A) 2. Ensuring Compliance For Multi-Site Sponsors – Kara Strandlund, Nicole Barron (Herberger 1) 3. I Am Safe: Mind-Body Coping Skills for School Nutrition Teams (First Offering) – Chrissy Mignogna, Kathy Flaminio (Herberger 2) 4. Special Diet Requests: What's Required, What's Reasonable, and What's Next? – Jenna Kiepke (Opportunities Suite) 5. Say What You See: Coaching for Behavior Change in a Diverse Workforce – Maria Amerman (Stockinger Suite) 6. SNLM: Hot Topics for Directors, Assistant Directors, Coordinators, and Chefs – Kristi Frank (Wilson Suite) |
| 10:30 AM-12:15 PM | Opening Comments, Updates, and Keynote Cindra Kamphoff (Terry Haws A, RECC) |
| 12:15-1:30 PM | Lunch, featuring the Awards Presentation, Glenn Carlson, RECC |
| 1:30-2:30 PM | Sessions Block 3 <ol style="list-style-type: none"> 1. Serving a Secret Sauce: Applying the Franchise Model Drives Consistency, Productivity and Efficiency – Christie White (Terry Haws A) 2. What I Wish I Knew When I Became a New Food Director 1.0 – Sarah Motl, Danaca Jensen (Herberger 1) 3. The Culture Catalyst – Your Leadership Brand and Workplace Culture – Andrea Bolin (Herberger 2) 4. Farm to Kids MN Results Revealed! – Sara George, Kate Seybold, Jayme Anderson (Opportunities Suite) 5. Surviving: Outlasting, Adapting, and Making Smart Equipment Choices – Ann Lovcik, Alex Gaustad, John Jurichko, Tom Roberts (Stockinger Suite) 6. Is Your Local Chapter On Life Support? Here Are The Next Steps – Glen Ritter (Wilson Suite) |
| 2:30-2:45 PM | <i>Break</i> |
| 2:45-3:45 PM | Sessions Block 4 <ol style="list-style-type: none"> 1. Know Your Team: Understand Dynamics and What Drives Real Engagement – Angie Robinson (Herberger 1) 2. The Environment Dictates Your Tactics: Training Instinctive Responses in School Safety – Dustin Vincent (Herberger 2) 3. Speed Scratch Tips & Tricks with the Minnesota Mike's – Michael Herkowitz (Opportunities Suite) 4. I Am Safe: Mind-Body Coping Skills for School Nutrition Teams (Second Offering) – Chrissy Mignogna, Kathy Flaminio (Stockinger Suite) 5. Navigating Food Allergies Without Losing Your Mind – Melissa Anderson (Wilson Suite) |
| 3:30-5:00 PM | Speed Networking <i>(Separate Registration Required – Industry & Decision-Makers)</i> |
| 3:45-4:00 PM | <i>Break</i> |
| 4:00-5:00 PM | Sessions Block 5 <ol style="list-style-type: none"> 1. Master the Menu You Have: Commercial Equipment Skills That Drive Daily Success – Christie White (Terry Haws A) 2. Food Safety Fundamentals – Michelle Hill (Herberger 1) |

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| | <ol style="list-style-type: none"> 3. The Leadership Advantage: How Authentic Leaders Build Trust, Influence, and Results – Andrea Bolin (Herberger 2) 4. Water: The Most Overlooked Ingredient in School Nutrition – Deb Ross-Coen (Opportunities Suite) 5. From Farm to Lunch Tray: How to Make Protein Exciting, Understandable, and Kid-Approved – Lindsey Loken (Stockinger Suite) |
| 5:00-7:00 PM | Welcome Reception (RECC) – Includes first ten raffle basket drawings |

