

CACFP serves over 4.6 million children every day.

## Child Nutrition Reauthorization

We polled the members of the National CACFP Sponsors Association who represent the entire country and community operating the USDA Child and Adult Care Food Program.

Here's what matters most.

### Increase Reimbursement Rates For Family Home Child Care Providers In Order To Support Improved Meal Service

The last increase in reimbursement rates for family home child care providers was July 2015. All meals and snacks increased by \$.01 except Tier 2 breakfasts and snacks, which remained the same. In July 2016 all reimbursement rates went down by \$.01 or \$.02 except for Tier 2 breakfast and snacks, which remained the same.

### Eliminate USDA Regional Office and State Agency Add-ons to Federal Regulation

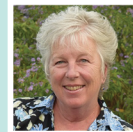
Require USDA Regional Offices and State Agencies to adhere to Federal Regulations without adding additional rules which create barriers to participation.



Making a Difference



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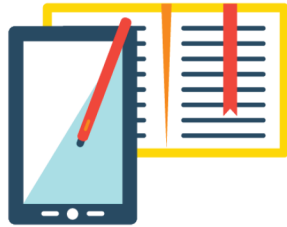
A National Platform for the Child and Adult Care Food Program Community

[cacfp.org](http://cacfp.org)

# What is the Child and Adult Care Food Program (CACFP)?



## Financial Support



## Training & Education

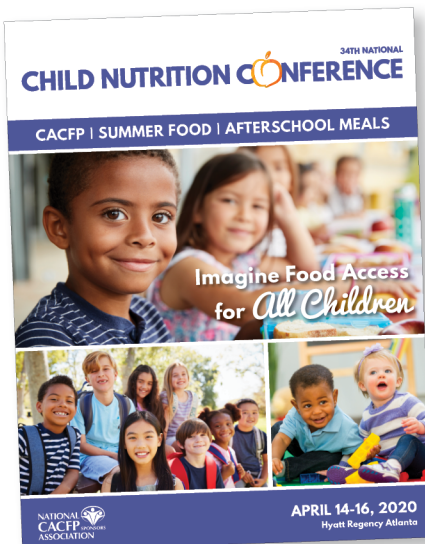


## Tools & Resources



## Healthy Meals

The CACFP is a federally funded program that provides reimbursement to child and adult care centers and family and group home providers which allows them to provide healthy meals and snacks. Each day over 4.6 million children and 130,000 adults have access to food and a nutritious diet because of the CACFP. The program plays a vital role in fighting against hunger and improving the quality of child and adult care while making it more affordable for many families.



Join us in Atlanta!



Serving over **4.6 million children** healthy meals and snacks daily.

CACFP Week is March 15-21, 2020.

**CACFP**  
WEEK 2020



Add a glass of milk and some apple slices for a creditable, healthy lunch.



### recipe Asian Chicken Wraps

#### ingredients

- 1 cup shredded lettuce
- 1 cup shredded cabbage
- 1 cup shredded carrots
- 2 cooked boneless chicken breasts, cubed (12 oz.)
- 2 tbsp. mayonnaise
- 1/4 cup Asian toasted sesame dressing
- 4 - 100% whole wheat flour tortillas, small

#### directions

Mix mayonnaise and dressing together in a large bowl until well blended. Stir in chicken, lettuce, cabbage, and carrots. Spread mixture evenly on four tortillas. Roll, cut in half, and serve.



Lunch/Supper Crediting: 8 Servings for ages 3-5

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## Meet Ramona Hursey from Illinois

Difficult life circumstances led Ramona Hursey to work in a child care center. She decided she would master her first “real job” working as an assistant and then move up the ladder until she was certified as a director. She realized along the way that she had found her true calling. Ramona opened her own child care home where she models her program on what she has learned and uses curriculum she has modified to fit the children enrolled instead of a generic routine.

Ramona’s biggest focus is making sure children are taken care of while their parents are at work, at school, or bettering themselves in some way. One of the keys is to focus on good nutrition where at times, she is serving the only food the kids will eat during the day. Ramona teaches the children about having a balanced meal and components that make a healthy diet. The older children go shopping at the grocery store with her and then everyone helps prepare the meal at home.

