



Nutrition, Wellness & All That Jazz

28th Annual National CACFP Sponsors Association Conference

New Orleans, Louisiana • April 22-24, 2014



From the Board of Directors



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A National Platform for the CACFP Community

April 2014

Dear Conference Attendees,

On behalf of the Board of Directors of the National CACFP Sponsors Association (NCA), welcome to New Orleans for our 28th Annual Conference. Our Association started in the USDA's Midwest Region in 1986 and has grown into a national organization with members in all of the United States and US Territories. This annual conference is the first of many planned with our new April conference schedule in mind and I am happy to report a record number of attendees.

Our theme this year is "Nutrition, Wellness & All That Jazz" and you will see why given our lineup of speakers and workshops. This year's Conference covers it all: nutrition, training, financial management, policy and regulation. A new programming feature this year is the slot for USDA Regional Discussion Groups to solicit your best ideas on how to improve and advance the Program.

Your participation in our Annual Conference signals your commitment to the CACFP. The Board of Directors strongly believes in the social and professional value of our work to better the Program and transform the lives of our nation's children through the CACFP. We believe in the wisdom of a CACFP community which respects education, celebrates the experience of continued learning, and seeks solutions which meet USDA's goal to feed our nation's children.

We hope you will enjoy seeing old friends and making new ones while you are here in New Orleans, one of America's most unique cities.

Yours,

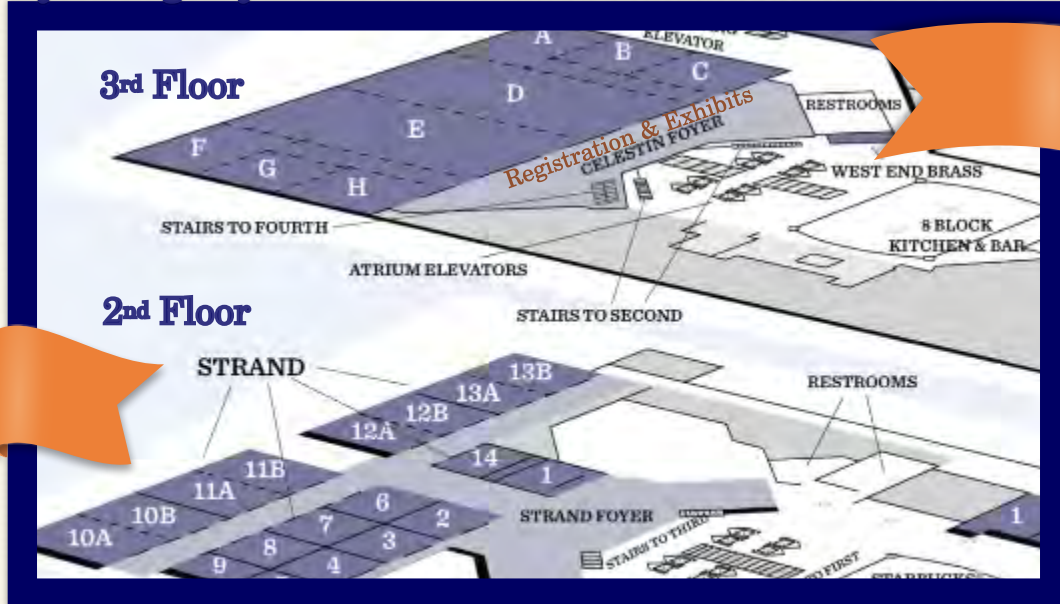
Blake Stanford
President
National CACFP Sponsors Association

THANK YOU

The Board of Directors of the National CACFP Sponsors Association (NCA) and the 2014 NCA Conference Committee would like to express its deepest appreciation to all of those individuals and organizations that made this conference an outstanding example of collaboration and success. We honor your contributions to the educational mission of the Association and thank you for helping make this Conference a showcase for the CACFP community:

- The CACFP Sponsoring Organizations of the State of Louisiana
- The Louisiana Department of Education
- The Southwest Regional Office of the US Department of Agriculture
- The National Office of the USDA Food and Nutrition Service
- National Food Service Management Institute
- The Wisconsin Department of Public Instruction
- MH Miles Company
- The Center for Nutrition Policy and Promotion
- Food Research and Action Center
- University of North Carolina
- Nicholls State University
- The Rethinkers
- Centers for Disease Control and Prevention and Let's Move Child Care
- NCA Regional Sponsor Representatives
- Learning ZoneXpress, Minute Menu, MHMiles, Nutrition Matters, Preferred Meals, CACFP.net, SupplySource, Assure Child Care, New England Insurance, and
- All of our workshop presenters, without whom, we would not have a Conference.

