



36TH NATIONAL **CHILD NUTRITION CONFERENCE**



CACFP • AFTERSCHOOL MEALS • SUMMER FOOD

April 18-22, 2022
Hyatt Regency New Orleans

 April 19-21, 2022
Virtual Sessions



Greetings and Welcome



Dear Conference Attendees,

On behalf of the National CACFP Sponsors Association, welcome to our 36th annual National Child Nutrition Conference!

We are so glad to have you with us for the in-person conference or from your home office if you are joining us for the virtual sessions only.

Onsite, we have dozens of workshops, featured sessions, shop talks, exhibit hall resources and more. Virtual sessions are available on-demand through May 15th so you have plenty of time to learn from these sessions at your convenience. Plan to get new ideas, training to share, and at least one *a-ha* moment this year.

As we move through this historic time in our country, it is urgent that we continue expanding access to our programs for our underserved populations and ensuring we are able to train and assist our program operators in their efforts to embrace the CACFP, Afterschool Meals, and Summer Food programs. Working together collaboratively is critical to achieving that goal whether we are able to meet in person or connect online.

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



thank you

The Board of Directors of the National CACFP Sponsors Association (NCA) and the 2022 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 our educational mission and thank you for helping make this conference a showcase for the CACFP and SFSP community.

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Schedule of Events

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Monday, April 18, 2022		
10:00 am - 8:00 pm	Conference Registration Check-In	Sponsored by 
1:00 pm - 5:00 pm	Preconference Training Academy ^	
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		Hybrid Onsite/Virtual (Central Time)
7:00 am - 6:00 pm	Conference Registration Check-In	
8:00 am - 9:00 am	CACFP Creditable Resources for Professionals	CACFP Creditable Resources for Professionals
8:00 am - 12:00 pm	Preconference Training Academy ^	
9:00 am - 1:30 pm	Exhibit Hall Open	
9:15 am - 10:15 am	More on Meal Patterns	More on Meal Patterns
1:45 pm - 3:00 pm	National Conference General Session	National Conference General Session
3:15 pm - 4:15 pm	Workshops Session One	Crediting Basics and Beyond
4:00 pm - 5:30 pm	Exhibit Hall Open	
4:15 pm - 5:15 pm	Get Connected Welcome Reception	
Wednesday, April 20, 2022		Hybrid Onsite/Virtual (Central Time)
7:00 am - 6:00 pm	Information Desk Open	
7:00 am - 8:00 am	Breakfast, Coffee & Conversation	
7:15 am - 7:45 am	CACFP Inspire Awards	CACFP Inspire Awards
7:15 am - 7:45 am	Shop Talk	
8:00 am - 9:00 am	Learning Institutes	CACFP 101
9:15 am - 10:15 am	Featured Speaker Session	USDA CACFP Policy Update
10:30 am - 11:30 am	Workshops Session Two	Eat. Create. Cultivate. Fun with Food Through Positive Mealtime Experiences
11:00 am - 2:00 pm	Exhibit Hall Open	
12:30 pm - 1:30 pm	Lunch	
1:30 pm - 2:00 pm	NCA Annual Meeting *	
2:00 pm - 3:00 pm	Workshops Session Three	Racial Justice Resources with SSIC
3:15 pm - 4:15 pm	Workshops Session Four	CACFP Administrative Budgets
4:30 pm - 5:30 pm	Workshops Session Five	Developing a CACFP Budget
5:30 pm - 6:00 pm	Shop Talk	
Thursday, April 21, 2022		Hybrid Onsite/Virtual (Central Time)
7:00 am - 6:00 pm	Information Desk Open	
7:00 am - 8:00 am	Breakfast, Coffee & Conversation	
7:15 am - 7:45 am	Shop Talk	
7:15 am - 7:45 am	USDA Town Hall	USDA Town Hall
8:00 am - 9:00 am	Workshops Session Six	Run Your Race: Becoming the Best Version of Yourself
9:15 am - 10:15 am	Workshops Session Seven	Smart & Creditable Snacks
10:30 am - 11:30 am	Workshops Session Eight	Digestible Bites: Modifying Foods for Special Diets
10:30 am - 1:00 pm	Exhibit Hall Open	
12:00 pm - 1:00 pm	Lunch	
12:30 pm - 1:00 pm	CACFP Professionals' Celebration *	
1:15 pm - 2:15 pm	Workshops Session Nine	CACFP Menu Planning 101
2:30 pm - 3:30 pm	Workshops Session Ten	CACFP Menu Planning 101
3:45 pm - 4:45 pm	Featured Speaker Session	USDA SFSP Policy Update
5:00 pm - 5:30 pm	Shop Talk	
Friday, April 22, 2022		
8:00 am - 10:00 am	CORE Training: Management Plans ^	
8:00 am - 12:00 pm	ICN Training: Food Safety in Childcare ^	
8:00 am - 9:00 am	Ask Us Anything Session #1: Afterschool Meals, Homes, Centers, Head Start, Meal Patterns, Policy	
9:00 am - 10:00 am	CACFP Creditable Resources for Professionals	
9:15 am - 10:15 am	Ask Us Anything Session #2: NCA Board, Succession Planning, Adult Care, SFSP, Monitoring	
9:30 am - 11:00 am	State Agency Collaboration *	
10:30 am - 12:30 pm	CORE Training: Trainer Success ^	
10:30 am - 11:00 am	CACFP Certification Overview	

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Sessions in orange are hybrid/onsite virtual sessions. All sessions are in Central Time. They will be available to watch on-demand through May 15, 2022.

4:00 pm - 5:30 pm	Exhibit Hall Open - Elite A
4:15 pm - 5:15 pm	Get Connected Welcome Reception - Elite A

Wednesday, April 20th

7:00 am - 8:00 pm	Registration and Information Desk Open - Empire City Expo										
7:00 am - 8:00 am	Breakfast, Coffee & Conversation - Storyville Hall										
7:15 am - 7:45 am	CACFP Inspire Awards - Celestin DE										
7:15 am - 7:45 am	Shop Talks - Refer to page 24 for locations										
	Celestin ABC	Celestin DE	Celestin FGH	Empire A	Empire B	Empire C	Empire D	Strand 10	Strand 11	Strand 12	Strand 13
8:00 am - 9:00 am	Learning Institutes	State Agency CACFP 101	CACFP 201		CACFP 100	CACFP 301	Summer Food Service Program	CACFP 501	CACFP 401	SFSP 100	
9:15 am - 10:15 am	Featured Speaker Sessions	Offering Comfort, Resilience and Hope During Challenging Times			Operational Strategies for Afterschool Meals and Summer Food Service						
10:30 am - 11:30 am	Workshops Session Two	Developmentally Appropriate Practices and Diversity in Early Education	Creating a Successful At-Risk Afterschool Meal Program		Going Digital Painlessly Making Your Work Life Easier	A Chef's Impact on CACFP	Child Nutrition Reauthorization	Mindful Eating	Sponsoring Summer Food: Keys to Financial Management	My Kid Plate Garden Project	Engaging Your Community in Your Meal Program
11:00 am - 2:00 pm	Exhibit Hall Open - Elite A										
12:30 pm - 1:30 pm	Lunch - Elite A										
1:30 pm - 2:00 pm	National CACFP Sponsors Association Annual Meeting - Members Only										
2:00 pm - 3:00 pm	Workshops Session Three	Identifying Whole Grain-Rich	Healthy Habits to Improve Your Life	The C1CN Presents an Exploration of Flavor		Solutions & Strategies for Evolving At-Risk Out of School Time Meal Programs	Serious Deficiency Process	Best Practices in Garden to Early Childhood	Healthy Beginnings Create Healthy Futures: Equity in ECE Programs	How Louisiana Increased CACFP Participation	A "SAVI" Approach to Teen Obesity Prevention
3:15 pm - 4:15 pm	Workshops Session Four	Nuts and Bolts of Meal Planning for Child Care Centers	Food & Health Equity: What Role Can I Play?	Strategies to Increase CACFP Participation		Farm to Classroom: Teaching Children About Healthy Foods	In Their Words: How Meal Providers Survived and Thrived	All About Beans	Supper's Ready: Transitioning from Snacks to Supper	Insight into CACFP Providers' Purchasing Behavior	Continuous Quality Improvement
4:30 pm - 5:30 pm	Workshops Session Five	Nutritious Ideas for Head Start	Leveraging Free Technology for CACFP	Managing Food Allergies in Child Care Centers		A Rainbow a Week: Embracing Our Meal Patterns	Civil Rights 101: Compliance with Civil Rights Requirements	Healthier CACFP Gold Award: Promoting Best Practices	Leveraging Lessons Learned to Improve Your Summer Food	Nonprofit Board Recruitment and Development	
5:30 pm - 6:00 pm	Shop Talks - Refer to page 35 for locations										

Thursday, April 21st

Sessions in orange are hybrid/onsite virtual sessions. All sessions are in Central Time. They will be available to watch on-demand through May 15, 2022.

Information Desk Open - Empire Foyer											
Breakfast, Coffee & Conversation - Storyville Hall											
Shop Talks - Refer to page 36 for locations											
USDA Town Hall - Celestin DE											
	Celestin ABC	Celestin DE	Celestin FGH	Empire A	Empire B	Empire C	Empire D	Strand 10	Strand 11	Strand 12	Strand 13
8:00 am - 9:00 am	Workshops Session Six	Run Your Race: Becoming the Best Version of Yourself	Steps to Success Sponsoring Centers	Smarten Up Snack Time	Civil Rights Compliance and Special Diets in the CACFP	Ingredients for Nutrition in Early Childhood	Iteration, Innovation and Collaboration: Child Nutrition and Community Wellness Hubs	CACFP Participation in Centers by State	How to Better Interpret Food & Nutrition Headlines to Guide Your Work	Menu Planning Made Easy: Health-e Pro Software Demonstration	Breastfeeding at CACFP Sites
9:15 am - 10:15 am	Workshops Session Seven	Lessons Learned: Partnerships to Address Food Insecurity	Investigating Fraud, Waste & Abuse in Federally Funded Programs		Ask Us Anything About Food as Medicine	Navigating At-Risk Afterschool Programs	Creating a Mobile Summer Meals & Community Food Access Operation	Making a Muffin Tin Recipe Box		Sesame Street in Communities' Resources for Health Emergencies	Sowing a Brighter Future for Louisiana
10:30 am - 11:30 am	Workshops Session Eight	Cutting Through Carbohydrate Confusion	ABCs of a Healthy Me	Policies and Procedures for CACFP Success	From Hot to Cold: Create an Award Winning SFSP Cold Lunch Menu	Passport to Latino Traditions and Culture Impacting Food Choices in America	Movement & Fun: Learn Ways to Promote Active Play with Infants and Toddlers	CACFP in Emergency Housing Shelters	Awareness, Connectedness, and Action: Equity and Anti-racism	Lessons Learned: Serving 5.5 Million Meals in a Pandemic	Straw Bales: A New Way to Garden
Exhibit Hall Open - Elite A											
Lunch - Elite A											
CACFP Professionals' Celebration - By Invitation Only											
1:15 pm - 2:15 pm	Workshops Session Nine	Why Nutrition Matters in Head Start	On-Trend CACFP Recipes	Start Strong: A Cooking Curriculum for Family Child Care Providers	Taking the Paper Out of CACFP Paperwork	Partnering with Community Nonprofits to Expand ARAS and SFSP	Advancing Health Equity in Child Nutrition	Awareness, Accommodations, Management: Diabetes in the CACFP	Perspectives on Promoting Access to the CACFP	Creative Solutions to Provide Nutrition Education During a Pandemic	Share Successes: Happily Healthy Meal Kits
2:30 pm - 3:30 pm	Workshops Session Ten	iTrain, You Train: Tools and Strategies for Training Your CACFP Staff	Grant Writing 101		CACFP and Head Start Food Service Regulations	Leveraging Lessons Learned to Improve Your Afterschool Meals	CACFP Meal Component Jeopardy	Accommodating Participants with Disabilities in Community Meals	Gardens in Childcare	Multi-Sector Collaboration to Achieve Nutrition Equity	Nutrition Education with the Greater Baton Rouge Food Bank
3:45 pm - 4:45 pm	Featured Speaker Sessions	Arts Integration and the Health of the Whole Child	USDA SFSP Policy Update		Get Off the Rollercoaster and Take the Journey to Wellness						
Shop Talks - Refer to page 47 for locations											

Friday, April 22nd

Information Desk Open - Imperial Foyer											
Bolden 1		Bolden 2		Bolden 3		Bolden 4		Bolden 5		Bolden 6	
8:00 am - 9:00 am	Ask Us Anything Open House #1	At-Risk Afterschool Opportunities		Sponsoring Family Homes		Head Start Guidance		Meal Patterns		Policy & Advocacy	
										Sponsoring Child Care Centers	
CACFP Creditable Resources for Professionals - Imperial 10											
9:00 am - 10:00 am											
9:15 am - 10:15 am	Ask Us Anything Open House #2	Being on the NCA Board		Succession Planning		Sponsoring Adult Day Care		Summer Food Service		Monitoring	
CACFP Certification Overview - Imperial 10											

surveys wanted!

Don't forget to complete your post-session surveys in the Yapp App. We will use your feedback to develop conference programming that you want. Be frank with us - we want to improve any area you think needs additional attention. Your input will help our San Diego 2023 conference be even stronger. Each survey you submit on the Yapp App will give you a chance to win one of three \$100 gift cards.

Schedule At-A-Glance

Find it Fast!

Workshops & Shop Talks

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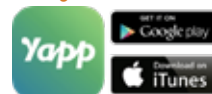
What Does That Orange Box Mean?



Celestin DE

You'll notice that some sessions have an orange box around them like this. These are our **hybrid onsite/virtual sessions**, which means that you can still choose to attend them live in person or via Zoom, but you can also attend a different session during the same time and watch these later on-demand through May 15, 2022. All of these sessions will be held in Celestin DE.

stay informed



DOWNLOAD THE APP! Yapp ID CACFP22
Join the conversation with #NCNC22 #CACFP22 #SFSP22
Find presentation slides and handouts on the app.



The Basics

General Information

Conference Registration & Information Desk Hours

Monday, April 18	10:00 am - 8:00 pm
Tuesday, April 19	7:00 am - 6:00 pm
Wednesday, April 20	7:00 am - 6:00 pm
Thursday, April 21	7:00 am - 6:00 pm
Friday, April 22	7:00 am - 12:00 pm

A special thank you to our...
Conference Registration Sponsor



Selfie Spot

Gather your friends and take a selfie at our NCA Selfie Spot, located by the conference information desk. Stop by, snap a picture and post to social media or send home!



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Social Media

Join the conversation at #NCNC22. Share your experiences through our social media channels and don't forget to:

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Tag us: @NationalCACFP
#NCNC22 #CACFP22 #SFSP22

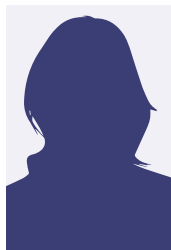
Win a Two-Night Hyatt Getaway!

Get a raffle ticket each time you post to Facebook, Twitter or Instagram and tag @NationalCACFP. Visit the conference information desk or our booth in the Exhibit Hall to receive your ticket. The winner will be drawn at the end of the conference.



Snap a New Profile Pic

Enhance your professional profile with a new photo! We'll take your head shot and email your new profile pic to you following the conference! Enjoy this complimentary service in the *Elite Hall* Lobby on **Wednesday from 11:30 am - 1:00 pm.**



Eat, Drink and Be Social



Breakfast, Coffee & Conversation | 7:00 am - 8:00 am *Storyville Hall*

Get the day started with a breakfast buffet. Grab a warm cup of your favorite caffeinated or non-caffeinated drink and make your way to our early programming!

Wednesday, April 20 | Coffee, tea, bagels & cream cheese, yogurt, whole fruit

Thursday, April 21 | Coffee, tea, bakery items, hard-boiled eggs, whole fruit



Lunch and Learn | *Elite A*

Enjoy a mid-day meal while networking with other attendees or quietly reflecting on your learning.

Wednesday, April 20 12:30 pm - 1:30 pm | Oven roasted free range chicken sandwich with penne pasta salad, chips, whole fruit, chocolate chip cookie

Thursday, April 21 12:00 pm - 1:00 pm | Sliced roast beef sandwich with traditional potato salad, chips, whole fruit, brownie

Meet & Greet from



Elmo will be traveling to New Orleans all the way from Sesame Street!
Take a look at the schedule to see when you can meet the lovable, furry monster.

Date	Time	Location
Wednesday, April 20	7:30 am - 8:00 am	Empire Lobby
Wednesday, April 20	8:45 am - 9:15 am	Outside Celestin ABC
Wednesday, April 20	12:00 pm - 12:30 pm	Exhibit Hall @NCA Booth
Wednesday, April 20	1:45 pm - 2:00 pm	Celestin Lobby
Thursday, April 21	7:15 am - 7:45 am	Empire Lobby
Thursday, April 21	9:00 am - 9:15 am	Strand Lobby
Thursday, April 21	11:30 am - 12:00 pm	Exhibit Hall @NCA Booth
Thursday, April 21	12:30 pm - 1:00 pm	Exhibit Hall @NCA Booth



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Your badge is your proof that you have submitted your vaccine card and are permitted to be at the conference.



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Learning doesn't stop when the conference ends!



CACFP Community! *Stay up-to-date with the latest policy, guidelines and best practices.*

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Monday, April 18

Preconference Training Academy

1:00 pm - 5:00 pm | Pre-registration required. See your ticket for room location.



CACFP 101: Homes and Centers

S2

New to the Child and Adult Care Food Program? Learn the basics of CACFP from experienced sponsor operators. This 101 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, CMP, CCNP, LDN, MS, RDN, Providers Choice*



Up and Moving! Increasing Physical Activity in ECE Settings

S1

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 develop 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

S5

Discover the impact the management plan has on the budget; what constitutes a related party transaction; and who has the burden of proof for ensuring proposed costs are necessary, reasonable, and allowable. Training will include group activities, discussion on proposed program costs that are often questioned, and tools to assist with avoiding common budget submission mistakes.



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

Crystal FitzSimons, MSW, Food Research and Action Center



Looking for more #CACFP Creditable ideas?



Creditable Recipes & Blog



Sample Cycle Menus

Receive credits for attending

Certificate of Participation

Many organizations offer continuing education units for training. Track your sessions and submit your certificate of participation directly to your credentialing organization to request credit.

Specialty ID#

Each session and workshop provides hours towards your CACFP Professional Certifications. Log all the sessions you have attended on the Certificate of Participation log on page 81.



S#

Room location

Over 26 hours of CEUs are available for attending.

Specialties

S1 - Nutrition

S2 - Program Operations

S3 - Training and Technology

S4 - Program Administration

S5 - Financial Management

S6 - Management

S7 - Civil Rights & Policy



*signifies no CEU



Tracking your CEUs just got a whole lot easier...

You can download your CEU certificates directly through your **Info Hub**. Log into your account at info.cacfp.org/MIC/Login to get certificates for the onsite conference, preconference and postconference training, and any sessions you attend virtually through May 15, 2022. Certificates will be in your Info Hub at the end of May.

log your hours

Page 81

Featured Sessions

CACFP Professionals Certification Overview

Empire B | 3:00 pm - 3:30 pm

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

Missed it? Repeat session on Friday!

Navigating the Conference Q&A

Empire B | 4:00 pm - 4:30 pm

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.



Nutrition Education

Resources and more at cacfp.org/recipes-menus



Creditable Directory

Tuesday, April 19

Preconference Training Academy

8:00 am - 12:00 pm | Pre-registration required. See your ticket for room location.



Menu Planning for the CACFP

S2

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
Katie Chatfield, RDN, MPH, Providers Choice
Melinda Nguyen, LD, MS, RDN, Texas Department of Agriculture



Head Start: From the Kitchen to the Classroom

S2



Head Start sites have been practicing family style-meal service for years. Come learn classroom activities and knowledge you can share with your center staff. Together,

attendees will learn to scale recipes to accommodate the number of children in your program. Discover new ways to collect in-kind dollars by engaging your parents with participation in the classroom during snack time, Parent Family Community Engagement (PFCE Framework). Participate in an open Q&A with our panel on waivers, CACFP Meal Patterns, PFCE Framework, and any other questions you may have.

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

Featured Sessions



CACFP Creditable Resources for Professionals

Celestin DE | 8:00 am - 9:00 am

Learn about the nutrition education resources which are available from us 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.

Lisa Mack, National CACFP Sponsors Association

Missed it? Repeat session on Friday!

S1





Demystifying Procurement in the CACFP

S5

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

S6



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, LSS, TITAN-LINQ



CACFP 101: Afterschool Meals

S2



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

Shea Smith, MA, Three O'Clock Project



More on Meal Patterns

Celestin DE | 9:15 am - 10:15 am

We're here to clarify meal patterns! This presentation will answer commonly asked questions, show how to access training from USDA Team Nutrition, and explore additional resources.

Lisa Mack, National CACFP Sponsors Association

Get Connected Welcome Reception

Elite A | 4:15 pm - 5:15 pm

Join colleagues and new friends for a social hour celebrating you! Beer, wine, hors d'oeuvres and *a-ha* moments networking with each other.





