



Join us on Zoom, April 14-16

# CHILD NUTRITION CONFERENCE

*Virtual Option*

## Earn up to 17.5 Continuing Education Units

Can't make the live sessions? Sessions are available to view on demand through May 15, 2026.

- » CACFP Creditable Tools & Resources
- » CACFP Overview
- » Food Explorers: Growing Adventurous Eaters
- » From Scratch to Success: Creating Cycle Menus and CACFP-Ready Recipes
- » Local Food Procurement: Find the Best Fit for Your Site
- » Maximizing Your Budget Through Menu Planning
- » National Conference General Session
- » No Money, No Problem: Turning Scarcity into Innovation Overcoming Challenges to Strengthen Your Food Program
- » Oversight and Monitoring of the CACFP
- » Protecting Your Energy and Purpose in CACFP Work: The Power of No
- » Quizapalooza: Are You a Meal Pattern Super Star?
- » Savoring Connection: Nurturing Community Through Our Kitchen
- » Ultra-Processed Foods: Nutrition Quality in Policy and Practice
- » USDA CACFP Policy Update
- » USDA Summer Meal Programs Policy Update
- » On Demand: Afterschool Meals Overview
- » On Demand: CACFP Certification Program Overview
- » On Demand: SFSP Overview

# Tuesday, April 14

All times are listed in Pacific 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 guides for Identifying Whole Grain-Rich, determining sugar content in cereals and yogurt and which milk to serve in the CACFP.

*Brittany Uribe, 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 1:15 pm - 2:45 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 as important as any other in ensuring that all children will have access to healthy foods. This session is strategically planned with speakers who will motivate us and remind us why we work to support our nation's most vulnerable.

*Alix Pasillas, CMP, CCNP, Food for Kids, Inc.*

*Alexia Thex, MEd, National CACFP Association*

*Patrick Penn, MS, USDA*

*Antonio Freitas, MST, Sesame Workshop*

*Dee Hankins*

## USDA CACFP Policy Update

S7 3:00 pm - 4:00 pm

Hear from USDA Food and Nutrition Service staff as they present an overview of new and revised policy guidance for the Child and Adult Care Food Program and share a state-of-the-state update of the CACFP. 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 foods and where healthy eating becomes a habit.

*Kevin Maskornick, MPP, USDA Food and Nutrition Service*

## Available On Demand

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

### Afterschool Meals Overview

S2

Learn the essentials of the Child and Adult Care Food Program (CACFP) and how afterschool programs can serve healthy meals, meet USDA requirements and receive federal reimbursement while playing a vital role in supporting children's nutrition and food security. This overview will help you understand the foundational principles of the CACFP and show how your program can make a lasting impact in the fight against childhood hunger.

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*

### SFSP Overview

S8

Unsure about what SFSP 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 summer food program provides healthy food access for children in child care, afterschool and out-of-school time during the summer months when school is out of session.

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

*Melinda Nguyen, 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 next steps to getting the certification complete.

*Jennifer Basey, MEd, National CACFP Association*

*Carrie Sullivan, CMP, Provider's Network, Inc.*

*Beth Carlton, CMP, CCNP, Child Care Links*

# Wednesday, April 15

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

## Maximizing Your Budget Through Menu Planning

S2 8:00 am - 9:00 am

Menu planning is more than just demonstrating CACFP meal pattern compliance, it's a budgeting tool to control costs and efficiency. Learn practical methods to calculate food costs and share purchasing strategies that save money without sacrificing quality. Gain tips for making cost-effective swaps and reviewing menus for maximum value.

1. Understand the benefits of using a cycle menu for budgeting and cost analysis.
2. Learn to calculate food costs for meals.
3. Get tips on purchasing strategies.

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

## From Scratch to Success: Creating Cycle Menus and CACFP-Ready Recipes

S2 9:15 am - 10:15 am

Ready to make menu planning easier and more exciting? Discover how to streamline cycle menus and craft CACFP-compliant recipes that deliver great taste, nutrition and efficiency. Learn key strategies for building balanced menus, adjusting recipes to meet requirements, and using production tools to boost compliance and strengthen your nutrition program.

