Dear Conference Attendees,

On behalf of the National CACFP Sponsors Association Board of Directors, welcome to our Virtual National Child Nutrition Conference!

Take advantage of your time here with over 30 hours of Continuing Education. Plan to end the week with new ideas, training to share, and at least one a-ha moment. Equally important is the opportunity our conference provides to meet and network with attendees from all over the country. Our attendees include sponsors, child care centers and providers, state agencies and USDA representatives.

It is urgent that we continue expanding access to our programs for our underserved population and ensuring we can train and assist our providers in their efforts to embrace the CACFP, Afterschool Meals, and Summer Food programs. Coming together, even virtually, and working together collaboratively is critical to achieving that goal.

We honor your role in ensuring that all children have access to healthy food and thank you for being a part of the conversation at our conference.

Sincerely,

National CACFP Sponsors Association Board President

The Board of Directors of the National CACFP Sponsors Association (NCA) and the 2021 Conference Committee would like to express its deepest appreciation to all of those individuals and organizations whose talent and time have made this conference an outstanding example of collaboration and success. We honor your contributions to the educational mission of the National Association and thank you for helping make this conference a showcase for the CACFP and SFSP community.
## Schedule of Events

### Monday, April 19, 2021
- 11:00 am - 12:00 pm: National CACFP Sponsors Association Annual Meeting *by invitation*
- 12:10 pm - 1:10 pm: Navigating the National Conference & Online Networking
- 1:20 pm - 1:30 pm: Join the Virtual Scavenger Hunt & Learn About Program Operation Resources
- 1:40 pm - 2:40 pm: Keynote and Q&A with USDA Secretary Tom Vilsack
- 2:30 pm - 2:50 pm: Learning Excursions
- 2:50 pm - 3:50 pm: Industry Resources for Child Nutrition Professionals
- 4:00 pm - 5:00 pm: Handing Out Capes: Getting to Know You Networking Forum
- 5:00 pm - 5:30 pm: Exhibitor Meet & Greet

### Tuesday, April 20, 2021
- 10:20 am - 10:50 am: Coffee & Conversation Open House
- 11:00 am - 12:00 pm: National Conference General Session
- 12:10 pm - 1:10 pm: Breakout Workshops
- 1:20 pm - 1:30 pm: Lighten Your Workload with KidKare
- 1:40 pm - 2:40 pm: Breakout Workshops
- 2:50 pm - 3:50 pm: Breakout Workshops
- 4:00 pm - 5:00 pm: Breakout Workshops
- 5:00 pm - 5:30 pm: CACFP Professionals Certification Overview

### Wednesday, April 21, 2021
- 10:20 am - 10:50 am: Coffee & Conversation Open House
- 11:00 am - 12:00 pm: USDA CACFP Update & Breakout Workshop
- 12:10 pm - 1:10 pm: Breakout Workshops
- 1:20 pm - 1:30 pm: Easier CACFP Claims with Wonderschool
- 1:40 pm - 2:40 pm: Breakout Workshops
- 2:50 pm - 3:50 pm: Breakout Workshops
- 4:00 pm - 5:00 pm: Breakout Workshops
- 5:00 pm - 5:30 pm: CACFP Creditable Resources

### Thursday, April 22, 2021
- 10:20 am - 10:50 am: Coffee & Conversation Open House
- 11:00 am - 12:00 pm: USDA SFSP Update & Breakout Workshop
- 12:10 pm - 1:10 pm: Breakout Workshops
- 1:20 pm - 1:30 pm: Exploring cacfp.org: Program Resources and More
- 1:40 pm - 2:40 pm: Breakout Workshops
- 2:50 pm - 3:50 pm: Breakout Workshops
- 4:00 pm - 5:00 pm: Breakout Workshops
- 5:00 pm - 5:30 pm: Ask Me About Anything National Conference Wrap-Up

### Friday, April 23, 2021
- 11:00 am - 12:00 pm: Ask USDA
- 12:15 pm - 12:45 pm: Benefits of NCA Membership
- 1:00 pm - 3:00 pm: State Agency Afterschool & Summer Meals Symposium *by invitation*
- 3:15 pm - 3:45 pm: Virtual Scavenger Hunt Door Prize Drawings - Live!

*All events listed in Eastern Daylight Time

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Thank You to Our Sponsors & Partners
### MONDAY, APRIL 19

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Navigating the National Conference & Online Networking
12:10 pm - 1:10 pm
Learn more about what to expect, how to navigate the schedule, and get on the right Zoom link to get the most out of the 2021 National Conference. We'll go over our program with you, which we've designed to help you gain new insights and knowledge, and take home at least one ready-to-implement a-ha moment idea. We're also going to show you how to join our Online Networking, where there will be opportunity for sharing stories and solutions around particular topics with fellow attendees. Whether you are new, experienced or an expert in your role, learning opportunities are always limitless. Find your people and stop in daily throughout the conference to network and chat.

Lisa Mack, National CACFP Sponsors Association

Join the Virtual Scavenger Hunt
1:20 pm - 1:35 pm
Come learn about the fun we have planned for our conference attendees! We'll teach you how to participate in our Conference Virtual Scavenger Hunt and also tell you all about the great door prizes you could win by visiting our virtual exhibitors.

Alexia Thex, MEd, National CACFP Sponsors Association
Josie Johnson, National CACFP Sponsors Association

Look for this icon in the Exhibitor Directory listings!

Keynote and Q&A with USDA Secretary Tom Vilsack
1:45 pm - 2:30 pm
Thomas J. Vilsack was confirmed as the 32nd United States Secretary of Agriculture on Feb. 23, 2021 by the U.S. Senate. He was nominated by President Joe Biden to return to a role where he served for eight years under President Barack Obama and was the longest-serving member of President Obama's original Cabinet. As leader of the U.S. Department of Agriculture as the 30th Secretary of Agriculture between 2009-2017, Vilsack worked hard to strengthen the American agricultural economy, build vibrant rural communities and create new markets for innovation in rural America. He fought to put Americans back to work by investing in rural infrastructure, renewable energy and large-scale conservation partnerships. Under his leadership, USDA supported America’s farmers, ranchers and growers who drove the rural economy forward, set records for U.S. agricultural exports, provided food assistance to millions of Americans, and helped provide a safe, sufficient and nutritious food supply for the American people. USDA introduced healthier food choices in school meals to benefit 50 million children during Vilsack’s tenure and expanded free and reduced-price lunches for millions of kids.

He has been honored for his public service and work to advance American agriculture by the several organizations, including the Congressional Hunger Center and the Global Child Nutrition Foundation. He is a former member of the board of directors for GenYOUth as well as Feeding America, a nationwide network of more than 200 food banks that feed more than 46 million people through food pantries, soup kitchens, shelters, and other community-based agencies.
Learning Excursions
2:30 pm - 2:50 pm
We're taking you on a virtual field trip to see food program operations in action! Spend some time learning about other organizations who participate in the USDA Child Nutrition Programs.

Exhibitor Meet and Greet
5:00 pm - 5:30 pm
Join us in this fun, interactive session with conference exhibitors. Visit with them personally in their own breakout rooms to learn about what they have to offer, get your questions answered, and discover how they can partner with you to help your food program operations.

Industry Resources for Child Nutrition Professionals
2:50 pm - 3:50 pm
Join this interactive session to learn about resources, products and services from child nutrition advocates who have helped make our conference programming possible. Learn how they support the CACFP and SFSP communities, hear how they can help your business operations and procurement needs, and offer feedback to their questions.

Handing Out Capes: Getting to Know You Networking Forum
4:00 pm - 5:00 pm
We know not all superheroes wear capes, but we’re handing them out to you virtually anyway. Join us for this live, on-screen networking event where you can get to know other conference attendees, join peers over a singular topic, or just move through different meeting rooms to see who’s who.

Don’t Miss Out on This Great Networking Opportunity!

Plan ahead and pick out the rooms you’d like to visit on Monday:

- Adult Day Care
- Child Care Centers
- Child Nutrition Reauthorization
- Emergency Shelters
- Family Child Care
- Head Start
- Meal Patterns

- CACFP
- CACFP Week
- cacfp.org
- Calendar & Training Program
- Certification
- Partnerships
- SFSP
Tuesday, April 20

Coffee & Conversation Open House: Ask Me About Meal Patterns
10:20 am - 10:50 am
Let's get the day started together! Grab your favorite morning beverage and join our session for an unscripted, dynamic, and real conversation focusing on meal pattern requirements. Bring your questions – you can ask us anything about CACFP meal patterns. We'll be live and will answer as many questions as we can immediately. For any we can't get to, we'll work on a follow-up FAQ.

Katie Chatfield, MPH, RDN, LD, Providers Choice
Blake Stanford, CMP, Southwest Human Development Services
Deborah Gillison-Wilson, CMP, CCNP Georgia Nutritional Services, Inc.
Melik Yavuz, MS, RD, CCNP, Child Care Solutions

Coffee & Conversation Open House: Ask Me About Summer Food Service Program
10:20 am - 10:50 am
Let's get the day started together! Grab your favorite morning beverage and join our session for an unscripted, dynamic, and real conversation focusing on SFSP. Bring your questions – you can ask us anything about the Summer Food Service Program. We'll be live and will answer as many questions as we can immediately. For any we can't get to, we'll work on a follow-up FAQ.

