

hot topics,

hot speakers,

cool savings

2010 Summer Institute

AUGUST 17-19, 2010

The Conference Center at Marlborough
280 Locke Drive, Marlborough, MA



The John C. Stalker Institute
of Food and Nutrition
AT FRAMINGHAM STATE COLLEGE

Learn, Earn and Exchange Ideas

Take advantage of an affordable, outstanding training opportunity this summer. Discover best practices in school nutrition operations, management and marketing. Earn continuing education units to apply towards your certification with the School Nutrition Association. Network with school nutrition professionals from Massachusetts. Introducing the John C. Stalker Institute of Food and Nutrition's 2010 Summer Institute—focused on the hottest issues and topics facing child nutrition professionals today.

Designed especially for new directors, Day 1 will introduce you to essential USDA and ESE information and resources. Not only will it help you get off to a great start in this rewarding profession, it will also allow you to connect with other new child nutrition professionals.

Tuesday, August 17th

8:00 A.M. REGISTRATION AND CONTINENTAL BREAKFAST

8:30 A.M. WELCOME

9:00 A.M.-12:15 P.M. NATIONAL SCHOOL LUNCH PROGRAM REQUIREMENTS FOR RCCIS

Amanda Chisholm, MPA, Educational Specialist, ESE

To help orient you to the National School Lunch Program requirements for residential programs, this session will use a "required recordkeeping" checklist to address the specific needs of your program.

KEY AREA 3: ADMINISTRATION

9:00 A.M.-12:15 P.M. NATIONAL SCHOOL LUNCH PROGRAM REQUIREMENTS FOR PUBLIC AND PRIVATE SCHOOLS

Cynthia Sarapas, Educational Specialist, ESE

Elizabeth Battisti, Educational Specialist, ESE

To help you better understand the National School Lunch Program requirements, this session will review the FP9 daily meal count form, the point-of-service meal counting process, the free and reduced meal benefit application process, direct certification, eligibility roster, verification, the McKinney Vento Act, and other key information.

KEY AREA 3: ADMINISTRATION

1:15-2:15 P.M. MEAL PATTERNS AND STANDARDIZED RECIPES

Linda Fischer, RD, LDN, Educational Specialist, ESE

This session will explain USDA's menu planning approaches to help you determine the method that is right for your nutrition operation. Important information about standardized recipes will help you ensure consistent results for nutritional analysis, product quality and yield.

KEY AREA 1: OPERATIONS
KEY AREA 3: ADMINISTRATION

2:30-3:30 P.M. USDA FOODS - NEW LOOK, NEW FOODS

ESE

Learn how USDA is keeping pace with current nutrition and health advancements to increase whole grains, fresh fruits and vegetables while lowering fat, sodium, and sugar.

KEY AREA 1: OPERATIONS

Join your colleagues for the SNA Summer Annual Meeting and Reception Wednesday evening, August 18th



4:00-6:00PM

SNA MEETING AND UPDATE

- President's Welcome
SNA 09-10 in Review
Award Recognition
SNA 10-11 Overview
SNA Committee Meetings

6:00 PM

RECEPTION, DINNER, AND 2010-2011 BOARD INSTALLATION

COST FOR RECEPTION AND DINNER:

- SNA Members \$30 per person
Non-members \$40 per person

August 18-19th

**\$40 PER DAY OR
\$70 FOR BOTH DAYS**

August 18th and 19th are packed with presentations on the most recent and relevant topics in child nutrition for all school nutrition professionals. From sustainability projects to policy implementation, you will learn what is working and how you can apply it at your operation. Please refer to the following designations to select the breakout session right for you: new directors (ND), directors (D), managers (M) or nutrition assistants (NA).

Wednesday, August 18th

7:30 A.M. **REGISTRATION AND CONTINENTAL BREAKFAST**

8:00 A.M. **WELCOME**

8:15-9:30 A.M. **TRANSFORMING FARM TO FORK**

Tony Geraci, Food and Nutrition Director, Baltimore City Public Schools

Learn how to connect real kids with real food from Tony Geraci, a national leader in the local food revolution. Geraci will share his strategies for connecting with the community, as well as how to successfully implement farm-to-school programs so you can create healthier menus.

