

Virtual CACFP SUMMIT

**Aug. 13-14
& Aug. 20-21**

1:00 pm - 4:00 pm Eastern



Who Should Attend

- » Child Care Centers
- » Home Providers
- » State Agencies
- » Sponsoring Organizations
- » Head Start
- » Food Banks
- » Tribal Nations
- » Emergency Shelters
- » Anti-Hunger Advocates

**Looking for food program training?
Earn up to 10 hours of CEUs.**

CACFP Meal Patterns

- Snack-tacular Celebrations
- Navigating the 9 Major Allergens with Confidence
- Coffee & Conversation: Medical Statements

Federal Updates & Resources

- USDA CACFP Program Updates
- CACFP Policy Newsroom

Program Administration

- Sponsor Audits: Avoid Pitfalls, Stay Prepared & Succeed
- Family Style Meal Service

\$149

Lowest rate available through July 24.
Additional deadlines and registration
information available online.

Visit cacfp.org/summit to view more
sessions and register today!

Wednesday, August 13

Agenda

1:00 pm – 1:30 pm

USDA CACFP Program Updates

Hear from USDA as they present an overview of policy guidance and provide a state-of-the-program update for the CACFP.

Presented by: USDA Food & Nutrition Service

1:45 pm – 2:45 pm

Snack-tacular Celebrations

Take a fun and flavorful journey that will spark your creativity in developing easy, nutritious snacks. Celebrate every day with a new snack idea. Come hungry for ideas and leave with a snack resource to help you serve a variety of foods to those in your care.

Presented by: Isabel Ramos-Lebron, MS, RDN, LD

3:00 pm – 4:00 pm

Words Matter: Empower and Motivate Health with Facts

Nutrition is a multi-billion-dollar industry with no shortage of information available to the average person. Unfortunately, not all of that information is factual or helpful. Learn ways to effectively provide factual and empowering nutrition messages at your facilities that can make lasting positive change.

Presented by: Hawley Evilsizer, MS, RDN, LD

"Best virtual professional learning event I've attended in my entire career - it was perfectly paced over the four days, the speakers were top-notch and every session was engaging."

– Amanda, 2024 Participant

Speakers



USDA Food & Nutrition Service

The mission of the USDA Food & Nutrition Services is to increase food security and reduce hunger in partnership with cooperating organizations by providing children and low-income people access to food, a healthy diet and nutrition education in a manner that supports American agriculture and inspires public confidence.



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 was previously employed at a nonprofit food bank for eight years. Isabel has a MS in Nutritional Sciences from Rutgers University and completed her dietetic internship through Aramark.



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.



Sessions will be recorded and available through September 4, 2025, in case you miss a session or want to revisit the content. You can find the links to the recordings in the event attendee emails from NCA, or in the registration confirmation emails from Zoom.

Thursday, August 14

Agenda

1:00 pm – 1:30 pm

Coffee & Conversation: Medical Statements

Get ready for this attendee favorite where your questions take center stage. Whether you're looking for clarity on when a medical statement is required, how to handle meal modifications or anything else related to medical statements in the CACFP, we've got you covered. Come prepared to dive deep and get your questions answered in real time by a panel of experts.

Presented by:

Jami Rokala, MS, RDN, LD, CLC

Melinda Nguyen, MS, RDN, LD

Brittany Uribe

1:45 pm – 2:45 pm

Practical Strategies for Family Style Dining in CACFP

Family style dining is a meaningful way to support children's development, promote healthy eating and create a sense of community at meal times. This session will guide you through the essentials of starting or enhancing family style dining in your program, with a focus on staying compliant with CACFP meal pattern requirements. You'll come away with practical tools and ideas you can use right away.

