Join Colorado SNA and the CDE Office of School Nutrition for our annual
Summer Conference & Exhibit

“Putting The Pieces Together”

Conference Highlights
• More Than 20 Educational Sessions
• Over 125 Industry Exhibitors
• Networking Opportunities with School Nutrition Professionals from Throughout Colorado
• Chance to Earn Up to 11 CEU’s
• Monday Night Entertainment and Dinner - Rock’n in the Rockies
• Over 35 Raffle Prizes
• Chance to Learn Best Practices from Fellow School Nutrition Professionals

Copper Mountain Resort
0509 Copper Rd. Copper Mountain, CO 80443
Room Rates: $105-$195 for 1-2 bedrooms
(Please visit the following link to see descriptions and photos of the various room options.)
https://goo.gl/YhxWTP
Reservations: 1-866-837-2996 (Mention Group Code: G2499)*
Reservations should be made by 5/27/16.
*Please note your credit card will be charged a 10% deposit upon reserving your room and the full room amount will be charged 14 days out from the conference. Cancellations are subject to fees.

Register to attend at www.colosna.com
Questions? Contact Jen Johnson at jen@colosna.com or 303-993-8064
Schedule at a Glance

MONDAY, JUNE 13, 2016

7:30-11:30 am ................................................................. SNS Exam
   (must be pre-registered for this course at www.schoolnutrition.org/sns)
9:00 am-4:30 pm ............................................................ Nutrition 101
   (must be pre-registered for this course - Lunch is provided)

OPENING GENERAL SESSION
12:15-1:30 pm ............................................................... Putting the Pieces Together:
   Solving the Puzzle of Building a World-Class Child Nutrition Program
   Jeff Joiner, Jeff Joiner Training, LLC

BREAKOUT SESSIONS
1:40-2:30 pm ............................................................... Civil Rights Annual Training
   Expanding Your Marketing Base through Stakeholder Collaborations
   Farm to School: Putting the Pieces Together
   StorSafe for Kids

BREAKOUT SESSIONS
2:40-3:30 pm ............................................................... Kitchen Math & Crediting for Menu Planners
   Financial Benchmarking (D)
   Team Nutrition and Integrating Nutrition Education in School Meals
   Excellence in Child Nutrition Takes Courage!

BREAKOUT SESSIONS
3:40-4:30 pm ............................................................... Gleaning Guidance from the AR Process (D)
   Growing Young Bodies and Minds: Real, Local Food and Nutrition Education (D)
   Offer vs. Serve and Identifying Reimbursable Meals (M)
   Excellence in Child Nutrition Takes Courage!

5:00-6:30 pm ............................................................... Vendor Reception and Chef’s Challenge
   Sponsored by:

6:30-10:00 pm ............................................................... Rock’n in the Rockies Night of Entertainment & Dinner
   Sponsored by:

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TUESDAY, JUNE 14, 2016

7:00-8:00 am ................................................................. Breakfast

SECOND GENERAL SESSION
8:00-9:00 am ......................................................... Go From “What if” to “What is”: Forging a Culture of Execution
Paul Nicols, Jeff Joiner Training, LLC

9:00-9:50 am .............................................................. Food Safety Plans and Creating a Food Safe Culture
Working with Multiple Generations in the Workplace
Tips & Tricks for Successful Large Equipment Purchasing (D)
Scaling Up! Tips for Using Your Favorite Recipes in Large Production

BREAKOUT SESSIONS
10:00-10:50 am ..........................................................

Smarter Marketing (M)
Offer vs. Serve and Identifying Reimbursable Meats
Building a Customer Service Oriented Nutrition Team
Kitchen Hack; Get it, Use it (Culinary Demo by Livewell Colorado)

10:00-NOON ................................................................ Directors, Buyers, Chefs and RDs ONLY in Exhibit Hall

BREAKOUT SESSIONS
11:00-11:50 am ..........................................................

2015 Dietary Guidelines and Nutrition Standards for Schools
Utilizing the Cafeteria as a Classroom
Teambuilding Toolbox Strategies for Leading Your Team (M)
Kitchen Hack; Get it, Use it (Culinary Demo by Livewell Colorado)

12:00-2:00 pm ............................................................... All Attendees in Exhibit Hall

BREAKOUT SESSIONS
2:10-3:00 pm ..........................................................

Partnering with Food Pantries in SFSP (D)
Plan B is Now in Effect: Keeping Your Balance...
Addressing Food Allergies and Accommodations Using Medical Statements (D)
Using Personality Profiles to Lead a Successful Team (M)

3:10-4:00 pm ..........................................................

