

	Room	A	B	C	D	E	F	G
		Thur 8:45 - 9:45	Thur 1:00 - 2:00	Thur 2:30 - 3:30	Fri 8:00 - 9:00	Fri 9:15 - 10:15	Sat 8:45 - 9:45	Sat 1:30 - 2:30
1	B8/B10	How to Conquer the Challenge of Your Upcoming Interview	Addressing Grief in the Workplace	Creating Engaging Classroom and Virtual Training Sessions	Administrative Review Strategies for Success	Pivoting From Manager To Leader	Take Charge of Your Day	How to Pivot with Power the Entire Season of Our Serve
		Matt Upton	Susan Brooks	Susan Brooks	Mickinzie Lopez, MS, RDN, SNS, Melissa Manning, RD	Cecilia Milner, Selina Gordian, Dawn Soto	Dawn Soto, Selina Gordian, Cecilia Milner	Matt Upton
2	11	"Keys to Successful Advocacy & Why It Matters"	Using Social Media to Promote your Program.	Marketing Your Program and Creating a Brand	Is Your School Cafeteria a Fixer Upper? Design on a Dime to the Rescue!	How to Pivot From Fear to Courage of Speaking	Freedom to Serve: How CEP and School Meals for All Combined, Will Feed More Kids	Learn how Mt. Diablo USD partnered with an organization called Eat Real becoming the first SD in CA to be awarded an Eat Real certification.
		Joshua Rogers, SNS, Jennifer LeBarre, SNS, Lee Angela Reid	Fausat Rahman-Davies, Kristina Kraushaar	Scott Soiseth	Jean Ronnei	Matt Upton	Daisy Munguia, Kathy, Zetta Reicker	Dominic Machi
3	10	More than a Meal: Creative Ways to Share Nutrition Messaging with Kids	ServSafe Exam & SNS Exam Room 8		How to use Herbs & Spices to Reduce Salt & Sugar in your Menu	Why should I still see if I qualify for CEP, if Universal Meals are around the corner?	Implementation and Best Practices for Climate Friendly Plant-Based Menu Development	Interviewing Techniques, Beyond the Basics
		Renee Farias, Jammie Lam			Josh Diekman	Maria Rangel, Maria Romero	Nora Stewart	Cristine Holmer
4	9	Introduction to Organic Waste Recycling in School Nutrition Programs	2021-22 Meal Service Execution - Challenges, Successes and More	Be F.I.T. for Food Safety	The one where we put the students to work in the cafeteria	The One Where We Work Smarter, Not Harder with Google Workspace	What school foodservice learned from the pandemic?	Food Waste, How to reduce it and what to do with it.
		Nicole Hite, Marley Nelms	Sneh Nair, Amber Watson, Leslie Pring, Charles Douglas	Selina Gordian, Dawn Soto, Cecilia Milner	Rory McCarthy, SNS, Julie Kasberger,	Linda Ha	Jeremy Carver, Stephanie Bruce, Joanna Carino, Susan Williams, Gina Fero	Robert Gates, Martin Loyche
6	B7/B9	Amp up your menu with wild USDA fruits - So much more than a side.	The Bid Generator: Streamlining Produce Procurement	The one where you use interns in your program		Pandemic EBT: Keeping Kids Fed with Additional CalFresh Food Benefits	Sustainable Food Packaging Waste Reduction	Navigating the Unexpected in School Nutrition
		Heidi Kessler, MS, SNS	Yousef Buzayan, Ben Thomas	Kelsey Perusse		Hares Rahimzei, Gurjeet Barayah, Katie Tully	Edmond Malak	Katy Hoyng, Agnes Lally, Rebecca Ward,
7	6/7		Heartland School Solutions User Group	Primero Edge User Group	Titan User Group			

Key Area Color Code

Administration	Communications & Marketing	Nutrition/ Nutrition Education	Operations	CDE State Updates/ Administration	User Group
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