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39th National

CHILD NUTRITION CONFERENCE

April 14-18, 2025 | Dallas, Texas

Save the Dates!



Register online at cacfp.org/conference

NATIONAL
CACFP SPONSORS
ASSOCIATION

Monday, April 14, 2025		Virtual Sessions			
8:00 am - 8:00 pm	Registration & Info Desk Open				
10:00 am - 1:00 pm	Preconference Academy <i>*Pre-registration required</i>				
1:15 pm - 1:45 pm	Navigating the Conference Q&A				
2:00 pm - 4:00 pm	USDA Listening Session for State Agencies <i>*By invitation only</i>				
2:00 pm - 5:00 pm	Preconference Academy <i>*Pre-registration required</i>				
2:00 pm - 3:00 pm	SUN Meals Overview	SUN Meals Overview On Demand			
3:15 pm - 4:15 pm	Afterschool Meals Overview	Afterschool Meals Overview On Demand			
4:30 pm - 5:00 pm	Professional Networking Strategies & Tips				
5:00 pm - 6:00 pm	Regional Networking				
Tuesday, April 15, 2025		Virtual Sessions			
7:15 am - 7:45 am	CACFP Creditable Tools & Resources	CACFP Creditable Tools & Resources			
8:00 am - 9:00 am	Group Meetups				
8:30 am - 9:00 am	NCA Annual Meeting <i>*By invitation only</i>	NCA Annual Meeting <i>*By invitation only</i>			
9:00 am - 12:00 pm	Preconference Academy <i>*Pre-registration required</i>				
9:00 am - 1:30 pm	Exhibit Hall Open				
9:15 am - 10:15 am	CACFP Overview	CACFP Overview			
9:15 am - 10:15 am	State Agency Collaboration <i>*By invitation only</i>				
10:30 am - 11:00 am	CACFP Certification Overview	CACFP Certification Overview On Demand			
10:30 am - 11:30 am	Mid-Morning Coffee Break in Exhibit Hall				
11:00 am - 12:30 pm	State Agency Office Hours				
1:30 pm - 3:00 pm	National Conference General Session	National Conference General Session			
3:15 pm - 4:15 pm	Featured Speakers	USDA CACFP Policy Update			
4:00 pm - 6:00 pm	Exhibit Hall Open				
4:30 pm - 5:30 pm	Welcome Reception in Exhibit Hall				
Wednesday, April 16, 2025		Virtual Sessions		Speed Sessions	
7:00 am - 8:00 am	Continental Breakfast, Coffee & Conversation				
7:15 am - 7:45 am	Shop Talks		8:00 am - 8:30 am	Speed Session #1	
8:00 am - 9:00 am	Workshops Session One	Hybrid Workshop One	8:45 am - 9:15 am	Speed Session #2	
9:00 am - 12:30 pm	Exhibit Hall Open				
9:15 am - 10:15 am	Workshops Session Two	Hybrid Workshop Two	9:30 am - 10:00 am	Speed Session #3	
10:30 am - 11:30 am	USDA SUN Meals Policy Update	USDA SUN Meals Policy Update	10:15 am - 10:45 am	Speed Session #4	
12:30 pm - 1:30 pm	Lunch				
1:45 pm - 2:45 pm	Workshops Session Three	Hybrid Workshop Three	2:30 pm - 3:00 pm	Speed Session #6	
3:00 pm - 4:00 pm	Workshops Session Four	Hybrid Workshop Four	3:15 pm - 3:45 pm	Speed Session #7	
4:15 pm - 5:15 pm	Workshops Session Five	Hybrid Workshop Five	4:00 pm - 4:30 pm	Speed Session #8	
5:30 pm - 6:00 pm	Shop Talks		4:45 pm - 5:15 pm	Speed Session #9	
Thursday, April 17, 2025		Virtual Sessions		Speed Sessions	
7:00 am - 8:00 am	CACFP Professionals Networking				
7:00 am - 8:00 am	Continental Breakfast, Coffee & Conversation				
7:15 am - 7:45 am	Shop Talks				
8:00 am - 9:00 am	Workshops Session Six	Hybrid Workshop Six	8:45 am - 9:15 am	Speed Session #11	
9:15 am - 10:15 am	Workshops Session Seven	Hybrid Workshop Seven	9:30 am - 10:00 am	Speed Session #12	
10:30 am - 11:30 am	Workshops Session Eight	Hybrid Workshop Eight	10:15 am - 10:45 am	Speed Session #13	
11:30 am - 12:30 pm	Lunch				
12:45 pm - 1:15 pm	Featured Speakers - Speed Sessions	USDA Town Hall	11:00 am - 11:30 am	Speed Session #14	
1:30 pm - 2:30 pm	Workshops Session Nine	Hybrid Workshop Nine	1:30 pm - 2:00 pm	Speed Session #15	
2:45 pm - 3:45 pm	Workshops Session Ten	Hybrid Workshop Ten	2:15 pm - 2:45 pm	Speed Session #16	
4:00 pm - 5:00 pm	Featured Speakers	Hybrid Featured Speaker	3:00 pm - 3:30 pm	Speed Session #17	
5:15 pm - 5:45 pm	Shop Talks		3:45 pm - 4:15 pm	Speed Session #18	
Friday, April 18, 2025					
8:00 am - 9:00 am	Rising Leaders Coffee Hour	CACFP Professionals: Certification Q&A			
8:00 am - 10:00 am	Postconference Academy <i>*Pre-registration required</i>				
9:15 am - 10:15 am	CACFP Meal Pattern Exceptions	Best Practices: Working with Your Board			
10:30 am - 11:30 am	More About CACFP: Ask Us Anything!	Manager's Toolkit: Compensation Roundtable			
10:30 am - 12:30 pm	Postconference Academy <i>*Pre-registration required</i>				
11:45 am - 12:30 pm	Leadership in the CACFP	Meet Up: NCA Board of Directors Q&A			

