

Date and time	Class name
<b>June 23, 2025</b>	
8:00-5:00	ServSafe® Food Manager Training and Certification
	Nutrition 101.
11:00-4:00	Registration
11:00-4:00	Create Tantalizing Tastes on your Tray!
12:00-1:00	Boxed lunches for 8 hour courses and MTSNA Board members
1:00-3:00	Master Your Food Budget, part 1
3:00-5:00	Master Your Food Budget, part 2
1:00-5:00	How to Ace your OPI Administrative & Procurement Reviews
	Menu planning & Production records
	Here Comes the SUN (bucks) – systems will make your programs shine
	ServSafe Food Handler
	Montana Native Plant and Community Garden tour
	NATIFS - Indigenous Cooking Class.
4:30-5:00	Vendor Show Buyers Only
5:00-6:30	Vendor Show

Date and time	Class name
<b>June 24, 2025</b>	
7:00-8:00	Registration
7:00-8:00	Breakfast in hotel
7:15-7:45	First Timers Class
8:00	MTSNA Welcome to conference
8:00-8:30	Pledge Allegiance, Drum circle, history of land we're on
8:30-8:50	SNA President - Welcome
8:50-9:00	
9:00-10:20	Updates
10:20-10:45	Stretch and Activity
10:45-11:45	Keynote speaker
11:45-12:55	Indigenous Lunch
1:00-3:00	Recipe Crediting
	Menu Planning Made Easy with Health-e Pro Software
	Indigenous Foods on your Menu
	The Wonderful World of Grants!
1:30-4:30	Simplify Slicing and Dicing
3:00-5:00	Sourcing Montana Ingredients for School Meals: Soft Launch of Abundant Montana's Farm to Wholesale Map
	Summer Food Service Program Rural Non-congregate Panel
	Creating Good Eating Habits & Flavor Profiles for All Ages. Ask the MD, RD, and Chef!
	USDA Foods & DOD Fresh
1:00-5:00	New FSD/Refresher
	Here Comes the SUN (bucks)
	Montana Native Plant and Community Garden tour
5:00-	Dinner on your own

Date and time	Class name
<b>June 25,2025</b>	
7:00-8:00	<u>Breakfast</u>
8:00-9:00	<u>Suicide in Montana; Facts, Figures, and Formulas for Prevention</u>
9:00-9:30	<u>Stretch and Activity</u>
9:30-10:30	<u>Lightning Talks / school videos</u>
10:30-10:50	Break
10:50-11:40	Get to Know Your Food – How to Read a Food Label
10:50-11:40 11:45-12:55	The Wonderful World of Kitchen Safety
	Procurement & Buy American
	Summer Food Service Program
	Why Teaching Kids How to Grow and Cook Food Matters
	Rural School Networks: Working Together, Sharing Recipes, Seeing Other Kitchens, Making Life Easier, & Getting Food for Less
	Farm 2 School lunch
1:00-1:50	Retirement
1:00-1:50 2:00-2:50	Mastering the Meal Pattern
	<b>Producer Partnership - Bringing Local Protein to the Lunchroom.</b>
	Accurate Meal Counting/Edit Check
	USDA Foods/DOD
	Taste Tests in the Cafeteria
	Beyond the Lunch Line: Branding & Promoting your School Nutrition Programs
2:00-2:50 3:00-3:50	<b>Just Talk About It! To get what you need, your school leaders need to hear from YOU.</b>
	Offer VS Serve
	Combating Food Waste in School Nutrition
	Flavor with Fresh Herbs
	Social Media Influence on School Lunch
3:00-3:50 4:00-5:00	All things Snacks: Smart Snacks, FFVP, ASP
	School Wellness Policy
	<b>Tea Making and Infused Waters</b>
	Sensational Salad Bars
	<b>Community Collaboration to Grow Harvest of the Month</b>
	Breakout sessions by school size
5:30	Banquet