



ANIC 2024
**ANNUAL NATIONAL
CONFERENCE**

**SHAPING
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TOGETHER**

JULY 14-16, 2024 | BOSTON, MASS.



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Feeding the Future

The Role of AI in School Nutrition Programs



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Facilitator & Speakers



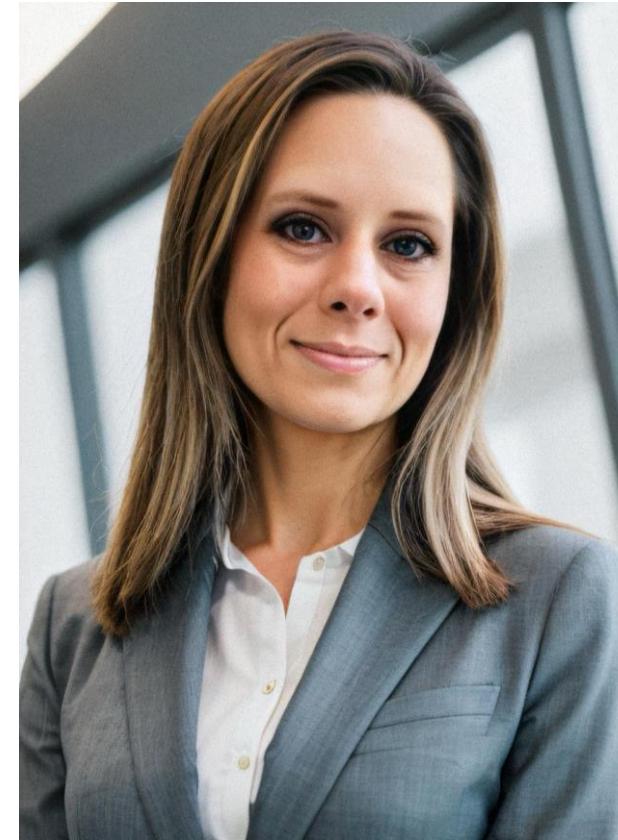
Ben Yzaguirre

Vice President, Education and
Conferences
School Nutrition Association



Melissa Manning

CEO & Founder
My School RD



Adrea Katzenmeier

Assistant Director
Wichita Public Schools



Andrew Terronez

Chef
Wichita Public Schools



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Affiliation or Financial Disclosures

Adrea Katzenmeier: Nothing to disclose / district employee

Andres Terronez: Nothing to disclose / district employee

Ben Yzaguirre: Nothing to disclose / SNA employee



Affiliations

Melissa Manning –
CEO & Founder
My School RD

50+ School Food Authorities
Academy of Nutrition and Dietetics
EMS LINQ – Titan Menu Planning
Harvest Food Group

Health-e Meal Planner PRO
Huntington Culinary, Inc
LunchAssist PRO Training
LunchAssist AR Bootcamp

Sukhi's Indian Food
Sunrise Produce
The LunchMaster

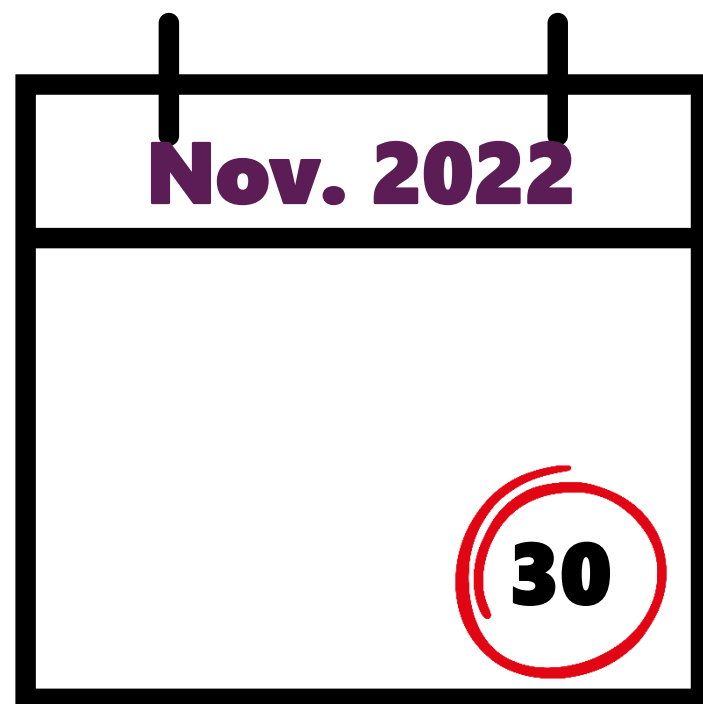
Key Takeaways

- Recognize the benefits and challenges of using AI in your operation school nutrition programs
- Identify use cases for where and how to explore with AI tools
- Assess how to get district buy-in and support for use of AI tools
- Promote the ethical and responsible use of AI, understanding its limitations and risks

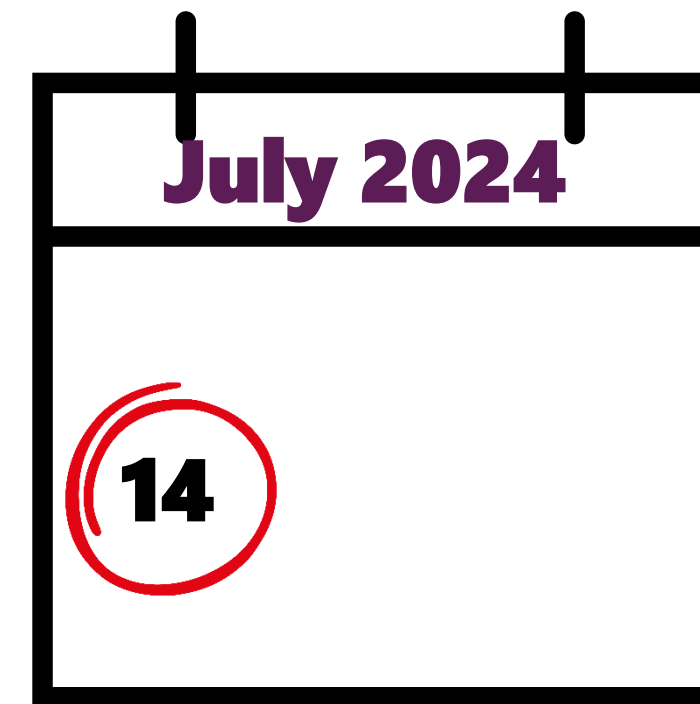
**Early Adopters?
Dabbling?
Chat GP-what?**



A Brief Look Back.



