31st Annual
National CACFP Conference
CACFP • Afterschool • Summer Food
April 18-20, 2017
San Diego, California
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/afterschool, 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-3:00 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

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**Selfie Spot**  Sponsored by Disneyland
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!

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**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 ID: CACFP17**
**Tuesday, April 18, 2017**

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<tr>
<th>7:00 am - 6:00 pm</th>
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<td>CACFP Professionals Certification Overview</td>
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<th>Networking Sessions</th>
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<td>5:00 pm - 4:00 pm</td>
<td>Mid Atlantic Region</td>
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<td>Seaport Directors</td>
<td>Nutritionists</td>
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<th>Balboa</th>
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<tr>
<td>10:00 am - 11:00 am</td>
<td>Workshops Session One</td>
<td>Effective Leadership</td>
<td>USDA FNS Policy Update</td>
<td>Expanding and Building Efficiencies in CACFP At-Risk Afterschool</td>
<td>Making Changes One Bite at a Time: Implementing the New Meal Patterns</td>
<td>Never too Small to Start: Connecting with Parents about Infant to Toddler Nutrition</td>
<td>50,000 Providers Can't Be Wrong: Nutrition, Training, and Record Keeping Made Easy</td>
<td>Understanding the Health &amp; Nutrition Needs of the Hispanic Community</td>
<td>Balancing Integrity with Program Access</td>
<td>How to Make the Summer Food Service Program Work for Your Organization</td>
<td>Driving Health through Policy and Practice Change in Early Care and Education</td>
<td>Child Health Initiative for Lifelong Eating and Exercise (CHILE) Plus</td>
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<td>11:15 am - 12:15 pm</td>
<td>Workshops Session Two</td>
<td>Informal and Formal Procurement in the Child and Adult Care Food Program</td>
<td>Special Diets: What You Need to Know for Head Start and CACFP</td>
<td>Strategies for Increasing Participation in At Risk Afterschool Snack and Dinner Programs</td>
<td>Ask the USDA Questions and Answers About the New Meal Pattern</td>
<td>Seeds To Success for Successful Sponsors</td>
<td>Building A Brand: Why Promoting Child Nutrition Programs Matters</td>
<td>Grain Food Patterns: Part of a Healthy Diet</td>
<td>Improving Food Safety: Best Practices for Summer Food Service Programs</td>
<td>Get Inspired with NRPA’s New Foods of the Month Curriculum</td>
<td>Create, Collaborate, Commiserate - Stories From The Playground</td>
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<td>3:00 pm - 4:00 pm</td>
<td>Workshops Session Four</td>
<td>Meal Time is Talk Time: Promoting Children’s Early Health and Language Development</td>
<td>CACFP ABC’s of At Risk Afterschool</td>
<td>CACFP Success in Menu Planning</td>
<td>Culture in the Kitchen &amp; Special Diets</td>
<td>Expanding Your Reach in Your Communities through At-risk Afterschool Meals and the Summer Food Service</td>
<td>What Happens to the Money? Tracking Income When A Center Leaves</td>
<td>The National Disqualified List (NDL): Ensuring Program Integrity</td>
<td>Six Years of the Afterschool Meal Program: Looking Back and Looking Ahead</td>
<td>Early Childhood Health and Nutrition Interagency Council in Texas</td>
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<td>4:15 pm - 5:15 pm</td>
<td>Workshops Session Five</td>
<td>Training Providers to use KidKare</td>
<td>Part II Q&amp;A New CACFP Meal Patterns Industry Support</td>
<td>Team Up for CACFP Success in Menu Planning</td>
<td>Culture in the Kitchen &amp; Special Diets</td>
<td>Expanding Your Reach in Your Communities through At-risk Afterschool Meals and the Summer Food Service</td>
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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!
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.
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.

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.

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

Silver

- bell institute of health and nutrition
- minuteMenu
- Food & Supply Source
- Chefables

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

- Food Program
- diversified Foods Inc.
- LA Publishing
- Food Service
- Moonstone Press LLC
- CATCH
- BRIGHTON
- revolution
- global foods
- better 4 you
- IntelliNutrition

Visit for a Chance to Win a Tablet
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 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 $150 Amazon Gift Card
Visit for a Chance to Win Fitbit Flex 2

Non Profit

- The Humane Society of the United States
- Kids Against Maturity
- No Kid Hungry
- One in Six Child Nutrition

Visit for a Chance to Win a Plant Power Gift Basket
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!
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 friends to join you and represent!

