Class Title	Description	Date	Time
PRE-CONS - TUESDAY JUNE 16 - REGISTRATION REQUIRED			
USDA Foods for New Directors	An introduction to USDA Foods. The CDHS-FDP staff will explain why your district receives USDA Foods and how to get the most out of the program. USDA Foods when used properly is 20% of your school food budget that you receive through federal entitlement funds. This session will give you the knowledge of the incoming USDA Foods for the school year as well as how to prepare throughout the school year for USDA Foods ordering season. Purchasing and supervisory staff are welcome to attend this session to learn more about USDA Foods.	16-Jun	9:00-10:00
CDE New Director Training	Designed for new directors, this interactive session equips participants with the knowledge and skills needed to successfully manage compliant child nutrition programs. Attendees will gain essential insights into meal counting and claiming, school meal eligibility, professional standards, and key program introductions, including CEP, HSMA, S-EBT, and SFSP. Additionally, this session provides a supportive space for new directors to ask questions, explore additional resources on school nutrition, and engage directly with CDE's School Nutrition Unit.	16-Jun	10:00-12:00
CDE Menu Planning	In this session, we'll cover key topics like understanding the National School Lunch Program (NSLP), School Breakfast Program (SBP), and Pre-K meal patterns and identifying reimbursable meals with Offer vs. Serve. You'll also learn how to navigate production records and crediting documentation with fun games and hands-on activities. By the end, you'll be equipped with the knowledge to implement and manage meal patterns effectively in your school nutrition program.	16-Jun	1:00-3:00
Servsafe Consolidated Course and Exam $$	The ServSafe Manager Course is for participants to prepare to take the ServSafe Food Protection Manager Certification Exam. It covers critical principles including personal hygiene, cross-contamination, time and temperature, receiving and storage, food safety management systems, training hourly employees, and more. This course is based on the 8th Edition, ServSafe Manager Book. Books may be purchased at the discretion of the participant on their own. Cost $120, exam and lunch included	16-Jun	9:00-5:00
AllerTrain K12 Course $$	AllerTrain K-12 is a food allergy and gluten-free certificate program presented by MenuTrinfo, covering all the essential information about how to safely serve students with special dietary needs, such as food allergies, intolerances, sensitivities, and celiac disease in a primary or secondary school food service setting. Upon completion of the training, learners will be proficient in the best practices of allergen control, including safe food preparation techniques, policy development, legislation, and crisis management. Following the successful completion of the course final exam, each participant will be issued an AllerTrain K-12 Certificate of Achievement that is valid for 3 years. This course is ANAB-accredited with a 30 question final exam (requires 80% to pass). Course is does not provide CEUs for CDR. This course is designed for school nutrition leaders such as directors, dietitians, supervisors, chefs, kitchen managers, and assistant managers.	16-Jun	9:00-12:00
Discovering The 12 Puzzle Pieces of Procurement $$	Session Description: School Food Procurement is complex. With rising costs and tight budgets, having a good procurement plan in place is critical to operational success. While there is no "one size fits all" approach to procurement, this training will explore 12 common aspects for districts of all sizes to consider as they develop their procurement strategies. Additionally, attendees will learn how to engage kitchen managers in the procurement process, consider utilizing entitlement dollars efficiently and how to plan attending a food show. Group Activities will reinforce learning and participants will be armed with resources for use back in their district.	16-Jun	1:00-4:00
GENERAL SESSIONS			
Opening General Session & Keynote	CSNA Welcome and Keynote, Kate Leavell : Better Together - Building Unbreakable Teams A stick on its own easily breaks, but sticks tied in a bundle are unbreakable. Kate Leavell shares the 7 powerful principles from her book, Stick Together, coauthored with Jon Gordon, that help teams become unbreakable in any circumstance or challenge.	17-Jun	8:00-9:30
Closing General Session	State/National Updates and Town Hall	18-Jun	8:00-9:30
DIRECTORS/SUPERVISORS/CHEFS			
Wednesday June 17th			
