

PRE-CONS - Monday June 12th

<u>Class Title</u>	<u>Description</u>	<u>Date</u>	<u>Time</u>
Servsafe Consolidated Course and Exam	The ServSafe Manager Course is for participants to prepare to take the ServSafe Food Protection Manager Certification Exam. It covers critical principles including personal hygiene, cross-contamination, time and temperature, receiving and storage, food safety management systems, training hourly employees, and more. This course is based on the 7th Edition, ServSafe Manager Book. Books may be purchased at the discretion of the participant on their own. Books will be available for reference during the ServSafe Course. Cost \$65, exam and lunch included	Monday, June 12th	9:00am - 1:00pm session and 2:00pm Exam Time
The Power of Positive Leadership by Jon Gordon	In this session, leaders will learn about how positive leadership is essential when the world is conspiring against you and your team and your vision seems more like a fantasy than a reality. It's the way to lead if you want to build a great culture, unite your organization in the face of adversity, develop a connected and committed team and achieve excellence and superior results. Positive leadership is about love, energy, accountability, drive, excellence, and being relentless. Cost \$65- Breakfast and Lunch included	Monday, June 12th	9:00am - 1:30pm with 30 min lunch break
Bringing Value to Your Workplace	LEAD - Bringing Value to Your Workplace: You are a vital member of the nutrition team! Join this training to take a deep dive in the skills and value you bring into your workplace and how to bring those skills into your communication. You will be provided tools to understand your audience, develop effective introduction skills and make connections through your communication.	Monday, June 12th	10:00am - 11:00am
The Personal Development	LEAD - The Personal Development Training: Have you ever had a really great idea and fumbled on how to communicate it clearly to get your idea adopted? Do you lead a team with differing opinions and ways of doing things? Join this personal development training, created by Georgetown University in partnership with the School Nutrition Foundation, to bolster your communication techniques and sharpen your persuasion skills. You will be provided frameworks and other tools to gain trust with your target audience, create buy-in and enhance your communication skills.	Monday, June 12th	1:00pm - 4:00pm
CDE: Fundamentals of Menu Planning	In this engaging session, participants will gain an understanding of child nutrition labeling, product formulation statements and appropriate crediting information for school meal patterns. The session will also provide interactive opportunities to use the Food Buying Guide, calculate meal pattern contributions, and analyze menus for school meal pattern requirements.	Monday, June 12th	2:00pm - 4:00pm
Milberger Farms	Milberger Farms: Where Pueblo Chile is King! Lunch buffet seated outside with a tour of the Milberger Farm observing the fields, packing shed, food storage, greenhouse, and more. Cost \$15 payable at the farm *Offsite tour	Monday, June 12th	12:00pm - 3:00pm
SNS Exam	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. The SNS Credentialing Exam evaluates candidates' knowledge and skills required to perform specific job activities related to managing or directing school nutrition programs. Exam participants must register to take the exam directly with SNA	Monday, June 12th	1:00 - 5:00pm

