


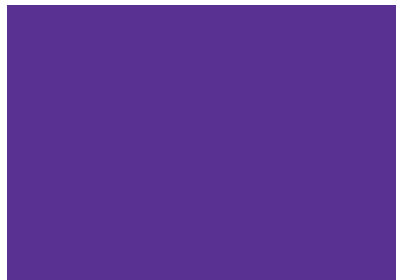
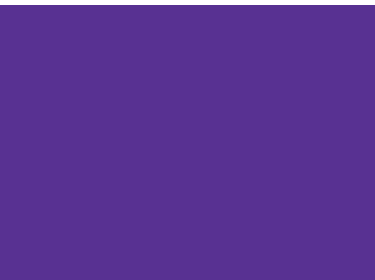


36TH NATIONAL CHILD NUTRITION CONFERENCE

CACFP • AFTERSCHOOL MEALS • SUMMER FOOD

April 18-22, 2022
Hyatt Regency New Orleans

 April 19-21, 2022
Virtual Sessions



Take a look...

- Featured Speakers
- Workshop Sessions
- Preconference Training
- Shop Talks
- Exhibitors

cacfp.org

Join the
child nutrition
community for...



Over **70**
Presenters



13 Education
Tracks

 **76** Hours
of Workshops

26+
CEUs



 **VIRTUAL**
Options Available

Schedule of Events

Monday, April 18, 2022

10:00 am - 8:00 pm	Conference Registration Check-In
1:00 pm - 5:00 pm	Preconference Training Academy *Pre-registration required
3:00 pm - 3:30 pm	CACFP Professionals Certification Overview
4:00 pm - 4:30 pm	Navigating the Conference Q&A

Tuesday, April 19, 2022

7:00 am - 8:00 pm	Conference Registration Check-In	
8:00 am - 9:00 am	CACFP Creditable Resource for Professionals Hybrid Onsite/Virtual	
8:00 am - 12:00 pm	Preconference Training Academy * Pre-registration required	
9:00 am - 1:30 pm	Exhibit Hall Open	
9:15 am - 10:15 am	More on Meal Patterns Hybrid Onsite/Virtual	
1:45 pm - 3:00 pm	National Conference General Session Hybrid Onsite/Virtual	
3:15 pm - 4:15 pm	Workshops Session One	Hybrid Onsite/Virtual Session
4:00 pm - 5:30 pm	Exhibit Hall Open	
4:15 pm - 5:15 pm	Get Connected Welcome Reception	

Wednesday, April 20, 2022

7:00 am - 6:00 pm	Information Desk Open	
7:00 am - 7:45 am	Breakfast, Coffee & Conversation	
7:15 am - 7:45 am	CACFP Inspire Awards Hybrid Onsite/Virtual	
7:15 am - 7:45 am	Shop Talk	
8:00 am - 9:00 am	Learning Institutes	Hybrid Onsite/Virtual Session
9:15 am - 10:15 am	Featured Speaker Session	Hybrid Onsite/Virtual Session
10:30 am - 11:30 am	Workshops Session Two	Hybrid Onsite/Virtual Session
11:00 am -2:00 pm	Exhibitor Hall Open	
12:30 pm - 1:30 pm	Lunch	
1:30 pm - 2:00 pm	National CACFP Sponsors Association Annual Meeting *By invitation only	
2:00 pm - 3:00 pm	Workshops Session Three	Hybrid Onsite/Virtual Session
3:15 pm - 4:15 pm	Workshops Session Four	Hybrid Onsite/Virtual Session
4:30 pm - 5:30 pm	Workshops Session Five	Hybrid Onsite/Virtual Session
5:30 pm - 6:00 pm	Shop Talk	

Thursday, April 21, 2022

7:00 am - 6:00 pm	Information Desk Open	
7:00 am - 7:45 am	Breakfast, Coffee & Conversation	
7:15 am - 7:45 am	Shop Talk	
7:15 am - 7:45 am	USDA Town Hall Hybrid Onsite/Virtual	
8:00 am - 9:00 am	Workshops Session Six	Hybrid Onsite/Virtual Session
9:15 am - 10:15 am	Workshops Session Seven	Hybrid Onsite/Virtual Session
10:30 am - 11:30 am	Workshops Session Eight	Hybrid Onsite/Virtual Session
10:30 am - 1:00 pm	Exhibitor Hall Open	
12:30 pm - 1:30 pm	Lunch	
12:30 pm - 1:00 pm	CMP/CCNP Professionals' Celebration *By invitation only	
1:15 pm - 2:15 pm	Workshops Session Nine	Hybrid Onsite/Virtual Session
2:30 pm - 3:30 pm	Workshops Session Ten	Hybrid Onsite/Virtual Session
3:45 pm - 4:45 pm	Featured Speaker Session	Hybrid Onsite/Virtual Session
5:00 pm - 5:30 pm	Shop Talk	

Friday, April 22, 2022

8:00 am - 10:00 am	CORE Training: Management Plans *Pre-registration required
8:00 am - 12:00 pm	ICN Food Safety Training *Pre-registration required
9:00 am - 10:00 am	CACFP Creditable Resources for Professionals
10:30 am - 11:00 am	CACFP Certification Overview
10:30 am - 12:30 pm	CORE Training: Trainer Success *Pre-registration required
11:30 am - 12:00 pm	Shop Talk

Check cacfp.org/conference for schedule updates.

Registration Rates & Deadlines

Conference Registration

Registration Period	Members	Non-Members
Advance (Nov. 1 - Nov. 30)	\$299	\$399
Early (Dec. 1 - Jan. 31)	\$379	\$479
Standard (Feb. 1 - Feb. 28)	\$459	\$559
Late (March 1 - April 1)	\$539	\$639

*Membership discounts apply to all attending staff from a member organization.

There are **NO REFUNDS** for cancellation. However, agencies may transfer registration to another individual within their organization.

Virtual Sessions

Unable to join us this year in New Orleans? No problem! We're offering a virtual option to the 2022 National Child Nutrition Conference that will give you three days of virtual training from April 19-21, 2022. Attend the sessions live through Zoom, or watch them on-demand until May 15, 2022.

If you'll be joining us in New Orleans, your registration fee also includes all virtual sessions, which you can attend onsite or watch on-demand.

Registration Sponsored by 

Preconference Training Academy

Registration Period	Price
Advance (Nov. 1 - Nov. 30)	\$79 per session
Early (Dec. 1 - Jan. 31)	\$109 per session
Standard (Feb. 1 - Feb. 28)	\$139 per session
Late (March 1 - April 1)	\$169 per session

Bonus Sessions

Staying through Friday? Attend your choice of three bonus sessions for free. Seating is limited, so pre-registration is required.



Plan to arrive on Monday, April 18 and depart on Friday, April 22.

Hotel Accommodations

Hyatt Regency New Orleans

601 Loyola Avenue
New Orleans LA 70113

Standard Rate: \$169+/night

Hyatt House New Orleans

1250 Poydras S
New Orleans LA 70113

Standard Rate: \$169+/night
(includes breakfast)

Hotel booking link will be shared via email once conference registration is confirmed.

