

30th Annual National CACFP Conference



For 30 years the Child Nutrition community has gathered together for training, networking, and sharing of best practices. Thank you for joining us this year as we continue our tradition, reflect on how far we've come, and remember the magical moments along the way.



CACFP: MAGICAL MOMENTS

Celebrating 30 Years Together



NATIONAL
CACFP SPONSORS
ASSOCIATION



April 21-23, 2016 • Orlando, Florida



From the NCA Board of Directors



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 President, Child Nutrition Program
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NATIONAL CACFP SPONSORS ASSOCIATION A National Platform for the CACFP Community

April 2016

Dear Conference Attendees,

On behalf of the NCA Board of Directors, I would like to welcome you to our 30th Annual National CACFP Conference: *CACFP Magical Moments*. Our staff has put together an incredible program and this year for the first time we are teaming up with NPA to host their conference programming with ours.

This conference creates an opportunity to meet and network with other sponsors, state agencies, and USDA representatives. Working together as a team within our own network of entities is the most effective way to ensure that our programs reach the children who need our services. Learning all we can about the people we serve, the rules we must follow and implementing our programs in a progressive and meaningful way is the best way to ensure integrity and an excellent quality of service.

There are many benefits of being here; obviously this is the CACFP community's number one learning opportunity and also, the number one place to meet other CACFP professionals from all over the country. One reason our conference continues to grow is due to the recognition that this is the place to come and learn about the CACFP.

We are offering tracks for family child care home sponsors, child care center sponsors, child care center operators, Head Start, at risk/afterschool, and the SFSP. In addition, you will learn about nutrition, training, monitoring, advocacy, policy and financial management. Over 100 hours of workshops from which to choose!

While the world of Disney is indeed "Magical"—what is also "Magical" is how we all come together to make this program work in the best way possible and why we at NCA respect the task that each of you have before you, ensuring our nation's children receive nutritious meals.

Thank you for being a part of our event!

Yours,

Vicki Lipscomb

President
 National CACFP Sponsors Association

From the NPA Board of Directors

Dustin Melton
President

Oregon Department of
Education, Salem, OR

Melissa Conner
President Elect

Arizona Department of
Health & Nutrition Services
Phoenix, AZ

Arnette Cowan
Immediate Past President

North Carolina Department
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Environment, Denver, CO

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New York State Department of
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Agriculture, Trenton, NJ

Greta Avery

South Carolina Department of
Social Services—Early Care and
Education, Columbia, SC

Cari Ann Muggenburg

Wisconsin Department of Public
Instruction, Madison, WI

David Thibodeaux

Louisiana Department of
Education, Baton Rouge, LA

Ann-Marie Martin

Alaska Department of Education
and Early Development, Juneau, AK

Marcia Wilson

Missouri Department of
Health and Senior Services
Jefferson City, MO

National CACFP Sponsors Association Celebrating 30 Years



Thirty years ago, a small, mid-west association was founded by five forward-thinking and passionate leaders of the child nutrition community.

Together, Gaylene Barstow (NE), Thora Cahill (IL), Lucille Patterson (CO), Cheryl Flaatten (IA) and Valerie Cable (KS) embarked on an ambitious and noble enterprise with the goal to provide support and education to area CACFP sponsors. The first education conference was held in Lincoln, NE.

We have grown as an association, now reaching friends in every state and territory, across all seven USDA Regions.

Many thanks to our founders and to all our members for your support and faith in us throughout these years.

CACFP National Professionals Association



The NPA Board welcomes you to the 2016 National CACFP Conference! The conference will provide an opportunity to work with and learn from your State Agency colleagues, as well as receive programming and policy updates from USDA FNS staff. In addition, you will have the opportunity to let your voice be heard at the NPA annual member meetings.

The NPA Board is committed to its members and State Agency staff that administer the CACFP and we thank you for being a part of this learning opportunity.

Sincerely,

Dustin Melton, President
CACFP NPA

National Professionals Association Conference Programming

Palm Ballroom 2

Thursday, April 21 • 8:00 am – 12:00 pm

USDA Food and Nutrition Services Staff will update attendees on the proposed CN Integrity Rule, share the CACFP Paperwork Reduction Report and FNS Action Plan, highlight the CACFP Policy Memos updates, go over NDL Hot Topics, talk about working with Federally-recognized Tribes, and cover 2 CFR Part 200 (“Supercircular”).

Salon 2

Friday, April 22 • 4:15 pm – 5:30 pm

The NPA Board will provide members with updates on what the NPA Board is currently working on, as well as future work and meetings and upcoming election opportunities.

Palm Ballroom 3

Saturday, April 23 • 12:15 pm – 1:00 pm

NPA members will have an opportunity to provide input on the 2016 National CACFP Conference and suggestions on future workshops.

Palm Ballroom 3

Saturday, April 23 • 2:00 pm – 5:00 pm

USDA Food and Nutrition Services Staff 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.

Thursday • April 21, 2016

7:00 AM - 6:00 PM		<i>International Ballroom Foyer</i> Registration Sponsored by Chefables • Selfie Spot Sponsored by Minute Menu							
8:00 AM - 5:00 PM		<i>International Ballroom</i> Exhibitor Hall Open • Complimentary Beverage Break 12:30-1:00 PM • Lunch On Your Own							
8:00 AM - 12:00 PM		Preconference Training & CACFP National Professionals Association USDA State Agency Training * <i>ticketed sessions</i>							
		<i>Palm 2</i>	<i>Palm 4</i>	<i>Palm 5</i>	<i>Camelia</i>	<i>Narcissus</i>	<i>Fuschia</i>	<i>Crystal</i>	
1:30 PM - 2:30 PM	Regional Sessions	Southeast Regional Session	Southwest Regional Session	Mountain Plains Regional Session	Western Regional Session	Midwest Regional Session	Mid-Atlantic Regional Session	Northeast Regional Session	
2:45 PM - 3:45 PM	Workshops Session One	Policy Update: USDA FNS	Family Style Dining: How to Maximize Your Children's Meal Experience	Investigating Fraud, Waste & Abuse in Federally Funded Programs: Red Flags in the CACFP & SFSP	Movin' in the CACFP! Increasing Physical Activity in Your Child Care Programs	eLearning Boot Camp for Administrative Reviews	Perfecting Partnerships: Working with Vendors and Sponsors for Success	Healthier CACFP Recognition Award in Texas	
4:00 PM - 5:00 PM	Workshops Session Two	Effective Monitoring	Happier, Healthier Kids: Will Changes to CACFP Meal Patterns Make an Impact?	Strategies for Increasing Home-based Providers Enrollment in the CACFP	Culture & The Eating Environment	Overcoming Challenges as a CACFP Provider: A Center Director's Perspective		It's Not Nutrition Until It's Served and Eaten	
6:00 PM - 8:00 PM		30th Anniversary Celebration Reception * <i>ticketed event</i>							

