

# Conference Schedule

## NJSNA's 61<sup>st</sup> Annual Conference 2024

### Wednesday, November 6, 2024 (Pre- registration required for ALL Wednesday events):

11:00am – 5:00pm	Registration Check-In
1:00 – 5:00pm	School Nutrition Specialist (SNS) Exam - <i>(must register through SNA)</i>
1:00 – 2:30pm	New to K-12 Q&A Educational Session
1:30 – 4:30pm	ServSafe Manager Review and Trivia
3:00 – 4:30pm	Knife Skills & Food Preparation
6:00 – 8:00pm	Networking & Trivia Night

### Thursday, November 7, 2024:

7:30am – 5:00pm	Registration
7:30 – 8:30am	Breakfast
9:00 – 11:00am	<b>General Session - Sponsored by American Dairy Association North East</b> <b>Bend Don't Break</b> <i>Ervin Watson</i> In this inspirational keynote Ervin shares with the audience how critical it is that we use the difficult experiences of our recent challenges to prepare us for future challenges. In order to increase our "capacity" to handle more and be more resilient, Ervin shares the 10 rules he teaches to help individuals get the proper perspective on challenges, increase personal capacity and move forward with less unnecessary baggage. Attendees will feel empowered because they will be given the "permission" to be the best version of themselves in spite of all that they have been through.
11:30am – 12:30pm	<b>Breakout Sessions</b> <b>Vending 101: School Meals Unpacked</b> <i>Amanda Venenzia, Med, SNS, On behalf of American Dairy Association North East</i> Get the lowdown on school meal vending – it's cooler than you think! Discover easy, efficient tips and tricks to speed up breakfast and lunch lines, create serving areas beyond the cafeteria, boost cash flow, serve more students, and much more! <b>Global Food Solutions Session</b> <i>Michael Levine, Global Food Solutions</i> <b>School Nutrition Program Administrative Review Common Findings</b> <i>INFO COMING SOON</i>
12:30 - 1:15pm	Lunch
1:30 – 2:30pm	<b>Breakout Sessions</b> <b>Being the Leader that Everyone Wants to Follow: How to Make your School Nutrition Program Stand Out</b> <i>Patty Fragioudakis &amp; Howard Grinberg, Maschio's Food Services</i> Leadership is a skill that can be learned and developed over time. In this presentation, we will explore specific qualities that make a great leader. We will also share strategies that you can use on your journey to becoming an effective leader. This interactive session is for you, whether you are a new manager or an experienced executive. It is no surprise that as school nutrition professionals, audience participation will be at the forefront. <b>NJDA Farm to School: "Grow" your School Food Service Program</b> <i>INFO COMING SOON</i> <b>INFO COMING SOON</b>
2:45 – 4:00pm	Culinary Clash
4:00 – 6:00pm	Headshots Available
6:00 – 8:00pm	Evening Reception

### Friday, November 8, 2024:

7:30am – 2:00pm	Registration
7:00 – 8:30am	Breakfast
8:00 – 11:00am	ServSafe Exam <i>(Pre- registration required)</i>
8:45 – 9:45am	<b>Breakout Sessions</b> <b>CACFP &amp; Me – Funding and Flexibilities for Preschool and Afterschool Meal Programs</b> <i>Kristin Lento &amp; Stephanie Mullin, NJDA CACFP</i> School Districts with Preschool Expansion funding will learn about CACFP in-district preschool breakfast, lunch, and snack during the day, becoming a sponsor of a contracted private preschool provider's meal program, and the CACFP At-Risk Afterschool Meal Program, which allows School sites to serve a meal and a snack on any day during the regular school year as long as enrichment

activities are available, including weekends, school breaks, holidays, and unanticipated closures that occur within the school year.

### **Talking the Teen Language: Reaching Gen Z Customers**

*Lynn Shavinsky, SNS, Health-e Pro*

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 that 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.

### **Hunger Free New Jersey Session**

*Lisa Pitz, Hunger Free New Jersey*

### **Breakout Sessions**

#### **Food Distribution**

*New Jersey Dept. of Agriculture*

### **Increasing Your Plant-Based Meals: What Really Works in K-12?**

*Dorrie Nang, Ph.D, The Humane Society of the United States*

For sustainability, we all want to learn about how our food choices affect our planet. At this session, you'll learn not only the "whys" of plant-based meals for K-12 students, but most importantly, the "how-to"s when it comes to popular meals, whole-foods vs. plant-based products, ideas for sampling, getting feedback, measuring your success, and communicating with students, families, and your community. Gain access to more than 100+ K-12 compliant plant-based recipes that can be scaled for your operations.

### **Connecting with Regional Distributors for Local Food Procurement**

*Kathryn Barr, The Common Market*

In this session, learn about what a regional food distributor is, how they operate, and how they can be a critical resource in connecting to networks of local farms. We will dive into all the creative ways partnering with a regional food distributor can help you to reach your local sourcing goals beyond using USDA funding! Regional distributors have the capacity to support menu development, offer technical assistance with grant support and other funding streams, work directly with food service management companies, and can even support coalition building to strengthen partnerships that can help address critical barriers that may prevent local sourcing progress. Lastly, regional food distributors can provide yearly reporting to further enhance storytelling and community or district buy-in of local sourcing. This session will offer a brief presentation, and then will provide a workshop-style discussion to offer networking opportunities, and to identify your schools specific barriers and challenges to accessing local product, or partnering with a regional food distributor.

**10:00 - 11:00am**

**11:00am - 2:00pm**

**Exhibit Hall**