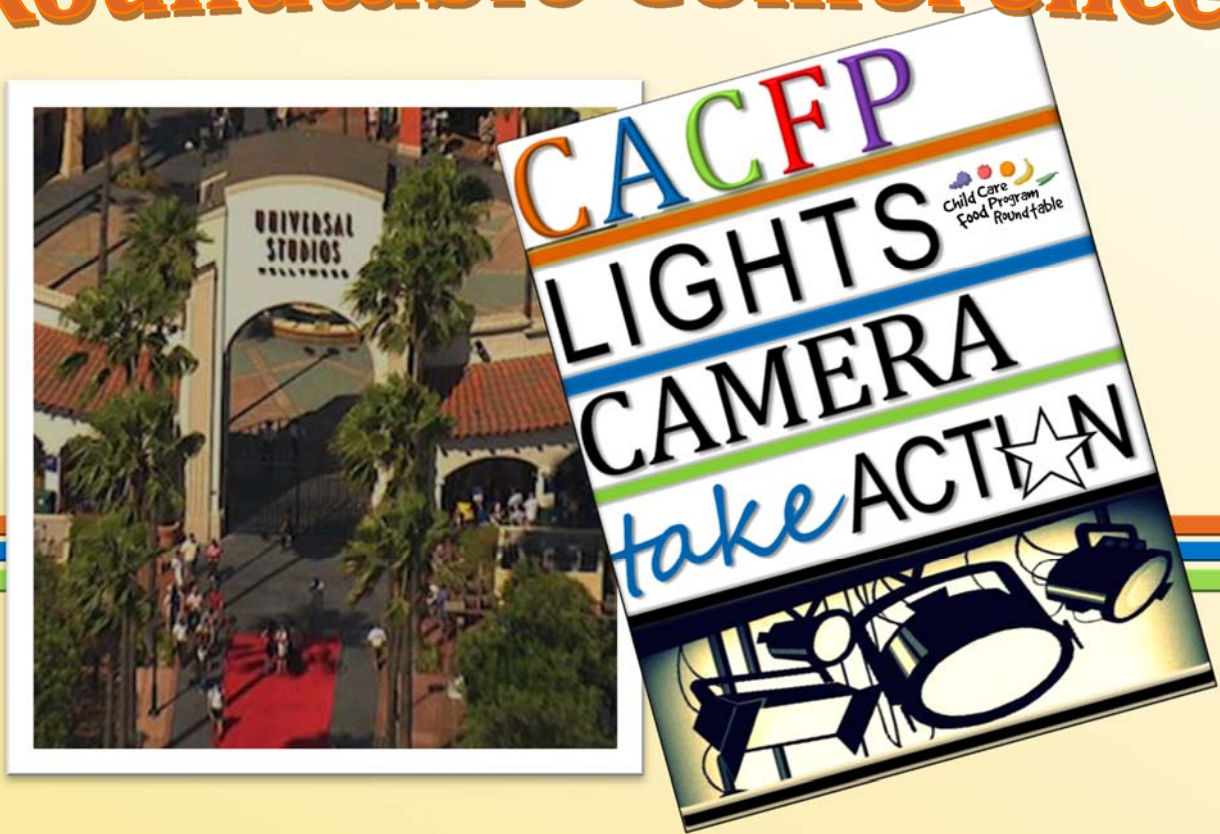


Child Care Food Program 24TH ANNUAL Roundtable Conference



SHERATON UNIVERSAL ★ UNIVERSAL HOLLYWOOD ★ CALIFORNIA
OCTOBER 26-28, 2015

CACFP *take ACTION* CHALLENGE

CACFP *take ACTION* ★

IT'S ALL ABOUT THAT CACFP, CHILDREN & YOU!



CACFP *take* ACTION



Dedicated to improving the health and well-being of our nation's children

Warmest Greetings Conference Attendees,

We are thrilled to welcome you to the 24th Annual Child Care Food Program Roundtable (CCFP) Conference. The Conference Planning Committee has set the stage to highlight the many talented people involved in CACFP from across the country - giving conference attendees an opportunity to learn and share CACFP best practices, new research and experiences. Together at this conference we will be defining and driving the future of the CACFP Community.

This year's conference theme aims to highlight the importance of the action that CACFP takes everyday and the action that we will take in the future. We are set for you, the stars of CACFP, the 24th Annual Child Care Food Program Roundtable Conference and the CACFP Lights, Camera *take* ACTION CHALLENGE.

As always, we strive to provide attendees the perfect meeting ground for those working in the CACFP community, take this opportunity to build more CACFP relationships with other attendees, the advisory committee, sponsors, partners, presenters and exhibitors this week. CACFP Lights, Camera. *take* Action. New ideas, partnerships and innovative thinking starts here and now!

Sincerely,

The Child Care Food Program Roundtable Advisory Committee

CACFP Building a Healthy Culture • Creating a Healthier Next Generation

ACKNOWLEDGEMENTS

CCFP Roundtable Planning Committee

Chris Clark, David Paillette, Debbie Zaragosa, Doris Fredericks, Jacqueline Deadder, Jerry Bowers, Joan LaRocque, Lisa Jimenez, Paula James: Advisory Chair, Terry Talavera.

CCFP Roundtable Advisory Board

Sandip Kaur, Carol Whittington-Thomas, Chris Clark, David Paillette, Debbie Zaragosa, Doris Fredericks, Ed Mattson, Elyse Homel Vitale, CFPA, Genevieve Pyeatt, Jacqueline Deadder, Jerry Bowers, Joan LaRocque, Laurie Pennings, CDE, NSD, Lisa Jimenez, Lisa Tadlock, PHI, Paula James, Advisory Chair, Stephanie Clarke, Terry Talavera and George Manalo-LeClair, CFPA and Myriam Scally.



Special Thanks to the CACFP Staff of

Options, Child Nutrition Program of Southern California. Contra Costa Child Care Council, CDA of San Diego, CDI, Choices for Children, FRAMAX, Ventura Child Care Food Program, Family Resource and Referral for all of your work to make this conference happen.

Our deepest appreciation and gratitude to USDA FNS and staff for all of the support and assistance. The California Department of Education for your support and the ongoing support and collaboration of the Nutrition Services Division.

Conference Schedule Planning Alert

- ★ **Use** the Conference Planner to plan your conference (back page)
- ★ **Catch** the spectacular view and join us for a quick Meet and Greet with all of your favorite CACFP Partners on Sunday
- ★ **Opening ACT:** Monday, CACFP *take* ACTION Challenge Launch
- ★ **Monday:** USDA FNS Breaks out the CACFP Treasures
- ★ **Be First** to sign up for the CACFP *take* ACTION Challenge!
- ★ **Tuesday:** Technology Tent appointments to **Create a Free Website, or Facebook page**, contact ccfrtconference@gmail.com
- ★ **Fit2bYOGA** with Doris Fredericks Tuesday and Wednesday mornings
- ★ **Exhibitors Learning Expo** Tuesday 7:30-5:00pm
- ★ **CACFP Lunch Program** Tuesday @ Noon
- ★ **Wednesday: and the Winner is... 2016 Free Conference Registration**
- ★ **#CACFPtac** Who will be the first one to Submit a *take* ACTION Challenge?

Sponsor Acknowledgements



PRE CONFERENCE



California Department of
EDUCATION

SUNDAY, OCTOBER 25, 2015 9:00-4:30

Goodbye, WebKids; Hello, KidKare!

Dawn Perez and the Minute Menu Team

(Yes, It Works on a Mac) We are excited to introduce the new online claiming website for providers! Learn how to access the new KidKare program which is replacing all KIDS and WebKids products. KidKare is accessible from ANY device, including smart phones, tablets, desktop computers, and yes, that includes Macs. Bring your smart phone, tablet or laptop that connects to the internet for a hands-on training experience on the new KidKare website. We will enroll children, record meals, record in/out times, submit claims and much more! You will leave this class feeling excited and confident in training providers on this convenient and efficient new product! (Internet access not provided. To learn how to connect your device to your phone, see blog.minutemenu.com.)

12:00-1:30 Lunch Break (on your own)

Implementing KidKare at Your Agency

In this session we will cover the changes that will affect Minute Menu HX, how to support providers on the new KidKare product, implementing the changes to your current processes, training providers and developing your rollout plan!

MONDAY, OCTOBER 26, 2015 9:00-12:00

Pre Registered Only-No On Site Registration

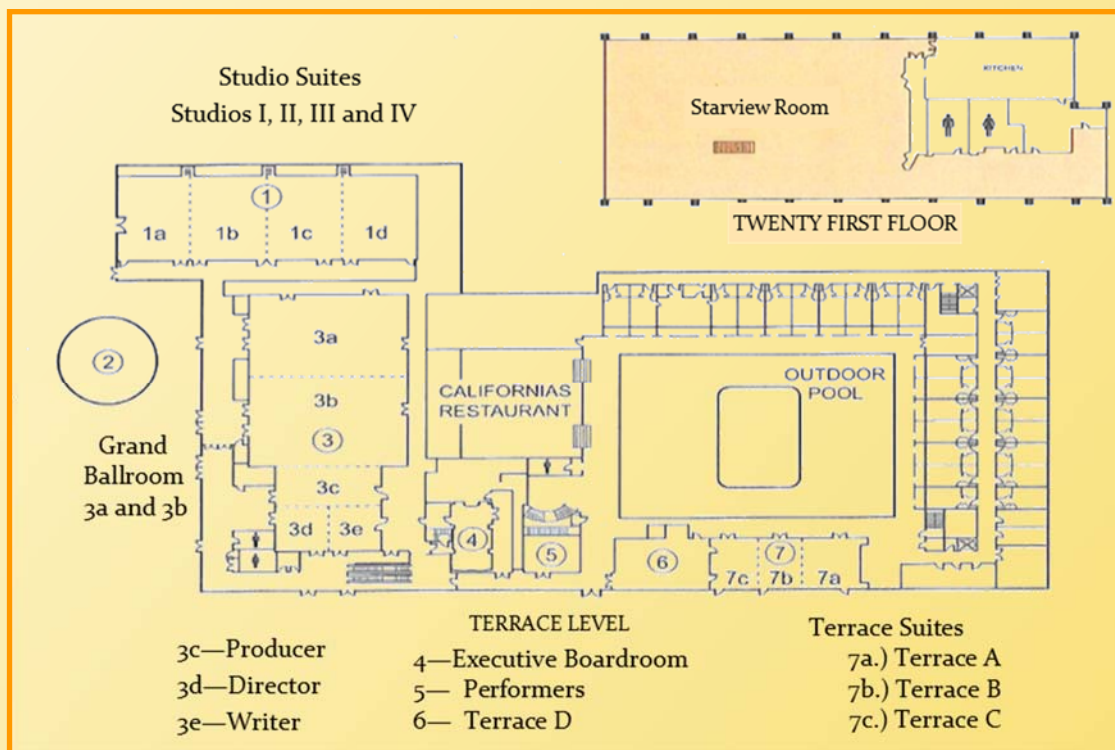
Successful Recordkeeping in the Child and Adult Care Food Program

Justin Adelman and Joseph Cormack, CDE, NSD, CACFP

In this training, we will revisit the importance of recordkeeping in the Child and Adult Care Food Program. The session will open with examples of the most common scenarios resulting in findings and the monetary consequences of inadequate recordkeeping. This training will cover ways to prevent these costly mistakes by reviewing all the basic recordkeeping requirements for all program types in the CACFP.

In addition to the basic recordkeeping review, the training will include three focus areas providing more detailed information about personnel activity reports, health and safety requirements and procurement guidelines. At the conclusion of the power point, the panel will open the floor for questions.

- ★ Sign Up for a hands **on Create a Free Web Page and/or Facebook Page** in the Technology Meet Up Cabana Reserve space now! Meeting space needed during the conference-Reserve a Cabana Now- a few appointments left for both cabanas- between 1:00 and 6:00pm Tuesday October 27th, 2015 (contact Chris @ccfprtconference@gmail.com



MONDAY

OCTOBER 26, 2015

NOW SHOWING



Sandip Kaur **Welcome to CCFP** **Roundtable** **Conference**

Sandip is the Director of the Nutrition Services

Division (NSD) of the California Department of Education. Prior to her appointment as Director, Ms. Kaur served as Acting Director for one year and four months. From 2004 to 2011, Ms. Kaur served as the Chief of the Administration and Food Distribution Program in NSD for seven years and was instrumental in the design, development, and implementation of the Child Nutrition Information and Payment System. Ms. Kaur was also responsible for making the NSD's Food Distribution Program more cost effective for sponsors and competitive with private food distribution companies. She has nearly 29 years of experience in California.



Traci Mouw **Farm to Preschool**

MPH Program Analyst
Food and Nutrition
Service, USDA. Traci
Mouw joined FNS in 2011

as a Program Analyst in the CACFP and Summer Branch. Most recently, Traci was instrumental in the development of GIS maps that allow State agencies and CACFP sponsors to identify underserved areas. Previously, Traci held positions with the Imperial College of London, School of Public Health and the Nutritional Epidemiology Branch within the National Institutes of Health. Traci holds a Master of Public Health interests include local procurement, nutrition and agricultural education, and local and regional food systems.



Courtney Thornburg **Farm to Preschool**

A Nutrition Education
Specialist with the California
Department of Education
(CDE). She is a Registered

Dietitian with a Master's Degree in Nutrition Education. She is the lead for the CDE's obesity prevention program, Preschools SHINE (Shaping Healthy Impressions through Nutrition and Exercise), a voluntary, statewide recognition program that showcases the outstanding work that many California child care centers and family child care homes do every day to promote the health and well-being of young children.



CACFP take **ACTION** **Challenge** **Launch**

A Star is Born at the CACFP take ACTION Launch

STARRING USDA FNS, CDE, CDC, Let's Move! Child Care, #CACFPTC, Farm to Preschool, the First Lady Michelle Obama's #GIMMEFIVE, CCFP Roundtable Advisory Committee and YOU!



