



COLORADO
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ASSOCIATION

Feeding Bodies. Fueling Minds.™

May/June 2018 Newsletter

Healthy Bites

IN THIS ISSUE

- President's Letter
- SB18-013 Update
- NLC 2018
- Tater Tot Breakfast Bowl Recipe
- CSNA 2018 Summer Conference Details

SAVE THE DATE

- CSNA Summer Conf
Loveland, CO
June 13-14 2018
- ANC
Las Vegas, NV
July 9-12 2018
- CSNA Industry Seminar
Beaver Creek, CO
October 3-5 2018

Thank you for your support!

Message From the President

It is with great pleasure that I would like to share a few highlights of association activities since our last newsletter.



CSNA Summer Conference – Can you believe it? Summer conference on June 13th & 14th is right around the corner! Our conference planning committee has been hard at work loading the schedule with diverse educational sessions, fun networking opportunities and of course our large food show and Chef's Challenge! Registration opened March 1st and as of May 18th we are at 375 attendees. Our booths are also almost sold out with only 4 booth spaces available. If you have not registered, please head over to our website soon to do so. With the variety of learning and networking opportunities, this is a conference not to be missed. I look forward to seeing everyone there!

Industry Conference – Speaking of conferences, our 3rd annual industry conference will be held on October 3-5th at the Westin Riverfront in Beaver Creek, CO. With a theme of "Strengthening Partnerships", we will network and learn about how to work seamlessly together with all of our partners. Our event will kick off after a quick drive up the hill from the Commodity Food Show put on by CDHS in Westminster with a networking hour and friendly Food Challenge. The popular Industry "Speed-Dating," panel educational breakouts and Silent and Live Auction will be highlights of the event. If you are a director, assistant director, or chef please make sure to mark your calendar for this event.

Membership – CSNA has had some change in leadership on the Membership, Marketing and Fundraising Chair position. James Lesley has stepped up into the chair position and is already off to a great start! March membership is at 833, which is up 12 members from February 2018. To achieve SNA's Presidents goal 3% increase we need to increase membership by 134 members by the end of July 2018. CSNA's school district owned membership accounts for 70% of our total membership and is up 6 members from February 2018.

SNA Strategic Planning – I had the honor of joining many great leaders from SNA for their strategic planning session in January. I was able to learn first-hand the new strategies and forward thinking that our parent association is moving into the future with. I am excited to share that information with our state and am enthusiastic about the release of the new strategic plan at the SNA summer conference in July.

Jessica Gould, RD, SNS

2017-2018 CSNA President



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WE DID IT!!

SB18-013 is on the way to the Governors desk. Thanks to everyone's hard work families of children on reduced status will no longer have to worry about covering the \$0.40 copay. The bill passed the House Education Committee on Monday, 5/8 on a vote of 6-5. The bill also passed the House Appropriations Committee on Monday on a vote of 9-4. And then Tuesday May 9th, the bill passed third and final reading in the House on a party line vote of 36-29!!!!

Thank you to each and every person who supported CSNA in this effort. This is a huge accomplishment and we could not have done it without everyone's support!!

Senate Bill SB18-013		36 AYE	29 NO	0 EXCUSED	0 ABSENT
MICHAELSON JENET		ARNOT	GARNETT	LONTINE	SIAS
Expand Child Nutrition School Lunch Protection Act		BECKER J	GWAL	LUNDEEN	SINGER
Third Reading of Bills - Final Passage		BECKER K	GRAY	MCKEAN	THURLOW
BILL		BECKMAN	HAMMER	MCLACHLAN	VALDEZ
		BENAVIDEZ	HANSEN	MELTON	VAN WINKLE
		BRIDGES	HEROD	MICHAELSON JENET	WEISSMAN
		BUCK	HOOTON	NEVILLE P.	WILLET
		BUCKNER	HUMPHREY	PABON	WILLIAMS D.
		CARVER	JACKSON	PETTERSEN	WILSON
		CATLIN	KENNEDY	RANKIN	WINKLER
		COLEMAN	KRAFT-THARP	RANSON	WINTER
		COVARRUBIAS	LANDGRAF	REYHER	WIST
		DANIELSON	LAWRENCE	ROBERTS	YOUNG
		ESGAR	LEE	ROSENTHAL	SPEAKER
		EVERETT	LEONARD	SANE	
		EXUM	LEWIS	SALAZAR	
		FOOTE	LITON	SANDRIDGE	





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CSNA ELECTION RESULTS AND NLC / FUTURE LEADERS



CSNA is thrilled to announce Kara Sample as Vice President of CSNA 2018/19! We would also like to thank Katie Cossette for stepping forward in this election. We are grateful to have a strong membership with so many qualified candidates.

