



39th National

CHILD NUTRITION CONFERENCE

Virtual Option

Join us on Zoom, April 15-17



Earn up to 18.5 Continuing Education Units

Can't make the live sessions? Sessions are available to view on demand through May 15, 2025.

- ★ Be a Kid's Hero: Food and Nutrient Acceptance in the Early Years
- ★ CACFP Creditable Tools & Resources
- ★ CACFP Overview
- ★ Cultivate Community: Serving Fresh & Local Foods with Efficiency
- ★ Food Sovereignty: An Indigenous Perspective
- ★ Fresh Foods, Flavors and Kitchen Ingredients
- ★ Fun and Flavorful Themed CACFP Menu Planning
- ★ Healthy Staff, Healthy Kids: Cultivating Wellness for Your Teams
- ★ Helping Selective Eaters Succeed
- ★ Hunger, Health and How Early Care Settings Can Help
- ★ Monitoring 101: Ensuring Compliance in SFSP and Afterschool Meals
- ★ National Conference General Session
- ★ Playful Activities for Teaching Healthy Diets
- ★ The Power of Pause: Regulate Yourself to Lead and Serve with Strength
- ★ Preparing for CACFP or SFSP Audits
- ★ USDA CACFP Policy Update
- ★ USDA SFSP Policy Update
- ★ On Demand: Afterschool Meals Overview
- ★ On Demand: CACFP Certification Program Overview
- ★ On Demand: SUN Meals Overview

Tuesday, April 15

All times listed are Central Time. Please see the At-a-Glance by Time Zone for other times.

CACFP Creditable Tools & Resources

S3 7:15 am - 7:45 am

Learn about the nutrition education resources which are available free-of-charge, including the guidance for identifying whole grain-rich, determining sugar content in cereals and yogurt, and which milk to serve in the CACFP.

Lisa Mack, National CACFP Association

CACFP Overview

S2 9:15 am - 10:15 am

You're new-ish to the food program and concepts in the CACFP may not be as foreign to you, but you'd love to really explore the important areas in the CACFP. Join us as we review the meal patterns, identify basic program administration and get a refresher on how reimbursement works in the CACFP.

1. Learn the basic requirements in administrative review.
2. Understand how CACFP reimbursement works.
3. Discuss the CACFP meal patterns.

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

National Conference General Session

S7 1:30 pm - 3:00 pm

What you do matters! When we all come together in one room with one focus, you can be sure you'll leave knowing that your role is important in ensuring that all children and adults will have access to healthy foods. Ignite your conference experience with speakers who will motivate you and remind us all why we work to support our nation's most vulnerable populations.

Lisa Mack, National CACFP Association

Catherine Wright-Steele, Texas Department of Agriculture

Denise Andrews, CMP, CCNP, For the Children, Inc.

Melissa Rothstein, USDA Food and Nutrition Service

Mike Brown, Jr., MS, CFRE, YMCA Metropolitan Fort Worth

USDA CACFP Policy Update

S7 3:15 pm - 4:15 pm

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 food and where healthy eating becomes a habit. Get an overview of new and revised policy guidance and a state-of-the-state update of the CACFP.

Alice McKenney, MS, USDA Food and Nutrition Service

Megan Geiger, RDN, USDA Food and Nutrition Service

Available On Demand

These pre-recorded sessions are available to view any time.

SUN Meals Overview

S8

Don't know what SUN Meals even means? Are you brand new to child nutrition food programs? Do you run one program and are thinking about sponsoring another? Learn how this food program provides healthy food access for children in child care, afterschool, out-of-school time and during summer.

1. Understand the basics of SUN Meals.
2. Identify the need for summer meals.
3. Learn the types of sites and how areas of eligibility are determined.

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

Afterschool Meals Overview

S2

Get an overview of the requirements needed to provide healthy meals at afterschool sites and to receive financial reimbursement. Understand the basics of the CACFP and how afterschool programs can play a crucial role in providing food security for children.