Utilizing USDA Foods (D)
Get Involved: Insights from the Membership Committee
Working with Multiple Generations in the Workplace
Menus Re-Imagined (Culinary Demo by Advance Pierre Foods)

After 4:00 pm ................................................................ Evening on your own
WEDNESDAY, JUNE 15, 2016

7:00-8:00 am .......................................................... Breakfast
8:00-9:50 am .......................................................... School Nutrition Programs 101

BREAKOUT SESSIONS
8:00-8:50 am .......................................................... Financial Bench Marking (D)
.......................................................... USDA Foods Processing Perspectives Panel (D)
.......................................................... Using Personality Profiles to Lead a Successful Team (M)
9:00-9:50 am .......................................................... Wellness Policy: Piecing the Puzzle Together
.......................................................... Civil Rights Annual Training
9:00-10:50 am .......................................................... Keys to Developing Strategic Program Goals (D)

BREAKOUT SESSIONS
10:00-10:50 am .......................................................... 2015 Dietary Guidelines and Nutrition Standards for Schools
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CLOSING GENERAL SESSION
11:00am-12:00 pm .......................................................... Closing Statements
12:00-12:30 pm .......................................................... Raffle Drawing - Must be present to win!

Class Descriptions

2015 Dietary Guidelines for Americans and Nutrition Standards for School Meals
This training is designed to provide kitchen managers and nutrition service staff with an overview of the 2015 Dietary Guidelines for Americans, how those guidelines relate to meal patterns requirements in the Child Nutrition Programs, and ideas to promote healthy eating messages to students. (session offered twice)

Addressing Food Allergies and Accommodations Using Medical Statements
Have you been in a situation where a student or parent comes to you with a food allergy and you have no idea what to do? Attend this session to get answers to the most frequently asked questions about food allergies and the law, what your responsibilities are at the local level, and how to draft policies and guidelines regarding food allergy management.

Building a Customer Service Oriented Team
This session will focus on developing an employee recognition program recognizing those that showcase excellent customer service, conducting weekly customer service training and creating standards in your department to guide employees.

Civil Rights Annual Training
Attend this session to fulfill your annual Civil Rights training requirement. This training provides a comprehensive overview of school food authority requirements relating to civil rights and staff training.

Direct Certification
USDA representative Joe Templin brings his expertise in Direct Certification to speak to the regulations and processes that govern this important method of issuing meal benefits.

Excellence in Child Nutrition Takes Courage! How Your Bravery Can Change the World
It takes courage to do the right thing. It takes courage to adapt to change, to choose a good attitude every day, and to work productively with difficult people. Courage doesn’t mean you aren’t afraid, it means when you are afraid, you do the right thing anyway! In this fun seminar, Jeff Joiner shares some powerful stories and examples that will inspire you to be brave and get results!

Farm to School - Putting the Pieces Together
Want to increase the amount of local foods offered on your menus? Putting the pieces together for a local foods program in your district doesn’t have to be complicated. Come learn tips, ideas and best practices from the Colorado Farm to School Taskforce for jumping into the farm to school game and/or improve your existing program.

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Class Descriptions

Financial Benchmarking
Benchmarks are useful management tools for foodservice directors looking to achieve better financial performance and improvement. In this class you will learn to identify performance measure that can help strengthen your financial goals.

Food Safety Plans and Creating a Food Safe Culture—
This training is designed to identify Federal food safety requirements that schools are required to meet and is intended to help you coordinate all aspects of food safety to create a culture of food safety and a top-notch food safety program.

General Session (Monday) - Putting the Pieces Together
Success in Child Nutrition can feel like trying to solve a puzzle. In this fun seminar, attendees will learn how to develop a vision for what they want to create and assemble the right pieces necessary for a world-class program!

General Session (Tuesday) - Go From “What if” to “What is”:
Forging a Culture of Execution—
No matter where your name is on the organizational chart, you can help lead your team to greater heights and get things done. In this seminar, you will learn how to make the leap between ideas and results.

Get Involved! Insights from the Membership Committee
The Colorado School Nutrition Association is the leading advocate and authority in school nutrition in Colorado and they are looking for you. Learn more about CSNA, how to get involved in the organization and how your involvement can benefit your district.

Gleaning Guidance from Administrative and Procurement Reviews—
This class will provide school nutrition directors and managers with tips and resources to prepare for successful Administrative and Procurement reviews.

Growing Young Minds and Bodies: Real, Local Food and Nutrition Education
Insights into our District-wide nutrition education programs, including our annual school menu calendar collaboration, Harvest of the Month program, “Make a Rainbow at the Salad Bar” Days, Iron Chef Competitions, Farm-to-School programs, and more. Through our programs, the School Food Project is able to connect with schools, students, parents, community members, and farmer and vendor partners.

Keys to Developing Strategic Program Goals and Insight to the Team Up Initiative—
Have you heard about the Team Up for School Nutrition Professionals Initiative? You can expect to receive an overview of Team Up, gain an understanding of creating SMART goals, and have an opportunity to practice writing goals to strategically make improvements to your programs.