Christina Alley, CCNP, Houston Food Bank
Debra Queen, RD, LD, MBA, MPH, Choctaw Nation of Oklahoma
Beth Morris, Lynchburg City Schools
Larry Karow, CMP, CCNP, DDiv, UMC Food Ministry

Over 30 hours of CEU credits are available for attending.

Specialty ID#
Each session and workshop provides hours towards your CACFP Professionals Certification. If you haven't created an Info Hub account, please do so. Use the same email address to log into the Zoom sessions, and you will be credited with attending. Certificates of attendance will be emailed out in June.

Specialties
S1 - Nutrition
S2 - Program Operations
S3 - Training and Technology
S4 - Program Administration
S5 - Financial Management
S6 - Non Profit Management
S7 - Civil Rights & Policy

CACFP Professional Certification
For over 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.

Why Should I Earn the CACFP Professional Certification?
Receiving your CACFP Certification shows your 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.

Get certified as a CACFP Professional.
You may already qualify!
Visit cacfp.org/certification to find out.
Are you a CACFP Operator or Administrator?

Invest in YOU

Get Your CACFP Professional Certification

Visit cacfp.org/certification to learn more
National Conference General Session
11:00 am - 12:00 pm
We’ll kick off our Virtual National Conference with inspiration and connection! We’ll highlight the work you do in CACFP, Afterschool Meals, and in Summer Foods. You’ll meet award winners who have demonstrated a commitment to supporting and improving Child Nutrition Programs through leadership and initiative as we honor the National CACFP Sponsors Association’s Friend of CACFP and Friend of SFSP. Hear from our speakers about why your work matters and grow in motivation, along with others, knowing that what you do daily in the CACFP & SFSP has impact beyond measure.

2021 Friend of CACFP Award

**David Trone**
Congressman, D-MD

This past year, US Congressional Representative David Trone introduced the Food and Nutrition Provider Emergency Support Act of 2020 that legislated emergency funding to the Child and Adult Care Food Program (CACFP), a federal program that provides nutritious meals to qualifying children and adults. This legislation was crucial in keeping childcare providers and sponsoring organizations in business so they could continue to do their work in fighting food insecurity during the pandemic.

As Representative Trone stated, “During the COVID-19 outbreak, the CACFP has provided critical nutrition and meal support to childcare centers and afterschool programs, children and adult day care centers, and children residing in emergency shelters. At a time when many children and adults rely on meals and snacks from these programs, additional funding is necessary so participating institutions and sponsors implementing CACFP can continue feeding children in need. Many schools are also using this program to provide dinner for children who are out of school during this unprecedented public health crisis. No child or adult should wonder where their next meal is coming from, especially during a global pandemic that has threatened the physical, mental, and economic health of our nation.”

2021 Friend of SFSP Award

**John Boozman**
Senator, R-AR

For many years, Senator John Boozman led efforts to improve United States Department of Agriculture (USDA) child nutrition programs by helping to provide flexibility for school districts and community partners in an effort to reach children in rural areas and help them get the nutrition they need when school is out of session for the summer. Senator Boozman sponsored and introduced The Hunger Free Summer Kids Act, legislation that would provide states with two additional options for addressing child hunger during the summer: authorizing Electronic Benefit Transfer and allowing states flexibility in choosing the priorities for their communities.

As a co-chair of the Senate Hunger Caucus, Senator Boozman has championed initiatives and policies to combat hunger in the United States and across the world including the Global Food Security Act of 2016 and the Global Food Security Reauthorization Act of 2017. These legislative packages helped provide the resources and tools necessary to effectively fight hunger worldwide and strengthen food programs such as Feed the Future.

We continue meal service as part of the efforts in ensuring access to food during the COVID crisis.
~ Ana Paula Quinonez
2022 CACFP Training Program and Nutrition Calendar

Order today!
Visit www.cacfp.org/calendar for more information and to place your order

CACFP Training Program includes:
- Motivation Moments
- Provider Newsletters
- 5-hour Training Module
- Curricula & Activities
- 2022 Nutrition Calendar with recipes, meal patterns & best practice reminders

The #1 CACFP resource for over 35,000 child care providers across the country

Less than $4 each in bulk for Sponsors

On sale now!
Operating Strategies for Afterschool Meals & Summer Food Service
12:10 pm - 1:10 pm

Food insecurity for children in the United States is on the rise, and research has proven that hungry children cannot learn. Become part of the solution by offering an innovative summer feeding program and adding supper to your school year program. Hunger doesn't take a vacation, so these out-of-school time meal service opportunities are critical in most areas across the country. Learn how to get stakeholder buy-in, what staffing and logistics requirements look like, which menus work best, and ways to reach a rural community.

Donna S. Martin, EdS, RDN, LD, SNS, FAND, Burke County Public Schools

Cultural Sensitivity & Humility in Head Start
12:10 pm - 1:10 pm

Learn practical skills to building cultural competence in working with Head Start families, with a special focus on meal planning for diverse cultures and being sensitive to the needs and challenges of children from diverse cultural backgrounds.

Salome Pemberton, MPH, RD, CDN, CCNP, NY Enrichment Group

Get Kids Moving! Best Practices & Ideas for Physical Activities
1:40 pm - 2:40 pm

Learn why physical activity and nutrition are important topics for children and how to integrate these into every day learning opportunities. We’ll share best practices for, and look at the importance of, developing an action plan to incorporate physical activities into your program.

Rebekah Duchette, RN, BSN, Nemours Children’s Health System

Solutions Spotlight:
Lighten Your Workload with KidKare
1:20 pm - 1:35 pm

Learn how KidKare solutions can help your program increase accuracy, make your business run more efficiently, and make it easier than ever to participate in the CACFP. We’ll share brand new features for centers to simplify billing and family payments - all from one account!

Cindy Vian, KidKare

Danielle Jones, KidKare

Expanding Summer and Afterschool Meals
1:40 pm - 2:40 pm

The Summer and Afterschool Nutrition Programs are key to combating hunger when the school day ends. Hear about promising practices from national and local levels in expanding access to meals for the millions of children who qualify and learn ways to maintain your existing participation.

Clarissa Hayes, Food Research and Action Center

Stacey McDaniel, YMCA of the USA

Mya Price, MS, Feeding America

National CACFP Sponsors Association

has partnered with Sesame Street in Communities to create creditable recipes that the whole gang will love!

Visit cacfp.org/recipes-menus to download these recipes & more
Fiber, Grains, Nutrition & Immunity
2:50 pm - 3:50 pm
Diets that contain all the food groups in their right balance together and include the right mix and types of whole and refined grain foods provide key nutrients known to bolster immunity. Hear about the many ‘players’ of the immune system, learn why aging and underlying conditions such as obesity, diabetes, and gut dysbiosis increase vulnerability to the COVID-19 virus, and discover how grain components can be important for building a strong immune system.

Julie Miller-Jones, PhD, CNS, CFS, Grains Food Foundation

Paperless: Preparing for an Audit When Your Files are Digital
4:00 pm - 5:00 pm
Paper records use valuable space, paper, ink, and time to sort through. Learn how simple it can be to take your program into the digital age. Get a step-by-step plan to follow if you would like to become more tech savvy and efficient with your resources and be prepared for your next audit using digital files. Successful implementation requires a scanner and possible file storage hosting services.

Maureen Lyons, Wildwood CACFP

Serious Deficiency Process
2:50 pm - 3:50 pm
Are you in a quandary about the SD process? Get an overview of the serious deficiency process, hear about the most common errors in responding to serious deficiencies, and better understand the elements of the appeals process and role of the hearing official.

Suzanne Diggs, USDA Food and Nutrition Service

Make Every Bite Count with the Dietary Guidelines, 2020-2025
4:00 pm - 5:00 pm
Learn more about USDA’s recently released Dietary Guidelines for Americans, 2020-2025 – our nation’s leading nutrition advice to help all Americans lead healthier lives. For the first time, the Dietary Guidelines include specific recommendations for all life stages including infants and toddlers. Find out how to implement the Guidelines into your program.

Jackie Haven, MS, RD, USDA FNS Center for Nutrition Policy and Promotion
Claire Brown, MS, MPH, RD, USDA FNS Center for Nutrition Policy and Promotion

CACFP Professionals Certification Overview
5:00 pm - 5:30 pm
Interested in learning more about how to earn the CACFP Management Professional or the CACFP Child Nutrition Professional designation? Join us for an overview of the program, to learn what the qualifications are, and to hear how it has impacted CACFP professionals who value these credentials.