Thank you to our Partners, Sponsors & Exhibitors

Partners



Sponsors



Silver Exhibitors



Bronze Exhibitors



Nonprofit Exhibitors



Exhibit Hall Hours

Tuesday, April 19

9:00 am - 1:30 pm

4:00 pm - 5:30 pm

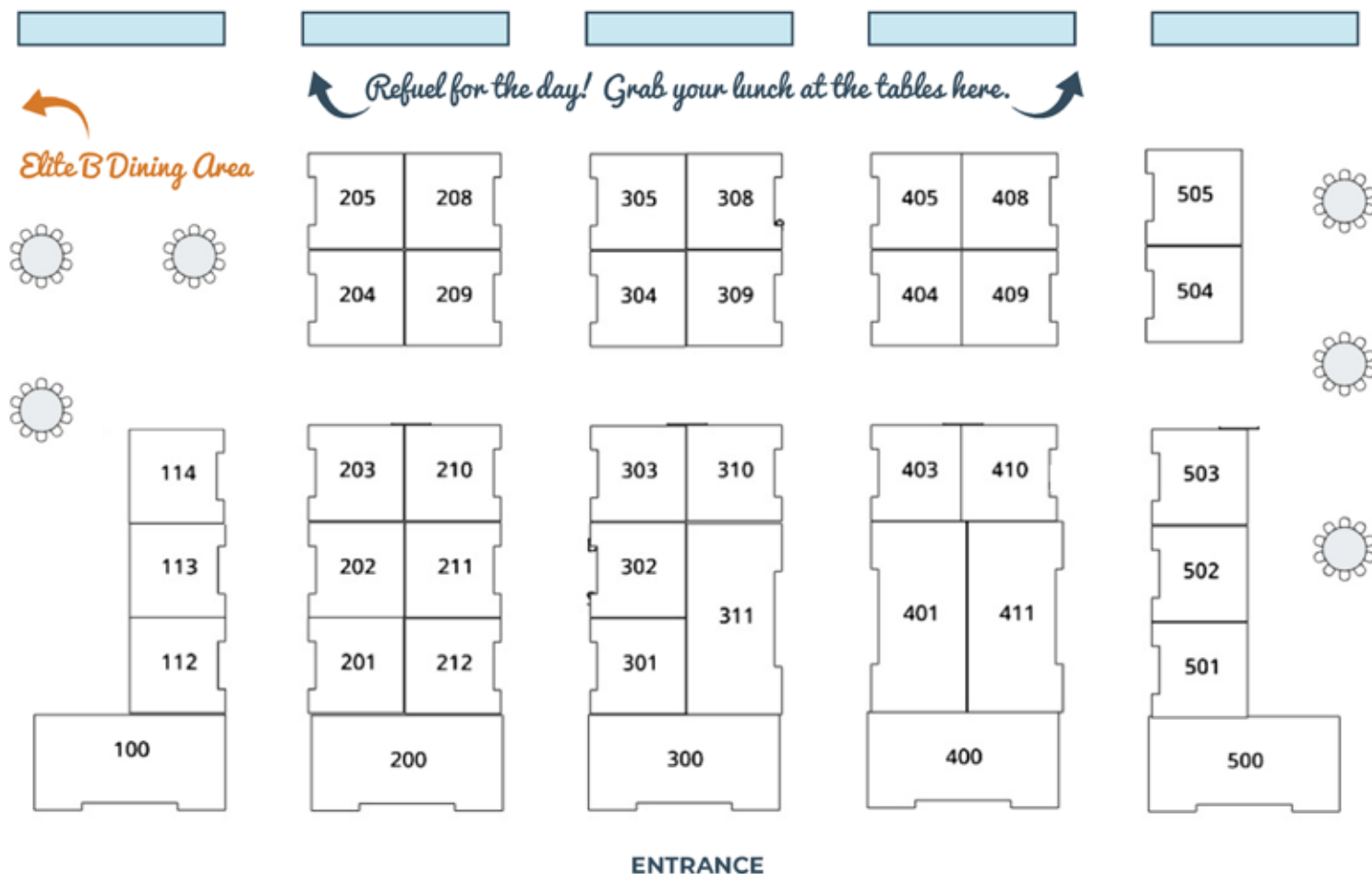
Wednesday, April 20

11:00 am - 2:00 pm

Thursday, April 21

10:30 am - 1:00 pm

Exhibit Hall Map



Amazing Fruit Products.....	201	Health-e Pro	503
The Bean Institute.....	308	The Healthy School Food Collaborative.....	205
Brighton Training Group.....	411	Institute of Child Nutrition.....	309
Butter Buds Inc.	209	JA Foodservice.....	311
Carolina Global Breastfeeding Institute (CGBI)	208	J&J Snack Foods.....	203
Champion Foodservice	202	KidKare by Minute Menu	404
ChildWatch.....	504	Los Cabos Mexican Foods.....	501
Choice Partners	301	MH Miles Company, CPA, PC	500
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Keynote Speaker Cindy Long

Cindy Long was appointed Administrator for the Food and Nutrition Service on September 13, 2021.

Long most recently served as Food and Nutrition Service (FNS) Acting Administrator, and has had extensive experience with FNS, including serving as Deputy Administrator for Child Nutrition Programs. In this role, she led FNS' implementation of the Healthy, Hunger Free Kids Act, the most significant restructuring of these programs in decades and a legislative centerpiece of the Obama-Biden Administration's nutrition initiatives. Previously, she held various other program management and research positions in FNS.

Administrator, USDA Food and Nutrition Service

Who Stirred the Pots? The Evolution of Culinary Cuisine Chef Marcelle Bienvenu

Chef Bienvenu will tell the story of the evolution of Louisiana's regional cuisines—developed by people with different backgrounds who shared their cooking traditions using indigenous foods.

recipe *Corn Creole*

ingredients

3 tbsp. vegetable oil	1 large egg, beaten	Bread crumbs
1 cup yellow onion, chopped	2 cups milk	Butter
1/2 cup green bell pepper, chopped	1/2 cup nixtamalized cornmeal	Salt and cayenne to taste
2 cups cream-style corn		

directions

Preheat oven to 350° F. Cook onions and peppers in a large, heavy pot over medium heat until soft and lightly golden. Add the corn, egg and milk. Cook, stirring occasionally, for five minutes. Add cornmeal and stir until thickened. Season with salt and cayenne and pour into a lightly-oiled baking dish. Sprinkle the top with bread crumbs and dot with butter. Bake for 30 minutes. One serving provides 1/4 cup starchy vegetable and 1/4 cup other vegetable.



Lunch/Supper:
8 Servings for ages 3-5
cacfp.org





Local Spotlight *The Roots of Music*

The Roots of Music provides music history and theory, as well as instrumental instruction and ensemble performance preparation.

The organization serves children ages 9-14 from low-income households, and provides students with hot meals through the CACFP and round-trip transportation to reduce common barriers to participation.

Five days a week, 12 months a year, The Roots of Music delivers over 2,500 hours of music education and other academic tutoring, over 30,400 nutritious hot meals, 1,400 bus journeys, and supplies over 150 instruments for use.



2022 Friend of CACFP Award



Cindy Long

Administrator, USDA Food and Nutrition Service

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

We are pleased to present the award this year to the Administrator of the USDA Food and Nutrition Service, Cindy Long, for her work with the Healthy, Hunger Free Kids Act, her support of the much-needed flexibilities during the nationwide COVID-19 pandemic, and her years of dedication to improvements in the CACFP and all other child nutrition programs.

“It is an honor and a privilege to partner with these child nutrition ambassadors through my role at Food and Nutrition Service as we work together to combat hunger, improve nutrition, and lift up families for a better tomorrow. Thanks to the passion and dedication of the CACFP community, millions of our nation’s children have greater access to healthy meals and snacks that set them up to thrive.”

Ms. Long started her career working at the USDA FNS in the CACFP and has continued to support the food program. She has served FNS in other roles, including leadership of FNS regional offices and research and analysis initiatives in support of domestic nutrition assistance programs. Ms. Long also has vast experience in budget and appropriations issues, including several years with the Office of Management and Budget. She has an MPA in public policy and economics from Princeton University’s School of Public and International Affairs, and a BA in economics from the University of Notre Dame.

We thank Cindy Long for her role in strengthening the CACFP and are pleased to honor her with the Friend of CACFP Award. Without her commitment, support, and leadership, CACFP would not be the program it is today.

Child and Adult Care Food Program (CACFP) \$3.7 billion



90,301 Homes



64,489 Centers



27,227 Afterschool Sites



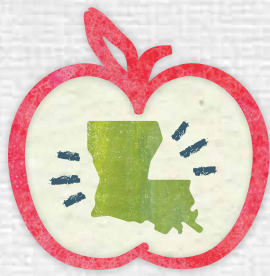
135,000 persons in
Adult Day Care



4.8 million children and adults served daily in CACFP

**The Louisiana Department of Education,
Division of Nutrition Support,
welcomes you to New Orleans and the
2022 National Child Nutrition Conference.**

We hope you enjoy your stay!



**Nutrition
Support**

**Child &
Adult Care Food
Program**



Workshops One | 3:15 pm - 4:15 pm

Nutrition

Dishing Up Local Foods with Farm to CACFP

S1 *Strand 10*

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

Katie Chatfield, RDN, MPH, Providers Choice

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.

Policy & Advocacy

The Scary “A” Word - Engaging in Advocacy with Your CACFP Sites

S7 *Strand 11*

Katherine Byers, PhD, MSW, Houston Food Bank

Lauren E. White, Houston Food Bank

Learn about food bank client experiences and program and sponsor operations to federal and state policies in order to illustrate advocacy opportunities that can advance the outcomes of the CACFP.

Management

Professional Networking: Strategies and Tips

S6 *Strand 12*

Alexia Thex, MEd, National CACFP Sponsors Association

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 meet people and advance your career.

Program Spotlight

Statewide Collaboration: Developing Guidance for Meal Quality

S7 *Strand 13*

Erin Raczynski, RD, MPH, AZ Department of Health Services

Bonnie Williams, MA, AZ Department of Health Services

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.

Financial Management

Flawless Audits for Multi-Program and Multi-State Sponsors

S5 *Empire B*

Rev. Dr. Larry Karow, CMP, CCNP, D.Div, UMCFood

Luke Ruter, UMCFood

Jolene Benedict, UMCFood

Dean Faulkner, UMCFood

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.

Research & Resources

The Recipe for Healthy Emotions and Eating

S1 *Empire C*

Cheryl Haze, MSW, LCSW, YWCA Metropolitan Chicago

Marion Campbell, MA, YWCA Metropolitan Chicago

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 altogether? 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.

Summer Food

Innovate SFSP with Super Fun Events and Creative Promotions

❖ *Empire D*

Tamara Baker, Carolina Hunger Initiative and No Kid Hungry NC

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

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.

A special thank you to our...

Summer Food Track Sponsor



Nutrition

Creating a Breastfeeding-Friendly Child Care Program

S1 *Bolden 1*

Caliste Chong, MS, Nemours Children’s Health

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

What is a breastfeeding-friendly child care, and why is breastfeeding so important? Join us to learn more! We will share 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.

Nutrition

Culturally Receptive Meals

S1 *Celestin FGH*

Kent K. Williamson, Children’s Aid New York City

News flash! One of our little ones may be a new arrival from Afghanistan or a returnee in their second year with us whose parent(s) hail from Guatemala. Move over Sloppy Joe and Frittata, we want Lavash and Rellenitos too. What better way could there be to learn about other cultures than with food?

Head Start

Connecting Meal Times to Learning Outcomes Framework

S2 *Celestin ABC*

Sheila Tompkins-Hess, Division of Child & Family Services

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.

Program Admin/Operations

Crediting Basics and Beyond: An In-Depth Look at the Crediting Handbook for the CACFP

S1 *Celestin DE*

Sheldon Gordon, MS, RDN, USDA Food and Nutrition Service

Rebecca MacIsaac, MS, RD, USDA Food and Nutrition Service

Anne Garceau, MS, RDN, USDA Food and Nutrition Service

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!

National CACFP Week

Tuesday

March 12-18, 2023



CACFP Week is designed to raise awareness of how the USDA's Child and Adult Care Food Program (CACFP) brings healthy foods to children and adults in care centers, homes and afterschool programs.

- ✓ **Educate** children and parents about healthy eating habits with the CACFP's free fun activities and communication tools.
- ✓ **Raise Awareness** of how the CACFP works to combat hunger.
- ✓ **Promote** the CACFP and advocate with a press release, a letter to congress and a request for proclamation.
- ✓ **Share #CACFPWeek** on social media and show your appreciation to all of those who work with CACFP every day.



Visit cacfpweek.org to learn more!

NATIONAL CACFP ASSOCIATION SPONSORS



SESAME STREET in Communities

Wednesday, April 20

CACFP Inspire Awards | 7:15 am - 7:45 am



It's not surprising that we received over 500 nominations for the CACFP Inspire Awards from folks across the country. We know that there are thousands of people and organizations, like you, who have been working tirelessly through the pandemic to provide meals and comfort to those they serve.

We have read incredibly inspiring stories about the innovation, collaboration, and community service all of you in the CACFP community offered over the past two years.

Join us in *Celestin DE* to celebrate these finalists, learn more about their work, and find out who our winners are.

Collaboration Award Finalists

Recognizes an individual or organization who partnered with local organizations to fulfill the needs of the CACFP during the pandemic.



Children's Hunger Alliance - Ohio



Children's Village Indianapolis - Indiana



Melinda Aponte, YWCA of Asheville - North Carolina



Nutrition Staff, Education Opportunities for Children and Families - Washington

Shop Talk | 7:15 am - 7:45 am

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 & opportunities you encounter. They're unscripted, dynamic and real, focusing on subjects we face every day.

Communicating with Physicians

S3 *Bolden 6*

Need some tips on how to communicate with physicians? Let's share ways to improve your communication and relationships with those that care for our children.

Sandy Gregory, CMP, CCNP, Cen-Tex Family Services

Field Trip Meals for Children in the CACFP

S2 *Bolden 1*

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

Meaningful Networking

S6 *Bolden 3*

We've been virtual for the last two years; now let's discuss how to come together in-person for a meaningful conference experience. Share your ideas for successful networking.

Morgan Cunningham, National CACFP Sponsors Association

Paperless: Afterschool, Summer & Family Childcare

S2 *Bolden 2*

COVID has pushed the paperless movement into hyperdrive. Come chat with others in ARAS about how you have become paperless in the past year.

Melissa Moore, CCNP, Family League of Baltimore

Trailblazer Award Finalists

Recognizes an individual or organization who successfully implemented innovative ideas and continued to administer the CACFP during the pandemic.



Culinary Arts Staff & Hillary Wheeler, Boys & Girls Club of Oceanside - California



Brooke Wolf, Quality Care Services - Kansas



Shawntelle Fisher, The SoulFisher Ministries - Missouri



Kenyatta Chandler, Houston Independent School District - Texas

Community Award Finalists

Recognizes an individual or organization who went above and beyond and served their community throughout the pandemic.



Christina Yutai Guo, Happy Living Adult Care - Colorado



Charles Coe, Incredible Kids Learning Center - Pennsylvania



Rebekah Dawson, Feeding the Gulf Coast - Alabama, Mississippi & Florida



Angie Hughes, Life360 Community Services - Missouri



Learning Institutes | 8:00 am - 9:00 am

The Learning Institutes are designed to help people with like experience in food programs learn more and connect with each other in a structured and moderated session. In the 100 level series, there will be mostly instruction, and in subsequent levels, there will be greater 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!

Our community is large! Find your people based on the institute descriptions.

Don't know what CACFP or SFSP even mean?

Are you brand new to child nutrition food programs? Do you run one program and are thinking about sponsoring another? Do you provide services or resources for food program operators and want an entry-level understanding of how they impact children across the country? Attend this lecture-style institute to 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.



CACFP 100

Lisa Mack
National CACFP Sponsors
Association

Empire B

S2



SFSP 100

Paige Pokorney, MPH
Share Our Strength

Strand 12



CACFP 101

Isabel Ramos-Lebron, MS, LD, RDN,
National CACFP Sponsors Association

Celestin DE

S2

Apply today!

You can apply for the CACFP Professional Certification here at the National Child Nutrition Conference. Visit the conference information desk to find out how to apply or hear more on the certification program and the specialties.





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. This institute is for those attendees who don't need to talk about the basics of program operations, but are instead ready to consider implementing new ideas and learning how others are tackling a few specific program requirements beyond meal patterns.



CACFP 201

Blake Stanford, CMP
Southwest Human Development Services

Celestin FGH

S4

After years of working in the CACFP,

you feel confident and experienced, but are still open to new ideas that will help you improve your organization's administration and operations. If you are asking yourself, "How can I improve the services we offer?" or, "Where can we increase the efficiencies in our organization?" this session is for you. Topics will be shared by the moderator and attendees will work together using their collective knowledge and experience to create *a-ha* moments.



CACFP 301

Joanne Norman, CMP, CCNP
Providers Choice

Empire C

S2

You're the CEO, president, director or leader and want to connect on CACFP issues beyond operations, such as staffing, marketing and recruitment. While the moderator will introduce conversation points, this session is all table talk! Together, discover innovative ways to strengthen and advocate for the program.



CACFP 401

Senta Hester, CMP
Our Daily Bread CACFP

Strand 11

S6

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 and create a pathway for success of the organization once you retire. Talk shop with colleagues in the same situation and learn about strategies that others are considering.



CACFP 501

Vicki Lipscomb, CMP
Child Nutrition Program

Strand 10

S4

You're operating the SFSP,

and you want to discuss implementing new ideas and further your knowledge about the SFSP. Join this roundtable to exchange ideas on how to improve your organization's administration and operations or talk through innovative ways to strengthen the program. We'll introduce talking points to keep the conversation flowing.



Summer Food Service Program

Melissa Moore, CCNP
Family League of Baltimore

Empire D



Working for a State Agency in child nutrition programs, you face different workload requirements than sponsors and operators. Join fellow State Agency staff to share collective experiences and strategies.



State Agency

Tamika Boone, MPA
Bright from the Start: Georgia Department of Early Care and Learning

Celestin ABC

S3

Featured Speakers | 9:15 am - 10:15 am



Offering Comfort, Resilience and Hope During Challenging Times

S1 *Celestin ABC*

During these times where children, families, service providers, and educators are experiencing constant uncertainty and change, there is an ongoing need to offer ways to foster well-being, in mind and body. Sesame Street in Communities at ssic.org, offers resources and professional development to support healthy habits, resilience, and ways to mitigate the effects of a pandemic. Engaging children and grownups alike, their model tackles the difficult challenges while offering comfort and hope for the future.

Jeanette Betancourt, MA, MS, EdD

Senior Vice President for U.S. Social Impact, Sesame Street Workshop



Operational Strategies for Afterschool Meals & Summer Food Service

S2 *Empire B*

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, RDN, EdS, FAND, LD, SNS

Director, School Nutrition Program, Burke County Board of Education

Past President, 2017-2018, Academy of Nutrition and Dietetics



USDA CACFP Policy Update

S7 *Celestin DE*

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-program 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.

Alice McKenney, MS

*Branch Chief, Community Meals Policy
USDA Food and Nutrition Service*

Andrea Farmer, MS, RD

*Branch Chief, Program Monitoring and Operational Support
USDA Food and Nutrition Service*

Alicia White, MS, RD

*Branch Chief, Nutrition Education and Promotion
USDA Food and Nutrition Service*



"In the world we live in today with so much nutrition education, there is no reason not to provide these children with healthy foods. If they learn to eat healthy foods now, while they are young, they are so much ahead of the health game later in life."

Karen Schneider, Nanas Lil Angels

Nutrition

Mindful Eating

S1 *Strand 10*

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

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.

Nutrition

My Kid Plate Garden Project

S1 *Strand 12*

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

Nutrition education can assist in addressing food insecurity in food desert communities. Our dietitian-led 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.

Summer Food

Sponsoring Summer Food: Keys to Financial Management

❖ *Strand 11*

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

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.

Management

Developmentally Appropriate Practices and Diversity in Early Education

S6 *Celestin ABC*

Temesha Ragan, MEd, Perfect Start Learning Consulting

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.

Research & Resources

Engaging Your Community in Your Meal Program

S2 *Strand 13*

Jodi Walker, Kids At Their Best

Poverty is isolating for children. Meal programs are an important outreach tool, but what if your meal program also connected kids with their community and had business leaders helping out? Find out the potential with us. Bonus - all the ideas involved are cost free!

Program Admin/Operations

Going Digital Painlessly: Making Your Work Life Easier

S4 *Empire B*

Susan Ison, CMP, Helping Hands

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

Head Start

A Chef's Impact on CACFP

S2 *Empire C*

Royal Castle Child Development Center Staff:
Pearlie B. Harris, BSN, CCHC, MEd, RN
Tammy Bienemy-Lewis, MEd
Pearlissa Harris
Everett Dillon

Explore tips to modify your menus, discover ways to build a nurturing environment around the kitchen, and discuss the positive impact that can be made by your chef. CACFP continues to support, raise and improve the quality of Head Start centers around the country, which would not be possible without those who stir the pot.

Policy & Advocacy

Child Nutrition Reauthorization

S7 *Empire D*

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

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

Program Spotlight

Creating a Successful At-Risk Afterschool Meal Program

S4 *Celestin FG H*

Keith Johnson, Kooking4Kids

Learn how a small inner-city nonprofit 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.

Train-the-Trainer

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

S1 *Celestin DE*

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

Come learn ideas and tools providers can use to implement positive mealtimes. Topics include Smarter Mealtimes, examining picky eater's 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!

recipe

Big Bird's Happy Day Sunrise Smoothie

ingredients

- 2 1/2 cups plain yogurt
- 3 1/2 cups pineapple juice
- 16 ounce bag frozen pineapple

directions

Add all ingredients to a blender, mix on high until smooth. Serve 1 cup per child immediately as a frosty smoothie or let sit for five minutes before serving.








Snack Crediting: 8 Servings for ages 1-5
cacfp.org

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.

See member invitation for room location.

Meet our Board of Director Candidates

Robert Fillmore, CMP, CCNP



20 years CACFP
CACFP Program Coordinator
Inter-Tribal Council of Michigan
Sault St. Marie, Michigan

Sponsors: Affiliated Centers
• 7 child care centers with 392 children served

Melissa Moore, CCNP



11 years CACFP
Director of Programs
Family League of Baltimore
Baltimore, Maryland

Sponsors: Family Home Child Care, At-Risk
Afterschool, Summer Food
• 115 family homes with 1,000 children served
• 100 ARA sites with 5,000 children served

Susan Ison, CMP



25 years CACFP
Executive Director
Helping Hands
Taylorsville, Utah

Sponsors: Family Home Child Care,
Unaffiliated Centers
• 200 family homes with 1,835 children served
• 6 centers with 550 children served

Gabriela Rangel, CMP, CCNP



7 years CACFP
CACFP Director
Child & Family Resources
Tucson, Arizona

Sponsors: Family Home Child Care
• 293 family homes with 2,052 children served

Lawrence Karow, CMP, CCNP, DDiv



15 years CACFP
Chief Executive Officer
UMCFood Ministry
Covington, Kentucky

Sponsors: Affiliated Centers, Unaffiliated
Centers, At-Risk Afterschool, Summer Food
• 350+ centers with over 3,000 children served
• 199 ARA sites with 1,800 children served

Annetta Rutland, CMP, CCNP



40 years CACFP
Strategic Director, Quality Programs
4C for Children
Cincinnati, Ohio

Sponsors: Family Home Child Care, Unaffiliated
Centers
• 321 family homes with 2,951 children served
• 50 centers with 2,850 children served

Jami Lee-Rokala, MS, LN, CCNP, CFPM, CLC



6 years CACFP
Child Nutrition Services Manager
Tri-Valley Opportunity Council
Crookston, Minnesota

Sponsors: Affiliated Centers, Summer Food
• 16 centers with 1,000 children served

Wear your years proudly!



Service pins are available for purchase at the NCA Information Desk.

Nutrition

Best Practices in Garden to Early Childhood

S1 *Strand 10*

Aarie J. Wade, MSW, Baxter Community Center

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.

Program Admin/Operations

Healthy Beginnings Create Healthy Futures: Equity in ECE Programs

S1 *Strand 11*

Caliste Chong, MS, Nemours Children's Health

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.

Program Spotlight

How Louisiana Increased CACFP Participation

S4 *Strand 12*

Antinea Johnson, Well-Ahead LA

In order to increase involvement in the CACFP, Well-Ahead LA and Child Care Aware of America partnered to create a CACFP Participations map. Come learn how the map educated stakeholders of the lack of participation in Louisiana and created new opportunities for child care providers.