Message from Kara: " I am thrilled and honored to have been selected as the incoming Vice President of CSNA. Thank you for your support and trust. I look forward to working with you all to continue to nourish children across the state of Colorado!

Shanna Williams and Katie Cossette were selected as CSNA's 2018 Future Leaders and attended the SNA Conference in Long Beach.

The National Leadership Conference (NLC) provides current and future state and national leaders the opportunity to learn critical information about successfully leading a nonprofit association, to network with other leaders from across the country, and to gain new skills to become a more effective and engaging leader.





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Tater Tot Breakfast Bowl

Submitted by Matt Poling

Greeley Weld 6 Chef

Ask a grade school-aged child what their favorite foods are, or what they want to see on the cafeteria menu, and you'll hear the ubiquitous "Chicken Nuggets!" or "{insert fried food here}!" Well, there's a way to satisfy that craving for seemingly unhealthy comfort food, and at the same time fill their bellies with nutritious protein and keep them satiated for their day of learnin'. There are several products out there in the CN world that border the line between meeting guidelines, and making the RDN on your staff cringe at the amount of saturated fat on the nutrition panel.

Enter the delicious, yet historically un-healthy Tater Tot. We now live in a child nutrition world that

offers *healthier* versions of our old-time favorites, thanks to some extensive R&D from our friendly food manufacturers. Eager to increase participation, as well as offer some fun new menu items, the fine menu planning staff at Greeley-Evans District 6 took advantage of this with our Tater Tot Breakfast Bowl (think of it as Tot-chos with a breakfast spin)! We use our house-made super-secret recipe for cheddar cheese sauce (ask us and we'll give it to you), although you can use any CN-label cheese sauce for this application. Your M/MA mileage may vary. The tater tots we use are a "hash brown round", we'll let you figure out which one is best for your budget and menu needs. Add scrambled eggs and some jalapeño slices, a dollop of salsa (again, house-made is best here) and you've got yourself a winner. Our cost for this bowl hovers around 50¢ not including milk, etc., and we menu it for *Breakfast For Lunch*. Feel free to experiment with variations on a theme, we know every district has different budget constraints, as well as different student populations.

Tater Tot Breakfast Bowl-10 servings

Tater Tots	2 pounds
Cheese Sauce	10 ounces
Liquid Egg	10 ounces
Salsa	5 ounces
Shredded Cheddar	5 ounces
Sliced Jalapeños	5 ounces

INSTRUCTIONS:

- Pour liquid egg into a sprayed 2" hotel pan.
- Cook at 350°F for 20 min (stir once after 15 min).
- Heat tater tots on a sprayed sheet pan in preheated oven set to 400°F for about 15-20 minutes (until golden brown and sizzlin')
- Place tots in to a 2" hotel pan and place on line for service
- Heat Cheddar Cheese Sauce in the steamer until temperature reaches 165°F (about 30 minutes)
- Place on steamtable for service
- Place about 3 ounces of tater tots in a paper boat
- Top with 1/4 cup scrambled eggs and 1 oz cheese sauce, sprinkle .5 oz of cheddar cheese. Optional: Sliced Jalapeños and salsa



Letter from CSNA Pres-Elect and 2018 Conference Chair, Erika Edwards

We are just weeks away from the CSNA Annual Summer Conference! We are returning to the Embassy Suites in Loveland, Colorado for an exciting two days that will energize and reenergize you. The agenda is jam-packed with education sessions, networking opportunities and a food and equipment show that will introduce you to new products and solutions for your program.

This year's theme *Impact and Innovation: A New View of School Meals* puts focus on the broad positive impact that school meals have on our students and the innovations that our colleagues are making to provide the next generation with the nourishment they need to succeed. I hope that each one of our attendees leaves with a sense of the impact they have on children's lives each day and some inspired and innovative ideas to implement in your schools. School meals are in the spotlight and as school nutrition professionals; we have the power to truly showcase what school meals mean to our students.

