

Session Topic	Topic Area	Description	Audience	Presenter(s)	Presenter Contact	Duration
"Use By"/"Best By"/"Expiration" Date Labeling + Nutrition Facts Labeling Updates	Nutrition/Operations	As school nutrition professionals, using Nutrition Facts labels and food product dating (i.e. "Use By," "Best By," "Expiration Date," etc) is a fundamental part of our job. Come learn about upcoming changes to the Nutrition Facts label and decode the world of date labels.	All	Rebecca Robbins	rrobbins1@greeleyschools.org	60 minutes
2019- New Year, New Food Code	Operations	On January 1, 2019 the new Colorado Food Regulations will go into place. What changes will your facilities expect to see once the new regulations, modeled off of the national FDA model code, are expected to see. Date marking, terminology changes, manager certification, hand washing updates and new signage requirements are just a few of the topics that will be covered to help everyone understand and smoothly transition to the new code.	All	Troy Huffman	troy.huffman@state.co.us	60 minutes
Accommodating Special Diets: The Team Approach	Nutrition (Menu Planning 1100/1160)	Involving parents, school nurses or other members of the school health team has many benefits in special meal accommodations. This session offers tips and best practices of utilizing the team approach in the planning of meals for children with disabilities.	All	Kristi Rolfsen Amy Faricy Becky Wiggins	rolfsen_k@cde.state.co.us Amy.Faricy@desdk12.org rviggins@psdschools.org	60 minutes
Adult Learning Principles	Administration	Do you want your team to not only meet their hours for professional standards but also get engaged in the learning process and retain their knowledge? This session will explore some principles of adult learning, learning styles and give tips for making your next training event a winner.	All	Jeremy West	Jeremy.West@jeffco.k12.co.us	60 minutes
Basic Computer Skills	Administration	Be scared of computers no more by learning the basic skills to operate a computer making your job tasks easier and faster to complete.	Employee Manager	Katie Dubois	kdubois@lewispalmer.org	60 minutes
Benefits of SNA Certification	Administration	Earning your Level 1, Level 2 or Level 3 SNA Certificate in School Nutrition shows your commitment to your profession and helps you stay current on the job. Comes to this session to learn more perks related to SNA Certification.	Employee Manager	Debbi Beauvais	Deborah_Beauvais@gateschili.org	60 minutes
Branding Concepts	Communications/Marketing	Make your department stand out from the crowd by using various marketing strategies, making your product or service recognizable and desirable.	Director	Matt Poling	mpoling1@greeleyschools.org	60 minutes
CACFP Overview & Meal Pattern Updates	Administration/Nutrition	In this session you will learn about the benefits of participating on the Child and Adult Care Food Program (CACFP) and the ins and outs of the new meal patterns.	Director	Meghan George-Nichols	meghan.george-nichols@state.co.us	60 minutes
Completing Production Records	Operations	Participants will understand the regulations for production records in school nutrition programs, and discuss best practices to strengthen record keeping skills.	Directors Menu Planners	Donna Kolkman Plus Panel Thera Espinosa, Susan Hart Jamie Humphrey	kolkman_d@cde.state.co.us	60 minutes
Conflict Resolution: Turning a Negative Into a Positive	Administration	Conflict is part of our daily work lives but it doesn't have to result in negativity if handled correctly – come learn how to turn negative conflict into positive outcomes!	All	Kim Kilgore	kkilgore@cherycreekschools.org	60 minutes
Creative Food Mix for All Ages	Nutrition	Being creative in the School Nutrition arena can sometimes be difficult. This session will focus on building your creativity skills to identify versatile ingredients and successful presentation strategies.	All	Natalie Bryslan	natalie.bryslan@pinnaclecharterschool.org	60 minutes
Customer Service	Communications/Marketing	This session will provide you with tips, tools, resources and strategies to develop amazing customer service skills in your department and recognize and reward employee excellence.	All	Anna Meza	ameza6@greeleyschools.org	60 minutes
Defining 'Healthy'	Nutrition	What does "healthy" mean? Moving beyond USDA definitions to explore what research and best practices show, including the Whole School, Whole Community, Whole Child model.	All	Rebecca Robbins Rachel Hurshman	rrobbins1@greeleyschools.org rhurshman@greeleyschools.org	60 minutes
