



2019 CSNA Summer Conference
June 10-12 | Embassy Suites, Loveland

PreCon Offerings : Mon June 10, 2019

<u>Class Title</u>	<u>Description</u>	<u>Time</u>
Dairy MAX Farm Tour	See firsthand how dairy gets from the cow to your cafeteria! Join us on a tour of a local dairy farm, followed by lunch and a cooking demo presented by Chef Brandon Durio, the executive chef at Cherry Creek Schools. Chef Brandon will demonstrate two innovative, nutrient-dense recipes that can be easily added to your school menu!	8:00-12:00
Serv Safe by Rocky Mountain SFS (\$)	Complete ServSafe Training class, followed by exam.	8:00-5:00
SNS Exam	The SNS Credential is a mark of excellence and achievement that reflects what it takes to manage school nutrition programs in today's challenging climate.	1:00-5:00
CDE New Director Mini SNP Academy	This mini session of SNP Academy is tailored for new directors and will focus on menu planning basics, free and reduced price processes, procurement and financial management.	8:00-12:00
CDE Manager/Employee Mini SNP Academy	This mini session of SNP Academy is tailored for managers and will focus on menu planning basics, meal counting and claiming and food safety.	1:00-5:00
CDHS New Director Training	This session will focus on USDA Commodity Processing for new Directors in the state of Colorado	1:00-5:00

Kitchen Managers/Staff : Tues June 11, 2019

<u>Class Title</u>	<u>Description</u>	<u>Time</u>
Positive Outcomes of Offer vs. Serve	See the positive ways Offer vs. Serve can impact your program to reduce waste and food costs. This highly interactive session will refresh your skills for the upcoming year!	8:00-9:00
Postively Promoting Your Program using SNA!	Join the SNA Southwest Regional Director to learn how SNA can help in promoting your program in a positive and impactful way!	8:00-9:00
Self-Care & Wellness: Striving for a Positive Work Life Balance	You can't pour from an empty cup. Learn how to take care of yourself so you can serve your school with greater passion and positivity while fostering a healthy work-life balance.	9:15-10:15
The Passion and Positivity Behind Different Personalities	Take a deep dive into what makes us tick! Participants will explore a few of the common personality profiling methods to better understand themselves and their teammates to support the goals of your organization.	9:15-10:15
Time Management Tips to Increase Efficiency	This class will provide tried and true tips and tricks to increase enery and output in your kitchen. Come learn how to set up your team for success so you can focus on sharing your passion and positivity with your students!	2:00-3:00
Putting your Passion and Positivity into Action	Join our key note speaker for a breakout session to inspire your passion and put it into positive action to benefit your students and staff!	2:00-3:00
Creative Food Mixes for All Ages	Come find out what your customers are looking for at all ages and brainstorm new ideas for positive menu changes!	3:15-4:15
Production Records Review	Everything you need to know about accurately completing production records.	3:15-4:15
Handling Special Dietary Needs in a Positive Light	Review basic special dietary needs regulations followed by best practices at the site level from a variety of school districts.	4:30-5:30
Making Positive Connections with your Customers	Need some ideas outside the box? Come to this session and get some new ideas on how to excite your customers about your program using their input as well as share ideas with other participants!	4:30-5:30

Kitchen Managers/Staff : Wed, June 12, 2019

<u>Class Title</u>	<u>Description</u>	<u>Time</u>
Striving for a Positive Work Life Balance	Come explore how two Child Nutrition Professionals have set priorities and incorporated self-care to make positive changes in their work and home life!	9:45-10:45
Managing Your Kitchen Financials in a Positive Way	This class will help you stay on track to keep your operation running in the black!	9:45-10:45
Positive Moves Toward Managing Your Time	This class will outline 10 strategies to make sure you run the day and the day does not run you!	11:00-12:00
Different Personalities: Balancing the Spectrums	Come learn about different personality types, what makes them special, and how to best work together!	11:00-12:00

Directors/Supervisors/Chefs : Tues, June 11, 2019

<u>Class Title</u>	<u>Description</u>	<u>Time</u>
Spreading Your Passion: Innovative Strategies in Meal Participation and Access	This panel presentation will showcase several strategies to increase participation and expand program offerings. Each strategy will be feature a real world example featuring a specific program.	8:00-9:00
Focus on the Positive: Using Strategic Planning to Stop the Madness	This energetic session will offer you a real life district example of how strategic planning provides clarity, direction, and focus on your organization.	8:00-9:00
10 Steps to Procurement Success	Come learn how to manage the procurement process and avoid common review findings.	9:15-10:15
Special Dietary Needs	This session will address frequently asked questions, complex scenarios, and best practices in accommodating special diets.	9:15-10:15
Making Positive Changes - Little Ones, Medium Ones, and Very Big Ones! Branding and Cafeteria Makeovers	Come see what smashing new look a local school district has and learn how to apply low cost ideas to make a big impact in your cafeterias!	2:00-3:00
Increasing Non-Program Revenue	This session will review great ways to bring extra revenue to your program with take away tips and tricks to use!	2:00-3:00
What to Expect in the Administrative Review	Review the top findings for the 2018-19 school year as well as a high level overview of the process. Learn tips and tricks from peers that prepared and underwent a review this past year.	3:15-4:15
Using USDA Foods to Strengthen Your Program	The session will bring you up to date on the latest in USDA foods and the positive impact it they can have on your program.	3:15-4:15
Putting your Passion and Positivity into Action	Join our key note speaker for a breakout session to inspire your passion and put it into positive action to benefit your students and staff!	4:30-5:30
Managing your Time: How to do it better	Come learn from a local director ways to manage the multiple aspects of child nutrition programs to increase your efficiency and effectiveness.	4:30-5:30

Pop Up Sessions

<u>Class Title</u>	<u>Description</u>	<u>Time</u>
Special Program Audits	Come ask your questions regarding review of ASP, FFVP, CEP, and CACFP	TBD
Summer Food Service Program	Join this session to ask questions, share ideas and strategies to improve your summer program.	TBD
Farm to School Procurement	This quick session will help identify three procurement methods to increase the purchase of local products for your program.	TBD

Food Safety/Reducing Food Waste	Thinking about implementing share tables? Join this pop-up to share ideas and best practices.	TBD
Influential Messaging: A Handy Tool for Use	Come learn the right message to use in capturing the attention of your audience using the 27-9-3 tool!	TBD
Quick and Easy Teambuilding Activities	Come learn how to do teambuilding activities in 5 minutes or less - these can be used with small or large groups to build your positive, passionate team!	TBD
Farm to School Research Evidence	Join this session to hear preliminary findings from research that looked at the comparison of fruit and vegetable intake in students who were aware it was locally grown.	TBD