

Conference Schedule
NJSNA's 61st Annual Conference 2024

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

11:00am – 5:00pm	Registration Check-In	Location: Wildwood Pre-function 14-19
1:00 – 5:00pm	School Nutrition Specialist (SNS) Exam - (must register through SNA)	Location: Wildwood 25
1:00 – 2:30pm	New to K-12 Q&A Educational Session Facilitators: Steve Ganser & Jackie Gallo	Wildwood 16
1:30 – 4:30pm	ServSafe Manager Review and Trivia Facilitators: Keith Leder and George Carrero	Wildwood 15
3:00 – 4:30pm	Knife Skills & Food Preparation Facilitators: <i>Chef Robert Boehm, Corporate Chef - Maschio's</i> <i>Chef Joe Maida, Corporate Chef - Maschio's</i> <i>Chef Jamie Porter, Corporate Executive Chef - Maschio's</i>	Wildwood 14
6:00 – 8:00pm	Networking & Trivia Night	Location: Wildwood 20-24

Thursday, November 7, 2024:

7:30am – 5:00pm	Registration	Location: Wildwood Pre-function 14-19
7:30 – 8:30am	Breakfast	Location: Wildwood Pre-function 20-26
9:00 – 11:00am	General Session – Bend Don't Break Bend Don't Break <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.	Location: Wildwood 16/21/27
11:30am – 12:30pm	Breakout Sessions Vending 101: School Meals Unpacked <i>Amanda Venezia, Med, SNS, on behalf of American Dairy 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!	Location: Wildwood 20
	From Click to Customer: Mastering the Order-to-Delivery Journey <i>Michael Levine, Global Food Solutions</i> This session provides an in-depth overview of the complete buying process, guiding participants through each stage from initial order placement to final product delivery. It covers key steps such as order confirmation, scheduling, production timelines, and delivery logistics, emphasizing best practices for effective communication, accurate fulfillment, and timely deliveries. Attendees will also explore common challenges in the order-to-delivery cycle and learn strategies to address these obstacles, ensuring a smoother, more efficient procurement process.	Location: Wildwood 21
	School Nutrition Programs Administrative Review: Focus on Foodservice <i>Jill Dailey, MPA, and Casey Miller, NJDA</i> Join the School Nutrition Programs Administrative Review Team for an interactive review of the foodservice portion of the Administrative Review. Be prepared to discuss your challenges, strengths and AR fears while building confidence in yourself, your team and your program.	Location: WW 22
12:30 - 1:15pm	Lunch	Location: Wildwood 16/21/27

1:30 – 2:30pm **Breakout Sessions**
Add Spice and Flavor to Savor **Location: Wildwood 20**
Sal Valenza
School nutrition regulations are changing and it will be challenging to make tasty foods as we know it. We'll discuss spice blends and flavoring techniques that will make your students savor your food like never before.

CACFP & Me: Funding and Flexibilities for Preschool and Afterschool Meal Programs
Kristin Lento & Stephanie Mullin, NJDA **Location: Wildwood 22**
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.

2:45 – 4:00pm **Culinary Clash** **Location: Wildwood 16/21/27**

4:00 – 6:00pm **Headshots Available** **Location: General Session**

6:00 – 8:00pm **Evening Reception** **Location: Pool**

Friday, November 8, 2024:

7:30am – 2:00pm **Registration** **Location: Wildwood Pre-function 14-19**

7:00 – 8:30am **Breakfast** **Location: Wildwood Pre-function 20-26**

8:00 – 11:00am **ServSafe Exam (Pre- registration required)** **Location: Wildwood 25**

8:45 – 9:45am **Breakout Sessions**
Advocacy, Outreach and Legislation: Increasing Access to the Child Nutrition Programs and School Meals for All **Location: Wildwood 20**
Lisa Pitz, Mallie Romanowski, Hunger Free New Jersey, and Sal Valenza, Nu Way Concessions
Join advocates and school nutrition directors as we discuss the current child nutrition landscape in New Jersey, the progress made legislatively and ongoing advocacy efforts to improve access to school meals. We will explore the National Healthy School Meals for All movement and discuss the work being done in the Garden State to achieve and end goal of Free Meals for All.

Talking the Teen Language: Reaching Gen Z Customers **Location: Wildwood 21**
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

"Grow" your School Food Service Program **Location: Wildwood 22**
Nicole Broadwater, Michelle Murdock, Alfred Wisniewski, NJDA
This session will explore innovative ways to enhance your school food service program through gardening and local sourcing. Participants will discover successful case studies of schools that have integrated gardening into their curriculum and cafeteria offerings, showcasing the benefits of hands-on learning and fresh produce. We will facilitate discussions on the barriers to integrating local & school garden grown, equipping you with strategies to overcome these challenges. Attendees will also participate in a food tasting featuring local produce, gaining firsthand experience of the flavors and possibilities. Each participant will have the opportunity to create their own tasting plan to implement in their district, guided by their unique "why"—the purpose or inspiration driving their food service initiatives

10:00 – 11:00am

Breakout Sessions

Connecting with Regional Distributors for Local Food Procurement **Location: Wildwood 20**
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.

Increasing Your Plant-Based Meals: What Really Works in K-12? **Location: Wildwood 21**
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.

Back to Basics – Maximizing and Tracking Commodity Entitlement **Location: Wildwood 22**
Denise Liptak, Justin Phifer, NJDA

This presentation explores the understanding of your role in tracking your funding to maximize impact and efficiency. We will delve into each program's objectives, benefits, and potential outcomes, providing a comprehensive understanding of maximizing your entitlement. Additionally, we will introduce the tracking tools designed to enhance your ability to monitor and evaluate the effectiveness of your funding allocation. These tools will empower you with data-driven insights for informed decision-making. Furthermore, we will highlight the pivotal role of the NJDA Food Distribution Team in supporting these initiatives.

Being the Leader that Everyone Wants to Follow: How to Make your School Nutrition Program Stand Out **Location: Wildwood 23**

Patty Fragioudakis, Jon Sylvester, Maschio's Food

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.

11:00am – 2:00pm

Exhibit Hall

Location: Wildwood 14-17 27/29