

## **Educational Mini Sessions – Thursday, June 20, 2019**

10:15 am – 11:15 am Session 1

11:30 am – 12:30 pm Session 2

2:00 pm – 3:00 pm Session 3

3:15 pm – 4:15 pm Session 4

### **“Data: What You Don’t Know “Can” Hurt You”**

Cathie Masters, School Nutrition Operations Consultant, NCDPI and Susan M. Thompson, MS, RDN, LDN, SNS, School Nutrition Continuing Education Consultant, NCDPI

*Audience: School Nutrition Managers*

Data is abundantly available, and do you know how to use it for excellent school nutrition program management? This session examines production records, edit checks, manual rosters, cashier sheets, and inventory documents to provide insights on using the numbers to effectively guide daily management decisions and actions.

.....Session 1 only – Pebble Beach

### **“Gossipers, Whiners, Pity-Partiers-Members of Your Team?”**

Cynthia Sevier, SNS, School Nutrition Operations Consultant, EMS LINQ, Inc.

*Audience: School Nutrition Directors, Supervisors, Managers, and Assistants*

Back by a standing room only crowd. Are you the difficult person on your staff or are all the others the real problem? A look at typical personalities on any staff and possible techniques for building relationships.

.....Session 1 only – Auditorium II

### **“School Nutrition Certification”**

Deborah Davis Carpenter, School Nutrition Executive Director, Hoke County Schools

Cheryl Cunningham, School Nutrition Area Supervisor, Hoke County Schools

*Audience: SNA-NC Members not certified that have the desire to become certified.*

Earning your Level I, Level II, Level III, or Level IV SNA Certificate in School Nutrition increases your knowledge of food safety and nutrition and demonstrates your commitment to your profession. Take this opportunity to learn how easy it is for you to become certified.

.....Session 1 only – Cedar

### **“School Nutrition Ethics: What Would You Do?”**

Dr. Lynn Harvey, Ed.D., RDN, LDN, FAND, SNS, Director of School Nutrition and District Operations Division, NCDPI

*Audience: School Nutrition Managers*

Every day, we are faced with making decisions. Some decisions come easily to us while others require us to weigh the consequences of our decisions. Still other decisions simply require us to follow our instincts based upon what we believe to be right or wrong. When we are faced with ethical dilemmas in the work place does our moral compass automatically point us in the right direction? Do our instincts or our conscience or our personal beliefs guide us to make the right decisions at the right time for the right reasons? Join us for this thought provoking session helping us better understand the ethical nature of our decisions and how those decisions reflect on the character of our School Nutrition Programs and on each of us personally and professionally.

.....Session 1 only – Oak

**“The Dairy Alliance presents Dairy Nutrition Jeopardy”**

Cami Lewis, RD, Manager of Youth Wellness, The Dairy Alliance and Mickela Mitchell, The Dairy Alliance

*Audience: School Nutrition Directors, Supervisors, Managers, and Assistants*

Food myths can lead to the omission of important nutrients in the diet. That’s why it’s important to get the facts about the foods you love-like dairy! We’ve identified a few common milk myths that will be debunked during this interactive jeopardy game and dairy swag prizes will be awarded to the winning teams.

.....Session 1 only – Augusta

**“Will Your Students be the Next N.C. Jr. Chef Top Team?”**

Tracey Bates, MPH, RDN, LDN, FAND, Co-chair - Farm to School Coalition of NC and Heather Barnes, Marketing Specialist, NCDA&CS

*Audience: School Nutrition Directors, Supervisor, Managers, and Assistants*

Participation in the N.C. Jr. Chef Competition offers an unprecedented opportunity to translate skills learned in the classroom to real-world kitchens, developing recipes to be featured on future school menus across the state. In this way, the Jr. Chef Competition fulfills the goals of inspiring the next generation of culinary professionals, stimulating interest in locally produced agriculture, increasing participation in School Nutrition Programs, providing nutrition education, and encouraging healthy eating habits. Want your students to be a part of this exciting opportunity? Come to this session to learn best practices for participation and hear success stories from schools who have had finalist teams selected to participate in the cook-off.

