

71st Annual State Conference October 10 – 12, 2024

Thursday, October 10, 2024	Friday, October 11, 2024	Saturday, October 12, 2024
<p style="text-align: center;">9:00 AM – 4:00 PM Conference Registration Hall of Fame, Convention Center Lobby</p> <p style="text-align: center;">9:30 AM – 10:30 AM PPG Meeting</p> <p style="text-align: center;">10:00 AM – 2:00 PM SNS Exam</p> <p style="text-align: center;">1:00 PM – 5:00 PM Pre-Conference Session ServSafe</p> <p style="text-align: center;">11:30 AM - 12:00 PM Lunch</p> <p style="text-align: center;">12:00 PM – 4:00 PM Supervisors/Directors Meeting Department of Ed Q&A Department of Ag - Commissioner Hugh Weathers Directors Olympic Games</p> <p style="text-align: center;">4:00 PM -5:00 PM SCPA Meeting</p> <p style="text-align: center;">6:00 - 9:30 PM Supervisors/Directors/Industry Reception/Dinner The Hangout, 1181 Celebrity Circle Casual, Ticketed Event</p> <p style="text-align: center;">~ ~ ~ ~</p> <p style="text-align: center;">--SPECIAL NOTES--</p> <ul style="list-style-type: none"> ➤ <i>Professional Standards coding is indicated in the conference app for each session.</i> ➤ <i>Please be considerate of our vendors and do not remove samples from their displays. Take only what is allowed.</i> ➤ <i>Non-perishable food leftover from the Expo will be donated to local organizations.</i> ➤ <i>All of the classes scheduled on Friday and Saturday will not repeat. Please refer to the Conference schedule on the APP to determine the classes you plan to attend.</i> ➤ <i>50/50 Raffle</i> ➤ <i>Pocket Book Raffle & Silent Auction</i> ➤ <i>You will receive a raffle ticket for every class you attend. The more classes you attend, the more chances you have to win!</i> 	<p style="text-align: center;">7:00 AM – 6:00 PM Conference Registration Hall of Fame, Convention Center Lobby</p> <p style="text-align: center;">7:30 AM - 8:15 AM Sunrise Social sponsored by Affinity (Buffet Breakfast for Industry and all K12 Professionals)</p> <p style="text-align: center;">8:00 AM First Timers Table</p> <p style="text-align: center;">8:00 AM – 12:30 PM Receiving Entries for Pocketbooks and Silent Auction</p> <p style="text-align: center;">8:00 AM – 1:00 PM <i>Class continued from Thursday</i></p> <p>➤ ServSafe</p> <p style="text-align: center;">8:30 AM – 10:00 AM FIRST GENERAL SESSION <i>Vera Stewart, Keynote Speaker Sponsored by United Chemical</i></p> <p style="text-align: center;">10:15 AM – 11:15 AM</p> <ul style="list-style-type: none"> ➤ Griffin Equipment w/ Chef (Ray Elgin) ➤ Your Conflict Style Inventory - LEAD ➤ Top Tips for Using Health-e Pro ➤ Expanding Rural Non-Congregate Summer Meals ➤ Farm to Student - Dick & Jane ➤ Enhancing Students Dining Experience ➤ Chef Allen: Spice Rack Hacks <p style="text-align: center;">11:20 AM – 12:20 PM</p> <ul style="list-style-type: none"> ➤ Produce Safety Part 1 ➤ Production Reports - Health-e Pro ➤ Positive Culture = Productive Cafeteria ➤ AI - How It Can Help ➤ DHEC Olympic Games - Limited to 30 participants ➤ How are Your Listening Habits- LEAD ➤ LINQ - <p style="text-align: center;">12:30 PM - 2:30 PM Lunch on your Own for attendees not attending the Expo Buyer's Time</p> <p style="text-align: center;">12:30 PM – 2:30 PM EXPO BUYER'S TIME - Directors/Supervisors SNA Board Members please be in front of the Expo Hall at 2:20</p> <p style="text-align: center;">2:30 PM – 4:00 PM EXPO FOR EVERYONE Theme: Olympic Games</p> <p style="text-align: center;">4:30 PM – 5:00 PM HOUSE OF DELEGATES</p> <p style="text-align: center;">7:00 PM – 9:00 PM Sponsored by Jeff Dodge, SFR, PRO VIEW, Tasty Brands & Nardone Join us for a casual evening of food & BINGO!</p>	<p style="text-align: center;">6:00 AM – 6:45 AM - Annual Wellness Walk – <i>sponsored by Woodles</i></p> <p style="text-align: center;">7:00 AM – 11:00 AM - Conference Registration</p> <p style="text-align: center;">Wear Your Conference T-Shirt</p> <p style="text-align: center;">7:30 AM - 8:15 AM Sunrise Social Sponsored by Cool Tropics Coffee Bar Syrups Provided by Monin/Affinity</p> <p style="text-align: center;">8:30 AM – 10:15 AM SECOND GENERAL SESSION <i>Kim Hodous, Keynote- sponsored by Ingenious Culinary Concepts</i></p> <p style="text-align: center;">10:30 AM – 2:00 PM Silent Auction and Pocketbooks Viewing <i>(silent auction ends at 1 – winners notified, must pick up by 2:00 pm)</i></p> <p style="text-align: center;">10:30 AM – 11:30 AM</p> <ul style="list-style-type: none"> ➤ Administrative Review ➤ DHEC Olympics - Limited to 30 participants ➤ Would Great-Grandma Eat That? ➤ Positive Culture = Productive Cafeteria ➤ How Do You Bring Value to the Workplace - LEAD ➤ How to Utilize 1 Product 5 Ways - Brookwood BBQ ➤ Equipment Basics with PMR ➤ Chef Sharon Schaefer - K12 School Trends for 24/25 <p style="text-align: center;">11:35 AM – 12:35 PM</p> <ul style="list-style-type: none"> ➤ Produce Safety Part 2 ➤ Celebrating School Breakfast ➤ Chef Sharon Schaefer - Unlocking Growth ➤ Canva - The Basics ➤ The Power of Emotional Intelligence-LEAD ➤ Production Records 101 ➤ LINQ Tips & Tricks ➤ Round Table Discussions for Operators <p style="text-align: center;">12:35 PM – 1:00 PM Pocketbooks Viewing - Raffle at Final General Session</p> <p style="text-align: center;">1:00 PM – 3:30 PM FINAL GENERAL SESSION Plated Lunch w/Awards & Comedian Ron Feingold Entertainment Sponsored by Gold Creek</p> <p style="text-align: center;">4:00 PM - 6:00 PM Team Meeting/Discussion <i>Arranged by directors</i></p> <p style="text-align: center;">Complete the conference survey on the SNA of SC app for a chance to win a prize!</p>

