

2021 Virtual National Child Nutrition Conference

CACFP • Afterschool Meals • Summer Food



Greetings and Welcome

Board of Directors

Dear Conference Attendees,

On behalf of the National CACFP Sponsors Association Board of Directors, welcome to our Virtual National Child Nutrition Conference!

Take advantage of your time here with over 30 hours of Continuing Education. Plan to end the week with new ideas, training to share, and at least one a-ha moment. Equally important is the opportunity our conference provides to meet and network with attendees from all over the country. Our attendees include sponsors, child care centers and providers, state agencies and USDA representatives.

It is urgent that we continue expanding access to our programs for our underserved population and ensuring we can train and assist our providers in their efforts to embrace the CACFP, Afterschool Meals, and Summer Food programs. Coming together, even virtually, and working together collaboratively is critical to achieving that goal.

We honor your role in ensuring that all children have access to healthy food and thank you for being a part of the conversation at our conference.

Sincerely,



National CACFP Sponsors Association Board President



Thank You

The Board of Directors of the National CACFP Sponsors Association (NCA) and the 2021 Conference Committee would like to express its deepest appreciation to all of those individuals and organizations whose talent and time have made this conference an outstanding example of collaboration and success. We honor your contributions to the educational mission of the National Association and thank you for helping make this conference a showcase for the CACFP and SFSP community.

Board Members



PRESIDENT
Kati Wagner, CMP, CCNP
President
Wildwood CACFP
Centennial, Colorado



VICE PRESIDENT
Robin Paul, CMP, CCNP
CEO
Mid Michigan Child Care Centers
Freeland, Michigan



SECRETARY
Rhonda Kobylecky, CMP, CCNP
Director of Food Service
Acelero Learning
Las Vegas, Nevada



TREASURER
Melissa Moore, CCNP
Director of Programs
Family League of Baltimore
Baltimore, Maryland



Alix Pasillas, CMP, CCNP
Executive Director
Food For Kids, Inc.
Reno, Nevada



Annetta Rutland, CMP, CCNP
Strategic Director, Quality Programs
4C for Children
Cincinnati, Ohio



Blake Stanford, CMP
President
Southwest Human Development Services
Austin, Texas



Denise Andrews, CMP, CCNP
Co-Founder & Executive Director
For the Children
Vici, Oklahoma



Gabriela Rangel, CMP, CCNP
Director
Child and Family Resources
Tucson, Arizona



Susan Ison, CMP
Executive Director
Helping Hands
Taylorsville, Utah



Vicki Lipscomb, CMP
President
Child Nutrition Programs
Charlotte, North Carolina

Schedule of Events

Monday, April 19, 2021

11:00 am - 12:00 pm	National CACFP Sponsors Association Annual Meeting <i>*by invitation</i>
12:10 pm - 1:10 pm	Navigating the National Conference & Online Networking
1:20 pm - 1:35 pm	Join the Virtual Scavenger Hunt & Learn About Program Operation Resources
1:45 pm - 2:30 pm	Keynote and Q&A with USDA Secretary Tom Vilsack
2:30 pm - 2:50 pm	Learning Excursions
2:50 pm - 3:50 pm	Industry Resources for Child Nutrition Professionals
4:00 pm - 5:00 pm	Handing Out Capes: Getting to Know You Networking Forum
5:00 pm - 5:30 pm	Exhibitor Meet & Greet

Tuesday, April 20, 2021

10:20 am - 10:50 am	Coffee & Conversation Open House
11:00 am - 12:00 pm	National Conference General Session
12:10 pm - 1:10 pm	Breakout Workshops
1:20 pm - 1:30 pm	Lighten Your Workload with KidKare
1:40 pm - 2:40 pm	Breakout Workshops
2:50 pm - 3:50 pm	Breakout Workshops
4:00 pm - 5:00 pm	Breakout Workshops
5:00 pm - 5:30 pm	CACFP Professionals Certification Overview

Wednesday, April 21, 2021

10:20 am - 10:50 am	Coffee & Conversation Open House
11:00 am - 12:00 pm	USDA CACFP Update & Breakout Workshop
12:10 pm - 1:10 pm	Breakout Workshops
1:20 pm - 1:30 pm	Easier CACFP Claims with Wonderschool
1:40 pm - 2:40 pm	Breakout Workshops
2:50 pm - 3:50 pm	Breakout Workshops
4:00 pm - 5:00 pm	Breakout Workshops
5:00 pm - 5:30 pm	CACFP Creditable Resources

Thursday, April 22, 2021

10:20 am - 10:50 am	Coffee & Conversation Open House
11:00 am - 12:00 pm	USDA SFSP Update & Breakout Workshop
12:10 pm - 1:10 pm	Breakout Workshops
1:20 pm - 1:30 pm	Exploring cacfp.org: Program Resources and More
1:40 pm - 2:40 pm	Breakout Workshops
2:50 pm - 3:50 pm	Breakout Workshops
4:00 pm - 5:00 pm	Breakout Workshops
5:00 pm - 5:30 pm	Ask Me About Anything National Conference Wrap-Up

Friday, April 23, 2021

11:00 am - 12:00 pm	Ask USDA
12:15 pm - 12:45 pm	Benefits of NCA Membership
1:00 pm - 3:00 pm	State Agency Afterschool & Summer Meals Symposium <i>*by invitation</i>
3:15 pm - 3:45 pm	Virtual Scavenger Hunt Door Prize Drawings - Live!

Table of Contents

Schedule At-A-Glance	4-5
Monday Sessions	6-7
USDA Secretary Tom Vilsack	6
Tuesday Sessions	8-13
General Session	10
Wednesday Sessions	14-16
Thursday Sessions.....	18-20
Friday Sessions.....	22
Exhibitor Directory	24-25
Speaker Directory.....	26-40
2022 NCNC Save the Dates.....	41
CACFP Resources.....	42

*All events listed in Eastern Daylight Time

Thank You to Our Sponsors & Partners



Schedule At-A-Glance

*All events listed in Eastern Daylight Time

MONDAY, APRIL 19

12:10 pm - 1:10 pm	Navigating the National Conference & Online Networking
1:20 pm - 1:35 pm	Join the Virtual Scavenger Hunt
1:45 pm - 2:30 pm	Keynote and Q&A with USDA Secretary Tom Vilsack
2:30 pm - 2:50 pm	Learning Excursions
2:50 pm - 3:50 pm	Industry Resources for Child Nutrition Professionals
4:00 pm - 5:00 pm	Handing Out Capes: Getting to Know You Networking Forum
5:00 pm - 5:30 pm	Exhibitor Meet & Greet

TUESDAY, APRIL 20

10:20 am - 10:50 am	Coffee & Conversation Open House: Ask Me About Meal Patterns	Coffee & Conversation Open House: Ask Me About Summer Food Service Program
11:00 am - 12:00 pm	National Conference General Session	
12:10 pm - 1:10 pm	Operating Strategies for Afterschool Meals and Summer Food Service	Cultural Sensitivity and Humility in Head Start
1:20 pm - 1:35 pm	Lighten Your Workload with KidKare	
1:40 pm - 2:40 pm	Emergency Funding, Child Nutrition Reauthorization and Grassroots Advocacy	Get Kids Moving! Best Practices & Ideas for Physical Activities
2:50 pm - 3:50 pm	Fiber, Grains, Nutrition & Immunity	Expanding Summer and Afterschool Meals
4:00 pm - 5:00 pm	Make Every Bite Count with the Dietary Guidelines, 2020-2025	Serious Deficiency Process
5:00 pm - 5:30 pm	Paperless: Preparing for an Audit When Your Files are Digital	
5:00 pm - 5:30 pm	CACFP Professionals Certification Overview	

Child and Adult Care Food Program (CACFP) \$3.7 billion



90,301 Homes



64,489 Centers



27,227 Afterschool Sites



135,000 persons in
Adult Day Care



4.9 million children and adults served in CACFP

Summer Food Service Program (SFSP) \$476 million



47,500 sites



142 million meals



2.7 million children served in SFSP

WEDNESDAY, APRIL 21

10:20 am - 10:50 am	Coffee & Conversation Open House: Ask Me About Head Start	Coffee & Conversation Open House: Ask Me About Afterschool Meals	
11:00 am - 12:00 pm	USDA CACFP Update	Mobile Summer Meals	
12:10 pm - 1:10 pm	Using the Food Buying Guide to Figure Out Grain Ounce Equivalents	Continuing Quality Improvement Plans (CQI)	
1:20 pm - 1:35 pm	Easier CACFP Claims with Wonderschool		
1:40 pm - 2:40 pm	Taking Care of Yourself During Stressful Times	Investigating Fraud, Waste & Abuse in Federally Funded Programs: Red Flags in the CACFP & SFSP	Start Simple with MyPlate: Personalize Resources to Make Every Bite Count
2:50 pm - 3:50 pm	Farm to Keiki: Healthy Eating Habits Take Root Early	Food Access, Family, and Procurement in CACFP	
4:00 pm - 5:00 pm	CACFP Administrative Budgets	Mealtime Opportunities: Math, Science, Language and Literacy	
5:00 pm - 5:30 pm	CACFP Creditable Resources		

THURSDAY, APRIL 22

10:20 am - 10:50 am	Coffee & Conversation Open House: Ask Me About Pandemic Operations & COVID Waivers	Coffee & Conversation Open House: Ask Me About Food as Medicine	
11:00 am - 12:00 pm	USDA SFSP Update	Standardizing Recipes	
12:10 pm - 1:10 pm	Preventing Picky Eating Through Responsive Feeding	Virtual Monitoring in the CACFP	
1:20 pm - 1:35 pm	Exploring cacfp.org: Program Resources and More		
1:40 pm - 2:40 pm	Making Multiple Meals From Just a Few Ingredients	USDA National Breastfeeding Promotion and Support Campaign for Millennial WIC Moms	Serving Adults in the CACFP: Meal Patterns, Nutrition and Resources
2:50 pm - 3:50 pm	Baby Steps: Ounce Equivalents for Grains and Infants	COVID Challenges & Opportunities in the CACFP	
4:00 pm - 5:00 pm	Cost-Saving Strategies for Sponsors	Accommodating Participants with Disabilities in Community Meals	
5:00 pm - 5:30 pm	Ask Me About Anything National Conference Wrap-Up		

FRIDAY, APRIL 23

11:00 am - 12:00 pm	Coffee & Conversation Open House: Ask USDA
12:15 pm - 12:45 pm	Benefits of NCA Membership
1:00 pm - 3:00 pm	State Agency Afterschool & Summer Meals Symposium
3:15 pm - 3:45 pm	Virtual Scavenger Hunt Door Prize Drawings - Live!





Monday, April 19



Navigating the National Conference & Online Networking

12:10 pm - 1:10 pm

Learn more about what to expect, how to navigate the schedule, and get on the right Zoom link to get the most out of the 2021 National Conference. We'll go over our program with you, which we've designed to help you gain new insights and knowledge, and take home at least one ready-to-implement a-ha moment idea. We're also going to show you how to join our Online Networking, where there will be opportunity for sharing stories and solutions around particular topics with fellow attendees. Whether you are new, experienced or an expert in your role, learning opportunities are always limitless. Find your people and stop in daily throughout the conference to network and chat.



Lisa Mack, National CACFP Sponsors Association

Join the Virtual Scavenger Hunt

1:20 pm - 1:35 pm

Come learn about the fun we have planned for our conference attendees! We'll teach you how to participate in our Conference Virtual Scavenger Hunt and also tell you all about the great door prizes you could win by visiting our virtual exhibitors.



Alexia Thex, MEd, National CACFP Sponsors Association



Josie Johnson, National CACFP Sponsors Association



Look for this icon in the Exhibitor Directory listings!

Keynote and Q&A with USDA Secretary Tom Vilsack

1:45 pm - 2:30 pm

Thomas J. Vilsack was confirmed as the 32nd United States Secretary of Agriculture on Feb. 23, 2021 by the U.S. Senate. He was nominated by President Joe Biden to return to a role where he served for eight years under President Barack Obama and was the longest-serving member of President Obama's original Cabinet. As leader of the U.S. Department of Agriculture as the 30th Secretary of Agriculture between 2009-2017, Vilsack worked hard to strengthen the American agricultural economy, build vibrant rural communities and create new markets for innovation in rural America. He fought to put Americans back to work by investing in rural infrastructure, renewable energy and large-scale conservation partnerships. Under his leadership, USDA supported America's farmers, ranchers and growers who drove the rural economy forward, set records for U.S. agricultural exports, provided food assistance to millions of Americans, and helped provide a safe, sufficient and nutritious food supply for the American people. USDA introduced healthier food choices in school meals to benefit 50 million children during Vilsack's tenure and expanded free and reduced-price lunches for millions of kids.

