

Healthy Kids, Healthy Programs Summit

Sponsored by the Massachusetts Department of Elementary and Secondary Education and The John C. Stalker Institute of Food and Nutrition.



www.johnstalkerinstitute.org

May 24, 2016

Breakfast & Registration BEGIN AT 7:00 A.M.

Summit from 8:00 A.M. TO 3:30 P.M.

Welcome to the Healthy Kids, Healthy Programs Summit aimed at promoting healthy students and healthy school nutrition programs.



The John C. Stalker Institute
of Food and Nutrition
AT FRAMINGHAM STATE UNIVERSITY

The Certificate of Attendance will be available upon completion of the online evaluation which you will receive via email at the end of each day of the Summit.

MAY 24, 2016

Healthy Kids, Healthy Programs Summit

AGENDA

TIME	EVENT	LOCATION
7:00 A.M.	Registration and Continental Breakfast	
8:00 A.M.	Welcome Robert Leshin, MPA <i>Acting Director, Office for Food and Nutrition Programs, Massachusetts Department of Elementary and Secondary Education</i> Karen McGrail, MEd, RD, LDN <i>Director, The John C. Stalker Institute of Food and Nutrition</i>	BALLROOM
8:30 A.M. TO 9:30 A.M.	Morning Keynote Leading Engagement: Transforming Your Human Capital One Employee at a Time Lori Coakley, PhD <i>Professor of Management, Bryant University</i> Why is employee engagement creating such buzz in the business world? What is employee engagement, and are your employees engaged? How can you lead this transformation and capitalize on your employees' potential, one employee at a time? SUGGESTED LEARNING CODES: 3210, 3440	BALLROOM
9:45 A.M. TO 12:00 P.M.	Breakout Sessions SEE LEARNING TRACKS & ROOM LOCATIONS BELOW	
12:15 P.M.	Buffet Lunch	
12:45 P.M. TO 1:45 P.M.	Lunch Keynote Address Leadership in the Kitchen: Moving Towards a Culture of Ongoing Learning Gloria Santa Anna, MSc, Director Sonia Lindop and Jacob Carter, Doctoral Candidates <i>Massachusetts Training, Evaluation and Research Initiative of the Labor/Management Workplace Education Program</i> In a fast paced environment where your attention is divided in many directions, sometimes the development of kitchen staff as a team is left behind. As the leader of your school nutrition team, discover theoretical concepts and practical tools to move towards a culture of ongoing learning, trust and healthy communication. SUGGESTED LEARNING CODES: 3210, 3430, 4140	BALLROOM
2:00 P.M. TO 3:30 P.M.	Breakout Sessions SEE LEARNING TRACKS & ROOM LOCATIONS BELOW	
3:30 P.M. TO 6:00 P.M.	SNA of Massachusetts Reception REGISTRATION REQUIRED	BALLROOM

Whole School, Whole Community, Whole Child - BREAKOUT ROOM 101

Learn to build, maintain, and sustain partnerships to strengthen your school nutrition program.

9:45 A.M. TO 12:00 P.M.

Partnerships to Strengthen Your Wellness Advisory Committee and Policies

Linda Fischer, MEd, RD, LDN, Educational Specialist, Office for Food and Nutrition Programs, Massachusetts Department of Elementary and Secondary Education

Panel includes:

- *Wellness Policy - Jill Carter, EdM, MA, Executive Director, Health and Wellness Department, Boston Public Schools*
- *Shape Up Somerville - Lauren Mancini, RD, SNS, School Nutrition Director, Somerville Public Schools and Lisa Robinson, MPH, RD, Shape Up Somerville Director, City of Somerville Health and Human Services Department*

SUGGESTED LEARNING CODES: 3230, 4150

2:00 P.M. TO 3:30 P.M.

Partnerships to Improve Student Health and Promote Your School Nutrition Program

Panel includes:

- *Blackstone Afterschool Cooking Club - Jeanne Sheridan, SNS, School Nutrition Director, Blackstone Millville Regional School District and Rachel Oliveira, Cook, Frederick W. Hartnett Middle School, Blackstone, MA*
- *UMass Extension - Andrea Gulezian, MEd, RD, LDN, Project Leader, SNAP-Ed, Southeast Region, UMass Extension Nutrition Education Program and Amy Branham, MS, RD, LDN, SNAP-Ed Multi-Level Specialist, UMass Extension Nutrition Education Program*
- *ChildObesity 180 / Billion Mile Race - Daniel Schultz, MS, RD, Project Administrator*
- *Playworks - Jon Gay, Interim Executive Director*

SUGGESTED LEARNING CODES: 3230, 4120

Procurement - BREAKOUT ROOM 102

Discover strategies to maximize resources within your school nutrition program, strengthen your regulatory knowledge, and explore best practices in procurement.

9:45 A.M. TO 12:00 P.M. & 2:00 P.M. TO 3:30 P.M.

Procurement: The 30,000 Foot View

Peter McLoughlin, MBA, Financial Management Section Head, Office for Food and Nutrition Programs, Massachusetts Department of Elementary and Secondary Education

SUGGESTED LEARNING CODE: 2430

The Procurement Process: Planning, Awarding, Monitoring

Panel

SUGGESTED LEARNING CODES: 2430, 3220

Food Service Management Companies Procurement

Bridget Ziniti, MEd, Educational Specialist, Office for Food and Nutrition Programs, Massachusetts Department of Elementary and Secondary Education

SUGGESTED LEARNING CODE: 2460

Building Human Capital - BREAKOUT ROOM 103

Discover strategies to enhance employee engagement and promote effective communication in the workplace.

9:45 A.M. TO 12:00 P.M. & 2:00 P.M. TO 3:30 P.M.

Building Employee Engagement and Fostering Effective Communication

Lori Coakley, PhD, Professor of Management, Bryant University

Dive deeper into employee engagement with Lori as she builds off her keynote presentation. Learn simple techniques to improve employee engagement and discover your employees' triggers, strengths and desired competencies. Build a personal employee plan to enhance and sustain engagement.

SUGGESTED LEARNING CODES: 3210, 3440, 4140

Resource Tables

9:30 A.M. TO 2:00 P.M. IN THE FOYER

Move Your Learning into Action!

Remember to complete your action plan and apply what you have learned at the Summit in your school district.

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Tools You Can Use

Take advantage of these time-saving online tools designed for schools in Massachusetts! All tools have been created by The John C. Stalker Institute of Food and Nutrition to meet the Massachusetts School Nutrition Standards for Competitive Foods and Beverages and the USDA Smart Snacks, whichever is stricter.

A-List

A list of approved school vending and snack products updated weekly and re-evaluated annually.

MassNETS

A tool for schools to evaluate if a pre-packaged snack item meets the state and federal nutrition standards.

Recipe Tool

An easy-to-use recipe analysis tool for schools to analyze, share, save and print recipes.

ALL TOOLS ARE AVAILABLE AT WWW.JOHNSTALKERINSTITUTE.ORG

