National CACFP Conference Workshops
Thursday, April 21, 2016

Session One 2:45 PM-3:45 PM

Perfecting Partnerships: Working with Vendors and Sponsors for Success
Sara Cole & Cathy Foran, YMCA of Greater Rochester
In this workshop, we will discuss how to maximize food quality and food access for youth through working with partners including vendors and sponsors, how to advocate for high-quality products and innovative service, and how to increase reimbursable meals served.

Investigating Fraud, Waste & Abuse in Federally Funded Programs: Red Flags in the CACFP & SFSP
Cheetah Myree, CPA; MH Miles Company, CPA PC
This session will provide sponsoring organization and program monitors with strategies to identify red flags in the CACFP & SFSP. Participants will also obtain best practices for minimizing fraud, waste, and abuse in federally funded programs.

Healthier CACFP Recognition Award in Texas
Linda Simmons, Texas Department of Agriculture
The Healthier CACFP Recognition Award is a system that supports the wellness efforts of child care centers participating in CACFP. It acknowledges child care centers taking steps to improve their menus, physical activity, nutrition education and the child care environment. Attend this session and learn how Texas is initiating this recognition award.

Movin’ in the CACFP! Increasing Physical Activity in Your Child Care Programs
Jennifer Swartz & Claudette Barber, Child Care Resources
At Child Care Resources in Missoula, MT, we collaborated with Let’s Move Missoula and offered movement games and resources to our CACFP participants. We will provide you with the idea, outline, and construct for these activities along with our experiences so you can take it back and make it your own.

Family Style Dining: How to Maximize Your Children's Meal Experience
Rhonda Kobylecky, Acelero Learning Clark County Head Start
At Acelero we incorporate science, language, literacy and math during our meal time. This training will offer fun easy ideas on how you can make meal time a learning environment. This training will also demonstrate how to teach children about proper portion size for their age and need. We will also discuss the core principals of family style dining and the CACFP requirements.

eLearning Boot Camp for Administrative Reviews
Susan Still & Dana Jacobs, Brighton Learning Group
Save time and relieve stress by ensuring institutions are prepared for an administrative review. Walk through the process using the eLearning Boot Camp. Following USDA’s Administrative Handbook, this session will help institutions organize records and prepare for a smoother administrative review.

Policy Update: USDA FNS
Angela Kline & Andrea Farmer, RD, USDA FNS
If you are responsible for keeping up with USDA policy and regulations, this workshop is for you. USDA will take attendees through an overview of new and revised policy guidance, handbooks and share a state of the state update of the USDA FNS programs.

Session Two 4:00 PM-5:00 PM

Overcoming Challenges as a CACFP Provider: A Center Director's Perspective
Melodie Griffin & Brenda Miller, Nemours Maritza Lopez, Oak Ridge Children’s Academy
Samantha Moss, Partytime Playhouse
This session will highlight stories from two child care centers’ success in improving their program practices through CACFP. A panel discussion with center directors and trainers will focus on strategies used to improve program practices related to meal and snack menus, nutrition education, reduced screen time, and increased physical activity.

Strategies for Increasing Home-based Providers Enrollment in the CACFP
Antenele Feld & Katherine E. Spears
University of Illinois at Urbana-Champaign
Home-based providers are underrepresented in CACFP. New outreach strategies are needed. We will discuss how home based providers learn about and decide to participate in CACFP. Workshop attendees will learn from each other by sharing their successful strategies and developing new approaches.

It’s Not Nutrition Until It’s Served and Eaten
Amanda Gallagher, MPH, RD, Association for Child Development
Motivation to serve healthier meals often begins and ends during nutrition workshops. Learn how to help child care providers move beyond good intentions to reach their goals of serving healthier meals. This interactive workshop will explore tools and strategies that can be used during CACFP monitoring and training to help providers move from nutrition insight to action.

Culture & The Eating Environment
Erica Sanford, Arizona Department of Education
This interactive workshop will include a discussion on how culture influences eating habits and will explore practical and fun techniques for incorporating and celebrating culture in the eating environment for children.

Effective Monitoring
Kymberli Schaad and Augustine Navarro, Association for Child Development
This workshop will introduce you to techniques used to assist and resolve issues that may arise when conducting home reviews. Topics will include the top three most challenging occurrences you may experience while conducting home reviews.