He has been honored for his public service and work to advance American agriculture by the several organizations, including the Congressional Hunger Center and the Global Child Nutrition Foundation. He is a former member of the board of directors for GenYOUth as well as Feeding America, a nationwide network of more than 200 food banks that feed more than 46 million people through food pantries, soup kitchens, shelters, and other community-based agencies.



Learning Excursions

2:30 pm - 2:50 pm

We're taking you on a virtual field trip to see food program operations in action! Spend some time learning about other organizations who participate in the USDA Child Nutrition Programs.

Industry Resources for Child Nutrition Professionals

2:50 pm - 3:50 pm

Join this interactive session to learn about resources, products and services from child nutrition advocates who have helped make our conference programming possible. Learn how they can support the CACFP and SFSP communities, hear how they can help your business operations and procurement needs, and offer feedback to their questions.



Alexia Thex, MEd, National CACFP Sponsors Association



Carolyn Wait Vega, MPH, RD, No Kid Hungry Center for Best Practices,

Exhibitor Meet and Greet

5:00 pm - 5:30 pm

Join us in this fun, interactive session with conference exhibitors. Visit with them personally in their own breakout rooms to learn about what they have to offer, get your questions answered, and discover how they can partner with you to help your food program operations.



Alexia Thex, MEd, National CACFP Sponsors Association



Monday

Handing Out Capes: Getting to Know You Networking Forum

4:00 pm - 5:00 pm

We know not all superheroes wear capes, but we're handing them out to you virtually anyway. Join us for this live, on-screen networking event where you can get to know other conference attendees, join peers over a singular topic, or just move through different meeting rooms to see who's who.

Plan ahead and pick out the rooms you'd like to visit on Monday:

Adult Day Care	CACFP
Child Care Centers	CACFP Week
Child Nutrition Reauthorization	cacfp.org
Emergency Shelters	Calendar & Training Program
Family Child Care	Certification
Head Start	Partnerships
Meal Patterns	SFSP

Don't Miss Out on This Great Networking Opportunity!





- reimbursement
- All or some of the components may be put on the Share Table
- Dispose of leftover food that is not in a factory sealed package
- All components must be offered for second servings
- Conduct a head count to determine the actual number of children eating

Tuesday, April 20

Coffee & Conversation Open House: Ask Me About Meal Patterns



10:20 am - 10:50 am

Let's get the day started together! Grab your favorite morning beverage and join our session for an unscripted, dynamic, and real conversation focusing on meal pattern requirements. Bring your questions – you can ask us anything about CACFP meal patterns. We'll be live and will answer as many questions as we can immediately. For any we can't get to, we'll work on a follow-up FAQ.



Katie Chatfield, MPH, RDN, LD, Providers Choice

Blake Stanford, CMP, Southwest Human Development Services

Deborah Gillison-Wilson, CMP, CCNP Georgia Nutritional Services, Inc.

Melek Yavuz, MS, RD, CCNP, Child Care Solutions

Coffee & Conversation Open House: Ask Me About Summer Food Service Program

10:20 am - 10:50 am

Let's get the day started together! Grab your favorite morning beverage and join our session for an unscripted, dynamic, and real conversation focusing on SFSP. Bring your questions – you can ask us anything about the Summer Food Service Program. We'll be live and will answer as many questions as we can immediately. For any we can't get to, we'll work on a follow-up FAQ.



Christina Alley, CCNP, Houston Food Bank

Debra Queen, RD, LD, MBA, MPH, Choctaw Nation of Oklahoma

Beth Morris, Lynchburg City Schools

Larry Karow, CMP, CCNP, DDiv, UMC Food Ministry

Over 30 hours of CEU credits are available for attending.

Specialty ID#

Each session and workshop provides hours towards your CACFP Professionals Certification. If you haven't created an [Info Hub](#) account, please do so. Use the same email address to log into the Zoom sessions, and you will be credited with attending. Certificates of attendance will be emailed out in June.

Specialties

- | | |
|------------------------------|-----------------------------|
| S1 - Nutrition | S4 - Program Administration |
| S2 - Program Operations | S5 - Financial Management |
| S3 - Training and Technology | S6 - Non Profit Management |
| | S7 - Civil Rights & Policy |

CACFP Professional Certification

For over 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.

Why Should I Earn the CACFP Professional Certification?

Receiving your CACFP Certification shows your 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.

Get certified as a CACFP Professional.

You may already qualify!

Visit cacfp.org/certification to find out.



Are you a CACFP Operator or Administrator?

Tonja Wright, CMP



Invest in **YOU**

Get Your
**CACFP Professional
Certification**



Visit cacfp.org/certification
to learn more



Tuesday

National Conference General Session

11:00 am - 12:00 pm

We'll kick off our Virtual National Conference with inspiration and connection! We'll highlight the work you do in CACFP, Afterschool Meals, and in Summer Foods. You'll meet award winners who have demonstrated a commitment to supporting and improving Child Nutrition Programs through leadership and initiative as we honor the National CACFP Sponsors Association's Friend of CACFP and Friend of SFSP. Hear from our speakers about why your work matters and grow in motivation, along with others, knowing that what you do daily in the CACFP & SFSP has impact beyond measure.

We continue meal service as part of the efforts in ensuring access to food during the COVID crisis.

~ Ana Paula Quinonez

2021 Friend of CACFP Award



David Trone
Congressman, D-MD

This past year, US Congressional Representative David Trone introduced the Food and Nutrition Provider Emergency Support Act of 2020 that legislated emergency funding to the Child and Adult Care Food Program (CACFP), a federal program that provides

nutritious meals to qualifying children and adults. This legislation was crucial in keeping child care providers and sponsoring organizations in business so they could continue to do their work in fighting food insecurity during the pandemic.

As Representative Trone stated, "During the COVID-19 outbreak, the CACFP has provided critical nutrition and meal support to childcare centers and afterschool programs, children and adult day care centers, and children residing in emergency shelters. At a time when many children and adults rely on meals and snacks from these programs, additional funding is necessary so participating institutions and sponsors implementing CACFP can continue feeding children in need. Many schools are also using this program to provide dinner for children who are out of school during this unprecedented public health crisis. No child or adult should wonder where their next meal is coming from, especially during a global pandemic that has threatened the physical, mental, and economic health of our nation."

2021 Friend of SFSP Award



John Boozman
Senator, R-AR

For many years, Senator John Boozman led efforts to improve United States Department of Agriculture (USDA) child nutrition programs by helping to provide flexibility for school districts and community partners in an effort to reach

children in rural areas and help them get the nutrition they need when school is out of session for the summer. Senator Boozman sponsored and introduced The Hunger Free Summer Kids Act, legislation that would provide states with two additional options for addressing child hunger during the summer: authorizing Electronic Benefit Transfer and allowing states flexibility in choosing the priorities for their communities.

As a co-chair of the Senate Hunger Caucus, Senator Boozman has championed initiatives and policies to combat hunger in the United States and across the world including the Global Food Security Act of 2016 and the Global Food Security Reauthorization Act of 2017. These legislative packages helped provide the resources and tools necessary to effectively fight hunger worldwide and strengthen food programs such as Feed the Future.



2022 CACFP Training Program and Nutrition Calendar



ORDER TODAY

Visit www.cacfp.org/calendar for more information and to place your order

CACFP TRAINING PROGRAM INCLUDES:

JUMP THE MOAT
Using two pool noodles or ropes, position three parents to each other to create a "moat" and have children take turns jumping over the moat. Careful moving the ropes further apart to make it more challenging.

SHIELD OF ARMS
Every knight needs their own shield! Have children create their own using the template at cardstock. Have a show and tell when they are finished.

WHOLE GRAINS
Whole grains include corn, oats, rice, rye and whole wheat. Whole grain-rich foods contain at least 50% whole grains and the remaining grains are enriched or are 100% whole grain.

STRAWBERRY SWORDS
Pre-cut sticks.
Cocostrawls, whole or cut into 2-inch sticks.
Give each child 1/2 cup of strawberries and 16 pre-cut sticks. The children can use their middle finger to stick into each "hole" of strawberry. For a twist, use various fruits cut into sticks such as kiwi, peaches or kiwifruit in oranges. Fun and yummy!
KIDPROFITABLE

Challenge yourself to scale walls in your own way.

Motivation Moments

Parent Provider Connections - March 2022

Calendar: Sunday, Monday, Tuesday, Wednesday, Thursday, Friday, Saturday

CACFP is an indicator of quality care.

Provider Newsletters

MARCH
How did the knight find the princess? He followed the footprints.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	HOURS
CACFP BEST PRACTICES Serve a variety of fruits and choose whole fruits (apple, banana, kiwi, orange, grapes) instead of fruit snacks.	Meal Patterns At least one serving of grains per day must be whole grains/ribs.	1	2	3	4	5	Week One
6	7	8	9	10	11	12	Week Two
13	14	15	16	17	18	19	Week Three
20	21	22	23	24	25	26	Week Four
27	28	29	30	31			Week Five

Challenge yourself to scale walls in your own way.

2022 IMAGINATION STATION TRAINING MODULE

- Meal Pattern MODULE ONE PAGE 09
- Best Practices MODULE TWO PAGE 15
- Healthy Habits MODULE THREE PAGE 28
- Parenting Connection MODULE FOUR PAGE 36
- Business Records MODULE FIVE PAGE 73

Additional Training Tips: CACFP Recordkeeping Program, Activity Sheets, Answer Keys

HELPFUL TOOLS & RESOURCES at the end of each module.

5-hour Training Module

MARCH

Learn It: Why Whole Grains?
Whole grains are an important source of vitamins and minerals. The nutrients found in whole grains include vitamin E, vitamin B6, magnesium, manganese, zinc, potassium, copper, and phosphorus and whole grains are also the top source for fiber and dietary iron, which reduce the risk of heart disease and help 2 diabetes. Fiber helps the digestive system which is benefit to those with digestive issues such as constipation or irregular stools. Adults should eat a minimum of 48 grams of fiber each day. Children under the age 1, who eat about 2.5 servings of grains each day, need 12g to 14g of fiber from whole grains.

Read It: The Knight's Snack
Whole grain noodles, strawberries, peanut butter.

Try It: Dragon Fruit
The dragon fruit is a type of cactus that comes from South America and Central America. The fruit has a bright pink or red skin and white flesh with small black seeds. The seeds are edible. The fruit can be eaten whole or sliced into pieces. It is a good source of antioxidants and is low in calories.

Create It: Paper Dragons
To make their dragons, children will need a small amount of construction paper cut up in 1" widths and one 1/2" green pipe. Each kid will also need a small amount of white paper and a pair of scissors. They can use the pipe to make the dragon's body and the paper to make the wings and tail. They can use the pipe to make the dragon's body and the paper to make the wings and tail.

Curricula & Activities

2022 Nutrition Calendar with recipes, meal patterns & best practice reminders

The #1 CACFP resource for over 35,000 child care providers across the country

LESS THAN \$4 EACH

in bulk for Sponsors

Optional CACFP record-keeping system

ON SALE NOW!

Operating Strategies for Afterschool Meals & Summer Food Service

CEU SPECIALTY 4

12:10 pm - 1:10 pm

Food insecurity for children in the United States is on the rise, and research has proven that hungry children cannot learn. Become part of the solution by offering an innovative summer feeding program and adding supper to your school year program. Hunger doesn't take a vacation, so these out-of-school time meal service opportunities are critical in most areas across the country. Learn how to get stakeholder buy-in, what staffing and logistics requirements look like, which menus work best, and ways to reach a rural community.



Donna S. Martin, EdS, RDN, LD, SNS, FAND, Burke County Public Schools

Emergency Funding, Child Nutrition Reauthorization, and Grassroots Advocacy

CEU SPECIALTY 7

1:40 pm - 2:40 pm

Learn about the status of the CACFP Emergency Funding, why the ongoing Child Nutrition Reauthorization bill can make an impact on your programs, and how you can take action to make a difference to both.



Kati Wagner, CMP, CCNP, Wildwood CACFP



Alexia Thex, MEd, National CACFP Sponsors Association



Geri Henchy, RDN, MPH, Food Research and Action Center

Tuesday

Cultural Sensitivity & Humility in Head Start

CEU SPECIALTY 1

12:10 pm - 1:10 pm

Learn practical skills to building cultural competence in working with Head Start families, with a special focus on meal planning for diverse cultures and being sensitive to the needs and challenges of children from diverse cultural backgrounds.



