

Class Title	Speaker	Description	Date	Time	Key Area & Code	CEU's
PRECONS (REGISTRATION REQUIRED FOR ALL PRECONS) - Tuesday, June 11th						
SNS Exam	Hosts: Tony Jorstad and Katie Cossette	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 be approved with SNA	Tuesday, June 11, 2024	1:00-5:00pm	NA	0
ServSafe Certification	Tara Johnson and Kristina Keer	This "Instructor Lead" ServSafe Manager Certification course will train the course and then be followed by proctored exam. The ServSafe exam is accredited by the American National Accreditation Board (ANAB). Lunch is Included. SPONSORED BY SFS PAC	Tuesday, June 11, 2024	9:00am-1:00pm	Operations 2120	Cert
The Power of Positive Leadership by Jon Gordon	Kim Kilgore	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.	Tuesday, June 11, 2024	1:00-5:00pm	Administration - 3000 Human Resources & Staff Training (3400)	4
Fundamentals of Meal Planning	CDE: Erin Opgenorth and Kerri Link	This interactive and engaging session will provide an overview of meal patterns, offer versus serve, and outline specific considerations for grade groups and the pre-k meal pattern. Participants will have hands-on experience crediting a meal and practice ensuring documentation requirements are met. Participants will leave with tools, resources, and additional training available to support meal planning efforts.	Tuesday, June 11, 2024	9:00am-11:00pm	Nutrition - 1000 Menu Planning (1100)	2
New Directors Training (CDE)	CDE: Vivien Skrupskis	Designed for new directors, assistant directors, and other appropriate sponsor-level management staff, this interactive session will provide participants with the knowledge, skills and tools to operate successful and compliant child nutrition programs. Participants will learn essential information on federal and state programs, including Healthy School Meals for All, meal counting and claiming, menu patterns, and much more! 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.	Tuesday, June 11, 2024	1:00pm-3:00pm	Administration - 3000 Program Management (3200)	1
New Directors Training (CDHS)	CDHS: Deborah Cameron	Reviews similar and different child nutrition and school feeding issues of other countries around the world. See how they handle similar issues and what is different.	Tuesday, June 11, 2024	3:00pm-4:00pm	Administration - 3000 Program Management (3200)	1
Dairy Farm Tour	Dairy Max	Showcase Colorado's local agriculture and connect our audience to their local dairy farm to enhance participant knowledge & understanding of dairy farming, sustainable agriculture, and dairy foods. The dairy tour will be paired with a dairy-focused menu demo & taste test for an immersive, hands-on experience to enlighten the audience on new menu ideas to enhance student participation. SPONSORED by DAIRY MAX	Tuesday, June 11, 2024	9:00am-3:00pm (if processing tour, will begin at 8am)	Nutrition - 1000 Menu Planning (1100)/ Nutrition Education (1200)	6
Cow & Feedyard Tour	Colorado Beef Council	The Colorado Beef Council operates under the guidance of its Board of Directors who are appointed by the Governor of the state of Colorado and represent the cow/calf, feeder, dairy, marketer, distributor, and processor segments of the industry. Take the opportunity to go on an educational tour to the Walter Angus calf farm and the Five Rivers Feed Yard. Lunch and Transportation are included. SPONSORED BY COLORADO BEEF COUNCIL	Tuesday, June 11, 2024	9:00am-3:00pm	Operations - 2000 Purchasing/Procurement (2400)	6
Sunflower Plant Tour	Healthy Harvest	Here's your opportunity to learn about a family owned business who manufactures non-GMO and organic cooking oils. Healthy Harvest sources sunflower, avocado, and canola oils. Tour the warehouse and learn how two generations continue to source and provide cooking oils for it's community. Carpooling from Embassy Suites is recommended as parking is limited at the plant.	Tuesday, June 11, 2024	2:30pm-3:30pm	Operations - 2000 Purchasing/Procurement (2400)	1
GENERAL SESSIONS - Wednesday, June 12th and Thursday, June 13th						
First General Session	Denise Soler Cox	Join CSNA and Keynote Speaker Denise Soler Cox to open our 2024 Summer Conference: Diverse Minds, Diverse Plates	Wednesday, June 12, 2024	8:00-9:30am	Operations - 2000 Food Production (2100)	1.5
Final General Session	CSNA & Guests	Join CSNA as we close out our 2024 Summer Conference. Updates from USDA, CDE, CDHS, CACFP, Farm to School and CSNA Presidents Leadership Journey	Thursday, June 13, 2024	8:00am-9:45am	Operations - 2000 Food Production (2100)	1.75