20 Months.



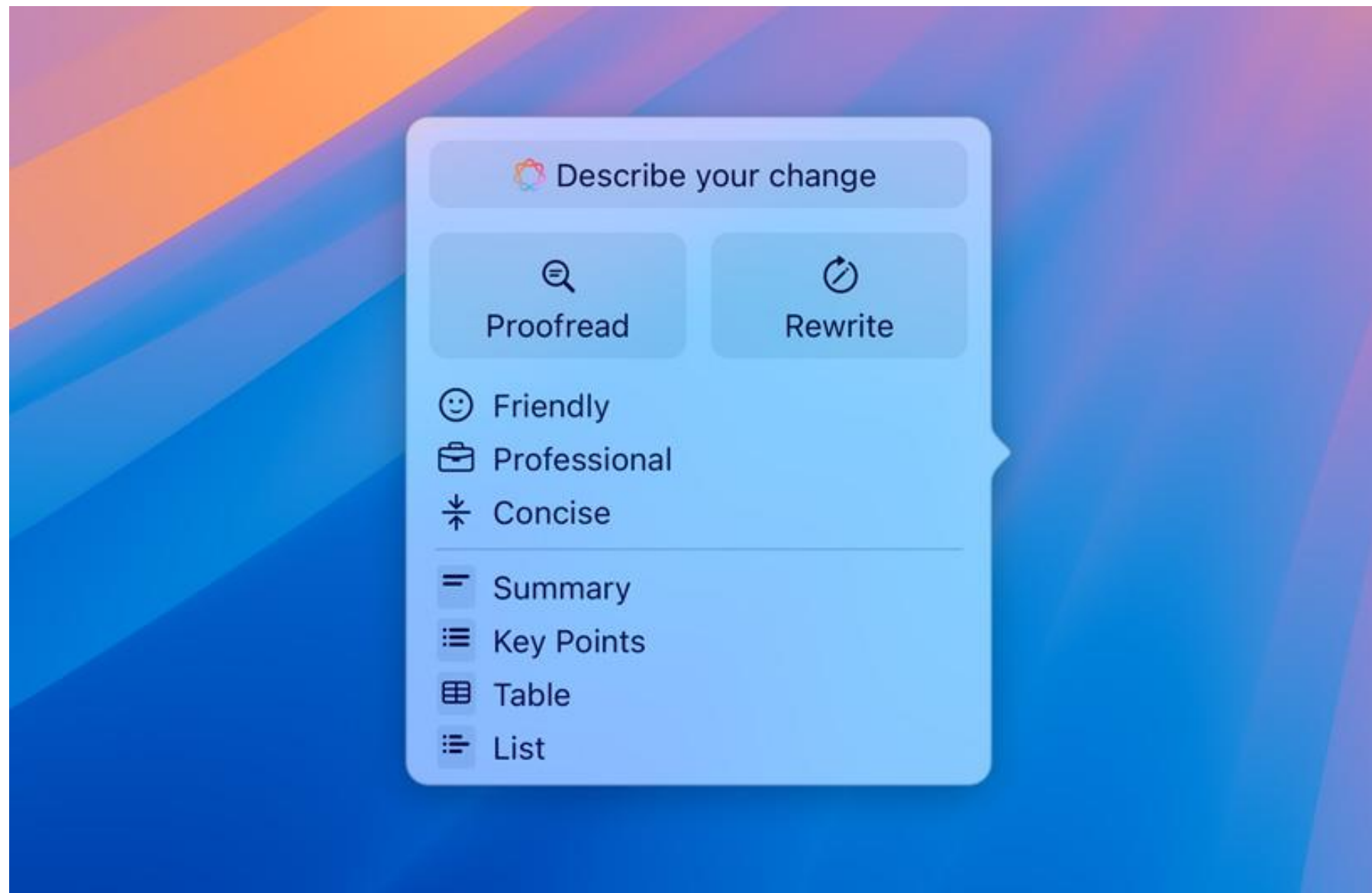
The Experience Will Get Easier.



The Experience Will Get More Integrated.



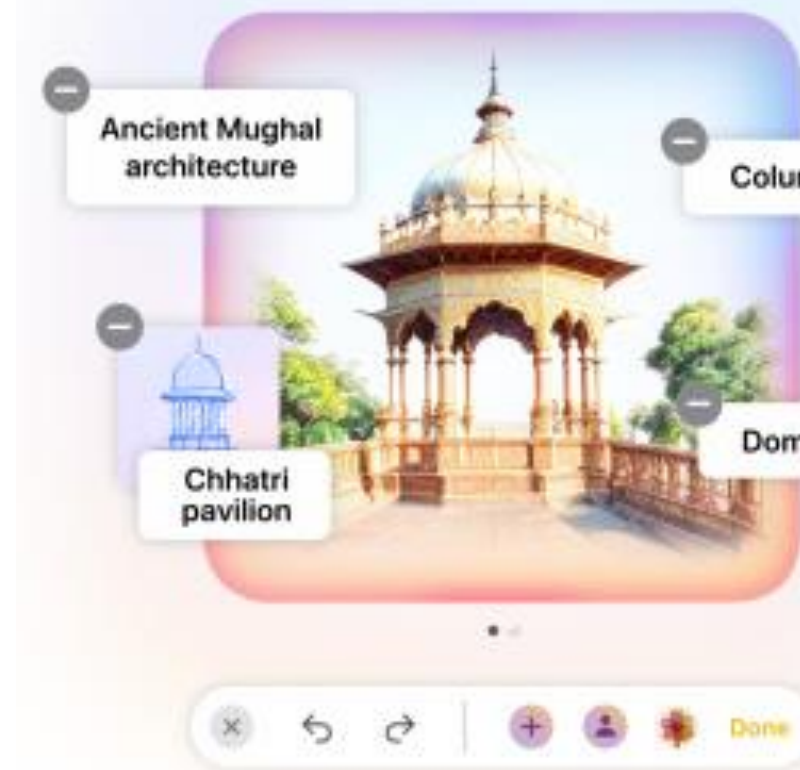
It Will Save Time.



It Will Help Creativity.