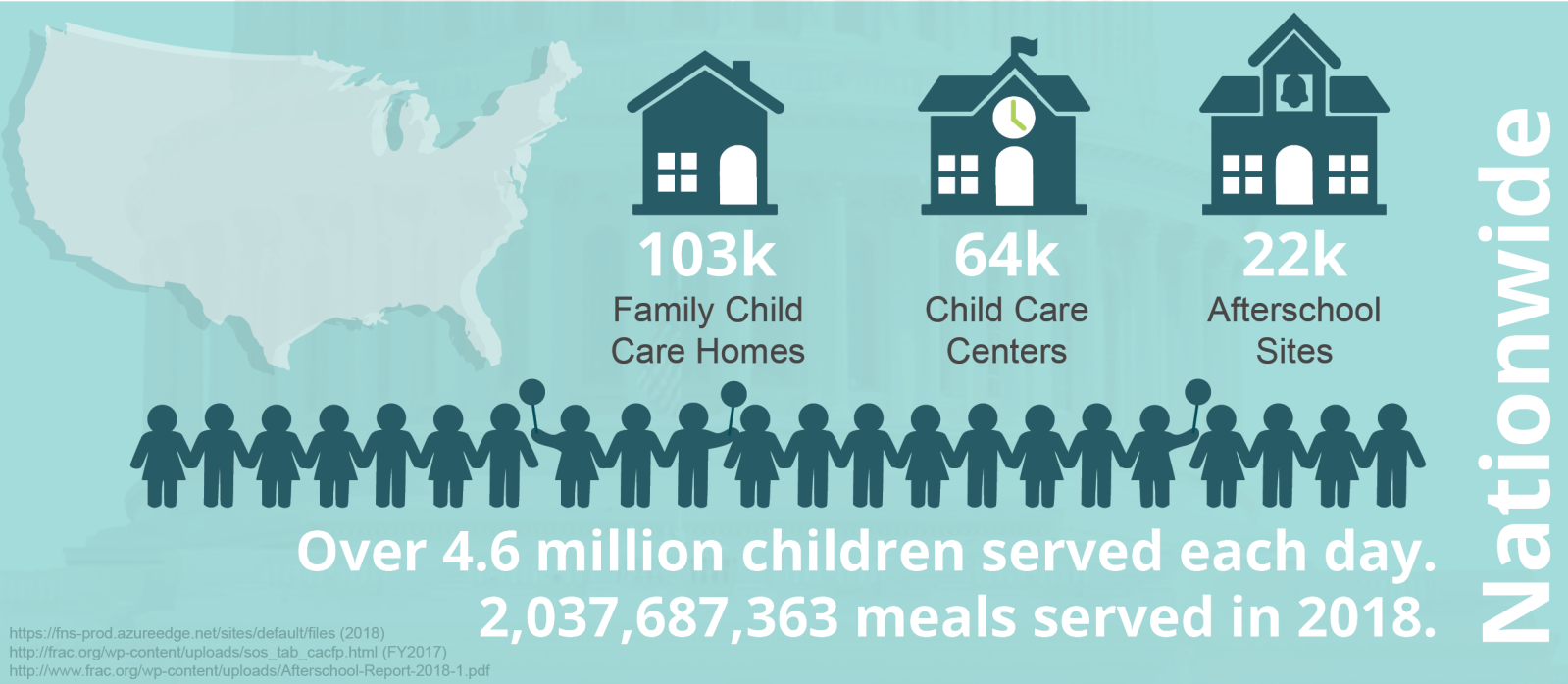
Ramona focuses on small life skills that will help the children be more independent when they go to kindergarten. They work on listening and following instructions. Children are taught skills like how to open their own milk cartons and use their utensils. Most importantly, Ramona likes to sit with the children and simply have conversations, modeling how to speak and be with others. This helps even shy children find their voice so they can ask for what they need.



Ramona’s ultimate goal is to provide top quality child care for those that may not be able to afford it. Along with the children, she also cares for the families, many of which are single mothers. She wants to be a stepping stone for them. They work together as a family to better themselves, which ultimately benefits the children.

*“Someone stepped up for me.  
They took my hand. I want to be  
able to reach back and pull others up.  
Sometimes that is all people need.”*

Ramona Hursey Home Child Care Provider From Champaign, IL  
Ramona Hursey, has been a CACFP participant through Nutrition for Children for 20 years.  
[www.cacfp.org](http://www.cacfp.org)

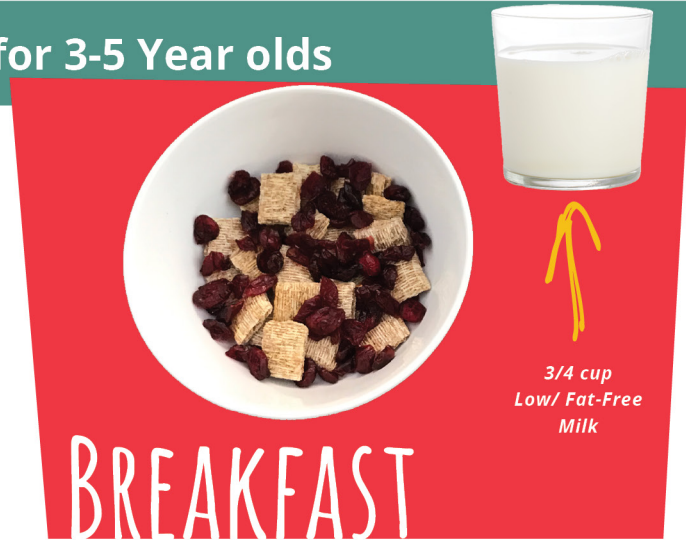


[https://fns-prod.azureedge.net/sites/default/files/2018/01/20180110/20180110\\_CACFP\\_Report.pdf](https://fns-prod.azureedge.net/sites/default/files/2018/01/20180110/20180110_CACFP_Report.pdf)  
[http://frac.org/wp-content/uploads/sos\\_tab\\_cacfp.html](http://frac.org/wp-content/uploads/sos_tab_cacfp.html) (FY2017)  
<http://www.frac.org/wp-content/uploads/Afterschool-Report-2018-1.pdf>

