



CHILD NUTRITION CONFERENCE

CACFP • AFTERSCHOOL MEALS • SUMMER FOOD

Schedule At-A-Glance

Monday, April 13

8:00 am - 7:00 pm	Registration and Information Desk Open - Ballroom Foyer
1:15 pm - 1:45 pm	Navigating the Conference Q&A - Ballroom C
2:00 pm - 3:00 pm	Afterschool Meals Overview - Ballroom C
2:00 pm - 3:00 pm	Leadership Lab: Goal Setting That Fuels You and Your Organization - Pavilion 9
2:00 pm - 4:00 pm	Professional Headshots - Paradise Event Center Foyer
3:15 pm - 4:15 pm	SFSP Overview - Ballroom C
3:15 pm - 4:15 pm	Leadership Lab: Level Up Your Leadership Skills for 2026 - Pavilion 9
4:30 pm - 5:00 pm	Professional Networking Strategies & Tips - Pavilion 9
5:00 pm - 6:00 pm	Regional Networking - Paradise Event Center Foyer

Tuesday, April 14

Sessions in orange are hybrid (onsite/virtual) sessions. All sessions are in Pacific Time. They will be available to watch on demand through May 15, 2026.

7:00 am - 6:00 pm	Registration and Information Desk Open - Ballroom Foyer		
7:15 am - 7:45 am	CACFP Creditable Tools & Resources - Pavilion 3		
8:00 am - 9:00 am	Group Meetups - Paradise Event Center South		
9:00 am - 1:00 pm	Exhibit Hall Open - Paradise Event Center North		
9:15 am - 10:15 am	CACFP Overview - Pavilion 3		
10:30 am - 11:00 am	CACFP Certification Program Overview - Ballroom C		
10:30 am - 11:30 am	Mid-Morning Coffee Break in Exhibit Hall - Paradise Event Center North		
11:00 am - 12:30 pm	State Agency Office Hours - Paradise Event Center South		
1:15 pm - 2:45 pm	National Conference General Session - International Theater		
	Ballroom A	Ballroom C	International Theater
3:00 pm - 4:00 pm	Featured Speakers Chefs for Kids & UNR Extension: Nutrition Education Through Community Partnerships	From Backpacks to DoorDash: Feeding Kids Where They Are	USDA CACFP Policy Update
4:00 pm - 6:00 pm	Exhibit Hall Open - Paradise Event Center North		
4:00 pm - 6:00 pm	40th Anniversary Celebration Reception - Paradise Event Center North		



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Wednesday, April 15

Sessions in orange are hybrid (onsite/virtual) sessions. All sessions are in Pacific Time. They will be available to watch on demand through May 15, 2026.

