



Feeding Bodies. Fueling Minds.™

Call for Proposals
School Nutrition Industry Conference 2027
Key Topics

SNIC Background

SNA's School Nutrition Industry Conference (SNIC) is where decision makers from districts and industry come together to share the newest innovations and technology in the school nutrition industry.

Be at the forefront of progress at SNA's School Nutrition Industry Conference (SNIC27)—the ultimate hub for innovation, collaboration, and transforming school nutrition.

Overall Criteria for Educational Programming

Due to the smaller size of SNIC, SNA requires fewer education sessions than ANC, and therefore the planning team will be particularly selective in choosing sessions.

SNA seeks proposals for education sessions that reflect sound adult learning principles and reveal the best thinking and innovation in the school nutrition field, informed by data, research and practical applications.

This includes a mix of the following:

Content

- Session ideas that incorporate good practices for adult education with clear learning objectives/outcomes that are measurable and achievable. Applicable, relevant and transferable content representing diverse perspectives and solutions to support the advancement of school nutrition professionals and their operations. Attendees should be able to return to their respective organizations to implement and share what they have learned.
- Innovative, original, cutting-edge ideas, and evidence-based practical applications.

- Sessions that engage the audience for example through audience interaction, polling, scenario discussion, pair and share.
- Factors that influence the final selection will include diversity of district sizes and presenters represented.

Target Audience

- The primary target audience for breakout sessions at SNIC are decision makers in districts. (ie: directors, supervisors and school nutrition specialists) However, industry representatives will be in attendance and are eager to learn from these sessions to better understand trends in K-12 school nutrition and better serve their customers. There are also Industry Education Sessions you can submit a proposal for as well where the audience will only be industry.

Topics

Each proposed session should support one of four Key Areas identified in the [USDA Professional Standards](#). We are looking for innovative approaches and dynamic ideas that operators and their industry partners around the country can learn from.

Please submit your proposal at www.schoolnutrition.org/CFP by August 26, 2025.

SNA is looking for proposals in the categories listed below.

Key Area 1: Nutrition

- 1140 Recipe ideas and menu planning inspired by current trends (vegan, vegetarian, street food, ethnic flavors, etc)
- 1140 Menus that continue to allow operators to “pivot” to a variety of types of feeding models (in the classroom, cafeteria, on-the-go kiosks, and for virtual learners)
- 1140 Scratch cooking/speed-scratch while maximizing labor
- 1140 Menu management best practices due to food supply shortages
 - For example: recipes/menu planning built around one center of the plate item that can be cooked and packaged in many ways to allow for menu variety
- 1160 Innovative concepts to enhance your menu and/or to increase a la carte sales (coffee bars/smoothie stands/make your own bars)

Key Area 2: Operations

- 2200 Innovative ways to expand programs including mobile serving lines and food trucks
- 2200 Leveraging technology for meal pre-ordering, delivery, meal service, and meal customization
- 2420 Procurement: Best practices for dealing with supply chain disruptions
- 2420 Procurement: Effective forecasting
- 2450 Equipment needs and procurement (how to write a bid for equipment, making serving lines kid friendly, finding the best equipment for the long term, tips for what to look for)

Key Area 3: Administration

- 3340 Financial management benchmarks and key performance indicators ways to assess and present your data to teams and administrators
- 3210 Leadership and connecting with your team
- 3430 Recruiting and retaining employees
- 3450 Wellness best practices and reducing team stress/anxiety
- 3510 Using technology on the job (AI uses in school nutrition, other facilities technology)

Key Area 4: Communications and Marketing

- 4110 Proven marketing ideas that work to increase participation
- 4130 Innovative ways to leverage technology for communication and customer service (social media, digital menus, nutrition information)
- 4150 Advocating for school nutrition programs within your own district to your school board/administrators/teachers and positioning your program/yourself as the expert

Email Education@schoolnutrition.org with questions.