



Join our outstanding community of CACFP Professionals!



Learning Center Training Plan: The Road to Certification

There is a path for everyone to earn their CACFP Child Nutrition Professional (CCNP) designation!

To become a CCNP, you need either 16 or 32 hours of Continuing Education, and we have over 100 hours of CEUs available at cacfp.org/learning-center. We've curated a recommended 16-hour plan that will get you well on your way to your professional certification. And good news! If you have an associate's degree or higher*, these hours are all you'll need to qualify for your CCNP. Visit cacfp.org/certification to learn more.

You can find all of these webinars in our Learning Center, or click directly on the title for easy navigation.

12 Hours Specialty 1

CEU Specialty 1: Nutrition

Nutrition is the study of nutrients in food, how the body uses them, and the relationship between diet, health, and disease. The CACFP strives to teach lifelong healthy habits, decreasing obesity and increasing physical activity.

Baking Whole Grain-Rich Foods

Whole grain-rich baking can be a signature part of your program that benefits menus, snacks, and acceptance while also helping your bottom-line. Learn how to choose a few signature favorite foods and align them with baking activities to involve children and parents in the science, literacy, art, food safety and math to boost benefits beyond the plate. Take home whole grain-rich baking resources. ~ 1 hour

Explore New Foods with a Taste Testing Adventure

The CACFP helps children learn healthy eating habits. Learn how you can introduce new foods through various taste testing strategies. Discover tips for getting kids to try new foods while they are on their taste testing adventure! ~ 1/2 hour

Extending CACFP Beyond the Classroom

Creating healthy eating patterns in the classroom is only one part of the equation: parents and home environments are the other. Learn about the important role parents play in the development of a child's feeding patterns and how to increase parent awareness and engagement of CACFP best practices. ~ 1 hour

Feeding Infants 0-5 Months

This webinar focuses on how the Child and Adult Care Food Program (CACFP) infant meal pattern supports infant growth and development for babies ages birth through 5 months. ~ 1/2 hour

*Qualifying fields include: business; nutrition; public health; education; and community, family and personal services.

Feeding Infants: Starting with Solids

This webinar focuses on how the CACFP infant meal pattern supports infant growth and development for babies ages 6 through 11 months. The webinar includes information on developmental readiness and feeding infants solid foods in the CACFP. ~ 1/2 hour

Healthy Eating for Families

Looking for ideas to help promote health and nutrition to the families you serve? We'll share tips for promoting healthy eating through meal planning. ~ 1/2 hour

How to Support Breastfeeding in the CACFP

This webinar focuses on how child care centers and family child care homes that participate in the CACFP can support breastfeeding. ~ 1/2 hour

Identifying Whole Grain-Rich in the CACFP

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. ~ 1 hour

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CACFP is an indicator of quality care. This institution is an equal opportunity provider.

Keeping Kids Healthy: All About Food Allergens & How to Read Food Labels

Serving those in our care safely is our top priority! Learn about the nine major food allergens and how to recognize what food products contain these. Get a better understanding of how to read the food label to identify and avoid food allergens. ~ 1 hour

More on Meal Patterns

We're here to clarify your meal pattern questions! At this free training, we will answer commonly asked questions, show how to access training from USDA Team Nutrition, and explore online resources. ~ 1 hour

Quick, Easy, Low Prep Snacks

Short on time and tired of serving the same old snacks day in and day out? Breathe new life into your snack time routine by filling your recipe box with new, favorite go-to ideas for snack time. Learn about quick snacks that can be prepared in advance or on the spot and how to involve children in some of the snack making activities. ~ 1 hour

Serving Adults in the CACFP: Meal Patterns, Nutrition and Resources

Serving adults in the CACFP is more than just increasing the portion size of the meal pattern requirements. Learn about allowable substitutions, get insight into senior nutrition and health, and discover the wealth of resources available for free about food, nutrition, and physical activities for older adults. ~ 1 hour

4 Hours Specialty 2 or 3

CEU Specialty 2: Program Operations

CACFP Operations consist of the tasks that are performed to support the requirements of the CACFP program. For example, a provider may take training on how to keep records that are required to participate in the CACFP. Trainings to learn how to properly plan a menu to meet CACFP requirements or how to review and process claims are other examples.

Child-Friendly Menu Planning Using Seasonal Foods

Learn how to plan delicious, culturally appropriate, kid-friendly menus using local, seasonal foods. Start with the decision making tree to learn your best options for local purchasing. Learn time-saving tips to prepare fresh menu items. Participate in activities to promote new food to children and support your Farm to ECE Program and check out CACFP-standardized recipes to streamline the menu planning process. ~ 1 hour

How to Credit Recipes in the CACFP

Maybe you love to develop delicious recipes, or a parent has shared one of their family favorites, but you are not sure how to make it creditable in the CACFP. Learn key tips and methods on how to evaluate recipes to ensure they are #CACFPCreditable as we guide you through our recipe crediting worksheet. ~ 1 hour

Serving Meat & Meat Alternates at Breakfast

This webinar focuses on the option to serve meat and meat alternates in place of grains at breakfast up to three times per week for those following CACFP and preschool meal patterns. ~ 1/2 hour

Serving Milk in the CACFP

This webinar walks the audience through Team Nutrition's "Serving Milk in the CACFP" training worksheet and lets audience select milk for various age groups to meet meal pattern requirements. ~ 1/2 hour

Serving Snacks in the CACFP

This webinar will show CACFP operators how to plan and prepare snacks for children and adults in their care. ~ 1/2 hour

Serving Vegetables in the CACFP

This webinar will focus on creative and appealing ways to offer vegetables at meals and snacks in the CACFP. ~ 1/2 hour

Water, Water, Everywhere

Learn about how to keep children and adults hydrated by including water-rich food components in the CACFP. Get thirst-satisfying recipes to help ensure everyone stays safely hydrated during these warm months. ~ 1/2 hour

CEU Specialty 3: Training & Technology

Training and Technology CEU credits consist of train-the-trainer workshops you may attend designed to give you the tools to teach others. It can also include workshops to learn CACFP software for uses such as record keeping, menu planning, or determining how to ensure you are meeting food crediting minimums.

How to Maximize Exhibit A Grains Tool

This webinar provides a demonstration and in-depth practice for using the grains tool on the Food Buying Guide for Child Nutrition Programs (FBG) Interactive Web-Based Tool. Participants will also experience the Exhibit A Grains Tool on the Mobile App, which allows program operators to determine the grains contribution and the amount to serve on-the-go. ~ 1 hour

Navigating the Food Buying Guide Calculator

Learn about FBG Calculator, the new feature included with the Food Buying Guide for Child Nutrition Programs Interactive Web-Based Tool. The FBG Calculator is designed to create a shopping list to assist child nutrition program operators when ordering food for their programs. In this webinar, Team Nutrition also provided in-depth practice for using the calculator as well as highlighting the newly released training video. Participants can also experience the FBG Calculator on the FBG Mobile App. Program operators will be able to create and use their shopping list on-the-go. ~ 1 hour



“There’s unlimited access to resources, ongoing trainings and guidance within the CACFP. Obtaining my certification not only benefits my employer, our team, our community; but most importantly, **my own professional growth and development.**”

Christine Gillison, CCNP