On Tuesday, we are excited to host two pre-conference sessions and also the SNS Exam. Each of these classes and the exam will be at the Embassy Suites on Tuesday, 1:00-5:00pm. The first pre-con is the SNP Academy and the second is Schools as Nutrition Hubs brought to us by the We kick-off the event Wednesday with our keynote speaker Meaghan Johnson who will provide some insight and energy into working with our diverse teams. Next, you'll choose from a wide array of breakout sessions to cover every aspect of implementing a successful and impactful program each year. Check out the descriptions of each of these sessions below.

On Wednesday evening join us outside for our 5th Annual Chef's Challenge where some of our school nutrition chefs will compete for the coveted trophy in a Chopped-style event! An outdoor BBQ party complete with a BBQ dinner, lawn games, a DJ and a Cornhole Tournament, will follow the Chef's Challenge. It's sure to be a relaxing evening to catch up with friends and colleagues.

On Thursday, join us for more insightful breakout sessions and the Exhibit Floor showcasing new food, equipment and technology products to take your program to the next level. Don't forget to purchase your raffle tickets and stay through the end of the closing session to see if you're a winner.

I want to say thank you to our industry partners who continue to support our association year after year through membership, exhibiting at our annual show, sponsorship and work on our committees. We could not do this without you and so appreciate you!

They say it takes a village and this event is no different. Thank you to everyone who has worked to bring this event to fruition! Amy Faricy and the members of the Industry Committee have worked to create an exciting Chef's Challenge and Exhibit Floor. Kara Sample and members of the Conference and Education Committee have created a schedule of education sessions that are sure to bring new ideas to your programs.

Erika Edwards, MPH, SNS
CSNA President Elect 2017/18

Tuesday June 12, 2018

1:00 to 5:00	Pre-Cons: Mini SNP Academy for KM's or Schools as a Nutrition Hub
1:00 to 5:00	SNS Exam

Wednesday June 13, 2018

9:00 to 10:30	Opening General Session with Keynote Speaker Meagan Johnson and Sponsored by Dairy Max
10:45 to 11:45	Breakout Sessions #1
11:45 to 12:45	Lunch - Sponsored by Redstone
11:45 to 12:45	<i>Advisory Council School Nutrition Meet & Greet Lunch for Directors</i>
1:00 to 2:00	Breakout Sessions #2
2:15 to 3:15	Breakout Sessions #3
3:15 to 3:30	Snack Break – Sponsored by General Mills
3:30 to 4:30	Breakout Sessions #4
10:00 to 5:00	Exhibit hall available to vendors for Set-Up
5:00 to 5:30	Wellness Walk – Sponsored by Clif Bar
5:30 to 6:00	Networking Reception
6:00 to 7:00	Chef's Challenge – Sponsored by US Foods
7:00 to 10:00	BBQ Dinner & Lawn Games
7:30 to 9:30	Cornhole Tournament – Sponsored by LandOLakes

Thursday June 14, 2018

8:00 to 9:00	Breakout Sessions #5
9:15 to 10:15	Breakout Sessions #6
10:15 to 10:30	Ribbon Cutting 2018!
10:30 to 12:30	Exhibit hall open to Directors
10:30 to 11:30	Breakout Sessions #7
11:45 to 12:45	Breakout Sessions #8
12:45 to 2:30	Exhibit Hall Open to Everyone
2:45 to 4:15	Closing General Session
4:15 to 4:45	Raffle



CSNA Summer Conference June 13-14, 2018

2018 Class Descriptions

WEDNESDAY JUNE 13, 2018

10:45-11:45

****Team Building:** Loveland A,B

Every school nutrition program is comprised of teams, but what happens when a team is unable to cooperate? How do nutrition departments and individual kitchens promote cohesion within their teams? In this session, we will explore team dynamics, leadership, the benefits of a team building culture, and brainstorm ideas through case studies.

Aria Drexler

#3400 :Administration: All Audiences

Branding Concepts: Carter Lake A,B

Make your department stand out from the crowd by using various marketing strategies, making your product or service recognizable and desirable.

Matt Poling

#4120: Communications/Marketing: Director Audience

Divide & Conquer Your Farm to School Program: Big Thompson A, B

This class will talk about ways you can implement and sustain a farm to school program in your school district. Easy ways to partner with local farms, school staff, parents and students to create energy around providing local foods in your schools.