Hyatt Regency New Orleans



Louisiana Sponsors & State Agency Welcome You

Louisiana Department of Education

Calcasieu Parish Police Jury
Office of Community Services

Children and Nutrition

Delta CAA

Food Fare Agency

Ft. Polk DFMWR

Healthy Start

K&K Providers

LA Housing Assist Corp

Lafourche Parish Community Action

LUNCH Program

Nutrition Education Services

Nutrition Healthy Choice

Regional Nutrition Assistance

River Region Human Development

Southeast Community Service

St. Amant's DCH

Van's Kiddie Care

Webster Parish Community Services

Weese Providers

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Conference Schedule

TUESDAY, APRIL 22, 2014

- 8:00 AM–7:00 PM Registration & Exhibits
- 8:30 AM–12:30 PM Preconference Training
- 1:30 PM–4:30 PM Preconference Training
- 5:00 PM–6:30 PM Networking Reception

WEDNESDAY, APRIL 23, 2014

- 8:00 AM–5:30 PM Registration & Exhibits
- 8:30 AM–10:30 AM Welcome & General Session
- 10:45 AM–12:00 PM Regional Discussion Groups
- 12:00 PM–1:30 PM Luncheon Program
- 1:45 PM–2:45 PM Workshops Session One
- 3:00 PM–4:00 PM Workshops Session Two
- 4:15 PM–5:30 PM Networking Roundtables

THURSDAY, APRIL 24, 2014

- 7:30 AM–5:30 PM Registration & Exhibitors
- 7:30 AM–8:00 AM Morning Coffee Mix & Mingle
- 8:00 AM–9:00 AM State Agencies Symposium
- 8:00 AM–9:00 AM NCA Annual Meeting
- 9:15 AM–10:15 AM General Session
- 10:30 AM–11:30 AM Workshops Session Three
- 11:30 AM–1:30 PM Luncheon Program
- 1:45 PM–2:45 PM Workshops Session Four
- 3:00 PM–4:00 PM Workshops Session Five
- 4:15 PM–5:30 PM General Session

Louisiana Cuisine

TUESDAY NETWORKING RECEPTION

- Arborio Rice or Orzo Pasta
- Fricasse of Wild Mushroom & Marscapone Cheese
- Crawfish & Nantua Sauce, Tomato Confit
- Smoked Short Ribs Braised in Cabernet Wine, Tobacco Onion
- CASH BAR

WEDNESDAY BUFFET LUNCH

- Seafood Gumbo & Rice
- Muffaletta Olive Salad
- Crescent City Greens, Buttermilk Ranch and Bayou Blue Cheese Dressings
- Smoked Chicken Etouffee and Steamed Rice
- Sustainable Catch of the Day
- Roasted Cauliflower and White Bean Cassoulet
- Spicy Corn Maque Choux
- Housemade Breads and Whipped Butter
- Pecan Pie, Bon Bons and Pralines

THURSDAY BUFFET LUNCH

- Grilled Cajun Shrimp Salad, Corn & Hearts of Palm, Coconut Vinaigrette
- Anguilla Cobb Salad, Ranch & Blue Cheese Dressings
- Mixed Heirloom Tomatoes, Sesame Seed Vinaigrette
- Jamaican Jerk Chicken, Tangy Cucumber Yogurt Sauce, Rice Pilaf
- Blackened Catfish, Onion, Bell Pepper Stew
- Grilled Andouille Sausage, Roasted Potatoes
- Local Farmer's Market Vegetables
- Corn Bread
- Ponchatoula Strawberry Shortcake, Mississippi Mud Pie, Caramelized Pecan Pie, Chocolate Bread Pudding

GENERAL SESSIONS

Preconference Training



Tuesday, April 22, 2014
8:30 AM - 12:30 PM

Family Child Care Fundamentals

Dietrich Nickleberry Love
National Food Service Management Institute

Family Child Care FUNdamentals is the latest research based training, designed to provide family child care providers with applicable nutrition and wellness best practices. Not only will this training expand the participant's current knowledge on nutrition concepts, but it will also provide a wealth of information on health and wellness. Participants will walk away with creative methods for planning for the CACFP, steps for incorporating physical activity on a daily basis, and a clear understanding of why it's important to teach young children about good nutrition.



Tuesday, April 22, 2014
1:30 PM - 4:30 PM

Show Me the Money An Overview of FNS Instruction & Best Practices for Determining Allowability & Reasonableness

Cari Ann Muggenburg, Wisconsin
Department of Public Instruction

Cherese Myree, CFE, MH Miles
Company CPA PC

An overview of the key components and changes in the fourth revision of the FNS Instruction 796-2, this training will include tools that will assist your agency in identifying which costs are allowable and unallowable and what the best use of your CACFP funds will be. An overview of common financial findings and unallowable costs will also be reviewed,

along with suggestions on how these can be resolved. Best practices to assist with determining the reasonableness and allowability of CACFP costs will be provided. For both the financial and non-financial minded, this training will include group activities and discussion on various cost categories that tend to become questionable during reviews and during the budget process and will include tools that will be useful for both CACFP sponsors and State Agencies.

Join in the Social Media conversation!

www.facebook.com/NationalCACFP

#NationalCACFP

Wednesday 8:30-10:30 AM

Welcome to New Orleans

Blake Stanford, National CACFP Sponsors Association
Linda B. Lambert, Louisiana Department of Education

The War on Poverty

Bill Ludwig, USDA Southwest
Regional Administrator

It's the 50th year anniversary of the package of legislation that became known as the War on Poverty. Hear more about the role of the USDA Regional Offices in launching the program and how they support the USDA's strategic plan to increase participation and access of the program--as well as its role in assuring that state agencies and sponsoring institutions are managing the program competently.