Friday • April 22, 2016

7:00 AM - 5:00 PM		<i>International Ballroom</i> Continental Breakfast Sponsored by General Mills 7:00-8:00 AM • Exhibitor Hall Open							
8:15 AM-9:45 AM		<i>Palm Ballroom</i> National Conference General Session & Keynote Speaker USDA Undersecretary Kevin W. Concannon							
		<i>Palm 3-5</i>	<i>Salon 1</i>	<i>Salon 2</i>	<i>Salon 3</i>	<i>Salon 4&5</i>	<i>Salon 8</i>	<i>Crystal</i>	
10:15 AM - 11:15 AM	Workshops Session Three	3 Fun Ways to Get Kids to Try New Foods: Prescription for Picky Eaters	Bridging the Gap: Getting Parents on the Same Page	5 Whys: A Simple Process to Get to the Root of Any Problem	Super Circular Updates: The New Hot Topic (2 Hours)	Summary of Report to Congress: Reducing Paperwork in the Child and Adult Care Food Program (CACFP)	A Word to the Wise: The Keys to Hiring & Promoting the Right Staff	Dietary Guidelines For Americans: Everyone has a Role	
11:30 AM - 12:30 PM	Workshops Session Four	Civil Rights Training: Reasonable Accommodations and Food Allergies	Grab and Go Lessons for Promoting Whole Grains in Child Care	50,000 Providers Can't Be Wrong: Nutrition, Training, and Record-Keeping Made Easy		A Case Study in Assessing Readiness for Meal Pattern Changes and Implementing Best Practices	Take Root in Your Town! Using Garden Experiences with Children to Promote Better Food Choices	Win-Win Partnerships: School Nutrition and Out of School Time Programs- Working Together for Maximum Success	
12:30 PM - 1:30 PM		<i>International Ballroom</i> Pickup Boxed Lunch <i>Palm Ballroom 1 & 2</i> Boxed Lunch Networking Workshops & New CACFP Meal Patterns & Implementation Presentation (if released)							
		<i>Palm 3</i>	<i>Palm 4&5</i>	<i>Salon 1</i>	<i>Salon 2</i>	<i>Salon 3</i>	<i>Salon 4&5</i>	<i>Salon 8</i>	<i>Crystal</i>
1:45 PM - 2:45 PM	Workshops Session Five	Expanding Your Reach in Your Communities through At-risk Afterschool Meals and the Summer Food Service Program	Keys to Successful Financial Management of CACFP & SFSP	Best Practices in Processing Providers Claims: Providing Support and Ensuring Maximum Compensation	Taking the Mystery Out of the Serious Deficiency Process	Let's Move Child Care & Penn State Better Kid Care: Free Resources and Trainings	Three Ways to Prepare for the New CACFP Meal Pattern Requirements for Children	Create Program Success Through Provider Trainings (2 Hours)	MyPlate Partner Education Panel
3:00 PM - 4:00 PM	Workshops Session Six	Healthy Habits The Sesame Way	The Case for Homemade & Simple Healthy Snacks Demonstration	Smart from the Start: Engaging Head Start Children and Parents in Healthy Habits	Achieving Work/ Life Balance	The Role of State Agencies in Promoting Afterschool and Year-Round Meals	Best Practice Procurement: Compliance with CACFP		B.Y.O.D. = Bring Your Own Device! Walk Away with a MyPlate Challenge Interactive Tool
4:15 PM - 5:30 PM		<i>Salon 1</i> National CACFP Sponsors Association Annual Meeting							
4:15 PM - 5:30 PM		<i>Salon 2</i> CACFP National Professionals Association Annual Meeting							

Saturday • April 23, 2016

7:45 AM - 8:15 AM		<i>International Ballroom</i> Coffee & Conversations								
7:45 AM - 3:00 PM		Exhibitor Hall Open • Door Prize Drawings @ 12:00 pm • Lunch On Your Own								
		<i>Palm 2</i>	<i>Palm 3</i>	<i>Palm 4</i>	<i>Palm 5</i>	<i>Salon 1</i>	<i>Salon 2</i>	<i>Salon 3</i>	<i>Salon 4&5</i>	<i>Crystal</i>
8:30 AM - 9:30 AM	Workshops Session Seven	Inspiring the Child Care Provider: Ways We Can Go Above & Beyond the CACFP	Impact of the OMB Super-Circular on CACFP	From Appetites to Zucchini: Taking Small Steps Toward Creating a More Nutrition-Focused Food Program	Best Practices for Sponsoring Summer and Afterschool Programs	Implementation of the USDA Guidelines into Head Start Family Style Dining	The Web-based National Disqualified List (NDL)	Healthy Habits Take Root Early: Farm to Preschool	Child Nutrition Reauthorization 2015: Why It Really Matters	Balancing Integrity with Program Access
9:45 AM - 10:45 AM	Workshops Session Eight	CACFP Administrative Budgets and Procurement	Children's Picky Eating and the Role of Family/Care Environments	Leadership for a Change	Healthy Way to Grow-Improving Nutrition in Early Care and Education	Policy Matters: Tools for Taking Action	Avoid the Worst: Put Your Health & Safety First	Successful Vendor Management for Afterschool At-Risk (ASAR) Meal Programs	Food for Thought: Supporting Healthy Brain Development Through Good Nutrition	Civil Rights: Title VI - Improving Access to Services for Persons with Limited English Proficiency (LEP)
11:00 AM - 12:00 PM	Workshops Session Nine	Creditable Foods for Infants	Civil Rights Training: Requirements 101	Growing Healthy Children: Supporting Healthy Child Care Environments with USDA's Team Nutrition Resources	Show YOU the Money! Fundraising 101	Sponsoring Centers: A How-To Guide for Home Sponsors	Tribal Nations & The CACFP	Building Partnerships	Move Your CACFP Required & Nutrition Training Online	Child Nutrition Program Strategies in Select Florida Food Banks
12:15 PM - 1:00 PM		<i>Crystal</i> NCA's Certification Program Overview: How To Earn Your CACFP Professional Designation								
12:15 PM - 1:00 PM		<i>Palm 3</i> CACFP National Professionals Association Meeting								
2:00 PM - 5:00 PM	Workshops Session Ten	Make Your Trainings Magical	National Professionals Association State Agency USDA Training	Child Nutrition Training	Food Safety and Sanitation	Pass the Broccoli, Please: A Deep-Dive Into Helping Kids Grow Healthy Relationships With Food	Addressing Childhood Obesity With Family Style Meals	Implementing the Dietary Guidelines: Research & Recommendations	KidKare: Online Claiming for Providers	



Founders

and Board of Directors

CACFP MAGICAL MEMORIES

Gaylene Barstow 1986-1992
Valerie Cable 1986-1992
Lucy Patterson 1986-2001
Thora Cahill 1986-2005
Cheryl Flaatten 1986-2011

Paula Peirce 1990-1996
2005-2014
Gail Birch 1990-1999
2002-present
Pam Dean 1991-1994
DonaKay Rein 1991-1994
Doris Vanek 1992-2001
Shirleen Piela 1992-2002
2012-2014
Ron Herndon 1994-1999

