29th Annual National CACFP Conference

CACFP: Where Children & Seniors Are The Winners!

Las Vegas, Nevada • April 21-23, 2015
From the Board of Directors

Dear Conference Attendees,

On behalf of the Board of Directors of the National CACFP Sponsors Association (NCA), welcome to Las Vegas for our 29th Annual Conference. Our Association started in the USDA’s Midwest Region in 1986 and has grown into a national organization with members in all of the United States and US Territories. This annual conference is the second of many planned with our new April conference schedule in mind, and I am happy to report that this year’s conference hosts a record number of attendees for any NCA conference in our history with attendees from every U.S. State and Territory and Canada.

Our theme this year is “CACFP: Where Children & Seniors are the Winners” and with our lineup of speakers and 64 workshops, your opportunity for professional training is set. This year’s Conference covers it all: nutrition, training, financial management, policy and the proposed new meal pattern regulations. Based on last year’s success, we are happy to host, again, seven USDA Regional Discussion Groups to solicit your best ideas on how to improve and advance the Program.

Your participation in our Annual Conference signals your commitment to the CACFP. The Board of Directors strongly believes in the social and professional value of our work to better the Program and transform the lives of our nation’s children through the CACFP. We believe in the wisdom of a CACFP community which respects education, celebrates the experience of continued learning, and seeks solutions which meet USDA’s goal to feed our nation’s children.

We hope you will enjoy seeing old friends and making new ones while you are here in Las Vegas, one of America’s top destination cites.

Yours,

Blake Stanford
President
National CACFP Sponsors Association

A National Platform for the CACFP Community

April 2015

THANK YOU

The Board of Directors of the National CACFP Sponsors Association (NCA) and the 2015 NCA Conference Committee would like to express its deepest appreciation to all of those individuals and organizations that made this conference an outstanding example of collaboration and success. We honor your contributions to the educational mission of the Association and thank you for helping make this Conference a showcase for the CACFP community:

- The CACFP Sponsoring Organizations of the State of Nevada
- The Nevada Department of Agriculture
- USDA FNS Regional Offices of the US Department of Agriculture
- The National Office of the USDA Food and Nutrition Service
- National Food Service Management Institute
- National Association for Family Child Care
- National CACFP Professionals Association
- No Kid Hungry – Share Our Strength
- MH Miles Company
- The Center for Nutrition Policy and Promotion
- Food Research and Action Center
- Clemson University
- Southwestern University
- The Culinary Academy of Las Vegas
- Centers for Disease Control and Prevention
- Let’s Move Child Care
- NCA Regional Sponsor Representatives
- Minute Menu
- Rainbow in My Tummy, Nutrition Matters
- Diversified Foods, Brighton Training Group
- Novick Brothers, Preferred Meals
- Penn State Better Kid Care
- Learning ZoneXpress
- FoodSource Plus
- Accutrak Group
- Chefables
- All of our workshop presenters, without whom we would not have had a Conference.
Conference Schedule

TUESDAY, APRIL 21, 2015
8:00 am – 6:00 pm  Registration & Exhibits
8:30 am – 12:30 pm  Preconference Training AM
1:30 pm – 5:30 pm  Preconference Training PM
1:30 pm – 5:30 pm  USDA State Agency Training

WEDNESDAY, APRIL 22, 2015
8:00 am – 5:30 pm  Registration & Exhibits
8:00 am – 9:30 am  Welcome & General Session
9:45 am – 10:45 am  Regional Roundtables
11:00 am – 12:00 pm  Workshops Session One
12:00 pm – 1:30 pm  Lunch Program
1:45 pm – 2:45 pm  Workshops Session Two
3:00 pm – 4:00 pm  Workshops Session Three
4:15 pm – 5:15 pm  Workshops Session Four