1. Identify strategies to streamline cycle menus and support compliance.
2. Understand how to standardize recipes for CACFP success.
3. Explore ways to boost kid appeal while maintaining nutrition and efficiency.

Omar Saldivar, Neighborhood House Association

## Protecting Your Energy and Purpose in CACFP Work: The Power of No

S6 1:45 pm - 2:45 pm

Saying "no" isn't selfish, it's strategic. Strengthen boundary-setting, reduce burnout and reconnect with purpose. Examine real-world CACFP scenarios, reflect on personal values and apply practical tools to say "no" with confidence and clarity, making space to say "yes" to what matters most.

1. Understand how saying "yes" too often leads to burnout.
2. Learn to say "no" clearly while preserving trust and priorities.
3. Reclaim time and energy by realigning actions with your purpose.

Shay Sanchez, Oregon Child Development Coalition

## Overcoming Challenges to Strengthen Your Food Program

S4 3:00 pm - 4:00 pm

Are you a seasoned child nutrition professional, new child care center owner, recent hire or newly promoted food program leader? It's time to move beyond just maintaining your program. Learn to think strategically about federal reimbursements, sustainability and challenges like low enrollment, staffing, and food costs to keep your program strong and thriving.

1. Assess the current stability and sustainability of your program.
2. Identify goals that boost program efficiency and accountability.
3. Explore the steps needed to achieve long-term sustainability.

Constance E. Moore, MA, MBA, CCNP, YMCA of Memphis and the MidSouth

## Ultra-Processed Foods: Nutrition Quality in Policy and Practice

S7 4:15 pm - 5:15 pm

Ultra-processed foods (UPFs) are common in nutrition programs but are increasingly linked to negative health outcomes. Without a universal definition, classifying UPFs remains challenging. Review leading classification systems, explore recent evidence, understand the complexities around developing UPF policies and dietary guidance and learn how to assess and improve food quality in alignment with current evidence.

1. Understand various systems used to classify UPFs.
2. Apply research findings to assess food quality in programs.
3. Identify strategies to reduce UPF exposure.

Sonya Hauser, PhD, MS, Russell Sage College

Laura McClure, MPH, Russell Sage College

# Thursday, April 16

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

## Oversight and Monitoring of the CACFP

S2 8:00 am - 9:00 am

Program monitoring is essential for ensuring that the federally funded child nutrition programs meet the requirements set forth in regulations, are operated with integrity, and provide nutritious meals and snacks to those who participate in the programs. Learn what is required federally from sponsoring organizations to fulfill this responsibility.

1. Understand Federal monitoring requirements for CACFP sponsoring organizations.
2. Identify best practices for effective and efficient monitoring reviews.
3. Establish a monitoring plan and evaluate your current monitoring practices.

*Tori Lawson-Boffelli, NDTR, USDA Food and Nutrition Service*

## Food Explorers: Growing Adventurous Eaters

S1 9:15 am - 10:15 am

Learn to create positive and supportive mealtimes that help children develop healthy relationships with food. Discuss the benefits of maintaining the division of responsibility in feeding in child care settings and how to grow confident and adventurous eaters through supportive language, modeling and consistency. Help even the most reluctant eaters grow into competent eaters who enjoy a variety of foods!

1. Understand how to apply the division of responsibility in child care settings.
2. Identify language and behaviors that help and hinder.
3. Describe non-mealtime activities that help grow adventurous eaters.

*Molly Turnquist Butala, MPH, RDN, LD, CMP, CCNP, Providers Choice Inc.*

## Local Food Procurement: Find the Best Fit for Your Site

S5 10:30 am - 11:30 am

Interested in purchasing local foods but unsure where to start? Explore local procurement methods and how to choose the route that best fits your program. Learn how the CACFP supports local purchasing, including incorporating garden-grown or donated produce. Gain the confidence to take the next step in your local food journey!

1. Understand the various methods of local procurement in ECE.
2. Determine which purchasing method is best for your ECE program.
3. Identify your local purchasing goals and how to integrate them with the CACFP.

