



Summer Working Connections July 15-19, 2024 - in-person LUNCHES

MENU and SPEAKERS

Monday - Barbecue Buffet

BBQ Brisket, Smoked sausage, red potato salad, coleslaw, macaroni and cheese and baked beans

For those who requested vegetarian on registration form: pulled BBQ jackfruit

Guest speaker: Ann Beheler, National IT Innovation Center

“Into the Future: Supporting Ongoing Innovations through Employer Engagement”

[Slide deck](#)

Tuesday - Italian Feast

Tender Penne Pasta topped with chicken parmesan and marinara sauce, green beans, caesar salad and garlic bread sticks

For those who requested vegetarian on registration form: Impossible meatballs

Guest speakers: David Singletary and Pam Brauda, Florida State College at Jacksonville

“Protect Your Python: SBOMs and Open Source Scanning”

[Slide deck](#)

Wednesday - Mexican Fajita Buffet

Grilled chicken breast, grilled skirt steak, flour tortillas, sauteed bell peppers and onion, cilantro lime rice, black beans, shredded cheese, lettuce, sour cream, guacamole, pico de gallo, chips and salsa

Guest speaker: Jason Zellner, Fort Hays State University

“Building a Cybersecurity Institute and Technology Incubator”

[Slide deck](#)

Thursday- Southern Picnic

Grilled chicken, macaroni and cheese, baked beans, and salad

For those who requested vegetarian on registration form: Beyond Chicken Tenders

Guest speaker: Joey Bryant, Forsyth Technical Community College

“Smart Teaching: The Magic of AI in Your Classroom”

Slide deck not available for sharing

Please note that no special diet or food substitutions are possible. Where applicable, a special vegetarian entrée will be available for those who requested it on the registration form in advance.

The break room will be located in room 122 in the IT Center building. Coffee, ice water, and hot water will be available.

No food or drink of any kind is permitted in the IT Center classrooms. That includes water.