KITCHEN MGR/STAFF TRACK 1 - Wednesday June 12th						
Training for Team Success	Taea Ranck and Crystal Torres	In this course, we will discuss how to train your staff while short staffed and serving free meals. This is by no means a cure all, however instead tools and techniques to help.	Wednesday, June 12, 2024	9:50-10:45am	Administration - 3000 Human Resources & Staff Training (3400)	1
School Lunch Around the World	Tony Roberts	Reviews similar and different child nutrition and school feeding issues of other countries around the world. See how they handle similar issues and what is different.	Wednesday, June 12, 2024	11:00-11:55pm	Administration - 3000 Program Management (3200)	1
Special Diet Menu Creation	Mariah Westlie	Sharing the process of creating specific special diet menus for our students with allergens and/or special diets. Special diet menus provide better transparency to students and families about what the students are receiving for their meals (and/or snacks) at school each day. Will also include the process/how-to of sourcing specific food items (having cross utilization in menus) and determining which menus are best for your student population. Provides a more seamless allergen and special dietary process.	Wednesday, June 12, 2024	1:30-2:25pm	Nutrition - 1000 Menu Planning (1100)/ General Nutrition (1300)	1
Pillars of Health: Low and No-Cost Ways to Improve Well-being	Caitlyn Nass	This talk will be an overview of wellness principles; to include exercise, nutrition, sleep, and emotional/mental health. Each area of wellness, or pillar, will include some basic principles, and how to achieve recommendations in a no-cost or low-cost, culturally-appropriate way. We will address some common questions received from DPS district members regarding these topics.	Wednesday, June 12, 2024	2:40-3:35pm	Nutrition - 1000 General Nutrition (1300)	1
Growing Your Social Media	Maurene Beamer	Tips and Tricks to stay organized when building a social media platform.	Wednesday, June 12, 2024	4:00-4:55pm	Communication & Marketing - 4000 Communications & Marketing	1
KITCHEN MGR/STAFF TRACK 2 - Wednesday June 12th						
For the Record...Telling a Story Through Production Records	Shannon Thompson	This session will review all the basics of production records for managers and staff. How to fill them out, why it's important and "telling the story" of the food each day. *Bring an example of your districts' production record.	Wednesday, June 12, 2024	9:50-10:45am	Administration - 3000 Program Management (3200)	1
Creating a Safe Space for Students	Lisle Reed	This session will explore the important role that Nutrition Services staff play in the daily lives of students, particularly those who are new to the United States. Attendees will leave with an understanding of what transition shock looks like for newcomer students as well as tools and strategies they can use to create and maintain a safe and welcoming environment for all students, regardless of background.	Wednesday, June 12, 2024	11:00-11:55pm	Operations - 2000 Cashier & Point of Service (2300)	1
Pizza Leadership	Kara Sample and Rachel Garcia	What do pizza and leadership have in common? It turns out, quite a bit. Join this engaging session to explore what makes a great leader while delving into an 'arts and crafts' project. Be prepared to work with a team to develop and present something creative and amazing! SPONSORED BY DOMINO'S	Wednesday, June 12, 2024	1:30-2:25pm	Administration - 3000 Human Resources & Staff Training (3400)	1
USDA Foods in the Kitchen	Deborah Cameron	This session will help kitchen staff understand what USDA Foods are and how they are important to the Nutrition Services Budget. We will also cover how USDA Foods meets the current regulations and how they support agriculture and school food.	Wednesday, June 12, 2024	2:40-3:35pm	Operations - 2000 Purchasing & Procurement (2400)	1

What Your Students Want You to Know / Student Panel	Johanna Bishop	A presentation of feedback from the students of District 6. Presenting the collected data and feedback from SY 23/24. What the students shared, what we learned in the process, and how we will implement it moving forward. Participants will learn 3 different approaches to collecting student feedback. Participants will hear directly from 3 D6 high school students and the role school lunch has played in their life.	Wednesday, June 12, 2024	4:00-4:55pm	Administration - 3000 Program Management (3200)	1
SPANISH TRACK: KITCHEN MGR/STAFF TRACK 1 - Wednesday June 12th						
