

Monday 8-Hour Trainings

7:00-3:30: ServSafe Manager Training (Ballroom) LIMIT 60 ATTENDEES COST: \$125 pp

MSU Extension, in cooperation with other certified instructors and agencies, is pleased to offer in-person food safety trainings and resources in accordance with state of Montana guidance. This class will help you earn your Food Safety Manager Certificate. This ServSafe certification is certified by the American National Standards Institute (ANSI). We will cover all topics related to food safety. At the end of this class, every participant will take an exam to become a Certified Food Safety Manager, pending a passing exam score.

7:00-3:30: Nutrition 101: A Taste of Food and Fitness (Parlor 1010) LIMIT 40 ATTENDEES

This course qualifies for SNA core course certification Level 1. This training provides a basic overview of nutrition, with an emphasis on the importance of balance in daily food choices and the inclusion of physical activity as a key component to good health. The training incorporates a variety of learning activities including short physical activity boosters.

7:00-9:00: Registration Set-Up

9:00-10:30 MTSNA Board Meet-Up

11:00-11:30 Lunch, Class Attendees Only

1:00-4:00: Registration, Main Lobby

3:00-4:00: Vendor Show, Buyers Only

4:00-5:30: Vendor Show, All Attendees

Tuesday General Session & Workshops

6:00-6:45: Yoga with ROCKSTAR & Past President Renata Nichols (Ballroom)

7:00-8:00: Registration (Main Lobby)

7:15-7:45: First Timer's Class (Ballroom) Patrice, Louise, Debe & Kate

8:00-10:00 General Session (Yellowstone-Bighorn Room)

10:00-10:15 Morning Break

10:15-10:45: General Session (Yellowstone-Bighorn Room)

10:45-11:45: Keynote: Joe Pettit, "Seeds to Success; the Power of Choices & Potential"

11:55-12:55 Indigenous Lunch—PROUDLY SPONSORED by MT-PECH

7:15-7:45: First Timer's Class (Ballroom)

Join MTSNA President Patrice O'Loughlin and MTSNA Board Members Louise Chandler, Debe Brady and Kate Huston for a fun, engaging overview of the MTSNA Conference. Louise Chandler will share how to navigate the conference app and Debe and Kate will share their school nutrition journeys. This class is an absolute MUST for First Timers!

10:45-11:45: Keynote; Seeds to Success: The Power of Choices and Potential

Join Joe Pettit in this insightful keynote as he delves into how planting three key seeds can enhance personal and organizational leadership success. With a background as a former school nutrition administrator, Joe draws upon his own challenges and triumphs as a leader to empower audiences to become stronger leaders themselves. He emphasizes the significance of self-discipline, self-care, and positive self-talk, leaving attendees with practical tools to cultivate their

own leadership potential. Get ready for a thought-provoking and transformative experience with "Seeds to Success: The Power of Choices and Potential".

11:55-12:55: Indigenous Lunch PROUDLY SPONSORED BY Montana Partnership to End Childhood Hunger (MT-PECH)

1:00-1:50: Offer vs. Serve, Meal Patterns & Production Records (Ballroom)

Whether you're new to school nutrition or want a refresher, come learn about the school lunch and breakfast meal patterns and offer vs serve. In this class we'll cover the requirements for this fundamental piece of the program and how to implement offer vs serve. We'll walk through example scenarios and discuss best practices.

1:00-1:50: Procurement Basics (Missouri Room)

Curious about the procurement process required in the K-12 school food service environment? Join us as we discuss the three purchasing thresholds, buy American provision, and standards of conduct. We'll also provide a procurement procedure template that will help get your school into compliance for your next review.

1:00-1:50: Simplify Slicing and Dicing (Yellowstone Room)

Come explore the wonderful world of kitchen tools and gadgets. A demonstration of small kitchen equipment will leave you knowing how to reduce your prep time, implement better portion control, and create eye-appealing and creditable garnishes.

