

Educational Mini Sessions – Thursday, June 21, 2018

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

“School Nutrition Certification”

Deborah Davis Carpenter and Cheryl Cunningham

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

Earning your Level I, Level II or Level III SNA Certification 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 certified1 Session

“Smiley + Showy = SUCCESS!”

NCDPI-School Nutrition Services

AUDIENCE: *School Nutrition Managers and Employees*

Calling all managers and employees to understand customer service and showcase serving lines are underrated. These two things done well can increase your daily participation. Bottom line - School Nutrition is about feeding the students . . .1 Session

“How to Become an Administrative Review Super Hero!”

NCDPI-School Nutrition Services

AUDIENCE: *School Nutrition Managers and Employees*

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 AR2 Sessions

“Procurement: From Micro to IFB, What’s in It For Me?”

NCDPI-School Nutrition Services

AUDIENCE: *School Nutrition Administrators and Directors*

Is there adequate competition? Are there two or more responsible bidders willing and able to compete effectively? Will price be the only evaluation factor? Is the purchase for less than \$3500? Find the answers to these questions and more as we explain the New Procurement Template utilizing the Procurement Decision Tree1 Session

“Can You Smell What the Auditor is Cooking?”

NCDPI-School Nutrition Services

AUDIENCE: *School Nutrition Directors, Managers and Employees*

This session will provide a look at the Compliance Supplement used by auditors to monitor the School Nutrition Program. Having a greater understanding of the “recipe” will ensure the result will be worthy of board recognition and praise...maybe even your own show!1 Session

“It’s Your Move”

NCDPI-School Nutrition Services

AUDIENCE: *School Nutrition Directors, Managers and Employees*

Understanding School Nutrition finances is similar to playing a game of chess, every decision has consequences (good or bad). Join the conversation to keep your opponent from saying “Check Mate”1 Session

“What Would You Do?”

NCDPI-School Nutrition Services

AUDIENCE: *School Nutrition Directors, Managers and Employees*

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 professionally2 Sessions

“Every Day is an Opportunity...”

Daniel Harris, SN Director Warren County Schools and Beth Maynard, Executive Director for SN Cumberland County Schools

AUDIENCE: *School Nutrition Directors and Supervisors, specifically with 5 years or less of experience*

The life of a SN Director or Supervisor is not easy. Come to this session and learn tips and tricks from seasoned Directors on how to overcome challenges and build strong programs and relationships. Topics to be covered include: Leadership, Partnerships, Supervision, Teachable Moments, Menu Planning, Financial Management, Equipment, Food Safety and more1 Session

“Crisis Management and Risk Communication”

Natalie Seymore, NCSU Extension Associate

AUDIENCE: *School Nutrition Managers and Directors*

This session will cover the basics of crisis management and risk communication in school nutrition settings. Participants will receive instruction on development and implementation of a crisis management plan. Included in this session will be an exploration of communicating with school personnel and School Nutrition staff during a crisis situation, as well as developing messages for students, parents and media2 Sessions

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“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! **2 Sessions**

“Swan Song”

Southern Food Equipment Reps.

AUDIENCE: *School Nutrition Employees, Managers and Directors*

Learning about HACCP the fun way through the crazy mistakes **1 Session**

“Make It, Take It”

Angela Rodriguez & Nutrition Committee

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

Come join the Nutrition Committee for Make it, Take it! **2 Sessions**

“Farm to School Make It, Take It”

Jan Holt

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 **2 Sessions**

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

Cynthia Sevier

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

Are you the difficult person on your staff or are all the others the real problems? A look at typical personalities on any staff and possible techniques for building relationships . . . **1 Session**

“Achieving Excellence with K12 Culinary Skills”

Liesa Seligman and Susan Johnson, K-12 Culinary Graduates

AUDIENCE: *School Nutrition Employees and Managers*

Hear from a K12 Culinary Ambassadors on ways to change the perspective of school meals and how to get students excited about eating in your cafeteria, using skills learned from the K12 Institute. Enjoy the opportunity to make a special “Seasoning” and take your bottle home with you **1 Session**

“Display Your Buffet”

Chuck Asher

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

Hands on Garnishing and Display ideas to entice you Kids and Inspire K12 Culinary Professionals **2 Sessions**

“NCPA What?”

Kristen Bealler, NCPA

AUDIENCE: *NC Procurement Alliance Members*

Join us for an informative session on the vital role you play in the North Carolina Procurement Alliance. We will explain all the crazy twists and turns of how bids are developed and how products are chosen by your district SN District Director and/or SN menu planner. We will also discuss the importance of assuring the quality of the products you receive and the important role you play in documenting various types of problems with products **1 Session**

“How to Start the Breakfast Conversation with Superintendents and Principal”

No Kid Hungry

AUDIENCE: *School Nutrition Directors and Managers*

. **1 Session**

“Score Big With On-Trend, Fun and Tasty New School Meal Recipes”

Cami Lewis and Roseann Liberatore, The Dairy Alliance

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

Get your tally sheets ready as we walk you through preparing and taste testing quick scratch recipes that are proven winners with both students and schools! **1 Session**

“One Big Happy Family...”

Jennifer Climenhage, Kelly Green, Margaret Cameron & Mary-Catherine Talton

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

Generation Y: Why you love us, why you hate us and how we can all work together **1 Session**