Nuevos líderes de cocina (Kitchen Manager & Trainer)	Rosie Avena	Un ingrediente clave para una cocina Eficiente Es un Entrenamiento Exitoso.	Wednesday, June 12, 2024	9:50-10:45am	Administration - 3000 Human Resources & Staff Training (2400)	1
Registros de producción 101 (Production Records 101)	Roxanne Hernandez y Shannon Thompson	Esta sesión revisará todos los conceptos básicos de los registros de producción para gerentes y personal. Cómo llenarlos, por qué es importante y "contar la historia" de la comida cada día. This session will review all the basics of production records for managers and staff. How to fill them out, why it's important and "telling the story" of the food each day.	Wednesday, June 12, 2024	11:00-11:55pm	Administration - 3000 Program Management (3200)	1
C.E.O – Ejecutivo Oficial de Cafeterías – Crear una Experiencia! (Cafeteria CEO)	Ed Herrera y Jose Quinones	A veces nos preguntan, ¿qué hacen todos los días? No es una respuesta sencilla. Crear una experiencia que provee un servicio excepcional a nuestros clientes. Transforma las operaciones de tu cocina, diviértete mas y aumenta la participación de tus estudiantes. Many times we are asked, what do you do every day? It is not a simple answer. Create an experience that provides the best service to our customers. Transform your kitchen operations! Have more fun and increase participation.	Wednesday, June 12, 2024	1:30-2:25pm	Administration - 3000 Program Management (3200)	1
Reconocimiento de empleados y formación de equipos (Employee Recognition & Team Building)	Yesenia Rivera y Bianca Mendoza	Los Servicios de Nutrición de las Escuelas Públicas de Aurora están a la vanguardia de la nutrición escolar. Encontrar buenos empleados es difícil, conservarlos es más difícil. La fortaleza de su organización reside en su activo más valioso: su gente. Es imperativo que no sólo atraigamos el talento adecuado sino que también lo cultivemos y retengamos. "Reclutamiento, Retención y Reconocimiento" analizará el proceso que sigue APS para contratar, retener y celebrar a nuestro equipo de 280 profesionales de nutrición escolar. Tener un programa de reconocimiento sólido es una herramienta clave que toda organización necesita para valorar su activo número uno en recursos humanos. Unase a nosotros para aprender cómo el Equipo A trabaja diligentemente para ejecutar y mejorar continuamente en reclutar, retener y reconocer a nuestra gente.	Wednesday, June 12, 2024	2:40-3:35pm	Administration - 3000 Human Resources & Staff Training (3400)	1
Tu trayectoria! Tu Historia! – Crear Una Experiencia (Your Journey! Your Story! – We all have a story to tell the world!)	Ed Herrera y Jose Quinones	Estos tres elementos importantes de la vida: "Pasión, Propósito y Esperanza" nos va a guiar en nuestro camino. Pinta tu propia historia: Inspira tus estudiantes y toda la gente que tu "tocas" todos los días! These key elements of Life: " Passion, Purpose and Hope" will guide us through our lives! Paint your own story: Inspire your students and all the people that you "touch" every day!	Wednesday, June 12, 2024	4:00-4:55pm	Communication & Marketing - 4000 Communications & Marketing (4100)	1
SMALL DISTRICT TRACK - Wednesday June 12th						
The Art of Grant Writing and Finding Money	Rebecca Robbins	Is your school kitchen in need of new equipment? Are you wanting to offer an innovative program, such as Farm to School or Student Wellness? If you answered "yes" to either of those questions or you have other projects that you need additional funding for, then you might be a perfect candidate for a grant. During this session, we will explore the different aspects of a grant proposal/application, places to find funding, and tips and tricks to help make the application process easier!	Wednesday, June 12, 2024	9:50-10:45am	Administration - 3000 Financial Management (3300)	1
Production Records	CDE: Beverly Leveque	Production records are a required component of child nutrition operations. By maintaining accurate production records, sponsors can better plan menus, manage and forecast food and supply costs, and comply with USDA guidelines. Additionally, these records provide all the required information to support the claiming of reimbursable meals. This session will cover minimum requirements for production record documentation, the important role they play in foodservice operations, and provide CDE resources for effective production records.	Wednesday, June 12, 2024	11:00-11:55pm	Administration - 3000 Program Management (3200)	1
Knife Skills (90 minute session - 35 person limit)	Chef Taylor and Team	In this session, you will participate in a hands on knife skills workshop facilitated by Nourish Colorado Chefs and other school district chefs. We will be using a knife to learn how to cut a few local produce items and walking away with a completed recipe that you can bring back to your school meal operation. The chefs will be teaching knife safety, parts of a knife, and techniques for cutting product that will help your kitchens run more efficiently. Come ready to work with and knife and hungry for a tasty snack!	Wednesday, June 12, 2024	1:30-3:00pm	Operations - 2000 Food Production (2100)	2
Bringing Worldly Flavors Into Your Cafeteria	Laura Smith and Rachel Reed-Sanow	Join Chef Ann Foundation's Executive Director of Programs, Laura Smith, and Operations Specialist & Chef, Rachel Reed-Sanow for an engaging session on serving delectable, globally inspired scratch-cook meals in K-12 school food programs. The session will provide practical, step-by-step approaches for preparing scalable, USDA-compliant recipes from The Lunch Box and engaging your school community to promote those menu options. The session will also draw from Chef Ann Foundation's recent work with districts where globally inspired, culturally relevant recipes, including those featuring local ingredients, were developed. SPONSORED BY LINQ	Wednesday, June 12, 2024	4:00-4:55pm	Nutrition - 1000 Menu Planning (1100)	1
DIRECTOR, SUPERVISOR, AND CHEFS TRACK 1 - Wednesday June 12th						
USDA Foods 101	Deborah Cameron	This session will help kitchen staff understand what USDA Foods are and how they are important to the Nutrition Services Budget. We will also cover how USDA Foods meets the current regulations and how they support agriculture and school food.	Wednesday, June 12, 2024	9:50-10:45am	Operations - 2000 Purchasing & Procurement (2400)	1
Expanding Local Procurement: Combating Seasonality and an Online Tool for Success!	Jessica Wright and Chef Taylor Frederick	Through both formal presentation and an interactive activity, this session will elevate the importance of Farm to School (F2S) work by exploring innovative approaches and tools School Nutrition Operators can use to launch and sustain their F2S program. Attendees will learn about ways to navigate procurement regulations and different market channels for using local products in their region and/or state. This session will also provide examples of how to combat seasonality by integrating creative menu ideas into school meal programs that incorporate local products. Furthermore, attendees will learn about a new online tool that helps School Nutrition Operators, food hubs, producers, and community members create and sustain a F2S program. Specifically, this tool provides detailed information on school food procurement regulations, menu planning, recipe development, culinary skills, marketing, school gardens, farm food safety plans, and so much more! If attending this session, please come with two local products and/or market channels in mind for the activity.	Wednesday, June 12, 2024	11:00-11:55pm	Administration - 3000 Program Management (3200) Nutrition - 1000 Menu Planning (1100)	1
A Decade of Local Food Lessons	Carolyn Villa and Deb Trevor	Since 2009, Boulder Valley School District has prioritized local foods in their schools. From the very first local apple to growing their own basil for Margherita Pizza, BVSD has learned lots of lessons the hard way. This session would give attendees those lessons the easy way, and would provide the specifics on the roadmap to local purchasing success. Topics will include: - Maximizing local food dollars with produce, dairy, meat and value added items - How to work with local farms to effectively use local food funds - Structuring your menu for local food predictability - How to structure purchasing agreements for real-world success - BVSD's decade (plus) of best practices	Wednesday, June 12, 2024	1:30-2:25pm	Administration - 3000 Program Management (3200)/ Financial Management (3300)	1

Visionary Insights and Innovative Sparks: Unleashing Leadership	Katie Cossette	<p>This power-packed experience is crafted to unlock the latent leadership potential within every participant. Join us for an hour of dynamic exploration where visionary insights and innovative sparks converge. Delve into the essence of visionary leadership, understanding how to cast a compelling vision, and master the art of innovation to turn vision into impactful reality. Through thought-provoking discussions and practical exercises, this session promises to ignite your imagination, leaving you with actionable insights to propel your leadership journey. Be prepared to discover the alchemy that occurs when vision and innovation intertwine, transforming not only your leadership style but the very fabric of your professional trajectory. This session is your gateway to a new era of leadership excellence</p>	Wednesday, June 12, 2024	2:40-3:35pm	Administration - 3000 Human Resources & Staff Training (3400)	1