Building Resilient Nutrition Operations in a High Cost Environment	Food costs swing. Staffing tightens. Supply chains stall. Serving students the meals and snacks they need to fuel their growth takes smart planning, a clear view of the budget, and the confidence to pull the right levers at the right time.	17-Jun	10:00-10:50
Marketing Magic with CDE's Canva Outreach Resources	Learn and practice how to access outreach materials you can use for School and Summer Meals in Canva. From presentation templates to ready-to-use social media graphics, see how CDE School Nutrition can support your community marketing and outreach efforts.	17-Jun	11:00-11:50
Your Marketing is Giving Elementary Vibes: Appealing to high schoolers with student-informed messaging	Older students—especially middle and high schoolers—are often left out of school food marketing conversations. In this session, speakers will share how they've created messages that truly resonate with teens by bringing them into the process from the start. Learn how consulting with students, gathering feedback on draft materials, and empowering kitchen leads to choose the marketing displayed in their schools leads to stronger buy-in and better results. The session will also include a live, hands-on Canva demonstration, showing just how simple it can be to create marketing that speaks to students on their level—and actually gets noticed.	17-Jun	1:30-2:20
Behind the Magic: Training Teams That Shine	What does effective kitchen training look like in today's growing school nutrition programs? Join a panel of district leaders as they share best practices for onboarding and training staff, balancing hands-on learning with operational demands, supporting developing kitchen managers, and creating training systems that grow alongside expanding teams. Walk away with practical ideas, real-world solutions, and a little inspiration to help your team shine.	17-Jun	2:30-3:20

Know Your Numbers: Using KPIs to Unlock Program Potential	Behind every successful nutrition program is a clear understanding of the numbers that drive it. This session dives into the KPIs that matter most—participation, food and labor costs, and menu performance, and shows how to use them to evaluate financial health and uncover opportunities at the site level. Walk away with practical strategies to help your teams focus on what matters, make informed adjustments, and continuously improve program performance.	17-Jun	3:40-4:30
Feeding Pre-K Students	Learn how preschool students may participate in your child nutrition programs. CDE School Nutrition and the Colorado Food Program will cover program requirements and important considerations to keep in mind when serving meals to Colorado's youngest students.	17-Jun	10:00-10:50
Open Sesame: Unlocking HSMA Grants	Get ready to make the most of two exciting new funding opportunities available to HSMA sponsors next school year: Wages and Stipends and the Local Food Program! In this fast-paced session, we'll break down what these grants offer, how they work, and what they can mean for your program. You'll also hear ideas and insights from fellow SFAs as we explore how different sponsors are planning to bring these opportunities to life at the local level. Come ready to learn, share, and leave with practical inspiration to maximize your impact.	17-Jun	11:00-11:50
Procurement: Beyond the Basics	Come ready to deep dive into frequently asked procurement questions including topics such as piggybacking, GPO's, self-certifying an increased micro-purchase threshold, new Buy American regulation, and more!	17-Jun	1:30-2:20
Got Waste?	Join CDE and a panel of fellow school nutrition heroes to dig deep into the issues of food waste in schools. We'll talk through common barriers and learn from one another to create strategies to combat food waste in your cafeterias.	17-Jun	2:30-3:20
Fresh Funds, Local Flavors: Unlocking the Power of the Local Food Program	Get ready to dive into the newly expanded local food program! This dynamic session will equip sponsors with insider insights, creative procurement strategies, and fresh, innovative ways to maximize program funding. Discover practical scenarios, spark new ideas, and leave inspired to bring more local flavor to your program.	17-Jun	3:40-4:30
KITCHEN MANAGER/STAFF			
Wednesday, June 17th			
The Secret Ingredient is You	In busy kitchens, it's easy to put yourself last. But you are the key to a strong, successful program. This session is for anyone who wants simple ways to care for their well-being while leading their teams. Learn how to spot stress, boost your energy, and keep a positive work environment—even on hard days. We'll share quick, practical tips you can use right away with no extra time or budget. When you take care of yourself, your team and your kitchen will thrive!	17-Jun	10:00-10:50