ATTENTION: COVID-19 Policy

All participants (attendees, speakers, exhibitors, staff) are required to provide their proof of COVID-19 vaccination to attend the 2022 National Child Nutrition Conference in New Orleans, LA. Our priority is to create a safe environment for all that are in attendance. Additionally, face coverings are mandatory in all meeting spaces and common areas. All participants must have their badge on at all times.

For the purposes of right of entry to the NCNC, a person is considered fully vaccinated:

- 2 weeks after their second dose in a 2-dose series, such as the Pfizer and Moderna vaccines, or
- 2 weeks after a single-dose vaccine, such as Johnson & Johnson's Janssen vaccine
- Dependent on CDC guidelines, booster shots may be required

Proof of Vaccination Requirements:

- CDC-issued Vaccination Card must include the name of the vaccinated individual, the dates of the completed vaccination cycle, the administering physical or medical services provider, and the manufacturer of the vaccine issued.
- The full vaccination cycle must be completed by April 1, 2022 (received the second dose in a two-dose series such as Pfizer or Moderna or a single dose of J&J).



If a participant does not submit their vaccine card by April 7, 2022, they will **not** be permitted to be in attendance at the 2022 NCNC in New Orleans. Registration will not be refunded to attendees that do not provide proof of vaccination; individuals will be converted to the Virtual Conference.

NCA may update these requirements at any time at its sole discretion. Continue to check this Health & Safety page for more details and continuous updates.

The precautions that the NCA has put in place for a safe conference experience do not rule out the risk of breakthrough infections, visit the CDC website for more information.

If you have any additional questions contact us at conference@cacfp.org.

Hear from the USDA



USDA Town Hall

The USDA Food and Nutrition Service team values feedback. Take some time to visit with them and share your thoughts and ideas for their consideration. Ask questions and offer suggestions. Your participation is welcome!

USDA Workshops

- Crediting Basics and Beyond: An In-Depth Look at the Crediting Handbook for CACFP
- CACFP Menu Planning 101
- CACFP Administrative Budgets
- Developing a CACFP Budget

Earn Credit for Attending

Your time with us goes further than just a few days. Sixteen hours of Continuing Education Units (CEUs) are available for attending onsite, and 14 hours are available for the virtual option. Onsite registration also includes 10 virtual sessions, for a total of 26 available CEUs.

cacfp.org/certification





Featured Sessions

USDA CACFP Update

Hear from 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-state update of the CACFP. The USDA Food and Nutrition Service works to end hunger and obesity through the administration of 15 federal nutrition assistance programs including the Child and Adult Care Food Program which is crucial to ensuring children have access to nutritious foods and where healthy eating becomes a habit.

USDA SFSP Update

Hear from USDA as they present an overview of new and revised policy guidance for the Summer Food Service Program and share a state-of-the-state update on SFSP program developments, policy, and guidance. The USDA Food and Nutrition Service works to end hunger and obesity through the administration of 15 federal nutrition assistance programs including the Summer Food Service Program which is crucial to ensuring year-round access to foods for children.

“The CACFP Certification recognizes my **dedication** to provide quality services to families and exemplifies my continual commitment to **learn** and **grow** within my profession.”

Alethea Etinoff, CCNP | Point of Care Childcare





Featured Programs

General Session

What you do matters! When we all come together in one room with one focus, you can be sure you'll leave knowing that your role is as important as any other in ensuring that all children will have access to healthy foods. This session is strategically planned with speakers who will motivate us and remind us why we work to support our nation's most vulnerable populations.



Annual Meeting

Members of the National CACFP Sponsors Association are invited to attend our annual meeting to learn about where the organization is today, hear from candidates for the NCA Board of Directors and find out what we have planned for the future. Our mission is to provide you with education resources, training opportunities and guidance on federal program policies.

Navigating the Conference Q&A

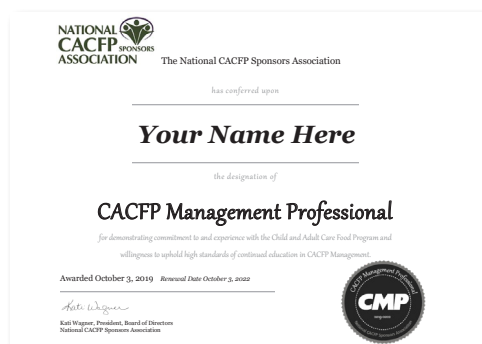
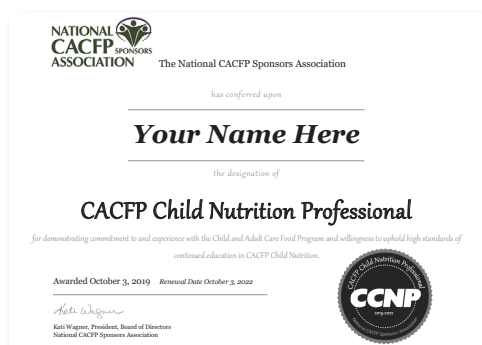
Learn more about what to expect, how to navigate the schedule and where you need to be to get the most out of the 2022 national conference. We'll make sure you are able to walk away from this jam-packed conference with new insights and knowledge to use and share with colleagues back in the office. Get prepared to take home credit hours, handouts from presenters conference swag, exhibitor samples, and new contacts from the USDA, state agencies, sponsoring organizations and providers.



Celebrating you!

Get Connected Welcome Reception

Tuesday, April 19
4:15 pm - 5:15 pm



Apply Today!

cacfp.org/certification

CACFP Professionals Certification Program Overview

Interested in learning more about how to earn the CACFP Management Professional or the 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.

CMP/CCNP Professionals' Celebration

We celebrate and commend those who have obtained the highest level of CACFP professional acknowledgment by earning their certification as a Management Professional and/or Child Nutrition Professional. Get your certification today to receive an invitation for a celebration reception in your honor.



Preconference Training Academy

Preconference trainings are four-hour, deep-dive sessions in a classroom-style setting. Pre-registration is required at cacfp.org/conference.

Monday 1 pm - 5 pm

CACFP 101: Homes and Centers

New to the Child and Adult Care Food Program? Learn the basics of CACFP from experienced sponsor operators and USDA's Nutrition Promotion and Technical Assistance staff. This 10 course will cover program administration, program operations, nutrition, financial management, nonprofit management and civil rights as required to operate a CACFP sponsoring organization.

*Blake Stanford, CMP, Southwest Human Development
Vicki Lipscomb, CMP, Child Nutrition Program
Kate Abernathy, MS, RDN, CMP, CCNP, Providers Choice*

Up and Moving! Increasing Physical Activity in ECE Settings

Let's get children up and moving! Take a deep dive into the best practices for physical activity, then look at the importance of goal setting and action planning to support policy changes at your early care and education setting. You will be able to use knowledge gained to create an action plan that helps you teach the importance of physical activity and ultimately develops positive habits with children, families and the community.

*Rebekah Duchette, BSN, RN, Nemours Children's Health System
Tracy Cheney, MEd, Dr. Day Care*

Show Me the Money: Getting Through the Budget Approvals Process

Develop meal planning techniques that can be used to serve healthy and appealing meals and snacks that meet CACFP and preschool meal pattern requirements. Learn how to accommodate food allergies, incorporate multi-cultural recipes and locally-sourced foods, develop strategies for creating custom menus, and go home with menus you can use immediately or as inspiration.

