



Institute 2011
In the Heat of Change!

School Food Service Institute 2011

August 3 and 4, 2011
G.H. Cook Campus Center - New Brunswick, NJ

School Nutrition Programs are in the forefront of national attention. Join us as we explore the changes and face up to challenges set before us to provide healthy, delicious, low cost meals to our state's children!

Wednesday, August 3, 2011 - DAY ONE

- 7:30 am** **Registration - Light Breakfast**
- 8:30 to 8:45 am** **Welcome**
Douglas Fisher, Secretary of Agriculture, NJ Department of Agriculture
Rose Tricario, Director, Division of Food and Nutrition, NJ Department of Agriculture
- 8:45 to 10:15 am** **Reauthorization: Embracing the Healthy, Hunger-Free Kids Act**
Understand the regulatory changes to School Nutrition Programs
Staff, Division of Food and Nutrition, NJ Department of Agriculture
- 10:15 to 10:30 am** **Break**
- 10:30 to 11:45 am** **Using Fresh Produce CAN Work in Your Schools!**
"Breaking Out the Prep" - easy, time-saving fresh produce handling and preparation techniques; effective time management and storage tricks and tips
Dr. Robert Dell'Amore, Chef (with Ms. Elaine Medin)
- 11:45 to 12:00 pm** **Salad Bars to Schools Initiative**
Understand the program that will provide funding for salad bar equipment—part of Mrs. Obama's "Let's Move" initiative
MaryAnne Ellsworth, ShapingNJ
- 12:00 to 1:00 pm** **Healthy Lunch**
- 1:00 to 2:00 pm** **Healthier US School Challenge—How to Succeed!**
Hear from the NJ winners on how they met the challenge, and succeeded, so you can too!
Food Service Director PANEL: Deborah Zee (Voorhees), Michele Feliciano (Old Bridge), and Jeff Hanaway (Manchester)
- 2:00 to 3:30pm** **Kid-Friendly Recipes Using Jersey Fresh ... and Vegetarian, Too!**
Be amazed by these delicious salt, butter and sugar-free recipes for healthy flavorful dishes featuring Jersey Fresh fall produce that kids will love!
Dr. Robert Dell'Amore, Chef (with Ms. Elaine Medin)

CONCURRENT SESSIONS

- 10:30 to 3:30 pm** **School Food Service 101, Part 1**
For management personnel new to the business of school food service.
Staff, Division of Food and Nutrition, Department of Agriculture
- 9:00 to 11:30 am** **Food Safety Certification Exam**
Free exam will be administered for staff with previous food safety training - to receive certification as required by the NJDHSS for Risk 3 schools.
Janet Celi, NJ Department of Agriculture

Thursday, August 3, 2011 - DAY TWO

- 7:30 am** **Registration** - Light Breakfast
- 8:30 to 9:30 am** **Spotlight on Whole Grains**
Do you really know what "whole grains" means; what products really meet this requirement?
Sherri Cirignano, Rutgers University, Cooperative Extension of Warren County
- 9:30 to 10:30 am** **USDA Foods—How to Best Utilize Them to Help Your Bottom Line**
Direct from the warehouse, or allocating entitlement to processing—how to decide what will work in your setting, to use every dollar you are entitled to, and keep your costs down!
Jackie Thomas and Janet Celi, NJ Department of Agriculture
- 10:30 to 10:45am** **Break**
- 10:45 to 12:00pm** **What's on the Plate Counts!**
United we stand for healthy food costs—proper management and understanding of pricing, overhead costs and inventory can result in big savings.
Janet Celi, NJ Department of Agriculture
- 12:00 to 1:00pm** **Healthy Lunch**
- 1:00 to 2:15pm** **So You Say the Child Has a Food Intolerance/Allergy ...**
Skit and interactive session provides insight on food service intervention with students who have food issues.
Staff, Division of Food and Nutrition, Department of Agriculture
Daryl Minch, Rutgers University, Cooperative Extension of Somerset County
Christene DeWitt Parker, NJ Department of Education
- 2:15 to 3:30pm** **"Stepping Up" to the Challenges: Bringing it Back Home**
Join us in a lively jeopardy game to wrap up what's new, what's changing, and how to be a success "back at the ranch."
Staff, Division of Food and Nutrition, Department of Agriculture

CONCURRENT SESSIONS

- 8:30 to 2:00 pm** **School Food Service 101, Part 2**
For management personnel new to the business of school food service.

- \$50 - BOTH DAYS \$30 - ONE DAY (choose one) _____ Wed, 8/3 _____ Thurs, 8/4
- School Food Service 101, Part 1 Food Safety Certification Exam School Food Service 101, Part 2

COURSE CODE **LF0408HA12**

PHONE
(732) 932-9271

FAX
(732) 932-8726

MAIL
Registration Desk,
NJAES - OCPE,
Rutgers, The State
University of NJ,
102 Ryders Lane, New
Brunswick, NJ 08901

ONLINE
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