MyPlate and Your Children Connecting the Dots Between CACFP and MyPlate

Jackie Haven, MS, RD, Center for
Nutrition Policy and Promotion

Learn about the science behind the Dietary Guidelines, why the switch was made to MyPlate from MyPyramid, how MyPlate supports the early childhood CACFP meal patterns, how MyPlate can be successfully integrated into our current

educational programming, and successful strategies for health promotion for child care providers to implement MyPlate.

Spring 2014 CACFP Update

Tina Namian, MSW, JD
USDA CACFP Section Chief

Hear about the many exciting updates to the CACFP including recent policy changes and progress of special projects such as the Paperwork Reduction work group. Learn about regulatory updates, new handbooks, technical assistance, and more.



CACFP: Meal Patterns & Reauthorization What You Need to Know & Why You Should Care

Geraldine Henchy, Food Research
and Action Center

Get ready for #CNR2015. Priorities for the coming reauthorization include ensuring more children have a healthy start by improving early childhood nutrition programs. At the same time, meal pattern changes for the CACFP are looming. Learn why you need to know about these now and what you can do to take action once they're published.

Wednesday 12:00-1:30 PM

2014 Friend of CACFP Award



Senator Debbie Stabenow

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.

U.S. Senator Debbie Stabenow of Michigan is a prominent national leader known for her ability to build coalitions to get things done for our country. She serves as Chairwoman of the U.S. Senate Agriculture Committee, and as a senior member of the Finance, Energy and Budget Committees, giving her a powerful and unique role to play in shaping our nation's manufacturing, agriculture, health care and energy policies, so critical to our future. She is a strong advocate for food programs, and supported the Healthy, Hunger-Free Kids Act, which improved the quality of meals available and provided better access to nutrition for children in schools and at day cares. She also sponsored the AFTERSchool Meals Act to expand afterschool meal programs to all 50 states. Her 2014 Farm Bill, which expands access to local healthy foods and support for community gardens, was recently signed into law and will help families put more healthy, fresh and local foods on their kitchen tables. She is a true champion for food and nutrition.

The 2014 Friend of CACFP award is being presented to Senator Stabenow for her tireless efforts to improve the lives of America's children, for her leadership in the passage of the Healthy, Hunger-Free Kids Act, and her efforts to set new nutrition standards for all meals served in the CACFP.

Who Stirred the Pots? The Evolution of Cajun Cuisines

Chef Marcelle Bienvenu
Nicholls State University

Chef Bienvenu will tell the story of the evolution of Louisiana's regional cuisines—developed by people with different backgrounds who shared their cooking traditions using indigenous foods.



Thursday 9:15-10:15 AM



Nutrition and Physical Activity Best-Practice Recommendations and CACFP: What's That Jazz?

Dr. Dianne S. Ward, EdD
University of North Carolina

Dr. Ward will share research-based, best-practice recommendations for creating healthy nutrition and physical

activity environments in child care settings, as well as examples of how centers and homes have successfully implemented these standards.

Thursday 11:30-1:30 PM



The Great Cafeteria Takeover New Orleans Students Take Action

The Rethinkers
Renee Smith, Ron Triggs,
NyKeisha Marshall, Joseph
Gettridge, and Kevin Foster

Returning from a hard year that included Hurricane Katrina, losing their houses, leaving the city, and going to new schools

away from home, students who dreamed big about the changes they wanted in their schools nicknamed themselves the Rethinkers. Hear how they changed their story since 2006 by advocating for fresh, healthy food in New Orleans cafeterias.

CACFP Sponsors & Provider Characteristics National USDA Study

Kokopelli Associates
Fred Glantz, PhD, Vivian Gabor, Paula James

In the fall of 2014, the first nationally representative study of the CACFP that has been conducted since 1997 will begin. To prepare sponsors for the study, "Sponsor and Provider Characteristics," we will share the purpose of this national USDA-funded study of the CACFP and talk about the study design included data elements.

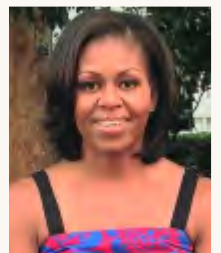
Thursday 4:15-5:30 PM



Let's Move! Child Care Partnership with CACFP

**Ashton Potter Wright, Centers for
Disease Control and Prevention**
Kati Wagner, Wildwood CACFP
Debra Ghia, Lehigh Valley
Children's Centers
Kara Mitterholzer, MN Department
of Education

Let's Move! Child Care (LMCC) and CACFP both strive to create healthier environments for children in child care. Learn about the many resources available to help your providers earn the LMCC Recognition Award -- an award for providers who demonstrate their commitment to the five LMCC goal areas (physical activity, screen time, healthy foods and beverages, and supporting infant feeding). Also hear from sponsors and state agencies who are promoting our partnership and finding success!