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

Summer Food: Planning, Participation, Policy & Partnering for Success

The Summer Food Service Program (SFSP) is an important tool for addressing the nutrition gap low-income children face when the school year ends. Success depends on collaboration, proactive planning and partnerships. Whether you are a CACFP sponsor operating SFSP for the first time or a year-round sponsor looking to expand your current operations, come learn what you need to know and leave with practical resources and a concrete plan to reach more children with nutritious meals during the summer months.

Clarissa Hayes, Food Research and Action Center

Tuesday 8 am - 12 pm

CACFP 101: Head Start: From the Kitchen to the Classroom

Head Start sites have been practicing family style-meal service for years. Have you tried family-style cooking with kids? This is a practical session with action items that you can learn to do at your site. Together, attendees will make and eat healthy, kid-friendly recipes, work through how to make kid recipe cards and charts, and hear from a nutritionist on healthy, kid-friendly recipes.

*Rhonda Kobylecky, CCNP, CMP, Acelero Learning
Sheila Tompkins-Hess, Division of Child & Family Services
Shauna Payne, Tallatoona Community Action Partnership
Stephanie Manchester, CCNP, CMP, Acelero Learning
Monmouth/Middlesex
Eric Vaughn, Acelero Learning Clark County*

Menu Planning for the CACFP

Develop meal planning techniques that can be used to serve healthy and appealing meals and snacks that meet CACFP and preschool meal pattern requirements. Learn how to accommodate food allergies, incorporate multi-cultural recipes and locally-sourced foods, develop strategies for creating custom menus, and go home with menus you can use immediately or as inspiration.

Susan Ison, CMP, Helping Hands, Inc.

CACFP 101: Afterschool Meals

Only 1 in 10 children who qualify for afterschool and out-of-school time meals are receiving them. The CACFP offers a solution to this nationwide problem. Learn the basics of CACFP Afterschool and hear from a panel who are already implementing the program successfully at their sites. Discover how you can sponsor the program or work with a sponsor to serve children who are at-risk. Don't send kids home hungry.

*Kati Wagner, CCNP, CMP, Wildwood CACFP
Melissa Moore, CCNP, Family League of Baltimore*

Demystifying Procurement in the CACFP

Procurement is designed to ensure your protection as a program provider. We will review federal regulations governing procurement and work through incorporating beneficial purchasing practices. Attendees will walk through executing a formal procurement contract, beginning with a needs assessment, conducting a contract evaluation and even observing the preparation of creditable snacks that have been locally sourced.

LaMonika Jones, MEd, GCPA, DC Hunger Solutions

Motivation, Communication and Training: Lessons from the Wizards

Come on an Oz-mazing journey to learn, experience and practice invigorating techniques to empower yourself and your employees. Bring your heart, brain and courage to explore ways to influence your staff with training, motivation and communication. While documentation, compliance and menu appeal pave the yellow brick road, the biggest way to have more success over the CACFP rainbow is through inspiring your employees.

*Carolyn Miller, CMP, CCNP, ESC 11
Amanda Tucker, CMP, CCNP, TITAN-LINQ*



Register online
cacfp.org/conference

Learning Institutes

Whether you're new, experienced or an expert in your role, learning opportunities are always limitless. During our Wednesday morning learning institutes gather with others in the same experience stage and challenge your potential. Unsure of which you should attend? Find your people based on the institute descriptions.



100 Don't know what CACFP or SFSP even mean?

Learn the basics of how these food programs provide healthy food access for children in child care, afterschool, out-of-school time, and during summer.

101 You're new-ish to the food programs, working in it daily, and you've got the big picture. Review the meal patterns, discuss basic program administration, and get a requirements refresher.

201 You've served for several years in your role now, so you're beyond the basics. But there's more to learn and you're eager to further your level of knowledge.

301 After years of working in the food program, you feel confident and experienced. But you're still open to new ideas that will help you improve your organization's administration and operations.

401 You're the CEO, president, director or leader and want to connect on food program issues beyond operations, such as staffing, marketing and recruitment. Discover innovative ways to strengthen and advocate for the program.

501 Succession planning is on your mind. You've been managing operations for over 20 years and are looking to find a way to share your institutional knowledge with colleagues new to your organization.

"The conference offers so much **information and creative ideas**. I returned with new ideas and approaches that make me more effective and efficient at work."

Christina Flythe, CCNP | Child Care Council of Suffolk





Scholarships

NCA is offering 15 scholarships, which include registration fees, three (3) nights lodging at the Hyatt Regency New Orleans and up to \$300 toward transportation costs.

Apply online if you are a:

- Sponsoring Organization
- School District
- At-Risk Afterschool Site
- Summer Food Site
- Tribal Nation
- Family Home Provider
- Child Care Center
- Head Start
- Food Bank

Bonus Training

Staying through Friday? Join us for one of these **FREE** sessions. Pre-registration is required at cacfp.org/conference.

8:00 - 10:00 am

CORE Training: Management Plans

Learn the purpose and requirements of the management plan and how it relates to the CACFP performance standards. Participants will learn the importance of monitoring, evaluating and implementing a complete and comprehensive management plan through individual and group activities.

MH Miles, CPA, PC

10:30 am - 12:30 pm

CORE Training: Trainer Success

Develop the characteristics of a successful trainer. Participants will learn and practice effective communication and active listening skills, understand adult learning styles, identify and use probing questions to land the learning, and demonstrate an understanding of trainer success techniques by participating in engaging activities.

MH Miles, CPA, PC

8:00 am - 12:00 pm

Food Safety in Child Care

Food Safety in Child Care, formerly known as Serving Safe Food in Child Care, is based on the four principles of the Fight BAC® program: Clean, Separate, Cook, and Cool. Developed specifically for child care providers in the CACFP environment, it provides four hours of face-to-face food safety training for foodservice employees in child care.

Institute of Child Nutrition



Shop Talks

Throughout the conference, join these small group conversations to share stories, learn from each other and connect with professionals who are facing the same challenges and opportunities you encounter. They're unscripted, dynamic and real, focusing on subjects we face every day.

Conference Management Tricks of the Trade

Many sponsors are putting on training events for their providers. Wonder how it's done or looking for answers to the how-to of conference management? We'll share trade secrets!

Hannah Morris, National CACFP Sponsors Association

Field Trip Meals for Children in CACFP

Let's chat about CACFP guidelines for field trip meals. We will brainstorm creative ways to prepare meals that children will eat while out and about.

Stacie Frieze, CCNP, MEd, Eastern Shawnee

Financial Backups for Fiscal Audits

Are your backup expense files organized and ready to go? Let's share methods that make audits and reviews successful.

Alix Pasillas, CCNP, CMP, Food for Kids

Fundraising Brainstorm

Need new fundraising ideas? Have ideas to share? Join us for an exchange on great ways to bring in money to your program.

Alexia Thex, MEd, National CACFP Sponsors Association

Leading Physical Activities with Adults

Physical activity is important to our wellbeing and health at all points of the lifespan. Share ideas and resources for physical activities that are appropriate to lead with older adults served through Senior Centers as well as adults with disabilities living in Group Homes.