Salome Pemberton, MPH, RD, CDN, CCNP, NY Enrichment Group

Get Kids Moving! Best Practices & Ideas for Physical Activities

CEU SPECIALTY 1

1:40 pm - 2:40 pm

Learn why physical activity and nutrition are important topics for children and how to integrate these into every day learning opportunities. We'll share best practices for, and look at the importance of, developing an action plan to incorporate physical activities into your program.



Rebekah Duchette, RN, BSN, Nemours Children's Health System



Tracy Cheney, MEd, Three Cheers Consulting

Solutions Spotlight: Lighten Your Workload with KidKare

1:20 pm - 1:35 pm

Learn how KidKare solutions can help your program increase accuracy, make your business run more efficiently, and make it easier than ever to participate in the CACFP. We'll share brand new features for centers to simplify billing and family payments - all from one account!



Cindy Vian, KidKare



Danielle Jones, KidKare



Expanding Summer and Afterschool Meals

CEU SPECIALTY 4

1:40 pm - 2:40 pm

The Summer and Afterschool Nutrition Programs are key to combating hunger when the school day ends. Hear about promising practices from national and local levels in expanding access to meals for the millions of children who qualify and learn ways to maintain your existing participation.



Clarissa Hayes, Food Research and Action Center



Stacey McDaniel, YMCA of the USA



Mya Price, MS, Feeding America

National CACFP Sponsors Association

has partnered with Sesame Street in Communities to create creditable recipes that the whole gang will love!

Visit cacfp.org/recipes-menus to download these recipes & more



Fiber, Grains, Nutrition & Immunity

2:50 pm - 3:50 pm



Diets that contain all the food groups in their right balance together and include the right mix and types of whole and refined grain foods provide key nutrients known to bolster immunity. Hear about the many 'players' of the immune system, learn why aging and underlying conditions such as obesity, diabetes, and gut dysbiosis increase vulnerability to the COVID-19 virus, and discover how grain components can be important for building a strong immune system.



Julie Miller-Jones, PhD, CNS, CFS, Grains Food Foundation

Paperless: Preparing for an Audit When Your Files are Digital

4:00 pm - 5:00 pm



Paper records use valuable space, paper, ink, and time to sort through. Learn how simple it can be to take your program into the digital age. Get a step-by-step plan to follow if you would like to become more tech savvy and efficient with your resources and be prepared for your next audit using digital files. Successful implementation requires a scanner and possible file storage hosting services.



Maureen Lyons, Wildwood CACFP

Serious Deficiency Process

2:50 pm - 3:50 pm



Are you in a quandary about the SD process? Get an overview of the serious deficiency process, hear about the most common errors in responding to serious deficiencies, and better understand the elements of the appeals process and role of the hearing official.



Suzanne Diggs, USDA Food and Nutrition Service

CACFP Professionals Certification Overview

5:00 pm - 5:30 pm

Interested in learning more about how to earn the CACFP Management Professional or the CACFP Child Nutrition Professional designation? Join us for an overview of the program, to learn what the qualifications are, and to hear how it has impacted CACFP professionals who value these credentials.



Annetta Rutland, CMP, CCNP, 4C for Children

Rhonda Kobylecky, CMP, CCNP, Acelero Learning

Lisa Mack, National CACFP Sponsors Association

Make Every Bite Count with the Dietary Guidelines, 2020-2025

4:00 pm - 5:00 pm



Learn more about USDA's recently released Dietary Guidelines for Americans, 2020-2025 – our nation's leading nutrition advice to help all Americans lead healthier lives. For the first time, the Dietary Guidelines include specific recommendations for all life stages including infants and toddlers. Find out how to implement the Guidelines into your program.



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

Claire Brown, MS, MPH, RD, USDA FNS Center for Nutrition Policy and Promotion

National & Community Allies

The National CACFP Sponsors Association is honored to work with a number of national and community nonprofit organizations whose commitment to the child nutrition community knows no boundaries. We hope you will take some time to learn more about them.



Tuesday

Wednesday, April 21

Coffee & Conversation Open House: Ask Me About Head Start

CEU
SPECIALTY
2

10:20 am - 10:50 am

Let's get the day started together! Grab your favorite morning beverage and join our session for an unscripted, dynamic, and real conversation focusing on Head Start operations. Bring your questions – you can ask us anything about CACFP in Head Start from designing menus to family style feeding to wellness initiatives. We'll be live and will answer as many questions as we can immediately. For any we can't get to, we'll work on a follow-up FAQ.



Rhonda Kobylecky, CMP, CCNP, Acelero Learning

Malissa Marsden, SNS, Child Nutrition Support Services

Alana Mozar, MS, Child-Parent Centers, Inc.

Jill N. Cox, MS, RD, Penn State Better Kid Care

Coffee & Conversation Open House: Ask Me About Afterschool Meals

CEU
SPECIALTY
4

10:20 am - 10:50 am

Let's get the day started together! Grab your favorite morning beverage and join our session for an unscripted, dynamic, and real conversation focusing on At-Risk Afterschool Meals. Bring your questions – you can ask us anything about ARAS. We'll be live and will answer as many questions as we can immediately. For any we can't get to, we'll work on a follow-up FAQ.



Amanda Schmitz, Monroe Family YMCA

Barbara Muse, MDiv, Bread of Life Development (BOLD) Ministries

Christa DeBoer, Youthprise

Patrick Doyle, Boys & Girls Club of the Capital Area

Please sign up for a free Food Buying Guide account, as well as download the Food Buying Guide App on your phone, to get the most benefit from this workshop:

foodbuyingguide.fns.usda.gov

USDA CACFP Update

CEU
SPECIALTY
7

11:00 am - 12:00 pm

Hear from the team at USDA as they present an overview of new and revised policy guidance for the Child and Adult Care Food Program and share a state-of-the-program update of the CACFP.



Angela Kline, USDA Food and Nutrition Service

Cheryl Jackson-Lewis, MPA, RD, LDN, USDA Food and Nutrition Service

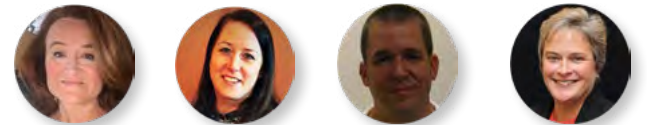
Kevin Maskornick, USDA Food and Nutrition Service

Jennifer Saracino, USDA Food and Nutrition Service

Mobile Summer Meals

11:00 am - 12:00 pm

Location, location, location... getting food to children who face food insecurity is often all about location. Learn how operating summer mobile meals can work for your program in rural communities and how to access remote locations. Hear how sponsors find success with mobile meals, including details on securing vehicles and equipment, managing costs, menu planning, and more.



Valarie Hodges, Harrisburg Community Unit School District #3

Kara Panowitz, MSW, No Kid Hungry Maryland, Share Our Strength

Mike Embly, Washington County Public Schools

Jodi Risse, MS, RD, LDN, Anne Arundel County Public Schools

Using the Food Buying Guide to Figure Out Grain Ounce Equivalents

CEU
SPECIALTY
3

12:10 pm - 1:10 pm

Follow along this step-by-step process to using the USDA Food Buying Guide (FBG) in order to calculate grain ounce equivalents. Learn how to use both the website and the FBG app for your mobile device.



Melinda Nguyen, MS, RDN, LD, Texas Department of Agriculture

Continuing Quality Improvement Plans (CQI)

CEU SPECIALTY 1

12:10 pm - 1:10 pm

Should nutrition be a CQI plan within your Head Start program? Yes! Learn what a CQI plan is and why having a CQI plan goal of decreasing your students BMI is important for your program. Get steps on how to create the right nutrition assessment and how Farm to Early Care implementation can play a vital role in decreasing your students' BMI.



Jami Lee-Rokala, MS, LN, CCNP, Tri Valley Opportunity Council

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

CEU SPECIALTY 5

1:40 pm - 2:40 pm

Gain insight on investigating allegations of non-compliance in the CACFP and SFSP. Learn how to identify red flags during a monitoring review and take home interview techniques, sampling methodologies, and best practices which have been instrumental in identifying fraud, waste, and abuse in federally funded programs.



Cheresse Myree, CFE, MH Miles Company, CPA, PC

Solutions Spotlight: Easier CACFP Claims with Wonderschool

1:20 pm - 1:35 pm

Wonderschool has partnered with AccuTrak/CACFP.Net, a web-based solution for the Child and Adult Care Food Program. Providers who are eligible for CACFP reimbursements can soon easily manage food program claims through this partnership. This partnership helps us promote CACFP benefits to 1000s of childcare programs and streamline reporting and data management tools within the Wonderschool system.



Chris Bennett, Wonderschool



Michael Spevacek, AccuTrack Group



Start Simple with MyPlate: Personalize Resources to Make Every Bite Count

CEU SPECIALTY 3

1:40 pm - 2:40 pm

Explore Start Simple with MyPlate and the new digital tools and resources which offer free, personalized resources based on eating needs and habits. Discover resources for every life stage that can help you live healthfully.



Barbara Jirka, PhD, USDA Center for Nutrition Policy and Promotion



David Herring, MS, USDA Center for Nutrition Policy and Promotion



Jessica Larson, MS, RD, USDA Center for Nutrition Policy and Promotion

Taking Care of Yourself During Stressful Times

CEU SPECIALTY 6

1:40 pm - 2:40 pm

Because of COVID-19, many have had to adapt to changing meal delivery systems and regulations, wearing protective equipment, and providing educational support for their own children. Even though staff feel good about providing an essential service, the additional demands can have a toll on well-being. In this thought-provoking session, attendees will acknowledge the sources of their stress, hear about research-proven methods to increase well-being, and leave with ways to take care of themselves.



Renée Farias, Let's Eat Healthy



Maria Frye, RDN, Let's Eat Healthy



Sesame Street Meal Pattern Cards

Make sure you stay up-to-date with the latest CACFP meal pattern requirements! Download these handy cards for free at cacfp.org/meal-patterns

Wednesday

Farm to Keiki: Healthy Eating Habits Take Root Early

CEU
SPECIALTY
3

2:50 pm - 3:50 pm

Farm to early care and education can help foster children's learning and exposure to new foods and is a fun way to make education and exploration come alive. Discover how simple nutrition education activities get children excited about new foods, hear about best practices and stories of how it can empower children, families, and providers, and learn how to create a year-long program that teaches children about nutrition, gardening, cooking and nature.



Robert Ek, MA, Office of Community Food Systems, USDA Food and Nutrition Service

Lissa Y. Ong, MPH, RDN, USDA Food and Nutrition Service

Abbie Chaddick, MS, RD, RDN, Evidence Based Eaters

Tiana Kamen, MS, Farm to Keiki

CACFP Administrative Budgets

CEU
SPECIALTY
5

4:00 pm - 5:00 pm

Learn tips and best practices on the preparation of an acceptable administrative budget. Topics will include the importance of strategic planning, using historical financial information to develop the budget, determining what expenses are allowable/unallowable, identifying staffing requirements, how excess administrative funds affect the budget and updating the budget throughout the year.



Andrea Farmer, MS, RD, USDA Food and Nutrition Service

Mealtime Opportunities: Math, Science, Language and Literacy

CEU
SPECIALTY
1

4:00 pm - 5:00 pm

Learn about and develop activities to implement during mealtimes as a way to incorporate healthy eating into your curriculum.



Theresa Patterson, MA, Alabama State Department of Education

Food Access, Family, and Procurement in CACFP

CEU
SPECIALTY
5

2:50 pm - 3:50 pm

Learn how to increase food access through purchasing practices and strategies implemented in the CACFP such as relationship building with co-ops, community supported agriculture, and farmers. We'll talk about how to plan your purchases following program regulations and guidelines and how to increase family engagement by showing how parents can easily adopt similar strategies and initiatives at home.



LaMonika Jones, MEd, GCPA, Georgia Dept. of Early Care and Learning

CACFP Creditable Resources

CEU
SPECIALTY
3

5:00 pm - 5:30 pm

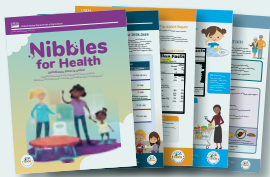
Need help identifying whole grain-rich? Looking for ways to help menu planners choose the right milk, yogurt, and cereals to meet the CACFP meal pattern requirement? At NCA we're helping sponsors, providers, center staff, and afterschool teams with tools, resources, and worksheets to operate the food program successfully—from provider tool-kits to activity sheets for children to training worksheets and more. Join us for this session to learn about the nutrition education resources from us, which are available free-of-charge.



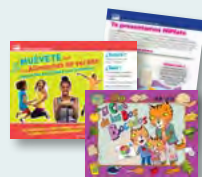
Gabriela Rangel, CMP, CCNP, Child & Family Resources

Lisa Mack, National CACFP Sponsors Association

Check out these great resources from our friends at Team Nutrition!



