

OSNA 2018 Annual Spring Conference

Friday March 9, 2018

7:00-4:30pm	Registration Open, Main Gallery			
Room #'s	Santiam 1-3	Santiam 4	Santiam 5	Santiam 6
8:00am -10:45am	Making Meal Planning Matter <i>Michelle Fleener and Jessica Visinsky, MS, RD, MBA ODE</i>	SNS Credentialing Exam	Serv Safe <i>Billy Reid OSNA</i>	Financial Management for School Nutrition Managers <i>Patricia Mouser, RD, LD, SNS ICN</i>
10:00am	AM Break Sponsored by Chobani			
11:00am - 12pm	Meatless Monday: Learn about the Resources Forward Food has for your Program in the Meatless Monday Movement <i>Amy Webster, Forward Food</i>	<i>SNS Exam Continued</i>	<i>Serv Safe Continued</i>	<i>Financial Management Continued</i>
12:00pm - 1:00pm	Lunch Sponsored by Painted Hills Beef			
1:00pm - 2:45pm	ODE WBSCM Training <i>Chris Facha, SNS Sarah English ODE</i>	Resources for Your Program: Produce Safety Class Tools ICN and SNA Training Tools Procurement Tools <i>Anne Leavens, SNS</i>	<i>Serv Safe Continued</i>	<i>Financial Management Continued</i>
2:45pm - 3:00pm	PM Break Sponsored By National Food Group			
3:00pm - 4:00pm	<i>WBSCM Continued</i>	CACFP Meal Pattern for NSLP Sponsors Serving Infants and Preschoolers <i>Jennifer Parenteau, RD, SNS & Shirly Wu, RD ODE</i>	<i>Serv Safe Continued</i>	Everyone Plays a PART in Norovirus Control <i>Patricia Mouser, RD, LD, SNS ICN</i>
4:00pm - 5:00pm	<i>Yoga with Krisi</i>		<i>Serv Safe Continued</i>	<i>Norovirus Training Continued</i>
6:00pm - 6:30pm	Cocktail and Hors d'ouerves Reception - Hosted by Ajinomoto Windsor, Foster Farms, and Ruiz Foods			
6:30pm - 8:00pm	Buffet Dinner & Installation of Officers, Main Gallery			
7:15pm - 10:00pm	Saddle up and Get Ready to Kick up Your Spurs for a Rootin' Tootin' Country Party			

Saturday, March 10, 2018

7:00am - 10:00am	Registration Open, Main Gallery			
7:00am - 8:00am	Breakfast, Main Gallery			
	Welcome, President			
8:00am - 8:45am	ODE Presents the Wellness Awards and Oregon Hunger Relief Presents November Breakfast Challenge Awards			
Room #'s	Santiam 1-3	Santiam 4	Santiam 5	Santiam 6
9am - 10am	Excellence is in the Details: What School Chef's Need to Know to be Successful <i>Chef Cyndie, PhD, RD, CC, SNS</i>	Let's Taco 'Bout It - Improving the C&C in your SNP <i>Cheyenne Meyer, Primero Edge</i>	Community Eligibility Provision, CEP Year 4 <i>Jessica Visinsky, MS, RD, MBA & Annie Marques, ODE</i>	
10:00am - 10:15am	AM Break, Sponsored by FRANKE Coffee			
10:15am - 11:30am	Food and Equipment Show, Upper Level, Buyer/Director Only			
10:15am - 11:15am	Keeping up with the Changing World of Food Safety <i>Chef Cyndie, PhD, RD, CC, SNS</i>	Processing USDA Foods: It All Begins with the Menu <i>Chris Facha, SNS ODE</i>	Marketing Your Cafeteria to Gen Z <i>Cheyenne Meyer, Primero Edge</i>	Safety in Motion <i>Patti McGuire, SAIF</i>
11:30am - 2pm	Food and Equipment Show, Upper Level, Open to all attendees			
1:45pm - 2:45pm	Eat with Your Eyes: Food Photography Workshop <i>Stephen Vinson, Primero Edge</i>	Expanding Meal Access in Your Community <i>Cathy Brock, MS, RD & Darcy Miller ODE</i>	Success Stories: Deepening Connections between School Nutrition and SNAP-Ed <i>Crista Hawkins, RDN, LD Erin Hirte, RDN, LD Sara Wilson Wolfe, MS, RD Elaine Schrupf, MS</i>	Charging Policies and Unpaid Debt <i>Matt Barber, Esq ODE to Moderate Nathan Roedel, SFO Anne Leavens, SNS</i>
2:45pm - 3:00pm	Snack Break Main Gallery - Sponsored by Darigold, Food Services of America, and Talking Rain			
3:00pm - 4:00pm	Seafood on the Menu: Sustainable Sourcing, Promotion, and On-Trend Menu Concepts for Schools <i>Chef Garrett Berdan, RDN</i>	Fireside Chat with Heidi & D <i>Heidi Dupuis, RDN & D Sanchez, SNS ODE</i>	Engagement, Menu, and Model: Strategies for Increasing Breakfast Participation <i>Marcella Miller, MPA Crista Hawkins, RDN, LD</i>	Safety in Motion <i>Patti McGuire, SAIF</i>
4:00pm - 4:15pm	Ending Remarks			
	Raffle Prizes - Blue Bunny, Foster Farms, Kellogg's, Rich's			