Diane H. Craft, PhD, Active Play Books

Nutrition Calendar Training Program

Are your backup expense files organized and ready to go? Let's share methods that make audits and reviews successful.

Jennifer Basey, MEd, National CACFP Sponsors Association

Paperless: Afterschool, Summer and Family Childcare

Covid has pushed the paperless movement into hyper-drive. Come chat with others in ARAS about how you have become paperless in the past year. What successes are you having? What opportunities are you running into? If you haven't moved to paperless please come join us to learn who has done it and how you can too!

Melissa Moore, CCNP, Family League of Baltimore

Promoting Yourself

Looking for ways to climb the ladder in your organization without appearing to blow your own horn? We'll talk about ways you can help make that happen.

Lisa Mack, National CACFP Sponsors Association

Virtual Engagement

Virtual fatigue, as we all now know is a real thing. How do you keep your attendees engaged in virtual trainings? Have you tried tools like an escape room? Scavenger Hunt? Mentimeter? Kahoot? Have you looked into Adult Learning Theory to be sure you are capturing the learning styles of the attendees? What else have you tried? Come talk shop with those that are doing it and those that are interested.

Melissa Moore, CCNP, Family League of Baltimore

Are you a CACFP Operator or Administrator?

Tonja Wright, CMP



Invest in YOU

Get Your
CACFP Professional
Certification



Visit cacfp.org/certification
to learn more

Expand Your Knowledge Conference Workshops

Workshops do not require pre-registration, and you are welcome to attend any workshop you desire. Mark your favorite sessions and check online or in the app for scheduled times.

Look for the Specialty ID

Each session and workshop provides hours towards your CACFP Professional Certification. For more information, visit cacfp.org/certification.

Specialties

- S1** Nutrition
- S2** Program Operations
- S3** Training & Technology

- S4** Program Administration
- S5** Financial Management
- S6** Nonprofit Management
- S7** Civil Rights & Policy

ABCs of a Healthy Me

A is for apple? No, A is for Active Play! Discuss the “ABCs of a Healthy Me!” and practices that support the healthy growth and development of children. Identify the changes in our world that have led to increased rates of obesity and explore resources.

Caliste Chong, MS, Alabama Partnership for Children

S1

Advancing Health Equity in Child Nutrition

Equitable and inclusive access to healthy meals is critical in addressing health disparities and improving health outcomes. Meals and nutrition education offered through CACFP play a vital role in the health and well-being of children and families. Explore best practices and opportunities for providers to help advance health equity through a policy, systems, and environmental approach.

Traci Causey, MS, MBA, SNS, CHES, Alliance for a Healthier Generation

S7

All About Beans

Did you know beans meet CACFP requirements for both the vegetable and the meat alternate category? Learn about the nutritional benefits of beans along with tips and tasty recipes for your menus.

Kaci Vohland, MS, RDN, LD, Bean Institute

S1

Awareness, Accommodations, Management: Diabetes in the CACFP

As the number of young children diagnosed with diabetes is increasing, we must learn the basics of diabetes care and management. Gain awareness of the signs, symptoms, and key aspects of care that are essential for childcare professionals to make reasonable accommodations for children with Type 1 diabetes.

Jill Cox, MS, RD, Penn State Better Kid Care

S1

Best Practices in Garden to Early Childhood

Learn how to implement a Garden to Early Childhood program model in your curriculum. Hear about suggested best practices, fundamentals of teaching gardening to young children, planning year-round gardening activities, and incorporating a garden-to-table element for a healthy and fresh food program.

Aarie J. Wade, MSW, Baxter Community Center

S1

Breastfeeding at CACFP Sites

Learn easy and practical ways to meaningfully assist families and ECE program staff with breastfeeding. Gain confidence by discovering how-tos for honoring families feeding choices and receive free toolkit materials.

*Jessica Bridgman, RDN, LDN, MPH, Carolina Global Breastfeeding Institute
Daina C. Huntley, MPH, CHES, Carolina Global Breastfeeding Institute*

S1

CACFP Administrative Budgets

Learn tips and best practices on the preparation of an acceptable administrative budget. Topics will include the importance of strategic planning, using historical financial information to develop the budget, determining what expenses are allowable/ unallowable, identifying staffing requirements, how excess administrative funds affect the budget and updating the budget throughout the year.

S5

USDA Food and Nutrition Service Staff

CACFP Creditable Resources for Professionals

Learn about the nutrition education resources which are available free-of-charge, including the guides for Identifying Whole Grain-Rich, determining sugar content in cereals and yogurt, and which milk to serve in the CACFP. Create your own toolkit of meal pattern materials and nutrition education flyers to use in your program and share with your community.

S1

Lisa Mack, National CACFP Sponsors Association

CACFP and Head Start Food Service Regulations

We will focus on the performance standards that govern child nutrition and how they align with the CACFP program to provide good nutrition to children in Head Start. Also, learn what's new in the HS performance standards concerning child nutrition.

S4

Rhonda Kobylecky, CCNP, CMP, Acelero Learning

Two-Hour Session

CACFP Menu Planning 101

Discover how to use Team Nutrition and Institute of Child Nutrition (ICN) resources to understand and apply CACFP meal pattern requirements, identify creditable foods, and plan cycle menus. Attendees will learn how to incorporate menu planning principles such as balance, variety, contrast, color, and appearance when creating nutritious and appealing menus for CACFP meals and snacks.

S2

USDA Food and Nutrition Service Staff

CACFP Training Program & Nutrition Calendar

Where else can you find nutrition information, CACFP best practices, table crafts, physical activities, business tips, provider training modules, parent provider connection letters, child care curriculum, and record keeping all in one place? NCA's Nutrition Calendar & Training Program is perfect for providers, centers and afterschool sites. The 56-page calendar record keeping system and 5-hour training program is available in bulk for less than \$4 per provider.

Jennifer Basey, MEd, National CACFP Sponsors Association

A Call to Action for Policy Makers: Feeding Young Children During COVID-19

Learn the strategies state CACFP directors adapted during COVID-19 to ensure children continued to receive meals through the emergency response waivers issued by USDA. Discuss the policy implications and action-oriented strategies for continuing to feed children.

S7

Dipti Dev, PhD, University of Nebraska-Lincoln
Carly Hillburn, MS, RD, University of Nebraska-Lincoln
Alison Tovar, MPH, PhD, University of Rhode Island

Child Nutrition Reauthorization

Child Nutrition Program Reauthorization is in the works. Learn what it means to CACFP & SFSP.

S7

Kati Wagner, CMP, CCNP, Wildwood CACFP
Alexia Thex, MEd, National CACFP Sponsors Association
Geri Henchy, MPH, RD, Food Research and Action Center

Two-Hour Session

The CIGN Presents an Exploration of Flavor

Join the Culinary Institute of Child Nutrition's Chefs as they take you through a series of activities and exercises to understand the five basic tastes and how to make your menu items more flavorful through the use of herbs, spices, and culinary acids.