Class Syllabus

SNS Exam - The School Nutrition Specialist (SNS) Credentialing Exam is a test that evaluates a candidate's knowledge and skills related to managing and directing school nutrition programs

ServSafe - The ServSafe class is targeted to manager level school nutrition participants interested in acquiring or recertifying the DHEC required Food Safety Food Protection certificate.

Griffin Equipment with Chef Ray Elgin -

Your Conflict Style Inventory - LEAD - Conflict is common in the workplace and is something many of us look to avoid but having the proper tools to deal with conflict can make all the difference when it eventually arises. This training explores five different conflict management styles and how each is used to approach difficult conversations with coworkers and/or stakeholders. This training will provide participants with effective tools to approach conflict in the workplace to achieve more positive outcomes.

Top Tips for Using Health-e Pro - The menu drives your business so it is important to spend some time ensuring your menu is designed well. We will discuss menu planning tips to save money and time that can be used by all. Highlights of time saving features to support your goals within your Health-e Pro software will be shown as well.

Expanding Rural Non-Congregate Summer Meals - Summer is the hungriest time of year for many children who rely on meals served during the school year. As a state, South Carolina has some amazing summer meal sponsors who are reaching all corners of their counties to close the summer hunger gap by serving non-congregate summer meals in rural areas which has eased the summer hunger pains. Come learn about some of the creative ways sponsors are expanding access to summer meals using these flexibilities.

Farm to Student - Dick and Jane -

Enhancing Students Dining Experience - Have you thought about remodeling your cafeteria and or serving lines. Why buy a new serving line if it is not broken? Just wrap it! Do you know where to start in the process of a remodel? This course is going to give child nutrition operators insight on how the process works to turn your cafeteria space into a hot spot for students.