.....Session 1 only – Auditorium III

**“Make It, Take It”**

Jennifer Hopkins Bailey, MS, MPH, RD, LDN, SNS, Nutrition Specialist, NCDPI-School Nutrition Services, SNA-NC Nutrition Committee Chair  
SNA-NC Nutrition Committee

*Audience: School Nutrition Directors, Supervisors, Managers and Assistants*

Come join the Nutrition Committee for Make It, Take It!

.....Sessions 1 & 2 – Colony

**“USDA Game Show”**

Gary Gay, Director of Food Distribution, NC Dept. of Agriculture & Consumer Services  
NCDA&CS Staff

*Audience: Anyone interested in a review of USDA foods*

Learn about USDA Foods and show off your knowledge by competing in USDA Jeopardy!

.....Sessions 1 & 2 – Auditorium IV

**“Can Do, Will Do: A Pathway to Innovative School Nutrition Programs”**

Tabari Wallace, 2018-2019 Wells Fargo North Carolina Principal of the Year

*Audience: School Nutrition Directors, Supervisors, and Managers*

This session will provide information on innovative School Nutrition programs, such as Breakfast Opportunity and PowerHour (Hour Lunch), all as a required part of the school day, as well as battling child hunger during the school day.

.....Sessions 1 & 4 – Auditorium I

**“CACFP: At-risk Afterschool Meals Offering Snacks & Supper”**

Karen Lainez Rubi, MPH, RDN, LDN, CHES, CCHC, Supervisor-Nutrition, Training, and Policy Team, Child and Adult Care Food Program (CACFP), DHHS

*Audience: School Nutrition Directors, Supervisors, Managers, and Assistants*

Are students staying for activities after school? Are you feeding them? SFA’s are allowed a simplified application for At-risk Afterschool Meals to serve snacks & supper meals in areas of schools with >50% F/R lunch eligibility. Come find out how your school can participate.

.....Session 2 only – Cedar

**“Cafeteria Makeovers: Little Ones, Medium Ones, and Very Big Ones!”**

Jean Ronnei, SNS, Senior Consultant, ProTeam Foodservice Advisors and Kimberly Chesanek McCall MS, RDN, LDN, School Nutrition Director, Mooresville Graded School District

*Audience: School Nutrition Directors and Supervisors*

See what you can do in your own school(s) to make a big impact without spending a bundle. Find low cost or free marketing materials, signage, equipment and other marketing products through use of grants, reward points and your colleagues. Enjoy seeing examples of cafeteria makeovers that have worked and some that flopped! Gain solid information as to how to go about procuring design services, signage, and materials to make your cafeteria look smashing.

.....Session 2 only – Auditorium II

**“Customer Service: The Quality Ingredient to Boost Participation”**

John Nelson, EMS LINQ, Inc.

*Audience: School Nutrition Directors*

Discover proven strategies that drive participation and move students toward the delicious school meals you are serving - all through customer service.

.....Session 2 only – Augusta

**“NC Public Policy & Legislation”**

Mary-Catherine Talton, SNS, School Nutrition Supervisor, Johnston County Schools, SNA-NC PP&L Chair

*Audience: School Nutrition Directors, Supervisors, Managers, and Assistants*

Learn about what is taking place in your state and nation with legislation and public policy around school meals! Learn how to talk to your representatives and what to talk to them about.

.....Session 2 only – Pebble Beach

**“New Designs for Serving Food in School Cafeterias”**

Pattie Graves and Southern Food Equipment Reps.

*Audience: School Nutrition Directors, Supervisors, Managers, and Assistants*

Learn some new ways to use your equipment to serve students.