Research & Resources

A "SAVI" Approach to Teen Obesity Prevention

S1 *Strand 13*

Shiloh Beckerley, PhD, Rescue | The Behavior Change Agency
Dina Weldin, Rescue | The Behavior Change Agency

Childhood obesity is a complex public health challenge that CACFP At-Risk Afterschool programs can struggle to address. To create obesity prevention messaging that resonates with at-risk teens, researchers explored drivers of childhood nutrition habits and reactions to tailored messaging using a 'SAVI' (specific, acceptable, viable, impactful) framework.

Nutrition

Double Session

The CIGN Presents an Exploration of Flavor

S1 *Empire A*

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

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.

Commercial

CACFP Training Program & Nutrition Calendar

❖ *Empire B*

Jennifer Basey, MEd, National CACFP Sponsors Association

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 Training Program & Nutrition Calendar is perfect for providers, centers and afterschool sites.

Program Admin/Operations

Serious Deficiency Process

S4 *Empire D*

Suzanne Diggs, USDA Food and Nutrition Service

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.

At-Risk Afterschool

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

S2 *Empire C*

Stacey McDaniel, MS, YMCA of the USA
Mya Price, MS, Feeding America

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.

Nutrition

Identifying Whole Grain-Rich

S1 *Celestin ABC*

Lisa Mack, National CACFP Sponsors Association

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.

Management

Healthy Habits to Improve Your Life

S6 *Celestin FGH*

Walter Campbell, MBA, Charleston County School District

You can't take care of others until you take care of yourself. Whether it is your personal growth, growth at work or growing your team - habits are the key to a successful life. Discover what habits you can start today for a full life and hear personal stories of how these habits impacted others' lives.

Research & Resources

Racial Justice Resources with Sesame Street in Communities

S7 *Celestin DE*

Antonio Freitas, MS, Sesame Street Workshop

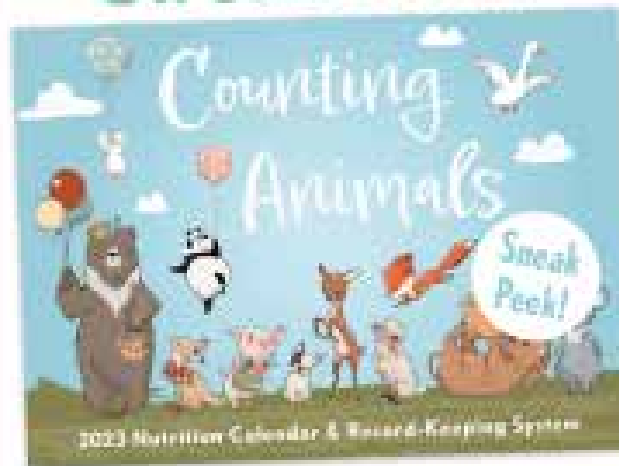
All kids need a strong individual and group identity, but racism hurts the healthy development of both. Whether you and the children in your care are directly affected by racism or you're allies of those who are, engaging honestly and directly with little ones is the beginning of building racial literacy. Join Sesame Street in Communities to explore resources that celebrate race, stand tall and address racism!

A special thank you to our...

At-Risk Afterschool Track Sponsor



On Sale Now!



Count on Us

for your training & calendar needs

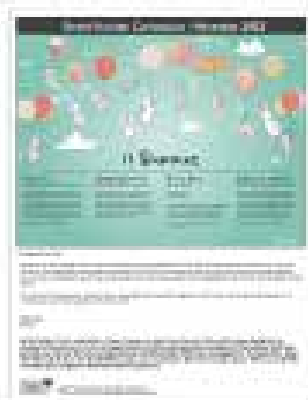
Each month of the **2023 CACFP Training Program & Nutrition Calendar** highlights CACFP meal patterns, best practices and snack suggestions, healthy recipes, nutrition tips and activities. Utilize oversized squares for recording important events, and get the optional record-keeping system for additional business record-keeping pages.



And that's just the calendar! You'll also receive:



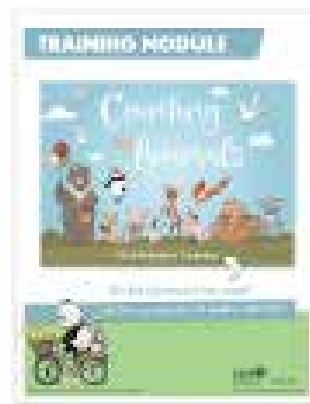
Monthly Activity Pages



Parent Connection Newsletters



Motivation Moments



5-Hour Training Module



Order today at cacfp.org/calendar

Nutrition

All About Beans

S1 Strand 10

Kaci Vohland, MS, RDN, LD, Bean Institute

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.

Nutrition

Double Session

Continuous Quality Improvement

S1 Strand 13

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

Debra Cooper, CCNP, CFPM, Tri-Valley Opportunity Council

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.

At-Risk Afterschool

Supper's Ready: Transitioning from Snacks to Supper

S4 Strand 11

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

Cassandra Mobley, Mississippi Food Network

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.

Commercial

Insight into CACFP Providers' Purchasing Behavior

S4 Strand 12

Lesley Shiery, MS, RD, General Mills Bell Institute of Health & Nutrition

Learn about provider shopping habits from a recent purchasing behavior survey of over 4,000 CACFP providers. Hear how Covid-19 impacted purchasing behavior during the pandemic and gain insight into pain points for providers when shopping and menu planning. Get new menu ideas using General Mills yogurt and cereal to help you meet meal pattern requirements.

Research & Resources

Strategies to Increase CACFP Participation

S4 Empire B

Bethany Jana, Indiana University Bloomington School of Public Health

CACFP confers nutritional benefits to children, but participation varies by child care centers from state-to-state. Hear findings from a study of four states about barriers, facilitators, and recommendations for increasing CACFP participation. Reflect on lessons learned from your own experience.

Research & Resources

Farm to Classroom: Teaching Children About Healthy Foods

S1 Empire C

Robert Ek, MA, USDA Food and Nutrition Service

Farm to early childcare can help foster children's learning and exposure to new foods. Learning opportunities can increase the curiosity of young minds and their familiarity with new foods. Hear how to use available resources to employ simple nutrition education activities and get children excited about new foods.

Program Spotlight

In Their Words: How Meal Providers Survived and Thrived

S4 Empire D

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

Tamara Baker, Carolina Hunger Initiative and No Kid Hungry NC

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.

Program Admin/Operations

Nuts and Bolts of Meal Planning for Child Care Centers

S4 Celestin ABC

Salome Pemberton, CCNP, MPH, RD, RDN, National Enrichment Group

Pam Darby, MS, RD, RDN, MPH, National Enrichment Group

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.

Policy & Advocacy

Food & Health Equity: What Role Can I Play?

S7 Celestin FGH

Elana Natker, MS, RD, Grain Foods Foundation

With complex issues, it can often be hard to figure out how you can make a difference. Learn more about food and health equity, how they interact and influence population health, and how each of us can make small changes that impact our homes, neighborhoods, and workplaces.

Financial Management

CACFP Administrative Budgets

S5 Celestin DE

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

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.

Nutrition

Double Session Continued

The CIGN Presents an Exploration of Flavor

See workshop description on page 31.

Workshops Five | 4:30 pm - 5:30 pm

Program Spotlight

Healthier CACFP Gold Award: Promoting Best Practices

S1 *Strand 10*

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

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.

Head Start

Nutritious Ideas for Head Start

S1 *Celestin ABC*

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

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.

Management

Nonprofit Board Recruitment and Development

S6 *Strand 12*

Alexia Thex, MEd, National CACFP Sponsors Association

What makes an effective board member and how do you find one? Get an overview and learn how to develop strategies to make each board member an effective contributor and supporter. Leave with sample recruitment letter, sample job description and networking strategies.

Policy & Advocacy

Civil Rights 101: Compliance with Civil Rights Requirements

S7 *Empire D*

USDA Food and Nutrition Service

The session will address the Civil Rights training requirements as outlined in FNS Instruction 113-1, Civil Rights Compliance and Enforcement – Nutrition Programs and Activities. State agency staff who interact with program applicants, participants and potentially eligible individuals and those persons who supervise front line staff must receive annual Civil Rights training. This session will fulfill this requirement.

Summer Food

Leveraging Lessons Learned to Improve Your Summer Food

◆ *Strand 11*

Paige Pokorney, MPH, Share Our Strength
Jeremy Hahn, Life360 Community Services
Constance Moore, MBA, MA, YMCA of Memphis and the Mid-South
Melissa Weissler, MPH, Operation Food Search

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.

Nutrition

Managing Food Allergies in Child Care Centers

S1 *Empire B*

Liz Dixon, MS, Institute of Child Nutrition

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.

Every kid Healthy food Every day.

Come see how you can make a difference
with No Kid Hungry today.

Booth 405 or online at NoKidHungry.org



Nutrition

A Rainbow A Week: Embracing Our Meal Patterns

S1 *Empire C*

Malissa Marsden, SNS, Child Nutrition Support Services

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 that feature fruits and vegetables.

Nutrition

The World From Our Front Porch: Connecting Vocabulary with Seed to Table

S1 *Empire A*

Theresa Patterson, MS, AL State Department of Education

Enhance your preschoolers' vocabulary while learning new foods native to the region. Learn how to develop and implement activities through rich literature that will help introduce these new foods. We'll take it a step further and determine how the food presented can be grown in a garden at your child care facility.

Program Admin/Operations

Leveraging Free Technology for CACFP

S3 *Celestin FG H*

Danielle Jones, KidKare by Minute Menu
Naomi Czerwinsky, MS, Link2Feed

Looking for ways to spend more time on your mission and less time worrying about paperwork? Learn how to use free, commonly used technology to store reports and records digitally, the basics of PDFs and spreadsheets, and how to communicate with providers virtually. Gain the knowledge to improve your record-keeping processes and minimize reporting errors so you can focus on recruitment and training!

Financial Management

Developing a CACFP Budget

S5 *Celestin DE*

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

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.

Nutrition

Double Session Continued Continuous Quality Improvement

See workshop description on page 33.

Don't miss an event



Stay up-to-date with CACFP webinars, community celebrations and more with our Event Calendar.

Bookmark this page to keep up with what's coming next.

 info.cacfp.org/calendar

Shop Talk | 5:30 pm - 6:00 pm

Conference Management Tricks of the Trade

S6 *Bolden 5*

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

Food Banks in the CACFP

S2 *Bolden 3*

Are you currently working in CACFP at a Food Bank? Let's share how menu planning can look different.

Isabel Ramos-Lebron, MS, RD, LDN, National CACFP Sponsors Association

Limiting Food Waste in Child Care

S7 *Bolden 2*

Did you know nearly a third of all food produced for human consumption is thrown away? Share best practices for avoiding food waste & loss of money.

Josie Johnson, National CACFP Sponsors Association

Nutrition Calendar Training Program

S3 *Bolden 6*

Swap stories about how to take advantage of all the elements that make up this highly acclaimed program: 5-Hour Training Module, Parent Newsletter Templates, Activity Pages, Motivation Posters, Calendar Nutrition Education.

Jennifer Basey, MEd, National CACFP Sponsors Association

Promoting Yourself

S3 *Bolden 1*

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

USDA Listening Session for Sponsoring Organizations

 *Bolden 4*

Come share your knowledge about what's working in the CACFP, where you need more support, and what type of resources you need.

Thursday, April 21

Shop Talk | 7:15 am - 7:45 am

COVID, Nutrition & Food Safety

S1 **Bolden 1**

Food and immunity. Quackery or science? Talk to an expert about what science is ready to say about food as medicine, especially as we think about keeping our own immune systems – and the immune systems of those we care for – ready to fight.

Julie Miller Jones, PhD, LN, CNS, St. Catherine University,

Financial Backups for Fiscal Audits

S5 **Bolden 2**

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

Alix Pasillas, CMP, CCNP, Food for Kids

Virtual Partnership: How to Foster Partnerships in a Digital World

S3 **Bolden 5**

Share tips on how to foster partnerships and stay connected in the digital world. Discuss digital tools such as video-call, LinkedIn, and email to build relationships and create meaningful connections without face-to-face conversations.

Morgan Cunningham, National CACFP Sponsors Association

Healthy Foods in Head Start

S1 **Bolden 6**

Come chat about the healthy foods you serve in Head Start. We'll swap our favorite recipes and snack ideas.

Antrice Costner-Price, Matrix Head Start

Leading Physical Activities with Adults

S1 **Bolden 4**

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

Social Media Channels: Connecting with Your Audience

S3 **Bolden 3**

Be more social on social media. Learn how interacting with your followers can help you get more organic likes, follows and shares.

Chloe Smith, MS, National CACFP Sponsors Association



Town Hall

7:15 am - 7:45 am

Celestin DE

The USDA Food and Nutrition Service team will be answering your most commonly asked questions during this session, based on those submitted by attendees in advance at cacfp.org.

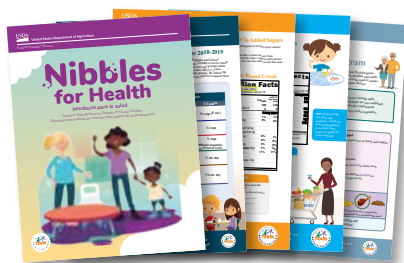


Andrea Davis, MS, RD, USDA Food and Nutrition Service

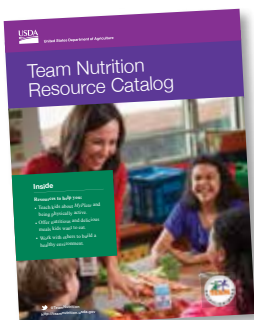
Alice McKenney, MS, USDA Food and Nutrition Service

Kristen Hyatt, MPP, USDA Food and Nutrition Service

Check out these great resources from our friends at **Team Nutrition!**



Training Materials



Resource Catalog

28 pages of where to find even more amazing resources.

Recursos en Español



Webinar Series

Earn CEUs toward your CACFP Professionals Certification.



Visit cacfp.org or fns.usda.gov/tn for more!

Research & Resources

CACFP Participation in Centers by State

S4 *Strand 10*

Tatiana Andreyeva, PhD, University of Connecticut, Rudd Center

Despite CACFP's important benefits to children, families and providers, the program remains largely underutilized. This project collected administrative data on CACFP participation of child care centers across 45 states and Washington, DC and linked it with Census and licensing data at the center level. Learn how the findings highlight opportunities for growth.

Train-the-Trainer

How to Better Interpret Food & Nutrition Headlines to Guide Your Work

S3 *Strand 11*

Elana Natker, MS, RD, Grain Foods Foundation

A lot of the media shouts in soundbites and clickbait and you probably get a lot of questions from your parents and caregivers. It's like you need a PhD to figure out what the latest study really means since they often conflict with one another. Learn how to translate the science into practical messages.

Commercial

Menu Planning Made Easy: Health-e Pro Software Demonstration

Strand 12

Linsey LaPlant, MS, RDN, Health-e Pro

Health-e Pro software offers nutrient analysis, menu planning and online publishing. Color-coding makes meal planning easy while maintaining compliance. Standardized recipe building is simple with 5,000 pre-loaded products and recipes in the software. Easily plan compliant menus for CACFP, SBP, NSLP, SFSP and Smart Snack standards.

Nutrition

Ingredients for Nutrition in Early Childhood

S1 *Empire C*

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

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.

Nutrition

Breastfeeding at CACFP Sites

S1 *Strand 13*

Jessica Bridgman, RDN, LDN, MPH, Carolina Global Breastfeeding Institute

Daina C. Huntley, MPH, CHES, Carolina Global Breastfeeding Institute

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.

Nutrition

Smarten Up Snack Time

S1 *Empire A*

Caitlin Boland, RD, LDN, Novick Childcare Solutions

Tracie Mercado, CCHA, CCHC, Novick Childcare Solutions

Marcia Wileczek, CMP, CCNP, Novick Childcare Solutions

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.

Policy & Advocacy

Civil Rights Compliance and Special Diets in the CACFP

S7 *Empire B*

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

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.

Program Spotlight

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

S3 *Empire D*

Liliana Ruiz Fischer, MPH, National Recreation and Park Association

Martina Leforce, Grow Appalachia

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.

Summer Food

Summer Meals: Outreach and Promotion During the Pandemic

Celestin ABC

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

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

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.

Program Admin/Operations

Steps to Success Sponsoring Centers

S4 *Celestin FGH*

Alix Pasillas, CMP, CCNP, Food for Kids

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

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.

Management

Run Your Race: Becoming the Best Version of Yourself

S6 *Celestin DE*

Daryl Williams, MS, Pursuit of Excellence LLC

Ready to reignite your passion? Become motivated around the fact that you matter and what you do is important. Learn who you are at your best and what helps you to operate at optimal potency. Leave understanding what your best ability is and why it is important to stay encouraged even in the tough times.



Here's to the Heroes

From the bottom of our hearts, we want to thank each and every one of you for adapting and overcoming difficult circumstances during the pandemic.

You continued to provide nutritious, healthy food to the children and adults in your care by whatever means necessary. You are all heroes, and you are tremendously valued.



Workshops Seven | 9:15 am - 10:15 am

Nutrition

Making a Muffin Tin Recipe Box

S1 *Strand 10*

Denise Andrews, CCNP, CMP, For the Children

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.

Nutrition

Ask Us Anything About Food as Medicine

S1 *Empire B*

Dyan Hes, MD, Gramercy Pediatrics

Pam Cureton, RD, LDN, University of Maryland School of Medicine Department of Pediatrics

Angela J. Ginn-Meadow, RD, LDN, RN, CDE, University of Maryland's Center for Diabetes and Endocrinology

Bring your questions – you can ask us anything about pediatric diets and special needs diets such as type 1 diabetes or gluten intolerance. An unscripted, dynamic and real conversation focusing on how the food we serve can help children thrive.

Research & Resources

Sesame Street in Communities' Resources for Health Emergencies

S3 *Strand 12*

Antonio Freitas, MS, Sesame Street Workshop

A health emergency, such as the Covid-19 pandemic, brings many changes and uncertainty for young children and families. But there are things we can do to face this "for now normal" with emotional support, establishing routines, and maintaining a sense of optimism. Join Sesame Street in Communities to keep every child ready for school and the world, no matter where they are learning!

Management

Double Session

Policies and Procedures for CACFP Success

S6 *Empire A*

Tamika Figgs, MS, ESC 11

Amanda Tucker, CMP, CCNP, LSS, TITAN - LINQ

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.

Policy & Advocacy

Double Session

Awareness, Connectedness, and Action: Equity and Anti-Racism

S7 *Strand 11*

Julia Gest, MEd, Penn State Better Kid Care

Laurie Strouse, Penn State Better Kid Care

Anti-racism is a lens to root out, name, and address racial biases through the process of understanding bias, building cultural competence, and nurturing family partnerships. Receive resources and tools on how to commit to a process of meaningful self-reflection and engagement, support a foundation for anti-racism and equitable practice that positively impacts children and families.

Program Spotlight

Lessons Learned: Partnerships to Address Food Insecurity

S7 *Celestin ABC*

Laura Conklin MPH, American Academy of Pediatrics

Florence Rivera, MPH, CAE, American Academy of Pediatrics

Haily Rauzi, MPH, American Academy of Pediatrics

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.

Financial Management

Investigating Fraud, Waste & Abuse in Federally Funded Programs

S5 *Celestin FGH*

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

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

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 that have been instrumental in identifying fraud, waste and abuse in federally funded programs.

At-Risk Afterschool

Navigating At-Risk Afterschool Programs

S4 *Empire C*

Marleah Walker, Feeding Louisiana

Korey Patty, MBA, Feeding Louisiana

Tanya O'Reilly, Feeding Louisiana

Interested in starting an At-Risk Afterschool program? Join our network of Louisiana Food Banks as we share best practices on how to implement and operate an Afterschool program. Discuss innovative approaches to your program during the pandemic with the use of waivers.

Research & Resources

Sowing a Brighter Future for Louisiana

S1 *Strand 13*

Crystal Besse, MPH, LSU AgCenter

Judith Myhand, MS, School of Nutrition and Food Sciences

Mersaydes Davis, Louisiana Farm to School Program

Dig in and discover how the Seeds to Success Program in Louisiana promotes and supports organizations across the state serving local foods, gardening and educating young minds through nutrition and agriculture. Leave with best practices and benefits of encouraging healthy choices and promoting physical activity.

Summer Food

Creating a Mobile Summer Meals & Community Food Access Operation

Empire D

Beth Brewster, Caroline County Public Schools

Kara Panowitz, MSW, No Kid Hungry MD

Mobile summer meals are a great way to increase food access, especially in rural areas. Caroline County Public Schools has taken it a step further and added a "farmers' market" and other food access initiatives on their mobile van, "Sho Go." Participants will learn how they set up a mobile operation, including vehicle procurement, retrofitting, site mapping and menus.

Nutrition

Smart & Creditable Snacks

S1 *Celestin DE*

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

Snacks are an essential part of daily meal plans and fill a gap for energy and nutrients needed for play, learning, and growth. Receive ready-to-go snack recipes, tips for encouraging kids to try new foods and kitchen hacks for easy snack preparation.

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

Workshops Eight | 10:30 am - 11:30 am

Thursday

Program Admin/Operations

CACFP in Emergency Housing Shelters

S2 Strand 10

Pam Parseghian, Health Promotion Council
Patricia Smith, OHS Philadelphia
Eric Williams, OHS Philadelphia

Join us for a bird's-eye view of implementing and running CACFP in emergency housing sites. Discuss the monitoring guidelines practiced by Philadelphia Office of Homeless Services while working with outside consultants, such as Health Promotion Council and foodservice management companies.

Program Spotlight

Lessons Learned: Serving 5.5 Million Meals in a Pandemic

Strand 12

Caitlyn Scales, PhD, MS, Three O'Clock Project

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.

Research & Resources

Straw Bales: A New Way to Garden

S1 Strand 13

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

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!

Summer Food

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

Empire B

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

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.

Research & Resources

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

S1 Empire D

Diane H. Craft, PhD, Active Play Books

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.

Train-the-Trainer

ABCs of a Healthy Me

S1 Celestin FGH

Caliste Chong, MS, Nemours Children's Health

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.

Nutrition

Cutting Through Carbohydrate Confusion

S1 Celestin ABC

Kelly LeBlanc, LDN, RD, Oldways

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.

Nutrition

Passport to Latino Traditions and Culture Impacting Food Choices in America

S1 Empire C

Sylvia E. Klinger, RDN, CBA, MS, RD, Hispanic Food Communications

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.

Nutrition

Digestible Bites: Modifying Foods for Special Diets

S1 Celestin DE

Isabel Ramos-Lebron, MS, LD, RDN, National CACFP Sponsors Association

Learn the differences between various types of mechanical diets and how to prepare these foods to meet CACFP guidelines

Policy & Advocacy

Double Session Continued Awareness, Connectedness, and Action: Equity and Anti-Racism

See page 39 for workshop description.