KEY AREA 2: NUTRITION

9:45-10:45 A.M. **FOOD AND FINANCIAL INTEGRITY WITH FARM-TO-SCHOOL**

Donna Lombardi, MEd, RD, Director of School Nutrition, Worcester Public Schools

Kelly Erwin, Managing Consultant, Massachusetts, Farm-to-School Project

Discover how farm-to-school projects can contribute to the financial integrity of your school's nutrition program by learning about recent success stories in Massachusetts.

KEY AREA 3: ADMINISTRATION

11:00 A.M.-12:15 P.M. **BREAKOUT SESSIONS**

COOKING FROM THE GARDEN (M, NA)

Tracey Burg, RD, JSI

Designed for managers and production staff, this cooking demo lets you see (and taste!) how to give your old recipes new flavor. You will learn healthy new ways to use produce from local farms, such as zucchini, rhubarb, berries, peaches, apples and vine ripened tomatoes.

KEY AREA 1: OPERATIONS

SCHOOL GARDEN PROJECTS (D, ND)

Brendan Ryan, Director, School Food Services, Framingham Public Schools

Meg Whitbeck, MS RD, Resident Dietitian, Westport School District, Chartwells School Dining Services

Jeff Nichols, Director, School Food Programs, Ware Public Schools

Catherine H. Sands, Director, Fertile Ground, Adjunct Lecturer, University of Massachusetts Amherst

Learn about successful outcomes as these panel members share their strategies for establishing partnerships, seeking grants and developing curriculum to implement and expand school garden projects.

KEY AREA 2: NUTRITION

1:15-2:15 P.M. **BREAKOUT SESSIONS**

PERFECTING POLICIES AND PROCEDURES (D, ND)

Bridget Ziniti, MEd, Educational Specialist, ESE

Learn how to execute district-wide policies such as meal charging and food allergies and intolerances to help keep students safe and stakeholders informed of their responsibilities.

KEY AREA 4: COMMUNICATIONS

PUTTING POLICIES AND PROCEDURES INTO PRACTICE (M, NA)

Doreen Iovanna, DTR, LDN, Educational Specialist, ESE

This session will explain how to implement many of the required policies and procedures designed to keep employees safe, healthy and productive.

KEY AREA 4: COMMUNICATIONS

2:30-3:30 P.M. **BREAKOUT SESSIONS**

PUSHING THE RIGHT BUTTONS (D)

Gail Koutroubas, Director of Food Services, Andover Public Schools

April Laskey, SNS, Director of Food Service, Billerica Public Schools

Kristin Morello, SNS, Director of Food Services, Reading Public Schools

Discover how to use inexpensive or free software to assist you with ordering, bidding documentation, inventory, tracking food allergens, marketing and point-of-sale strategies.

KEY AREA 3: ADMINISTRATION

50+ WAYS TO LOVE YOUR COMPUTER (M, NA)

Carol Marrochello, MEd, RD, JSI

Designed for managers and production staff, this session will share computer shortcuts and tricks that can help you be more productive and efficient at the office.

KEY AREA 3: ADMINISTRATION

PRODUCTION RECORDS (ND)

Linda Fischer, RD, LDN, Educational Specialist, ESE

Designed for new directors, this session will explain how to work more efficiently and communicate more effectively by using production records. This session will explore these forms, including what's needed on the daily record.

KEY AREA 3: ADMINISTRATION

Thursday, August 19th

7:30 A.M. **REGISTRATION AND CONTINENTAL BREAKFAST**

8:00-9:00 A.M. **NAVIGATING THE SCHOOL NUTRITION PROGRAM REVIEW PROCESS**

Diane Sylvia, MAT, SNS, Educational Specialist, ESE

Learn how to successfully navigate through the sea of documentation you will need when your district/program is up for review.

