



2024 Annual Conference
SOUTH BEND, IN
November 6-8

ISNA **2024** ANNUAL CONFERENCE

NOVEMBER

**WED
06**

OPENING SESSION + KEYNOTE

Notre-Dame Pre-con, SNS Exam, & more

GENERAL SESSION WITH PIERRE QUINN

Prized Partner's Reception, Breakout Sessions, Casino Night, & more

**THUR
07**

**FRI
08**

GENERAL SESSION WITH CHEF REBECCA

Zumba, Breakout Sessions, Annual Member Meeting & more

Stay until last session to receive door prizes!



MORE INFO:

INDIANASNA.ORG

NOTRE-DAME PRE-CONFERENCE

Wednesday

NOVEMBER 6

All Day
TBD

DIRECTORS' LOUNGE

8:00 AM - 12:00 PM
SUITE 16

SNS EXAM

8:30 AM - 11:30 AM
OFFSITE

NOTRE-DAME PRE-CON

9:00 AM - 11:30 AM
SUITE 1-2

ISNA/IDOE CERTIFICATION COURSE
HUMAN RESOURCE MANAGEMENT

11:30 AM - 4:00 PM
TBD

REGISTRATION

12:30 PM - 1:30 PM
TBD

SNS EXAM LUNCH

1:00 PM - 2:30 PM
BENDIX ARENA

OPENING SESSION

KEYNOTE SPEAKER, ASHLEY MORENO PRESENTS, "AI IN SCHOOL NUTRITION."

In this session attendees will learn how to utilize Chat GPT to streamline workflows and free up brain power. Attendees will leave feeling confident to begin using AI as a virtual assistant tool in School Nutrition.

ISNA ANNUAL CONFERENCE

Wednesday

NOVEMBER 6

CONTINUED

2:30 PM - 2:45 PM

BREAK

2:45 PM - 3:45 PM

SUITE 1-2

BREAKOUT 1A

"STAND FOR YOUR TEAM - CULTIVATING A RESPECTFUL WORKPLACE," PRESENTED BY ASHLEY MORENO

In this session we dig deep into the traumas that hold us back and how to navigate them in the workplace. Together, we will release what no longer serves us and learn strategies for moving forward together. This is a tear jerker, but a good one.

2:45 PM - 3:45 PM

SUITE 4-7

BREAKOUT 1B

"THE GREAT MEAL COMPROMISE: USING TECHNOLOGY TO GET MORE MEALS TO MORE STUDENTS," PRESENTED BY KIM ZIARKO

No matter what state the world is in, the question on everyone's mind is, "How Do We Feed More Kids." Sometimes we need to think outside the cafeteria to meet students and parents where they are in their day. This session will discuss ways to increase participation and the technology that supports it.

2:45 PM - 3:45 PM

SUITE 8-10

BREAKOUT 1C

"DOS AND DON'TS OF THE NONPROFIT SCHOOL FOOD SERVICE ACCOUNT," PRESENTED BY ANDREA HOLLIN

Federal funds can be used for what?!? If you find yourself asking this question, join the IDOE School and Community Nutrition Finance team as we discuss the "Dos and Don'ts" of the Nonprofit School Food Service Account including annual financial reporting requirements, allowable and unallowable cost with federal funds, responsibly charging indirect cost to program and more.

ISNA ANNUAL CONFERENCE

Wednesday

NOVEMBER 6

CONTINUED

2:45 PM - 3:45 PM
RECITAL HALL

BREAKOUT 1 D

"BLAST CHILLING AND BEYOND FOR K-12," PRESENTED BY PAUL SENEFF & MICHAEL MARSH

An in-depth explanation of Blast Chilling and freezing within school food service and a conversation about selecting the proper piece of equipment. We will explore all the benefits to include food safety, labor savings, and saving food costs.

3:45 PM - 4:00 PM

BREAK

4:00 PM - 5:00 PM
SUITE 1-2

BREAKOUT 2 A

"BACK TO THE BASICS," PRESENTED BY ASHLEY MORENO

This training session will leave participants feeling confident in how to:

1. Identify what makes a reimbursable lunch and breakfast
2. Read and prepare a standardized recipe using correct portion sizes
3. Navigate food allergies

4:00 PM - 5:00 PM
SUITE 4-7

BREAKOUT 2 B

"#STANDINGONBUSINESS: CHANGING THE PERCEPTION OF CHILD NUTRITION THROUGH MARKETING," PRESENTED BY MARY ELLEN GILLIAM

Marketing has truly evolved and now has the ability to reach people with the click of a button. This session, #Standing on Business: Changing the Perception of Child Nutrition through Marketing explores the 4Ps of marketing. By effectively using the #4Ps of marketing, districts are able to debunk stereotypes and change the perception of Child Nutrition Programs.