Special Video Message from
First Lady Michelle Obama

Tuesday • April 22, 2014

8:30-12:30 PM	Family Child Care Fundamentals • <i>Celestin A-C</i>
1:30-4:30 PM	Show Me the Money! An Overview of FNS Instruction & Best Practices for Determining Allowability & Reasonableness • <i>Celestin A-C</i>
5:00-6:30 PM	Louisiana Lagniappe Networking Reception • <i>Celestin F-H</i>

Wednesday • April 23, 2014

<p align="center"><i>General Session • Celestin Ballroom A-E</i></p> <p align="center">Welcome to New Orleans, Louisiana</p> <p align="center">The War on Poverty</p> <p align="center">MyPlate and Your Children: Connecting the Dots Between CACFP and MyPlate</p> <p align="center">Spring 2014 CACFP Update</p> <p align="center">CACFP: Meal Patterns & Reauthorization - What You Need to Know & Why You Should Care</p>								
<i>Rooms</i>	<i>Celestin F-H</i>	<i>Strand 10</i>	<i>Strand 11A</i>	<i>Strand 11B</i>	<i>Strand 12A</i>	<i>Strand 12B</i>	<i>Strand 13A</i>	<i>Strand 13B</i>
10:45-12 PM DISCUSSION GROUPS	Southwest Region	Midwest Region	Western Region	Mountain Plains Region	MidAtlantic Region	Northeast Region	Southeast Region	

<p align="center"><i>Buffet Lunch Program • Celestin Ballroom A-E</i></p> <p align="center">Friend of CACFP Award</p> <p align="center">Who Stirred the Pots? The Evolution of Cajun Cuisines</p>								
12:00-1:30 PM								
1:45-2:45 PM WORKSHOPS SESSION ONE	A Handbook Overview: State Agencies & Monitoring	What Would Batman Eat? What Child Care Providers Can Do to be Superheroes for Health	Train-the-Trainer Workshop: Train Providers to Use Minute Menu Kids Pro – Shaping Professionals	Looking for Friends in All the Right Places! Partnering with Others to Improve Physical Activity & Nutrition in Child Care	Streamlining At-Risk Afterschool Participation	Presenting the Presenter How to Engage your Audience	Advocating for CACFP in a Congress Focused on Deficit Reduction	Empowering Your Clients and Yourself
3:00-4:00 PM WORKSHOPS SESSION TWO	A Handbook Overview: Budget and Management	Red Flag Indicators: Minimizing Fraud, Waste, & Abuse in Federally Funded Programs	Consistency in Messaging	The Delaware Experience	Parent Engagement: The Key to Moving Mountains	Center Sponsorship 101	Balanced Living	Fresh Meals & Fun with Food
4:15-5:30 PM NETWORKING ROUNDTABLES	Field Staff Roundtable	Directors Roundtable	Admin Roundtable	State Agencies Roundtable	Head Start Roundtable	Centers Roundtable	At-Risk & After School Roundtable	Nutritionists Roundtable

Thursday • April 24, 2014

Morning Coffee Mix & Mingle • Celestin Ballroom Foyer

National CACFP Sponsors Association Members Annual Meeting • Celestin A-E

State Agency Symposium • Celestin F-H

General Session • Celestin Ballroom A-E

Nutrition and Physical Activity Best-Practice Recommendations and CACFP: What's That Jazz?

Rooms	Celestin F-H	Strand 10	Strand 11A	Strand 11B	Strand 12A	Strand 12B	Strand 13A	Strand 13B
10:30-11:30 AM WORKSHOPS SESSION THREE	A Handbook Overview: Serious Deficiency, Suspension, and Appeals	Managing Home Visits & Beyond	Year Round Feeding: Increasing Participation by Connecting the At-Risk Afterschool Meals Program & Summer Meals Program	Preparing for a State Agency Monitoring Review & Preparing for an A133 Audit	CACFP Civil Rights Training	Choosing Healthy Foods for Kids	Shifting Gears The Art of Mediation and CACFP	Move Like Your Life Depends On It

Buffet Lunch Program • Celestin Ballroom A-E

**The Rethinkers: New Orleans Students Take Action
CACFP Sponsor & Provider Characteristics Study**

11:30-1:30 PM								
1:45-2:45 PM WORKSHOPS SESSION FOUR	CA & TA: Utilizing Findings & Corrective Action Plans as a Tool for Impactful Technical Assistance	Healthy Building Blocks: Fun Nutrition Education Practices	Hot Civil Rights Compliance Issues for CACFP	The Andragogical Process of Professional Development Is More Than Lecture	Start Early, Start Well: A Wellness Policy Initiative for the Child Care Environment	Let's Move! Child Care Train-the-Trainer Workshop	Facebook: Just Do It! (For Free)	Setting Up and Rolling Out hx2go
3:00-4:00 PM WORKSHOPS SESSION FIVE	CACFP Case Studies and Best Practices: Where Instruction Meets Application and Implementation	Paperwork Reduction	It's A Date! Woo Providers Using the NCA Calendar: Provider Nutrition Training, Activity Ideas, and Record Keeping Made Easy	Eat Well Play Hard Every Day in Family Child Care	Best Practices for Expanding Participation in the At-Risk Afterschool Meals Program	Please Pass the Peas	Minnesota's Let's Move! Childcare Success Stories	Selling the CACFP & Other Mysteries Part 2