Annetta Rutland, CMP, CCNP, 4C for Children
Rhonda Kobylecky, CMP, CCNP, Acelero Learning
Lisa Mack, National CACFP Sponsors Association

National & Community Allies
The National CACFP Sponsors Association is honored to work with a number of national and community nonprofit organizations whose commitment to the child nutrition community knows no boundaries. We hope you will take some time to learn more about them.
Coffee & Conversation Open House: 
Ask Me About Head Start  
10:20 am - 10:50 am
Let's get the day started together! Grab your favorite morning beverage and join our session for an unscripted, dynamic, and real conversation focusing on Head Start operations. Bring your questions – you can ask us anything about CACFP in Head Start from designing menus to family style feeding to wellness initiatives. We'll be live and will answer as many questions as we can immediately. For any we can't get to, we'll work on a follow-up FAQ.

Rhonda Kobylecky, CMP, CCNP, Acelero Learning  
Malissa Marsden, SNS, Child Nutrition Support Services  
Alana Mozar, MS, Child-Parent Centers, Inc.  
Jill N. Cox, MS, RD, Penn State Better Kid Care

Coffee & Conversation Open House:  
Ask Me About Afterschool Meals  
10:20 am - 10:50 am
Let's get the day started together! Grab your favorite morning beverage and join our session for an unscripted, dynamic, and real conversation focusing on At-Risk Afterschool Meals. Bring your questions – you can ask us anything about ARAS. We'll be live and will answer as many questions as we can immediately. For any we can't get to, we'll work on a follow-up FAQ.

Amanda Schmitz, Monroe Family YMCA  
Barbara Muse, MDiv, Bread of Life Development (BOLD) Ministries  
Christa DeBoer, Youthprise  
Patrick Doyle, Boys & Girls Club of the Capital Area

USDA CACFP Update  
11:00 am - 12:00 pm
Hear from the team at USDA as they present an overview of new and revised policy guidance for the Child and Adult Care Food Program and share a state-of-the-program update of the CACFP.

Angela Kline, USDA Food and Nutrition Service  
Cheryl Jackson-Lewis, MPA, RD, LDN, USDA Food and Nutrition Service  
Kevin Maskornick, USDA Food and Nutrition Service  
Jessica Saracino, USDA Food and Nutrition Service

Mobile Summer Meals  
11:00 am - 12:00 pm
Location, location, location... getting food to children who face food insecurity is often all about location. Learn how operating summer mobile meals can work for your program in rural communities and how to access remote locations. Hear how sponsors find success with mobile meals, including details on securing vehicles and equipment, managing costs, menu planning, and more.

Valarie Hodges, Harrisburg Community Unit School District #3  
Kara Panowitz, MSW, No Kid Hungry Maryland, Share Our Strength  
Mike Embly, Washington County Public Schools  
Jodi Risse, MS, RD, LDN, Anne Arundel County Public Schools

Using the Food Buying Guide to Figure Out Grain Ounce Equivalents  
12:10 pm - 1:10 pm
Follow along this step-by-step process to using the USDA Food Buying Guide (FBG) in order to calculate grain ounce equivalents. Learn how to use both the website and the FBG app for your mobile device.

Melinda Nguyen, MS, RDN, LD, Texas Department of Agriculture

Please sign up for a free Food Buying Guide account, as well as download the Food Buying Guide App on your phone, to get the most benefit from this workshop: foodbuyingguide.fns.usda.gov
Continuing Quality Improvement Plans (CQI)  
12:10 pm - 1:10 pm

Should nutrition be a CQI plan within your Head Start program? Yes! Learn what a CQI plan is and why having a CQI plan goal of decreasing your students BMI is important for your program. Get steps on how to create the right nutrition assessment and how Farm to Early Care implementation can play a vital role in decreasing your students’ BMI.

Jami Lee-Rokala, MS, LN, CCNP, Tri Valley Opportunity Council

Investigating Fraud, Waste & Abuse in Federally Funded Programs: Red Flags in the CACFP & SFSP  
1:40 pm - 2:40 pm

Gain insight on investigating allegations of non-compliance in the CACFP and SFSP. Learn how to identify red flags during a monitoring review and take home interview techniques, sampling methodologies, and best practices which have been instrumental in identifying fraud, waste, and abuse in federally funded programs.

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

Solutions Spotlight: Easier CACFP Claims with Wonderschool  
1:20 pm - 1:35 pm

Wonderschool has partnered with AccuTrak/CACFP.Net, a web-based solution for the Child and Adult Care Food Program. Providers who are eligible for CACFP reimbursements can soon easily manage food program claims through this partnership. This partnership helps us promote CACFP benefits to 1000s of childcare programs and streamline reporting and data management tools within the Wonderschool system.

Chris Bennett, Wonderschool  
Michael Spevacek, AccuTrack Group

Start Simple with MyPlate: Personalize Resources to Make Every Bite Count  
1:40 pm - 2:40 pm

Explore Start Simple with MyPlate and the new digital tools and resources which offer free, personalized resources based on eating needs and habits. Discover resources for every life stage that can help you live healthfully.

Barbara Jirka, PhD, USDA Center for Nutrition Policy and Promotion  
David Herring, MS, USDA Center for Nutrition Policy and Promotion  
Jessica Larson, MS, RD, USDA Center for Nutrition Policy and Promotion

Taking Care of Yourself During Stressful Times  
1:40 pm - 2:40 pm

Because of COVID-19, many have had to adapt to changing meal delivery systems and regulations, wearing protective equipment, and providing educational support for their own children. Even though staff feel good about providing an essential service, the additional demands can have a toll on well-being. In this thought-provoking session, attendees will acknowledge the sources of their stress, hear about research-proven methods to increase well-being, and leave with ways to take care of themselves.

Renée Farias, Let’s Eat Healthy  
Maria Frye, RDN, Let’s Eat Healthy

Sesame Street Meal Pattern Cards  
Make sure you stay up-to-date with the latest CACFP meal pattern requirements! Download these handy cards for free at cacfp.org/meal-patterns
Check out these great resources from our friends at Team Nutrition!

**Training Materials**

**Recursos en español**

**Webinar Series**

Earn CEUs toward your CACFP Professionals Certification.

**Resource Catalog**

28 pages of where to find even more amazing resources.

Visit cacfp.org or fns.usda.gov/tn for more!
Mixed Tropical Fruit Tidbits

Tropical fruit outperformed traditional fruit cocktail in consumer appeal amongst all age groups.

✓ Shelf-stable, with longer shelf life than fresh
✓ Packed in 100% fruit juice, appealing to health-conscious consumers
✓ Zero grams added sugar*
✓ Vibrant blend of pineapple, red papaya and yellow papaya

*Source: Datassential SNAP™ 2021.

Request a Free Sample!

UPC 38900-09061-6
Coffee & Conversation Open House: Ask Me About Pandemic Operations and COVID Waivers
10:20 am - 10:50 am
Let’s get the day started together! Grab your favorite morning beverage and join our session for an unscripted, dynamic, and real conversation focusing on Pandemic Operations and COVID Waivers for the CACFP & SFSP. Bring your questions – you can ask us anything about pivoting priorities, change in operations, successful strategies, and pandemic regulations. We’ll be live and will answer as many questions as we can immediately. For any we can’t get to, we’ll work on a follow-up FAQ.

Sylvia Klinger, DBA, MS, RD, Hispanic Food Communications
Reynaldo Green, Quality Care for Children
Vicki Lipscomb, CMP, Child Nutrition Program
Melissa Moore, CCNP, Family League of Baltimore

USDA SFSP Update
11:00 am - 12:00 pm
Hear from the team at USDA as they present an overview of new and revised policy guidance for the Summer Food Service Program and share a state-of-the-program update of the SFSP.

Angela Kline, USDA Food and Nutrition Service
Jessica Saracino, USDA Food and Nutrition Service

Coffee & Conversation Open House: Ask Me About Food as Medicine
10:20 am - 10:50 am
Let’s get the day started together! Grab your favorite morning beverage and join our session for an unscripted, dynamic, and real conversation focusing on how the food we serve can help children thrive. Bring your questions – you can ask us anything about pediatric diets and special needs diets such as type 1 diabetes or gluten intolerance. We’ll be live and will answer as many questions as we can immediately. For any we can’t get to, we’ll work on a follow-up FAQ.

Angela Ginn-Meadow, RD, LDN, CDE, RN, University of Maryland’s Center for Diabetes and Endocrinology
Pam Cureton, RDN, LDN, University of Maryland School of Medicine
Dyan Hes, MD, Gramercy Pediatrics

Standardizing Recipes
11:00 am - 12:00 pm
Standardized recipes are a critical tool to scratch cooking in the CACFP. This session focuses on some key concepts that are essential to understanding, developing, and serving standardized recipes to meet desired meal pattern contributions. This results in consistent product yields, reducing food costs, and efficiency in the kitchen. Learn how to create standardized recipes for your centers and how to guide your home providers so they can be sure their recipes are #CACFPcreditable.

Brenda L. Thompson-Wattles, Chef, RD, BLT Food & Nutrition

Preventing Picky Eating Through Responsive Feeding
12:10 pm - 1:10 pm
Providing the food is only half the battle! Responsive feeding practices help prevent picky eating, and create a positive mealtime environment. Learn key feeding practices that prevent picky eating and get examples for incorporating responsive feeding into your mealtime observations.

