



**March 2, 2020**  
**Greater Columbus Convention Center**  
400 N. High St  
Columbus, Ohio 43215

**Opening General Session**

**Room: Short North Ballroom**

**Nutrition and Wellness – Feeding the Whole Child:** Join a cross-section of leaders from education, nutrition, and child health for a welcome and opening remarks to kick off the 2020 Nutrition and Wellness Training and Vendor Show!

**Recipe Demonstration with Ohio School Breakfast Challenge**

**Room: Short North Ballroom**

**School Breakfast Recipe Demo:** Watch and learn easy-to-create breakfast recipes.

**School Breakfast Program**

**Room: C-170**

**Feeding the Brain with School Breakfast:** Does eating breakfast really impact students? Come and learn from Ohio pediatricians why breakfast truly is the most important meal of the day.

**Breakfast and Improving Student Outcomes:** Learn the basics of school breakfast expansion, links between school breakfast and absenteeism and resources to further support Ohio students. Find out how non-traditional breakfast solutions and changes in breakfast delivery can help boost your breakfast participation and attendance.

**Breakfast Success: Alternative Serving Strategies Increase Participation:** Learn how schools across the state are using models such as Breakfast in the Classroom, Grab-and-Go and 2<sup>nd</sup> chance breakfast to increase participation. Panelists will share how they implemented these models in their schools, discussing how they got started, lessons learned and positive outcomes.

**Building a Better Buckeye Breakfast:** This session covers the school meal pattern and notes recipes and traditional and non-traditional menu ideas to build a better breakfast!

## **National School Lunch Program**

**Rooms: B-140 and B-143**

**School Wellness Policies: Expanding Beyond the Minimum to Maximize Impact:** This session discusses USDA requirements for school wellness policies and opportunities to incorporate various school wellness opportunities.

**Breaking the Eligibility Barriers:** Child nutrition program operators are critical to assist households to receive school meal benefits! Learn how to maximize your students' school meal eligibility through direct certification, foster, homeless, migrant, runaway and Head Start eligibility documentation.

**Food Safety and Hazard Analysis and Critical Control Points (HACCP) Plans:** Confused about the requirements in the Ohio food code? Clueless about a HACCP plan? We have the answers! This session reviews the Ohio food code, person in charge and Hazard Analysis and Critical Control Points (HACCP) requirements.

**Overcoming the Unpaid Meal Challenge:** School nutrition professionals balance the desire to provide for hungry children lacking the means to pay for meals with the demands to maintain financial viability of their school food service operation. This session provides guidance on meal charge policy requirements and best practices. Hear from peers about their solutions to address the issue and how meal charge policies impact children.

**Major Cities Meeting:** (by invitation only). This session serves as a networking meeting for Food Service Directors in Ohio's major cities.

**The Price is Right:** Need more information about how to price school meals? This session makes sense of a la carte pricing, adult meal pricing and using the paid lunch equity tool to ensure schools are pricing adult and student meals appropriately.

**Make Haste with Waste.** More than one-third of all available food goes uneaten through loss or waste in the United States. Learn effective strategies for offer vs. serve, share tables, smarter lunchrooms, and menu planning resources to minimize meal waste.

**Is CEP Right for Me?** This session discusses alternative methods for school meal participation including the Community Eligibility Provision (CEP) and Provision 2. Hear the pros and cons for each option and the impact these methods could have on your school.

## **Summer Food Service Program (SFSP)**

**Room: B-130**

**Getting Started with the Summer Food Service Program (SFSP):** Learn how to support children in your community during the summer. All children ages 1-18 are eligible to receive free meals during the summer months at participating program sites. Find out how you can be a sponsor or site!

**All in This Together! Using Community Partnerships for Summer Success:** Learn how community partners can help with summer programming, volunteers and other supports to make your summer feeding program a success.

**Mapping your way to Summer Sites:** Learn how to identify site locations using the summer map tool and discuss how to establish summer sites with veteran summer sponsors.

**From School Year to Summer: Schools and the SFSP:** Schools have an opportunity to serve as summer meal locations. Not sure how to get started? We can help! Join this session to learn the finer points of being a school-based summer feeding site.

