

SNAM 2012 ANNUAL CONFERENCE  
& INDUSTRY EXPO

REGISTRATION & PROGRAM INFORMATION

# DISCOVER THE TREASURES THAT AWAIT YOU

**NOVEMBER 9-11, 2012**  
**GRAND TRAVERSE RESORT & SPA**  
**ACME, MICHIGAN**



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# DISCOVER THE TREASURES THAT AWAIT YOU

Ahoy Mate! It's time for the School Nutrition Association of Michigan's (SNAM) Annual Conference and Industry Expo. This year we have a treasure chest full of education, entertainment and energy! Your conference committee has developed an outstanding line up of speakers, topics and activities.

Ali Vincent will share her story on how she conquered life's challenges and achieved her personal goals. Learn how you can meet your lifestyle goals too! Then on Sunday, Jill Jayne will show you an entertaining and effective way to teach nutritional values through song and group interaction.

Our Industry Expo show floor will feature several new prod-

ucts and services, designed to make your job easier and help comply with the new federal regulations. Our varied individual sessions give you multiple options to select the topics that benefit you most! As always, we are offering Statewide Training Sessions as a prelude to the Conference.

Register today! Select your sessions on the enclosed registration form and return it to SNAM with your payment. Or, if you prefer online registration and payment, visit [www.michigansna.org](http://www.michigansna.org). Don't miss out on this golden opportunity! Attend the SNAM Annual Conference and Industry Expo and discover your treasure chest of educational jewels!



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# KEYNOTE PRESENTATIONS

## SATURDAY, NOVEMBER 10

ALI VINCENT, *BIGGEST LOSER* CHAMPION



Vivacious and dynamic, Ali Vincent was the “one to watch” on Season 5 of TV’s most popular reality show, *The Biggest Loser*. She won the competition while viewers of the show watched her amazing transformation from overweight and discouraged to fit and inspiring.

As a nationally and internationally ranked synchronized swimmer, Ali Vincent never thought she would have a weight problem. She was a competitive athlete! Ali readily admits that when she

gave up swimming, she never replaced that activity with anything else. She had rarely really worked out in a gym and had never incorporated new activities to keep her life active. Gradually, by adding five pounds at a time, after thirteen years Ali tipped the scales at 234 pounds. Only 5’ 5”, she says now that she had lost control and wasn’t completely sure how to get it back.

She had considered applying for *The Biggest Loser* but didn’t complete the application. It was only when she appeared at a local casting call did she fully set her sights on winning *The Biggest Loser*. Once she was determined, there was nothing stopping her.

With determination, a positive outlook, and a commitment to her goals, even when she was voted off the show, Ali Vincent lost 112 pounds and became the first female *Biggest Loser*.

Throughout the show’s episodes, it was apparent that Ali’s personal philosophy resonated with people and inspired them to set new goals for their life. Now, Ali Vincent, tours the nation as a celebrity spokesperson and stars in the TV show *Live Big With Ali Vincent* on the *Live Well Network*, inspires audiences around the world by speaking and writing about her experience and personal philosophy, “Believe it. Be it.”



## SUNDAY, NOVEMBER 11

JILL JAYNE, MS, RD, ROCK STAR NUTRITIONISTS



Jill is the creator of the live rock ‘n roll nutrition show *Jump with Jill*, the accompanying audio CD *Get Me Goin’*, and the *Nutrition Rock Invasion* teacher toolkit. With the show’s growing popularity, Jill personally casts and trains a Jill army to perform *Jump with Jill* around the country. Jill’s original music and video productions have led her to the White House to meet Michelle Obama and a 2011 Grammy nomination consideration for Best Children’s Album.

*Jump with Jill* has been performed for over 170,000 kids across the United States and Europe and has been featured in national media outlets including NPR, *Sprout PBS*, *The Washington Post*, *Nickelodeon’s Parents Connect*, and industry trade publications.