Divide & Conquer Your Farm to School Program	Administration	This class will talk about ways you can implement and sustain a farm to school program in your school district. Easy ways to partner with local farms, school staff, parents and students to create energy around providing local foods in your schools.	Director	Shelly Allen USDA Farm to School Task Force	allen_shelly@svvsd.org	60 minutes
Effective Leadership Skills	Administration (3000) Communications & Marketing (4000)	Overview of a few essential skill sets such as active listening and effective conflict resolution techniques to ensure you remain an effective leader.	Managers Directors	Bre Riley Caitlin Christensen	Riley_B@cde.state.co.us echristensen1@greeleyschools.org	60 minutes
Equipment Maintenance, Repair & Service	Administration	Get the "Nuts and Bolts" on equipment. Learn administrative and service strategies to support safe, long term operation of your capital assets.	Director	Molly Brandt Jerry Jones	Molly.R.Brandt@adams12.org Jerry.Jones@jeffco.k12.co.us	60 minutes
Excel Training	Administration	In the spirit of working more efficiently and avoiding tedious, manual work, learn how to unlock Excel's full potential! Don't be the last person in your office to know Excel!	All	Katie Cossette	katie_cossette@engschools.net	60 minutes
Food Photos in a Snap: Using Food Photography to Market Your Program	Communications/Marketing	Explore how leveraging food photography and joining in on the growing world of social media can enhance your menus and nutrition program. This session will guide participants through the art of amateur food photography and display its use in successfully marketing your school nutrition program.	All	Melissa Brunk	brunkm@dairymax.org	60 minutes
Food Systems & Agriculture: 101	Nutrition	Ever wonder where your food comes from? Start from the ground up and learn everything you need to know about farming as it relates to food systems and agriculture. This session will also set the stage for the following two sessions- Food Systems & Agricultural Systems: Manufacturing and Food Systems and Agriculture: Operations. NOTE- It is not required to attend all three of the Food Systems & Agricultural classes--they are all 'stand alone' educational sessions that can be combined into a learning track, as desired.	Employees Managers	Natalie Leffler-Rehurek Sarah Horowitz Carlynn Fitzgerald Sarah Kinney	nleffler@greeleyschools.org shorowitz@greeleyschools.org cfitzgerald@lps.k12.co.us skinney@lps.k12.co.us	60 minutes
Food Systems & Agriculture: Manufacturing	Nutrition/ Operations	This session will allow you to dive into food safety, production and processing/manufacturing as they relate to food systems and agriculture. This session also aligns with- Food Systems & Agriculture: 101 and Food Systems & Agriculture: Operations. NOTE- It is not required to attend all three of the Food Systems & Agricultural classes--they are all 'stand alone' educational sessions that can be combined into a learning track, as desired.	All	Natalie Leffler-Rehurek Sarah Horowitz Carlynn Fitzgerald Sarah Kinney	nleffler@greeleyschools.org shorowitz@greeleyschools.org cfitzgerald@lps.k12.co.us skinney@lps.k12.co.us	60 minutes
Food Systems & Agriculture: Operations	Nutrition/ Operations	This session will allow you to dive into the world of farm to schools as it related to food systems and agriculture. The focus of this session will be placed on farm to school program operations and logistics. This session also aligns with- Food Systems & Agriculture: 101 and Food Systems & Agriculture: Manufacturing. NOTE- It is not required to attend all three of the Food Systems & Agricultural classes--they are all 'stand alone' educational sessions that can be combined into a learning track, as desired.	Managers Directors	Natalie Leffler-Rehurek Sarah Horowitz Carlynn Fitzgerald Sarah Kinney	nleffler@greeleyschools.org shorowitz@greeleyschools.org cfitzgerald@lps.k12.co.us skinney@lps.k12.co.us	60 minutes
Food Waste/Share Tables/Sustainable Practices	Operations	Our session will cover an overview of food waste data/stats, why we have waste and why we are focused on it; share tables with a focus on guidelines and regulations, food safety, challenges and best practices; and will wrap up with sustainable strategies and methods to prevent and reduce food waste, including Farm to School as a strategy.	All	Natalie Leffler-Rehurek Sarah Horowitz Sara Rose Foreman	nleffler@greeleyschools.org shorowitz@greeleyschools.org Foreman_S@cde.state.co.us	60 minutes