1. Explain how afterschool programs provide a supportive environment for children.
2. Identify the requirements to operate the CACFP in ARAS locations.
3. Get resources and next steps for providing snacks and meals afterschool.

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

CACFP Certification Program Overview



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

Blair Munday, National CACFP Association

Alix Pasillas, CMP, CCNP, Food For Kids, Inc.

Deborah Gillison-Wilson, CMP, CCNP, Georgia Nutrition Services, Inc.

Wednesday, April 16

All times listed are Central Time. Please see the At-a-Glance by Time Zone for other times.

Helping Selective Eaters Succeed

S1 8:00 am - 9:00 am

Have you ever wondered why some children refuse to eat the foods on your menu, no matter their variation or relevancy? Children who are selective eaters often have different reasons why. From learning to tolerate the presence of food at the table to tasting new food entirely, explore how to support selective eaters who struggle with the territory of unfamiliar foods.

1. Review types of selective eaters.
2. Understand the feeding hierarchy's role in introducing new or rejected foods.
3. See how the division of responsibility can help those supporting selective eaters.

Ashley Flowers, MS, RDN, LDN, Child Care Associates

Healthy Staff, Healthy Kids: Cultivating Wellness for Your Teams

S6 9:15 am - 10:15 am

The work of child nutrition professionals is important, nurturing and fulfilling even while it is equally demanding and challenging. Investing in the well-being of meal service staff can lead to healthier, happier team members and ultimately, healthier children. Explore the vital role of staff wellness in enhancing the effectiveness of nutrition programs.

1. Understand how staff wellness impacts the quality of child nutrition program services.
2. Recognize strategies to reduce stress and cultivate wellness.
3. Learn tips and resources for creating a healthy program workplace.

Shonika A. Kwarteng, MBA, RDN, LD, Office of Head Start National Center on Health, Behavioral Health, and Safety

USDA SFSP Policy Update

S8 10:30 am - 11:30 am

The USDA Summer Food Service Program (SFSP) offers congregate and non-congregate food access as a critical safety-net for children when school's out in the summer. Get an overview of new and revised policy guidance and a state-of-the-state update of the SFSP from USDA Food and Nutrition Service staff.

Nancy Brenowitz Katz, MS, RDN, USDA Food and Nutrition Service

Megan Geiger, RDN, USDA Food and Nutrition Service

Food Sovereignty: An Indigenous Perspective

S1 1:45 pm - 2:45 pm

Food sovereignty is the right of peoples to healthy and culturally appropriate food produced through ecologically sound and sustainable methods and their right to define their own food and agriculture systems. Learn how food sovereignty and food security intertwine, how Native Nations are strengthening sovereignty through food and how we are reclaiming our food ways through various initiatives.

1. Discuss the history of food obstacles for Native communities.
2. Understand food access and food sovereignty initiatives in Indian Country.
3. Learn about traditional Native foods.

Amy Warne, MBA, RD, LD, Partnership for a Healthier America

Preparing for CACFP or SFSP Audits

S5 3:00 pm - 4:00 pm

The word 'audit' often evokes anxiety and unease for providers. It's not a reflection of your confidence in your work but rather the apprehension of having it scrutinized by someone else. Even when you're certain of following federal guidelines, why do you feel this way? How can you overcome these feelings and approach audits with confidence and composure?

1. Learn how to prepare for an announced or unannounced audit.
2. Understand the purpose of an audit and how to address findings.
3. Identify who is responsible for each aspect of the food program at your site.

Constance Moore, MA, MBA, CCNP, YMCA of Memphis & the Mid-South

Be a Kid's Hero: Food and Nutrient Acceptance in the Early Years

S1 4:15 pm - 5:15 pm

Complementary foods, those other than breast milk or infant formula, are typically introduced around six months of age and ensure adequate nutrition as the baby grows. When not introduced to them, infants may reject foods introduced later and consume an inadequate variety to meet nutritional needs. Learn tips for increasing food acceptance and nutrient density in infancy through adolescence.

1. Understand the nutrient needs of focus for infants at six months of age.
2. Review how to prepare and introduce solid food for developmentally ready infants.
3. Get research and strategies for increasing acceptance of solid foods.