Jill’s knack for rock ‘n roll nutrition is the result of her experience as a musician and credentials in nutrition. Jill spent years as a mainstream recording artist with her rock band *Sunset West* including appearances on *The Vans Warped Tour* and the *American Idol* spin-off *The Next Great American Band* on FOX. Jill’s stage credits also include off-Broadway actress, *Radio Disney DJ*, sketch comedy music writer and performer and jazz pianist. In addition to being an accomplished musician, Jill is a registered dietitian with a master’s degree in nutrition education from Teachers College Columbia University and a bachelor’s in nutrition and theater from Penn State University. Before becoming a professional Rockstar Nutritionist, Jill was writer, producer and host of the nationally-syndicated, nationally-acclaimed children’s nutrition news program *What’s in the News* for PBS and a New York City public school teacher.



**JUMP  
WITH JILL**

# SCHEDULE OF EVENTS

## THURS., NOVEMBER 8

### PRE-CONFERENCE

**8:30 a.m. – 5:00 p.m.**

School Meals Program  
Requirements Training *(Part 1)*

**10:00 a.m. – 4:30 p.m.**

Nutrition — 180 *(Part 1)*

**10:00 a.m. – 4:30 p.m.**

ServSafe® — 132 *(Part 1)*

## FRI., NOVEMBER 9

### PRE-CONFERENCE

**8:30 a.m. – 3:00 p.m.**

School Meals Program  
Requirements Training *(Part 2)*

**8:30 a.m. – 12:30 p.m.**

Nutrition — 180 *(Part 2)*

**8:30 a.m. – 3:30 p.m.**

ServSafe® — 132 *(Part 2)*

**1:30 p.m. – 3:30 p.m.**

ServSafe® Examination — 134

**1:00 p.m. – 4:00 p.m.**

Meeting Children's Special  
Needs — 190

**1:00 p.m. – 4:00 p.m.**

Verbal  
Communication — 141

### ANNUAL CONFERENCE & INDUSTRY EXPO

**12:00 p.m. – 9:00 p.m.**

Registration

**3:00 p.m. – 4:00 p.m.**

Networking: Get to Know  
the New Faces at MDE  
*(Directors Only, bring questions  
and meet the MDE staff)*

**5:30 p.m. – 7:15 p.m.**

Private Preview Reception  
*(Directors only with Brokers)*

**7:30 p.m. – 9:00 p.m.**

Opening General Session

## SAT., NOVEMBER 10

**6:30 a.m. – 7:00 a.m.**

Zumba

**7:00 a.m. – 6:30 p.m.**

Registration Opens

**7:00 a.m. – 8:00 a.m.**

Breakfast Buffet

**8:00 a.m.**

Fuel Up to Play

**8:15 a.m. – 9:30 a.m.**

Keynote Presentation:  
Ali Vincent, *Biggest Loser*  
Champion

**9:45 a.m. – 10:45 a.m.**

Education Breakout Sessions

**10:45 a.m. – 11:00 a.m.**

Refreshment Break

**11:00 a.m. – 12:00 p.m.**

Industry Expo Open  
*(Directors Only)*

**11:00 a.m. – 12:00 p.m.**

Education Breakout Sessions

**12:00 a.m. – 2:00 p.m.**

Industry Expo Open

**2:15 p.m. – 3:15 p.m.**

Education Breakout Sessions

**3:30 p.m. – 4:30 p.m.**

Education Breakout Sessions

**6:00 p.m. – 6:30 p.m.**

Networking

**6:30 p.m. – 10:30 p.m.**

Treasure Island Dinner  
Reception and Live  
Entertainment

*Wear your tropical attire!*

## SUN., NOVEMBER 11

**6:30 a.m. – 7:30 a.m.**

Workout/Fitness

**7:00 a.m. – 7:30 a.m.**

Devotional Services

**7:30 a.m. – 8:30 a.m.**

Breakfast Buffet

**8:30 a.m. – 9:00 a.m.**

Annual Meeting

**9:00 a.m. – 10:30 a.m.**

Keynote Presentation: Jill  
Jayne, Rock Star Nutritionists

**10:30 a.m.**

Farewell Drawings



**LOOKING FOR RESOURCES? STOP BY OUR EDUCATION ROOM ON FRIDAY OR SATURDAY AND YOU WILL FIND A WEALTH OF INFORMATION.**

# PRE-CONFERENCE

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You can earn CEUs for pre-conference sessions if you are certified prior to the start of the conference. All Statewide Training classes require a complete Statewide Training Registration Form located at [www.michigansna.org](http://www.michigansna.org). Registration fees for pre-conference sessions are separate from the Annual Conference and Industry Expo. Please note, lunch is not provided for pre-conference sessions.