THURSDAY, APRIL 23, 2015
8:00 am – 5:30 pm  Registration & Exhibits
8:00 am – 9:00 am  NCA Annual Meeting
8:00 am – 9:00 am  State Agency Symposium
9:15 am – 10:45 am  General Session
11:00 am – 12:00 pm  Workshops Session Five
12:00 pm – 1:30 pm  Lunch Program
1:45 pm – 2:45 pm  Workshops Session Six
3:00 pm – 4:00 pm  Workshops Session Seven
4:15 pm – 5:15 pm  Workshops Session Eight
<table>
<thead>
<tr>
<th>Time</th>
<th>Room</th>
<th>Session/Workshop</th>
</tr>
</thead>
<tbody>
<tr>
<td>8:00-9:30 AM</td>
<td>General Session</td>
<td>Welcome to Las Vegas! Nutrition &amp; Physical Activity: My Story, Our Fight USDA CACFP Proposed Meal Pattern Changes &amp; Policy Plans</td>
</tr>
<tr>
<td>9:45-10:45 AM</td>
<td>Reno</td>
<td>MidAtlantic Region: Bringing the Farm to CACFP</td>
</tr>
<tr>
<td></td>
<td>Laughlin 1</td>
<td>Western Region: Improving Community Health Through Policy, Systems and Environmental Change in Southern Nevada</td>
</tr>
<tr>
<td></td>
<td>Laughlin II</td>
<td>Southeast Region: Please Pass the Peas: Strategies for Working with Picky Eaters</td>
</tr>
<tr>
<td></td>
<td>Laughlin III</td>
<td>Southwest Region: Educational &amp; Language Learning Strategies for Effective Training</td>
</tr>
<tr>
<td></td>
<td>Virginia City</td>
<td>Mountain Plains Region: Proposed Meal Pattern Survey, Listening Calls &amp; Consortium Feedback</td>
</tr>
<tr>
<td></td>
<td>Lake Mead</td>
<td>Southwest Region: Using the Web for All Things CACFP</td>
</tr>
<tr>
<td></td>
<td>Red Rock III</td>
<td>Midwest Region: Connecting Families with the Benefits of CACFP</td>
</tr>
<tr>
<td></td>
<td>Red Rock IV</td>
<td>Northeast Region: Knife Skills: Making the Cut!</td>
</tr>
<tr>
<td>11:00-12:00 PM</td>
<td>Lunch Program</td>
<td>Friend of CACFP Award: Organically Grown Creativity: Inspiring Thought-Provoking Individuals &amp; Industries</td>
</tr>
<tr>
<td>12:00-1:30 PM</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1:00-1:30 PM</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1:45-2:45 PM</td>
<td>Workshop</td>
<td>Using Outdoor Garden Classrooms to Improve Eating Habits</td>
</tr>
<tr>
<td></td>
<td>Reno</td>
<td>Expanding Your Reach: Demystify the ARAS Program</td>
</tr>
<tr>
<td></td>
<td>Laughlin 1</td>
<td>Navigating the FNS 796-2 Instruction</td>
</tr>
<tr>
<td></td>
<td>Laughlin II</td>
<td>How To Work with Elected Officials: The Seven C's of Advocacy</td>
</tr>
<tr>
<td></td>
<td>Laughlin III</td>
<td>Proposed Meal Pattern Best Practices Panel</td>
</tr>
<tr>
<td></td>
<td>Virginia City</td>
<td>Educating for the Health of It</td>
</tr>
<tr>
<td></td>
<td>Lake Mead</td>
<td>EAT and RUN Workshop</td>
</tr>
<tr>
<td></td>
<td>Red Rock III</td>
<td>What's for Breakfast?</td>
</tr>
<tr>
<td></td>
<td>Red Rock IV</td>
<td></td>
</tr>
<tr>
<td>3:00-4:00 PM</td>
<td>Workshop</td>
<td>Passport to Adventure: Think Globally, Eat Locally</td>
</tr>
<tr>
<td></td>
<td>Reno</td>
<td>Let's Get Moving</td>
</tr>
<tr>
<td></td>
<td>Laughlin 1</td>
<td>The Serious Deficiency Process</td>
</tr>
<tr>
<td></td>
<td>Laughlin II</td>
<td>Aligning Partners Increases Access to Afterschool / At Risk Meal Programs</td>
</tr>
<tr>
<td></td>
<td>Laughlin III</td>
<td>Best Practices in Monitor Visits: Auditor vs Advocate</td>
</tr>
<tr>
<td></td>
<td>Virginia City</td>
<td>Ensuring Healthy Futures by Creating Healthy Habits</td>
</tr>
<tr>
<td></td>
<td>Lake Mead</td>
<td>Online Professional Development in Nutrition, Health, and Wellness from Penn State Extension</td>
</tr>
<tr>
<td></td>
<td>Red Rock III</td>
<td>Better Kid Care</td>
</tr>
<tr>
<td></td>
<td>Red Rock IV</td>
<td>Minding Our Peas &amp; Cues: The Importance of a Positive Mealtime Environment in Child Care Setting</td>
</tr>
<tr>
<td>4:15-5:15 PM</td>
<td>Workshop</td>
<td>Healthier Futures for Our Children</td>
</tr>
<tr>
<td></td>
<td>Reno</td>
<td>Overview of Let's Move! Child Care</td>
</tr>
<tr>
<td></td>
<td>Laughlin 1</td>
<td>The Serious Deficiency Process PART II Q &amp; A</td>
</tr>
<tr>
<td></td>
<td>Laughlin II</td>
<td>The E-Model: Managing an Ethical CACFP Program</td>
</tr>
<tr>
<td></td>
<td>Laughlin III</td>
<td>Play With Your Food: How to Incorporate Fun Nutrition Education in Everyday Childcare</td>
</tr>
<tr>
<td></td>
<td>Virginia City</td>
<td>Center Sponsorship 101</td>
</tr>
<tr>
<td></td>
<td>Lake Mead</td>
<td>CACFP Case Studies: Where Implementation Meets Application &amp; Instruction</td>
</tr>
<tr>
<td></td>
<td>Red Rock III</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Red Rock IV</td>
<td></td>
</tr>
<tr>
<td>Time</td>
<td>Event</td>
<td></td>
</tr>
<tr>
<td>--------------</td>
<td>----------------------------------------------------------------------</td>
<td></td>
</tr>
<tr>
<td>8:00-9:00 AM</td>
<td>National CACFP Sponsors Association Members Annual Meeting  ● Reno</td>
<td></td>
</tr>
<tr>
<td></td>
<td>State Agency Symposium  ● Laughlin II</td>
<td></td>
</tr>
</tbody>
</table>