# A Day in CACFP Meal Requirements for 3-5 Year olds

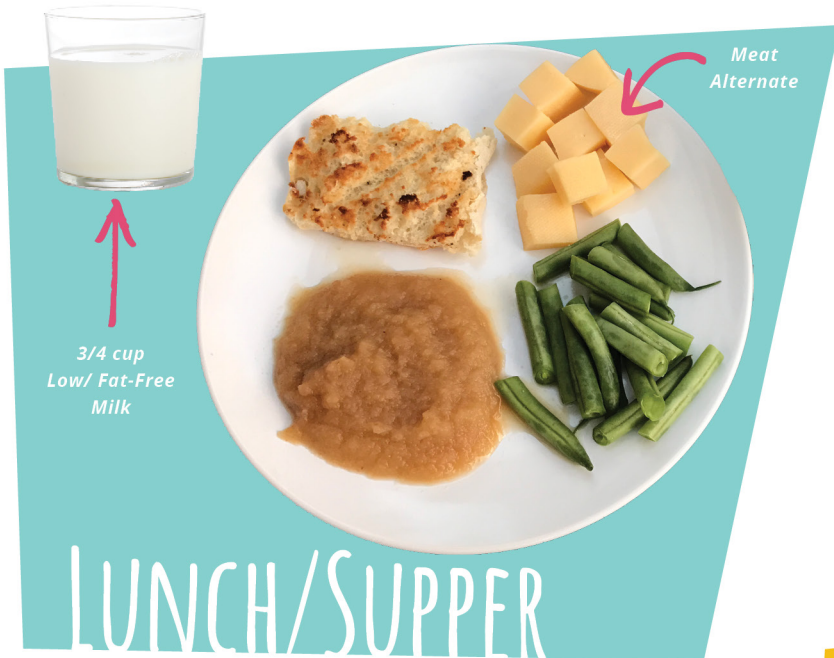
**BREAKFAST** must contain milk, fruit or vegetable, and grain. A meat/meat alternate may be served in place of grains a maximum of 3 times a week.

3/4 cup	Low/Fat-Free Milk
1/2 cup	Fruit, Vegetable or Both
1/2 oz eq	Grains



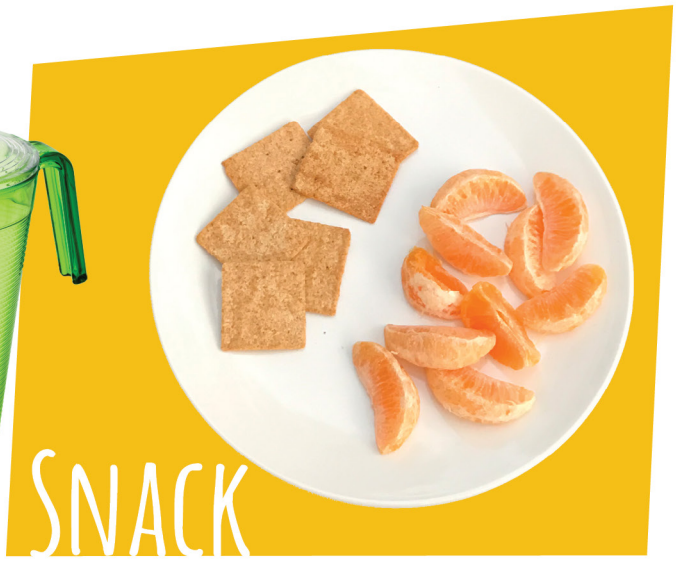
**LUNCH OR SUPPER** must contain all 5 components. A second vegetable may take the place of fruit, as long as it is two different kinds of vegetables.

3/4 cup	Low/Fat-Free Milk
1/4 cup	Fruit
1/4 cup	Vegetable
1/2 oz eq	Grains
1 1/2 oz	Meat/Meat Alternate



**SNACK** requires a selection of 2 of the 5 components.

1/2 cup	Low/Fat-Free Milk
1/2 cup	Fruit
1/2 cup	Vegetable
1/2 oz eq	Grains
1/2 oz	Meat/Meat Alternate



CACFP Creditable Recipe Inside

Must offer and make water available throughout the day.

