



31st Annual

#CACFP17

National CACFP Conference

CACFP • Afterschool • Summer Food

April 18-20, 2017
San Diego, California

Welcome From the Board of Directors



**TREASURER
& CONFERENCE CHAIR**
Kati Wagner, CMP, CCNP
President
Wildwood CACFP
Centennial, CO



PRESIDENT
Vicki Lipscomb, CMP
President, Child
Nutrition Program
Charlotte, NC



SECRETARY
Debra Ghia
VP CACFP
Lehigh Valley Children's
Centers
Allentown, PA



VICE PRESIDENT
Santa Hester, CMP, CCNP
Founder & Executive
Director, Our Daily Bread
of Tennessee
Knoxville, TN



IMMEDIATE PAST PRESIDENT
Blake Stanford, CMP
President, SW Human
Development Services
Austin, TX



Rhonda Kobylecky, CMP
Director of Food Services
Acelero Learning
Las Vegas, NV



Melissa Moore, CCNP
Program Director of Food
Access
Family League of
Baltimore
Baltimore, MD



Robin Paul, CMP, CCNP
CEO, Mid Michigan
Child Care Centers
Freeland, MI



Annetta Rutland, CMP
Strategic Director, Quality
Programs, 4C for Children
Cincinnati, OH



Pat Siergiey, CMP, CCNP
Program Coordinator
Capstone Community
Action
Barre, VT

April 2017

Dear Conference Attendees,



On behalf of the NCA Board of Directors, I would like to welcome you to our 31st Annual National CACFP Conference. We are offering tracks for family child care home sponsors, child care center sponsors, child care center operators, Head Start, at risk/after school, and summer food service program. Here, you will learn about nutrition, training, monitoring, advocacy, policy and financial management. Over 120 hours of workshops from which to choose!

This conference creates an opportunity to meet and network with other sponsors, state agencies, and USDA representatives from all over the country. Working together collaboratively is the most effective way to ensure that our programs reach the children who need our services.

Last year USDA announced the new meal pattern at our conference in Orlando. The new meal pattern is the biggest change in CACFP since its inception. The learning opportunities here will assist you in implementing the new rule. As we meet this challenge head on, we will be improving the lives of many children in our country with healthier meals. This is also the time that we should use every opportunity to streamline our activities so that our efforts are used where needed most: expanding access to our programs for our vulnerable population and ensuring that we are able to train and assist our providers in their efforts to embrace these changes.

Learning all we can about the people we serve, the rules we must follow, and implementing our programs in a progressive and meaningful way is the best way to ensure integrity and an excellent quality of service.

There are many benefits of being here; obviously, this is the child nutrition community's number one learning opportunity and the number one place to meet other professionals from all over the country. One reason our conference continues to grow is due to the recognition that this is the place to come and learn about the CACFP and the SFSP.

This is our first conference in California, and we not only welcome the opportunity to be in this beautiful state, we appreciate the support of the California sponsors and the California State Agency.

We respect the task that each of you has before you, ensuring our nation's children receive nutritious meals! Thank you for being a part of our event.

Yours,

Vicki Lipscomb
President
National CACFP Sponsors Association



Conference Schedule

Monday • April 17, 2017

2:00 pm-8:00 pm Registration & Help Desk Open

2:30 pm-5:30 pm USDA State Agency Training

Tuesday • April 18, 2017

7:00 am-6:00 pm Registration & Help Desk Open

8:00 am-12:00 pm Preconference Training* *Preregistration Required*

7:30 am-4:00 pm Preconference Training* *Preregistration Required*

12:00 pm-5:00 pm Exhibitor Hall Open

1:00 pm-2:00 pm CACFP Certification Program Overview

3:00 pm-4:00 pm Regional Networking Sessions

4:15 pm-5:30 pm Functional Networking Sessions

Wednesday • April 19, 2017

7:00 am-5:30 pm Registration & Help Desk Open

7:00 am-8:00 am Continental Breakfast

7:00 am-8:00 am Exhibitor Hall Open

8:15 am-9:30 am National Conference General Session

9:30 am-1:30 pm Exhibitor Hall Open

10:00 am-11:00 am Workshops Session One

11:15 am-12:15 pm Workshops Session Two

12:15 pm-1:45 pm Lunch On Your Own

1:45 pm-2:45 pm Workshops Session Three

3:00 pm-4:00 pm Workshops Session Four

4:15 pm-5:15 pm Workshops Session Five

Thursday • April 20, 2017

7:30 am-5:30 pm Registration & Help Desk Open

7:30 am-8:30 am Continental Breakfast

7:30 am-9:30 am Exhibitor Hall Open

8:15 am-9:15 am NCA Annual Meeting

9:30 am-10:30 am Workshops Session Six

10:45 am-11:45 am Workshops Session Seven

11:00 am-1:30 pm Exhibitor Hall Open* *Door Prizes Awarded*

11:45 am-1:15 pm Lunch On Your Own

1:15 pm-2:15 pm Workshops Session Eight

2:30 pm-3:30 pm Workshops Session Nine

3:45 pm-4:45 pm Workshops Session Ten

5:00 pm-5:30 pm Regional Closing Sessions

Selfie Spot Sponsored by



*Stop by,
take a selfie,
post to social media!
Or send home to mom.*

Win tickets to Disneyland! Get a free raffle ticket for each social media post you tag @NationalCACFP and #cacfp17. Show us your Facebook, Twitter, or Instagram posts at the help desk to get your tickets!

Download the App

Download Yapp from the app store on your smartphone.

Open the app and tap "Download an Existing App."

Enter the Yapp ID: CACFP17 in the field. The app will then download into Yapp.

You can also download here:
<http://my.yapp.us/CACFP17>

- ▶ Get conference details and documents.
- ▶ Add sessions to your personal schedule.
- ▶ Share photos.
- ▶ Post comments.
- ▶ Find friends.
- ▶ Explore exhibitors.
- ▶ Read presenter biographies.



Yapp

Yapp ID: CACFP17

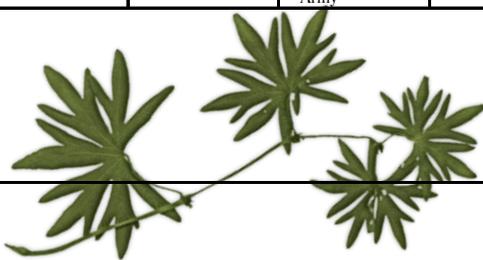
Tuesday, April 18, 2017

7:00 am - 6:00 pm		Registration & Help Desk Open · <i>Seaport Foyer</i>											
7:30 am - 4:00 pm		Preconference Training · <i>Refer to Ticket</i>											
12:00 pm - 3:00 pm		Exhibitor Hall Open · <i>Grand Salon</i>											
1:00 pm - 2:00 pm		CACFP Professionals Certification Overview · <i>Seaport F</i>											
		<i>Seaport A</i>	<i>Seaport B</i>	<i>Seaport C</i>	<i>Seaport D E</i>	<i>Seaport F</i>	<i>Seaport G</i>	<i>Seaport H</i>					
3:00 pm - 4:00 pm	Networking Sessions	Mid Atlantic Region	Midwest Region	Mountain Plains Region	Western Region	Northeast Region	Southeast Region	Southwest Region					
4:15 pm - 5:30 pm		Sponsor Directors	Nutritionists	Afterschool	Field Staff	Head Start	Tribal	Center Staff					

Wednesday, April 19, 2017

7:00 am - 5:30 pm		Registration & Help Desk Open · <i>Seaport Foyer</i>											
7:00 am - 8:00 am 9:30 am - 1:30 pm		Exhibitor Hall Open & Continental Breakfast · <i>Grand Salon</i>											
8:15 am - 9:30 am		National Conference General Session · <i>Seaport A-E</i>											
		<i>Seaport A</i>	<i>Seaport B</i>	<i>Seaport C</i>	<i>Seaport D E</i>	<i>Seaport F</i>	<i>Seaport G</i>	<i>Seaport H</i>	<i>Balboa</i>	<i>Gaslamp A B</i>	<i>Gaslamp C D</i>	<i>La Jolla</i>	<i>Old Town</i>
10:00 am - 11:00 am	Workshops Session One	Effective Leadership	USDA FNS Policy Update	Expanding and Building Efficiencies in CACFP At-Risk Afterschool	Making Changes One Bite at a Time: Implementing the New Meal Patterns	Never too Small to Start: Connecting with Parents about Infant to Toddler Nutrition	50,000 Providers Can't Be Wrong: Nutrition, Training, and Record Keeping Made Easy	Understanding the Health & Nutrition Needs of the Hispanic Community		Balancing Integrity with Program Access	How to Make the Summer Food Service Program Work for Your Organization	Driving Health through Policy and Practice Change in Early Care and Education	Child Health Initiative for Lifelong Eating and Exercise (CHILE) Plus
11:15 am - 12:15 pm	Workshops Session Two	Informal and Formal Procurement in the Child and Adult Care Food Program	Special Diets: What You Need to Know for Head Start and CACFP	Strategies for Increasing Participation in At-Risk Afterschool Snack and Dinner Programs	Ask the USDA Questions and Answers About the New Meal Pattern	Seeds To Success for Successful Sponsors	Creditable Foods for Infants	Building A Brand: Why Promoting Child Nutrition Programs Matters		Grain Food Patterns: Part of a Healthy Diet	Improving Food Safety: Best Practices for Summer Food Service Programs	Get Inspired with NRPA's New Foods of the Month Curriculum	Create, Collaborate, Commiserate - Stories From the Playground!
12:15 pm - 1:45 pm		<i>Lunch On Your Own</i>											
1:45 pm - 2:45 pm	Workshops Session Three	Team Nutrition Technical Assistance and Nutrition Education Resources for CACFP	Meal Pattern Changes: Preparing Providers with Minute Menu HX	The Serious Deficiency Process Demystified	Sensational Snack Ideas for CACFP	Leveraging State Policy and Local Initiatives to Support CACFP Participation	What's on Their Plates: Latest Research on Food Choices in Childcare	Streamlining and Automating Processes: An Introduction	Waste Not, Want Not, Save Money	Problem Solving, Networking & Strategies: Developing Lifetime Relationships	Balancing Finances and Integrity through Bright Track Training	Sponsoring Summer Food: Keys to Financial Management	Get a Head Start on Health: Successful Sodium Reduction in CACFP Meals
3:00 pm - 4:00 pm	Workshops Session Four	Micropurchasing in the Child and Adult Care Food Program	New CACFP Meal Patterns Industry Support: The Science Behind the Dietary Guideline's	CACFP ABC's of @Risk Afterschool	Skills for Success: USDA Team Nutrition Training Materials for Updated CACFP Meal Patterns	Sugar, Sugar Everywhere	Successful Grant Writing	Supporting Healthy Habits with Plant-Strong Initiatives		Artificial Food Dyes	Urban, Suburban, and Rural, Oh My! Mobile Solutions for Any Terrain	The Power of Partnerships: Pennsylvania's Journey from Shared Vision to Positive Wellness Outcomes	Got Internet? Connect & Claim
4:15 pm - 5:15 pm	Workshops Session Five	Training Providers to use KidKare	Part II Q&A New CACFP Meal Patterns Industry Support	Meal Time is Talk Time: Promoting Children's Early Health and Language Development	Team Up for CACFP Success in Menu Planning	Culture in the Kitchen & Special Diets		The National Disqualified List (NDL): Ensuring Program Integrity	Expanding Your Reach in Your Communities through At-risk Afterschool Meals and the Summer Food Service	What Happens to the Money? Tracking Income When A Center Leaves	Taking Root From the Inside-Out: Introducing and Reconnecting Through The Garden Experience	Six Years of the Afterschool Meal Program: Looking Back and Looking Ahead	Early Childhood Health and Nutrition Interagency Council in Texas