Management

Double Session Continued Policies and Procedures for CACFP Success

See page 39 for workshop description.

CACFP Professionals' Celebration

Thursday, 12:30 pm - 1:00 pm

By invitation. See invitation for room location.



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.

Congratulations to these attendees for receiving their certification!

- ★ Adraine Garner, CCNP
- ★ Alan Mills, CCNP, CMP
- ★ Alethea Etinoff, CCNP
- ★ Alex Marshall, CCNP
- ★ Alix Pasillas, CCNP, CMP
- ★ Alva Johnston, CCNP, CMP
- ★ Amanda Dyes, CCNP
- ★ Amy Allen, CCNP, CMP
- ★ Ana Barranco, CMP
- ★ Ana Laura Cortazar, CCNP, CMP
- ★ Angie Hughes, CCNP, CMP
- ★ Anji Amagost, CCNP, CMP
- ★ Ann Cunningham, CCNP
- ★ Annetta Rutland, CCNP, CMP
- ★ Anthony Mosley, CCNP
- ★ Arlene James, CCNP
- ★ Ashley Strunk, CCNP, CMP
- ★ Barbara Brown, CCNP
- ★ Beth Carlton, CCNP, CMP
- ★ Beth Hannon Seifert, CCNP, CMP
- ★ Billie Jo Meehan, CCNP, CMP
- ★ Blake Stanford, CMP
- ★ Blanca Arteaga, CMP
- ★ Brad Currie, CCNP, CMP
- ★ Brenda Baldwin, CMP
- ★ Brendia Moses, CCNP, CMP
- ★ Carmel Davenport, CCNP, CMP
- ★ Carolyn Miller, CCNP, CMP
- ★ Carolyn Roberson, CCNP
- ★ Cathy Harper, CCNP, CMP
- ★ Champaigne Spivey, CCNP
- ★ Chelsea Dow, CCNP
- ★ Christina Flythe, CCNP
- ★ Christy Frazier, CCNP, CMP
- ★ Corina Cortez, CCNP
- ★ Crissie Hall, CCNP
- ★ Cynthia Ehrhart, CCNP, CMP
- ★ Dana Williams, CCNP, CMP
- ★ Deborah Gillison-Wilson, CCNP, CMP
- ★ Debra Cooper, CCNP
- ★ Demond Woods, CCNP, CMP
- ★ Denise Andrews, CCNP, CMP
- ★ Diana Taormino, CCNP
- ★ Dorleen Wolbaum, CCNP, CMP
- ★ Elizabeth Curtis, CMP
- ★ Emily Tardiff, CCNP
- ★ Erika Peña, CCNP
- ★ Eunice Acosta, CCNP
- ★ Evelyn Lopez, CCNP
- ★ Gabriela Rangel, CCNP, CMP
- ★ Gladys Seals, CCNP
- ★ Hali Riley, CCNP
- ★ Heather Coverdale, CCNP, CMP
- ★ Heidi Buck, CCNP
- ★ Jami Lee-Rokala, CCNP
- ★ Jane Rose, CCNP, CMP
- ★ Jazmin Cuevas, CCNP
- ★ Jenny Wallinger, CCNP, CMP
- ★ Joanne Norman, CCNP, CMP
- ★ Jocelyn Moss, CCNP, CMP
- ★ John Caldwell, CCNP
- ★ Joseph Golden, CCNP
- ★ Juan Flores, CMP
- ★ K. Denise Teno, CCNP, CMP
- ★ Kara Flaming, CCNP, CMP
- ★ Karen Malone, CCNP
- ★ Karen Velasco, CMP
- ★ Karina Nunez, CCNP, CMP
- ★ Kate Abernathy, CCNP, CMP
- ★ Kati Wagner, CCNP, CMP
- ★ Katy Reasoner, CCNP
- ★ Kelly Cahill, CCNP
- ★ Kerry Tooker, CCNP, CMP
- ★ Kerry-Ann Smith, CMP
- ★ Kimberly Castelluzzo, CCNP
- ★ Kristie Patrick, CCNP
- ★ Kristina Bedikian, CCNP
- ★ Lacey Drews, CCNP
- ★ Lana Taylor, CCNP, CMP
- ★ LaRae Steffan, CCNP, CMP
- ★ Lauren Jeges-Seitz, CCNP
- ★ Leah Penna, CCNP, CMP
- ★ Lillian Waddle-Ashton, CMP
- ★ Lindsay Talbot, CMP
- ★ Lisa Garrett, CCNP
- ★ Lisa Pendleton, CCNP, CMP
- ★ Lori Mahony, CCNP
- ★ Lorraine Scuccimarra, CCNP, CMP
- ★ Ma. Angeles Umana, CCNP
- ★ Marcia Wileczek, CCNP, CMP
- ★ Marguerite C. Kaiser, CCNP
- ★ Maria Elena Florez, CCNP, CMP
- ★ Maria Gonzalez Morales, CCNP
- ★ Marie Archer, CMP
- ★ Mark Atkins, CCNP, CMP
- ★ Megan Evenson, CCNP, CMP
- ★ Megan Runk, CCNP
- ★ Melissa Moore, CCNP
- ★ Mercedes Gutierrez, CCNP, CMP
- ★ Michele Parker, CCNP, CMP
- ★ Michelle Buchanan, CCNP, CMP
- ★ Michelle Freitas, CCNP
- ★ Michelle Rosegreen, CMP
- ★ Michelle Stickley, CCNP
- ★ Milele Kennedy, CMP
- ★ Monica Hope, CMP
- ★ Neeraj Ghule, CCNP
- ★ Nermina Husic, CCNP
- ★ Nicole Bamba, CMP
- ★ Nicole Harris, CMP
- ★ Nicole Rasmussen, CCNP, CMP
- ★ Pamela Heisler, CCNP
- ★ Patricia Menard, CCNP, CMP
- ★ Phillip (Dean) Hester II, CCNP
- ★ Phillip Hester, CCNP, CMP
- ★ Rev. Dr. Lawrence Karow, CCNP, CMP
- ★ Rhonda Garvin, CCNP, CMP
- ★ Rhonda Kobylecky, CCNP, CMP
- ★ Rianda Levin, CCNP
- ★ Robert Fillmore, CCNP, CMP
- ★ Robin Paul, CCNP, CMP
- ★ Rose Sutherland, CMP
- ★ Ruth Uhey, CCNP, CMP
- ★ Salome Pemberton, CCNP
- ★ Samantha Hodgman, CCNP
- ★ Sandra Doran, CCNP
- ★ Sandy Gregory, CCNP, CMP
- ★ Sarah Cascaes, CCNP
- ★ Sarah McAleavy, CCNP, CMP
- ★ Savannah Thornburgh, CCNP
- ★ Senta Hester, CMP
- ★ Serena Buck, CCNP
- ★ Sharon Petroski, CCNP
- ★ Shauna Kendell, CCNP, CMP
- ★ Shawn Shaw, CCNP
- ★ Shelby Beverly, CCNP
- ★ Sheron Givings, CCNP
- ★ Sherri Looft, CCNP, CMP
- ★ Spencer Tengan, CCNP, CMP
- ★ Stacie Shurock, CCNP, CMP
- ★ Stacy Olszewski, CCNP
- ★ Stephanie Manchester, CCNP, CMP
- ★ Susan Abed, CCNP, CMP
- ★ Susan Doyle, CCNP
- ★ Susan Horner, CCNP, CMP
- ★ Susan Ison, CMP
- ★ Takesha Middleton, CCNP
- ★ Tamee DeCoursey, CCNP, CMP
- ★ Tara Arnold, CCNP, CMP
- ★ Tarik Kanaana, CCNP
- ★ Temarah Harrison, CCNP
- ★ Temisha West, CCNP, CMP
- ★ Teresa Turnbull, CCNP, CMP
- ★ Tikilia Tinker-Martin, CMP
- ★ Tina Bischoff, CCNP, CMP
- ★ Tina Jordan, CCNP
- ★ Tina Sisco, CCNP
- ★ Tonya Hytrek, CCNP
- ★ Tracie Lane, CCNP
- ★ Valerie J. Cable, CMP
- ★ Vicki Lipscomb, CMP
- ★ Wend'e Pittmon, CCNP
- ★ Wenona Watson, CCNP

Nutrition

Awareness, Accommodations, Management: Diabetes in the CACFP

S1 *Strand 10*

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

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.

Nutrition

On-Trend CACFP Recipes

S2 *Celestin FGH*

Malissa Marsden, SNS, Child Nutrition Support Services

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 other programs are doing and take home their recipes and ideas.

At-Risk Afterschool

Partnering with Community Nonprofits to Expand ARAS and SFSP

S4 *Empire C*

Helen Woo, MS, RDN, LDN, Sanfoka Community Development Corporation

A neighborhood food pantry is not your typical site for serving kids meals. However, it is a community, place-based way of reaching the most vulnerable populations. Learn how a small nonprofit expanded its pantry services to include kids meals and snacks, why, lessons learned, and recommendations for nonprofits and sponsors.

Policy & Advocacy

Advancing Health Equity in Child Nutrition

S7 *Empire D*

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

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 advance health equity through a policy, systems, and environmental approach.

Train-the-Trainer

Double Session

Start Strong: A Cooking Curriculum for Family Child Care Providers

S3 *Empire A*

Mary Schroeder, RD, LD, MPH, University of Minnesota Extension

Kelly Kunkel, MS, University of Minnesota Extension

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.

Research & Resources

Perspectives on Promoting Access to the CACFP

S7 *Strand 11*

Brenda Davis Koester, MS, Family Resiliency Center

Hailey Heinz, MA, University of New Mexico

Rebecca M. Schermbeck, MPH, MS, RD, School of Public Health at the University of Illinois-Chicago

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.

Head Start

Why Nutrition Matters in Head Start

S1 *Celestin ABC*

Shauna Payne, AAP, Tallatoona CAP 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 and how you can meet the nutritional needs of our country's most vulnerable children.

Train-the-Trainer

Creative Solutions to Provide Nutrition Education During a Pandemic

S3 *Strand 12*

Milicent Crosby, RD, LD, Mississippi Food Network

Kamryn Gooden, Mississippi Food Network

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

Commercial

Taking the Paper Out of CACFP Paperwork

Empire B

Danielle Jones, KidKare by Minute Menu

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!

Program Spotlight

Share Successes: Happily Healthy Meal Kits

S1 *Strand 13*

Laura Duckworth, SIUC Head Start

Dawn Null, LDN, PhD, RD, Southern Illinois University

Toni Kay Wright, MS, University of Illinois Extension

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.

Program Admin/Operations

Double Session

CACFP Menu Planning 101

S2 *Celestin DE*

Mimi Wu, MS, RD, USDA Food and Nutrition Service

Xaviera Davis, USDA Food and Nutrition Service

Heather Burkhead, MS, Institute of Child Nutrition

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.

CACFP | SFSP | NSLP

COMPLIANCE PROFESSIONALS

Serving USDA, State agencies, and Child
Nutrition Program Sponsors throughout the
United States

Our Services

- **COMPLIANCE MONITORING**
- **TRAINING**
- **AUDITS & AGREED-UPON PROCEDURES
REVIEWS**
- **SPECIAL INVESTIGATIONS & COMPLAINT
REVIEWS**
- **MANAGEMENT STUDIES**
- **OUTREACH SERVICES**
- **CONSULTING SERVICES**
- **CORONAVIRUS RELIEF FUNDING (PPP) -
MONITORING, TRAINING, & CONSULTING**



Small Enough to Care, Large Enough to Deliver

404-633-4555 | INFO@MHM-CPA.COM | WWW.MHMILES.COM

Workshops Ten | 2:30 pm - 3:30 pm

Thursday

Policy & Advocacy

Accommodating Participants with Disabilities in Community Meals

S7 *Strand 10*

USDA Food and Nutrition Service Staff

Get requirement updates related to accommodating participants with disabilities participating in CACFP, 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.

Head Start

CACFP and Head Start Food Service Regulations

S4 *Empire B*

Rhonda Kobylecky, CCNP, CMP, Acelero Learning

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.

Train-the-Trainer

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

S3 *Celestin ABC*

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

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.

national and community allies

NCA 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 when you get home to learn more about them.

Research & Resources

Nutrition Education with the Greater Baton Rouge Food Bank

S3 *Strand 13*

Jordyn Barlow, Greater Baton Rouge Food Bank

Let's talk about nutrition education! Here at the Greater Baton Rouge Food Bank, our nutrition education is comprised of two programs: Pick a Better Snack and Pick it, Try it, Like it. Learn more about the programs and how to implement, plan, prepare and teach them. Discover how we overcame obstacles with each program and how they helped grow our nutrition education initiatives.

At-Risk Afterschool

Leveraging Lessons Learned to Improve Your Afterschool Meals

S2 *Empire C*

Paige Pokorney, MPH, Share Our Strength
Walter Campbell, MBA, Charleston County School District
Eugenie Sellier, MPA, Alabama Food Bank Association
Jennifer Brown, MHS, RDN, LDN, State of North Carolina Department of Public Instruction

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.

Program Spotlight

Multi-Sector Collaboration to Achieve Nutrition Equity

S3 *Strand 12*

Renée Farias, Let's Eat Healthy
Kristal Sheldon, RDN, MPH, Let's Eat Healthy

Well-Nourished, Brighter Futures, an initiative of the Let's Eat Healthy® movement, aims to achieve nutrition equity through multi-sector collaboration. Hear about their collaboration and resources to help children in your program achieve optimal health and development.

Nutrition

CACFP Meal Component Jeopardy

S2 *Empire D*

Linsey LaPlant, MS, RDN, Health-e Pro

Test your meal pattern knowledge by playing meal component Jeopardy! Categories will include meal patterns, calculating contributions, standardizing recipes, weight vs. measure and everyone's favorite: grain/grain equivalents.

Nutrition

Gardens in Childcare

S1 *Strand 11*

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

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.

Financial Management

Grant Writing 101

S5 *Celestin FG H*

Alexia Thex, MEd, National CACFP Sponsors Association

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.

Program Admin/Operations

Double Session Continued

CACFP Menu Planning 101

See page 43 for workshop description.

Train-the-Trainer

Double Session Continued

Start Strong: A Cooking Curriculum for Family Child Care Providers

See page 43 for workshop description.



Featured Speakers | 3:45 pm - 4:45 pm



First Lady Mrs. Donna Edwards
First Lady of Louisiana



Carolyn Scalfano
*Art Ambassador
Louisiana First Foundation Teach MAM*



Annelise Cassar Tedesco
*Music Ambassador
Louisiana First Foundation Teach MAM*

Arts Integration and the Health of the Whole Child

S1 *Celestin ABC*

First Lady Mrs. Donna Edwards and Louisiana First Foundation Teach MAM (Music, Arts, and Movement) Ambassador Teachers share the vital role and importance the Arts play in education. Explore how arts education can provide enrichment and positive impacts on the health and wellness of the whole child. Learn how to implement fun activities related to music, art and movement.



Get Off the Rollercoaster and Take a Journey to Wellness

S1 *Empire B*

Caregivers and community health professionals are often the last to take their own advice which they share with parents and staff — to take care of themselves physically and emotionally so they are better able to help the children in their care. Hear Julie's personal story of a wellness journey that included making peace with food and her body to better care for herself and how she has maintained that peace for decades. She'll inspire you and share practical dietary and exercise habits that turn a blind eye to fad diets and extreme eating patterns.

Julie Miller Jones, PhD, LN, CNS
*Distinguished Scholar & Professor Emerita, St. Catherine University
Board Member, Grain Foods Foundation*



Alice McKenney, MS
*Branch Chief, Community Meals Policy
USDA Food and Nutrition Service*



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



Alicia White, MS, RD
*Branch Chief, Nutrition Education and Promotion
USDA Food and Nutrition Service*

USDA SFSP Policy Update

❖ *Celestin DE*

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-program 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.



"Love is the most important part of caring for children. I hope that they will take what I teach them and the experiences that they have with me throughout their lives."

Maria Claudia Ortega, My Little Geniuses

37th NCNC: San Diego Suggestions



Bolden 1

Have ideas for the conference next year? Come share what you loved about this year and what you want to see next year in San Diego. We want to hear from you!

Hannah Morris, National CACFP Sponsors Association

Engaging in Local Advocacy



Bolden 3

Big changes start at the local level. Let your local government know about the amazing work you do every day and how important the CACFP community is. You'll learn how to engage with local stakeholders to spread awareness about the importance of CACFP.

Josie Johnson, National CACFP Sponsors Association

Fundraising Brainstorm



Bolden 2

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

Managing Remote Teams



Bolden 6

Working from home is now a thing. Let's share ideas on how to manage teams that work remotely to ensure collaboration and community also continue.

Lisa Mack, National CACFP Sponsors Association

Nutrition Needs in Tribal Nations



Bolden 5

Are you currently working in CACFP in a Tribal Nation? Let's share cultural food preferences work when menu planning.

Isabel Ramos-Lebron, MS, RD, LDN, National CACFP Sponsors Association

USDA Listening Session for State Agencies



Bolden 4

Come share your knowledge about what's working in the CACFP, where you need more support, and what type of resources you need.

Food Buying Guide for Child Nutrition Programs



The Food Buying Guide for Child Nutrition Programs is available to download and/or print as a PDF.



The Food Buying Guide Mobile App provides quick access to food yield information to help you make purchasing decisions from your mobile device. Download it today.



foodbuyingguide.fns.usda.gov



Get all of the current information in one manual to help you and your purchasing agent:

- Buy the right amount of food and the appropriate type of food for your program(s).
- Determine the specific contribution each food makes toward the meal pattern requirements.



The Food Buying Guide Goes Digital!

The web-based Interactive Food Buying Guide allows you to: easily search and navigate food yields, compare food yields, and create and save favorite foods lists.

It also includes:



The Interactive Product Formulation Statement Workbook allows manufacturers to easily calculate their product's contribution statement and generate crediting documentation.



The Recipe Analysis Workbook which helps program operators determine the meal pattern contribution for recipes! Easily search for creditable ingredients, calculate the meal pattern contribution, and print a contribution statement.



The FBG Calculator assists Child Nutrition Program operators in creating a shopping list to streamline food ordering needs for their programs.

State Agency Collaboration | 9:30 am - 11:00 am

Take the opportunity to connect with other State Agency staff and participate in an open discussion to exchange ideas with one another.

This session is for State Agency staff only.

Alexia Thex, MEd, National CACFP Sponsors Association

Ask Us Anything Open House

Start your day with the National CACFP Sponsors Association Board of Directors. Our board will be available for open conversation and to answer questions about the topics below.

Session #1 | 8:00 am - 9:00 am

At-Risk Afterschool Opportunities **Bolden 1**

Vicki Lipscomb, CMP

Sponsoring Family Homes **Bolden 2**

Denise Andrews, CMP, CCNP; Gabriela Rangel, CMP, CCNP

Head Start Guidance **Bolden 3**

Rhonda Kobylecky, CMP, CCNP; Isabel Ramos-Lebron, MS, RD, LDN

Meal Patterns **Bolden 4**

Deborah Gillison-Wilson, CMP, CCNP; Alix Pasillas, CMP, CCNP

Policy & Advocacy **Bolden 5**

Alexia Thex, MEd; Kati Wagner, CMP, CCNP

Sponsoring Child Care Centers **Bolden 6**

Annetta Rutland, CMP, CCNP; Robin Paul, CMP, CCNP

Session #2 | 9:15 am - 10:15 am

Being on the NCA Board **Bolden 1**

Denise Andrews, CMP, CCNP; Rhonda Kobylecky, CMP, CCNP

Succession Planning **Bolden 2**

Vicki Lipscomb, CMP; Robin Paul, CMP, CCNP

Sponsoring Adult Day Cares **Bolden 3**

Alix Pasillas, CMP, CCNP; Deborah Gillison-Wilson, CMP, CCNP

Summer Food Service **Bolden 4**

Kati Wagner, CMP, CCNP

Monitoring **Bolden 5**

Annetta Rutland, CMP, CCNP; Gabriela Rangel, CMP, CCNP

Featured Sessions

CACFP Creditable Resources for Professionals

S1

Imperial 10 | 9:00 am - 10:00 am

Learn about the nutrition education resources which are available from us 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.

Lisa Mack, National CACFP Sponsors Association

CACFP Professionals Certification Overview

Imperial 10 | 10:30 am - 11:00 am

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

Lisa Mack, National CACFP Sponsors Association

Bonus Sessions

Pre-registration required. See your ticket for room location.

8:00 am - 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.

Arnette Cowan, MS, RD, MH Miles Company, 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.

Lenora Phillips, MS, RD, Institute of Child Nutrition

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.

Danni Pruitt, MH Miles Company, CPA, PC



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- Red Flags - Claims

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Exhibitor Directory



amazingfruitproducts.com

Amazin' Raisin has 8 Products-1 fruit serving; 3 Products-1 fruit + 1 MA serving. Raisins, sunflower seeds & dried apples.

Booth #201

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Virtual Exhibitor

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diversifiedfoods.com

Proud provider of Shelf Stable Milk. Stock up on Shelf Stable Milk. 1 year shelf life.

Booth #410

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beaninstitute.com

Bean Institute provides recipes and health information on beans, which can count either as a vegetable or meat alternate!

Booth #308

Opt in for a chance to win a \$50 Visa gift card



championfoodservice.com

Provides a nutritional line of shelf-stable breakfast, lunch, snack, and supper packs for schools, food banks, and faith-based community organizations.

Booth #202

Opt in for a chance to win 1 of 2 \$50 Amazon gift cards



dolefoodservice.com

From time-saving products to menu trends and recipe inspiration, Dole brings Brilliant Fruit Solutions™ to K-12 operators.

Booth #401

Opt in for a chance to win a \$50 Visa gift card



brightontraininggroup.com

Licensed by 18 state agencies, Bright Track includes up to 80 online courses in CACFP, SFSP and NSLP for state agencies and sponsors.

Booth #411

Opt in for a chance to win a \$100 Starbucks gift card



childwatch.com

Mobile meals capture, menu planning, milk reconciliation, site monitoring and claims processing for sponsors, homes & centers.

Booth #504

Opt in for a chance to win a \$50 Amazon gift card



ekonopac.com

A company with a long history of making food packaging easier and eye-catching for institutional food services.

Booth #409



butterbuds.com

Making Healthy Happen by Butter Buds! No-cook butter, Alfredo & Cheddar sauces plus hi-temp pan sprays available.

Booth #209

Opt in for a chance to win 1 of 2 \$50 Amazon gift cards



choicepartners.org

Choice Partners national co-op: competitively bid food, equipment and service contracts; EDGAR and USDA compliant; and may be used with federal funds.

Booth #301



esfoods.com

Our Meal Breaks meal kits are available three ways: shelf stable, thaw & serve and heat & serve - perfect for afterschool programs!