**General Session  ● Ballroom**

9:15-10:45 AM

**Meal Patterns & Reauthorization - What You Need to Know & Why You Should Care**

*No Kid Hungry*

*Exciting, Healthy Cuisine*

<table>
<thead>
<tr>
<th>Rooms</th>
<th>Reno</th>
<th>Laughlin I</th>
<th>Laughlin II</th>
<th>Laughlin III</th>
<th>Virginia City</th>
<th>Lake Mead</th>
<th>Red Rock III</th>
<th>Red Rock IV</th>
</tr>
</thead>
<tbody>
<tr>
<td>11:00-12:00 PM</td>
<td>WORKSHOPS SESSION FIVE</td>
<td><strong>Farm to Childcare:</strong> The Freshest for the Youngest</td>
<td><strong>It's A Date! Woo Providers Using the NCA Calendar:</strong> Provider Nutrition Training, Activity Ideas, and Record Keeping Made Easy</td>
<td><strong>Menus to Meals:</strong> Building a Healthier Future for Young Children</td>
<td><strong>Implementing IOM Recommendations in Head Start</strong></td>
<td><strong>Investigating Fraud, Waste &amp; Abuse in Federally Funded Programs:</strong> Red Flags in the CACFP &amp; SFSP</td>
<td><strong>Training Centers on Minute Menu CX</strong></td>
<td><strong>The Role of Sponsors in Helping Providers Defend Themselves Against Serious Deficiency</strong></td>
</tr>
<tr>
<td>12:00-1:30 PM</td>
<td>Lunch Program  ● Ballroom</td>
<td><strong>Feeding Our Neighbors:</strong> Culinary Academy of Las Vegas</td>
<td><strong>Let's Move Child Care National Recognition Awards</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td><strong>Celebrate Your Inner Chef</strong></td>
</tr>
<tr>
<td>1:45-2:45 PM</td>
<td>WORKSHOPS SESSION SIX</td>
<td><strong>Ingredients for Success:</strong> Technology, Training, and Monitoring</td>
<td><strong>At-Risk Afterschool Promoting Year Round Feeding with SFSP</strong></td>
<td><strong>Cost Allocation for Center &amp; Home Sponsors</strong></td>
<td><strong>Meeting the Challenges of Creating Healthy Child Care Environments:</strong> USDA's Team Nutrition Resources</td>
<td><strong>Simple Fruit and Vegetable Snacks for Preschool Children</strong></td>
<td><strong>Area Eligibility -- A Primer</strong></td>
<td><strong>Selling the CACFP &amp; Other Mysteries</strong></td>
</tr>
<tr>
<td>3:00-4:00 PM</td>
<td>WORKSHOPS SESSION SEVEN</td>
<td><strong>Beyond the Playground:</strong> Top 10 Things You Should Know to Create Intentional Opportunities for Physical Activity</td>
<td><strong>Strategies for Expanding At-Risk Afterschool Meals Sponsorship</strong></td>
<td><strong>Up Your Odds for a Successful Training Session</strong></td>
<td><strong>A State Agency's Perspective:</strong> Boundaries, Expectations, and Advocacy in Virginia</td>
<td><strong>Reasonable Accommodations &amp; Food Allergies</strong></td>
<td><strong>Whole Grains for Health</strong></td>
<td><strong>Develop Good Policies: Project a Professional Image</strong></td>
</tr>
<tr>
<td>4:15-5:15 PM</td>
<td>WORKSHOPS SESSION EIGHT</td>
<td><strong>Paperwork Reduction:</strong> Report to Congress</td>
<td><strong>Show You the Money:</strong> Fundraising 101</td>
<td><strong>Think Your FOOD</strong></td>
<td><strong>Tools on the Web For You:</strong> Save Time &amp; Money</td>
<td><strong>CACFP Documentation:</strong> Connecting the Dots, Building the Blocks</td>
<td><strong>Off to a Good Start for Infants</strong></td>
<td><strong>CACFP’s Role in Compliance with Head Start’s Fiscal Integrity Monitoring Protocols</strong></td>
</tr>
</tbody>
</table>
Show Me the Money: Getting Through The Budget Approval Process  
Cherese Myree, CFE and Monica Miles  
MH Miles Company, CPA PC
An overview of generally accepted source documentation to support allowable costs for Program operations. Best practices to assist with determining if proposed Program costs are necessary, reasonable and allocable will be provided. Discover the impact the management plan has on the budget; what constitutes a related party transaction; and who has the burden of proof for ensuring proposed costs are necessary, reasonable, and allocable. Training will include group activities, discussion on proposed Program costs that are often questioned, and tools to assist with avoiding common budget submission mistakes.

Year Round Feeding for Child Care Settings  
Jillien Meier, Share Our Strength  
Melissa Moore, Family League of Baltimore City  
Buster Lackey, Arkansas Department of Health
Family Day Care Homes and Child Care Centers underutilize the At-Risk Afterschool Meals Program and the Summer Food Service Program. These stakeholders have the location, staff, equipment, and expertise to participate in both programs and offer food for low-income children every day of the year. This in-depth training offers best practices from the field, tips from a sponsor of both programs, and guidance from a state agency.

Culinary Nutrition Strategies  
Dr. Margaret D. Condasky, RD  
Clemson University  
Chef Anne Q. Corr
An interactive and practical tips presentation from a chef and nutrition educator team with two parts: a discussion of applied culinary nutrition strategies for healthy weight for children based on increased acceptance of vegetables, legumes and fruits; and a lively culinary demonstration with tips and strategies to take back home with emphasis on CACFP regulations.

Better Enrollment & Nutrition with Minute Menu Systems  
Lori Johnson, Jason Sellers, and Cindy Vian
Come learn some effective ways to encourage good nutrition for children using Minute Menu HX! Learn how to run and analyze nutrition reports in order to evaluate the foods served so that your agency can start a campaign to serve more fresh fruits, vegetables, and whole grains. Once you’ve completed your campaign, analyze claim data to evaluate its effectiveness. Did your providers serve more whole grains, more fruits and veggies at snack, fewer dessert items? We’ll teach you how to find out! Then we’ll share tips and tricks for streamlining the enrollment and re-enrollment processes. Whether you do it all once a year or on a rolling basis, there are many ways that Minute Menu HX can help make your process more efficient and less costly. We’ll cover the various options in HX and Kids for the annual re-enrollment process, and you’ll leave with an action plan to take back home.

USDA Presents: State Agency Training
This training is for state agency and regional USDA personnel only and will be presented by the USDA Food and Nutrition Services staff.

Show Me the Money: An Overview of FNS Instruction & Common Financial Findings and Unallowable Costs  
Monica Miles and Cherese Myree, CFE  
MH Miles Company, CPA PC
An overview of the key components in the fourth revision of the FNS Instruction 796-2. This training will include tools to assist with identifying allowable and unallowable costs. An overview of common financial findings and unallowable costs noted in monitoring reviews will be discussed. Best practices to avoid common financial findings and unallowable costs noted in monitoring reviews will be provided. Training will include group activities, and discussion on various cost categories that tend to become questionable during reviews.

Home Visits with Minute Menu HX  
Dawn Perez, Cindy Vian, Natalie Clark, and Lori Johnson
Whether you are supervising/managing your own provider caseload or an entire staff’s caseload, this session is for you. Learn how to efficiently plan, conduct, and record home visits in Minute Menu HX. Then, we’ll go beyond the basics and demonstrate how to analyze the data and use it to maximize resources and increase program integrity. For example, Minute Menu HX can help you determine which meals should be reviewed based on claiming patterns and can help Monitors vary the timing of unannounced reviews so that they are unpredictable by the Providers. The tools and processes available in Minute Menu HX allow your staff to not only meet, but exceed CACFP regulations. We’ll also examine the features of the hx2go Review App for tablets and laptops that allows instant data-entry by monitors and reduces paperwork. We will cover everything from how to set up users to use hx2go, to customizing the questions on the app, to setting up your new internal procedures, and more. You will walk out of this training feeling confident in how to get your agency started on hx2go and feeling great about how much time it will save! Already using the app? This class will give you ideas for how you can expand the usefulness of hx2go for your agency.
Jim Barbee, Director  
Nevada Department of Agriculture  
Jim Barbee has worked on policy issues with both the Nevada State Board of Education and the Nevada Legislature. He is a former Secondary Agriculture Educator with a certificate as a Certified Public Manager (CPM).