DIRECTORS/SUPERVISORS/CHEFS

TUESDAY June 13th :: BREAKOUT SESSIONS

USDA Foods After the First Year	A perspective from a panel of new directors of what they learned about USDA Foods in their first year. They will share what questions they had when they started in their new role, and what questions they still have a year later. This session will help new directors understand what to learn first and what parts of the program take time to understand.	Tuesday, June 13th	8:30 - 9:25
(CDE): Make it Count! Reimbursement for School Meals	Learn how to accurately submit claims for reimbursement and methods to reconcile. Understand how sites and sponsors qualify for federal severe need, two cent differential, and performance-based reimbursement. Review state of Colorado funding regulations.	Tuesday, June 13th	8:30 - 9:25
Plant These Recipes- Watch Your Program Grow!	Plant-forward, local, whole grains, and protein— Is anyone tired of brainstorming how to include all of these in recipes? It's a big ask, but Nutrition NOW has recipes and marketing tools for you! Boost your ADP with chef-created plant-forward recipes, including local ingredients and lots of flavor. As registered dietitian nutritionists, Chef Lindsey and Chef V will highlight the research supporting plant-forward meals and how adding plants + dairy is a powerful combination for increasing participation. The body of the presentation will be split into program and student benefits, recipes and tasty videos for training, and how farm-to-school ingredients can enhance your menu and bottom line. The presentation will conclude with recent district success stories. Not all menu trends are positive for our department or healthy for our students. Plant forward + dairy is both; it's healthy and positive! School nutrition can grow stronger by planting this practice and these creative recipes!	Tuesday, June 13th	9:30-10:25
(CDE): Implementing Community Eligibility Provision (CEP)	Includes a CEP Overview, with guidance on implementation. Includes communication with households, counting and claiming, and the four-year cycle.	Tuesday, June 13th	9:30-10:25

I Live FRESH: Frank Kitchen	"I LIVE F.R.E.S.H.!!" CRAFTING THE MINDSET NEEDED TO STIMULATE YOUR PRODUCTIVITY AND PROFITS How is the Culture of Your Organization impacting You? During this interactive learning experience, Frank Kitchen will challenge you to break through the mental barriers that are extinguishing your hopes and dreams. He will entice you to get hungry and make the mental commitment needed to cook up the tasty results people hunger for. Bring your Appetite, as Frank personally demonstrates his proven recipe for crafting a Mindset needed to stimulate Career Advancement, Productivity and Profits for You and Your Team.	Tuesday, June 13th	11:00-11:55
(CDE): Healthy School Meals For All (HSMA)- Panel Discussion on Implementation	This session will provide a high level overview of the Healthy School Meals for All program requirements, program resources, go in depth on some of the frequently asked questions, and action plan with CDE and your peers on upcoming needs and best practices to successfully implement the program.	Tuesday, June 13th	11:00-11:55
(CDE): Administration Review	Participants will learn how to successfully prepare and complete an Administrative Review. CDE will share best practices and also have a panel of Sponsors that recently under went an Administrative Review share their experience and tips for success.	Tuesday, June 13th	1:00-1:55
(CDE): Adding Medicaid Data to the Direct Certification Process	This session dives into the Medicaid Direct Certification pilot and how Medicaid is being added to the DC portal. Includes a refresher on the DC process, how to interpret and document Medicaid Free and Reduced Eligibility	Tuesday, June 13th	1:00-1:55
Stacy Pedersen: Dying to Laugh	This motivational and entertaining session will utilize comedy, characters, and good ol' fashioned facts for a lighter take on a serious subject. Stacy will share how she went from losing everything - including almost her life - in a three-week period. It was through this process of loss that Stacy learned how to truly live. You will leave with 7 actionable steps on how to stress less, enjoy life more, and be HAPPY...even at work. Get ready to laugh and be motivated to wellness!	Tuesday, June 13th	2:00-2:55
(CDE): The Farm to School Experience	Come learn how to build value chain coordination through your farm to school programming. Listen to a panel of Food Service Directors with innovative stories to tell about how to successfully implement and fund farm to school.	Tuesday, June 13th	2:00-2:55
Opening General Session (all tracks) - Frank Kitchen: It's OK to PLAY	Did you know that games can be used to boost the morale of your team and produce award winning results? In this interactive learning experience, Frank Kitchen will get you up and moving as he provides you with the ingredients needed to cook-up a nurturing workplace where people are valued as the essential RESOURCE necessary for producing the tasty results desired by all. You'll see first hand how "games" can be used to RECRUIT people your organization craves for; RECOGNIZE their talents and special skills; RETAIN their services and REWARD their efforts and achievements.	Tuesday, June 13th	4:00pm-5:30pm