Christie Bower 1994-2000
Debra Ghia 1996-1999
2012-present
Patti Johnston 1999-2001
Annetta Rutland 1999-2000
Linda Leindecker 1999-2011
Robin Paul 2000-2009
2012-present
Sheila Mevis 2001-2002

Vicki Lipscomb 2001-2005
2008-present
Blake Stanford 2001-2007
2010-present
Diane Zwick 2001-2006
Sandra Frantz-Kloppedal 2002-2005
Sharon Ray 2004-2010
Yolanda Keys 2007-2010
Senta Hester 2009-present

Mary Rice 2010-2013
Suzanne Zanella 2010
Rita Kidwell 2011
Kati Wagner 2012-present
Pat Siergiey 2014-present
Sandra Ruballo 2015-present
Rhonda Kobylecky 2015-present

visionaries

: having or marked by foresight and imagination

Preconference Training

Thursday, April 21, 2016 8:00 AM - 12:00 PM



Narcissus/Orange

Show Me The Money: Getting Through the Budget Approvals Process

Cherese Myree, CFE and Monica Miles, CPA, CFE
MH Miles Company, CPA PC

This training is a 101 level overview of generally accepted source documentation to support allowable costs for CACFP operations. Attendees will also learn about best practices for determining if proposed Program costs are necessary, reasonable and allowable. Discover the impact the management plan has on the budget; what constitutes a related party transaction; and who has the burden of proof for ensuring proposed costs are necessary, reasonable, and allowable. Training will include group activities, discussion on proposed Program costs that are often questioned, and tools to assist with avoiding common budget submission mistakes.

Camelia/Dogwood

Operation Summer Food Service

Tamieka Muns, USDA FNS
Clarissa Hayes, Food Research Action Center
Melissa Moore, Family League of Baltimore
Santos Maldonado, Second Harvest Food Bank of Central Florida
Fannie Brown, Florida Department of Agriculture and Consumer Services
Falita Flowers, Georgia Department of Agriculture and Consumer Services

Are you serving children afterschool through CACFP At-risk Afterschool Meals? Are you interested in learning how to serve children year-round? Then consider sponsoring the Summer Foods Service Program (SFSP) during the summer months. At the USDA, we know that successful operation of one Child Nutrition Program (CNP) is a large indicator for success in the operation of other CNPs. Hunger doesn't take a vacation so we want to partner with you to make healthy foods available year round for our nation's children. Come to this preconference training to learn the nuts and bolts of operating the SFSP and why you should start sponsoring it at your agency. Get technical assistance from the USDA and hear about case studies and success stories from State Agencies and Sponsors already doing the work.

CACFP Connections

Pass along some craft, activity, and recipe ideas while you raise awareness all year long about the Child and Adult Care Food Program. NCA has created parent connection activity newsletters for members to share through their network—once again connecting CACFP to quality child care in communities across the nation.

Palm Ballroom 5

Family Child Care Fundamentals 101: Wellness, Shopping, Safety, Nutrition

Lenora Phillips, MS, RD, SNS, Institute of Child Nutrition

This preconference training program will give you four one-hour workshops to take home including 1) Health & Wellness, 2) Selecting a Variety of Fruits, Vegetables, and Whole Grains, 3) Cost-Effective Shopping, and 4) Food Safety Fundamentals. In Health & Wellness, learn how to teach your family child care provider to draft a wellness policy, create a plan to improve nutrition in a family child care program and increase opportunities for physical activity. In Selecting a Variety of Fruits, Vegetables, and Grains, get the tools and handouts you need to offer a workshop for your providers about the benefits and the importance of selecting a variety of fruits, vegetables, and grains. The Cost Effective Shopping training will show you how to help your providers with strategies to plan nutritious and cost-effective meals, how to budget and identify cost saving resources, and provide you with calculators to share how to implement cost-effective shopping. For Food-Safety Fundamentals, learn how to teach your providers to define “foodborne illness” and its causes; how to implement practical techniques for keeping food safe during the four steps of food safety: clean, separate, cook, and chill; and how to apply food safety knowledge to grocery shopping and food storage.

Palm Ballroom 4

Family Child Care Fundamentals 102: MealTime, Allergies, Infants, Nutrition

Cynthia Winbush, RD, LD, Institute of Child Nutrition

This preconference training program will give you four one-hour workshops to take home including 1) Selecting a Variety of Fruits, Vegetables, and Whole Grains, 2) MealTime Procedures, 3) Food Allergies & Intolerances, 4) Infants and Development. MealTime Procedures is a workshop designed for you to use with your childcare providers to teach them to identify the four components of family-style meals, the advantages of family-style meals, and to share tools on how to implement family-style meals. Food Allergies helps you teach what food allergies are and the symptoms related to food allergies, how to identify the top eight food allergens on food labels, differentiate between a food intolerance and a food allergy and how to create a Food Allergy Policy. During Infants & Development, you will learn how to help your provider describe the relationship between growth and development, the relationship between food and health in infants, and best practices for safely feeding infants with guidance on food safety for breastmilk and formula bottles. In Selecting a Variety of Fruits, Vegetables, and Grains, get the tools and handouts you need to offer a workshop for your providers about the benefits and the importance of selecting a variety of fruits, vegetables, and grains.





Exhibitor Information



International Ballroom Foyer

Registration Sponsor Chefables

Wednesday & Thursday

Nametag? ✓ Lanyard? ✓ Bonus Bag? ✓

Chefables welcomes everyone to conference registration with their book, "Time For a Little Fun, Time For a Little Magic."

Visit for a Chance to Win a \$350 Target Gift Card



International Ballroom Foyer

Selfie Spot Sponsor Minute Menu

Thursday, Friday, Saturday

Take a few souvenir photos at the selfie spot! You post to Instagram, we'll post to Facebook, everyone can share. Tag us! #cacfp16 On Thursday, take a few minutes to get a new professional photo taken too!

Visit for a Chance to Win an iPad Air 2



GENERAL MILLS
International Ballroom

Breakfast Sponsor General Mills

Friday Morning
Bright & Early @ 7:00 AM

Start the day right with cereal, yogurt, or fruit! Visit the folks from The Bell Institute of Health and Nutrition at General Mills—a staff of passionate registered dietitians and nutrition scientists who play a special role in developing quality food that people love and contributes to healthy living.