S1

Chef Patrick Garmong, Institute of Child Nutrition
Chef Garrett Berdan, RDN, Institute of Child Nutrition

Education Tracks

Nutrition

- All About Beans
- Awareness, Accommodations Management: Diabetes in the CACFP
- Best Practices in Garden to Early Childhood
- Breastfeeding at CACFP Sites
- CACFP Creditable Resources for Professionals
- The CIGN Presents an Exploration of Flavor
- Continuous Quality Improvement
- Creating a Breastfeeding-Friendly Child Care Program
- Cutting Through Carbohydrate Confusion
- Dishing Up Local Foods with Farm to CACFP
- Gardens in Childcare
- Identifying Whole Grain-Rich
- Ingredients for Nutrition in Early Childhood
- Making a Muffin Tin Recipe Box
- Managing Food Allergies in Child Care Centers
- Mindful Eating
- My Kid Plate Garden Project
- Nuts and Bolts of Meal Planning for Child Care Centers
- On-Trend CACFP Recipes
- Passport to Latino Traditions and Culture Impacting Food Choices in America
- A Rainbow A Week: Embracing Our Meal Patterns
- Smart & Creditable Snacks

Workshops

Civil Rights Compliance and Special Diets in the CACFP

What is required for a child with a food allergy or special diet need? Come and learn how to best support the needs of the child while balancing program regulations. Review real world examples with solutions and lists of creditable foods, tools and resources while maintaining compliance with civil rights.

S7

Kate Abernathy, CCNP, CMP, LDN, MS, RDN, Providers Choice

Connecting Meal Times to Learning Outcomes Framework

The Head Start Early Learning Outcomes Framework lays out the skills, behaviors and learning experiences that all programs must offer for all children. Discover the natural learning experiences around meal times and how being intentional in the way we use these experiences can strengthen your programs approach to the HSELOF.

S2

Sheila Tompkins-Hess, Division of Child & Family Services

Two-Hour Session

Continuous Quality Improvement

What is a CQI plan and why do you need one? We'll explore why nutrition should be a CQI plan within your program and why having a CQI plan goal of decreasing your students' BMI is important for your program. Walk away knowing how to create the right nutrition assessment and how Farm to Early Care implementation can play a vital role in decreasing your students' BMI.

S1

Jami Lee-Rokala, MS, LN, CCNP, CFPM, CLC, Tri-Valley Opportunity Council, Inc.
Debra Cooper, CCNP, CFPM, Tri-Valley Opportunity Council, Inc.

Creating a Breastfeeding-Friendly Child Care Program

What is a breastfeeding-friendly child care, and why is breastfeeding so important? Join us to learn more! We will share about why child care programs should support breastfeeding families and how that support helps moms to meet their nursing goals. You will learn all the information you need on how to properly store and prepare breast milk.

S1

Caliste Chong, MS, Alabama Partnership for Children
Christina LeVert, MS, RD, LD, CLC, Alabama Partnership for Children

Creating a Successful At-Risk Afterschool Meal Program

Learn how a small inner-city non-profit organization with no previous experience created a successful At-Risk Afterschool Meal Program. Leave with the keys to developing public and private partnerships, creating a super staff, building community value and providing amazing meals.

S4

Keith Johnson, Kooking4Kids

Creative Solutions to Provide Nutrition Education During a Pandemic

Looking for ways to provide nutrition education virtually? Learn tips and creative ways to enhance nutrition education offerings at CACFP and SFSP sites.

S3

Millicent Crosby, RD, LD, Mississippi Food Network
Kamryn Gooden, Mississippi Food Network

Crediting Basics and Beyond: Crediting Handbook for the CACFP

Join the USDA for this interactive session on the new Crediting Handbook for CACFP. We will review the ins and outs of each of the five required meal components, discuss both creditable and non-creditable food items, and engage the audience in hands-on crediting exercises. You won't want to miss it!

S1

USDA Food and Nutrition Service Staff

Cutting Through Carbohydrate Confusion

Let's clear up the carbohydrate confusion! We'll give a research update on the nutritional advantages of whole grains and explore examples of popular carbohydrate "myths" and examine the scientific evidence supporting common carbohydrate conundrums. Providers will develop thoughtful, evidence-based tactics for answering common questions.

S1

Kelly LeBlanc, LDN, RD, Oldways

Developing a CACFP Budget

Now that you know the basics of how to develop an administrative budget, this session will dive into details and best practices about how to tailor a budget to your CACFP operation.

S5

USDA Food and Nutrition Service Staff

Developmentally Appropriate Practices and Diversity in Early Education

Many educators are often stumped with how to make diversity and inclusion education work within their programs. Understand the importance of diversity in education and how to use developmentally appropriate practices when addressing diversity and education with children and their families to make a lasting and positive difference.

S1

Temesha Ragan, MEd, Perfect Start Learning Consulting

Dishing Up Local Foods with Farm to CACFP

Learn about serving local foods, gardening and food-related nutrition education activities in child care settings. Understand the benefits of exposing young children to locally grown foods and how Farm to CACFP activities can be easily integrated into a child care environment. Leave with resources to train this workshop to program participants.

S1

Kate Abernathy, CCNP, CMP, LDN, MS, RDN, Providers Choice
Katie Chatfield, RDN, MPH, Providers Choice

Discover New Resources & Products

Visit with food manufacturers, food service vendors, nutrition education resource providers, software solution companies, and training and accounting consultants. Pick up resources from USDA's Team Nutrition and interact with many other organizations leading the change in the child nutrition landscape. Exhibit hall hours are scheduled so you can connect with key support organizations in between trainings.

Exhibitor Hall Hours

Tuesday, April 19

9:00 am - 1:30 pm

4:00 pm - 5:30 pm

Wednesday, April 20

11:00 am - 2:00 pm

Thursday, April 21

10:30 am - 1:00 pm



Partners, Sponsors & Exhibitors



Education Tracks

Head Start

- CACFP and Head Start Food Service Regulations
- Connecting Meal Times to Learning Outcomes Framework
- Movement and Fun: Learn Ways to Promote Active Play with Infants and Toddlers
- Nutritious Ideas for Head Start
- Smarten Up Snack Time
- Why Nutrition Matters in Head Start

At-Risk Afterschool

Track Sponsored by



- Leveraging Lessons Learned to Improve Your Afterschool Meals
- Solutions & Strategies for Evolving At-Risk Out of School Time Meal Programs
- Supper's Ready: Transitioning from Snacks to Supper

Summer Food

Track Sponsored by



- From Hot to Cold: Create an Award Winning SFSP Cold Lunch Menu
- Innovate SFSP with Super Fun Events and Creative Promotions
- Leveraging Lessons Learned to Improve Your Summer Food
- Sponsoring Summer Food: Keys to Financial Management
- Summer Meals: Making the Most of the Pandemic
- USDA SFSP Update

Workshops

Eat. Create. Cultivate. Fun with Food Through Positive Mealtime Experiences

Come learn ideas and tools providers can use to implement positive mealtimes. Topics include Smarter Mealtimes, examining picky eaters' behaviors while identifying tips for creating adventurous eaters and engaging child participation in the kitchen. Leave with strategies, recipes and activities that engage children of any age!