KITCHEN MANAGER/STAFF

TUESDAY June 13th :: BREAKOUT SESSIONS

Hiring Practices- Utilizing Student and State Programs to Bulk Up Your Staffing	Do you work with Student Employment or state ran employment assistance programs to bulk up your staffing? Hear strategies from local district on how to leverage already existing employment and training programs in your search for great employees.	Tuesday, June 13th	8:30 - 9:25
Functional Knife Skills	This session will discuss and demonstrate safe handling, cleaning and maintenance, and some tips for being more efficient during your cutting tasks.	Tuesday, June 13th	8:30 - 9:25
USDA Foods In Your Menu	Did you know that your district gets food from the USDA. A lot of the products are in your recipes and you may not have known they came from the USDA. This session covers how districts get their USDA Foods and directors will talk about how they put their USDA Foods in the school's menu.	Tuesday, June 13th	9:30-10:25
Sensory Science	"An introduction into sensory science and how it helps companies make better products with an in depth look at dairy flavors."	Tuesday, June 13th	9:30-10:25
Communication & Connection Through Multimedia Photoblogging	Discover the power of words and visuals in marketing and promoting your school meal programs! In this class, we'll explore how to craft a compelling story that connects with your students and use engaging photos to capture their hearts, minds, and appetites. Through hands-on exercises and practical examples, you'll learn how to create powerful marketing messages that communicate the benefits of your school meal programs. You'll also discover how to use visual storytelling techniques to make your message more engaging and memorable. This class will give you the tools and techniques you need to effectively promote your school meal programs. So come join us and discover how to harness the power of words and visuals to create compelling marketing messages that resonate with your audience!	Tuesday, June 13th	11:00-11:55
A Supervisor's Survival Guide	In this session, attendees will learn about the various aspects of the supervisor role, from staff appreciation, to meals per labor hour, to employee documentation; and how to balance all of it!! Whether you're a brand new supervisor, an old supervisor (ME!!), or thinking about moving into a supervisor role, this session is for YOU.	Tuesday, June 13th	11:00-11:55

PP&L 101	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.	Tuesday, June 13th	1:00-1:55
Kitchen Efficiency Tips	Feeling a bit anxious about Healthy Schools Meals for All? Bring your questions to our seasoned panelists. They will not only answer questions but provide great tips and tricks for you to take back to your kitchen.	Tuesday, June 13th	1:00-1:55
S.O.I.L. (Diversity and Inclusion)	Support Opportunity Inclusion and Love	Tuesday, June 13th	2:00-2:55
Special Diets	We are passionate about special diets in school nutrition. In this session, you will learn what a meal modification is, various special diet foods, and tips and tricks around creating special diet menus for students.	Tuesday, June 13th	2:00-2:55
Opening General Session (all tracks) - Frank Kitchen: It's OK to PLAY	Did you know that games can be used to boost the morale of your team and produce award winning results? In this interactive learning experience, Frank Kitchen will get you up and moving as he provides you with the ingredients needed to cook-up a nurturing workplace where people are valued as the essential RESOURCE necessary for producing the tasty results desired by all. You'll see first hand how "games" can be used to RECRUIT people your organization craves for; RECOGNIZE their talents and special skills; RETAIN their services and REWARD their efforts and achievements.	Tuesday, June 13th	4:00pm-5:30pm