### 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, CCNPClarendon Early Education Services, Bedford MA
- Pat Siergiey, CMP, CCNPCentral Vermont Community Action Council, Barre, VT

**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
  Acelero 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 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 D|E
**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

**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 Inc
  Reno, NV
- Rhonda Kobylecky, CMP
  Acelero Learning, Las Vegas, NV

### Functional Networking Sessions

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 Frizzell, 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, Acelero Learning, Las Vegas, NV

**Seaport G**
**Tribal**
Kati Wagner, CMP, CCNP, Wildwood CACFP, Centennial, CO

**Seaport H**
**Center Staff**
Suzanne Zanella, CMP, CCNP, YMCA Of Pittsburgh, Pittsburgh, PA
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!

Alain Mills, CMP, CCNP, Community Childcare Food Supplement, Inc., Savannah, GA
Alix Melillo, 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 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, Mt. 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 Volbaum, 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
Jasmyn 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, Acelero 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 Laclede, CCNP, Child Care Group, Dallas, TX
Lorraine Scuccimarra, CCNP, 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 Siergiey, 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
Rev. Dr. Lawrence Karow, CMP, CCNP, UMC Food Ministry, Latonia, KY
Rhonda Garvin, CMP, CCNP, Fleet Readiness - CYP, Virginia Beach, VA
Rhonda Kobycheck, CMP, Acelero 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, Knoxiville, 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 Suss-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, Acelero 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

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.
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.

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.

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.

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

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.

Thanks to Our Sponsors & Presenters
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 2010-2015 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.
A 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.

B San Diego
Understanding the Health and Nutrition Needs of the Hispanic Community
Dr. Sylvia Melendez Klinger, 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.

C Gaslamp G
Never Too Small to Start: Connecting With Parents About Infant To Toddler Nutrition
Wendy Johnson-Askew, PhD, MPH, RD and Jennis Cope, RD, Gerber Products Company

Currently there are no dietary guidelines for children under two. Parents are 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.

D La Jolla
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.

E Seaport B
Effective Leadership
Suzanne Zarela, CMP, CCNP, YMCA of Greater Pittsburgh
Debra Chia, 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.

F Seaport E
Making Changes One Bite at a Time: Implementing the New Meal Patterns
Kate A. Reynolds, 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.

G San Diego
50,000 Providers Can’t Be Wrong: Nutrition, Training, and Record Keeping Made Easy
Lisa Mack, National CACFP Sponsors Association
Pat Siergiej, CMP, CCNP, Capstone Community Action
Ann Schuddek, Heartland Child Nutrition

Would you like to find nutrition information, CACFP best practices, table crafts, 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 credentialling hours for your providers and experience first-hand how CACFP best practices and meal pattern implementation are supported daily!

H Seaport C
Expanding and Building Efficiencies in CACFP At-Risk Afterschool
Brenda Davis Koons, 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.

I San Diego
How to Make the Summer Food Service Program Work for Your Organization
Elizabeth Sweeney, 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

Seaport G
Creditable Foods for Infants
Lori Mazqui, Texas Education Service Center Region 14
Tarrah 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.

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.

La Jolla
Get Inspired with NRPA’s 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 (NRPA) 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!

Seaport B
Special Diets: What You Need to Know for Head Start and CACFP
Kristina Beekian, CCNP and Rhonda Kobylecky, CMP, AcerCor 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.

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.

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!

Seaport C
Strategies for Increasing Participation in At-Risk Afterschool Snack and Dinner Programs
Hannah Duke and Rebecca Wooley, 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."

Gaslamp A|B
Grain Food Patterns: Part of a Healthy Diet
Yannis Papaniakou, Nutritional Strategies

Grain Dietary Patterns are associated with greater nutrient intake, 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.

Old Town
Create, Collaborate, Commiserate Stories From the Playground!
Kim Woodworth, Josh Barisain, Heather Ransons and Andrea Rangel, 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.

Gaslamp C|D
Improving Food Safety: Best Practices for Summer Food Service Programs
Paola Paz, 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.
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.