Thursday, April 20, 2017

7:30 am - 5:30 pm		Registration & Help Desk Open · Seaport Foyer											
7:30 am - 9:30 am 11:00 am - 1:30 pm		Exhibitor Hall Open & Continental Breakfast · Grand Salon											
8:15 am - 9:15 am		National CACFP Sponsors Association Annual Meeting · Seaport F											
		Seaport A	Seaport B	Seaport C	Seaport D E	Seaport F	Seaport G	Seaport H	Balboa	Gaslamp A B	Gaslamp C D	La Jolla	Old Town
9:30 am - 10:30 am	Workshops Session Six	Procurement 101: Developing a Code of Conduct and Written Procurement Procedures	What Would You Do? Monitors' Real Life Situations	From Heat and Serve to Scratch Cooking: Improving the Nutrition of Your Menu	Superpower your Breakfast with Meat/Meat Alternates	Child Nutrition Reauthorization Revisited & Examined	Writing Policies and Procedures for your CACFP Organization	Farm to Early Care and Education: Going Local for CACFP Success	Summer Food Program Showcase	Presentation Pointers	Sesame Street in the Communities: Nutrition and Wellbeing	Identifying and Evaluating: Strategies for Growing the Afterschool and Summer Meal Programs	Virginia's Nutrition Hubs: Public Schools' Participation in the At-Risk Afterschool Meals Program
10:45 am - 11:45 am	Workshops Session Seven		USDA Listening Session on the Future of CACFP Training Priorities (Sponsors Only)	Ready, Set, Go! Healthy Water for Children in Afterschool and Child Care Programs	Preparing Vegetables: Tasty Tips and Tricks	Civil Rights Training: Requirements 101		Local Foods: Plan, Purchase, and Serve				Promoting Physical Activity Best Practices in Child Care Programs	Creatively Enhancing Your Summer and At Risk After School CACFP
11:45 am - 1:30 pm		Lunch On Your Own											
1:15 pm - 2:15 pm	Workshops Session Eight	CACFP As Obesity Prevention - State Level Strategies	Ideas That Work to Streamline CACFP	Food for Thought: Supporting Healthy Brain Development Through Good Nutrition	CACFP Administrative Budgets	Afterschool and Enrichment: A New Opportunity for CACFP Sponsors	Engaging Children: Look What I Made!	The Benefits of Breakfast & Meals Solutions	Cultivating Partnerships to Expand Summer and Afterschool Meals Programs	Leading the Way to Health through Promoting Young Children's Active Play	Nebraska Strong: Implementation of the Nutrition & Physical Activity Self-Assessment for Child Care	Bringing Meals and Snacks to Family Child Care Homes through your Tribal CCDF Program	CenterPilot - Your Online Center Claim Management Solution
2:30 pm - 3:30 pm	Workshops Session Nine	Effective Purchasing Practices	Child Nutrition Training	Sponsoring Homes? Learn How To Sponsor Centers Too	CACFP and Head Start Food Services Regulations	Minute Menu HX Basics for Beginners and New Employees	Healthy Habits for Tiny Tummys: Effective Strategies for Training CACFP Providers					Creating Smarter Mealtimes in Child Care Settings	Non-Profit Board Recruitment and Development
3:45 pm - 4:45 pm	Workshops Session Ten	Red Light Green Light: Analyzing Business Opportunities for CACFP Sponsors		Cooking Matters for Child Care Professionals		Investigating Fraud, Waste & Abuse in Federally Funded Programs: Red Flags in the CACFP & SFSP	Building Healthy Habits through Food Education	Love Your Heart: Eating Heart Healthy with Seafood	Initiating and Improving Afterschool Meals in Schools	Healthy Menu Initiative: Implementing a Standardized Healthy Menu across the U.S. Army	Win-Win Partnerships: School Nutrition and Out of School Time Programs		
5:00 pm - 5:30 pm	Closing Sessions	Mid Atlantic Region	Midwest Region	Mountain Plains Region	Western Region	Northeast Region	Southeast Region	Southwest Region					

Surveys Wanted! Return for a Chance to Win a Visa Gift Card

Don't forget to complete your conference survey and return it to the registration and help desk before you leave town. We use your feedback to develop conference programming that you want. Be frank with us—we want to improve any area you think needs additional attention. Your input will help our San Antonio '18 conference be even stronger!

Preconference Training

Show Me the Money: Getting Through the Budget Approvals Process

Cherese Myree, CFE, MH Miles Company, CPA PC
Monica Miles, CPA, CFE, MH Miles Company, CPA PC

This training is a 101 level overview of the generally accepted source documentation to support allowable costs for CACFP operations. Attendees will learn about best practices for determining if proposed Program costs are necessary, reasonable and allowable. 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 allowable. Training will include group activities, discussion on proposed Program costs that are often questioned, and tools to assist with avoiding common budget submission mistakes.



The Healthy Out-of-School Time Movement & CACFP

Allison Colman, National Recreation and Park Association
Manuel Gonzalez, City of San Diego
Daniel W. Hatcher, Alliance for a Healthier Generation
Stephanie Joyce, Alliance for a Healthier Generation
Lauren Marciszyn, YMCA of the USA

Imagine if all 10.2 million young people who were enrolled in afterschool programs had the opportunity for healthy snacks, meals, and engaging nutrition enrichment. Imagine if afterschool program providers and school nutrition staff had the training and resources to collaborate, partner and take-action. This session will explore the National AfterSchool Association (NAA) Standards for Healthy Eating and Physical Activity (HEPA), including implementation efforts by national youth-serving organizations.

Participants will discuss the connection between food insecurity, childhood obesity and quality improvement efforts; learn how to align their existing work with the NAA HEPA Standards; discover strategies to engage with key national organizations implementing healthy eating best practices; engage in nutrition enrichment activities that can be used to support the new CACFP meal pattern; explore the new Smart Foods Planner including products, recipes and menu plans; review family and community engagement strategies and create an outreach action plan; contribute to an upcoming Healthy Out-of-School Time article; and leave with resources to use immediately.



Serving Summer Meals Planning, Participation, Policy & Partnering for Success

Clarissa Hayes, Food Research Action Center
Carolyn Wait, Share our Strength
Patrice Chamberlain, California Summer Meal Coalition
Andrea Farmer, MS, RD, LD, USDA Food and Nutrition Service
Gurjeet Barayah, California Department of Education

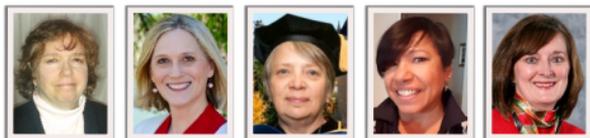
The Summer Food Service Program (SFSF) is an important tool for addressing the nutrition gap low-income children face when the school year ends – and success depends on collaboration, proactive planning, and partnerships every step of the way. This interactive and informative session will cover the nuts and bolts of SFSF and beyond, including: USDA resources and streamlining policies for sponsors; emerging trends and promising practices that can be replicated in your community; strategies for improving meal quality and reducing food waste; anti-hunger advocate perspectives on facilitating community collaboration and buy-in; and examples of effective outreach and marketing efforts. Whether you are a CACFP sponsor operating SFSF for the first time, or a year-round sponsor looking to expand or sustain your current operations, you will leave this session with practical resources, new contacts, and a concrete plan to reach more children with nutritious meals during the summer months.



CACFP New Meal Pattern Implementation Training

Barbara Martin

Laura Thomas, MEd, RD, LD, FAND
Nancy Christensen, PhD, MEd, RD, LD, SNS
Sonia Cotto-Moreno, MPH, RDN, LD
Annette Hendricks-Derouin, MPH, RD, SNS



The Institute of Child Nutrition will lead this session designed to provide participants with the knowledge, skills, and resources for implementing the new CACFP meal standards. This session aims to increase participants' effectiveness and productivity while implementing the new CACFP guidelines.



Farm to Preschool: Getting in the Game of Local Food & Learning in Early Child Care



Lacy Stephens, MS, RDN, National Farm to School Network
Holly Prestegaard, USDA Food and Nutrition Service
Kim Woodworth, YMCA Childcare Resource Service
Joshua Smith, CMP, CCNP, Taking Root Tennessee
Senta Hester, CMP, CCNP, Taking Root Tennessee
Phillip Hester, CMP, CCNP, Taking Root Tennessee



Farm to early care and education (ECE) is a group of activities and strategies that include the use of local foods in meals and snacks, gardening opportunities, and food-based learning activities. Farm to ECE initiatives not only integrate seamlessly with the learning style of young children, but are also an evidenced-based approach to meeting educational and nutrition standards (including CACFP meal patterns) and improving the quality of early care and education environments. In this session, farm to early care and education experts and leaders from the National Farm to School Network, US Department of Agriculture, and Taking Root Tennessee together with local ECE providers will share insight and resources to help you start or expand farm to early care and education initiatives in your program or community. Whether you are a seasoned expert or are just ready to plant your first seeds, you will come away with a concrete plan to "grow" health and wellness, experiential learning opportunities, and parent engagement through farm to ECE.



Healthy Eating Starts Early
**NATIONAL
CHILD NUTRITION
FOUNDATION**

Join us in recognizing these outstanding CACFP community members.

Scholarship Winners

Cassandra Aldridge • Texarkana Special Education Center, Texas

Dana Youkilis • Child Care Council of Nassau, New York

Deborah Thomas • Volunteers of America of Los Angeles, California

Eva R. Jones • Alpha & Omega Nutrition Program, Tennessee

George Garcia • Geo-Son Child Care Services, Texas

Holly Pence • Comstock Public Schools, Michigan

Karen Turner • Council of Churches of the Ozarks, Missouri

Kay Sunram • White Earth Tribal Council, Minnesota

Keturah R. Swenson • Child Development Associates, California

Lupe Villanueva • Catholic Charities, Illinois

Michele Warner • Cambria County Child Development, Pennsylvania

Renee Griffin • Ohio County Schools, West Virginia

Sikia Brown • Arkansas Hunger Relief Alliance, Arkansas

Trina Tyson • City of Inglewood, California

Exhibitor Information

Gold



Healthy Eating Starts Early
NATIONAL CHILD NUTRITION FOUNDATION
 Visit for a Chance to Win
 a \$50 Visa Gift Card



Visit for a Chance to Win an
 All New Echo Dot

Partner



Visit for Nutrition
 Education Resources

Silver



Visit for a Chance to Win
 a Gift Basket



Visit for a Chance to Win
 an iPad



Visit for a Chance to Win
 a \$100 Visa Gift Card



Visit for a Chance to Win
 a \$100 Amazon Gift Card

Bronze



Visit for a Chance to Win
 a Tablet



Visit for a Chance to Win
 a \$100 Visa Gift Card



Visit for a Chance to Win
 an Echo Dot



Visit for a Chance to Win
 a Kindle Fire Tablet



Visit for a Chance to Win
 a \$100 Amazon Gift Card



Visit for a Chance to Win
 a Gift Certificate



Visit for a Chance to Win
 a \$100 Amazon Gift Card



Visit for a Chance to Win
 a \$50 Target Gift Card



Visit for a Chance to Win
 a \$100 Amazon Gift Card



Visit for a Chance to Win
 a NutriBullet Gift Basket



Visit for a Chance to Win
 a \$50 Gift Card



Visit for a Chance to Win
 a \$50 Walmart Gift Card



Visit for a Chance to Win
 a \$50 Amazon Gift Card



Visit for a Chance to Win
 a FitBit



Visit for a Chance to Win
 a \$100 Amazon Gift Card



Visit for a Chance to Win
 a \$50 Target Gift Card



Visit for a Chance to Win
 a Remote Control Airplane



Visit for a Chance to Win
 a \$50 Visa Gift Card



Visit for a Chance to Win
 a \$50 Visa Gift Card



Visit for a Chance to Win
 a \$100 Target Gift Card



Visit for a Chance to Win
 a \$150 Amazon Gift Card



Visit for a Chance to Win
 a Fitbit Flex 2



Non Profit Non Commercial

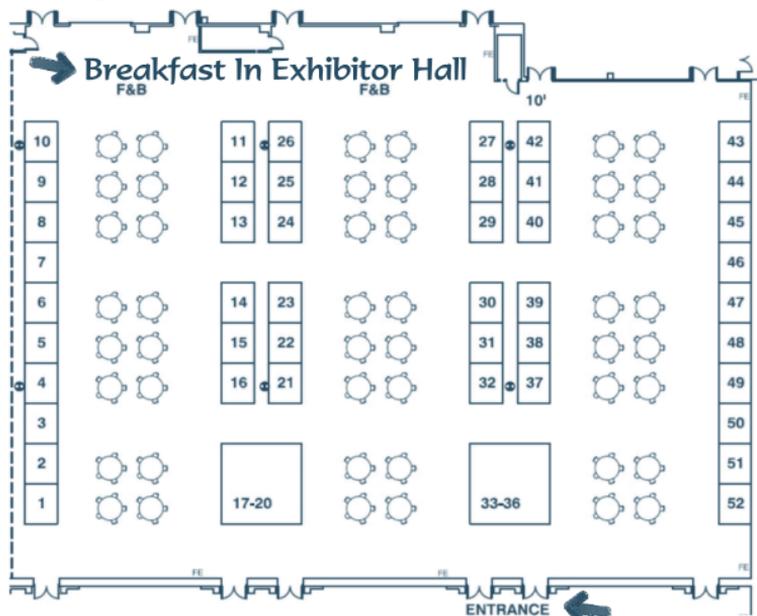


Visit for a Chance to Win
 a Plant Power Gift Basket



EXHIBIT HALL GRAND SALON

Tuesday 12:00 pm - 3:00 pm
 Wednesday 7:00 am - 8:00 am
 Wednesday 9:30 am - 1:30 pm
 Thursday 7:30 am - 9:30 am
 Thursday 11:00 am - 1:30 pm



- ✓ Visit with exhibitors.
- ✓ Enjoy morning coffee and continental breakfast.
- ✓ Network with fellow attendees.
- ✓ Sit back and relax for a moment.
- ✓ Make new friends!

1 USDA	15 PepsiCo	39 ES Foods
2 Institute of Child Nutrition	16 Revolution Foods	40 Fresno City College Cal-Pro-Net Center
3 The Humane Society of the US	17-20 National CACFP Sponsors Association & National Child Nutrition Foundation	41 Dick and Jane Educational Snacks
4 JA FoodServices	21-22 Minute Menu	45 Global Foods
5 Brighton Training Group	23 Diversified Foods	44 Rockinola
6 WA Office of Superintendent of Public Instruction	24-25 Food & Supply Source	45 Better 4 You Meals
7 Link2Feed	28-29 Chefables	46 Nu Health Fruit
8 Assure Child Care	30 Share Our Strength	47 Nutrition Matters
9 Unified Nutrimeals	31-32 General Mills Bell Institute of Health and Nutrition	48 CenterPilot
10 Red Gold	33-36 Preferred Meals	49 Scholastic
12 Go'Bonzo's	37 My Food Program	50 Penn State Better Kid Care
13 LA Publishing LLC	38 CATCH	51 Novick Brothers
14 Moonstone Press LLC		52 MH Miles Company

Regional Networking Sessions

We know that networking is one of the most valued benefits of attending a national conference with fellow child nutrition community professionals. With over 1,000 attendees, NCA helps to facilitate that right from the start by hosting the National Conference Regional Sessions as our kick-off session. Meet your neighbors, get to know your USDA regional office team, the National CACFP Sponsors Association board members and sponsor representatives. We'll also have an opening roll call by states so get your phones to join you and represent!