Retired Senator Valerie Wiener has a message for all of us. It begins with a personal story about her struggles with health and nutrition and evolves into a long history of successful advocacy for child nutrition and empowerment for the child nutrition community. Senator Wiener, the state’s longest-serving female legislator born in Nevada (1996-2012) retired as the Senate’s Assistant Majority Leader and was also the first woman to serve in both minority and majority leadership positions in the Legislature. As a legislator, Senator Wiener focused on several health care issues, including obesity, prescription drugs, preventative health care, access to care, and more.

USDA CACFP Proposed Meal Pattern Changes & Policy Plans
Hear about where we are in the process for the Proposed Changes to the CACFP Meal Patterns as well as the many exciting updates to the CACFP including recent policy changes and the progress of special projects such as the Paperwork Reduction Act work group.

Jesus Mendoza, USDA’s Food and Nutrition Service Western Regional Administrator
As the Regional Administrator with the U.S. Department of Agriculture Food and Nutrition Service, Western Regional Office, Jesus oversees 15 nutrition assistance programs in Alaska, Arizona, California, Guam, Hawaii, Idaho, Nevada, Oregon, Washington, the Pacific Territories of American Samoa, Commonwealth of the Northern Mariana Islands, and Indian Tribal Organizations in several western states. Jesus’ goal is to create a positive change in programs which serve vulnerable Americans by building partnerships with federal, state and local agencies to maintain the integrity, access and nutritional quality of these programs.

Tina Fritz Namian, Section Chief  
USDA Food & Nutrition Services  
Tina Fritz Namian has nearly 20 years of experience working on Federal policy issues relating to children, including child nutrition, child welfare, and child labor. She is a former Presidential Management Fellow.
Bringing the Farm to the CACFP

Traci Mowry, MPH, Food and Nutrition Service, USDA

Farm to Child Care is a growing area of interest. Participants will learn about USDA policy, resources and recommended strategies for incorporating local foods in the CACFP, including adult care, and connecting children to local foods and gardening. There will be opportunities for peer-to-peer learning and questions and answers.

Improving Community Health Through Policy, Systems and Environmental Change in Southern Nevada

Aurora Buffaloington, MS, RDN, LD, Mindy Meacham & Amanda Reichert, Southern Nevada Health District Office of Chronic Disease Prevention and Health Promotion

This session showcases public health initiatives, including local examples from Southern Nevada, that impact community health and wellness through physical activity, nutrition, and child care.

Please Pass the Peas: Strategies for Working with Picky Eaters

Maureen Lyons, Learning ZoneXpress

Interactive discussion of picky eating brings understanding of the negative food issue that impact life-long eating patterns and health. Learn how to improve acceptance of challenging foods. Find options for nutrition education for care providers and parents to reduce power struggles and improve collaboration between home and child care settings to use right away.

Educational & Language Learning Strategies for Effective Training

Anna Briggs, TX Education Service Center

With the rapid rise of non-native English speaking adults in the U.S., this constitutes a diverse population of child care providers, who have unique linguistic needs when meeting the demands of the workforce. This session will highlight educational and language learning strategies for providing trainings to adult English language learners in the child nutrition industry.

Proposed Meal Pattern Survey, Listening Calls & Consortium Feedback

Vicki Lipscomb, Child Nutrition Programs

In this workshop we will review the recommendations made by the Institute of Medicine (IOM) and input from stakeholders (such as you). The National CACFP Forum, The CA Roundtable, NPA and NCA formed a consortium to review the original IOM Report, make recommendations to USDA, and most recently to submit comments to USDA and prepare a model letter for those supporting the consortium’s recommendations. This workshop will review the process, along with the feedback received from surveys and listening sessions.

Using the Web for all things CACFP

Michael Spevacek, The AccuTrak Group

Learn how the web-based CACFP.Net for sponsors, providers and centers works and why it’s comprehensive, cost-saving and easy to use. An internet connection is all you need to complete records, validate claims, generate reports and checks. Learn to connect with scanners and tablets for field-staff recordkeeping.

Connecting Families with the Benefits of CACFP

Pat Stergley, Central Vermont Community Action Council, Jessica Boese, National CACFP Sponsors Association

We are all familiar with the CACFP, but how can we communicate the benefits of participating in this program to families? Learn ways to bridge that gap and show how those five letters represent the standard in high-quality childcare.

Knife Skills: Making the Cut!

Chef Patrick Simon, Culinary Academy of Las Vegas

Knife skills make work in the kitchen easy! Come learn from the Chef Simon the number of knife skills you could be teaching your providers (or using in your own home).

2015 Friend of CACFP Award

Congresswoman Marcia L. Fudge
11th District of Ohio

This year’s recipient of the Friend of CACFP Award, Congresswoman Fudge is a committed public servant who brings a hard-working, problem-solving spirit to Congress and to the task of protecting safety net programs, and improving access to child nutrition programs and healthy foods.

First elected in 2008, she represents the people of the 11th Congressional District of Ohio. Congresswoman Fudge has served the people of Ohio for more than two decades, beginning with the Cuyahoga County Prosecutor’s Office. She was the first African American and the first female mayor of Warrensville Heights, Ohio. Congresswoman Fudge serves on the House Committee on Agriculture and the House Committee on Education and the Workforce which is charged with legislation for CACFP and all child nutrition programs. She is the Ranking Member on the Subcommittee on Early Childhood, Elementary and Secondary Education.

Congresswoman Fudge consistently fights for equitable access to a quality education from preschool through post-secondary programs, child nutrition, food stamp (Supplemental Nutrition Assistance Program) recipients, for access to locally grown, healthy foods. Congresswoman Fudge's work ethic, problem solving approach, and ability to build collaborative relationships has earned her a reputation among her colleagues in Washington and at home as an insightful leader and knowledgeable legislator. NCA is proud to honor Congress Marcia L. Fudge for her support of CACFP.

Organically Grown Creativity: Inspiring Thought-Provoking Individuals and Industries

Dr. Edward B. Burger, PhD
Southwestern University

How can leaders flourish, become their best selves, and reach potentials beyond their own expectations? The answer is by practicing basic habits of effective thinking that open doors to creativity and innovation. This lively presentation will offer specific actions that can be taken to provoke thought and find hidden solutions and opportunities.