Andrea Farmer **Acting Bureau Chief** **USDA Update**

Andrea Farmer, MS, RD, LD is a nutritionist with the USDA Food and Nutrition

Service (FNS), Child Nutrition Program. For the past 6 years, her area of expertise has been the USDA's Child and Adult Care Food Program, first at the State level and now at the FNS National office. She leads the USDA effort to create resources and guidance materials to help child care centers and home providers meet the nutrition, physical activity and screen time recommendations in the Healthy, Hunger-Free Kids Act of 2010 (HHFKA). Ms. Farmer served as the project manager for USDA formative research conducted in 2014 among CACFP audiences and manages an interagency workgroup of CACFP stakeholders that provides input to help USDA implement the HHFKA recommendations. Prior to working in CACFP, she held a number of diverse positions including adjunct professor in nutrition and fitness, private practice nutrition consultant, clinical and food service dietitian and small business owner.



Laurie Pennings **Farm to Preschool**

Laurie is a registered dietitian and a Nutrition Education Specialist at the Department of Education. Her focus is on Farm to School/ Farm to Preschool. For the past five years, Laurie was the Manager of the Child and Adult Care Food Program Unit in the Nutrition Services Division.



Kristie Hubbard **Farm to Preschool**

Kristie Hubbard, PhD
MPH, RD Food Policy and
Applied Nutrition
Nutritionist, Food and

Nutrition Service, United States Department of Agriculture, Western Regional Office. She has presented her research in child obesity prevention and health promotion at a number of national conferences including the American Public Health Association Annual Conference and the Academy of Nutrition and Dietetics.



Rachel Powell **Let's Move!** **Child Care**

Rachel Powell, PhD,
CHES, CPH. Rachel is an

ORISE Fellow in the Division of Nutrition, Physical Activity and Obesity at the Centers for Disease Control and Prevention in Atlanta, GA. She serves as the Operations Manager for Let's Move! Child Care, a sub-initiative of Michelle Obama's Let's Move, which focuses on obesity prevention in children ages 0-5 years old in early child care and education settings.



Tom Copeland **Successful Strategies** **to Recruit and Keep** **Providers on CACFP**

He's been referred to as the nation's leading trainer,

author and advocate on business issues for family child care providers since 1981. He worked to get the IRS to adopt the standard meal allowance rule in 2003. He is a licensed attorney and has presented hundreds of business workshops for family child care providers across the country each year.

Mr. Copeland answers thousands of calls and emails to help providers, trainers and tax preparers understand complex business and tax issues. From 1981-2009 he worked at Resources for Child Caring in St. Paul, MN where he was the director of Redleaf National Institute for 15 years. He has written nine books on family child care business issues published by Redleaf Press.

CACFP take ACTION CHALLENGE

MONDAY
OCTOBER 26, 2015

AT A GLANCE

Rooms & Time	9:00-12:00	1:15-2:30	2:45-4:00	4:15-5:30
Ballroom East/West	Pre-Conference I CDE Successful Recordkeeping in the Child and Adult Care Food Program	CACFP <i>take ACTION</i> CHALLENGE Launch	~ ~ ~	~ ~ ~
Studio I	~ ~ ~	~ ~ ~	CCFP Menu Planning: Creating Meals on a Budget While Remaining Culturally Competent	Linking Gardens to School Meals with CACFP
Studio II	~ ~ ~	~ ~ ~	Collaborating for Success: Issue to Resolution	Team Nutrition Resources for Child Care
Studio III	~ ~ ~	~ ~ ~	The Role of CACFP in Helping Providers Start and Stay in Business	ABC's of a Healthy Me: Partnering with Families to Support Healthy Habits
Studio IV	~ ~ ~	~ ~ ~	Helping the Picky Eater: Strategies for Parents & Providers	CACFP Let's Move! Child Care
Terrace A	~ ~ ~	~ ~ ~	Descriptions of the Erroneous Payments in Child Care Centers Study	Policy Opportunities to Elevate Nutrition Standards for Family Child Care Home Providers (FCCHs') in CA.
Terrace B	~ ~ ~	~ ~ ~	The Cook Doesn't Do the Books!	Save The Trees: Remove the Paper from your Annual Re-enrollment Process!
Terrace C	~ ~ ~	~ ~ ~	Provider Training and Coaching to Improve Nutrition and Physical Activity Practices in Child Care Setting in Los Angeles County	Puzzled by Grants? Join Us
Terrace D	~ ~ ~	~ ~ ~	Mind, Body and SOLES: Moving Through Early Childhood	Area Eligibility in CACFP

Walkers and Runners

6:00 - 6:45 Join the
CACFP Walkers and
Runners and earn
CACFP *take ACTION*
Challenge points.
#CACFPTAC

Tuesday Menu

Breakfast: TRADITIONAL CONTINENTAL BREAKFAST Fresh Chilled Juices (Orange, Grapefruit, Apple) Assortment of Bagels including Wheat Bagels with Cream Cheese Sliced Seasonal Fresh Fruits Fresh Brewed Coffee, Decaffeinated Coffee, Organic Tea Solutions

