

71st Annual State Conference

October 10 – 12, 2024

Thursday, October 10, 2024	Friday, October 11, 2024	Saturday, October 12, 2024
<p>9:00 AM – 4:00 PM Conference Registration Hall of Fame, Convention Center Lobby</p> <p>9:30 AM – 10:30 AM PPG Meeting</p> <p>10:00 AM – 2:00 PM SNS Exam</p> <p>1:00 PM – 5:00 PM Pre-Conference Session ServSafe</p> <p>11:30 AM - 12:00 PM Lunch</p> <p>12:00 PM – 4:00 PM Supervisors/Directors Meeting New Directors Tool Kit Department of Ed Q&A Department of Ag - Commissioner Hugh Weathers Directors Olympic Games</p> <p>4:00 PM -5:00 PM SCPA Meeting</p> <p>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"> <input checked="" type="checkbox"/> <i>Professional Standards coding is indicated in the conference app for each session.</i> <input checked="" type="checkbox"/> <i>Please be considerate of our vendors and do not remove samples from their displays. Take only what is allowed.</i> <input checked="" type="checkbox"/> <i>Non-perishable food leftover from the Expo will be donated to local organizations.</i> <input checked="" type="checkbox"/> <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> <input type="checkbox"/> <i>50/50 Raffle</i> <input type="checkbox"/> <i>Pocket Book Raffle & Silent Auction</i> <input type="checkbox"/> <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>7:00 AM – 6:00 PM Conference Registration Hall of Fame, Convention Center Lobby</p> <p>7:30 AM - 8:15 AM Sunrise Social sponsored by Affinity (Buffet Breakfast for Industry and all K12 Professionals)</p> <p>7:30 AM – 4:30 PM Receiving Entries for Pocketbooks and Silent Auction</p> <p>8:00 AM – 1:00 PM <i>Class continued from Thursday</i> ServSafe</p> <p>8:30 AM – 10:00 AM FIRST GENERAL SESSION <i>Vera Stewert, Keynote Speaker Sponsored by United Chemical</i></p> <p>10:15 AM – 11:15 AM</p> <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Combi Cooking and the INVOQ - Griffin Equipment <input checked="" type="checkbox"/> Your Conflict Style Inventory - Marilyn Moody with LEAD <input checked="" type="checkbox"/> Top Tips for Using Health-e Pro <input checked="" type="checkbox"/> Expanding Rural Non-Congregate Summer Meals <input checked="" type="checkbox"/> Farm to Student - Dick & Jane <input type="checkbox"/> Enhancing Students Dining Experience <input checked="" type="checkbox"/> Chef Allan: Spice Rack Hacks <p>11:20 AM – 12:20 PM</p> <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Produce Safety Part 1 <input checked="" type="checkbox"/> Production Reports - Health-e Pro <input checked="" type="checkbox"/> Positive Culture = Productive Cafeteria <input checked="" type="checkbox"/> Don't Ignore ChatGTP Anymore! <input checked="" type="checkbox"/> DHEC Olympic Games - Limited to 30 participants <input checked="" type="checkbox"/> How are Your Listening Habits- Marilyn Moody with LEAD <input checked="" type="checkbox"/> LINQ Part 1: From Home to School - Meal Apps Made Easy, Verification, POS & Payments <p>12:30 PM - 2:30 PM Lunch on your Own for attendees not attending the Expo Buyer's Time</p> <p>12:30 PM – 2:30 PM EXPO BUYER'S TIME - Directors/Supervisors</p> <p>2:30 PM – 4:00 PM EXPO FOR EVERYONE Theme: Olympic Games</p> <p>4:30 PM – 5:00 PM HOUSE OF DELEGATES</p> <p>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>6:00 AM – 6:45 AM - Annual Wellness Walk – <i>sponsored by Woodles</i></p> <p>7:00 AM – 11:00 AM - Conference Registration</p> <p style="text-align: center;">Wear Your Conference T-Shirt</p> <p>7:30 AM - 8:15 AM Sunrise Social Sponsored by Cool Tropics Coffee Bar Syrups Provided by Monin/Affinity</p> <p>8:30 AM – 10:15 AM SECOND GENERAL SESSION <i>Kim Hodous, Keynote- sponsored by Ingenious Culinary Concepts</i></p> <p>7:30 AM – 11:35 AM Silent Auction and Pocketbooks Viewing <i>(silent auction ends at 11:35 – winners notified, must pick up by 1:00 pm)</i></p> <p>10:30 AM – 11:30 AM</p> <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Administrative Review <input checked="" type="checkbox"/> DHEC Olympics - Limited to 30 participants <input checked="" type="checkbox"/> Would Great-Grandma Eat That? - Aren Dodge <input checked="" type="checkbox"/> Positive Culture = Productive Cafeteria <input checked="" type="checkbox"/> How Do You Bring Value to the Workplace - Marilyn Moody with LEAD <input checked="" type="checkbox"/> How to Utilize 1 Product 5 Ways - Brookwood BBQ <input checked="" type="checkbox"/> Equipment Basics with PMR <input checked="" type="checkbox"/> K12 Food Trends for School Year 24/25 - Chef Sharon Schaeffer <p>11:35 AM – 12:35 PM</p> <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Produce Safety Part 2 <input checked="" type="checkbox"/> Celebrating School Breakfast <input checked="" type="checkbox"/> Leveraging Free Resources for Team Retention and Development - Chef Sharon Schaeffer <input checked="" type="checkbox"/> A Crash Course on the Basics of Canva <input checked="" type="checkbox"/> The Power of Emotional Intelligence- Marilyn Moody with LEAD <input checked="" type="checkbox"/> Production Records 101 <input checked="" type="checkbox"/> LINQ Part 2: From Cafeteria to Classroom - Menu Planning, Production Records & Realtime Compliance <input checked="" type="checkbox"/> Round Table Discussions for Operators <p>12:35 PM – 12:45 PM Final Pocketbook Viewing - Raffle at Closing General Session</p> <p>1:00 PM – 3:30 PM FINAL GENERAL SESSION Plated Lunch w/Awards & Comedian Ron Feingold Entertainment Sponsored by Gold Creek</p> <p>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.