General Session • Celestin Ballroom A-E

Let's Move! Child Care Partnership with CACFP

4:15-5:30 PM

Wednesday 10:45AM-12 PM

Regional Discussion Groups

Southwest: Arkansas, Louisiana, New Mexico, Oklahoma, Texas

*Sharon Ray, Nutriservices
Blake Stanford, Southwest Human Development Services
Brandon Knox, USDA Food & Nutrition Services, SWRO*

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

*Jean Bianchi-Sharkey, Clarendon Early Education Services
Kati Wagner, Wildwood CACFP*

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

*Alan Mills, Community Childcare
Vicki Lipscomb, Child Nutrition Services
Senta Hester, Our Daily Bread of Tennessee*

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

*Suzanne Zanella, Pittsburgh YMCA
Debra Ghia, Lehigh Valley Children's Center*

Midwest: Illinois, Indiana, Michigan, Minnesota, Ohio, Wisconsin

*Lisa Smith, United 4 Children
Gail Birch, Providers Choice
Robin Paul, Mid Michigan Child Care Centers
Florence Cannon, USDA Food & Nutrition Services, MWRO*

Mountain Plains: Colorado, Iowa, Kansas, Missouri, Montana, Nebraska, North Dakota, South Dakota, Utah, Wyoming

*Susan Ison, Helping Hands
Paula Peirce, RD, A Child's Choice
Melissa Magee, RD, USDA Food & Nutrition Services, MPRO*

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

*Janice Kirby, Mountainview Day Care, Washington
Shirleen Piela, Heartland Child Nutrition*



Celestin F-H

Strand 10

Strand 11A

Strand 11B

Strand 12A

Strand 12B

Strand 13A

Handbook Overview: State Agencies & Monitoring **Celestin F-H**

Barbara Smith, USDA Food and Nutrition Service

The goal of this session is to ensure that all institutions participating in the CACFP are in compliance with meal pattern, record keeping, and other Program requirements. Real scenarios related to identifying a serious deficiency, evaluating a corrective action, and deferral of a serious deficiency will be discussed to explore missteps in the implementation of these regulatory processes.

Strand 10

What Would Batman Eat? What Child Care Providers Can Do to be Superheroes for Health

Christine Twait, MS, RD Providers Choice

Come experience this workshop from a child care provider's perspective and leave with all the tools you need to present this workshop to providers yourself. We'll remind providers of their important role in creating a healthy care environment while gently putting a spotlight on the differences between their value for children's health and their progress in implementing best practices that support health—specifically, the discrepancy between the providers most deeply held values and their current behavior.

Train Providers to Use Minute Menu Kids Pro Shaping Professionals

Strand 11A

Cindy Vian, Minute Menu Systems

Minute Menu Kids Pro is a business management tool used by providers every day to manage their businesses. It includes recordkeeping for the CACFP, and also provides accounting features such as invoicing parents, receiving electronic payments, recording expenses, daily reports for parents & links to industry content provided by NAFCC. Come learn how to train providers and shape them into professional early childhood educators!

Looking for Friends in All the Right Places! Partnering with others to improve physical activity and nutrition in child care programs.

Strand 11B

*Beverly B. Hunter and Mary Abney-Young
South Carolina DSS Division of Early Care and Education*

Learn how South Carolina's Quality Rating and Improvement System (QRIS) has integrated best practices in nutrition and physical activity into its statewide child care standards at all quality levels. Explore how these best practices, developed with SC CACFP and SC's health agency, have expanded opportunities to build provider CACFP participation.

Streamlining At-Risk Afterschool Participation

Strand 12A

Tamieka Muns, USDA Food and Nutrition Service

This session will provide an overview of all the policy related to streamlining participation in the at-risk component of the CACFP. This session will also cover best practices for streamlining participation between the Summer Food Service Program and the CACFP at-risk afterschool meals.

Presenting the Presenter How to Engage your Audience

Strand 12B

Michel' Dudley and Dawn Sanders, CAP Tulsa

During this session we will cover how to be an effective presenter and engage your audience through interaction and visual tools. The workshop will highlight key skills needed to be an effective presenter including attire, non-verbal communication, and staging as well as common concerns and tricks of the trade to overcome them.

Advocating for CACFP in a Congress Focused on Deficit Reduction

Strand 13A

Gerri Henchy, Food Research Action Center

This interactive session offers strategies for lobbying your Members of Congress from across the political spectrum. Session participants will engage in advocacy simulations with experts on Government Affairs and CACFP Policy to help participants navigate a budget-cutting environment in Washington and advocate for CACFP.