## THURSDAY, NOVEMBER 8

**8:30 a.m. – 5:00 p.m.**

### SCHOOL MEALS PROGRAM REQUIREMENTS TRAINING (PART 1 OF 2)

*Michigan Department of Education Staff*

The staff of the Michigan Department of Education, School Nutrition Programs Unit are pleased to announce a two-day training for food service directors. This comprehensive training is for new food service directors or for those who desire a review of the National School Lunch Program, School Breakfast Program, and Special Milk Program. The training will cover items the director/coordinator must know to be in compliance with all program requirements. Training manuals will be provided to all participants.

*Registration code P001*

**MEMBERS FREE!**

**NON-MEMBERS FREE!**

**10:00 a.m. – 4:30 p.m.**

### NUTRITION — 180 (PART 1 OF 2)

*Gloria Bourdon, Director Health Safety & Nutrition Service*

*Retired from Genesee Intermediate School*

Learn essential nutrition facts and understand the Dietary Guidelines for Americans. Required for SNA Certification.

*Registration code P180*

**MEMBERS \$35**

**NON-MEMBERS \$85**

**10:00 a.m. – 4:30 p.m.**

### SERVSAFE® — 132 (PART 1 OF 2)

*Chuck Wolford, Food Service & Purchasing Consultant*

*Wayne RESA*

ServSafe® is a food safety certification program sponsored by the National Restaurant Association Education Foundation. It meets local, state, and national certification requirements.

*Registration code P132*

**MEMBERS \$125**

**NON-MEMBERS \$175**

## FRIDAY, NOVEMBER 9

**8:30 a.m. – 3:00 p.m.**

### SCHOOL MEALS PROGRAM REQUIREMENTS TRAINING (PART 2 OF 2)

**8:30 a.m. – 12:30 p.m.**

### NUTRITION — 180 (PART 2 OF 2)

**8:30 a.m. – 3:30 p.m.**

### SERVSAFE® — 132 (PART 2 OF 2)

**1:30 p.m. – 3:30 p.m.**

### SERVSAFE® EXAMINATION — 134

The ServSafe® food safety certification program is recognized by more jurisdictions than any other manager food safety program. ServSafe® course training is recommended before the examination.

*Registration code P134*

**MEMBERS \$60**

**NON-MEMBERS \$80**

**1:00 p.m. – 4:00 p.m.**

### MEETING CHILDREN'S SPECIAL NEEDS — 190

*Amy Klinkoski MS, SNS, Nutrition Services Coordinator*

*Grand Rapids Public Schools*

Understand the laws and regulations that require accommodations for feeding children with special food and nutrition requirements.

*Registration code P190*

**MEMBERS \$25**

**NON-MEMBERS \$75**

**1:00 p.m. – 4:00 p.m.**

### VERBAL COMMUNICATION — 141

*Lynna Hassenger, Director of Food & Nutrition Services*

*Okemos, Haslett and Williamston Public Schools*

Discover ways to create a climate of open communication and use of effective speaking and listening methods.

*Registration code P141*

**MEMBERS \$25**

**NON-MEMBERS \$75**

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## MICHIGAN DEPARTMENT OF EDUCATION CO-SPONSORSHIP

Co-sponsorship of a conference by the Michigan Department of Education assumes the active participation of Department of Education staff in the planning and development of the agenda. No person shall be denied the opportunity to participate on the basis of race, color, religion, national origin or ancestry, age, sex, marital status or disability. The conference facility must meet federal and state accessibility standards. Commercial products or services displayed or presented as a part of the conference are not considered endorsed by the Michigan Department of Education.