Happier, Healthier Kids: Will Changes to CACFP Meal Patterns Make an Impact?
Sallyann Bergh, The Pew Charitable Trusts
Ariane Corbett, RD, Leading Health, LLC
Blake Stanford, SW Human Development Services
Curious about how the USDA’s changes to CACFP meal patterns will impact children and your ECE providers? This session will highlight new research conducted by The Pew Charitable Trusts/Robert Wood Johnson Foundation. We’ll examine findings related to costs, participation, and health and identify ways to improve implementation.
Super Circular Updates: The New Hot Topic (2 Hours)
Monica Miles, CPA, CFE & Cherese Myres, CFE
MH Miles Company, CPA PC
Effective October 1, 2015, financial management tools have changed! Learn how these changes impact your facilitation of federal programs. This is a must attend for any financial decision makers.

A Word to the Wise: The Keys to Hiring & Promoting the Right Staff
Majiqua Rowser, PhD, RD and Latina Cochran MS, Institute of Child Nutrition
Are you hiring new staff? Are you new to CACFP? Are you trying to set a standard for yourself or your staff in your child care setting? If so, come learn what the Institute of Child Nutrition (ICN) has identified as desired skills and abilities for all individuals working in CACFP. This session will provide information on a new tool created by ICN to aid in developing job descriptions, conducting performance evaluations, identifying training needs, and conducting self-evaluations for skill-level improvement.

3 Fun Ways to Get Kids to Try New Foods: Prescription for Picky Eaters
Judy Doherty, Food and Health Communications
Learn about three fun ways to get kids to try new foods—hide it, smell them, and let them cook with it. This session features food photos, food demos, and audience participation plus my story on getting children to try more whole grains, beans, fruits, and veggies. Hear how my child went from eating only peanut butter to developing a peanut butter allergy to cooking everything from scratch in college.

5 Whys: A Simple Process to Get to the Root of Any Problem
Jodi Kuhn, Barbie James & Amanda Theisens, KinderCare Education
Have you ever trained a site director on the importance of meal counts just to return a month later and find they are still having the same problems? In this interactive workshop, participants will practice some simple but very effective problem-solving tools for getting at the root cause analysis. Never teach the wrong (and ineffective) solutions again!

Summary of Report to Congress: Reducing Paperwork in the Child and Adult Care Food Program
Vicki Lipsecomb, Child Nutrition Programs
Ellen Farrell, Florida Child Care Food Program
Natalie Clark, Minute Menu
This session provides a summary of the recommendations to Congress for reducing unnecessary or duplicative paperwork for States, sponsoring organizations, and centers. The report submitted on behalf of the CACFP Paperwork Reduction Work Group (comprised of State, local, and Federal representatives), includes recommendations that meet CACFP requirements and will make the program more efficient while maintaining Program integrity.

Dietary Guidelines for Americans: Everyone Has a Role
Angela Leone, MS, RD, USDA, Center for Nutrition Policy and Promotion
This session explores how the Dietary Guidelines for Americans influence the work that many conference attendees do on a day-to-day basis. We will discuss the significance of science-based guidance at the heart of their efforts and speakers will share unique ways they brought evidence-based nutrition information and MyPlate to life to positively impact lives of millions of Americans.
Expanding Your Reach in Your Communities through At-risk Afterschool Meals and the Summer Food Service Program
Tamieka Muns, USDA FNS
Learn how to expand your CACFP at-risk afterschool meals program and utilize the Summer Food Service Program (SFSP) to serve meals to children in your community year-round. This presentation will serve as an overview of SFSP and the streamlining policies between the two programs. The presentation will also highlight USDA tools available to assist in expanding the two programs.

Keys to Successful Financial Management of CACFP & SFSP
Cheyenne Myrter, CPE & Monica Miles, CPA, CPE
AII Miles Company, CPA PC
You're already working the food program and are ready to expand to summer feeding. Hear about best practices to ensure proper internal controls for successful financial management and mitigate high risk program areas.