.....Session 2 only – Oak

**“Will Your LEA be Part of the First Crop of Farm to School of NC Awardees?”**

Tracey Bates, MPH, RDN, LDN, FAND, Co-chair - Farm to School Coalition of NC and Tes Thraves

*Audience: School Nutrition Directors, Supervisor, Managers, and Assistants*

Schools and local education agencies across the state are doing amazing farm to school (F2S) work. The Farm to School Coalition of NC is launching an awards program to honor these efforts.

Is your LEA involved in F2S? Come to this session to learn more about the criteria, application process, intended impacts of and the resources to support the Awards program. Provide your input into the awards ceremony planned as part of the Farm to School of NC Summit Sept 19-20, 2019.  
.....Session 2 only – Auditorium III

**“Creating Moments That Matter: Marketing in Today’s World”**

Michael Craig, Co-founder, Nutrislice

*Audience: School Nutrition Directors, Supervisors, Managers, and Assistants*

Come learn easy, practical, common sense ideas that fulfill the marketing expectations of today’s students.

.....Session 2 – Auditorium I, Session 4 – Auditorium II

**“Cold as Ice or Warmer: Do’s and Don’ts in Buying Freezers and Refrigerators”**

Beth Maynard, Executive Director for School Nutrition, Cumberland County Schools

*Audience: School Nutrition Directors and Supervisors*

Attendees will learn tips in buying the correct freezer or refrigerator for each operation’s need and how to avoid common pitfalls of purchasing the incorrect equipment.

.....Session 3 only – Pebble Beach

**“Food Waste: The Latest Movement”**

Jean Ronnei, SNS, Senior Consultant, ProTeam Foodservice Advisors

*Audience: School Nutrition Directors, Supervisors, and Managers*

Learn about the latest movement to stem food waste. Upwards of 40% of the food in the U.S. is wasted. Estimates are food costs can be reduced by 2-6% by implementing changes in food service establishments such as schools. Take home the latest practical ideas, educational videos and innovations from schools and restaurants to help you reduce, reuse and recycle!

.....Session 3 only – Auditorium II

**“Rural Hunger: Expanding Breakfast, Summer, and Afterschool Meals in Rural Areas”**

Lou Anne Crumpler, State Director of No Kid Hungry NC-moderator (Andrew Harrell)

*Audience: School Nutrition Directors, Supervisors, and Managers with rural service areas*

A conversation on increasing participation in school breakfast and out of school time meal programs, focusing on districts and schools with a rural population. Speakers include: Amy Stanley, School Nutrition Director, Bladen County Schools, SNA-NC President 2018-19; Dr. Robert Taylor, Superintendent, Bladen County Schools; Jennifer Brown, School Nutrition Director, Swain County Schools; Cynthia Ervin, Summer Nutrition Program Manager, NCDPI; and McCamy Holloway, Summer Nutrition Consultant, NCDPI.

.....Session 3 only – Cedar

**“Serve Up a Healthier You”**

Tracey Bates, MPH, RDN, LDN, FAND, NCDPI-School Nutrition Services

*Audience: School Nutrition Directors, Supervisors, Managers, and Assistants*

School nutrition professionals play a vital role in school wellness and have an opportunity to set a healthy example for students, other school staff and families. Serve Up a Healthier You is a staff wellness toolkit tailored for school nutrition professionals in North Carolina offering resources and strategies for eating smart, moving more and living healthy.

.....Session 3 only – Auditorium III

**“Student Eligibility”**

*Audience: School Nutrition Directors, Supervisors, Managers, and Assistants*  
New session.

.....Session 3 only – Augusta

**“Transitioning to Leadership”**

Kelly Langston, The Strategic Difference

*Audience: School Nutrition Employees considering going into a Management position*

Are you making a transition into a leadership position? Are you excited about your new role and looking for resources, motivation and support? Join us as we add tools to your toolbox and discuss potential challenges that might come your way. Transitioning to leadership will help prepare you for this incredible career opportunity.

