

Conference Schedule

NYSNA's 73rd Annual Conference 2024

Thursday, October 24, 2024:

- 1:00 – 5:00pm **School Nutrition Specialist (SNS) Exam** - *(must register through SNA)*
2:00 – 6:00pm **Exhibitor Registration / Move-in & Booth Setup**
6:00 – 8:30pm **Industry Game Night** *(Pre- registration required)*

Friday, October 25, 2024:

- 8:00 – 5:00pm **Registration Opens & NYSNA Zone**
8:00 – 12:00pm **Exhibitor Move-in & Booth Setup**
8:00 – 9:00am **Breakfast After the Bell**
8:30 – 10:00am **NYSNA Townhall – All are welcome**
10:30am-12:15pm **General Session - Agency Updates & Awards**
12:30pm – 4:00pm **Exhibits / Exhibit Hall**
6:00 – 8:00pm **Industry Appreciation Dinner**

Saturday, October 26, 2024:

- 8:00 – 2:00pm **Registration Opens & NYSNA Zone**
8:00 – 9:15am **Breakfast After the Bell – Networking Lab**
9:30 – 12:00pm **General Session – Awards, Keynote** *(Sponsored by American Dairy Association North East)*
12:15pm – 1:30pm **Lunch & Learn**
1:45pm – 2:30pm **Breakout Workshops**
Seeds to Success: Harvest Your Vision and Reap the Rewards
Joe Pettit, Joe Pettit, LLC
Marketing Trends for Generational Success
Tom Michalewski, Rich Products
Spice Up School Meals: Exploring Scratch Cooking & Farm to School to Create Menu Diversity
Patrick Kenneally, Chef Ann Foundation
Presenting Your Program Realities to Your Admin and Board 3.0
Debbie Beauvais, RD, SNS, ProTeam Foodservice Advisors
Vending 101: School Meals Unpacked
Amanda Venezia, M.Ed., SNS, On behalf of American Dairy Association North East
- 2:45pm – 3:30pm **Breakout Workshops**
Advocating on Behalf of Your School Lunch Program
Megan Bates, SNS, Capital Region BOCES
The Future of Food Education: Forming Strategic Partnerships to Unlock Student Engagement
Marissa Dake, FRESHEALTH
Healthy School Food Pathway: A State-Based Apprenticeship Program
Kelsey Glass and Patrick Kenneally, Chef Ann Foundation
Team United: How Our Differences Give Us Power
Joe Pettit, Joe Pettit, LLC
Poultry Reprocessing: Use of White and Dark Meat Items
Marianne Dayton, SNS, Affinity Group
- 3:45pm – 4:30pm **Breakout Workshops**
Offering a Complete Afterschool Meal Through CACFP
Kayla Snyder, MA, Hunger Solutions NY, and Rachel Viens, Syracuse City School District
Using Technology to Save on Labor
Doug Vincent, P3 Reps/Lake Effect Sales & Marketing and Shawn Ebling, CEPC
Practical Farm-to-School Partnerships in NYS: A Digital Platform for Connecting Farms and Educational Institutions
Ana Jakimovska, WildKale.com, and Sarah Ficken, MS, New Moon Farmstead
Creating Innovative, Culturally Inspired School Menus Around Locally-Sourced Ingredients
Chef Julie Lopez, CheffJulieRD.com
- 5:00-6:00pm **Headshots** – Complimentary to conference attendees
- 6:00 – 8:00pm **Conference Banquet / President's Dinner**