

	A	B	C	D	E	F	G	H
Strand Color Code	Fri 8 - 9	Fri 9:15 - 10:15	Sat 8:45 - 9:45	Sat 1:30 - 2:30	Sat 2:45 - 3:45	Sun 8- 8:45	Sun 9 - 9:45	Sun 10 - 10:45
Administration & Leadership Dev.	Who profits from the market fragmentation?	Ethics in School Foodservice Procurement	Procurement in Practice	What is PPL and how do I get involved with it?	Making Summer Meals Work: Creative Partnerships & Effective Management	How to Deal with Pesky People	Turbo Charge Your Menu with the Fuel for School Pit Crew	The Legislative & Political Dimensions of Child Nutrition
Communications & Marketing	Introduction to Future Leaders	Benefits of being a Member	It is not your Broccoli Leadership	Using the Outreach Toolkit to Promote Your School Meal Program	Living Your Best Life	Student Connection Groups	SNA Certification & SNS Credentialing	Elevating the Lunch Lady: Part 2
Future Leaders (requires separate registration)	NEW Breakfast Menu Planning: Do Your Menus Meet the New Breakfast Meal Pattern?	Sodium Politics	Making a Positive Impression: Using the Language of Persuasion to Gain Support for Your School Nutrition Program	Dispelling the Myth of "School Lunch" - Steps to a Successful Program	Marketing your Program to Increase Meal Participation	How to Navigate the CSNA Website	The Power of Pork	Marketing School Lunch in the Digital Age
Nutrition/Nutrition Education	Eligibility & Verification Part I	One Meal at a Time	Change the Food, Change Everything! The changing role of School Food Service	How to put on a successful meeting	Connecting to People	From Classroom to Cafeteria: nutrition education in the classroom impacting student food choices in the cafeteria and at home	Greek Yogurt 101	Putting it all Together: Future Leaders
Operations		Eligibility & Verification Part II	How to Prepare for a Job Interview	Reducing Sodium: Strategies to Meet Target 1 Levels	Sodium Politics	A Cut Above: Food safety and how it impacts our children's plates	Specialty Lines	The Lunch Tray & Beyond: Solutions for Gluten-Free Kids
State Updates		Do You Have the Correct Documentation for Your Ready to Serve Food Products?	The Power of the Wellness Policy and Committee	Feeding Children with Special Needs: Demystified	Healthy Ever After: A Community Partnership to Provide Free Nutrition Education in Elementary Schools	NEW Breakfast Menu Planning: Do Your Menus Meet the New Breakfast Meal Pattern?	Rolling Out a Successful Breakfast in the Classroom program	My Cantalopes Smell Like Onions...Keeping the Fresh in Your Fruits and Vegetables
			Serving CACFP Suppers in Afterschool Programs	How to acheive a zero waste food service dept.	Gluten-Free, Easy and Kid Approved	Local School Wellness Policies and Competitive Foods: Are You Meeting the New Requirements?	State Update	Feeding Children with Special Needs: Demystified
			Specialty Lines	California Thursdays - The Next Step in Local Procurement	Styrofoam Waste Turned Into Cash			Increasing Summer Meal Participation and Summer Outreach
	NAC 9AM-2PM		Magic with Menus: Making the Numbers Work	Processing U.S. Department of Agricultural Foods (2 parts)	How to Maximize your Supper Program potential			
			Local School Wellness Policies and Competitive Foods: Are You Meeting the New Requirements?		Processing U.S. Department of Agricultural Foods (2 parts)			
			House of Delegates 8:15 - 9:45					