

Providers' Day Saturday Summit

Save the Date!

Saturday, October 16, 2021
11:00 am - 4:30 pm Eastern

*Sessions will be available on-demand through October 31, 2021.

Looking for food program training?
Earn 4 hours of Continuing Education Units.

\$29 Registration

CACFP Saturday Summit Kick Off & Welcome

We're talking about CACFP, recognizing our presenters, and celebrating you! Be on time, and make time for this session, so you can learn how to get the most from your day with us.

Menu Planning Made Easy

CACFP home and commercial kitchens operate at their best with well-planned menus. Menus drive budgets, kitchen efficiency, purchasing/grocery shopping, receiving, customer satisfaction, and so much more. Join Chef Brenda to learn how to create easy, USDA compliant, kid-friendly menus that work no matter if the setting is a home, a center, or CACFP site.



Chef Brenda Thompson-Wattles, RD
Owner,
BLT Food & Nutrition, Inc.

Brenda first studied to become a Registered Dietitian at the University of Idaho. Later, she received her culinary degree at the Le Cordon Bleu College of Culinary Arts in Austin, Texas. Chef Brenda has been a consultant recipe standardizer for the USDA and has published several child nutrition standardized cookbooks. She recently released her Level Up with Chef Brenda social media platform, which focuses on sharing standardized recipes and culinary tips.

Planning Developmentally Appropriate Menus

Menus are not "one size fits all"! In this session, we will review feeding skills and milestones, and present strategies for planning menus that meet children's developmental needs from 0-5 years. Participants will learn tips and tricks that prevent picky eating habits and will review common choking hazards to avoid for young children.



Monica Griffin, MS, RD
Nutrition Early Care and Education Manager,
Quality Care for Children

As the Nutrition Early Care and Education Manager at Quality Care for Children, she serves as a resource on menu planning, responsive feeding practices, and Farm to ECE initiatives. Monica earned her BS in Dietetics from Michigan State University, and MS in Public Health Nutrition from Case Western Reserve University.

Movement and Fun: Learn Ways to Promote Active Play with Infants and Toddlers

Learn fun, developmentally appropriate physical activities to play with infants and toddlers in CACFP child care homes and centers and Early Head Start classrooms. Consider the many benefits of physical activity and how these activities help meet recommended best practices. View demonstrations and videos of these activities so you can apply these ideas in your own trainings.



Diane H. Craft, PhD
Early Childhood Physical Activity Consultant
Active Play Books

Diane has co-authored four books on developmentally appropriate, inclusive physical activity for young children including *Active Play! Fun Physical Activities for Young Children*. In addition, Diane has given over 240 highly acclaimed presentations, workshops, and keynotes on early childhood physical activities to audiences across the nation. She consults with the Centers for Disease Control and Prevention as the subject matter expert on Early Childhood Physical Activity.

Baking Whole Grain-Rich Foods

Whole grain-rich baking can be a signature part of your program that benefits menus, snacks, and acceptance while also helping your bottom-line. Learn how to choose a few signature favorite foods and align them with baking activities to involve children and parents in the science, literacy, art, food safety and math to boost benefits beyond the plate. Take home whole grain-rich baking resources.



Sharon Davis
Family & Consumer Sciences Education
Home Baking Association

Sharon is passionate about baking whole grain while building food skills for all ages. She has 40 years' experience developing test kitchen recipes and has conducted hundreds of teacher, extension and food service workshops across the US as a licensed secondary teacher with the desire to serve consumer food educators.

CACFP Professional Certification Program Overview

Join us to learn how to earn your certification, what the qualifications are, and to hear how it has impacted CACFP professionals who value these credentials.



www.cacfp.org/saturday-summit



Providers' Day Saturday Summit

Live Sessions

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	Eastern	Central	Mountain	Pacific
CACFP Saturday Summit Kick Off & Welcome	11:00 am - 11:10 am	10:00 am - 10:10 am	9:00 am - 9:10 am	8:00 am - 8:10 am
Menu Planning Made Easy	11:20 am - 12:20 pm	10:20 am - 11:20 am	9:20 am - 10:20 am	8:20 am - 9:20 am
Planning Developmentally Appropriate Menus	12:30 pm - 1:30 pm	11:30 am - 12:30 pm	10:30 am - 11:30 am	9:30 am - 10:30 am
Movement and Fun: Learn Ways to Promote Active Play with Infants and Toddlers	1:40 pm - 2:40 pm	12:40 pm - 1:40 pm	11:40 am - 12:40 pm	10:40 am - 11:40 am
Baking Whole Grain-Rich Foods	2:50 pm - 3:50 pm	1:50 pm - 2:50 pm	12:50 pm - 1:50 pm	11:50 am - 12:50 pm
CACFP Professional Certification Program Overview	4:00 pm - 4:30 pm	3:00 pm - 3:30 pm	2:00 pm - 2:30 pm	1:00 pm - 1:30 pm