

**Saturday March 10, 2012**

7:30 – 10:00	Registration - Main Gallery			
7:30 – 8:45	Breakfast Buffet - Main Gallery			
8:45 – 9:30	Opening Ceremony Installation of officers with Ariane Maori Shanley- NW Regional Director Santiam 1-3			
9:30 – 10:25	Dayle Hayes – Sponsored by Oregon Dairy Council School Meals Make It Happen Santiam 1-3			
10:30 – 1:00	Food and Equipment Show –Upper Level ( <b>Buyer / Director only 10:30- 11:30</b> )			
	Santiam 1-3	Santiam Room 4	Santiam Room 5	Santiam Room 6
10:35 – 11:30	Age-ism Generation Relations Ariane Maori Shanley	Computer Skills Janelle Bennett- Gossett	Produce University ODE	Iron Chef A School Team Effort Lynne Duda
11:30 – 12:30	Nutrition Break - Fruits and Veggies Sponsored by FSA with Produce Demonstrations Food Show and Equipment Show continues until 1:00			
11:30 – 12:30	School Lunch Trends Ariane Maori Shanley	Understanding USDA Foods ODE	Allergies From a Parent's Point of View Nicole Harvey	OCNC Meeting
12:30 - 1:25	Promoting Your Program as a Team Dayle Hayes	USDA Foods Round Table Questions and Answers ODE	Allergies From Food Service Point of View Part 1 Doug Wordell	Meal Patterns Update ODE
1:30 – 2:25		Taking Nutrition to the Classroom Yvette Parker	Allergies From Food Service Point of View Part 2 Doug Wordell	Knife Skills Dave Britt
2:30 – 3:30	Mark Speckmen – Team up with the former Willamette University Football Coach			
3:30 – 5:30	<b>Raffles Closing Hors d'oeuvres'</b>			