

2019 National Child Nutrition Conference Workshop Schedule

Wednesday April 24, 2019		Advocacy	Financial Mgt	Mgt	Nutrition				Research & Resources		Program Admin & Operations			Program Spotlight		Train the Trainer		ARAS	Summer Food	Commercial
9:45 am - 10:45 am	Workshops Session One	Civil Rights 101: Compliance with Civil Rights Requirements		Carrying the Agency on Your Shoulders	Choosy Eaters Can Become Healthy Eaters, Tool!	Prep to Plate: Portion Sizes in CACFP	A Rainbow a Week: Embrace Changing Meal Patterns			US Poverty & Its Impact on Children	Farm to Early Care and Education 101	CACFP and Head Start Food Services Regulations	Prepare Creditable Meals in the CACFP	Power of Partnerships: Procurement, Standardized Recipes & Compliant Menus	The ClickList Project: A Pilot Project to Minimize CN Disallowances		Food Safety & Sanitation	National & Local Nutrition Resources for After School Programs	Nuts and Bolts of Planning a Successful Mobile Meals Operation	KidKare for Centers
11:00 am - 12:00 pm	Workshops Session Two	Accommodating Participants with Disabilities in Community Meals Programs	Ace Your CACFP Audit	Streamlining Your Office With No-Cost Technology	The Essence of Me: Growing Healthy-Minded Children	CACFP Menu Planning Made Easy	Soyfoods: Health Benefits & Versatility	How to Help Kids Grow Healthy Relationships with Food		OSNAP: Tools for Out of School Time Nutrition and Physical Activity	Grain Food Consumption: What Does the Scientific Evidence Say?	Technical Assistance Training	The Role of CACFP Sponsors in Helping Providers Respond to a Serious Deficiency Allegation		MyPlate Partner Nutrition Education to the Next Level	Active Play! Fun Physical Activities for Young Children	Providing At-Risk and SFSP Meals in Alternate Sites	Collaborating with Partners in SFSP		
2:00 pm - 3:00 pm	Workshops Session Three		Sponsoring Summer Food: Keys to Financial Management	Building Leadership Skills	Baking Whole Grain-Rich Foods	Menu Planning: Networking & Collaborating with Parents	Going Garbanzo: Meat Alternates for Special Diets			State Findings for New Meal Pattern Readiness	Community Connections: Promoting Breastfeeding to Reduce Intergenerational Diabetes	Garden to Early Childhood Education	Get the Facts! CN Labels and Product Formulation Statements		Better Together: Partnerships Support Healthy Nutrition in Young Children	Defining Food Education with Pilot Light	Motivated by Movement: Engaging Children and Staff	Rebranding Supper as "Super Snack"	Build Your SFSP A-Team!	50,000 Providers Can't Be Wrong: Nutrition, Training, and Record Keeping Made Easy
3:15 pm - 4:15 pm	Workshops Session Four	Making the Dollar Stretch: Effective Purchasing Practices		Nonprofit Board Recruitment and Development		Heritage Grains for New Generations	Making Nutrition Fun	Planning Your Preschool Meal Pattern	Nutrition for the Autistic Child	Summer Meals: Actions Needed to Improve Participation and Address Challenges	Taking Steps to Healthy Success	Engaging Parents: Healthy Eating Habits Start at Home			NOURISHED: A New Model for Raising Healthy Kids	Food Banks as Leaders for Community-Wide Obesity Prevention for Children and Families	Peaks & Pitfalls: Strategies for Effective Professional Development	Serving Communities Year-Round through Afterschool Meals and the Summer Food Service Program	Fly through Your CACFP Paperwork with CenterPilot	
4:30 pm - 5:30 pm	Workshops Session Five		Build a Bridge, Gain a Fan		Feeding Infants: CACFP Halftime Live!	Writing Recipes Right	Veggie Power: Hands-On Approach to Plant-Strong Meals	Smart & Simple Snacking		Farm to Classroom: Teaching Children About Healthy Foods	Healthy Mind, Healthy Life	Taming the Inefficiency Monster	Guide for Family Child Care Providers Facing Serious Deficiency Allegations		CHEF: Choosing Healthy, Exciting Foods	Teaching It Forward—Cultivating Healthy Eaters by Example	Pioneering Family Style Service for Afterschool Meals in a School Environment	Marketing Summer Meals to Increase Participation		
