



Learning Center Training Plan: FARM TO CACFP

Get ready to grow your program from the ground up! Our Farm to CACFP Training Bundle equips you with the tools you need to successfully implement and grow Farm to CACFP initiatives. You can find all of these webinars at cacfp.org/learning-center, or click directly on the title for easy navigation.

“I enjoyed this and will begin to explore the CACFP website, specifically menus and recipes for inspiration to incorporate or highlight seasonal produce more.”

Rooted in Purpose: What is Farm to CACFP?

Let's kick things off with a deep dive into the Farm to CACFP movement. Learn how connecting local farms to child and adult care programs supports nutrition, education and local economies. Hear inspiring success stories and receive a roadmap for getting started.

~ 1/2 hour, Specialty 1

Cultivating Funding for Farm to CACFP: Strategies and State Support

Discover how to leverage CACFP reimbursement and State support for Farm to CACFP. Learn about allowable costs, reimbursement rules and how to apply geographic preference when sourcing local foods. Hear about effective strategies, State strategies and gather ideas on how to collaborate for success. ~ 1 hour, Specialty 5

Find Your Farmer: Enrich Farm to ECE Through Producer Relationships

Farm to ECE enhances community access to healthy and local foods by changing food purchasing practices, elevating food and agricultural education, and strengthening local food economies. Explore the National Farm to School Network's role in supporting ECE programs, steps for connecting with local producers for procurement and innovative approaches to food purchasing. ~ 1 hour, Specialty 5

Sowing Success: Real Stories & Strategies in Farm to CACFP

We're bringing together voices from the field to share how Farm to CACFP works in real-world settings. Hear from a provider, sponsoring organization, and State agency as they discuss their journeys, challenges, and best practices for implementing and sustaining local food efforts. Listen to practical insights and inspiring stories to help you grow your own Farm to CACFP operation. ~ 1 hour, Specialty 2

Cooking Up Local Goodness

Discover how to enhance your CACFP menu planning by integrating fresh, locally sourced foods into nutritious and appealing meals. Learn smart strategies for menu development, seasonal planning, and creative ingredient swaps that make the most of local grains, meats, eggs, dairy, fruits, and vegetables. You'll gain practical tips for crafting meals that meet USDA guidelines while supporting local farmers. Healthy eating can be easy, delicious, and sustainable! ~ 1 hour, Specialty 2

Little Sprouts, Big Lessons: Farm to Early Education

Nutrition and agriculture education represent one of the three core elements of Farm to ECE. Explore fun and engaging activity ideas along with best practices for bringing food-based learning into your early childhood program. Discover free resources to help you implement these hands-on learning experiences with ease. ~ 1/2 hour, Specialty 1

Farmers Market Field Trip

Visiting farmers' markets can be fun and educational as you explore seasonal fruits and vegetables. Shopping from bountiful displays of produce will not only help your friendly farmer but can also help you meet CACFP meal patterns. Learn how to identify, purchase and serve farmers' market finds so that the children and adults in your care can enjoy fresh flavors of the season. ~ 1/2 hour, Specialty 1