Shop Talks

Throughout the conference, join these small group conversations to share stories, learn from each other, and connect with professionals who are facing the same challenges and opportunities you encounter. They’re unscripted, dynamic, and real, focusing on subjects we face everyday.

Adult Meals Boosts Participation
Learn about a pilot to increase summer and afterschool meal participation by serving adult meals and discuss what it could look like in your community.

Kirsten Craft, MBA, Share Our Strength

Big City Impact on Kids’ Menus
Move over brown rice and hello freekeh and tri-color quinoa. Variety is good, but kids still need to eat all of their brown rice, veggies and good proteins. We’ll talk about how to balance trends and still be healthy and compliant.

Kent K. Williamson, Children’s Aid New York City

Compliance Matters
Holding sites accountable for compliance is important. Let’s talk about how to make that happen.

Heather R. Guzman, San Antonio Food Bank

Effective Advocacy Campaigns
Need to know how to develop and implement effective policy work? We’ll share a real world example of using the SFSP for disaster relief efforts following a hurricane and give you pointers.

Ellen Reynolds, JD, Georgia Child Care Association

Every Voice Matters
How does your organization ensure that populations and voices are represented in various funding opportunities and/or collaborations? Let’s talk strategies.

Wande Okunoren-Meadows, Little Ones Learning Center

Expanding Afterschool Meals
What’s working to increase sites and participation in afterschool meals? We’ll share emerging trends and then turn the floor over to you.

Carolyn Wait, RD, MPH, Share Our Strength

Farm to Table for Providers
Let’s discuss the challenges of being a family child care provider trying to implement farm to table and how it can benefit our programs.

Sharon Jackson, Array Of Light Home Care

Financial Backups for Fiscal Audits
Are your backup expense files organized and ready to go? Let’s share methods that make audits and reviews successful.

Alix Pasillas, CMP, CCNP, Food for Kids

FL State Agency Meal Builder Tool
Learn about the state of Florida’s Meal Builder Tool and how reviewers are able to determine if the amount of food purchased actually supports the number of meals claimed.

Paul Lowery, FL Department of Agriculture and Consumer Services Division of Food, Nutrition and Wellness

Food Bank Community Distribution
Want to talk about food bank distribution of meals from a central kitchen to CACFP after school programs? Let’s also talk about unique food bank programs and opportunities.

Regina Jackson-Johnson, Three Square Food Bank

Fun & Educational Snack Time
How do you incorporate science, reading, and math as children prepare their own snacks? Let’s share recipes and ideas that are developmentally appropriate for many age groups.

Michelle Markham, Cowboy Junction

Feeding Infants Guide Explored
We’ll talk about how to use this USDA guide to make the most impact for infants.

Angelica Terry, MS, Region 4 Education Service Center

Feeding Parents Summer Meals
Create a family meal atmosphere by funding free meals for adults who accompany children to summer meals. We’ll tell you how we doubled the number of children we were able to reach and how to find grants to make it happen for you.

Angelika Koch, Derby Public Schools

Farm to Table Formula
Hear how we have turned over 2,000 pounds of fresh food into a CACFP meal pattern that everyone eats. We’ll share our formula and talk shop about preparing quality farm fresh foods.

Tonya Nichols, CMP, Central Iowa Shelter and Services

Healthy Eating for Families
Looking for ideas to help promote health and nutrition to the families you serve? We’ll share tips for promoting healthy eating through meal planning.

Dr. Raynice Jean-Sigur, MS, PhD, Kennesaw State University

Local Food for Little Eaters
Let’s talk about purchasing local food! We’ll discuss the how, what, and why of purchasing local produce and other items.

LaMonika Jones, GCCPA, GA Dept of Early Care and Learning

Meal Quality vs Low Bids
The meals we serve are often the only or last meals afforded to the youth we serve so we have to be able to choose the best quality over the lowest bid. Let’s talk about how we can make that happen.

Marquette King-Connor, MA, Better Family Life

Mobilizing Forces for Better Meals
There are many opportunities to engage community members and benefit from their expertise. Discuss how to tap into local resources to improve the quality of meals served.

