

2019 MTSNA

Annual Conference

June 24th - 27th



Back to Our Roots
Planting Seeds

Keynote Speaker:
Sioux Chef Sean

Online Registration:
www.mtsna.org

Location:
Billings Hotel & Convention Center

Back to Our Roots Planting Seeds



Conference Highlights

Monday

Registration
Begins @ 4:30 p.m.
Meet & Greet Open House
Begins @ 6:00 p.m.

Tuesday

Opening Ceremony & General Session
w/Sioux Chef Sean Sherman
Sponsored by MT No Kid Hungry

Breakout Sessions
Silver Spoon Awards Luncheon
Vendor Show

Wednesday

FULL DAY Classes
Nutrition 101
8hr ServSafe
Kitchen & Garden Tour

HALF DAY Classes
Banquet
Awards Presentation
Installation of Officers
50/50 Drawing and Auction

Thursday

Team Up for Success

Closing Session

We have some great days planned for you, designed to enhance your professional development and meet your social networking needs. Please join us in June!

-Salley Young, MTSNA President

Hotel Information:
Billings Hotel Convention Center
1223 Mallowney Lane Billings, MT 59101
PHONE: 406-248-7151 | TOLL FREE: 800-537-7286
<https://billingshotelmt.com/>
Ask for the MTSNA rate when booking.

Conference Questions??
Contact Louise Chandler: montanaweez@gmail.com or 406.544.7419

Credit Cards are the **ONLY** Payment Accepted

Wednesday

Workshops: Full Day or Morning/Afternoon

Full Day	Morning and/or Afternoon
<p>Nutrition 101 A Taste of Food and Fitness (8-hour training) This course qualifies for SNA core course certification level 1.</p> <p>8hr ServSafe The ServSafe Manager Certification verifies that a manager or person-in-charge has sufficient food safety knowledge to protect the public from foodborne illness.</p> <p>CarteWheel Menuing program by invitation from OPI Pilot.</p> <p>Kitchen & Garden Tour <i>Cost \$25 25 Max</i></p> <p><u>Back by popular demand</u> Visit local school kitchens and gardens in the Billings area.</p>	<p>Armed Intruder Training Billings Police Depart presents methods for preparing for an armed intruder.</p> <p>Baking with Ennis Superstars <i>25 Max</i> Single dough, multiple uses, whole grain magic!</p> <p>Chef Neal Chef Neal will help us look inside and outside the box in menu planning and getting the most out of our dollars.</p> <p>HACCP Refresher + School Food Safety Update Learn the basics of creating and/or updating a School Food Safety HACCP Plan.</p> <p>Help ~ I'm a New Director This class is good for New Directors, Managers, & Head Cooks looking to learn and refresh the skills needed for meeting all current regulations and requirements for nutrition programs. Taught by OPI Staff ~ bring your questions!</p> <p>It's Farm to School Thyme <i>30 Max</i> Explore how schools can encourage adventurous eaters, provide engaging learning experiences, and promote and improve school meals and snacks through farm to school and Montana Harvest of the Month.</p> <p>Kitchen Safety This class will review injuries most frequently experienced in school kitchens and discuss ways to prevent them. Our risk managers (a/k/a safety geeks) will teach you ways to work smarter, not harder.</p> <p>Managing Personalities & Conflict In this course, we will learn about the differences in each of the five most recent generations and the impact they have on workplace relationships.</p> <p>Montana Cook Fresh <i>20 Max</i> This workshop will provide participants with the culinary skills and resources to efficiently prepare whole fresh fruits, vegetables, and legumes.</p> <p>Self Defense Class <i>35 Max</i> The #1 factor in effective self defense is dealing with the fear and adrenaline rush that naturally arises in a stressful situation.</p> <p>Sysco Tour & Spice it up Class <i>20 Max</i> Giving a look inside one of the largest food distributor's warehouse, along with all the steps that are taken to ensure the food quality and safety of our food.</p> <p>Trauma Detection Class Basics of how to implement trauma informed care in the work setting with both, provide you with some at-risk indicators and human trafficking red flags.</p>



Conference Pricing

Credit Cards Only

	Full Conference	Daily Rate
Early Bird ~ MTSNA Member Only	\$170	
~ Early Bird Pricing Option Ends May 1st ~		
MTSNA Member	\$185	\$100
Non-Member	\$235	\$185
Onsite Registration	\$285	\$235

CONFERENCE SCHOLARSHIPS AVAILABLE

MTSNA offers two \$500 scholarships to members.
If your District doesn't pay for you to come to the
MTSNA summer Conference, apply today!

Deadline to apply is May 1st

Winners will be announced and awarded by May 15.
Applications found at <http://www.mtsna.org/scholarships.html>



~ Great Rate for Members ~

We are offering a great Early Bird rate for our members until May 1st. Become a member and register today to save \$65.

Professional development is a must for all school nutrition professionals. The USDA requires the following annual training hours: **Program Director – 12 Program Manager – 10**

Staff working more than 20 hours – 6 Staff working less than 20 hours – 4

Conference provides the opportunity to fulfill these requirements in four days!

Visit with your superintendent about the advantages your district will gain by sponsoring your membership. Emphasize all of the benefits that the School Nutrition Association offers, including the cost savings. Membership in SNA provides professional development, networking opportunities, and industry-specific resources to help support your school nutrition program and career. The benefits of being an SNA member are endless. There are two types of membership: Individual and District-Owned. You can educate your superintendent that the Individual Membership is connected solely to one person. The District-Owned Membership (SDM) is designed to benefit both the district and the individual. Your school pays the dues on your position and if you leave the membership transfers to your replacement. Visit www.mtsna.org to become a member or renew your SNA membership.

Membership Questions??? call Ellen at 406-334-0821