

# SNACT 2018 Conference

Focus on the Future!  
Success is not final. Failure is not fatal!

**Friday, November 2 and Saturday, Nov 3, 2018**

**Foxwoods Fox Tower**

## **New! Thursday night reception**

Are you arriving Thursday night? Join SNACT for light hors d'oeuvres and a chance to meet up with old and new friends. Registration for this event is separate and not included in conference registration fees. You can sign up when you register for the conference.

## **FRIDAY SESSIONS FOR DIRECTORS AND BUSINESS MANAGERS**

### **Data Driven Decision Making**

*You can have data without information but you can not have information without data. Join Dr. Keith Rushing, the Director of the Institute of Child Nutrition's (ICN) Applied Research Division to learn how to utilize data to impact your bottom line.*

### **2018 - 2019 SDE Child Nutrition Updates**

*Whether your district is self-operated or uses the services of a Food Service Management Company, the district holds the responsibility of meeting all federal and state regulations. Get a summary of the latest updates and what it means for your district.*

### **What School Business Officials want their Food Service Directors to Know**

*An interactive panel discussion*

### **SNACT 69th Annual Food and Industry Trade Show**

*The latest and greatest in School Nutrition Products!*

*Friday CEUS: up to 4.75*

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*Friday Meals: continental breakfast, beverage break, dinner*

### **Friday and 2 day registration includes Friday night Dinner at the High Rollers Club!**

***What is the High Rollers Club?*** Join your friends and peers for a delicious buffet dinner in a relaxed and fun setting. High Rollers is a smoke free dining club, with bowling, billiards, shuffleboard and plenty of space for dining and networking.

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### **Friday Hours:**

Breakfast 7:00-8:00am

Friday morning sessions: 8:00-1:15pm

Industry Show: 1:15-4:15pm

Dinner: 6:30-9:30pm

## **SATURDAY SESSIONS**

There will be joint sessions on Saturday, as well as sessions geared to Directors and Business Managers concurrent with sessions geared to school nutrition staff. You are free to choose which sessions to attend!

### **Sessions for all (these sessions will be held in the main room, at the same time)**

#### **SNACT General Session**

*Meet our SNA representative and get the national update.*

#### **Failing Forward into a Fruitful Future, Jeff Joiner**

*Most people are terrified to fail (mostly because they are afraid of what others will think of them). As a result, they never attempt anything great and if they do, they quit at the first difficulty, and usually blame others. In reality, nothing extraordinary has ever been accomplished without plenty of failure along the way. In this dynamic session, Jeff Joiner will teach you to fail productively: learning from failure, building on failure, and ultimately, failing your way to a happy and fulfilling life.*

#### **Closing afternoon session:**

#### **How to Have More Fun, Less Stress, and Make Time Fly at Work! Jeff Joiner**

*Child Nutrition consultant and trainer Jeff Joiner has worked with tens of thousands of Child Nutrition professionals from over 500 different school districts. In this engaging and entertaining training seminar, Jeff will share the lessons he's learned from both types of cafeteria workers, and provide advice on how you can enjoy your job, feel engaged at work, and get greater results in less time. You are guaranteed to leave feeling inspired, equipped to succeed!*

## **DIRECTOR AND BUSINESS MANAGER TRACK**

### **Making an Investment in Reducing Waste**

*Reducing food waste can have big impact to your program- it can save you money, reduce your impact on the environment and increase participation. Districts will share strategies they've used.*

### **Building Farm Fresh Cycle Meals**

*This workshop will feature a panel of experienced SFAs who will share tools and resources on why cycle menus are critical for planning, procurement, training and customer satisfaction. The workshop will help build skills on how to integrate farm fresh products when developing cycle menus. Tools and techniques to be shared include: recipes, production how-to tutorials, marketing, strategic addition of in-season product into an existing menu and integrating newly identified farm fresh foods onto the cafeteria serving line.*

## **SATURDAY SESSIONS-SCHOOL NUTRITION MANAGER AND STAFF TRACK**

### **Creating Successful Employees - The Kitchen Approach to Developing Successful Substitutes**

*Managers and general staff play a significant role in the success or failure of the subs hired to fill in during the school year. In this session we will take a look at how the entire school kitchen staff, from manager to all general workers, are part of the subs extended interview and what they can do to build a stronger workforce, making this work for everyone!*

### **Get Your SNA Certificate in School Nutrition in 3 easy steps**

*It's more important than ever to invest in your school nutrition professional development. Getting your Certificate in School Nutrition from SNA shows your commitment to your profession. Learn how you can earn your certificate!*

*Saturday CEUS: up to 4.25*

***PLEASE NOTE: THIS AGENDA IS SUBJECT TO CHANGE.***

*Saturday Registration includes continental breakfast and brunch.*

### **Saturday Hours:**

Breakfast 7:30-8:00am

Saturday morning sessions: 8:00-12:00pm

Brunch: 12:00-1:00pm

Closing session: 1:00-3:00pm