Monica Griffin, MS, RD, Children’s Healthcare of Atlanta
Virtual Monitoring in the CACFP  
12:10 pm - 1:10 pm  
USDA will provide an overview of current guidance related to offsite reviews and share examples of technical assistance and best practices State agencies are implementing. Small, medium, and large sponsoring organizations will also share how they are performing reviews and providing technical assistance to their homes and centers.  
Denise Andrews, CMP, CCNP, For the Children  
Annetta Rutland, CMP, CCNP, 4C for Children  
Gabriela Rangel, CMP, CCNP, Child & Family Resources  
Desi McCoy, MCMHCA, Child Nutrition Program  
Andrea Farmer, MS, RD, USDA Food and Nutrition Service

USDA National Breastfeeding Promotion and Support Campaign for Millennial WIC Moms  
1:40 pm - 2:40 pm  
Get an overview of USDA’s campaign, which supports breastfeeding moms with comprehensive, current and culturally appropriate messaging, materials, and a website. Campaign goals encourage initiation and continuation of breastfeeding; increase knowledge and ability to breastfeed; increase referrals to WIC; and provide technical assistance in the promotion of breastfeeding.  
Valery Soto, MS, RDN, CLC, USDA Food and Nutrition Service  
Olivia Newman, MPH, RD, USDA Food and Nutrition Service

Exploring cacfp.org: Program Resources and More  
1:20 pm - 1:35 pm  
Our website was designed to help providers and sponsors excel at getting the children and adults in their care the daily nutritious meals and snacks that they need. Learn how to navigate the different sections of cacfp.org to find the resources you need as quickly as possible.  
Lisa Mack, National CACFP Sponsors Association

Serving Adults in the CACFP: Meal Patterns, Nutrition, and Resources  
1:40 pm - 2:40 pm  
Serving adults in the CACFP is more than just increasing the portion size of the meal pattern requirements. Learn about allowable substitutions, get insight into senior nutrition and healthy, and discover the wealth of resources available for free about food, nutrition, and physical activities for older adults.  
Colleen Sideck, MPH, RDN, USDA National Agricultural Library  
Carolina Martinez, MS, RD, USDA Food and Nutrition Service  
Alix Pasillas, CMP, CCNP, Food For Kids, Inc.

Making Multiple Meals from Just a Few Ingredients  
1:40 pm - 2:40 pm  
Variety is the spice of life! However, adding variety to your menu while managing a budget, food waste, storage space and more can be a real challenge in a food and nutrition program. Ease some of these issues by learning how to menu plan using multipurpose menu products. We’ll share successful menu planning techniques, tips and tricks, and chef-led demos.  
Caitlin Boland, RD, LDN, Novick Childcare Solutions  
Tracie M. Mercado, CCHA, Novick Childcare Solutions

Baby Steps: Ounce Equivalents for Grains and Infants  
2:50 pm - 3:50 pm  
Get ready to use ounce equivalents to determine the amount of grains to serve to infants in the CACFP! Learn about the requirement going into effect on October 1, 2021 and tools that make implementation easier. Participants will leave this session knowing how much cereal, crackers, and bread are needed to meet meal pattern requirements for infants.  
Rachel Hayes Polon, MPH, RD, USDA Food and Nutrition Service  
Katey Halasz, MPH, RD, USDA Food and Nutrition Service  
Debra Eisenbarth, MS, RD, USDA Food and Nutrition Service

Please download the Feeding Infants Using Ounce Equivalents for Grains in the CACFP worksheet from cacfp.org and the Food Buying Guide mobile app and web tool prior to the session at foodbuyingguide.fns.usda.gov
COVID Challenges & Opportunities in the CACFP
2:50 pm - 3:50 pm
Learn about the impact of COVID on CACFP providers, sponsors, and state agencies as told through the results of a nationwide survey. Hear about the challenges and training needs for operators, get insights from state directors about challenges of administering CACFP during COVID, and learn about strategies that states and the federal government can take to better support families with young children to avoid food insecurity, including CACFP-specific infrastructure and support.

Katherine Bauer, PhD, MS, University of Michigan
Jamie Chriqui, PhD, MHS, University of Illinois at Chicago
Alison Tovar, PhD, MPH, University of Rhode Island
Dipti Dev, PhD, University of Nebraska-Lincoln

Cost-Saving Strategies for Sponsors
4:00 pm - 5:00 pm
Learn about proven strategies that have resulted in significant cost savings for CACFP and SFSP Sponsors including electronic meal counting, leftover policies, frozen meals, shelf-stable back-up meals, different meal packaging, and partnering with food banks for donated foods. These valuable tools and tips can produce savings that translate into better quality food and financial security for programming.

Lauren Babich, PhD, MPH, Greater Pittsburgh Community Food Bank

Accommodating Participants with Disabilities in Community Meals
4:00 pm - 5:00 pm
Get requirement updates related to accommodating participants with disabilities participating in CACFP/SFSP, as required by Federal law, USDA regulations and the Policy Memorandum, Modifications to Accommodate Disabilities in the Child and Adult Care Food Program and Summer Food Service Program to ensure equal access and opportunity.

Michele Sazo, USDA Food and Nutrition Service
Sharon Dafondanouto, USDA Food and Nutrition Service

Ask Me About Anything National Conference Wrap-Up
5:00 pm - 5:30 pm
Feeling empowered and energized to return to work with more knowledge and enthusiasm? That’s what the conference is all about. If you had a question that didn’t get answered, now’s the time. We’ll get through as many as we can live and then work on a follow-up FAQ for those we can’t get to. We’ll also wrap up our week together. We know you love getting your certificates for participation and we love getting your feedback, so we’ll share what to expect and when and maybe even ask you something too.

Lisa Mack, National CACFP Sponsors Association
Alexia Thex, MEd, National CACFP Sponsors Association

Mark Your Calendars
CACFP WEEK
March 13-19, 2022
www.CACFPWeek.org
Your fruit solution for classroom, cafeteria, & curbside feeding! Individually-packaged & delicious, our apple slices are a great addition to any meal.

Our 2 oz. slices provide a 1/2 serving of fruit, while our 3 oz. slices are 3/4 serving.

We have products that meet CACFP Meal Patterns for all programs and age groups!

Sourced directly from growers for:
✓ Consistent high-quality
✓ Consistent supply
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✓ Ready-to-Eat
✓ Smart-Snack Approved
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Made from fresh USA-grown & packaged apples

For more information, contact Dan McCullough 816-920-1203 | dmccullough@petersonfarmsinc.com | www.petersonfarmsinc.com
Coffee & Conversation Open House: Ask USDA
11:00 am - 12:00 pm

Alicia White, MS, RD, USDA Food and Nutrition Service
Sheldon Gordon, MS, RDN, USDA Food and Nutrition Service
Julie Brewer, USDA Food and Nutrition Service
Jessica Saracino, USDA Food and Nutrition Service
Angela Kline, USDA Food and Nutrition Service

Benefits of NCA Membership
12:15 pm - 12:45 pm
We know that many members of the Child Nutrition community want access to high-quality materials for their use as well as access to training, support, and the latest and greatest crafts, recipes, and fun physical movement ideas. We can help! If you are a member or thinking about becoming a member, join us as we present an overview of the benefits of membership with NCA including what resources are already available and find out from you what other tools and support materials you’d like us to produce.

Denise Andrews, CMP, CCNP, For the Children
Lisa Mack, National CACFP Sponsors Association

State Agency Afterschool & Summer Meals Symposium
1:00 pm - 3:00 pm
This interactive symposium for state agency staff will provide an opportunity for peer learning around operations over the past year as well as plans for the future. Topics for discussion are based on survey responses submitted prior to the session. Attendees can expect to be actively engaged in group discussion through the use of breakout rooms. No Kid Hungry, a campaign of Share Our Strength, is ending childhood hunger through effective programs that provide kids with the food they need.

Carolyn Wait Vega, MPH, RD, No Kid Hungry Center for Best Practices
Derrick Lambert, MA, No Kid Hungry Center for Best Practices

Virtual Scavenger Hunt Door Prize Drawings - Live!
3:15 pm - 3:45 pm
If you've been playing along, you spent the week visiting our virtual exhibitors and shared your answers to our virtual scavenger hunt. So now it's time to find out who will win the prizes! We're going live with the fun and excitement. Join us to see if your name is called or just check in at the end for a list of winners. Make sure you have your Virtual Scavenger Hunt entry submitted by 12:00 ET on Friday, April 23.

Alexia Thex, MEd, National CACFP Sponsors Association
Josie Johnson, National CACFP Sponsors Association

Become an NCA member
Get member rates on conference registration, up-to-date policy memos, and cutting-edge resource materials for your organization.

All memberships are valid October 1 - September 30.
For $75 a year, NCA members enjoy these benefits and more:
• Member Info Hub & Networking Forums
• Exclusive Activity Pages & Resources
• Training Materials & Guides
• Nutrition Education Flyers
• CACFP Nutrition Calendar & Training Program Access
• Discount to National Child Nutrition Conference

Learn more at cacfp.org/membership
Kids Meal Kits
Nutritous, shelf stable & customizable menu options available to meet CACFP & SFSP reimbursable guidelines

Ready to Serve - No Refrigeration Required

Breakfast

Lunch

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-OR-

Individually Packaged

Multi-Meal Boxes

No Minimums!