Training Materials

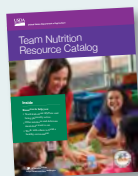


Recursos en español



Webinar Series

Earn CEUs toward your CACFP Professionals Certification.



Resource Catalog

28 pages of where to find even more amazing resources.

Visit cacfp.org or fns.usda.gov/tn for more!

Wednesday



Mixed Tropical Fruit Tidbits



Tropical fruit outperformed traditional fruit cocktail in consumer appeal amongst all age groups.

- ✓ Shelf-stable, with longer shelf life than fresh
- ✓ Packed in 100% fruit juice, appealing to health-conscious consumers
- ✓ Zero grams added sugar*
- ✓ Vibrant blend of pineapple, red papaya and yellow papaya

*Source: Datassential SNAP™ 2021.



Request a Free Sample!

UPC 38900-09061-6

Thursday, April 22

Coffee & Conversation Open House: Ask Me About Pandemic Operations and COVID Waivers

10:20 am - 10:50 am



Let's get the day started together! Grab your favorite morning beverage and join our session for an unscripted, dynamic, and real conversation focusing on Pandemic Operations and COVID Waivers for the CACFP & SFSP. Bring your questions – you can ask us anything about pivoting priorities, change in operations, successful strategies, and pandemic regulations. We'll be live and will answer as many questions as we can immediately. For any we can't get to, we'll work on a follow-up FAQ.



Sylvia Klinger, DBA, MS, RD, Hispanic Food Communications

Reynaldo Green, Quality Care for Children

Vicki Lipscomb, CMP, Child Nutrition Program

Melissa Moore, CCNP, Family League of Baltimore

Coffee & Conversation Open House: Ask Me About Food as Medicine

10:20 am - 10:50 am



Let's get the day started together! Grab your favorite morning beverage and join our session for an unscripted, dynamic, and real conversation focusing on how the food we serve can help children thrive. Bring your questions – you can ask us anything about pediatric diets and special needs diets such as type 1 diabetes or gluten intolerance. We'll be live and will answer as many questions as we can immediately. For any we can't get to, we'll work on a follow-up FAQ.



Angela Ginn-Meadow, RD, LDN, CDE, RN, University of Maryland's Center for Diabetes and Endocrinology

Pam Cureton, RDN, LDN, University of Maryland School of Medicine

Dyan Hes, MD, Gramercy Pediatrics

USDA SFSP Update

11:00 am - 12:00 pm

Hear from the team at USDA as they present an overview of new and revised policy guidance for the Summer Food Service Program and share a state-of-the-program update of the SFSP.



Angela Kline, USDA Food and Nutrition Service

Jessica Saracino, USDA Food and Nutrition Service

Standardizing Recipes

11:00 am - 12:00 pm



Standardized recipes are a critical tool to scratch cooking in the CACFP. This session focuses on some key concepts that are essential to understanding, developing, and serving standardized recipes to meet desired meal pattern contributions. This results in consistent product yields, reducing food costs, and efficiency in the kitchen. Learn how to create standardized recipes for your centers and how to guide your home providers so they can be sure their recipes are #CACFPCreditable.



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

Preventing Picky Eating Through Responsive Feeding

12:10 pm - 1:10 pm



Providing the food is only half the battle! Responsive feeding practices help prevent picking eating, and create a positive mealtime environment. Learn key feeding practices that prevent picky eating and get examples for incorporating responsive feeding into your mealtime observations.



Monica Griffin, MS, RD, Children's Healthcare of Atlanta

Virtual Monitoring in the CACFP

12:10 pm - 1:10 pm



USDA will provide an overview of current guidance related to offsite reviews and share examples of technical assistance and best practices State agencies are implementing. Small, medium, and large sponsoring organizations will also share how they are performing reviews and providing technical assistance to their homes and centers.



Denise Andrews, CMP, CCNP, For the Children

Annetta Rutland, CMP, CCNP, 4C for Children

Gabriela Rangel, CMP, CCNP, Child & Family Resources

Desi McKoy, MCMHCA, Child Nutrition Program

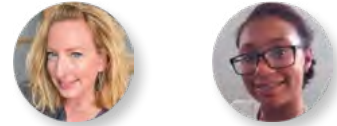
Andrea Farmer, MS, RD, USDA Food and Nutrition Service

USDA National Breastfeeding Promotion and Support Campaign for Millennial WIC Moms

1:40 pm - 2:40 pm



Get an overview of USDA's campaign, which supports breastfeeding moms with comprehensive, current and culturally appropriate messaging, materials, and a website. Campaign goals encourage initiation and continuation of breastfeeding; increase knowledge and ability to breastfeed; increase referrals to WIC; and provide technical assistance in the promotion of breastfeeding.



Valery Soto, MS, RDN, CLC, USDA Food and Nutrition Service

Olivia Newman, MPH, RD, USDA Food and Nutrition Service

Exploring cacfp.org: Program Resources and More

1:20 pm - 1:35 pm

Our website was designed to help providers and sponsors excel at getting the children and adults in their care the daily nutritious meals and snacks that they need. Learn how to navigate the different sections of cacfp.org to find the resources you need as quickly as possible.



Lisa Mack, National CACFP Sponsors Association

Serving Adults in the CACFP: Meal Patterns, Nutrition, and Resources

1:40 pm - 2:40 pm



Serving adults in the CACFP is more than just increasing the portion size of the meal pattern requirements. Learn about allowable substitutions, get insight into senior nutrition and healthy, and discover the wealth of resources available for free about food, nutrition, and physical activities for older adults.



Colleen Sideck, MPH, RDN, USDA National Agricultural Library

Carolina Martinez, MS, RD, USDA Food and Nutrition Service

Alix Pasillas, CMP, CCNP, Food For Kids, Inc.

Making Multiple Meals from Just a Few Ingredients

1:40 pm - 2:40 pm



Variety is the spice of life! However, adding variety to your menu while managing a budget, food waste, storage space and more can be a real challenge in a food and nutrition program. Ease some of these issues by learning how to menu plan using multipurpose menu products. We'll share successful menu planning techniques, tips and tricks, and chef-led demos.



Caitlin Boland, RD, LDN, Novick Childcare Solutions

Tracie M. Mercado, CCHA, Novick Childcare Solutions

Baby Steps: Ounce Equivalents for Grains and Infants

2:50 pm - 3:50 pm



Get ready to use ounce equivalents to determine the amount of grains to serve to infants in the CACFP! Learn about the requirement going into effect on October 1, 2021 and tools that make implementation easier. Participants will leave this session knowing how much cereal, crackers, and bread are needed to meet meal pattern requirements for infants.



Rachel Hayes Polon, MPH, RD, USDA Food and Nutrition Service

Katey Halasz, MPH, RD, USDA Food and Nutrition Service

Debra Eisenbarth, MS, RD, USDA Food and Nutrition Service

Please download the [Feeding Infants Using Ounce Equivalents for Grains in the CACFP](#) worksheet from cacfp.org and the Food Buying Guide mobile app and web tool prior to the session at foodbuyingguide.fns.usda.gov



Thursday

COVID Challenges & Opportunities in the CACFP



2:50 pm - 3:50 pm

Learn about the impact of COVID on CACFP providers, sponsors, and state agencies as told through the results of a nationwide survey. Hear about the challenges and training needs for operators, get insights from state directors about challenges of administering CACFP during COVID, and learn about strategies that states and the federal government can take to better support families with young children to avoid food insecurity, including CACFP-specific infrastructure and support.



Katherine Bauer, PhD, MS, University of Michigan

Jamie Chriqui, PhD, MHS, University of Illinois at Chicago

Alison Tovar, PhD, MPH, University of Rhode Island

Dipti Dev, PhD, University of Nebraska-Lincoln

Cost-Saving Strategies for Sponsors



4:00 pm - 5:00 pm

Learn about proven strategies that have resulted in significant cost savings for CACFP and SFSP Sponsors including electronic meal counting, leftover policies, frozen meals, shelf-stable back-up meals, different meal packaging, and partnering with food banks for donated foods. These valuable tools and tips can produce savings that translate into better quality food and financial security for programming.



Lauren Babich, PhD, MPH, Greater Pittsburgh Community Food Bank

Accommodating Participants with Disabilities in Community Meals



4:00 pm - 5:00 pm

Get requirement updates related to accommodating participants with disabilities participating in CACFP/SFSP, as required by Federal law, USDA regulations and the Policy Memorandum, Modifications to Accommodate Disabilities in the Child and Adult Care Food Program and Summer Food Service Program to ensure equal access and opportunity.



Michele Sazo, USDA Food and Nutrition Service

Sharon Dafondanouto, USDA Food and Nutrition Service

Ask Me About Anything National Conference Wrap-Up

5:00 pm - 5:30 pm

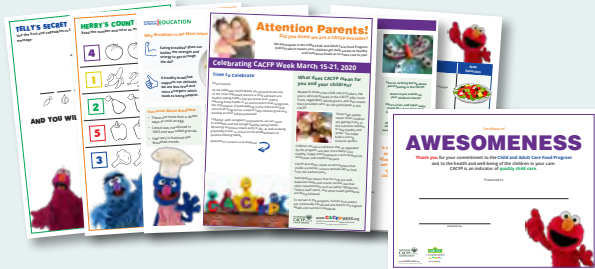
Feeling empowered and energized to return to work with more knowledge and enthusiasm? That's what the conference is all about. If you had a question that didn't get answered, now's the time. We'll get through as many as we can live and then work on a follow-up FAQ for those we can't get to. We'll also wrap up our week together. We know you love getting your certificates for participation and we love getting your feedback, so we'll share what to expect and when and maybe even ask you something too.



Lisa Mack, National CACFP Sponsors Association

Alexia Thex, MEd, National CACFP Sponsors Association

Thursday



CACFP Week

In March, thousands of sponsors, child care providers, centers, state agencies, associations, and caring people around the country rose to the challenge to showcase the food program during

National CACFP Week. Together, we spread the word and celebrated the people who work tirelessly to ensure that over 4.9 million children and adults have access to healthy meals and snacks through the Child and Adult Care Food Program.



Mark Your Calendars

CACFP WEEK

March 13-19, 2022

www.CACFPWeek.org





Your fruit solution for classroom, cafeteria, & curbside feeding! Individually-packaged & delicious, our apple slices are a great addition to any meal.



Our **2 oz. slices** provide a **1/2 serving** of fruit, while our **3 oz. slices** are **3/4 serving**.

We have products that **meet CACFP Meal Patterns** for all programs and age groups!

Sourced directly from growers for:

- ✓ **Consistent high-quality**
- ✓ **Consistent supply**
- ✓ **Consistent pricing**



✓ **Ready-to-Eat**

- ✓ **Smart-Snack Approved**
- ✓ **A safe & portable option** for all mealtimes

Made from **fresh USA-grown & packaged apples**



Friday, April 23

Coffee & Conversation Open House: Ask USDA

11:00 am - 12:00 pm



Alicia White, MS, RD, USDA Food and Nutrition Service
Sheldon Gordon, MS, RDN, USDA Food and Nutrition Service
Julie Brewer, USDA Food and Nutrition Service
Jessica Saracino, USDA Food and Nutrition Service
Angela Kline, USDA Food and Nutrition Service

Benefits of NCA Membership

12:15 pm - 12:45 pm

We know that many members of the Child Nutrition community want access to high-quality materials for their use as well as access to training, support, and the latest and greatest crafts, recipes, and fun physical movement ideas. We can help! If you are a member or thinking about becoming a member, join us as we present an overview of the benefits of membership with NCA including what resources are already available and find out from you what other tools and support materials you'd like us to produce.



Denise Andrews, CMP, CCNP, For the Children
Lisa Mack, National CACFP Sponsors Association



Become an NCA member

Get member rates on conference registration, up-to-date policy memos, and cutting-edge resource materials for your organization.

All memberships are valid October 1 - September 30.

For \$75 a year, NCA members enjoy these benefits and more:

- Member Info Hub & Networking Forums
- Exclusive Activity Pages & Resources
- Training Materials & Guides
- Nutrition Education Flyers
- CACFP Nutrition Calendar & Training Program Access
- Discount to National Child Nutrition Conference

Learn more at cacfp.org/membership

State Agency Afterschool & Summer Meals Symposium

CEO
SPECIALTY
4

1:00 pm - 3:00 pm

This interactive symposium for state agency staff will provide an opportunity for peer learning around operations over the past year as well as plans for the future. Topics for discussion are based on survey responses submitted prior to the session. Attendees can expect to be actively engaged in group discussion through the use of breakout rooms. No Kid Hungry, a campaign of Share Our Strength, is ending childhood hunger through effective programs that provide kids with the food they need.