Lunchtime Innovations: Exploring AI in School Nutrition	Katie Cossette	<p>As schools navigate the complexities of providing nutritious meals to diverse student populations, artificial intelligence (AI) emerges as a powerful tool for innovation. This session delves into the intersection of AI and school nutrition, offering insights into how AI technologies can revolutionize Child Nutrition Programs. Participants will explore real-world applications, case studies, and best practices for leveraging AI to enhance efficiency, diversity, and sustainability in school lunch programs. Whether you're a nutrition director, food service manager, or technology enthusiast, this session promises to inspire new ideas and strategies for transforming lunchtime experiences through AI innovation.</p>	Wednesday, June 12, 2024	4:00-4:55pm	Communication & Marketing - 4000 Communications & Marketing (4100)	1
DIRECTOR, SUPERVISOR, AND CHEFS TRACK 2 - Wednesday June 12th						
The Power of Farm to School	CDE: Justin Carter and Becca Boone	<p>Learn about CDE's Farm to School initiatives and strategies to connect and collaborate with producers, menu planning with local food and easy swaps to incorporate local food into schools and summer meals. Participants will also learn about resources to support local food purchasing and interact with a panel of producers.</p>	Wednesday, June 12, 2024	9:50-10:45am	Operations - 2000 Purchasing & Procurement (2400)	1
Bringing Worldly Flavors Into Your Cafeteria	Laura Smith and Rachel Reed-Sanow	<p>Join Chef Ann Foundation's Executive Director of Programs, Laura Smith, and Operations Specialist & Chef, Rachel Reed-Sanow for an engaging session on serving delectable, globally inspired scratch-cook meals in K-12 school food programs. The session will provide practical, step-by-step approaches for preparing scalable, USDA-compliant recipes from The Lunch Box and engaging your school community to promote those menu options. The session will also draw from Chef Ann Foundation's recent work with districts where globally inspired, culturally relevant recipes, including those featuring local ingredients, were developed.</p>	Wednesday, June 12, 2024	11:00-11:55pm	Nutrition - 1000 Menu Planning (1100)	1
Supporting Recruitment and Retention through the Healthy School Food Pathway Program	Kelsey Glass	<p>Join us for an educational session led by Chef Ann Foundation Director of Workforce Planning as we delve into the transformative impact and benefits of the Healthy School Food Pathway (HSFP) program. The HSFP program is a work-based learning experience that prepares individuals for exciting job opportunities in healthy, scratch-cook school food programs. Supporting workforce readiness and professional growth for new and current school food operators, the HSFP pipeline provides the resources, training, and network to create and run successful scratch-cook meal programs.</p> <p>In addition to the program's current implementation in California, the Chef Ann Foundation is set to expand the paid, on-the-job learning program and launch a pilot program in the state of Colorado this fall. During the session, we'll share details about our current program implementation, strategic plans for the pilot program, and how you can introduce the HSFP program to your school food program to support recruitment and retention.</p>	Wednesday, June 12, 2024	1:30-2:25pm	Administration - 3000 Human Resources & Staff Training (3400)	1
Farm to School Roadmapping	CDE: Justin Carter and Krista Garand	<p>Participants will engage in a structured activity to assist CDE in learning the challenges of farm to school at the school district level. CDE staff will open with an explanation of the road mapping process; the stakeholders we're engaging, the information we hope to gain, and how we'll put it together into a strategic plan for CDE moving forward. We will then work together on a root cause analysis activity in small groups. Participants will work with a facilitator to identify top challenges to farm to school arrangements and then dive deeper into those challenges to find the root causes. CDE staff will use these root causes to prepare recommendations on improving our statewide approach to farm to school when working with meal operators.</p>	Wednesday, June 12, 2024	2:40-3:35pm	Administration - 3000 Program Management (3200)	1