ARCHITECTURE IN INDIA

15th - 18th centuries

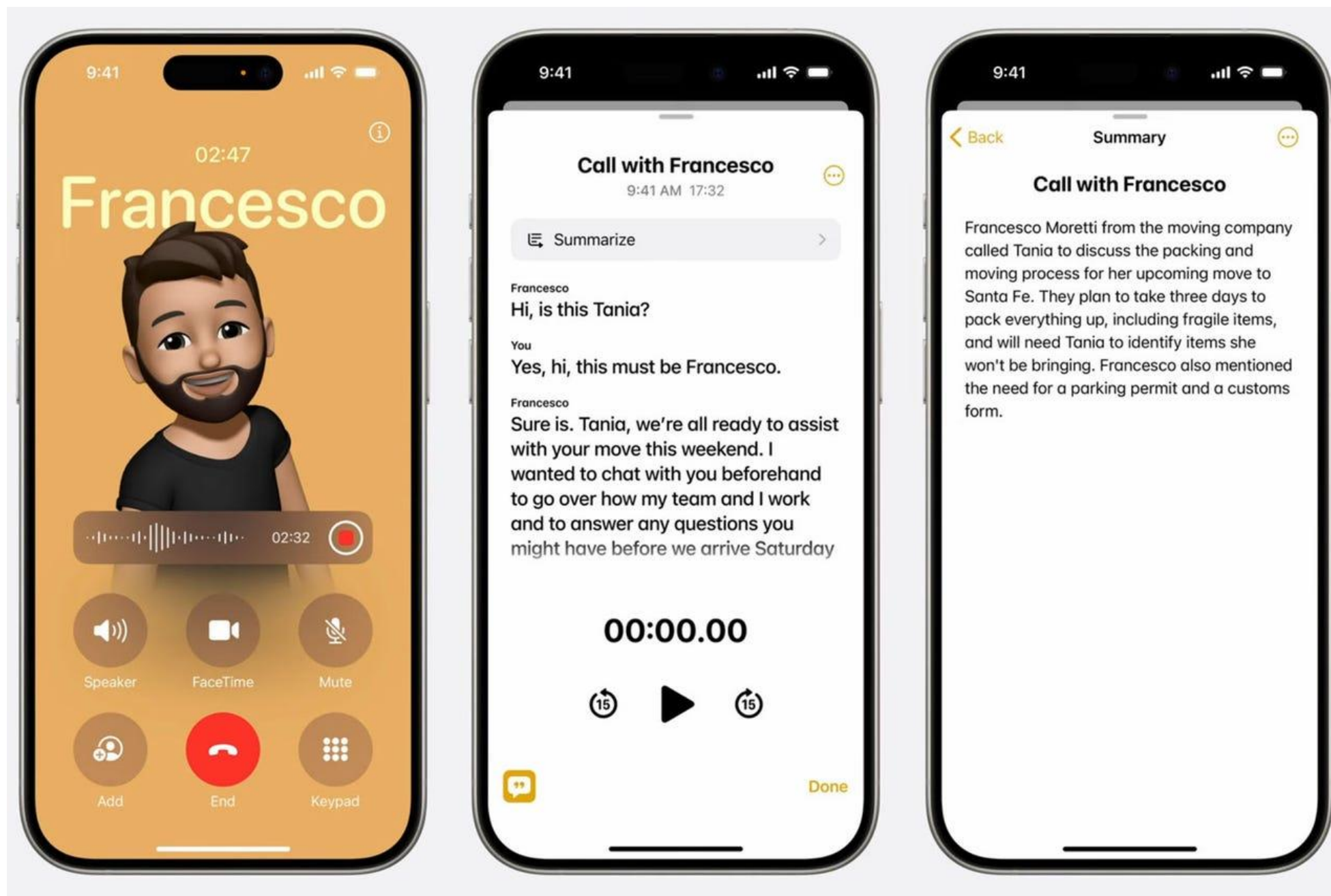


CHHATRI

- Small open pavilions, often with dome-shaped canopies
- Sometimes stand alone but often added to the rooftops of buildings
- Typically more decorative than functional
- First example dates back to 12th century
- Wide variation in materials used, ornamentation ranging from simple to highly complex

This period saw the rise of another feature associated with Mughal architecture: the chhajja, an awning that extends from buildings and is

It Will Push Boundaries.



AI and SNA



Research

- Within Industry
- Common Experiences

Internal Operations

- Create Policies
- Increase Efficiencies

Member Facing

- Enhance In-Person Experience
- Enhance Digital Experience

AI Perspectives: Melissa Manning

**AI Essentials Toolkit:
A Guide for School Nutrition**

This comprehensive guide equips school nutrition leaders with essential knowledge to leverage Artificial Intelligence (AI) in their roles. The toolkit aims to enhance meal planning, streamline operations, and improve student nutrition through the strategic application of AI technologies.

Free AI Tools

Conversational AI platforms:

- ChatGPT, Google Gemini, Microsoft Copilot, and Claude are AI Assistant Chatbots and Chat with the bot in a human-like manner

Image Generators:

- ChatGPT's Dall-E, Microsoft's Bing, and Canva can generate images based on a written description
- Create infographics, posters, and marketing photos for recipes

Professional Tools:

- Grammarly AI provides suggestions for professional writing with the best grammar
- Scribe AI generates step-by-step How-To Guides for training and SOPs
- Gamma AI creates beautiful presentations

Crafting Powerful Prompts

3 Pieces to the Pie

Be Specific:
Instead of "Provide recipes using diced chicken," try "Provide 10 recipe ideas featuring diced chicken"

Be Clear:
"Include marketing descriptions, ingredient lists, and step-by-step preparation instructions, and Critical Control Points."

Add Context:
"...made of 5 ingredients or less that a 10 year old in Southern California will love to eat for school lunch"

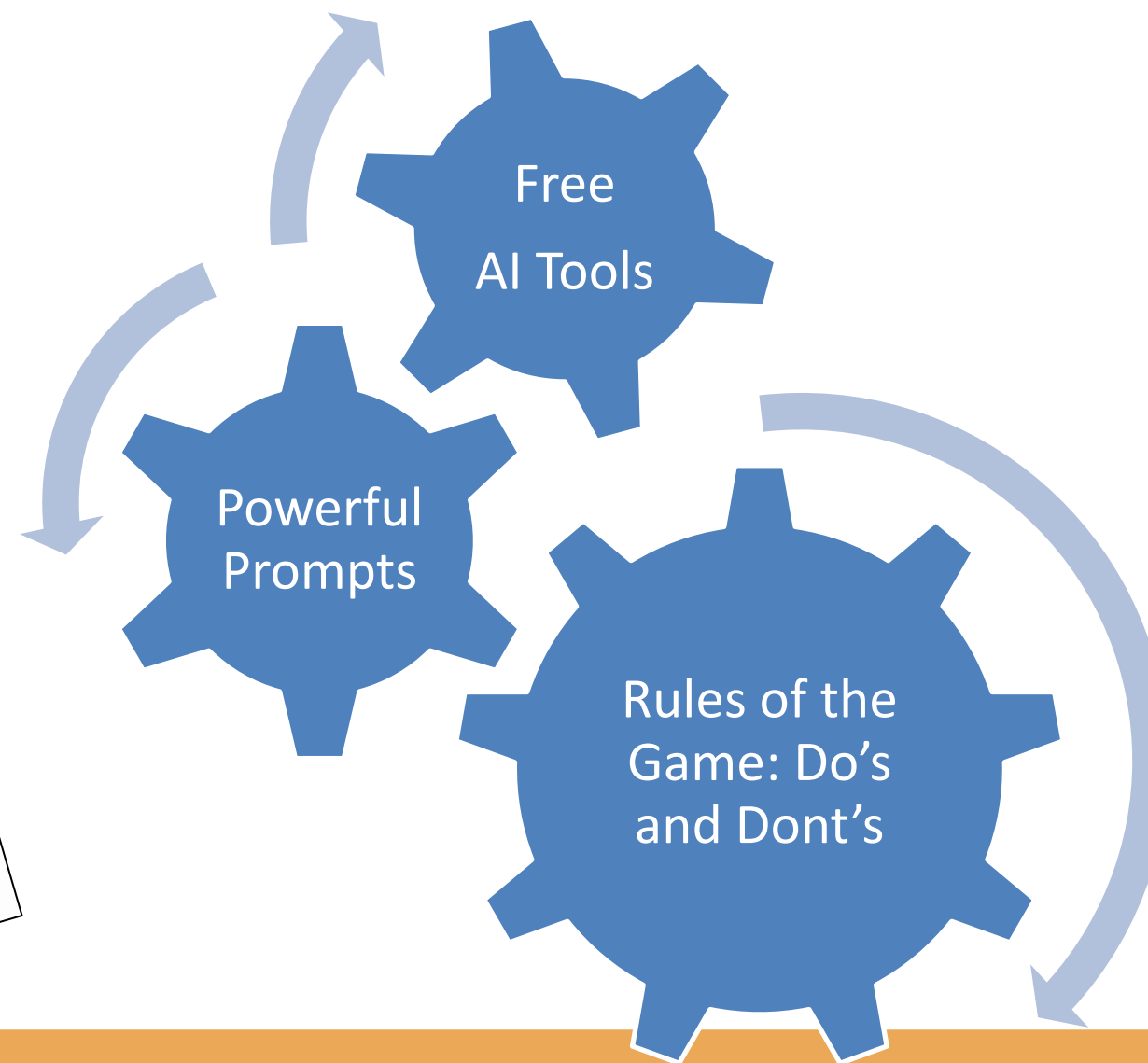
Rules of the Game

DONT:

- ✗ Use confidential information, names, or emails. AI is not private and learns from you.
- ✗ Assume AI is correct or unbiased, even when it sounds confident. It hallucinates.
- ✗ Trust AI for medical conditions
- ✗ Rely on AI to calculate the Meal Pattern or complex USDA Regulations
- ✗ Forget to credit and cite AI tools

DO:

- Collaborate with legal and IT departments
- Develop AI guidelines on data used
- Evaluate results for "Biases" (race, gender)
- Be on the watch for "Hallucinations" (a confident answer that is false or untrue)
- Verify AI results with USDA regulations
- Give Credit: Generated by [AI tool name], accessed [date].