Edward Burger is the President of Southwestern University as well as an educational and business consultant who has led creativity and leadership seminars at the World Bank, Microsoft, the United States Department of the Interior, the International Monetary Fund, and colleges and universities around the world. He is the author of over 60 research articles, books, and video series (starring in over 4,000 online videos viewed by over ten million individuals).

Burger has received a long list of prestigious awards including Robert Foster Cherry Award for Great Teaching—the largest and most prestigious prize in higher education teaching across all disciplines in the English speaking world. The Huffington Post named him one of their 2010 Game Changers; “HuffPost's Game Changers salutes 100 innovators, visionaries, mavericks, and leaders who are reshaping their fields and changing the world.” In 2012, Microsoft Worldwide Education selected him as one of their “Global Heroes in Education.” In 2013 Burger was inducted as a Fellow of the American Mathematical Society and in 2014 he was elected to The Philosophical Society of Texas.
Learn how Outdoor Garden Classrooms can be used to make learning about healthy nutrition fun for students. The workshop discusses the STEM curricula developed by CCSD teachers which includes 5th graders running farmers' markets and chef partnerships with schools.

Expanding Your Reach: Demystify the ARAS Program
Jason Sellers, Minute Menu Systems
At-risk sites can be a great opportunity for your center sponsorship, but the rules for at-risk participation are different from regular CACFP centers. In this class, we will discuss who is eligible to participate in the At-Risk program, how to make sure you choose the right at-risk centers to sponsor, how to track at-risk claims using Minute Menu CX, and strategies for finding and recruiting at-risk sites.

Navigating the FNS 796-2 Instruction
Susan Weeks, Food and Nutrition Services, USDA
This presentation will focus on using the FNS 796-2 Instruction (and related CACFP resources) to determine the allowability of costs proposed for a CACFP budget. Examples of proposed costs will be presented to identify how to determine if a cost would be allowable.

How to Work With Elected Officials:
The Seven C's of Advocacy
Senator Valerie Wiener (Ret.), Wiener Communications Group
Success in the political environment often depends on more than the merits of your issue or the benefits of your program. The "how" of your connection with elected officials can make or break your efforts to persuade decision-makers. Success starts with the "Seven C's of Advocacy!"

Proposed Meal Pattern Best Practices Panel
Christine Twalt, MS, RD, Providers Choice
Linda Simmons, MSHP, RD, LD, Texas Department of Agriculture
Rhonda Kobeylecky & Kristina Bedikian, Acelero Head Start
Jean Bianchi-Sharkey, Clarendon Early Education Services
Susan Horner, Community Services of Northeast Texas
We know there are state agencies, sponsors, providers, and head start centers who are already implementing the best practices recently proposed by the USDA. Hear from a panel of CACFP community members about their successes, challenges, and lessons learned implementing the best practices for breastfeeding infants, ensuring adequate fruits and vegetables, limiting frying, and serving whole-grains, unflavored milk, and lean meats.

Eating For The Health Of It
Tanya Harvey, Missouri Department of Health and Senior Services
Childhood obesity is the result of many factors in a child's life and may not be resolved by a single action, but steps can be taken by child care providers to start leading our children down the path to a healthier tomorrow. This session will focus on what Missouri is doing to help providers educate and empower young minds with the information needed to help them lead healthier lives.

EAT and RUN Workshop
Kamini Jossal, Abeba Tsegai, Jene Moore, Fairfax County Office for Children
Eat and Run workshop is interactive workshop that is designed to recruit and retain providers in CACFP. It promotes healthy eating and physical activity to prevent childhood obesity.

What's For Breakfast?
Nancy Johns & Michelle Hawkes, Association for Child Development
Do you ever wonder if the choices you are making at breakfast for yourself and your day care children are really as healthy as the box says? Come find out the truth.

Passport to Adventure: Think Globally, Eat Locally
Jessica Bosee, National CACFP Sponsors Association
Learn about popular foods from all around the world and how to encourage children to be more open minded when it comes to trying new foods. Participants will have the opportunity to prepare and sample a recipe, and everyone will go home with a "tool" to try at home.

Let's Get Moving
Michelle Stickley and Denise Meyer, Association for Child Development
Incorporate exercise into your daily curriculum. Discover how to promote the love of activity in youth through play in this interactive workshop.

The Serious Deficiency Process: Part I
Barbara J. Smith, USDA - FNS - CNP
This workshop will feature a discussion of the serious deficiency (SD) process including: basic steps in declaring an institution/facility SD; the corrective action process; and the possible outcomes of an institution/facility being declared SD.

Aligning Partners Increases Access to After-school/At-risk Meal Programs
Dr. Susan Gallo, City of Denver/Mayor's Office of Children's Affairs
Krisen Wiley, Revolution Foods
Together we will explore successful partnerships between sponsors and food vendors to increase access to after-school/at-risk meal programs. Strategies include mapping of after-school/at-risk meal programs, focused attention on increasing participation at each site, and regular stakeholder meetings to provide seamless communication. Participants will receive tools to implement similar models within their communities.

Best Practices in Monitor Visits: Auditor versus Advocate
Barbie James and Amanda Theissen, Knowledge Universe
Monitor visits are not just about compliance. They are your opportunity to provide support and build relationships with providers who are serving children nutritious meals. In this workshop you will participate in discussions and share ways to maximize your impact while ensuring program compliance...building a food program everyone loves!

Ensuring Healthy Futures by Creating Healthy Habits
Julia Quattrini, Indiana Alliance of Boys & Girls Clubs
To some degree we are all products of our environment. In this session, learn how to use this logic to your advantage in order to influence the way your youth views and responds to "healthy" food, and help them to develop healthy habits they can carry with them throughout life.

Online Professional Development in Nutrition, Health and Wellness from Penn State Extension
Better Kid Care
Claudia Minnecomer & Jill N. Cox, MS, RD, Penn State Better Kid Care Program
Better Kid Care “On Demand” is an online professional development initiative that offers modules on nutrition, health and other topics for early childhood professionals. Learn how to access the modules and hear about lessons learned regarding self-directed learning.

Minding Our Peas & Cues: The Importance of a Positive Mealtime Environment in Child Care Settings
Christine Twalt, MS, RD, Providers Choice
Come experience this workshop from a child care provider’s perspective and leave with all the tools you need to present this workshop to providers yourself. Helping children develop positive lifelong eating habits requires attention to both peas (the menu) and cues (the mealtime environment). Experts agree that children’s early food experiences affect their health and nutrition in the short-term and their lifelong eating habits. You will learn how to cultivate positive eating behaviors and understand the feeding style most likely to create positive long term eating behaviors. You will also learn that some food waste is worthwhile, and be able to include your mealtime environment practices in your wellness policy.