Empowering Your Clients and Yourself

Strand 13B

Sharon Woodward & Donna Hurlley, S&D Instructional Services

Enriching the lives of children and their families through good nutrition is a noble goal. Why is it then that the process can be so difficult for so many? It is possible to assure accountability while still empowering all the individuals involved. This workshop provides realistic strategies to assist in creating a more mutually interactive and successful process.

Handbook Overview: Budget and Management **Celestin F-H**

Susan Weeks, USDA Food and Nutrition Service

Hands-on activities will help participants to discover what types of situations cause red flags during the State agency budget approval process, learn how to allocate costs, and find questionable costs in approving annual budgets. Learn how to request items of cost that require specific prior written approval, require prior approval, and are generally allowable. A question and answer period will follow the presentation. There will also be a brief discussion regarding the recent revisions to the FNS 796 – 2 Revision 4 Financial Management – Child and Adult Care Food Program.

Red Flag Indicators: Minimizing Fraud, Waste & Abuse in Federally Funded Programs **Strand 10**

Cherese Myree, CFE, MH Miles Company CPA PC

This session will provide Sponsoring Organizations 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 funding programs.

Consistency in Messaging **Strand 11A**

Sharon Woodward & Donna Hurley, S&D Instructional Services

Wouldn't it be great if everyone were on the same page? Currently that doesn't seem to be the case. Directors are not always sure their field staff are all communicating the same message. Monitors are not always convinced the information they share is accurate. This workshop presents creative strategies to help assure the people receiving the message are not left both doubtful and confused.

The Delaware Experience **Strand 11B**

*Dawn Jones, Delaware Parents Association
Janice VanSant, Children and Families First*

Delaware has implemented new healthy low fat, low sugar, and whole grain policies for FDCH and Centers. This is a "How to" help sponsors of providers and centers accept and practice new policies to help ensure healthier children.

Parent Engagement: The Key to Moving Mountains **Strand 12A**

Gail Birch and Christine Twait, MS, RD, Providers Choice

A quote from Marcus Buckingham sums up our perspective best, "The difference between a pebble and a mountain lies in whom you ask to move it." When it comes to inspiring child care providers to strive for excellence in creating healthy environments for young children, Food Program Sponsors are capable of moving pebbles, but it is parents that can move mountains. This session will cover the why, what and how of parent engagement using a mix of lecture, case studies and audience participation. Participants will leave this session with a greater appreciation of the value of parent engagement, along with resources to implement their own parent engagement initiative.

Center Sponsorship 101 **Strand 12B**

*Vicki Lipscomb, Child Nutrition Programs
Senta Hester, Our Daily Bread of Tennessee*

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

Balanced Living **Strand 13A**

Nancy Johns and Michelle Hawkes, Association for Child Development

This session focuses on helping monitors learn to manage stress and stressful situations through practical sharing and fun ideas.

Fresh Meals & Fun with Food **Strand 13B**

Nikia Tyler and Puja Chunduri, Association for Child Development

Workshop presenters will discuss purchasing fresh fruits, vegetables, and meats versus pre-made; processed foods. Presenters will also present creative activities for teaching kids about different fruits and vegetables.

Networking Roundtables

We know that one of the most valuable things you can take home is the information and insights shared with other attendees, which is why we make time for roundtable sessions designed specifically by job function. Please join our Louisiana State Agency & Sponsor hosts as they lead the group in shop talk and exchange of ideas you can take home.

Field Staff **Celestin F-H**

Peggy Freeman, LUNCH Program

Directors **Strand 10**

Brian Desormeaux, Regional Nutrition Assistance

Admin **Strand 11A**

Keith Bowles, Van's Kiddie Care

State Agency **Strand 11B**

Linda B. Lambert, Louisiana Department of Education

Head Start **Strand 12A**

David Thibodaux, Louisiana Department of Education

Centers **Strand 12B**

Robin Paul, Mid Michigan Child Care Centers

Nutritionists **Strand 13A**

Karen Schexneider, RD, Louisiana Department of Education

At-Risk & Afterschool **Strand 13B**

Angela Louis-Kelly, Louisiana Department of Education

WORKSHOPS

Thursday 10:30-11:30 AM

Thursday 7:30-9:00 AM

Morning Coffee Mix & Mingle



7:30-8:00 AM

Rise and shine and head on over to the Celestin Lobby early Thursday morning for complimentary coffee and a chance to visit with your CACFP friends.

Celestin Lobby

National CACFP Sponsors Association Annual Meeting



8:00-9:00 AM

Join fellow members of the National CACFP Sponsors Association for our annual meeting to hear more about where we are, what we've accomplished this year, and what we have planned for the future!

Celestin A-E

State Agency Symposium



8:00-9:00 AM

Join the National Professionals Association Board Member Linda Simmons for an hour of shop talk specifically for State Agency staff, including highlights from the NPA conference earlier this month.

Celestin F-H

Like & Share



www.facebook.com/NationalCACFP

Recipes, inspiration, articles, CACFP updates, crafts, physical activity ideas, giveaways, and more . . .

