

2017 Annual Summer Conference ~ August 7, 8 & 9  
Feeding The Future , One Child At A Time  
Augusta Civic Center – Augusta Maine

**PRECON SESSIONS**  
**Monday August 7th**

7:30 AM **Registration**

8:00 AM **Nutrition 101 (8 hours) – Martha Spencer & Judy Campbell – Cost \$100**  
This is a perfect class to learn the basics of school nutrition and also qualify you for your SNA credential.

**ServSafe (8 hours) – Alisa Roman – Must register by July 1, 2017.**

Cost for class, textbook & test is \$100 Test only can be purchased for \$50.

NOTE: Test will be on Aug 8<sup>th</sup> at 1:00 PM

This class will be using the newest edition of the ServSafe Book and a new version of the ServSafe exam.

11:30 AM Box Lunch Available

12:00 PM **Culinary Boot Camp at Gilbert School (4 hours) Sharon Schaefer – Cost \$50.00**

Since childhood Sharon was on a quest to make healthy food taste good and over the past five years has turned that focus on great tasting food that kids want to eat.

She focused her culinary experience and unique style of coaching and training to build one of the most successful high school programs in the country.

Her humorous and on point style of presenting will entertain you and feed your mind with enough information that you will leave with useful tools to implement in your own kitchen.

## DAY 1 – Tuesday August 8th

- 7:30 AM      **Registration & Breakfast**
- 8:00 AM      **Welcome – MSNA President Jeanne Reilly**
- 8:15 AM      **Guest Speaker (1 hour) – Sharon Schaefer**  
Since childhood Sharon was on a quest to make healthy food taste good and over the past five years has turned that focus on great tasting food that kids want to eat. She focused her culinary experience and unique style of coaching and training to build one of the most successful high school programs in the country. Her humorous and on point style of presenting will entertain you and feed your mind with enough information that you will leave with useful tools to implement in your own kitchen.
- 9:15 AM      Break/Move to next session
- 9:30 AM      **Inventory Management (1 hour) Alisa Roman**  
Learn about inventory control to improve food costs. This is a learning and hands on training. Bring a laptop so you can work on you inventory spreadsheet.
- It's Your Cafeteria – (1 hour) Louis LaChance**  
Louis is a high school kitchen manager at Lewiston High School where they feed 2200 kids a day. Louis will lead interactive discussions for best practices to make your cafeteria your own!
- Give Me Some Feedback – (1 hour) – Jeanne Reilly**  
Learn the 6 steps for constructive feedback to improve your communication you're your team.
- 10:30 AM      Break/Move to next session
- 10:45 AM      **Knife Skills (1 hour) – Sharon Schaefer & Chef Sam**  
Join Chef Sharon & Chef Sam and learn to chop & dice like a pro! This is a Hands on training .... Knives & cutting boards will be provided.
- You've Got A Friend In Me – (1 hour) Laura Pineo & Stephanie Salley**  
Join two seasoned professionals to learn best practices and mentoring for school nutrition professionals. They will share tips that they have learned over the years that they wish somebody had told them when they were new Child Nutrition Directors.
- Create & Credit Your Own Recipes – (1 hour) Erin Dow**

Have a great salad recipe that you make at home but are afraid to make it in your school because you don't know how to credit and formulate it? Come to this session and learn how to make your own recipes with instructions on how to credit and formulate them for your next school review!

11:45 AM Break – Top your own Yogurt Bar will be offered

12:00 **Update on Legislation – Marge Kilkelly**

Marge Kilkelly has a long history with the state legislature, SARL and CSG. Prior to her service as senior policy advisor with U.S. Senator Angus King, she served as assistant director of The Council of State Governments Eastern Regional Conference. She also once served as chair of the Agriculture Committee in the Maine House of Representatives and as chair of the Maine Senate Agriculture Committee. Ms. Kilkelly has been economic director for The Island Institute in Rockland, Maine. She has also served in various roles as an instructor at the University of Maine and New Hampshire College, and as a school food services director, head start program director, and economic development director. She and her husband, Joe Murray, maintain a diversified livestock farm selling direct to the consumer in Maine.

1:00 PM ServSafe Test

**General Session - Sharon Schaefer – Meeting Your Customer's Needs**

Chef Sharon's humorous and on point style of presenting will entertain you and feed your mind with enough information that you will leave with useful tools to implement in your own kitchen.

