

A	B	C	D	E	F	G
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- 9	9:15-10:15
LCAP: The School Nutrition Connection	If You're Not at the Table.You're on the Menu: Support your Wellness Policy through LCAP	Promoting Your Program	Legislative Advocate? Not Me! (Legislation Part 1)	Legislative Advocate?I'm Ready, Now What? (Legislation Part 2)	The Melting Pot of Your Cafeteria	One Tool To Budget It All
Melissa Cannon, RD, CDE	Heather Reed	Debbi Beauvais	Suzanne Morales	Barry Sackin	Suzanne Morales	Ralph Peschek
DIY Nutrition Fair: Tips & Tricks to Planning Your Own Student Event	How to Implement your Signature Fast Scratch Items Utilizing Equipment and Supplies.	How to Serve more Students, Staff, and Parents "Understanding the Power of Connective Communication"	CNR Update	Marketing as EASY as 1,2,3	Behind the Scenes of School Food Photography	Cultivating Communitywide Summer Meal Champions: Strategies to Effectively Engage Locally Elected Officials, and City and County Agencies to Support Summer Meals
Amber Watson	Gina Fero	Matt Upton	Barry Sackin	Nicole Goodrich	Tawnie Kroll, RDN	Patrice Chamberlain
NAC		Breakfast After the Bell: Resources for Successful Implementation & Buy-In	Smarter Lunchrooms Movement Certified Technical Advising Professional - Part A and B		Chefs Roundtable--Brainstorming	Chefs Roundtable--Success Stories
		Jaren Scott	Leslie Pring		James Dumars	James Dumars
Know your Numbers! Bring Food Cost DOWN!	Salads and Sandwiches. Kicking it up a Notch!	Value for Value: Menu planning, Procurement, & USDA Foods	How to Increase your Breakfast Participation!	How to Grow Through Troublesome Times	Maximize your Equipment Investment Through Training and Maintenance	Financial Wellness
Nicole Goodrich MS, RDN	Michelle Curry	Lynnelle Grumbles	Maria Pusateri	Matt Upton	Nicole ORourke	Kristin Johnson
Student Voices for Healthy Choices: Expanding Nutrition Education Outside the Classroom.	Sensory Nutrition: Enticing Children to Choose Foods with Benefits	Dietary Guidelines for Americans, Food labels and Sustainability: The Changing Landscape of School Meals	Clean Label on Products for School Nutrition Programs	Using Learner-Centered Methods for Training Success	More Than Just a Blender - Facilitating Experiential Learning to Empower Students to be Change Agents.	Going Garbanzo: Plant-Powered Recipe Demo and Discussion
Tracy Fiscella	Maggie Schuster	Shannan Young	Wanda Grant, RD, SNS	Anna Jones	Gigi Kwok-Hinsley	Lauren Pitts
Red/Orange is the New Black! Innovative Menu Solutions Utilizing Shelf Stable Tomato Products	Procurement Tool	Innovative Ways to Build Sales in your Cafeteria and Beyond!	The CA Farm to School Network: Strategies for Farm to Cafeteria Success!	Help! Who Do I Call	FDA Food Safety Modernization Act - Safe Practices for School Gardens	Healthy Schools Act and your Kitchen
Jodi Batten, SNS	Emily Phillips	Gayle Swain	Ben Thomas	Gina Brinegar	Garth Majjala	Garth Majjala
Top Administrative Review Findings: Eligibility and Definition of a Site	Community Eligibility Provision and Direct Certification	Offer versus Serve – Meal Components and Quantities	Top Administrative Review Findings: Meal Counting & Claiming	Top Administrative Review Findings: Food Safety	State Update	
Joan Davis	Chelsey Cooper	Julie Boarer Pitchford	Janice Hunt	Ashley Osterman	Sandip Kaur	
		House of Delegates 8:15 - 9:45				

Key Area Color Code				
Administration	Communications & Marketing	Nutrition/ Nutrition Education	Operations	State Updates/ CDE Presentations