Shelly Allen, USDA Farm to School Task Force

#3200: Administration: Director Audience

Procurement: Aspen Daisy

Interested in learning how to 'rock' your procurement review? This session will include top review findings, solutions, and how to have a successful review.

Megan Johnson

#2400: Operations: Director Audience

****Kitchen Comfortability:** Elderberry

Get comfortable in your kitchen by learning the essential processes and skills that will drive success in your daily kitchen routine. You will also learn how to operate a safe and efficient kitchen to ensure a highly motivated staff.

Amanda Martin, Brandon Durio

#2130: Operations: Employee/Manager Audience

****New Kitchen Manager 101:** Goldenberry

This interactive class will cover the use of Meals Per Labor Hour to ensure kitchen efficiency, how meal equivalents are calculated, importance of training and documenting performance, evaluation basics including several useful tools for your use and much more!

Kim Kilgore

#2200: Operations: Employee/Manager Audience

CO Hunger Blueprint: Snowberry

The positive impacts of school nutrition are far-reaching for children, youth, and communities--improved health, higher graduation rates, long-term economic stability. Come learn about the CO Blueprint to End Hunger, a statewide plan to end hunger in every corner of our state---and your role in creating a healthier Colorado.

Jennifer Banyan

#1200/ 3100: Administration/Nutrition: All Audiences

WEDNESDAY JUNE 13, 2018

1:00-2:00

Accommodating Special Diets, The Team Approach: Loveland A,B

Involving parents, school nurses or other members of the school health team has many benefits in special meal accommodations. This session offers tips and best practices of utilizing the team approach in the planning of meals for children with disabilities.

Kristi Rolfsen, Amy Faricy, Becky Wiggins

#1160 : Nutrition: All Audiences

Program Assessment: Carter Lake A,B

You want your program to be better and you're not sure where to start. Learn the basics of assessing your operation against key performance indicators and best practices to get to the root causes of your challenges

Donna Wittrock, Tatia Prieto

#3000/ 3340: Administration: Director Audience

Summer Feeding Best Practices: Big Thompson A, B

Come to this session and learn from a panel of your colleagues as they share ideas, innovations and best practices for a successful summer program.

McKenna Pullen, Billie Theye, David Maki, Jen Peifer, Danielle Bock

#3200/ 4100: Administration/ Communications and Marketing: Director Audience

Customer Service: Aspen Daisy

This session will provide you with tips, tools, resources and strategies to develop amazing customer service skills in your department and recognize and reward employee excellence.

Anna Meza

#4130: Communications and Marketing: All Audiences

Food Systems & Agriculture: 101: Elderberry

Ever wonder where your food comes from? Start from the ground up and learn everything you need to know about farming as it relates to food systems and agriculture. This session will also set the stage for the following two sessions- Food Systems & Agricultural Systems: Manufacturing and Food Systems and Agriculture: Operations. NOTE- It is not required to attend all three of the Food Systems & Agricultural classes--they are all 'stand alone' educational sessions that can be combined into a learning track, as desired.

Natalie Leffler-Rehurek, Sarah Horowitz, Carlynn Fitzgerald, Sarah Kinney

#1000: Nutrition: All Audiences

Equipment Maintenance, Repair & Service: Goldenberry

Get the "Nuts and Bolts" on equipment. Learn administrative and service strategies to support safe, long term operation of your capital assets.

Molly Brandt, Jerry Jones

#3500: Administration: Director Audience

What to Expect During an Administrative Review: Snowberry

This session will provide a big picture overview of the Administrative Review process. We will review the most common finding from SY 2017-2018 and provide you with the tools and resources to start preparing for your review.

Kerri Link, Beth Wallace, Jody Williams

#3260: Administration: Director Audience

WEDNESDAY JUNE 13, 2018

2:15-3:15

Effective Leadership Skills: Loveland A,B

Overview of a few essential skill sets such as active listening and effective conflict resolution techniques to ensure you remain an effective leader.

Bre Riley, Caitlin Christensen

#3200/4000 : Administration/Communications and Marketing: All Audiences

Adult Learning Principles: Carter Lake A,B

Do you want your team to not only meet their hours for professional standards but also get engaged in the learning process and retain their knowledge? This session will explore some principles of adult learning, learning styles and give tips for making your next training event a winner.