ISNA ANNUAL CONFERENCE

Wednesday

NOVEMBER 6

CONTINUED

4:00 PM - 5:00 PM
SUITES 8-10

BREAKOUT 2 C

"ADVANCED MENU PLANNING TO OPTIMIZE USDA COMMODITY PROCESSING," PRESENTED BY ALLISON JORDAN

Effective utilization of entitlement dollars in your program is key for cost-effective menu decisions. In Child Nutrition, many of our menu decisions are done one year in advance due to the lengthy process of product review, sampling, procurement, diversions, and logistics. Why does it take so long? Why does it matter? How can I make changes after the fact? Let's dig into some advanced level discussions on USDA Processing and the business of Child Nutrition impacting USDA Foods Processors, state agency, and distribution. Enhance your knowledge of the process to ensure your program is a success!

4:00 PM - 5:00 PM
RECITAL HALL

BREAKOUT 2 D

"FUEL UP FIRST BREAKFAST GOALS," PRESENTED BY SHERI SHIPP

School Nutrition Program operators have an opportunity to close the gap between participation in the NSLP versus the SBP. According to the Spring 2024 GENYOUth Insights report only 56 low-income students participate in school breakfast for every 100 who participate in school lunch! It is no secret that there are obstacles in the way of creating the ultimate breakfast experience for your customers, but doesn't that make the task worth the reward? Hear from an experienced panel of operators that have implemented and continue to run a thriving alternative breakfast model within their schools. Additionally, how does dairy show up in those meals and how can you improve the dairy experience for your students.

5:00 PM

DINNER ON YOUR OWN

Thursday

NOVEMBER 7

All Day
TBD

DIRECTORS' LOUNGE

7:30 AM - 3:30 PM
TBD

REGISTRATION

7:30 AM - 8:30 AM
TBD

BREAKFAST

8:30 AM - 9:30 AM
TBD

**WELCOME & KEYNOTE
SPEAKER - PIERRE QUINN**

9:30 AM - 9:45 AM

BREAK

9:45 AM - 10:45 AM
SUITE 1- 2

BREAKOUT 3 A

"TYPE A, MEET TYPE B (C&D): UNDERSTANDING AND WORKING WITH DIFFERENT PERSONALITY TYPES" PRESENTED BY ERIN COLEMAN

Do you ever wonder why you effortlessly get along well with some people, but struggle to find common ground with others? There's a reason for that! The majority of workplace conflicts are a result of personality clashes and can quickly lead to bigger problems if not properly addressed. Learning how and why different personalities behave and identifying their "work language" will allow you to effectively communicate and collaborate with a variety of employees to promote a positive work environment.

9:45 AM - 10:45 AM
SUITE 4-7

BREAKOUT 3 B

"EQUIPMENT PLANNED MAINTENANCE," PRESENTED BY RUSTY PARKE
The "What" and "Why" of planned maintenance

Thursday

NOVEMBER 7

CONTINUED

9:45 AM - 10:45 AM
SUITE 8-10

BREAKOUT 3 C

"SIMPLIFY AND SUCCEED: GAINING CLARITY INTO WEIGHTED AVERAGES"
PRESENTED BY LINDSEY HILL & AUDREY BANICH

Gain the confidence you need to tackle upcoming sugar and sodium regulations with clarity. In this session, we'll demystify weighted averages, breaking down how they directly impact compliance and decision-making in school nutrition programs. By understanding how to focus on what matters at each stage the menu planning and serving process, you'll streamline your team's approach to regulations and set yourself up for success. Learn to face regulatory challenges with confidence, knowing you have the insights to make informed decisions and achieve your program goals

9:45 AM - 10:45 AM
RECITAL HALL

BREAKOUT 3 D

"MADE WITH EFFICIENCY IN MIND" PRESENTED BY STEVE SPEER & ALISSA MULHALL

Understanding thoughtful design to create optimal serving conditions.

10:45 AM - 11:00 AM

BREAK

11:00 AM - 12:00 PM
SUITE 1-2

MANAGER + STAFF BREAKOUT

"SO, LET'S TALK STAFF," PRESENTED BY PATRICK RYBA-KING & NANCY SMITH

This presentation will cover strategies for motivating and developing staff, emphasizing the importance of ongoing professional growth through initiatives like A+ Culinary Training and using school days off as training/production days. It will also address the significance of maintaining professionalism by ensuring clean uniforms, consistent training, and engaging staff in feedback loops with students and parents. Additionally, the session will explore ways to foster team spirit through social activities, recognition programs, and active participation in school events. Lastly, it will highlight the importance of building trust within the team by aligning roles with individual strengths, communicating responsibilities clearly, and ensuring consistency through regular meetings.