Schedule of Events

Check cacfp.org/conference for schedule updates.



Days of Education



190 Hours of Training



Over 180 Presenters



36+ CEUs

New This Year!

We're introducing **Speed Sessions**, which are impactful presentations in a short timeframe. These sessions will be 30 minutes in length with no Q&A afterwards - just concise and to-the-point content.

Discover the Power of Networking!

*I love getting to **network with the other incredible people** that are a part of the food program! It really makes me feel great about the work that I do, being surrounded by people who feel the same.*



Visit cacfp.org/conference/networking to learn more about all of the events we have planned for you.

▶ Monday, April 14

Professional Networking Strategies and Tips
4:30 pm - 5:00 pm

Regional Networking
5:00 pm - 6:00 pm

▶ Tuesday, April 15

Group Meetups
8:00 am - 9:00 am

Back by popular demand!

State Agency Office Hours
11:00 am - 12:30 pm

Welcome Reception
4:30 pm - 5:30 pm

▶ Wednesday, April 16

Continental Breakfast, Coffee & Conversation
7:00 am - 8:00 am

▶ Thursday, April 17

Continental Breakfast, Coffee & Conversation
7:00 am - 8:00 am

CACFP Professionals Networking
7:00 am - 8:00 am

▶ Friday, April 18

Rising Leaders Coffee Hour
8:00 am - 9:00 am

This means you!



Group Meetups

- » Centers - Adult Care
- » Centers - Afterschool
- » CACFP Sponsor ED/CEO
- » CACFP Sponsor of Afterschool Meals
- » CACFP Sponsor of Centers
- » CACFP Sponsor of Family Child Care Homes
- » Claims Administrators
- » Cooks
- » Child Care Center Directors
- » Family Home Providers
- » Field Monitors
- » Food Banks
- » Head Start Managers
- » Schools - Afterschool
- » Schools - Summer Food
- » State Agency ARAS
- » State Agency CACFP
- » State Agency Directors
- » State Agency Nutritionists
- » State Agency - SUN Meals
- » Emergency Shelters
- » Nutritionists
- » Summer Food
- » Tribal Nations





General Session

What you do matters! When we all come together in one room with one focus, you can be sure you'll leave knowing that your role is as important as any other in ensuring that all children will have access to healthy foods.



Food & Beverage

Mid-Morning Coffee Break

Tuesday, April 15
10:30 am - 11:30 am

Welcome Reception

Tuesday, April 15
4:30 pm - 5:30 pm

Continental Breakfast, Coffee & Conversation

Wednesday, April 16
7:00 am - 8:00 am

Thursday, April 17
7:00 am - 8:00 am

Lunches

Wednesday, April 16
12:30 pm - 1:30 pm

Thursday, April 17
11:30 am - 12:30 pm

Rising Leaders Coffee Hour

Friday, April 18
8:00 am - 9:00 am



Discover new resources and products...