*LaVanya Watkins, MEd, Ohio Farm to School*

*Sunny Baker, National Farm to School Network*

## Savoring Connection: Nurturing Community Through Our Kitchen

S1 12:45 pm - 1:15 pm

Learn how to create and cultivate connections with staff, children and families through nutrition and food-based fun! From simple "Guess What's In The Bag" activities to more in-depth classroom and take-home cooking projects, get inspired with ideas on how to build meaningful relationships and bonding experiences through food.

1. Explore ways to build staff connection and morale through nutrition.
2. Discover innovative approaches to connect with children through nutrition.
3. Identify opportunities to engage families using cooking and nutrition.

*Jasmine Bumps, CCNP, Kennebec Valley Community Action Program - Educare Central Maine*

## Quizapalooza: Are You a Meal Pattern Super Star?

S2 1:30 pm - 2:30 pm

Think you know the meal pattern like the back of your hand? From meal components to required serving sizes, substitutions and variations of the meal pattern by age groups, there is so much more to know beyond the basics. Test your knowledge, or learn something new, as we review a wide range of meal pattern topics through polls and interactive learning!

1. Review exceptions in the CACFP meal pattern.
2. Identify foods that are not creditable in the CACFP.
3. Strengthen documentation practices to ensure compliance and audit readiness.

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

## No Money, No Problem: Turning Scarcity into Innovation

S4 2:45 pm - 3:45 pm

When budgets are tight and resources scarce, innovation becomes essential. Hear real-world strategies for building strong child nutrition programs with little to no money. Learn how to stretch resources, leverage community partnerships and turn barriers into breakthroughs so kids thrive, even when funding is limited.

1. Discover how to maximize impact with tight budgets and creative sourcing.
2. Learn to leverage partnerships to expand resources and support.
3. Understand how innovation and flexibility overcome scarcity challenges.

*Jodi Walker, Kids At Their Best*

## USDA Summer Meal Programs Policy Update

S8 4:00 pm - 5:00 pm

Hear from USDA Food and Nutrition Service staff as they present an overview of new and revised policy guidance for the Summer Food Service Program and share a state-of-the-state update of the SFSP. The USDA Food and Nutrition Service works to end hunger and obesity through the administration of 15 federal nutrition assistance programs including the Summer Food Service Program, which is crucial to ensuring year-round access to foods for children.

*Kevin Maskornick, MPP, USDA Food and Nutrition Service*

*Tori Lawson-Boffelli, NDTR, USDA Food and Nutrition Service*



Register today at [cacfp.org/conference](https://cacfp.org/conference)

# Meet the Speakers



## **Sunny Baker**

*Senior Director, Programs and Policy  
National Farm to School Network*

Sunny works to lead school food reform and create a new culture of regionally-based eating. She works in partnership with communities to create more resilient and inclusive school food systems nationally, and is based in Little Rock, Arkansas. A graduate of Hendrix College and a W.K. Kellogg Foundation Community Leadership Fellow, Sunny got her start in school food with the Chef Ann Foundation and prior to joining NFSN, co-founded and led the Mississippi Farm to School Network.



## **Jennifer Basey, MEd**

*Certification Coordinator  
National CACFP Association*

Jennifer has served in many roles for NCA including membership, website, conference, sales and education. Jennifer graduated from Texas A&M with a BA in business administration, then went on to obtain her Master of Education from Texas State University. Jennifer spent ten years in the education field as an elementary teacher and later on became an instructional coach, working directly with teachers.



## **Jasmine Bumps, CCNP**

*Kitchen Lead  
Kennebec Valley Community Action Program- Educare  
Central Maine*

Jasmine graduated from culinary school and joined the nutrition team at Educare Central Maine. She has fostered connections through food in numerous ways, both inside and outside of the classrooms. She has facilitated cooking experiences with children, parents and staff in-person and through zoom. She also has a passion for maintaining a thriving food pantry to address food insecurities for all staff and families.



## *NCA Board of Directors* **Beth Carlton, CMP, CCNP**

*Executive Director  
Child Care Links*

Beth brings years of experience working with the CACFP, serving as an Executive Director since 2017. She has held her CMP and CCNP since 2019. Beth has a passion for making sure all children have access to quality child care and healthy meals and snacks, believing children should have knowledge of where their food comes from.