# EDUCATION SESSIONS

## SATURDAY, NOVEMBER 10

**9:45 a.m. – 10:45 a.m.**

### USING SOCIAL MEDIA IN SCHOOL MEAL PROGRAM

*Nick Drzal, Manager School Nutrition Programs, Michigan Department of Education and Timothy R. Throne, Executive Director of Strategic Initiatives & Technology, Oxford Community Schools*

Social media is a fantastic low cost way to brand your program, market to customers, and tell your story — before someone else does it for you. Learn how other directors are tapping into IT departments and how you can too. In addition, learn how Michigan Team Nutrition, SNA's [www.traytalk.org](http://www.traytalk.org), and USDA's social media resources can help you succeed in creating a successful social media game plan.

[Registration code 101](#)

### BUILDING BRIDGES BETWEEN STAFF & STUDENTS

*Dave McNamara, TN Chef/Trainer and Amy Klinkoski MS, SNS, Nutrition Services Coordinator, Grand Rapids Public Schools*

Take some time to cross over the serving line and hear what students have to say. Build a sales attitude to increase participation.

[Registration code 102](#)

### MENU PRODUCTION RECORDS

*Gloria Zunker, Consultant, School Nutrition Programs Michigan Department of Education*

This session explains the importance of using food production records for menu planning and communication. These records provide a valuable history for future reference, help identify trends, evaluate what works well with customers, and indicate what changes need to be made. During State reviews these records demonstrate that your meals comply with program requirements. This session also introduces the updated Michigan Department of Education production record template.

[Registration code 103](#)

### MAKING SENSE OF HEALTHY, HUNGER-FREE KIDS ACT

*MDE Panel Discussion with Howard Leikert, Supervisor, School Nutrition Programs, Michigan Department of Education and Chuck Wolford, Food Service & Purchasing Consultant, Wayne RESA*

Join the MDE for a panel discussion on what we have learned so far from the six cent review process that began in October. Share pitfalls and success stories from around the state.

[Registration code 104](#)

### NUTRITION: SEEING THE FOREST THROUGH THE TREES

*Dr. Tom Rifai, Medical Director of Metabolic Nutrition & Weight Management*

*St. Joseph Mercy Oakland Hospital*

Dr. Tom Rifai will simplify nutrition concepts towards understanding the most critical factors, as noted in the new US 2010 dietary guidelines: practical ways to avoid excess calories, saturated fat and salt/sodium and focus on how to enjoy healthier food choices without “willpower” and how (and why!) to still *enjoy, occasional, indulgences.*

[Registration code 105](#)

**11:00 a.m. – 12:00 p.m.**

### KNIFE HANDLING SKILLS

*Chef Speaker/Trainer TBD*

Do you cringe when you see an employee or fellow staff member grab that kitchen knife improperly? Join us in this session for tips and lessons on proper knife handling that will make your kitchen safer.

[Registration code 201](#)

### BREAKFAST SOLUTIONS!

*Monica Coulter, Chef, General Mills and Herman Moore, Detroit Lions Alumnist*

*Sponsored by UDIM*

Looking for new ways to get students to eat breakfast? Wondering how to meet the new breakfast nutrition standards? Join General Mills Chef Monica Coulter and Detroit Lion's Alumni Herman Moore as they create smoothies and parfaits that will have students lining up for breakfast. Don't miss out on this interactive session and prize giveaways!

[Registration code 202](#)

### MENU PRODUCTION RECORDS

*Gloria Zunker, Consultant, School Nutrition Programs Michigan Department of Education*

This session explains the importance of using food production records for menu planning and communication. These records provide a valuable history for future reference, help identify trends, evaluate what works well with customers, and indicate what changes need to be made. During State reviews these records demonstrate that your meals comply with program requirements. This session also introduces the updated Michigan Department of Education production record template.

[Registration code 203](#)

# EDUCATION SESSIONS

## **NUTRITION: SEEING THE FOREST THROUGH THE TREES**

*Dr. Tom Rifai, Medical Director of Metabolic Nutrition & Weight Management  
St. Joseph Mercy Oakland Hospital*

Dr. Tom Rifai will simplify nutrition concepts towards understanding the most critical factors, as noted in the new US 2010 dietary guidelines: practical ways to avoid excess calories, saturated fat and salt/sodium and focus on how to enjoy healthier food choices without “willpower” and how (and why!) to still *enjoy, occasional, indulgences.*

[Registration code 204](#)

## **HOW DO I FEED MY GLUTEN-FREE STUDENTS?**

*William Olund, Chef & Owner  
Willy O's Pizza & Grille*

William Olund, “Willy O”, won the Las Vegas International Pizza Challenge in 2010 for the “Best Pizza in America”. He was 2nd in the world against 23 countries with his gluten-free pizza — Smokey Cajun Shrimp. This was an open competition for crust ingredients, so he won against “regular” crust pizza. Oland also hosts segments on TV-13 *Take Five* and presented at the 2012 International Pizza Expo on gluten-free pizza.

