

Class Syllabus

LEAD Mentorship Program - This is by invitation only for directors that signed up to participate in a new mentorship program

Kitchen Hacks -Making a busy and stressful day a little easier by using some tried and true kitchen hacks. Learn some simple and practical ways to use equipment and presentation of food to heighten the experience of our students. Save some time and money while being creative and inventive.

Great Ideas without Great People is Irrelevant - The right people are your most important asset. It takes everyone in your organization to recruit, hire, train, and retain great people.. This lesson is for everyone (yes everyone on your team) who wants to get the right people on their organizational bus and then keep them there. But to do this takes a strategic plan and takes commitment by everyone on your team.. No longer can you just throw up a "Now Hiring "sign and expect to attract and retain great people. Come join us for an hour to jump start or recharge your staffing plan.

How the Produce World Works - Learn the full cycle of produce from planting and harvesting to the logistics behind farm to table

Add Flavor not Salt - Chef Mason Martinez from Swanson Girard Culinary Solutions will introduce new ways to incorporate flavor and “shake up” your menu items with alternatives to salt and sodium in your recipes

Combi Ovens 101 - Come learn all about the great things combi ovens can produce in your kitchen, there will be plenty of time for Q&A as well

5 Ways to Utilize 1 Product w/ House of Raeford - five diverse recipes that speed up prep work as a speed-scratch entrée offering, simplify training with employees not classically trained in cooking techniques and reduce shrink vs. food waste.

Perfect Production Reports (Really!) - Using the new production records in Health-e Pro is simple! We will walk through each section from forecasting to served and even show how your data gets analyzed weekly to provide feedback on what works, what is expensive and what you need to order. Production information is not just a requirement, it is the key to a successful operation so join us to learn the important role you play when completing your production records.

The Importance of Produce - An educational experience on the benefits of fresh benefits for your health and your program

What Does SNA do for You - New to SNA or want to learn more? This session will inspire you to get involved and learn all the many things SNA does on behalf of school nutrition

Operating a Sound Program Using Health-e Pro - Listen to a panel of Directors explain how they are able to use their free Health-e Pro for financial and nutritional program operation decisions. Meals/labor hour, Menu Popularity, accurate ordering, compliance with sodium standards, finding lower sodium food options, analyzing recipes and the 3 click EZ Review Report are all areas we will discuss.

The Main Ingredient in Your Cafeteria is L.O.V.E - An encouraging message about each letter in the word "Love" that will boost Cafeteria Staff morale and increase meals. Everyone will come up with their own "L.O.V.E" for their cafeteria. Instructor will share her interpretation of L.O.V.E. This will be a very interactive class and full of ENERGY!!

Class Syllabus (continued)

Farm to School - Directors and Supervisor come to be inspired by fellow directors to in a new approach to farm to school, bring your appetite and be ready to taste their very own creations from their garden

Food Quality and Serving Line Presentation - In this session we will go over some tricks of the trade to make your food and serving lines attractive to your students, increasing participation as a result. Anyone can do this! You don't need to be a chef, have the newest kitchens, or the best equipment. Everyone can improve their food quality and presentation.

Customer Service for Operators - An energetic and exciting opportunity to refresh your heart, mind, and soul on the basics of "why we do what we do". You'll learn new techniques, and be reminded of old tricks that you can use to help motivate your students and your teammates. You won't want to miss it!

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

Special Services & Food Service Collaboration - This is a life changing collaboration between the Food & Nutrition Services (FANS) Department and the Special Education Department that has led to filling vacancies and changing lives, not only the students in the program but our staff's lives as well. I am beyond fortunate to be the supervisor of the kitchen where this program resides.

Marketing Campaigns that Connect - Bring your marketing ideas and theme campaigns to life with Marketing Campaigns That Connect; an interactive workshop with strategies to excite and delight students, parents and serving staff. Themes and concepts to build breakfast, lunch and dinner sales are explored.

Local Area SNA of SC Chapters - Want to have a strong SNA of SC Single Unit with engaging activities and more. You won't want to miss this enlightening session. As we discover the secrets to successful local SNA of SC Meetings.

Round Table Discussions for Operators - Time to meet and share best practices; network with other districts and learn from one another about all the fabulous work being done in the state of SC. Leader led discussion set by student grade level.

Social Media Simplified - Let's talk about taking great pics of your school nutrition program and then what to do with them afterwards! Sharing what's happening in your kitchens with friends, family and your community on social media will help debunk the "lunch lady serving mystery meat" myth. Everyone that walks out of this session will leave as a #schoolnutrition marketer!

Movin' and Shakin' with Trendy Marketing Strategies - Let's explore creative ways of increasing your participation with trendy promotions, realistic marketing while having fun! Take away some best practices that are such to work for districts of any size!

Round Table Discussion for Managers - Time to meet and share best practices; network with other districts and learn from one another about all the fabulous work being done in the state of SC. Leader led discussion set by student grade level.