Please contact our sales department for menus and pricing

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Exhibitor Directory

Produced by the National CACFP Sponsors Association and in use by over 30,000 providers across the country. Visit for a chance to win a $50 Visa Gift Card

cacfp.org/calendar

We are a fresh food company specializing in nutritious and freshly prepared unitized meals. Visit for a chance to win a $50 Amazon Gift Card

rivierahospitalitygroup.com

Still bogged down checking site records by hand? FLY THROUGH YOUR PAPERWORK with our premier web based mobile application! Visit for a chance to win one of two $50 Visa Gift Cards

centerpilot.com

A company with a long history of making food packaging easier and eye catching for institutional food services. Visit for a chance to win a $100 Amazon Gift Card

ekonopac.com

Provides a nutritional line of shelf-stable breakfast, lunch, snack and supper packs for schools, food banks, and faith-based community organizations. Visit for a chance to win a $100 Visa Gift Card

championfoodservice.com

Food for Good is an initiative to create access to healthy food by providing meals that are shelf stable, cold, or ready to heat. Visit for a chance to win a $50 Amazon Gift Card

foodforgoodmealsolutions.com

Proud provider of Shelf Stable Milk. Stock up on Shelf Stable Milk. 1 Year Shelf Life. Visit for a chance to win a $50 Amazon or $50 Visa Gift Card

diversifiedfoods.com

At General Mills, we believe food should make us better, so we work hard to make food the world loves, while improving the nutrition of our products. Visit for a chance to win one of two $50 Amazon Gift Cards

generalmillscafcp.com

You want the very best for your little one to ensure they reach their full potential. At Gerber®, we ensure our products are not only nutritious, but safe. Visit for a chance to win a $100 Amazon Gift Card

gerber.com

Our Meal Breaks meal kits are available three ways: shelf stable, thaw & serve and heat & serve - perfect for After School Programs! Visit for a chance to win a $50 Amazon or $50 Walmart Gift Card

esfoods.com

Health-e Pro offers menu planning and nutrient analysis software with CACFP meal standards built in. Save time, save money. Visit for a chance to win a $50 Amazon Gift Card

heathepro.com
Education and Training Resources for CACFP Professionals. All resources are FREE of charge and available for download on our website.

J.T.M. Food Group

Respected as a leader in the School Food Service industry, JTM offers schools a broad selection of on-trend, fully cooked menu solutions.

J.A. Food Service

Grab & Go Meals for Afterschool & Summer Feeding Programs.

Jack Link's

Jack Link's is a global leader in portable protein snacks with products that meet the needs of CACFP operators.

Novick Childcare Solutions

Novick Childcare Solutions provides the services, food & essentials you need to get the most from your nutrition program and budget.

Packaged Meal Kits

Grab & Go Meals for Afterschool & Summer Feeding Programs.

Link2Feed

No more paper forms! A fully mobile point of service software that helps CACFP/SFSP sponsors go paperless, automate compliance and increase reimbursements.

Mushrooms in Schools

Mushrooms are grown indoors and year-round, making them a nutritious and flavor-boosting ingredient to add to meals no matter the season!

USDA Team Nutrition offers children and caregivers training and technical assistance, nutrition education and support for healthy eating and physical activity.

Tyson K-12

Tyson K-12 is committed to serving your mission of feeding children across the U.S. and help you meet the demands of your program.
Christina Alley, CCNP  
**Senior Manager Process Management**  
**Houston Food Bank**  
Christina currently leads the Houston Food Bank’s Kids Cafe program, serving children with consistent food year-round through CACFP and SFSP. She is a key player within the food bank for planning, developing, and implementing successful community programs that help individuals have access to basic needs by fostering key collaborative community relationships. Before joining Houston Food Bank, Christina was part of child hunger initiatives in Las Vegas, Nevada, for two years.

Denise Andrews, CMP, CCNP  
**CEO/Executive Director**  
**For the Children**  
Denise helped establish For The Children, a nonprofit CACFP Sponsor for licensed child care homes in Oklahoma, in 2000. Denise and her team support 79 child care homes. She represents small sponsor membership on NCA’s board of directors while participating in the development of programs, activities, and policy positions.

Lauren Babich, PhD, MPH  
**Manager of Child Nutrition Programs**  
**Greater Pittsburgh Community Food Bank**  
Lauren oversees Greater Pittsburgh Community Food Bank’s work with schools and community organizations to ensure that all children who face food insecurity have year-round access to federally and privately funded child nutrition programs. Her team offers technical assistance to Child Nutrition Operators across its 11-county service area and works to increase engagement of partners in child nutrition programs. She also oversees the Food Bank’s sponsored CACFP and SFSP meal programs in Allegheny County.

Katherine Bauer, PhD, MS  
**Assistant Professor**  
**University of Michigan**  
Katherine is an epidemiologist whose research focuses on identifying social and behavioral determinants of obesity and obesogenic behavior among children and adolescents, and the translation of this etiologic research into feasible and effective community-based interventions. Much of her work focuses on the role of families in children’s and adolescents’ obesity risk including understanding 1.) how the family environment influences nutrition, physical activity, and obesity risk among youth; 2.) how socio-ecologic stressors affect weight-related parenting, the family environment, and child behavior and weight; and 3.) how to engage vulnerable families in obesity prevention efforts.

Chris Bennett  
**CEO & Co-Founder**  
**Wonderschool**  
Chris started Wonderschool, a platform that supports childcare professionals in starting and running their own programs and also helps parents find care for their children, with the goal of ensuring every child in every home had access to high quality education and helping educators start, operate, and grow their own high-quality in-home preschools and child care programs. He earned his degree from the University of Pennsylvania.

Caitlin Boland, RD, LDN  
**Childcare Nutrition Specialist**  
**Novick Childcare Solutions**  
Caitlin has a passion for using nutrition to make a positive impact on the lives of children and their families. Prior to joining Novick, she was the health and nutrition manager of a multi-site Head Start program. There, she focused on introducing the children to new, healthy foods and ensuring CACFP compliance.

Julie Brewer  
**Director, Office of Community Food Systems**  
**USDA Food and Nutrition Service**  
Julie has over 28 years of experience helping communities identify and fill gaps in their food systems and has worked to improve nutrition and food security at the local, state, and national level. She worked over ten years on child nutrition and WIC policy at FNS, and recently served as the program examiner for SNAP and Child Nutrition at the Office of Management and Budget. Julie has a bachelor’s degree in health and human performance and a master’s in public administration from the University of Montana.

Claire Brown, MS, MPH, RD  
**Nutritionist**  
**USDA FNS Center for Nutrition Policy and Promotion**  
Claire’s primary responsibility is to support the creation and translation of the Dietary Guidelines for Americans, most recently serving on the writing committee for 2020-2025 Guidelines. Claire has a background in public health and previously worked in community-based research at the Tufts University Friedman School of Nutrition, where she also earned her MS in Nutrition and Master of Public Health. A Registered Dietitian, Claire completed her dietetics coursework at Simmons University, where she also serves as an adjunct faculty.
Abbie Chaddick, MS, RD, RDN
Nutrition Consultant
Evidence Based Eaters
Abbie is a Registered Dietitian Nutritionist and project coordinator for the Georgia Farm to Early Care and Education Partnership. She works closely with a diverse group of organizations and early learning sites to expand access to healthy food and food-based learning opportunities. Abbie coordinates Georgia’s biennial FTECE Summit and co-chairs the Georgia FTECE Coalition, a network of over 30 nonprofits, state agencies, businesses and early learning.

Pam Cureton, RDN, LDN
Clinical Dietitian
University of Maryland School of Medicine
Pam specializes in the treatment of gluten-related disorders and treatment for children with feeding difficulties and failure to thrive. Her work includes coordinating the clinical management of patients, presenting educational programs for the community and health care providers and involvement in research projects. She is the author of articles on celiac disease and children’s nutritional management including textbooks, journals and patient education resources.

Katie Chatfield, MPH, RDN, LD
Nutrition Manager
Providers Choice, Inc.
Katie’s understanding of food systems helps her to support providers and staff in serving healthful, delicious food. She has a bachelor’s degree from the University of Pennsylvania, a master’s degree in public health from the University of Minnesota and is a Registered Dietitian. Katie’s work feeds her passion for childhood nutrition.

Sharon Dafondanouto
Regional Civil Rights Officer
USDA Food and Nutrition Service
Sharon has worked for the USDA FNS since October 2010, initially as a Senior Program Specialist within the National School Lunch Program before transitioning into her current role. She has held various policy-related positions within three Federal Government Agencies over the past seventeen years. Prior to her civil service career, Sharon honorably completed 10 years of consecutive military service.