Meals and coffee breaks are a great time to mix and mingle!

Exhibit Hall Hours

Tuesday, April 15
9:00 am - 1:30 pm
4:00 pm - 6:00 pm

Wednesday, April 16
9:00 am - 12:30 pm



Hear from the USDA

The team at the USDA Food and Nutrition Service makes it a priority to connect with the CACFP, Summer Food and Afterschool Meals communities at our conference. They'll be onsite so you can get program guidance directly from USDA staff during our workshops and shop talks.

- » Accommodating Individuals with Disabilities in Community Meals
- » An Adventure Through MyPlate Resources
- » Apoyando a los operadores con los recursos de Team Nutrition
- » The Benefit of Small Group Support on Breastfeeding Success
- » CACFP Administrative Budgets
- » CACFP in Adult Day Care 101
- » Civil Rights 101: Compliance with Civil Rights Requirements
- » Developing a CACFP Budget
- » Earn a Spot on the Crediting Leader Board
- » Empowering Operators: USDA Team Nutrition Resources
- » Farm to Classroom: Teaching Children about Healthy Foods
- » Food and Nutrition Inclusivity in the Child Nutrition Programs
- » Get the Facts! CN Labels and Product Formulation Statements (PFS)
- » Implementing the Dietary Guidelines and MyPlate in CACFP Settings
- » Non-Congregate Summer Meal Service
- » Ounce Equivalents Made Easy with the Exhibit A Grains Tool
- » Procuring Local Foods for Child Nutrition Programs
- » Recent USDA Studies on CACFP and Summer Meals
- » Serious Deficiency Process
- » Serving School Meals to Preschoolers
- » SFSP Meal Patterns and Menu Planning
- » Using Control+F in the Crediting Handbook



Scholarships Available!

We are thrilled to offer scholarships for the 2025 National Child Nutrition Conference, both onsite in Dallas and virtually.

An onsite scholarship includes conference registration fees, four (4) nights lodging, and up to \$450.00 towards transportation costs, valued at over \$1,900 per scholarship.

Applications are due by January 10, 2025. Recipients will be announced in late January.



Visit cacfp.org/scholarships to submit your application.

Apply online if you work at a:

- ▶ Sponsoring Organization
- ▶ Family Home Provider
- ▶ Child Care Center
- ▶ Adult Day Care Center
- ▶ Head Start
- ▶ School District
- ▶ Afterschool Site
- ▶ Emergency Shelter
- ▶ Summer Food Site
- ▶ Food Bank
- ▶ Tribal Nation



Workshops & Speed Sessions

Workshops and speed sessions do not require pre-registration, and you are welcome to attend any session you desire.

This is also not a definitive list! Sessions may change or be added, so be sure to check the website for the most up-to-date information.



Visit cacfp.org/conference/2025-workshops for descriptions, learning goals, speakers and CEU specialties.



★ Nutrition Education

- » Be a Kid's Hero: Food and Nutrient Acceptance in the Early Years
- » The Benefit of Small Group Support on Breastfeeding Success
- » Beyond the Airplane Spoon: Tips for Picky Eaters
- » Cooking Up Fun: Engaging Kids in Cooking Activities
- » Cultural & Local Foods: Creating Diverse Menus
- » Food and Nutrition Inclusivity in the Child Nutrition Programs
- » Food Sovereignty: An Indigenous Perspective
- » Gluten Found: Why Cross-Contact Can't Be Ignored
- » GPS: Engaging Grandparents, Parents & Students in Farm to Table
- » Helping Selective Eaters Succeed
- » Milk Matters! Be a Breastfeeding Champion
- » Nourishing Minds: Teaching Nutrition Education Across Subjects
- » Nurturing Healthy Eating Habits through Responsive Feeding Practices
- » Raising Healthy, Happy Eaters from their First Bites
- » A Recipe for Inclusion: Culturally Responsive Cooking Strategies
- » Rethinking Picky Eating
- » Snack-tacular Celebrations: Tasty Bites for Every Week!
- » Taste Testing Like A Pro: Sensory-Assisted Food Introductions
- » Thriving Kids: Nurturing Health with Plant-Based Nutrition
- » Turning Yuck to Yum: Making Mealtimes Matter
- » Words Matter: Empower and Motivate Health with Facts