[Registration code 205](#)

**2:15 p.m. – 3:15 p.m.**

## **FINANCIAL MANAGEMENT BENCHMARKS**

*Lynna Hassenger, Director of Food & Nutrition Services  
Okemos, Haslett and Williamston Public Schools*

Learn sound financial benchmarks to keep your program balanced and revenue producing. Walk away with financial resources you can use when you get back home.

[Registration code 301](#)

## **KITCHEN MATH MADE EASY**

*Dave McNamara, TN Chef/Trainer*

Participants will sharpen their pencils and learn easy techniques for computing weights and measures; recipes changes; and tools for measurement.

[Registration code 302](#)

## **TAKE YOUR CAREER TO THE NEXT LEVEL WITH SNA CERTIFICATION**

*Linda Eichenberger, SNS  
Oak Hills School District*

Have you ever wondered how the SNA Certification Program could enhance your professional image? Or perhaps you're curious about how the distinction of being certified might advance your career prospects? It's time to stop wondering and start knowing! This session will highlight the value of this critical professional development program and provide direction for beginning the certification process or taking it to the next level.

[Registration code 303](#)

## **MARKETING YOUR PROGRAMS**

*Tracey Martinek, Shop-Owner and Lead Designer  
The Artworks Shop*

Want ideas on how to communicate the new meal requirements? Let The Artworks Shop show you creative ways to get the message out! School Lunch professionals have the ongoing dilemma of how to explain to students the complicated (& involved!) requirements of the program. The Artworks Shop has the tools to create the mandated interactive “eat right” program. The *Build A Tray* program is in tandem with the *Offer Versus Serve* and *MyPlate* programs.

[Registration code 304](#)

## **IT'S A TREASURE! USDA FOOD BUYING GUIDE!**

*Marie McNamara, Food Service Consultant  
Macomb ISD*

The Food Buyers Guide is designed to help you purchase the right amount of food and to determine the specific contribution each food makes to the meal pattern. No longer will you have to guess “Is a petite banana ¼ or ½ cup contribution?” or “How many pounds of romaine lettuce do I order for 125 1-cup servings?”. This tool will work for you.

[Registration code 305](#)

## **FOOD, FRIENDS, AND FUN: SUMMER FOOD SERVICE PROGRAM**

*Bryan Van Dorn, Consultant, School Nutrition Programs, Michigan Department of Education and Carolyn Thomas, Food System Navigator, United Way*

Learn about successful programs around the state, best practices, and how you can participate in the 2013 Summer Meals Program! There will also be an opportunity to speak with an experienced sponsor.

[Registration code 306](#)

# EDUCATION SESSIONS

**SATURDAY, NOVEMBER 10, 2012** *(continued)*

**3:30 p.m. – 4:30 p.m.**

## MAKE THE NUTRITION STANDARDS WORK FOR YOU WITH FARM TO SCHOOL

*Colleen Matts, Farm to Institution Specialist*

*Center for Regional Food Systems, Michigan State University*

Did you know that Michigan is the second largest producer of dry beans in the country? Or that spinach and other dark green vegetables can be grown throughout the winter here in hoopouses? The diversity and availability of Michigan-grown foods may be greater than you think! In this session, you'll learn how to find, purchase and use local foods that can help you meet the new federal nutrition standards for school meals while supporting Michigan farmers.

*Registration code 401*

## SPICE UP YOUR LIFE AND THE MEALS OF YOUR STUDENTS

*Speaker TBD*

*Tones Spices*

How do you turn mundane into magnificent?! Too much of the same thing is boring and discourages participation. In this session you will learn how to spice up ordinary dishes to give more life and vitality to your meals! Learn the nutritional value of spices and how to vary their application to find multiple options for everyday meals!