Booth #400

Opt in for a chance to win 1 of 4 \$50 Amazon gift cards



sph.unc.edu/cgbi

Free resources to reinforce lactation support for families & staff. Simple job aides created with & for ECE professionals.

Booth #208



darlingtonsnacks.com

Darlington offers a unique snacking experience. Products are I/W, shelf stable and pre-baked in a nut-free facility.

Booth #302

Opt in for a chance to win a \$50 Walmart gift card



focusfoods.us

Focus Foods is the leading provider of USDA meal solutions & emergency meal solutions in the Gulf South Region.

Booth #112

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Door Prize



Food Sample



Giveaway



Special Guest



Industry Partner



National Ally



In the US, Food for Good tackles child hunger by making healthy food more physically and financially accessible for low-income families.

Booth #113

Opt in for a chance to win 1 of 2 \$50 Amazon gift card



Since 1999, Food & Supply Source has been assisting child care centers in saving money on food and supplies.

Booth #505

Opt in for a chance to win a \$50 Visa gift card



DNO believes that education and healthy lifestyles go hand in hand. DNO offers a wide array of individually portioned items.

Booth #305

Opt in for a chance to win a \$50 Starbucks gift card



Fresh Start Healthy Meals is a minority veteran-led woman-owned business dedicated to serving quality and nutritious meals to schools across California.

Booth #114



General Mills believes food should make us better, so they work hard to make food the world loves, while improving the nutrition of our products.

Booth #300

Opt in for a chance to win a \$50 Amazon gift card



Gerber is a leader in childhood nutrition committed to being your partner in childcare. #AnythingForBaby

Booth #304

Opt in for a chance to win a \$100 Amazon gift card



Health-e Pro offers menu planning and nutrient analysis software with CACFP meal standards built in. Save time, save money.

Booth #503

Opt in for a chance to win a \$100 Amazon gift card



The HSFC Inc partners with community organizations and schools to ensure free, accessible, reimbursable meals throughout the year.

Booth #205



Education and training resources for CACFP Professionals. All resources are free of charge and available for download on their website.

Booth #309



Grab & Go meals for afterschool & summer feeding programs.

Booth #311

Opt in for a chance to win a \$50 Amazon gift card



J&J Snack Foods offers healthy, nutritious, student-approved products with offerings for every time of day!

Booth #203



Providing software solutions to meet the business management and food program needs of ALL aspects of the child care community.

Booth #404

Opt in for a chance to win a \$50 Amazon gift card



M.C.I. Foods, Inc (Los Cabos Mexican Foods) is a manufacturer of quality Mexican food entrees for K-12 breakfast and afterschool snacks; CN labeled.

Booth #501

Opt in for a chance to win a \$50 Visa gift card



MH Miles Company, CPA, PC are CNP compliance professionals serving Organizations and CNP sponsors throughout the United States.

Booth #500

Opt in for a chance to win 1 of 2 \$50 Amazon gift cards



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

Booth #303

Opt in for a chance to win a \$50 Walmart gift card



Myers and Stauffer offers comprehensive Child Nutrition Program (CNP) compliance review services of participating organizations performed on behalf of state and federal administrative agencies.

Booth #408



NCA has been the leading national organization for sponsors who administer the CACFP since 1986.

Booth #100

Opt in for a chance to win a \$50 Amazon gift card

Scan the QR code to opt into our Door Prize program & enter for a chance to win fabulous prizes!





nationalenrichmentgroup.com



The leading nutrition, health, wellness and educational management group for all nonprofit social service agencies across the nation.

Booth #403

Opt in for a chance to win a \$50 Amazon gift card



bestpractices.nokidhungry.org



No child should go hungry in America. No Kid Hungry is working to end childhood hunger by helping launch and improve programs that give all kids healthy food.

Booth #405



Novick Childcare Solutions provides the services, food, and essentials you need to succeed with your CACFP nutrition program.

Booth #310

Opt in for a chance to win a \$100 Amazon gift card



Optimum Foods is a shelf stable meal company dedicated to solving America's child hunger crisis.

Booth #200

Opt in for a chance to win a \$100 Visa gift card



extension.psu.edu/programs/betterkidcare



Better Kid Care provides evidence-informed professional development opportunities for those who care for children and youth.

Booth #210

Scan the QR code to opt into our Door Prize program & enter for a chance to win fabulous prizes!



Primero *edg*



PrimeroEdge is a leading provider of school nutrition software, with a mission to help child nutrition programs achieve excellence.

Booth #502

Opt in for a chance to win a \$100 Amazon gift card



Ripple Foods uses pea protein to create creamy and protein filled Shelf Stable Plant Based Milk that is K-12 Fluid Milk approved.

Booth #212

Opt in for a chance to win a \$50 Visa gift card



We Inspire Smart Eating is a nutrition education program designed to increase fruit & veggie consumption. Written for ages 3-7 years.

Booth #211

Opt in for a chance to win a \$100 Visa gift card



Wonderschool is the first CCMS to connect your website, billing, new enrollments, and food program management in one product.

Booth #204

Opt in for a chance to win a \$100 Amazon gift card



Find it in the Buyer's Guide

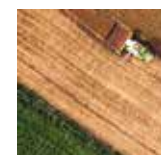
The Buyer's Guide is an online resource for the stakeholders in the child nutrition community who are looking for products, resources and services.



Business Products & Services



CACFP/SFSP/Child Care Management Software



Commodity Boards



Consulting Services



Continuing Education & Training



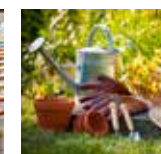
Educational Resources



Food Products



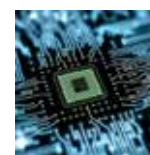
Food Service: Meals & Management



Gardening Products



Health and Wellness Products



Technology Products



info.cacfp.org/buyersguide



Door Prize



Food Sample



Giveaway



Special Guest



Industry Partner



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Meet all our Speakers & Presenters



Kate Abernathy, CCNP, CMP, LDN, MS, RDN
*Chief Executive Officer
Providers Choice*

Kate's work focuses on expanding participation of CACFP-healthy meals and snacks to children across Minnesota. Providers Choice sponsors over 3,000 homes and 50 centers. Kate's passion for child nutrition stems from a strong desire to promote health and wellness. Kate's in-depth nutrition expertise and leadership supports providers with managing special diets, creating resources to simplify menu planning and giving overall support to child care providers. Kate received her MS in Human Nutrition from Eastern Michigan University.



Tatiana Andreyeva, PhD
*Associate Professor
University of Connecticut, Rudd Center*

Tatiana's research on obesity and food policy focuses on the role of economic incentives in food choices and diet, with a particular focus on fiscal policy and federal food assistance programs. Her main areas of expertise are in economic evaluation of food policy changes, assessment of the food environment in food stores, communities and child care settings, obesity cost analysis, and food assistance policy. Tatiana holds a PhD in Policy Analysis from Pardee RAND Graduate School.



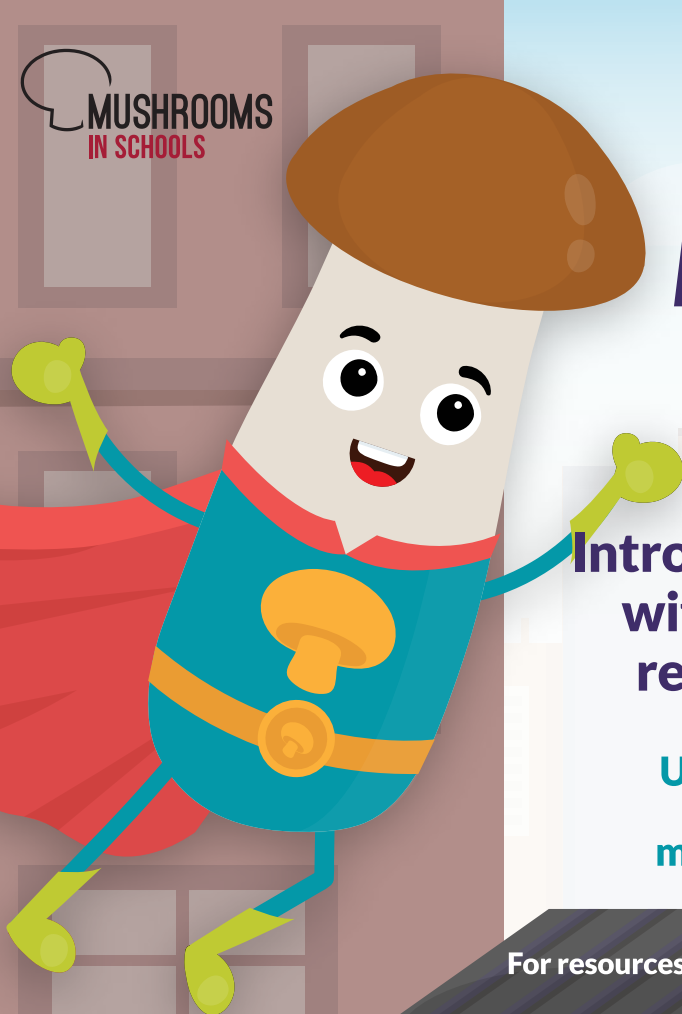
NCA Board of Directors
Denise Andrews, CCNP, CMP
*Chief Executive Officer
For the Children, Inc.*

Denise helped establish For the Children in Oklahoma in 2000, a nonprofit CACFP Sponsor for licensed child care homes in Oklahoma. 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.



Tamara Baker
*Communications and Project Director
Carolina Hunger Initiative and No Kid Hungry, NC
at UNC*

Tamara leads communications and the summer and afterschool nutrition programs for children. She also directs the team's federal SNAP-Education grant for improving nutrition, policy, systems and related environment for children in low-income areas. She has worked on food issues within USDA, Congress, the private sector and nonprofits. Tamara received her BA in English from Columbia College.



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**Jordyn Barlow***Senior Manager of Nutrition Services
Greater Baton Rouge Food Bank*

Jordyn oversees and implements the organization's nutrition education programs and new nutrition endeavors. She holds a BS from Southeastern Louisiana

University in health education and promotion, and she is currently pursuing her nutrition coach certification.

**Danielle Barrett, EdD, RDN***Education and Training Specialist II
Institute of Child Nutrition*

Danielle has a doctorate in Educational Technology Leadership from Morehead State University, a master's degree in dietetics administration from Utah State

University, and a bachelor's degree in dietetics from the University of Kentucky. She is passionate about helping others live healthier lives through good nutrition. She enjoys supporting local agriculture, cooking, and hiking.

**Jennifer Basey, MEd***Certification Program Administrator
National CACFP Sponsors Association*

Jennifer has served in many roles for the association including membership, website, conference, sales, and education. She's currently responsible for the

development of education materials and oversees the NCA's certification program. Jennifer spent ten years in education as an elementary teacher and as an instructional coach working directly with teachers. Jennifer holds a Master of Education from Texas State University.

**Shiloh Beckerley, PhD***Senior Research Scientist
Rescue | The Behavior Change Agency*

For the past 15 years, Shiloh's research has focused on health promotion, including nutrition promotion.

She has served as the Principal Investigator for multi-phase SNAP and SNAP-Ed research efforts with the California Department of Social Services, California Department of Health and the Colorado Department of Human Services, and the current study. Shiloh's health promotion research has directly influenced policy changes and has been included in Surgeon General Reports. Shiloh received her PhD from the University of California San Diego.

**Jolene Benedict***Chief Administrative Officer
UMCFood*

Jolene is responsible for accurately submitting claims to the state agency, and as such, leads a team of specialists that receive and compile the data needed to support the

claims. After working for many years in the nutrition department of a local school system, Jolene has brought her expertise to UMCFood. Jolene is a graduate of Kent State University.

**Chef Garrett Berdan, RDN***Education and Training Specialist II
Institute of Child Nutrition*

Garrett has 11 years of experience working with child nutrition programs as a consultant, state agency specialist, in school district operations, and 18 years

of experience as a registered dietitian nutritionist. He's developed many resources related to adult education, recipe development and marketing for child nutrition programs and consulting clients, including the North Carolina K12 Culinary Institute, Oregon Department of Education and Spokane Public Schools. Garrett received his BS in Food Science and Human Nutrition from Washington State University.

**Crystal Besse, MPH***Louisiana Seeds to Success Program Director
LSU AgCenter*

Crystal is responsible for programming, partnerships, and promotion of local food systems. She expanded farm to school initiatives statewide and developed resources for

producers, food service professionals, and educators to increase access to local food, increase capacity of school gardens, and provide agricultural and nutrition education. Crystal has 14 years' experience in fostering community engagement and teaching nutrition and wellness in underserved populations. She has an MPH in epidemiology, and is a trainer for Produce Safety Alliance Grower Training and USDA Produce Safety University.

**Featured Session Speaker****Jeanette Betancourt, MA, MS, EdD***Senior Vice President for U.S. Social Impact
Sesame Street Workshop*

Jeanette directs the development and implementation of Sesame Street social impact initiatives meeting the needs of children and families, especially those most marginalized. Each initiative offers strategies and resources to foster nurturing connections with the key adults in children's lives while developing circles of care for their equitable and long-term well-being. She is a licensed bilingual speech and language pathologist and educational therapist. She has a BA and MA in Speech and Language Pathology, an MS in Bilingual Reading/Special Education and an EdD in Special Education.

**GRAB & GO Meal Solutions!**

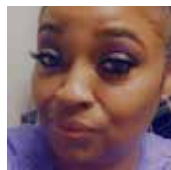
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Tammy Bienemy-Lewis, MED
Director
Royal Castle Child Development Center

Tammy sees the CACFP as a program that adds security to the students she serves. She has over 16 years of teaching experience with a bachelor's degree in child development and family services and an MED in Early Childhood.



General Session Speaker
Chef Marcelle Bienvenu

Marcelle previously worked at multiple well-known restaurants, including Commander's Palace and Brennan's in Houston. From 1981-1984, she owned and operated her own restaurant, Chez Marcelle near Lafayette, Louisiana. She has authored and co-authored many books and taught at the Culinary Institute at Nicholls State University. Chef Marcelle worked with Emeril Lagasse from 1992 to September 2005 on various special projects, including recipe development for his television shows, website, and products. She has received many awards for her culinary achievements.



Jessica Bridgman, RDN, LDN, MPH
Breastfeeding Child Care Specialist
Carolina Global Breastfeeding Institute

Jessica works with ENRICH Carolinas to improve maternity care and breastfeeding rates. She prepares child care industry professionals as they navigate and implement practices that support breastfeeding families. She has five years of experience with a CACFP State Agency, where she also coordinated a Breastfeeding-Friendly Child Care Designation. She served as an external reviewer for USDA CACFP resources including Feeding Infants in the CACFP and Breastfed Babies Welcome Here! Jessica received her MPH from the University of Michigan and holds a bachelor's in psychology from North Carolina State University.



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. Before 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. At Novick, Caitlin is the organization's nutrition and CACFP expert and is responsible for creating and delivering trainings, product research and menu development. She received her bachelor's of nutritional science from Pennsylvania State University and completed her dietetic registration at Sodexo/Johns Hopkins Hospital.



Tamika Boone, MPA
Director of Nutrition Services
Bright from the Start: Georgia Department of Early Care and Learning

Tamika oversees the administration of the CACFP and SFSP in Georgia. She previously served as a compliance manager responsible for the management of the CACFP and SFSP monitoring process and as a performance auditor with the Georgia Department of Audits and Accounts. Tamika has an MPA from the University of Georgia, and she is a Certified Government Auditing Professional.



Beth Brewster
Supervisor of Food Services
Caroline County Public Schools

Beth's career history is in the hospitality industry, which allowed her to work at resorts across the United States. She was a food and beverage director for several years for a management company out of College Park. Her job was to go into Chapter 11 properties and to turn the F&B department around to help promote the resale of the property. Beth holds a Bachelor of Arts in Political Science from the Washington College in Chestertown.



Jennifer Brown, MHS, RDN, LDN
Nutrition Specialist
State of North Carolina Department of Public Instruction

Jennifer has spent the last decade working tirelessly to expand the reach of the School Nutrition Program in Swain County, North Carolina. During her tenure at Swain County Schools, she added an Afterschool Meal Program at all schools in the district and grew the Summer Food Service Program, which became the number one program in the state. She now helps other programs in the state to find the success Swain County has in decreasing child hunger.



Heather Burkhead, MED
Education and Training Specialist
Institute of Child Nutrition

Heather has over 20 years of experience in early childhood, special education, nutrition, preschool administration, and undergraduate adult learning. She has served as a child nutrition consultant for KY DOE; directors of Head Start, afterschool, and family child care; and a state-licensed rater for ERS, assisting in the formation of the KY ALL STARS. Heather holds a MED from Kentucky State University.



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Katherine Byers, PhD, MSW
*Government Relations Officer
 Houston Food Bank*

Katherine has 20 years of experience in direct service, policy analysis, advocacy and research. She has worked with federal, state, and local policy makers and been an integral part of the passage of several pieces of important legislation. She has conducted analysis for state and local level research projects and teaches as an adjunct at the University of Houston Graduate College of Social Work since 2013. Katherine received her MSW from the University of Houston, along with a doctorate in political science.



Marion Campbell, MA
*Financial Services Coordinator - CCAP & Tummy
 YWCA Metropolitan Chicago*

Prior to joining the YWCA, Marion was a mental health professional at a group home, working with at risk youth. Marion coordinates the Tummy Program, ensuring monitoring, processing claims to the state, issuing payments and supporting the monitors in the field. Marion is passionate about integrating her mental health knowledge within her role in the CACFP program. Marion holds a master's in psychology from Calumet College of St. Joseph.



Walter Campbell, MBA
*Executive Director of Nutrition Services
 Charleston County School District*

Walter has been running the Charleston County School District's nutrition services department since 2006, overseeing some of the largest summer meals, supper and fresh fruit and vegetable programs in the state. Over the last two years, Walter has been creating habits and developing philosophy that has not only improved his own health, but that of his department. Walter received his MBA from the Citadel.



Featured Session Speaker
Annelise Cassar Tedesco
*Music Ambassador
 Louisiana First Foundation Teach MAM*

Annelise currently serves as Vocal Music Teacher and Music Director for CHS Voices, Chalmette High School's Music Theatre and Vocal Arts program. She has taught at Chalmette High School since 2008 and was recently recognized as Louisiana's State Teacher of the Year for 2022. Annelise graduated from Loyola University New Orleans, *summa cum laude*. Annelise also serves as Music Director for St. Bernard's Performing Arts Academy.



Traci Causey, MS, MBA, SNS, CHES
*Director, Program Operations
 Alliance for a Healthier Generation*

Traci helps lead her organization's social health portfolio and programmatic delivery. Her professional work, volunteerism and dedication to public health is guided by her strong passion and keen focus for addressing social determinants of health and achieving health equity. Traci earned her BS in Dietetics from the University of Louisiana at Lafayette and MS in Food Systems Administration and an MBA from Texas Woman's University. She is currently pursuing her PhD in Health Studies at Texas Woman's University.



Katie Chatfield, RDN, MPH
*Nutrition Manager
 Providers Choice*

Katie supports child care 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, plus being a mom to her infant daughter, feeds her passion for childhood nutrition.



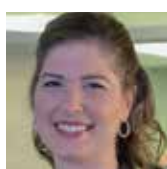
Caliste Chong, MS
*Senior Program and Policy Analyst, Office of Policy
 and Prevention
 Nemours Children's Health*

Caliste joined the Nemours team in 2021 and supports state partners to embed nutrition and physical activity strategies and best practices into state systems and to offer professional development opportunities for Early Care and Education providers. She earned her bachelor's and master's degrees in human development and family studies from The University of Alabama.



Tracy Cheney, MEd
*Vice President of Education and Compliance
 Dr. Day Care*

Tracy has been in the field of early childhood education and school age care for the past 31 years. For the last 18 years, Tracy has been responsible for overseeing the management of a multi-site early childhood and school age program. In her dual role of VP of Education and Compliance, she supports many levels of early learning professionals with curriculum development and implementation, assessment, child development, classroom management, behavior management and the professional development of teachers. Tracy holds a master's in early childhood education from Rhode Island College.



Laura Conklin, MPH
*Director, Community Health Initiatives
 American Academy of Pediatrics*

Laura is a public health professional with over fifteen years of experience in community health program planning, implementation, and improvement. She oversees programs and initiatives designed to advance the health of all children by connecting pediatricians with their communities to address the social determinants of health and advocate for policy/systems change. Previously, Laura was the Director and Health Officer of the Wauwatosa Health Department in Wisconsin. Laura received her MPH from the Medical College of Wisconsin.



Debra Cooper, CCNP, CFPM
*Child Nutrition Specialist
 Tri-Valley Opportunity Council, Inc.*

Debra supports the Child Nutrition Manager in all aspects of the Child Nutrition Services Program. Nutrition education, especially Farm to Early Care, has become her focus since joining Tri-Valley in 2017. Debra received an associate's degree in business administration from Interstate Business College.



Arnette Cowan, MS, RD
*Compliance Training and Curriculum Development
 Specialist
 MH Miles Company, CPA, PC*

With more than 25 years of Child Nutrition Program experience, Arnette develops and facilitates training curriculum and resources for Child Nutrition Programs for government agencies and private entities.



Jill Cox, MS, RD
Program Development Specialist
Penn State Better Kid Care

Jill authors online professional development resources on a variety of health topics, including healthy eating, physical activity promotion, and healthy growth and development of young children. Through her work at Better Kid Care, she has partnered with several national, state, and community agencies and organizations to offer evidence-informed resources on a variety of relevant health topics like obesity prevention, healthy eating and physical activity promotion. Jill holds an MS in Clinical Dietetics from the University of Pittsburgh and completed her dietetic internship at the Medical College of Virginia.



Diane H. Craft, PhD
Early Childhood Physical Activity Consultant
Active Play Books

Diane has co-authored four books on developmentally appropriate, inclusive physical activity for young children, including Active Play! Fun Physical Activities for Young Children. In addition, Diane has given over 240 highly-acclaimed presentations, workshops and keynotes on early childhood physical activities to audiences across the nation. She consults with the Centers for Disease Control and Prevention as the subject matter expert on early childhood physical activity. Diane received her PhD in Adapted Physical Education from New York University.



Milicent Crosby, RD, LD
Registered Dietitian
Mississippi Food Network

Milicent has 20 years of experience working in long term care, management, hospice care, home health nutrition care, nutrition education, legislation and food banking. She has spent the last 10 years working at the MFN using her skills to provide nutrition education materials and share her knowledge of nutrition with people all over the state of Mississippi. She's partnered with a number of member agencies on gardening and nutrition education projects. She holds a BS in Food, Nutrition and Dietetics from Mississippi State University.



Morgan Cunningham
Partnership Associate
National CACFP Sponsors Association

Morgan works with nonprofits, businesses and corporations to further support for NCA. She is primarily responsible for soliciting and managing partnerships, as well as coordinating exhibitors and sponsors for the National Child Nutrition Conference. Morgan graduated from Furman with a BA in Sociology and Urban Studies. She has a background in event planning and corporate group and association sales.