“CACFP is an indicator of quality child care.”
Get ready for #CNR2015. Priorities for the coming reauthorization include ensuring more children have a healthy start by improving early childhood nutrition programs. At the same time, meal pattern changes for the CACFP are here! Learn why you need to know about these now and what more you can do to take action.

Geraldine Henchy is the Director of Nutrition Policy and Early Childhood Programs at the Food Research and Action Center (FRAC) – a research, policy, public education, and advocacy center working for more effective public and private policies to eradicate domestic hunger and improve the nutrition and health of low-income individuals and families.

You've likely heard of Share Our Strength's No Kid Hungry Campaign. Now hear from Josh Wachs, chief strategy officer, who will share the evolution and goals of the program, why it matters to the CACFP community, and the kinds of change it aspires to bring about.

Josh Wachs is responsible for developing and implementing the long-term strategy for both the nutrition “access” and nutrition “education” components of Share Our Strength’s No Kid Hungry campaign, the organization’s national effort to end childhood hunger in America. Wachs is a veteran community organizer and strategist, and has held positions in the private, academic, and political sectors. He has served as the NBA’s Vice President of Community Relations, as Associate Dean for The New School’s Milano School of International Affairs, Management and Urban Policy, as the Chief Operating Officer of the Democratic National Committee, and also as campaign manager of several state, House, and Senate campaigns.

Mary Sue is most notably recognized as a preeminent ambassador of modern Mexican cuisine with her Border Grill Restaurants. Mary Sue has co-authored five cookbooks, co-starred in nearly 400 episodes of the Food Network’s “Too Hot Tamales,” and co-hosted a food centered radio show for over a decade in Los Angeles. She competed on season three of Bravo’s “Top Chef Masters,” making it to the finale and winning $40,000 for her charity, Share Our Strength, and its mission to end childhood hunger in America.

Join fellow members of the National CACFP Sponsors Association for our annual meeting to hear more about where we are, what we’ve accomplished, and what we have planned for the future!

Specifically for state agency staff, this symposium will be led by National Professionals Association Board Member Linda Simmons in discussion on the current findings in the formative research on nutrition, physical activity and electronic media for CACFP.

A pioneer of world cuisine, Mary Sue is most notably recognized as a preeminent ambassador of modern Mexican cuisine with her Border Grill Restaurants.

Mary Sue has co-authored five cookbooks, co-starred in nearly 400 episodes of the Food Network’s “Too Hot Tamales,” and co-hosted a food centered radio show for over a decade in Los Angeles. She competed on season three of Bravo’s “Top Chef Masters,” making it to the finale and winning $40,000 for her charity, Share Our Strength, and its mission to end childhood hunger in America.

Mary Sue has served as a fundraiser, board member and advocate of Share Our Strength since 1987 and also serves on the Board of Trustees for the James Beard Foundation. She is passionate about food policy, working alongside the LA Food Policy Council, Pew Charitable Trusts, Oxfam, Monterey Bay Aquarium and others to help shape sustainable food systems. Mary Sue is proud to have been selected to serve the U. S. State Department as a member of the American Chef Corps, furthering the industry’s role in diplomatic affairs.
What is Farm to Childcare? Why does it matter? How do you get started? Discover how to find local foods and use them in healthy, appealing meals and snacks for children. Learn how to engage children in understanding where their food comes from through hands-on activities like gardening, field trips, stories and more. We will share our experience implementing a Farm to Head Start program, and introduce free Farm to Childcare resources and curricula.

Would you like to find nutrition information, table crafts, physical activities, training modules, parent provider connection letters and record keeping all in one place? Learn how to translate these materials into crediting hours for your providers and experience first-hand how easy it is to make (and taste) the featured recipes.

Children develop preferences for specific foods early in life and research shows their early experiences set the foundation for lifelong health behaviors. This workshop explores the importance of serving healthy foods in child care that comply with nutrition guidelines and discusses creative ideas for ways to do this.

At Acelero Learning Head Start Clark County, our menus have reflected the IOM Meal Pattern Recommendations for the past two years. We serve protein at breakfast two to three times a week, two different vegetables at lunch, two different components at snack including protein, and more. The feedback from children, families and staff has been amazing. Learn how you can make it happen for your children.

This session will provide sponsoring organizations and program monitors with strategies to identify red flags in the CACFP & SFSP. Participants will also obtain best practices for minimizing fraud, waste, and abuse in federally funded programs.

Let's Move! Child Care (LMCC) is excited to recognize excellence in early education centers and homes who are participating in the Child and Adult Care Food Program (CACFP); CACFP sponsoring agencies; and State CACFP agencies who are making outstanding efforts to improve child nutrition programs that promote young children's health and prevent childhood obesity.

Feeding Our Neighbors
Chris Fava & Chef Patrick Simon
Culinary Academy of Las Vegas

The Culinary Academy of Las Vegas is a nonprofit organization that trains people for successful hospitality careers. Their mission is to do that, and more. As part of their commitment to the surrounding neighborhood, the Academy prepares and delivers nutritious meals to those in need. Year-round, they provide daily hot meals for disadvantaged children, youth, veterans, and the elderly at various community locations through the Summer Food Service Program (SFSP) and the Child and Adult Care Food Program (CACFP). Learn more about their story of service and triumph.
Ingredients for Success: Technology, Training and Monitoring
Susan Still, Brighten Training; Debra J. Ghia, Lehigh Valley Children's Center
Dara Jacobs, Brighten Training
Explore innovative ways to integrate technology into the monitoring process. Provide training and technical assistance with quality monitoring, to correct problems and prevent recurrence. Our Yeti System Training includes electronic monitoring forms with corrective action plans, and twenty-minute online training segments allow individuals to review regulatory requirements, whenever and wherever convenient. The sponsor management tool assists sponsors to track successful course completion.

At-Risk Afterschool – Promoting Year Round Feeding with SFSP
Kathryn Quillen, Food and Nutrition Service, USDA
Learn how organizations, including traditional child care centers that participate in the at-risk afterschool meal component of CACFP, can expand their programs and establish a year-round presence in their communities through the SFSP. Topics covered will include application requirements, site eligibility, monitoring and training requirements, and updated guidance.