Kate Abernathy, CCNP, CMP, LDN, MS, RDN, Providers Choice

Flawless Audits for Multi-Program and Multi-State Sponsors

Sponsors need strong organization, clear cost allocation, and excellence in monitoring to be prepared for your state audit. Learn how to operate so State Agencies find it a breeze to perform your Management Evaluations.

Rev. Dr. Larry Karow, CMP, CCNP, D.Div, UMCFood
Luke Ruter, UMCFood
Jolene Benedict, UMCFood
Dean Faulkner, UMCFood

From Hot to Cold: Create an Award Winning SFSP Cold Lunch Menu

Cold meals can be high-quality, healthy and reach children in a variety of non-traditional settings. Learn how to work with key community partners to bring cold meals to the Summer Food Service Program. Presented by a 2017 Silver and 2018 Gold USDA Turnip the Beet award winner.

K. Elise Lindstrom, MA, RD, Marion County Public Health Department
Tikilia Tinker-Martin, CCNP, Indianapolis Parks and Recreation

Gardens in Childcare

Do children in your facility know how they get food or where it grows? Creating gardens with children help them understand where fresh food comes from. Join us and learn about the importance of gardening with children and its developmental benefits.

Cheryl Moss, A Mother's Touch Center for Child Development

Going Digital Painlessly: Making Your Work Life Easier

Digitizing an office may seem like a daunting task, but as the recent pandemic has shown all of us, it's becoming more needed and even necessary. Learn how to set up digital files to make audits, reviews, accounting and provider interactions smoother and easier.

Susan Ison, CMP, Helping Hands, Inc.

Grant Writing 101

New to grant writing? Learn how to read and respond to a Request for Proposal when applying for a grant. Get tips on how to write a statement of need, outline measurable objectives and evaluation measures, and put together budget justifications.

Alexia Thex, MEd, National CACFP Sponsors Association

Healthier CACFP Gold Award: Promoting Best Practices

Establishing the Three Es (education, exercise, eating right) is a grant opportunity provided by TDA to promote better health and nutrition to prevent obesity among children. Learn how past participants worked with community organizations to implement healthier menus, farm fresh projects, nutrition education, and how they increased physical activity.

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

Healthy Beginnings Create Healthy Futures: Equity in ECE Programs

Child care professionals have a powerful opportunity to create learning environments that provide children with a healthy start in life. Dive into health equity and learn the key practices to encourage optimal physical health and wellness. Create a plan on how you can support healthy growth and development for children.

Caliste Chong, MS, Alabama Partnership for Children

Identifying Whole Grain-Rich

Serving whole grain-rich (WGR) grains is an important element of the meal pattern. Learn how to identify which products meet the whole grain-rich regulations. Trainers can use this workshop to support CACFP participants.

Lisa Mack, National CACFP Sponsors Association

Ingredients for Nutrition in Early Childhood

Good nutrition is an important ingredient of a healthy lifestyle. Eating healthy foods helps children get the nutrients their bodies need to nourish their minds, bodies and spirits to stay healthy, active and strong. Learn more about the best practices of nutrition.

Pasha Norwood, Ed.S, Ed.D, Lyssa Laine's

Innovate SFSP with Super Fun Events and Creative Promotions

How do you create awareness for SFSP? Let's explore the benefits of super fun events, mascot programs, inviting email campaigns, sustainable social media and more. Learn how to plan memorable events and celebrations, engage community stakeholders, customize meal sponsor promotions and how to find grant support to pay for it all.

Tamara Baker, Carolina Hunger Initiative and No Kid Hungry NC
Jessica Soldavini, LDN, MPH, PhD, RD, Carolina Hunger Initiative and No Kid Hungry NC

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Get member rates on conference registration, up-to-date policy memos and cutting-edge resource materials for your organization.
cacfp.org/membership

In Their Words: How Meal Providers Survived and Thrived

Hear how the NC Summer Nutrition Program sponsors and sites raised the bar on serving meals to children during the pandemic. By thinking out of the box, they were able to form new partnerships, marketing strategies, and ways to use their volunteers. Analyze the data from similar projects so you can apply these strategies to your own program.

S4

Jessica Soldavini, LDN, MPH, PhD, RD, Carolina Hunger Initiative and No Kid Hungry NC
Tamara Baker, Carolina Hunger Initiative and No Kid Hungry NC

Investigating Fraud, Waste & Abuse in Federally-Funded Programs

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.

S5

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

Iteration, Innovation and Collaboration: Child Nutrition & Community Wellness Hubs

What is a community wellness hub, and how can partnerships with park and recreation agencies support the health of children and their families? Learn how a collaboration of a parks and recreation agency, partners, and community members can implement innovative food access strategies to support health and well-being.

S3

Liliana Ruiz Fischer, MPH, National Recreation and Park Association
Martina Leforce, Grow Appalachia
Maureen Newmann, National Recreation and Park Association

iTrain, You Train: Tools and Strategies for Training Your CACFP Staff

Need to train, but limited on time? Come learn about The Institute of Child Nutrition's iTrain Lessons. They are short training lessons for CACFP professionals to use in 20 minutes or less. You'll receive user-friendly training tips and strategies for training CACFP professionals.

S3

Danielle Barrett, EdD, RDN, Institute of Child Nutrition
Janae Owens, MS, CHES, Institute of Child Nutrition

Lessons Learned: Partnerships to Address Food Insecurity

Hear about this national project aimed to foster collaboration within state systems, including CACFP providers, early care educators and pediatricians to improve food insecurity screening, referral and resource delivery to families. Take away strategies to build partnerships addressing food insecurity in your community.

S7

Laura Conklin MPH, American Academy of Pediatrics
Florence Rivera, MPH, CAE, American Academy of Pediatrics
Caron Gremont, Share Our Strength
Haily Rauzi, MPH, American Academy of Pediatrics
Dana Bennett-Tejes, MA, MNM, American Academy of Pediatrics

Lessons Learned: Serving 5.5 Million Meals in a Pandemic

Hear the story of how the community came together to ensure children were not left hungry when schools shut down in March 2020. Over 12 school districts and countless nonprofit partners joined forces to serve over 5.5 million meals in Louisiana.

Emily Chatelain, MBA, Three O'Clock Project

Leveraging Lessons Learned to Improve Your Afterschool Meals

The past two years have presented both challenges and opportunities for the At-Risk Afterschool Meals Program. Hear from Afterschool Meals operators on how they plan to leverage lessons learned and answer your questions.

S2

Paige Pokorney, MPH, Share Our Strength

Education Tracks

Program Admin/Operations

- CACFP Menu Planning 101
- Crediting Basics and Beyond: An In-Depth Look at the Crediting Handbook for the CACFP
- Going Digital Painlessly: Making Your Work Life Easier
- Healthy Beginnings Create Healthy Futures: Equity in ECE Programs
- More on Meal Patterns
- Steps to Success Sponsoring Centers

Commercial

- CACFP Training Program & Nutrition Calendar
- Taking the Paper Out of CACFP Paperwork

Management

- Developmentally Appropriate Practices and Diversity in Early Education
- Nonprofit Board Recruitment and Development
- Policies and Procedures for CACFP Success
- Presentation Pointers
- Professional Networking: Strategies and Tips

Workshops

Leveraging Lessons Learned to Improve Your Summer Food

The past two years have presented both challenges and opportunities for the Summer Food Service Program. Hear from summer food operators on how they plan to leverage lessons learned and answer your questions.

