

Presentations **The 2015 North American Camp Food Service Conference**

1. **Pre-Conference ACA Standards Course – Monday, 9:00 AM**
Nancy Gucker-Birdsall, Executive Director, North Country Camps
Brooke Bradley, Staffing Coordinator, Adirondack Camp
The American Camping Association sets nationally recognized standards for the camping industry. This day-long course will review the ACA accreditation process and provide resources to prepare for your site visit.
2. **Pre-Conference ServSafe Certification – Monday, 9:00 AM**
Michael Pozit FMP, CP-FS, HACCP certified
This day-long course will instruct participants in safe food handling and preparation methods and administer the ServSafe certification test.
3. **Pre-Conference Camp Food Service Management – Monday, 9:00 AM**
Shaz Atwell, Food Service Director, Camp Becket
Review best practices in Camp Food Service Management in areas including: kitchen equipment, staffing, training, special diets, inventory, menus, and record keeping.
4. **HACCP – Hazard Analysis – Tuesday, 1:00 PM and 2:15 PM**
Michael Pozit FMP, CP-FS, HACCP certified
The Hazard Analysis Critical Control Points plan developed in the 1960's by the Pillsbury Company to protect NASA astronauts from food poisoning risks. With so many people dining at camps, the dangers of large scale food poisoning are greatly increased. Learn how to use HACCP in your kitchen to reduce potential hazards.
5. **Quick Vegetarian Options – Tuesday, 1:00 PM and 2:15 PM**
Shaz Atwell, Food Service Director, Camp Becket
What's worse than realizing that you forgot to prepare a vegetarian option and you're minutes away from serving a meal? Shaz will share some of the "Oh shoot, we need a vegetarian option" meals that her staff like to serve.
6. **OSHA Standards for Your Kitchen – Tuesday, 1:00 PM and 2:15 PM**
Bob Francis, New York State Department of Labor
This training program focuses on: OSHA & Safety Regulations, common hazards, causes of injury, do's and don'ts, and protecting teen workers.
7. **Spotlight Camp: Camp Dudley – Tuesday, 3:30 PM**
Josh Olcott, Food Service Director, Camp Dudley
Camp Dudley is the oldest continually operating summer camp in America. Join Josh Olcott, Camp Dudley's Food Service Director for a look at this historic camp facility and the food service provided to guests.
8. **Tour of Camp Chingachgook – Tuesday, 4:30 PM and Wednesday, 4:30 PM**
Billy Rankin, Director of Operations, Camp Chingachgook
Take a walk about our beautiful property and learn about Chingachgook's 100 years of camping tradition. The tour will visit our program areas, camper facilities, and our scenic lakefront. We'll discuss our recent facility improvements, as well as other ways we're striving to keep improving our programming, food service and facilities.
9. **Ask the Experts – Tuesday, 4:30 PM and Wednesday, 4:30 PM**
Join food service experts in a roundtable discussion of issues you or your camp may be facing. Topics will include sustainability in the kitchen, budgeting, kitchen equipment, staff hiring, food allergies and more. Come with any questions you may have or stories of your own successes to share with the group!