Hawley Evilsizer, MS, RDN, LD, Let's Love Food Again

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Hunger, Health and How Early Care Settings Can Help

S7 8:00 am - 9:00 am

While hunger and nutrition insecurity pose similarities, they also have distinct differences. Additionally, a lack of access to healthy food affects early childhood development. Discover ways of increasing food security and supporting early care and education professionals to implement strategies critical for continued nutrition access.

1. Understand the relationship between nutrition insecurity and health outcomes.
2. Identify how changes to the care environment can influence food selection.
3. Identify strategies that can be used to increase healthy food access.

Staci Coussens, MPH, RDN, LDN, University of Illinois Extension

Playful Activities for Teaching Healthy Diets

S1 9:15 am - 10:15 am

The way we feed children is crucial for their development and it is also important to help children learn how to have a healthy relationship with food. Hear how you can add playful learning strategies into daily routines that will accomplish both of these objectives.

1. Understand the importance of how children relate to food.
2. Learn play's ability as a tool to teach content actively and appropriately.
3. See how you can integrate nutrition education into playful activities.

Marielisa Vera, MS, The Committee for Hispanic Children & Families

Fun and Flavorful Themed CACFP Menu Planning

S2 10:30 am - 11:30 am

Who doesn't like a good theme? Themed parties, costumes and even menus! Explore how to design menus inspired by seasonal events, cultural celebrations and kids' favorite stories. Take home a month's worth of menus for any celebratory or festive occasion by bringing new flavor to your CACFP program — one theme at a time.

1. Discover different themes for use in your menu planning.
2. Understand how to implement a theme menu planning approach.
3. Obtain a menu compliance checklist for checking menu accuracy.

Melinda Nguyen, MS, RDN, LD, National CACFP Association

Cultivate Community: Serving Fresh & Local Foods with Efficiency

S4 12:45 pm - 1:15 pm

Unlock the power to transform your food service operations and champion local agriculture. Discover dynamic strategies to streamline procurement, craft vibrant farm-to-table menus and forge impactful partnerships with local farmers. Empower yourself to serve fresh, community-driven foods while reclaiming precious time, by learning to elevate your operations and celebrate local agribusiness.

1. Discover procurement optimization for local impact.
2. Build strategic, seasonally-focused menu planning and rotation.
3. Examine leveraging technology and automation for efficiency.

Natasha Smith, MPA, CPMM, American Farm to Institute

Fresh Foods, Flavors and Kitchen Ingredients

S1 1:30 pm - 2:30 pm

Do you feel as if the food you serve is bland and lacks appeal? Is serving fresh fruits and vegetables hard to implement? Learn why indoor gardening is Farm to CACFP together with which essential ingredients you can use to keep sodium down, sugar low and still add tons of flavor while staying within the CACFP guidelines.

1. Discover new ideas for cooking with flavor.
2. Get inspiration for Farm to CACFP with indoor growing.
3. Learn how to excite and educate children with food samples.

Cheri Wood, CMP, CCNP, CDA, FDC, Community Action Partnership of Northeast Missouri

Monitoring 101: Ensuring Compliance in SFSP and Afterschool Meals

S2 2:45 pm - 3:45 pm

1. Ready to level up your understanding of monitoring in SFSP or After School Meals? Whether you are a beginner or a veteran who never stops studying, discover key points of monitoring compliance, along with tips to be successful in audits, and put your knowledge on display while maximizing reimbursements for your programs.
2. Learn strategies to prepare and execute a complete monitoring review.
3. Identify key areas of compliance for Special Programs in Child Nutrition.
4. Understand the fiscal impact compliance has on your operations.

Darren Carter, Memphis-Shelby County Schools

The Power of Pause: Regulate Yourself to Lead and Serve with Strength

S6 4:00 pm - 5:00 pm

It takes just one minute to shift a situation. Learn the importance of pausing to center yourself, manage emotions and lead with clarity. Move away from reactive responses driven by assumptions and instead approach challenges from a place of truth and understanding. Gain practical tools to stay calm, communicate effectively and make thoughtful decisions that support your work and the communities you serve.