KEY AREA 3: ADMINISTRATION

9:15-11:45 A.M. **REAL WORLD MEETS VIRTUAL WORLD & MARKETING YOUR SCHOOL**

Tami Cline, PhD, RD, Cline Consulting

In this two-part session, you will first learn how students are using social networking, how social networking applies to school nutrition programs, and how you can use it to your advantage. You will then build a marketing plan for your school or district by partnering with your colleagues.

KEY AREA 3: ADMINISTRATION

KEY AREA 4: COMMUNICATIONS

12:30-2:00 P.M. **GETTING A HOLD OF HACCP: FOOD SAFETY IN SCHOOLS AND THE FOOD INSPECTION PROCESS**

Rita Brennan Olson, MS, Nutrition Education and Training Coordinator, ESE

Diane Bernazzani, REHS/RS, CP-FS, Food Vulnerability Assessment & Training Coordinator, Mass. Department of Public Health

This session will review key HACCP components and resources available for creating and sustaining an effective food safety program in your schools. You will also learn how the food inspection process reflects the five major risk factors to employee behaviors and preparation practices that contribute to foodborne illness, and the five key public health interventions that can protect consumer health.

KEY AREA 1: OPERATIONS

2:30-3:30 P.M. **NUTRITION NEWS YOU CAN USE**

Kathleen Millett, LDN, Executive Director, Office for Nutrition, Health and Safety Programs, ESE

Learn about new federal and state laws, rules and regulations, and other important information that will impact your school's program in the upcoming year, including the status of the federal Child Nutrition Reauthorization.

KEY AREA 3: ADMINISTRATION

SNA Annual Meeting and Reception

This year's SNA Summer Annual Meeting and Reception will be held in conjunction with the Summer Institute on Wednesday, August 18th. This collaboration is designed to help school nutrition professionals achieve certification or to provide the CEUs needed to maintain current levels of certification for members. All are welcome to come and attend the first committee meetings of the new school year. If you do not yet belong to a committee, this is the perfect opportunity to learn more. Sit with various groups and see what projects you would like to be a part of in the 2010-2011 school year.

After the meetings, join us for a reception and dinner to include the installation of the 2010-2011 board of directors.

August 17-19, 2010

The Conference Center at Marlborough
280 Locke Drive
Marlborough, MA

Questions?

(508) 626-4756
johnstalker@framingham.edu

Accommodations

For overnight accommodations, call the hotel directly and mention the "Summer Institute" to secure the special rate when making your reservation:

THE CONFERENCE CENTER AT MARLBOROUGH

\$54 per night plus tax
one double bed
(508) 263-9300

ROYAL PLAZA

\$82 per night plus tax
double or single bed
(508) 460-0700

Yes, I want to attend.

Registration
deadline is
August 3

Contact Information

NAME: _____

TITLE: _____

SCHOOL NAME: _____

SCHOOL ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

HOME ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

SCHOOL TELEPHONE (WITH AREA CODE): _____

HOME TELEPHONE (WITH AREA CODE): _____

FAX (WITH AREA CODE): _____

E-MAIL (REQUIRED): _____

NOTE: Funds for these programs can be taken from school lunch revolving accounts. An e-mail address is required. A confirmation will be e-mailed to you by August 10.

Payment Information

- \$40 Day 1, August 17th (new directors only)
- \$40 Day 2, August 18th
- \$40 Day 3, August 19th

- \$70 Both Day 2 & 3, August 18-19th

- \$30 Dinner Reception, August 18th (SNA member)
- \$40 Dinner Reception, August 18th (non-member)

Enclosed is my check for \$_____.

Make checks payable to The John Stalker Institute and mail check or PO and registration form to:

Carol Marrochello
John Stalker Institute
Framingham State College
PO Box 9101, 100 State Street
Framingham, MA 01701-9101

Registration forms and POs may also be faxed to (508) 626-4018.



The John C. Stalker Institute
of Food and Nutrition
AT FRAMINGHAM STATE COLLEGE

100 State Street PO Box 9101 Framingham, MA 01701-9101

FIRST CLASS
US POSTAGE
PAID
BOSTON MA
PERMIT 473

