

Learning Center Training Plan: CACFP Basics

Are you brand new to the Child and Adult Care Food Program? We've curated these 10 courses to get you up to speed. You can find all of these webinars at **cacfp.org/learning-center**, or click directly on the title for easy navigation.

Beginners' Guide to the Five Meal Pattern Components

Centers, family child care homes, and afterschool care play a critical role in serving nutritious foods to those they serve. The CACFP guides you on how to provide healthy meals using five food components which make up the meal service requirements: grains, fruits, vegetables, meats/meat alternates and milk. Learn when these are required and how they fit into the CACFP meal pattern. ~ 1/2 hour, Specialty 1

Civil Rights 101: Compliance with Civil Rights Requirements

Civil Rights training is an annual requirement for state agency staff who interact with program applicants, sponsors, program participants, potentially eligible individuals and those persons who supervise front line staff. This session will fulfill that requirement while addressing the Civil Rights training requirements as outlined in FNS Instruction 113-1, Civil Rights Compliance and Enforcement – Nutrition Programs and Activities. ~ 1 hour, Specialty 7

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

Join the USDA for this session on the new Crediting Handbook for CACFP. They 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. ~ 1 hour, Specialty 1

Making Cents! How to Get Financial Reimbursement for the Meals You Serve

Reimbursement rates for CACFP participants are dependent upon a variety of factors, such as whether you operate a family home child care, center, or afterschool program. Learn how to determine what the amount of reimbursement would be based on your enrollment, meal service, and rates of reimbursement. Discover how to qualify and how to receive financial reimbursement once you join the CACFP. $\sim 1/2$ hour, Specialty 4

Menu Planning for the CACFP

This webinar focuses on different meal planning techniques that can be used to serve healthy and appealing meals and snacks that meet CACFP and Preschool meal pattern requirements. $\sim 1/2$ hour, Specialty 2

Ounce Equivalents for Grains: No Weigh!

Team Nutrition has several resources and tools to help CACFP operators transition to grains ounce equivalents - no food scales required! Receive hands-on training and leave with a menu of options for successful implementation. Download the Food Buying Guide (FBG) before watching this session. ~ 2 hours, Specialty 3

Power of the Food Program with CACFP

You agree to serve healthy meals and snacks. The USDA CACFP offers you financial reimbursement. Learn about the history of the food program and how to get the most from your day of exciting training with us. We're defining the CACFP and celebrating you! ~ $^{1/2}$ hour, Specialty 7

Prep to Plate: CACFP Portion Sizes

CACFP portioning can be confusing on paper, and in practice many more questions come up. See correct portion sizes illustrated and get answers to common real-world portioning and service questions. Get tips for the kitchen and find out what tools help compliance and reduce food waste. ~ 1 hour, Specialty 1

Resources for Success: Tools, Templates, Activities

From provider toolkits to activity sheets for children to training worksheets and more, learn what resources we have available to you free of charge that you can use today for promoting nutrition and physical activities. Learn where to find free online training and handouts for specific CACFP guidelines that will set you up for program success. $\sim 1/2$ hour, Specialty 3

Serving Up Nutrition: Menu Planning & Recipe Ideas

Do you love menu planning or are you not sure even where to begin? Learn how to get started and what you should take into consideration when developing a cycle menu or planning meals one week at a time. Receive new, easy recipe ideas that are sure to become favorites at your center or in your child care home! ~ 1 hour, Specialty 1

