

# ALASKA SCHOOL NUTRITION ASSOCIATION

## 52nd Annual Conference

### Agenda At-A-Glance

Pre-conference – Monday, January 27, 2020

8:30 a.m. to 4:30 p.m.

**Pre-registration Required**

ServSafe Certification and Exam

Nutrition 101: A Taste of Food and Fitness  
(This course Qualifies for SNA Level 1 Certification)

Tuesday, January 28, 2020		Wednesday, January 29, 2020		Thursday, January 30, 2020	
8:15	Registration Opens	8:15	Registration Opens	9:00	Field Trips ( <b>Must Choose One</b> )
8:30	Opening Remarks and Introductions	8:30	Opening Remarks and Introductions		Taco Loco –OR- DiTomaso's Produce
8:45	Creative Recipes Using USDA Foods with Chef Garrett Berdan	8:45	Top Chef- Skills from the Field with Chef Garret Berdan	10:30	Shuttle Pick Up at Taco Loco or DiTamaso's Produce
10:15	Break	10:15	Break		
10:30	SNA and Child Nutrition Program Updates	10:30	Is Processing USDA Foods a Good Fit?	11:00	Vendor Show Opens- Shuttle will drop off at Egan Center from field trips <b>ONLY - NO SHUTTLE FROM HOTEL TO EGAN CENTER</b>
11:00	Get Connected with AKSNA	11:30	Lunch on your own		
11:30	Lunch- AKSNA Business Meeting	1:00	Paper or Plastic		
1:00	Legislative Updates	1:30	Reducing Food Waste in Schools- Share Tables		
		2:30	How to Manage Your Food Service	2:00	Advisory Council Meeting and

1:30	Developing Effective Strategies for Workplace Conflict		Management Company (FSMC) Contract		Processed Food Sampling
3:00	Break	3:00	Break	2:00	Shuttle Pick Up at Egan Center return to Marriott Residence Inn
3:15	FFVP Rock stars	3:15	Meal Tracking Systems – Old School or New Technology		
3:45	USDA Foods - Annual Survey Updates	4:00	Closing and Dismissal		
4:15	Closing and Dismissal-	6:00	AKSNA Banquet @ BP Center		

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Preconference Session  
Monday, January 27, 2020

Pre-registration Required

8:15	<b>Registration Opens</b>
8:30 – 4:30	<b>Nutrition 101: A Taste of Food and Fitness</b> <i>Laura Thomas MEd, RD, LD, Institute of Child Nutrition</i> This training provides a basic overview of nutrition with an emphasis on the importance of balance in daily food choices and the inclusion of physical activity as a key component to good health. The training incorporates a variety of learning activities including short physical activity boosters. This course qualifies for SNA core course certification Level 1.
8:30 – 4:30	<b>ServSafe Certification and Exam</b> <i>Theresa Wilson, Lake and Peninsula School District</i> This ServSafe course helps prepare you for the ServSafe Food Protection Manager Certification exam. Training covers these concepts: the importance of food safety; good personal hygiene; time and temperature control; preventing cross-contamination; cleaning and sanitizing; safe food preparation; receiving and storing food; methods of thawing, cooking, cooling, and reheating food; HACCP, and more. This certification is required by the State of Alaska, Department of Environmental Conservation and the USDA as a basic credential for school nutrition staff.

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8:15	<b>Registration Opens</b>
8:30	<b>Opening Remarks and Introductions</b>
8:45	<b>Creative Recipes Using USDA Foods</b> <i><u>Chef Garrett Berdan</u></i> Maximizing USDA Foods requires ongoing planning and forecasting, as well as recipe and menu development. This session offers speed scratch techniques and great recipes using USDA Foods to leverage today's trendy menu concepts.
10:15	<b>Break</b>
10:30	<b>School Nutrition Association and Child Nutrition Program Updates</b> <i><u>Jo Dawson, MS, SNS, Child Nutrition Programs</u></i> Hear the latest news from SNA on professional development programs, resources to help meet USDA Professional Standards and Child Nutrition Reauthorization. This session will also provide an update on state and national level regulations and policy impacting school programs in Alaska.
11:00	<b>Get Connected with AKSNA</b> <i><u>Gavin Northey, Business Manager, Anchorage School District</u></i> <i><u>Trevor Bridgewater, Nutrition Services Supervisor, Fairbanks North Star Borough School District</u></i> Learn how to take advantage of SNA member benefits to promote your program and grow professionally. Also the new AKSNA website will be presented.
11:30	<b>Alaska School Nutrition Association Annual Business Meeting (Lunch Provided)</b> <i><u>AKSNA President, Jo Dawson presiding</u></i>
1:00	<b>Legislative Updates</b> <i><u>Mary Beth Whalen, Food Service Director, Lower Kuskokwim School District</u></i>