Visit for a Chance to Win a Gift Basket



Visit for a Chance
To Win a Gift Basket



Visit for a Chance
to Win a Fitbit



Visit for a Chance to Win
a \$100 Visa Gift Card



Visit for a Chance
to Win a Gift Basket



Visit for a Chance to Win
a \$100 Visa Gift Card



Visit for a Chance to Win
a \$50 Amazon Card



Visit for a Chance to Win
a \$100 Visa Gift Card



Visit for a Chance to Win
a \$100 Amazon Gift Card



Visit for a Chance to Win
a \$50 Visa Gift Card



Visit for a Chance to Win
a \$50 Amazon Gift Card



Visit for a Chance to Win
a \$50 Whole Foods Gift Card



Visit for a Chance to Win
a Trio Tablet w/4G & data



Visit for a Chance to Win
a \$100 Gift Certificate

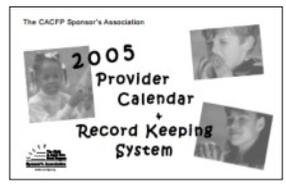
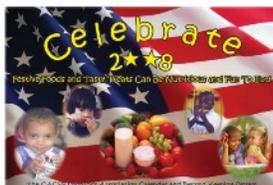
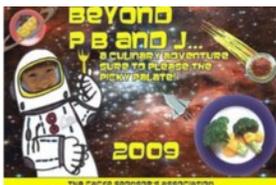
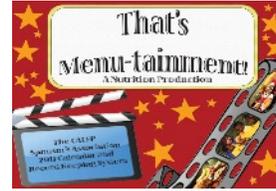


Visit for a Chance
to Win a Food Card Set



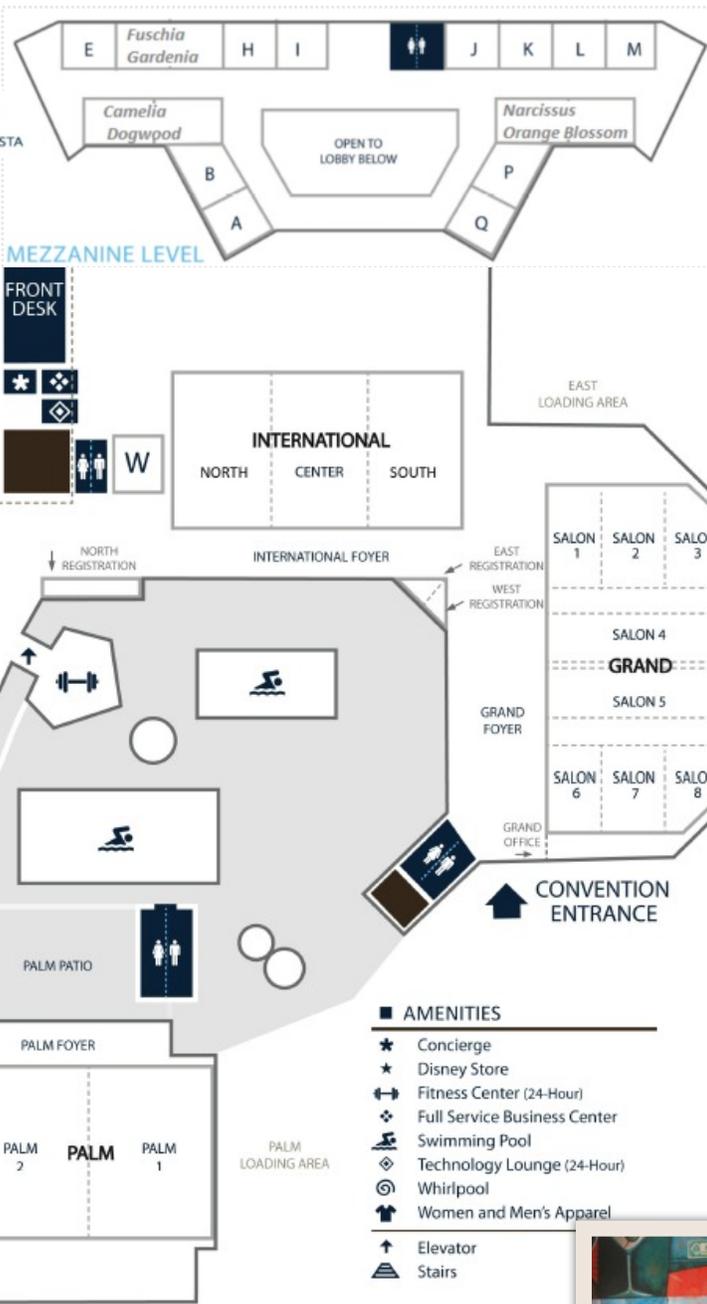
Learn about NCA's Nutrition
Calendar for a Chance to
Win a \$50 Disney Gift Card

MAGICAL MEMORIES





Hilton
ORLANDO LAKE BUENA VISTA



International Ballroom

- ✓ Visit with exhibitors.
- ✓ Enjoy morning coffee.
- ✓ Recharge your cell phone, ipad, brain!
- ✓ Enjoy wi-fi access.
- ✓ Network with fellow attendees.
- ✓ Sit back and relax for a moment.
- ✓ Cold drinks Thursday 12:30-1:00 pm.
- ✓ Pickup Friday lunch 12:15 pm - 1:00 pm.
- ✓ Make new friends!

TO DOWNTOWN DISNEY

MAGICAL CONFERENCE MOMENTS.

- 1987 Lincoln, NE
- 1988 Lincoln, NE
- 1989 Bismark, ND
- 1990 St. Paul, MN
- 1991 Wichita, KS
- 1992 Oak Brook, IL
- 1993 Cincinnati, OH
- 1994 Salt Lake City, UT
- 1995 Cedar Rapids, IA
- 1996 Colorado Springs, CO
- 1997 Milwaukee, WI
- 1998 Dallas, TX
- 1999 Boston, MA
- 2000 Albuquerque, NM
- 2001 West Yellowstone, MT
- 2002 Detroit, MI
- 2003 Greensboro, NC

- 2004 Las Vegas, NV
- 2005 Chicago, IL
- 2006 San Antonio, TX
- 2007 Indianapolis, IN
- 2008 Nashville, TN
- 2009 Bellvue, WA
- 2010 Buffalo, NY
- 2011 Memphis, TN
- 2012 Austin, TX
- 2013 Minneapolis, MN
- 2014 New Orleans, LA
- 2015 Las Vegas, NV
- 2016 Orlando, FL

and coming soon . . .

- 2017 San Diego, CA
- 2018 San Antonio, TX
- 2019 Chicago, IL



CONGRATULATIONS!

National CACFP Sponsors Association

For 30 Years Serving the CACFP Community

Mid Michigan Child Care • www.midmichiganc.org



Regional Sessions

Thursday, April 21, 2016 1:30 PM - 2:30 PM

We know that networking is one of the most valued benefits of attending a national conference with fellow child nutrition community professionals. With over 1,000 attendees, NCA helps to facilitate that right from the start by hosting the National Conference Regional Sessions as our kick-off session. Get to know your regional office team, the state agencies National Professionals Association regional board members, and the National CACFP Sponsors Association board members and sponsor representatives. Meet your neighbors and hear more about the issues facing our community and specifically on how they impact your region.