## *Keynote Speaker*

### **Antonio Freitas, MST**

*Senior Director, Educational Experiences (US)  
Sesame Workshop*

Antonio builds content for Sesame Street in Communities and Sesame Street for Military Families and professionally trains caregivers and providers on ways to implement these resources in their work with children. Antonio has worked to create, implement and refine professional development programs for early childhood educators for over 20 years as a classroom teacher, program director and company deputy. Antonio holds an MST from Pace University.



## *General Session Speaker*

### **Dee Hankins**

*Motivational Speaker  
Dee Hankins, Inc.*

Dee's mission to instill the power of resilience in students all across the country especially resonates with audiences as Dee approaches storytelling with his life struggles and how he has overcome them. After spending 18 years in foster care and watching his daughter battle brain cancer, Dee knows that life is full of unexpected events but our resilience can turn those experiences into incredible life lessons. Dee is a graduate of California State University, Long Beach.



## **Sonya Hauser, PhD, MS**

*Associate Professor  
Russell Sage College*

Dr. Hauser's work focuses on community-based participatory action approaches and she is passionate about community initiatives that catalyze mutually beneficial relationships among stakeholders. She holds a PhD in Food Policy and Applied Nutrition as well as an MS in Nutrition Communication from Tufts University.



## *Featured Speaker*

### **Tori Lawson-Boffelli, NDTR**

*Program Analyst  
USDA Food and Nutrition Service*

Tori has extensive experience leading federal and nonprofit programs aimed at reducing food insecurity. In her role, she develops national policies and provides technical guidance for child nutrition programs. Previously, she directed multi-million-dollar food access initiatives in Nevada, including Meals on Wheels and other nutrition programs. Tori also serves on the Nevada Governor's Council on Food Security, advocating for systemic solutions to hunger within her community.



### Featured Speaker

#### Kevin Maskornick, MPP

Branch Chief, Operational Support for Child Nutrition Programs  
USDA Food and Nutrition Service

Kevin has worked at the USDA Food and Nutrition Service (FNS), Child Nutrition Programs since 2012. He currently oversees policy and program development for the Child and Adult Care Food Program and the summer meal programs. Prior to his FNS service, Kevin started his career in the United States Senate, where his portfolio included education, agriculture and nutrition assistance issues. He holds a master's degree in public policy from George Washington University.



#### Laura McClure, MPH

Assistant Professor  
Russell Sage College

Laura currently teaches graduate level research and epidemiology courses. Her research interests include childhood nutrition, food insecurity and cancer. She is involved in community-based research aiming to improve the reach of the Summer Food Service Program. She has a Master of Public Health and 15 years' experience in epidemiologic and chronic disease research.



#### 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.



#### Melinda Nguyen, MS, RDN, LD

Nutrition Education Specialist  
National CACFP Association

Melinda shows her passion about nutrition education by developing creative ways to reinforce knowledge. She began her career in Massachusetts, getting her MS in Food and Nutrition from Framingham State University. She has 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, where she applied a nutrition-focused perspective to regulations and policies in the federal nutrition programs.



#### NCA Board of Directors Alix Pasillas, CMP, CCNP

Executive Director  
Food For Kids, Inc.

Alix joined Food For Kids, as a field monitor in 1998 and has served as its 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.



### Distinguished Speaker

#### Patrick Penn, MS

Deputy Under Secretary of Food, Nutrition, and Consumer Services  
USDA

Patrick humbly leads his Mission Area in alignment with President Donald J. Trump's direction to ensure programs work harder to encourage healthy eating and lifestyle habits. His dedicated FNCS team is also honored to deliver on USDA Secretary Brooke L. Rollins' vision for the People's Department to get the services USDA provides closer to the people they serve. Patrick earned his MS from George Mason University.



#### Isabel Ramos-Lebron, MS, RDN, LD

Senior Nutrition Education Specialist  
National CACFP Association

Isabel has a strong background & passion in working with low-income communities of various cultural backgrounds, while working on graduate research projects and working in the nonprofit, food banking environment for eight years. She believes that all children and adults should have access to balanced, nutritional foods to aid in childhood development and adult health in the long term. Isabel received her MS from Rutgers University.