1:00-1:50 Team United: How Our Differences Give Us Power (Bighorn Room)

In this dynamic workshop, Joe will help teams unlock the full potential of their unique strengths and differences. Attendees will gain valuable insights into their behavioral strengths, blind spots and communication preferences and learn practical strategies for improving team communication, developing stronger relationships, and creating a healthier workplace culture. The highlight of this session is a fun and enlightening breakout activity where attendees choose an animal based on similar characteristics. This activity has been a hit with past attendees, as it brings laughter and levity to the group while quickly developing awareness about themselves and others. Even those who struggle with seeing others' uniqueness in a positive light will benefit from this session.

1:00-1:50: Beginning Farm to School (Parlor 1010)

If you're interested in Farm to School but haven't had the time to explore its many programs, this is the class for you. We will demonstrate how to get started buying local ingredients, creating school gardens, and teaching F2S activities in the classroom.

1:00-1:50: Public Employee Retirement System, PERS (Parlor 1001)

Ready to Retire? DON'T DELAY! PLAN TODAY! Understand your PERS retirement benefit. If you're a PERS member, make plans to attend this important training. MPERA Education will be on hand to present an overview of your PERS retirement. Basic planning, the retirement process and resources will also be covered during this session.

1:00-1:50: How to Talk to Your School's Leadership About School Meals (Parlor 1009)

This session will help you understand the mindset and priorities of principals, superintendents, school boards, and district clerks. You will be given the tools to find your allies at the school and determine the best approach when talking to your school's leadership. With the goal of raising the importance of school meals, you will learn how to speak the same language as key school stakeholders and develop messages that will catch their attention.

1:00-1:50: Understanding Impact of School Meals on Kids' Mental Health and Their Ability to Succeed (Parlor 1018)

The food you provide changes students' school performance and influences their mental health. During this session, you'll gain a greater understanding of how the meals you prepare can raise or lower math and reading scores, increase or decrease bullying, and affect kids' rates of depression and anxiety, along with their physical health. Armed with this information, you can improve every student's chance of success in school and in life.

1:00-1:50: The Wonderful World of Kitchen Safety (Parlor 1030)

Please join Annette and Brenda as they take you on a journey through the wonderful world of kitchen safety. They will discuss safety issues they see in public schools and how to prevent and mitigate them, resources available to you and your staff for safety, and what to expect if you are visited by the Department of Labor and Industry.

2:00-2:50: Summer Food Service Program Rural Non-Congregate Meal Service Best Practices (Ballroom)

Did you know that serving summer meals in rural communities just got more flexible through non-congregate meal service? Non-congregate meals offer many options, such as serving breakfast and lunch together to-go, or providing multiple days-worth of meals for pick up at once. In this session, we'll discuss best practices for operating a non-congregate service at a Summer Food Service Program site. In addition to providing an overview of the rural non-congregate service model, we will be highlighting successful programs and exploring innovative implementations. Be prepared to share and take away new ideas to best serve your rural community!

2:00-2:50: Maintenance of Fund-12 & Resource Management (Missouri Room)

This session will be a high-level overview of the requirements of the non-profit school foodservice account (AKA 'Fund-12'). Topics will include: pricing of student and adult meals, tracking of adult meals, the Paid Lunch Equity tool, non-program revenue, net cash resource limits, equipment purchases, and MORE! Get ready for a fast-paced hour of finance management information for your program.

2:00-2:50: Sensational Salad Bars (Yellowstone Room)

This is not your Mama's carrot and celery salad bar. These salad bars will satisfy your weekly protein, fruit, and vegetable requirements on a daily basis. Your students will be eating the rainbow and not even know it.

2:00-2:50: Team United: How Our Differences Give Us Power (Bighorn Room) REPEAT

In this dynamic workshop, Joe will help teams unlock the full potential of their unique strengths and differences. Attendees will gain valuable insights into their behavioral strengths, blind spots and communication preferences and learn practical strategies for improving team communication, developing stronger relationships, and creating a healthier workplace culture. The highlight of this session is a fun and enlightening breakout activity where attendees choose an animal based on similar characteristics. This activity has been a hit with past attendees, as it brings laughter and levity to the group while quickly developing awareness about themselves and others. Even those who struggle with seeing others' uniqueness in a positive light will benefit from this session.

