

2022 CACFP VIRTUAL SUMMIT



Looking for food program training? Earn up to 10.5 hours of CEUs.

Join us on Zoom for workshops on nutrition, program administration, operations, management and more. All sessions will be available on-demand for attendees through September 30, 2022.

Topics Include:

- » USDA Update: Policy, Monitoring & Team Nutrition
- » Advancing Health Equity for Child Nutrition
- » Child Nutrition Reauthorization
- » Civil Rights 101: Compliance with Civil Rights Requirements
- » Coffee & Conversation: Afterschool Meals
- » Coffee & Conversation: Head Start CACFP
- » Cooking with Flavor: Spice Up Your CACFP Recipes
- » Keys to Corrective Action Plans
- » Creditable or Not?
- » Culturally Receptive Meals
- » Harvest Celebration: Menu Planning with Cycle Menus
- » Impacts of Sodium: Shaping Healthy Food Preferences
- » Managing Stress in the Workplace

Save the Dates!

11:30 am - 3:00 pm Eastern

Monday, September 12
Tuesday, September 13
Wednesday, September 14
Thursday, September 15

Who Should Attend?

Child Care Centers
Home Providers
Sponsoring Organizations
Head Start
Food Banks
Schools
Tribal Nations
Adult Care Centers
Emergency Shelters
Anti-Hunger Advocates



\$99 Registration

Standard Registration through September 2. Late registration is \$129.

www.cacfp.org/summit

2022 CACFP VIRTUAL SUMMIT

September 12-15, 2022



Monday, Sept 12

11:30 am - 12:00 pm

CACFP Summit Welcome

We're talking about CACFP, recognizing our presenters, and celebrating you! Be on time for this session so you can learn how to get the most from your week with us.

12:10 pm - 1:10 pm

USDA Updates: Policy, Monitoring & Team Nutrition

Hear from USDA as they present an overview of policy guidance for the CACFP and share a state-of-the-program update from the Team Nutrition and monitoring branches. USDA Food and Nutrition Service team will also be answering questions at the end of this session, based on those submitted in advance during registration.

USDA Food and Nutrition Service

1:20 pm - 2:20 pm

Impacts of Sodium: Shaping Healthy Food Preferences

Sodium is an essential mineral that plays important roles in our bodies. However, we may be consuming too much, resulting in increasing health risks like high blood pressure. Learn about the impacts of sodium and how to shape healthy habit choices early by knowing how to identify amounts of sodium on Nutrition Fact Labels and how to modify meals to reduce salt usage while still retaining all the flavor from our favorite recipes.

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

2:30 pm - 3:00 pm

Culturally Receptive Meals

News flash! One of our little ones may be a new arrival from Afghanistan or a returnee in their second year with us whose parent(s) hail from Guatemala. Move over Sloppy Joe and Frittata, we want Lavash and Rellenitos too. What better way could there be to learn about other cultures than with food?

Kent Williamson, Children's Aid New York City

Tuesday, Sept 13

11:30 am - 12:00 pm

Coffee & Conversation: Head Start CACFP

Join us for an unscripted, dynamic, and real conversation focusing on CACFP for Head Start. Bring your questions – you can ask us anything about CACFP for Head Start – and we'll answer as many as we can.

Shauna Payne, Tallatoona CAP

Jami Lee-Rokala, MS, CCNP, CPM, CLC; Tri-Valley Head Start

Rhonda Kobylecky, CCNP, CMP; Acelero Learning

12:10 pm - 1:10 pm

Advancing Health Equity for Child Nutrition

Equitable and inclusive access to healthy meals is critical in addressing health disparities and improving health outcomes. Meals and nutrition education offered through CACFP play a vital role in the health and well-being of children and families. Explore best practices and opportunities for providers to help advance health equity through a policy, systems, and environmental approach.

