

2023 National Child Nutrition Conference Workshop Schedule

Virtual Track																
Tuesday, April 11th																
3:15 pm - 4:15 pm	Workshop Sessions One	Healthy Habits Count	Accommodating Participants with Disabilities in Community Meals - CRD	Active Play to Combat Obesity	Sponsoring Summer Food: Keys to Financial Management	Accountability & Leadership	A Fresh Take on Water in the CACFP	Best Practices in Garden to Early Childhood	Who is Providing for Child Care Providers?	Change Management: Food Service Facility Design & Operational Overhaul	Transform Mealtime into a Meaningful Learning Experience	Beginners Guide to Crediting Recipes in the CACFP	Teaming Up to Raise a Generation of Veggie Lovers	Impacts of Afterschool Meals	Summer Meal Program Success	Serious Deficiency Intervention: Supporting Successful Changes
Wednesday, April 12th																
9:15 am - 10:15 am	Workshop Sessions Two	CACFP Administrative Review Advice	Civil Rights 101: Compliance with Civil Rights Requirements - CRD	The Ecological Approach to Family Style	Fostering a Positive Work Culture	USDA National Breastfeeding Campaign - SNAS	Encouraging a Growth Mindset Around Child Nutrition	Navigating Special Diets	Nutrition Impacts on Brain Development	Building, Funding, and Sustaining Farm to ECE Programs	Beyond Beginners: How to Credit Recipes for Family Child Care	Community Wellness Hubs: Partnerships to Support Child Nutrition	Expanding Afterschool Meals through CACFP and SFSP Partnerships	Embracing Diversity in Your Summer Meal Program	Intentionally Blank	Intentionally Blank
10:30 am - 11:30 am	Workshop Sessions Three	Serving Communities Year-Round through Afterschool Meals and the SFSP - CMPD	Establishing Equitable Food Systems in Early Care Through Procurement	Healthy Dads in Head Start	Breaking Down Tasks for Successful CACFP Sites	Utilizing Cycle Menus in the CACFP	Addressing Feeding Concerns & Nutrition Therapy	Reconstructing Traditional Hispanic Meals for a Healthy Menu	STEM in the Kitchen	Avoid Costly Mistakes in the CACFP	Crediting Basics and Beyond in the CACFP - NETTA	Innovative Strategies to Connect CACFP and Farm to ECE	Toolkit for Successful Summer Meals	CACFP at CDSS: Transitioning to a Social Services Program with an Equity Lens	Native American Health Disparities and Advancing Health Equity	Intentionally Blank
2:45 pm - 3:45 pm	Workshop Sessions Four	Tailoring Menus to Accommodate Special Diets	Inviting All Voices: Developing Equitable Policy and Practices	Emergency Preparedness in Head Start	CACFP Administrative Budgets - PMOS	Customer Service Skills in the CACFP	Breastfeeding at CACFP Sites	Fuel Your Mind & Body: Menu Planning, Nutrition, & Activities	Engaging Your Community in Your Meal Program	Avoid Processed Food: A Nutrition Sound Byte or a Sound Nutrition Bite?	Grocery Shopping Made Easy: Using the Food Buying Guide	Beyond Beginners: How to Credit Recipes for Centers	Increasing Healthy Eating Through Family Engagement with SFSP & CACFP	Keeping it Cool with Summer Food	Elevate Program Compliance with CenterPilot	A Call to Action for Policy Makers: Feeding Young Children During COVID-19
4:00 pm - 5:00 pm	Workshop Sessions Five	Meal Innovations: Maximize Labor and Mitigate Supply Chain Issues	Conducting Monitoring in the CACFP for Head Start	Investigating Fraud, Waste & Abuse in Federally Funded Programs	Non-Profit Board Recruitment and Development	Ask Us Anything About Food as Medicine	Mastering Milk Requirements in the CACFP - NETTA	Fostering Mental Wellness Through Physical Activity	On-Trend CACFP Recipes	Farm to Classroom: Teaching Children about Healthy Foods - CFSD	Beyond Beginners: Advanced Program Mgmt	Standardizing Your Own Recipes	Put Your State on the Plate with Local Foods	Reaching Rural and Tribal Communities	Make Every Bite Count with the Dietary Guidelines	Seizing Opportunities in Statewide Systems Building