AI Perspectives: Melissa Manning

AI: Your School Nutrition Assistant

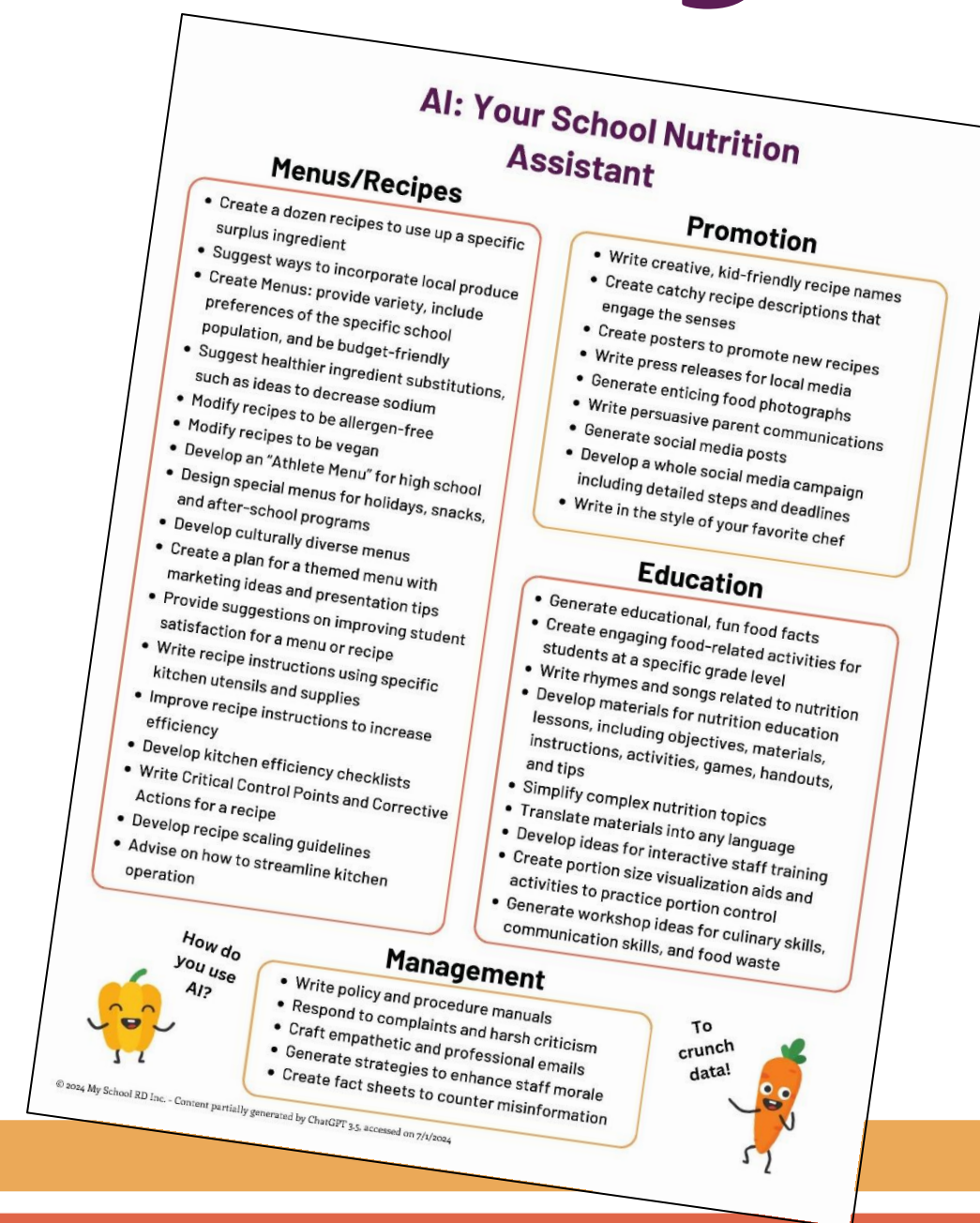
1. Utilizing AI for Menus and Recipes

- Development & Standardization
- Nutrient Analysis & Recipe Modifications
- Increasing Efficiency
- Marketing & Student Satisfaction

2. Promotion and Marketing

3. Education and Training

4. Management



AI Perspectives: Melissa Manning

Serving Success: A Recipe for AI-Powered Marketing

6 Steps to create an Effective Marketing Plan

➔ Input into ChatGPT
and watch the magic

Serving Success: A Recipe for AI-Powered Marketing

Create compelling marketing campaigns with ChatGPT! The key to successful marketing lies in clear, engaging messaging that resonates with your target audience and compels them to take action. By following this guide, you'll be able to leverage ChatGPT effectively.

6 Steps to Create an Effective School Food Marketing Plan:

Step 1: Identify Your Campaign Marketing Goal

Is it to promote your program to ensure students, parents, and the community know about the healthy foods available? Launch a new recipe? Increase participation? Or promote an event?

Step 2: Describe Your Product, Service, or Event

Provide a detailed description of what you're promoting. Include key features, benefits, and value.

Step 3: Identify Your Target Audience

Detail the demographics, interests, and behaviors of your students related to school food.

Step 4: Choose Your Platforms

Social media (be specific), school websites, email newsletters, PTAs, or local news media?

Step 5: Select Marketing Strategies or Frameworks

Choose a marketing strategy or framework. You can opt for a specific approach like AIDA or PASTOR, or a generalized approach such as content marketing (blogs and articles), social media marketing, or evaluation and feedback loops.

Step 6: Input into ChatGPT and watch the magic

- Develop a step-by-step marketing campaign to:
[Insert Step 1 Goal]
- Key features are [Insert Step 2 Description]
- My target audience is [Insert Step 3 Audience]
- Follow the [Insert Step 5 Framework]
- Include timelines, action steps, and content creation suggestions for [Insert Step 4 Platforms]



Bonus: Add a tone and style -
Humorous, inspirational,
informative, serious, or playful?