#### Omar Saldivar

Nutrition Services Program Manager  
Neighborhood House Association

With over seven years of experience in the Head Start community and extensive knowledge in nutrition and food science, Omar oversees the CACFP, ensuring compliance with nutritional standards, menus and meal patterns. His work also includes developing CACFP-compliant recipes, training staff and ensuring NHA's daily 6,000+ meal production run smoothly through food production software systems like CBORD. His commitment to child nutrition is driven by a passion for equity, education and wellness in early childhood.



#### Shay Sanchez

Operations Support Manager  
Oregon Child Development Coalition

Shay is an operations leader in the CACFP community with more than 20 years of experience supporting food service, compliance, facilities, transportation and safety operations. He brings a relatable, practical approach to helping professionals protect their energy, reconnect with their purpose and continue this important work sustainably.



#### NCA Board of Directors Carrie Sullivan, CMP

Executive Director  
Provider's Network, Inc.

With over 15 years of experience as a legal secretary and paralegal, Carrie established a career in the legal field before transitioning to childcare. She was a licensed childcare provider for 13 years in Lincoln, Nebraska before accepting the Director position at Provider's Network in 2015. She served as a Board Member and as Board President at Provider's Network, Inc., playing a pivotal role in shaping the organization's strategic direction.



*NCA Board of Directors*

**Alexia Thex, MEd**

*President*

*National CACFP Association*

Alexia leads NCA’s strategic direction, guiding advocacy efforts and organizational growth that advance the mission and interests of association members. Alexia draws on extensive experience in nonprofit management to deliver high-quality programming and nutrition education training, resources and events that support the success of CACFP stakeholders. Alexia is committed to expanding access to and modernizing the food program. Alexia holds a Master of Education from the University of Texas at Austin.



**Jodi Walker**

*Executive Director*

*Kids at Their Best*

Jodi is an expert in creating impactful programs with limited resources, particularly summer meal initiatives. She is the founder of Kids At Their Best, a nonprofit that provides services like food distribution and youth employment in rural communities. Known for her leadership in rural development and her dedication to diversity, Jodi’s approaches have empowered underserved populations. Her passion for building community-focused programs reflects her commitment to making a lasting difference.



**Molly Turnquist Butala, MPH, RDN, LD, CMP, CCNP**

*Nutrition Manager*

*Providers Choice*

Molly’s work at Providers Choice focuses on increasing access to healthy CACFP meals and snacks. Providers Choice sponsors over 2,500 homes and 100 centers in Minnesota. She develops CACFP compliant menus, provider training, nutrition resources, and supports Farm to ECE in MN. Prior to PCI, Molly worked on the CACFP team for the MN State Agency for nine years. Molly has a BA in Nutrition/ Dietetics from Concordia College and an MPH from UMN School of Public Health.



**LaVanya Watkins, MEd**

*Ohio Farm to ECE Coordinator*

*Ohio Farm to School*

LaVanya brings a lifelong passion for agriculture and education to her work. She leads statewide Farm to ECE efforts by developing and sharing resources that celebrate Ohio grown produce. Her work connects children and families to local food, fostering healthy habits and vibrant community engagement. She holds a Master of Science in Elementary Education from Walden University.



**Brittany Uribe**

*Senior Event Specialist*

*National CACFP Association*

Brittany plans and coordinates all webinars and virtual events for NCA, including those during the National Child Nutrition Conference. Brittany graduated from Florida State University with a BS in Family and Child Science. She began working for a CACFP sponsor in South Florida in 2013 and grew passionate about expanding CACFP training opportunities and educational resources.