Kimberly Carter, RDN, LD, Central Texas Food Bank

Motivating Parents to Participate
Want to know how to motivate, inspire, and encourage parents to get involved? Let’s strategize together.

Julie Dent, MS, LIFE - Audrey Johnson Learning Center

Navigating Summer Mobile Meals
Navigating Mobile Meals during the summer can be tricky, but open sites can be a reliable and safe place for kids to play and eat nutritious foods. We’ll connect, share ideas, and help each other increase participation.

John Brown, YMCA of Western North Carolina

Parent Engagement
How do we get parents engaged with the food program? Let’s talk about nutritious meals training and food purchasing strategies for parents.

Robert Fillmore, Inter Tribal Council of Michigan Head Start and Early Head Start

Promoting Lifelong Eating Habits
How can we promote balanced eating habits for both children and adults? Let’s talk about the basics of nutrition and lifelong habits for health and wellness.

Julie Brake, MS, RDN, LD, Positive Nutrition

Register Online cacfp.org/conference

Getting Kids to Summer Open Sites
It’s all about outreach to families and kids. Come share your favorite tool or strategy for program marketing and outreach efforts for summer meals.

Derrick Lambert, MA, Share Our Strength

Childcare providers, school programs, or other early childhood providers are welcome to join Shop Talks. As you attend Shop Talks, be sure to register your interest in earning Continuing Education Credits (CECs) to proudly display at the end of the conference.

Shop Talks is a dynamic, conversation-based learning opportunity at this year’s National Child Nutrition Conference. Join us in the 2017 Shop Talks area to explore new strategies, discuss current challenges, and share solutions with your colleagues. These small group conversations, as well as our other Shop Talks areas, are free and open to all attendees.
**Summer Food Meals & Mobile Sites**
Let's talk about the differences between a home site and a mobile site as well as how to choose which locations best benefit the community.
Valerie Hodges, Harrisburg Community Unit School District #3

**Summer Food Service in Hospitals**
Hear about the pathway and challenges with implementing a summer food program in a hospital setting.
Chelsea Hawk, MBA, SSM Health Cardinal Glennon Children’s Hospital

**Summer Meals in Rural Areas**
We’ll share how we selected locations for SFSP delivery that were innovative, convenient, and accessible for families. You share your successes and challenges.
Scott Germain, Garrett County Public Schools

**Supper Food Program for Beginners**
Starting a supper program is easier than you think. Have specific questions about how to make it happen? Come talk!
Angela Treat, Union Public Schools

**Supporting Breastfeeding Families**
Wonder how to improve the lactation landscape? Let's talk about how to guide ECE professionals in helping families meet their infant and young child feeding goals.
Daina Huntley, MPH, CHES, Carolina Global Breastfeeding Institute

**Time to Go to Bid? No Problem**
Let's talk about the most important point to consider when going out to bid for a food vendor for afterschool meals or groceries at your centers or schools.
Kendra Burton, CCNP, Newark Public Schools

**Unique and Out-of-the-Box ARAS**
At-Risk After School looks different in every community. Come and share what you have done that is unique and has enabled your program to reach kids in need.
Lynn M Cavett, M.Ed, State of Michigan

**You’re New. Now What?**
Did you just join a CACFP Sponsoring organization? Come let us help you navigate the food program and find your path to success when you’re at the CACFP trailhead for the first time.
Deanna C Kluser, CDM, CFPP, RuralCap

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**Discover New Resources & Products**

- **Exhibit Hall Hours**
  - **Tuesday, April 14th**
    - 9:00 am - 1:30 pm
    - 5:30 pm - 7:30 pm
  - **Wednesday, April 15th**
    - 9:30 am - 1:00 pm

**Partners, Sponsors, and Exhibitors**

- USDA
- National Child Nutrition Foundation
- Creditable
- Team
- General Mills
- Mushrooms in Schools
- Tyson K-12
- NO KID HUNGRY
- Dole
- Food & Supply Source
- Kid Kare
- Food Service Direct
- JA Food Service
- Health C
- PULSES
- NO Docs
- cartwheel
- Omega-3 Guys
- Novick
- Brighten
- CenterPilot
- Pesticide Action Network
- UNICEF USA
- National Child Nutrition
- WIC
- The Humane Society