Lunch: Caesar Salad with Croutons Shaved Romano (on the Side) Champagne Vinaigrette * Fire Roasted Breast of Chicken, (Vegetarian * Grilled Marinated Tofu Wedges) Cilantro Lime Essence Fingerling Roasted Potatoes Julienne of Carrots * Green Beans Rolls * Butter * Fresh Fruit Cup Fresh Brewed Coffee * Decaffeinated Coffee * Organic Tea Selection * Iced Tea



2:45-4:00 CACFP *take* ACTION Workshop Session I

- Studio I** **CCFP Menu Planning: Creating Meals on a Budget While Remaining Culturally Competent**
Stephanie Collet and Irene Castillo, Child Development Inc.
 We will demonstrate how to determine the demographics in your community so you may meet the cultural needs of your center. We will discuss helpful tools used to learn how to tailor your existing menu to meet cultural needs including: modifying recipe ideas to add a cultural food component, designing specialized menus to meet target group needs and how to create and use a food budgeting tool. Track: CN/FOOD
- Studio II** **Collaborating for Success: Issue to Resolution**
National CACFP Forum
 Join us for this panel and interactive session as we investigate best practices for sponsors and state agencies working together to promote and strengthen CACFP. Share your positive suggestions for inclusion in a resource to benefit CACFP working relationships. Track: PRGM
- Studio III** **The Role of CACFP in Helping Providers Start and Stay in Business**
Tom Copeland, Author, Child Care Provider Consultant
 The number of licensed family child care providers has been declining across the country for a number of years. This workshop will discuss what sponsors can do to encourage providers to go into business and stay in business. We will identify strategies sponsors can use to help providers be more successful as a business, raise their profit and increase their quality. Track: PG&D/PRGM
- Studio IV** **Helping the Picky Eater: Strategies for Parents and Providers**
Jill West, Nutrition & Wellness Consulting
 Picky eating is a common challenge for parents and child care providers. In this workshop we will help you determine when restrictive eating behaviors require further evaluation and discuss strategies to overcome picky eating, while minimizing stress at meal time. Track: CN
- Terrace A** **Descriptions of the Erroneous Payments in Child Care Centers Study**
Fred Glantz, President, Kokopelli Associates, LLC
 The Improper Payments Elimination and Recovery Act of 2012 (IPERA) requires USDA to annually estimate improper payments in the CACFP. Westat, Kokopelli Associates, and Windwalker Corporation are conducting the Erroneous Payments in Child Care Centers Study (EPICCS) for the USDA Food and Nutrition Service. This study is developing and testing a methodology that FNS can use to annually estimate improper payments in the child care center component of the CACFP. The study will include a representative sample of 450 participating centers and a representative sample of households with children attending a participating center. We will describe how the study is being conducted including how the centers and households will be selected; what data will be collected from centers and households; and how these data will be collected. Time for Questions and Answers. The study will include the states of AL,AK,CA,CO,CT,FL,GA,ID, IL,KS,LA, MD,MO,NC, OH, PA, SC, TN, TX, VA, WA, WI. Track: PRGM
- Terrace B** **The Cook Doesn't Do the Books!**
Susan Still and Dara Jacobs, Brighton Training Group
 Tired of training staff in areas they don't need? eLearning can streamline your annual training plans for key staff and save you money. Develop efficient training plans that meet regulatory requirements but allow your key staff to focus only on the information they need. Check out how easy it is to track progress using the Yeti Training System! Track: TECH/PRGM
- Terrace C** **Provider Training and Coaching to Improve Nutrition and Physical Activity Practices in Child Care Settings In Los Angeles County** *Helen O'Connor, Los Angeles County Department of Public Health, Adriana Sanchez, Nutrition & Physical Activity Specialist, Crystal Stairs*
 The Choose Health LA Child Care project is part of an early childhood obesity initiative at the Los Angeles County Department of Public Health (DPH) and funded by First 5 LA. The goal of Choose Health LA Child Care is to improve nutrition and physical activity practices in child care centers and homes through group trainings and individual staff coaching. Through an innovative partnership between DPH and the child care Resource & Referral agencies, staff will train providers on healthy eating, physical activity guidelines and preschool age-appropriate exercise, gardening, breastfeeding accommodation, screen time, and policy and environmental change. The project is in its third of four years and will be evaluated using provider policy and practices surveys and onsite observational assessments. Track: TRNG/PG&D
- Terrace D** **Mind, Body, and SOLES: Moving Through Early Childhood**
Angela Russ-Ayon, Music and Movement Specialist
 Young children are not sedentary learners. Integrating music and movement into a young child's daily learning experience can build connections in the brain, refine motor skills, improve overall health, enhance the learning process, and reinforce concepts. It's time for creative thinking. This interactive approach is not just about developing the minds of young children; it's also about moving their healthy SOLES. Track: PA