## **Child and Adult Food Care Program (CACFP)**

**Room: B-131-132**

**CACFP Meal Patterns:** For the first time in 60 years, the CACFP meal pattern was recently updated. Learn about the new requirements, how to read child nutrition (CN) labels and product formulation statements and develop standardized recipes. Learn about the benefits of cycle menus and consistent product usage in the program.

**Getting Ready for a Child and Adult Care Food Program Review:** Does the thought of a CACFP Administrative Review scare you? Come to this training to learn how to be fully prepared for a review. We will cover the review cycle, required documents, meal observation, and completing corrective action.

**Recordkeeping 101:** This session provides a refresher for staff for paperwork and oversight of their child nutrition program. Learn about records retentions requirements and other record keeping information.

## **General Child Nutrition Program Topics**

### **Room: C-150-151**

**Farm to School: From Farm to Fork:** Did you know that you can purchase local Ohio agricultural products for your child nutrition program? Even better, did you know that you can add geographic preference to your procurement of agricultural products? The Ohio Department of Agriculture and Ohio Department of Education teaches you how to incorporate local Ohio products into your menu and discusses current Farm to Child Nutrition Programs initiatives in Ohio.

**Meet and Greet with the USDA and ODE:** The Ohio Department of Education welcomes USDA Midwest Regional Office Staff to talk about their work and recent USDA Child Nutrition Program guidance and policies. Also, hear from Ohio's state agency director about the Office of Integrated Student Supports and its child nutrition and whole child initiatives.

**Beyond the School Day: Feeding Children 366 Days a Year:** Learn how to feed Ohio's children year-round in this leap year presentation. The session will discuss after school at-risk meals, after school snacks and summer feeding options.

**Civil Rights Training:** This session highlights sponsors' civil rights responsibilities for child nutrition programs. Learn about the required areas of civil rights compliance.

## **USDA Foods and Procurement**

### **Room: C-172**

**USDA Foods 101** – Pals don't let pals waste Planned Assistance Level (PAL)! This session explores options to maximize an organization's PAL and navigate the Commodity Allocation Tracking System (CATS). Learn about ways to use PAL by the end of the year, including direct diversion, demand ordering and the USDA Department of Defense Fresh Fruit and Vegetable Program.

**Procurement Reviews:** Discuss the procurement review process for school nutrition programs. Procurement reviews evaluate compliance of school food authorities' procurement activities with their school food service account fund. This session provides an overview of the procurement review process, the Claims Reimbursement and Reporting System (CRRS) review module and tips to complete a successful procurement review.

**The ABCs of RFPs:** Does the thought of developing a bid document make you shudder? Let state agency staff help you learn the ins and outs of procurement so you are ready to tackle your organization's next procurement process!

**USDA Foods 102 - Production Records and Forecasting:** Join this session to continue expanding your USDA Foods knowledge. Learn how to successfully forecast usage to ensure your Planned Assistance Level (PAL) is maximized each year. Topics include production records, forecasting and direct diversion for further processing into end products.

## **Whole Child Initiatives**

### **Room: C-152**

**Positive Behavioral Interventions & Supports (PBIS):** The cafeteria is as much a part of the school as any room in the building. Many of the behaviors that occur in classrooms originate in the cafeteria. Learn about Positive Behavioral Intervention and Supports (PBIS) and Ohio's implementation plan. PBIS is a framework used to guide schools in building comprehensive behavior systems. PBIS helps to shift how schools approach behavior from reactionary to proactive and supportive environments. Discuss the importance of this method and tips to incorporate PBIS in the cafeteria and other programs.

**Schools and Health Care:** Responsible food choices are a part of the health and wellness of the whole child. Learn about student health and how Ohio supports opportunities statewide, aimed toward improving student health outcomes.

**How to Address Bullying in the Lunchroom:** Learn about resources and tools used to identify and intervene when harassment, intimidation, or bullying happen in the lunchroom, cafeteria, or meal site. This session provides an overview of common issues, red flags, and trainings that all food service professionals should know to keep children safe.

**Trauma Informed Care:** Trauma knows no boundaries. Learn about trauma-informed schools where students and staff feel safe, welcome and supported, Also, hear about how child nutrition programs play a role in awareness of students who experience trauma.