

Schedule at a Glance

Time	Event	Room
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Saturday, March 7th

11:20 Vendor and Director Golf Tournament

12:00-5:00 Registration 207

Sunday, March 8th

8:00-3:00 Registration 207

7:30-4:00 Silent Auction 207

9:00-9:45 Opening Address 207-209

9:45-10:45 Keynote Speaker 207-209

11:00-12:30 Lunch 207-209

12:30-1:15 Education Session 1 Various Rooms

1:30-2:15 Education Session 2 Various Rooms

2:30-3:15 Education Session 3 Various Rooms

3:30-4:15 Education Session 4 Various Rooms

5:00-7:00 Dinner on Your Own

7:00-9:00 Welcome Reception Hotel Hot Springs

Monday, March 9th

8:00-12:00 Registration 207

9:00-9:45 Education Session 5 Various Rooms

10:00-10:45 Education Session 6 Various Rooms

11:00-11:45 Education Session 7 Various Rooms

12:00-2:00 Food Show Ball Room A

Detailed Agenda

Director= 
 Director & Manager= 
 All = 

Time	Description	Room
Sunday, March 8th		
9:00-9:45	<p>Opening Address Alicia Landry - AR SNA President Sheila Chastain - Arkansas Child Nutrition Amanda West - Conference Chair</p>	207-209
9:45-10:45	<p>Keynote Speaker Donna Davis</p> <p>Donna Davis invites school nutrition professionals to spring forward into a new season of purpose, resilience, and confident leadership. Through authentic storytelling and her signature PRESENCE™ Framework, Donna helps participants reconnect with the truth that leadership is defined by impact, not title. This keynote reminds attendees that their presence matters in ways they may not always see: in every meal served, every team interaction, and every child who feels seen because of the work they do. Participants will leave encouraged, affirmed, and re-anchored in their influence, understanding that how they show up each day shapes culture, morale, and outcomes far beyond the cafeteria line. This session is inspirational, grounding, and deeply validating for professionals who lead under pressure and often carry more than their share.</p>	207-209
11:00-12:15	Lunch	207-209
12:30-1:15	<p>Leveraging Partnerships for Child Nutrition Arkansas Hunger Relief Alliance</p> <p>No single organization can solve child hunger alone. In this session, the Arkansas Hunger Relief Alliance shares how strategic partnerships between schools, community organizations, government agencies, and the private sector can expand the reach and impact of child nutrition programs. Learn practical approaches for building and sustaining collaborative relationships that increase meal access, streamline resources, and strengthen the safety net for children and families in your community.</p>	205
12:30-1:15	<p>Take the Next Step in Your Job and Life Jonathan Crossley - Hope Public Schools Superintendent</p> <p>Leadership comes in many forms. This session will investigate how to get all of your organization's arrows pointing in the same direction to optimize energy and purpose. We will also take an in-depth look at how to manage complex change to take your team and personal performance to the next level.</p>	204
12:30-1:15	<p>The Emotional Reset Formula — Building Resilience Without Burning Out Donna Davis</p> <p>These interactive breakout sessions introduce Donna's PEACE™ Emotional Reset Formula—a practical, trauma-aware framework designed to help school nutrition professionals manage stress without disconnecting from purpose or compassion. Participants will learn how to:</p> <ul style="list-style-type: none"> • Pause and interrupt stress responses in real time • Engage emotions without being overwhelmed by them • Affirm strengths and capacity instead of internalizing exhaustion • Connect in ways that restore energy and clarity • Elevate experiences into learning rather than burnout 	203

Detailed Agenda

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Time	Description	Room
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Sunday, March 8th

1:30-2:15	<p>The Emotional Reset Formula — Building Resilience Without Burning Out Donna Davis</p> <p>These interactive breakout sessions introduce Donna's PEACE™ Emotional Reset Formula—a practical, trauma-aware framework designed to help school nutrition professionals manage stress without disconnecting from purpose or compassion. Participants will learn how to:</p> <ul style="list-style-type: none"> • Pause and interrupt stress responses in real time • Engage emotions without being overwhelmed by them • Affirm strengths and capacity instead of internalizing exhaustion • Connect in ways that restore energy and clarity • Elevate experiences into learning rather than burnout 	205
1:30-2:15	<p>My Values. My Story Jonathan Crossley - Hope Public Schools Superintendent</p> <p><i>This session will investigate personal core values and how you can better understand how your purpose aligns with Child Nutrition across Arkansas. In order to be the best version of yourself as an employee, you must first reflect on who you are and how you think about the world around you. This session will create the space for you to do just that.</i></p>	204
1:30-2:15	<p>What's New in Food Safety Nancy Dill - Arkansas Child Nutrition</p> <p>A practical refresher on core food safety practices to support safe, healthy meals in child nutrition programs.</p>	203
1:30-2:15	<p>Commodities 101, Ordering, Processing, and More Barbara Harris - Core Foodservice</p> <p>This session breaks down the fundamentals of the commodity process—from entitlement planning and ordering to diversion, processing, and tracking inventory. Participants will gain a clear understanding of how to maximize commodity value, avoid common ordering pitfalls, and align selections with menu planning and participation goals.</p>	202
2:30-3:15	<p>Offer vs Serve Cordilia Underwood</p> <p>This session will walk through the fundamentals of OVS for breakfast and lunch, common compliance pitfalls, and how to ensure students are receiving reimbursable meals while still empowering them with choice. Whether you're new to the serving line or need a refresher, bring your questions and leave with confidence in your OVS operations.</p>	205
2:30-3:15	<p>Equipment Procurement Pannel Linda Hale-Neira and Daniel Hines</p> <p>Purchasing equipment for a child nutrition program requires more than selecting a product and placing an order. This session will provide a clear overview of the procurement process, including planning and needs assessment, developing specifications, understanding federal and state procurement requirements, evaluating bids, and documenting compliance.</p>	204
2:30-3:15	<p>CEP and At Risk Meredith Mannix - Arkansas Child Nutrition</p> <p>This session dives into two powerful tools for expanding meal access in your district: the Community Eligibility Provision (CEP) and the At-Risk Afterschool Meals Program. Learn how to determine eligibility, navigate the application process, and maximize reimbursement under each program.</p>	203