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**Pam Cureton, RD, LDN**

*Clinical Dietitian
University of Maryland School of Medicine
Department of Pediatrics*

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 education 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. Pam graduated from the University of Wisconsin-Stout.

**Naomi Czerwinskyj, MS**

*Community Development Manager
Link2Feed*

Naomi has worked in the nonprofit food insecurity space for the past three years with Link2Feed, helping onboard CACFP & SFSP sponsors and their sites. Naomi has a master's degree in international public service and has worked in social mission organizations for the past 15 years. Naomi has a master's degree in international public service from DePaul University.

**Pam Darby, MS, RD, RDN, MPH**

*Senior Program Dietitian
National Enrichment Group*

Pam has spent more than 20 years working in community nutrition, with more than 12 of those years working with programs that participate in CACFP. She has worked on CACFP from multiple perspectives: program with vended meals, sites that cook and as the food vendor. Pam has been able to apply all of her knowledge and experience to her current position, where she oversees the Professional Development and Consulting Divisions. Pam received her M.S. in Human Nutrition and her MPH in Sociomedical Sciences from Columbia University

**Mersaydes Davis**

*Creative Consultant
Louisiana Farm to School Program*

Mersaydes loves sharing her passion for food and art through recipe creation for the Harvest of the Month. She holds a bachelor's in nutrition and health in society from Louisiana State University and is currently pursuing her MPH from Tulane University.

**Xaviera Davis**

*Nutritionist
USDA Food and Nutrition Service*

Xaviera L. Davis has over 20 years of experience as nutrition professional. In her current role, she develops nutrition education and technical assistance materials for CACFP operators and participants. Prior to this position, she served as a Program Administration Specialist for the Maryland State Department of Education, Office of School and Community Nutrition Programs where she also worked with CACFP. In this capacity she provided training, and technical assistance to sponsoring organizations and CACFP operators. She also worked closely with program monitoring and compliance staff. She holds a BS in Applied Nutrition from the University of Delaware and an MS in Healthcare Administration from the University of Maryland University College.

**Brenda Davis Koester, MS**

*Associate Director
Family Resiliency Center*

Brenda's research and policy work centers on food insecurity, children's food programs, and child and family health. Her work has been funded by Feeding America, Walmart Foundation, USEPA, NIEHS, and the Robert Wood Johnson Foundation. Brenda received her BS in Communication and her MS from the School of Labor and Employment Relations at the University of Illinois Urbana-Champaign.

**Suzanne Diggs**

*Program Analyst, Program Monitoring Branch
USDA Food and Nutrition Service*

Suzanne is a subject matter expert in the Serious Deficiency Process and oversees the National Disqualified List (NDL). Prior to working for the federal government, she was a SNAP expert and trainer for the Maryland Department of Human Resources for 17 years.

**Everett Dillon**

*Chef
Royal Castle Child Development Center*

Everett has been a school chef for over 25 years and has been committed to the CACFP for more than 20 years. "Mr. E," as the students call him, is a former restaurant owner with a passion for shopping for local foods and serving students a variety of healthy meals. He believes in the importance of introducing students to new foods that they may not typically be served at home.

**Liz Dixon, MS**

*Education and Training Specialist III
Institute of Child Nutrition*

Liz has designed food safety resources for schools, CACFP and SFSP for over 8 years. She has a master's in food, nutrition and culinary sciences from Clemson University and a bachelor's in nutrition and food science from Auburn University. She is certified in designing learning, microlearning and writing for instructional design and training from ATD Education.

**Rebekah Duchette, BSN, RN**

*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. Rebekah is a graduate of Bryn Mawr and Troy University.

**Laura Duckworth**

*Health and Nutrition Coordinator
SIU Head Start*

Laura has worked in Head Start programs for over 10 years. She holds a BS in Food and Nutrition, Dietetics and has spent her professional career working with community nutrition either in Head Start programs or public school settings. Her favorite part of working with Head Start is enjoying a meal with Head Start children, because seeing them enjoy nutritious food while conversing with their friends is so rewarding.



Featured Session Speaker

Mrs. Donna Edwards
First Lady of Louisiana

Donna has long been active in her community, supporting various organizations and school and church groups.

During the governor's eight-year service as an Army Infantry Airborne ranger, the first lady volunteered her time and assistance to families of deployed Army service members. While raising three children, she became a certified teacher and taught music for over eight years. As Louisiana's first lady, she continues to advocate for teachers, public education and music and arts education.



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

Robert oversees farm to school research and evaluation work (e.g. Farm to School Census), as well as manages "Farm to CACFP" activities. Prior to coming to USDA,

Robert worked for the State of Maryland as well as the American Public Human Services Association. Robert earned his MA from the University of Delaware.



Renée Farias
*Project Manager
Let's Eat Healthy, a movement of Dairy Council of California*

Renée 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. Renée holds a bachelor's from CSU Sacramento.



Featured Session Speaker

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

Andrea has over 12 years specializing in child nutrition programs, first in Florida and then with USDA. Currently, she is the chief of the Community Meals Program Monitoring Branch, where she oversees monitoring of CACFP and the Summer Meal Programs. Previously, she was a Policy branch chief for five years. Andrea joined USDA in 2012 and served as a nutritionist who led a USDA effort to create resources and guidance materials for CACFP. She received her master's degree in nutrition from Florida State University.



Dean Faulkner
*Chief Financial Officer
UMCFood*

Dean graduated with a degree in finance, and then served as the finance and operational director for a mission ministry in Honduras. After the birth of his twin children, Dean returned to the states to join UMCFood.



Tamika Figgis, MS
*Child Nutrition Specialist
ESC 11*

Tamika has always been passionate about food and nutrition and began to focus on child nutrition after the birth of her daughter, Addison, and during her employment at a mental health facility for adolescents. She has her associate's degree in culinary arts, a BS in Food Service Management from Johnson and Wales University, and her MS in Hospitality Administration from the University of Houston – Conrad N. Hilton College.



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**Crystal FitzSimons, MSW***Director of Out-of-School Time Programs
Food Research and Action Center*

Crystal leads FRAC's work on the child nutrition programs that serve school-age children. She analyzes policy to advocate for legislative and regulatory improvements to increase low-income children's access to the nutrition programs; develops strategy and direct field efforts to achieve program improvements; provides technical assistance; conducts training; and develops materials for national, state, and local organizations. Crystal is the author or co-author of numerous publications, including FRAC's annual participation reports on school breakfast, summer nutrition, afterschool suppers, and community eligibility.

**Christina Flythe, MA, CCNP, MSW***Director of Health and Nutrition
Child Care Council of Suffolk, Inc.*

Christina oversees 290 home day care programs in the CACFP across Suffolk County, New York. She works with Western Suffolk BOCES on the Healthier Schools and Communities in the expansion of local health efforts in specific catchment areas on Long Island by improving policies and environments that support age-appropriate physical activity, nutrition best practices and opportunities for family engagement. She is a member of the Leading with Racial Equality cohort through Early Care and Learning Council. Christina has master's degrees in social work and childhood education from Adelphi University.

**Antonio Freitas, MS***Director of Educational Experiences
Sesame Street Workshop*

Antonio works to build content for Sesame Street in Communities and Sesame Street for Military Families, and professionally trains caregivers and providers on ways to implement these resources in their work with children. Antonio has worked to create, implement, and refine professional development programs for Early Childhood educators at national, city, and organizational levels for over 18 years as a classroom teacher, program director, and company deputy. Antonio received his MS in Teaching from Pace University.

**Stacie Frieze, CCNP, MEd***Early Childhood Learning Center Director
Eastern Shawnee*

Stacie has held her position for five years and oversees the CACFP program for the center. She holds a master's in early childhood education and early childhood special education from Grand Canyon University.

**Anne Garceau, MS, RDN***Program Analyst, Nutrition and Technical
Assistance Branch
USDA Food and Nutrition Service*

Anne provides a variety of technical assistance and training for Child Nutrition Programs operators, State agency personnel, and food manufacturers. Anne also serves as the team lead in updating the Crediting Handbook for the Child and Adult Care Food Program. Anne received her Master of Science in Nutrition from Tufts University.

**Chef Patrick Garmong***Associate Director of Culinary Education and
Training
Institute of Child Nutrition*

Patrick has been in the food service industry for over 18 years. He is a graduate of the Institute of Culinary Education (Manhattan, NY). Previously, Patrick was the Child Nutrition Director for the Ellensburg School District. Patrick has been the Executive Chef in various fields of the hospitality industry, including higher education, restaurants and catering. He is a graduate of the Institute of Culinary Education.

**Julia Gest, MEd***Early Learning Program Specialist
Penn State Better Kid Care*

Julia's former role as a classroom teacher has guided her work to support educators in their roles. Julia's areas of interest include social-emotional learning and equitable and mindful coaching practices for ECE professionals. She has written research-based curriculum for early childhood classrooms, developed research to practice courses and resources, provided supervision and oversight to research staff, and has trained and coached educators. Julia holds an MEd in early childhood and elementary education from UNC at Chapel Hill.

**NCA Board of Directors****Deborah Gillison-Wilson, CMP, CCNP***Executive Director
Georgia Nutritional Services, Inc.*

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 directive, 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 J. 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. Angela is a graduate of Morgan State University.

**Kamryn Gooden***Programs Associate
Mississippi Food Network*

Kamryn is a recent graduate of the University of Southern Mississippi, where she completed her dietetic internship and obtained a Bachelor of Science in Nutrition as well as a Master of Science in Nutrition and Food Systems. Serving as the network's Programs Associate, her primary role is to assist with site supervision, particularly as it relates to program compliance and support.

**Sandy Gregory, CMP, CCNP***Nutrition Coordinator
Cen-Tex Family Services, Inc.*

Sandy has been with Cen-Tex Family Services, Inc. for 12 years, from Cook to Nutrition Coordinator. She loves working in this field because she enjoys knowing she is part of the bigger picture serving her community.



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**Sheldon Gordon, MS, RDN***Branch Chief, Nutrition and Technical Assistance
USDA Food and Nutrition Service*

Sheldon is responsible for the nutrition and technical assistance for programs that provide healthy meals to children including the National School Lunch Program,

School Breakfast Program, Child and Adult Care Food Program, and the Summer Food Service Program. Additionally, he oversees development of technology-based technical assistance resource. Sheldon has over 19 years of service with USDA. Sheldon holds an M.S. in Food Nutrition Science from Tuskegee University.

**Jeremy Hahn***Executive Vice President
Life360 Community Services*

Jeremy and his team built and lead an organization that serves 100+ rural communities across four states, offering a full cradle to career program. Life360 currently

feeds more than 25,000 youth daily and now leads a fast-growing network of community development partnerships that feed, house, educate and empower kids and families. Jeremy received his BA from Evangel University.

**Pearlie B. Harris, BSN, CCHC, MED, RN***Executive Director/Owner
Royal Castle Child Development Center; Better You
Training Center*

Pearlie provides educational growth and development for young children in New Orleans. Royal Castle had the

honor of being a stopping point during former First Lady Michelle Obama's Let's Move Campaign in 2011, and was exalted by Obama for the healthy, active children in Pearlie's care. Pearlie is an RN with a B.S. in Nursing, a Master of Education with a concentration in curriculum and instruction in early childhood, a licensed Child Care Health Consultant and a certified CPR instructor.

**Pearlissa Harris***Administrative Assistant
Royal Castle Child Development Center*

Pearlissa devotes her life to serving and caring for children. A certified CLASS observer for Pre-K, toddlers and infants, she spends her time supporting teachers and

working alongside teachers to improve on Adult-Child interaction.

**Cheryl Hazek, MSW, LCSW***Manager, Children's Mental Health
YWCA Metropolitan Chicago*

Cheryl has years of experience working with youth and families in roles such as teacher, school social worker, and private practitioner. She has developed programs and

processes to enhance organization effectiveness and employee development. She is an expert counsel and strong leader in training, facilitation, and supportive development of individuals. She received her MSW from George Williams College at Aurora University.

**Pamela Heisler, CCNP***Field Supervisor
Food for Kids, Inc.*

Pamela is responsible for processing home claims. She enjoys working with the providers and loves looking for new and innovative ideas that the providers and center

directors can do with the children. She loves the farm to table concept and is excited to share Straw Bale Gardening with others. Pam received her CCNP through NCA in 2019.

**Hailey Heinz, MA***Research Scientist
University of New Mexico*

Hailey works primarily on projects related to early childhood education, including home visiting, child care, pre-kindergarten, and Head Start. Hailey has managed

numerous applied research projects, data reports and evaluations, and uses a range of methods and approaches to support policymaking grounded in data and research. She holds a master's degree in political science from the University of New Mexico, and is currently pursuing a doctoral degree in public policy.

**Geri Henchy, MPH, RD***Director of Nutrition Policy and Early Childhood
Programs
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 NCA. She holds an MPH from the University of California, Berkeley.

**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 challenges 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. She received her MD from the University of Tel Aviv.

**Senta Hester, CMP***Executive Director
Our Daily Bread CACFP*

Senta established Our Daily Bread CACFP 25 years ago, which today services over 15,000 children daily. She first began her CACFP career as a home provider. Senta has

served on the Board of Directors for several child care and child nutrition organizations, including NCA. She is an active member of the Childhood Obesity Coalition.

**Daina C. Huntley, MPH, CHES***Director of Community Activities and Breastfeeding
Child Care Specialist
Carolina Global Breastfeeding Institute*

Daina focuses on preparing child care industry professionals as they navigate and implement practices

that support breastfeeding families throughout their early care and education journey. She conducts trainings and provides one-on-one technical assistance related to the CGBI mission. She is a member of the US Breastfeeding Committee and a co-founder of Queen City Cocoa B.E.A.N.S., a Charlotte, NC-based organization with a mission to improve African-American health through increased breastfeeding support. Daina received her MPH from Liberty University.

**Kristen Hyatt, MPP***Acting Deputy Administrator
USDA Food and Nutrition Service*

Kristen is the Acting Deputy Administrator for Child Nutrition Programs within the USDA. She holds a Master of Public Policy from Georgetown University and a BA

in Sociology from Cornell University.



Susan Ison, CMP
Director
Helping Hands, Inc.

With degrees in music performance and therapy, psychology, and recreation therapy, Susan stumbled into the child nutrition arena when asked to temporarily take charge of Helping Hands. She has been in the CACFP now for 25 years and works toward at-risk kids in Salt Lake City having access to enough food to start life healthy and happy. Susan graduated from Southern Utah University.



Bethany Jana
Project Manager & Research Associate
Indiana University Bloomington School of Public Health

Bethany has taught in child care, assisted with research for a training course for child-care providers on social and emotional development (SED), served as a consultant for the development of a book on SED, and was the sustainability program lead for a food start-up. She will complete her MPH in Health Behavior at the University of North Carolina at Chapel Hill.



Antinea Johnson
Early Childhood Manager, Healthy Communities Well-Ahead LA

Antinea leads all ECE work to support preventing childhood obesity in Louisiana. She promotes Early Care and Education to implement research based best practices to nurture healthy eating, support infant feeding, promote breastfeeding, increase physical activity, enhance the outdoor learning environment, improved oral health practices and reduced screen time. She holds a BA in Early Childhood Education from Dillard University.



Josie Johnson
Policy & Partnerships Coordinator
National CACFP Sponsors Association

Josie graduated from Texas Christian University with a BS in nutritional sciences. While studying nutrition, she directed her internships and education toward issues related to food insecurity and nutrition public policy work. She was selected as a 2019 Zero Hunger Intern through the Congressional Hunger Center in Washington, D.C., where she spent 10 weeks learning the ins and outs of anti-hunger policy. Josie has had the opportunity to work with children in research projects and employment, and is passionate about making sure children have access to healthy foods and nutrition education.



Keith Johnson
Executive Director
Kooking4Kids

Keith, a South Central Louisiana native & past attendee of UCLA and Biola Universities, has developed one of Los Angeles' premier food programs simply from discovering most youth sports participants were coming to practice hungry, very hungry. Since 2013, his agency provides free hot meals to LA County's most at-risk youth & proudly served over 1 million hot meals during the pandemic. Keith continues to find ways to bridge the hunger gap in his community.



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Danielle Jones
Account Manager
KidKare by Minute Menu

As a former teacher, Danielle's passion is to help others. Her role is to help childcare centers navigate the food program. Every customer has unique needs and obstacles to overcome, and Danielle finds being the person that helps solve all these problems is an amazing experience. Danielle holds a BS in Education from Texas Christian University.



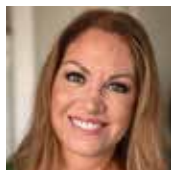
LaMonika Jones, MEd, GCPA
Anti-Hunger Program Analyst, Child Nutrition Programs
DC Hunger Solutions

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. She received her MEd from Georgia State University.



Lawrence Karow, CMP, CCNP, DDiv
CEO
UMCFood

Larry founded UMCFood over 13 years ago, and has seen this organization grow to over 400 sites in 2 states. UMCFood was instrumental in providing meals to children during the pandemic, and has developed partnerships with schools, community organizations, and faith based organizations to make sure kids are fed. Larry received his BA from the University of Toledo and his DDiv from the United Theological Seminary.



Sylvia E. Klinger, RDN, DBA, MS, RD
Founder and President
Hispanic Food Communications, Inc.

Sylvia is an internationally-recognized nutrition expert who is relentlessly passionate about helping people fall in love with the process of creating and enjoying delicious and nutritious foods. She is a global nutrition professor and award-winning author. Her Hispanic background fuels her passion for nutrition, leading her to empower and encourage those in her community through the foods they enjoy. Sylvia holds an MS from DePaul University and a DBA from California Intercontinental University.



NCA Board of Directors
Rhonda Kobylecky, CCNP, CMP
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 its secretary. Rhonda received her associate's degree from the College of Southern Nevada.



Kelly Kunkel, MS
Extension Educator
University of Minnesota Extension

Kelly's work has been dedicated to changing the food environment to improve food access and choice for low-income audiences through programming for food shelves, early care and education and school settings. Kelly holds an MS from Minnesota State University and is a Certified Health Education Specialist.



Linsey LaPlant, MS, RDN
Regional Sales Manager
Health-e Pro

Linsey has been a Registered Dietitian for 21 years with extensive experience in Child Nutrition Programs. She worked 11 years with Washington State Child Nutrition Services ensuring program compliance and assisted many program operators with implementing the Healthy Hunger Free Kids Act of 2010. She worked in a public school district food service program as the Nutrition Services Dietitian Manager where she implemented Health-e Pro software for the district. She holds an MS in Nutrition from Central Washington University and a BA in Nutrition and Dietetics from Concordia College.



Kelly LeBlanc, LDN, RD
Director of Nutrition
Oldways

Kelly holds a BS in Nutrition from the University of Texas, where she completed her dietetic internship, and also holds a master's in gastronomy from Boston University with a concentration in food policy. She joined Oldways in 2014 to help inspire individuals and organizations to embrace the healthy joys of the "old ways" of eating—heritage-based diets high in taste, nourishment and sustainability.



Jami Lee-Rokala, MS, LN, CCNP, CFPM, CLC
Child Nutrition Manager
Tri-Valley Opportunity Council, Inc.

Jami is a Licensed Nutritionist in the state of North Dakota with her Master of Science degree in Nutrition, practicing in the field for eight years. For the past six years as the Child Nutrition Manager, Farm to Early Care has been Jami's passion. She has presented at national conferences on nutrition related topics since 2019 and is a lead Farm to Early Care Advocate in the state of Minnesota.



Martina Leforce
Berea Kids Eat Coordinator
Grow Appalachia

Martina works with Grow Appalachia, a Strategic Initiative of Berea College that partners with organizations, communities, and families in Appalachia to create healthy, resilient, and economically viable food systems. Martina coordinates the Berea Kids Eat, a year-round USDA Child Nutrition Program initiative that addresses childhood nutrition, increases healthy food access and supports a thriving local food system. Martina studied child and family studies at Berea College.



Christina LeVert, MS, RD, LD, CLC
Healthy Future Coordinator, AL Healthy Kids
Alabama Partnership for Children

Christina joined the Alabama Partnership for Children in 2021 with over 10 years of experience as a Registered Dietitian. She received both her Bachelor and Master of Science degrees in Nutrition from the University of Alabama. Her background includes experience in breastfeeding and lactation, as well as health promotion and wellness.



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K. Elise Lindstrom, MA, RD
*Culinary Nutrition Specialist
 Marion County Public Health Department*

Elise has experience developing and implementing nutrition programs, creating and supporting community partnerships, and working with food service providers

and distributors to increase access to healthier food options in all environments. She believes that healthy food access plays a vital role in promoting stronger local economies, vibrant neighborhoods, and healthy people. Elise holds a BS from Purdue University with a dual major in Dietetics and Nutrition, Fitness and Health, and holds a MS in Advance Nutrition from Ball State University.



**NCA Board of Directors
 Vicki Lipscomb, CMP**
*President
 Child Nutrition Program*

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 Paper Work Reduction Work Group. Vicki is a graduate of Georgia State University.



Cindy Long, MPA
*Administrator
 USDA Food and Nutrition Service*

Cindy most recently served as the Food and Nutrition Service (FNS) Acting Administrator, and has had extensive experience with FNS, including serving as

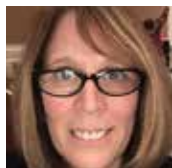
Deputy Administrator for Child Nutrition Programs. In this role, she led FNS' implementation of the Healthy, Hunger Free Kids Act, the most significant restructuring of these programs in decades and a legislative centerpiece of the Obama-Biden Administration's nutrition initiatives. Previously, she held various other program management and research positions in FNS. Cindy holds an MPA from Princeton University.



Rebecca MacIsaac, MS, RD
*Nutritionist, Nutrition and Technical Assistance
 Branch
 USDA Food and Nutrition Service*

Rebecca provides a variety of technical assistance and training for Child Nutrition Programs operators,

State agency personnel, and food manufacturers. Rebecca also served as a team member in updating the Crediting Handbook for the Child and Adult Care Food Program. She holds an MS in Dietetics from Eastern Michigan University and an MA in International Relations from Webster University.



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.



Stephanie Manchester, CCNP, CMP
*Food Service Coordinator Monmouth County
 Acelero Learning Monmouth/Middlesex*

Working with Acelero allows Stephanie to work with both of her passions - children and food. She's been in Food Services for 10+ years and Child Care 7+ years.

Stephanie strives to serve fresh, nutritional meals to children and create gardens at their sites to expose and educate their children and families. Stephanie received her certification in Culinary Arts and a BA in Psychology.



Sally Mancini, MPH
*Director of Advocacy Resources
 UConn Rudd Center for Food Policy & Health*

Sally leads efforts to inform the public, community organizations, advocates and policy makers about the center's research and its impact on policy. She also helps

state and local advocates develop the resources necessary to support food policy improvements in all communities. Sally received her MPH from the University of Connecticut.