Register today at [cacfp.org/conference](https://cacfp.org/conference)

# Virtual Sessions At-a-Glance



## Tuesday, April 14

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	10:15 am - 10:45 am	9:15 am - 9:45 am	8:15 am - 8:45 am	7:15 am - 7:45 am	6:15 am - 6:45 am	4:15 am - 4:45 am
CACFP Overview	12:15 pm - 1:15 pm	11:15 am - 12:15 pm	10:15 am - 11:15 am	9:15 am - 10:15 am	8:15 am - 9:15 am	6:15 am - 7:15 am
National Conference General Session	4:15 pm - 5:45 pm	3:15 pm - 4:45 pm	2:15 pm - 3:45 pm	1:15 pm - 2:45 pm	12:15 pm - 1:45 pm	10:15 am - 11:45 am
USDA CACFP Policy Update	6:00 pm - 7:00 pm	5:00 pm - 6:00 pm	4:00 pm - 5:00 pm	3:00 pm - 4:00 pm	2:00 pm - 3:00 pm	12:00 pm - 1:00 pm

## Wednesday, 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
Maximizing Your Budget Through Menu Planning	11:00 am - 12:00 pm	10:00 am - 11:00 am	9:00 am - 10:00 am	8:00 am - 9:00 am	7:00 am - 8:00 am	5:00 am - 6:00 am
From Scratch to Success: Creating Cycle Menus and CACFP-Ready Recipes	12:15 pm - 1:15 pm	11:15 am - 12:15 pm	10:15 am - 11:15 am	9:15 am - 10:15 am	8:15 am - 9:15 am	6:15 am - 7:15 am
Protecting Your Energy and Purpose in CACFP Work: The Power of No	4:45 pm - 3:45 pm	3:45 pm - 4:45 pm	2:45 pm - 3:45 pm	1:45 pm - 2:45 pm	12:45 pm - 1:45 pm	10:45 am - 11:45 am
Overcoming Challenges to Strengthen Your Food Program	6:00 pm - 7:00 pm	5:00 pm - 6:00 pm	4:00 pm - 5:00 pm	3:00 pm - 4:00 pm	2:00 pm - 3:00 pm	12:00 pm - 1:00 pm
Ultra-Processed Foods: Nutrition Quality in Policy and Practice	7:15 pm - 8:15 pm	6:15 pm - 7:15 pm	5:15 pm - 6:15 pm	4:15 pm - 5:15 pm	3:15 pm - 4:15 pm	1:15 pm - 2:15 pm

## Thursday, 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
Oversight and Monitoring of the CACFP	11:00 am - 12:00 pm	10:00 am - 11:00 am	9:00 am - 10:00 am	8:00 am - 9:00 am	7:00 am - 8:00 am	5:00 am - 6:00 am
Food Explorers: Growing Adventurous Eaters	12:15 pm - 1:15 pm	11:15 am - 12:15 pm	10:15 am - 11:15 am	9:15 am - 10:15 am	8:15 am - 9:15 am	6:15 am - 7:15 am
Local Food Procurement: Find the Best Fit for Your Site	1:30 pm - 2:30 pm	12:30 pm - 1:30 pm	11:30 am - 12:30 pm	10:30 am - 11:30 am	9:30 am - 10:30 am	7:30 am - 8:30 am
Savoring Connection: Nurturing Community Through Our Kitchen	3:45 pm - 4:15 pm	2:45 pm - 3:15 pm	1:45 pm - 2:15 pm	12:45 pm - 1:15 pm	11:45 am - 12:15 pm	9:45 am - 10:15 am
Quizapalooza: Are You a Meal Pattern Super Star?	4:30 pm - 5:30 pm	3:30 pm - 4:30 pm	2:30 pm - 3:30 pm	1:30 pm - 2:30 pm	12:30 pm - 1:30 pm	10:30 am - 11:30 am
No Money, No Problem: Turning Scarcity into Innovation	5:45 pm - 6:45 pm	4:45 pm - 5:45 pm	3:45 pm - 4:45 pm	2:45 pm - 3:45 pm	1:45 pm - 2:45 pm	11:45 am - 12:45 pm
USDA Summer Meal Programs Policy Update	7:00 pm - 8:00 pm	6:00 pm - 7:00 pm	5:00 pm - 6:00 pm	4:00 pm - 5:00 pm	3:00 pm - 4:00 pm	1:00 pm - 2:00 pm

## On Demand Only

Session Name
Afterschool Meals Overview
CACFP Professional Certification Program Overview
SFSP Overview