Camelia/Dogwood

Western Region

Alaska, Arizona, California, Hawaii, Idaho, Nevada, Oregon, Washington

Elizabeth Albert
USDA FNS Western Regional Office,
San Francisco, CA

Rhonda Kobylecky, CMP
Acelero Learning, Las Vegas, NV

Gail Birch, CMP
Providers Choice, Minnetonka, MN

Ann-Marie Martin
Alaska Department of Education and Early
Development, Juneau, AK

Palm Ballroom 5

Mountain Plains Region

Colorado, Iowa, Kansas, Missouri, Nebraska, North Dakota, South Dakota, Utah, Wyoming

Debby Hammack
USDA FNS Mountain Plains Regional Office,
Denver, CO

Susan Ison, CMP
Helping Hands, Taylorsville, UT

Kati Wagner, CMP, CCNP
WildwoodCACFP, Denver, CO

Marcia Wilson
Missouri Department of Health and Senior
Services, Jefferson City, MO

Narcissus/Orange

Midwest

Illinois, Indiana, Michigan, Minnesota, Ohio,
Wisconsin

Christine Vineyard
USDA FNS Midwest Regional Office,
Chicago, IL

Rita Kidwell
Joyce Network, Fountaintown, IN

Robin Paul, CMP, CCNP
Mid Michigan Child Care Centers,
Freeland, MI

Dustin Melton
Oregon Department of Education, Salem, OR

Palm Ballroom 4

Southwest Region

Arkansas, Louisiana, New Mexico, Oklahoma, Texas

Eddie Longoria & JoEllen Collin
USDA FNS Southwest Regional Office,
Dallas, TX

Sharon Ray
Nutriservice, Rockwall, TX

Blake Stanford, CMP
Southwest Human Development Services,
Austin, TX

David Thibodeaux
Louisiana Department of Education,
Baton Rouge, LA

Crystal

Northeast

Connecticut, Maine, Massachusetts, New Hampshire,
New York, Rhode Island, Vermont

Jan Kallio, MS, RD, LDN
USDA FNS Northeast Regional Office,
Boston, MA

Jean Bianchi, CCNP
Clarendon Early Education Services,
Bedford MA

Pat Siergiey
Central Vermont Community Action Council,
Barre, VT

Sheri Alberti
New York State Department of Health,
Albany, NY

Fuschia/Gardenia

Mid-Atlantic

Delaware, Maryland, New Jersey, Pennsylvania,
Puerto Rico, Virginia, West Virginia

Tim Walsh
USDA FNS Mid-Atlantic Regional Office,
Robbinsville, NJ

Suzanne Zanella, CMP, CCNP
YMCA of Greater Pittsburgh, Pittsburgh, PA

Debra Ghia
Lehigh Valley Children's Center, Allentown,
PA

Robin Wilson
New Jersey Department of Agriculture,
Trenton, NJ

Palm 2

Southeast

Alabama, Florida, Georgia, Kentucky, Mississippi,
North Carolina, South Carolina, Tennessee

Lanna Kirk & Kathy Pace
USDA FNS Southeast Regional Office,
Atlanta, GA

Sandra Ruballo, CMP, CCNP
Highland Foods, Miami, FL

Senta Hester, CMP, CCNP
Our Daily Bread of TN, Knoxville, TN

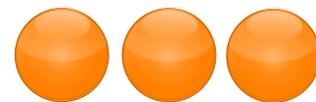
Greta Avery
South Carolina Department of Social Services
Division of Early Care and Education,
Columbia, SC

MAGICAL MEMORIES



When we organized the Midwest Sponsor's Association in 1986, USDA Midwest Special Nutrition Programs Director Julie Mikkelson was an enthusiastic supporter. She recognized the need for additional training as well as the benefits of providing opportunities for peer to peer interaction for sponsors. Her support and encouragement continued as we grew from the Midwest Sponsor's Association, to The Sponsor's Association and today as the National CACFP Sponsors Association. We appreciate your years of support and friendship Julie!

Workshops Thursday, April 21, 2016



Session One 2:45 PM-3:45 PM

Palm 4

Family Style Dining: How to Maximize Your Children's Meal Experience

Rhonda Kobylecky, CMP, 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 and 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.

Palm 5

Investigating Fraud, Waste & Abuse in Federally Funded Programs: Red Flags in the CACFP & SFSP

Cherese Myree, CFE, 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.

Camelia/Dogwood

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.

Crystal

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. Learn how Texas is initiating this recognition award.

Palm 2

Policy Update: USDA FNS

Angela Kline & Andrea Farmer, RD, USDA FNS

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.

Fuschia/Gardenia

Perfecting Partnerships: Working with Vendors and Sponsors for Success

Sara Cole & Cathy Foran, YMCA of Greater Rochester

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.

Narcissus/Orange

eLearning Boot Camp for Administrative Reviews

Susan Still & Dara Jacobs, Brighton Learning Group

Save time and relieve stress by ensuring institutions are prepared for an administrative review. Following USDA's Administrative Handbook, this session will help institutions organize records and prepare for a smoother administrative review using the eLearning Boot Camp.

Session Two 4:00 PM-5:00 PM

Palm 5

Strategies for Increasing Home-based Providers Enrollment in the CACFP

*Anneliese Feld & Katherine E. Speirs
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.

Palm 2

Effective Monitoring

*Kymerli Schaal & Agustine 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.

Camelia/Dogwood

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.

Palm 4

Happier, Healthier Kids: Will Changes to CACFP Meal Patterns Make an Impact?

*Sallyann Bergh, The Pew Charitable Trusts
Arienne Corbett, RD, Leading Health, LLC
Blake Stanford, CMP, 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.

Crystal

It's Not Nutrition Until It's Served and Eaten

Amanda Gallaher, 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.

Narcissus/Orange

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.



GENERAL MILLS

International Ballroom

**Breakfast
Sponsored by General Mills**

**Friday Morning
Bright & Early @ 7:00 AM**



General Session

Friday, April 22, 2016 8:15 AM - 9:45 AM



Robin Bailey

USDA Regional Administrator, Southeast Office

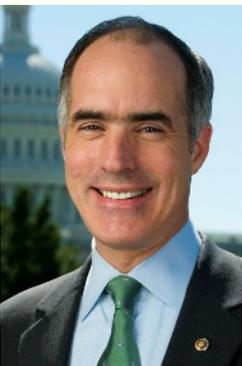
Mr. Robin D. Bailey Jr., has over 29 years of faithful service to America in various senior levels in the Department of the Air Force and Department of Agriculture. As the Regional Administrator for the Southeast, he provides executive direction and leadership while orchestrating the execution of all 15 Federal nutrition programs which provide annual benefits in excess of \$25 billion through cooperating state agencies in Alabama, Florida, Georgia, Kentucky, Mississippi, North Carolina, South Carolina, and Tennessee. The FNS programs touch 1 in 4 Americans over the course of a year. Mr. Bailey is an Air Force veteran and he also served as an Air Force Civilian in a wide range of leadership positions, to include the Civilian Deputy & Staff Director to the 96th Air Base Wing Commander, Eglin Air Force Base, Florida. He was selected as a member of the Senior Executive Service in 2009 and appointed by the Secretary of Agriculture as an Executive Resources Board Member in 2013.