*Registration code 402*

## RETIREMENT UPDATES

*Speaker TBD*

*Michigan Office of Retirement Services*

What are your retirement goals? How will you achieve them? How will the 2012 Retirement Reform Act for active members affect you? Did you know our pension payment system is going electronic in 2013? Bring your questions to this interactive session hosted by the Michigan Office of Retirement Services.

*Registration code 403*

## HIDDEN TREASURES FOR EVERY DIRECTOR: WEBSITES

*Team Nutrition and MDE Panel Discussion with Nick Drzal, Manager School Nutrition Programs, Michigan Department of Education*

With so many excellent resources at your fingertips it is hard to know which ones are the best. This session will highlight some of the most relevant resources you and your staff can use right now. Examples: USDA's *School Day Just Got Healthier* Toolkit is a collection of resources to help prepare everyone for the changes to school meals this school year. Hear what Michigan directors are doing to meet the new meal pattern through Michigan Team Nutrition's YouTube videos at [www.youtube.com/user/miteam-nutrition1](http://www.youtube.com/user/miteam-nutrition1).

*Registration code 404*

## WHAT TO EXPECT ON A FOOD SAFETY INSPECTION

*Vern Johnson, REHS Supervisor*

*Environmental Health Bureau, Kalamazoo County*

Obtaining a school food safety inspection is a program requirement. This session will cover common food safety violations found in Michigan schools and how to avoid them, as well as critical updates to the Michigan Food Law recently adopted. In addition, a local public health inspector will offer his expert opinion on these violations, expectations of foodservice managers, suggestions for training opportunities with staff, and opportunities to collaborate with your health inspector for positive outcomes for all Michigan students served school meals.

*Registration code 405*

**3:30 p.m. – 5:00 p.m.**

## EFFECTIVE UTILIZATION OF YOUR USDA FOOD ENTITLEMENT DOLLARS

*Cheryl Schubel, Supervisor, Food Distribution*

*Michigan Department of Education*

Cheryl will discuss the USDA Foods (commodities) program in Michigan including the new USDA Foods carryover policy and its impact on manufacturer's inventory balances for School Year 2012-2013. They will also discuss USDA Processed Foods including various pass-through values and how to track balances.

*Registration code 406*

# ACCOMMODATIONS

## GRAND TRAVERSE RESORT AND SPA

100 Grand Traverse Village Boulevard  
Acme, MI 49610  
www.grandtraverseresort.com

### GROUP RATES

Reservations must be made by October 17, 2012 in order to guarantee the group rates listed below.

Hotel Guest room..... \$99

Tower Guest room..... \$129

### ONLINE RESERVATIONS

Go to [www.grandtraverseresort.com](http://www.grandtraverseresort.com) and enter code "SNAM2012" on the Group Reservations Section.

### TELEPHONE RESERVATIONS

Call 1.800.968.7352 and mention School Nutrition Association of Michigan to receive the discounted rate.

## RESORT AMENITIES

- Wireless High-Speed Internet Access
- 2 Indoor & 2 Outdoor Pools
- 4 Outdoor & 3 Indoor Hot Tubs
- Indoor Water Playground
- Spa & Salon
- 100,000 Square-foot Fitness & Tennis Center
- Complimentary Airport Shuttle
- Cub House - Licensed Day Care Center
- Pet Accommodations
- Marketplace
- Gallery of Shops
- 5 Restaurants & Lounges
- In-room Dining
- Winter Activities & Rental Equipment
- Business Center
- 86,500 sq. ft. of Meeting Space



# REGISTRATION FORM



Please complete one form per individual and return with payment by October 15, 2012.

First Name \_\_\_\_\_ Last Name \_\_\_\_\_

School District \_\_\_\_\_ SNAM Membership No. \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone \_\_\_\_\_ Cell \_\_\_\_\_

Email \_\_\_\_\_

SNA Certified  Yes  No First SNAM Conference?  Yes  No  Yes, I would like to volunteer for the Conference.