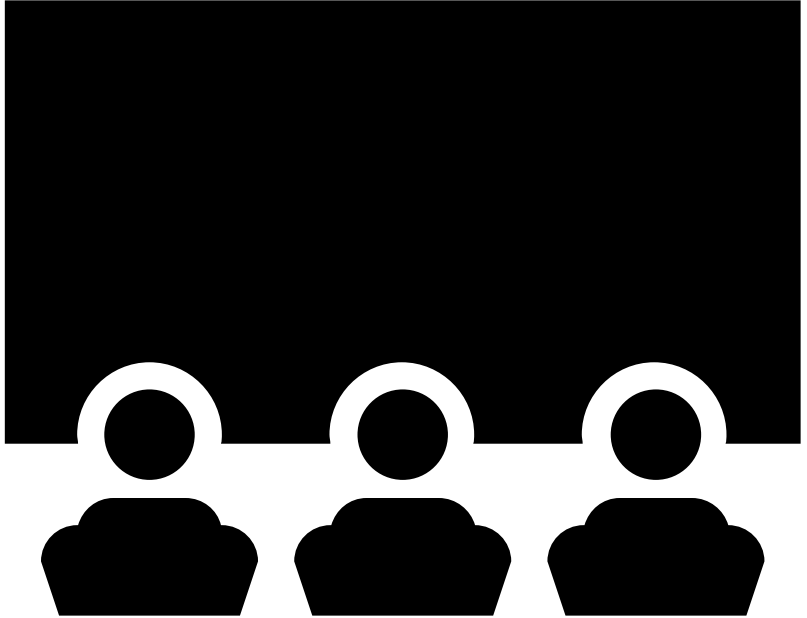
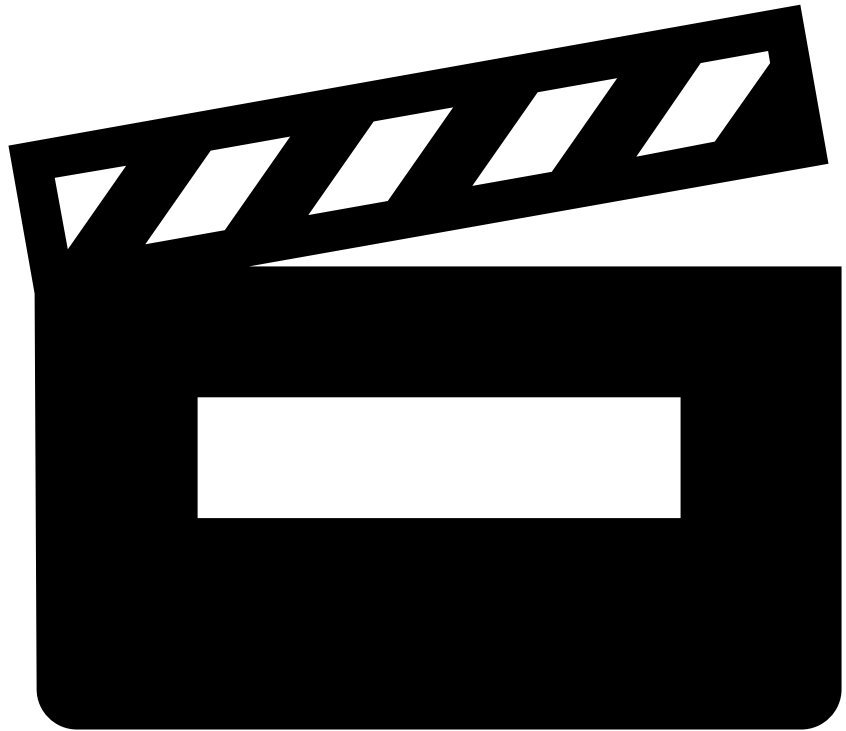
Emphasize Values and Selling Points: Increased quality, variety, and choice of ethnic or belief-based menu options, scratch-cooked meals, locally sourced ingredients, low-cost or free meals, improved health, reducing tardies, Improving test scores

© 2024 My School RD Inc. - Content partially generated by ChatGPT 3.5, accessed on 7/1/2024

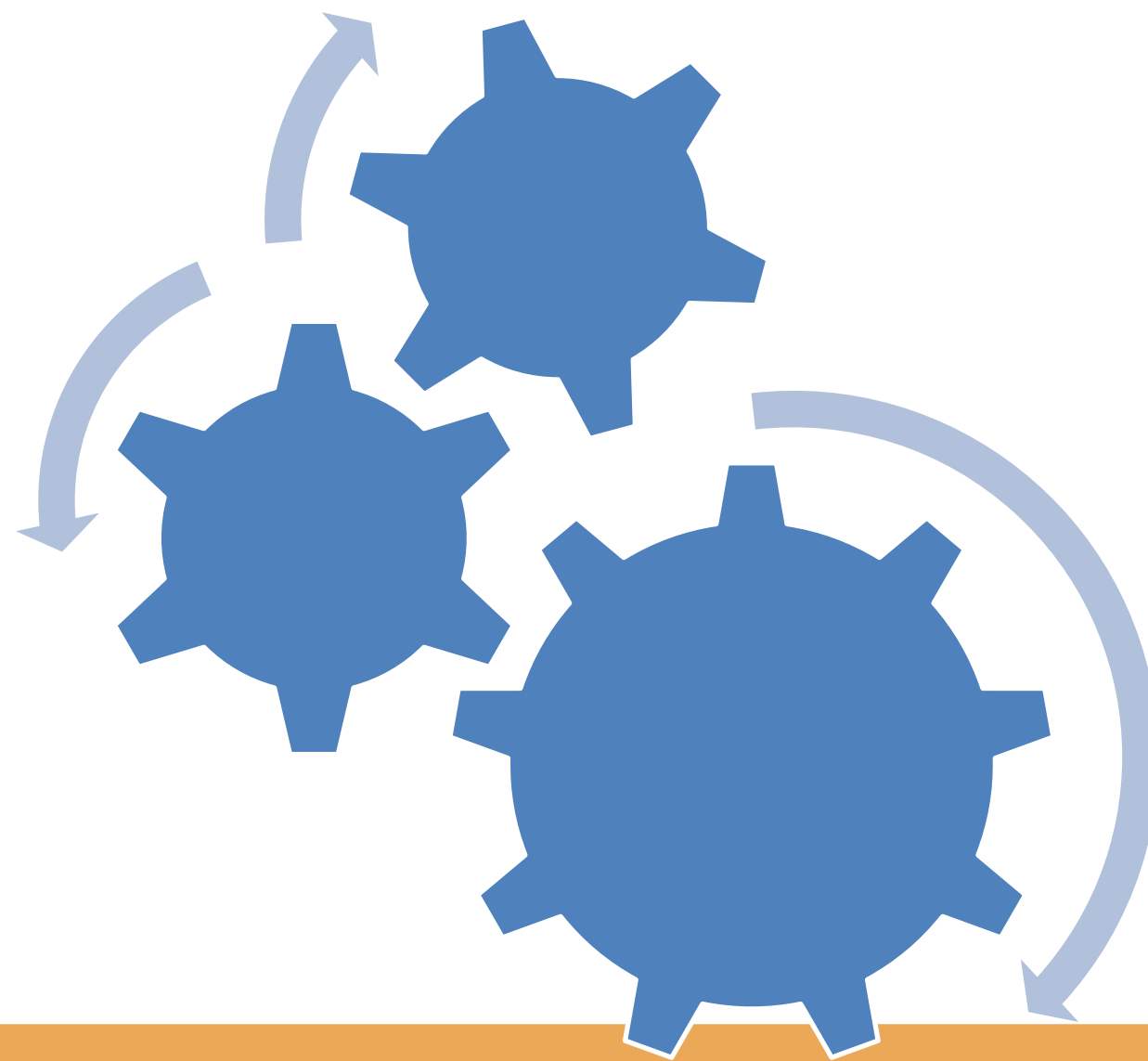


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Demonstration



AI Perspectives: Adrea Katzenmeier



Demonstration

Canva Design spotlight Business Education Plans and pricing Learn

Create a design

Wichita Public Sc... Education • 8,43,099

Home Magic Studio Projects Templates Brand Apps Classwork

What will you design today?

Use 5+ words to describe your design

For you Docs Whiteboards Presentations Social media Videos Print products Websites More

You might want to try...