Food/A la Carte Presentation	Operations	Learn all about a la carte sales to increase revenue! Topics covered include: strategic pricing, Smart Snacks and Healthy Beverage Policies.	Employee Manager	Natalie Bryslan	natalie.bryslan@pinnaclecharterschool.org	60 minutes
Grants 101	Administration	Utilizing available grant funding can help support and enhance your school nutrition program. This interactive panel session will provide tips on writing a successful grant proposal, resources to identify available grant funding and success stories from the school district and grant funder perspective.	Director	Carrie Thielen Panelists: Rebecca Robbins Rachel Hurshman Shelly Allen Heidi Kessler Stephanie Ekoniak	thielen_c@cde.state.co.us	60 minutes
Hands on Food Safety	Operations	During this class, we will explore common pathogens responsible for foodborne illness and strategies for reducing their transmission.	Employee Manager	Kris Simmons	ksimmons@greeleyschools.org	60 minutes

Kitchen Comfortability	Operations	Get comfortable in your kitchen by learning the essential processes and skills that will drive success in your daily kitchen routine. You will also learn how to operate a safe and efficient kitchen to ensure a highly motivated staff.	Employee Manager	Amanda Martin Brandon Durio	amanda.martin@jeffco.k12.co.us bdurio@cherrycreekschools.org	60 minutes
Kitchen Math	Operations (1110,1140,1150)	Participants will strengthen their kitchen math skills and be able to apply this to crediting food components, the Food Buying Guide, and complex recipe calculations.	Director Menu Planner	Jon Padia Jessica Wright	padia_j@cde.state.co.us	60 minutes
Managing Staff	Administration	In this session you will learn about leadership and management and how to reinforce the behaviors you need for your team to be successful.	Employee Manager	Naomi Stenson	naomi.stenson@state.co.us	60 minutes
Mastering the Verification Process	Administration	Please join us for an overview of the annual verification process for free and reduced price meal applications. Learn how to properly select the verification sample pool, conduct confirmation reviews, notify families and understand what acceptable income or assistance program documentation looks like. Best practices from School Food Authorities across Colorado will be shared in efforts to improve household response rates and simplify the verification process.	Director	Rachael Burnham	burnham_r@cde.state.co.us	60 minutes
Meal Counting & Claiming	Administration	"Are you are counting and claiming your School Nutrition Program meals correctly and as efficiently as possible? Come learn the ins and outs of meal counting, eligibility documentation and recording, point of sale (POS) policies, claiming requirements and procedures, edit checks, and internal controls and monitoring."	Director	Megan Meermans Benjamin Wetherbee	meermans_m@cde.state.co.us wetherbee_b@cde.state.co.us	60 minutes
Mini SNP Academy for KMs (pre-con)	Administration	This training will provide new kitchen managers with the skills necessary to successfully procure and serve a safe reimbursable meal. Participants will learn about menu planning, meal counting and claiming and food safety.	Manager	Amanda Mercer Sara Rose Foreman	mercer_a@cde.state.co.us	4 hours
New Kitchen Manager 101	Operations	This interactive class will cover the use of Meals Per Labor Hour to ensure kitchen efficiency, how meal equivalents are calculated, importance of training and documenting performance, evaluation basics including several useful tools for your use and much more!	Manager	Kim Kilgore	kkilgore@cherrycreekschools.org	60 minutes
Offer vs. Serve	Operations	Offer vs. Serve - This session will feature a panel with staff from two school districts and a Colorado Department of Education Office of School Nutrition staff member to present on Offer vs. Serve requirements, regulations, and best practices.	Employee Manager	Denise Meredith Ilene Agustin Heather Tedeschi	Meredith_D@cde.state.co.us	60 minutes
Procurement	Operations	Interested in learning how to 'rock' your procurement review? This session will include top review findings, solutions, and how to have a successful review.	Director	Megan Johnson	Johnson_M@cde.state.co.us	60 minutes