LaShonda Walker, MA, A New Life Story Coaching

Meet the Speakers



NCA Board of Directors

Denise Andrews, CMP, CCNP

*CEO & Director
For The Children, Inc.*

Denise helped establish For the Children, a nonprofit CACFP sponsor for licensed child care homes in Oklahoma, in 2000. In her position, Denise strives to develop cooperative working relationships with other sponsors and child care providers. She hopes to do the same at a national level.



Featured Speaker

Nancy Brenowitz Katz, MS, RDN

*Chief, Summer Food Service Program (SFSP) Policy Branch
USDA Food and Nutrition Service*

Nancy serves as the Chief of the Summer Food Service Program Policy Branch at USDA FNS. In this position, she supports implementation of the SUN Programs: USDA's Summer Nutrition Programs for Kids. Nancy has been with FNS since 2022, having started as a Nutritionist providing training and technical assistance for CNP operators. Nancy has also worked at the Alliance for a Healthier Generation and the Office of the State Superintendent of Education in Washington, D.C.

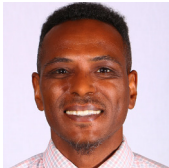


Keynote Speaker

Mike Brown, Jr., MS, CFRE

*President & CEO
YMCA of Metropolitan Fort Worth*

Mike has over three decades of experience in the YMCA movement, spanning seven distinct communities from coast to coast. His passion for community advocacy has developed numerous programs to engage and empower youth, teens and families. Mike holds two Master of Science degrees and is currently pursuing a doctorate in strategic leadership from Liberty University.



Darren Carter

*Compliance Associate of Special Programs
Memphis-Shelby County Schools*

Darren has experience since 2009 in child nutrition. He serves the largest district in Tennessee, ensuring compliance with local, state and Federal Guidelines for over 200 schools and 80 community partners and stakeholders. Currently serving as the President of the Greater Memphis SNA, he has presented at various local and state conferences on topics from SFSP & CACFP Management to Leadership.



Staci Coussens, MPH, RDN, LDN

*SNAP-Ed Educator
University of Illinois Extension*

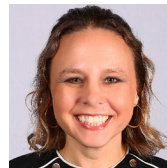
Staci works with community agencies and organizations to change the policy, systems and environment to make access to healthy food equitable for all. She holds an MPH from the University of Illinois at Springfield.



Hawley Evilsizer, MS, RDN, LD

*Founder and CEO
Let's Love Food Again*

Hawley's passion for food and agriculture led her to earn a bachelor's and an MS in Animal Science within the Texas A&M University System. Since 2005, Hawley has owned and operated her own nutrition and wellness private practice where she provides both consumers and corporations with nutritional information to promote overall health. Her focus is working with individuals and families suffering from disordered eating.



Ashley Flowers, MS, RDN, LDN

*Director of Nutrition and Sanitation Services
Child Care Associates*

Ashley holds an MS in Nutrition from Boston University. She has been an RD since 2004 with experience in a variety of settings, including inpatient critical care and higher education. Her passion is making nutrition real for children through playing and experiential learning. Ashley has helped to bring gardening to the CACFP sites she supports and works to make sure children have individual support with feeding so every child has the opportunity to have a healthy start.



Featured Speaker

Megan Geiger, RDN

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

Megan previously served in several different roles within the Program Monitoring and Operational Support Division (PMOS) before being promoted to Branch Chief over the Community Meals Monitoring Branch within FNS. Prior to joining FNS, Megan worked for two different food service management companies in DC Public Schools where she wrote menus and was responsible for procurement, training and ensuring compliance with all USDA, State and local regulations.



NCA Board of Directors
Deborah Gillison-Wilson, CMP, CCNP

*Executive Director
 Georgia Nutritional Services, Inc.*

Deborah, with experience working with CACFP since the 1990s, has been a CACFP sponsor since 1996.