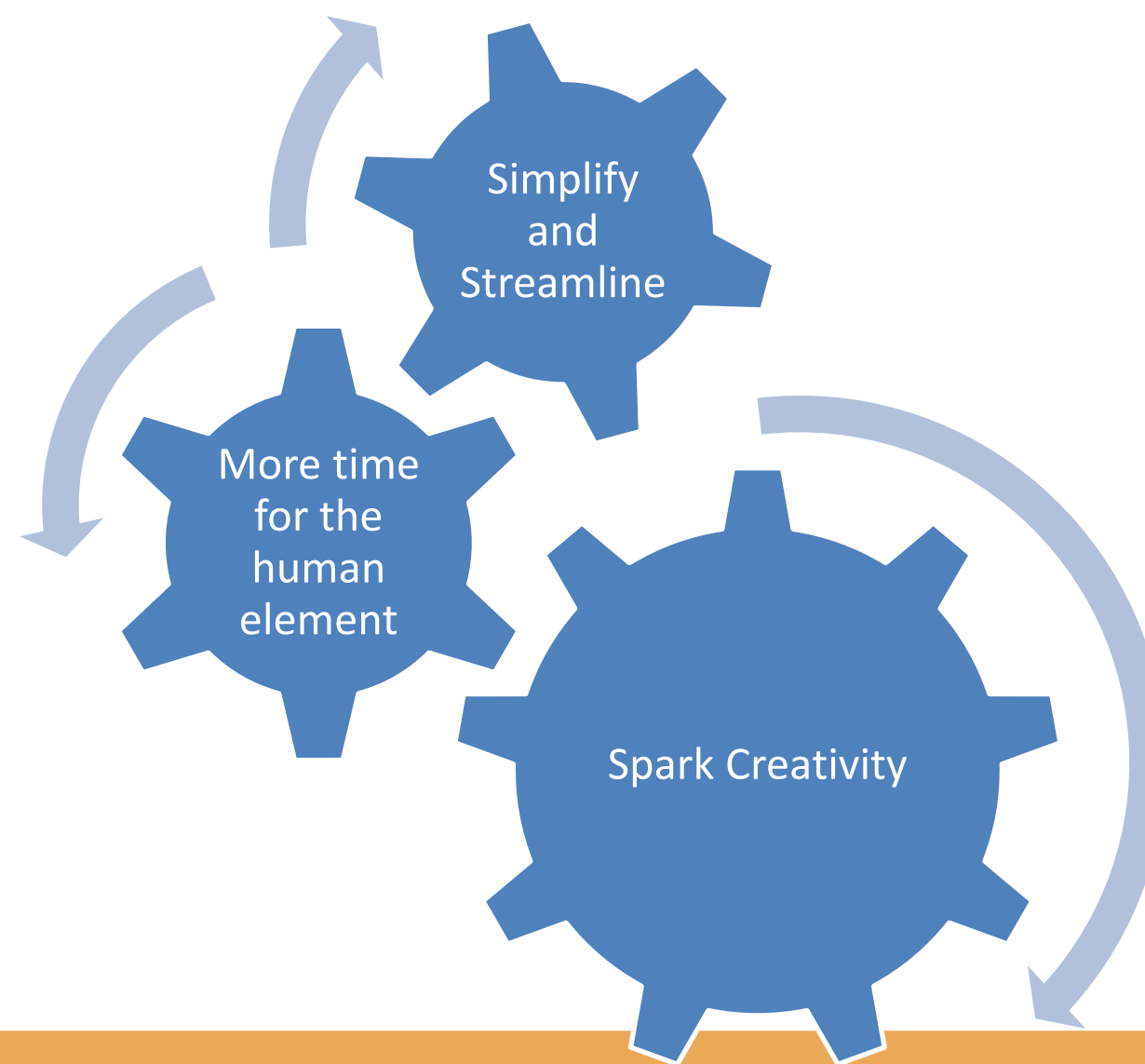
Doc Whiteboard Flyer (Portrait 8.5 x 11 in) Facebook Post (Landscape) Document (A4 Portrait) Poster (Landscape - 24 x 1... Pos

Recent designs

23-24 NS Contact Info 24-25 NS Contact Info Lunch Squad Shirt Now Hiring Nonprofit Report Doc in Gr... Copy of ksde exemption

WPS Document Center Red White Yellow Modern ... Copy of Scan me! to view o... SEC Nutrition Ed 24-25 SAT Nutrition Ed 24-25 Round of Applause all NS

AI Perspectives: Chef Andrew Terronez



Demonstration

HACCP-Based Standard Operating Procedure

5 - Using and Calibrating Food Thermometers

PURPOSE: To prevent foodborne illness by ensuring that the appropriate type of thermometer is used to measure internal product temperatures and that thermometers used are correctly calibrated for accuracy.

SCOPE: This procedure applies to nutrition services employees who prepare, cook, and cool food.

KEY WORDS: Thermometers, Calibration

INSTRUCTIONS:

1. Train food service employees on the proper procedures in using and calibrating food thermometers.
2. Have thermometers easily accessible to food service employees during all hours of operation.
3. Obtain temperature measuring devices that are designed to be easily readable.
4. Food Production Center Employees will use the Smart Shield thermocouple to record temperatures. Click this link to access the Smart Shield Manual [Smart Shield Manual.pdf](#)
5. If the smart shields are not working, we will use paper forms and digital thermometers to take and record temperatures. Follow the instructions on the Cooking Temperature forms and the instructions in SOP 11 – [Cooking Time Temperature Control for Safety Foods](#).
6. Use a food thermometer that is appropriate for the type of food being measured.
 - Infrared thermometers take the surface temperature and should be used for:
 - o frozen foods (if you choose to take their temperature)
 - o very thin foods (such as pizza)
 - o milk cartons (to avoid venting the liquid)

Some infrared thermometers come with a probe thermometer which can be inserted into the center of food to get an internal temperature reading.

- A thermometer, thermocouple, digital, or thin-tipped probe thermometer, all of which have sensors at the tip, can be used for all foods, but must be used for taking the temperatures of individual thin products, such as hamburgers, fillets, and sausage patties.
- Bimetallic, dial-faced stem thermometers are appropriate for measuring temperatures of thick or large foods. A dimple mark located on the stem of the thermometer indicates the sensor. In the absence of a dimple mark, assure the thermometer stem is inserted in food at least 1 ½ inches above the tip.
- Most thermometers (which have a higher temperature range and may be left in food in the oven) are only appropriate for taking the temperature of cooked meats. They should not be used to take the temperature of cold foods.

SOP5- Using and Calibrating Food Thermometers, continued,

- T-sticks are disposable temperature measuring devices that change color when the desired temperature is achieved. They should only be used for thin items which have a temperature requirement that matches the t-stick.

7. Clean and sanitize food thermometers before and after each use.
 - Wash probe of thermometer by hand with warm, soapy water. Do NOT immerse dial in water.
 - Rinse probe with clean, warm water.
 - Sanitize probe with sanitizing solution approved for food contact surfaces or with alcohol swab.
 - Air dry to minimize the risk of re-contamination.
 - Store in clean case or sleeve.
8. Store food thermometers in an area that is clean and where they are not subject to contamination or frequent jostling.
9. If a certain thermometer is continually out of calibration by a significant amount, then it should be discarded.
10. Use other types of thermometers as needed to keep food safe.
 - Use hanging and sitting thermometers as needed to check the temperature of ovens, hot holding boxes, refrigerators, freezers and dry storage areas.
11. Follow manufacturer's instructions for use of each thermometer. In the absence of instructions, use the following instructions for stem thermometers.
 - Hold the face or dial of the thermometer, not the stem.
 - Insert the stem into the center of the thickest part of the food. The lower 1 ½ inches (or up to the dimple/notch) of the stem of a bimetallic thermometer should be covered by the food.
 - o Place the stem between two packages of frozen foods if you choose to take the temperature (frozen foods are only required to be "solid to the touch") or between two cartons of milk.
 - Keep the thermometer there until the temperature stabilizes.
 - Read the temperature.
 - Take a second temperature reading in a second location in large pots, skillets or pans.
 - Record the temperature per HACCP protocol.
 - Take corrective action if needed.
12. Food temperature measuring devices shall be calibrated in accordance with manufacturers specifications as necessary to ensure their accuracy. HACCP standards for schools require calibration to occur once every two weeks. Food Production Center employees will calibrate thermometers weekly as directed by the technician. Food service employees will use the ice-point method to verify the accuracy of food thermometers. This is known as calibrating the thermometer. Record thermometer calibrations on the Thermometer Calibration Log if smart temps is not working.
 - To calibrate using ice-point method:
 - Insert the thermometer probe (the lower 1 ½ inches of a bimetallic stem) into a cup of crushed ice.
 - Add enough cold water to remove any air pockets that might remain.

