



**FSNA October Week of Trainings Agenda
October 19-22, 2020**

10/19/2020 2:45 – 3:45 PM

USDA Foods and You Today

1 CEU – 1170 USDA Foods

Malissa Marsden, Agricultural Marketing Consultant with USDA, 26 years of experience in Child Nutrition Sales and Support

When you think of USDA Foods, do you think of on-trend choices, clean-label ingredients or a rainbow of variety? USDA Foods options are incredibly versatile and offer what both students and parents want. Maximizing USDA Foods requires ongoing planning and forecasting, as well as recipe and menu development. Join the American Commodity Distribution Association to learn speed-scratch techniques and great recipes using USDA Foods to leverage today's trendy menu concepts.

10/19/2020 4:00 – 5:00 PM

Cheese 101: Let's Taste Some Cheese

1 CEU – 2130 Food Preparation

Josh Diekman, Corporate Executive Chef for Land O' Lakes, works with school districts for menu development, trend analysis, operational procedures and much more.

For all lovers of cheese, increase your knowledge to share with family and friends or to enhance your career. In this course, we will taste and discover a variety of different cheeses. Let's learn the differences between each cheese and what gives cheese its characteristics. What makes cheddar, cheddar? What exactly makes Gouda so 'Gooda'? Which cheese is best for the recipe? Through a live cheese making demo, we will learn the answers to all these questions and more.

10/20/2020 2:45 – 3:45 PM

Who Wants to Retire a Millionaire?

1 CEU – 3450 Personal Health

Jud Crane, FSNA President-Elect, Purchasing Director for Santa Rosa County Schools

Who wants to retire before they're too old to enjoy it? How about travel, afford good medical care, do fun things, and maybe leave a little something to the kids? If you have answered yes to any of these questions – this session is for you. Learn from someone just like you who's done the research and figured this out - how anyone, regardless of income, can retire as a millionaire if they start saving early enough.

10/20/2020 4:00 – 5:00 PM

Measure Twice, Cook Once: Waste Not!

1 CEU – 2130 Weights & Measurements

Kelly Niblett, Nutrition Specialist for Citrus County Schools

Recipes often need to be adjusted to meet the needs of different situations, especially in the School Foodservice industry where professionals cook for hundreds or sometimes thousands of kids a day. What happens when student attendance changes unexpectedly? You'll need to quickly convert that recipe to fit your needs. In this session, you'll learn the quickest and easiest methods to make recipe adjustments and measurement conversions.

10/21/2020 2:45 – 3:45 PM

Career Success: The Inside Scoop. Strategies that Benefit you NOW and Forever

1 CEU – 3410 Time Management

Martina Brawer, Elizabeth Alfaro, Valerie Chun, Great panel with wide range of experience and knowledge to help you succeed

Being a great employee may seem straightforward, but we surveyed SFS managers and directors and found so much more. We'll give you the inside scoop on which qualities will impress your manager, and how to keep their support throughout your entire career.

10/21/2020 4:00 – 5:00 PM

More than a Nugget: Chicken Basics

1 CEU – 1320 Food Science

Jose Herreria, FSNA Sustaining Industry Partner Representative and 10+ years in the school foodservice industry

During our time together, we will take a brief look into the chicken industry in general and try and answer many of the chicken world's most frequently asked questions. What is the difference between a tenderloin and a strip? Is a nugget really chicken? Which parts are dark meat and which are white meat? This will be a fun and interactive opportunity to gain a basic understanding of chicken and how it can benefit your world! Looking forward to seeing you there!

10/22/2020 2:45 – 3:45 PM

To Go or Not To Go: Handling Tricky Employee Absenteeism

1 CEU – 3420 Absences from Workplace

Tom Dembski, Nutrition Specialist for Indian River County Schools

In 2017, the U.S. Department of Labor (DOL) estimated that almost 3% of an employer's workforce was absent on any given day. When the cafeteria is full of hungry kids, too much employee absenteeism can be devastating. This session is a deep dive into addressing absenteeism with your staff in a productive way, and tackling those tricky situations that are often just avoided. What to do when a staff member is using all of their sick time as they earn it, or when an employee is out of hours but they have a family or health emergency? You'll learn solutions to these and other common tricky situations.

10/22/2020 4:00 – 5:00 PM

Diversity and Inclusion: Lessons in Unconscious Bias

1 CEU – 3420 Diversity

James Pogue, Diversity, Inclusion, and Bias expert who's spoken for thousands of professionals seeking to improve their leadership and ability to engage today's workforce.

Hear the latest research around Unconscious Bias and its impact on all of us; in the workplace and everywhere else too. Learn the biases that are most likely to influence your organization and teams. Clarify the connection between Unconscious Bias and organizational performance.