



Monday, March 2, 2020



400 N. High St., Columbus, OH 43215
9 a.m.- 3:30 p.m.



General Agenda:

(50-minute sessions, 10 minutes to move to next session)

9-10:15 a.m.: Opening Session

10:15-10:30 a.m.: Break

10:30-11:30 a.m.: Session 1

11:30 a.m.-1 p.m.: Vendor Show

Room: C160-162

Sample the latest school food products and trends.

12:30-1:30 p.m.: Session 2

1:30-2:30 p.m.: Session 3

2:30-3:30 p.m.: Session 4

Opening Session

Short North Ballroom | 9-10:15 a.m.

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!

Track 1: School Breakfast Program

Room: C-170

Track 2a: School Lunch Program

Room: B-140

Track 2b: School Lunch Program

Room: B-143

Track 3: Summer Food Service Program (SFSP)

Room: B-130

Track 4: Child and Adult Food Care Program (CACFP)

Room: B-131-132

Track 5: General Child Nutrition Program Topics

Room: C-150-151

Track 6: USDA Foods and Procurement

Room: C-172

Track 7: Whole Child Initiatives

Room: C-152

Track 1: School Breakfast Program

Room: C-170

School Breakfast Recipe Demonstration

Short North Ballroom | 10:30 – 11:30 and 1:30 – 2:30

Watch and learn easy-to-create breakfast recipes.

Presenters: June Wedd and Elizabeth Douglass

Session 1: 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.

Presenters: Dr. Bob Murray and Dr. Elizabeth Zmuda

Session 2: 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.

Presenters: Jared Copeny and Brittany Miracle

Session 3: 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 second 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.

Presenters: Children's Hunger Alliance School & Summer Nutrition team

Session 4: Building a Better Buckeye Breakfast

This session features peer-to-peer learning for traditional and non-traditional breakfast ideas to build a better school breakfast program!

Presenters: Jared Copeny and Dawn Johnson



Track 2a: School Lunch Program

Room: B-140

Session 1: 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.

Presenters: Dawn Jackson

Session 2: 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.

Presenter: Mark Haynes, Jill Jackson and Jackie Sharpe

Session 3: 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, introduces the person in charge and provides information about HACCP requirements.

Presenters: Scott Limburg and Emily Marrison

Session 4: 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 operations. 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.

Presenters: Susan Patton and Jan Williams

Track 2b: School Lunch Program

Room: B-143

Session 1: Major Cities Meeting (by invitation only).

This session serves as a networking meeting for food service directors in Ohio's major cities.

Moderator: Brigitte Hires

Session 2: 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.

Presenter: Charity Blair

Session 3: 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.

Presenters: Elizabeth Douglass and Susan Patton

Session 4: 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.

Presenters: Scott Limburg and Sarina Wilks



Track 3: Summer Food Service Program (SFSP)

Room: B-130

Session 1: 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!

Presenters: Rossalyn Gordon and Adam Jackson

Session 2: 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.

Presenters: Rossalyn Gordon, Adam Jackson and Gregory Chandler

Session 3: 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.

Presenters: Rossalyn Gordon, Adam Jackson and Julie Pruitt

Session 4: 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.

Presenters: Rossalyn Gordon, Adam Jackson and Winnie Brewer

Track 4: Child and Adult Food Care Program (CACFP)

Room: B-131-132

Session 1: 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.

Presenters: Charity Blair and Sharon Slappy

Session 2: 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.

Presenters: Susan Dawson and Kimberlee Clark

Session 3: Recordkeeping 101

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

Presenters: Susan Dawson and Kimberlee Clark

Session 4: Mastering the Master List and Income Eligibility Applications

Attend this session to learn how to work through challenging income eligibility applications and review a master list.

Presenters: Mark Haynes and Alex Dawson



Track 5: General Child Nutrition Program Topics

Room: C-150-151

Session 1: Farm to School: From Farm to Fork

Did you know you can purchase local Ohio agricultural products for your child nutrition program? Even better, did you know you can add geographic preference to your procurement of agricultural products? The Ohio Department of Agriculture and Ohio Department of Education will teach you how to incorporate local Ohio products into your menu and discuss current farm to child nutrition program initiatives in Ohio.

Presenters: Cathy Corbitt and Elizabeth Douglass

Session 2: Meet and Greet with the USDA and Department of Education

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.

Presenters: Vista Fletcher, Samia Hamdan, Brigitte Hires and Jennifer Vargo

Session 3: 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.

Presenters: Jackie Sharpe and Sharon Slappy

Session 4: Civil Rights Training

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

Presenter: Rick Watson

Track 6: USDA Foods and Procurement

Room: C-172

Session 1: 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.

Presenters: Justin Chapman, Christine Farmer and Julie Skolmowski

Session 2: 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 funds. 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.

Presenters: Ashley Clifton, Diana Cordle and Dawn Jackson

Session 3: 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!

Presenter: Brian Davis

Track 7: Whole Child Initiatives

Room: C-152

Session 1: 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 PBIS and Ohio's implementation plan. PBIS is a framework used to guide schools in building comprehensive behavior systems. PBIS helps schools shift how they 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.

Presenters: Emily Eckert, Emily Jordan and Deborah Turner

Session 2: 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.

Presenters: Ann Connelly, Brian Davis, Matthew Imperato, and Heidi Scarpitti

Session 3: Bullying in the Lunchroom

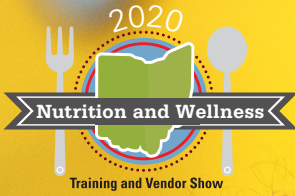
Learn about resources and tools used to identify and intervene when harassment, intimidation or bullying happen in the lunchroom, cafeteria or meal site. This session provides an overview of common issues, red flags and trainings all food service professionals should know about to keep children safe.

Presenters: Jill Jackson

Session 4: 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.

Presenters: Emily Jordan and Kim Kehl



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access conference agenda and materials.





Training and Vendor Show

education.ohio.gov