SOP5 - Using and Calibrating Food Thermometers Continued

- Whenever accuracy is in question.
- 2. Supervisory employees and nutrition services employees will visually observe that thermometers are being used and calibrated correctly during all hours of operation. Supervisory employees will monitor the smart temps calibration report to ensure calibration is occurring.

CORRECTIVE ACTION:
Retrain any nutrition service employee found not following the procedures in this SOP. Retrain employees who are using or calibrating food thermometers improperly.

VERIFICATION AND RECORD KEEPING:
Department Technicians will make calibration logs available to employees. Nutrition services employees are responsible for calibrating their thermometers according to the thermometer calibration schedule. Nutrition services employees will record the calibration temperature and any corrective action taken, if applicable, on the Thermometer Calibration Log each time a thermometer is calibrated. Supervisor Central Food Production will verify that nutrition service employees are using and calibrating thermometers properly by visually observing the employees during the calibration process and while thermometers are being used. Calibration Logs will be reviewed by a supervisory employee and maintained with other records for a minimum of 2 years and will give permission by a representative of Child Nutrition & Wellness, Kansas State Department of Education to discard.

DATE IMPLEMENTED:	5/02/06	BY:	Dennis Wyatt
DATE REVIEWED:	6/01/06-5/21/07	BY:	Dennis Wyatt
DATE REVISED:	07/31/08	BY:	Dennis Wyatt
DATE REVIEWED:	5/2/2009	BY:	Dennis Wyatt
DATE REVIEWED:	7/11/10	BY:	Dennis Wyatt
DATE REVIEWED:	08/04/2011	BY:	DENNIS WYATT
DATE REVIEWED:	08/07/2012	BY:	DENNIS WYATT
DATE REVIEWED:	12/28/2014	BY:	Christian Miller
Date Reviewed:	07/20/15	By:	Christian Miller
Date Reviewed:	07/20/15	By:	Christian Miller
Date Reviewed:	06/22/16	By:	Christian Miller
Date Reviewed:	06/22/16	By:	Christian Miller
Date Reviewed:	10/13/17	By:	Christian Miller
Date Reviewed:	7/16/18	By:	Christian Miller
Date Reviewed:	7/2/18	By:	Christian Miller
Date Reviewed:	07/14/20	By:	Christian Miller
Date Reviewed:	07/14/20	By:	Christian Miller
Date Reviewed:	09/22/21	By:	Christian Miller
Date Reviewed:	09/22/21	By:	Christian Miller
Date Reviewed:	12/11/22	By:	Christian Miller
Date Reviewed:	12/15/22	By:	Christian Miller

MONITORING:

1. Nutrition services employees will check the accuracy of the food thermometers:
 - By recalibrating their thermometers a minimum of once every week.
 - If dropped.
 - If used to measure extreme temperatures.

ChatGPT

Write a story in my favorite genre

Text inviting friend to wedding

Explain nostalgia to a kindergartener

Make me a personal webpage

I will give information from a Department SOP on using and calibrating thermometers. Can you help me condense it into a form that will fit on a small sheet that can be posted on the front of a cooler? The information that is on the sheet still needs to convey all of the key points from the SOP, while being concise and to the point.

ChatGPT can make mistakes. Check important info.

11:09 AM 7/3/2024

****Using and Calibrating Food Thermometers****

****Purpose:**** Prevent foodborne illness by ensuring proper use and calibration of thermometers.

****Scope:**** Applies to all nutrition services employees.

****Instructions:****

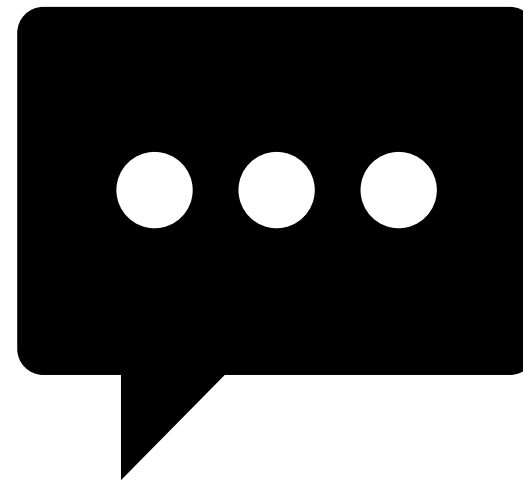
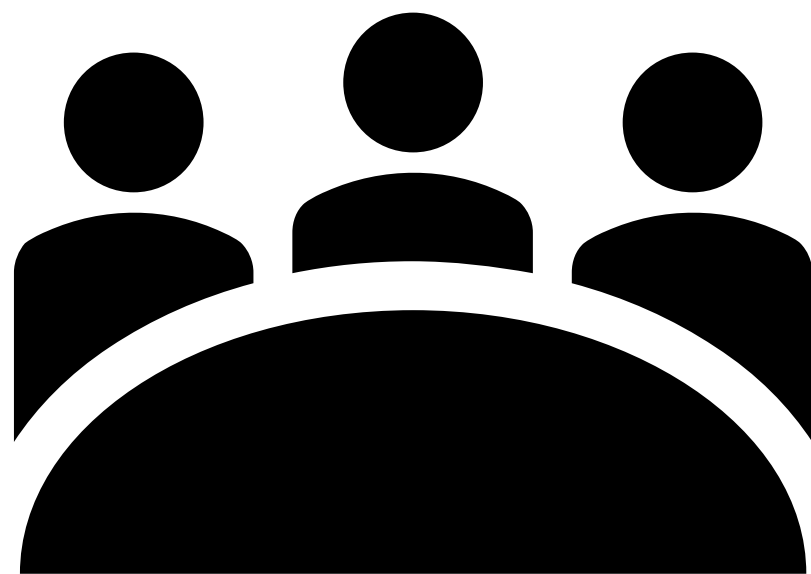
1. ****Training:**** Ensure all employees are trained in using and calibrating thermometers.
2. ****Accessibility:**** Keep thermometers accessible at all times.
3. ****Types of Thermometers:****
 - ****Infrared:**** For surface temps (frozen foods, thin foods, milk cartons).
 - ****Digital/Probe:**** For all foods, especially thin items (hamburgers, fillets).
 - ****Bimetallic:**** For thick/large foods. Insert 1 ½ inches above the tip.
 - ****Meat Thermometers:**** For cooked meats only.
 - ****T-sticks:**** Disposable, for thin items.
4. ****Cleaning:**** Clean and sanitize before/after use.
 - Hand wash with soapy water, rinse, sanitize, air dry.
5. ****Storage:**** Store in a clean area, free from contamination.
6. ****Calibration:****
 - Calibrate every two weeks (weekly for Food Production Center).
 - ****Ice-Point Method:****
 1. Insert probe into crushed ice + water.
 2. Wait for temp to stabilize at 32°F (0°C).
 3. Adjust as needed.
7. ****Monitoring:****
 - Recalibrate weekly, if dropped, used at extreme temps, or accuracy is in question.
 - Supervisors ensure correct use and calibration.
8. ****Corrective Action:**** Retrain if procedures are not followed.
9. ****Record Keeping:**** Record calibrations on the log. Logs maintained for 2 years.