4:15-5:30 CACFP *take ACTION* Workshop Session I

- Studio I** **Linking Gardens to School Meals with CACFP**
Rosa Romero, Lita Moore, Farm to Preschool, Urban & Environmental Policy Institute, Occidental College
“Costs associated with growing food to be used in the meal service are allowable. These costs include seeds, fertilizer, labor, plot rental, etc. Costs associated with nutrition activities that include growing food which will be used in the meal service are allowable.” FNS Instruction 796-2, Revision 4, Financial Management of the CACFP North County Community Services operates six child development centers in four communities of North San Diego County and will discuss how they utilized Harvest of the Month to springboard their programming, and how they now grow produce at their sites for meals and are being reimbursed for seeds and gardening supplies through CAFCP. They will show how they quantify school garden produce under CACFP requirements, offer recording tools they have developed, demonstrate how to link garden and nutrition experiences into daily curriculum and requirements and share the positive effects of growing their lunch to the overall well-being and health of their students. The workshop will also present a brief overview of Farm to Preschool principles and components and share resources and opportunities of how to engage in the CA and national Farm to Preschool movement. Track: FOOD/CN
- Studio II** **Team Nutrition Resources for Child Care**
Mimi Wu, MS, RD, USDA Food and Nutrition Service
How will USDA's Team Nutrition help sponsors, centers and providers meet nutrition and wellness recommendations? This interactive session will showcase new child care resources from Team Nutrition, report on the progress of resources under development (e.g. meal planning tools) and share plans for future resources. Attendees will have an opportunity to provide feedback on resources in development and inform USDA on their technical assistance needs. Track: PRGM/CN/FOOD
- Studio III** **ABC's of a Healthy Me: Partnering with Families to Support Healthy Habits**
Lauren Brightwell, Contra Costa Child Care Council Catherine Stafford, Contra Costa Child Care Council
Working with families provides a unique opportunity to expand the influence and role modeling to support development of healthy habits for young children. This workshop will share experiences and provide resources for partnering with families of children in early care settings. Track: TRNG
- Studio IV** **CACFP Let's Move! Child Care**
Rachel Powell, Centers for Disease Control & Prevention
We will take a look at Let's Move! Child Care, an obesity prevention intervention for early child care and education providers. We will examine resources related to the best practices of the five goals and start you off on the CACFP *take ACTION* Challenge. Track: PA
- Terrace A** **Policy Opportunities to Elevate Nutrition Standards for Family Child Care Home Providers (FCCH's) in CA**
Hector Gutierrez and Janet Scully, California Food Policy Advocates
It is estimated that nearly 336,000 kids are enrolled in licensed FCCH's in California. Given this reach, policies targeting children in licensed care can have a significant impact. In the past year, CFPA surveyed Southern California Family Child Care Home (FCCH) providers to assess their capacity to provide nutritious meals and snacks to children in care. The workshop will explore the results from our recent work and policy recommendations and strategies aimed at improving nutrition for foods served in licensed FCCH's. Data presented draws on web/ phone-based surveys, case studies, stakeholder convening's, and partner data to promote sound nutrition and improve the quality of care, without negatively impacting the viability of the FCCH workforce. Track: PRGM
- Terrace B** **Save the Trees! Remove the Paper from your Annual Re-Enrollment Process!**
Jason Sellers, Minute Menu
Envision a better enrollment process using mobile devices and the internet. Whether your agency re-enrolls children once a year or every month, the new Re-Enrollment tools will save your agency time and money! Goodbye paper forms! Good bye long hours updating child records! And hello modern world. Track: TECH/PRGM
- Terrace C** **Puzzled by Grants**
Kati Wagner, WildWood CACFP, Samantha Marshall, Child Care Info, T&L Foundation
Join us as we put the pieces together applying for grants, creating partnerships and managing grant dollars in conjunction with CACFP. Track: PGRM/PROF/DEV
- Terrace D** **Area Eligibility in CACFP**
Traci Mouw, Food and Nutrition Services
Participants will learn the basics of area-eligibility, how to use FNS mappers to determine area eligibility using census data and to identify areas for outreach and expansion. Participants will have an opportunity to ask questions and are encouraged to bring real-world scenarios for live demonstration. Track: PRGM

TUESDAY

OCTOBER 27, 2015 NOW SHOWING



Chef Ann Cooper

Changing the Way We Feed Our Kids

Chef Ann Cooper will share her experiences in School Food Change. She will

discuss why change is so important, success stories, challenges and tools that can help make change not only possible, but systemic and sustainable in CACFP.

