

Time/Room	Auditorium I	Auditorium II	Auditorium III	Auditorium IV
10:15 - 11:15	Team Up SNS Promotions NCDPI	Tool/Tips Chapter Gay Anderson	Being A Culinary Professional Chuck Asher	USDA Jeopardy NCDA
11:30 - 12:30	Leadership and Team Building Burgin Ross	Student Panel - Hear from The Experts	Being A Culinary Professional Chuck Asher	USDA Jeopardy NCDA
2:00 - 3:00	Understanding School Nutrition Finances DPI Staff	Succeed As A Director Carol Sykes	Being A Culinary Professional Chuck Asher	Pathway To Leadership SNA District Directors
3:15 - 4:15	Understanding School Nutrition Finances DPI Staff	NC Procurement 101 NCPA		How To Start A SNAC Melanie Dattero

Augusta	Colony	Meadowbrook	Peeble Beach	Cer
Produce Safety Ben Chapman	Make It Take It Nutrition Committee	Reading The New Food Code Marilyn Moody	Using Technology to Market Michael Higgins	5 P's of M Cynthia
Produce Safety Ben Chapman	Make It Take It Nutrition Committee	Direct vs Indirect Costs Marilyn Moody	Using Technology to Market Michael Higgins	Whole Schi Communi Child I
Achieving Excellence K12 Culinary Skills Chef Ambassadors	Farm To School Make It Take It Heather Barnes	Breakfast Grant No Kid Hungry	NC-LAC PP&L Pam Smith Gilbert Fred	Chemical I Safety Krue
	Farm To School Make It Take It Heather Barnes	School Nutrition Certification Deborah Carpenter	How To Use & Take Care of Your CN Equipment Southern Food Equip	Chemical I Safety Krue

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Oak

Marketing

Sevier

**Target Your Market
With Culinary Class**

Robert Rolfe

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NCDPI

**Golden Key
Achievement**

NCDPI Staff

Usage and

Mike

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**Golden Key
Achievement**

NCDPI

Staff

Usage and

Mike

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Be an AR Super Hero

NCDPI Staff