.....Session 3 only – Oak

**“Farm to School: Make It, Take It”**

NCDA&CS Staff

*Audience: School Nutrition Directors, Supervisors, Managers, and Assistants*

Participants will learn creative ways to promote NC grown fruits and vegetables in their school. Participants will assemble at least one project idea that they can take with them at the close of the session.

.....Sessions 3 & 4 – Colony

**“A Storm is Brewing...What is Your Plan?”**

Panel discussion - Bob Sitton, Assistant Director, NCDA&CS Food Distribution; Jessica Whichard, Director of Communications: Food Bank of Central & Eastern North Carolina; Bradley Kinlaw, Deputy Director of Emergency Services, Harnett County, and Amy Stanley, School Nutrition Director, Bladen County Schools;

*Audience: School Nutrition Directors, Supervisors, Managers, and Assistants*

This session is a panel discussion of having a plan and working together when a natural disaster hits. Topics are how agencies come together and work together to serve the community and what you should have in place before, during and after and how to get food when you need it.

.....Session 4 only – Cedar

**“Find Your Path to Leadership in SNA”**

SNA-NC District Directors, Dana Edwards, School Nutrition Director, Johnston County Public Schools, SNA-NC District Director Chair

*Audience: School Nutrition Directors, Supervisors, Managers, and Assistants with interest in leadership*

District Directors will highlight their leadership journey in SNA-NC and their “Why” for becoming a leader. This step by step process will explain how members can become involved and grow into leadership in the Association. It will also introduce ideas for creating an amazing District meeting of their own. A strong SNA association is only as strong as its members.

.....Session 4 only – Augusta

**“How to Become an Administrative Review Super Hero!”**

Jennifer Hopkins Bailey, MS, MPH, RD, LDN, SNS, Nutrition Specialist, NCDPI-School Nutrition Services and Becky Sharpe, Operations Consultant, NCDPI-School Nutrition Services

*Audience: School Nutrition Managers and Assistants*

This presentation will supply managers and employees with insight into what to expect during an Administrative Review (AR) at the school site. A panel of State Agency specialists and consultants, as well as tried and true school champions of completed ARs, will safeguard you by sharing information on school level AR procedures, how to prepare, and best practices. Be sure to bring your questions to fortify your knowledge and strengthen your own powers to prevail in your AR.

.....Session 4 only – Pebble Beach

**“Lead With Integrity”**

Kelly Langston, The Strategic Difference

*Audience: School Nutrition Employees considering going into a Management position*

A leader brings out the best in others. A leader doesn’t assume authority because of a title or a position. A leader nurtures relationships, builds trust and genuinely cares about others’ success. A leader leads with integrity and creates a better work environment in the process. Join us as we discuss how you can make the world a better place, one leadership choice at a time, by leading with integrity.

.....Session 4 only – Oak

**“Leveraging Partnerships for Healthier Outcomes”**

Don Milholin, Executive Director/President, Out of the Garden Project

*Audience: School Nutrition Directors, Supervisors, Managers, and Assistants*

Who is your partner in feeding hungry students? Find out what is available and the different strategies that are used to get students fed when they are not in school.

.....Session 4 only – Auditorium III

**“Weights, Measures, and Recipe, Oh My!”**

Susan M. Thompson, MS, RDN, LDN, SNS, School Nutrition Continuing Education Consultant, NCDPI

*Audience: School Nutrition Directors, Supervisor, Managers, and Assistants*

Quality food production, consistent nutritional content, and cost control of menu items depend on accurate weighing and measuring when following standardized recipes. So, when are ounces not ounces? Well, a liquid ounce may be different from a solid ounce, and that can be confusing, and it can lead to the wrong amount of ingredients being used in recipes. Participate in this session to learn how to avoid problems by using scales or measuring cups correctly when following recipes.

.....Session 4 only – Auditorium IV