

PLEASE NOTE TIME CHANGE:

The opening General Session on Monday, August 2nd begins at 8:00am.

Sunday August 1

2:00pm-6:00pm Registration
12:00pm-4:00pm - SNS Exam
4:00pm- House of Delegates

Monday August 2

7:00am-5:00pm Registration
7:00am-8:15am Lite Breakfast
8:00am-11:30am Opening Session
11:30am-12:30pm Lunch
12:45pm-1:45pm Education Sessions
2:00pm-2:45pm Education Sessions
3:00pm-4:00pm Education Sessions
4:15-5:15 Education Sessions
Meal Voucher

Tuesday August 3

7:00-4:00 Registration
7:00-8:30 Lite Breakfast
8:15-9:15 Session
9:30-10:30 Education Sessions
10:45-11:45 Education Sessions
10:30-12:00 Directors Only in Vendor show
12:00-1:30 The Sioux Chef -Team Blue
1:45-3:15 The Sioux Chef- Team Green
12:00-3:15 Food Show Hours
Meal Voucher

Wednesday August 4

7:00-10:00 Registration
7:00-8:00 Energy Breakfast
7:30-8:30 Education Sessions
8:45-9:45 Education Sessions
9:45-10:45 Brunch
11:00-1:00 Closing

Key Note Speakers

Monday, August 2- Keynote Speaker
Holly Hoffmann
Tuesday, August 3- Keynote Speaker
Sean Sherman, The Sioux Chef
Wednesday, August 4- Keynote Speaker
Chris Heeter

Monday, August 2, 2021

Title: Seamless Summer Option (SSO) Deeper Dive

Speaker(s): Deb Lukkonen, RD, SNS, MN Dept. of Education, Jenna Kiepke, RD, MN Dept. of Education

Description: Due to various USDA waivers, schools are allowed to operate the Seamless Summer Option (SSO) during school year 2021-2022. Operating the SSO will provide meals free of charge to all students at all schools. Join us for a “deep dive” as we review the SSO meal pattern requirements, waiver options, meal distribution methods, opportunities for serving meals/snacks after school, the counting and claiming process, and financial reimbursement.

Key Area 3 Target Audience: Managers, Directors

Title: Know Your Spice Challenge

Speaker(s):

Sara Parthasarathy, Flavor Temptations

Michelle Sagedahl, RD, Wayzata ISD

Rebecca Polson, C.C, SNS, Minneapolis ISD

Description: Global & Ethnic flavors in food is a growing trend. This is an interactive and sensory session to learn about the unique flavors that go into Indian cuisine and how schools have introduced new flavors with locally sourced foods to their students. Learn what worked, did not work and how they plan to adapt and expand the use of seasonings/spices in their menus.

Key Area 1 Target Audience: Managers, Directors

Title: Eat with Your Eyes

Speaker(s): Rachel Sherwood, Impressions at Home

Description: Photos can entice us to eat. Quality food photography captures our desire to consume food. Before we smell or taste it, we see it. In this session you will learn how basic principles of food styling can be used to capture attention and engage your consumer. You will understand presentation basics to capture appealing lighting, angles and focal points avoiding common pitfalls and highlight your work in a new way.

Key Area 4 Target Audience: All

Title: Confidence is Key

Speaker(s): Stefanie Giannini, MA, SNS, Marquet School District, IVATI

Description: The key to achieving what you want in life is quite simple: confidence. How we communicate to ourselves and to others often determines the outcomes of our actions. Let’s face it: if you aren’t confident in yourself, how do you expect others to be? As the saying goes, “fake it till you become it”! This interactive session you will learn how to confidently communicate and earn buy-in from those around you, how to embrace the mishaps and challenges life throws your way. Walk away with valuable tips & tools to become more confident, step outside your comfort zone, overcome self-doubt and how to achieve all of your personal and professional goals.

Key Area 3 Target Audience: All

Title: Creative Vegetarian & Vegan Ethnic Menu Options

Speaker(s):

Sara Parthasarathy, Flavor Temptations

Michelle Sagedahl, RD, Wayzata ISD

Rebecca Polson, C.C, SNS, Minneapolis ISD

Description: Ethnic foods from Asia, India, Mediterranean, Mexico and the Middle East offer many easy to create, flavorful and exciting vegetarian and vegan dishes. Our expert panel will take you into the world of “back to basics” approach to flavoring vegetarian & vegan foods from scratch to create delicious, nutritious, well balanced meals.