Traci Causey, Alliance for a Healthier Generation

1:20 pm - 2:20 pm

Cooking with Flavor: Spice Up Your CACFP Recipes

Serving nutritious food doesn't matter unless the food is eaten. Spice up your CACFP recipes by learning how to make your menu items more flavorful using herbs, spices, and culinary acids. Get an overview of what makes up taste and how to make trying new foods exciting for those in your care.

Chef Patrick Garmong, Institute of Child Nutrition

Chef Garrett Berdan, RDN; Institute of Child Nutrition

2:30 pm - 3:00 pm

CACFP Professional Certification Overview

It's time to get your CACFP Professional designation! Join us for an overview of the certification program to learn what the qualifications are and to hear how it has impacted CACFP professionals who value these credentials.

Jennifer Basey, MEd; National CACFP Sponsors Association

Annetta Rutland, CMP, CCNP; 4C for Children

Wednesday, Sept 14

11:30 am - 12:00 pm

Coffee & Conversation: Afterschool Meals

Join us for an unscripted, dynamic, and real conversation focusing on At-Risk Afterschool Meals (ARAS). Bring your questions – you can ask us anything about Afterschool Meals – and we'll answer as many as we can.

Keith Johnson, Kooking4Kids

Vicki Lipscomb, CMP; Child Nutrition Program, Inc.

12:10 pm - 1:10 pm

Harvest Celebration: Menu Planning with Cycle Menus

Celebrate the harvest by including seasonal produce harvested from your garden, purchased from the local farmers market, or grocery store into your cycle menu! Learn the basics of developing a cycle menu and how to incorporate seasonal foods in the menu planning process.

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

1:20 pm - 2:20 pm

Civil Rights 101: Compliance with Civil Rights Requirements

Civil Rights training is an annual requirement for those who interact with CACFP applicants, sponsors, participants, potentially eligible individuals, and those persons who supervise front line staff. This session will fulfill that requirement while addressing the Civil Rights training requirements as outlined in FNS Instruction 113-1, Civil Rights Compliance and Enforcement – Nutrition Programs and Activities.

USDA Food and Nutrition Service

2:30 pm - 3:00 pm

Creditable or Not?

Wondering if what you're serving is creditable in the CACFP? We can help! We'll share where to look to find nutrition education resources to help you be confident in your food component choices, including the guides for Identifying Whole Grain-Rich, determining sugar content in cereals and yogurt, and which milk to serve in the CACFP.

Lisa Mack, National CACFP Sponsors Association

Thursday, Sept 15

11:30 am - 12:00 pm

Child Nutrition Reauthorization

Emergency funding, child nutrition reauthorization, policy waivers, and more! Hear what's going on nationally and how it could affect you locally.

Alexia Thex, MEd; National CACFP Sponsors Association

12:10 pm - 1:10 pm

Keys to Corrective Action Plans

You've heard the term Corrective Action, but how does it impact you? As a sponsor you may need to write a Corrective Action Plan and as a provider you may need to complete one. Practice walking through the steps of a Corrective Action Plan and receive valuable tips to communicate your plan effectively.

Cherese Myree, CFE; MH Miles Company, CPA, PC

1:20 pm - 2:20 pm

Managing Stress in the Workplace

When you experience work overload day in and day out, you can start to feel as though you're on a treadmill and that you'll never catch up. This can be stressful and often leads to burnout. Learn how to create a self-care plan that prioritizes your mental health and helps you take manage stress more effectively.

Temesha Ragan, MEd; Perfect Start Learning Consulting

2:30 pm - 3:00 pm

Summit Wrap-Up: Ask Us Anything

Have a question that didn't get answered? Now's the time to join us for our speed round of Q&A. We'll get through as many questions as we can, ask for your feedback, and share what's coming up next at NCA.

Lisa Mack, National CACFP Sponsors Association
Alexia Thex, MEd; National CACFP Sponsors Association

All times listed in Eastern

Register today at www.cacfp.org/summit

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8:30 am - 9:00 am Pacific				
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