Tuesday, April 18 • 3:00-4:00 pm
Thursday, April 20 • 5:00-5:30 pm

Seaport F

Northeast Region

Connecticut, Maine, Massachusetts, New Hampshire, New York, Rhode Island, Vermont

Katina Kelafas
 USDA FNS Northeast Regional Office,
 Boston, MA

Jean Bianchi, CCNP
 Clarendon Early Education Services,
 Bedford MA

Pat Siegrye, CMP, CCNP
 Central Vermont Community Action
 Council, Barre, VT

Seaport D|E

Western Region

Alaska, Arizona, California, Hawaii, Idaho, Nevada, Oregon, Washington

Kelly Blondin and Holly Prestegaard
 USDA FNS Western Regional Office,
 San Francisco, CA

Alix Melillo, CMP
 Food for Kids, Reno, NV

Rhonda Kobylecky, CMP
 Acclero Learning, Las Vegas, NV

Seaport C

Mountain Plains Region

Colorado, Iowa, Kansas, Missouri, Montana, Nebraska, North Dakota, South Dakota, Utah, Wyoming

Melissa Tramontana
 USDA FNS Mountain Plains Regional
 Office, Denver, CO

Susan Ison, CMP
 Helping Hands, Taylorsville, UT

Kati Wagner, CMP, CCNP
 Wildwood CACFP, Centennial, CO

Seaport H

Southwestern Region

Arkansas, Louisiana, New Mexico, Oklahoma, Texas

Mark Speight
 USDA FNS Southwest Regional
 Office, Dallas, TX

Sharon Ray
 Nutriservice, Rockwall, TX

Blake Stanford, CMP
 Southwest Human Development
 Services, Austin, TX

Seaport B

Midwest Region

Illinois, Indiana, Michigan, Minnesota, Ohio, Wisconsin

Christine Vineyard
 USDA FNS Midwest Regional Office,
 Chicago, IL

Rita Kidwell
 Joyce Network, Fountaintown, IN

Robin Paul, CMP, CCNP
 Mid Michigan Child Care Centers,
 Freeland, MI

Seaport G

Southeast Region

Alabama, Florida, Georgia, Kentucky, Mississippi, North Carolina, South Carolina, Tennessee

Madge McNaboe
 USDA FNS Southeast Regional Office,
 Atlanta, GA

Sandra Rubalco, CMP, CCNP
 Highland Foods, Miami, FL

Senta Hester, CMP, CCNP
 Our Daily Bread of TN, Knoxville

Seaport A

Mid-Atlantic Region

Delaware, Maryland, New Jersey, Pennsylvania, Puerto Rico, Virginia, West Virginia, Washington DC

Terry Roden
 USDA FNS Mid-Atlantic Regional
 Office, Robbinsville, NJ

Suzanne Zanello, CMP, CCNP
 YMCA of Greater Pittsburgh,
 Pittsburgh, PA

Debra Ghia
 Lehigh Valley Children's Center,
 Allentown, PA

#cacfp17

@NationalCACFP

@NationalCACFP

@NationalCACFP

Functional Networking Sessions

Tuesday, April 18 • 4:15-5:30 pm

Meet with people who do what you do every day! Join your moderator and colleagues to talk about workplace issues. Find a mentor. Share your experience. Talk shop and learn from one another. Make contacts and fill your rolodex (okay, iphone). Don't skip out on one of the most powerful sessions of the conference!

Seaport A

Sponsor Directors

Susan Ison, CMP
 Helping Hands Inc, Taylorsville, UT

Sharon Ray
 Nutriservice, Rockwall, TX

Seaport B

Nutritionists

Kim Friznell, RD, California Dept of
 Education, Sacramento, CA

Seaport C

At Risk Afterschool

Melissa Moore, CCNP, The Family
 League of Baltimore, Baltimore, MD

Seaport D|E

Field Staff

Alix Melillo, CMP, Food For Kids Inc,
 Reno, NV

Seaport F

Head Start

Rhonda Kobylecky, CMP, Acclero
 Learning, Las Vegas, NV

Seaport G

Tribal

Kati Wagner, CMP, CCNP, Wildwood
 CACFP, Centennial, CO

Seaport H

Center Staff

Suzanne Zanello, CMP, CCNP, YMCA
 Of Pittsburgh, Pittsburgh, PA

CACFP Professionals

Seaport F

CACFP Certification Program Overview How to Earn Your CACFP Professional Designation

Interested in learning more about how to earn the CACFP Management Professional or CACFP Child Nutrition Professional designation? Join NCA Board members to hear why the program was started, what the qualifications are, and next steps to getting the certification complete!

Tuesday, April 18 • 1:00-2:00 pm

Congratulations to these CACFP Professionals for receiving their certification!

Alan Mills, CMP, CCNP, Community Childcare Food Supplement, Inc., Savannah, GA

Alix Mellillo, CMP, Food For Kids Inc., Reno, NV

Alva Johnston, CMP, CCNP, FP Assistance, Forney, TX

Amanda Pour, CCNP, Child Inc, Austin, TX

Amy Stang, CCNP, Child Care Resource Center, Lorain, OH

Angelique Ayala, CCNP, Community Development Institute Headstart, Rockaway Beach, NY

Angie Dyson, CMP, CCNP, Cornerstone Family Ministries Inc., Tampa, FL

Annetta Rutland, CMP, 4C for Children, Cincinnati, OH

Barbara Ortega, CCNP, Human Services Association, Huntington Park, CA

Barbara Wagner, CMP, CCNP, Child Care Council of Nassau Inc., Garden City, NY

Beth Carlton, CMP, CCNP, Child Care Links, Hutchinson, KS

Beth Wittusen, CMP, CCNP, Child Nutrition, Inc., Warrenton, VA

Blake Hester, CMP, CCNP, Our Daily Bread of Tennessee Inc, Knoxville, TN

Blake Stanford, CMP, Southwest Human Development, Austin, TX

Blanca Arteaga, CMP, Children's Institute, Inc., Los Angeles, CA

Brenda Baldwin, CMP, S.W. Human Development, Austin, TX

Brenda Ladson-Powell, CCNP, Beaufort-Jasper EOC CACFP, Ridgeland, SC

Cathy Harper, CMP, CCNP, Nutrition For Children, Champaign, IL

Christa Widener, CMP, CCNP, Upper Cumberland Human Resource, Cookeville, TN

Corina Cortez, CCNP, Inspire Development Centers, Sunnyside, WA

Cynthia Ehrhart, CMP, CCNP, Navy Child and Youth Programs, Norfolk, VA

Dana Williams, CMP, CCNP, Mtn. Home AFB Family Child Care, Mountain Home Air Force Base, ID

Denise Andrews, CMP, CCNP, For The Children Inc, Vici, OK

Destiny Little, CCNP, Center for New Communities, San Antonio, TX

Dorleen Wolbaum, CMP, Heartland Child Nutrition, Bismarck, ND

Elizabeth Curtis, CMP, S.W. Human Development, Austin, TX

Emily Barrow, CCNP, Child Care Answers, Indianapolis, IN

Jamie Swan, CMP, CCNP, Community Action Partnership of Strafford County, Dover, NH

Janice VanSant, CMP, CCNP, Children & Families First, Wilmington, DE

Jasmyne Adams, CCNP, The Bean Foundation, Washington, DC

Jean Bianchi, CCNP, Clarendon Early Education Services Inc., Bedford, MA

Jennifer Reno, CCNP, Anaheim Family YMCA, Anaheim, CA

Josh Smith, CMP, CCNP, Our Daily Bread of Tennessee Inc, Knoxville, TN

Kati Wagner, CMP, CCNP, Wildwood CACFP, Centennial, CO

Kristina Bedikian, CCNP, Acclero Learning Clark County, North Las Vegas, NV

Laura Cortazar, CMP, CCNP, Community Council of Idaho, Caldwell, ID

Leah Penna, CMP, CCNP, FP Assistance, Forney, TX

Lisa Laedle, CCNP, Child Care Group, Dallas, TX

Lorraine Scuccimarra, CMP, CCNP, Child Care Council Dutchess & Putnam, Poughkeepsie, NY

Maria Navarro, CCNP, Child Care Resource Network, Buffalo, NY

Marie Archer, CMP, AR Children/PUC, Roland, AR

Melissa Moore, CCNP, The Family League of Baltimore, Baltimore, MD

Melissa Smicker, CCNP, Nutrition Works, Boise, ID

Michelle Davis, CMP, Community Action, Topeka, KS

Molly Manley, CMP, CCNP, Child Care Answers, Indianapolis, IN

Nicole Harris, CMP, AR Children/PUC, Roland, AR

Pat Siegery, CMP, CCNP, Capstone Community Action - CCFP, Barre, VT

Phillip Hester, CMP, CCNP, Our Daily Bread of Tennessee Inc, Knoxville, TN

Phillip Hester II, CCNP, Our Daily Bread of Tennessee Inc, Knoxville, TN



For thirty years our association has been elevating the professional standards of our community.

Now we have the means to recognize those who continually go above and beyond with true passion for the program and what it means to millions of children.

Rev. Dr. Lawrence Karow, CMP, CCNP, UMC Food Ministry, Latonia, KY

Rhonda Garvin, CMP, CCNP, Fleet Readiness - CYP, Virginia Beach, VA

Rhonda Kobylecky, CMP, Acclero Learning Clark County, North Las Vegas, NV

Robin Paul, CMP, CCNP, Mid Michigan Child Care Centers Inc., Freeland, MI

Sandra Ruballo, CMP, CCNP, Highland Food Resources Inc., Miami, FL

Sarah Cascaes, CCNP, Our Daily Bread of Tennessee Inc, Knoxville, TN

Senta Hester, CMP, CCNP, Our Daily Bread of Tennessee Inc, Knoxville, TN

Susan Ison, CMP, Helping Hands Inc, Taylorsville, UT

Suzanne Zanella, CMP, CCNP, YMCA Of Pittsburgh, Pittsburgh, PA

Terri Sluss-Cole, CCNP, Child Care Resource Center, Lorain, OH

Theresa DiSalvo, CCNP, Child Care Council of Nassau Inc., Franklin Square, NY

Tina Bischoff, CMP, CCNP, Inspire Development Centers, Sunnyside, WA

Valerie Furlow, CCNP, Acclero Learning Camden/Philadelphia, Philadelphia, PA

Vernita Coleman, CMP, CCNP, Our Daily Bread of Tennessee Inc, Knoxville, TN

Vicki Lipscomb, CMP, Child Nutrition Program, Charlotte, NC

Vickie Hartel, CMP, Salem-Keizer Public Schools, Salem, OR

General Session

Wednesday, April 19 • 8:15 am - 9:30 am

Director of Nutrition Services
California Department of
Education

Sandip Kaur has served as Director since April 2011. Prior to this, she served as the Chief of the Administration and Food Distribution Program in NSD for seven years and was instrumental in the design, development, and implementation of the Web enabled Child Nutrition Information and Payment System. Sandip ensured successful implementation of all provisions of the Healthy Hunger-Free Kids Act of 2010 in California.



Sandip Kaur

Regional Administrator
Western Region
USDA, Food and Nutrition Service

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.



Jesus Mendoza, Jr.



Clay Treska

Decorated 13-year Combat Veteran of the United States Marine Corps
Former Department of Defense Counterintelligence Agent
Ironman World Championships Triathlon Competitor
Stage-Four Terminal Cancer Survivor

Having been diagnosed with terminal cancer, and while enduring a double bone marrow transplant, Clay learned the disciplines of triathlon from his hospital room, and rehabilitated himself while resident, to go onto completing the world's hardest endurance race, the Ironman World Championships Triathlon in Kona Hawaii, 8-weeks after being discharged from the navy hospital. Upon his success, Clay's doctors said that what he accomplished was "impossible" and "will never be done again". Clay will share why nutrition played an important role in his recovery and why it matters that we do the work we do.

Poster Presentations

New this year, check out a few innovative programs with poster presentations in the Seaport Foyer.

- Head Start of Rockland, Nyack, NY
- Providers Premier Choice of SEK, Fredonia, KS
- Center of Excellence for Food Safety Research in Child Nutrition Programs, Manhattan, KS
- Community Action Planning Council of Jefferson County, Watertown, NY
- Falcon Youth Services, Gardena, CA

Thanks to Our Sponsors & Presenters

The Board of Directors of the National CACFP Sponsors Association and the 2017 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.

Healthy Eating Starts Early
**NATIONAL
CHILD NUTRITION
FOUNDATION**



Awards

NATIONAL CACFP SPONSORS ASSOCIATION **2017 FRIEND OF CACFP**



Gail Birch, Providers Choice

The National CACFP Sponsors Association Friend of CACFP Award honors and recognizes an individual who has demonstrated a commitment to supporting and improving the USDA Child and Adult Care Food Program (CACFP) through leadership and initiative. Individuals awarded have made significant and demonstrable contributions to the CACFP through advocacy, legislation, education or professional endeavors that exemplify a positive impact or advancement of the program.