Best Practices in Processing Providers Claims: Providing Support and Ensuring Maximum Compensation
DeAnna Certain, Audria Perkins & Berenice Aguilar Association for Child Development
Processing claims is not just about making sure providers are reimbursed, but ensuring they are claiming correctly and being compensated appropriately. Our best practices for processing claims is an opportunity to provide support and build relationships with providers who are serving children nutritious meals. In this workshop we will focus on making sure providers are being properly reimbursed.

Three Ways to Prepare for the New CACFP Meal Pattern Requirements for Children
Amanda Tucker & Ryan Brown, Region 11 TX Education Service Center
This workshop defines what it means to offer grains that are whole grain, whole grain-rich and creditable cereals, what it means to use a meat/meat alternate at breakfast to meet half of the Grain/Bread requirement, and offers suggestions for replacing grain-based desserts.

MyPlate Partner Education Panel
Angela Leone, MS, RD, USDA, Center for Nutrition Policy and Promotion
Ivoane Kinsler, Avocados From Mexico
Judy Doherty, Food and Health Communications
Barbara George, Nasco
Jenna Cope, RD, Gerber Products / Nestle
This workshop will feature a panel of experts who all are National Strategic Partners with MyPlate. Learn about the variety of resources available to the child nutrition community from these partners as well as best practices that have been developed.

Let’s Move Child Care & Penn State Better Kid Care: Free Resources and Trainings
Rachel Powell, Centers for Disease Control and Prevention (CDC), Let’s Move Child Care
Claudia Minenmoyer & Jill Cox, Penn State Better Kid Care
Learn more about Let’s Move Child Care—an online obesity prevention intervention for early child care and education providers in both centers and homes—and how they partner with Penn State Better Kid Care to provide free resources, activities, and online trainings. Also learn how to access Penn State Better Kid Care printed materials, reflection activities, videos, and On Demand online modules as well as strategies for adding renewed energy to your trainings.

Taking the Mystery Out of the Serious Deficiency Process
Barbara J. Smith, USDA FNS
JoEllen Collin, USDA FNS Southwest Regional Office
The CACFP Serious Deficiency process established to maintain program integrity by ensuring compliance with regulations, instructions and guidance. In this workshop, attendees will learn what is a SD; the steps in the process; acceptable corrective actions; appeal procedures; and steps to termination and disproportion. This will be an interactive session with a question and answer period.

Create Program Success Through Provider Trainings (2 Hours)
Allison Cunningham, Early Childhood Professionals Training Institute
In this workshop participants explore how provider training can be developed to address provider needs in addition to unforgettable fun ways to deliver program specific information. Participants will learn how to create theme based training where providers can identify areas where change is needed.

The Role of State Agencies in Promoting Afterschool and Year-Round Meals
Carolyn Walt, Share Our Strength
Expanding access and facilitating collaboration are not traditional State Agency priorities, yet they are crucial to the success of the At-Risk Afterschool Meals Program. This session will equip State Agencies with ideas and tools to increase participation and ease the transition to the Summer Food Service Program.

Smart from the Start: Engaging Head Start Children and Parents in Healthy Habits
Susan Kalton & Val Newcomb, Healthy Weight Commitment Foundation
Jill Cox, MS, RD, Penn State Better Kid Care
Gaining traction for wellness education in a Head Start program is a challenge! From funding, to parent outreach to teacher training, there are many obstacles in the way of giving the best start to children to lead active, healthy lifestyles. The workshop will introduce free Smart from the Start curriculum – aligned to national education nutrition and health education guidelines and standards including CACFP and Head Start – and supporting resources. Learn best practices for preparing and motivating teachers, how to engage parents and how community members can support your ‘all hands on deck’ training approach. The program is backed by Discovery Education’s curriculum development experts and Healthy Weight Commitment Foundation’s partners, including NHSA and Penn State Better Kid Care.

Best Practice Procurement: Compliance with CACFP
Scott M. Callan, CPSM, CalStrat Consulting
Procurement and contract compliance seems to be the new challenge. As the federal requirements change, and the state administrators redefine their oversight roles, it is important for proactive communication with recipients in order to ensure compliance with federal program stipulations. This lecture will introduce the basics of procurement compliance and wrap it into the CACFP for an all-around best practice lesson that all recipients can then take back to their respective offices for cooperative advancement. An understanding of what is required so that all procurement activities are in fact compliant is vital to a successful program for all sponsors, administrators and recipients.