Jeremy West

#3430: Administration: All Audiences

Mastering the Verification Process: Big Thompson A, B

Please join us for an overview of the annual verification process for free and reduced price meal applications. Learn how to properly select the verification sample pool, conduct confirmation reviews, notify families and understand what acceptable income or assistance program documentation looks like. Best practices from School Food Authorities across Colorado will be shared in efforts to improve household response rates and simplify the verification process.

Rachael Burnham

#3120: Administration: Director Audience

Excel Training: Aspen Daisy

In the spirit of working more efficiently and avoiding tedious, manual work, learn how to unlock Excel's full potential! Don't be the last person in your office to know Excel!

Katie Cossette

#3300: Administration: All Audiences

Food Systems & Agriculture: Manufacturing: Elderberry

This session will allow you to dive into food safety, production and processing/manufacturing as they relate to food systems and agriculture. This session also aligns with- Food Systems & Agriculture: 101 and Food Systems & Agriculture: Operations. NOTE- It is not required to attend all three of the Food Systems & Agricultural classes--they are all 'stand alone' educational sessions that can be combined into a learning track, as desired.

Natalie Leffler-Rehurek , Sarah Horowitz, Carlynn Fitzgerald, Sarah Kinney

#1000/2600: Nutrition/Operations: All Audiences

Solutions for Unpaid Meal Balances: Goldenberry

One of the hottest topics of debate currently in school nutrition is how Nutrition teams and districts are handling unpaid meal charges. What we know already is that Fund 21 can't pay for bad debt--and the General Fund would rather not. Join us for discussion of the latest trends in paying off and deferring student meal debt.

Danielle Bock, Lyza Shaw, Julie Hill

#3300: Administration: All Audiences

Kitchen Math: Snowberry

Participants will strengthen their kitchen math skills and be able to apply this to crediting food components, the Food Buying Guide, and complex recipe calculations.

Jon Padia, Jessica Wright

#1110/1140/1150: Operations: Director Audience

WEDNESDAY JUNE 13, 2018

3:30-4:30

"Use By"/"Best By"/"Expiration" Date Labeling + Nutrition Facts Labeling Updates: Loveland A,B

As school nutrition professionals, using Nutrition Facts labels and food product dating (i.e. "Use By," "Best By," "Expiration Date," etc.) is a fundamental part of our job. Come learn about upcoming changes to the Nutrition Facts label and decode the world of date labels.

Rebecca Robbins

#1300/2600 : Nutrition/Operations: All Audiences

Completing Production Records: Carter Lake A,B

Participants will understand the regulations for production records in school nutrition programs, and discuss best practices to strengthen record keeping skills.

Donna Kolkman, Panelists: Theresa Espinosa, Susan Hart, Jamie Humphrey

#2120: Operations: All Audiences

Meal Counting & Claiming: Big Thompson A, B

"Are you are counting and claiming your School Nutrition Program meals correctly and as efficiently as possible? Come learn the ins and outs of meal counting, eligibility documentation and recording, point of sale (POS) policies, claiming requirements and procedures, edit checks, and internal controls and monitoring."

Megan Meermans, Benjamin Wetherbee

#3310: Administration: Director Audience

****Selling Yourself:** Aspen Daisy

Learn how to sell yourself in an interview and find out if that dream job is the right fit for you.

Shanna Williams

#3400: Administration: Employee/Manager Audience

Food Systems & Agriculture: Operations: Elderberry

This session will allow you to dive into the world of farm to schools as it related to food systems and agriculture. The focus of this session will be placed on farm to school program operations and logistics. This session also aligns with- Food Systems & Agriculture: 101 and Food Systems & Agriculture: Manufacturing. NOTE- It is not required to attend all three of the Food Systems & Agricultural classes--they are all 'stand alone' educational sessions that can be combined into a learning track, as desired.

Natalie Leffler-Rehurek , Sarah Horowitz, Carlynn Fitzgerald, Sarah Kinney

#1130/2000: Nutrition/Operations: All Audiences

Offer vs. Serve: Goldenberry

This session will feature a panel with staff from two school districts and a Colorado Department of Education Office of School Nutrition staff member to present on Offer vs. Serve requirements, regulations, and best practices.