The care, development and health of children has been Gail's focus for over thirty years, 25 of them as CEO of Providers Choice, a company with annual revenues of over \$24,000,000, which she founded in 1985. Providers Choice (PCI) represents 3,800 Family Child Care Providers and Centers serving 52,000 children. PCI's mission is to insure the health and well-being of children in child care, to stretch and support caregivers and to promote childcare as a profession.

Gail has been a catalyst in growing Providers Choice to become the largest CACFP sponsor in the United States. She is leading the charge against childhood obesity with innovative training in nutrition most recently implementing health and wellness in the child care setting and bringing in local chefs to create a nutrition program that can be a model nationwide.

Gail served on the National CACFP Sponsors Association board from 1990 to 1999 and as President from 1995 to 1998. After taking a break from the board Gail was re-elected in 2002 and served a second term as President from 2004 to 2007. She also served as Secretary from 2010-2013 and served as Website Chair since 2005. Over the years, Gail has served on many committees and task forces including the development of NCA's CACFP Week and Sponsorlink. She was invited to the White House by President Clinton to participate in the first White House Conference on Child Care, she served on the USDA 5-star Child Nutrition Task Force, and the USDA Paperwork Reduction Task Force.

Gail has supported sponsors throughout the nation for three decades through leadership, advocacy, and with immense care and consideration for the program, people, and children. She is a true Friend of CACFP.

Healthy Eating Starts Early
NATIONAL CHILD NUTRITION FOUNDATION

2017 EXCELLENCE AWARD WINNERS



Champion Award

The Champion Award celebrates a CACFP community member for their success in promoting the CACFP through effective advocacy, partnerships, and collaboration to increase program participation and ensure access for every child.

Clarissa Hayes, Food Research and Action Center



Changemaker Award

The Changemaker Award celebrates a CACFP community member whose masterful achievements in their role have directly benefited the CACFP community.

Paula James, Contra Costa Child Care Council

Advocacy Award

The Advocacy Award recognizes an organization demonstrating leadership for increased improvements and participation in the CACFP for sponsoring organizations, child care providers and centers, and afterschool programs at community, state and national levels.

Alliance for a Healthier Generation



Collaboration Award

The Collaboration Award highlights an organization which develops successful partnerships between government, sponsoring organizations and nonprofit, business, foundation, or other entity which result in improved impact and achieves greater outcomes for child nutrition programs.

USDA Food & Nutrition Service



Session One

10:00 am - 11:00 am

Ⓝ Seaport H

Understanding the Health and Nutrition Needs of the Hispanic Community

Dr. Sylvia Melendez Klingler, DBA, MS, RD, Hispanic Food Communications

Learn about Hispanic culture, family dynamics, and how they are reflected in the diet patterns of the nation's largest ethnic minority. Hear insights and alternative recommendations for common cooking methods and eating habits of Hispanics. Leave with strategies for connecting on a cultural level in order to make meaningful habit changes in the kitchen and at the table.

Ⓝ Seaport F

Never Too Small to Start: Connecting With Parents About Infant To Toddler Nutrition

Wendy Johnson-Askew, PhD, MPH, RD and Jenna Copé, RD, Gerber Products Company

Currently there are no dietary guidelines for children under two. Parents often confused how to establish good dietary habits at home. Gerber's evidence-based, peer-reviewed curriculum for parents of children 0-3 will be shared, including: importance of breastfeeding, hunger/fullness cues, introducing solids, transitioning to table foods, picky eater tips, and healthy snacking. Lessons learned from communities will be discussed.

Ⓝ Seaport B

USDA FNS Policy Update

Angela Kline and Andrea Farmer, MS, RD, USDA Food and Nutrition Service

USDA will take attendees through an overview of new and revised policy guidance and share a state-of-the-state update of the USDA's Food and Nutrition Service programs.

Ⓝ Seaport A

Effective Leadership

Suzanne Zanella, CMP, CCNP, YMCA of Greater Pittsburgh
Debra Ghia, Lehigh Valley Children's Centers

Becoming an effective leader is not a one-time thing. It takes time to learn and practice leadership skills until they become a part of you. Learning how to be a more effective leader is within everyone's grasp – whether you lead multiple teams, an entire company or just one staff member. Full knowledge of your organization—inside and out—is vital to becoming an effective leader.

Ⓐ Gaslamp A|B

Balancing Integrity with Program Access

Barbara J. Smith, MS, USDA Food and Nutrition Services
Renee Kane, Florida Department of Health
Edna Bonitto, Community Coordinated Care for Children
Joseph Cormack, California Department of Education
Sonja Carvalho, Catholic Charities of Maine

Family Day Care Home (FDCH) provider participation in the Child and Adult Care Food Program (CACFP) is decreasing while participation in child and adult care centers and the At-Risk Afterschool Care programs are increasing. Concurrently, greater emphasis is being placed on program integrity in the CACFP. This interactive session will include a panel discussion identifying participation and program integrity challenges, as well as a discussion of strategies and best practices for expanding access to, and participation in, the CACFP, particularly among FDCH providers.

Ⓝ Seaport G

50,000 Providers Can't Be Wrong: Nutrition, Training, and Record Keeping Made Easy

Lisa Mack, National CACFP Sponsors Association
Pat Siergiey, CMP, CCNP, Capstone Community Action
Ann Schuetzle, Heartland Child Nutrition

Would you like to find nutrition information, CACFP best practices, table cards, physical activities, business tips for providers, provider training modules, parent provider connection letters and record keeping all in one place? Over 50,000 providers do with the NCA Nutrition Calendar & Training Program. Learn how to translate these materials into credentialing hours for your providers and experience first-hand how CACFP best practices and meal pattern implementation are supported daily!

Ⓝ La Jolla

Driving Health through Policy & Practice Change in Early Care and Education

Jennifer A. Weber and Tim Vaske, American Heart Association

Hear about two initiatives in early care and education, learn more about pilot program opportunities for CACFP sponsors and walk away from the session with tangible tools that can be immediately applied. Healthy Way to Grow is a program of the American Heart Association and Nemours that works at the community level in creating and implementing wellness policies focused on best practices for food and beverages, active play, and screen time. Voices for Healthy Kids, a joint initiative of the Robert Wood Johnson Foundation and the American Heart Association, works to unite communities across America to help all kids grow up at a healthy weight.

Ⓝ Seaport D|E

Making Changes One Bite at a Time: Implementing the New Meal Patterns

Kate Abernathy, MS, RD, LDN, Providers Choice

This train the trainer workshop offers ideas and tools needed to incrementally implement changes to the new meal patterns. Making Changes One Bite at a Time will lead to acceptance and successful execution of these changes. Leave with strategies and a fun, interactive workshop that providers love.

Ⓝ Old Town

Child Health Initiative for Lifelong Eating and Exercise (CHILE) Plus:

Lessons from the Land of Enchantment

Patricia Keane, MS, RD and Renee Conklin, MS, RD, University of New Mexico

CHILE Plus is a New Mexico-grown, multi-component, evidence-based nutrition and physical activity education program for early care and education settings. Participants will learn how CHILE Plus fits into early learning guidelines and aligns with CACFP and the Dietary Guidelines for Americans. Presenters will demonstrate program activities and effective implementation strategies.

Ⓝ Seaport C

Expanding and Building Efficiencies in CACFP At-Risk Afterschool

Brenda Davis Koester, University of Illinois at Urbana-Champaign

This session will address strategies for expanding and building efficiencies into at-risk afterschool CACFP programs. In addition to presenting strategies identified through a national evaluation project, attendees will have the opportunity to learn from each other about their strategies for expansion and building efficiencies into their own programs.

Ⓝ Gaslamp C|D

How to Make the Summer Food Service Program Work for Your Organization

Elisabeth Sweeting, Office of the State Superintendent of Education

How do you help your community, grow your child centered program and increase your revenue during the summer? It is very simple, you become a sponsor of the Summer Food Service Program! This workshop will break down the program in its simplest form and show you how to make the program work for you.

Session Two

11:15 am - 12:15 pm

N Seaport G

Creditable Foods for Infants

Lori Mazquiz, Texas Education Service Center Region 14
Tarrab Moreno, Texas Education Service Center Region 17

The workshop highlights the CACFP New Meal Pattern for Infants and applies the latest policy memos and resources for identifying creditable foods that meet the requirements of the New Infant Meal Pattern.

A Seaport F

Seeds To Success for Successful Sponsors

Valeria Anglin, Essential Needs

This workshop will give an overview on how creating data bases and proper management controls aid in you becoming a successful sponsor. We will outline why proper seeds must be planted within the core of your organization's administration to properly oversee the CACFP as a sponsor. We will share some of our daily, weekly, and monthly tasks that must be performed before we can properly do our month end close.

RR La Jolla

Get Inspired with NRPAs' New Foods of the Month Curriculum

Allison Colman, National Recreation and Park Association

Learn about new, fun and easy-to-use materials that teach children about healthy eating! The National Recreation and Park Association (NRPAs) has developed a new Foods of the Month nutrition education curriculum containing a variety of materials. Get a hands-on look at some of these awesome interactive tools and leave with access to a completely FREE nutrition education curriculum! Together, we can provide youth across the country with the information they need to make healthy choices!



HS Seaport B

Special Diets: What You Need to Know for Head Start and CACFP

Kristina Bedikian, CCNP and Rhonda Kobylecky, CMP,
Acceler Learning Head Start Clark County

Children with food allergies is on the rise. This workshop will help you learn how to identify a child with food allergies, and your next steps. Included will be tools to help you, train staff, speak with parents, disseminate information to all parties involved and create special menus when needed.

F Seaport A

Informal and Formal Procurement in the Child and Adult Care Food Program

Justin Adelman, California Department of Education

This session will cover regulations and requirements of the informal and formal procurement processes under the Child and Adult Care Food Program (CACFP). This training is intended for any agencies that purchase more than \$3,500 worth of goods or services in a single transaction or enter into contracts. All agencies, regardless of size or income, must follow federal procurement guidelines when operating the CACFP.

NP Seaport H

Building A Brand: Why Promoting Child Nutrition Programs Matters

Stephanie Joyce and Jill Turley, Alliance for a Healthier Generation

We face many demands. It often feels like little time is left for promoting our programs. Let's explore integrating brand creation, social media and customer service. Build a brand that aligns with customers' expectations. Learn how to use social media to boost your marketing strategy. And discover ways to incorporate nutrition promotion. Marketing efforts enhance the experience of your customers, ultimately increasing Average Daily Participation. This session is BYOD – Bring Your Own Device!

TR Seaport D|E

Ask the USDA Questions & Answers About the New Meal Pattern

Andrea Farmer, MS, RD, LD, Laura Carroll, MS, MPH,
Kenya Pennington and Angela Kline, USDA Food and Nutrition Service

Are you ready to implement the new CACFP meal pattern this October? USDA stands ready to help you be successful in making the switch to updated nutrition standards. Bring your meal pattern questions to this interactive session and get answers from USDA.

RR Gaslamp A|B

Grain Food Patterns: Part of a Healthy Diet

Yanni Papanikolaou, Nutritional Strategies

Grain Dietary Patterns are associated with greater nutrient intakes, a better diet quality and improved weight-related health measures. We will provide an overview of emerging research on grain consumption and identify how whole- and enriched grains are part of a healthy dietary pattern. The presentation will further examine sources of energy and nutrients contributed from grains in the American diet. Featuring results in children, adolescents and adults using data from the National Health and Nutrition Examination Survey.

PS Old Town

Create, Collaborate, Commiserate Stories From the Playground!

Kim Woodworth, Josh Barriuan, Heather Ramsons and Andrea Rangef, YMCA Childcare Resource Service

Learn how the YMCA CRS, with years of experience working with child care providers, piloted "Nemours ECELC: An Implementation Toolkit," with faith-based early childcare programs in Chula Vista, California. Discover how the toolkit was implemented, what challenges were faced, lessons learned and hard won successes.

AS Seaport C

Strategies for Increasing Participation in At-Risk Afterschool Snack and Dinner Programs

Hannah Duke and Rebecca Woolsey, YMCA of Adams County

Learn effective strategies to increase open site participation through simple changes at the administrative and site levels. Topics will include menu planning, advertising strategies, incorporating nutritional education into programs, and providing a "restaurant experience."

SF Gaslamp C|D

Improving Food Safety: Best Practices for Summer Food Service Programs

Paola Paez, Center of Excellence for Food Safety Research in Child Nutrition Programs

Elizabeth Dixon, Institute of Child Nutrition

This session will provide SFSP sponsors and state agencies with information about food handling practices in SFSP and best practices to improve food safety. Due to the number of children served by the program, food safety is important to ensure safe and healthy meals during the summer months.

Session Three 1:45 pm - 2:45 pm

N Seaport D|E

Sensational Snack Ideas for CACFP

Amanda Tucker, Texas Education Service Center Region 11
Ryan Brown, Texas Education Service Center Region 4

This one hour class will discuss two routes for sensational snack ideas. First will be a pre-packaged or shelf stable snacks paired with fresh fruit for speed and efficiency. The second route will be a made from scratch method using pre-planned leftover snack cycle to make the most of your reimbursement dollar while adding variety to your offerings. This presentation will include demos, samples, and recipes for you to take home.

O Balboa

Waste Not, Want Not, Save Money

Stephanie Joyce and Jill Turley, Alliance for a Healthier Generation

Over one-third of foods produced globally are wasted. Millions of Americans live without access to safe, nutritious foods. Smart, realistic purchasing strategies, like maximizing USDA Foods, can reduce waste, help your bottom line, and increase customer satisfaction. Use USDA Foods to transform your menu with restaurant-style dishes and boost perceptions of your program, increasing customer approval and stakeholder buy-in. Creative, innovative techniques reduce food waste, increase buying power, and leave customers wanting more.