Carolyn Wait Vega, MPH, RD, No Kid Hungry Center for Best Practices
Derrick Lambert, MA, No Kid Hungry Center for Best Practices



Virtual Scavenger Hunt Door Prize Drawings - Live!

3:15 pm - 3:45 pm

If you've been playing along, you spent the week visiting our virtual exhibitors and shared your answers to our virtual scavenger hunt. So now it's time to find out who will win the prizes! We're going live with the fun and excitement. Join us to see if your name is called or just check in at the end for a list of winners. Make sure you have your Virtual Scavenger Hunt entry submitted by 12:00 ET on Friday, April 23.



Alexia Thex, MEd, National CACFP Sponsors Association
Josie Johnson, National CACFP Sponsors Association

Grab & Go

Kids Meal Kits

Nutritious, shelf stable & customizable menu options available to meet CACFP & SFSP reimbursable guidelines



★ Ready to Serve - No Refrigeration Required ★



No Minimums!

Individually
Packaged

-OR-

Multi-Meal
Boxes



Please contact our sales department for menus and pricing



800-592-1173



INFO@JAFOODSERVICE.COM

PACKAGEDMEALKIT.COM

Exhibitor Directory



cacfp.org/calendar

Produced by the National CACFP Sponsors Association and in use by over 30,000 providers across the country.
Visit for a chance to win a \$50 Visa Gift Card



centerpilot.com

Still bogged down checking site records by hand? FLY THROUGH YOUR PAPERWORK with our premier web based mobile application!
Visit for a chance to win one of two \$50 Visa Gift Cards



championfoodservice.com

Provides a nutritional line of shelf-stable breakfast, lunch, snack and supper packs for schools, food banks, and faith-based community organizations.
Visit for a chance to win a \$100 Visa Gift Card



diversifiedfoods.com

Proud provider of Shelf Stable Milk. Stock up on Shelf Stable Milk. 1 Year Shelf Life.
Visit for a chance to win a \$50 Amazon or \$50 Visa Gift Card



dolefoodservice.com

From time-saving products to menu trends and recipe inspiration, Dole brings Brilliant Fruit Solutions™ to K-12 operators.
Visit for a chance to win a \$50 Amazon Gift Card



esfoods.com

Our Meal Breaks meal kits are available three ways: shelf stable, thaw & serve and heat & serve - perfect for After School Programs!
Visit for a chance to win a \$50 Amazon or \$50 Walmart Gift Card



rivierahospitalitygroup.com

We are a fresh food company specializing in nutritious and freshly prepared unitized meals.
Visit for a chance to win a \$50 Amazon Gift Card



ekonopac.com

A company with a long history of making food packaging easier and eye catching for institutional food services.
Visit for a chance to win a \$100 Amazon Gift Card



foodforgoodmealsolutions.com

Food for Good is an initiative to create access to healthy food by providing meals that are shelf stable, cold, or ready to heat.
Visit for a chance to win a \$50 Amazon Gift Card



generalmillscacfp.com

At General Mills, we believe food should make us better, so we work hard to make food the world loves, while improving the nutrition of our products.
Visit for a chance to win one of two \$50 Amazon Gift Cards



gerber.com

You want the very best for your little one to ensure they reach their full potential. At Gerber®, we ensure our products are not only nutritious, but safe.
Visit for a chance to win a \$100 Amazon Gift Card



healthepro.com

Health-e Pro offers menu planning and nutrient analysis software with CACFP meal standards built in. Save time, save money.
Visit for a chance to win a \$50 Amazon Gift Card



theicn.com

Education and Training Resources for CACFP Professionals. All resources are FREE of charge and available for download on our website.



jtmfoodgroup.com

Respected as a leader in the School Food Service industry, JTM offers schools a broad selection of on-trend, fully cooked menu solutions.



packagedmealkits.com

Grab & Go Meals for Afterschool & Summer Feeding Programs.

Visit for a chance to win a \$50 Amazon Gift Card



jacklinks.com

Jack Link's is a global leader in portable protein snacks with products that meet the needs of CACFP operators.

Visit for a chance to win a \$50 Amazon Gift Card



kidkare.com

Providing software solutions to meet the business management and food program needs of ALL aspects of the child care community.



link2feed.com

No more paper forms! A fully mobile point of service software that helps CACFP/SFSP sponsors go paperless, automate compliance and increase reimbursements.

Visit for a chance to win a \$100 Amazon Gift Card



mushroomcouncil.org/school-nutrition

Mushrooms are grown indoors and year-round, making them a nutritious and flavor-boosting ingredient to add to meals no matter the season!

Visit for a chance to win one of three \$50 Walmart Gift Cards



myplate.gov

The benefits of healthy eating add up over time, bite by bite. Small changes matter. Start Simple with



nationalfoodgroup.com

Healthy food is fun with Zee Zees® fruit cups, bars (in summer feeding and at risk after school snack), hummus, sunflower kernels, dried fruit and more!

Visit for a chance to win a \$50 Amazon, \$50 Walmart or \$50 Starbucks Gift Card



novickchildcare.com

Novick Childcare Solutions provides the services, food & essentials you need to get the most from your nutrition program and budget.

Visit for a chance to win a \$100 Amazon Gift Card



nyenrichmentgroup.com

The leading nutritional, health, wellness and educational management group for all non-profit social service agencies in the tri-state.

Visit for a chance to win a \$50 Amazon Gift Card



k12tomatoes.com

Better Nutrition Made Simple™: Nutritionally Enhanced™ Sauces/Salsa; Naturally Balanced™ Ketchup/BBQ

Visit for a chance to win a \$50 Walmart Gift Card



https://www.fns.usda.gov/tn

USDA Team Nutrition offers children and caregivers training and technical assistance, nutrition education and support for healthy eating and physical activity.



tysonk12.com

Tyson K-12 is committed to serving your mission of feeding children across the U.S. and help you meet the demands of your program.

Speakers & Presenters



Christina Alley, CCNP

*Senior Manager Process Management
Houston Food Bank*

Christina currently leads the Houston Food Bank's Kids Cafe program, serving children with consistent food year-round through CACFP and SFSP. She is a key player within the food bank for planning, developing, and implementing successful community programs that help individuals have access to basic needs by fostering key collaborative community relationships. Before joining Houston Food Bank, Christina was part of child hunger initiatives in Las Vegas, Nevada, for two years.



Denise Andrews, CMP, CCNP

*CEO/Executive Director
For the Children*

Denise helped establish For The Children, a nonprofit CACFP Sponsor for licensed child care homes in Oklahoma, in 2000. Denise and her team support 79 child care homes. She represents small sponsor membership on NCA's board of directors while participating in the development of programs, activities, and policy positions.



Lauren Babich, PhD, MPH

*Manager of Child Nutrition Programs
Greater Pittsburgh Community Food Bank*
Lauren oversees Greater Pittsburgh Community Food Bank's work with

schools and community organizations to ensure that all children who face food insecurity have year-round access to federally and privately funded child nutrition programs. Her team offers technical assistance to Child Nutrition Operators across its 11-county service area and works to increase engagement of partners in child nutrition programs. She also oversees the Food Bank's sponsored CACFP and SFSP meal programs in Allegheny County.



Katherine Bauer, PhD, MS

*Assistant Professor
University of Michigan*

Katherine is an epidemiologist whose research focuses on identifying social and behavioral determinants of obesity and obesogenic behavior among children and adolescents, and the translation of this etiologic research into feasible and effective community-based interventions. Much of her work focuses on the role of families in children's and adolescents' obesity risk including understanding 1.) how the family environment influences nutrition, physical activity, and obesity risk among youth; 2.) how socio-ecologic stressors affect weight-related parenting, the family environment, and child behavior and weight; and 3.) how to engage vulnerable families in obesity prevention efforts.



Chris Bennett

*CEO & Co-Founder
Wonderschool*

Chris started Wonderschool, a platform that supports childcare professionals in starting and running their own programs and also helps parents find care for their children, with the goal of ensuring every child in every home had access to high quality education and helping educators start, operate, and grow their own high-quality in-home preschools and child care programs. He earned his degree from the University of Pennsylvania.



Caitlin Boland, RD, LDN

*Childcare Nutrition Specialist
Novick Childcare Solutions*

Caitlin has a passion for using nutrition to make a positive impact on the lives of children and their families. Prior to joining Novick, she was the health and nutrition manager of a multi-site Head Start program. There, she focused on introducing the children to new, healthy foods and ensuring CACFP compliance.



Julie Brewer

*Director, Office of Community Food Systems
USDA Food and Nutrition Service*

Julie has over 28 years of experience helping communities identify and fill gaps in their food systems and has worked to improve nutrition and food security at the local, state, and national level. She worked over ten years on child nutrition and WIC policy at FNS, and recently served as the program examiner for SNAP and Child Nutrition at the Office of Management and Budget. Julie has a bachelor's degree in health and human performance and a master's in public administration from the University of Montana.



Claire Brown, MS, MPH, RD

*Nutritionist
USDA FNS Center for Nutrition Policy and Promotion*

Claire's primary responsibility is to support the creation and translation of the Dietary Guidelines for Americans, most recently serving on the writing committee for 2020-2025 Guidelines. Claire has a background in public health and previously worked in community-based research at the Tufts University Friedman School of Nutrition, where she also earned her MS in Nutrition and Master of Public Health. A Registered Dietitian, Claire completed her dietetics coursework at Simmons University, where she also serves as an adjunct faculty.



Abbie Chaddick, MS, RD, RDN

*Nutrition Consultant
Evidence Based Eaters*

Abbie is a Registered Dietitian Nutritionist and project coordinator for the Georgia Farm to Early Care and Education Partnership. She works closely with a diverse group of organizations and early learning sites to expand access to healthy food and food-based learning opportunities. Abbie coordinates Georgia's biennial FTECE Summit and co-chairs the Georgia FTECE Coalition, a network of over 30 nonprofits, state agencies, businesses and early learning.



Pam Cureton, RDN, LDN

*Clinical Dietitian
University of Maryland School of Medicine*

Pam specializes in the treatment of gluten-related disorders and treatment for children with feeding difficulties and failure to thrive. Her work includes coordinating the clinical management of patients, presenting educational programs for the community and health care providers and involvement in research projects. She is the author of articles on celiac disease and children's nutritional management including textbooks, journals and patient education resources.



Katie Chatfield, MPH, RDN, LD

*Nutrition Manager
Providers Choice, Inc.*

Katie's understanding of food systems helps her to support providers and staff in serving healthful, delicious food. She has a bachelor's degree from the University of Pennsylvania, a master's degree in public health from the University of Minnesota and is a Registered Dietitian. Katie's work feeds her passion for childhood nutrition.



Sharon Dafondanouto

*Regional Civil Rights Officer
USDA Food and Nutrition Service*

Sharon has worked for the USDA FNS since October 2010, initially as a Senior Program Specialist within the National School Lunch Program before transitioning into her current role. She has held various policy-related positions within three Federal Government Agencies over the past seventeen years. Prior to her civil service career, Sharon honorably completed 10 years of consecutive military service.



Tracy Cheney, M.Ed

*Educational Consultant
Three Cheers Consulting*

A focus of Tracy's career for the past 22 years has been on supporting early childhood professionals. Tracy presents to many private early learning centers in Rhode Island and Massachusetts on a variety of topics and has presented at the NAEYC Conference multiple times. Tracy holds a master's degree in early childhood education and is a member of NAEYC and the Rhode Affiliate, RIAEYC, and has served on many educational sub-committees in Rhode Island.



Christa DeBoer

*Nutrition Program Director
Youthprise*

Christa leads the vision and builds the capacity of Youthprise's Nutrition Program. She is responsible for all aspects of the program and supports Youthprise's network of Nutrition Program participants. Christa earned a degree in dietetics from Iowa State University and has a background working in food service and nutrition education.



Jill N. Cox, MS, RD

*Program Development Specialist
Penn State Better Kid Care*

Jill authors online courses and resources for early care and education (ECE) professionals, including the Create Healthy Futures project focused on ECE provider wellness. This curriculum and accompanying facilitator guide were part of a research project involving Head Start teachers in collaboration with researchers at the University of Texas School of Public Health.



Dipti Dev, PhD

*Associate Professor
University of Nebraska-Lincoln*

Dipti is an Extension Specialist and a national expert on feeding children. Based on her research, she's developed the EAT Family Style responsive feeding program. This program has shown to improve children's dietary behaviors and foster a positive mealtime environment. She has received two national awards from USDA and NEAFCS for this work.



