

2008 CSNA Annual Conference Breakout Schedule

Friday January 18		Saturday January 19		Sunday January 20		
		Breakout A 8:00-9:00 AM	Breakout B 9:15 - 10:15 AM	Breakout C 8:30 - 9:30 AM	Breakout D 11:15 AM-12:15 PM	Breakout E 12:30-1:30 PM
Breakouts 8-9AM Smoketree A/B	Commodity Processing Basics	Set the Mood of the Day	Keep your Customers Coming Back	Marketing Through the Eyes of the Customer	Tried and True Tips for Successful Employee Training	Teaching Nutrition in the Classroom
	Commodity Program Update	Best Practice: Paramount USD Outside the Lunch Box	Fuel After School! The After School Healthy Snack Project	Lego Leadership	CRE: Are you Ready?	Preparing for your SMI
Single Site Breakouts 9:15-10:15 AM Smoketree C	Mingo Bingo	Best Practices in School Breakfast Programs	High School Kids: How to feed Them Part I	High School Kids: How to Feed Them Part II	SB12 & SB965 Additional Clarification on the New Food and Beverage Regulations	Using Student Internships to Market your Wellness Policy
Single Site Breakouts 10:30-11:30 AM Smoketree C	A Crafty Way to Market your School Meals	Lessons Learned From School Lunch in Other Countries	Motivating People Using Awards & Scholarships	Get The Whole Grain Story	Rise & Shine! New Reasons to get up and Enjoy School Breakfast	Planning for a Cook Chill Central Kitchen
Commodity Co-Op Meetings 9:15-12 Noon		Sifting Through Nutrition Science: Separating Hype from Scientific Research	The Important Role You Play in Your Districts Coordinate School Health Counsel	When Kitchen Construction Becomes a Four Letter Word	Commodity Update and Commodity Basics	Build Your Own Salad Bar Program From Start to Finish
		Provision 2 & 3 Universal Feeding Options	Seamless Summer Feeding Options	Wake Up to Fruits and Vegetables: Online Training	Capturing the School Milk Opportunity	2009 Annual Conference Planning Session
NAC Conference 10:00AM - 1:00 PM	Mesquite B/C	School Food Service and a Network for a Healthy California: Working Together as Champions for Change	Pathways to Accessing the Child Nutrition Profession	Green Guide Phase-in Plan: How to offer more "Green" choices for the NSLP	Green (Go), Red (Stop) What's in your Food; Understanding Ingredients	Where has all the Flavor Gone? Let's get it Back: A Researched base review of sodium, HFC, Fats and Whole Grains
		Teaming with Teachers for Better Nutrition	Farm to School			