NP Gaslamp A|B

Problem Solving, Networking & Strategies: Developing Lifetime Relationships

Melissa Moore, CMP, Family League of Baltimore
Kristen Bussinger, Revolution Foods

This workshop will be a lively discussion in a speedy format. Make connections you can call on for years after the conference. Takeaways will include new strategies for building your program; tangible lessons learned – and how to apply those to your organization. Develop relationships with nationwide sponsors to continue networking, problem-solving, and implementing after the conference.

A Seaport C

The Serious Deficiency Process Demystified

Barbara J. Smith, MS, USDA Food and Nutrition Service

The Serious Deficiency Process is often described as "dysfunctional". FNS would like to have input from CACFP participants on revising/improving the process to maintain and strengthen the integrity of the Program. Join with other CACFP professionals in this highly interactive session to develop recommendations to achieve best Program outcomes.

CP Seaport F

Leveraging State Policy and Local Initiatives to Support CACFP Participation

Melissa Cannon, RD, California Food Policy Advocates
Veronica Crona-Klinger, YMCA Childcare Resource Service

Across the nation, participation in CACFP for family child care homes has declined—but we know that a child's need for healthy food and a provider's need resources has not changed. This presentation will explore outside-of-the-box opportunities that support CACFP participation for both homes and centers.

RR Seaport G

What's on Their Plates: Latest Research on Food Choices in Childcare

David Yates, University of North Carolina
Erin Quann, PhD, RD, Gerber Products Company
Brenda Bertrand, PhD, RDN, University of Alabama at Birmingham

Ensuring young children get the right nutrition is no small feat. New research will unveil children's eating behaviors in child care compared to CACFP guidelines. Real-world solutions will be discussed to help overcome barriers to healthy eating in child care.

AS Seaport H

Streamlining and Automating Processes: An Introduction

Alexandra Thurston, City of Fort Worth

This session will review some ways that sponsors and sites can leverage existing and free tools to work and communicate more efficiently, while improving compliance. Potentially beneficial to all, particularly sponsors.

F Gaslamp C|D

Balancing Finances and Integrity through Bright Track Training

Susan Still, Brighton Training Group

Don't let finances challenge integrity when Bright Track's system is the answer. Stretch budgets while tracking results of sponsors and sites training. By verifying knowledge, you protect against disallowances and program violations. Bright Track's available for both CACFP and SFSP, and addresses all major training topics.

RR Seaport A

Team Nutrition Technical Assistance and Nutrition Education Resources for CACFP

Alicia White, MS, RD and Sonya Barnes, MS, RD, USDA Food and Nutrition Service

Come learn about free nutrition education, training, and technical assistance resources available from Team Nutrition that support CACFP. New tools for purchasing and crediting foods, and new scrumptious standardized recipes will be highlighted, along with other popular Team Nutrition materials that support health and wellness in child care settings.

HS Old Town

Get a Head Start on Health: Successful Sodium Reduction in CACFP Meals

Karen Harmon, RD, CD, Family Development Services
K. Elise Lindstrom, MA, RDN, Marion County Public Health Department, Chronic Disease Program

This session highlights a Head Start Program's commitment to healthier and lower sodium CACFP meals through their participation in the CDC's Sodium Reduction in Communities Program. Strategies to reduce sodium without compromising taste, acceptance, or cost will be discussed. Participants will receive a 20-page toolkit to use in their programs.

SF La Jolla

Sponsoring Summer Food: Keys to Financial Management

Cherese Myrce and Monica Miles, CPA, CFE, MH Miles

You're already working the food program and are ready to expand to summer feeding. Hear about best practices to ensure proper internal controls for successful financial management and mitigate high risk program areas.

T Seaport B

Meal Pattern Changes: Preparing Providers with Minute Menu HX

Dawn Perez, Minute Menu Systems

Minute Menu HX can help you transition providers to the new meal pattern. We'll talk about effective ways to train providers, how to track training and progress using Minute Menu HX. We'll also preview any changes that are ready for release (pending availability).



Session Four 3:00 pm - 4:00 pm

N Seaport F

Sugar, Sugar Everywhere

Pat Slattery, CMP, CCNP, Capstone Community Action

With the obesity rates in preschoolers more than doubling over the last three decades and one in eight preschoolers classified as obese you will look at where the sugar is hiding and you will see why the new regulations are eliminating the grain based sweets.

N Seaport H

Supporting Healthy Habits with Plant-Strong Initiatives

Karla Dumas, RD and Lauren Pitts, RD, The Humane Society of the United States

Whether children choose an occasional meatless meal, or follow this eating pattern full-time, experts agree that plant-based foods are healthful choices at all life stages and are consistently linked to reduced risk of chronic, preventable diseases. Learn why and how programs are embracing easy to implement plant-strong initiatives customers of all ages will enjoy.

AS Seaport C

CACFP ABC's of @Risk Afterschool

Kati Wagner, CMP, CCNP, Wildwood CACFP

Learn the ins and outs of running a successful CACFP – At Risk Afterschool program. Maybe you're wondering if you should prepare foods onsite or use a vendor? Use an existing sponsor or self-sponsor? How to determine the right number of snacks and suppers? How much paperwork is involved? Whether a school qualifies for the program or not? At this session, you'll learn about all these considerations and more!

T Old Town

Got Internet? Connect & Claim

Michael Spivacek, 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.

TR Seaport D|E

Skills for Success: USDA Team Nutrition Training Materials for Updated CACFP Meal Patterns

Alicia White, MS, RD and Mini Wu, MS, RD, USDA Food and Nutrition Service

The CACFP Meal Patterns were updated in April 2016 to ensure that participants will receive a greater variety of vegetables and fruits, more whole grains, and fewer added sugars and saturated fat. Come and explore new training materials designed to help providers meet the updated CACFP meal pattern requirements and strategies for talking with parents about the healthy changes.

F Seaport A

Micropurchasing in the Child and Adult Care Food Program

Justin Adelman, California Department of Education

This session will cover the regulations and requirements for agencies that do not purchase goods or services valued at more than \$3,500 per transaction, which is defined as a "micropurchase." This session is intended for small Child and Adult Care Food Program (CACFP) agencies that do not have large or complicated purchasing needs. All agencies, regardless of size or income, must follow federal procurement guidelines when operating the CACFP.

PS La Jolla

The Power of Partnerships: Pennsylvania's Journey from Shared Vision to Positive Wellness Outcomes for Children and Families

Rose Gioia-Fine and Dyan Schauer, Tuscarora Intermediate Unit

Participants will learn of the positive improvements in physical activity, nutrition and policy development in PA childcare centers, Head Start classrooms and childcare homes attributed to the work of Pennsylvania's Keystone Kids Go workgroup. Participants will leave with access to resources, tips on collaboration that leads to outcomes, and motivation to try a new approach.



FS Gaslamp C|D

Urban, Suburban, and Rural, Oh My! Mobile Solutions for Any Terrain

*Kara Panowitz, No Kid Hungry MD/Share Our Strength
Melissa Moore, CMP, Family League of Baltimore*

Interested in starting or expanding a mobile meals program? Come learn about innovative practices in place in Maryland. We will discuss challenges and solutions for urban, suburban, and rural counties.

RR Seaport B

New CACFP Meal Patterns Industry Support: The Science Behind the Dietary Guideline's Recommendations for the Changes

*Tia Rains, Egg Nutrition Center
Julie Miller Jones, PhD, LN, CNS, Grain Foods Foundation
Trina Robertson, MS, RDN, Dairy Council of California
Diane Welland, Juice Products Association*

Hear from leaders of the Child Nutrition Industry Community as they share the research which supports the changes made to the CACFP Meal Patterns. A session for in-depth conversation and questions will follow.

RR Gaslamp A|B

Artificial Food Dyes

*Charli Brand, Susan Zelenak, Abigail Caramanda, Sarah Villalpando, Derrick Foster, and Tierra Sierra
San Diego State University Student Nutrition Organization*

San Diego State University students along with the Center for Science in the Public Interest are conducting extensive research on the effects of food dyes in children's snacks. A panel of students will present the latest information sharing the dangers of dyes. Get policy and health recommendations on limiting the effects from food dyes.

NP Seaport G 2 Hours—Double Session

Successful Grant Writing

Cynthia L. Reeves, University of Hawaii at Manoa CTAIHR

This hands-on workshop is ideal for novice grant-writers and those who have had minimal grant-writing success attaining funding.

Participants will gain knowledge and skills on how to use the RFP as a template for their proposal, develop a strong statement of need, measurable objectives and evaluation measures, itemized budgets and budget justifications. Bring your program ideas to this workshop session and go home with the beginning of a great grant proposal.

N Nutrition

F Financial Mgt

PS Program Spotlight

HS Head Start

TR Training

AS Afterschool

CP Civil Rights & Policy

NP Non Profit Mgt

RR Research & Resources

FS Summer Food

A Program Admin

T Technology

O Program Operations

Session Five 4:15 pm - 5:15 pm

N Seaport F

Culture in the Kitchen & Special Diets

Kristina Bedikian, CCNP, Aceleo Learning Head Starr Clark County

Vegan. Vegetarian. Organic. Gluten Free. Ethnic menus. Regional ingredients.

Wondering how to make these compatible with the CACFP regulations? Learn how to collaborate in the classroom, talk about options you have and how to develop menus, and what conversations you need to have with families.

A Seaport H

The National Disqualified List (NDL): Ensuring Program Integrity

Suzanne Diggs, USDA Food and Nutrition Service

The National Disqualified List (NDL) is a list of entities that have been disqualified from participating in CACFP. Sponsoring Organizations must check the NDL to verify their employees are not on the NDL or face disqualification themselves. This workshop covers how to gain access to and use the NDL.

TR Gaslamp C|D

Taking Root From the Inside-Out: Introducing and Reconnecting Through The Garden Experience

Joshua Smith, CMP, CCNP and Candace Howard, Our Daily Bread of TN

Take the garden experience from the classroom to the outdoors with creative and inexpensive ideas. Learn how to promote healthier food choices by growing fruits and vegetables. Prepare preschoolers for the Farm to School model by introducing science, math, and environmental stewardship all while improving social and interpersonal skills.

T Seaport A

Training Providers to use KidKare

Dawn Perez, Minute Menu Systems

Learn how to access KidKare, the new online claiming website for providers, which is replacing all Minute Menu KIDS and WebKids products. KidKare is accessible from most devices, including smart phones, tablets, desktop computers, and yes, that includes Macs.

F Gaslamp A|B

What Happens to the Money? Monitoring Non-Profit Status for Unaffiliated Child Care Centers

Cherese Myrce and Monica Miles, CPA, CFE, MH Miles

Sponsors of unaffiliated centers have a financial obligation for oversight of a center's annual reimbursements and food program expenses in order to monitor non-profit status. In this workshop, we will discuss allowable expenses, tracking those expenses and discuss tools for sponsoring organizations to ensure accountability of food program funds.

C Seaport D|E

Team Up for CACFP Success In Meal Planning

*Erika Pijot, MS, RD, USDA Food and Nutrition Service
Kate Abernathy, MS, RD, LD, Provider's Choice*

*Beth Goldberg, Childcare of Southwest Florida
Edna Bonitto, Community Coordinated Care for Children*

Great ideas are meant to be shared! Engage with USDA and CACFP sponsors on menu planning strategies so that you can enhance your capacity to provide training and technical assistance, monitor, and administer the USDA Child and Adult Care Food Program. Hear about challenges, triumphs, and strategies and walk away with resources and ideas that you can implement in your CACFP community—and serve meals children enjoy eating!

RR Seaport B

Part II Q&A New CACFP Meal Patterns Industry Support

*Tia Rains, Egg Nutrition Center
Julie Miller Jones, PhD, LN, CNS, Grain Foods Foundation
Trina Robertson, MS, RDN, Dairy Council of California
Diane Welland, Juice Products Association.*

Participate in an in-depth discussion into the science behind the recommended changes in the Meal Patterns through a moderated question and answer session following Part I of the same workshop. Open to all attendees.

RR Seaport C

Meal Time is Talk Time: Promoting Children's Early Health and Language Development

Dorothy Weintraub, Scholastic

"Meal Time is Talk Time" is designed to promote the importance of combining good nutrition with activities like talking, reading, and singing to support children's early health and language development designed to empower families to engage in language-rich interactions about healthy foods during everyday moments like meal time to support early brain development.

PS Old Town

Early Childhood Health and Nutrition Interagency Council in Texas

Linda Simmons, MSHR, RD, LD, Texas Department of Agriculture

The Early Childhood Health and Nutrition Interagency Council is comprised of members from state agencies and stakeholders from various disciplines and tasked with increasing physical activity, increasing fruit and vegetable consumption and promoting breastfeeding among Texans age 0-5 years. Results of the Early Childhood Physical Activity Survey and subsequent steps to increase physical activity in young children will be shared. We will also provide a summary of how fruits and vegetables offerings have increased and breastfeeding promotions have impacted the State of Texas.

AS La Jolla

Six Years of the Afterschool Meal Program: Looking Back and Looking Ahead

*Clarissa Hayes, Food Research and Action Center
Carolyn Wait, Share Our Strength
Shannon Amos, Children's Hunger Alliance*

This session will reflect on and celebrate the first six years of the Afterschool Meal Program while setting the stage and providing resources for continued success. Speakers will share snapshots of participation data alongside best practices, innovative strategies and solutions to common barriers, and tips for further program expansion moving forward.