Outreach Materials & Community Engagement to Bolster Your Program	CDE: Sharon Murray	<p>This interactive session will provide an overview of best practices to engage with the school community, including ready-to-use and tailorable outreach materials for offer versus serve, Summer EBT, and much more!</p>	Wednesday, June 12, 2024	4:00-4:55pm	Communication & Marketing - 4000 Communications & Marketing (4100)	1
KITCHEN MGR/STAFF TRACK 1 - Thursday June 13th						
Managers Taking the Lead in the Kitchen/Empower	Shannon Solomon	<p>In the "Managers Taking the Lead in School Kitchens" session, participants will focus on the unique challenges and opportunities that come with managing a school kitchen. This session will cover topics such as complying with nutritional guidelines, managing food allergies, and creating a positive dining experience for students. Participants will also learn strategies for coordinating with school administrators and fostering a culture of teamwork. By the end of the session, managers will be equipped with the knowledge and skills to effectively lead a school kitchen and contribute to the overall well-being of students.</p>	Thursday, June 13, 2024	10:00am-10:55am	Administration - 3000 Human Resources & Staff Training (3400)	1
Climbing the Ladder to Greater Impact	Kim Kilgore	<p>Would you like to grow in your career in School Nutrition? If so, this is the class for you! Come learn how to expand your knowledge, prepare for your next position, and increase your impact as a Food Service Professional! Hear from industry professionals about their professional journey in Child Nutrition and how it has changed their lives!</p>	Thursday, June 13, 2024	11:10am-12:05pm	Administration - 3000 Human Resources & Staff Training (3400)	1
KITCHEN MGR/STAFF TRACK 2 - Thursday, June 13th						
Knife Skills (90 minute session - 35 person limit)	Chef Taylor and Team	<p>In this session, you will participate in a hands on knife skills workshop facilitated by Nourish Colorado Chefs and other school district chefs. We will be using a knife to learn how to cut a few local produce items and walking away with a completed recipe that you can bring back to your school meal operation. The chefs will be teaching knife safety, parts of a knife, and techniques for cutting product that will help your kitchens run more efficiently. Come ready to work with and knife and hungry for a tasty snack!</p>	Thursday, June 13, 2024	10:00am-11:30am	Operations - 2000 Food Production (2100)	2
OTHER / MISC						
First Timer Meet Up	CSNA Gov Board	<p>Come meet CSNA's Gov Board and other first timers!</p>	Wednesday, June 12,	7:15-7:45am	N/A	
Wellness Room	N/A	<p>Wellness lounge will be available throughout the day. Join us for a mindfulness break. Offerings will be, intention setting, yoga stretching, calming music, and more! Chair massages are available at no charge, but you must sign up to reserve your slot. SIGN UP NOW USING THIS LINK. Sponsored by Elevation Foodservice</p>	Wednesday, June 12,	9:40-5:00	N/A	

Wellness Room	N/A	Wellness lounge will be available throughout the day. Join us for a mindfulness break. Offerings will be, intention setting, yoga stretching, calming music, and more! Chair massages are available at no charge, but you must sign up to reserve your slot. SIGN UP NOW USING THIS LINK. Sponsored by Elevation Foodservice	Thursday June 13	9:40-1:40	N/A	
Chair Massages	N/A	Chair massages are available at no charge, but you must sign up to reserve your slot. SIGN UP NOW USING THIS LINK. Sponsored by Elevation Foodservice	Wednesday, June 12,	9:40-5:00	N/A	
Chair Massages	N/A	Chair massages are available at no charge, but you must sign up to reserve your slot. SIGN UP NOW USING THIS LINK. Sponsored by Elevation Foodservice	Thursday June 13	9:40-1:40	N/A	
Welcome Reception	N/A	Ticket Required: Mix and Mingle with heavy appetizers and a cash bar. Sponsored by Axion	Tuesday June 11th	5:30-7:00	N/A	
Lunch	N/A	Grab a boxed lunch and enjoy! Sponsored by: Ardellas and Shamrock	Wednesday, June 12,	12:00pm-1:00pm	N/A	
Dinner	N/A	Enjoy a delicious dinner buffet and watch the premier of the One Plate Challenge!	Wednesday, June 12,	6:00pm-7:30pm	N/A	
After Party	N/A	Head on over to Main Event for Games and Cocktails. Sponsored by: Barber's Foods, Kellanova & Okanagan Arctic Apples	Wednesday, June 12,	7:30pm-9:30pm	N/A	