Presented by:

Isabel Ramos-Lebron, MS, RDN, LD

Molly Turnquist Butala, MPH, RDN, LD

3:00 pm – 4:00 pm

Raising Healthy, Happy Eaters from Their First Bites

Are you prepared for the process of helping parents develop healthy eating patterns for children? Raising healthy eaters requires a deep understanding of feeding development milestones and necessary benchmark skills. From infants to toddlers, hear the latest recommendations on early feeding and safely introducing babies to family meals to assist in preventing picky eaters.

Presented by: Nimali Fernando, MD, MPH

Speakers



Jami Rokala, MS, RDN, LD, CLC
Founder/Owner, Headwater Nutrition Counseling

Jami received her MS in Nutrition from the University of North Dakota. She has worked as a child nutrition professional since 2013 and is the owner and founder of Headwaters Nutrition Counseling, contracting with Head Start agencies as the RDN throughout the country. Jami has served on the board for NCA and currently serves on the board of directors for the Association of State Public Health Nutritionists and the University of North Dakota's Nutrition and Dietetic Advisory Committee.



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, and moved to Texas to work for Whole Foods Market as a Recipe Data Specialist before taking on a role with a State agency. Melinda joined NCA's education team in 2025.



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.



Molly Turnquist Butala, MPH, RDN, LD
Director of CACFP Centers, 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. As the Nutrition Manager, 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.

Wednesday, August 20

Agenda

1:00 pm – 1:30 pm

Coffee & Conversation: CACFP Meal Patterns

Grab your favorite beverage and join us for this must-attend discussion about the CACFP Meal Pattern. You won't want to miss out on the valuable insights and lively interactions during this live Q&A. Connect with the experts and gain a deeper understanding of the CACFP Meal Pattern.

Presented by:

Isabel Ramos-Lebron, MS, RDN, LD

Melinda Nguyen, MS, RDN, LD

Kate Abernathy, MS, RD, LD, CCNP, CMP

Brittany Uribe

1:45 pm – 2:45 pm

Sponsor Audits: Avoid Pitfalls, Stay Prepared and Succeed

Successfully prepare for the State audit of your sponsoring organization. What are the most common findings during an audit? How can you prepare for them to ensure a successful review? Learn how to identify potentially unexpected problems, streamline documentation and ensure program integrity with confidence so you can make it through a State Agency review like a pro.

Presented by: Melinda Nguyen, MS, RDN, LD

3:00 pm – 4:00 pm

Navigating the 9 Major Allergens with Confidence

Understanding how to identify and manage the 9 major food allergens is essential for ensuring the safety and well-being of individuals with food allergies, as it involves recognizing allergen-containing ingredients, preventing cross-contact during food preparation, accurately reading food labels and implementing effective communication in both home and food service settings. Whether you're new to food allergies or looking to strengthen your knowledge, we'll give you the tools to serve meals safely and responsibly.

Presented by: Isabel Ramos-Lebron, MS, RDN, LD

Speakers



Kate Abernathy, MS, RDN, LD, CCNP, CMP
Chief Executive Officer, Providers Choice

Kate's work focuses on expanding participation in CACFP healthy meals and snacks to children across Minnesota. Providers Choice sponsors over 2,500 homes and over 100 centers. Kate's in-depth nutrition expertise and leadership

support providers with managing special diets. She also creates resources to simplify the CACFP and overall program support to child care providers. She has a BA from the College of Saint Benedict and an MS from Eastern Michigan University.



Nimali Fernando, MD, MPH
Founder, Pediatrician, The Dr. Yum Project

Dr. Fernando is co-author of the book, Raising a Healthy, Happy Eater, and Dr. Yum's Food Adventure, a nutrition curriculum that teaches preschool-aged children to enjoy whole foods. She is also the creator of Touchpoints, a family-

centered health behavior program. Her "Food as Medicine" approach was featured in the New York Times and NBC Nightly News. She received her MD and MPH from the University of Pittsburgh.



