



Education Sessions by Date and Time

SUNDAY, JULY 15

12:00 pm-1:00 pm

Basic Concepts of Commodity Processing: Why Process, How to Start, Yield and Other Traffic Signals
 Customer Service Is NOT a Dirty Word
 Enhancing Communication with Your Superintendent
 Equip Your Food with Quality!
 First Timers
 Five Formulas for Financial Fitness
 Food-Defense Awareness and Preparedness in the NSLP
 Food Safety: Translating Theory to Practice
 Making a Good First Impression
 Raising the Bar on Professionalism
 Staying Fit Nutritionally and Financially!
 The Mysteries of Sam 'n' Ella's Café
 What We Offer, What Kids Select and Eat: Findings from SNDA-3

1:15 pm-2:15 pm

Accommodating Children with Special Dietary Needs Without Breaking Your Budget
 Building a Food-Safety Team—Skills and Resources
 Children First: Developing a Partnership Between the State Agency and the Local District
 Cross Out Cross Contamination
 Equip Your Food with Quality!
 Ethnic Foods and Education
 Go the Distance with an Online Degree
 Healthy and Reimbursable Vending: Results from a Pilot Study in 5 Districts
 How Will New Commodity Program Regulations Affect Your Operation?
 Incorporating Wellness into the School Improvement Plan
 SNA Certification & Credentialing: Your Path to Success
 The ABC's of School Nutrition for New Directors
 Turning Your Cafeteria into a Restaurant

MONDAY, JULY 16

2:15 pm-3:15 pm

Changing the Way We Think About Fruits & Veggies: Make More Matter
 Discovering the Building Blocks to Success
 Eat Smart, Get Moving!
 Farm Bill 2007

HACCP Tools of the Trade
If It Doesn't Make Dollars, It Doesn't Make Sense
Integrating Processed Commodities: Successful District Strategies
Life Cycle of a Commodity Delivery Order—Explore 12 Steps in Commodity Ordering and Procurement
Serving the Major Needs of Major City Directors
Marketing YOU from Start to Finish
Move Forward with Wellness
Risk-Management Practices
Vote for School Lunch—NSLW 2007

3:30 pm-4:30 pm

Bridges to Wellness
"Come and Get It!" Put Your Breakfast Promotion in Motion
Direct Certification and Direct Verification
If It Doesn't Make Dollars, It Doesn't Make Sense
IOM Report on Nutrition Standards for Foods in Schools
Learning from Experience—Disaster Planning
On the Road to Professional Food Preparation—BLT, 2nd Edition
Sharpen Your Commodity Ordering Skills—Getting the Biggest Bang for Your Commodity Buck
Unveiling the Secrets to Successful Wellness Policy Implementation and Evaluation
Watcha Gonna Do When They Come For You?
What's Correct When it Comes to Corrective Actions and SOPs
When Construction Becomes a Four-Letter Word
You, Too, Can Be a District of Excellence

4:45 pm-5:30 pm

Adults Are Customers, Too!
An Alternate Menu Planning Option
Champions for Healthy Kids
DOD Fresh: Changes and Updates
ECOS: Manage Commodities Online and Lose the Paper
Examining the Food Manager Certification Exam
Food Safety Bingo
Fundraising for Your State Association
Going for the Gold
Marketing School Meals for Education and Wellness
Practical Ways of Implementing Biometrics in School Foodservice
Whyville: A Delivery Mechanism for Educational Outreach

TUESDAY, JULY 17

8:00 am-9:15 am

Alliance for a Healthier Generation: School Beverage Guidelines and Healthier School Environments
Building a Healthy a la Carte Program: Making Cents Out of Change
Cultivating Leadership in Your Staff
Driving Nutrition Awareness for Your Menu Plans, Wellness Policies and Student Participation
Get the Skinny on Kids
Improving Wellness and Educational Outcomes Through Breakfast and After-school Nutrition Programs
Local Procurement Challenges: Navigating the Maze
Making Commodity Dollars Work for You
Membership Recruitment and Retention
Public Speaking 101
Realistic Strategies to Support a Food-Safety Management Plan

Safe for Me: Tools to Help Implement Your Food Safety Plan
Work Simplification

9:30 am-10:45 am

10 Marketing Secrets of the Purple Cow
Are We Making Any Money?: Formulas for Success
Aspiring Assistant Managers
Bring Magic Back to the Cafeteria!
Cooking for the New Generation
Creative Customer Service
Dealing With a Suspected Foodborne Illness Outbreak
Food Safety Is in Your Hands
Increasing Participation: Serving Food that Kids Love
Making a Good First Impression
Public Relations Is You!
Work Simplification
You Just Opened Your Box of Commodities

2:15 pm-3:15 pm

Are We Making Any Money?: Formulas for Success
Food Allergy 101
Hot Topics Affecting Commodity Processing
Implementing Mandatory Certification of Child Nutrition Directors and Managers
Industry Legislative Update
Leftovers for Pigs or People
Laugh Your Way to Success
Making a Vending Decision
National School Breakfast Week Kick Off!
Put Your Wellness Pants On
Recipient Agency Procurement Guidance: A Handbook for Processing Success
The Amazing Race, Deal or No Deal, Survival
The Role of Schools in Promoting Healthy Eating and Physical Activity

WEDNESDAY, JULY 18

1:15 pm-2:15 pm

Applying the DISH Philosophy in Your Own Environment
Becoming an Employer of Choice
Begin with the End in Mind: The Role of Program Evaluation in Daily Operations
Commodity Bidding: Updating, Evaluating and Integrating
Healthy Cuisine for Kids
Implementing the IOM Nutrition Standards for Foods in Schools
Intricacies of Commodity Processing—the Devilish Details
Marketing YOU from Start to Finish
Mastering Personal Productivity: Moving at the Speed of Life
Michigan's Statewide Training Program for School Nutrition Personnel
The Hot Beef Sundae: HACCP-based Standardized Recipe and Assessment of Item Acceptance
Trigger School-Wide Excitement By Making Good Eating Great Fun!
Turning Press Calls Into Good News