SF Balboa

Expanding Your Reach in Your Communities through At-risk Afterschool Meals and the Summer Food Service Program

Andrea L. Farmer, MS, RD, LD and Kenya Pennington, USDA Food and Nutrition Service

Learn how to expand your CACFP at-risk afterschool meals program and utilize the Summer Food Service Program (SFSF) to serve meals to children in your community year-round. This presentation will serve as an overview of SFSF and the streamlining policies between the two programs. The presentation will also highlight USDA tools available to assist in expanding the two programs.

NP Seaport G 2 Hours—Cont'd Successful Grant Writing

Cynthia L. Reeves, University of Hawaii at Manoa CTAHR

N Nutrition

F Financial Mgt

PS Program Spotlight

HS Head Start

TR Training

ASAfterschool

CP Civil Rights & Policy

NP Non Profit Mgt

RR Research & Resources

SF Summer Food

A Program Admin

T Technology

O Program Operations

Seaport F

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!

We'll talk shop, introduce staff, review financials, and share immediate and long-term goals. We'll share our plans for supporting sponsors as they work to train providers on new meal pattern implementation, hear from our candidates for the board of directors, and listen to members ideas and questions.

We'll add up how many years we have collectively together in the CACFP!

We've got service pins available too—get yours to wear at the registration/help desk. * Nominal Fee



Industry Partners



Food & Supply Source is a free food and supply purchasing organization working with child care centers & sponsors to lower their costs 10-35%.



MH Miles Company, CPA PC provides audit, consulting, investigation, and compliance monitoring services for the Child and Adult Care Food & Summer Food Service programs



Minute Menu offers business management software for all aspects of the child care food program and for the home daycare and center daycare markets.



Preferred Meals is a leading provider of complete, innovative meal solutions—delivering nutritious, quality foods students enjoy—and delivering the cost and service efficiencies schools require.



JA Foodservice distributes thousands of affordable USDA funded Shelf Stable Meal Kits per day to schools, Boys and Girls Clubs, food banks and more.



Nutrition Matters provides creative and colorful nutrition education tools, recipes, curriculums and training materials for child care providers and parents.

Meet the Board of Directors Candidates October 2017- September 2020 Term



23 Years CACFP

Denise Andrews, CMP, CCNP

Executive Director
For The Children
Vici, Oklahoma

90 Family Child Care Homes with 1,070 Children



17 Years CACFP

Angie Dyson, CMP, CCNP

Senior Director
Cornerstone Family Ministries
Tampa, Florida

160 Unaffiliated Centers with 20,000 Children



14 Years CACFP

Rhonda Kobylecky, CMP

Director of Food Services
Acelero Learning
Las Vegas, Nevada

42 Head Start Centers with 5,000 Children



5 Years CACFP

Ekta Patel, CMP, CCNP

Health and Nutrition Manager
Family Services Head Start
High Point, North Carolina

1 Head Start Center with 619 Children



39 Years CACFP

Robin Paul, CMP, CCNP

CEO
Mid Michigan Child Care Centers
Freeland, Michigan

- 1,558 Family Child Care Homes with 18,866 Children
- 102 Unaffiliated Centers with 6,275 Children
- 9 Affiliated Centers with 650 Children
- 4 At Risk Afterschool Sites with 400 Children
- 1 Emergency Shelter Site with 40 Children
- 3 Head Start Classrooms with 46 Children



26 Years CACFP

Patrice Siergje, CMP, CCNP

Program Coordinator
Capstone Community Action
Barre, Vermont

150 Family Child Care Homes with 1,481 Children



Session Six 9:30 am - 10:30 am

N Seaport D|E

Superpower your Breakfast with Meat/Meat Alternates

*Amanda Tucker, Texas Education Service Center Region 11
Ryan Brown, Texas Education Service Center Region 4*

Participants will learn more about how to utilize the new CACFP meal pattern rule for breakfast to substitute Meat/Meat Alternates for grain up to 3 times per week. Participants will also learn benefits of consuming protein at breakfast, learn about 3-week cycle menu pattern for breakfast adding variety to their current offerings, as well as walk away with new menu ideas and see demos and taste samples.

N Seaport H

Farm to Early Care and Education: Going Local for CACFP Success

*Lacy Stephens, MS, RDN, National Farm to School Network
Holly Prestegard, USDA Food and Nutrition Service
Rosa Romero, Urban & Environmental Policy Institute, Occidental College
Lita Moore, North County Community Services Early Education Program*

From pulling carrots in the garden to enjoying local apples at snack, farm to early care and education initiatives—including local procurement, gardening, and food-based education—can support success in meeting new CACFP meal pattern requirements while increasing children's acceptance of the new foods found on their plates.

A Seaport G 2 Hours—Double Session

Writing Policies and Procedures for Your CACFP Organization

*Carolyn Miller, BS, TX Education Services Center Region 11
Jo Ann Eudy, RN, BSN, TX Education Services Center Region 16*

The procedures in your CACFP will drive the policies that must be in writing for your business. This class is aimed at the general wording organizations need to write basic policies and procedure. This class will guide you with a working template to write productive policy and procedures that will be easy to implement and maintain. You will leave with important terms, specific steps that must be met in a procedure, and what general information needs to be included in the procedure to begin writing your own.

© Seaport B

What Would You Do? Monitors' Real Life Situations

Jacki Redmond and Karen Strauch, Mid Michigan Child Care

As a food program monitor we all have been in unexpected situations. Our real-life experiences could help someone else know what to do if they get in that same or similar situation. This role-play workshop is designed to help us be prepared in any encounter in homes or centers.

HS Seaport C

From Heat and Serve to Scratch Cooking: Improving the Nutrition of Your Menu and Getting Your Cooks on Board

Helen Woo, Jefferson Parish Head Start

Are there too many pre-packaged foods on your menu? Do your cooks balk at the idea of scratch cooking? Are you concerned that your menu may be contributing to obesity, not preventing it? Learn how a Head Start program overhauled its menu and overcame challenges in providing nutritious, scratch-cooked meals.

F Seaport A 2 Hours—Double Session

Procurement 101: Developing a Code of Conduct and Written Procurement Procedures

Courtney Haroldin, MS, RD and Laurie Penning, MS, RD, California Department of Education

Whether buying from the local grocery store or purchasing from a vendor, all CACFP operators are involved in procurement. Federal regulations require all child nutrition program operators to develop and maintain a written Code of Conduct and procurement procedures. Attend this session to learn how to get started!

TR Gaslamp A|B

Presentation Pointers

Jennifer Baisey, MA, National CACFP Sponsor Association

Presenting is hard work! We will discuss tips to help you become a more successful trainer and the key components for developing a complete and engaging presentation.

RR Gaslamp C|D

Sesame Street in the Communities: Nutrition and Wellbeing

Rocio Galarza, Sesame Workshop

Sesame Street in Communities brings together direct service providers as you care for and support vulnerable children and their families. This workshop will explore a robust array of resources with a focus on healthy eating. Together, we can help the kids—and their families—grow smarter, stronger and kinder.

CP Seaport F

Child Nutrition Reauthorization Revisited & Examined

*Geri Henchy, Food Research Action Center
Vicki Lipscomb, CMP, National CACFP Sponsors Association
Mary Beth Salomone Testa, National Association for Family Child Care*

In this workshop, we will examine where we are in the CNR process and what it means to you. We will discuss improvements and/or additions to the child nutrition programs and how it will impact your organization.

PS Old Town

Virginia's Nutrition Hubs: Public Schools' Participation in the At-Risk Afterschool Meals Program Surge in the Commonwealth

Conchetta Younits, MEd, Ashley Smith, Brandon Archer and Brett Mitchem, Virginia Department of Health

The team from the Virginia Department of Health shares their multidisciplinary approach to increasing sponsor participation in the At-Risk Afterschool Meals Program among public school divisions. Learn ways to increase participation in your State through training, certification, compliance and collaboration.

AS La Jolla

Identifying and Evaluating: Strategies for Growing the Afterschool and Summer Meal Programs from the Ground Up

*Clarissa Hayes, Food Research Action and Center
Alexis Steines, Afterschool Alliance
Ligea Alexander, New York State Network*

Mapping and evaluating are important for determining the effectiveness of site locations, existing community partners, and which programs already being offered to children during afterschool and summer hours. Learn from anti-hunger and out-of-school-time experts how to identify underserved areas, gain community support, and build successful programs from the ground up.

SE Balboa

Summer Food Program Showcase

*Gurjeet Barayah, California Department of Education
Keith Johnson, I-Tech Institute, Inc.
Ralph Peschke, Pasadena Unified School District
Robin McNulty, San Diego Hunger Coalition*

Hear from a panel of Western Region Summer Food Program sponsors on how they are reaching children during the summer to ensure that every child has access to healthy and nutritious foods when school's out.

Session Seven

10:45 am - 11:45 am

N Seaport D/E

Preparing Vegetables: Tasty Tips and Tricks

Kelly Waldron and Dianet Lopez, Texas Educational Service Center 13

In this food-focused, chef-led demonstration class, participants will learn simple knife skills and a variety of easy, colorful vegetable recipes. The recipes appeal to young palates while complying with the new CACFP meal pattern. Printed recipe cards will be available to take back to sites.

N Seaport C

Ready, Set, Go! Healthy Water for Children in Afterschool and Child Care Programs

Laura Vollmer, MPH, RD, Nutrition Policy Institute

Join us for an informative and lively session offering best practices, resources, research, and advice on assuring access to healthy water and supporting a successful implementation of beverage requirements in the new CACFP healthy meals and snacks. Discover fun and effective ways to meet the CACFP water requirements and promote drinking water in child care settings. Address water safety concerns using step-by-step information on assuring tap water safety. We'll invite your input on the challenges that stakeholders may experience and what type of support is needed for an effective implementation process.

RR Old Town

MyPlate, MyWins for Kids

Brooke Hardison, USDA Center for Nutrition Policy and Promotion

Discover the world of resources for your program on ChooseMyPlate.gov. The MyPlate, MyWins initiative can help you create menus that fit your needs using the MyPlate Daily Checklist. Using resources on ChooseMyPlate.gov you can provide easy to achieve solutions to creating a healthy eating style.



© Seaport H

Local Foods: Plan, Purchase, and Serve

Emilee Case (Feldhausen), Texas Department of Agriculture
Holly Prestegard, USDA Food and Nutrition Service
Abigail Harper, Michigan State University

Michigan State, USDA-Food and Nutrition Service (FNS), and the Texas Department of Agriculture present on successful models of local purchasing in a variety of child care center settings. The presentation includes Federal policy, menu planning and best practices. Attendees will leave with concrete steps to begin or increase their use of local products in menus and enrichment activity programming.

CP Seaport F

Civil Rights Training: Requirements 101

Joe Torres, USDA Food and Nutrition Service

This is an overview of the Civil Rights requirements for the CACFP state agencies and sponsors. This training will provide information on the Civil Rights obligations of State Agencies, the contractual requirements for CACFP sponsors, and provide resources to assist with administering CACFP in accordance with Civil Rights Requirements.

RR Gaslamp A/B

Promoting Physical Activity Best Practices In Early Care & Education Programs

Allison Nihiser and Nora Geary, Centers for Disease Control and Prevention
Diane Craft, State University of New York Cortland

CACFP sponsors can play a role in promoting physical activity in early care and education programs as a key to child wellness and healthy development. The Centers for Disease Control and Prevention will share strategies and resources for Sponsors to support their early care and education programs to adopt recommended practices on physical activity.

A Seaport G 2 Hours—Cont'd

Writing Policies and Procedures for Your CACFP Organization

TR Seaport B CACFP Sponsors Only

USDA Listening Session on the Future of CACFP Training Priorities

Alicia White, MS, RD, Mimi Wu, MS, RD, Erika Pjaji, MS, RD, and Sonya Barnes, MS, RD, USDA Food and Nutrition Service

CACFP sponsors are invited to participate in this interactive listening session with USDA to share their specific training needs, preferred training formats, and insight into potential training solutions. This session will explore existing trainings, strategies, and best practices employed by CACFP sponsors that can inform USDA training and technical assistance efforts with the ultimate goal of better equipping you to carry out the responsibilities of monitoring and administering the USDA Child and Adult Care Food Program to the CACFP community.

PS La Jolla

Connecting School Districts with CACFP Child Care Providers to Solve Food Access

Kati Wagner, CMP, CCNP, Wildwood CACFP
Samantha Marshall, T&L Foundation

CACFP Sponsor + Provider + School District = Access to healthier foods at more reasonable cost. Or does it? Learn how Wildwood CACFP, through a grant from the Colorado Health Foundation, worked with Colorado school districts to get fruits, vegetables and foods to providers. Two business models have been created and implemented. What were the road blocks and speed bumps? This session will give you a step by step "how to" manual.

SF Gaslamp C/D

Creatively Enhancing Your Summer and At Risk After School CACFP

Dr. Lawrence Karow, CMP, CCNP, CEO, UMCFood Ministry
Brendia Moses, KCEOC Community Action Partnership

Together, we will explore creative ways to enhance your At-Risk After School and Summer Food Service programs. These programs bear many similarities in logistics and paperwork, and therefore operating both programs is easier than some might think. Through the experiences of the workshop presenters and participants, proven ideas and best practices that are somewhat "out of the box" will be shared.