	<p><u><i>Jennifer Meiwes, Food Service Program Specialist, Anchorage School District</i></u>  Receive the latest updates on what’s happening in Congress on child nutrition programs from AKSNA’s Public Policy &amp; Legislation Committee.</p>
1:30	<p><b>Developing Effective Strategies for Workplace Conflict</b>  <u><i>Rebecca Savidis, Director of Human Resources, The Foraker Group</i></u>  Come and participate in an interactive session on ways to approach conflict in the workplace. Whether you are a supervisor that needs to address a missed expectation with an employee, or you’re in need of resolving a dispute with a colleague, this session will provide tools to help you navigate conflict. In this session, you will learn; the foundation of effective communication, principles of alternative dispute resolution, and tips to resolve conflict.</p>
3:00	<p><b>Break</b></p>
3:15	<p><b>Become a Fresh Fruit &amp; Vegetable Program Rock Star – Tips and Tricks to Have a Successful Program</b>  <u><i>Leon Wallace, Food Service Director, Kodiak Island School District</i></u>  <u><i>Trevor Bridgewater, Nutrition Services Supervisor, Fairbanks North Star Borough School District</i></u>  <u><i>Sande Ponte, Food Service Director, Cordova School District</i></u>  This session will include a panel of FFVP coordinators that will share their tips and tricks to run a successful FFVP.</p>
3:45	<p><b>USDA Foods- Annual Survey Updates</b>  <u><i>Sue Lampert, Child Nutrition Programs</i></u>  This session will provide a quick overview on the USDA Foods (commodities) annual ordering process referred to as “the annual survey”.</p>
4:15	<p><b>Closing and Dismissal</b></p>

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Wednesday, January 29, 2020

8:15	<b>Registration Opens</b>
8:30	<b>Opening Remarks and Introductions</b>
8:45	<b>Top Chef – Skills from the Field</b> <i><u>Chef Garrett Berdan</u></i> Chef Garrett will share his top tips on garnishing, kitchen hacks, and how to spice up your recipes by utilizing herbs and spices.
10:15	<b>Break</b>
10:30	<b>Is Processing USDA Foods a Good Fit?</b> <i><u>Jesse Podratz, Commodity Program Manager, Schwan's Food Service, Inc.</u></i> This session will help you understand and maximize the USDA Foods Processing program utilizing existing tools and information that is available to you.
11:30	<b>LUNCH ON YOUR OWN</b>
1:00	<b>Paper or Plastic?</b> <i><u>Gavin Northey, Business Manager, Anchorage School District</u></i> Learn ways to evaluate the use of paper over plastic trays and other changes you can make to keep your program financially solid
1:30	<b>Reducing Food Waste in Schools</b> <i><u>Ytamar Rodriguez, Division of Environmental Health, Food Safety and Sanitation Program</u></i> During this session, DEH will discuss food safety concerns when using a food share table in schools.
2:30	<b>How to Manage Your Food Service Management Company (FSMC) Contract</b> <i><u>Elizabeth Seitz, Child Nutrition Programs</u></i> <i><u>Bethy Whalen, Food Service Director, Lower Yukon School District</u></i> <i><u>Cassee Olin, Business Manager, Sitka School District</u></i>

	In this session the Who, What, When, and Where of using a Food Service Management Company in your child nutrition program will be discussed by a panel of school districts who currently have contracts with a FSMC.
3:00	<b>Break</b>
3:15	<b>Meal Tracking Systems – Old School or New Technology?</b> <i>Carol Weakly, Titan School Solutions</i> Is it time to upgrade your meal tracking system and point of sale? Learn what technology can do to streamline meal tracking and reporting and increase efficiency at the point of sale. Learn what options are available to bring you into the future.
4:00	<b>Closing and Dismissal</b>
6:00	<b>AKSNA Banquet at BP Center</b>

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Thursday, January 30, 2020

9:00 -10:30	<p><b>Field Trips:</b></p> <p style="text-align: center;"><b>DiTomaso's Produce Or Taco Loco</b></p> <p>Shuttle Service Provided to Field Trip Locations and then onto Egan Center. No shuttle service from hotel to Egan in the morning.</p>
11:00 – 2:00	<p><b>Vendor Show – Egan Center</b> A chance to check out new products and equipment for your nutrition program.</p> <p>Sample the USDA Processed Foods end products that are being offered for SY20-21</p> <p><b>Shuttle Schedule:</b></p> <p>9:00 a.m. - Pick up at Marriott Residence Inn for Field Trips 9:10 a.m. - Drop off at Taco Loco 9:25 a.m. - Drop off at DiTomaso's 10:30 a.m.- Pick up at Taco Loco 10:45 a.m. - Pick up at DiTomaso's 11:00 a.m. - Drop off at Egan Center 2:00 p.m. - Pick up at Egan Center return to Marriott Residence Inn</p>
2:00-3:00	<p><b>USDA Foods Advisory Council Annual Meeting</b> The annual meeting of the USDA Foods Advisory Council. Tasting of new processed end products that are currently being considered for SY20-21.</p>