



Feeding Bodies. Fueling Minds.™

Call for Proposals School Nutrition Industry Conference 2024 Key Topics

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 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 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.

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 21, 2023.

SNA is looking for proposals in the categories listed below.

Key Area 1: Nutrition

- 1130 Innovative approaches to farm to school in large districts
- 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

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.