10. **KEYNOTE: Developing a Food Safety Culture at Your Camp – Tuesday, 6:45 PM**
Michael Pozit FMP, CP-FS, HACCP certified
 This seminar/workshop will introduce food service directors, chefs and other key people involved with food service operation as to what a food safety culture is, why it's important, overt and subtle ways of introducing it into your daily operation, how it will help lower food cost, increase productivity and make happier employees. Most importantly it will enable your operation to better implement HACCP even if your operation is not required to formally implement it. Following these simple yet often overlooked principles will make everyone's job easier and make your customer's food safer.
11. **International Staff in Your Kitchen – Wednesday, 9:00 AM and 10:15 AM**
Matt Buczek and Jeff Daly, 3 Adventures
 Each summer thousands of internationals come from all over the world to American summer camps. This informative session will help you stay current on all of the latest State Department regulations facing your camp and your international camp staff. From the interviewing process through their end of summer departure, we'll walk you through the latest updates and give you the tools and guidelines to be successful.
12. **Small Tweaks for Added Nutrition – Wednesday, 9:00 AM and 10:15 AM**
Linda Crowley, RD, MS, CDN, Dietician-Nutritionist
 Small changes in your recipes and menu planning can reap big health benefits. At the same time, increasing variety with new little tweaks in ingredients will spice up your current menu. Learn how easy it can be to make changes without sacrificing taste or presentation! Bring your menus and recipes; better yet, share them in advance and I'll give it a personal look.
13. **Fun with Whole Grains! – Wednesday, 10:15 AM**
Paula Gray, Manager, Bake for Good: Kids Program
 In this hands-on class, you will make some delicious Whole Wheat Scones (some for you, some to donate The Open Door in Glens Falls) explore whole wheat flours, learn technique tips for delicious Whole Wheat Bread, and find out about our free Bake for Good: Kids Program.
14. **How to Get Kids to Love Nutritious Food! - Wednesday, 1:00 PM and 2:15 PM**
Jamie Levato, Education Manager of Poughkeepsie Farm Project
 In order to serve healthier camp meals, you need to be able to make practical and effective changes to recipes and menus. You do not want the food you prepare to go to waste, so it is important to know that the campers will eat the new dishes. This presentation will provide information about nutritious foods and specific methods you can use to get your campers excited about eating what you serve.
15. **Kitchen Equipment – Wednesday, 1:00 PM and 2:15 PM**
Dave Hummel, Founder & CEO of Saratoga Restaurant Equipment Sales
 This seminar will cover topics related to all aspects of kitchen equipment from seasonal start up and shut down of the kitchen to choosing the best equipment for your budget. Learn about Department of Health compliance and making smart equipment choices from a well-seasoned expert.
16. **Customer Service – Easy Steps to Success – Wednesday, 2:15 PM and Thursday, 9:00 AM**
Mik Monti, Food Service Director, Chimney Corners Camp
 We will lay out a few easy ways to give attention to the customer service issues that can be easily overlooked. We will also look at a step by step plan that addresses the ever growing food allergy and sensitivity issues that we all deal with. We will look at how we can put the camper, the parent and ourselves at ease with these issues.
17. **Spotlight Camp: Holmes Camp – Wednesday, 3:30 PM**
Robert Kraus, Chef, Holmes Camp
 Located a short drive north of New York City, Holmes Presbyterian Camp and Conference Center hosts year-round conferences as well as seasonal programming. Come hear more from Chef Bobby about his camp and their food service.

18. **KEYNOTE: Healthy and Local Food at Camp! – Wednesday, 6:45 PM**
Jamie Levato, Education Manager of Poughkeepsie Farm Project
In 2013, Poughkeepsie Farm Project, Poughkeepsie City School District and other partners collaborated to introduce healthy local foods to school meals. This presentation will cover the steps involved, challenges, successes, evaluation, and continuing work on this project. Although this case study involves a school district, it is readily transferrable to the camp setting.
19. **Sustainability in Food Service – Thursday, 9:00 AM**
Danny Sudman, Executive Director of Green Camps Initiative
Green Camps Initiative works with camps from across the country to help reduce environmental impact, regenerate natural systems and become models of environmental stewardship for their campers and surrounding communities. Mr. Sudman will be joining us from Los Angeles via video conference to explore sustainability models for camp food service.
20. **Vendor Food Show – Thursday, 10:45 AM**
Sponsored by Ginsberg's Food Service
Vendors will feature some new items and ideas that fit in with the current food trends for you to use at camp. They'll offer creative recipe ideas and uses, theme meals, and multiple uses for their products which you can taste test - and even take samples home with you.
21. **Vendor Time – Tuesday, 4:30 PM and Wednesday, 4:30 PM**
Meet the vendors who support our conference, and find out what great deals they have on products for you!
22. **Everyday Fitness – Wednesday, 1:00 PM**
Nancy Guildersleeve, Director of Healthy Living, Capital District YMCA
Vicky Bueno, Wellness Coordinator, YMCA Healthy Living Center
This presentation will focus on fun, simple and effective steps to incorporate physical activity into your daily life. Learn easy to follow ideas for fitting activity into your day and accomplishing more in your daily routine.
23. **One-on-One Menu Reviews – Wednesday, through the afternoon**
Linda Crowley, RD, MS, CDN, Dietician-Nutritionist
Take your menu planning to the next level with a one-on-one review from registered dietician Linda Crowley. In this 30 minute session Linda will give you ideas on how to infuse your menu with healthy choices campers will love. Please sign up for your personal menu review in the dining hall – spaces are limited, so don't wait!
24. **Budgeting 101 – Wednesday, 9:00 AM**
Mike Gaynord, Former Food Service Director, Indianhead Camp
So the Camp Director wants to know what the Food Service is going to cost, or you are part way through your summer and have no idea what you have spent so far! This session will walk you through the basics of setting up and managing a realistic budget. We will cover what to plan for, how to track it and even discuss the unexpected budget-blowing events. Bring your questions and be prepared to take notes!



Thank you for your participation in the conference. Safe Travels home.

Schedule is subject to change