Thursday

NOVEMBER 7

CONTINUED

11:00 AM - 12:00 PM
SUITE 4-7

MANAGER + STAFF BREAKOUT
SNA NATIONAL BOARD MEMBER

11:00 AM - 12:00 PM

EXHIBIT HALL
OPEN TO DIRECTORS ONLY

12:00 PM - 2:00 PM

EXHIBIT HALL
OPEN TO ALL REGISTRANTS

1:45 PM - 2:00 PM

BASKET DRAWINGS
OPEN TO ALL REGISTRANTS

2:15 PM - 3:15 PM
SUITE 1-2

BREAKOUT 4 A

"PERF AND TRF: UNDERSTANDING YOUR PLAN," PRESENTED BY JOHN VETROCZKY

General overview of Indiana Public Pension PERF (and TRF)

2:15 PM - 3:15 PM
SUITE 4-7

BREAKOUT 4 B

"UTILIZING SOCIAL MEDIA TO INCREASE PARTICIPATION AND IMPROVE STAFF ENGAGEMENT," PRESENTED BY KRISTINA LEGG

Social media isn't just for "keeping up with the times". It can be a valuable resource that can produce many program benefits. In this session, we'll discuss how creating just a few posts a week can increase morale amongst your team, improve meals, build better relationships with school administration, and grow meal participation. Learn the most efficient ways to manage a social media account including ideas of what to post, when to post, and how to work this into your already busy day. We'll also discuss strategies for getting buy-in from your entire team so that your time spent on marketing can be minimal as your program starts to market itself!

Thursday

NOVEMBER 7

CONTINUED

11:00 AM - 12:00 PM

EXHIBIT HALL

OPEN TO DIRECTORS ONLY

2:15 PM - 3:15 PM

SUITE 8-10

BREAKOUT 4 C

"RETHINKING THE DAILY FLOW OF YOUR KITCHEN- BRINGING PRODUCTIVITY, CONSISTENCY AND STRENGTH TO EACH DAY," PRESENTED BY SHENAE ROWE & CHRISTIE WHITE

Are all of most of your kitchens running as its own program.. within a program? Do you feel like you may not be utilizing your staff to the best of their ability. Are you lacking consistency in your menu items from site to site? Do you feel there is a revolving door of employees, confusion and daily things being forgotten... like not making enough food? In this session we will cause you to rethink the way your kitchen is running. From daily tasks it takes to make your kitchen run, batch cooking and the every famous "rotating" roles.

2:15 PM - 3:15 PM

REGITAL HALL

BREAKOUT 4 D

"STREAMLINING SCHOOL NUTRITION BUDGETS: INSIGHTS FROM EXPERIENCE" PRESENTED BY LINDSEY HILL & BETSEY WILLARD

Ready to boost your confidence in school nutrition budgeting? Join us for a session packed with no-nonsense insights and a dash of humor, tailored for everyone—from those without a budget to those who have one but aren't sure what to do with it, and even seasoned budgeting pros. We'll break down our experience into easy-to-digest bites, showing you how to streamline your budgeting process, cut costs, and allocate resources like a pro. Whether you're starting from scratch or refining your approach, we'll help you focus on what matters and avoid time-wasting detours.

3:30 PM - 4:30 PM

SUITE 1-2

BREAKOUT 5 A

DIAMOND

Thursday

NOVEMBER 7

CONTINUED

5:00 PM - 6:00 PM
TBD

PRIZED PARTNERS' RECEPTION

(PRESENTING, DIAMOND, AND PLATINUM PARTNERS, AND DIRECTORS ONLY)

6:00 PM - 6:30 PM
TBD

PRESIDENT'S RECEPTION

OPEN TO ALL REGISTRANTS

6:30 PM - 8:30 PM
TBD

PRESIDENT'S DINNER - PRESENTED BY PIAZZA

(OPEN TO ALL REGISTRANTS
PRE-REGISTRATION REQUIRED)



9:00 PM - 11:00 PM
TBD

CASINO NIGHT

JOIN US FOR A FUN-FILLED CASINO NIGHT WHERE YOU CAN TEST YOUR LUCK AT CLASSIC GAMES LIKE BLACKJACK AND ROULETTE—NO REAL MONEY INVOLVED! PLAY FOR A CHANCE TO WIN AND ENJOY A NIGHT OF ENTERTAINMENT, NETWORKING, AND FRIENDLY COMPETITION!