Food/Nutrition 101 : Funding Streams - The Magic Money Behind School Meals	If you are wondering how school meals are funded and how the basic financials work for child nutrition programs this class is for you! Come join us to better understand all that is required to run a successful program and how current funding measures up. You will leave knowing that what you do each day is MAGIC!!	17-Jun	11:00-11:50
Functional Knife Skills	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! NOTE: 90 minute session with maximum capacity of	17-Jun	1:30-3:00
Allergy-Friendly Cooking Lab: Safe Foods, Smart Swaps, and Simple Recipes	Food allergies are increasingly common in schools, requiring foodservice professionals to prepare meals that are both safe and appealing for students. In this session, participants will explore practical strategies for creating allergy-friendly meals while maintaining nutrition, flavor, and variety.Learners will participate in a virtual cooking lab where they will view examples of allergy-friendly foods and learn how to make smart ingredient substitutions for common allergens such as dairy, eggs, wheat, soy, and nuts.Participants will leave with take-home recipes and a curated list of allergy-friendly K–12 food items that can be incorporated into school menus to support safe and inclusive meal service.	17-Jun	3:20-4:30pm
Superpower Discovering What Makes You and Your Team Inimitable	Every person has something unique that no one else can bring in quite the same way. That's their superpower. In this interactive workshop, Kate helps participants uncover what makes them inimitable, move past self-doubt, and recognize how their individual strengths create something even more powerful together.	17-Jun	10:00-10:50
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.	17-Jun	11:00 -11:50
Uncrustables and Unstoppable: Peanuts Make a Comeback	This class provides an overview of how to safely and successfully reintroduce peanuts into school meal programs. Participants will learn about communication strategies with nurses, families and staff, menu planning considerations, and best practices for preventing cross-contact. The session will also cover the nutritional benefits of peanuts, operational procedures, and steps to create a supportive and inclusive environment for all students while expanding meal options.	17-Jun	1:30-2:20
PP&L - The Why Behind What We Do	School meal programs are shapped by policy - this session connects the "why" behind our work to current local and national legislation. Attendees will gain a clear understanding of how policy decisions impact the programs we operate and students we serve. The session will also provide practical, approachable steps to help you begin or strengthen your advocacy journey.	17-Jun	2:30-3:20

The Paper Trail: Communication to Evaluation	The Practical Approach: Focusing on navigating high-stakes communication, maintaining a solid paper trail, and bridging the gap between daily feedback and formal year-end reviews.	17-Jun	3:40-4:30
SMALL/RURAL DISTRICT			
Wednesday June 17th			
USDA Foods Processing	This is a beginner class on Processing USDA Foods. Join us to learn how USDA Foods gets turned into ready to serve products.	17-Jun	10:00-10:50
Farm to School: A Toolkit for Engaging Local Producers	During this interactive session, learn more about Urban School Food Alliance's resources, enabling districts to connect with local producers.	17-Jun	11:00-11:50
Kitchen Efficiency Matters	As school meal participation reaches record highs across Colorado, operational efficiencies are more critical than ever. This session provides actionable strategies to optimize your serving lines and kitchen workflows. Learn how to leverage equipment, smallwares, and spatial design to empower your staff and maximize performance without compromising quality.	17-Jun	1:30-2:20
Smart Swaps: Easy Breakfast Wins for New Meal Pattern Requirements	SMART SWAPS provides school nutrition professionals with practical, easy-to-use tools to help meet new meal pattern standards while serving nutritious, appealing breakfasts students enjoy. This session will highlight simple strategies and menu solutions that support compliance without sacrificing participation or student satisfaction. Participants will also enjoy a live recipe demonstration featuring breakfast ideas that are operationally realistic, student-friendly, and designed to fit today's school meal requirements.	17-Jun	2:30-3:20
