

# Conference Schedule

## NYSNA's 71<sup>st</sup> Annual Conference

### Thursday, October 20, 2022:

1:00 – 4:30pm	<b>Pre-con: FUND Facts – Financial Management for School Nutrition Programs</b> – <i>Beverly Girard, PhD, MBA, RD, SNS – Visual Solutions and Leading Edge Training and Consulting</i>
1:00 – 5:00pm	<b>School Nutrition Specialist (SNS) Exam</b> ( <i>must register through SNA</i> )
5:30 – 6:30pm	<b>Committee Day Part I</b> ( <i>invitation only event</i> )
6:30 – 8:30pm	<b>Industry Game Night</b> ( <i>invitation only event</i> )

### Friday, October 21, 2022:

6:30 – 7:15am	<b>Yoga with Julia Alotta</b>
8:00 – 5:00pm	<b>Registration Opens</b>
8:00 – 10:00am	<b>Leadership Networking Breakfast: Committee Day Part II</b> ( <i>invitation only event</i> )
9:00 – 10:00am	<b>Engagement Area at Registration</b>
10:30 – 12:30pm	<b>General Session – State Agency Updates (SED/OGS)</b>
12:30 – 4:30pm	<b>Exhibits</b>
4:45 – 5:15pm	<b>Breakout Workshops</b> <ol style="list-style-type: none"><li>1. Team Work Makes The Dream Work</li><li>2. Understanding the Players in Direct Diversion</li><li>3. The Importance of Menu Planning, Forecasting and Procurement in COVID and Non-COVID Times</li></ol>
6:00 – 7:30pm	<b>Industry Appreciation Dinner &amp; Awards</b>
7:30 – 9:30pm	<b>Entertainment – Dueling Piano's</b> ( <i>Sponsored by International Food Solutions &amp; MenuLogic K12</i> )

### Saturday, October 22, 2022:

6:30 – 8:30am	<i>Breakfast available</i>
7:00 – 7:30am	<b>Wellness Walk with Julia Alotta</b>
8:00 – 2:00pm	<b>Registration Opens</b>
8:00 – 9:15am	<b>Engagement Area at Registration</b>
8:30 – 9:00am	<b>Breakout Workshops</b> <ol style="list-style-type: none"><li>1. <b>The Power of Plants for Increased Participation, Student Health, Cost Savings, &amp; Environmental Benefits</b> – <i>Beth Krause, RD, Ithaca City School District; Stephen O'Brien, NYC Department of Education Office of Food &amp; Nutrition Services; Amie Hamlin, M.Ed., Coalition for Healthy School Food</i></li><li>2. <b>How to Bring Your Customers Back to the Table</b> – <i>Kern Halls, BS, BM, Ingenious Culinary Concepts</i> <i>*Sponsored by ADANE</i></li><li>3. <b>Fund Facts: The Sequel</b> – <i>Beverly Girard, PhD, MBA, RD, SNS, Visual Solutions and Leading Edge Training and Consulting</i></li></ol>
9:30 – 11:30am	<b>General Session – Awards and Keynote</b> Keynote: <i>How to Become the Top Chef of Your Program – Top Chef Season 18 Contestants: Avishar Barua, Executive Chef and General Manager of Service Bar &amp; Christopher Viaud, Chef/Owner of Greenleaf and Ansanm</i>
11:30 – 12:00pm	<b>Networking Break</b>
12:00 – 1:30pm	<b>Lunch &amp; Learn: Portraits of Success: Lights, Camera, Cook!</b> – <i>Top Chef Season 18 Contestants: Avishar Barua, Executive Chef and General Manager of Service Bar &amp; Christopher Viaud, Chef/Owner of Greenleaf and Ansanm</i>
1:45 – 2:15pm	<b>Innovative Solution Sessions</b> <ol style="list-style-type: none"><li>1. How To Incorporate Ethnic Meals and Taste Testing Into Your Menu Planning – <i>International Food Solutions</i></li><li>2. Managing Your Program with MyFUNDamentals – <i>MyFUNDamentals</i></li><li>3. Showcasing Healthier Proteins – <i>Botaniline</i></li><li>4. Bridging the Communication Gap Between Families, Employees, and Their Districts: LINQ Connect – <i>TITAN - A LINQ Solution</i></li><li>5. Irinox Your Trusted Kitchen Assistant: Blast Chilling and Shock Freezing Reinvented – <i>Tri-State Marketing</i></li></ol>
2:30 – 3:00pm	<b>Innovative Solution Sessions</b> <ol style="list-style-type: none"><li>1. How To Incorporate Ethnic Meals and Taste Testing Into Your Menu Planning – <i>International Food Solutions</i></li><li>2. Managing Your Program with MyFUNDamentals – <i>MyFUNDamentals</i></li></ol>