Paige Pokorney, MPH, Share Our Strength

Making a Muffin Tin Recipe Box

Are you or your family home child care providers having trouble serving mixed foods and not serving the right quantities? We'll teach you how to use our muffin tin hack and you'll work in groups to develop a new recipe to share with fellow attendees. Together, we'll review your ingredients to ensure you're ready to make a muffin tin recipe box back home.

Denise Andrews, CCNP, CMP, For the Children, Inc.

Managing Food Allergies in Child Care Centers

Preventing exposure to food allergens for children with food allergies is crucial to their safety. Good food safety practices help keep these children safe. Learn best practices for managing food allergies in child care centers and provide input for the Child Care Center Food Safety Kit.

Liz Dixon, MS, Institute of Child Nutrition

Mindful Eating

Being mindful of the food you eat promotes better digestion and influences wiser choices about what you eat in the future. Come discover how to create connections to the food you're serving in your program with an "in the moment" experience while teaching children to pay attention to the experience of eating and drinking, both physically and psychologically.

Christina Flythe, MA, CCNP, MSW, Child Care Council of Suffolk, Inc.

More on Meal Patterns

We're here to clarify your meal pattern questions! We'll answer commonly asked questions, show how to access training from USDA Team Nutrition, and explore additional resources.

Lisa Mack, National CACFP Sponsors Association

Movement & Fun: Learn Ways to Promote Active Play with Infants and Toddlers

Learn fun, developmentally appropriate physical activities to play with infants and toddlers in CACFP child care homes and centers and Early Head Start classrooms. Consider the many benefits of physical activity and how these activities help meet recommended best practices. View demonstrations and videos of these activities so you can apply these ideas in your own trainings.

Diane H. Craft, PhD, Active Play Books

My Kid Plate Garden Project

Nutrition education can assist in addressing food insecurity in food desert communities. Our dietitian lead project aims to increase access to healthy food options at early childhood education centers while increasing nutrition education. Discuss ideas to incorporate hands-on learning through gardening, recipes for menus, and snack ideas for the classroom.

Alexis D. Motley, MS, RDN, LDN, Louisiana State University

Nonprofit Board Recruitment and Development

What makes an effective board member and how do you find one? Join us for a look at how to recruit high-quality board members. Get an overview of what constitutes an effective board and how to develop strategies to make each board member an effective contributor and supporter of your organization. Leave with sample recruitment letter, sample job description and networking strategies.

Alexia Thex, MEd, National CACFP Sponsors Association

Nutritious Ideas for Head Start

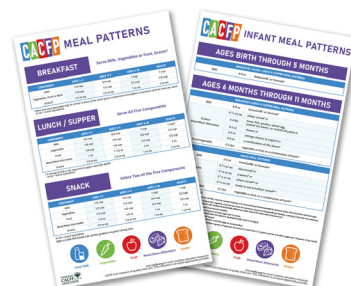
Want to improve nutrition and agriculture education in the classroom? Learn how to educate your children with hands-on activities to explain how food is grown, why eating fruits and vegetables is important, and the importance of trying new foods.

Laura Sheffield, LD, MS, RDN, Community Action Council

Child Nutrition Today Still Available

Our current edition of the annual 16-page resource featured articles on ounce equivalents, food crediting & meal patterns, parent engagement, serving Grab'n'Go meals, allergens and more, as well as free updated meal pattern cards.

Order today at cacfp.org/cnt-magazines!



Nuts and Bolts of Meal Planning for Child Care Centers

Gain an understanding of the key considerations for planning CACFP creditable meals that align with your center's meal service capabilities. Learn how to design delicious, appealing, seasonal, and culturally appropriate child-friendly menus. Review a checklist outlining streamlined menu planning processes, and foodservice procurement strategies to avoiding food waste and over-ordering.

S2

Salome Pemberton, CCNP, MPH, RD, RDN,
NY Enrichment Group
Pam Darby, MS, RD, RDN, MPH, NY Enrichment Group

On-Trend CACFP Recipes

Cycle menus require planning and forecasting as well as recipe and menu development. Fight menu fatigue by seeing how popular foods can be versatile and support your program. See what others are doing and take home their recipes and ideas.

S2

Malissa Marsden, SNS, Child Nutrition Support Services

Passport to Latino Traditions and Culture Impacting Food Choices in America

Learn to become more aware of the traditional foods in Hispanic cuisine and how to break the barriers with the Latino culture. Leave with a better understanding of Hispanic culture, common Latin American ingredients, family dynamics and the foods we love.

S1

Sylvia E. Klinger, RDN, Hispanic Food Communications, Inc.

Perspectives on Promoting Access to the CACFP

Want to learn about research on improving access to CACFP? We'll highlight current work from three research studies examining actionable policy and programmatic strategies to improve access to the CACFP in Illinois and New Mexico, including sustaining policies and innovations born out of the COVID-19 pandemic.

S7

Jamie F. Chriqui, PhD, University of Illinois-Chicago
Yuka Asada, RD, PhD, University of Illinois-Chicago
Brenda Davis Koester, MS, Family Resiliency Center
Hailey Heinz, MA, University of New Mexico

Two-Hour Session

Policies and Procedures for CACFP Success

Policies and procedures are the fundamental foundation of a successful CACFP Organization. Learn the pitfalls of policies and procedures, receive a template to write better policies and practice writing actual policies. Attendees will walk away with a step-by-step guide to train on improved CACFP management and administration for better organizational success.

S6

Tamika Figgs, MS, ESC 11
Amanda Tucker, CMP, CCNP, LSS, TITAN - LINQ

Presentation Pointers

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

S3

Jennifer Basey, MEd, National CACFP Sponsors Association

Professional Networking: Strategies and Tips

Are you a digital ghost? Do you know how to start conversations? Join us to learn how to implement strategies both in person and on social media to help meet people and advance your career.

S6

Alexia Thex, MEd, National CACFP Sponsors Association

A Rainbow a Week: Embracing Our Meal Patterns

An analogy on how we changed society in one generation by reaching our youngest leads this uplifting and positive message meant for everyone. While it's impractical to expect child care to serve 'A Rainbow A Day,' we can absolutely serve 'A Rainbow A Week.' Learn simple concepts to increase our rainbow of choices and take home recipes which feature fruits and vegetables.

S1

Malissa Marsden, SNS, Child Nutrition Support Services

Education Tracks

Financial Management

- CACFP Administrative Budgets
- Developing a CACFP Budget
- Flawless Audits for Multi-Program and Multi-State Sponsors
- Grant Writing 101
- Investigating Fraud, Waste & Abuse in Federally Funded Programs

Program Spotlight

- Creating a Successful At-Risk Afterschool Meal Program
- Healthier CACFP Gold Award: Promoting Best Practices
- In Their Words: How Meal Providers Survived and Thrived
- Iteration, Innovation and Collaboration: Child Nutrition and Community Wellness Hubs
- Lessons Learned: Partnerships to Address Food Insecurity
- Lessons Learned: Serving 5.5 Million Meals in a Pandemic
- Share Successes: Happily Healthy Meal Kits
- Statewide Collaboration: Developing Guidance for Meal Quality

Want to present at the National Child Nutrition Conference? We're still accepting proposals for this year.