Christa DeBoer
Nutrition Program Director
Youthprise
Christa leads the vision and builds the capacity of Youthprise’s Nutrition Program. She is responsible for all aspects of the program and supports Youthprise’s network of Nutrition Program participants. Christa earned a degree in dietetics from Iowa State University and has a background working in food service and nutrition education.

Dipti Dev, PhD
Associate Professor
University of Nebraska-Lincoln
Dipti is an Extension Specialist and a national expert on feeding children. Based on her research, she’s developed the EAT Family Style responsive feeding program. This program has shown to improve children’s dietary behaviors and foster a positive mealtime environment. She has received two national awards from USDA and NEAFCS for this work.

Suzanne Diggs
Program Analyst, Program Monitoring Branch
USDA Food and Nutrition Service
Suzanne specializes in the Serious Deficiency process and oversees the National Disqualified List. Prior to joining FNS in 2011, she worked for the Maryland State agency for 17 years. Suzanne has a bachelor’s degree from Towson State University.
Introduce children to delicious mushrooms with our food literacy lessons and easy recipes, perfect for childcare settings!

Through our three interactive lessons and cooking activity, children explore mushrooms and their impact on our health and the environment. When children have the opportunity to understand and explore new foods, they're more likely to try and enjoy them when you feature them on your menus - a win-win!

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First time offering mushrooms on your menu? Try a cooked recipe like our Roasted Mushrooms, or serve mushrooms as a pizza topping - always a winner!

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For more resources, including recipes and videos, visit

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Introduce children to delicious mushrooms

you feature them on your menus - a win-win!

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Perfect for childcare settings!

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Quick Tip!

Visit our

Mushrooms, or serve mushrooms as a pizzatopping - always a winner!

Institution Management from Penn State University.

Mike has a BS in Hotel, Restaurant, and Nutrition Services. Mike began his foodservice career managing several restaurants in Pennsylvania and Florida. In 2000, he became Supervisor of Food Services for Waynesboro schools. In 2010, he joined Washington County Public Schools as an Assistant Supervisor of Food and Nutrition Services, responsible for MMFA, special programs, food safety, and overseeing 15 school sites. In 2017, he was promoted to Supervisor of Food and Nutrition Services. Mike has a BS in Hotel, Restaurant, and Institution Management from Penn State University.

Rebekah Duchette, RN, BSN
Senior State System Specialist
Nemours Children’s Health System

Rebekah is a public health nurse with experience working at the program, community, state and national level to improve child health in early care settings. She has worked in adult education for over 25 years. Rebekah currently supports state leaders working to enhance health practices in early care settings and develops training content.

Debra Eisenbarth, MS, RD
Nutritionist
USDA Food and Nutrition Service

Debra develops and updates resources and provides technical guidance related to menu planning and food crediting in CNPs. Her projects include the Food Buying Guide for Child Nutrition Programs, Menu Planner for School Meals, and Smart Snacks in School. Debra is a Registered Dietitian and holds a master’s in nutrition and dietetics from Kent State University.

Robert Ek, MA
Program Analyst, Office of Community Food Systems
USDA Food and Nutrition Service

Robert oversees farm to school research and the evaluation work portfolio, including the Farm to School Census. He also manages the farm to CACFP activities. Prior to this, Robert worked for the State of Maryland and the American Public Human Services Association. Robert has a master’s from the University of Delaware.

Mike Embly
Supervisor of Food and Nutrition Services
Washington County Public Schools

Mike began his foodservice career managing several restaurants in Pennsylvania and Florida. In 2000, he became Supervisor of Food Services for Waynesboro schools. In 2010, he joined Washington County Public Schools as an Assistant Supervisor of Food and Nutrition Services, responsible for MMFA, special programs, food safety, and overseeing 15 school sites. In 2017, he was promoted to Supervisor of Food and Nutrition Services. Mike has a BS in Hotel, Restaurant, and Institution Management from Penn State University.

Renée Farias
Community Nutrition Adviser
Let’s Eat Healthy

Renée works with the Dairy Council of California. As part of the Let’s Eat Healthy Movement, she builds relationships with key influencers, delivers professional trainings, and provides nutrition resources to elevate the health of children and families. Previously, Renée worked for Migrant Head Start, where she ignited a passion for early childhood education. She believes every child deserves a healthy start, which includes access to nutrition education and nutritious food.

Andrea Farmer, MS, RD
Branch Chief, Community Meals Program Monitoring Branch, Program Monitoring and Operational Support Division
USDA Food and Nutrition Service

Andrea has enjoyed over 11 years specializing in child nutrition programs. She oversees monitoring requirements and practices of the CACFP and the Summer Meal Programs. Before switching to PMOS, she was a branch chief in the Policy and Program Development Division, where she managed rule-making and policy guidance for CACFP and the Summer Meal Programs.

Maria Frye, RDN
Community Nutrition Adviser
Let’s Eat Healthy

Maria is a registered dietitian with the Dairy Council of California. Maria represents the Let’s Eat Healthy Movement by building relationships and collaborative opportunities with key influencers including educators, health professionals and community leaders, to prioritize and elevate the health of children and families through nutrition. She loves hosting Ask A Nutritionist, Dairy Council of California’s educational YouTube series, to further help educate the community on nutrition related topics.

Deborah Gillison-Wilson, CMP, CCNP
Executive Director
Georgia Nutritional Services

Deborah has over 20 years of experience working with child and adult care programs and has been in business as a CACFP sponsor since 1996. Under her direction, guided by her passion for the cause and with an outstanding and committed team, GNSI exists to improve and maintain the health and nutritional status of children and adults.

Angela Ginn-Meadow, RD, LDN, CDE, RN
Education Coordinator
University of Maryland’s Center for Diabetes and Endocrinology

Angela leads programming and counsels patients on treating and managing diabetes and other endocrine diseases. She is passionate about food and helping people make better choices in their everyday lives to improve overall health.
Sheldon Gordon, MS, RDN
Branch Chief, Nutrition and Technical Assistance
USDA Food and Nutrition Service
Sheldon is responsible for leading the nutrition and technical assistance for programs that provide healthy meals to children including the Child and Adult Care Food Program. In addition, he oversees the development of technology-based training and technical assistance resources for Program administrators, operators, and stakeholders. Sheldon has 18+ years of service with USDA.

Reynaldo Green
Vice President of Nutrition and Family Well-Being
Quality Care for Children
Since 2010, Reynaldo has overseen QCC’s administration of the federal CACFP that serves 4 million meals to over 20,000 children across Georgia each year, plus other nutrition initiatives, including Chefs for Young Children and Farm to Early Care and Education. Additionally, Reynaldo manages the two-generation Boost program that awards child care scholarships to the children of four-year college students and parents in under-resourced communities.

Monica Griffin, MS, RD
Senior Wellness Program Coordinator
Children’s Healthcare of Atlanta
Monica manages wellness programming in early care, school and community settings. She helps professionals and parents become responsive caregivers and recognize feeding as a critical component of child development. Previously, Monica worked at the Georgia Department of Early Care and Learning, where she developed the first nutrition and physical activity standards for the statewide QRIS, and managed a USDA-funded program implementing wellness policies in child care centers.

Katey Halasz, MPH, RD
Nutritionist
USDA Food and Nutrition Service
Katey works on developing resources and training materials for the CACFP to support the implementation of the CACFP meal patterns.

Jackie Haven, MS, RD
Deputy Administrator
USDA Center for Nutrition Policy and Promotion
Jackie oversees programs that set national nutrition policy, and design and implement innovative and effective science-based national nutrition promotion and outreach programs to improve the health of all Americans. Her projects include the development and promotion of the Dietary Guidelines for Americans, MyPlate, USDA’s Nutrition Evidence Systematic Review, the Healthy Eating Index, and the USDA Food Plans. Jackie has been with USDA for over 25 years.

Clarissa Hayes
Senior Policy Analyst
Food Research and Action Center
Clarissa joined FRAC in February 2015. She works with anti-hunger organizations as well as with local, state, and national groups to expand the use of afterschool and summer nutrition programs.

Rachel Hayes Polon, MPH, RD
Nutritionist
USDA Food and Nutrition Service
Rachel has seventeen years of experience in federal nutrition policy, including serving as an author on the Dietary Guidelines for Americans, 2010. Currently, Rachel develops and implements nutrition policy for USDA Child Nutrition Programs. Originally from Kansas City, Missouri, Rachel is a Registered Dietitian with a master’s degree in public health from the University of Minnesota.

Geri Henchy, RDN, MPH
Director of Nutrition Policy
Food Research and Action Center
Geri’s work focuses on nutrition policies, such as increasing the healthfulness of nutrition programs, necessary to reach the goals of eradicating domestic hunger and improving the nutrition and health of low-income individuals and families. She has been honored to receive numerous awards for her work and serves as advisor to the National CACFP Sponsors Association.

David Herring, MS
Nutritionist
USDA Center for Nutrition Policy and Promotion
David expands the reach of the Dietary Guidelines via MyPlate’s online interactive tools, web content and app. He plans and conducts nutrition communication projects, and maintains MyPlate.gov, DietaryGuidelines.gov, and other websites as the webmaster and a nutrition subject matter expert. David has a MS in Nutrition from Cornell University and a BS in Biochemistry from Seton Hall University.