Jamie F. Chriqui, PhD, MHS

*Professor
University of Illinois at Chicago*

Jamie's scholarship is focused on health policy and administration. She conducts nationwide evaluations of the implementation and impact of nutrition-related policies and practices in schools and ECE settings. Since 2017, she has conducted a number of nationwide studies of CACFP providers related to factors influencing compliance with the nutrition standards and overall operations.



Suzanne Diggs

*Program Analyst, Program Monitoring Branch
USDA Food and Nutrition Service*

Suzanne specializes in the Serious Deficiency process and oversees the National Disqualified List. Prior to joining FNS in 2011, she worked for the Maryland State agency for 17 years. Suzanne has a bachelor's degree from Towson State University.

Have Them Saying “More Mushrooms Please!”

**Introduce children to delicious mushrooms
with our food literacy lessons and easy recipes,
perfect for childcare settings!**

Through our three interactive lessons and cooking activity, children explore mushrooms and their impact on our health and the environment. When children have the opportunity to understand and explore new foods, they're more likely to try and enjoy them when you feature them on your menus - a win-win!



Quick Tip!

First time offering mushrooms on your menu? Try a cooked recipe like our Roasted Mushrooms, or serve mushrooms as a pizza topping - always a winner!



For more resources, including recipes and videos, visit
[MushroomsInSchools.com!](http://MushroomsInSchools.com)

SchoolMeals@MushroomCouncil.org

[@MushroomsK12](https://twitter.com/MushroomsK12) [@MushroomsInSchools](https://facebook.com/MushroomsInSchools)

**Patrick Doyle**

*Chief Operating Officer
Boys & Girls Club of the Capital Area*

Under Patrick's leadership, Boys and Girls Club has expanded its Summer meals service to reach not only their own programs, but others throughout the community. Patrick also works with the NYS Alliance of Boys & Girls Clubs in securing funding for every club in New York. Patrick was named as an Afterschool Meals Champion for No Kid Hungry for his work in the Capital Area.

**Rebekah Duchette, RN, BSN**

*Senior State System Specialist
Nemours Children's Health System*

Rebekah is a public health nurse with experience working at the program, community, state and national level to improve child health in early care settings. She has worked in adult education for over 25 years. Rebekah currently supports state leaders working to enhance health practices in early care settings and develops training content.

**Debra Eisenbarth, MS, RD**

*Nutritionist
USDA Food and Nutrition Service*

Debra develops and updates resources and provides technical guidance related to menu planning and food crediting in CNPs. Her projects include the Food Buying Guide for Child Nutrition Programs, Menu Planner for School Meals, and Smart Snacks in School. Debra is a Registered Dietitian and holds a master's in nutrition from Case Western Reserve University and a bachelor's in nutrition and dietetics from Kent State University.

**Robert Ek, MA**

*Program Analyst, Office of Community Food Systems
USDA Food and Nutrition Service*

Robert oversees farm to school research and the evaluation work portfolio, including the Farm to School Census. He also manages the farm to CACFP activities. Prior to this, Robert worked for the State of Maryland and the American Public Human Services Association. Robert has a master's from the University of Delaware.

**Mike Embly**

*Supervisor of Food and Nutrition Services
Washington County Public Schools*

Mike began his foodservice career managing several restaurants in Pennsylvania and Florida. In 2000, he became Supervisor of Food Services for Waynesboro schools. In 2010, he joined Washington County Public Schools as an Assistant Supervisor of Food and Nutrition Services, responsible for MMFA, special programs, food safety, and overseeing 15 school sites. In 2017, he was promoted to Supervisor of Food and Nutrition Services. Mike has a BS in Hotel, Restaurant, and Institution Management from Penn State University.

**Renée Farias**

*Community Nutrition Adviser
Let's Eat Healthy*

Renée works with the Dairy Council of California. As part of the Let's Eat Healthy Movement, she builds relationships with key influencers, delivers professional trainings, and provides nutrition resources to elevate the health of children and families. Previously, Renée worked for Migrant Head Start, where she ignited a passion for early childhood education. She believes every child deserves a healthy start, which includes access to nutrition education and nutritious food.

**Andrea Farmer, MS, RD**

*Branch Chief, Community Meals Program Monitoring Branch, Program Monitoring and Operational Support Division
USDA Food and Nutrition Service*

Andrea has enjoyed over 11 years specializing in child nutrition programs. She oversees monitoring requirements and practices of the CACFP and the Summer Meal Programs. Before switching to PMOS, she was a branch chief in the Policy and Program Development Division, where she managed rule-making and policy guidance for CACFP and the Summer Meal Programs.

**Maria Frye, RDN**

*Community Nutrition Adviser
Let's Eat Healthy*

Maria is a registered dietitian with the Dairy Council of California. Maria represents the Let's Eat Healthy Movement by building relationships and collaborative opportunities with key influencers including educators, health professionals and community leaders, to prioritize and elevate the health of children and families through nutrition. She loves hosting Ask A Nutritionist, Dairy Council of California's educational YouTube series, to further help educate the community on nutrition related topics.

**Deborah Gillison-Wilson, CMP, CCNP**

*Executive Director
Georgia Nutritional Services*

Deborah has over 20 years of experience working with child and adult care programs and has been in business as a CACFP sponsor since 1996. Under her direction, guided by her passion for the cause and with an outstanding and committed team, GNSI exists to improve and maintain the health and nutritional status of children and adults.

**Angela Ginn-Meadow, RD, LDN, CDE, RN**

*Education Coordinator
University of Maryland's Center for Diabetes and Endocrinology*

Angela leads programming and counsels patients on treating and managing diabetes and other endocrine diseases. She is passionate about food and helping people make better choices in their everyday lives to improve overall health.



Sheldon Gordon, MS, RDN

*Branch Chief, Nutrition and Technical Assistance
USDA Food and Nutrition Service*

Sheldon is responsible for leading the nutrition and technical assistance for programs that provide healthy meals to children including the Child and Adult Care Food Program. In addition, he oversees the development of technology-based training and technical assistance resources for Program administrators, operators, and stakeholders. Sheldon has 18+ years of service with USDA.



Reynaldo Green

*Vice President of Nutrition and Family Well-Being
Quality Care for Children*

Since 2010, Reynaldo has overseen QCC's administration of the federal CACFP that serves 4 million meals to over 20,000 children across Georgia each year, plus other nutrition initiatives, including Chefs for Young Children and Farm to Early Care and Education. Additionally, Reynaldo manages the two-generation Boost program that awards child care scholarships to the children of four-year college students and parents in under-resourced communities.



Monica Griffin, MS, RD

*Senior Wellness Program Coordinator
Children's Healthcare of Atlanta*

Monica manages wellness programming in early care, school and community settings. She helps professionals and parents become responsive caregivers and recognize feeding as a critical component of child development. Previously, Monica worked at the Georgia Department of Early Care and Learning, where she developed the first nutrition and physical activity standards for the statewide QRIS, and managed a USDA-funded program implementing wellness policies in child care centers.



Katey Halasz, MPH, RD

*Nutritionist
USDA Food and Nutrition Service*

Katey works on developing resources and training materials for the CACFP to support the implementation of the CACFP meal patterns.



Jackie Haven, MS, RD

*Deputy Administrator
USDA Center for Nutrition Policy and Promotion*

Jackie oversees programs that set national nutrition policy, and design and implement innovative and effective science-based national nutrition promotion and outreach programs to improve the health of all Americans. Her projects include the development and promotion of the Dietary Guidelines for Americans, MyPlate, USDA's Nutrition Evidence Systematic Review, the Healthy Eating Index, and the USDA Food Plans. Jackie has been with USDA for over 25 years.



Clarissa Hayes

*Senior Policy Analyst
Food Research and Action Center*

Clarissa joined FRAC in February 2015. She works with anti-hunger organizations as well as with local, state, and national groups to expand the use of afterschool and summer nutrition programs.



Rachel Hayes Polon, MPH, RD

*Nutritionist
USDA Food and Nutrition Service*

Rachel has seventeen years of experience in federal nutrition policy, including serving as an author on the Dietary Guidelines for Americans, 2010. Currently, Rachel develops and implements nutrition policy for USDA Child Nutrition Programs. Originally from Kansas City, Missouri, Rachel is a Registered Dietitian with a master's degree in public health from the University of Minnesota.



Geri Henchy, RDN, MPH

*Director of Nutrition Policy
Food Research and Action Center*

Geri's work focuses on nutrition policies, such as increasing the healthfulness of nutrition programs, necessary to reach the goals of eradicating domestic hunger and improving the nutrition and health of low-income individuals and families. She has been honored to receive numerous awards for her work and serves as advisor to the National CACFP Sponsors Association.



David Herring, MS

*Nutritionist
USDA Center for Nutrition Policy and Promotion*

David expands the reach of the Dietary Guidelines via MyPlate's online interactive tools, web content and app. He plans and conducts nutrition communication projects, and maintains MyPlate.gov, DietaryGuidelines.gov, and other websites as the webmaster and a nutrition subject matter expert. David has a MS in Nutrition from Cornell University and a BS in Biochemistry from Seton Hall University.



Dyan Hes, MD

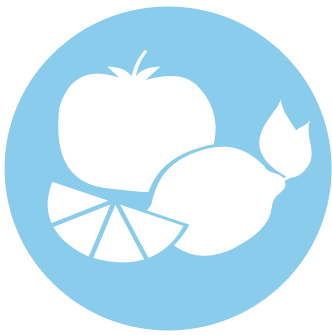
*Medical Director
Gramercy Pediatrics*

Dyan is board certified in pediatrics and obesity medicine. She helps children from birth through college navigate nutritional challenge and specializes in working with feeding issues with children with developmental disabilities and children who are obese from their medications. Dyan has two practices in New York City and is on faculty at NYU and Weill Cornell.



A NATIONAL COOPERATIVE
LEGAL CONTRACTS
PROCUREMENT MADE EASY

Food/Cafeteria Supplies



- Bread, Dairy, Grocery, Produce
- Commodity Processing
- Food Supplies/Equipment • Ice Cream
- Nutrition Software • Water • Pizza
- Vending Services

All Contracts are EDGAR and USDA Compliant!
No Cost Membership

Sign an interlocal agreement and start using
Choice Partners contracts.

Visit www.choicepartners.org/membership
or call **877-696-2122**.

Join Today!



Valarie Hodges

*Food Service Coordinator
Harrisburg CUSD #3*

Valarie is a mother of three who also works as the Administrative Assistant to the Superintendent of Schools for her district. She is very passionate about bridging the gaps of food insecurity in her community. Valarie sits on the Board of Directors for a not-for-profit charity as well. Valarie also is a two-time Governor's Hometown Award Recipient.



Cheryl Jackson-Lewis, MPA, RD, LDN

*National Director, Nutrition Education, Training and Technical Assistance Division
USDA Food and Nutrition Service*

Cheryl provides leadership and technical direction on Team Nutrition and the Institute of Child Nutrition. She has held multiple technical and management positions in support of the Child Nutrition Programs at the local, state, national and international levels. Cheryl is a member of the Academy of Nutrition and Dietetics and is a licensed and registered dietitian.



Barbara Jirka, PhD

*Nutritionist
USDA Center for Nutrition Policy and Promotion*

Throughout her career working with education and food industry producers and manufacturers, Barbara has been involved in developing and marketing nutrition education programs. Currently she leads the MyPlate National Strategic Partner initiative. Barbara earned a PhD from Iowa State University, Master of Science degree in Vocational and Adult Education and a Bachelor of Science degree in Family and Consumer Science at University of Nebraska-Lincoln.



Josie Johnson

*Policy and Partnerships Coordinator
National CACFP Sponsors Association*

Josie works to support the director of policy and partnerships at NCA. She graduated from Texas Christian University with a BS in nutritional sciences. While studying nutrition, Josie directed her internships and education toward issues related to food insecurity and nutrition public policy work. She was selected as a 2019 Zero Hunger Intern through the Congressional Hunger Center in Washington, D.C., where she spent 10 weeks learning the ins and outs of anti-hunger policy.



Danielle Jones

*Account Executive
KidKare*

Danielle graduated from Texas Christian University in 2010 with a bachelor's degree in early childhood education. After graduation, she moved to Honduras to teach third grade for two years. Still eager to continue teaching English Second Language students, she moved to Brownsville, Texas. During her teaching experience, she learned a lot about how the food program benefited her students, which led to her work with KidKare at the beginning of 2020.



LaMonika Jones, MEd, GCPA

*Procurement and Purchasing Compliance Officer
Georgia Dept. of Early Care and Learning*

LaMonika has over 10 years of purchasing experience. She provides technical assistance on procurement and purchasing to over 700 CACFP providers and 90 SFSP providers. She was previously the purchasing administrator for a metro-Atlanta minority woman-owned business managing the government purchasing schedule.