If you haven't already, be sure to LIKE our page today for a daily dose of program fun and information. Then SHARE our posts with your providers -- they will love the ideas.

Handbook Overview: Serious Deficiency, Suspension, and Appeals

Celestin F-H

Barbara Smith, USDA Food and Nutrition Service

The goal of this session is to identify problematic areas related to the implementation of serious deficiency, suspension, termination, and appeals procedures. Real scenarios will be discussed to explore missteps in the implementation of these regulatory processes. A question and answer period will follow the presentation.

Managing Home Visits & Beyond

Strand 10

Dawn Perez, Minute Menu

Whether you are supervising/managing your own provider caseload or an entire staff's caseload, this session is for you. Learn how to efficiently plan, conduct, and record home visits in Minute Menu HX. Then, we'll go beyond the basics and demonstrate how to analyze the data and use it to maximize resources and increase program integrity. We'll also examine the features of the new Review App for phones and tablets that will allow instant data-entry by monitors and reduce paperwork. The tools and processes available in Minute Menu HX will allow staff to not only meet, but exceed CACFP regulations.

Year Round Feeding: Increasing Participation by Connecting the At-Risk Afterschool Meals Program and the Summer Meals Program

Strand 11A

Jillien Meier, Share Our Strength

Learn best practices for creating a year round feeding program that results in increased organizational capacity and financial sustainability.

Preparing for a State Agency Monitoring Review & Preparing for an A133 Audit

Strand 11B

Cherese Myree, CFE and Marissa Saddler, MH Miles Company CPA PC

This session will provide strategies for State Agency review preparation that will assist with identifying internal control weaknesses and assist with the reducing the risk of findings requiring corrective action. Additionally, this session will cover the purpose of audits; auditee responsibilities as they relate to undergoing A133 audits; objective criteria for selecting an auditor; and ways to make the process less stressful and more efficient.

CACFP Civil Rights Training

Strand 12A

*Suong Vong, David Youngblood, and Brandon Knox
USDA Food and Nutrition Service*

A 60-minute 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.

Choosing Healthy Foods for Kids

Strand 12B

Kelly Herd & Laurie Carlson, Association for Child Development

Encourage children to accept healthy food choices and help them make smarter choices. The workshop will include nutrition information and tips for presenting healthy choices to children.

Shifting Gears - The Art of Mediation and CACFP

Strand 13A

Dr. Buster Lackey, Arkansas DHS/ Health and Nutrition Unit

Mediation is a dispute settlement process which usually means there's a third party present to assist in settling the dispute. In our line of work we deal with disputes and disagreements every day and we don't have third parties. Learning the art of mediation can benefit our work and private relationships which allow us to live a more stress free life.

Move Like Your Life Depends On It

Strand 13B

Kevin Fisk and Cindy Pierce, Mid Michigan Child Care Food Program

Join us for an exciting foray into the world of fitness. Learn some new skills you can employ at home to enhance your quality of life. Also, we will cover some ways to use technology to make fitness and nutrition easy and fun for you and the children in your life.

Thursday 1:45-2:45 PM

CA & TA: Utilizing Findings & Corrective Action Plans as a Tool for Impactful Technical Assistance **Celestin F-H**

Cherese Myree, CFE & Marissa Saddler, MH Miles Company CPA PC

This session will identify how developing complete findings and adequate Corrective Action plans can be key contributors for Program Compliance and valuable tools for technical assistance.

Healthy Building Blocks: Fun Nutrition Education Practices **Strand 10**

April Rodriguez & Vicki McKinney, Association for Child Development

Incorporate nutrition education and healthy eating practices into your program. Presenters will offer ideas, training materials, and exercises exhibiting how to incorporate nutrition education with high results at low costs.

Hot Civil Rights Compliance Issues for CACFP **Strand 11A**

Suong Vong, David Youngblood, and Brandon Knox, USDA Food and Nutrition Service

A discussion of the hot Civil Rights compliance issues for CACFP with FNS Civil Rights staff. The workshop will touch on subject matters like providing reasonable accommodations to children with disabilities or special dietary needs, issues with the new nondiscrimination statement, potential concerns with the revision of the CACFP meal patterns to emulate those of the National School Lunch Program (NSLP), and other common complaint areas.

The Andragogical Process of Professional Development Is More Than Lecture **Strand 11B**

Deborah Holt, Alabama Family Hearth

Have you ever felt frustrated while conducting training sessions? Do you have the knowledge but find that knowledge is not enough? In this session you will be shown practical and entertaining ways to improve professional development training through proven practices of the andragogical model.

Start Early, Start Well: A Wellness Policy Initiative for the Child Care Environment **Strand 12A**

Judy Dzimiera and Ameer Madura, Maryland State Department of Education

Presenters share Maryland's efforts to promote and enhance the child care nutrition and physical activity environment through development of wellness policies. Child care centers received Team Nutrition sub-grants for staff training, nutrition education, and taking an on-line course to develop wellness policies. Regional conferences focused on wellness policy components and promising practices from the sub-grantees.

