

Educational Mini Sessions -- June 16, 2016

"NC-LAC and the PPL Committee"

Pam Smith, SNA-NC PP& L Chair

AUDIENCE: Directors, Supervisors, Managers and Assistants

Find out what is happening and could happen in Raleigh and Washington this year. How changes in Raleigh and Washington could affect your School Nutrition program. This session will give you ideas on how to invite your legislators to your schools and SNA meetings, to better inform them on Child Nutrition.

"Shake it Up with SNAC"

Linda Brimanson and Carrie Bostic, Student Nutrition Advisory Council

AUDIENCE: Managers and Assistants

Do you want your students to be active, have fun and learn about nutrition? This is where true nutrition education begins. Find out how to start a Student Nutrition Advisory Council in your school.

"Target Your Market with Culinary Class"

Jama Stallings, Stephanie Stepps, & Frankie Sartin

AUDIENCE: Directors, Supervisors, Managers and Assistants

Learn affordable marketing tips and techniques from the professionals who will include those who specialize in dining room make overs, graphic design, customer marketing, interactive social media and more. Culinary tips to spice up your serving line will also be a hot topic.

"Make It, Take It"

Sherry Held & Nutrition Committee

AUDIENCE: Directors, Supervisors, Managers and Assistants

This session is always one of the most popular sessions at the conference. This year it is the goal of the Nutrition Committee to provide information in the new "Activity Books" to help promote National School Lunch Week and National School Breakfast Week.

"Bring a Gourmet Kitchen to your School"

Southern Food Equipment Reps

AUDIENCE: Directors, Supervisors, Managers and Assistants

Pattie Graves

"Purchasing Equipment ABC's: As Easy as 1-2-3 and Do-Re-Mi"

Marilyn B. Moody

AUDIENCE: District Directors/Supervisors; Major City Directors/Supervisors; State Agency; College Section Members

Directors are often overwhelmed when shopping for expensive equipment that meets both their need and expectations. Equipment purchases have a long-term impact on a program so decisions can be positive or negative. Using simple procurement steps, directors will be able to bid, purchase, receive and evaluate with ease.

"NCDA Game Show"

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

AUDIENCE: Participants receiving and utilizing USDA foods

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

Injury Prevention to Reduce Those Expensive Disability Claims

Joel Weintraub

AUDIENCE: Directors, Supervisors, Managers, and Assistants

Learn how therapeutic exercise and proper ergonomic movement can reduce those pesky and expensive disability claims. This topic also includes stress reduction and sleep techniques which will help reduce the risk of injury on the job.

"Rock with Us - Full Steam Ahead for Healthy Cooking"

Anne B. Gennings, DTR, CDN & John Pennington, CSC, Accutemp Products

AUDIENCE: Directors, Supervisors, Managers and Assistants

Rock with us, eliminate stress, harness your power and save your program \$\$\$! We will share the evolution of steam, going back in time to when and how steaming began. We will follow steam's progress throughout the decades and show you how to prepare food faster, more nutritious and tasty, which adds up to satisfied customers and increased participation. Participants will learn how to research all kinds of energy efficient equipment, based on independent and un-biased test results. We will promote a positive learning experience through slides, videos, sound, music, games, prizes, handouts, and discussions.

"Chemical Safety and Usage"

Mike Krueger

AUDIENCE: Directors, Supervisors, Managers, and Assistants

"Tools for Summer Feeding & Breakfast in the Classroom"

Clint Robins

AUDIENCE: Directors & Supervisors

"Cooking with Hydrovection Technology - the Combi Alternative"

Clint Robins

AUDIENCE: Directors & Supervisors

"The 5 P's of Promoting Your School Meal Program"

Cynthia Sevier, Education Management Systems

AUDIENCE: Directors, Supervisors, and Managers

Nowadays, it takes more than the occasional promotion to market your school meal program. Join this session to learn how your marketing strategies can be more effective within the following areas: Product, Placement, Promotion, Price, and People.

Taking Care of Yourself so You can Take Care of Business

Joel Weintraub

AUDIENCE: Directors, Supervisors, Managers, and Assistants

Taking care of yourself means more than setting sail on your annual cruise or lying down to a weekly back massage. In order to truly take care of yourself you have to start with the basics. If you can't control stress, enjoy a good night's sleep, and if you are suffering from back pain, then it doesn't matter where you go or how many times someone releases the tension between your shoulder blades. If you are rushing around and stuck with the same pile of papers on your desk that is stealing your precious time, if you walk in the supermarket attempting to buy shaving cream and absent-mindedly walk out with whipped cream, then it doesn't matter how many glasses of wine and double lattes you down as you aspire to achieve daily bliss. To truly take care of yourself you may want to pamper yourself with the following:

- Discover 5 stress reduction techniques that will give Dietitians control over their emotions.
- Learn five sleep techniques that will have Dietitians nodding off as soon as their heads' hits the pillow.
- Remember important information with these easy to learn memory techniques.
- Learn how humor can reduce stress and increase creativity, productivity, memory and reduce the incidence of disease.
- Prevent/treat low back pain with these seven flexibility and strength training exercises.
- Take control back in the life of care givers with this program on time management.