Malissa Marsden, SNS
*Consultant
 Child Nutrition Support Services*

Malissa is self-employed as a consultant to two agriculture marketing boards. She specializes in working with the USDA Food Distribution Program and

Procurement. She creates recipes, meals and menus that utilize available commercial and USDA foods for child nutrition. Malissa focuses on speed scratch simple recipes and menus that schools can utilize in their operations and that the kids will eat. Malissa has a BA and AA from Purdue University.



Featured Session Speaker
Donna S. Martin, RDN, EdS, FAND, LD, SNS
*Director of School Nutrition Program
 Burke County Board of Education*

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.



Stacey McDaniel, MS
*Manager, Movement Engagement, Innovative
 Priorities & Food Programs
 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 11,030 sites nationwide – touching the lives of nearly a million kids last year alone. Stacey holds an MS in Project Management from Troy University and a BS in Psychology from Valdosta State University.



Featured Session Speaker

Alice McKenney, MS

*Branch Chief, Community Meals Policy
USDA Food and Nutrition Service*

In Alice's current role, she oversees a team that develops regulations and guidance related to the CACFP and the SFSP. She has worked for FNS since 2013. She began in the Food Distribution Division, mostly working on the Food Distribution Program on Indian Reservations (FDPIR) and transitioned to the Supplemental Food Assistance Program (SNAP) in 2017. Prior to FNS, Alice spent four years working at a New York City-based health nonprofit. She has a BA from Wesleyan University and an MS in Public Policy and Management from Carnegie Mellon.



Tracie Mercado, CCHA, CCHC

*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. Tracie attended Kutztown University, Reading Area Community College and North Carolina University.



Monica Miles, CPA, CFE

*President and Managing Partner
MH Miles Company, CPA, PC*

Monica is a certified public accountant and certified fraud examiner with over 25 years of audit and accounting experience. She is highly skilled in CNP contract compliance and monitoring subrecipients of CACFP and SFSP funding. Monica speaks regularly at national CACFP conferences and provides training on a variety of financial management topics, including budgets, 2 CFR 200 cost principles, FAR 31, financial viability, and indirect cost rates.



Carolyn Miller, CMP, CCNP

*Child Nutrition Specialist
ESC 11*

Carolyn has presented at the Keeping Our Communities Healthy conference, NCNC, The TDA State CACFP/SFSP conference, and is passionate about feeding the children of Texas. She holds a BS from Tarleton State University with an emphasis in business leadership, psychology, and social work.



Featured Session Speaker

Julie Miller Jones, PhD, LN, CNS

*Distinguished Scholar & Professor Emerita
St. Catherine University*

Julie is a board-certified and licensed nutritionist and professor of nutrition, as well as a board member of the Grain Foods Foundation. She was named 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 AACCI, ICC and IFT. Julie received her PhD from the University of Minnesota.

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Cassandra Mobley
Agency Relations Director
Mississippi Food Network

Cassandra has been with the Mississippi Food Network since 2003 and directs the day to day operations of the MS Food Network's partner agencies throughout MFN's

56 county service area as well as the programs, food sourcing and nutrition education departments. She is a graduate of Copiah-Lincoln Community College.



Catherine Montgomery, MS, RD, LD, CHES
Community Engagement and Programs Manager
Mississippi Food Network

Catherine has worked at MFN since 2014, her primary focus being to oversee the work of existing child feeding programs, expand the programs into underserved areas,

and implement new programs throughout MFN's service area. Catherine has participated in Feeding America's Rural Child Hunger Capacity Institute, the Morgan Stanley Child Hunger Impact Cohort and the Humana Rural Mobile Pantry Cohort. She received her BS in Nutrition, MS in Health Promotion, and completed a dietetic internship at Mississippi State University.



Constance Moore, MBA, MA
Compliance Officer, Nutrition Services & Social Responsibility
YMCA of Memphis and the Mid-South

Constance supports SFSP and CACFP operations in her current role. In addition to serving inner-city Memphis,

the YMCA reaches thousands more daily throughout Shelby County through CACFP At-Risk and Y on the Fly programs. An experienced food programs leader, Constance has over 10 years of policy knowledge with the State of Tennessee and has since been expanding her procedural knowledge with YMCA. She holds an MBA and MA in Information Technology Management from Webster University.



NCA Board of Directors
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. She serves on the NCA Board of Directors and is chair of the Baltimore Partnership to End Childhood Hunger. Melissa received her BA in Sociology from the University of Maryland Baltimore County.



Hannah Morris
Event Specialist
National CACFP Sponsors Association

Hannah organizes all aspects of the conference, including hotel logistics, volunteer opportunities, workshops, speakers, attendee experiences and assists with marketing

the conferences. Hannah graduated from the University of South Carolina with a BS in Hospitality Management. She has planned events for various Marriott/Hilton properties and assisted with multiple hotel openings.



Cheryl Moss
Director & Owner
A Mother's Touch Center for Child Development

Cheryl realized potential as a family development specialist for the Sharon School District, conducting monthly home visits. She learned the importance of play,

developmental screenings and brain development. She then opened her own childcare facility in 2007. Over the last 4 years she has presented at NAEYC, PA Early Childhood Summit, NCA, and PA Nutrition Education Network.



Alexis D. Motley, MS, RDN, LDN
My Kid Plate Garden Project
Louisiana State University

Alexis is contagiously positive and passionate about nutrition and creating healthy lifestyles for everyone in her community. Alexis received her B.S. in Nutrition

from Southern University A&M College. After serving her country proudly, Alexis attended McNeese State University and received her M.S. in Health and Human Performance and completed the dietetic internship program. Alexis then created Red River Medical Nutrition LLC. Currently, she teaches senior level college courses at LSU while completing her PhD program in nutrition.



Judith Myhand, MS
Senior Instructor
LSU School of Nutrition and Food Sciences

Judith has been an instructor at LSU for over 23 years.

Through Harvest of the Month, she has been able to actively pursue her goal of getting locally-grown fresh

fruits and vegetables into the spotlight in classrooms and cafeterias and onto children's plates. She received her M.S. in Human Nutrition from Louisiana State University.



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

Cherese is a certified fraud examiner who specializes in the USDA Food Programs and governmental compliance. She has over 15 years of experience in the

fields of auditing, accounting, and consulting with specialized experience in governmental contract auditing and contract compliance. She testifies as an expert witness for the CACFP and SFSP and manages MHMC's review, consultant and training engagements across the United States. Cherese is a graduate of Clark University.



Elana Natker, MS, RD
Nutrition Communications
Grain Foods Foundation

Elana is a nationally-recognized food and nutrition expert and spokesperson with over two decades of communications experience. Since 2008, Elana has run

her own consulting business, working with food companies and associations to help translate complicated science in a way that both consumers and health influencers would understand. Elana served as the chairperson of Nutrition Entrepreneurs for the Academy of Nutrition and Dietetics and as the Country Representative for Oman in the International Affiliate of the AND. She received her M.S. in Nutrition from Colorado State University.



Melinda Nguyen, MS, RD, LDN
Nutrition Specialist
Texas Department of Agriculture

Melinda provides nutrition support for the federally funded child nutrition programs operating in Texas.

Melinda is passionate about providing customer service excellence to the contracting entities so that they are able to feed children the most delicious and nutritious meals. She enjoys teaching staff how to use the Food Buying Guide as a tool to make their jobs easier. Melinda received her M.S. in Nutrition from Framingham State University.

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Joanne Norman, CMP, CCNP
*Claims Manager
 Providers Choice*

Joanne has worked with the CACFP for 35 years. Her CACFP experience includes serving as a program monitor, a nutrition educator and all areas of claims processing for family child care homes and child care centers. As Claims Manager with Providers Choice, Joanne is responsible for oversight and the processing and submission of CACFP claims to the Minnesota Department of Education. She holds a BS from the University of Wisconsin-Stout.



Pasha Norwood, Ed.S, Ed.D
*Chief Executive Officer
 Lyssa Laine's*

Pasha has over 20 years of experience in reforming and transforming education and businesses nationally. She received a BA in Early Childhood Education from Spelman College, an M.S. in Special Education and Ed.S. in Curriculum/ Instruction & Management/Administration from Nova Southeastern University, and an Ed.D. in Administration for Teaching and Learning ABD from Walden University. She is a former national federal contractor, monitoring review lead, and trainer who worked with the Office of Administration of Children & Families.



Dawn Null, LDN, PhD, RD
*Assistant Professor, Human Nutrition and Dietetics
 Southern Illinois University*

Dawn teaches nutrition courses at both the undergraduate and graduate level. Her research interests are in the areas of food insecurity in rural southern Illinois, environmental nutrition, and brown-water mariner health. She has over 25 years of experience that includes health promotion program development, implementation, and evaluation; food distribution and menu and recipe development; nutrition throughout the life cycle; and directing and maintaining an accredited dietetics program. Dawn holds a PhD in Health Education and an MS in Food and Nutrition from Southern Illinois University Carbondale.



Sharla Olson, LN
*Nutritionist
 SENDCAA Child & Adult Care Food Program*

Sharla is responsible for onsite monitoring family child care homes in eastern North Dakota, ensuring nutritious meals are provided in accordance with state and federal regulations. Sharla also trains providers with the latest nutrition information provided by the USDA. Sharla received a degree in dietetics from North Dakota State University and previously worked for the USDA WIC Program.



Tanya O'Reilly
*Children's Program Manager
 Feeding Louisiana*

Tanya joined Second Harvest Food Bank in 2003 as the Children's Programs Manager, overseeing programs targeted to children in need. In her role, Tanya manages the Summer Feeding Program, Afterschool Feeding Program, Back Pack Program and the School Pantry Program. As a native New Orleanian, Tanya is committed to improving the well-being of children across a 23-parish service territory.



Janae Owens, MS, CHES
*Education and Training Specialist I
 Institute of Child Nutrition*

Prior to joining ICN in 2018, Janae developed, expanded, and managed University of Mississippi initiatives to impact health and wellness in the local public school districts and greater community; collected and assessed school health and wellness data; and strengthened partnerships between the university and local, state, and federal stakeholders. She has a BS in Kinesiology with a concentration in clinical exercise physiology and a MS in Health Promotion and is a Certified Health Education Specialist.



Kara Panowitz, MSW
*Senior Manager
 No Kid Hungry MD*

Kara focuses on increasing access to and participation in USDA Child Nutrition programs. She has a BA in Theatre and a master's in social work. Previously, Kara was a food justice educator for Repair the World, a special ed and ESOL teacher, and a Peace Corps volunteer in Madagascar.



Pam Parseghian
*Project Coordinator
 Health Promotion Council*

Pam works with the City of Philadelphia Office of Homeless Services on the CACFP program for children and adults living in emergency housing. Prior to joining HPC, she was the food editor at Cook's magazine and Nation's Restaurant News for over two decades. She was also a cooking teacher at NJ State juvenile detention centers and chef with Wellness in the Schools. She studied at the Culinary Institute of America before working in professional kitchens.



**NCA Board of Directors
 Alix Pasillas, CMP, CCNP**
*Executive Director
 Food for Kids, Inc.*

Alix joined Food For Kids over 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 growth of the program throughout Nevada. 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.



Theresa Patterson, MS
*Human Services Program Coordinator
 Alabama State Department 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. Theresa received her MS from Samford University.



Korey Patty, MBA
*Executive Director
 Feeding Louisiana*

Korey leads Feeding Louisiana's efforts to support member food banks in providing short-term food relief while seeking long-term solutions to hunger. His experience includes business and economic development, management, public policy, and advocacy across a variety of industries. A native of Baton Rouge, Louisiana, Korey is an alumnus of the University of Tulsa, where he earned a BS in Marketing, and later completed an MBA at Louisiana State University.



Shauna Payne, AAP
*Nutrition Manager
 Tallatoona CAP Head Start*

Shauna operates and maintains compliance in the CACFP to ensure the nutritional needs of each child in the Head Start program are met. Tallatoona serves 611 children ages 3-5 with seven Head Start centers in Northwest Georgia. Shauna has an AAS in Culinary Arts, has been in the food-service industry for 20 year, and has cooked professionally and managed departments in a variety of food-service sectors.



Salome Pemberton, CCNP, MPH, RD, RDN
*Program Dietitian
 National Enrichment Group*

Salome is passionate about encouraging healthy eating at a young age as she believes that the early childhood phase sets the stage for developing long-term healthy eating behaviors. As a program dietitian, she enjoys creating dynamic CACFP-creditable menus that showcase what it looks like to eat nutritious and delicious foods as part of a healthy lifestyle. She supports the successful implementation of meal service from start to finish, providing programs with practical strategies in serving child-friendly meals. Salome holds an MPH in Nutrition from the City University of New York and a BS in Nutrition and Dietetics from West Chester University of Pennsylvania.



Lenora Phillips, MS, RD
*Consultant Trainer
 Institute of Child Nutrition*

Lenora previously held positions as Director of the Division of Technical Assistance, Family Day Care Homes Specialist, Program Monitor, and WIC Nutritionist. Lenora holds a bachelor's degree in home economics and a master's degree in nutrition with a minor in food science from Mississippi State University. She served her country for many years in the US Army Reserve, including tours of duty during Operation Desert Storm and Iraqi Freedom and achieved the rank of Lieutenant Colonel.



Paige Pokorney, MPH
*Program Manager, Center for Best Practices
 Share Our Strength*

Paige develops resources, provides technical assistance, and supports state campaigns and partners in efforts to improve and increase utilization of summer and afterschool meals programs. Prior to joining Share Our Strength, Paige was a program & policy analyst at D.C. Hunger Solutions, where she worked to improve access to child nutrition programs in the District of Columbia. Paige received her MPH from George Washington University with a concentration in public health nutrition.



Mya Price, MS
*Manager, Commodity & Federal Nutrition Programs
 Feeding America*

Mya is a Ph.D. candidate at the University of the District of Columbia, working on receiving her degree in Urban Leadership and Entrepreneurship under the College of Agriculture. She has been with Feeding America for four years, including two years working in the food bank network. Mya received her BS in Sociology/Anthropology from Centre College in Danville, Kentucky, and her MS in Community and Leadership Development from the University of Kentucky.



Danni Pruitt
*Learning and Development Strategist
 MH Miles Company, CPA, PC*

Danni has over 20 years of management and leadership development experience. She has an extensive background in all disciplines of the learning and development eco space in multiple industry verticals. Danni is a sought-after trainer and facilitator who is known for leading with passion and executing with excellence. She is a graduate of the University of Houston.



Erin Raczynski, RD, MPH
*Chief, Office of Community Innovations
 Arizona Department of Health Services*

Erin holds a bachelor's degree in dietetics and a master's degree in public health from the University of Arizona. She completed her dietetic internship at Carondelet St. Mary's Hospital in Tucson, Arizona. Erin started her career in SNAP-Ed, and spent three years with the NSLP before transitioning into a leadership role with the CACFP in 2017.



Temesha Ragan, MEd
*Owner
 Perfect Start Learning Consulting*

Temesha, or "Ms. Tessie," has been working in the education field since she got out of the military 16 years ago. After serving four years in the military as Security Forces, she began working on her degree in birth-kindergarten education at Western Carolina University. During this time, she worked as a teacher's assistant, a Kindermusik educator and ran another preschool program while in Germany.



Isabel Ramos-Lebron, MS, LD, RDN
*Nutrition Education Specialist
 National CACFP Sponsors Association*

Isabel serves the members of the CACFP community at-large by developing nutrition education materials to support stronger program operations. She previously worked as a wellness education manager at the San Antonio Food Bank delivering education presentations and CACFP compliant menus. Isabel earned her M.S. in Nutritional Sciences from Rutgers University.



Haily Rauzi, MPH
*Program Manager, Community Health Initiatives
 American Academy of Pediatrics*

Haily worked with the Bright Futures program whose primary goal is to support pediatric primary care practices in providing well-child and adolescent care. She currently works on programs that aim to address food insecurity. Previously, she has worked at the Champaign County Health Department providing health promotion programs, and as a Smoke and Tobacco-Free Program Assistant for UIUC. Haily has her bachelor's in community health and her MPH from the University of Illinois at Urbana-Champaign.



Florence Rivera, MPH, CAE
*Director, Early Childhood Initiatives
 American Academy of Pediatrics*

Florence began her career as a manager of a Women, Infants and Children clinic developing health strategies with high risk families to achieve healthier lifestyles. She has extensive experience designing and implementing public health programs specifically Early Head Start and home visiting programs. She serves as the lead on obesity prevention strategies for the Institute for Healthy Childhood Weight within the National Center for Early Childhood Health and Wellness. Florence holds an MPH from Benedictine University.



Liliana Ruiz Fischer, MPH
*Program Specialist
 National Recreation and Park Association*

Liliana has seven years of experience in food access and child nutrition programming. Her previous work experience ranges from community engagement and food access with South Seattle food banks and backpack programs, to leading multi-level interventions with the SNAP-Ed program Arizona Health Zone through the University of Arizona Cooperative Extension. She is currently pursuing her MPH from the University of Arizona and holds a bachelor's degree in environmental studies and global studies.



Luke Ruter
*Director of Program Compliance
 UMCFood*

Luke is the newest member of UMCFOOD staff. Graduating with a degree in finance, Luke is responsible for visiting all of our sites to help them maintain program compliance.



Caitlyn Scales, MS, PhD
*Development Director
 Three O'Clock Project*

Caitlyn has worked with organizations supporting youth for over 15 years as an educator, advocate, and strategist across the US and abroad. She has been a teacher, coached teachers and school leaders nationally, supported strategic visioning focused on systems change, led large fundraising and development work, and is inspired by the communities she has the privilege to work alongside. Caitlyn is a Chicago native who received her BS and MS from Indiana University, and received her PhD from Washington State University.



Featured Session Speaker

Carolyn Scalfano
*Art Ambassador
 Louisiana First Foundation Teach MAM*

Carolyn is the Visual Arts teacher at Pineville Elementary in Rapides Parish. She studied architecture at LSU's College of Art and Design, earned her Bachelor of Fine Art with a concentration in painting from the University of Louisiana at Lafayette and is certified in Early Childhood Education from Louisiana College. She collaborates with the Alexandria Museum of Art, the Acadiana Center for the Arts, and the United Way of Central Louisiana to advocate for arts integration throughout the community.



Rebecca M. Schermbeck, MPH, MS, RD
*Research Specialist
 School of Public Health at the University of Illinois Chicago*

Rebecca has been a research team member at the IHRP for nearly thirteen years working on various health and nutrition projects, specifically analyzing school wellness policies, monitoring the nutrition content of food and beverage products advertised on children's programming, and developing surveys and conducting qualitative research to assess the readiness of childcare facilities to implement federal nutrition programs. Rebecca received her MPH and MS in Community Nutrition from Saint Louis University School of Public Health.



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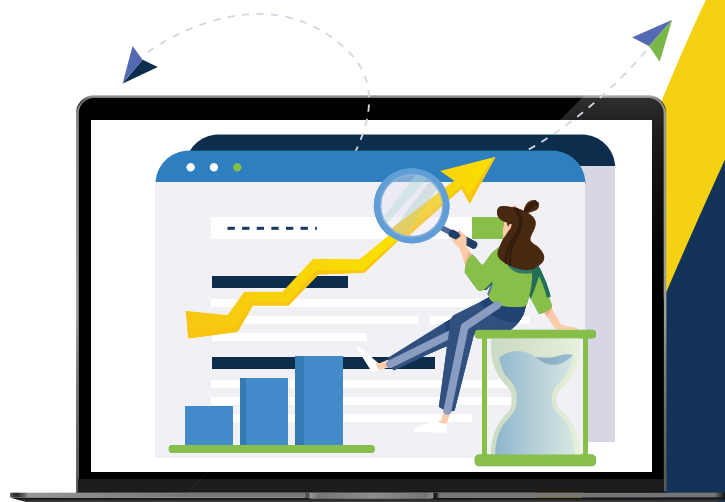
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Mary Schroeder, RD, LD, MPH
Extension Educator
University of Minnesota Extension

Mary's work focuses on creating healthy food environments for children and youth by training child care providers, early childhood educators and school nutrition staff. Mary received her Master's of Public Health in Community Health Education from the University of Wisconsin-Lacrosse.



Marlene Schwartz, PhD
Director
UConn Rudd Center for Food Policy & Health

Marlene studies how nutrition and wellness policies implemented in child care settings, schools, food banks and local communities can improve children's health. Marlene received her PhD in Psychology from Yale University.



Eugenie Sellier, MPA
Education Programs Director
Alabama Food Bank Association

Eugenie supports management and implementation of the Summer Feeding and Afterschool Meals Programs. The association partners with local food banks statewide to ensure children have access to nutritious meals. Eugenie also serves as a member of Governor Kay Ivey's End Child Hunger in Alabama Task Force. Previously, she served as the Director of Child Nutrition Programs for Feeding the Gulf Coast (FTGC), which operates child nutrition programs across Alabama, Florida and Mississippi. Eugenie received her MPA from the University of South Alabama.



Laura Sheffield, LD, MS, RDN
Health and Nutrition Director
Community Action Council

Laura has worked in Head Start for over six years. She leads the Child and Adult Care Food Program for her Agency, covering 17 counties in Kentucky. She has been a credentialed RDN since October 2014 and obtained her B.S. in Dietetics and M.S. in Dietetic Administration and Hospitality from the University of Kentucky. Her agency serves over 2,000 children and she is responsible for developing menus, nutrition programming, CACFP compliance and other agriculture activities.



Kristal Shelden, RDN, MPH
Nutrition Science Manager
Let's Eat Healthy, a movement of Dairy Council of California

Kristal is the lead writer for the Dairy Council of California's publications, including The Healthy Eating TABLE and TRENDS, as well as co-leading Trends, a proprietary monitoring system that tracks nutrition trends. She manages projects and partnerships that promote the health of children and communities while ensuring programs and resources are grounded in evidence-based science. Kristal earned her MPH from the University of California, Davis and a BS in Nutrition from California Polytechnic State University, San Luis Obispo.



Lesley Shiery, MS, RD
Nutrition Manager
General Mills Bell Institute of Health & Nutrition

Lesley provides nutrition & regulatory support to the General Mills North America Foodservice business. Previously, she served as the health and wellness platform lead for the cereal and yogurt operating units developing health and nutrition strategies to support nutrition renovation, innovation and message opportunities. Lesley graduated from Michigan State University with a B.S. in Nutrition and Dietetics and received a MS degree in Nutrition Communication from Tufts University.



Jessica Soldavini, LDN, MPH, PhD, RD
Research Specialist and Assistant Professor
Carolina Hunger Initiative and No Kid Hungry, NC at UNC

Jessica focuses on food insecurity, federal nutrition programs and nutrition and culinary education. Some of her recent research has focused adaptations to federal child nutrition programs during the COVID-19 pandemic. Jessica received her PhD in Nutrition from the University of Carolina Chapel Hill and her MPH in Community Health Science from the University of California Los Angeles.



