## Conference Schedule NYSNA's 73<sup>rd</sup> 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	<b>Registration Opens &amp; NYSNA Zone</b>
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	<b>General Session - Agency Updates &amp; Awards</b>
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
	Kim Mrowczynski, Rich Products
	Spice Up School Meals: Exploring Scratch Cooking & Farm to School to Create Menu Patrick Kenneally, Chef Ann Foundation, and Rebecca Polson, Che Rebecca K12 Culinary Consulting
	<b>Presenting Your Program Realities to Your Admin and Board 3.0</b> 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 and Eileen Torpy, Pilot Light
	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
	Commodities and Diverting Poultry
	Marianne Dayton, SNS, Affinity Group
3:45pm - 4:30pm	Breakout Workshops
	Offering a Complete Afterschool Meal Through CACFP
	Kayla Snyder, MA and Cody Bloomfield, Hunger Solutions New York
	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 Beth Stark, RDN, LDN
5:00-6:00pm	Headshots - Complimentary to conference attendees
6:00 - 8:00pm	Conference Banquet / President's Dinner