Key Area 1 Target Audience: All

Title: Natural Gas and Combi Ovens: Steaming with Savings and Efficiency

Speaker(s): Ann Lovcik, CenterPoint Energy, Terri Harrington, Hollander Company

Description: In this session you will come to understand the Combi Oven options that are available in your foodservice operation. You will learn the basic operating and maintenance tips, how to find your local resources and the benefits that they can offer.

Key Area 2 Target Audience: All

Title: PBIS: Positive Behavior Interventions and Supports in the Cafeteria

Speaker(s): Lynn Broberg, SNS, St. Paul Public Schools

Description: Positive Behavior Interventions and Supports (PBIS) is a set of ideas and tools that schools use to improve the behavior and academic outcomes of students. Learn how to apply PBIS practices to help create a positive culture in your cafeteria, kitchens, and workplaces by understanding the importance of relationships, how our past experiences impact our own thoughts and behaviors, and how to correct unexpected behaviors without undermining relationships.

Key Area 3 Target Audience: All

Title: Cultivating the Dream Team

Speaker(s): Stefanie Giannini, MA, SNS, Marquet School District, IVATI

Description: Despite common myth, there is no such thing as a perfect team. You may find yourself with a bad apple in the bunch, clashing personalities, or different levels of work ethic and motivation. Leading a team can be especially challenging during crisis and unprecedented times; individuals have different worries, fears, and comfort levels surrounding change. Regardless of all outside factors, leaders must remember that the dream team starts with them! This session you will learn how to cultivate the dream team within the team you already have and to discover how to look at each of your teammates as unique ingredients for a recipe for success!

Key Area 3 Target Audience: Managers, Director

Title: How to write a HACCP Plan

Speaker(s): Janeen Peterson, RD, SNS,Alexandria ISD

Description: School Nutrition programs are required to establish a food safety program based on Hazard Analysis Critical Control Point (HACCP) principals: but what does that really mean? This session will take a closer look at the 7 Basic Principals of HACCP and how they apply to school food and nutrition programs. During this session, attendees will have the opportunity to create a basic plan and try it out!

Key Area 2 Target Audience: All

Title: Working with Difficult Employees-When to Say “When”

Speaker(s): Wendy Hulsebus, Mission Consulting

Description: Conflicts are normal at work. However, when is a conflict a situation or a constant state of being? We will learn some ways to identify the difference and some tips for addressing both a situational conflict and an employee who thrives on conflict. Learn to identify which situation is worthy of our time and energy and when and how to hold employees responsible for their actions.

Key Area 3 Target Audience: All

Title: Total Cost of Over Portioning

Speaker(s): Deanna Cooley, Princeton ISD, Carol Dalske, Princeton ISD

Description: This session states the importance of serving students planned portion sizes. Participants will complete an activity that will show how portioning can affect the cost of a recipe. We will also learn other areas that are impacted when planned portions are not followed. The session will walk you through the cost analysis of certain menu items and the impact it can have beyond just cost. This session is designed for all front-line workers in charge of serving meals to students.

Key 2 Target Audience-All

Title: Navigate the SNA Certificate Program

Speaker(s): Sharon Maus, MSNA Executive Director

Earning your Level 1, Level 2, or Level 3, or Level 4 SNA Certificate in School Nutrition shows your commitment to your profession and helps you stay current on the job. SNA’s Certificate Program is based on the standards of practice in SNA’s Keys to Excellence Program and, SNA’s Certificate Program aligns with USDA Professional Standards. This session will navigate you through SNA’s Certificate Program.

Key 3 Target Audience: All

Title: Finding Farm2School Procurement Strategies That Fit

Speaker(s): Carrie Frank, Dover-Eyota ISD, Bertrand Weber, Minneapolis ISD

Description: There is no “right way” to build a Farm to School program and purchase local food. Hear from two districts-Dover-Eyota and Minneapolis Public Schools about how their two districts have built different but equally successful F2S programs that fit their size and operations. Learn about different strategies and tips for how to buy and serve local food-including outreach to farms, menu planning, ordering and cafeteria promotion.