Kitchen Hack; Get It, Use It—
Save time, save money! The LiveWell@School Food Initiative chefs will show you how to use some essential pieces of kitchen equipment to save you time and increase productivity! (session offered twice)

Kitchen Math and Crediting for Menu Planners—
Ever looked at a recipe and felt like you were looking at a college algebra equation? Menu planning and recipe development continues to be an integral part of school nutrition.

Expanding your marketing base through stakeholder collaborations
Collaboration is key! Discuss how working with district departments, school organizations and community groups can help increase program awareness and participation. Presenters will share best practices and highlight events, contests and collaborations they have initiated in their district.

Menus Re-Imagined
1 item. 3 ways. We will take one protein and give you three ways to prepare it—easy, simple and detailed. We will demo one method and present recipes ideas for the other.

Nutrition 101
A comprehensive course on the basics of Nutrition and its role in school nutrition. This course can be used to apply for Certificate Level 1 through SNA. *Lunch is included.

Offer versus Serve and Identifying Reimbursable Meals
This class will review the general requirements for offer vs. serve for both breakfast and lunch meal services. Participants will increase knowledge and skill in identifying reimbursable meals at the point of sale. (session offered twice)

Partnering with Food Pantries in Summer Food Service
The intended outcome is to create increases in the number of kids fed through SFSP. We will address the connections between school district Nutrition Service departments and local food banks. How to leverage partnerships with the food banks to increase overall participation.

Plan B is Now in Effect: Keeping Your Balance When Everything is Turning Upside Down
Every day we face new challenges that didn’t exist a short time ago, and more change is on the way. In this fun and interactive seminar, you will learn tools to not only survive change, but to grow through it and come out stronger on the other side.

Scaling Up! Tips for Using Your Favorite Recipes in Large Production
Gramma’s 6 serving recipe doesn’t always perfectly translate to industrially producing 6000+ student meals in a day. Two district chefs will share tips and anecdotes to help with scaling up those “favorite” recipes, and transition them from home cooking to the commercial kitchen.

School Nutrition Programs 101
This class provides an overview of the School Nutrition Programs rules and regulations, and is especially helpful for new kitchen managers and directors. You will broaden your understanding of what is expected of those responsible for operating the Child Nutrition programs and have an opportunity to ask questions about the operation of your program.

Smarter Marketing
Marketing is an important strategy for increasing and maintaining participation in school meal programs. The Smarter Lunchroom Movement provides key best practices for meal participation, too. How can we blend these together? Learn in this session how to maximize marketing efforts that also target Smarter Lunchroom principles for the biggest impact.

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SNS Exam—
Must be pre-registered in order to take this course! The SNS Credentialing Exam will be administered as part of the CSNA conference.

Store Safe for Kids—
Learn some valuable information on new ways to maximize your storage space in order to handle the increased amount of produce needed to satisfy the new regulations. You will also learn how to extend the life of produce, thus saving valuable $. Learn the best practices of proper food storage, ensuring food safety, and ease.

Team Nutrition and Integrating Nutrition Education Resources
Team Nutrition is an initiative of the USDA to support the Child Nutrition Programs through training and technical assistance. Come to this session to learn more about the Team and their FREE resources to help support your school meals program.

Teambuilding Toolbox: Strategies for Leading Your Team
A kitchen team is like a puzzle with each member contributing uniquely. This session will focus on easy teambuilding activities to strengthen your team and put the puzzle together. (session offered twice)

Tips and Tricks for Successful Large Equipment Purchase
Successful large equipment purchasing can seem like a puzzle. Learn tips and tricks to put these pieces together for equipment purchases that serve you now and in the future.

USDA Foods Processing Perspectives Panel—
See USDA Foods processing through the lens of several important players in the process—this session is a panel composed of a broker, CDHS representative and food service director discussing USDA foods processing.

Utilizing Café as a Classroom—
Join us for this unique session that will give you and your team ideas for utilizing your kitchen and cafeteria as a place for discovery and nutrition education.

Using Personality Profiles to Lead a Successful Team
Varying personalities are the heart of your team. Improve your hiring and strengthen your team using personality profiles. (session offered twice)

Utilizing USDA Foods—
USDA Foods and entitlement funds can seem daunting. In this session, the Food Distribution Office will present what you need to know to effectively utilize USDA Foods in your program.

Wellness Policy: Piecing the Puzzle Together
This session will take participants through one district’s wellness policy journey including resources and ideas for simple implementation including low cost/no cost implementation, getting involved in your schools wellness programs, building excitement in lunchroom, and how to sustain your programs through grants and local partnerships.

Working with Multiple Generations in the Workplace
Gen Y. Gen X. Millenials. All are unique and all are a part of the workplace team. Learn effective strategies to work with different generations in the work place in this session. (session offered twice)

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<th>3 DAY CONFERENCE (includes admission to Monday Entertainment Event)</th>
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