

SNACT 2018 Conference and Food and Industry Trade Show



Focus On The Future

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

Friday, November 2 and Saturday, Nov 3, 2018

Foxwoods Fox Tower

New! SNACT President and Board Welcome Reception on Thursday, Nov. 1

Are you arriving Thursday night? Meet SNACT's 2018-19 Officers and Board members at this casual pre dinner cocktail hours. Light snacks and cash bar.

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 : You've Got It, Learn to Use It

These days everyone's talking about data. Your program generates hundreds or thousands of data points each day, so why not put it to work? Join Dr. Keith Rushing, the Director of the Institute of Child Nutrition (ICN) Applied Research Division and learn how to utilize your program's data to decrease costs and drive profits.

2018 - 2019 SDE Child Nutrition Updates

*USDA Child Nutrition program regulations are constantly changing, are you up to date and in compliance? Each District has the responsibility to ensure they meet **all** federal and state*

regulations, whether contracted or self-operated. Find out what's new, what's happening, and how it will impact your district.

You want what? When? Building a Winning Team with Your School Business Official

This interactive panel discussion will show how to create a successful partnership with your business official by communicating effectively, anticipating and understanding each others' roles, responsibilities and needs to build a dynamic team and conquer the ever changing challenges in school nutrition.

SNACT 69th Annual Food and Industry Trade Show
The latest and greatest in School Nutrition Products!

Friday CEUS: up to 4.75

Friday Meals: continental breakfast, beverage break, and 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.

Friday Hours:

Breakfast 7:00-8:00 am

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!

SNACT General Session

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

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!

Failing Forward into a Fruitful Future by Keynote Speaker Jeff Joiner

Most people are terrified to fail and, as a result, they never attempt to try new things. 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 work life.

Making an Investment in Reducing Food Waste

Although one in five children in the country are food insecure, it is estimated that 30-40% of the food supply in the nation is wasted. Learn from one district's experiences on implementing a successful nutrition education and food waste reduction program and its immediate and potential future financial benefits.

Building Farm Fresh Cycle Meals

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

Investing in the Future: Welcoming and Training New School Nutrition Professionals

Managers and general staff play a significant role in the success or failure of the subs hired to fill in during the school year. And these subs typically are the first considered for more permanent jobs in the program when they are available. Managers who invest time and share their talents with these new hires will find that they have valuable resources when faced with absenteeism in their school and a great new permanent employee when a vacancy occurs. 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 ability to understand his/her new role. Focus will include a look at the financial impact, the time savings and, the one thing everyone can do without, the frustration of working short-handed.

How to Have More Fun, Less Stress, and Make Time Fly at Work! by Keynote Speaker Jeff Joiner

Dynamic 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 cafeteria workers, and provide advice on how you can enjoy your job, feel engaged at work, and achieve greater results in less time. You are guaranteed to leave feeling inspired and energized-to succeed every day at work!

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: 8:00-12:30pm

Brunch: 12:30-1:30pm

Closing session: 1:30-2:30pm