Chef Allen: Spice Rack Hacks - Unlock the secrets of spices with Chef Allen, your guide to the vibrant and aromatic world of flavor. In this class, you'll learn how to transform ordinary ingredients into extraordinary dishes by mastering the art of spice blending.

Produce Safety Part 1 and 2 - Discussing the best ways to stock and store produce to maximize shelf life and flavor. Also simple hacks to help save time.

Production Reports - Health-e Pro - Production records get a bad rap. They may seem tedious and even repetitive but they offer the key to monitoring success within your program. Come learn not only how to fill them out correctly but also what knowledge about your program you can glean from the data they provide.

Positive Culture = Productive Cafeteria - Ways to cultivate a practical environment that empowers staff for maximum student engagement.

AI - How It Can Help -

DHEC Olympic Games - *Three teams will compete through 8 fast-paced games that will lead to one team building their Olympic torch first. Come – race for the GOLD!* **Limited to 30 participants**

How are Your Listening Habits - LEAD - Listening is a critical component to effective communication. This 1-hour training explores participants' listening habits and provides tools and techniques to help improve conversations in the workplace. Specifically, participants will learn about the four levels of communication and will explore the productive listening learning model to improve their personal listening habits

LINQ

Administrative Review - (one session) - This session will provide you with an overview of the process the State Agency use to assess compliance with Federal requirements of School Food Authorities (SFAs) participating in the National School Lunch Program and Breakfast Program.

Would Great-Grandma Eat That? - Did you know that almost 70% of foods consumed by our kids is ultra processed? Join Aren Dodge, Diabetes educator and Dietitian to learn more:

- Become a detective to evaluate the ingredients list & hidden pitfalls on labels
- Incorporating more whole foods into school meals through USDA grants, department of agriculture & commodities
- The link between ultra processed foods with life expectancy and diseases
- Partnering with local farms in your community

How Do You Bring Value to they Workplace - LEAD - Establishing who someone is and the value they bring to an organization are key components of communication in the workplace. In this training participants will explore frameworks and tools they can employ to be more effective at communicating who they are and the value they bring to their organization. Participants will take a “deep dive” into the skills they need to assess and understand their audience, and how to develop an effective introduction for a specific audience.

How to Utilize 1 Product 5 Ways - Brookwood BBQ - Think outside the bun! Join Ashley & Jonathan on a culinary presentation on how to use your Brookwood BBQ in 5 different recipe applications. Samples included!

Equipment Basics with PMR- Covering the basics of information needed to purchase the right equipment for your needs. How to make sure you are evaluating "apples to apples." Overcoming staff fears of new technology. Using resources to make your process simpler. Accessories 101.

K12 Food Trends for 24/25 -The results are in and over 1600 school nutrition professionals have been heard. During this session you will learn how this interactive and FREE resource can help during menu planning and increase customer satisfaction.

Celebrating School Breakfast - Join us for a fun hour of celebrating school breakfast here in South Carolina! We will look at trends in school breakfast as well as:

- Connect and learn from fellow school nutrition professionals about their best breakfast skills.
- Highlight innovative strategies and promising practices that meaningfully engage students, families, and community partners in school meals programs.
- Have FUN playing a few 'Egg'cellent games!

Unlocking Growth- Join Chef Sharon Scaeffler to learn how to leverage free resources for team retention and development

Canva - The Basics

The Power of Emotional Intelligence - LEAD - Leading with empathy and high emotional intelligence can help grow leadership skills and relationships within a team. This training explores emotional intelligence and how it impacts and informs leadership abilities. Learn to respond to conflict by following the four domains of emotional intelligence. Participants will complete assessments and receive tools to incorporate emotional intelligence into leadership practices

Production Records 101-This course will familiarize participants with the SC Production Record and demonstrate how the Production Record save money and increases productivity in a school nutrition environment.

LINQ Tips & Tricks

Round Table Discussions for Operators - You won't want to miss this enlightening Idea Sharing Session! Ever wonder how other nutrition programs are getting things done? This networking session will focus on best practices from around the Palmetto State!