★ CACFP Meal Patterns

- » Beginner's Guide to Crediting Recipes in the CACFP
- » Beyond Beginners: Next Level Menu Planning
- » CACFP in Adult Day Care 101
- » Discover the Magic of Fresh Ingredients: 10 Recipes Kids Will Love
- » Diversifying Menus: Placing Proteins and Plants on the Plate
- » Earn a Spot on the Crediting Leader Board
- » Empowering Operators: USDA Team Nutrition Resources
- » A Fresh Perspective for Embracing New Foods
- » Get the Facts! CN Labels and Product Formulation Statements (PFS)
- » Great Grains! Taking the Guess Work Out of What's Creditable
- » Identifying Whole Grain-Rich
- » Managing Food Allergies in the CACFP
- » Navigating Special Diets
- » Nourish & Flourish: Essential CACFP Adult Menu Planning Tips
- » Ounce Equivalents Made Easy with the Exhibit A Grains Tool
- » Trending CACFP Recipes
- » What About the Babies? Streamline Your Infant Feeding

★ Research & Resources

- » Actividades lúdicas para enseñar dietas saludables
- » An Adventure Through MyPlate Resources
- » Early Relational Health Paves the Way for Healthy Child Development
- » Harvesting Hope, Nourishing Our Future
- » Hunger, Health, and How Early Care Settings Can Help
- » Implementing the Dietary Guidelines and MyPlate in CACFP Settings
- » Inside and Out: Sesame Street's Whole Child Wellness
- » The Numbers Behind the Story: Unveiling Insights with Data
- » Nutrition to Youth Development: An Extension's Role in Schools
- » Playful Activities for Teaching Healthy Diets
- » Recent USDA Studies on CACFP and Summer Meals
- » Supporting Food Security in Your Local Community
- » What Are Children Eating? A Plate Waste Study

★ Farm to CACFP

- » Beyond Gardening: CACFP-Based Variety in Farm to ECE
- » Bringing Farm Fresh to Your CACFP
- » Cooking with Kids' Kitchen: Seasonally Fresh Meals for CACFP
- » Cultivate Community: Serving Fresh & Local Foods with Efficiency
- » Cultivating the Core of Farm to ECE
- » Events to Engage Families in Nutrition with Farm to Early Care
- » Farm to Classroom: Teaching Children about Healthy Foods
- » Find Your Farmer: Enrich Farm to ECE Through Producer Relationships
- » Fresh Foods, Flavors, and Kitchen Ingredients
- » Future-Proofing Farm to ECE: Strategic Approaches to Sustainability
- » Harvest of the Month: Local Food Exploration & Learning for Littles
- » Seeds of Hope
- » Straw Bales: A New Way to Garden

He's back!

Elmo will be traveling to Dallas all the way from Sesame Street!





★ Summer Food

- » Feeding Communities: From Planning to Serving Summer Meals
- » From 30 Summer Lunches to 400 Grab and Go Meals in 2 Easy Moves
- » Funding Summer on a Shoestring and a Friend
- » Innovative Mapping Tools to Plan for Summer
- » Lessons Learned, A Bright Future for SFSP Non-Congregate
- » Maximizing SUN Programs Across Two State Agencies
- » Navigating Non-Congregate SFSP Meals in Rural and Tribal Areas
- » Non-Congregate Summer Meal Service
- » Operating a Non-Congregate Summer Food Service
- » SFSP Best Practices and Waste Reduction
- » SFSP Meal Patterns and Menu Planning
- » Summer Food: If I Knew Then What I Know Now
- » Summer Meals to Go: Alaska's Rural SFSP Solution

★ Head Start

- » Bolstering Nutrition Education in Early Head Start
- » CACFP & Head Start Food Service Regulations
- » CACFP Cycle Menus for Head Start
- » Conducting Monitoring in the CACFP for Head Start
- » Family Style Mealtime: Developing Language & Social Skills
- » Family Style Mealtime: Developing Math, Science, and Motor Skills
- » Integration of CACFP with Head Start Objectives
- » Nutrition-Focused Activities for the Head Start Classroom