Tiana Kamen, MS

*Author and Director
Farm to Keiki*

Tiana is an 'āina-based educator (Hawaiian for "land, Earth"), farm to school advocate, nutritionist and the author of the new curriculum, *Farm to Keiki – Cooking, Gardening and Nutrition with Children*. Tiana is dedicated to growing the Farm to ECE movement in Hawai'i and trains educators throughout Hawai'i in Farm to Keiki.



Larry Karow, DDiv, CMP, CCNP

*CEO
UMC Food Ministry*

Serving over 400 sites annually in both CACFP and SFSP, UMC Food has established partnerships with the leading child-focused non-profits in our region to provide children with meals in out-of-school settings. As part of the United Methodist Church, Lawrence leads a staff of over 70 who are committed to the mission of feeding children in the greater Cincinnati region.



Angela Kline

*Director, Policy and Program Development Division
USDA Food and Nutrition Service*

Angela develops policy for the National School Lunch and School Breakfast Programs, the Child and Adult Care Food Program and the Summer Food Service Program. Prior to joining Child Nutrition, Angela served as the Branch Chief of program policy in SNAP. Angela first joined USDA as a staff attorney for the Office of General Counsel, where she worked on Food and Nutrition issues. She is a graduate of the University of Virginia and received her law degree from the University of Pittsburgh.



Sylvia Klinger, DBA, MS, RD

*Founder
Hispanic Food Communications*

Sylvia is an award-winning author and global nutrition entrepreneur. She is a leading expert in cross-cultural Hispanic nutrition and health issues. It's her Hispanic background that has fueled her passion for nutrition, which has led her to empower and encourage those in her community through the foods (recipes) they make in their kitchens.



Rhonda Kobylecky, CMP, CCNP

*Director of Food Services
Acelero Learning*

In addition to her role with a multi-state Head Start organization that serves over 5,000 children, Rhonda consults for Acelero's sister program, Shine Implement. Rhonda enjoys training and sharing her CACFP, SERV Safe and Head Start knowledge with others. She currently serves on NCA's Board of Directors as Secretary.



Vicki Lipscomb, CMP

*President
Child Nutrition Program, Inc.*

Vicki has led the Child Nutrition Program to steady annual growth, and due to her background in public administration, she has a deep understanding of how to run an effective federal program. Vicki serves on the NCA Board of Directors, serving as its president from October 2015 to September 2017. She also advocates for child care providers and sponsoring organizations as a member of the Paperwork Reduction Work Group.



Derrick Lambert, MA

*Senior Manager
Share Our Strength*

Derrick leads the summer meals strategy within the Center for Best Practices. Prior to SOS, Derrick worked with Hunger Free Vermont, where he worked with state agency staff, school districts and statewide partners to initiate and expand implementation of federal child nutrition programs with a special focus on summer meals. Derrick has a master's degree in international political economy from the University of Kent (England) and a bachelor's in political science from Union University.



Maureen Lyons

*Director of Center-Based Programs
Wildwood CACFP*

As an experienced CACFP Leader and trainer, Maureen brings genuine enthusiasm for effective resource management and record-keeping compliance to the forefront. She creates and presents engaging evidence-based training to showcase best practice strategies combined with cutting-edge digital concepts for continuous improvement of CACFP programs across the U.S.



Jessica Larson, MS, RD

*Public Affairs Specialist
USDA Center for Nutrition Policy and Promotion*

As a Registered Dietitian with experience in consumer messaging and communication, Jessica has focused her work at USDA on communicating the Dietary Guidelines to consumers, media, and stakeholders. To help ensure the Dietary Guidelines resonate with consumers, Jessica has led consumer messaging research for MyPlate. Jessica received her undergraduate degree in Neuroscience from Brown University, her master's in biochemical and molecular nutrition from Tufts Friedman School of Nutrition and completed her dietetic internship at NIH.



Lisa Mack

*Executive Director
National CACFP Sponsors Association*

Lisa works with the Board of Directors to develop and implement the long-term operating plan to ensure the growth and success of the National CACFP Sponsors Association. Central to that plan is managing member relationships, resource and product development, training and conference programming, and partnership development. She has a BBA from Pace University.



Jami Lee-Rokala, MS, LN, CCNP

*Child Nutrition Manager
Tri-Valley Opportunity Council, Inc.*

Jami is a Licensed Nutritionist in the state of North Dakota, with her Masters of Science degree in Nutrition and practicing in the field for eight years. For the past five years as the Child Nutrition Manager, Farm to Early Care has been Jami's passion. She has presented at national conferences on Farm to Early Care for the last three years and is a lead Farm to Early Care Advocate in the state of Minnesota.



Malissa Marsden, SNS

*Consultant
Child Nutrition Support Services*

Working with two agriculture marketing boards, Malissa provides culinary training and assistance in creating recipes, meals and menus that utilize available commercial and USDA Foods for child nutrition. Malissa focuses on speed scratch simple recipes and menus that operators can utilize in their operations and that the kids will eat. Malissa has a BA and AA from Purdue University and is SNS credentialed.



Donna S. Martin, EdS, RDN, LD, SNS, FAND

*Director of School Nutrition Program
Burke County School District*

Donna is responsible for the school nutrition of 4,500 students in five schools, serving breakfast, lunch, afterschool snacks, supper and summer meals. She served as Academy of Nutrition and Dietetics' President in 2017-2018 and was the first school nutrition director to be president of the Academy. Donna is a graduate of the University of Georgia, has a master's degree from the University of Alabama – Birmingham, and has an education specialist degree from Augusta University.

CACFP | SFSP | NSLP COMPLIANCE PROFESSIONALS

Serving USDA, State agencies,
and Child Nutrition Program
Sponsors throughout the
United States



SERVICES

- Compliance Monitoring
- Training
- Audits & Agreed-Upon procedures Reviews
- Special Investigations & Complaint Reviews
- Management Studies
- Outreach Services
- Consulting Services
- Coronavirus Relief Funding - Monitoring, Training, & Consulting



MH MILES COMPANY, CPA, PC
Small Enough to Care, Large Enough to Deliver

WWW.MHMILES.COM





Carolina Martinez, MS, RD

*Acting Branch Chief
USDA Food and Nutrition Service*

Carolina has been with the Food and Nutrition Service since November 2019, when she started as a Program Analyst with the CMB. She comes to the USDA from the Government of the District of Columbia (DC), where she spent nearly five years dedicated to improving the health of District youth. Carolina holds an MS in Nutrition Sciences from Drexel University and a BA in Psychology from FIU.



Tracie M. Mercado, CCHA

*Childcare Specialist; Director
Novick Childcare Solutions*

Tracie has worked in early childhood and nutrition programs for over 25 years, the bulk of her time spent in a multi-program Head Start. Tracie started as a health & nutrition coordinator, later becoming regional director responsible for seven centers across two states. She eventually ventured into private consulting, supporting numerous others across multiple states. Tracie holds a multitude of professional certifications and credentials and has collected over 2,000 PD hours.



Kevin Maskornick

*Branch Chief, Operational Support for Child Nutrition Programs
USDA Food and Nutrition Service*

Kevin has served in multiple roles at USDA since 2012. Prior to working at FNS, he started his career in the US Senate, during which time he focused primarily on agriculture, nutrition assistance and education issues. Kevin holds a master's in public policy from George Washington University and a bachelor's in political science from Mansfield University of Pennsylvania.



Julie Miller Jones, PhD, CNS, CFS

*Professor Emerita and Consultant
Grains Food Foundation*

Julie is a board-certified and licensed nutritionist and professor of nutrition. She was awarded as a "professor who made a difference in people's lives." Julie is especially interested in whole grains, dietary fiber, carbohydrates and dietary solutions. She actively educates consumers against frauds and myths in nutrition and food safety. She is on the scientific advisory panel for the Grain Foods Foundation and many other organizations. She is a fellow of the AACCI, ICC and IFT.



Stacey McDaniel

*Anti-Hunger Initiatives Specialist
YMCA of the USA*

Stacey is a nationally-recognized anti-hunger advocate. Under her leadership, the Y launched a peer mentor network to promote innovation and strategic planning, developed sustainability and fundraising resources, collaborated with community partners to mold a flexible framework for food programs that uniquely builds upon each communities' strengths and resources, and scaled federally-funded child nutrition programs to reach 5,200 sites nationwide – touching the lives of nearly a million kids last year alone.



Melissa Moore, CCNP

*Director of Programs
Family League of Baltimore*

Melissa has been working with the federal nutrition programs for over seven years. In her role, she oversees the afterschool, summer and family child care home programs in Baltimore, Maryland. She is Treasurer of the National CACFP Sponsors Association and chair of the Baltimore Partnership to End Childhood Hunger.



Desi McKoy, LCMHCA

*Director of Program Operations
Child Nutrition Program, Inc.*

For the past two decades, Desi has worked vigorously, ensuring children of North Carolina receive healthy and nutritious meals while in childcare. Desi oversees a team of six monitors as well as clerical support and is well versed in monitoring requirements and compliance concerns. She is passionate about bringing awareness to childhood hunger, food insecurities and addressing statewide food deserts.



Beth Morris

*Director of School Nutrition
Lynchburg City Schools*

Beth has been a school nutrition director for 19 years, serving in rural Nelson County, Virginia for 14 years before accepting the director's position in her home community of Lynchburg. Beth has overseen the program's expansion of alternative breakfast models and the Community Eligibility Provision to division wide CEP. She has collaborated with community organizations in providing the SFSP and the CACFP At-Risk Supper Program. Beth is actively involved as a school nutrition professional and is an After School Meals Champion on behalf of No Kid Hungry.



Alana J. Mozar, MS

*Health and Nutrition Services Director
Child-Parent Centers, Inc.*

CPC is the Head Start Grantee for five Southeastern Arizona Counties. Its CACFP Food Services include 39 centers, which have their own kitchens and prepare fresh and nutritious foods. During the Covid-19 disruption, weekly food distribution has been provided to families through CACFP, SFSP and Head Start funds. Alana has also worked with CACFP in New Mexico and Utah.



Lissa Y. Ong, MPH, RDN

*Nutritionist
USDA Food and Nutrition Service*

Lissa works within the Western Regional Office. Over her 19-year career with FNS, she has worked with the WIC and School Nutrition Programs. In the past five years, she has been the CACFP Nutritionist, Western Region's Farm to CACFP point of contact, and a Program Officer for FY 21 Farm to School Grantees.



Barbara Muse, MDiv

*Executive Director
Bread of Life Development (BOLD) Ministries, Inc.*

Barbara, a No Kid Hungry Afterschool Meals Champion, is a passionate anti-hunger advocate and author of "The Christian Response to Hunger in America." She co-founded BOLD Ministries, a nonprofit dedicated to fighting hunger by providing free summer and afterschool meals to children in the Atlanta area. Barbara also participates in Rockdale County's "Be Bright, Eat Right" collaborative effort to provide free summer meals.



Kara Panowitz, MSW

*Senior Manager
No Kid Hungry MD*

Kara focuses on increasing access to and participation in the summer and afterschool meal programs at Share Our Strength. She received her master's in social work at University of Maryland, has been a Peace Corps Volunteer in Madagascar, an executive director and filmmaker with Megaphone Project, and a teacher in Baltimore City.



Cheresse L. Myree, CFE

*Vice President
MH Miles Company CPA PC*

Cheresse is a certified fraud examiner who specializes in the USDA Food Programs and governmental compliance. She has over 15 years of experience in the fields of auditing, accounting and consulting with specialized experience in governmental contract auditing and contract compliance. She testifies as an expert witness for the CACFP and SFSP and manages MHMC's review, consulting and training engagements across the United States.



Alix Pasillas, CMP, CCNP

*Executive Director
Food For Kids Inc.*

Alix joined Food For Kids 23 years ago as a field monitor and has served as executive director for the last nine years. She has provided guidance that has resulted in the growth of the program throughout Nevada expanding the program to sponsor child care centers and adult day care centers in addition to family day care homes. Alix continues to reinforce the sponsorship's success with passion and determination for bringing healthy, nutritious meals to children and adults in programs that are a part of CACFP. Alix currently serves on the NCA Board of Directors.



Olivia Newman, MPH, RD

*Program Analyst
USDA Food and Nutrition Service*

Olivia works with the national office of the Special Supplemental Nutrition Program for Women, Infants and Children (WIC). In her role, she works on a team that develops national policy and provides technical guidance in the areas of nutrition education, infant and toddler nutrition and breastfeeding promotion and support.