Denise Meredith, Ilene Agustin, Heather Tedeschi

#2200: Operations: Employee/Manager Audience

Conflict Resolution: Turning a Negative Into a Positive: Snowberry

Conflict is part of our daily work lives but it doesn't have to result in negativity if handled correctly – come learn how to turn negative conflict into positive outcomes!

Kim Kilgore

#3400: Administrative: All Audiences

THURSDAY JUNE 14, 2018

8:00-9:00

-Putting the Pieces Together with USDA Foods: Loveland A,B

This session will cover an overview of the USDA Food Program for new directors and managers. Participants will learn how this program can supplement their commercial food purchases using USDA Foods.

Nichelle Harris, Deborah Cameron

#3300 : Administration: All Audiences

-Creative Food Mix for All Ages: Aspen Daisy

Being creative in the School Nutrition arena can sometimes be difficult. This session will focusing on building your creativity skills to identify versatile ingredients and successful presentation strategies. Natalie Bryslan

#1000: Nutrition: All Audiences

- Food Blogging: Food Photos in a Snap: Using Food Photography to Market Your Program: Elderberry

Explore how leveraging food photography and joining in on the growing world of social media can enhance your menus and nutrition program. This session will guide participants through the art of amateur food photography and display its use in successfully marketing your school nutrition program.

Melissa Brunk

#4120: Marketing: All Audiences

- Food Waste/Share Tables/Sustainable Practices: Goldenberry

Our session will cover an overview of food waste data/stats, why we have waste and why we are focused on it; share tables with a focus on guidelines and regulations, food safety, challenges and best practices; and will wrap up with sustainable strategies and methods to prevent and reduce food waste, including Farm to School as a strategy.

Natalie Leffler-Rehurek, Sarah Horowitz, Sara Rose Foreman

#2000/1130: Operations: All Audiences

- Grants 101: Snowberry

Utilizing available grant funding can help support and enhance your school nutrition program. This interactive panel session will provide tips on writing a successful grant proposal, resources to identify available grant funding and success stories from the school district and grant funder perspective.

Carrie Thielen, Panelists: Rebecca Robbins, Rachel Hurshman, Shelly Allen, Heidi Kessler, Stephanie Ekoniak

#3300: Administrative: Director Audience

THURSDAY JUNE 14, 2018

9:15-10:15

****Team Building:** Loveland A,B

Every school nutrition program is comprised of teams, but what happens when a team is unable to cooperate? How do nutrition departments and individual kitchens promote cohesion within their teams? In this session, we will explore team dynamics, leadership, the benefits of a team building culture, and brainstorm ideas through case studies.

Aria Drexler

#3400 : Administration: All Audiences

Defining "Healthy": Aspen Daisy

What does "healthy" mean? Moving beyond USDA definitions to explore what research and best practices show, including the Whole School, Whole Community, Whole Child model.

Rebecca Robbins, Rachel Hurshman

#1300: Nutrition: All Audiences

Managing Staff: Elderberry

In this session you will learn about leadership and management and how to reinforce the behaviors you need for your team to be successful.

Naomi Steenson

#3210: Administrative: All Audiences

Program Expansion: Goldenberry

What other Child Nutrition programs are available? Can we get reimbursed for that? Are we meeting the needs of our community and the student population? The USDA has a vast offering of reimbursable Child Nutrition Programs. Come find out what, when, who and how each one works and identify how your program can expand to reach more students.

Danielle Bock, Erica Boyd

#3200/3300: Administrative: Director Audience

CACFP Overview & Meal Pattern Updates: Snowberry

In this session you will learn about the benefits of participating on the Child and Adult Care Food Program (CACFP) and the ins and outs of the new meal patterns.

Meghan George-Nichols

#3000/1150: Administrative/Nutrition: Director Audience

THURSDAY JUNE 14, 2018

10:30-11:30

****Kitchen Comfortability:** Loveland A,B

Get comfortable in your kitchen by learning the essential processes and skills that will drive success in your daily kitchen routine. You will also learn how to operate a safe and efficient kitchen to ensure a highly motivated staff.

Amanda Martin, Brandon Durio

#2130: Operations: Employee/Manager Audience

-*Selling Yourself: Aspen Daisy

Learn how to sell yourself in an interview and find out if that dream job is the right fit for you.

