

# 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](http://www.johnstalkerinstitute.org)

**May 25, 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 25, 2016

## Healthy Kids, Healthy Programs Summit

### AGENDA

TIME	EVENT	LOCATION
7:00 A.M.	<b>Registration and Continental Breakfast</b>	
8:00 A.M.	<b>Welcome</b> Mitchell D. Chester, EdD <i>Commissioner, Massachusetts Department of Elementary and Secondary Education</i>	BALLROOM
8:30 A.M. TO 9:30 A.M.	<b>Morning Keynote</b> <b>Successful School Meals: Strategies to Increase Selection and Consumption</b> Juliana Cohen, ScM, ScD <i>Adjunct Assistant Professor of Nutrition, Harvard T.H. Chan School of Public Health</i> What does the latest research reveal about how to successfully increase selection and consumption of healthier school meals? Learn about Smarter Lunchrooms techniques, collaborations with professional chefs, best practices from successful schools and connections between school meals and the 2015 Dietary Guidelines for Americans. SUGGESTED LEARNING CODES: 1310, 3230, 4160	BALLROOM
9:45 A.M. TO 12:00 P.M.	<b>Breakout Sessions</b> SEE LEARNING TRACKS & ROOM LOCATIONS BELOW	
12:15 P.M.	<b>Buffet Lunch</b>	
12:45 P.M. TO 1:45 P.M.	<b>News You Can Use and Recognition Ceremony</b> Robert Leshin, MPA <i>Acting Director, Office for Food and Nutrition Programs, Massachusetts Department of Elementary and Secondary Education</i> Aleshia Hall-Campbell, PhD, MPH <i>Acting Executive Director, Institute of Child Nutrition</i> SUGGESTED LEARNING CODES: 3200, 3230, 3260	BALLROOM
2:00 P.M. TO 3:30 P.M.	<b>Breakout Sessions</b> SEE LEARNING TRACKS & ROOM LOCATIONS BELOW	

## Move Your Learning into Action!

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

## 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 Improve School Meal Quality

Panel includes:

- *Chefs in Schools* - Justine Kahn, MS, Director of Food Education and Policy, Project Bread
- *Chefs Move to Schools* - Aleshia Hall-Campbell, PhD, MPH, Acting Executive Director, Institute of Child Nutrition, The University of Mississippi
- *Massachusetts Farm to School* - Simca Horowitz, MS, Eastern MA Program Director
- *Massachusetts Horticultural Society* - Hanna Traggis, Seed-to-Table Educator

SUGGESTED LEARNING CODES: 1130, 1230

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

### Partnerships to Increase Your Program Funding

Panel includes:

- *New England Dairy & Food Council* - Diane Krol, RD, LDN, Nutrition Specialist
- *Springfield Public Schools* - Timothy Gray, School Nutrition Director, & Mark Jeffrey, District Manager
- *Child Nutrition Outreach Program* - Rachel Garside, Outreach Coordinator
- *The Eos Foundation* - Christy Mach Dubé, Director
- *Salem Public Schools* - Deb Jeffers, School Nutrition Director
- *Action for Healthy Kids* - Jenny Rawns, MS, MPH, RD, Massachusetts State Coordinator

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.

### Local Procurement: Farm to School

Danielle Fleury, Farm to School Regional Lead, USDA Food and Nutrition Service's Northeast Regional Office

SUGGESTED LEARNING CODES: 1130, 2430

### Food Processor Procurement for USDA Foods

Marion Browning, MEd, Food Distribution Coordinator, Office for Food and Nutrition Programs, Massachusetts Department of Elementary and Secondary Education

SUGGESTED LEARNING CODES: 1170, 2430

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

### Food Collaboratives and Cooperatives - Are They Right for You?

Panel

SUGGESTED LEARNING CODE: 2450

### The Procurement Review - What to Expect

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

SUGGESTED LEARNING CODE: 3260

## Building Human Capital - BREAKOUT ROOM 103

Refresh your awareness of civil rights and the application to school nutrition. Explore strategies to engage employees in professional standards.

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

### Civil Rights - What You Need to Know

Stephen V. Miliano, Civil Rights Director, Northeast Regional Office USDA Food and Nutrition Service

An interactive Civil Rights training session addressing federal policy requirements and expectations of and for state and local agencies. Topics will include public notification and outreach, civil rights complaints and processes, and program accessibility for individuals with disabilities, including food sensitivities.

SUGGESTED LEARNING CODE: 3420

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

### Building Human Capital through Professional Standards

Holly Alperin EdM, MCHES, Nutrition Education & Training Coordinator and Sally Teixeira, Educational Specialist, Office for Food and Nutrition Programs, Massachusetts Department of Elementary and Secondary Education

Take a deeper look into the new Professional Standards regulation to enhance your understanding and explore strategies for engaging employees to meet the regulation through professional growth.

SUGGESTED LEARNING CODES: 3430, 3440

## Resource Tables

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

For presentation files please visit

[www.johnstalkerinstitute.org](http://www.johnstalkerinstitute.org)

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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](http://WWW.JOHNSTALKERINSTITUTE.ORG)



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