★ Afterschool Meals

- » Aligning Community CACFP & School Nutrition for Greater Impact
- » Combating the Challenges of an At-Risk Rural Nutrition Program
- » The Dual Impact of Supper Programs on Food Insecurity & Families
- » Expanding Your Afterschool Meals Program for Greater Impact
- » Fueling Extracurricular Students Through USDA-Funded Programs
- » Maximizing Meal Access in the Out-of-School Time Hours
- » Monitoring 101: Ensuring Compliance in Child Nutrition

“Orlando was my first conference, and if I am being honest, I thought it was going to be boring lectures. But this was the best working experience I have ever had. The NCA staff and presenters made everything interesting and fun to learn.”



★ Commercial Sessions

- » CACFP Training Program & Nutrition Calendar
- » CNP Integrity Rule Best Practices with MH Miles
- » Crediting Puzzle: Putting the Pieces Together for CACFP
- » How to Achieve Food Program Compliance with CREDIBLE Automation
- » How to Get Along with an AI Coworker by Your Part-Time Controller
- » Leveraging Technology in Your After School Meals Program
- » The Most Customizable CACFP Software: Make My Food Program Yours
- » Spend Less, Get More: How to Stretch Your Grocery Dollars
- » Streamlining Administrative Reviews with PrimeroEdge
- » Taking the Paper Out of CACFP Paperwork with KidKare by Minute Menu

★ Policy & Advocacy

- » Accommodating Individuals with Disabilities in Community Meals
- » CACFP Newsroom: Breaking News
- » Championing Change with CACFP Advocacy
- » Changing CACFP State Policy: A Colorado Case Study
- » Civil Rights 101: Compliance with Civil Rights Requirements
- » Civil Rights Compliance and Special Diets in the CACFP
- » Cultivating Connections Between Sponsors and Public Health Partners
- » State Agency Strategies to Uplift the CACFP

★ Texas Dept. of Agriculture

- » The NDL and TEXSL Placement & Removal Process for CACFP & SFSP
- » Non-Congregate Summer Feeding: 2024 Lessons for Summer 2025
- » Preparing for CACFP in the Texas Automated Nutrition System (TANS)
- » Program Integrity Rule and Administrative & Procurement Reviews
- » Tips for New and Returning Sponsors on the Application Process



*Attention,
Texans!*

The Texas Department of Agriculture will be presenting a selection of workshops that are designed specifically for our Texas attendees.



cacfp.org/conference/2025-workshops

★ Management & Professional Development

- » Cultivating Leadership: A Framework for Effective Strategies
- » Don't Be a Bore: Make Your Trainings Roar
- » Enhance Staff Capacity by Engaging College Students
- » Enhancing Communication Channels
- » Filling Your Cup: Comprehensive Self-Care Strategies
- » Fueling the Future: Strategies to Prevent Burnout
- » Healthy Leaders, Healthier Programs: Prioritizing Leader Well-Being
- » Healthy Staff, Healthy Kids: Cultivating Wellness for Your Teams
- » Leadership Essentials for CACFP Professionals
- » Sell Them Your Dream: Getting Buy-In From Your Team
- » Teaming Up for Greater Impact: Creating Collaborative Partnerships
- » When Tough Isn't Enough, Build Mental Strength
- » Who Is Your Best Self? Understand Yourself to Understand Others
- » Why Curiosity Matters: Challenging Perceptions to Create Change

★ Program Administration & Operations

- » Administrative Review Preparedness for Sponsors
- » Fundamentals of CACFP Child Care Center Monitoring
- » Handling Food Recalls in CACFP
- » How to Drive Student Participation in School Food Programs
- » Managing Food Vendors for CACFP Compliance
- » Menu Planning for Emergency Situations
- » Navigating Specific Prior Written Approvals for Budget Items
- » Serious Deficiency Process
- » Serving School Meals to Preschoolers
- » Who's at the Door? Navigating Home Monitoring Situations

★ Financial Management

- » Best Practices for Developing a Financial Management Process
- » CACFP Administrative Budgets
- » Developing a CACFP Budget
- » Financial Management for Center Sponsors
- » Investigating Fraud, Waste & Abuse in Federally Funded Programs
- » Procuring Local Foods for Child Nutrition Programs
- » Sponsoring Summer Food: Keys to Financial Management

“As someone new to my role and using the CACFP, this conference was even more beneficial than I had originally expected it to be. The amount of workshop options is stellar and included many action steps to take back to my program.”