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Getting the Most Out Of Your Employees While Making Sure Your Employees Get the Most Out of Their Job

Joel Weintraub

AUDIENCE: Directors, Supervisors, Managers, and Assistants

To get the most out of your employees you have to convince them that you care about them and have their best interest at heart. By having employees play a greater role in their job description and having them realize that salary is just one small perk of the many benefits they can derive from their job, employees will have that sense of ownership that is imperative to any successful operation. In addition to including information on learning how to de-clutter your desk, improve time management skills and memory techniques, this course also includes information on the therapeutic benefits of humor and how humor can improve productivity, creativity and promote civility in the workplace.

Food Allergies: What are they and how are they best managed in School Nutrition Settings?

Shea Chrismon, UNC-G

AUDIENCE: Directors, Supervisors, Managers, and Assistants

Understanding the New and Revised US Dietary Guidelines

Jeanne Doherty UNC-G

AUDIENCE: Directors, Supervisors, Managers, and Assistants

“Using Social Media to Increase Participation”

Tommy Wafford, Meal Viewer

AUDIENCE: Directors

“Getting Feedback is Crucial”

Tommy Wafford, Meal Viewer

AUDIENCE: Directors

“You can’t manage what you don’t measure.” This quote should be the cornerstone of every cafeteria operation. Getting feedback is crucial to the student experience. From food testing to environmental factors, the details matter. We will discuss factors that contribute to your “perception score”, practical steps to raising your dining experience to new levels and 5 ways to solicit feedback from students and parents.

“Understanding Customer Lifecycle”

Tommy Wafford, Meal Viewer

AUDIENCE: Directors

“Leading Customer Centered Teams”

Tommy Wafford, Meal Viewer

AUDIENCE: Directors

The first step to a successful interaction with customers is creating inspired team members. We will talk about how to inspire team members to go the extra mile, 5 simple things you can do tomorrow to improve your customer experience and finally how to deal with negative team members.

“Being a Culinary Professional”

Chuck Asher, Swanson-Girard & Associates

AUDIENCE: Directors, Supervisors, Managers, and Assistants

“Menu Solutions: Simple, Inexpensive Menu Ideas in Using Red/Orange Vegetables to Increase Participation”

Todd Holmes, Red Gold

AUDIENCE: Directors, Supervisors, Managers and Assistants

“Building your Local SNA from the Ground UP”

Shirley Pelletier & Kevin Reese

AUDIENCE: Those seeking to start or revive an SNA Chapter

Need help getting your chapter up and running or need to bring new life into your established association? Then this session is for you. Get inspired to do great things with your local SNA.

“A Dining Room Makeover!”

Melanie Crews and Reggie Ross, NCDPI- School Nutrition Services

AUDIENCE: Directors, Supervisors, Managers and Assistants

Increase meal participation by viewing your operation from the guests’ perspective. Improve food presentation, customer service and utilize Smarter Lunchroom principles. Join this session for photos, examples, and ideas galore!

“Make your HACCP Plan Whole”

Susan Thompson, MS,RDN,LDN, NCDPI- School Nutrition Services

AUDIENCE: Directors, Supervisors, Managers and Assistants

School Meal Regulations require HACCP Plans for all locations providing student meal service. Become a part of this session for a walk-through of each section of the HACCP Plan and learn how to fully engage your staff in these important food safety practices.

“How to Become an Administrative Review Super Hero!”

Anna Bristow, SNS and Jennifer Hopkins, MS, MPH,RD,LDN,SNS, NCDPI- School Nutrition Services

AUDIENCE: 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 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.

“Professional Standards: Are YOU Ready?”

Sherry Held, MBA,RDN,LDN,SNS, NCDPI- School Nutrition Services

AUDIENCE: Directors, Supervisors, Managers and Assistants

USDA will soon be requiring minimum continuing education standards for all school nutrition directors, managers, and employees. This session will explain the expected standards and show easy, no cost ways to meet the requirements by using e-learning, webinars, and print materials from a variety of sources such as NC Department of Public Instruction, Team Nutrition, School Nutrition Association, and National Food Service Management Institute.

“The Scoop on Meal Production Records: Creditable or Non-creditable?”

Anna Bristow, SNS and Farzi Katkhordeh, MS. RD. LDN.SNS, NCDPI- School Nutrition Services

AUDIENCE: Directors, Supervisors, and Managers

Good recordkeeping is part of any successful school nutrition operation. A tool like the production record helps you plan from day to day. How much food is used for a particular meal? The production record tells you at a glance! Come to this session to learn tips for making sure your production records prove that adequate meal component credits were provided.