She has led over 40 annual CACFP and Civil Rights trainings and has an overwhelming internal library of knowledge of CACFP. Under her directive, GNSI exists to improve and maintain the sound nutritional health of children and adults by promoting the development of good eating habits for participants enrolled in their clients' facilities.



Shonika A. Kwarteng, MBA, RDN, LD

*Training and Technical Assistance Associate
 Office of Head Start National Center on Health,
 Behavioral Health, and Safety*

Shonika provides training and technical assistance and develops content on topics, including maternal and

child nutrition, breastfeeding, physical activity and USDA Child Nutrition programs. She has a strong background in Head Start program administration and leadership, infant and toddler feeding, working with children with special dietary needs, and early childhood education and family support. Shonika earned her BS in Nutrition and Food Science from Auburn University.

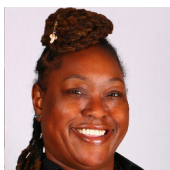


NCA Board of Directors
Lisa Mack

*President & CEO
 National CACFP 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 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.



Constance Moore, MA, MBA, CCNP

*Senior Food Compliance Officer
 YMCA of Memphis & the Mid-South*

Constance leads CACFP and SFSP operations in both Tennessee and Mississippi. In addition to serving inner-city Memphis, the YMCA she serves reaches thousands

more daily throughout West TN and North MS through CACFP At-Risk and child care centers, SFSP, and Y on the Fly programs. She is a graduate of Webster University, holding an MA and MBA.



Blair Munday

*Marketing Communications Specialist
 National CACFP Association*

Blair graduated from Texas A&M University with a BS and came to NCA with five years of marketing experience. With extensive experience in the nonprofit

sector, Blair is passionate about making meaningful change and ensuring individuals and children are set up for successful, healthy futures. Through strategic marketing initiatives, Blair has helped organizations grow their reach and impact while fostering lasting connections with their communities.



Melinda Nguyen, MS, RDN, LD

*Nutrition Education Specialist
 National CACFP Association*

Melinda is dedicated to showing her passion for nutrition education by developing creative ways to reinforce knowledge. She began her career in Massachusetts by

obtaining her MS in Food and Nutrition from Framingham State University. She worked at Head Start, planning meals for toddlers then moved to Texas to work for Whole Foods Market as a Recipe Data Specialist before taking on a role with the State agency. Melinda joined NCA's Education team in 2025.



NCA Board of Directors
Alix Pasillas, CMP, CCNP

*Executive Director
 Food For Kids, Inc.*

Alix joined Food For Kids, Inc. as a field monitor in 1998 and has served as executive director since 2012. She has

provided guidance that has resulted in the growth of the program throughout Nevada. Alix continues to reinforce the sponsorship's success with passion and determination to bring healthy, nutritious meals to children and adults in the programs that are a part of CACFP.



Isabel Ramos-Lebron, MS, RDN, LD

*Senior Nutrition Education Specialist
 National CACFP Association*

Isabel is bilingual and dedicated to serving the CACFP and SFSP communities through nutrition education, program operations support and promoting access to

nutritious foods. She has a strong background in working with low-income communities of various cultures through graduate research projects and when previously employed at a nonprofit food bank for eight years. Isabel has an MS in Nutritional Sciences from Rutgers University and completed her dietetic internship through Aramark.



Melissa Rothstein

*FNS Associate Administrator, Child Nutrition Programs
 USDA Food and Nutrition Service*

With over 30 years at FNS, Melissa has extensive experience in federal Child Nutrition Programs, including policy development, oversight, monitoring,

analysis and research. Notably, she played a key role in the development and implementation of the Healthy, Hunger-Free Kids Act of 2010. Over her career, Melissa also held positions in Financial Management and USDA Foods and briefly worked in the private sector conducting research on the Child Nutrition Programs.



Natasha Smith, MPA, CPMM

*CEO
 American Farm to Institute*

Natasha brings over two decades of expertise in educational training, agribusiness support and procurement. With an MPA from Florida State

University, Natasha excels in train-the-trainer workshops. Her distinguished career includes roles as a speaker, farm-to-school coordinator, logistics manager and former cafeteria manager, effectively integrating education, public administration and local agriculture.