2:00-2:50: Harvest of the Month in Action (Parlor 1010)

The Montana Harvest of the Month (HOM) program showcases Montana grown foods in Montana schools. HOM is a perfect way to launch or grow a farm to school program, as it provides an easy framework to follow and ready-to-use materials. Come learn what two HOM superstars are doing in their schools.

2:00-2:50: Public Employee Retirement System (Parlor 1001) REPEAT

Ready to Retire? DON'T DELAY! PLAN TODAY! Understand your PERS retirement benefit. If you're a PERS member, make plans to attend this important training. MPERA Education will be on hand to present an overview of your PERS retirement. Basic planning, the retirement process and resources will also be covered during this session.

2:00-2:50: From Soup to Nuts: Maximizing Pilot Projects to Transform School Food Environments (Parlor 1009)

Join us for a dynamic session focused on the vital role of community partnerships and student input in transitioning school food environments to include more nutritious and culturally diverse meal options. Learn effective strategies for coordinating pilot programs and hear from other food service leadership dedicated to creating more nutritious and culturally diverse meal options in schools. This will be a participatory opportunity to share your best ideas and learn from others about initiatives happening in their schools. We will share practical tools for integrating student voices and finding partners in your school & community who can support you, starting with recipe development and extending throughout the school cafeteria transformation journey. From soup to nuts, learn how to maximize pilot initiatives to support school food system transformation.

2:00-2:50: MAPS Help Session; MT Agreement & Payment System Session (Parlor 1018)

Come with your questions for OPI SNP Staff: Submit your SY24-25 Application Packet or get assistance. Update your contact information in the MAPS Application Packet. Request Access to MAPS (MT Agreement & Payment System) and/or DCA (Direct Certification Application) for the determining official with a User Access Request Form (UAR). BRING LAPTOP if possible.

2:00-2:50: The Wonderful World of Kitchen Safety (Parlor 1030) REPEAT

Please join Annette and Brenda as they take you on a journey through the wonderful world of kitchen safety. They will discuss safety issues they see in public schools and how to prevent and

mitigate them, resources available to you and your staff for safety, and what to expect if you are visited by the Department of Labor and Industry.

3:00-3:50: Recipe Crediting (Ballroom):

Do you have recipes your students love, but are not sure how to credit them? You're in luck! This class will cover the basics of crediting your recipes for the required NSLP and SBP reimbursable meal components. Bring one or two of your most prized recipes as work time will be reserved at the end of the class, providing you the opportunity to credit and ask questions!

3:00-3:50: USDA Foods & DOD Fresh (Missouri Room)

What USDA Foods did your school request on the Annual Survey in February of 2024? What USDA Foods will be delivered to your school in the 202-2025 school year, and when? Do I need to allocate my USDA Foods order each month? What does allocate mean? What is DOD Fresh/FFAVORS & how do I order? How do I modify an order after I have submitted it? Bring your laptops to practice allocating the USDA Foods order in MAPS and get your questions answered.

3:00-3:50: Successful Scratch Cooking (Yellowstone Room)

Did you know that scratch cooking can help lessen the stress of fulfilling the weekly vegetable requirements, eliminate sodium issues, produce less food waste, and expose kids to new foods? Come learn from your peers about the benefits of scratch cooking. They'll share tips and tricks on how to prepare nutritious meals that students will love.

3:00-3:50: Local Foods for Less (Parlor 1010)

This class will dispel the myth that buying local is too expensive. From processing tricks to creative menu planning, we will demonstrate how to incorporate more local items into your menu and not break the bank.

3:00-3:50: Breakfast in the Classroom Panel Discussion (Parlor 1001)

Please join us for a panel discussion on creative breakfast serving models such as Breakfast in the Classroom (BIC). You will hear from school staff on program implementation and learn from their challenges and successes. There will be plenty of time for questions and answers so be sure to bring your input for a dynamic conversation!

3:00-3:50: TITAN Product Demo & Overview (Parlor 1009) Class is PENDING

Join TITAN – A LINQ Solution to learn more about how to use your TITAN package to the best of its ability and streamline your school food service experience. Speak with Implementation Consultants and learn how to improve your school nutrition program with TITAN!

