

2025 Virtual Fall Workshop		
7:45 - 8:00	Waiting Room Opens	
8:00 - 8:10	Opening Statement from WSNA, Instructions for Breakout Rooms	
	<b>DIRECTORS &amp; SUPERVISORS</b>	<b>KITCHEN MANAGERS &amp; STAFF</b>
8:10 - 9:10	<b>Bringin PB&amp;J Back! A New Look at Managing Allergies</b>  <i>See how districts are reintroducing peanut butter and jelly while strengthening collaborative approaches to managing food allergies safely.</i>	<b>Boosting your Tech Confidence</b>  <i>Build your comfort and skills with the technology tools used daily in school nutrition programs.</i>
9:10 - 10:10	<b>Making Difficult Budget Decisions</b>  <i>Learn strategies to navigate shrinking budgets, balance competing priorities, and make tough financial choices that keep your program sustainable.</i>	<b>Cooks Talk: The Reality of Scratch Cooking</b>  <i>Hear directly from Washington kitchen staff about the challenges and rewards of preparing meals from scratch.</i>
10:10 - 10:20	Wellness Break	
10:20 - 11:20	<b>Farm to School Resources for the New &amp; Returning Grantee</b>  <i>Gain practical tools, funding insights, and best practices to strengthen or launch your district's Farm to School initiatives.</i>	<b>Merchandising in School Meal Programs</b>  <i>Learn simple strategies to make school meals more appealing and engaging for students.</i>
11:20 - 12:20	<b>From Policy to Practice: Navigating the new Buy American Provisions</b>  <i>Understand the latest USDA Buy American requirements and walk away with practical steps to ensure compliance in your purchasing and procurement practices.</i>	<b>Who Made that Rule?</b>  <i>From USDA regulations and state laws to local health districts, school district policies, and even bargaining agreements, discover how the rules guiding your daily work come from multiple sources.</i>
12:20 - 1:20	OSPI Updates & Resources	
1:20 - 1:30	Closing Statements from WSNA	