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| Tuesday, August 4 Registration Open 7:00 AM-3:30 PM (RECC) | |
| Exhibit Show (RECC) | |
| Food Show | 9:15 AM-2:00 PM |
| Directors Only | 9:15-11:15 AM |
| All Attendees | 11:30 AM -2:00 PM |
| 7:00-7:45 AM | Yoga with Marnie (Location TBD) (<i>Separate Registration Required</i>) |
| 7:00-8:15 AM | Breakfast (Glenn Carlson, RECC) |
| 7:15-8:30 AM | Elite Member/Director Breakfast (Location TBD) |
| 8:00-9:00 AM | Sessions Block 6 <ol style="list-style-type: none"> 1. Flavor Upgraded: Elevating K-12 Speed Scratch Meals with Spice Pairings – Warren DeShields (Herberger 1) 2. What I Wish I Knew When I Became a New Food Director 2.0 – Sarah Motl, Danaca Jensen (Herberger 2) 3. From Hire to Retire (First Offering) – Jenelle Thelen (Opportunities Suite) 4. Offer Versus Serve (First Offering) – Natasha Lemke, Danika Schweim (Stockinger Suite) 5. Considerations in Dishroom Design – Howard McCann (Wilson Suite) |
| 9:00-9:15 AM | <i>Break</i> |
| 9:15-10:15 AM | Sessions Block 7 <ol style="list-style-type: none"> 1. Supporting the Use of Traditional Indigenous Foods in the Child Nutrition Programs – Mace Fonoti, Erika Resendiz Alonso, Alex Gokee (Herberger 1) 2. Farm to School 101 – Kate Seybold (Herberger 2) 3. From Chaos to Flow: A Systems Approach to Stable Kitchens – Claire Nielsen (Opportunities Suite) 4. What Can MSNA Do For Me? – Emily Malone (Stockinger Suite) 5. Beyond the School Year: How Schools and State Partners Power SUN Bucks Success in Minnesota – Hannah Keuler, Janet Hunt (Wilson Suite) |
| 10:15-10:30 AM | <i>Break</i> |
| 10:30-11:30 AM | Sessions Block 8 <ol style="list-style-type: none"> 1. Smart Swaps for School Meals: Navigating Dairy Options and New Nutrition Standards – Haley Miskowiec (Herberger 1) 2. Building Stronger School Nutrition Teams: Recruitment, Retention, and Difficult Conversations – Adam Rosen (Herberger 2) 3. Offer Versus Serve (Second Offering) – Natasha Lemke, Danika Schweim (Stockinger Suite) 4. From Hire to Retire (Second Offering) – Jenelle Thelen (Wilson Suite) |
| 11:30-2:00 PM | Exhibit Show (see hours above) |
| 2:15-3:45 PM | Melon Mayhem: Team Challenge Showdown (Includes five raffle basket drawings) – Ashley Schneider, Jess Peña (Glenn Carlson) |
| 3:30-5:30 PM | Farm-to-School Culinary Training (Zepole, 3339 W St Germain St Suite 210, St Cloud, MN 56301) (<i>Separate Registration Required</i>) |

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| Wednesday, August 5 Registration Open 7:00 AM-12:00 PM (RECC) | |
| 6:45-7:30 AM | Fitness Bootcamp – Led by Callie Neumann (<i>Separate Registration Required</i>) |
| 7:00-7:45 AM | Wellness Walk – Led by Visit St. Cloud (RECC) (<i>Separate Registration Required</i>) |
| 7:00-8:30 AM | Breakfast (Business Meeting, Glenn Carlson, RECC) |
| 8:00-9:00 AM | Sessions Block 9 <ol style="list-style-type: none"> 1. USDA Foods in Schools: Basics, Deeper Dive, and Additional Resources – Tony Rank (Herberger 1) 2. School Nutrition Specialist (SNS) Exam Prep: Introduction and Guided Study – Abbie Masciangelo (Herberger 2) 3. Allergen Management for School Nutrition – Michelle Hill (Opportunities Suite) 4. To The Point Kitchen Safety 2.0 (First Offering) – Royal Dahlstrom (Stockinger Suite) 5. It's Your Moment to Gro: Farm to Tray with Indoor Hydroponics – Kyle Jacobson, Darcy Stueber, Jackie DeRoma, Sue Malesa (Wilson Suite) |
| 9:00-9:15 AM | <i>Break</i> |
| 9:15-10:15 AM | Sessions Block 10 |

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| | <ol style="list-style-type: none">1. Eating with Your Eyes: Promoting Your Program Through Food Photography – Laura Wacker (Herberger 1)2. Managing School Nutrition Funds with Confidence – TBD (Herberger 2)3. Operations: Mission Possible – Bjorn Solberg, Shannon Nowak (Opportunities Suite)4. To The Point Kitchen Safety 2.0 (Second Offering) – Royal Dahlstrom (Stockinger Suite)5. Procurement Handbook Highlights: Tools, Tips, and Available Resources for SFAs – Austin Bork (Wilson Suite) |
| 10:15-10:30 AM | <i>Break</i> |
| 10:30 AM-12:00 PM | Closing General Session – Keynote Chris Egert, Installation of Officers, & Scholarship Fund Raffle Final Drawing & Pick-Up (Terry Haws A, RECC) |