Thursday, April 13th																
8:00 am - 9:00 am	Workshop Sessions Six	Body Positivity and Cultivating Good Relationships With Food	Child Nutrition Reauthorization- Continued Advocacy for CACFP	Impacts of Sodium: Shaping Healthy Food Preferences	Resilience Is Everything	The CIGN Presents an Exploration of Flavor	A Rainbow A Week: Embracing Our Meal Patterns	Planting the Seeds of Gratitude, Respect & Nurture for Nature	Serious Deficiency Process - PMOS	Ideas and Strategies to Make Mealtimes More Enjoyable	Catering to Rural and Urban Sites	Promoting Nutrition with Culinary Arts Fairs	Serving Summer Meals Where the Kids Are	Effective Stewardship, Monitoring, and Oversight of Child Nutrition Programs	Successes and Challenges: Improving CACFP Participation Among Centers	Intentionally Blank
9:15 am - 10:15 am	Workshop Sessions Seven	Advocating for a Third Meal	Head Start Nutrition Services Are a Health Equity Intervention	Program Compliance and Audit Preparedness for Sponsors	Maintaining Employee Engagement & Organizational Support Remotely	Decolonizing Nutrition	Storytelling to Promote Healthy Eating Habits	Beyond Beans: A Guide to Plant-Based Menus	Clean, Separate, Cook, Chill: Food Safety in Child Care	Menu Planning to Meet CACFP Meal Pattern Requirements - NETTA	Wheat2School: A Farm to School Partnership Program	No Kitchen? No Problem! Serving Meals from the Cupboard	Finding and Meeting Community Needs through Porch Visits	CACFP Training Program & Nutrition Calendar	Intentionally Blank	Intentionally Blank
10:30 am - 11:30 am	Workshop Sessions Eight	Creating a Food Culture in Young Children	SFSP Policy Updates	Connecting Nutrition with Family Engagement	Be Prepared & Plan Ahead: Steps for Emergency Preparedness	More Fruits & Veggies, Less Waste	Never Fear, Help with Crediting Grains is Here!	Farm to Early Care & Education in the CACFP	Completing Claims Like Clockwork	More on Meal Patterns	Supporting the Front Line in the Fight Against Rural Child Hunger	Mindfulness: Reconnecting Children to Their Senses	Afterschool Meals: Reflections and Promising Practices	Mobile Meals: A Guide to Getting a Food Truck for Free	Menu Planning Made Easy: Health-e Pro Software Demo	Building Communities of Practice to Promote Equity
1:15 pm - 2:15 pm	Workshop Sessions Nine	Small Tweaks, Giant Peaks: Reframing Your Mindset	Grassroots Advocacy 101	CACFP & Head Start Food Service Regulations	Developing a CACFP Budget - PMOS	Diversity and Inclusion in Early Education	Delicious Ways to Maximize Snack Time Nutrition	Communicating Special Diet Needs	Nutrition Education Beyond the Classroom	Happy and Healthy with Sesame Street in Communities	Creating Meaningful Vendor Relationships	Advanced CACFP Meal Patterns	Promoting CACFP Supper Eligibility with CalFresh	Summer Meals: Reflections and Promising Practices	Exploring the Value of Mobile Produce Markets	Program Compliance and Audit Preparedness for State Agencies
2:30 pm - 3:30 pm	Workshop Sessions Ten	Gardening Activities for Every Classroom	Civil Rights Compliance and Special Diets in the CACFP	Flawless Audits for Multi Program and Multi State Sponsors	Identifying Whole Grain-Rich	Nourishing the Next Generation	Hydration Station: Choosing Water	Little Books for Little Cooks	Bellevue School Lunch Updates and Impacts on Student Behavior	Get the Facts! CN Labels and Product Formulation Statements (PFS) - NETTA	Culinary Basics: Weighing and Measuring Accurately	Turnip-the-Beet on Your Summer Meals Program	Engaging Training Techniques	Recent USDA Studies on CACFP and Summer Meals - OPS	Taking the Paper out of CACFP Paperwork with KidKare by Minute Menu	Strategies to Address Food Insecurity in ECE Settings