



PreCon Offerings : Tuesday, June 14, 2022

<p>CDE PreCon: Back to School Planning</p>	<p>This interactive session will provide the most up to date information and resources on operating school nutrition programs for the 2022-23 school year. Participants will receive essential resources, tools, and strategies to ensure successful and compliant implementation of programs.</p>	<p>6/14/22</p>	<p>9:00am-12:00pm</p>
<p>CDE & CDHS PreCon: New Directors/Mini SNP Academy</p>	<p>Designed for new directors, this interactive session will provide participants with the knowledge and skills to operate successful and compliant child nutrition programs. Participants will learn essential information on meal counting and claiming, menu patterns, and school meal eligibility. Participants will learn how to find additional resources and tools on a wide variety of school nutrition topics and the benefits of engaging with CDE's School Nutrition Unit. CDHS will also provide an overview of USDA foods.</p>	<p>6/14/22</p>	<p>1:30-5:30pm</p>
<p>SNA LEAD PreCon: Navigating Difficult Conversations: Conflict, Listening, and Case Studies</p>	<p>Effective dialogue is one of the single most important skills for today's leaders. Whether confronting a team member who is not keeping commitments, critiquing a colleague's work, or simply telling someone "no," critical conversations are often avoided or handled in clumsy ways. The role of communication is to provide the right type of communication at the right time to the right audience. This 3-hour training details the key communications skills, approaches, and tools needed to inform, educate, and drive relevant opinions and behaviors. Participants will learn about the theory underpinning these conversations, diagram their structure, and learn specific strategies to successfully approach difficult conversations.</p>	<p>6/14/22</p>	<p>9:00am-12:00pm</p>
<p>SNA LEAD PreCon: Getting Your Ideas Adopted</p>	<p>There are many steps between the initial proposal of an idea and getting organizational buy-in. This 2- hour training will guide participants through the "diffusion of innovations" framework. This framework is designed to help participants learn how to effectively give and receive ideas and feedback from their network, and to show how and whom participants should communicate with to get their ideas adopted.</p>	<p>6/14/22</p>	<p>1:30-3:30pm</p>
<p>SNS Exam</p>	<p>The SNS Credential is a mark of excellence and achievement that reflects what it takes to manage school nutrition programs in today's challenging climate. **MUST ALSO REGISTER WITH SNA **</p>	<p>6/14/22</p>	<p>1:00-5:00pm</p>



Kitchen Managers/Staff : Wednesday, June 15, 2022

How Equipment Selection & Maintenance Help Keep your Menu Innovative	Explore innovative menu options utilizing a steam, convection, or combi oven while learning daily maintenance tips and tricks	6/15/22	9:50-10:50am
Creating Possibilities in the Spirit of Fun Employee Session	Define the qualities of a truly thriving workplace. Experience the difference between “fun” and “funny, to better understand ourselves at home and work. Understand “where you hold back” and “how you can make a bigger difference”. Discover how you, as a team-player, can bring more playfulness to work. Access your creative spirit, the basis of all possibilities. *KEYNOTE speaker lead session	6/15/22	9:50-10:50am
Flavor Trends: Incorporating On Trend Flavors in K-12 Menus	Join the Chef Rick, Josh, and Maggie team as they look at national trends that students are seeing both in and outside of the school. We will look at how to incorporate the trends that students in Colorado are craving and learn how to get high impact flavor with reduced sodium content	6/15/22	11:00-12:00pm
Food and Mood-Meals that Nourish	The goal of the Food and Mood project is to Promote emotional wellness and reduce the impact of mental health and substance use issues in our collective regions through identifying and implementing strategies that address the intersection between behavioral health and food, food insecurity, cultural food diversity, and school gardens in the K-12 population.	6/15/22	11:00-12:00pm
New Marketing & Outreach Materials for Child Nutrition Programs	This interactive session will showcase fresh, new marketing and outreach materials to promote your school and summer meal programs. From videos, posters, banners, window clings, social media posts, promotional videos, flyers, and fact sheets, to customizable postcards, menus, and newsletter templates, let us help you spread the word about the quality, taste and nutrition of today’s school meals. We’ll demonstrate how to access and tailor the resources, best practices for using different resources, and provide an opportunity to order a box of printed materials.	6/15/22	1:30-2:30pm
Team United: How Out Differences Gives Us Power and Out Power is in Our Differences	Illuminating the differences and how to see the potential in each person	6/15/22	1:30-2:30pm
Shining Light on Food Date Marking	Best practices for receiving, storing, and serving safe food for our students	6/15/22	2:40-3:40pm
PP&L: 101 for Managers & Kitchen Staff	Do you ever wonder how the school lunch program came to look the way it does? Or how to make your voice heard in the world of school nutrition? This session is for you. It will give you all the basics you need to better understand how legislation and policy makes our world turn.	6/15/22	2:40-3:40pm



Kitchen Managers/Staff : Wednesday, June 15, 2022

<p>USDA Foods 101 for Staff: Understanding the Value of your Commodities</p>	<p>A breakout session for site level kitchen staff to get a basic overview of commodities- how they are purchased and how they are utilized on the menu</p>	<p>6/15/22</p>	<p>4:00-5:00pm</p>
<p>Are You Grateful, or Are You Taking Them for Granted?</p>	<p>We will discuss the importance of showing gratitude to our employees and coworkers. We will give examples of how little gestures can go a long way! The possibilities are endless with ways we can show employees how they are the shining light when feeding students.</p>	<p>6/15/22</p>	<p>4:00-5:00pm</p>

