

	A	B	C	D	E	F	G	Room
	Thur 8:45 - 9:45	Thur 1:00 - 2:00	Thur 2:15 - 3:15	Fri 8:00 - 9:00	Fri 9:15 - 10:15	Sat 8:45 - 9:45	Sat 1:30 - 2:30	
1	Building Relationships in the Workforce	FRISK Practice - Documentation Model Part One	Thinking and Working Above the Line	Beyond Work/Life Balance: From Stress Management to Self-Care	Path to Leadership in the School Nutrition Association	Innovative Solutions for Managing Special Meal Diets with Technology		10
	Kathy Espinoza	Anna Apoian, MPA, RD, SNS, Debra Amos	Dr. LaFaye Platter, Carla Lyder	Kathy Espinoza	Anna Apoian, MPA, RD, SNS	Pranay Himmtraopet		
2	You Care, They Stay Series: Fearless Feedback	You Care, They Stay Series: Compassionate Conflict	Feeding Success: Building Stronger Food Service Teams Through Improv	Your Conflict Style Inventory	How Do You Bring Value to the Workplace?	Practical Tips for Implementing Change in Child Nutrition Programs	How To Create a Great at Bat	3/4
	Magalie Rene	Magalie Rene	Janel Wojcik	Laura Bullene Jacobo, SNS	Laura Bullene Jacobo, SNS	Mickinzie Anderson, MS, RDN, SNS, Nicole Meschi, SNS	Matt Upton	
3	Hitting a Home Run with School Nutrition: Leveraging Trends and AI Innovations	Plant-Powered Meals	Food Allergy Management Grand Slam Process	Pro Tips for Nutrient Analysis, AKA Laughing All the Weigh: Humorous Insights into Nutrient Analysis	Reimagining School Meal Programs: Nourishing our students the traditional way	Making Standardized Recipes FUN!!	Hitting a Home Run with Hydroponics: Growing Fresh Food in Schools	6/7
	Katherine Goyette, Alyssa McClelland, Meghan Parker	Jacqueline Day, Eric Span, Kerry Y Billner	Tarrah Westercamp, MS, RDN, SNS	Melissa Manning, Michelle Curry	Kristin Zellhart, Kristin Hilleman, Christina Lawson	Nick Dramis, Randal Lane	Fausat Rahman-Davies, Juanita Chan-Roden, Kristina Kraushaar	
4	Scratch CookingDoing More and More Everyday for the Win!	Farm to School - Jump Starting your Farm to School Program	Farm to School - Finding Farms, Procuring Products	Navigating Nutrition on a Smaller Scale: Overcoming Meal Program Operation Challenges in Small, Rural, and Charter Schools	Be FIT for Inspection: Hitting a Grand Slam with the Health Department	Expanding Access to Summer Meals: Lessons Learned from Non-Congregate Meal Programs in Rural Communities	Reflections on Year One: Advancing Summer Rural Non-Congregate Services in Northern and Southern California	9
	Laura Bullene Jacobo, SNS	Nicholas Anicich	Nicholas Andrew Anicich	Ryan Gomes, Holly Hungerford Cocking, MA, RDN, CHES, SNS	Selina Gordian, Dawn Soto	Daisy Munguia	Betty Crocker, Renee Sanchez Janet Barth	
5	Take Control of Your Story: Three Practices to Power Your Marketing	Filling the Knowledge Gap: Warewash	Simplifying the Cook Chill Process	Proper Food Storage: Refrigeration	How to Advance to the next Level	Cooking Equipment Innovations in K12	How to Create Flexible and Efficient Serving Lines	2
	Dave Palmer	Matthew Cautin	Rob Mattoch	Hailey Elting	Matt Upton	Seth Prater, Robert Perez	Michael Egan	
6	Adding SUNBucks to the CNP Starting Rotation	Administrative Review (AR) Game Plan in the Critical Areas	Administrative Review (AR) Lineup in the General Areas	Join the Nutrition All-Stars Team as We Train and Prepare for New Meal Standards	USDA Foods Playbook	CSNA Public Policy & Legislation Updates	Innovative & Creative Post-Pandemic School Food Purchasing	11
	Jeremy Pagan, Angelique Vasquez	Antonia Romeo, Eric May, Angelica Foronda	Antonia Romeo, Eric May, Angelica Foronda	Andrea Bricker, Melissa DiTano, Laura Vollmer, Carolina Rodriguez	Carrie Robinson, Jeanette Lund, Desirea Lee	Josh Rogers Betty Crocker, PHD, RDN, SNS Lee Angela Reid	Ben Thomas Florence Simpson Jennifer McNeil, RDN, SNS	
		Wednesday SNS/3-7pm				ServSafeExam		8
			Trayed	NAC		HOD 8-9:15 Hyatt		

Key Area Color Code

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