6:00 am - 6:45 am		Fire Up Your Fitness: All-Level Boot Camp - Ballroom D												
7:00 am - 6:00 pm		Registration & Information Desk Open												
7:00 am - 8:00 am		Continental Breakfast, Coffee & Conversation - Paradise Event Center South												
7:15 am - 7:45 am		Shop Talks - Refer to page 30 for topics and locations												
		Ballroom A	Ballroom B	Ballroom C	Ballroom E	Ballroom F	Ballroom G	Pavilion 1	Pavilion 3	Pavilion 4	Pavilion 6	Pavilion 9	Pavilion 10	Pavilion 11
8:00 am - 9:00 am	Workshops Session One	Crediting Basics and Beyond in the CACFP	Addressing Feeding Concerns & Approaches to Nutrition Therapy	On the Hunt for Good Nutrition: Healthy Foundations in Head Start	MAHA's Impact on the CACFP and Child Nutrition Programs	Taking the Paper out of CACFP Paperwork with KidKare by Minute Menu	More Than the Meal: Trauma-Informed Nutrition Practices	Completing Claims Like Clockwork	Maximizing Your Budget Through Menu Planning	Serving Afterschool Meals Makes Cents	Nourishing Engagement: Marketing Strategies for Summer Meals		Don't Be a Bore: Make Your Trainings Roar	Fraud, Facts and Finding Strength in Legal Partnerships
9:15 am - 10:15 am	Workshops Session Two	Eat, Think, Create: Exploring Food Through STEAM	Fueling Futures: How Nutrition Shapes Growth, Learning & Behavior	Power Up Your Meal Program: Tools to Boost Nutrition Education	Championing Change with CACFP Advocacy	Health-e Pro: Your CACFP Superpower	Connected and In Community: Digital Well-Being with Sesame Street	New Protein Guidelines: Impacts on CACFP Menus	From Scratch to Success: Creating Cycle Menus and CACFP-Ready Recipes		Data-Driven Decisions: Expanding Summer Meals in Oklahoma	Building Awareness & Connections: A Farm to ECE Campaign for Ohio	Resilience is Everything	Navigating Specific Prior Written Approvals for Budget Items
9:30 am - 12:30 pm		Exhibit Hall Open - Paradise Event Center North												
10:30 am - 1:00 pm		Professional Headshots - Paradise Event Center Foyer												
12:30 pm - 1:30 pm		Lunch - Paradise Event Center South												
1:45 pm - 2:45 pm	Workshops Session Three	Identifying Whole Grain-Rich	Food Through Play: Teaching Kids About Nutrition with Storytime	Family Style Dining in Head Start: Building Healthy Habits	Child Nutrition Reauthorization: Continued Advocacy for the CACFP	Smart Food Management with CREDIBLE by Early Learning Ventures	Feeding Curiosity: Engaging Families in Nutrition	Turning Compliance Into Cash Flow: A New Way to Talk About CACFP	Protecting Your Energy and Purpose in CACFP Work: The Power of No	The Future of School Meals: Innovation and Student Engagement	Rural Non-Congregate in Action: Best Practices for Grab & Go Sites	Cultivating Change: The Collaborative Approach to Farm to ECE	Together as One: Strength Through Teamwork	CACFP Monitoring Basics for State Agencies and Sponsors
3:00 pm - 4:00 pm	Workshops Session Four	CN Labels and PFS Made Simple	Let's Try It! Taste Testing in Emergency Shelters	Nourishing Young Minds Starts with Us	Compliance and Special Diets in the CACFP	Scenario Planning for Nonprofits: Building Resilience with YPTC	Not on the Menu: Heavy Metals and Harmful Plastics in Kids' Food	Boosting Produce Intake with the Fresh Fruit and Vegetable Program	Overcoming Challenges to Strengthen Your Food Program	Taste Test to Tray: Student-Led Recipe Innovation in School Meals	Ensuring Integrity in Rural Non-Congregate Meal Service	Garden-Based Nutrition for Early Childhood: I Am a Seed	ROAR Encore: Leveling Up Your Trainings	Administrative Review Preparedness for Sponsors
4:15 pm - 5:15 pm	Workshops Session Five	Beyond Beginners: Next Level Menu Planning	Engaging System-Involved Parents in Nutrition Education	Conducting Monitoring in the CACFP for Head Start		The Most Customizable CACFP Software: Make My Food Program Yours!	Expanding CACFP through Partnership and Communication	Errors to Excellence: Practical Ways to Prevent Costly Mistakes	Ultra-Processed Foods: Nutrition Quality in Policy and Practice	Cultivating Well-Being: Practical Strategies for Mental Health in CACFP Workspaces	Overcoming Challenges in Summer Feeding at the Houston Food Bank	Fresh Picks: A Deep Dive into Farm to ECE Resources	Mindful Communication: Speak Clearly, Listen Compassionately	CACFP Bank Activity Review: A Toolkit & Roadmap for Team Success
5:30 pm - 6:00 pm		Shop Talks - Refer to page 41 for topics and locations												



Pavilion 3 is exclusively for hybrid (onsite/virtual) sessions on Wednesday and Thursday. You're welcome to attend these sessions onsite, but may also attend another session and watch these later on demand.