Kevin W. Concannon

Under Secretary for Food, Nutrition, and Consumer Services United States Department of Agriculture

Under Secretary for Food, Nutrition, and Consumer Services, USDA Kevin W. Concannon was nominated by President Obama and Secretary Vilsack and confirmed by the U.S. Senate in July 2009 to serve as Under Secretary for Food, Nutrition, and Consumer Services in the United States Department of Agriculture. Working in partnership with State and local organizations, FNS oversees the Supplemental Nutrition Assistance Program (SNAP), formerly known as the Food Stamp Program; child nutrition programs including National School Lunch, School Breakfast, and Summer Food Service Programs; the Child and Adult Care Food Program; the Special Supplemental Nutrition Program for Women, Infants, and Children (WIC); the Commodity Supplemental Food Program; Food Distribution Program on Indian Reservations; The Emergency Food Assistance Program; and other nutrition programs.



United States Senator
Robert P. Casey Jr.

Friend of CACFP Award Recipient

The National CACFP Sponsors Association Friend of CACFP Award honors and recognizes an individual who has demonstrated a commitment to supporting and improving the USDA Child and Adult Care Food Program through leadership, initiative, advocacy, legislation, education or professional endeavors that exemplify a positive impact or advancement of the program. Senator Casey is a nationally recognized advocate for children. Senator Casey has been a strong advocate for SNAP and other nutritional programs and most recently introduced and sponsored Senate bill 1833 - Access to Healthy Food for Young Children Act. Born and raised in Scranton, Pennsylvania, Bob Casey graduated from The College of the Holy Cross in 1982 and spent the following year teaching fifth grade and coaching eighth grade basketball in inner city Philadelphia for the Jesuit Volunteer Corps. He received his law degree from Catholic University in 1988 and entered the practice of law in Scranton.

Stay Tuned! If the Final Rule for the Meal Patterns is released by April 22, USDA FNS staff will share highlights at the general session and then speak in-depth about what that means for the CACFP Community during the boxed lunch.



Boxed Lunch Networking Workshops

April 22, 2016 • 12:30 pm – 1:30 pm

Pickup your favorite boxed lunch and take an hour to really learn from one another in a roundtable session in the Palm Ballroom. Topics are posted onsite.

Workshops Friday, April 22, 2016

Session Three 10:15 AM-11:15 AM

Salon 4&5

Summary of Report to Congress: Reducing Paperwork in the Child and Adult Care Food Program

Vicki Lipscomb, CMP, Child Nutrition Program
Ellen Farrell, Florida Child Care Food Program
Natalie Clark, Minute Menu

Geri Henchy, Food Research and Action Center

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.

Salon 1

Bridging the Gap: Getting Parents on the Same Page

Gretchen Elkins, MBA & Laurie Staples
Texas Education Service Center, Region 20

Center staff and home providers strive every day to provide nutritious meals and maintain a healthy active environment for children in their care, but how can we get families to live well and share the same message at home too? This session will provide you with the resources to engage parents and encourage families to live a healthy active lifestyle.

Crystal

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.

Salon 8

A Word to the Wise: The Keys to Hiring & Promoting the Right Staff

Marjuyua Rowser, PhD, RD & Lutina 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.

Palm 3-5

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.

Salon 2

5 Whys: A Simple Process to Get to the Root of Any Problem

Jodi Kuhn, Barbie James & Amanda Theissen,
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!

Salon 3

Super Circular Updates: The New Hot Topic (2 Hours)

Monica Miles, CPA, CFE & Cheresse Myree, 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.

Session Four 11:30 AM-12:30 PM

Salon 2

50,000 Providers Can't Be Wrong: Nutrition, Training, and Record-Keeping Made Easy

Pat Siergiey, Capstone Community Action
Lisa Mack, National CACFP Sponsors Association

Would you like to find nutrition information, table crafts, physical activities, training modules, parent provider connection letters and record keeping all in one place? Over 50,000 providers do with the National CACFP Sponsors Association Nutrition Calendar & Record Keeping System! Learn how to translate these materials into crediting hours for your providers and experience first-hand how easy it is to make the featured recipes.

Salon 4&5

A Case Study in Assessing Readiness for Meal Pattern Changes and Implementing Best Practices

Kayte Partch, Nebraska Department of Education

Based on the results of a case study completed on Nebraskan sponsor feeding practices, perceived barriers and benefits, and readiness to adopt the proposed CACFP meal pattern changes and best practices, participants will learn simple training ideas and strategies to address barriers while emphasizing perceived benefits of implementing changes.

Palm 3-5

Civil Rights Training: Reasonable Accommodations and Food Allergies

Roberto Contreras & Teresa Murray
USDA FNS Civil Rights Division

This session will cover the requirements for providing reasonable accommodations to program participants who have disabilities, with a particular emphasis to individuals with food allergies.

Salon 8

Take Root in Your Town! Using Garden Experiences with Children to Promote Better Food Choices

Phillip Hester, CMP, CCNP & Joshua Smith, CMP,
CCNP, Our Daily Bread of TN

With childhood obesity and obesity related illnesses reaching all-time highs, finding creative ways to promote healthy lifestyles has become a challenge for child nutrition advocates. In this workshop, you will learn how to create and bring a basic garden experience to young children and influence their palates at a very young age to crave healthy, fresh fruits and vegetables. We will show you how to take these ideas from the classroom to the outdoors and involve the children in the whole gardening experience from seed to plate.

Salon 3

Super Circular Updates (Continued)

Crystal

Win-Win Partnerships: School Nutrition and Out of School Time Programs-Working Together for Maximum Success

Michelle Dinnen Owens & Stephanie Joyce, Alliance
for a Healthier Generation

Out of school time programs have an exceptional opportunity to improve the health and wellness of youth through good nutrition and physical activity. Working together, school nutrition programs and out-of-school time programs can leverage assets and resources to create a seamless environment. This interactive workshop will explore strategies you can begin to implement immediately.

Salon 1

Grab and Go Lessons for Promoting Whole Grains in Child Care

Mary Schroeder, University of Minnesota Extension

In this interactive session you will receive four short Grab and Go lessons that can be used to improve the knowledge and skills of child care providers to serve more whole grains. During the session, you will participate in activities from the lessons and gain helpful tips for implementing the lessons.



Workshops Friday, April 22, 2016

Session Five 1:45 PM-2:45 PM

Salon 2

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 disqualification. This will be an interactive session with a question and answer period.

Palm 4&5

Keys to Successful Financial Management of CACFP & SFSP

Cherese Myree, CFE & Monica Miles, CPA, CFE, MH 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.

Salon 8

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.

Salon 4&5

Three Ways to Prepare for the New CACFP Meal Pattern Requirements for Children

Amanda Tucker, Region 11, TX Education Center
Ryan Brown, Region 14, TX Education 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.

Salon 1

Best Practices in Processing Providers Claims: Providing Support and Ensuring Maximum Compensation

DeAnna Certain & Audria Perkins, 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.

Palm 3

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.

For thirty years our association has been elevating the professional standards of our community. Now we have the means to recognize those who continually go above and beyond with true passion for the program and what it means to millions of children.



Congratulations to these CACFP Professionals for receiving their certification!

