

Learning Session Descriptions:

Wednesday August 12th

Keynote Christie White

Serving the Secret Sauce Daily: How Applying the Franchise Model Drives Daily Consistency, Productivity and Efficiency. One Program, Many Wins-

Time: 9am-10am

Location: Ballroom

School Nutrition is the largest restaurant chain in the country, serving millions of students every day—yet too often, kitchens operate as separate programs instead of one unified system. The result? Inefficiency, inconsistent menus, lack of accountability, staff frustration, inventory challenges and affected participation. This session gives Directors the proven steps to apply the “Franchise Approach” and streamline every kitchen in their program to be ONE program. Streamlining is how the most successful franchises have stood the test of time. With clear processes, accountability, and repeatable systems, Directors can improve efficiency, strengthen staff retention, and deliver consistent results across all sites. Because Directors can’t be in every kitchen daily, these proven steps create a framework that drives consistency and excellence throughout the program. Participants will leave equipped to transform kitchens Into ONE program.

Breakout Session 1

DOE: Michele Bisbee

Cycle Menus and Production Records: Streamlining Documentation for Compliance and Efficiency

Time: 10:15am-11:15am

Location: Old Town Hall Meeting Place

This training is designed for school nutrition professionals responsible for menu planning, meal production, and program compliance within the National School Lunch Program (NSLP). Participants will learn how to effectively develop and manage cycle menus and complete production records in a way that meets federal and state requirements while reducing administrative workload.

Full Plates Full Potential

Making America Healthy Again in Schools - Preparing for the Future of School Nutrition

Time: 10:15am-11:15am

Location: Ballroom

What changes may be coming for school meals in Maine and across the country? This session by Full Plates Full Potential (and TBD nutrition directors) will explore emerging federal nutrition priorities, anticipated updates to the nutrition guidelines, and potential implications for school nutrition programs. Session participants will learn how to stay informed, engage stakeholders in their communities, and prepare for future policy and program shifts.

Breakout Session 2

Christie White

Master the Menu you have- Commercial Equipment Skills that Drive Daily Success

Time: 11:30am-12:30pm

Location: Ballroom

This session is designed for anyone who works in or oversees a school kitchen, including kitchen staff, managers, and program leaders. It provides clear, tangible guidance on how to properly use commercial kitchen equipment—convection, steam, combi, and holding equipment—to support daily menu execution. Rather than introducing new menus or equipment, this session focuses on mastering the menu you already serve by mastering the equipment you already have. Participants learn how equipment settings, timing, and workflow directly impact food quality, consistency, efficiency, and staff confidence during service. By strengthening commercial equipment skills, teams can reduce errors, improve holding and service flow, and consistently execute menus as intended. This session builds daily success now, creating a strong foundation to reach the menu and program you want tomorrow.

Panel of School Nutrition Directors

What's on the Tray? Making Every Meal Appealing, Reimbursable and Safe

Time: 11:30am-12:30pm

Location: Old Town Hall Meeting Place

Build your school meal knowledge while tackling a variety of topics in this interactive session. Learn how to increase participation with food presentation. Can you identify a reimbursable meal? Food Safety- make sure you are serving your students safely!

Breakout Session 3

Maine Farm & Sea to School Network

Farm & Sea to School: Building Connections Between Cafeterias, Classrooms and Communities

Time: 1:30pm-2:30pm

Location: Ballroom

Join the Maine Farm & Sea to School Network for an interactive session highlighting current farm and sea to school initiatives, resources, and success stories from across the state. Participants will explore practical strategies for increasing local food procurement and strengthening connections between nutrition programs, educators, students, and Maine's food producers.

DOE: Sarah Platt

Making Procurement Make Sense

Time: 1:30pm-2:30pm

Location: Old Town Hall Meeting Place

Procurement doesn't have to be intimidating. At its core, procurement is simply the process of making fair, transparent, and informed purchasing decisions. This session is designed to take the mystery out of procurement and break it down into practical, understandable steps. Participants will gain a clearer understanding of procurement fundamentals, why the process matters, and how it supports successful school meal operations.