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.

Gaslamp A|B

Problem Solving, Networking & Strategies: Developing Lifetime Relationships
Melissa Moore, CMP, Family League of Baltimore
Kristen Bussieger, 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.

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.

Seaport F

Leveraging State Policy and Local Initiatives to Support CACFP Participation
Melissa Cannon, RD, California Food Policy Advocates
Veronica Orona-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.

Seaport G

What’s on Their Plates: Latest Research on Food Choices in Childcare
David Yates, University of North Carolina
Erin Quinn, 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.

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.

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.

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.

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, acceptence, or cost will be discussed. Participants will receive a 20-page toolkit to use in their programs.

La Jolla

Sponsoring Summer Food: Keys to Financial Management
Cherese Myree 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.

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).
Seaport F
Sugar, Sugar Everywhere
Pat Siegley, 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 we will look at where the sugar is hiding and you will see why the new regulations are eliminating the grain based sweets.

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.

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!

Old Town
Got Internet? Connect & Claim
Michael Spreavec, 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.

Seaport D/E
Skills for Success: USDA Team Nutrition Training Materials for Updated CACFP Meal Patterns
Alicia White, MS, RD and Mimi 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.

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 “micro-purchase.” 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.

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, Tuscora 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.

Gaslamp C/D
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.

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.

Gaslamp A/B
Artificial Food Dyes
Charli Brand, Susan Zelenak, Abigail Curandang, 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.

Seaport G
2 Hours—Double Session
Successful Grant Writing
Cynthia L. Reeevo, University of Hawaii at Manoa CTAHR
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.
Session Five
4:15 pm - 5:15 pm

Seaport F
Culture in the Kitchen & Special Diets
Kristina Bedikian, CCNP, Acelero Learning Head Start 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.

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.

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.

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.

Gaslamp A|B
What Happens to the Money? Monitoring Non-Profit Status for Unaffiliated Child Care Centers
Cheese Myree and Monica Miles, CPA, CFE, MH Miles
Sponsors of unaffiliated centers have a financial obligation for oversite 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.

Seaport D|E
Team Up for CACFP Success In Meal Planning
Erika Pijai, MS, RD, USDA Food and Nutrition Service
Kate Aher, MS, RD, Provider’s Choice
BETH Goldberg, Childcare of Southwest Florida
Edna Bonito, Community Care of 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!

Part II Q&A New CACFP Meal Patterns Industry Support
Tia Raines, Egg Nutrition Center
Julie Miller Jones, PhD, LN, CNS; Grain Foods Foundation
Trina Robertson, MS, RD; Dairy Council of California
Diane Wolland, Juice Products Association
Part II Q&A New CACFP Meal Patterns Industry Support
Join us for a moderated question and answer session following Part I of the same workshop. Open to all attendees.

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.

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.

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 (SFSP) to serve meals to children in your community year-round. This presentation will serve as an overview of SFSP and the streamlining policies between the two programs. The presentation will also highlight USDA tools available to assist in expanding the two programs.

Seaport G
Successful Grant Writing
Cynthia L. Reeves, University of Hawaii at Manoa CTahr
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

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**Meet the Board of Directors Candidates**

**Denise Andrews, CMP, CCNP**

Executive Director
For The Children
Vici, Oklahoma

90 Family Child Care Homes with 1,070 Children

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**Angie Dyson, CMP, CCNP**

Senior Director
Cornerstone Family Ministries
Tampa, Florida

160 Unaffiliated Centers with 20,000 Children

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**Rhonda Kobylecky, CMP**

Director of Food Services
Acelero Learning
Las Vegas, Nevada

42 Head Start Centers with 5,000 Children

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**Ekta Patel, CMP, CNP**

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

1 Head Start Center with 619 Children

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**Robin Paul, CMP, CCNP**

CEO
Mid Michigan Child Care Centers
Freeland, Michigan

- 1,538 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

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**Patrice Siergiej, CMP, CCNP**

Program Coordinator
Capstone Community Action
Barre, Vermont

150 Family Child Care Homes with 1,481 Children

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* Nominal Fee
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.