Alan Mills, CMP, CCNP · Community Childcare Food Supplement · Savannah · GA
Alix Melillo, CMP · Food For Kids · Reno · NV
Andrea Cuna-Bennett, CCNP · Our Daily Bread of TN · Knoxville · TN
Anji Armagost, CMP, CCNP · Nutrition Works · Boise · ID
Anne Zschoche, CCNP · Child Care Aware of Steuben and Schuyler · Bath · NY
Annetta Rutland, CMP · 4C for Children · Cincinnati · OH
Barbara Wagner CMP, CCNP · Child Care Council of Nassau · Garden City · NY
Beth Carlton, CMP, CCNP · Child Care Links · Hutchinson · KS
Blake Hester, CCNP · Our Daily Bread of TN · Knoxville · TN
Blake Stanford, CMP · Southwest Human Development Services · Austin · TX
Brenda Baldwin, CMP · Southwest Human Development Services · Austin · TX
Carol Wentworth, CMP, CCNP · Texans Can Academies · Wylie · TX
Catherine Harper, CMP, CCNP · Nutrition for Children · Champaign · IL
Christy Frazier, CMP, CCNP · United 4 Children · St. Louis · Missouri
Connie Morrison, CMP, CCNP · Pinal Gila Community Child Services · Coolidge · AZ
Corina Cortez, CCNP · Inspire Development Centers · Sunnyside · WA
Crystal Rozelle, CCNP · Family Enrichment Network · Johnson City · NY
Denise Andrews, CMP, CCNP · For the Children CACFP · Vici · OK
Dietrich Nickleberry-Love, CMP · Head Start of Greater Dallas · Plano · TX

Donna Paxton, CMP, CCNP · Creating Tasty Choices Food Program, Cleveland · TX
Elizabeth Wittusen, CMP, CCNP · Child Nutrition · Bealeton · VA
Emily Barrow, CCNP · Child Care Answers · Indianapolis · IN
Gail Birch, CMP · Providers Choice · Minnetonka · MN
Joy Nolan, CCNP · Arkansas Department of Human Services · Little Rock · AR
Jean Bianchi, CCNP · Clarendon Early Education Services · Bedford · MA
Joshua Smith, CMP, CCNP · Our Daily Bread of TN · Knoxville · TN
Julie Martinez, CCNP · Rising Starz Child Care Center · Carrollton · TX
Karen Ray, CMP, CCNP · Regina Coeli Child Development Center · Slidell · LA
Kathy Kappeman, CCNP · Child Care Links · Hutchinson · KS
Kati Wagner, CMP, CCNP · Wildwood CACFP · Centennial · CO
Kelly Van Rheen, CCNP · Motivation, Education & Training · Cleveland · TX
Kristina Bedikian, CCNP · Acelero Head Start Clark County · North Las Vegas · NV
Lana Taylor, CMP, CCNP · IN Alliance of Boys & Girls Clubs · Rushville · IN
Lisa Rosa, CCNP · Family Enrichment Network · Johnson City · NY
Liz Curtis, CMP · Southwest Human Development Services · Austin · TX
Lorraine Scuccimarra, CMP, CCNP · Child Care Council of Dutchess & Putnam · Poughkeepsie · NY
Mary Sanchez CCNP · Child Care Council of Nassau · Garden City · NY

Michelle Stickley, CCNP · Association for Child Development · Lapeer · MI
Molly Manley, CMP, CCNP · Child Care Answers · Indianapolis · IN
Norma Collado, CCNP · Kingsbridge Heights CC · Bronx · NY
Phillip Dean Hester II, CCNP · Our Daily Bread of TN · Knoxville · TN
Phillip Hester, CMP, CCNP · Our Daily Bread of TN · Knoxville · TN
Rhonda Garvin, CMP, CCNP · Navy Child and Youth Programs · Norfolk · VA
Rhonda Kobylecky, CMP · Acelero Learning · North Las Vegas · NV
Robin Paul, CMP, CCNP · Mid MI Child Care Centers · Freeland · MI
Sandra Rubalbo, CMP, CCNP · Highland Food Resources · Miami · FL
Sarah Cascaes, CCNP · Our Daily Bread of TN · Knoxville · TN
Senta Hester, CMP, CCNP · Our Daily Bread of TN · Knoxville · TN
Stacie Shurock, CMP, CCNP · Child Care Consultants · York · PA
Susan Ison, CMP · Helping Hands · Taylorsville · UT
Suzanne Zanella, CMP, CCNP · YMCA of Greater Pittsburgh · Pittsburgh · PA
Tina Bischoff, CMP, CCNP · Inspire Development Centers · Sunnyside · WA
Valerie Cable, CMP · Day Care Connection · Lenexa · KS
Vernita Coleman, CMP, CCNP · Our Daily Bread of TN · Knoxville · TN
Vicki Lipscomb, CMP · Child Nutrition Program · Charlotte · NC

Crystal

MyPlate Partner Education Panel

Angela Leone, MS, RD, USDA, Center for Nutrition Policy and Promotion
Ivonne Kinser, 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 which have been developed.

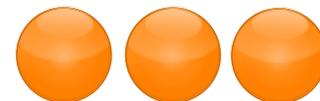
Salon 3

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 Mincemoyer & 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.

Session Six 3:00 PM-4:00 PM



Salon 3

The Role of State Agencies in Promoting Afterschool and Year-Round Meals

Carolyn Wait, *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.

Salon 1

Smart from the Start: Engaging Head Start Children and Parents in Healthy Habits

Susan Ralston, *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.

Palm 3

Healthy Habits The Sesame Street Way

Jeanette 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.

Crystal

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 (launching 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.

Salon 2

Achieving Work/Life Balance

Donna Duwell, 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!

Salon 4&5

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.

Palm 4-5

The Case for Homemade & Simple Healthy Snacks Demonstration

Rhys Powell & Jennie Plewka, *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.

Annual Meeting 4:15-5:30 PM



Salon 1

National CACFP Sponsors Association

Join fellow members of the National CACFP Sponsors Association for our annual meeting to hear more about where we are, what we've accomplished, and what we have planned for the future! We'll talk shop, introduce staff, review financials, and share immediate and long-term goals.

MAGICAL MEMORIES





Workshops Saturday, April 23, 2016

Session Seven 8:30 AM-9:30 AM

International Ballroom

Coffee & Conversation Saturday 7:45 - 8:15 AM

Rise & Shine Saturday morning for coffee and conversations in the International Ballroom before workshop sessions start. Connect with new friends you've made at the conference, visit with our exhibitors, or sit and relax with a cup (or two!) of coffee, tea, or decaf.

Program Membership

Boxes of 25 & 50 Calendars are great for sponsors who want to get the #1 CACFP Tool to their providers. But maybe you own a child care center and want just want one of the National CACFP Sponsors Associations Nutrition Calendars. Now you can! We now offer program membership to individuals who want access to NCA's nutrition materials. One of those member benefits is a Nutrition Calendar & Training Module. Don't miss out on the 2017 Classics From the Cupboard —now with or without record-keeping pages.

ps. Tell your friends!

Win a Fit Bit!

Surveys Wanted!

