

2026 WSNA FALL VIRTUAL WORKSHOP

AGENDA • NOVEMBER 7, 2026

Two learning tracks | DDS and Kitchen Staff

7:45–8:00	Waiting Room Opens	
8:00–8:10	Opening Statement from WSNA & Breakout Room Instructions	
	DDS	KITCHEN STAFF
8:10–9:10	INJURY REPORTS / CLAIMS Claims process, accident investigations, and most common incidents in the kitchen 1 CEU • 3400 Administration Jerry Page, CIE, CSRM Don Ebert, Risk Manager	WEIGHTS AND MEASURES Review weight vs. volume to ensure recipe and serving accuracy 1 CEU • 2100 Operations Chef Casey Aaron Lee Sounder
9:10–9:15	Wellness Break	
9:15–10:15	SMART SWAPS Tools to make menu planning easier, recipes and taste test promotion 1 CEU • 1100 Nutrition Bri Cowan, RD and Deena Benson Dairy West	PHYSICAL SAFETY IN THE KITCHEN Ergonomics & safe lifting 1 CEU • 3400 Administration Jerry Page, CIE, CSRM Don Ebert, Risk Manager
10:15–10:25	Wellness Break	
10:25–11:25	EMERGENCY PREPAREDNESS Insight from the Spokane fires • panel discussion 1 CEU • 3200 Program Management Abby Miller, RD, MDA	FOLLOW THE MONEY A kitchen-level look at school nutrition funding 1 CEU • 3300 Administration Hannah Phillips, RDN, CD, SNS
11:25–11:30	Wellness Break	
11:30–12:30	MISSION POSSIBLE Using AI to create training resources & automation with Google tools 1 CEU • 3000 Administration Melissa Hill, RD	AI ON THE LUNCH LINE An intro to using AI, and ideas on how to incorporate it in the kitchen 1 CEU • 3000 Administration Mackenna Long
12:30–1:00	OSPI Updates & Resources • 0.5 CEU Administration	
1:00–1:10	Closing Statements from WSNA	