Let's Move! Child Care Train-the-Trainer Workshop **Strand 12B**

Ashton Potter Wright, Centers for Disease Control and Prevention

The purpose of this workshop is to present participants with an understanding of the Let's Move! Child Care Initiative and showcase the free resources available to help them for use in training ECE providers on supporting breastfeeding, encouraging good nutrition, increasing physical activity, and reducing screen time in their program.

Facebook: Just Do It! (For Free) **Strand 13A**

Lisa Mack & Jessica Boese, National CACFP Sponsors Association

You know you should do it. You don't need to be told again. What you do need is help getting it done. So this workshop is for you. Pre-register for this workshop and NCA staff will create a Facebook page for your sponsoring agency or center and then during this workshop, we'll teach you how to reach your providers and families with no out-of-pocket costs and in less than a minute a day!

Setting Up and Rolling Out hx2go **Strand 13B**

Dawn Perez, Minute Menu Systems

Why yes, you can customize the hx2go app, I'm glad you asked! Now let me show you how it's done. We will cover everything from how to set up users to use hx2go, to customizing the questions on the app, to new internal procedures, and more. You will walk out of this training feeling confident on how to get your agency started on the new app and feeling great about how much time it will save.

Thursday 3:00-4:00 PM

CACFP Case Studies & Best Practices: Where Instruction Meets Application and Implementation **Celestin F-H**

Cherese Myree, CFE and Marissa Saddler, MH Miles Company CPA PC

Through the use of case studies, this interactive session will assist sponsors with identifying best practices for identifying and preventing program non-compliance.

Paperwork Reduction **Strand 10**

Vicki Lipscomb, Child Nutrition Programs

Geri Henchy, Food Research and Action Center

Natalie Clark, Minute Menu Systems

Join our panelists to learn about the progress of the Paperwork Reduction workgroup and their report to Congress on how to streamline operations within the CACFP program in order to ensure integrity and maintain access while reducing barriers and burdens to participation.

It's A Date! Woo Providers Using the NCA Calendar Provider Nutrition Training, Activity Ideas, and Record Keeping Made Easy **Strand 11A**

Ann Schuetzle, Heartland Child Nutrition

Paula Peirce, PhD, RD, A Child's Choice

Would you like to find nutrition information, table crafts, physical activities, training modules, parent provider connection letters and record keeping all in one place? Find out why almost 50,000 providers across the US are using the NCA Nutrition Calendar & Record Keeping System daily, why it's one of their favorite CACFP materials, and why several state agencies offer it to all providers. Learn how to translate these materials into crediting hours for your providers and experience first-hand how easy it is to make (and taste) the featured recipes.

Eat Well Play Hard Every Day in Family Child Care **Strand 11B**

Jan Bassmann, RD, New York State DOH - CACFP

Eat Well Play Hard with Day Care Homes (EWPHDCH), a USDA Child Care Wellness Grant funded pilot project, focused on obesity prevention through environmental change in CACFP family day care homes in New York State. The EWPHDCH evaluation reveals the benefits, challenges, and successes of project strategies that develop DCH provider skills and empower providers to independently teach and model best practices.

Best Practices for Expanding Participation in the At-Risk Afterschool Meals Program **Strand 12A**

Jillien Meier, Share Our Strength

Learn what recent research tells us about low-income families' need, awareness and interest in afterschool meal programs for their children. Discuss best practices in outreach and marketing to increase participation in your afterschool program.

Please Pass the Peas **Strand 12B**

Maureen Lyons, Learning ZoneXpress

Interactive discussion of the causes of picky eating brings an understanding of the negative food issues impacting life-long eating patterns. Learn strategies to improve willingness to try new foods. Find options for nutrition education and training for your providers. Tools to reduce power struggles and pickiness while incorporating collaboration between home and child care with simple ideas you can use right away.

Minnesota Let's Move Childcare Success Stories **Strand 13A**

Kara Mitterholzer, MN Department of Education

Joanne Norman, Providers Choice

Come hear how the Team Nutrition Program together with family childcare sponsors in MN implemented a Let's Move Childcare Initiative targeting 8,500 licensed family childcare homes. Hear successes, lessons learned and best practices for implementing LMCC in your state.

Selling the CACFP and Other Mysteries - Part 2 **Strand 13B**

Cindy Vian & Dawn Perez, Minute Menu Systems

The CACFP is changing rapidly, how do you keep up? How can you make your organization stand apart from the rest? Come learn how to recruit more providers and centers. Identify your agency strengths and how to present effective messages that will draw new clients. Learn where to find community partnerships, resources and funding that will enable you to meet those goals.

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Recognized Child Care Providers

The map displays participating child care and early care providers who have successfully completed Let's Move! Child Care goals – physical activity, nutrition, food, sleep, and social learning. You can become a recognized provider by [getting started now!](http://gettingstarted.com)



Find recognized providers close to you:

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-  **TRAINING HOURS** Sponsors and state agencies who distribute the NCA Nutrition Calendar & Record Keeping System to their providers can also share the nutrition and business training modules created to accompany this calendar in workshops or at home visits. Providers take the quiz, get a certificate, and log education hours.



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