Program Assessment	Administration (3000/3340)	You want your program to be better and you're not sure where to start. Learn the basics of assessing your operation against key performance indicators and best practices to get to the root causes of your challenges.	Director	Donna Wittrock Tatia Prieto	donnawittrock@msn.com	60 minutes
Program Expansion	Administration	What other Child Nutrition programs are available? Can we get reimbursed for that? Are we meeting the needs of our community and the student population? The USDA has a vast offering of reimbursable Child Nutrition Programs. Come find out what, when, who and how each one works and identify how your program can expand to reach more students.	Director	Danielle Bock Erica Boyd	dbock@greeleyschools.org Boyd_E@cde.state.co.us	60 minutes
Putting the Pieces Together with USDA Foods	Administration	This session will cover an overview of the USDA Food Program for new directors and managers. Participants will learn how this program can supplement their commercial food purchases using USDA Foods.	Director Manager	Nichelle Harris Deborah Cameron	nichelle.harris@state.co.us deboraha.cameron@state.co.us	60 minutes
Schools as Nutrition Hubs (pre-con)	Administration	Become a Nutrition Hub to feed your students and grow your programs. During this pre-conference session, attendees will discuss best practices, troubleshoot common barriers, and develop plans for expansion of school nutrition programs - including after the bell breakfast models, supper, and summer meals. Come prepared to discuss the business case, build action plans, and join a peer learning community whose conversations will continue after the session's end. Attendees will be eligible for a grant opportunity intended to support program expansion made available by No Kid Hungry and the Arby's Foundation.	Director	MAIN CONTACT = Sarah Murphy Youssef SPEAKERS = Marla Caplon & Helen Phillips (WAITING ON FORMS FROM SARAH)	smurphy@schoolnutrition.org	3-4 hours
Selling Yourself	Administration	Learn how to sell yourself in an interview and find out if that dream job is the right fit for you.	Employee Manager	Shanna Williams	swilliams102@cherrycreekschools.org	60 minutes
Solutions for Unpaid Meal Charges	Administration	One of the hottest topics of debate currently in school nutrition is how Nutrition teams and districts are handling unpaid meal charges. What we know already is that Fund 21 can't pay for bad debt--and the General Fund would rather not. Join us for discussion of the latest trends in paying off and deferring student meal debt.	All	Danielle Bock Lyza Shaw Julie Hill	dbock@greeleyschools.org Shaw_L@cde.state.co.us juliehill@d6successfoundation.org	60 minutes
Summer Feeding Best Practices	Administration (3200) Communications & Marketing (4100)	Come to this session and learn from a panel of your colleagues as they share ideas, innovations and best practices for a successful summer program.	Director	McKenna Pullen Panelists: Billie Theye David Maki Jen Peifer Danielle Bock	PULLEN_M@CDE.STATE.CO.US	60 minutes
Team Building	Administration	Every school nutrition program is comprised of teams, but what happens when a team is unable to cooperate? How do nutrition departments and individual kitchens promote cohesion within their teams? In this session, we will explore team dynamics, leadership, the benefits of a team building culture, and brainstorm ideas through case studies.	All	Aria Drexler	adrexler1@greeleyschools.org	60 minutes
The Colorado Blueprint to End Hunger. "All Coloradans have access to affordable and healthy food in their communities"	Administration/Nutrition	The positive impacts of school nutrition are far-reaching for children, youth, and communities--improved health, higher graduation rates, long-term economic stability. Come learn about the CO Blueprint to End Hunger, a statewide plan to end hunger in every corner of our state--and your role in creating a healthier Colorado.	All	Jennifer Banyan	jennifer@r-evolutionconsulting.com	60 minutes
What to Expect During an Administrative Review	Administration (3260)	This session will provide a big picture overview of the Administrative Review process. We will review the most common finding from SY 2017-2018 and provide you with the tools and resources to start preparing for your review.	Director	Kerri Link Plus Panelists Beth Wallace, Jody Williams	Link_K@cde.state.co.us	60 minutes