	Α	В	С	D	E	F	G	Н
	Fri 8 - 9	Fri 9:15 - 10:15		_	Sat 2:45 - 3:45	Sun 8- 8:45	Sun 9 - 9:45	Sun 10 - 10:45
301	Introduction to Future Leaders	Social Justice, Food Justice, Education and the School Meal Program	Nutrition and Wellness: Support for You and Your School Community	The Financial Analysis of Implementing New Programs	Professional Growth for Everyone: SNA Certificates and Credentialling	Let's Break the Rules!	If You Dream it, We Can Build itHow to design your perfect new or existing kitchen	Putting It All Together: Future Leaders
	Gail Gramling	Alexandra Emmott	Shannan Young	Rebecca Jameson	Judi Reynolds	Sally Spero	Gayle Swain	Linda Sweeney
302/ 303	Child Nutrition Program Practices and Costs Associated with Meals for Children with Food Allergy in Schools	Focus on Food: A Nutrition Curriculum for School Nutrition Staff	After School Meals (aka Suppers) - How to Make This Program Work	Back to Basics - Knife Skills and Portioning Tools	Child Nutrition Reauthorization 2015	Legislation- Everything You Wanted to Know But Were Afraid to Ask	In the Midst of Legislation - Keep Focused on Education!	Farm to Schoola New Approach with Farm Gleaning!
	Lynnelle Grumbles, MS, RDN, SNS	Anna Jones, PhD	Jennifer LeBarre	Spencer Richins	Jennifer LeBarre	Jennifer LeBarre	Nancy Whalen	Bethany Markee
310	Starting the Day with Breakfast - Demystifying the Sharing Successful Breakfast Strategies Reports		Direct Certification and How it Affects Your Food Service Program and School Funding	Eligibility, Verification, and Verification Reporting		Healthy Hunger-Free Kids Act: Impacts and Opportunities	Seed to Serving Line: Food Safety & School Gardens	Smart Servicefrom the Back of the House to the Front Lines
	Lisa Melhouse	Andrea Tayo	Naaz Rathore	Tara Cha	ambers	John Talarico, DO, MPH	Ralph Peschek	Maria Hernandez
311/ 312	NAC		Serving Meals Year- round - Navigating the Child Nutrition Programs	Calculating Nonprogram Foods Costs	Rebuilding Your Food Service Program - Literally! Allowable Expenditures for Remodeling and Renovation Projects	The Community Eligibility Provision	State Update	
			Sharon Ray	Joan Herboth (Davis)	Sean Hardin	Sharon Freschi	Sandip Kaur	
309	Preparing for the Administrative Review	Non-program Foods: Successful Strategies for Tracking & Costing	California Thursdays - A Bite-Sized Implementation Strategy for Serving California Food for California Kids	Smarter Lunchrooms- Join the California Movement Pt 1	Smarter Lunchrooms- Join the California Movement Pt 2	Past, Present, and Future of the Front Line	Moving On Up!	Plant-Strong: Growing a School Meatless Monday Program
	Janet Luc Griffin	Ralph Peschek	Karen Brown	Kathryn I. Hoy	Kathryn I. Hoy	Lynette Rock	LaShawn Bray	Miguel Villarreal
317/ 318	How to Efficiently and Effectively Utilize the USDA Foods Program		Piece of Cake! - Tips and Techniques for Planning Menus that Meet the Regs AND Appeal to Students	From Policy to Practice; Using State and Local Resources to Support Local School Wellness Policies	Going Beyond Pizza On Your Menu	Whole Grain Menu Solutions	Food Concepts	Refrigeration, How it Works, Maintenance and Proper Location of Fruits and Vegetables in Walk Ins and Refrigerators
l	Amy Bell		Meg Chesley	Heather Reed, M.A., R.D.	Shirley Brown, Ed.D. SNS	Coleen Donnelly	Cody Williams	Michael Michrowski
304/ 305	Promoting and Marketing Summer Feeding	How Safe is Your Produce?	Use Speed Scratch Like a Chef to Help Grow Your Participation	The Eight Connection Points that every Greater leader Understands	The 10 things all Great Communicators	Utilizing Easily Available Resources for Education and Winning Awards (Personal and District)	Increase your Participation without Spending a Dollar	Communicating Across Cultures
	Stephanie Huff	Mareya Ibrahim	Jimmy Gherardi	Matt Upton	Matt Upton	John Chavolla	Matt Upton	Ron Pierce
			House of Delegates 8:15 - 9:45					
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