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Time	Description	Room
Sunday, March 8th		
2:30-3:15	<p>Food Presentation Callie Farish Students eat with their eyes first. This session explores practical strategies to elevate food presentation in school nutrition programs—without increasing cost or labor. Learn how color, texture, layout, portioning, and simple garnishing techniques can increase participation and reduce waste. We'll also discuss tray appeal, serving line setup, and small operational shifts that create a more inviting dining experience. Walk away with realistic, school-friendly ideas you can implement immediately to make meals look as good as they taste.</p>	202
3:30-4:15	<p>Farm to School and Arkansas Rice Cameron Jacobs - USA Rice Leslee Tell - Arkansas Farm to School <i>Discover how to strengthen your child nutrition program by connecting local agriculture to your menu. This session will explore practical approaches to implementing Farm to School initiatives, building partnerships with local producers, and incorporating Arkansas-grown products—especially Arkansas rice—into reimbursable meals. Learn how to align procurement requirements with local sourcing, highlight regional commodities in menu planning, and use Farm to School efforts to support student engagement and community connections. Walk away with actionable ideas to showcase Arkansas rice and other local products in meaningful, compliant ways.</i></p>	205
3:30-4:15	<p>Communication and Leadership Alicia Landry - AR SNA President Strong programs are built on strong communication. This session will focus on practical leadership skills that improve team culture, clarify expectations, and strengthen collaboration across your child nutrition department. Learn how to communicate with purpose, navigate difficult conversations, provide clear direction, and build trust with staff, administrators, and stakeholders. Participants will leave with concrete strategies to lead with confidence, reduce misunderstandings, and create a more aligned and motivated team.</p>	204
3:30-4:15	<p>Summer Feeding Krista Jackson and Amanda West Strong programs are built on strong communication. This session will focus on practical leadership skills that improve team culture, clarify expectations, and strengthen collaboration across your child nutrition department. Learn how to communicate with purpose, navigate difficult conversations, provide clear direction, and build trust with staff, administrators, and stakeholders. Participants will leave with concrete strategies to lead with confidence, reduce misunderstandings, and create a more aligned and motivated team.</p>	203
7:00-9:00	Welcome Reception	Hotel Hot Springs

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Monday, March 9th

9:00-9:45	<p>PLE Meredith Mannix - Arkansas Child Nutrition Learn how to correctly calculate your weighted average price, understand your options for meeting equity requirements, and avoid common mistakes that can lead to compliance issues. Whether you're running the numbers for the first time or looking for a refresher, this session will help you approach PLE with clarity and confidence.</p>	205
9:00-9:45	<p>How the International Dysphagia Diet Applies to Schools Nancy Dill - Arkansas Child Nutrition This session explores the International Dysphagia Diet Standardisation Initiative (IDDSI) framework and how it applies in the school nutrition setting. Learn how to interpret dietary orders from medical professionals, understand the IDDSI texture levels, and adapt your menus and food preparation methods to safely accommodate students with dysphagia.</p>	204
9:00-9:45	<p>Managing Your Money, One Meal at a Time Sheila Chastain - Arkansas Child Nutrition Strong nutrition programs start with strong finances. This session covers budgeting basics, tracking food and labor costs, and making purchasing decisions that keep your program financially healthy. Learn how to read your financial reports, spot opportunities for savings, and build long-term sustainability without sacrificing meal quality.</p>	203
10:00-10:45	<p>Grant Writing Alicia Landry - AR SNA President This session will provide a practical overview of identifying grant opportunities, aligning proposals with funder priorities, developing clear project goals, and building a realistic budget.</p>	205
10:00-10:45	<p>Surviving the Administrative Review Courney Erick - Arkansas Child Nutrition Administrative reviews don't have to be stressful. This session prepares you for what to expect before, during, and after the review process. Learn which records and documentation to have ready, the most common findings and how to avoid them, and tips for keeping your program in continuous compliance so review day is just another day in your operation.</p>	204
10:00-10:45	<p>How to Clean a Kitchen Callie Farish A clean kitchen is the foundation of food safety, compliance, and operational excellence. This session provides a practical, step-by-step overview of effective kitchen cleaning procedures, including daily, weekly, and deep-cleaning routines. Participants will review proper chemical use, equipment sanitation, HACCP alignment, and strategies for training staff to maintain consistent standards.</p>	203
11:00-11:45	<p>Why It Matters Where You Purchase Sheila Chastain - Arkansas Child Nutrition Not all purchasing decisions are created equal. This session covers federal procurement requirements for school nutrition programs, including why where and how you buy matters for compliance. Learn about approved purchasing methods, proper vendor selection, documentation requirements, and common procurement pitfalls that can put your program at risk.</p>	205
11:00-11:45	<p>Added Sugar in the NSLP and SBP Samantha Grey - Arkansas Child Nutrition This session breaks down the updated USDA standards, what counts as added sugar, how to read labels, and the implementation timeline. Get practical tips for evaluating your menus and making product swaps</p>	204