Shop Talks

Small group conversations to share stories, learn from each other and connect with professionals who are facing the same challenges and opportunities that you encounter. Learn more at cacfp.org/conference/2025-shoptalk.

- » Apoyando a los operadores con los recursos de Team Nutrition
- » Connecting Nutrition with Family Engagement
- » Enhancing Your SFSP Rural Non-Congregate Ship to Home
- » Follow the Seed
- » Food Swamps, Mirages, and Keeping Healthy Lifestyles
- » Household Contacts: Getting the Guardian's Attention
- » Making Provider Training Exciting
- » More Plants on Plates: How to Introduce More Options in Schools
- » Nutrition Activities in the Head Start Classroom: Working Session
- » Out of the Box Strategies to Promote Your Program
- » Safe Kitchens: Security Through Sanitation
- » SFSP Rural Non-Congregate Curbside Pick-Up Pointers
- » Supporting Food Security in Your Local Community: Diving Deeper
- » Using Control+F in the Crediting Handbook



But wait, there is more!

Preconference Academy

Three-hour deep dives in a classroom setting. Pre-registration is required. Learn more at cacfp.org/conference/2025-preconference.

Monday, April 14

Compliance with Confidence: Monitoring and Oversight

Efficient program monitoring and oversight are essential in the CACFP and for ensuring the success of your organization. Discover best practices and opportunities of how to conduct reviews that not only meet program requirements, but also support and lift up the child care provider. Expand your understanding of effective oversight and ensure program compliance with confidence.

Creating Equity: Integrating Indigenous Foods

Wishing to enhance your nutritional awareness, promote cultural integration, and foster community engagement by integrating Indigenous foods into the child nutrition experience? Learn how to develop strategic approaches to create six-week menus that include indigenous foods, establish local partnerships, provide family service opportunities for learning about healthy foods, and plan activities with Indigenous populations in mind.

Happy Mealtimes in Child Care Settings

Mealtimes are important for young children because they provide opportunities for them to learn new skills and develop eating habits. The first three years are the most critical time in a person's life because the brain grows the fastest during this period and children are more receptive to acquiring these proficiencies. Learn best practices for creating positive and safe mealtime environments for young children to carry into adulthood.

Infant Meal Pattern Requirements

Infants experience rapid changes in the brain and body making it important to ensure they receive proper nutrition regularly. Discover updated requirements for serving infants based on their growth and development. Explore updates to the infant meal pattern, as well as tips and strategies for implementation.

Show Me the Money: Getting Through the Budget Approvals Process

Join us for a 101-level overview of the generally accepted source documentation to support allowable costs for CACFP operations. Training will include group activities, discussion on proposed program costs that are often questioned, and tools to assist with avoiding common budget submission mistakes.

Succession Planning & Organizational Viability Roundtable

Are you looking to find a way to share your institutional knowledge and create a pathway for the success of the organization once you retire or move on? If you've been managing operations for a considerable amount of time and want to learn how to exit or grow into a new role while protecting the food program and those you serve, discover strategies you can use while contributing to the conversation.

Tailoring CACFP Meals: The Role of Medical Statements in Special Diets

Medical statements have an important role within the CACFP. Do you know when they are required? Are you confident in your menu planning when you have one on file? Gain a deeper understanding of how medical statements support accommodating special diets, including food allergies and milk substitutions, ensuring that all participants receive appropriate and nutritious meals. Learn how to create an inclusive and supportive meal environment for those in your care.



Preconference Academy

Two-hour sessions in a classroom setting. Pre-registration required. Learn more at cacfp.org/conference/2025-preconference.

Tuesday, April 15

CACFP Meal Pattern Training

Are you just starting out with the CACFP? Start your week off with a deep dive into the core fundamentals of the food program. Learn about the meal patterns and the five food components served in the CACFP, as well as tips and strategies for implementation in your operations.

Head Start Success: Meeting the Performance Standards

Operating the CACFP in Head Start is a requirement, but do you know the differences between what's a CACFP regulation and what is mandated by Head Start? Learn what the Head Start performance standards that govern child nutrition are and how they align with the CACFP to provide good nutrition to children. Gain an understanding of the requirements and hear about the latest updates in Head Start performance standards for child nutrition.