Chef Ann Cooper is an internationally recognized author, chef, educator, public speaker and advocate of healthy food for all children. In a nation where kids are born with shorter estimated life expectancies than their parents due to diet-related disease, Chef Ann has been a constant champion of school food reform as an important avenue through which to improve childhood nutrition. <http://www.chefannfoundation.org/>



Krista Scott Child Care Aware of America

Krista is the Senior Director, Child Care Health Policy at Child Care Aware of America. She oversees the

Robert Wood Johnson Foundation effort to expand technical assistance activities in targeted states emphasizing health, nutrition, and obesity prevention, key components of Child Care and Development Block Grant (CCDBG) implementation. Krista has her bachelor's degree in political science and her M.S.W. with a focus on management and policy. She has experience in writing and promulgate regulations and policy at the state level, in developing and implementing monitoring systems and has provided Technical Assistance to programs around program infrastructure strengthening and in quality service delivery. She holds expertise in early childhood mental health, early childhood special education and in program development and support.



Geri Henchy

#CNR2015 Child Nutrition Reauthorization

Geri will be discussing #CNR2015. Learn the

good, bad and ugly of what you need to know about the Child Nutrition Reauthorization status and how your actions determine the outcome of the Reauthorization of our Child Nutrition Programs. Director of Nutrition Policy at FRAC, Geri is a member of the Institute of Medicine's Committee to Review the Child and Adult Care Food Program Meal Requirements. They had the task of creating nutrition standards to bring the meals served into compliance with the Dietary Guidelines. Geri is the current chair of the policy committee of the American Public Health Association's Food and Nutrition Section. She currently serves on the CACFP Paperwork Reduction.



Maria Boyle SNACQS

Maria Boyle, M.S., R.D., has over 15 years of

experience working on research studies and evaluations of childhood obesity prevention initiatives and policies. She has directed a variety of evaluations of nutrition and physical activity, evaluations focused on improving access to healthy foods and physical activity through environmental and policy change. Senior Associate at Abt Associates, currently Project Director for First 5 LA's Reducing Early Childhood Obesity Impact Evaluation and Project Director for Abt's part of the national School Nutrition and Meal Cost Study. Has a lead role in the instrument development and training of data collectors for the Study of Nutrition and Activity in Child Care Settings.



Robert Gray Protecting Your Program During a State Agency Review

Don't miss this workshop.

Robert will be discussing what sometimes appears to be relatively minor discrepancies found during a state review that can result in serious problems and even possible program termination. Former Regional Audit Manager, US Department of Agriculture, Office of Inspector General (Ret.) USDA Food Program Consultant for CACFP and SFSPC Sponsors and State Agencies.

Our lunch program will include "The CACFP Big Bang Theory"

When Politics, Policy, Research and Science Converge
starring Maria Boyle, Geri Henchy, Paula James and Krista Scott. Showtime 12:00



Paula James

Master of Ceremonies

Director of the Contra Costa Child Care Council, Child Health and

Nutrition Program. Working for over 30 years to improve the eating and activity environments in early care settings. Actively involved in advocacy for the Child and Adult Care Food Program and public policy efforts focused on prevention of childhood obesity. Paula serves on the board of the National Child and Adult Care Food Program Forum, chairs the Child Care Food Program Roundtable and serves on the Steering Committee of the CA Strategic Alliance. A member of the Paperwork Reduction Task Force and the USDA CACFP Technical Assistance Task Force.



David Youngblood, USDA FNS

Reasonable Accommodations and Food Allergies

This workshop is offered twice, David will cover the requirements for providing reasonable accommodations to program participants who have disabilities, with a particular emphasis on providing accommodations to individuals with food allergies. Everyone needs to hear this.

David Youngblood currently serves as the National Civil Rights Director for USDA's Food and Nutrition Service where he oversees all aspects of civil rights policy, compliance and compliant processing in FNS assisted programs, totaling over \$110 billion annually. Prior to his current position, Mr. Youngblood worked for USDA's Office of the Assistant Secretary for Civil Rights and HUD's Office of Fair Housing and Equal Opportunity. Prior to his time in Federal civil rights enforcement, he served as a Captain in the United States Marine Corps. He is a graduate of the University of Minnesota Law School, a member of the State Bar of Michigan and also holds a Master's Degree in Social Work.