2:00 PM – 4:00 PM **INDUSTRY SHOW**

Award Banquet 5:00 – 6:00 Cocktail Hour

6:00 Dinner & Awards followed by

Comedian Dennis Fogg

Banquet is included with conference registration

Guest tickets are available for \$40.00 per person

\*Cash Bar\* during Cocktail Hour

## DAY 2 – Wednesday, August 9th

- 7:30 AM      **Registration & breakfast**
- 8:00 AM      **Farm Tour (4 hours) –leave at 8:00 return at 12:00**  
Flood Brothers Farm in Clinton. Floods is the state’s largest dairy farm and is home to Maine’s only cow carousel! In order to plan for transportation, registration is due by July 15<sup>th</sup>.
- 8:30 AM      **Teamwork Makes The Dream Work – (1 hour) Jeanne Reilly**  
*Building Successful Teams for School Nutrition Success.* A team is only as strong as its weakest link. In order to have the strongest team possible, it is important to communicate, coach, and foster a culture of teamwork. Come learn how to maximize your team's potential and gain insights on fresh ideas for attracting, recruiting, and hiring qualified employees
- Wellness Session with MEABT – (2 hours)**  
In our busy, “automatic pilot” lives, we may find that we crave opportunities to be mindful. In this seminar, participants will examine the focus of mindful meditation, define it, explore what it is and isn’t, identify its benefits, discuss data that supports mindful meditation, and have an opportunity to experience it.
- Let’s Go! 5210 Goes to School Nutrition Program – (2 hours) Amy Bouchard**  
Join us for an exciting and innovative session which will highlight how Let’s Go! 5210 is gearing up to work with school nutrition programs across the state for the upcoming school year. It’s not just Smarter Lunchrooms anymore!! This session will include new tools and resources designed specifically to help you increase the nutritional quality of school meals and the participation rates for school meals. You don’t want to miss it!
- 9:30 AM      Break/Move to next session
- 9:45 AM      **Wellness – continuation of first session**
- Let’s Go! 5210 Goes to School Nutrition Program – continuation of first session**
- Show Me The Money! - (1 hour) Alisa Roman**  
Catering & vending for school nutrition. Are you making money on your catering events and ala-carte sales? This session will help you understand how to price your ala-carte items and catering events to ensure that you are making money and not losing it.
- 10:45 AM      Break/Move to next session

11:00 AM

**Super Soups! – (1 hour) Chef Sam**

Chef Sam will share how to make super soups from scratch by transforming your commodity foods into tasty soups your kids will love. Recipes will be available for you to bring back to your schools.

**The Art of Presentation – (1 hour) April Taylor from Maine DOE CNS**

They say that people eat with their eyes first... what are people seeing when they look in your cafeteria? The importance of presentation cannot be overstated when it comes to food service. From how your food is cooked, plated, displayed and organized, to the atmosphere of your dining space and the attire and attitude of your food service staff, top-notch presentation can take your program to the next level!

**Tales from Farm To School Cook Off – (1 hour) Susan Boivin, Charles Butler, Blaire Currier**

Ever thought about entering a team into the Farm To School Cook Off Challenge? Come to this session and hear from past champions about what to expect and how to prepare for the next cook off challenge.

12:00 PM

**Lunch & Learn with Representative Phyllis Ginzler**

Representative Phyllis Ginzler will share Legislative updates that pertain to Child Nutrition.

**REGISTRATION FORM MSNA CONFERENCE AUGUST 7<sup>th</sup>, 8<sup>th</sup>, 9<sup>th</sup> 2017**

Name: \_\_\_\_\_ Job Title: \_\_\_\_\_

District/School: \_\_\_\_\_ Email: \_\_\_\_\_

Cost MSNA member (check one): One Day \$100 \_\_\_\_\_ Tuesday & Wednesday \$150 \_\_\_\_\_

Cost NON-MSNA member: One day \$150 \_\_\_\_\_ and Wednesday \$225 \_\_\_\_\_

PRE CON Session \$ \_\_\_\_\_

Pre-Con Session Choice: \_\_\_\_\_

Make Check Payable to ME School Nutrition Association

Payment (check one): Enclosed \_\_\_\_\_ or PO # \_\_\_\_\_

Please Note: MSNA has a special room rate for this conference at the following hotels. If you are making reservations for overnight, be sure to mention you are with MSNA. RESERVATIONS MUST BE MADE BY 7/15/17 TO RECEIVE THE SPECIAL MSNA RATE

Fairfield Inn - \$119.00/night  
14 Anthony Ave.  
Augusta, ME 04330  
(207) 623-2200

Hampton Inn \$129.00/night  
388 Western Ave.  
Augusta, ME 04330  
(207) 622-4077

**Mail this registration Form along with payment by July 20, 2017 to:**

**Make Checks Payable to:**

**Maine School Nutrition Association**

**Judith Campbell, MSNA Coordinator**

**4 Hampton Road**

**Cape Elizabeth, ME 04107**

**Email: [Judithcampbell421@gmail.com](mailto:Judithcampbell421@gmail.com)**