Dyan Hes, MD
Medical Director
Gramercy Pediatrics
Dyan is board certified in pediatrics and obesity medicine. She helps children from birth through college navigate nutritional challenge and specializes in working with feeding issues with children with developmental disabilities and children who are obese from their medications. Dyan has two practices in New York City and is on faculty at NYU and Weill Cornell.
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LaMonika Jones, MEd, GCPA
Procurement and Purchasing Compliance Officer
Georgia Dept. of Early Care and Learning
LaMonika has over 10 years of purchasing experience. She provides technical assistance on procurement and purchasing to over 700 CACFP providers and 90 SFSP providers. She was previously the purchasing administrator for a metro-Atlanta minority woman-owned business managing the government purchasing schedule.

Tiana Kamen, MS
Author and Director
Farm to Keiki
Tiana is an ‘āina-based educator (Hawaiian for “land, Earth”), farm to school advocate, nutritionist and the author of the new curriculum, Farm to Keiki – Cooking, Gardening and Nutrition with Children. Tiana is dedicated to growing the Farm to ECE movement in Hawai‘i and trains educators throughout Hawai‘i in Farm to Keiki.

Larry Karow, DDiv, CMP, CCNP
CEO
UMC Food Ministry
Serving over 400 sites annually in both CACFP and SFSP, UMC Food has established partnerships with the leading child-focused non-profits in our region to provide children with meals in out-of-school settings. As part of the United Methodist Church, Lawrence leads a staff of over 70 who are committed to the mission of feeding children in the greater Cincinnati region.

Angela Kline
Director, Policy and Program Development Division
USDA Food and Nutrition Service
Angela develops policy for the National School Lunch and School Breakfast Programs, the Child and Adult Care Food Program and the Summer Food Service Program. Prior to joining Child Nutrition, Angela served as the Branch Chief of program policy in SNAP. Angela first joined USDA as a staff attorney for the Office of General Counsel, where she worked on Food and Nutrition issues. She is a graduate of the University of Virginia and received her law degree from the University of Pittsburgh.

Sylvia Klinger, DBA, MS, RD
Founder
Hispanic Food Communications
Sylvia is an award-winning author and global nutrition entrepreneur. She is a leading expert in cross-cultural Hispanic nutrition and health issues. It’s her Hispanic background that has fueled her passion for nutrition, which has led her to empower and encourage those in her community through the foods (recipes) they make in their kitchens.
Rhonda Kobylecky, CMP, CCNP  
**Director of Food Services**  
Acelero Learning  
In addition to her role with a multi-state Head Start organization that serves over 5,000 children, Rhonda consults for Acelero’s sister program, Shine Implement. Rhonda enjoys training and sharing her CACFP, SERV Safe and Head Start knowledge with others. She currently serves on NCA’s Board of Directors as Secretary.

Vicki Lipscomb, CMP  
**President**  
Child Nutrition Program, Inc.  
Vicki has led the Child Nutrition Program to steady annual growth, and due to her background in public administration, she has a deep understanding of how to run an effective federal program. Vicki serves on the NCA Board of Directors, serving as its president from October 2015 to September 2017. She also advocates for child care providers and sponsoring organizations as a member of the Paperwork Reduction Work Group.

Maureen Lyons  
**Director of Center-Based Programs**  
Wildwood CACFP  
As an experienced CACFP Leader and trainer, Maureen brings genuine enthusiasm for effective resource management and record-keeping compliance to the forefront. She creates and presents engaging evidence-based training to showcase best practice strategies combined with cutting-edge digital concepts for continuous improvement of CACFP programs across the U.S.

Lisa Mack  
**Executive Director**  
National CACFP Sponsors Association  
Lisa works with the Board of Directors to develop and implement the long-term operating plan to ensure the growth and success of the National CACFP Sponsors Association. Central to that plan is managing member relationships, resource and product development, training and conference programming, and partnership development. She has a BBA from Pace University.

Malissa Marsden, SNS  
**Consultant**  
Child Nutrition Support Services  
Working with two agriculture marketing boards, Malissa provides culinary training and assistance in creating recipes, meals and menus that utilize available commercial and USDA Foods for child nutrition. Malissa focuses on speed scratch simple recipes and menus that operators can utilize in their operations and that the kids will eat. Malissa has a BA and AA from Purdue University and is SNS credentialed.

Donna S. Martin, EdS, RDN, LD, SNS, FAND  
**Director of School Nutrition Program**  
Burke County School District  
Donna is responsible for the school nutrition of 4,500 students in five schools, serving breakfast, lunch, afterschool snacks, supper and summer meals. She served as Academy of Nutrition and Dietetics’ President in 2017-2018 and was the first school nutrition director to be president of the Academy. Donna is a graduate of the University of Georgia, has a master’s degree from the University of Alabama – Birmingham, and has an education specialist degree from Augusta University.
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Carolina Martinez, MS, RD  
*Acting Branch Chief*  
*USDA Food and Nutrition Service*

Carolina has been with the Food and Nutrition Service since November 2019, when she started as a Program Analyst with the CMB. She comes to the USDA from the Government of the District of Columbia (DC), where she spent nearly five years dedicated to improving the health of District youth. Carolina holds an MS in Nutrition Sciences from Drexel University and a BA in Psychology from FIU.

Kevin Maskornick  
*Branch Chief, Operational Support for Child Nutrition Programs*  
*USDA Food and Nutrition Service*

Kevin has served in multiple roles at USDA since 2012. Prior to working at FNS, he started his career in the US Senate, during which time he focused primarily on agriculture, nutrition assistance and education issues. Kevin holds a master’s in public policy from George Washington University and a bachelor’s in political science from Mansfield University of Pennsylvania.

Stacey McDaniel  
*Anti-Hunger Initiatives Specialist*  
*YMCA of the USA*

Stacey is a nationally-recognized anti-hunger advocate. Under her leadership, the Y launched a peer mentor network to promote innovation and strategic planning, developed sustainability and fundraising resources, collaborated with community partners to mold a flexible framework for food programs that uniquely builds upon each communities’ strengths and resources, and scaled federally-funded child nutrition programs to reach 5,200 sites nationwide – touching the lives of nearly a million kids last year alone.

Desi McKoy, LCMHCA  
*Director of Program Operations*  
*Child Nutrition Program, Inc.*

For the past two decades, Desi has worked vigorously, ensuring children of North Carolina receive healthy and nutritious meals while in childcare. Desi oversees a team of six monitors as well as clerical support and is well versed in monitoring requirements and compliance concerns. She is passionate about bringing awareness to childhood hunger, food insecurities and addressing statewide food deserts.

Tracie M. Mercado, CCHA  
*Childcare Specialist; Director*  
*Novick Childcare Solutions*

Tracie has worked in early childhood and nutrition programs for over 25 years, the bulk of her time spent in a multi-program Head Start. Tracie started as a health & nutrition coordinator, later becoming regional director responsible for seven centers across two states. She eventually ventured into private consulting, supporting numerous others across multiple states. Tracie holds a multitude of professional certifications and credentials and has collected over 2,000 PD hours.

Julie Miller Jones, PhD, CNS, CFS  
*Professor Emerita and Consultant*  
*Grains Food Foundation*

Julie is a board-certified and licensed nutritionist and professor of nutrition. She was awarded as a “professor who made a difference in people’s lives.” Julie is especially interested in whole grains, dietary fiber, carbohydrates and dietary solutions. She actively educates consumers against frauds and myths in nutrition and food safety. She is on the scientific advisory panel for the Grain Foods Foundation and many other organizations. She is a fellow of the AACC, ICC and IFT.

Melissa Moore, CCNP  
*Director of Programs*  
*Family League of Baltimore*

Melissa has been working with the federal nutrition programs for over seven years. In her role, she oversees the afterschool, summer and family child care home programs in Baltimore, Maryland. She is Treasurer of the National CACFP Sponsors Association and chair of the Baltimore Partnership to End Childhood Hunger.

Beth Morris  
*Director of School Nutrition*  
*Lynchburg City Schools*

Beth has been a school nutrition director for 19 years, serving in rural Nelson County, Virginia for 14 years before accepting the director’s position in her home community of Lynchburg. Beth has overseen the program’s expansion of alternative breakfast models and the Community Eligibility Provision to division wide CEP. She has collaborated with community organizations in providing the SFSP and the CACFP At-Risk Supper Program. Beth is actively involved as a school nutrition professional and is an After School Meals Champion on behalf of No Kid Hungry.
Lissa Y. Ong, MPH, RDN  
Nutritionist  
USDA Food and Nutrition Service  

Lissa works within the Western Regional Office. Over her 19-year career with FNS, she has worked with the WIC and School Nutrition Programs. In the past five years, she has been the CACFP Nutritionist, Western Region’s Farm to CACFP point of contact, and a Program Officer for FY 21 Farm to School Grantees.

