




**69th Annual State Conference
October 13 – 15, 2022**

Thursday, October 13, 2022	Friday, October 14, 2022	Saturday, October 15, 2022
<p align="center">9:00 AM – 4:00 PM Conference Registration Hall of Fame, Convention Center Lobby</p> <p align="center">10:00 AM – 2:00 PM SNS Exam</p> <p align="center">1:00 PM – 5:00 PM Pre-Conference Session</p> <p>➤ ServSafe</p> <p align="center">12:00 PM – 4:00 PM SCDE, SFS Supervisors/Directors Training</p> <p align="center">7:00 PM – 9:30 PM Supervisors/Directors/Industry Reception</p> <p align="center">~ ~ ~ ~</p> <p align="center">--SPECIAL NOTES--</p> <p>➤ <i>Professional Standards coding is indicated in the conference app for each session.</i></p> <p>➤ <i>Please be considerate of our vendors and do not remove samples from their displays. Take only what is allowed.</i></p> <p>➤ <i>Non-perishable food leftover from the Expo will be donated to local organizations.</i></p> <p>➤ <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></p> <div align="center">  <p>Rise & SHINE</p> </div> <p>Scan this QR code to download the conference APP</p> <div align="center">   </div> <p>Apple devices Android devices</p> <p align="center">Event Code: snasc2022</p>	<p align="center">7:00 AM – 6:00 PM Conference Registration Hall of Fame, Convention Center Lobby</p> <p align="center">8:00 AM – 12:30 PM Receiving Entries for Pocketbooks and Silent Auction.</p> <p align="center">8:00 AM – 1:00 PM <i>Class continued from Thursday</i></p> <p>➤ ServSafe</p> <p align="center">8:30 AM – 10:00 AM FIRST GENERAL SESSION <i>Chuck Miller, Keynote Speaker Executive Director of Human Resources Darlington County School District</i></p> <p align="center">10:15 AM – 11:15 AM – Rotating Sessions</p> <ul style="list-style-type: none"> ➤ Culinary Trends ➤ Ethically Speaking ➤ Fancy & Fabulous Serving Lines ➤ Farm to Table – <i>one session</i> ➤ First-Timers – <i>one session</i> ➤ Let’s Talk Commodities ➤ Season without Sodium ➤ Your Conflict Style Inventory – <i>one session</i> <p align="center">11:20 AM – 12:20 AM – Rotating Sessions</p> <ul style="list-style-type: none"> ➤ Buy Local (Directors/Supervisors) – <i>One session</i> ➤ Culinary Trends ➤ Ethically Speaking ➤ EZ AR (Health-e Pro) – <i>one session</i> ➤ Fancy & Fabulous Serving Lines ➤ How Are Your Listening Habits? The 4 Forms of Communication – <i>one session</i> ➤ Let’s Talk Commodities ➤ Season without Sodium <p align="center">12:30 PM – 2:30 PM EXPO BUYER’S TIME</p> <p align="center">2:30 PM – 5:00 PM EXPO FOR EVERYONE</p> <p align="center">5:10 PM – 5:30 PM HOUSE OF DELEGATES</p> <p align="center">Special Feature: <i>SNA of SC Chopped Contest</i></p> <p><i>All attendees are requested to stay in the Expo Hall and visit with our vendors. This time has been planned for interaction with vendors, discuss product concerns, delivery concerns, interact with staff from other districts and develop relationships to enhance your program operations when you return to your district.</i></p> <p align="center">7:00 PM – 9:00 PM Join us for an evening of food, fun and dancing!</p>	<p align="center">6:00 AM – 6:45 AM - Annual Wellness Walk – <i>sponsored by Cool Tropics</i></p> <p align="center">7:00 AM – 11:00 AM - Conference Registration</p> <p align="center">7:00 AM – 8:00 AM - Breakfast for Attendees</p> <p align="center">8:30 AM – 10:15 AM SECOND GENERAL SESSION <i>Patrick Henry, Keynote- sponsored by Harris School Solutions</i></p> <p 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 align="center">10:30 AM – 11:30 AM</p> <ul style="list-style-type: none"> ➤ Become a Champion for Wellness ➤ Farm to School – <i>one session</i> ➤ Leading in a Changing Environment ➤ Offer vs. Serve ➤ Keeping Your School Nutrition Team in Tune - <i>one session</i> ➤ Returning to “Normal”? ➤ Taking Control of Your To-Do List ➤ Wellness Policy – Moving on After Covid <p align="center">11:35 AM – 12:35 PM</p> <ul style="list-style-type: none"> ➤ Administrative Review - <i>one session</i> ➤ Become a Champion for Wellness ➤ Health-e Pro Production Records – <i>one session</i> ➤ Leading in a Changing Environment ➤ Offer vs. Serve ➤ Returning to “Normal”? ➤ Taking Control of Your To-Do List ➤ Wellness Policy – Moving on After Covid <p align="center">12:40 PM – 1:55 PM LUNCH ON YOUR OWN</p> <p align="center">2:00 PM – 3:00 PM RISING & SHINING - SFS HEROES WITHOUT CAPES</p> <p align="center">3:05 PM – 4:00 PM</p> <ul style="list-style-type: none"> ➤ Palmetto Purchasing Group Meeting ➤ SC Purchasing Alliance Meeting <p align="center">5:30 PM – 6:15 PM Pocketbooks Viewing</p> <p align="center">6:30 PM – 10:00 PM FINAL GENERAL SESSION DJ Slide Entertainment</p> <p align="center">Complete the conference survey on the SNA of SC app for a chance to win a prize!</p>

