

June 27, 2024

Lunch Crew Legends - Together

Welcome Rene Weatherford, SNASC President

Leader: Leading From Where You Are Stefanie Giannini, MA, SNS

Join Stefanie as she discusses how to cultivate your leader identity to positively influence yourself and those around you; identify your own personal motivations and goals to better understand those who might be both the same and different as you!

Farm to the Lunch Tray Introduction *Donna Davis, Director, Office of Health and Nutrition*

Donna is on a mission to share her passion for fresh fruits and veggies nourishing the students of South Carolina. Tune in as she shares her message.

From the Farm to the Lunch Tray - A Delicious Journey Awaits!

Ben Sease, Program Coordinator – Farm to School Nicholas Eaton, Education Associate, Office of Health and Nutrition Andrew Evans, SNS Specialist and Training Manager

Join the thrilling adventure of South Carolina veggies as they journey from farm to school trays! What role will you play in this epic Farm to School tale?

Dive into the battle of the food safety titans: HACCP vs. local health rules - Edit Rules to Code!

Chris Gillespie, Business Development Manager, PortionPac Chemical Corporation

Chris Gillespie is the Business Development Director, helping cover 42 states for SFSPac® Food Safety. Chris is on SNA Industry Advisory Council, he is a ServSafe Instructor/Proctor, OSHA 30 Certified and PortionPac® Chemical Factory Certified. Come along as Chris takes us through the land of HACCP and local health rules – the duo of food safety!

Kitchen Hacks Remix

Allen Forest, Culinary Specialist – Student Nutrition Services, School District of Pickens County

Join Allen in the popular Kitchen Hacks class that was a favorite at the annual state conference. From time-saving techniques to clever shortcuts, this class is guaranteed to elevate your efficiency in the kitchen.

Civil Rights 101

Rebecca Rutherford, SNS, Education Associate

Required training so that individuals involved in all levels of administration of programs that receive Federal financial assistance understand Federal laws, regulations, instructions, policies, and other guidance.

Nailing Production Record Compliance Rebecca Rutherford, SNS, Education Associate

Food production records are necessary and vital for the efficient operation of school nutrition programs. These records ensure schools are meeting nutritional guidelines and serve as valuable support for reimbursement claims. It is essential for all to participate in completing these forms.