



**SNACT Winter Warm up
January 9, 2024
Aqua Turf Club, Plantsville CT**

8:00-9:00: New Directors Roundtable

A tailored roundtable designed for new and up-and-coming School Nutrition Directors, aimed at exploring and tackling the complexities of the USDA School Meal Programs. This interactive session serves as a platform for in-depth discussions on the various challenges and obstacles faced when managing Child Nutrition Programs.

Led by: Allison Calhoun-White RD, Coordinator, Food Distribution Program, Connecticut State Department of Education (CSDE), **Monica Pacheco**, RD, Education Consultant, Connecticut State Department of Education (CSDE) and **Patrick Garmong**, Associate Director of Culinary Education & Training, ICN (Institute of Child Nutrition)

1 CEU Key Area: 3 Administration Code: 3000

9:00 – 9:30: Breakfast and Welcome -for all registered attendees!

Kristina Roberge, Food Service Coordinator Groton Public School & SNACT President

9:30- – 10:30: Managing your USDA Foods Program

This session will give you the tools you need for your USDA Foods program!

Presentors: Allison Calhoun-White RD , Monica Pacheco, RD

1 CEU Key Area: 3 Administration Code: 3000

10:30-10:40 Break

10:40-11:40 Flavor Development

Embark on a culinary adventure with Chef Patrick Garmong from the Culinary Institute of Child Nutrition as we delve into a journey of taste. Engage in a hands-on discovery session where you'll discern the five fundamental flavors and their synergistic relationships. Furthermore, we'll explore the aromatic world of herbs and spices, mastering the art of utilizing them to elevate the quality of your dishes.

Presenter: Patrick Garmong

1 CEU Key Area:1 Nutrition Code 1000

11:40 11:50: Break

11:50-12:50 Recipe Standardization

This interactive workshop will guide attendees through the method of recipe standardization, using the USDA Recipe Standardization Guide tailored for School Nutrition Programs as the instructional material. The workshop will start with an exploration of the Three-Phase method for standardizing recipes, which encompasses an examination of the essential elements that make up a standardized recipe. By the end of the session, attendees will have a solid understanding of the steps needed to craft recipes that are precise and user-friendly for Child Nutrition Programs.

Presenter: Patrick Garmong

1 CEU Key Area:1 Nutrition Code 1000

12:50-1:00 Closing & Intro to the Show

1:00 - 4:00: Industry ShowAgenda

1 CEU Key Area: 2 Operations Code: 2000

Total CEU Credits:

With new director session: 4 for the conference, plus 1 for USDA Foods Show (5 total)

Without new director session: 3 for the conference, plus 1 for USDA Foods Show (4 total)

Agenda is subject to change

Commodity Calculators are on our website at:



