

2018 MTSNA Conference: Serving Our Future												
	Canadian	Britain	American	Lewis	Clark	Montana	Alberta	Missouri	201	Tour Bus	GFHS South Campus	CMR HS
Monday, June 25												
4:00-6:00	Registration (Convention Center)											
6:00-8:00	Welcome Open House + Reception (Convention Center)											
Tuesday, June 26												
6:00-8:00	Breakfast + First Timer Welcome hosted by Louise Chandler, MTSNA Vice President (Dining Room)											
7:00-8:00	Registration (Convention Center)											
Morning	FULL DAY Nutrition 101 7:00am-4:00pm	FULL DAY ServSafe Materials Fee: \$100 7:00am-4:00pm	ServSafe Refresher Optional Book Fee: \$10 8:00pm-12:00pm	Alternative Menu Ideas 8:00am-12:00pm	FSD Basics 8:30am-11:30am		Basic Computer Skills Offsite @ GFC-MSU 8:30am-12:00pm	FULL DAY Kitchen + Garden Tour 9:00am-4:00pm	Knife Skills 8:30am-11:30am	Scratch Baking 8:30am-11:30am		
12:00-1:00	30 minute Boxed Lunch Provided Onsite		Boxed Lunch Provided Onsite				Boxed Lunch Delivered	SFSP Lunch @ East Middle School	Boxed Lunch Delivered	Boxed Lunch Delivered		
Afternoon	Nutrition 101 Continued	ServSafe Continued	First Aid/CPR/AED Materials Fee: \$80 1:00pm-4:00pm	Kitchen Safety 1:30pm-4:00pm	Veggie-licious! 1:30pm-4:00pm	Farm to School + Harvest of the Month 1:30pm-4:00pm	School Garden Harvest - Now What? Onsite: Room 201 1:00pm-4:00pm	Kitchen + Garden Tour Continued	Knife Skills 1:00pm-4:00pm	Scratch Baking 1:00pm-4:00pm		
4:00-4:45	Vendor Show - District Food Service Buyers ONLY											
4:45-6:00	Vendor Show											
Wednesday, June 27												
6:00-8:00	Breakfast (Dining Room)											
7:00-8:00	Registration (Convention Center)											
8:00-9:30	General Session: Chef Ann Cooper! + OPI Cook Fresh Award (Convention Center)											
9:45-10:35	Armed Intruder Training	Alternative Breakfast	Cafeteria Design and Equipment + Smarter Lunchroom Techniques	Electronic Production Records	Know Me, Know You	SNA - What They Do For You	Dancing with Your School Board					
10:45-11:35		Baking with Chef Jean Luc	Making Healthy Happe in School Meals	Menu Planning Round Table	Know Me, Know You	Purchasing Tips and Tricks	Dancing with Your School Board					
11:45-1:15	FSA Silver Spoon Luncheon + MTN Announcements + Parade of Aprons (Convention Center)											
1:25-2:15	Stress Management	Super Baking with Ennis Superstars	Reducing Plate Waste	Food Allergies and Intolerances	USDA Foods	PERS	HACCP Refresher + Food Safety					
2:25-3:15	Stress Management		Successful Salad Bars	Create an Herb Garden	Spice It Up!	F2S + Harvest of the Month	MAPS					
3:20-4:10	Peer Group Networking 1	Peer Group Networking 2	Peer Group Networking 3	Peer Group Networking 4	Peer Group Networking 5	Peer Group Networking 6						
5:00-8:30	Banquet + Awards + Auction (Convention Center)											
Thursday, June 28												
6:00-8:00	Breakfast (Dining Room)											
8:00-8:30	Team Up Introduction											
8:30-9:30	Special Guest: Great Falls Mobile Feeding Bus											
8:30-10:00	Team Up Panel Discussion: Engaging Students in Meal Service											
10:00-10:15	Break											
10:15-11:15	Breakouts + Goal Setting											
	1	2	3	4	5	6						
11:15-12:00	Closing Session + Prizes											
Regional Map for Peer Group Networking	<p>The map displays Montana divided into six regions for peer group networking. Region 1 (yellow) includes Lincoln, Flathead, Sanders, Lake, and Missoula counties. Region 2 (blue) includes Glacier, Teton, Chouteau, Cascade, and Judith Basin counties. Region 3 (light blue) includes Hill, Blaine, Phillips, Valley, Daniels, and Sheridan counties. Region 4 (green) includes Beaverhead, Granite, Powell, Broadwater, Park, and Yellowstone counties. Region 5 (orange) includes Fergus, Wheatland, Hill, Yellowstone, and Big Horn counties. Region 6 (brown) includes Garfield, McCone, Richland, Dawson, Prairie, Wibaux, Custer, Fallon, and Carter counties.</p>											