Class Syllabus

Administrative Review (one session) - The State Department of Education will be here to discuss the Administrative Review process.

Become a Champion for Wellness: Building, Promoting, and Sustaining Wellness Initiatives through the Nutrition Services Department - MUSC will be here to discuss focusing on tangible ways to become a wellness leader for your school/district. She will discuss advocating and promoting nutrition education materials through Team Nutrition and other USDA resources, funding resources through grants, and most of all focus on community partnerships and teaming together to create sustainable change at the school and on the community level.

Buy Local (Directors/Supervisors)(one session) - This class is hosted by Senn Brothers Produce. Attendees should be directors/supervisors of school districts. In this class, attendees will learn how to make connections with local farmers. They will also discuss GAP and other qualifications that make a local farmer a safe food source.

Culinary Trends – ESFoods will be here to explore new trends in the culinary world. It will give attendees ideas on how to incorporate these hot new trends in their menus in hopes to increase participation.

Ethically Speaking - This class will talk about the rules and regulations that attendees need to know. These include everything from why they cannot take leftovers home with them to why teachers pay more than the students for their meals.

EZ AR (Health-e Pro)(one session) - This class will show users of Health-e Pro how to have a successful Administrative Review by using this function in the software.

Fancy & Fabulous Serving Lines - This class shows attendees how to have fancy serving lines on a budget and how fabulous customer service doesn't cost a dime.

Farm to School (one session) - The State Department of Education will be here to discuss their Farm to School program and how to get involved.

Farm to Table (one session) - This class is hosted by Senn Brothers Produce. Attendees will learn about the process of produce from the growing, cultivating, processing and delivery to kitchens. They will discuss seasonal produce as well as where certain produce is grown regionally.

First-Timers (one session) - This class is designed for those who have never attended the SNA of SC annual conference. In this class, first-timers will learn all about the schedule, what classes they can participate in, and all the special events throughout the conference.

Health-e Pro Production Records (one session) - This class will show users of Health-e Pro how to use the production record portion of the software.

How are Your Listening Habits? The 4 Forms of Communication (one session) - Trainers from the National School Nutrition Association, in conjunction with the School Nutrition Foundation, will have a trainer on site for this class. 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.

Keeping Your School Nutrition Team in Tune (one session) - The keynote speaker from Saturday's second general session will host a break-out session.

Leading in a Changing Environment - CHANGE.....why it is necessary and how it helps us grow. Identify the resisters and find ways to overcome roadblocks. Adapt and accept change. Change is inevitable, growth is optional!

Let's Talk Commodities – The State Department of Education will discuss the new commodity distributor vendor and explain the whole commodity process to include brown box vs. processing. And they will help answer any questions attendees may have in regards to commodities.

Offer vs. Serve - The State Department of Education will discuss offer vs. serve and why it is essential in the daily operation of the School Nutrition Program.

Returning to "Normal"? - What is normal these days, and how do you strive to get back to the "way it was?" This class will talk about the struggles we have all been through and how to overcome, adapt and create a new "normal."

Rising & Shining – SFS Heroes without Capes - This session will encourage and promote self-care for you, the school food service heroes. Even heroes need a break! We will share tools that you can use to take care of the total hero – physical, mental, emotional, and spiritual. You don't want to miss this session.

Season without Sodium - This class is sponsored by Swanson-Girard. Their corporate chef will be here to show attendees how to reduce sodium in recipes by using herbs and spices to kick up the flavor profile in dishes.

Taking Control of Your To-Do List - Trello will empower you to manage big projects and day-to-day tasks both personally, professionally, and with a team. If tasks just stay on your to-do list forever, you miss deadlines, or you want to be able to delegate tasks and monitor their progress, this session is for you! SEA Level Social will show you the power of Trello.

Your Conflict Style Inventory (one session) - Trainers from the National School Nutrition Association, in conjunction with the School Nutrition Foundation, will have a trainer on site for this class. 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 1-hour 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.

Wellness Policy – Moving on After Covid – The State Technical Assistance Team will be talking about the local wellness policy and how to implement and carry on with it since Covid waivers have expired.