Marielisa Vera, MS

FCCN Director

The Committee for Hispanic Children & Families

Marielisa received an MS in Human Resources from Simon Rodriguez University to work on social projects and coordinate academic outreach programs for future graduates in Education, Administration and Engineering. She began to advocate for the socio-emotional development of children and their ability to participate in social spheres through multicultural projects. This led her to pursue an MS in Child and Family Psychology from the EADL European Association for Distance Learning.



Featured Speaker

LaShonda Walker, MA

Emotional Wellness Coach

A New Life Story Coaching

Since 2002, LaShonda's experience spans military service, federal communications and transformative coaching.

She began her career as a Public Affairs Officer in the U.S. Air Force, where she honed her expertise in strategic storytelling, crisis communication and audience engagement. LaShonda seamlessly integrates her deep understanding of human connection with her expertise in messaging and brand storytelling. She holds an MA from the University of Texas at Arlington.



Amy Warne, MBA, RD, LD

Manager of Nutrition and Health Programs

Partnership for a Healthier America

Amy leads the Veggies Early and Often initiative and Healthy Hunger Relief efforts. She has a diverse nutrition background in acute care, dialysis, non-profit,

food sovereignty, and consulting. Amy is a citizen of the Muscogee Nation, Seminole and the Tiger Clan. She holds degrees in health care management and nutritional sciences, and has an MBA from the University of Central Oklahoma.



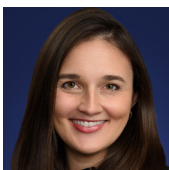
Cheri Wood, CMP, CCNP, CDA, FDC

Nutrition Manager FDCH & CACFP Centers

Community Action Partnership of Northeast Missouri

Cheri has worked with the CACFP in Head Start and Early Head Start Centers since 2012 and with the Family Day Care Homes program since 2021. She recently

has become involved with Farm to ECE by attending many seminars and trainings to help foster a better way of bringing healthy, fresh foods to her centers. She has been a classroom teacher, a Family Advocate, a Center Director and is now a CACFP Family Day Care Homes Coordinator, along with Subsidy Accounts for Center-Based Head Start.



Catherine Wright-Steele

Administrator of Food and Nutrition Programs

Texas Department of Agriculture

Catherine's oversight includes policy initiatives, communication and outreach, program advancement strategies, data and systems management and special

initiatives. Catherine also oversees TDA's Farm Fresh Initiative, which includes the Farm Fresh Challenge and Farm Fresh Network. These activities help connect Texans to agriculture, increase community collaborations, promote healthy lifestyles and improve local Texas economies.

Virtual Sessions At-A-Glance



Tuesday, April 15

Session Name	Eastern Daylight Time	Central Daylight Time	Mountain Daylight Time	Pacific Daylight/ Mountain Standard Time	Alaska Daylight Time	Hawaii-Aleutian Standard Time
CACFP Creditable Tools & Resources	8:15 am - 8:45 am	7:15 am - 7:45 am	6:15 am - 6:45 am	5:15 am - 5:45 am	4:15 am - 4:45 am	2:15 am - 2:45 am
CACFP Overview	10:15 am - 11:15 am	9:15 am - 10:15 am	8:15 am - 9:15 am	7:15 am - 8:15 am	6:15 am - 7:15 am	4:15 am - 5:15 am
National Conference General Session	2:30 pm - 4:00 pm	1:30 pm - 3:00 pm	12:30 pm - 2:00 pm	11:30 am - 1:00 pm	10:30 am - 12:00 pm	8:30 am - 10:00 am
USDA CACFP Policy Update	4:15 pm - 5:15 pm	3:15 pm - 4:15 pm	2:15 pm - 3:15 pm	1:15 pm - 2:15 pm	12:15 pm - 1:15 pm	10:15 am - 11:15 am