Visit bit.ly/2022ncnc to submit your proposal!

Workshops

The Recipe for Healthy Emotions and Eating

Do you have some children who can never get food out of their mind and are never satisfied after a meal or snack? Do some children in your care constantly ask for “more” or refuse to eat all together? Explore the social and emotional development of the child’s relationship with eating and food especially as it relates to what’s behind their hunger.

Cheryl Hazek, MSW, LCSW, YWCA Metropolitan Chicago
Marion Campbell, MA, YWCA Metropolitan Chicago

Share Successes: Happily Healthy Meal Kits

Learn how the Happily Healthy program provided monthly meal kits, nutrition education, recipes, and nutrition program resources to SIUC Head Start families. The program supported the food security needs of families while educating them on cooking skills, budgeting, MyPlate, physical activity and family meals. Discuss what items were included in the meal kits and what families learned from the program.

Laura Duckworth, SIUC Head Start
Dawn Null, LDN, PhD, RD, Southern Illinois University
Toni Kay Wright, University of Illinois Extension

Smart & Creditable Snacks

Snacks are an essential part of daily meal plans and fill a gap for energy and nutrients needed for play, learning, and growth. Chef Brenda will demonstrate easy to prepare, kid-friendly snacks that meet the CACFP snack meal pattern. Receive ready-to-go snack recipes, tips for encouraging kids to try new foods and kitchen hacks for easy snack preparation.

Chef Brenda Thompson-Wattles, LD, RDN,
BLT Food & Nutrition LLC

Smarten Up Snack Time

Explore how snack time can be more than just crackers and juice. Let’s focus on nutrition and learning! Discuss unique, multi-purpose and make-your-own snack ideas that can be incorporated into your lesson planning. Let’s make snack time a fun and educational experience for all.

Caitlin Boland, RD, LDN, Novick Childcare Solutions
Tracie Mercado, CCHA, CCHC, Novick Childcare Solutions
Marcia Wileczek, CMP, CCNP, Novick Childcare Solutions

Sponsoring Summer Food: Keys to Financial Management

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.

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

Solutions and Strategies for Evolving At-Risk Out of School Time Meal Programs

The Afterschool Meal program landscape has changed drastically over the last two years. Hear from national providers as they spotlight strategies to successfully evolve and ensure youth have continued access to the healthy food they need to thrive during out of school time.

Stacey McDaniel, MS, YMCA of the USA
Mya Price, MS, Feeding America
Clarissa Hayes, Food Research and Action Center

Two-Hour Session

Start Strong: A Cooking Curriculum for Family Child Care Providers

Child care providers may lack the cooking skills and time needed to prepare healthy foods. Learn how to teach the Start Strong: Cooking, Feeding and More curriculum. Topics include: knife skills, adding flavor without salt, cooking with beans, menu planning and more.

Mary Schroeder, RD, LD, MPH, University of Minnesota Extension
Kelly Kunkel, MS, University of Minnesota Extension

Statewide Collaboration: Developing Guidance for Meal Quality

Learn how representatives from three state agencies collaborated to develop consistent messaging for Arizona’s ECE staff and technical assistance providers. The outcome was an attractive meal quality infographic outlining state licensing and CACFP regulatory foundations along with best practices informed by Caring for Our Children, Go NAPSACC, and USDA Team Nutrition.

Erin Raczynski, RD, MPH, Arizona Dept of Education
Bonnie Williams, MA, Arizona Dept of Education
Melisha Bryant, Arizona Dept of Education

Steps to Success Sponsoring Centers

If you’re a new sponsor of centers or are thinking of starting the center journey, come learn the steps you’ll need to successfully start your centers and get them on their way to claiming. From initial contact, to establishing procedures, to training and to maintaining success on the program.

Alix Pasillas, CMP, CCNP, Food for Kids

Selfie Spot

Gather your friends and take a selfie at our NCA Selfie Spot - stop by, snap a picture and post to social media with our conference hashtags:

#NCNC22 #CACFP22 #SFSP22



Selfie Spot Sponsored by



Straw Bales: A New Way to Garden

No space? No soil? No problem. Learn how to start a straw bale garden from beginning to end. You will be ready to plant and grow with the children in your care this Spring!

Pamela Heisler, CCNP, Food for Kids
Alix Pasillas, CMP, CCNP, Food for Kids

Summer Meals: Making the Most of the Pandemic

Gain an understanding of the impact of the COVID-19 pandemic on the SFSP. Review the lessons we learned from collecting data and interviewing state agencies, sponsors, and families so you can apply them to your program. Discuss ideas on how to capitalize on current opportunities to improve families participation and access to healthy meals.

Sally Mancini, MPH, UConn Rudd Center for Food Policy & Health
Marlene Schwartz, PhD, UConn Rudd Center for Food Policy & Health

Supper's Ready: Transitioning from Snacks to Supper

Wondering how to transition a long-term snack site to an ARAS supper site? Learn how to identify a site, prep the facility, provide training and go live! We'll take a look at the impact and benefits of transitioning your site.

Catherine Montgomery, MS, RD, LD, CHES, Mississippi Food Network
Cassandra Mobley, Mississippi Food Network

Available online at
cacfp.org/everyday-education

Find resources to help you continue to run a high-quality CACFP operation.



Taking the Paper Out of CACFP Paperwork

Are you tired of keeping track of CACFP paperwork? What if we told you we could cut the time you spend on paperwork in half? Join us to learn how KidKare by Minute Menu solves the CACFP paper problem—by taking all the CACFP paperwork and reporting digital. Whether you sponsor homes, centers, or both, we have a solution for you. With 30 years of experience, we are continuing to make CACFP easier and more manageable. Join us to learn how we can help you!

Danielle Jones, KidKare by Minute Menu

Why Nutrition Matters in Head Start

Head Start has been around for five decades and counting. Its unique design offers comprehensive education, health, and nutrition services to low-income children. Come learn why nutrition matters in Head Start and how you can meet the nutritional needs of our country's most vulnerable children.

Shauna Payne, AAP, Tallatoona CAP Head Start

Education Tracks

Train-the-Trainer

- ABCs of a Healthy Me
- Creative Solutions to Provide Nutrition Education During a Pandemic
- Eat. Create. Cultivate. Fun with Food Through Positive Mealtime Experiences
- iTrain, You Train: Tools and Strategies for Training Your CACFP Staff
- Start Strong: A Cooking Curriculum for Family Child Care Providers

Policy & Advocacy

- Advancing Health Equity in Child Nutrition
- A Call to Action for Policy Makers: Feeding Young Children During COVID-19
- Child Nutrition Reauthorization
- Civil Rights Compliance and Special Diets in the CACFP
- USDA CACFP Update

Research & Resources

- Perspectives on Promoting Access to the CACFP
- The Recipe for Healthy Emotions and Eating
- Straw Bales: A New Way to Garden

See you in *New Orleans!*



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 cacfp.org/conference/virtual-sessions

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