

SCHEDULE OF EVENTS

Thursday, November 10, 2022

- 8:00am – 2:00pm Exhibitor Move-in and setup
- 12:00pm – 2:00pm General Session
- CN Updates: NJ Dept of Agriculture
 - **Keynote speaker: US Bobsled Olympian Johnny Quinn** - Olympic bobsledder Johnny Quinn is a highly sought-after speaker for businesses and organizations of all sizes. Known for his thought-provoking and action-packed speeches, Johnny has been featured on: ABC, BBC, CBS, CNN, ESPN, FOX, NBC, TIME, USA Today and the Wall Street Journal.
- 2:00pm – 5:00pm Exhibit Hall
- 6:30pm - 8:30pm Welcome Event

Friday, November 11, 2022

- 6:30am-7:30am Yoga with Julia
- 8:30am – 9:15am **Breakout Workshops**
1. **Lateral Mentoring: Creating Relationships and Establishing Your Network** – *Amanda Venezia, NextGen Innovators*
 2. **Supply Chain Challenges continued for 22-23 School Year** – *Marianne Dayton K-12 Director Culinarian Metro NY, Affinity Sales*
 3. **Food Trends in School Nutrition** – *Thomas Kurza, Global Food Solutions and Chef Stephen Ganser, Maschio Food Service*
- 9:30am-10:15am **Breakout Workshops**
1. **How to use Social Media to Enhance Your School Food Service Program** – *Toni Bowman, MBA, RDN, SNS, Pomptonian Food Service*
 2. **How to Prepare for Your Administrative Review** - *Kalia Fasano, Horizon Software*
 3. **How To Incorporate Ethnic Meals and Taste Testing Into Your Menu Planning** – *Della Collins, International Food Solutions*
- 10:30am-11:15am **Breakout Workshops**
1. **Food Allergy Management** – *Toni Bowman, MBA, RDN, SNS, Pomptonian Food Service*
 2. **Ins and Outs of Microsoft office** – *Mike Baldwin, Maschio Food Service*
 3. **How to Improve Employee Retention** – *Matt Vidovich, Pomptonian Food Service*
- 11:30am-1:00pm Lunch and Learn *with* Kern Halls, BS, BM, Ingenious Culinary Concepts
How to Bring Your Customers Back to the Table: This session will focus on how to bring your customers back to the table utilizing out of the box techniques and proven strategies.



CONFERENCE OPTIONS

***NO ONSITE REGISTRATION IS ALLOWED**

FULL CONFERENCE REGISTRATION:

Includes all sessions, meals (Thursday Reception, Friday Breakfast Voucher, and Friday Lunch), exhibits, and workshops

SNA Member Rate: \$175

Non-Member Rate: \$350

ADDITIONAL MEAL PURCHASING OPTIONS:

Thursday Welcome Event Reception \$125

HOTEL OPTIONS

Harrah's Resort - Atlantic City, NJ

Single/Double Room Occupancy – Discounted Group Rate: \$60

A reduced daily resort fee of \$19 per room, per night plus the current occupancy room tax will be charged in addition to the room rates. The resort fee includes basic in-room Wifi for two devices per day, \$5 credit per stay toward self-parking, coffeemaker, and all local calls.

There is an additional fee of \$20.00 per person for more than 2 occupants per room. The maximum occupancy per room is 4 occupants. All reservations will require a one night's room deposit or valid credit card to guarantee the reservation.

[CLICK HERE TO BOOK ONLINE](#)

Hotel Room Cancellation Policy: Individuals can only cancel their room reservations online through the reservation link, up to 72 hours prior to arrival. Cancellations made after this time will result in collection of one nights guestroom rate plus tax for cancellations within seventy-two hours of the scheduled arrival date or for the reason of a no show. Please contact Julia Alotta for assistance.

Phone: 888-516-2215 (8am-2am EST, 7 days a week)

Group Name: NJSN Statewide Conference & Food Show

Group Code: SH11FS2

All callers will be asked for this code but can also book by saying ***NJSN Statewide Conference

[Harrah's Resort Atlantic City](#)

777 Harrah's Blvd, Atlantic City, NJ 08401

Check-in Time: 4:00pm; Check-out Time: 11:00am

The conference Schedule for 2022 is two days, kicking off on Thursday, November 10th and concluding on Friday, November 11th following the closing session. Please ensure you book your travel and hotel room accordingly.