Combi Cooking and the INVOQ - Join Chef Jeremy Owens to discuss the benefits of Combi cooking with relation to the K-12 experience along with a demonstration of how our new combi oven - the INVOQ. This oven can be an asset to every kitchen.

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 - Come learn great tips on how to connect with local farmers and menu items that are locally grown all while educating students on the benefits of eating fresh produce

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 Allan: 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.

Don't Ignore ChatGPT Anymore! - You may have heard of ChatGPT and thought it was a fad, maybe it was too complicated to use, or it couldn't really help you in your day-to-day life. Certainly, ChatGPT doesn't know more about school nutrition than you do, right? Actually, this tool can be "life changing" and help you personally and professionally! Learn how you can practically use AI and ChatGPT to save yourself hours of work from behind a computer each week and be more creative by helping you craft emails, marketing messages, job descriptions and so much more.

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 Part 1: From Home to School - Meal Apps Made Easy, Verification, POS & Payments: Part 1 of 2: Learn how one cloud-based solution can uniformly sync all information needed to accurately and efficiently connect parents, schools, districts, and cafeterias with one centralized nutrition platform.

Administrative Review - (one session) - This session will provide you with an overview of the process the State Agency uses 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 are 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 their 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!

Chef Sharon Schaeffer - Leveraging Free Resources for Team Retention and Development- Join us for an empowering session. Discover how the Institute of Child Nutrition supports schools in retaining their valuable child nutrition staff and in cultivating a team of career-ready professionals. Learn how our free resources provide the tools, training, and guidance needed to nurture talent and foster growth within your team. Do not miss this opportunity to invest in your team's success and propel your child nutrition program forward!

A Crash Course on the Basics of Canva- Discover how to elevate your school nutrition program's marketing with Canva, a powerful yet user-friendly design tool. In this hands-on session, you'll learn how to create eye-catching flyers, social media posts, and promotional materials that effectively communicate your program's value and engage your audience. We'll cover the basics of Canva, explore templates tailored for school nutrition, and share tips for consistent and professional branding. Whether you're a beginner or looking to refine your skills, this session will equip you with practical knowledge to make your program shine.

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 -Part 2 of 2: Learn how one cloud-based solution can uniformly sync all information needed to accurately and efficiently connect parents, schools, districts, and cafeterias with one centralized nutrition platform.

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!