Alexia Thex, MEd
Vice President of Policy, Partnerships and Events, National CACFP Association

Alexia is charged with leading NCA's advocacy and policy efforts and forming long-term, mutually beneficial partnerships with corporations and organizations. Alexia also oversees NCA's

nutrition education and events that help advance the mission and support the success of all CACFP stakeholders. Alexia holds an MEd from the University of Texas at Austin.



CEUs will be available for the CACFP Virtual Summit and apply towards NCA's CACFP **Professional Certification Program**.

Thursday, August 21

Agenda

1:00 pm – 1:30 pm

CACFP Policy Newsroom

Join the NCA Policy team for the latest legislative updates, regulatory changes, research insights and advocacy efforts. Don't miss the opportunity to get the facts, ask questions and stay on top of the CACFP landscape. Leave with the information you need to advocate for the CACFP.

Presented by:

Alexia Thex, MEd

McKenzie Brunner, MGPS

1:45 pm – 2:45 pm

CNP Integrity Rule Best Practices

Want to ensure the oversight you provide is held to the highest standard? Get best practices to comply with state agency financial review requirements associated with the child nutrition program integrity final rule.

Presented by: Cherese Myree, CFE

3:00 pm – 4:00 pm

Effective Communication in CACFP Food Service

Whether you're managing kitchen staff, supporting front-line team members or coordinating across CACFP sites, strong communication is key to building effective teams and a positive service environment. This session equips CACFP leaders and sponsors with practical strategies for handling tough conversations—like correcting performance issues, addressing conflicts and managing complaints. Attendees will explore real-world scenarios, learn proven communication techniques and leave with tools to strengthen relationships, boost morale and lead with confidence in a mission-driven setting.

Presented by: Amy Goodson, MS, RD, CSSD, LD

Speakers



McKenzie Brunner, MGPS

Policy & Outreach Specialist, National CACFP Association

McKenzie is responsible for tracking nutrition policy trends and legislation and serving as a subject matter expert for CACFP. She is also tasked with developing nonprofit partnerships and promoting collaboration among CACFP providers.

McKenzie received her Master's of Global Policy from the University of Texas at Austin. With a background in international development and foreign policy, McKenzie is passionate about increasing food security through promoting equitable policy and cross-sector collaboration.



Cherese Myree, CFE

Vice President, MH Miles Company, CPA, PC

Cherese is a certified fraud examiner who specializes in the USDA Food Programs and governmental compliance. She has over 15 years of experience in the fields of auditing, accounting and consulting with specialized experience in governmental

contract auditing and contract compliance. She testifies as an expert witness for the CACFP and SFSP and manages MHMC's review, consulting and training engagements across the United States. Cherese is a graduate of Clark University.



Amy Goodson, MS, RD, CSSD, LD

Owner, Amy Goodson RD Courses

Amy has nearly 20 years of experience and has worked with many endurance athletes, including the Dallas Cowboys and Texas Rangers. She is also the creator of a free sports nutrition program for high schools, the Sports Nutrition Game Plan. With a bachelor's degree in

communications and a master's degree in exercise and sports nutrition, Amy is passionate about marrying the two to provide quality, science-based nutrition information to her audience.



You will receive a certificate of attendance for each session you complete and may submit the certificate to other professional organizations for their review. Certificates will be issued after the on-demand period closes. The processing typically takes about one to two weeks. Once ready, you can find your certificate in your Info Hub.

On Demand

**This session was previously recorded.*

CACFP Professional Certification Program Overview

Interested in learning more about how to earn your CACFP Management Professional or the CACFP Child Nutrition Professional designation? Join us for an overview of the program, learn what the qualifications are and hear how it has impacted CACFP professionals who value these credentials.

Presented by: Jennifer Basey, MEd

Speakers



Jennifer Basey, MEd
Certification Coordinator, National CACFP Association

Jennifer has served in many roles for the association 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

degree 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.

**Deadline for Application is
July 22, 2025 at 8:00 pm Eastern.**

[Click here](#) to apply.