Shanna Williams

#3400: Administrative: Employee/Manager Audience

Benefits of SNA Certification: Elderberry

Earning your Level 1, Level 2 or Level 3 SNA Certificate in School Nutrition shows your commitment to your profession and helps you stay current on the job. Comes to this session to learn more perks related to SNA Certification.

Debbi Beauvais

#3400: Administrative: Employee/Manager Audience

Hands on Food Safety: Goldenberry

During this class, we will explore common pathogens responsible for foodborne illness and strategies for reducing their transmission.

Kris Simmons

#2600: Operations: Employee/Manager Audience

Partner Organization Sharing: Snowberry (10:30-12:45 drop in)

The following organizations will be sharing resources and wisdom with all interested CSNA Summer Conference attendees

- Colorado Department of Education, Office of School Nutrition
- DairyMax Association
- The Chef Ann Foundation
- Hunger Free Colorado
- Share Our Strength's Cooking Matters
- LiveWell Colorado
- Action for Health Kids
- Integrated Nutrition Education Program
- Colorado Department of Human Services, Food Distribution Program

THURSDAY JUNE 14, 2018

11:45-12:45

****New Kitchen Manager 101:** Goldenberry

This interactive class will cover the use of Meals Per Labor Hour to ensure kitchen efficiency, how meal equivalents are calculated, importance of training and documenting performance, evaluation basics including several useful tools for your use and much more!

Kim Kilgore

#2200: Operations: Employee/Manager Audience

2019 - New Year, New Food Code: Aspen Daisy

On January 1, 2019 the new Colorado Food Regulations will go into place. What changes will your facilities expect to see once the new regulations, modeled off of the national FDA model code, are expected to see. Date marking, terminology changes, manager certification, hand washing updates and new signage requirements are just a few of the topics that will be covered to help everyone understand and smoothly transition to the new code

Troy Huffman

#2000/2600 : Operations: All Audiences

Basic Computer Skills: Elderberry

Be scared of computers no more by learning the basic skills to operate a computer making your job tasks easier and faster to complete.

Katie Dubois

#3300: Administrative: Employee/Manager Audience

Food/A la Carte Presentation: Goldenberry

Learn all about a la carte sales to increase revenue! Topics covered include: strategic pricing, Smart Snacks and Healthy Beverage Policies.

Natalie Bryslan

#2000/2300/2200: Operations: Employee/Manager Audience

Partner Organization Sharing: Snowberry (10:30-12:45 drop in)

The following organizations will be sharing resources and wisdom with all interested CSNA Summer Conference attendees

- Colorado Department of Education, Office of School Nutrition
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- Share Our Strength's Cooking Matters
- LiveWell Colorado
- Action for Health Kids
- Integrated Nutrition Education Program
- Colorado Department of Human Services, Food Distribution Program

We would like to extend a BIG THANK YOU to our 2018 vendors and Sponsors. The funds generated by our Vendor Show support the functions of CSNA throughout the year.

Please join us in the exhibit hall on Thursday to learn about new products, taste great foods, and thank our vendors for their support.

Thank You



Feeding Bodies. Fueling Minds.™

JOIN US FOR SOME FRESH AIR AND A WELLNESS WALK!



Sponsored by ClifBar



Wednesday June 13th 5:00-5:30pm

Meet in the lobby and we will take the trail to the Event Center and back

CSNA Summer Conference 2018



1st Annual CSNA Corn Hole Tournament

WHERE:

Embassy Suites

Loveland, CO

WHEN:

June 13, 2018

7:30pm

12 TEAMS

Each Industry Partner
team will be paired with a
school district team on the
day of event



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Sponsored by:



FOODSERVICE

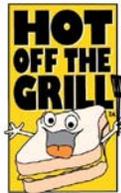
CSNA 2017-18 Industry Members

Thank you for Investing in CSNA

Trustee Members



Let's Create Great Dishes Together!®



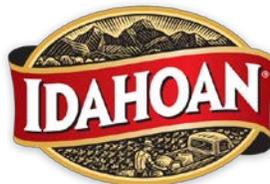
Helping Customers Thrive



Patron Members



Proud supporter of you.®



CSNA 2017-18 Industry Members

Thank you for Investing in CSNA

Patron Members (continued)



Desert Peak Marketing
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