Theresa Patterson, MA

*Program Coordinator
Alabama State Dept. of Education*

Theresa oversees professional development for "New Sponsors," is the administrator of the section website, disseminates administrative reviews, and is the CACFP Coordinator for Farm to Preschool. Before joining this department, Theresa taught Pre-K and Kindergarten.



Melinda Nguyen, MS, RDN, LD

*Nutrition Specialist
Texas Department of Agriculture*

Melinda provides nutrition support for all 12 TDA administered federally-funded child nutrition programs. Melinda is passionate about supporting Contracted Entities in feeding children the most nutritious and delicious meals while in the care of providers and schools. Her enjoyment of cooking translates well in supporting the creation of diverse menus and recipes. Melinda received her master's in food and nutrition from Framingham State University in Massachusetts.



Salome Pemberton, MPH, RD, CDN, CCNP

*Program Dietitian
NY Enrichment Group*

Salome works with early childhood programs throughout New York City. She is passionate about encouraging nutritious foods at a young age to help children obtain a healthy lifestyle. She has experience advising programs on CACFP creditable meals and counseling families on ensuring diets are nutritionally adequate for children who require a special diet such as food allergy or intolerance, gluten-free, dysphagia, and vegetarian or vegan diets.



www.championfoodservice.com

**SHELF STABLE PACKAGED
MEAL SOLUTIONS**



FOR



 **BREAKFAST**

 **LUNCH**

 **SUPPER**

 **EMERGENCY MEALS**

 **BACKPACKS**

“Nourishing One Mind At A Time”

1-844-7CHAMPS

sales@championfoodservice.com



Mya Price, MS

*Manager, Commodity and Federal Nutrition Programs
Feeding America*

Mya received her bachelor's degree in sociology/anthropology from Centre College in Danville, Kentucky, and her master's degree in community and leadership development from the University of Kentucky. She has a deep passion for working with child nutrition and other federal nutrition programs, impacting millions of children and families across the nation. Mya is based in Washington, D.C., and is happy to bring her Kentucky roots, diverse expertise, and food bank experience toward combating hunger across our nation.



Annetta Rutland, CMP, CCNP

*Strategic Director of Quality Programs
4C for Children*

Annetta, a 30-year veteran at the Cincinnati-based nonprofit, has worked with her team to develop a series of trainings for new family child providers that include Family Child Care Orientation and How to Workshops: Maximize Your Dollars, Market Your Business, and Establish Personal Insurance Benefits. She also recruits centers for participation in CACFP.



Debra Queen, RDN, LD, MBA, MPH

*Director of FNS
Choctaw Nation of Oklahoma*

Debra was appointed by the Governing Board of Choctaw Nation Health Services Authority, Tahihina Oklahoma. She has worked at OSDH, several metro and rural medical facilities, and long-term care facilities and has worked as a consulting dietitian in many other states. She was recently awarded the first-ever No Kid Hungry Afterschool Meals Champion for her dedication to promoting meals for rural Choctaw Nation children and others.



Jessica Saracino

*Acting Director of the Program Monitoring and
Operational Support Division, Child Nutrition
Programs
USDA Food and Nutrition Service*

Over the last 10 years, Jessica has developed regulations and guidance materials and provided technical assistance to State agencies on various requirements in Child Nutrition Programs. Prior to working for FNS, she was a Federal Funds Analyst in the Budget Office of the Texas State Legislature. Jessica earned a master's degree in political science from American University and a bachelor's in political science from Gettysburg College.



Gabriela Rangel, CMP, CCNP

*Director
Child & Family Resources*

Gabriela has worked for Child & Family Resources for 11 years, serving in her current role for six years. She has a master's in early childhood studies from Walden University, a bachelor's in family studies and human development from the University of Arizona, a Social Innovation Nonprofit Leadership Certificate from Eller Executive Education, and is a Certified CACFP Child Nutrition Professional and CACFP Management Professional. Gabriela currently serves on the NCA Board of Directors.



Michele Sazo

*Regional Civil Rights Officer
USDA Food and Nutrition Service*

Michele has been with FNS for 15 years. She is responsible for the oversight of Civil Rights compliance in accordance with applicable laws, regulations, and related Departmental policies and instructions in the Mid-Atlantic Region. Michele holds a master's degree in human resources management and a bachelor's degree in business Management from Rutgers University.



Jodi Risse, MS, RD, LDN

*Supervisor of Food & Nutrition Services
Anne Arundel County Public Schools*

Jodi received her master's degree in marketing in 1997 and her bachelor's degree in dietetics in 1987. She is active in State and National Associations, serving as a chairperson for many committees. With over 30 years of experience as a Registered Dietitian, her passion for healthy eating and motivation to encourage healthy lifestyles for all students and staff are evident in the day to day operations in all Anne Arundel County Public Schools.



Amanda Schmitz

*Social Responsibility & Community Outreach Director
Monroe Family YMCA*

Amanda has led her Y's anti-hunger efforts since its inception. She is proud of their outreach efforts, specifically fostering community partnerships. Amanda is committed to discovering innovative opportunities that best support her community. She also serves as a No Kid Hungry Rural Afterschool Meals Champion and is passionate about advocating for feeding programs throughout the nation to ensure all kids have equitable access to healthy meals.



Colleen Sideck, MPH, RDN

*Technical Information Specialist
USDA National Agricultural Library*

Colleen is a Registered Dietitian with the USDA Food and Nutrition Information Center (FNIC), where she manages web content, social media, and outreach for the Nutrition.gov website. She holds a B.S. degree in Nutrition and Dietetics and a M.P.H. degree in Public Health Communications and Marketing. Before starting at FNIC, Colleen worked in the clinical nutrition and corporate wellness fields.



Valery Soto, MS, RDN, CLC

*Nutritionist
USDA Food and Nutrition Service*

Valery works on a team that develops national policy and provides technical guidance in the areas of nutrition education, infant and toddler nutrition and breastfeeding promotion and support. Valery is a Registered Dietitian and received her BS in Biology from Saint Michaels College in Vermont and her MS in Nutritional Sciences from the University of Connecticut. Prior to her position with USDA, Valery worked as the lead dietitian with the special immunology service at Children's National Medical Center in Washington, DC.



Michael Spevacek

*Project Director
AccuTrack Group*

Michael is an application developer with 30 years of experience in both the public and private sectors. His projects include the Wisconsin State Treasurer's office, the Governor's office, Division of Emergency Management; as well as Cardiac Sciences and Charter Communications. He has been involved in the CACFP for over 20 years, and is the developer and project director of AccuTrak/CACFP.Net.



Blake Stanford, CMP

*President
Southwest Human Development Services*

Blake is the Founder and Chairman of the Board of a private, nonprofit agency and sponsor of the CACFP since 1985. Blake has served as President of the Texas CACFP Sponsors' Association, was a founder of the Southwest Region CACFP Sponsors' Association, and has served as the President and Treasurer of the NCA Board of Directors in addition to being a current board member.



Alexia Thex, MEd

*Director of Policy and Partnerships
National CACFP Sponsors Association*

Alexia is charged with expanding NCA's advocacy on policy matters and advancing the mission and interests of association members and stakeholders while forming mutually long-term, beneficial partnerships with corporations and organizations fitting the mission of NCA. Through her career in development, Alexia has also raised funds for Downtown Houston YMCA, the Holocaust Museum Houston and schools her children attend. She has a Master of Education degree in exercise physiology from the University of Texas.



Brenda L. Thompson-Wattles, Chef, RD

*Owner
BLT Food & Nutrition, LLC*

Brenda is a Culinary Chef and Registered Dietitian who consults for child nutrition programs. 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/resources. She recently released her Level Up with Chef Brenda social media platform, which focuses on sharing standardized recipes and culinary tips.



Alison Tovar, PhD, MPH

*Associate Professor
University of Rhode Island*

Alison's scholarship is in nutrition and food sciences. She established The Healthy Feeding, Health Eating Lab in 2012, with the goal to understand factors that shape eating behaviors early in life, in order to inform community-based interventions among diverse, underrepresented populations. She leads the National Early Childhood Working group, organized by Healthy Eating Research and Nutrition and Obesity Policy Research and Evaluation Network.



Cindy Vian

*Vice President of Customer Acquisition
KidKare*

Cindy has utilized her extensive industry knowledge to help hundreds of sponsors improve the integrity of their programs while reducing their overall cost of doing business through adoption of KidKare software solutions. She consults with organizations to streamline their processes, find new ways to market their services and learn state and federal regulations at a deeper level. Prior to KidKare, Cindy managed a large non-profit CACFP organization for 10 years and spent 14 years working in early childhood care and education.



Tom Vilsack, JD

*Secretary of Agriculture
USDA*

Secretary Vilsack was nominated by President Joe Biden and previously served as the 30th Secretary of Agriculture between 2009-2017 under President Barack Obama. As the longest-serving member of President Obama’s original Cabinet, he worked hard to strengthen the American agricultural economy, build vibrant rural communities and create new markets for innovation in rural America.



Carolyn Wait Vega, MPH, RD

*Senior Manager
Share Our Strength*

Carolyn promotes expanded access to afterschool meals. Throughout the COVID-19 pandemic, she has also supported Share Our Strength’s advocacy work and helped program operators understand the new regulatory flexibilities. Before joining Share Our Strength in 2015, Carolyn was a CACFP Specialist for the DC state agency and a National Nutrition Policy Fellow at the Food Research and Action Center (FRAC).



Kati Wagner, CMP, CCNP

*President
Wildwood CACFP*

Kati oversees the sponsorship of family child care home providers, unaffiliated centers, Head Start, afterschool and summer food programs. Kati’s business background allows her to see unique opportunities for providers. Her expertise in handling the budget, dealing with legislation, and management has allowed her to be successful in the CACFP. Kati has served on the NCA Board of Directors since 2012 and is currently serving a two-year term as its President.



Alicia White, MS, RD

*Branch Chief, Nutrition Education and Promotion
USDA Food and Nutrition Service*

Alicia leads the dynamic group developing Team Nutrition’s CACFP training and nutrition education resources, CACFP Halftime and CACFP Trainer’s Circle webinar series, and Team Nutrition social media. In this role, Alicia also oversees program management for the Team Nutrition Training Grants program.



Melek Yavuz, MS, RDN, CCNP

*Provider Services Coordinator/CACFP & Eat Well Play Hard Nutritionist
Child Care Solutions*

Melek is a Registered Dietitian Nutritionist who oversees the CACFP’s implementation to recruit, establish, and support family child care providers to enhance the quantity, quality, and stability of home-based child care in our community. She also implements the Health Eat Well Play Hard in Child Care (EWPH) initiative to promote good nutrition and active play to reduce childhood obesity. Melek enjoys reading and baking with her kids.



Food Buying Guide for Child Nutrition Programs



Get all of the current information in one manual to help you and your purchasing agent:

- Buy the right amount of food and the appropriate type of food for your program(s).
- Determine the specific contribution each food makes toward the meal pattern requirements.

The Food Buying Guide Goes Digital!



The web-based Interactive Food Buying Guide allows you to: easily search and navigate food yields, compare food yields, and create and save favorite foods lists.

It also includes:



The Interactive Product Formulation Statement Workbook allows manufacturers to easily calculate their product’s contribution statement and generate crediting documentation.



The Recipe Analysis Workbook which helps program operators determine the meal pattern contribution for recipes! Easily search for creditable ingredients, calculate the meal pattern contribution, and print a contribution statement.



The FBG Calculator assists Child Nutrition Program operators in creating a shopping list to streamline food ordering needs for their programs.



The Food Buying Guide Mobile App provides quick access to food yield information to help you make purchasing decisions from your mobile device. Download it today.

The Food Buying Guide for Child Nutrition Programs is available to download and/or print as a PDF.

foodbuyingguide.fns.usda.gov

National Child Nutrition Conference

CACFP · Afterschool Meals · Summer Food



Save the Dates for New Orleans!

April 19-22, 2022

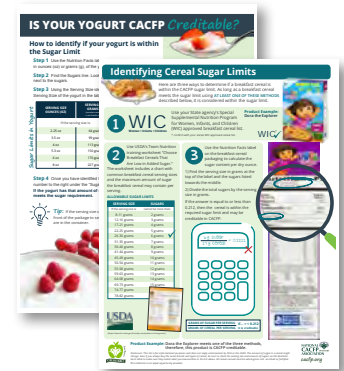
Support right at your fingertips...

Child Nutrition Today is just a click away.
Find recipes, helpful tools, resources, and much more.

en español



en español



en español



Visit us online

Sign up to get eNews and updates delivered directly to your inbox.
Plus, find more child nutrition community resources & tools.

www.cacfp.org



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