Thursday April 25, 2019		Advocacy	Financial Mgt	Mgt	Nutrition				Research & Resources		Program Admin & Operations			Program Spotlight		Train the Trainer		ARAS	Summer Food	Commercial
8:00 am - 9:00 am	Workshops Session Six	Addressing Hunger through Collective Impact: Hunger Free Communities		Go Paperless: Bringing CACFP Sponsorships into the Digital Age	Cuisines Across Cultures: Flavors to Please Palates & Spice up Menus	Identifying Whole Grain-Rich	Standardized Recipes and You			Smarter Mealtimes: Make the Healthy Choice the Easy Choice	The Magic of Healthy Eating through Interactive Learning Activities	Effective Approaches to Recruiting and Retaining Providers & Centers	Family Style Meal Service With Infants & Toddlers, Really?	Twelve Best Food Practices in the Early Childhood Classroom	Farm to Table: Fit and Tasty!	Empowering CACFP Trainers: Adult Learning Techniques	Growing Stronger, Sustainable Year-Round Programs with Summer and Afterschool Meals	Maximizing Summer Participation with Collaborative Partnerships	Better Site Management Means Higher Reimbursement Rates	
9:15 am - 10:15 am	Workshops Session Seven	Making the Most of CACFP in the Current Environment	CACFP Administrative Budgets	Positioning Your Nonprofit	Building a Healthy Eating Environment	Please Pass the Peas: Understanding Picky Eaters	USDA National Breastfeeding Campaign for Millennial WIC Moms			Sesame Street in Communities: Let's Get Cooking!	Healthy Habits in Early Childhood: Research & Engagement	Bridging the Gaps: CACFP in Emergency Housing Shelters	Math, Science, Language & Literacy At Lunch		Strategies to Improve Nutrition & Physical Activity Environments	CACFP Trainers' Circle	Food is Fuel	More than Serving a Meal: Strategies for a Successful Summer Meals Program		
10:30 am - 11:30 am	Workshops Session Eight	Streamlining Paperwork		Grant Writing & Financial Management	Food is Fun: Sensory-Based Food Education	Serving up Multicultural Menus in CACFP	Understanding Food Allergies			Nurturing the Next Generation of Foodies: Whole Grain Strategies for Children	Food Safety in Family Child Care	Back to Basics: CACFP Requirements for Centers	Healthy Eating Starts With Positive Role Models	Cross-Program Marketing in Ohio	Crave the F-A-V: Fresh Fruit and Vegetable Program Intervention	All About Ounce Equivalents	Creative Training for Cooks and Teachers	Removing Barriers to Summer Meals	The OrganWise Guys: Evidence-Based Nutrition & Healthy Living Tools	
1:15 pm - 2:15 pm	Workshops Session Nine			Accountability & Leadership		Nutrition: Building the Foundation for Health and Development	Sourcing Locally for Culturally Appropriate Foods			Look What I Grew! Kid-Friendly Gardening	Centers Nationwide: A Perspective on Their New Meal Pattern Implementation	Field Trip Creditable		Supporting Early Care and Education and CACFP Partnerships		Nourishing Students: Using Enrichment Activities to Engage Children through Food and Health	CACFP Afterschool & Beyond	babyBerk: Driving a State Partnership for Summer Meal Success	Health-e-Pro: Making Ingredient and Recipe Management Easy with Menu Planning Software	
2:30 pm - 3:30 pm	Workshops Session Ten	Investigating Fraud, Waste & Abuse in Federally Funded Programs: Red Flags in the CACFP & SFSP		Collaborative Planning: How You Can Build Buy-In		Portion Distortion: Bigger isn't Always Better	Organic? Good Fat? Groundbreaking Evidence on How Food Choices Impact Health	Overcoming Barriers to Prevent Food Allergies		Birth to 24 Months: Parent Attitudes, Perceptions and Behaviors Feeding Children	Sesame Street in Communities: Supporting Our Most Vulnerable Children	Meal Time Success with Local Foods: Best Practices in Menu Planning & Procurement of Local Foods	Serious Deficiency Process	Download Efficiency: CACFP Web Tool & Mobile App		Empowering Teachers as Nutrition Educators	Promoting Year Round Meals	Seamless Summer vs Summer Food Service Program		