Kara Panowitz, MSW  
Senior Manager  
No Kid Hungry MD  

Kara focuses on increasing access to and participation in the summer and afterschool meal programs at Share Our Strength. She received her master's in social work at University of Maryland, has been a Peace Corps Volunteer in Madagascar, an executive director and filmmaker with Megaphone Project, and a teacher in Baltimore City.

Alix Pasillas, CMP, CCNP  
Executive Director  
Food For Kids Inc.  

Alix joined Food For Kids 23 years ago as a field monitor and has served as executive director for the last nine years. She has provided guidance that has resulted in the growth of the program throughout Nevada expanding the program to sponsor child care centers and adult day care centers in addition to family day care homes. Alix continues to reinforce the sponsorship’s success with passion and determination for bringing healthy, nutritious meals to children and adults in programs that are a part of CACFP. Alix currently serves on the NCA Board of Directors.

Theresa Patterson, MA  
Program Coordinator  
Alabama State Dept. of Education  

Theresa oversees professional development for “New Sponsors,” is the administrator of the section website, disseminates administrative reviews, and is the CACFP Coordinator for Farm to Preschool. Before joining this department, Theresa taught Pre-K and Kindergarten.

Salome Pemberton, MPH, RD, CDN, CCNP  
Program Dietitian  
NY Enrichment Group  

Salome works with early childhood programs throughout New York City. She is passionate about encouraging nutritious foods at a young age to help children obtain a healthy lifestyle. She has experience advising programs on CACFP creditable meals and counseling families on ensuring diets are nutritionally adequate for children who require a special diet such as food allergy or intolerance, gluten-free, dysphagia, and vegetarian or vegan diets.
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Annetta Rutland, CMP, CCNP
Strategic Director of Quality Programs
4C for Children
Annetta, a 30-year veteran at the Cincinnati-based nonprofit, has worked with her team to develop a series of trainings for new family child providers that include Family Child Care Orientation and How to Workshops: Maximize Your Dollars, Market Your Business, and Establish Personal Insurance Benefits. She also recruits centers for participation in CACFP.

Jessica Saracino
Acting Director of the Program Monitoring and Operational Support Division, Child Nutrition Programs
USDA Food and Nutrition Service
Over the last 10 years, Jessica has developed regulations and guidance materials and provided technical assistance to State agencies on various requirements in Child Nutrition Programs. Prior to working for FNS, she was a Federal Funds Analyst in the Budget Office of the Texas State Legislature. Jessica earned a master’s degree in political science from American University and a bachelor’s in political science from Gettysburg College.

Michele Sazo
Regional Civil Rights Officer
USDA Food and Nutrition Service
Michele has been with FNS for 15 years. She is responsible for the oversight of Civil Rights compliance in accordance with applicable laws, regulations, and related Departmental policies and instructions in the Mid-Atlantic Region. Michele holds a master’s degree in human resources management and a bachelor’s degree in business Management from Rutgers University.

Jodi Risse, MS, RD, LDN
Supervisor of Food & Nutrition Services
Anne Arundel County Public Schools
Jodi received her master’s degree in marketing in 1997 and her bachelor’s degree in dietetics in 1987. She is active in State and National Associations, serving as a chairperson for many committees. With over 30 years of experience as a Registered Dietitian, her passion for healthy eating and motivation to encourage healthy lifestyles for all students and staff are evident in the day to day operations in all Anne Arundel County Public Schools.
Alexia Thex, MEd  
**Director of Policy and Partnerships**  
**National CACFP Sponsors Association**  
Alexia is charged with expanding NCA’s advocacy on policy matters and advancing the mission and interests of association members and stakeholders while forming mutually long-term, beneficial partnerships with corporations and organizations fitting the mission of NCA. Through her career in development, Alexia has also raised funds for Downtown Houston YMCA, the Holocaust Museum Houston and schools her children attend. She has a Master of Education degree in exercise physiology from the University of Texas.

Brenda L. Thompson-Wattles, Chef, RD  
**Owner**  
**BLT Food & Nutrition, LLC**  
Brenda is a Culinary Chef and Registered Dietitian who consults for child nutrition programs. Brenda first studied to become a Registered Dietitian at the University of Idaho. Later, she received her culinary degree at the Le Cordon Bleu College of Culinary Arts in Austin, Texas. Chef Brenda has been a consultant recipe standardizer for the USDA and has published several child nutrition standardized cookbooks/resources. She recently released her Level Up with Chef Brenda social media platform, which focuses on sharing standardized recipes and culinary tips.

Alison Tovar, PhD, MPH  
**Associate Professor**  
**University of Rhode Island**  
Alison’s scholarship is in nutrition and food sciences. She established The Healthy Feeding, Health Eating Lab in 2012, with the goal to understand factors that shape eating behaviors early in life, in order to inform community-based interventions among diverse, underrepresented populations. She leads the National Early Childhood Working group, organized by Healthy Eating Research and Nutrition and Obesity Policy Research and Evaluation Network.

Cindy Vian  
**Vice President of Customer Acquisition**  
**KidKare**  
Cindy has utilized her extensive industry knowledge to help hundreds of sponsors improve the integrity of their programs while reducing their overall cost of doing business through adoption of KidKare software solutions. She consults with organizations to streamline their processes, find new ways to market their services and learn state and federal regulations at a deeper level. Prior to KidKare, Cindy managed a large non-profit CACFP organization for 10 years and spent 14 years working in early childhood care and education.

Colleen Sideck, MPH, RDN  
**Technical Information Specialist**  
**USDA National Agricultural Library**  
Colleen is a Registered Dietitian with the USDA Food and Nutrition Information Center (FNIC), where she manages web content, social media, and outreach for the Nutrition.gov website. She holds a B.S. degree in Nutrition and Dietetics and a M.P.H. degree in Public Health Communications and Marketing. Before starting at FNIC, Colleen worked in the clinical nutrition and corporate wellness fields.

Valery Soto, MS, RDN, CLC  
**Nutritionist**  
**USDA Food and Nutrition Service**  
Valery works on a team that develops national policy and provides technical guidance in the areas of nutrition education, infant and toddler nutrition and breastfeeding promotion and support. Valery is a Registered Dietitian and received her BS in Biology from Saint Michaels College in Vermont and her MS in Nutritional Sciences from the University of Connecticut. Prior to her position with USDA, Valery worked as the lead dietitian with the special immunology service at Children’s National Medical Center in Washington, DC.

Michael Spevacek  
**Project Director**  
**AccuTrack Group**  
Michael is an application developer with 30 years of experience in both the public and private sectors. His projects include the Wisconsin State Treasurer’s office, the Governor’s office, Division of Emergency Management; as well as Cardiac Sciences and Charter Communications. He has been involved in the CACFP for over 20 years, and is the developer and project director of AccuTrak/CACFP.Net.

Blake Stanford, CMP  
**President**  
**Southwest Human Development Services**  
Blake is the Founder and Chairman of the Board of a private, nonprofit agency and sponsor of the CACFP since 1985. Blake has served as President of the Texas CACFP Sponsors’ Association, was a founder of the Southwest Region CACFP Sponsors’ Association, and has served as the President and Treasurer of the NCA Board of Directors in addition to being a current board member.
Secretary Vilsack was nominated by President Joe Biden and previously served as the 30th Secretary of Agriculture between 2009-2017 under President Barack Obama. As the longest-serving member of President Obama's original Cabinet, he worked hard to strengthen the American agricultural economy, build vibrant rural communities and create new markets for innovation in rural America.

Carolyn Wait Vega, MPH, RD
Senior Manager
Share Our Strength
Carolyn promotes expanded access to afterschool meals. Throughout the COVID-19 pandemic, she has also supported Share Our Strength’s advocacy work and helped program operators understand the new regulatory flexibilities. Before joining Share Our Strength in 2015, Carolyn was a CACFP Specialist for the DC state agency and a National Nutrition Policy Fellow at the Food Research and Action Center (FRAC).

Kati Wagner, CMP, CCNP
President
Wildwood CACFP
Kati oversees the sponsorship of family child care home providers, unaffiliated centers, Head Start, afterschool and summer food programs. Kati’s business background allows her to see unique opportunities for providers. Her expertise in handling the budget, dealing with legislation, and management has allowed her to be successful in the CACFP. Kati has served on the NCA Board of Directors since 2012 and is currently serving a two-year term as its President.

Alicia White, MS, RD
Branch Chief, Nutrition Education and Promotion
USDA Food and Nutrition Service
Alicia leads the dynamic group developing Team Nutrition’s CACFP training and nutrition education resources, CACFP Halftime and CACFP Trainer’s Circle webinar series, and Team Nutrition social media. In this role, Alicia also oversees program management for the Team Nutrition Training Grants program.

Melek Yavuz, MS, RDN, CCNP
Provider Services Coordinator/CACFP & Eat Well Play Hard Nutritionist
Child Care Solutions
Melek is a Registered Dietitian Nutritionist who oversees the CACFP’s implementation to recruit, establish, and support family child care providers to enhance the quantity, quality, and stability of home-based child care in our community. She also implements the Health Eat Well Play Hard in Child Care (EWH) initiative to promote good nutrition and active play to reduce childhood obesity. Melek enjoys reading and baking with her kids.

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