Kitchen Managers/Staff : Thursday, June 16, 2022

<p>Absolutely Glowing: Taking your Student Wellness Policy Off the Shelf and into the Lunchroom</p>	<p>We will focus on examples of Student Wellness Policies in action, bringing life to a required document. We will explore how a variety of districts are implementing student wellness programs. Participants will leave with ideas about how to grow their own student wellness programs, including strategies for collaboration with community partners.</p>	<p>6/16/22</p>	<p>9:45-10:45am</p>
<p>How Are Your Listening Habits?</p>	<p>Listening is a critical component to effective communication. This 1-hour training explores participants' listening habits and provides tools and techniques to help improve conversations in the workplace. Specifically, participants will learn about the four levels of communication and will explore the productive listening learning model to improve their personal listening habits.</p>	<p>6/16/22</p>	<p>9:45-10:45am</p>
<p>Writing to Win: Formulating Equipment Specs for Refrigerated Food Storage</p>	<p>Refrigeration is a key component to any kitchen and can make or break your day. In this presentation we will look at how different types of refrigeration equipment impact food safety and kitchen efficiency. Participants will also learn how to formulate specifications to get the right piece of equipment for their kitchen needs.</p>	<p>6/16/22</p>	<p>11:00-12:00pm</p>
<p>Keep Calm & Thrive: 10 Strategies to Reflect, Refresh & Rejuvenate!</p>	<p>Overwhelmed school nutrition staff and teams often function in survival mode. On one hand, they juggle many hats and navigate competing priorities. On another, they have overfull plates and struggle to care for themselves.</p> <p>Keep Calm and Thrive focuses on infusing self-care strategies into daily routines. Individual wellbeing is at the core of a healthy school, worksite, or community. A well-being is more creative, productive, and engaged. They make better decisions. They are able to care for those who matter most – healthy school communities.</p> <p>Keep Calm and Thrive shines a light on resources to 1) boost wellbeing, 2) pinpoint actions for success, and 3) unleash joy and energy!</p>	<p>6/16/22</p>	<p>11:00-12:00pm</p>



Directors/Supervisors/Chefs : Wednesday, June 15, 2022

Food Allergies in Schools	We will focus on how to feed students with dietary restrictions both in school and out. Since the theme is Illuminate the Possibilities, we will shed a light on how to create more diverse menu items and recipes.	6/15/22	9:50-10:50am
Inclusive Excellence	As our industry struggles to staff for our operations, inclusive excellence will be key in recruiting, training, and retention of a diverse employees.	6/15/22	9:50-10:50am
Creating Possibilities in the Spirit of Fun Directors Session	Define the qualities of a truly thriving workplace. Experience the difference between “fun” and “funny, to better understand ourselves at home and work. Understand “where you hold back” and “how you can make a bigger difference”. Discover how you, as a team-player, can bring more playfulness to work. Access your creative spirit, the basis of all possibilities. *KEYNOTE speaker lead session	6/15/22	11:00-12:00pm
Shining a Light on Student Wellness Policy Requirements	We will focus on the USDA requirements of the School Wellness Policy as a part of the National School Lunch Program. We will spend time reviewing the required components of a Wellness Policy and explore the variety of ways that a Director is involved in the policy. Participants will walk away with an action plan to work towards or confirm compliance for the Student Wellness Policy and creative strategies to have a policy to be proud of.	6/15/22	11:00-12:00pm
Introduction to USDA Foods for Directors	This overview goes into more detail of USDA Foods for new directors and those who would like to learn more about how to access USDA Foods for their district.	6/15/22	1:30-2:30pm
PP&L Advocacy Best Practices	This past year has been a whirlwind in the school nutrition advocacy world! This session will be a panel discussion with some of CO’s school nutrition advocacy experts sharing their recent experiences, giving us an update of where things stand and giving their best advice for making the most of our advocacy efforts.	6/15/22	1:30-2:30pm
Emotional Intelligence for Leaders: Secrets to Next-Level Leadership	This stimulating workshop provides attendees with an opportunity to learn about emotional intelligence and put it into action through small group activities and discussions. Attendees will learn how to better relate to their colleagues, manage emotional stress, and develop cohesive teams. In essence, shining light on leadership growth possibilities.	6/15/22	2:40-3:40pm



<p>CDE: What's New With the School Nutrition Unit</p>	<p>CDE's School Nutrition Unit provides guidance, resources, training, and support to help you implement successful and compliant child nutrition programs. We have made several changes over the last couple of years to better serve you. Come hear about our new customer service model, strategic priorities and direction, resources available to support your work, and future initiatives and funding opportunities.</p>	<p>6/15/22</p>	<p>2:40-3:40pm</p>
<p>CDE: School Meal Eligibility Crash Course</p>	<p>Qualifying students as eligible for free or reduced-priced school meals helps increase their access to healthy meals and supports their health and academic achievement. This interactive session will illuminate and showcase the processes to ensure eligible families submit applications, the importance and impact of direct certification, and highlight resources, training, and tools to help food service directors enroll eligible families.</p>	<p>6/15/22</p>	<p>4:00-5:00pm</p>
<p>Continuous Improvement: Techniques for Daily Operations</p>	<p>Provide a background and groundwork for what Continuous Improvement (CI) is. CI is a problem-solving process and way of thinking you can utilize to help determine what problems within your system can be improved, how to create a business plan to determine the core issues, and how to generate lasting solutions. Describe the process of Plan, Do, Study, Act within the CI process, explaining the A3 model of project organization. Walk through a real-life example of using CI within your daily operations to execute successful projects, using styrofoam reduction as example.</p>	<p>6/15/22</p>	<p>4:00-5:00pm</p>