

Thursday, October 20, 2022:

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

Friday, October 21, 2022:

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

Saturday, October 22, 2022:

7:00 – 7:30am	Wellness Walk with Julia Alotta
8:00 – 9:15am	Engagement Area at Registration
8:00 – 2:00pm	Registration Opens
8:30 – 9:00am	Breakout Workshops <ol style="list-style-type: none"> 1. The Power of Plants for Increased Participation, Student Health, Cost Savings, & Environmental Benefits 2. How to Bring Your Customers Back to the Table <i>*Sponsored by ADANE</i> 3. Fund Facts: The Sequel
9:30 – 11:30am	General Session <i>Awards & Keynote: How to Become the Top Chef of Your Program – Avishar Barua & Christopher Viaud</i>
11:30 – 12:00pm	Networking Break
12:00 – 1:30pm	Lunch & Learn – Portraits of Success: Lights, Camera, Cook! – <i>Avishar Barua & Christopher Viaud</i>
1:45 – 2:15pm	Innovative Solution Sessions <ol style="list-style-type: none"> 1. How To Incorporate Ethnic Meals and Taste Testing Into Your Menu Planning – <i>International Food Solutions</i> 2. Managing Your Program with MyFUNDamentals – <i>MyFUNDamentals</i> 3. Showcasing Healthier Proteins – <i>Botaniline</i> 4. Bridging the Communication Gap Between Families, Employees, and Their Districts: LINQ Connect – <i>TITAN - A LINQ Solution</i> 5. Irinox Your Trusted Kitchen Assistant: Blast Chilling and Shock Freezing Reinvented – <i>Tri-State Marketing</i>
2:30 – 3:00pm	Innovative Solution Sessions <ol style="list-style-type: none"> 1. How To Incorporate Ethnic Meals and Taste Testing Into Your Menu Planning – <i>International Food Solutions</i> 2. Managing Your Program with MyFUNDamentals – <i>MyFUNDamentals</i> 3. Showcasing Healthier Proteins – <i>Botaniline</i> 4. Bridging the Communication Gap Between Families, Employees, and Their Districts: LINQ Connect – <i>TITAN - A LINQ Solution</i> 5. Irinox Your Trusted Kitchen Assistant: Blast Chilling and Shock Freezing Reinvented – <i>Tri-State Marketing</i>
3:00 – 3:45pm	Networking Lab
3:45 – 4:15pm	Innovative Solution Sessions <ol style="list-style-type: none"> 1. Work Smarter Not Harder - Using Technology for Improved Time Management and Productivity – <i>PrimeroEdge</i>

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*
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*
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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. Farm to School: Keep It Simple
2. You and Your School Food Service Director
3. Don't Feed the Trolls: Handling Negativity on Social Media
4. Things You Didn't Know: Tips & Tricks in 15 Minutes



NYSNA 71st 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***

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.

Friday - includes all sessions and exhibits	\$70
Saturday - 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.