

SUPER CO-OP SUMMIT 2025 SOUTHERN CALIFORNIA | DECEMBER 1-2, 2025

MONDAY

Day	Time	California Room	Sonoma 1-2	Sonoma 3
MONDAY	7-8	<i>Networking Breakfast & Welcome</i> Board Member and Administrative Team Introductions		
	8-9	<i>The Director's Playbook: Using USDA Foods Wisely in Today's Market</i> Dr. Betty Crocker RDN, SNS; Daryl Hickey; Eric Holliday; Alyssa Cummings, MPH, RDN; Casey Robertson, MBA, SNS		
	915-1015	<i>Understanding USDA Foods Processing Program — From Regulations to Plate</i> Stephanie Ewing RD, SNS	<i>USDA Foods: Beyond the Basics –The Beef Advocate</i> Kori Dover, RD	<i>Stretching Every Dollar: Maximizing USDA Foods for Schools</i> Sandee Larsen
	1030-1130	<i>Protecting our Children - Discussions Surrounding Food Safety</i> Sean Leer; Stacy Sagowitz RD, SNS, MBA	<i>Greatest Financial Impact: Leveraging USDA Foods for Budget Success</i> Missy Poirier, SNS	<i>Global Bites: Exploring School Lunches from Around the World</i> Tony Roberts
	1145-1245	Take a Bite Break — Lunch Provided		
	1-2	<i>Connector of Industry and Education Partnerships Success: USDA Foods Power Strategies</i> Chris Long	<i>Inclusive School Meals: USDA Foods, D.O.D. Fresh & Plant-Based</i> Dan Cappello	<i>Using Technology to its Fullest Extent- Navigating the Super Co-Op and Gold Star Websites</i> Laura Baber, RD, MBA; Cambria Falcon
	215-315	<i>Chef's Innovation Panel: Elevating USDA Ingredients</i> Chefs David Edgar, CEC; Warren Ryan; Alonso Alonso Josie Perez, MPH, RDN, SNS; Stella Ndahura	<i>Supply Chain Uncovered: The 2025 School Food Journey You Never Knew About</i> Matthew Essner, SNS	<i>Commodity Entitlement: How It Mirrors Food Buying in Your Life</i> Laura Baber, RD, MBA
	4-5		<i>Industry Partners Connect</i> Dr. Betty Crocker RDN, SNS; Daryl Hickey; Stephanie Ewing RD, SNS; Cambria Falcon	



SHERATON FAIRPLEX CONFERENCE CENTER 601 W MCKINLEY AVE, POMONA, CA 91768



Beginner's Road Map Recommended Sessions

SUPER CO-OP SUMMIT 2025 SOUTHERN CALIFORNIA | DECEMBER 1-2, 2025

Day	Time	California Room	Sonoma 1-2	Sonoma 3	
T U E S D A Y	7-8	Networking Breakfast & Welcome Day 2 Vibes: We're Just Getting Started			
	8-9	Food Industry Collaboration Panel: Strengthening Supply & Service Dr. Betty Crocker, RDN, SNS; Jose Quinones; Mark Britton; Marianne Orr; Rachel Martin	Using Technology to its Fullest Extent - Navigating the Super Co-Op and Gold Star Websites Laura Baber RD, MBA; Cambria Falcon (ENCORE)	School Nutrition Market Trends: Emerging Insights for Produce David Edgar, CEC; Josie Perez, MPH, RDN, SNS; Lisa Marquez; Janette Aguirre	
	915-1015	USDA Foods for Scratch & Semi Scratch Cooking Chef Stella Ndahura	Commodity Entitlement: How It Mirrors Food Buying in Your Life Laura Baber, RD, MBA (ENCORE)	USDA Foods: Beyond the Basics – The Beef Advocate Kori Dover, RD (ENCORE)	
	1030-1130	2025 Snapshot: Where We Stand, Where We're Headed & A Beginner's Guide to Entitlement and Support Dr. Betty Crocker, RDN, SNS; Daryl Hickey; Stephanie Ewing, RD			
		How to Build a Team of Colleagues: Using Five Ingredients Under Pressure Matt Upton			
	1130-1145	Directors Only Launch - Food Summit Show			
	1145-2	Food Summit Show			

CEUs Monday (5), Tuesday (3); USDA Professional Standards Provided: Administration, Communications & Marketing, Operations



SHERATON FAIRPLEX CONFERENCE CENTER 601 W MCKINLEY AVE, POMONA, CA 91768



: Beginner's Road Map Recommended Sessions

SUPER CO-OP SUMMIT 2025 | CENTRAL/NOR CALIFORNIA | DECEMBER 4, 2025

7-8	Networking Breakfast & Welcome- Board Member and Administrative Team Introductions	
8-9	Food Industry Collaboration Panel: Strengthening Supply & Service Dr. Betty Crocker, RDN, SNS; Jose Quinones; Mark Britton; Marianne Orr; Rachel Martin	
	Connector of Industry and Education Partnerships Success: USDA Foods Power Strategies Chris Long	
	Unlocking New Opportunities for Local Farmers Jake Marks; Renee Sanchez	
9-10	Highlight Reel: The Director’s Playbook: Using USDA Foods Wisely in Today’s Market Dr. Betty Crocker, RDN, SNS	Highlight Reel: Chef’s Innovation Panel: Elevating USDA Ingredients Chef David Edgar, CEC
	Understanding USDA Foods Processing Program —From Regulations to Plate Stephanie Ewing, RD, SNS	Using Technology to its Fullest Extent—Navigating the Super Co-Op and Gold Star Websites Cambria Falcon; Peter Woods
10-1015	Super Stretch Break	
1015-1130	Greatest Financial Impact: Leveraging USDA Foods for Budget Success Missy Poirier, SNS	
	2025 Snapshot: A Data-Driven Look Back at Our Year inclusive of A Beginner’s Guide to Entitlement and Support Dr. Betty Crocker, RDN, SNS; Stephanie Ewing RD, SNS; Cambria Falcon	
	How to Build a Team of Colleagues: Using Five Ingredients Under Pressure Matt Upton	
1145-2	Food Summit Show	
CEUs (3.25); USDA Professional Standards Provided: Administration, Communications & Marketing, Operations		
9 IRON GRILL - TULARE GOLF COURSE - 5300 LASPINA ST, TULARE		