3:00-3:50: Meal Counting & Claiming Requirements (Parlor 1018)

Schools must follow correct meal counting procedures for each meal service to receive reimbursement for meals served. Having accurate daily meal count procedures that identify a reimbursable meal at the Point of Service must also discreetly distinguish which meals/students

are claimed as free, reduced price, or full price. Adult meals, a la carte items, and second or partial meals are not reimbursable and must be accounted for separately. Daily edit checks are required. Schools must conduct Edit Checks to compare each school's daily counts of free, reduced price and paid lunches against the product of the number of children enrolled currently eligible for free, reduced price and paid meals, respectively, times an attendance factor to verify the accuracy of the meal claim before it is submitted for payment.

3:00-3:50: The Wonderful World of Kitchen Safety (Parlor 1030) REPEAT

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4:00-4:50 Breakout Sessions by School Class & Number of Students

Class C	0-100 Students	Ballroom	MTSNA Members Renata, Connie & Kaddi
Class C	101-300 Students	Missouri	MTSNA Members Tammy & Chandra
Class B	300-500 Students	Yellowstone	MTSNA Members Lisa, Dave & Jakob
Class A	500-700 Students	Bighorn	MTSNA Kate & Jay
Class AA	701+ Students	Boulder	MTSNA Louise, Debe & Patrice

Wednesday Schedule & Workshops

6:00-6:45: Yoga with ROCKSTAR & Past President Renata Nichols (Ballroom)

7:00-7:45: MTSNA Breakfast (Boulder-Stillwater)

7:00-8:00: Registration (Lobby)

Wednesday Morning Classes

8:00-12:00: New School Nutrition Director or Refresher Course (Ballroom)

This class is good for new directors, managers, or head cooks looking to learn or hear a refresher on program requirements. This class will cover the program requirements, documentation templates, and annual checklist of activities. This class will also discuss any updates for the 2024-25 school year. Taught by OPI Staff ~ bring your questions!

8:00-10:00: HACCP & Food Safety in Schools (Stillwater Room)

Dust off that large binder labeled HACCP and join us in a hands-on activity filled presentation. Learn more about HACCP prerequisites such as food safety SOPs (Standard Operating Procedures) and the seven step principles to implementing HACCP (Hazard Analysis Critical Control Point) in a school food service. Activities will include building and using a HACCP plan that applies to a school food service.

10:00-12:00: Baker Boy Baking Demonstration (Stillwater Room)

Learn proper baking techniques with Baker Boy's Whole Grain product lines. Proof and bake cinnamon rolls, donuts, subs, dinner rolls and hoagies. Look forward to a fun learning environment with captivating information!

8:00-10:00: DCA, Verification, CEP, Medicaid, FRAPP (Missouri Room)

Want to reduce your time and work in processing free & reduced applications? You can! Learn more about Direct Certification Application (DCA) and notifying families already directly certified of their meal benefit status so they do not also submit an application. Learn about Community Eligibility Provision or CEP, all students eat for free, and new lower Identified Student Percentage or ISP qualification. Learn more about the new Medicaid Free & Reduced Direct Certification. Best of all, opt into using and learn how the online Free & Reduced Application (FRAPP) can save you time in processing applications and sending out benefit letters.

10:00-12:00: New USDA Foods (Missouri Room)

Come learn our new program that we will be rolling out next year. Bring your laptops and learn how to order your USDA foods, complete a survey and much more in our new program.

8:00-10:00: “I Will Sit with You!” Native Wellness (Yellowstone Room) LIMIT 20 ATTENDEES

Self-care is often overlooked in the service industries. In this program we will learn about sweetgrass and each other. We will discuss how to better manage the many stresses of today's fast paced world. One of my favorite things to share!

10:00-12:00 Introduction to Indigenous Foods: A Hands-On Tasting & Learning Workshop (Yellowstone Room) LIMIT 20 ATTENDEES

Learn how to use Indigenous foods to create delicious recipes you can use at your school! Discover the culinary contributions of different Tribal Nations, while making a dish and then tasting it together. Join us to expand your knowledge around the history and culture of Native food ways.