Wednesday, April 16

Session Name	Eastern Daylight Time	Central Daylight Time	Mountain Daylight Time	Pacific Daylight/ Mountain Standard Time	Alaska Daylight Time	Hawaii-Aleutian Standard Time
Helping Selective Eaters Succeed	9:00 am - 10:00 am	8:00 am - 9:00 am	7:00 am - 8:00 am	6:00 am - 7:00 am	5:00 am - 6:00 am	3:00 am - 4:00 am
Healthy Staff, Healthy Kids: Cultivating Wellness for Your Teams	10:15 am - 11:15 am	9:15 am - 10:15 am	8:15 am - 9:15 am	7:15 am - 8:15 am	6:15 am - 7:15 am	4:15 am - 5:15 am
USDA SFSP Policy Update	11:30 am - 12:30 pm	10:30 am - 11:30 am	9:30 am - 10:30 am	8:30 am - 9:30 am	7:30 am - 8:30 am	5:30 am - 6:30 am
Food Sovereignty: An Indigenous Perspective	2:45 pm - 3:45 pm	1:45 pm - 2:45 pm	12:45 pm - 1:45 pm	11:45 am - 12:45 pm	10:45 am - 11:45 am	8:45 am - 9:45 am
Preparing for CACFP or SFSP Audits	4:00 pm - 5:00 pm	3:00 pm - 4:00 pm	2:00 pm - 3:00 pm	1:00 pm - 2:00 pm	12:00 pm - 1:00 pm	10:00 am - 11:00 am
Be a Kid's Hero: Food and Nutrient Acceptance in the Early Years	5:15 pm - 6:15 pm	4:15 pm - 5:15 pm	3:15 pm - 4:15 pm	2:15 pm - 3:15 pm	1:15 pm - 2:15 pm	11:15 am - 12:15 pm

Thursday, April 17

Session Name	Eastern Daylight Time	Central Daylight Time	Mountain Daylight Time	Pacific Daylight/ Mountain Standard Time	Alaska Daylight Time	Hawaii-Aleutian Standard Time
Hunger, Health and How Early Care Settings Can Help	9:00 am - 10:00 am	8:00 am - 9:00 am	7:00 am - 8:00 am	6:00 am - 7:00 am	5:00 am - 6:00 am	3:00 am - 4:00 am
Playful Activities for Teaching Healthy Diets	10:15 am - 11:15 am	9:15 am - 10:15 am	8:15 am - 9:15 am	7:15 am - 8:15 am	6:15 am - 7:15 am	4:15 am - 5:15 am
Fun and Flavorful Themed CACFP Menu Planning	11:30 am - 12:30 pm	10:30 am - 11:30 am	9:30 am - 10:30 am	8:30 am - 9:30 am	7:30 am - 8:30 am	5:30 am - 6:30 am
Cultivate Community: Serving Fresh & Local Foods with Efficiency	1:45 pm - 2:15 pm	12:45 pm - 1:15 pm	11:45 am - 12:15 pm	10:45 am - 11:15 am	9:45 am - 10:15 am	7:45 am - 8:15 am
Fresh Foods, Flavors and Kitchen Ingredients	2:30 pm - 3:30 pm	1:30 pm - 2:30 pm	12:30 pm - 1:30 pm	11:30 am - 12:30 pm	10:30 am - 11:30 am	8:30 am - 9:30 am
Monitoring 101: Ensuring Compliance in SFSP and Afterschool Meals	3:45 pm - 4:45 pm	2:45 pm - 3:45 pm	1:45 pm - 2:45 pm	12:45 pm - 1:45 pm	11:45 am - 12:45 pm	9:45 am - 10:45 am
The Power of Pause: Regulate Yourself to Lead and Serve with Strength	5:00 pm - 6:00 pm	4:00 pm - 5:00 pm	3:00 pm - 4:00 pm	2:00 pm - 3:00 pm	1:00 pm - 2:00 pm	11:00 am - 12:00 pm

Also Available On Demand

Session Name
Afterschool Meals Overview
SUN Meals Overview
CACFP Certification Program Overview