Achieving Work/Life Balance
Donna Dowell, CPP, Association for Child Development
Much is said about having work/life balance, but what exactly does that phrase mean? What are the benefits of it? And how can you achieve it for yourself? Find out here!

The Case for Homemade & Simple Healthy Snacks Demonstration
Rhys Powell & Jennic Floewka, Red Rabbit
Made-from-scratch food is tastier, fresher and better for you. Yet administrators and teachers are often pressed for time, and making a fresh snack may often seem daunting given the lack of resources at a typical school program. This 60 minute workshop will explore the many benefits of implementing a fresh snack program at a school or center and go over three easy recipes that can be prepared in under 5 minutes in any space.

Healthy Habits The Sesame Street Way
Joanette Betancourt, Ed. D, Sesame Workshop
For over a decade, Sesame Street has used the power of Muppets and media to develop resources for providers and families that help nurture young children’s health and well-being. Join Sesame Street to explore these free resources and the lesson learned along the way to most effectively impact young children’s nutritional habits and help them thrive in all areas of their development.

B.Y.O.D. = Bring Your Own Device! Walk Away with a MyPlate Challenge Interactive Tool
Angela Leone, MS, RD, USDA, Center for Nutrition Policy and Promotion
Gamification and friendly competition are the focus of this interactive session where participants collaborate and encourage one another using the MyPlate Challenge online tool (launched January 2016). Participants design digital learning experiences and assessments that meet specific needs of students. Achievement badges can be earned and shared on Team Leader Board.

Create Program Success Through Provider Trainings (Cont'd)
**Impact of the OMB Super-Circular on CACFP**
Maged Hanafi, USDA FNS Midwest Regional Office
Learn how CACFP partners can develop basic knowledge of how to use the OMB Super-Circular as a replacement for multiple program regulations and publications that have been removed by the OMB.

**Balancing Integrity with Program Access**
John Kirwan & Elizabeth Albert, USDA FNS Western Regional Office
Family Day Care Home (FDCH) provider participation in the Child and Adult Care Food Program is decreasing while participation in child and adult care centers and the At-Risk Afterschool Care programs are increasing. Concurrently, greater emphasis is being placed on program integrity in the CACFP. This panel discussion will identify participation and program integrity challenges, as well as provide a discussion of strategies and best practices for expanding access to, and participation in, the CACFP, particularly among FDCH providers.

**From Appetites to Zucchini: Taking Small Steps Toward Creating a More Nutrition-Focused Food Program**
Lauren Iazzetti-Moos, CDM, CFFP, Thompson Child & Family Focus
The early childhood world has shifted focus to more nutrition-centered food programs. Deciding where to start can seem overwhelming, but look no further! Taking small steps are key to a lasting impact by making easy, affordable changes. Participants will receive menus, recipes and sample policies to use at their centers.

**Healthy Habits Take Root Early: Farm to Preschool**
Alicia Rampulla, USDA Northeast Regional Office
Philip Hester & Josh Smith, Our Daily Bread of TN
Jane Marquis, Adult Learning Center
Incorporating local food and agricultural education into the Child and Adult Care Food Program can play an important role in creating and promoting a healthy environment. Hear from the USDA Food and Nutrition Service and partners about farm to preschool resources, best practices and related policy.

**Inspiring the Child Care Provider: Ways We Can Go Above & Beyond the CACFP**
Vermil L. Coleman, Our Daily Bread of TN
This session will highlight ideas on how a field representative can teach providers new ways to support children and families with healthy eating ideas through nutritional based curriculum. It will bring the ideas from paper into the child care facility and inspire providers with creative ways to teach children about nutrition and best practices and encourage good eating through nutrition and fitness.

**Child Nutrition Reauthorization 2015: Why It Really Matters**
Geri Henchy, Food Research and Action Center
Vicki Lipscomb, National CACFP Sponsors Association
Learn more about the CACFP & SFSP bills presented to Congress that directly impact child nutrition food programs. Get the 411 on Senator Bob Casey’s bill S.1833: Access to Healthy Food for Young Children Act and H.R. 3886: Early Childhood Nutrition Improvement Act. Learn more about how these bills will impact your food program organization.

