

# 2020 OSNA State Conference Schedule-at-a-Glance

## FRIDAY, MARCH 13

7:00 – 4:00	<b>Registration Open, Main Gallery</b>			
8:00 – 12:00	<b>SNS Credentialing Exam to be held in the Grand Hotel Boardroom</b>			
Room #s 8:00 – 9:00	<b>Santiam 1-3</b> Procurement <i>Richard Williams</i>	<b>Santiam 4</b> ServSafe <i>Billy Reid</i>	<b>Santiam 5</b> Equipment Grant Training <i>Matt Barber</i>	<b>Santiam 6</b> Basic Culinary Math for School Nutrition Professionals (ICN) <i>Susan Brooks</i>
8:30	<b>Agricultural Tour (Sponsored by the Oregon Dairy &amp; Nutrition Council)</b>			
9:15 – 10:15	School Nutrition Role in Whole School, Whole Community, Whole Child Model	ServSafe Billy Reid	Unlocking the Power of Social Emotional Learning <i>Lisa Bateman</i>	Basic Culinary Math for School Nutrition Professionals (ICN) <i>Susan Brooks</i>
10:15-10:30	<b>AM Snack Break</b>			
10:30 – 11:30	WBCSM Training <i>Chris Facha, Sarah English</i>	ServSafe Billy Reid	Eligibility/CEP Training <i>Heidi Dupuis, D Sanchez</i>	Basic Culinary Math for School Nutrition Professionals (ICN) <i>Susan Brooks</i>
11:30 – 12:15	<b>Lunch</b>			
12:30 -1:30	USDA Foods Processing <i>Chris Facha, Sarah English</i>	ServSafe Billy Reid <i>Angela Hedstrom, Amy Gilroy</i>	Oregon Farm to School <i>Rick Sherman, Melina Barker, Susan Brooks</i>	Basic Culinary Math for School Nutrition Professionals (ICN)
1:45 – 2:45	CACFP Meal Pattern: <i>Shirley Wu, Jessica Visinsky</i>	ServSafe Billy Reid	Oregon Farm to School <i>Rick Sherman, Melina Barker, Angela Hedstrom, Amy Gilroy</i>	Basic Culinary Math for School Nutrition Professionals <i>Susan Brooks</i>
2:45 – 3:00	<b>PM Snack Break</b>			
3:15 – 5:15				Cashiers Training (ICN) <i>Susan Brooks</i>
6:00 – 6:30	<b>Cocktail and Hors d'ouerves Reception   McNary High School Jazz Ensemble</b>			
6:30 – 8:00	<b>Buffet Dinner &amp; Installation of Officers, Main Gallery</b>			
7:00 – 10:00	<b>Mardi Gras Masquerade   Dancing   Photo Booth   Costume Contest</b>			

## SATURDAY, MARCH 14

7:00 – 10:00	<b>Registration Open, Main Gallery</b>			
7:00 – 8:00	<b>Breakfast, Main Gallery</b>			
8:10 – 8:30	<b>Welcome   PFHFO- BAB   School Wellness Awards   Afterschool Wellness Awards</b>			
8:30 – 9:00	<b>SNA Northwest Regional Director Lynne Shore</b>			
9:00 – 10:00	<b>Student Success Act (SSA), presented by Heidi Dupuis</b>			
10:00 – 11:30	<b>Keynote: United By Differences, presented by Lou Radja</b>			
11:30 – 11:45	<b>AM Snack Break</b>			
11:30 – 12:45	<b>Food and Equipment Show, Upper Level (Buyer/Director only)</b>			
Room #s 11:45 – 12:45	<b>Santiam 1-3</b> Valuing Diversity: A Key A Key for Success in Business and Life <i>Lou Radja</i>	<b>Santiam 4</b> New Tools for Your Farm to School Program <i>Carly Kristofik, Michelle Markesteyn, Rick Sherman, Angie Treadwell, Rikkilynn Starliper</i>	<b>Santiam 5</b> How to Navigate the Learning Center <i>Lynne Shore</i>	<b>Santiam 6</b>
12:45 – 2:45	<b>Food and Equipment Show, Upper Level (Open to all attendees)</b>			
3:00 – 4:30	ODE CNP Update <i>Damasita Sanchez</i>	SFSP Annual Training <i>Cathy Brock</i>	Meal Quality <i>Jennifer Parenteau</i>	
4:30 – 4:45	<b>Ending Remarks   Raffle (Must Be Present to Win!)</b>			