Don't forget to complete your conference survey and return them to the registration desk before you leave town. We use your feedback to develop conference programming that you want. Be frank with us -- we want to improve any area you think needs additional attention. Your input will help our San Diego '17 conference be even stronger!

Salon 2

The Web-based National Disqualified List

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 be used to run trends analyses and upload information into excel spread sheets.

Salon 1

Implementation of the USDA Guidelines in Head Start Family Style Dining

Rhonda Kobylecky, CMP & Kristina Bedikian, CCNP Acelero Learning Clark County

At Acelero Learning Head Start Clark County, our menus have reflected the IOM Meal Pattern Recommendations for the past three years. We serve protein at breakfast two to three times a week, two different vegetables at lunch, two different components at snack including protein, and more. The feedback from children, families and staff has been amazing. Learn how you can make it happen for your children.

Palm 3

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.

Palm 5

Best Practices for Sponsoring Summer and Afterschool Programs

*Carolyn Wait, Share Our Strength
Clarissa Hayes, Food Research and Action Center
Kara Panowitz, No Kid Hungry Maryland*

Get the information and tools needed to start, grow, and improve sponsorship of the At-Risk Afterschool Meals Program and the Summer Food Service Program. This session will feature research, resources, partnerships, and stories that will help attendees to implement effective strategies and find success.

Palm 2

Inspiring the Child Care Provider: Ways We Can Go Above & Beyond the CACFP

Vernita 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.

Crystal

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.

Salon 3

Healthy Habits Take Root Early: Farm to Preschool

*Alicia Rampulla, USDA Northeast Regional Office
Phillip Hester, CMP, CCNP & Joshua Smith, CMP, CCNP, 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.

Palm 4

From Appetites to Zucchini: Taking Small Steps Toward Creating a More Nutrition-Focused Food Program

Lauren Jazzeiti-Moss, 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.

Salon 4&5

Child Nutrition Reauthorization 2015: Why It Really Matters

*Geri Henchy, Food Research and Action Center
Vicki Lipscomb, CMP, 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 Casey's bill S.1833: Access to Healthy Food for Young Children Act and H.R. 3886 Representatives' Bonamici and Stefanik bill Early Childhood Nutrition Improvement Act. Learn more about how these bills will impact your food program organization.



Workshops Saturday, April 23, 2016

Session Nine 11:00 AM-12:00 PM

Crystal

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.

Salon 1

Sponsoring Centers: A How-To Guide for Home Sponsors

*Gail Birch, CMP, 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.

Palm 5

Show YOU the Money! Fundraising 101

*Alexia Thex, National CACFP Sponsors Association
Susan Ison, Helping Hands
Kati Wagner, CMP, CCNP, 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.

Salon 2

Tribal Nations & The CACFP

Kiev Randall, 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!

Salon 3

Building Partnerships

Kamini Jassal, Fairfax County OFC/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.

Palm 4

Growing Healthy Children: Supporting Healthy Child Care Environments with USDA's Team Nutrition Resources

Cheryl Jackson Lewis, MPA, RD & Alicia White, MS, RD, 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.

Palm 2

Creditable Foods for Infants

Lori Muzquiz, 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.

Salon 4&5

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!

Palm 3

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.

Special Session 12:15-1:00 PM

Crystal

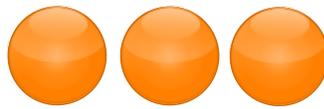
NCA's CACFP Certification Program Overview:

How to Earn Your CACFP Professional Designation

Attendees interested in learning more about how to earn the CACFP Management Professional or CACFP Child Nutrition Professional should join NCA Board members to hear why the program was started, what the qualifications are to earn a CACFP Professional Designation, and next steps to getting the certification complete!



Session Ten 2:00 PM-5:00 PM



Industry Partners

Salon 3

Implementing the Dietary Guidelines: Research & Recommendations

*Dr. Robert C. Post, Chobani
Diane Welland MS, RD, Juice Products Association
Dr. Mitch Kanter, 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.

Salon 1

Pass the Broccoli, Please: A DeepDive Into Helping Kids Grow Healthy Relationships With Food

Rhys Powell, Jennie Plewka & Dina Magaril, 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.

Palm 4

Child Nutrition Training

Cynthia Snyder & Marcia Wileczek, 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.

Palm 2

Make Your Trainings Magical

Jennifer Basey, MEd, 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 an unengaged audience? If so, come learn how to make your presentations more interesting and get your audience more engaged.

Salon 4&5

KidKare: Online Claiming for Providers

Dawn Perez, 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 Menu HX, how to support providers on KidKare, implementing the changes to your current processes, training providers, and developing your rollout plan.

Salon 2

Addressing Childhood Obesity With Family Style Meals

Dietrich Love, CMP, 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.

Palm 5

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.

Brighton Training group is a team of instructional designers, CACFP and Child Nutrition experts who develop online training systems and online courses for your CACFP program.



Chefables is on a mission to cultivate healthy young eaters. They deliver fresh, nutrient dense, innovative meals to childcare centers, preschools, and schools.



Gee Whiz's mission is to be the trusted source for developmental learning activities to meet the ever changing needs of the professional family child care provider.



MH Miles Company, CPA PC provides audit, consulting, investigation, and compliance monitoring services for the Child and Adult Care Food & Summer Food Service programs.



Minute Menu offers business management software for all aspects of the child care food program and for the home daycare and center daycare markets.



Preferred Meals is a leading provider of complete, innovative meal solutions—delivering nutritious, quality foods students enjoy—and delivering the cost and service efficiencies schools require.



Manchester Grand Hyatt



San Diego

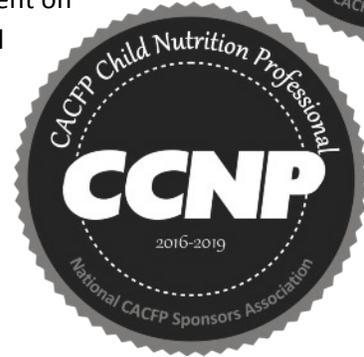
31st Annual National CACFP Conference
April 18-20, 2017



Certified CACFP Professionals Program

Why Should I Earn the Certification of CACFP Professional?

Receiving your CACFP Certification shows commitment to your profession and your willingness to uphold high standards. You will be able to enhance your professional image by adding credibility to your position and your agency while staying current on the latest topics, issues and solutions. Additional benefits for those who obtain the CACFP Professional designations often include community recognition, competitive advantage, salary enhancement, and personal achievement.



For thirty years our association has been elevating the professional standards of our community. Now we have the means to recognize those who continually go above and beyond with true passion for the program and what it means to millions of children.

www.cacfp.org

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ON SALE NOW!



“With monthly snacks and recipes, crafts and physical activities, nutrition notes, CACFP Best Practices, and record-keeping pages, it's no wonder over 50,000 family child care providers across the country are using NCA's Nutrition Calendar and Record Keeping System.”

NEW THIS YEAR!

In response to popular demand, you can now order the NCA Nutrition Calendar without record-keeping pages.

Perfect for childcare centers and afterschool programs!