Farm to Early Care and Education: Going Local for CACFP Success
Lacy Stephens, MS, RDN, National Farm to School Network
Holly Prestegaard, USDA Food and Nutrition Service
Rosa Romero, Urban & Environmental Policy Institute, Occidental College
Lisa 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.

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.

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.

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.

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.

Hearing 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.
Seaport D|E
Preparation Vegetables: Tasty Tips and Tricks
Kelly Waldron and Dianet Lopez, Texas Educational Service Center
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.

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.

Gaslamp A|B
Promoting Physical Activity Best Practices In Early Care & Education Programs
Allison Nithiser 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 children’s health and social 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.

Seaport H
Local Foods: Plan, Purchase, and Serve
Emilie Case (Feldhaus), Texas Department of Agriculture
Holly Prestegaard, 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.

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.

Seaport A
2 Hours—Cont’d
Nutrition
Customize Your Sponsorship
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.

Gaslamp A|B
Promoting Physical Activity Best Practices In Early Care & Education Programs
Allison Nithiser 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 children’s health and social 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.

Seaport B CACFP Sponsors Only
USDA Listening Session on the Future of CACFP Training Priorities
Alitza White, MS, RD, Mami Wue, MS, RD, Erika Piijai, 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.

Gaslamp C|D
Together, we will explore creative ways to enhance your At-Risk After School and Summer Food Service programs. This session will provide the workshoppresenters and participants, proven ideas and best practices that are somewhat “out of the box” will be shared.

Gaslamp C|D
Creatively Enhancing Your Summer and At Risk After School CACFP
Dr. Lawrence Karow, CMP, CCNP, CEO, UMC Food Ministry
Brenda Moses, KCEO 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.

Seaport A 2 Hours—Cont’d
Procurement 101: Developing a Code of Conduct and Written Procurement Procedures
Seaport G

Engaging Children: Look What I Made!
Louvia Johnson, Esther Jackson, Deanna Buck 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 refocus on healthy snacks, we explore four ideas on how to make this happen and give out recipes to take home.

Seaport H

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.

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?

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, explore what it looks like and what they do.

Gaslamp A|B

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!

Seaport F

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.

Balboa

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!
**Seaport B** 2 Hours—Double Session  
*Child Nutrition Training*  
Cynthia Snyder and Marcia Wileczek, 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 participate 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.

**Seaport G**  
*Healthy Habits for Tiny Tummies: 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.

**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!

**Seaport D|E**  
*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.*

**Seaport C**  
*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.*

**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.

**Old Town**  
*Building a Replicable Supper 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.

**Gaslamp A|B**  
*Creating Smarter Mealtimes in Child Care Settings*  
Adam Brumberg, 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  
Leona 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.

**Gaslamp D|P**  
*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.
Seaport H
Love Your Heart: Eating Heart Healthy with Seafood
Traci Causay, 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.

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.

Seaport F
Investigating Fraud, Waste & Abuse in Federally Funded Programs: Red Flags in the CACFP & SFSP
Cherese Myree 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.

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.

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.

Seaport B
2 Hours—Cont’d
Child Nutrition Training

Gaslamp A|B 2 Hours—Cont’d
Creating Smarter Mealtimes in Child Care Settings

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.

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 F. Lauren, 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.

Old Town
Win-Win Partnerships: School Nutrition and Out of School Time Programs—Working to Together for Maximum Success
Stephanie Joyce and Jill Turkey, 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

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www.HealthyEatingStartsEarly.org
CACFP Week is a national education and information campaign sponsored annually by the National CACFP Sponsors Association designed to raise awareness of how the USDA's Child and Adult Care Food Program works to combat hunger and bring healthy foods to the table for adults in day care and children in child care homes, centers, and in afterschool and summer feeding programs across the country.

NCA develops and provides tools for the entire child nutrition community to share the message including press releases, celebration tool-kit, letters for raising awareness of the program for governors and congress, and social media materials as well as customizable member materials such as a newsletter for parents and nutrition education materials.

In 2017, thousands of sponsors, child care providers, centers, state agencies, associations, and caring people around the country shared the message. Together, we celebrated the people who work tirelessly to ensure that over 4,000,000 children have access to healthy meals and snacks through the Child and Adult Care Food Program.

Save the dates!
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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.

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More at naaweb.org!
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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.

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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.

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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.

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See y’all next year!