**The Web-based National Disqualified List (NDL)**
Suzanne Diggs, USDA Food and Nutrition Services
In October of 2014, the National Disqualified List became an interactive web-based system. State Agencies are now responsible for entering disqualified entities into the system, as well as making updates and corrections for the Regional FNS offices to approve. Sponsoring Organizations are responsible for checking the list to ensure that none of their providers or institutions are on the NDL. The list can also be used to run trends analyses and upload information into excel spread sheets.
Saturday, April 23, 2016
Session Nine 11:00 AM-12:00 PM

Child Nutrition Program Strategies in Select Florida Food Banks
Caroline Cahill, MPH, Feeding America
Nancy Brumbaugh, Second Harvest Food Bank of Central Florida
Krista Garofalo, Treasure Coast Food Bank

Through the use of case studies, this session will highlight three Florida-based food banks’ Summer Food Service Program (SFSP) and Child Care Feeding Program (CCFP) strategies that target underserved and rural communities. The case studies reveal the benefits, challenges, and successes of community-tailored programming and increase meals to children throughout the year.

Sponsoring Centers: A How-To Guide for Home Sponsors
Gail Birch, Providers Choice
Sharon Ray, Nutriservice

Do you or have you ever considered sponsoring child care centers? This workshop is a place for sharing ideas, strategies, and integrity issues of being a sponsor of unaffiliated sites. We will discuss the challenges of center sponsorship, how to work with your state agency, staff development, center training needs, maintaining accurate records, and budgeting.

Show YOU the Money! Fundraising 101
Alexis Thex, National CACFP Sponsors Association
Kati Wagner, CMP, WildwoodCACFP

As 501c3 organizations, non-profits are always looking to increase their budget through fundraising. Join our experienced panelists to discuss strategies for making a presence in your community while raising funds for your organization and explore grant opportunities.

Building Partnerships
Kamini Jassal, Fairfax County OFCC/Community Education and Provider Service

This session will provide sponsoring organizations and program monitors with ideas on how to form collaborative partnerships with local universities, like internships, volunteer opportunities and avenues to educate future policymakers. Come hear how the partnership of Fairfax County Office for Children and George Mason University helped promote CACFP, healthy eating, physical activity, and preventing childhood obesity in Fairfax County at no cost.

Growing Healthy Children: Supporting Healthy Child Care Environments with USDA’s Team Nutrition Resources
Cheryl Jackson Lewis, MDA, Food and Nutrition Resources
USDA Food and Nutrition Service, Child Nutrition Programs

This session will highlight key recommendations from the newly-released Dietary Guidelines for Americans 2015 and how they can be applied in the child care setting. Presenters will showcase free child care resources and trainings available from Team Nutrition and other sources which support CACFP meal patterns, opportunities for physical activity and active play, and limited electronic media use.

Creditable Foods for Infants
Lori Musquie, Region 14 TX Education Service Center

This workshop highlights the CACFP Proposed Meal Pattern Revisions for Infants and applies the latest policy memos and resources for identifying creditable foods that meet the Infant Meal Pattern. Participants will learn how foods are credited and how changes may be implemented in order to meet the new requirements and will be able to identify creditable foods for infants and place them in the correct component for which they are creditable.

Move Your CACFP Required & Nutrition Training Online
Jennifer Swartz & Claudette Barber, Child Care Resources

Would you like to expand your area? Are you having difficulty meeting the needs of your providers for training in a cost effective manner? Have you been considering online classes for the participants of your CACFP sponsorship? At Child Care Resources in Missoula, Montana, we tried it out in FY15 and are now committed. Come learn how we moved our training online and still offer informative, interactive, and worthwhile information without all the miles!

Civil Rights Training: Requirements 101
Gail Hoffman, USDA FNS Southeast Region

This is an overview of the Civil Rights requirements for CACFP state agencies and sponsors. This training will provide information on the Civil Rights obligations of State Agencies, the contractual requirements for CACFP sponsors, and provide resources to assist State agencies and sponsors with administering CACFP in accordance with Civil Rights requirements.