Chloe Smith, MS
Marketing Communications Specialist
National CACFP Sponsors Association

Chloe maintains NCA's website, creates and sources content for publication online and in weekly eNews, manages and designs the association's graphic elements, produces segmented communications for members and marketing efforts, and develops showcase materials, training modules and webinar materials. She previously worked in collegiate athletic communications, and also served as the marketing coordinator for the indie video game Brukel.



Patricia Smith
CACFP Program Analyst
Office of Homeless Services in Philadelphia

As part of the Food Access Unit, Patricia monitors participating emergency family shelters providing technical assistance, training, and support for program operation. She holds a BA from Arcadia University.



Shea Smith, MA
Program Manager
Three O'Clock Project

Shea manages TOP's day-to-day operations by onboarding, training and supporting site directors, spearheading cross-departmental communications, managing compliance and paperwork, and collaborating with the TOP team on communications, marketing and development. She has a BA and MA in Communication Studies from Louisiana State University, and hopes to foster strong and lasting relationships in the CACFP community to ensure that no child goes hungry outside of the school day.



NCA Board of Directors
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 is the President of the NCA Board of Directors. Blake holds a BS in Social Science and a BA in Spanish from Southwestern University.



Laurie Strouse
Early Learning Program Specialist
Penn State Better Kid Care

Laurie is responsible for creating professional development courses and materials that support the early care and education workforce. Laurie's area of interest centers around equity and diversity, which currently informs her work on topics such as anti-racism, positive work environments, and COVID-19. Before joining Better Kid Care in 2019, Laurie gained first-hand experience implementing anti-bias education practices as a supervising teacher in a mixed-age preschool classroom on Penn State's University Park campus. Laurie received her BA in Elementary Education from Rowan University.

**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 and the Holocaust Museum Houston. She has a MED in Exercise Physiology from the University of Texas.

**Tikilia Tinker-Martin, CMP**

*Food Program Manager
Indianapolis Parks and Recreation*

Tikilia has worked for Indy Parks for 10 years. Her passion for feeding children has only grown through her roles as a monitor, food coordinator and now as a manager. Tikilia continues to consider it a honor and privilege to serve in the parks and communities that she grew up in where her love for parks was first formed. Tikilia holds a BA from Martin University.

**Chef Brenda Thompson-Wattles, LD, RDN**

*Owner
BLT Food & Nutrition, LLC*

Brenda is a Culinary Chef and Registered Dietitian who consults for child nutrition programs. She studied to become an RD at the University of Idaho and then received her culinary degree at the Le Cordon Bleu College of Culinary Arts in Texas. Brenda has been a consultant recipe standardizer for the USDA and has published several child nutrition standardized cookbooks. She recently released her "Level Up with Chef Brenda" social media platform, focusing on sharing standardized recipes and culinary tips.

**Sheila Tompkins-Hess**

*Program Officer
Division of Child & Family Services*

Sheila has been a Head Start fan for her entire life. She was a Head Start child, later a Head Start teacher, early Head Start teacher, CDA instructor, director of individual sites and zone director of multiple sites. Sheila attended the University of Nevada, Las Vegas.

**Amanda Tucker, CMP, CCNP, LSS**

*Nutrition Implementation Consultant
TITAN-LINQ*

Amanda has been working in child nutrition programs for over 12 years through WIC and then CACFP/SFSP as a state and regional trainer. Being Lean Six Sigma Certified, Amanda takes a holistic approach to program management. She is a subject matter expert for program operations, menu planning, and meal appeal. Amanda holds a BS in Nutrition and Hospitality Management from Texas Tech University.

**Kaci Vohland, MS, RDN, LD**

*Registered Dietitian Nutritionist
Bean Institute*

Kaci is responsible for promoting the versatility and nutrition of beans on behalf of the Northarvest Bean Growers Association. She was previously a K-12 school dietitian responsible for menu planning and USDA compliance, and a retail dietitian. She received her bachelor's degree in dietetics from Missouri State University and a MS in Nutrition from Murray State University.

**Aarie J. Wade, MSW**

*Director of Education
Baxter Community Center*

Aarie has worked in Early Childhood Education for over 15 years and uses her passion for the education of young children and families to communicate the importance of incorporating nutrition, growing and eating fresh food into their education and everyday life. She is responsible for teaching and modeling what the Garden to Early Childhood model can look like in other Child Development Centers. Aarie holds her master's in social work from Western Michigan.

**NCA Board of Directors
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. Her business background allows her to see unique opportunities for providers. Kati's 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. Kati attended Western Michigan University and Heidelberg University.

**Jodi Walker**

*Founder/Executive Director
Kids At Their Best, Inc.*

Jodi has never been afraid to take on controversial issues and has frequently used unorthodox approaches to bridge the cultural, economic and generational challenges of her Eastern Plains community. She's nationally recognized by both Share Our Strength and No Kid Hungry for her innovative models based in youth powered programming. Her understanding of the value of diversity and inclusion has helped her to create sustainable food systems within a county that speaks 26 unique languages. Jodi received a degree in therapeutic recreation from Colorado State University.

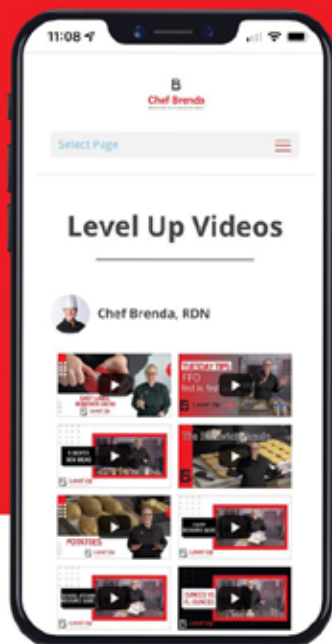
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Level Up
with Chef Brenda, RDN



Marleah Walker
Child Nutrition Programs Initiatives Manager
Feeding Louisiana

Prior to her current role, Marleah was the Director of Programs and Agency Relations at the Food Bank of Northwest Louisiana in Shreveport for 10 years. She managed the SFSP, CACFP, backpack, senior, and school pantry programs as well as all of the USDA TEFAP partner agencies.



Melissa Weissler, MPH
Senior Manager of Child & Community Nutrition
Operation Food Search

Melissa and her team execute summer and afterschool meal programs, a weekend backpack program, and nutrition education programming. She focuses on making these programs accessible and engaging. Melissa has an MPH from the University of Missouri.



Dina Weldin
Group Management Director, Nutrition & Obesity Prevention
Rescue | The Behavior Change Agency

Dina is a marketing and creative writing professional, devoting over a decade of her career to account management and campaign implementation. She supports clients in connecting with their target audience through creative, paid media, events, public relations, research, and influencers all with the purpose of inspiring positive social change among today's youth and adults. Dina holds a degree in marketing from James Madison University.



Featured Session Speaker
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. Alicia holds an MS in Nutrition and bachelor's degrees in biology and psychology from the Virginia Polytechnic Institute and State University.



Lauren E. White
Kids Cafe Partnership Coordinator
Houston Food Bank

Lauren has 20 years of experience in customer relations. Lauren joined Houston Food Bank in August 2016. During her time with Houston Food Bank, Lauren has fostered partnerships with other organization to provide additional resources to the community. Currently, she is working towards her bachelor's at University of Houston-Downtown in psychology.



Marcia Wileczek, CMP, CCNP
Director of Childcare Relations
Novick Childcare Solutions

Marcia has worked in childcare for over 20 years. She has been a classroom teacher, spent 17 years as a center director for a program with 140 children, and served as the food program director for her district of 12 schools. Marcia created seasonal menus and targeted healthier, cost effective menu items and recipes for her district. At Novick, she helps providers navigate CACFP program requirements and compliance. Marcia received a bachelor's degree from Shippensburg University of Pennsylvania.

Discover the benefits of NCA Membership

We offer two main types of memberships: An **NCA Membership** and a **CACFP Sponsor Membership**.

Additionally, organizations can purchase up to five NCA Memberships for \$350. We also offer an SFSP Sponsor Membership for \$150.

NCA Membership \$75 Annually

- Member Info Hub & Networking Forums
- **Child Nutrition Today** digital magazine
- **Exclusive** activity pages & resources
- National CACFP Week **member materials**
- **Training materials & guides**
- Personal **2022 CACFP Nutrition Calendar & Training Program** access
- **Discounted rates** to National Child Nutrition Conference
- Ability to post on our **Job Opportunities** page
- Policy & Regulation **updates & call to action**
- **Advocacy** in Washington, D.C.



CACFP Sponsor Membership \$150 Annually

Includes one (1) NCA membership plus these benefits:

- Discount on **bulk printed materials**, including
 - Child Nutrition Today magazine
 - Meal pattern reference cards
 - 2022 CACFP Nutrition Calendar & Training Program
- One listing on the **Find a Food Program Sponsor** directory
- **Program referrals** for the organization
- Board of Directors **leadership opportunities** for NCA members
- **Voting rights** for the organization
- Access to sponsors-only **networking forum**



All memberships valid October 1 - September 30.



cacfp.org/membership-opportunities



Bonnie Williams, MA
*Early Care and Education Manager
 Arizona Department of Health Services*

Bonnie provides leadership and technical assistance to ECE programs throughout Arizona to improve their practices in working with staff, families and

children to live healthier lives. Much of the work stems from Arizona's Empower Program which addresses physical activity, screen time, nutrition and breastfeeding, as well as oral health, sun safety, tobacco, and staff development. She has also led the state work for the Nemours learning collaboratives and CDC ECE grant activities. Bonnie holds an MA in Special Education and Rehabilitation from the University of Arizona.



Daryl Williams, MS
*Educational Consultant
 Pursuit of Excellence LLC*

While matriculating through a career in education, Daryl has become a dynamic speaker empowering students and teachers to achieve excellence. Daryl taught middle

school math six years before transitioning to a Regional Instructional Support Specialist. Along the way, he gained a National Boards Certification, two Teacher of the Year awards, and a master's degree in school administration from Johns Hopkins University. He coaches teachers to improve their practices in the classroom to increase student growth.



Eric Williams
*Social Service Program Analyst
 Office of Homeless Services in Philadelphia*

Eric is currently assigned to the support the CACFP, which delivers healthy and nutritious meals to families with children living in emergency housing facilities in the

city of Philadelphia. Eric has over 26 years of experience as a social worker, program manager, and client advocate. Eric holds a BA in Political Science and Economics from Howard University.



Kent K. Williamson
*Food Service/CACFP Contract Manager
 Children's Aid New York City*

Kent is a classically-trained chef and holds a degree in business management. For the past 20 years, he has dedicated his time to healthy food and nutrition for

children. He owned a food service company operating school meals in New York and New Jersey before joining Children's Aid of New York City. Kent has traveled extensively and learned the foods of many cultures.



Helen Woo, MS, RDN, LDN
*Community Health Programs Manager
 Sankofa Community Development Corporation*

Helen oversees food access and nutrition education programs. Her priorities in nutrition are to increase access to nutritious foods for families, to educate individuals

and families about nutritious eating, and to increase nutrition literacy. Prior to Sankofa, Helen was the Dietitian for the Head Start program in Jefferson Parish. She earned her MS in Clinical Nutrition and Dietetics from New York University and completed her dietetic internship at Tulane University.



Toni Kay Wright, MS
*Extension Educator with SNAP-Education Program
 University of Illinois Extension*

Toni offers evidence-based nutrition education and obesity prevention programs to support changes that promote health and wellness in community sites targeting

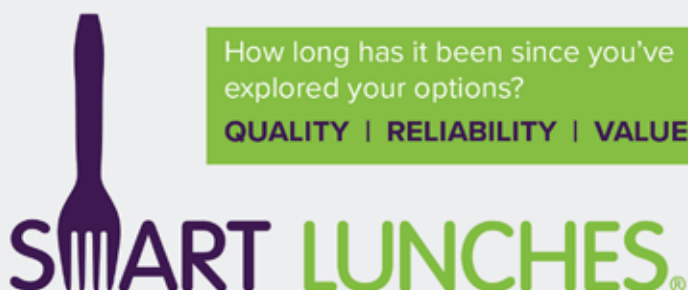
limited resource families. Working in collaboration with local agencies, Wright partners with food pantries, schools and early care and education sites in an effort to build healthier communities. Wright's passion for nutrition education and early care and education programming has been built over her career with experiences at WIC and Head Start programs in southern Illinois. She earned her MS in Community Nutrition from Southern Illinois University Carbondale.



Mimi Wu, MS, RD
*Team Lead, Nutrition Education and Promotion
 Branch
 USDA Food and Nutrition Service*

Mimi develops and promotes nutrition education and technical assistance materials to support those

participating in Child Nutrition Programs, with an emphasis on projects that support the CACFP. Mimi is a Registered Dietitian and holds a master's in nutrition and public health from Teachers College, Columbia University.



Delicious, nutritious and affordable lunches, breakfasts and snacks prepared off-site and delivered fresh daily. Just serve and enjoy!



Visit the link or scan the code to learn more and download our current menu.



<https://try.smartlunches.com/cacfp22>

Sample Cycle Menu



Here is a sample cycle menu to help you plan your spring calendar with creditable recipes.

		MONDAY DAY 1	TUESDAY Day 2	WEDNESDAY Day 3	THURSDAY Day 4	FRIDAY Day 5
BREAKFAST	Milk	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)
	Fruit/Vegetable	Banana	Green Peppers	Pears	Apple Sauce	Blueberries
	Grain/Meat ⁺	English Muffin	Canadian Bacon	Cream of Wheat	WGR Cereal	Waffles
LUNCH	Milk	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)
	Fruit / Vegetable*	Sliced Apples	Peas	Peaches	Grapes	Peaches
	Vegetable	Veggie Blend	Cauliflower	Spinach	Baked Potato	Carrots
	Grain	WGR Roll	WGR Hamburger Bun	WGR Tortilla	Corn Bread	Pizza Crust
	Meat/Meat Alternate	Roast Beef	Ground Beef (hamburgers)	Turkey Slices (Turkey Wrap)	Baked Chicken Drumsticks	Cheese (pizza)
SNACK	Milk	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	--	--	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	--
	Fruit	--	Sliced Apples	Pineapple	--	--
	Vegetable	Tomato Slices	--	--	--	--
	Grain	--	--	--	Pretzels	WGR Crackers
	Meat/Meat Alternate	--	Peanut Butter	Cottage Cheese	--	Tuna
		DAY 6	DAY 7	DAY 8	DAY 9	Day 10
BREAKFAST	Milk	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)
	Fruit/Vegetable	Strawberries	Hashbrowns	Banana	Raisins	Oranges
	Grain/Meat ⁺	WGR Waffles	Scrambled Eggs	WGR Cereal	Oatmeal	French Toast Sticks
LUNCH	Milk	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	Whole Milk (age 1) or Low/Fat Free Milk (2-5)
	Fruit / Vegetable*	Mashed Potato	Grapes	Strawberries	Mandarin Oranges	Carrot
	Vegetable	Whole Kernel Corn	Mixed Veggies	Hashbrowns	Tator Tots	Peas
	Grain	Bread Sticks	Roll	Toast	WGR Hamburger Bun	WGR Macaroni
	Meat/Meat Alternate	Ground Beef (meatloaf)	Chicken Nuggets	Pork Links	Fish Patty	Cheese (mac n' cheese)
SNACK	Milk	Whole Milk (age 1) or Low/Fat Free Milk (2-5)	--	--	--	--
	Fruit	--	--	Oranges	--	Peaches
	Vegetable	--	--	--	Celery/Carrot Sticks	--
	Grain	Soft Pretzels	WGR Tortilla	Graham Crackers	--	--
	Meat/Meat Alternate	--	Cheese (quesadillas)	--	Cottage Cheese	Yogurt

⁺ Meat and meat alternates may be served in place of the entire grains component at breakfast a maximum of three times per week.

* The fruit component at lunch may be substituted by an additional vegetable.



Whole grain-rich cereal —
a great tasting & easy way
to meet the daily whole
grain requirement

Creditable products for
across your menu!



Yogurt to make snack
time fun — build parfaits,
blend up smoothies,
or use as a dip

BRANDS KIDS LOVE FOR CACFP

General Mills is proud to offer CACFP creditable products
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Sample CACFP Creditable Products

Learn about the new Honey Cheerios™

Pick up CACFP Creditable Product
Lists, recipes and other resources
to help you plan menus



ATTEND OUR WORKSHOP

Insight into CACFP Providers'
Purchasing Behavior

Wednesday, April 20th
3:15 pm – 4:15 pm Central



CERTIFICATE OF PARTICIPATION

National Child Nutrition Conference 2022

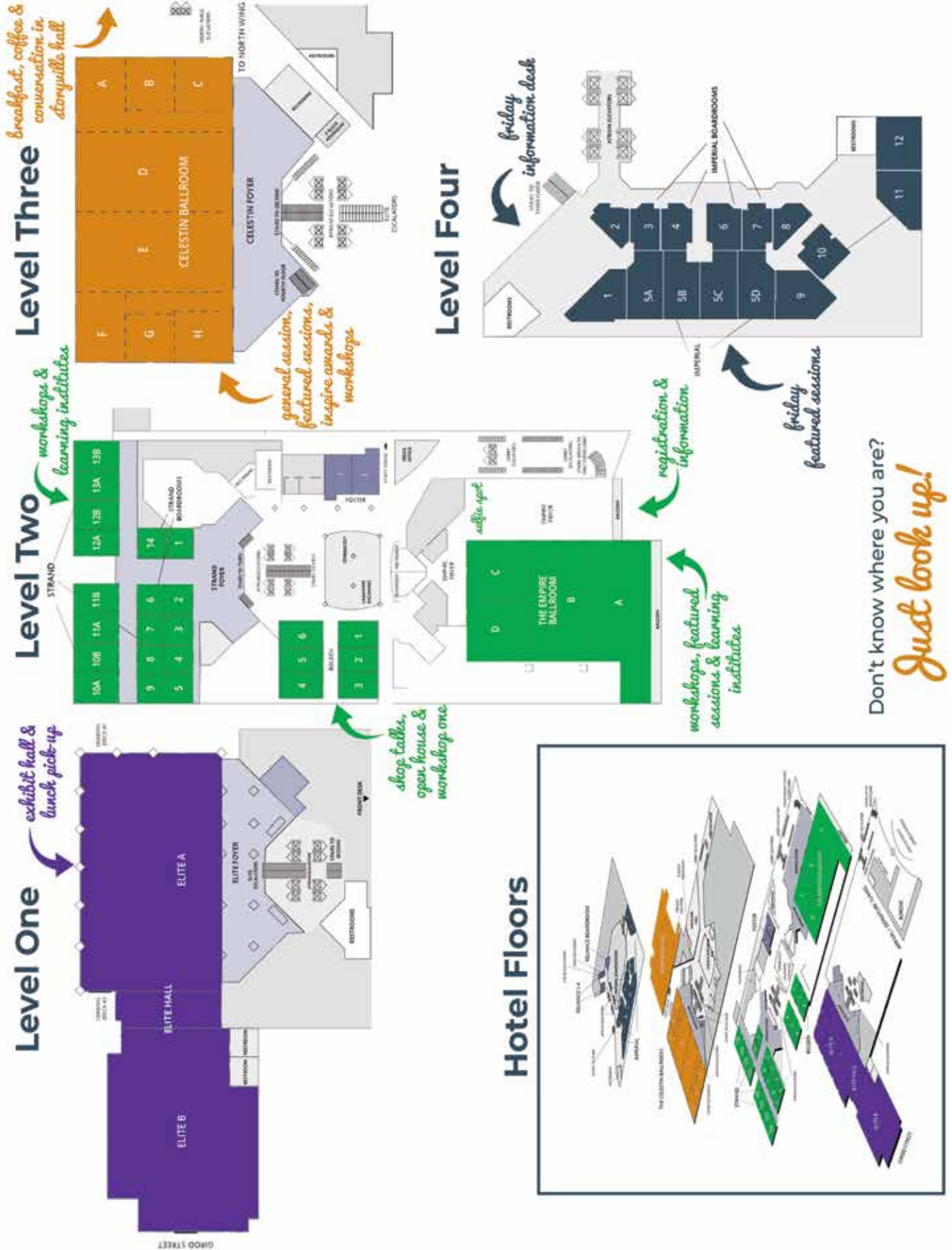
APRIL 19, 2022	ATTENDED	S#	HRS	SESSION TITLE	PRESENTER(S) NAME
8:00 am – 9:00 am	☐		1	CACFP Creditable Resources	
9:15 am - 10:15 am	☐		1	More on Meal Patterns	
1:45 pm – 3:00 pm	☐		1.25	Welcome & General Session	
3:15 pm – 4:15 pm	☐		1	Workshop Session One:	
APRIL 20, 2022	ATTENDED	S#	HRS	SESSION TITLE	PRESENTER(S) NAME
7:15 am - 7:45 am	☐		.5	Shop Talk:	
8:00 am - 9:00 am	☐		1	Learning Institute:	
9:15 am - 10:15 am	☐		1	Featured Speaker Session:	
10:30 am - 11:30 am	☐		1	Workshop Session Two:	
2:00 pm - 3:00 pm	☐		1	Workshop Session Three:	
3:15 pm - 4:15 pm	☐		1	Workshop Session Four:	
4:30 pm - 5:30 pm	☐		1	Workshop Session Five:	
5:30 pm - 6:00 pm	☐		.5	Shop Talk:	
APRIL 21, 2022	ATTENDED	S#	HRS	SESSION TITLE	PRESENTER(S) NAME
7:15 am – 7:45 am	☐		.5	Shop Talk:	
8:00 am – 9:00 am	☐		1	Workshop Session Six:	
9:15 am – 10:15 am	☐		1	Workshop Session Seven:	
10:30 am – 11:30 am	☐		1	Workshop Session Eight:	
1:15 pm - 2:15 pm	☐		1	Workshop Session Nine:	
2:30 pm - 3:30 pm	☐		1	Workshop Session Ten:	
3:45 pm – 4:45 pm	☐		1	Featured Session:	
5:00 pm - 5:30 pm	☐		.5	Shop Talk:	
APRIL 22, 2022	ATTENDED	S#	HRS	SESSION TITLE	PRESENTER(S) NAME
9:00 am - 10:00 am	☐		1	CACFP Creditable Resources	

TOTAL HOURS

PARTICIPANT SIGNATURE

DATE

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CHILD NUTRITION CONFERENCE



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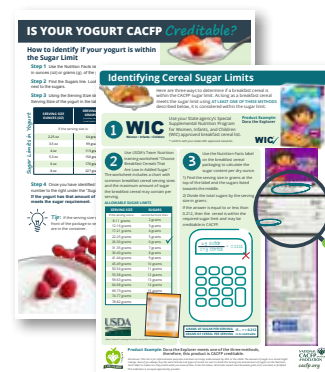
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A National Platform for the Child and Adult Care Food Program Community