Thursday, April 16

6:00 am - 6:45 am		Mindful Moves: All-Level Yoga Session - Ballroom D														
7:00 am - 6:00 pm		Registration & Information Desk Open														
7:00 am - 8:00 am		Continental Breakfast, Coffee & Conversation - Paradise Event Center South														
7:15 am - 7:45 am		Shop Talks - Refer to page 44 for topics and locations														
		Ballroom A	Ballroom B	Ballroom C	Ballroom E	Ballroom F	Ballroom G	Pavilion 1	Pavilion 3	Pavilion 4	Pavilion 6	Pavilion 9	Pavilion 10	Pavilion 11		
8:00 am - 9:00 am	Workshops Session Six	Mornings Made Easy: Breakfast Solutions for Early Eaters	Navigating Special Diets	Family Style Dining: Basics to Best Practice		Unlocking the Power of Digital CACFP & SFSP Data	Feeding Connection: Centering Student Voice in Meal Programs	Using the Food Buying Guide: From Recipe to Shopping List	Oversight and Monitoring of the CACFP	Keeping Kids Fed Year-Round: SFSP to ARAS	Non-Congregate Summer Meals: Learnings and Expansion Opportunities	Farm to ECE Panel: Understanding Successful Local Food Purchasing		Compliance to Credibility: Rethinking CACFP for Business Growth		
9:15 am - 10:15 am	Workshops Session Seven	Crediting Recipes Step-by-Step	No Pushback, Just Buy-In: Plant-Based Success in the CACFP	CACFP & Head Start Food Service Regulations	Behind the Scenes of the 2015 Paperwork Reduction Report	Food for Good: Maximizing Your Vendor Relationship	Beyond the Plate: Using the Social-Ecological Model in CNPs	Preparing for CACFP or SFSP Audits	Food Explorers: Growing Adventurous Eaters	Expanding Afterschool & Summer Meals Through Youth Engagement	From Fragile to Resilient: Sustaining Summer Meals in Uncertain Times	The Children's Farmers Market: Growing Healthy Futures	The Power of Their Presence: The Untold Secret to Success in CACFP	Investigating Fraud, Waste & Abuse in Federally Funded Programs		
10:30 am - 11:30 am	Workshops Session Eight	Little Plates, Big Impact: Enhance CACFP with Local Produce		Taste & Tell: Improving Head Start Menus with Family Engagement	The Desert, The Swamp or a Mirage: What's Your Food Reality?	Solids Made Simple: Introducing Solids and Baby-Led Feeding	FAMS in Focus: Food Allergy Management for K-12 School	Smart Solutions: Free Tech Tools for CACFP Sponsor Success	Local Food Procurement: Find the Best Fit for Your Site	Innovation In Motion: SUN Meals To-Go	Increasing Summer Meal Impact Through Partnerships	Building Your Farm to ECE Program From Seed to Harvest	Self-Care Strategies to Manage Stress and Burnout	Sponsor Audits: Avoid Pitfalls, Stay Prepared and Succeed		
11:30 am - 12:30 pm		Lunch - Paradise Event Center South														
12:45 pm - 1:15 pm	Speed Sessions Session Nine	The Crediting Handbook Refresh: What's New for CACFP Crediting Success	Out of the Box: Engaging Families through Nutrition Education	Read, Cook, Learn: Recipe for School Readiness and Family Engagement	From Map to Meals: Using NC's Farm to ECE Map for CACFP Growth	CACFP Training Program & Nutrition Calendar	Leverage Resources to Build a Sustainable CACFP Program		Savoring Connection: Nurturing Community with Our Kitchen	No Kitchen? No Cook? No Problem! Fresh Afterschool & Summer Meals	Serving Up Summer: Boosting Meal Program Impact	Early Childhood Nutrition Assessment: I Am a Seed	A Mentor's Wisdom, A Mentee's Future			
1:30 pm - 2:30 pm	Workshops Session Ten	Grain Ounce Equivalents Made Easy	Engaging Families in the CACFP: From Menu to Home	Healthy Habits Outdoors: Nutrition and Play in Child Care	Shaping the Future of the CACFP	Budget to Bite: Nutritious Meals Made Affordable	Navigating Dairy Recommendations Amid New Dietary Guidance	To Vend or Not to Vend: Building Your Food Program	Quizapalooza: Are You a Meal Pattern Super Star?	Sponsoring Summer Food: Keys to Financial Management	Sunshine on a Plate: Shining a Light on SUN Meals To-Go	Visualize Your Farm to CACFP Dream	Strengthening Meal Program Staffing in Times of Crisis	Administrative Review: Financial Management for Sponsors		
2:45 pm - 3:45 pm	Workshops Session Eleven	Planning Menus That Bring Us Together	All4Kids: Growing Healthy Bodies and Minds in Preschoolers	Bringing Head Start Home: Helping Families Create Healthy Habits	State Agency Strategies to Uplift the CACFP	Give Your Program a Protein Boost with Nutritious Dairy	Supporting Family Child Care: Creating a Statewide Staffed Network	Communicating CACFP Benefits to Families and Stakeholders	No Money, No Problem: Turning Scarcity into Innovation	Managing Multiple Afterschool Sites Under One Sponsor	Home Delivery: Lessons from Serving 7,000 Children Weekly	Let's GROW Outside: Learning Through Gardening and Collaboration	Fundamentals of Leadership: Dealing With Difficult Employees	Financial Fitness 101: Tools & Tips for a Stronger Program		
		Ballroom A					Ballroom C					Pavilion 3				
4:00 pm - 5:00 pm	Featured Speakers	Nourishing the Nourisher: Self-Care for Child Nutrition Professionals				AI for CACFP: Smarter Tools for Stronger Programs				USDA Summer Meals Policy Update						
5:15 pm - 5:45 pm		Shop Talks - Refer to page 56 for topics and locations														

Friday, April 17

7:30 am - 12:30 pm	Information Desk Open - Ballroom Foyer
8:15 am - 8:45 am	Rising Leaders Coffee & Conversations - Ballroom D
9:00 am - 10:00 am	More About CACFP: Ask Us Anything! - Ballroom D
10:15 am - 11:15 am	CACFP Professionals: Certification Q&A - Ballroom D
11:30 am - 12:30 pm	CACFP Meal Pattern Exceptions - Ballroom D