The Heart of the School: Building Bridges Through Your School Kitchen	The school kitchen is the heart of every school district; yet school nutrition staff often feel unseen or under-appreciated, especially in small, rural districts. This interactive workshop focuses on building meaningful connections between school kitchens, staff, students, and administrators through simple and creative engagement activities. Participants will explore real-world examples implemented in a small rural school, including Staff Bingo games, Buff on a Bluff (our school's version of Elf on the Shelf), trivia games involving Student Leadership, and other low-cost, high-impact activities. These efforts have strengthened relationships, increased visibility of kitchen staff, and fostered a stronger sense of appreciation and belonging across our school community. Attendees will learn how these activities can be easily adapted—whether to build connections within a single rural school or to strengthen bonds across large, multi-school school nutrition departments. This session will provide practical ideas, adaptable strategies, and inspiration to help school nutrition professionals build relationships, boost morale, and reinforce their role as a vital part of the school community.	17-Jun	3:40-4:30
SPANISH TRACK			
Wednesday June 17th			
Potenciando la comunicación: Ampliando la capacitación bilingüe en nutrición escolar.	La comunicación es una de las herramientas más poderosas para formar equipos de cocina exitosos. Esta sesión bilingüe destacará las formas creativas y prácticas en que los distritos están ampliando la capacitación bilingüe en la cocina mediante el uso de tarjetas didácticas, etiquetas de cocina, instrucción práctica y apoyo en tiempo real, tanto en inglés como en español. Descubra cómo estos esfuerzos están generando entornos de aprendizaje más inclusivos en la actualidad, y explore hacia dónde podría dirigirse el futuro de la capacitación bilingüe en el ámbito de la nutrición escolar.	17-Jun	10-10:50 am
Alergias alimentarias K-12	Esta capacitación anual obligatoria dota a los profesionales de la nutrición escolar de los conocimientos y habilidades necesarios para reconocer y responder ante reacciones alérgicas a los alimentos en el entorno escolar. Los participantes repasarán los alérgenos alimentarios comunes, los signos y síntomas de reacciones de leves a graves, y los procedimientos adecuados de respuesta ante emergencias. La sesión también aborda las mejores prácticas para prevenir la exposición a alérgenos durante la preparación y el servicio de las comidas, contribuyendo así a garantizar un entorno de cafetería seguro e inclusivo para todos los estudiantes.	17-Jun	11-11:50 am
Los Ailmentos de USDA están en el menú'	¿Sabías que tu distrito obtiene alimentos del USDA? Muchos de los productos están en tus recetas y quizás no sabías que provenían del USDA. Esta sesión explica cómo los distritos obtienen sus alimentos del USDA y los directores hablarán sobre cómo los incluyen en el menú escolar	17-Jun	1:30-2:20 pm
Cocina desde cero: Lectura de recetas, registros de producción y fundamentos de seguridad alimentaria	Strong teams begin with strong communication. explore how districts can increase bilingual kitchen training capacity through practical, hands-on strategies such as vocabulary flashcards, translated kitchen materials, labeling systems, and in-person bilingual support. Presenters will share how these tools are being used in kitchens today, where the work is headed next, and how investing in language accessibility helps create more confident, connected, and successful teams	17-Jun	2:30-3:20 pm
KITCHEN MANAGER/STAFF			
Thursday, June 18th			
Food Allergy K12	This required annual training equips school nutrition professionals with the knowledge and skills needed to recognize and respond to food allergic reactions in the school setting. Participants will review common food allergens, signs and symptoms of mild to severe reactions, and appropriate emergency response procedures. The session also addresses best practices for preventing allergen exposure during meal preparation and service, helping ensure a safe and inclusive cafeteria environment for all students.	18-Jun	10:00-10:50
Hocus Pocus Magic Promotions	Join us as we will go through some ways to increase student engagement in the cafeteria through promotions and cafeteria atmosphere. You will leave the class with fresh ideas and you will get to do a craft to get a promotion started in your school!	18-Jun	11:00-11:50
Functional Knife Skills	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! NOTE: 90 minute session with maximum capacity of	18-Jun	10:20-11:50