F Seaport A 2 Hours—Cont'd

Procurement 101: Developing a Code of Conduct and Written Procurement Procedures

N Nutrition

F Financial Mgt

PS Program Spotlight

HS Head Start

TR Training

AS Afterschool

CP Civil Rights & Policy

NP Non Profit Mgt

RR Research & Resources

SF Summer Food

A Program Admin

T Technology

O Program Operations

Session Eight

1:15 pm - 2:15 pm

(N) Seaport G

Engaging Children: Look What I Made!

Louvinia Johnson, Esther Jackson, Deanna Black Elk, and Amy Johns, Gila River Headstart

How do we get our kids to eat different foods? Children are more apt to eat what they have a hand in making. Featuring ten-minute recipes which focus on healthy snacks, we explore four ideas on how to make this happen and give out recipes to take home.

(N) Seaport H 2 Hours—Double Session

The Benefits of Breakfast & Meals Solutions

*Keith Ayoub, Albert Einstein College of Medicine
Mary Bartz, Principal, Bartz Consulting Group*

The Bell Institute of Health & Nutrition at General Mills will provide early care and education professionals with a thorough and robust overview of the new CACFP meal patterns with recommendations on the best foods to serve. This presentation will also review trends in breakfast consumption and demonstrate how breakfast plays a critical role in meeting the nutrition needs of today's youth. A demonstration of fun and affordable recipes that meet the new CACFP guidelines, featuring cereal and yogurt, will be showcased and recipe cards shared.

(T) Old Town

CenterPilot - Your Online Center Claim Management Solution

Angela Young, CenterPilot

The newest and fastest way to manage every time consuming CACFP task in your center based sites is with CenterPilot. Bring your internet capable devices to practice enrolling participants, planning meals, generating MPRs and tracking receipts. Come play with us! Who says record keeping can't be fun?

(C) La Jolla

Bringing Meals and Snacks to Family Child Care Homes through your Tribal CCDF Program

Sherry Rackliff, Delaware Child Development

Did you know that Tribal CCDF programs can provide funding to relative and family child care homes for meals and snacks? This session will share how Tribal CCDF programs can contract with their state CACFP agency to do just that. We will look at how one Tribal program operates the CACFP for child care homes, exploring what it looks like and what they do.

(A) Seaport B

Ideas That Work to Streamline CACFP

Andrea L. Farmer, MS, RD, LD, Kenya Pennington, and Angela Kline, USDA Food and Nutrition Service

If we are building a CACFP for the future, we need to modernize and streamline today! We know that reducing paperwork can help free up time and make better use of scarce resources, especially now as we transition to the new meal patterns. Recommendations from the 2015 Report to Congress on reducing paperwork show us where the opportunities are to make monitoring, reporting, and operating CACFP easier and more effective. Join with other CACFP professionals in this highly interactive session. Share modern business practices, find efficiencies, and solve problems to make the flexibilities that already exist work to achieve the best Program outcomes.

(TR) Seaport C

Food for Thought: Supporting Healthy Brain Development Through Good Nutrition

Kate Abernathy, MS, RD, LDN, Providers Choice

Good nutrition is one of the best ways to support healthy brain development for children in child care. Through this workshop, you will learn the importance of dietary fat in brain development, how good nutrition can maximize brain function, and how foods high in fat and sugar can influence the brain's reward center. Techniques and strategies to encourage positive eating habits that promote brain development and overall healthy nutrition will also be discussed.

(F) Seaport D|E

CACFP Administrative Budgets

Mark Speight, USDA Food and Nutrition Service

This session will provide tips and "Best Practices" on the preparation of an acceptable Administrative Budgets. Topics will include; the importance of strategic planning, using historical financial information to develop the budget, determining what expenses are allowable/unallowable, identifying staffing requirements, how excess administrative funds affect the budget and updating the budget throughout the year.

(RR) Seaport A

CACFP As Obesity Prevention-State Level Strategies

Alex Hyman, Nemours

Emily Keenan, Virginia Early Childhood Foundation

Nemours and our partners in 9 states have been working to optimal access and use of CACFP as a strategy to improve access to affordable, healthy meals for young children in child care. We will discuss efforts within several states and highlight a CACFP Summit held in Virginia and replicable in other states.

(RB) Gaslamp A|B

Leading the Way to Health through Promoting Young Children's Active Play

Diane H Craft, Active Play Books

Discover ways of linking physical activity with healthy nutrition to promote wellness among young children. Learn fun, inclusive, developmentally appropriate physical activities that use inexpensive equipment, work in small spaces, and accommodate children of varying ages and abilities. View videos of 2-5-year-olds playing these fun activities and try some yourself!

(PS) Gaslamp C|D

Nebraska Strong: Implementation of the Nutrition & Physical Activity Self-Assessment for Child Care (GO NAP SACC)

Zahrah Rida, PhD, RD, LMNT, Nebraska Department of Education

Emily Hulse, MS, Children's Hospital & Medical Center

Nebraska adopted and modified GO NAP SACC to assist child care facilities enrolled in CACFP in improving their nutrition and physical activity environments, including policies and practices, for the prevention of obesity in preschool aged children. GO NAP SACC is a viable and sustainable approach to implementing comprehensive health changes through policy, systems and environmental initiatives in child care facilities and in collaboration with local and state partners in Nebraska.

(AS) Seaport F

AfterSchool and Enrichment: A New Opportunity for CACFP Sponsors

Stephanie Joyce and Jill Turley, Alliance for a Healthier Generation

Clarissa Hayes, Food Research Action and Center

The healthy out-of-school time movement is growing. With national youth-serving organizations implementing best practices for healthy eating, more afterschool staff than ever are being encouraged to take advantage of Federal Nutrition Programs. This interactive workshop will introduce you to the National AfterSchool Association Standards and we'll discuss opportunities to join the movement.

(SF) Balboa

Cultivating Partnerships to Expand Summer and Afterschool Meals Programs

*Carolyn Wait, Share Our Strength
Kara Panowitz, No Kid Hungry Maryland*

Collaboration is crucial for successful Summer and Afterschool Meals Programs. This session will offer national and state-level perspectives on forming strong relationships and ideas for innovative partnerships that will extend your efforts, whether you operate one program or both. Come prepared to brainstorm and plan together!

Session Nine

2:30 pm - 3:30 pm

N Seaport B 2 Hours—Double Session Child Nutrition Training

Cynthia Snyder and Marcia Wilczek, Novick Brothers Corporation

This workshop is a comprehensive training on the USDA guidelines and nutritional requirements for early childhood and school age food programs. It is geared for all levels of audience including but not limited to, owners, directors, teachers and cooks. Parent component trainings are also given in this format for parent partnership with their school's food program. No prior knowledge is required. The audience will partake in CN (Child Nutrition) label training, how to measure portion sizes with demonstration, how to read and identify a food label and what a child requires nutritionally in these age groups, children 0-12 years.

O Gaslamp A|B 2 Hours—Double Session Creating Smarter Mealtimes in Child Care Settings

*Adam Brunberg, Cornell University
Heidi Kessler, MS, SNS, Cornell Center for Behavioral Economics in Child Nutrition Programs
Bianca Smith, MDA, RD, Office of Superintendent of Public Instruction
Londa Tindle, Director, Providers Premier Choice of SEK*

What influences eating behavior in young children? What kind of simple changes to mealtimes can nudge kids to voluntarily select and consume healthier foods? Children participating in a smarter mealtime are more likely to choose healthier foods and eat them too! Learn how to create a positive mealtime environment with low- and no-cost solutions in home care and child care centers using the six Smarter Lunchroom principles, adapted for the early childcare environment. Attend this session to be on the forefront of the Smarter Mealtimes in Child Care Settings Movement and learn how to use the Smarter Mealtimes in Child Care Settings Scorecard to assess and improve the child care mealtime environment.

N Seaport H 2 Hours—Cont'd The Benefits of Breakfast & Meals Solutions

TR Seaport G

Healthy Habits for Tiny Tummys:
Effective Strategies for training CACFP
Providers in Nutrition and Obesity
Prevention

*Sherri Ambrose, University of Illinois Extension
Antonia Marie Mercer, University of Illinois Chicago
Partnership for Health Promotion*

Training home and center based CACFP providers with nutrition skills is key to reducing childhood obesity. We used existing EFNEP/SNAP-Ed resources to develop a provider cooking school which: assessed skill gaps, encouraged real-life problem solving, explored key nutrition standards, and evaluated future needs for programming and training.

T Seaport F

Minute Menu HX Basics for Beginners
and New Employees

Lori Johnson and Dawn Perez, Minute Menu Systems

Calling all new employees and anyone looking to learn the fundamentals of Minute Menu HX. This introductory class will cover essential functions such as: provider information, child information, reviews, processing claims, important reports, and more!

HS Seaport D|E

CACFP and Head Start Food Services
Regulations

Rhonda Kobylecky, CMP, Acelero Learning

This training will focus on the HSPS 1304.22 that govern child nutrition and how they align with the CACFP program to provide good nutrition to children in Head Start. This training will also provide an update on what is new in the HS Performance Standards concerning child nutrition.

NP Gaslamp C|D

Non-Profit Board Recruitment and
Development

Alexia Thex, National CACFP Sponsors Association

What makes an effective Board Member and how do you find one? Join us for a session focused on both recruiting high quality board members and implementing strategies to help you maintain a highly effective board. Participants will leave with sample recruitment letter, sample job description and networking strategies. Participants will also get an overview of what constitutes an effective board and how to develop your own strategies to make each board member an effective contributor and supporter of your organization.

PS La Jolla

The CACFP and Tribal Nations:
Successes and Challenges

Melissa Tramontana, USDA Food and Nutrition Service

Join this panel discussion to hear creative and new ways Tribes successfully implement their CACFP, including ideas about integrating traditional foods into the new meal patterns. Discuss challenges and issues with USDA representatives and ways in which Tribes, States, and the Food and Nutrition Service can collaborate to meet Tribes' needs.

AS Old Town

Building a Replicable Super Sponsor
Model to Increase Impact

Kristen Bussenger and Jose Ochoa Jr, Revolution Foods

You've successfully sponsored your first site or two, and are wondering "how can I impact more kids?" This workshop is for you! We will highlight a few business cases for successful replicable supper sponsorships, with a focus on creating successful partnerships with organizations to create an impactful and sustainable supper program.

F Seaport A

Effective Purchasing Practices

Chris Primiano, Food & Supply Source

This is not a sales pitch – in our "Reverse Town Hall" style setting we will discuss where true costs are and how to reduce costs, time and effort. This will be a truly interactive conversation and discussion, be prepared to talk.

O Seaport C

Sponsoring Homes? Learn How To
Sponsor Centers Too

*Senta Hester, CMP, CCNP, Our Daily Bread of TN
Vicki Lipscomb, CMP, Child Nutrition Program*

Sponsors are needed for child care centers. If you are sponsoring homes, you already know CACFP. Now learn what it means to become a center sponsor and what steps you need to take next to get started.



Session Ten

3:45 pm - 4:45 pm

N *Seaport H*

Love Your Heart: Eating Heart Healthy with Seafood

Traci Causy, MS, MBA, SNS, Seafood Nutrition Partnership

The workshop will highlight the seafood recommendation in the Dietary Guidelines and provide resources for CACFP programs and the community. Attendees will participate in a sample Eating Heart Healthy class that includes information on cardiovascular risks, health and nutritional benefits of eating seafood, and purchasing and preparation tips.

TR *Seaport C*

Cooking Matters for Child Care Professionals

Leigh Ann Edwards Hall, MPH, RDN, Share Our Strength Jill Cox, MS, RD, Penn State Better Kid Care

Share Our Strength's Cooking Matter for Child Care Professionals offers practical ideas to serve healthy foods to young children in a way that is appealing and cost effective. This resource is helpful for seasoned food service personnel as well as family child care providers who are looking to improve their cooking knowledge and skills. This workshop will feature sample activities as well as introduction to a new online resource developed in partnership with Penn State Better Kid Care.

F *Seaport F*

Investigating Fraud, Waste & Abuse in Federally Funded Programs: Red Flags in the CACFP & SFSP

Cherese Myrce and Monica Miles, CPA, CFE, MH Miles

Gain expert insight on investigating allegations of noncompliance in the Child and Adult Care Food Program and the Summer Food Service Program. Learn how to identify red flags during a monitoring review. Participants will walk away with interview techniques, sampling methodologies, and best practices that have been instrumental in identifying fraud, waste, and abuse in federally funded programs.

RR *Seaport G*

Building Healthy Habits through Food Education

Alicia White, MS, RD, and Holly Prestegard, USDA Food and Nutrition Service

Team Nutrition's popular Grow It, Try It, Like It! nutrition education kit has been updated for family child care settings. Discover the new features that have been added to help providers encourage children to try fruits and vegetables in a fun environment. Throughout the session, presenters will draw from real-life examples of child care settings utilizing farm to early care and education strategies to illustrate how simple tactics can be used to integrate nutrition and food education into everyday routines

NP *Seaport A*

Red Light Green Light: Analyzing Business Opportunities for CACFP Sponsors

Brent Chamberlain, MBA, My Food Program

How do you know when to give a project a "green light" to move forward or to give it a "red light" and say no? This session will introduce tools you can use to make important business decisions that affect your sponsorship such as staffing, software purchases and grant projects. After this session, attendees will be able to calculate the true cost per hour of employee time, analyze costs associated with a project, use project analysis tools to make informed business decisions that benefit your CACFP sponsorship or organization, and understand that more revenue does not always equal more value.