Cost Allocation for Center & Home Sponsors
Vicki Lipscomb, Child Nutrition Programs
Confused about the requirements for cost allocation when you begin sponsoring unaffiliated centers? This workshop should help. We will review the USDA guidance concerning cost allocation and share some examples of typical expense areas and examples of a cost allocation plans.

Meeting the Challenges of Creating Healthy Child Care Environments–USDA’s Team Nutrition Resources
Andrea Farmer, RD, LD, Food and Nutrition Service, USDA
Discover how USDA’s Team Nutrition can help sponsors, centers, and providers create healthier child care environments! This session will present findings from nationwide research conducted with CACFP centers, homes, sponsors, and State agencies. The session will also showcase free child care resources, and share plans for future USDA resources.

Simple Fruit and Vegetable Snacks for Preschool Children
Amanda Tucker, TX Education Service Center
This workshop will focus on children’s fruit and vegetable snacks that increase young eater's capacity to try new fruits and vegetables. Demonstrations of budget friendly snacks will highlight the nutrition benefits of fruit and veggies that children will love.

Area Eligibility – A Primer
Traci Mow, MPH, Food and Nutrition Service, USDA
Participants will learn the basics of area-eligibility, how to use FNS mappers to determine area eligibility using census data and to identify areas for outreach and expansion. Participants will have an opportunity to ask questions and are encouraged to bring real-world scenarios for live demonstration.

Selling the CACFP & Other Mysteries
Cindy Vian, Minute Menu Systems
The CACFP is changing rapidly, how do you keep up? Come learn how to identify your agency strengths, communicate them effectively and attract new providers or centers. Take control of your web destiny; find community partners & funding sources to help meet organizational goals. Join us and get caught up in the fun.

Improving Early Care Obesity Prevention Through CACFP
Jennifer Weber, American Heart Association; Kacey Swanson, Nemours Lloyd Werk, Nemours Children's Hospital, Ariane Corbett, Leading Health
This session will highlight different strategies being implemented to improve the nutrition quality of meals and snacks served through CACFP featuring lessons learned, promising practices and specific examples to support improvements and innovation to help ensure children receive healthy meals and snacks through CACFP.

Beyond the Playground: Top 10 Things You Should Know to Create Intentional Opportunities for Physical Activity
Anne R. Lindsay, MS, University of Nevada
“Just move” isn’t the same as “let’s move!” Increasing outdoor time alone may not be enough... it must be intentional! Teaching fundamental movement skills and promoting active lifestyles at an early age can play a role in the development, competency and fitness of the growing child while targeting obesity prevention.

Strategies for Expanding At-Risk Afterschool Meals Sponsorship
Katherine Klosek, Baltimore Partnership to End Childhood Hunger
Melissa Moore, Family League of Baltimore
Kara Panowitz, Share Our Strength
Clarissa Hayes, Maryland Hunger Solutions
This interactive session will give examples, including stories, photos, and best practices, that CACFP sponsors in Maryland have used to expand the number of sites and children that they serve. Participants will leave with a worksheet filled with exciting ideas and resources to use when they get back home.

Up your Odds for a Successful Training Session
Jennifer Basey, MA, National CACFP Sponsors Association
Have you ever sat through a training session and been completely restless or given a presentation while looking out at unengaged audience? If so, come learn a few different tricks of the trade to make your presentations more interesting and your audience more engaged.

A State Agency’s Perspective: Boundaries, Expectations and Advocacy in Virginia
Conchetta Yonaitis & Melinda Wooten, Virginia Department of Health
Learn about Virginia's approach to the CACFP not only by focusing on program quality and integrity, but also how the State agency fosters program growth through relationship building, community collaboration and sponsor retention.

Reasonable Accommodations and Food Allergies
David C. Youngblood, Civil Rights Division
Virginia Food and Nutrition Service, USDA
This session will cover the requirements for providing reasonable accommodations to program participants who have disabilities, with a particular emphasis on providing accommodations to individuals with food allergies.

Whole Grains for Health
Kayte Parch, MS, RD, LMNT, Nebraska Department of Education
Participants will learn more about the varied health benefits of whole grains and strategies for increasing whole grain content of the foods served in their childcare.

A CACFP Cycle Menu Writing/Editing Process
Lori Mozquita, MED and Tarrah Moreno, Texas Education Service Center
Participants will work through a process of creating and implementing a cycle menu for Childcare Centers. The process accounts for choking prevention, color and variety of menu items, and foods that contain sources of nutrients that are often lacking in children's diets.

Develop Good Policies: Project Professional Image
Donna C. Hurley & Sharon Woodward
S&D Instructional Services
Do employees give conflicting answers to questions? Do your policies relate to your mission statement? Do your policies address nonfood program problems employees face? Whether an administrator or employee, know what policies should be in place to assure that your sponsorship projects a unified and professional image in your community.

"CACFP provides approximately 1.9 billion meals and snacks to over 3.2 million children. You make that possible. Thank you."
CACFP Connections

Pass along some craft, activity, and recipe ideas while you raise awareness year-long about the Child and Adult Care Food Program: an indicator of quality child care. NCA has created these parent connection activity newsletters for members to share with their providers and their families—once again connecting CACFP to quality child care in communities across the nation. www.cacfp.org.
State of Nevada Department of Agriculture Division of Food & Nutrition Child and Adult Food Program Wellness Grant

Nevada was selected to receive funding from the Food and Nutrition Service (FNS) as authorized in the Agriculture, Rural Development, Food and Drug Administration, and Related Agencies for a Child Care Wellness Grant. All CACFP child care sponsors were eligible to participate in the grant called “Nevada Fit Kids 2013,” which emphasized nutrition and physical fitness activity. Subgrants were awarded on a competitive basis.

Participating sponsors included:

- 5 Head Start child care centers
- 6 private child care centers
- A food bank
- 3 Boys and Girls clubs
- A homeless shelter and
- A migrant worker council.

The grant was designed to improve the health and nutrition of children in child care settings. Part of the grant funding was used to develop “A Guide to Wellness Best Practices for Infants, Children, and Youth in Nevada Child Care Settings.” The number of children impacted by the grant in Nevada totaled 6,666. Total grant funds expended was $159,658.71.