Standard SOP 4 Pages Long

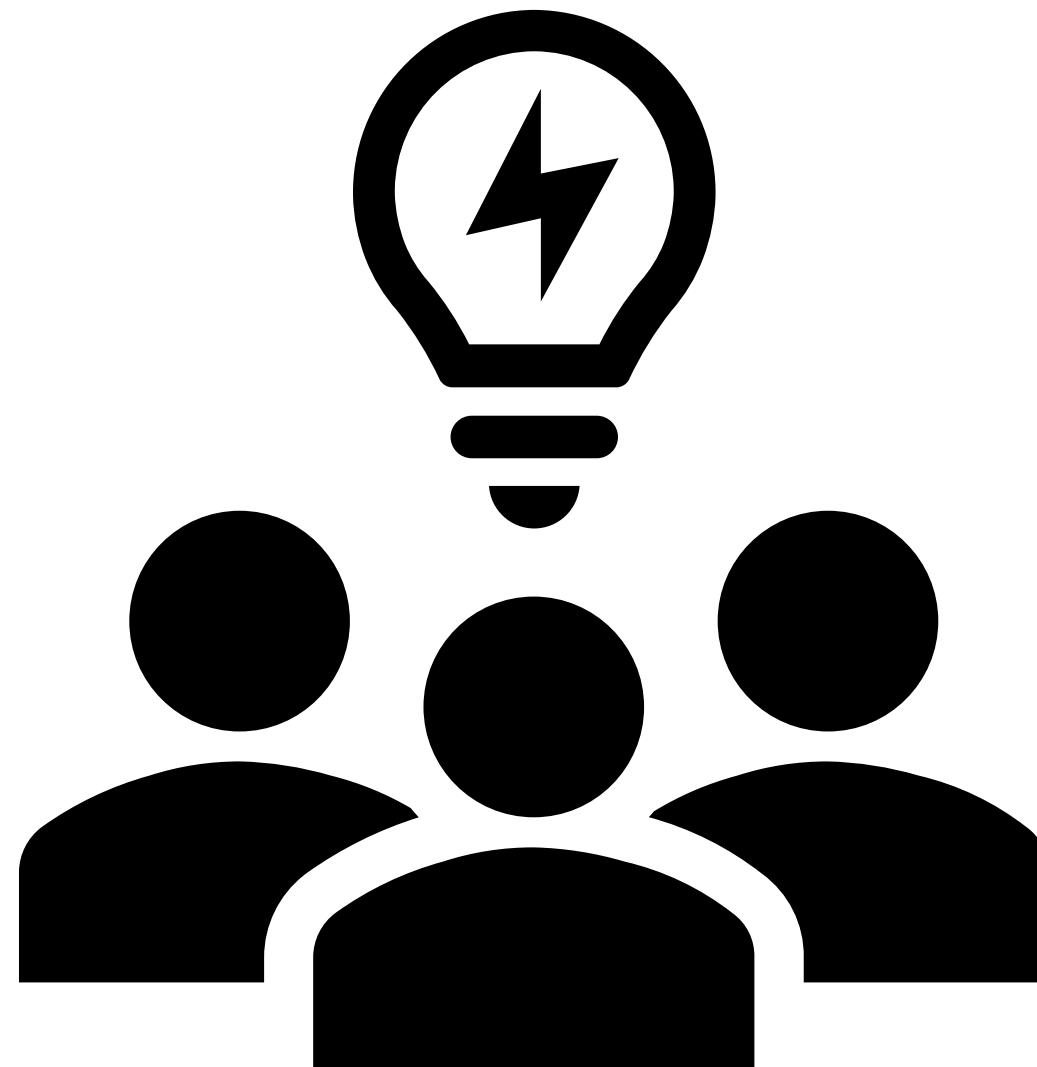
Asking ChatGTP to condense down all of the information

Use condensed version for a quick reference

Discussion



Final Thoughts

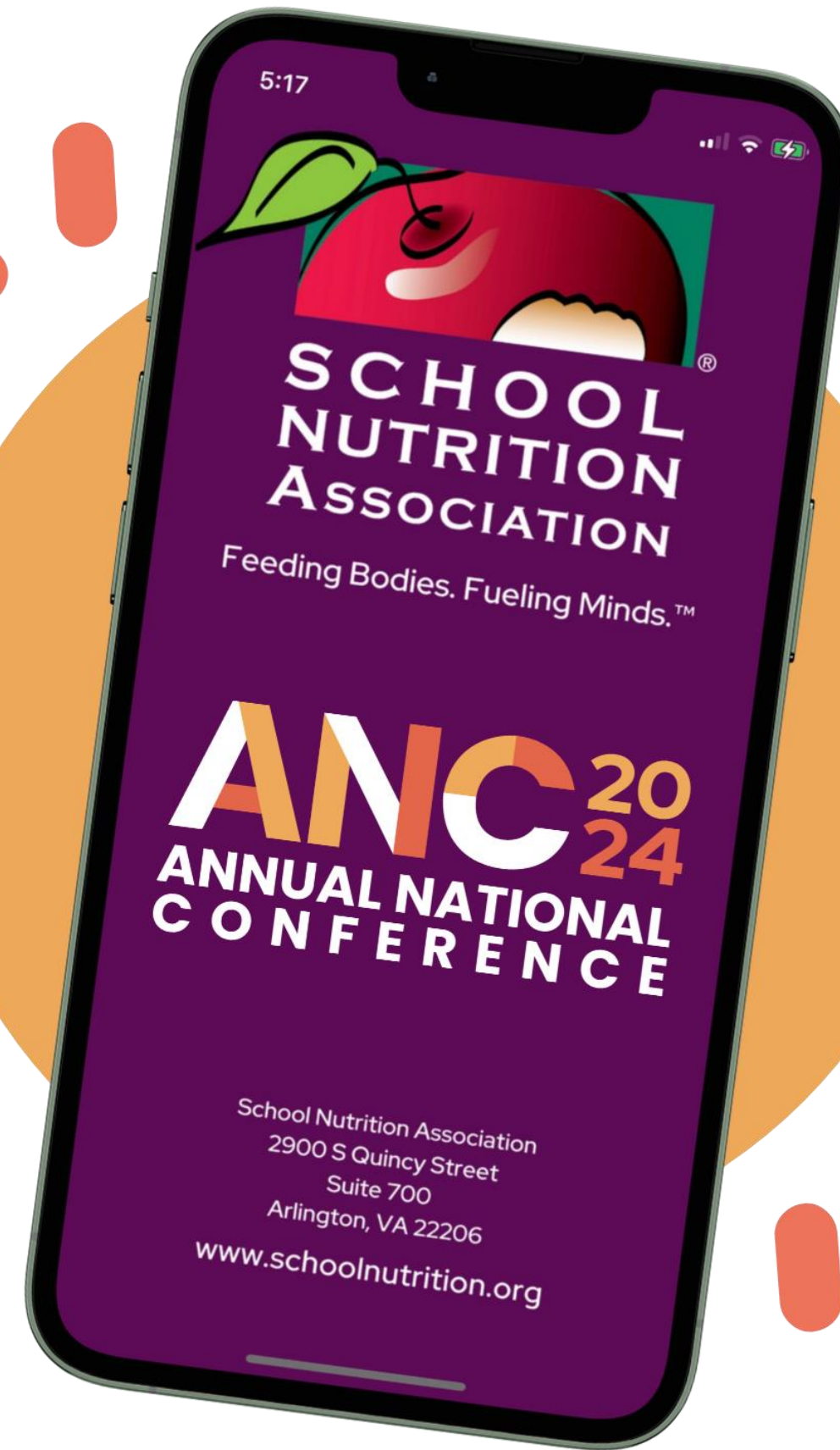




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THANK YOU!

Please evaluate this session
on the new #ANC24 app.



After the Session...

- Try a new AI tool
- Create something fun
- Talk to your district/school about policies