N *Seaport B 2 Hours - Cont'd* Child Nutrition Training

C *Gaslamp A/B 2 Hours - Cont'd* Creating Smarter Mealtimes in Child Care Settings

AS *Gaslamp C/D*

Initiating and Improving Afterschool Meals in Schools

Carolyn Wait, Share Our Strength

Do you work for or partner with schools? Have you implemented the Afterschool Meals Program or thought about starting? This session is a must! After four pilot tests in 47 schools and ten in-depth interviews with school nutrition directors, Share Our Strength developed best practices for successful Afterschool Meals Programs.

PS *La Jolla*

Healthy Menu Initiative: Implementing a Standardized Healthy Menu across the U.S. Army's Child and Youth Services

Jennifer A. Hanson, PhD, RD, CSSD, LD, and Jill Joyce, MS, RD, Kansas State University

Paola Paez, The Center of Excellence for Food Safety Research in Child Nutrition Programs

Denise E. Laursen, RD, LD, Army CYS, IMCOM-HQ, Family and MWR Programs

The Army's Child and Youth Services (CYS) serves more than 70,000 children per day, the importance of serving healthy meals is evident. Standardized, seasonal, nutritious, and cost-effective menus were developed for use in CYS programs Army-wide. Implementation, as well as the challenges and opportunities of the initiative are discussed.

SP *Old Town*

Win-Win Partnerships: School Nutrition and Out of School Time Programs-Working Together for Maximum Success

Stephanie Joyce and Jill Turley, Alliance for a Healthier Generation

Out of school time programs have an exceptional opportunity to improve the health and wellness of youth through good nutrition and physical activity. Working together, school nutrition programs and out-of-school time programs can leverage assets and resources to create a seamless environment. Join us and we will show you how to make this a reality!

CACFP Connections

Pass along some craft, activity, and recipe ideas while you raise awareness all year long about the Child and Adult Care Food Program. NCA has created parent connection activity newsletters for members to share through their network—once again connecting CACFP to quality child care in communities across the nation.



Healthy Eating Starts Early

NATIONAL CHILD NUTRITION FOUNDATION



4,000,000 +

children served through CACFP

Supporting

Nutrition Education

Grant Programs

Professional Development

Scholarship Opportunities



www.HealthyEatingStartsEarly.org



CenterPilot Food Program

- Meal Production Records based on the Food Buying Guide
- Completely web based
- Customized to your State Regs
- Helps your sponsored sites with accurate reporting

CenterPilot
214-427-4467

CenterPilot is a software system developed for Centers on the CACFP. It is designed for accurate (one step) food calculations, to save time, eliminate errors, and to completely manage the sponsor side of CACFP.

www.centerpilot.com

CenterPilot is a claims processing dream!

Easy to Manage Child Enrollment

- alerts child expiration dates
- figures free/reduced/paid status

Easy Attendance Recording

- generates attendance forms with names
- option to record directly on a tablet

Easy Meal Scheduling

- create cycle menus
- schedule meals with a few clicks
- you enter your planned participation
- CenterPilot tells you how much to open,
- print complete meal production records

Easy Receipt Tracking

- use CenterPilot to track milk receipts/usage

Easy Claim Management

- designed for sponsors of multiple sites
- calculates payments
- deducts admin fees
- creates direct deposit files

Serving sponsors, adult daycare centers, child care centers (single sites), at risk afterschool programs for over 10 years.

Contact Us Today!

Get in Touch with us today to sample all our features!

Email us at info@centerpilot.com

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.



The rbST/rbGH free milk and milk products are cow milk. rbST/rbGH free milk and milk products are cow milk. rbST/rbGH free milk and milk products are cow milk.
*No significant difference has been shown between milk derived from rbST treated and non-rbST treated cows.
call: 717-521-8579 or email: SuShaffer@diversifiedfoods.com



NUTRITION PROGRAM COMPLIANCE SPECIALISTS

MH MILES COMPANY, CPA PC
Small Enough to Care, Large Enough to Deliver

1945 Mason Mill Road, Suite 200 | Decatur, GA 30033
Office: (404) 633-4555 | www.mhmiles.com

SERVICES

- Compliance Monitoring
- Training
- Audits & Agreed-Upon Procedures Reviews
- Special Investigations & Complaint Reviews
- Management Studies
- Outreach Services
- Consulting Services

CACFP & SFSP

COMPLIANCE PROFESSIONALS

SERVING STATE AGENCIES & SPONSORS IN

ARIZONA, ARKANSAS, DELAWARE, GEORGIA, MISSISSIPPI,
NORTH CAROLINA, OREGON, TEXAS & VIRGINIA

MHMC
TRAINING & CONSULTING
www.mhmctraining.com

Going Low-Tech: Check the Message Board!

Further your networking opportunities and connect with others by posting on the Message Board located near the registration | help desk.



YOU MAKE THE
Difference

DID YOU KNOW?

We participate in the USDA CACFP Program which means healthier foods for children with no added cost!



Grow Healthy Eating Sources of Food!



Child & Adult Care Food Program

NATIONAL
CACFP
SPONSORS
ASSOCIATION

CACFP is an indicator of quality childcare.

One of the most important lessons a child will learn is healthy eating habits. Did you know that children are learning these habits in a childcare home, center, or afterschool program which recognizes the importance of participating in the Child and Adult Care Food Program as a way to help children grow and develop to their fullest potential? Together, with caregivers and parents, we can work to establish and encourage healthy eating habits. Receiving nutritious meals early in life, as well as being physically active, is critical to the establishment of positive lifelong habits.

CHILD AND ADULT CARE FOOD PROGRAM

Child care providers, centers, and schools participating in CACFP provide meals to over **4 million children** each day for a total of **2 billion meals and snacks**.

www.cacfp.org

Help Raise Awareness! Free CACFP Postcard Artwork Available



CREATING CONNECTIONS

July 19-22, 2017

Mobile Convention Center and
Renaissance Riverview Plaza Hotel
Mobile, Alabama



www.nafcc.org/conference2017 #NAFCC17



27th Annual
Conference

DO YOU WORK ON BEHALF OF CHILDREN & YOUTH DURING AFTERSCHOOL HOURS?



NATIONAL
AfterSchool
ASSOCIATION

When you join NAA as an Executive-level member, you're taking a step that will **connect you to the national afterschool movement.**

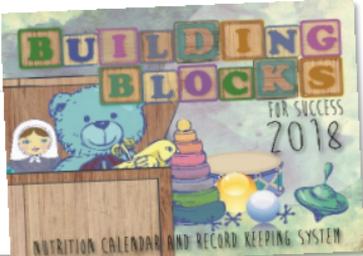
Receive an entire year of exclusive news, tools and resources (a \$550 value) specifically designed to support those who work on behalf of youth.

NAA works with programs and providers across the country to support implementation of the Healthy Eating and Physical Activity (HEPA) In Out-of-School Time Standards.

More at naaweb.org!

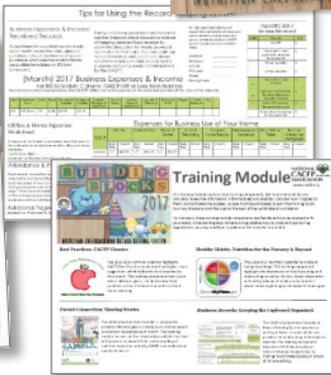
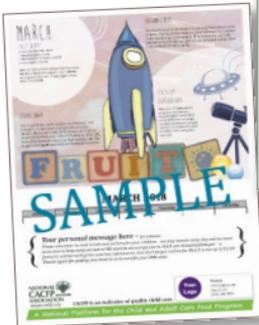
2018 Nutrition Calendar & Record Keeping System

Featuring the new CACFP meal patterns, each month of our 2018 Nutrition Calendar will highlight one of the newly implemented rules in addition to relevant recipes, snacks, activities, nutrition education, and CACFP Best Practices.



Pricing for 2018 Calendar

Join the agencies who make the calendar available to over 50,000 providers. Distribute the calendar to your child care providers and center staff this fall. Order today at our booth, online, or call 512.850.8278.



2018 Building Blocks of Success Nutrition Calendar & Record Keeping System (56 pages)		
Box Quantity	Price	S/H
25	\$95	\$25
50	\$160	\$40

2018 Building Blocks of Success Nutrition Calendar (28 pages)		
Box Quantity	Price	S/H
25	\$85	\$25
50	\$150	\$40

Less than \$4 each!

Monthly Parent Newsletters • Record Keeping Pages • Training Module

Daily reminder, year-round, nutrition education tool featuring new meal patterns and CACFP best practices.



NUTRIMEALS

we cater to *your* needs

We are a meal provider specializing in reimbursable nutrition programs for all age groups. We believe in 4 simple concepts: 1) Prepare meals that children love 2) Convenient service 3) Following nutrition guidelines 4) Competitive pricing. Contact us to find out how we can cater to your needs.

323.923.9335 info@unifiednm.com
www.unifiednm.com





assure child care

30+ Years Supporting Children and the Child Care Industry

Assure Child Care

Insurance Coverage for your Family Child Care Business

What can you expect from Assure Child Care (ACC)?

- Coverage which suits your Family Child Care business
- Bilingual, secure website. Servicio al cliente disponible en Español.
- No cost to name your landlord as an additional insured
- No exclusions for pets or pools - no additional cost
- Option to start a policy or renew coverage on-line
- Provider Service Center – online
- Carriers A++ rated by A.M. Best
- Credit and debit card payments accepted



Assure Child Care

Toll Free: **855.818.5437** (KIDS)

www.assurechildcare.com info@assurechildcare.com



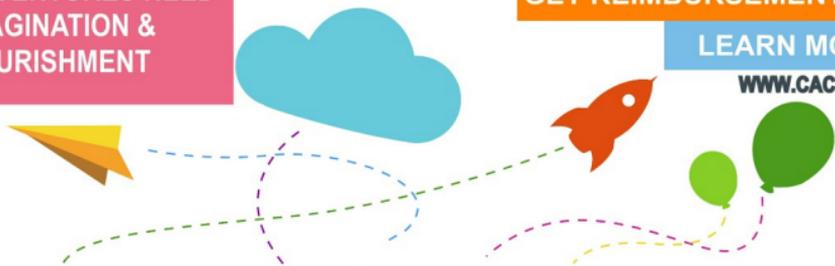
**AFTERSCHOOL
ADVENTURES NEED
IMAGINATION &
NOURISHMENT**

SERVE MEALS & SNACKS

GET REIMBURSEMENT

LEARN MORE

WWW.CACFP.ORG





Efficiency at your fingertips!

Childcare Software that can:

- Manage all things CACFP
- Track attendance and meal counts
- Plan meals, menus, and food purchases
- Increase your food program dollars
- ...and much more!



Start your **FREE** trial today at minutemenu.com



- 1 Confidence in Nutrition
- 2 Save Time
- 3 Lower Costs



Your Childcare Foodservice Partner

www.NovickBrothers.com | (215) 467-1400

3660 S Lawrence St. Philadelphia PA 19148

Servicing the Mid Atlantic Region





Certified CACFP Professionals Program

Why Earn the Certification of CACFP Professional?

Receiving your CACFP Certification shows commitment to your profession and your willingness to uphold high standards. You will be able to enhance your professional image by adding credibility to your position and your agency while staying current on the latest topics, issues and solutions. Additional benefits for those who obtain the CACFP Professional designations often include community recognition, competitive advantage, salary enhancement, and personal achievement.



For thirty years our association has been elevating the professional standards of our community.

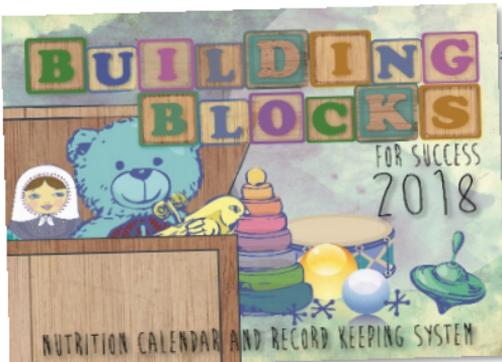
Now we have the means to recognize those who continually go above and beyond with true passion for the program and what it means to millions of children.

www.cacfp.org

www.cacfp.org

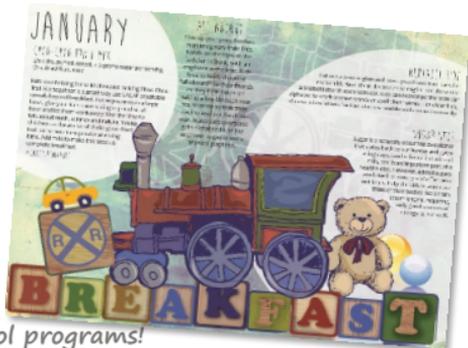
ON SALE NOW **Featuring New Meal Patterns!** 2018 Nutrition Calendar

“With monthly snacks and recipes, crafts and physical activities, nutrition notes, CACFP Best Practices, record-keeping pages and a training module, it's no wonder over 50,000 family child care providers across the country value NCA's Nutrition Calendar and Record Keeping System.”



In response to popular demand, you can now order the NCA Nutrition Calendar without record-keeping pages.

Perfect for childcare centers and afterschool programs!





National Child Nutrition Conference

CACFP ★ Afterschool ★ Summer Food

San Antonio, Texas
April 19-21, 2018

See y'all next year!