Many subgrantees used grant funds to involve children in growing and harvesting vegetable gardens. Another part of the grant was called the “Fresh and Frozen Fruit and Vegetable Program (FFFV).” Sponsors reported that only 20% or less of families of children they served were offered fresh or frozen fruit or vegetables at home at the start of the grant. Other grant highlights:

- Fifty-five percent of the children who completed a pre and post-survey, increased their overall consumption of FFFV at home, after participation in the grant.
- Sixty-seven percent of the children added at least 2 new FFFV to their menu at home after participating in the grant activities.
- Sponsor’s menus increased the FFFV offered to children by 25% or more.
- Fifty-four percent of the children increased their physical activity level after participation in the grant. Forty-one percent of the children met the minimum daily standard for physical activity after participation in the grant.

Nevada Fit Kids
ARE YOU FEEDING PEOPLE?
Do you need menus? Nutritional analysis?

LOWERING MEAL EXPENSES HAS NEVER BEEN EASIER
SAVE 10–35% ON FOOD AND SUPPLIES
FREE Menu Creation and Nutritional Analysis Services!

Member Benefits:
- Free Food and Supply Cost Analysis
- Cost Savings of 10% – 35% on All Food and Supply Purchases
- All Categories of Food & Supplies Available
- Staff Training on Menu Planning, Ordering and Budgeting
- Free nutrition analysis, menu planning, inventory control and purchasing assistance

Call (866) 248-4520 or visit us online at www.foodsourceplus.com to request a free, no obligation food/supply cost analysis.

BEST LATIN AMERICAN

BORDER GRILL MANDALAY BAY
3950 Las Vegas Blvd. South
702.632.7403

BORDER GRILL FORUM SHOPS
3500 Las Vegas Blvd. South
702.854.6700

@BORDERGRILL • BORDERGRILL.COM

RESOURCES FOR FAMILY CHILD CARE
Together We Can Strengthen Family Child Care

Learn about resources you can share with family child care providers.
- Professional Membership
- Business Training
- National Conferences
- Accreditation

NAFCC
National Association for Family Child Care

COME VISIT OUR EXHIBIT TABLE!
(801) 886-2322 www.nafcc.org
1743 West Alexander Street, Salt Lake City, Utah 84119
My Little Helper

Bring your preschool child into the kitchen. It’s the perfect time to learn 12 basic cooking skills such as mixing, pouring and sprinkling. Practice fine motor skills and eating new foods. Start early to create a future chef!

Includes 20 simple recipes.
Booklet is 6” x 8.5” with 25 pages.
Large quantity discounts are available.

Visit our booth for a free shipping coupon.

Cynthia Snyder • Childcare Specialist
Novick Brothers Corp • 560 South Lawrence St., Philadelphia, PA
Phone: (215) 467-1400 ext. 118 • Cell: (215) 847-1362
Food Service Solutions with Family Values
www.NovickBrothers.com

NUTRITION PROGRAM COMPLIANCE SPECIALISTS

SERVICES

- COMPLIANCE MONITORING
- TRAINING
- AUDITS
- AGREED-UPON PROCEDURES REVIEWS
- SPECIAL INVESTIGATION REVIEWS
- COMPLAINT REVIEWS
- OUTREACH SERVICES
- CONSULTING SERVICES

MH MILES COMPANY, CPA PC
Small Enough to Care, Large Enough to Deliver
Corporate Headquarters:
1945 Mason Mill Road, Suite 200
Decatur, GA 30033
Office: (404) 633-4555
www.mhmiles.com

CACFP & SFSP Compliance Specialists
Services Provided to State Agencies & Sponsors
Delaware
Georgia
Arizona
Mississippi
North Carolina
Insurance Programs for:

- In-Home Child Care
- Child Care Centers
- Private or Not-for-Profit Organizations
- Resource and Referral Agencies
- Head Start Centers
- CACFP Sponsors
- Nursery and Private Schools
- Children’s Sports & Fitness
- Dance and Music Schools
- Camps

NEW ENGLAND INSURANCE SERVICES, INC.

P.O. Box 63
Wcataque, CT 06089
Toll Free (888) 845-8288
Fax (860) 844-8274
Email: info@neisinc.com
www.neisinc.com

Underwritten by:

MARKEL INSURANCE COMPANY

---

Helping Future Leaders
Achieve Their Potential
One Nutritious Meal at a Time

Hershey’s® low fat and
fat free milk

rbST FREE® REAL MILK
- 12 month shelf life from date of production
- Needs no refrigeration until opened
- No artificial flavors or sweeteners
- Naturally Gluten Free

Great for:
- Back Pack Programs
- Summer Feeding Programs
- Emergency Milk
- Senior Programs
- Holidays

Available exclusively from
Diversified Foods, Inc.
call: 717-521-8579 or email: SuShaffer@diversifiedfoods.com

Follow us on

For more information, call or visit:
800-886-6125 | preferredmeals.com
Automated online training & tracking system for CACFP sponsors.
Stop by our booth or visit BrightonTrainingGroup.com

BRIGHTON Training Group

rainbow in my tummy
HEALTHY. DELICIOUS. COST EFFECTIVE.
Seasonal menu planning toolkits created for child care centers and family homes by a child care center!

Make quick work of your menu planning!
Everything you need in ONE place:
Seasonal 4-week menus Substitution ideas Kid approved recipes!
CACFP Compliance Forms

rainbowinmytummy.org 828.298.0808

We’re Revolutionizing Re-Enrollment!
update & sign online homes & centers

www.minutemenu.com/enroll
For 30 years the Child Nutrition community has gathered together for training, networking, and sharing of best practices. Join us in Orlando, Florida as we explore more together, reflect on how far we've come, and the magical moments along the way.
With monthly snacks and recipes, physical activities, nutrition notes, and business record keeping all in one place, it’s no wonder almost 50,000 family child care providers across the country love having NCA’s Nutrition Calendar and Record Keeping System.

“Providers in Arkansas, Arizona, Alabama, Florida, Idaho, New Hampshire, New Jersey, Pennsylvania, Utah, and Wisconsin all receive their calendar, training module, and parent connection letters courtesy of their state agency.”

ON SALE NOW! We only print to order so be sure to get your calendar order in before 2016 calendar sales close on May 14, 2015.