8:00-10:00: More Thyme in the Kitchen! (Bighorn Room)

How to use Fresh Herbs to elevate your meals. Everyone probably has a rack of dried herbs in their kitchen, but it is so easy to use fresh, and the benefits are 3-fold! Fresh herbs add better flavor, make prettier garnishes and even add macronutrients.

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8:00-12:00: First Aid & CPR Training (Parlor 1010)

Learn what you need to know to give immediate care to a suddenly injured or ill person until more advanced medical personnel arrive and take over. Be prepared for a wide range of emergencies in your personal or professional life.

1:00-5:00: Food Allergies in School Nutrition (Parlor 1018) Subject to CANCELLATION with less than 25 participants.

Is it a requirement for schools to make meal modifications for students with disabilities/allergies? When is a medical statement required? We will answer these questions and more regarding special diets and meal modifications in school meals.

8:00-10:00: Grant Writing Made Easy! (Parlor 1030) LIMIT 25 ATTENDEES

Grant writing can be a scary process, but it doesn't need to be this way. In this hands-on workshop, you will learn everything you need to know to search for grants and how to complete grant applications. With the goal of creating stock language that you can easily modify and use at any time, we will walk through the process step-by-step and work with you, so you feel comfortable and confident with tackling the next grant opportunity on your own.

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8:00-12:00: FAST Self Defense Level 1 LIMIT 25 ATTENDEES (Parlor 1030)

From bullying to workplace disputes, jerks on the road to domestic violence situations, to actual self-defense against an attack – confrontation happens in our lives practically every day. Adrenal Stress Training teaches people how to deal with the emotions that often accompany confrontation. Our FAST Defense instructors teach students how to “flip the switch” and control their adrenal stress response in such a way that they will not be victimized.

Level 1 - In just 3 hours, our FAST Basics course will teach you:

- To recognize the warning signs of attack and avoid threatening situations before they become dangerous;
- How to avoid attackers by not looking like a victim;
- To use the power of your voice and body language (most confrontations and assaults can be stopped by a strong voice, good eye contact and body carriage);
- To find and utilize the power of your fear, not be paralyzed by it;
- And if all else fails, to protect yourself and your loved ones with simple, and effective FULL FORCE techniques to the attacker's vulnerable areas.

8:00-5:00: Farm to School Tour (OFFSITE) LIMIT 22 ATTENDEES The Montana Farm to School Team and Hardin Farm to School Specialist Elle Ross will lead you on a tour around Billings. Stops include an aquaponic greenhouse, gardens, and a meat producer, all of whom are F2S participants with area schools. **ALL DAY EVENT** with lunch provided. Bus will leave promptly at 8:00 from the Billings Hotel & Convention Center.

7:30-5:00 Montana Team Nutrition Cook Fresh Culinary Workshop (OFFSITE) LIMIT 18 ATTENDEES

Location: Billings West High School, Room 164, Family Consumer Science Room
2201 St. John's Avenue

This all-day culinary extravaganza will begin with a professional knife skills lesson. Then you'll dive into preparing tantalizing soups and salads with dressings that you'd think came from a fancy restaurant. Next, you'll prepare scrumptious grains and proteins that you'll enjoy eating for lunch. The afternoon will be full of baking magic with Cindy Giese.

Instructors: Peer Educators Cindy Giese, Robin Vogler and Kate Huston; Professional Chef Dirk Frickel, and Molly Stenberg, Montana Team Nutrition.

Registration is open to:

1. Attendees who have not previously attended a Team Nutrition Culinary Workshop within the last 2 years.
2. Attendees commit to attend the full day of culinary classes (AM and PM sessions)
3. Limit 1 attendee per school district.
4. Participants are responsible for their own travel to this off-site location.

Participants will attend the Cook Fresh workshop and the MTSNA conference free of charge. USDA Team Nutrition Grant funding will pay for the MTSNA conference registration fee for the first 20 people who register for Cook Fresh (first come, first served, up to 20 people).

The steps to register are:

1. Participant completes this questionnaire:

https://montana.qualtrics.com/jfe/form/SV_a4VirKz2c0DFHaC

and waits for approval from Montana Team Nutrition, Molly Stenberg will contact you.