Friday

NOVEMBER 8

6:00 AM - 7:00 AM
SUITE 16

ZUMBA
DITCH THE WORKOUT AND JOIN THE PARTY!

7:30 AM - 9:00 AM
TBD

REGISTRATION

7:30 AM - 8:30 AM
DTBD

BREAKFAST & COMMITTEE MEETUP

8:30 AM - 9:30 AM
SUITES 1-2

BREAKOUT 6 A
"CHEF CHRIS' CULINARY CORNER," PRESENTED BY CHRIS POLO & TOM CHRISTIANSON
Hands-On Culinary Skills for School Kitchens

8:30 AM - 9:30 AM
SUITES 4-7

BREAKOUT 6 B
"SCHOOL SAFETY AND INCLUDING NUTRITION WORKERS," PRESENTED BY CHAD CREWS
This session will incorporate the everyday work that you do and how it integrates within the school corporation. This session will talk about leading practices and include table-top scenarios that will ensure the safety of the school and the students that we serve.

Friday

NOVEMBER 8

8:30 AM - 9:30 AM
SUITES 8-10

BREAKOUT 6 C

"LOVE WHAT YOU DO... REIGNITE YOUR PASSION,"
PRESENTED BY SHENAE ROWE

Feeling overwhelmed by the daily challenges of school nutrition? Burnout and stress are real, but our purpose is worth every effort! Join us for an inspiring session designed to reignite your passion and equip you with practical tools to become the best version of yourself. Discover strategies to manage stress, overcome burnout, and stay motivated in your vital role. Let's refresh our commitment and energize our approach to making a difference every day!

8:30 AM - 9:30 AM
RECITAL HALL

BREAKOUT 6 D

"THE FUTURE OF FOOD EDUCATION: FORMING STRATEGIC PARTNERSHIPS TO UNLOCK STUDENT ENGAGEMENT,"
PRESENTED BY CHRISTINE CLARAHAN & MARISSA DAKE

Ready to revolutionize how your students connect their academic journey with their everyday experiences with food? This session dives deep into innovative partnerships that are redefining the relationship between school nutrition and Food Education. Featuring insights from a School Nutrition Director, a Food Education Nonprofit, and a Fresh Produce Company, you'll discover the powerful impact of collaboration across industry, community, and education sectors.

9:30 AM - 9:45 AM

BREAK

Friday

NOVEMBER 8

9:45 AM - 10:45AM
SUITES 1-2

BREAKOUT 7 A

COOKING DEMO WITH CHEF REBECCA POLSON

9:45 AM - 10:45AM
SUITES 4-7

BREAKOUT 7 B

"STATE AGENCY PANEL," PRESENTED BY IDOE

Join the School and Community Nutrition management team from the Indiana Department of Education to hear about policy updates and program reminders. This is your time to ask the state agency any program questions you might have.

9:45 AM - 10:45AM
SUITES 8-10

BREAKOUT 7 C

"IMPLEMENTING FARM TO SCHOOL IN THE CAFETERIA,"
PRESENTED BY ANNA HOLLOWAY & BRIANNA GOODE

It is no secret that healthy children have higher levels of academic achievement in the classroom. Having access to nutritious food, in school, can play a big role in influencing a child's health and learning outcomes. Learn how your school can invest in a meal program that provides healthy food choices and nutrition education. One of the most successful ways to do so is through farm to school. In this session you will learn how to procure locally, view standardized recipes that focus on local products, be introduced to resources to assist with you purchasing local, and see firsthand, farm to school success stories.

Friday

NOVEMBER 8

CONTINUED

9:45 AM - 10:45AM

RECITAL HALL

BREAKOUT 7 D

"POWER OF PURPOSEFUL LEADERSHIP," PRESENTED BY MARY ELLEN GILLIAM

The traditional model of the leader who is the smartest person in the room, often driven by power and financial gain isn't appropriate in today's environment. Leaders today must be insightful and purposeful from all aspects. This session, *The Power of Purposeful Leadership*, explores the #FabFive attributes needed to unleash leaders within your organization who are purposeful, resulting in high performing individuals and an organization.

10:45 AM - 11:00 AM

BREAK

11:00 AM - 12:30 PM

TBD

CLOSING GENERAL SESSION & ANNUAL MEMBERS MEETING

LED BY CHEF REBECCA POLSON

12:30 PM - 1:30 PM

TBD

NETWORKING BOXED LUNCH