Key Area 1 Target Audience: Directors, Managers

Tuesday, August 3, 2021

Title: K12 Cross Pollinization Ideas

Speaker(s):

Laurance Anderson, CFSP-Level 1, Cambro

Alex Gaustad, Cambro

Description: Over the past 18 months, K12 foodservice operators have faced unprecedented challenges due to Covid-19. This session will explore how various delivery systems used in other food service industry segments such as healthcare, corrections, and catering can be adapted for school foodservice. See and learn how to expand your delivery options within your districts.

Key Area 2 Target Audience: Managers, Directors

Title: What's Your Line?

Speaker(s):

Vickie J. Speltz, Lewiston-Altura ISD

Jennifer Backer-Johnson, Superintendent, LeRoy ISD

Description: Different perspectives bring different challenges. Let's help each other problem solve different scenarios from different perspectives by looking together at different outcomes.

Key Area 4 Target Audience: All

Title: Zero Hunger and Zero Waste Solutions

Speaker(s):

Jodi Taitt, EcoConsilium

Stacy Koppen, RD, SNS, St. Paul Public Schools

Description: St. Paul Public Schools (SPPS) has an enrollment of 37,000 students, operates one of the largest school nutrition programs in Minnesota and serves roughly 8.5 million meals a year. In 2019, SPPS served 20,000 Breakfast to Go (B2Go) meals through breakfast in the classroom. Studies show that school breakfast improves student achievement, behavior, and health, however, the challenge with B2Go meal service is managing waste generated in school classrooms. In response to the growing concern within SPPS community about the B2Go waste being thrown in the trash, SPPS partnered with EcoConsilium Consulting to study the B2Go supply chain, which generates 600 tons of waste annually. Learn how the project team developed zero waste strategies for inbound and outbound food packaging materials and downstream materials that target 288 tons or 48% of B2Go supply chain discards a year.

Key Area 3 Target Audience: Manager, Director

Title: What is Offer vs Serve?

Speaker(s): Jennifer Walters, MBA, RD, LD, SNS, Winona ISD

Description: Children who are offered food choices are more likely to eat the foods they like rather than throw the food away. Offer vs Serve (OVS) is an optional style to menu planning and meal service that helps sponsors reduce food waste and costs, while ensuring children receive nutritional meals they enjoy. This session will teach participants the difference between food components and items and what is required for a reimbursable meal.

Key Area 2 Target Audience: All

Title: Increasing Minnesota Food Through Reimbursement

Speaker(s):

Ashley Bress, MN Dept. of Agriculture

Helen Schnoes, AICP, MN Dept. of Agriculture

Erin McKee

Description: The Minnesota Department of Agriculture launched two new competitive, grant programs last school year to reimburse schools for purchasing Minnesota grown and raised foods for use in school lunch programs. During this session, we'll provide an overview of the of the programs and details on how to apply during the upcoming rounds of applications. The session will be appropriate for current grantees as well as schools looking to participate next year.

Key Area 3 Target Audience: Directors

Title: Gen Alpha: Thinking Outside the Generational Box

Speaker(s): Alexandria Szoeker, Primero Edge

Description: Gen Alpha may only be 10 years old, but that doesn't mean we can't start preparing for them right now. In this presentation, we will take a look at the newest generation making their way through the school system and how to effectively market to them. We will identify who gen alpha is and how they compare to previous generations and assess how to best market to them.

Key Area 4 Target Audience: All

Title: Culinary Basics 101

Speaker(s): Rebecca Polson, C.C, SNS, Minneapolis Public Schools

Description: Have you ever wanted to learn the culinary basics but didn't know where to start? This is the perfect course for you! Chef Rebecca will take you through basic knife skills, standardized recipes, weight vs measure, cooking techniques and line presentation. Minneapolis has been on the forefront of creating a culinary culture for school nutrition programs and is excited to share our successes with you!