2. Once approved, Team Nutrition will provide you with a Cook Fresh code to use within the online registration for the MT SNA Conference. This code will allow you to register for the MT SNA Conference free of charge.

3. Questions, contact Molly Stenberg cell phone 406-580-2729 or email stenberg@montana.edu

Wednesday Afternoon Classes

1:00-5:00: How to Prepare & Ace Your Administrative Review (Ballroom)

Roll up your sleeves and get ready – Is your school nutrition programs Administrative Review coming up? Do you want to learn how to ACE it? Join us for this comprehensive class to learn

how. We'll highlight program basics, discuss documentation requirements, relay the Administrative Review timeline, and identify important communications to watch for. Plus - bonus tips on how to prepare & streamline it all. *Please print and bring the identified materials (separate email will be sent after registration) for your AR binder - this class has hands-on activities to help you prepare!

1:00-3:00: Baker Boy Baking Demonstration (Stillwater Room) REPEAT

Learn proper baking techniques with Baker Boy's Whole Grain product lines. Proof and bake cinnamon rolls, donuts, subs, dinner rolls and hoagies. Look forward to a fun learning environment with captivating information!

1:00-5:00: *New Menu Planning & Production Record Tool & Cycle Menu Workshop (Missouri Room)

Bring your first month's menu ideas and hopefully a week's worth of your past production records and let's perfect your menu to meet meal pattern requirements and start your production record documentation. Cycle menus will also be discussed. This class sets you up for success! *If possible (not required), please bring your laptop to walk away with a completed planned menu & production records.

1:00-3:00: Legislative Action: Practice Makes Perfect! An In-Depth Look at How to Advocate! (Yellowstone Room)

A collaborative workshop with MT-SNA, MT-PECH, MT Farmer's Union, and the MT Chapter of the American Academy of Pediatrics. Learn from the experts! This is a unique opportunity where many lead policy groups in Montana come together to share different approaches to educate, advocate, and lobby. Discuss how you might like to get involved and build your comfort level by taking action on a policy level at your school, in your community, and at a state and federal level. In this workshop, we will learn the skills, watch how it plays out in real life, and then practice the skills in a safe space to boost your confidence. The workshop will also review SNA policy priorities, food bills to watch in the 2025 session, and how to look up bills in the Montana Legislature to prepare you for the 2025 legislative session.

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1:00-5:00: Feeding Kids' Hunger for Indigenous Culture-Literally! Hands-On Indigenous Cooking Class (Bighorn Room)

Join us for an immersive workshop that gives you a hands-on culinary experience and easy Indigenous recipes that you can integrate into your school meal program. You'll leave with your belly full of Indigenous food and your hands and mind full of new ways you can get started or offer more at your school. Plus, you'll be networking with your colleagues in culinary teams and learning how to work with teachers to build better class and school-wide activities that nourish the entire student body.

1:00-5:00: ServSafe 4 Hour Food Handler Training LIMIT 40 ATTENDEES (Parlor 1010) The Servsafe Food Handler Program is a complete solution that delivers consistent food safety training to employees. A Food Handler directly interacts with food, handling unpackaged food, food equipment, or surfaces that come into contact with food. They include waitstaff, cooks, food preparation personnel, dishwashers and bussers These individuals play a significant role in a facility's food safety by following (or not following) recommended hygiene and food handling practices. Paper and pencil bubble sheet test after instruction. Food Handler Training **DOES NOT FULFILL** ServSafe 8 Hour Manager Training Requirements!

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Thursday Events & General Session

6:00-6:45 Yoga with ROCKSTAR & Past President Renata Nichols (Ballroom)
6:45-7:45 Silver Spoon Breakfast PROUDLY SPONSORED by US FOODS
8:00-8:15 Welcome & Pledge of Allegiance

8:15-9:15 Karl Rosston, Suicide in Montana: Facts, Figures, Formulas for Prevention
9:15-9:25 Break
9:25-10:25 Karen Grosz, "Quiet Leadership"
10:25-11:00 Prize Giveaways & Farewell