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4. Bridging the Communication Gap Between Families, Employees, and Their Districts: LINQ Connect – *TITAN - A LINQ Solution*
5. Irinox Your Trusted Kitchen Assistant: Blast Chilling and Shock Freezing Reinvented – *Tri-State Marketing*

**3:00 – 3:45pm**

### **Networking Lab**

**3:45 – 4:15pm**

### **Innovative Solution Sessions**

1. Work Smarter Not Harder - Using Technology for Improved Time Management and Productivity – *PrimeroEdge*
2. Is Your Cafeteria a Fixer Upper? Design on a Dime to the Rescue! – *ProTeam Foodservice Advisors*
3. Energy Efficiency in NY School Meal Preparation and the Future of Foodservice Equipment Rebates – *Energy Solutions*
4. Ventless Solutions: Cook Anywhere, Anytime with Any Menu! – *Pecinka Ferri Associates*

**4:30 – 5:00pm**

### **Innovative Solution Sessions**

1. Work Smarter Not Harder - Using Technology for Improved Time Management and Productivity – *PrimeroEdge*
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4. Ventless Solutions: Cook Anywhere, Anytime with Any Menu! – *Pecinka Ferri Associates*

**6:00 – 8:00pm**

### **Conference Banquet**

### **SUNDAY, OCTOBER 23, 2022:**

**7:00 – 7:30am**

**Wellness Walk with Julia Alotta**

**9:00 – 10:00am**

**House of Delegates**

**10:30 – 12:00pm**

**2022-'23 Board of Directors Meeting**

### **DIGITAL BOOK:**

1. Closing the Generational Gap in the Workplace – *Becki Swan, FIG K12*
2. You and Your School Food Service Director – *Scott Ziobrowski, Hilton CSD*
3. Don't Feed the Trolls: Handling Negativity on Social Media – *Liz Roesel, SEA Level Social*
4. Things You Didn't Know: Tips & Tricks in 15 Minutes – *Scott Ziobrowski, Hilton CSD; Donna Riviello, Clyde-Savannah CSD; Sal Valenza, SNS, NuWay Concessionaires/West New York Schools; Susan Bell, Wilson Central School District; Adrea Katzenmeier, RD, SNS, Wichita Public Schools, Wichita KS*



NYSNA 71<sup>st</sup> ANNUAL CONFERENCE

**PORTRAITS**  
OF **SUCCESS**

**#EVERYDAYESSENTIAL**

OCTOBER 21-22, 2022 ✦ VERONA, NEW YORK



## CONFERENCE OPTIONS

Attendees may not use a combination of options to register

**\*NO ONSITE REGISTRATION ALLOWED**

**Pre-con: FUND Facts – Financial Management for School Nutrition Programs** – Beverly Girard, PhD, MBA, RD, SNS – Visual Solutions and Leading Edge Training and Consulting

Member Standard	\$65
Non-Member	\$99

### FULL CONFERENCE REGISTRATION

Includes all sessions, meals (Friday Reception, Saturday Breakfast, Saturday Lunch and Saturday Dinner), exhibits, and workshops

Member Standard	\$410
Non-Member	\$460

### FRIDAY - ONE DAY ATTENDANCE

This rate is for those attending ONE DAY ONLY. Includes exhibits, and workshops - meals may be purchased separately below.

Member Standard	\$125
Non-Member	\$175

### SATURDAY - ONE DAY ATTENDANCE

Includes all sessions, workshops, and Saturday LUNCH (additional meals may be purchased separately below).

Member Standard	\$175
Non-Member	\$225

### SATURDAY “DAY TRIPPER” SPECIAL (Staff Only)

This discounted rate for Saturday is for “C” and “D” level NYSNA Members attending Saturday ONLY and you **MUST be pre-registered** to qualify for this rate. Includes all sessions, lunch, and workshops – additional meals may be purchased separately below.

Member Standard	\$75
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### NYSNA RETIREES/SPOUSE/DISTRICT OFFICIALS

This rate is for NYSNA members that are retired foodservice professionals, spouses/family members, business officials, and superintendents.

<b>Friday</b> - includes all sessions and exhibits	\$70
<b>Saturday</b> - includes all sessions, workshops and lunch	\$100

### ADDITIONAL MEAL PURCHASING OPTIONS:

***These are meals that are NOT included in select conference options.***

Friday Industry Reception	\$65
Saturday President's Dinner	\$75

## HOTEL OPTIONS

### Turning Stone Resort – Verona, NY

Single/Double Rooms – Discounted Group Rate: \$179

All rooms in the hotel come equipped with free Wi-Fi, inroom movies, hairdryers, coffeemakers and an in-room safe.

There is an additional fee of \$10.00 per person for more than 2 occupants per room. The maximum occupancy per room is 4 occupants. All reservations will require a one night's room deposit or valid credit card to guarantee the reservation.