KITCHEN MANAGER/STAFF

WEDNESDAY June 14th :: BREAKOUT SESSIONS

Stacy Pedersen: Dying to Laugh	This motivational and entertaining session will utilize comedy, characters, and good ol' fashioned facts for a lighter take on a serious subject. Stacy will share how she went from losing everything - including almost her life - in a three-week period. It was through this process of loss that Stacy learned how to truly live. You will leave with 7 actionable steps on how to stress less, enjoy life more, and be HAPPY...even at work. Get ready to laugh and be motivated to wellness!	Wednesday, June 14th	10:00-10:55
I Live FRESH: Frank Kitchen	"I LIVE F.R.E.S.H.!" CRAFTING THE MINDSET NEEDED TO STIMULATE YOUR PRODUCTIVITY AND PROFITS How is the Culture of Your Organization impacting You? During this interactive learning experience, Frank Kitchen will challenge you to break through the mental barriers that are extinguishing your hopes and dreams. He will entice you to get hungry and make the mental commitment needed to cook up the tasty results people hunger for. Bring your Appetite, as Frank personally demonstrates his proven recipe for crafting a Mindset needed to stimulate Career Advancement, Productivity and Profits for You and Your Team.	Wednesday, June 14th	11:10 - 12:05
SNA LEAD : The Power of Emotional Intelligence	Leading with empathy and high emotional intelligence can help grow leadership skills and relationships within a team. This 1-hour training explores emotional intelligence and how it impacts and informs leadership abilities. Learn to respond to conflict by following the four domains of emotional intelligence. Participants will complete assessments and receive tools to incorporate emotional intelligence into leadership practices.	Wednesday, June 14th	11:10 - 12:05

SMALL DISTRICT DIRECTORS/MANAGERS CAREER GROWTH TRACK

TUESDAY June 13th :: BREAKOUT SESSIONS

How to Get Grants and Do the Most With Them	The Chef Ann Foundation's Executive Director of Programs, Laura Smith, will present on the importance and development of grants in improving school food programs. The presentation will include how to find grants, how to garner district and stakeholder support, what ideas are attractive to funders and will deliver the most impact, how to manage grants from application to completion, and how to incentivize continued funding. Laura will draw on her grant writing and management experience with the Chef Ann Foundation and Boulder Valley School District School Food Project.	Tuesday, June 13th	8:30 - 9:25
Training Staff in a Post-COVID World	Attendees will learn new innovative ways to train staff using educational videos to increase efficiency and consistency across their district.	Tuesday, June 13th	9:30-10:25
Expanding Local Procurement: Seasonality, Menus, and Healthy School Meals for All	During this session, we will explore the agricultural products that grow in Colorado, what's available year round for local procurement, and provide ideas on how to incorporate these items into your menu. We will also dive into the Local Procurement portion of Colorado's Healthy School Meals for All to help districts set themselves up for success.	Tuesday, June 13th	11:00-11:55
Colorado Grown Grains	Did you know that grains make up 30-50% of people's diets? Colorado has a growing local grain economy that can support school aged nutrition and education when whole grains are brought to school plates and classrooms! The Colorado Grain Chain and the University of Colorado Colorado Springs (UCCS) Grain School Test Kitchen is excited to bring grain centered recipe demos and lessons in a "train the trainer" format featuring Colorado Grown Grains. From recipe demos by baker and Msc. Sports Nutrition Candidate, Amanda Ericson, featuring blue corn to millets, there's loads of nutritious, grain activities that can be enjoyed at school! After all, 2023 is the United Nations Declared Year of the Millets. What better way to learn about the world of grains, than by bringing millets, grain diversity and nutrition to the classroom?	Tuesday, June 13th	1:00-1:55

Stacking the Hats: Small District Director Panel	Join a panel of Small District Directors who will share the ways that they wear the many hats a "Nutrition & Food Services Director" may wear in smaller districts. Matt Poling (Durango), Janet Fogel (Mancos), Laura Baxley (Eaton); Kasja Larson (Adams 14)	Tuesday, June 13th	2:00-2:55
Opening General Session (all tracks) - Frank Kitchen: It's OK to PLAY	Did you know that games can be used to boost the morale of your team and produce award winning results? In this interactive learning experience, Frank Kitchen will get you up and moving as he provides you with the ingredients needed to cook-up a nurturing workplace where people are valued as the essential RESOURCE necessary for producing the tasty results desired by all. You'll see first hand how "games" can be used to RECRUIT people your organization craves for; RECOGNIZE their talents and special skills; RETAIN their services and REWARD their efforts and achievements.	Tuesday, June 13th	4:00pm-5:30pm