Key Area 2 Target Audience: All

Title: Creating Minnesota Harvest of the Month

Speaker(s):

Sue Knott, MN Dept of Agriculture

Helen Schones, AICP, MN Dept of Agriculture

Megan LeClaire, MN Dept of Education

Description: Gain insight from school nutrition professionals about creation of Harvest of the Month program in Minnesota, including associated trainings, grower networking, and support materials that would best meet needs of cafeteria and food service staff. This program will feature a calendar of month-specific featured local items, with menu/recipe suggestions, cafeteria marketing materials, and associated community-based and classroom learning activities. This effort is led by MN Departments of Education and Agriculture and a pilot program will launch 2021-2022 with 15 districts across Minnesota. Full program rollout anticipated for the 2022-2023 school year.

Key Area 1 Target Audience: All

Title: Talking the Teen Language

Speaker: Linsey LaPlant, MS, RDN, Health-e-Pro

Description: Teens of today have the greatest spending power of all generations both as independent purchasers and by significantly influencing their parents purchases. To reach them, learn what factors impact their decisions so you can talk to them in their language. Students filter their decisions using global, social, visual and technological standards; come find out how to relate these factors to your Child Nutrition Program.

Key Area 4 Target Audience: All

Title: Tips for an Efficient Kitchen

Speaker(s): Mike Burke, SNS, ServSafe Certified, Vulcan FEG

Description: Learn how to keep your food service equipment running at peak performance. You will be guided through the process of fixing the headaches that can prevent our operation from running smoothly and find out how preventive maintenance can extend the life of your equipment and have an impact on your food preparation and budget.

Key Area 2 Target Audience: All

Wednesday, August 4, 2021

Title: Local Food, Safe Food: Buy Direct

Speaker(s):

Annalisa Hultberg, University of Minnesota Extension

Jane Jewett, Minnesota Institute for Sustainable Agriculture, U of M

Description: Local food is safe, healthy and legal to use in your food service program. This session will provide an overview of local, state and federal regulations, and food safety audits as they pertain to food safety and procurement for your farm to school programs. Presenters will also cover best practices for food safety for school gardens and farms related to food safety plans, handwashing, water use, soil amendments, sanitation of tools and containers, and animals and pests. This information is useful for school staff and others with questions about food safety, local purchasing and local regulations.

Key Area 2 Target Audience: All

Title: All About Combi Ovens

Speaker(s): Mike DeRosia, Vader & Landgraf, Chef Bolger

Details to Come

USDA 2 Target Audience-All

Title: Customer Do's and Don'ts

Speaker(s):

Brenda Holden, ProTeam Foodservice Advisors

Jean Ronnei, SNS, Pro Team Foodservice Advisors

Description: Through a combination of presentation and entertaining interactive examples, participants will sharpen their awareness of how their everyday actions and words reflect your program and your district.

Key Area 4 Target Audience: All

Title: F2S From a Little School on the Prairie

Speaker(s): Melissa Anderson, RD, SNS FS Director of Holdingford, FFA Students, Holdingford Staff

Description: Join the folks making Farm to School happen in Holdingford MN to hear about how they grew their program from purchasing sweet corn from the FFA student next door to 1.5 acres of school garden, local purchasing and coordinating with local growers to purchase and utilize both cows and hogs in their school meals. A panel of current student gardeners will share how they contribute to the success of the garden and how the food service staff takes the garden bounty and transforms it into meals.

Key Area 1 Target Audience: A

Title: Unleashing the Wild Side of Work

Speaker(s):

Chris Heeter, The Wild Institute

Description: Join us to dive deeper into the complexities of your role in school nutrition, share stories, honor what you've done this past year and apply the Wild approach to the challenges inherent in your work. Learn to be with yourself and your teams in order to talk and then walk-through new situations. With hilarious and poignant stories from her sled dog team, Chris Heeter will help you explore ways to bring...and bring out...the best in yourself and stretch the boundaries of what the Wild side of work can look like.

Key 3 Target Audience: All

Title: Effectively Communicating Your Program

Speaker(s):

Brenda Holden, ProTeam Foodservice Advisors

Jean Ronnei, SNS, Pro Team Foodservice Advisors

Description: Gain tips on how your program successes, challenges, financial realities, roadblocks and plans in a way that makes sense to people who are not in school nutrition. This session will guide you in creating a communication tool that can be used to tell your story as well as provide tips on being the presenter.

Key Area 4 Target Audience: All