Position  Retired  General School Staff  School Manager  Authorized Buyer  
 District Director  Industry Partner  Other \_\_\_\_\_

Special Needs \_\_\_\_\_

Dietary Restrictions  Vegetarian  Allergy \_\_\_\_\_

## CONFERENCE PACKAGES

	<b>EARLY</b> <small>(Through 10/1/12)</small>	<b>REGULAR</b> <small>(10/2/12 Through 11/1/12)</small>	<b>EXTENDED</b> <small>(11/2/12 &amp; After)</small>
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**FULL CONFERENCE** Full conference package includes education sessions, trade show, Fri. reception, Sat. breakfast, Sat. dinner & entertainment and Sun. breakfast.

<input type="checkbox"/> Member: Full Conference Fri, Nov 9 – Sun, Nov 11	\$140	\$155	\$170
<input type="checkbox"/> Non-Member: Full Conference Fri, Nov 9 – Sun, Nov 11	\$185	\$210	\$260

**INDUSTRY EXPO** Industry expo package includes entrance to the expo only. Does not include meal functions or education sessions.

<input type="checkbox"/> Member: Industry Expo Sat, Nov 10	\$40	\$40	\$55
<input type="checkbox"/> Non-Member: Industry Expo Sat, Nov 10	\$85	\$85	\$85

## ADDITIONAL MEALS

<input type="checkbox"/> Friday Welcome Reception	\$25	Qty _____	<input type="checkbox"/> Saturday Breakfast	\$25	Qty _____
<input type="checkbox"/> Saturday Dinner & Entertainment	\$50	Qty _____	<input type="checkbox"/> Sunday Breakfast	\$25	Qty _____

## EDUCATION SESSIONS

**PRE-CONFERENCE** Pre-conference registration fees are in addition to conference registration fees. See page 5 of the conference brochure for more information.

<b>THURS., NOVEMBER 8</b>				<b>FRI., NOVEMBER 9</b>			
<input type="checkbox"/> Member: P001	FREE	<input type="checkbox"/> Non-Member: P001	FREE	<input type="checkbox"/> Member: P134	\$60	<input type="checkbox"/> Non-Member: P134	\$80
<input type="checkbox"/> Member: P180	\$35	<input type="checkbox"/> Non-Member: P180	\$85	<input type="checkbox"/> Member: P190	\$25	<input type="checkbox"/> Non-Member: P190	\$75
<input type="checkbox"/> Member: P132	\$125	<input type="checkbox"/> Non-Member: P132	\$175	<input type="checkbox"/> Member: P141	\$25	<input type="checkbox"/> Non-Member: P141	\$75

**SAT., NOVEMBER 10** Indicate only one session for each time slot that you will be attending. Saturday education sessions are included in the full conference package.

9:45–10:45 a.m.	<input type="checkbox"/> 101	<input type="checkbox"/> 102	<input type="checkbox"/> 103	<input type="checkbox"/> 104	<input type="checkbox"/> 105	
11:00–12:00 p.m.	<input type="checkbox"/> 201	<input type="checkbox"/> 202	<input type="checkbox"/> 203	<input type="checkbox"/> 204	<input type="checkbox"/> 205	
2:15–3:15 p.m.	<input type="checkbox"/> 301	<input type="checkbox"/> 302	<input type="checkbox"/> 303	<input type="checkbox"/> 304	<input type="checkbox"/> 305	<input type="checkbox"/> 306
3:30–4:30 p.m.	<input type="checkbox"/> 401	<input type="checkbox"/> 402	<input type="checkbox"/> 403	<input type="checkbox"/> 404	<input type="checkbox"/> 405	<input type="checkbox"/> 406 (3:30–5:00 p.m.)

## PAYMENT METHOD

Total \$ \_\_\_\_\_  Check payable to SNAM enclosed  Visa  MasterCard  Discover  American Express

Credit Card No. \_\_\_\_\_ Exp Date \_\_\_\_\_ CSV Code \_\_\_\_\_

Name on Card \_\_\_\_\_ Signature \_\_\_\_\_

**CANCELLATION POLICY:** A processing fee of \$50 will be charged for all registrations cancelled on or before October 31, 2012. No refunds will be given for registrations cancelled after October 31, 2012. Substitutions are welcome.