- Four days of training
- 12 sessions
- Up to 100 scholarships

cacfp.org/summit



Scholarships Available

**We're giving away \$15,000 in
scholarships!**

Schedule at a Glance

Eastern

Wednesday, Aug. 13

1:00 pm – 1:30 pm
USDA CACFP Program Updates

1:45 pm – 2:45 pm
Snack-tacular Celebrations

3:00 pm – 4:00 pm
Words Matter: Empower and Motivate Health with Facts

Thursday, Aug. 14

1:00 pm – 1:30 pm
Coffee & Conversation: Medical Statements

1:45 pm – 2:45 pm
Practical Strategies for Family Style Dining in CACFP

3:00 pm – 4:00 pm
Raising Healthy, Happy Eaters from Their First Bites

Wednesday, Aug. 20

1:00 pm – 2:00 pm
Coffee & Conversation: CACFP Meal Patterns

1:45 pm – 2:45 pm
Sponsor Audits: Avoid Pitfalls, Stay Prepared and Succeed

3:00 pm – 4:00 pm
Navigating the 9 Major Allergens with Confidence

Thursday, Aug. 21

1:00 pm – 2:00 pm
CACFP Policy Newsroom

1:45 pm – 2:45 pm
CNP Integrity Rule Best Practices

3:00 pm – 4:00 pm
Effective Communication in CACFP Food Services

Central

12:00 pm – 12:30 pm
USDA CACFP Program Updates

12:45 pm – 1:45 pm
Snack-tacular Celebrations

2:00 pm – 3:00 pm
Words Matter: Empower and Motivate Health with Facts

12:00 pm – 12:30 pm
Coffee & Conversation: Medical Statements

12:45 pm – 11:45 am
Practical Strategies for Family Style Dining in CACFP

2:00 pm – 3:00 pm
Raising Healthy, Happy Eaters from Their First Bites

12:00 pm – 1:00 pm
Coffee & Conversation: CACFP Meal Patterns

12:45 pm – 1:45 pm
Sponsor Audits: Avoid Pitfalls, Stay Prepared and Succeed

2:00 pm – 3:00 pm
Navigating the 9 Major Allergens with Confidence

12:00 pm – 1:00 pm
CACFP Policy Newsroom

12:45 pm – 1:45 pm
CNP Integrity Rule Best Practices

2:00 pm – 3:00 pm
Effective Communication in CACFP Food Services

Mountain

11:00 am – 11:30 am
USDA CACFP Program Updates

11:45 am – 12:45 pm
Snack-tacular Celebrations

1:00 pm – 2:00 pm
Words Matter: Empower and Motivate Health with Facts

11:00 am – 11:30 pm
Coffee & Conversation: Medical Statements

11:45 am – 12:45 pm
Practical Strategies for Family Style Dining in CACFP

1:00 pm – 2:00 pm
Raising Healthy, Happy Eaters from Their First Bites

11:00 am – 12:00 pm
Coffee & Conversation: CACFP Meal Patterns

11:45 am – 12:45 pm
Sponsor Audits: Avoid Pitfalls, Stay Prepared and Succeed

1:00 pm – 2:00 pm
Navigating the 9 Major Allergens with Confidence

11:00 am – 12:00 pm
CACFP Policy Newsroom

11:45 am – 12:45 pm
CNP Integrity Rule Best Practices

1:00 pm – 2:00 pm
Effective Communication in CACFP Food Services

Pacific

10:00 am – 10:30 am
USDA CACFP Program Updates

10:45 am – 11:45 am
Snack-tacular Celebrations

12:00 pm – 1:00 pm
Words Matter: Empower and Motivate Health with Facts

10:00 am – 10:30 am
Coffee & Conversation: Medical Statements

10:45 am – 11:45 am
Practical Strategies for Family Style Dining in CACFP

12:00 pm – 1:00 pm
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Coffee & Conversation: CACFP Meal Patterns

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