

Ready, set, let's ACTIVATE!

March 21, 2018 | Dakota Medical Foundation

4141 28th Ave S, Fargo | **Free** | Lunch provided

Let's activate with a line-up of ND and MN regional and local success stories and find out how they are making a healthy difference in the lives of students! Learn from a principal, superintendent, storyteller and behavior interventionist plus breakout sessions on food allergies, breakfast, active classrooms, recess, fundraising, wellness policy, staff wellness, and a food vendor fair focusing on special diets!

KEYNOTES



**Park Brook Elementary
Osseo, MN School District**

Scott Taylor, Principal



Dan Nelson,
Behavior Interventionist

Learn from their experience of how increasing physical activity has helped increase academics & decrease negative behaviors.



Julia Dinsmore,
Motivational Speaker

From a woman living in poverty, Julia will challenge you to think differently!



Kelliher, MN School District

Tim Lutz,
Superintendent

Hear about a pilot study he was involved in to increase physical activity plus a plug on staff wellness!

TENTATIVE AGENDA

8-8:30am	Sign-In						
8:30-9:30am	Keynote - <i>Scott Taylor & Dan Nelson</i>						
9:30-9:45am	Break						
9:45-10:45am	Keynote - <i>Julia Dinsmore</i>						
10:45-11:30am	Keynote - <i>Scott, Dan & Julia</i>						
11:30-11:50am	Break & Grab Lunch						
11:50am-12:50pm	Lunch Keynote - <i>Tim Lutz</i>						
12:50-1:00pm	Break						
1:00-3:15pm	Local Success Breakouts - 3 rounds with breaks						
	<table border="1"> <thead> <tr> <th>Healthy Eating</th> <th>Physical Activity</th> <th>Systems</th> </tr> </thead> <tbody> <tr> <td> <ul style="list-style-type: none"> Alternative breakfast models Increasing participation & decreasing waste Food allergies </td> <td> <ul style="list-style-type: none"> Active classrooms Recess Before & after school time </td> <td> <ul style="list-style-type: none"> Healthy fundraising Wellness policy implementation Staff Wellness </td> </tr> </tbody> </table>	Healthy Eating	Physical Activity	Systems	<ul style="list-style-type: none"> Alternative breakfast models Increasing participation & decreasing waste Food allergies 	<ul style="list-style-type: none"> Active classrooms Recess Before & after school time 	<ul style="list-style-type: none"> Healthy fundraising Wellness policy implementation Staff Wellness
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3:15-4:15pm	Food Vendor Fair Available						
4:30-7:30pm	Culinary Skills: Cultural Cuisine <i>See details below...</i>						

Culinary Skills: Cultural Cuisine

As an extension of the learning environment, the cafeteria presents an opportunity to assist students in developing cultural competency by exposing them to flavors from around the world!

Participants will...

- Understand how students' culture and faith traditions affects their school meal program experiences;
- Develop empathy and respect for students of different ethnicities and faith traditions;
- Analyze promotional strategies for cultural cuisine;
- Synthesize strategies for incorporating cultural cuisine into the lunch menu;
- Evaluate cultural cuisine inspired recipes;
- Create a recipe implementation plan;
- Apply scratch cooking skills;
- Integrate Smarter Lunchroom concepts.

Register at <https://tinyurl.com/culinary7>

Click here for full training flyer or visit ndseec.com.

Register at

<https://tinyurl.com/HSsummit18>