Menu Planning for the CACFP

Develop meal planning techniques that can be used to serve healthy and appealing meals and snacks that meet CACFP and preschool meal pattern requirements. Learn how to accommodate food allergies, incorporate multi-cultural recipes and locally-sourced foods, develop strategies for creating custom menus, and go home with menus you can use immediately or as inspiration.

“The presenter was very knowledgeable and passionate about this line of work. Thank you for making this fun!”

Postconference Academy

Two-hour sessions in a classroom setting. Pre-registration required. Learn more at cacfp.org/conference/2025-postconference.

Friday, April 18

Annual CACFP Training FY25

Looking for comprehensive CACFP training for new or seasoned CACFP operators working in child care centers, family homes, or adult day care centers? Review annual training topics including meal patterns, meal counts, claims submission, review procedures, recordkeeping requirements, monitoring requirements, reimbursement system, Civil Rights, important updates in the CACFP, as well as medical statements and food allergies.

CORE Training: Financial Viability

Get an overview of the CACFP Performance Standards and focus on the requirements specific to financial viability. Discover various ways to demonstrate and evaluate financial viability as well as identify the appropriate records to maintain.

Food Safety in Child Care*

Take a deep dive into the proper safety protocols that allow for peace of mind in your kitchen. Prepare yourself with the skills to become a protective force by exploring the four key concepts of the USDA Fight BAC program: Clean, Separate, Cook, Chill. Developed specifically for childcare providers in the CACFP environment, it provides four hours of face-to-face food safety training.

**This is one four-hour training that will take place over the course of both postconference sessions.*

Grant Writing 101

New to grant writing or need a refresher? Learn how to read and respond to a Request for Proposal when applying for a grant. Get tips on how to write a statement of need, outline measurable objectives and evaluation measures, and put together budget justifications.

CACFP Recipe Development for Centers

Learn how to adapt recipes to meet the nutritional standards of the CACFP. Go through the process of finding, evaluating, and modifying recipes to provide meals to large groups at child care centers. This includes step-by-step instructions on increasing the number of servings in a recipe and the opportunity to practice adapting a recipe.

★ Registration Rates & Deadlines

Conference Host





Register online
cacfp.org/conference

Registration Sponsor



Conference Registration

Registration Period	Members	Non-Members
Advance (Until Dec. 5)	\$439	\$549
Early (Dec. 6 - Jan. 31)	\$519	\$629
Standard (Feb. 1 - Feb. 28)	\$609	\$719
Late (March 1 - March 28)	\$679	\$789
Onsite (March 29 - April 18)	\$779	\$889



VIRTUAL
Option Available

Unable to join us this year in Dallas? No problem! We're offering a virtual option for the National Child Nutrition Conference that will give you four days of virtual training from April 14-17, 2025 and exclusive networking opportunities. Attend the sessions live through Zoom, or watch them on demand through May 15, 2025.

If you'll be joining us in Dallas, your registration fee also includes all virtual sessions, which you can attend onsite or watch on demand through May 15, 2025.

Pre/Postconference Academies

Registration Period	Preconference	Postconference
Standard (Until Feb. 28)	\$79	\$49
Late (March 1 - March 28)	\$99	\$69
Onsite (March 29 - April 18)	\$149	\$129

There are **NO REFUNDS** for cancellation. However, agencies may transfer like registrations to another individual within their organization.



Conference Headquarters

Hilton Anatole

2201 N Stemmons Fwy
Dallas, TX 75207

Room Rate: \$189.00 per night plus tax until sold out

Booking link will be shared via email once registration is confirmed.



Flying in?

Plan to arrive on Sunday, April 13 and depart on Friday, April 18.

Are you interested in art, music, science, sports, nature or animals? Dallas has it all! Find your fun at visitdallas.com.

General Session Sponsor



Self-Kare Lounge Sponsor



Afterschool Meals Track & Summer Food Track Sponsor



See you in Dallas!



REGISTER
early
& SAVE!

39th National
CHILD NUTRITION CONFERENCE
CACFP · AFTERSCHOOL MEALS · SUMMER FOOD



Start planning your trip now at cacfp.org/conference