Tribal Nations & The CACFP
Kev Randal, USDA Food & Nutrition Services

Have you encountered barriers to participation on the CACFP? Come and learn how USDA – Food Nutrition Services can help. Interested in serving traditional foods? Find out how to integrate these foods into the CACFP. Have you created a successful food program? Please come share your successes with us!

Session Ten 2:00 PM-5:00 PM

I Am Moving, I Am Learning: Purposeful Physical Activity for All
Melinda Nguyen, MS, RD, LDN, QCAP Head Start

Come learn how to increase moderate to vigorous physical activity as well as improve the quality of movement with preschool aged children. I Am Moving, I Am Learning is an approach to address childhood obesity by use of purposeful physical activity that increases learning opportunities throughout the day. This workshop will require participants to move and shake!

Make Your Presentations Magical
Jennifer Baze, MA, National CACFP Sponsors Association

Have you ever sat through a training session and been completely restless or have you ever given a presentation while looking out at unengaged audience? If so, come learn how to make your presentations more interesting and get your audience more engaged.

Pass the Broccoli, Please: A DeepDive Into Helping Kids Grow Healthy Relationships With Food
Rhys Powell, Jennie Plewka and Dina Magarsi, Red Rabbit

In this hands-on workshop we will explore how to create a healthy food landscape in a home, school, or office. We’ll demonstrate ways to bring food into the learning space, to both demystify veggies and make them fun. Included in the workshop will be tangible idea implementation including mealtime rituals, gardening workshops, kid-friendly composting and cooking with any age group.

Child Nutrition Training
Cynthia Snyder & Marcia Wicezecz, Novick Brothers

The goal and purpose is to educate the participant on why the USDA/CACFP guidelines and meal patterns are set up as they are. Upon completion, participants will understand and retain the basic needs both nutritionally and calorically of a child in the infant through 12-year old age category. The participant will also understand how to measure food, how to read a nutritional label, what a CN label is and the importance of whole grain and milk from a forensic description. Activity suggestions on how to get children to try new things will be shared.

Food Safety and Sanitation
Gretchen Elkins, MBA, Texas Education Service Center, Region 20

The BAD news: Our participants are most at risk for foodborne illness. The GOOD news: You have plenty of opportunities to prevent them when you utilize the Hazard Analysis and Critical Control Points (HACCP) system. Join us to learn why food safety is important and get guidance on how staff can ensure the preparation and service of safe foods.

KidKare: Online Claiming for Providers
Dawn Preece, Minute Menu Systems

Learn how to access the new online claiming website for providers. KidKare is accessible from most devices, including smart phones, tablets, desktop computers, and yes, that includes Macs. Bring your smart phone, tablet, or laptop that connects to the internet for hands-on training. We’ll enroll children, record meals, record in/out times, submit claims, and more. The KidKare program is replacing all KIDS and WebKids products. We will cover the changes that will affect Minute MenuHX, how to support providers on KidKare, implementing the changes to your current processes, training providers, and developing your rollout plan.

National Professionals Association State Agency USDA Training

At this training for NPA Conference attendees, USDA will talk about the CACFP Meal Pattern Rule and CACFP Meal Pattern Implementation Plan (pending rule publication), cover the At-Risk Expansion/Summer Meals Program, and have open discussion for clarification on conference sessions.

Implementing the Dietary Guidelines: Research & Recommendations
Dr. Robert C. Post, Chobani
Diane Welland MS, RD, Juice Products Association
Dr. Tia Raines, Egg Nutrition Center
Ashley Desrosiers, MS, RD, Grain Foods Foundation

Building healthy habits for children that last a lifetime is a pillar in the imperative to curb the obesity epidemic and trends for chronic illnesses. Learn from a panel of industry experts about their research as it relates to the Dietary Guidelines, which form the basis for the CACFP standards, and their recommendations for children’s healthy eating patterns.

Addressing Childhood Obesity With Family Style Meals
Dietrich Love, Head Start of Greater Dallas

Participants will develop strategies to prevent childhood obesity through mealtime interactions with children. Attendees will learn how to identify performance standards and CACFP guidelines as it relates to family style meal service and the components of family style meal service. Discuss adult and children’s roles in family style meal service, mealtime interaction, hunger cues, and feeding practices. Learn how to develop a child wellness program and identify healthy eating behaviors.