



**SPRING SEMINAR**  
**EDUCATION SESSION DESCRIPTIONS**  
*Friday, April 20th, 2018*

9:00 - 10:00AM

**You, Me, and Somebody Else**

*Katie Wilson, PhD, SNS – President, Kt Consulting, LLC*

Who are you working with? In an ever changing, diverse workforce, it is very important to understand the word “team.” This team building session will help you decide whether you want to just wear the same jersey or work together using the strength each employee holds within.

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10:15 - 11:15AM

**BREAKOUT SESSION 1: Creating a Positive Work Environment**

*Katie Wilson, PhD, SNS – President, Kt Consulting, LLC*

The work is hard, the kitchen is hot, and the clock keeps ticking – but does it have to be miserable? This is an interactive session to creating your own positive environment.

**BREAKOUT SESSION 2: Food Production Records**

*Melissa Corum, RD, School Nutrition Field Specialist, IDOE & Rebecca Dooley, School Nutrition Field Specialist, IDOE*

The Indiana Department of Education will explore all aspects of food production records and provide guidance on the rules, regulations, and importance of keeping food production records. Food production records are required by the USDA to identify and support meal requirements, but they are also a planning tool and aid in forecasting quantities of food for future menus. Come join the Indiana Department of Education in a thorough discussion about food production records!

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1:45 - 2:45PM

**BREAKOUT SESSION 1: The Changing Face of Recruitment: How to Capture the Next Generation of Child Nutrition Associates**

*Alison Powers, MBA, RDN – Assistant Child Nutrition Supervisor, Franklin Township Community School Corporation*

It's common knowledge that the turnover rate in foodservice operations is high. However, child nutrition programs are experiencing personnel vacancies like never before. Long gone are the days of employees staying 20+ years in one position. The workforce climate is changing and so are recruitment tactics. Establish your program's digital footprint using job boards, onboarding, and succession planning. This session covers the latest strategies in resume writing, job descriptions, social networking, and training to recruit personnel eager to learn and grow, turning Child Nutrition into a career path.

**BREAKOUT SESSION 2: Successfully Managing the Complexities of School Nutrition Programs**

*Katie Wilson, PhD, SNS – President, Kt Consulting, LLC*

School nutrition programs have become complex businesses with high customer expectations. Yet insufficient federal reimbursement rates, complex new regulations, and increase labor and food costs have all combined to push these programs to the edge. This session untangles new regulations, explains the professional standards requirements, and suggests best practices for fully utilizing federal funds and programs available to your district.

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2:50 - 3:50PM

**GIVING YOUR CUSTOMERS SOME SPICE!**

*Michelle Plummer, MS, RD, CD – Food Service and Retail Manager, American Dairy Association Indiana, Inc.*

The ongoing question is how to get students to eat their lunch! Farmers are passionate about school children and nutrition. The National Dairy Council teamed up with McCormick Spice and Chefs to develop recipes using yogurt, milk, cheese, and spices to be used in school cafeterias that are kid approved. Dairy's focus is to get kiddos to eat nutritiously, and we know that kids are exposed to more spices than ever before with flavors including Mexican, Oriental, and even Thai! A pilot program with six school district and over 10,000 students was conducted with the goal of incorporating these new recipes into the food line. The results will be hot off the press! Come learn about the data, receive the recipes, and discover the benefits of adding spice to the cafeteria line!