Don't Miss Out on Exhibitor
DOOR PRIZES



Visit the Exhibitor Learning Expo Today

TUESDAY

OCTOBER 27, 2015

WORKSHOPS AT A GLANCE

Rooms & Time	8:45-10:15	10:30-11:45	12:00 -2:15	2:30-3:45	4:00-5:15
Ballroom East/West	Chef Ann Cooper Renegade Lunch Lady Changing the Way We Feed Our Kids	~ ~ ~	L U N C H • B A L L R O O M	~ ~ ~	~ ~ ~
Studio I	~ ~ ~	Managing Change - Does It Have to Be So Hard?		Creating Connections for Quality	Supporting Professional Development in Family Child Care
Studio II	~ ~ ~	Reasonable Accommodations and Food Allergies		We Are What We Eat! Fighting Childhood Obesity in Head Start	Healthy Habits Take Root! USDA Brings the Farm to Preschool
Studio III	~ ~ ~	Successful Strategies to Recruit and Keep Providers on CACFP		Hello- It's Your Future Calling	FDA Updates on Menu Labeling and Nutrition Labels
Studio IV	~ ~ ~	Main Stage: Family-style Meal Service Found New Independence - Case Study		Protecting Your Program During a State Agency Review	Feeding Frenzy (Quantity Cooking and Food Service Specialist Training)
Terrace A	~ ~ ~	Serving Healthy Beverages in Childcare: The Evidence-base for Best Practices		Protecting Your Sponsorship, You and Your Employees	Leading the Way in Child Nutrition
Terrace B	~ ~ ~	ServSafe Food Handlers Course Overview		Training Centers on Minute Menu CX	Home Visits: There's an App for That!
Terrace C	~ ~ ~	Documenting Meal Pattern Contributions-Child Nutrition (CN) Labels & Food Specification Sheets		Infant Nutrition in the Child Nutrition Programs Pt. I	Infant Nutrition in the Child Nutrition Programs Pt. II
Terrace D	~ ~ ~	Get Your Challenge On with Tools for Action!		Introduction to KidKare: The New Online Claiming Tool for Providers	Successful Monitoring

Highlights for Tuesday, October 27, 2015

- ★ **Healthy Start Breakfast** at 7:45- 8:45 with the Exhibitors and *take* Action Challenge Roundtables
- ★ **9:00 am, Listen to the Renegade Lunch Lady**, Chef Ann Cooper, "Changing the Way We Feed Our Kids "
- ★ **CACFP Lunch Program**-Prizes and Exhibitor gifts
- ★ **Exhibitor Learning Expo**, a day of learning from some of our aligned Partners and Sponsors
- ★ **USDA Brings Farm to Preschool** with Kristie Hubbard, Traci Mouw, Laurie Pennings and Courtney Thornburg
- ★ **Reserve your space:** Sign Up for a hands on **Create a Free Web Page and/or Facebook Page** in the Tech Cabana
Schedule an appointment: ccfprconference@gmail.com



10:30-11:45 CACFP *take* ACTION Workshop Session III

- Studio I** **Managing Change- Does It Have to Be So Hard?**
Barbara Sawyer and Elaine Piper, Child Care Consulting and Training Services, Inc. (CATS,INC)
Managing change is often a challenge for everyone but when it directly impacts the way childcare programs do business it can be even harder. This session will explore some of the barriers that programs might believe there are to implementing some of the new CACFP guidelines and how you can help reduce the stress programs face as they learn new ways to do things. Track: PG&D
- Studio II** **Reasonable Accommodations and Food Allergies** (due to high demand, this session is repeated Wednesday)
David Youngblood, USDA FNS
This session will cover the requirements for providing reasonable accommodations to program participants who have disabilities, with a particular emphasis on providing accommodations to individuals with food allergies. Track : PGRM
- Studio III** **Successful Strategies to Recruit and Keep Providers on CACFP**
Tom Copeland, Author, Child Care Provider Consultant
Many providers don't understand why they are always financially better off by participating on CACFP. This workshop will offer a series of strategies sponsors can use to recruit and keep providers on CACFP. The workshop will give sponsors handouts and other tools they can use to better communicate the financial benefits of CACFP to new providers, providers on CACFP and providers who have left CACFP. Track: PG&D
- Studio IV** **Main Stage: Family-style Meal Service Found New Independence - Case Study**
Bryan Brown, Child Development, Inc., Elizabeth Rico, Adelita State Migrant Center
What is it like when you have friends over for dinner? Do they politely offer to do the dishes? Does everyone participate in the conversation at the table? To set the stage for the best opportunity to positively influence the lifelong, healthy eating of our kids we give them the props, provide the setting (and guidance), then watch a most beautiful scene unfold. (Adelita State Migrant - case study). Track: FOOD
- Terrace A** **Serving Healthy Beverages in Childcare: The Evidence-base for Best Practices**
Christina Hecht PhD, Anisha Patel MD, MPH, Lorrene Ritchie, PhD, RD, Nutrition Policy Institute
Join us to learn about evidence-based healthy beverage practices in childcare. Community and academic partners in San Mateo County, California developed and pilot tested a childcare-based intervention to promote healthy beverage intake among 2-5 year-olds. The intervention (restricted access to juice/SSBs and increased access to water; parent, staff and child education) was feasible and acceptable. The intervention also led to positive trends toward healthier beverage consumption and decreased prevalence of overweight among 2-5 year-old children. A second study measured the impact on milk and food consumption when drinking water is on the table. There will be a Q&A on beverage service in childcare with a focus on clarifying USDA guidance and tips for best practices. Track: CN
- Terrace B** **ServSafe Food Handlers Course Overview**
Alan Michaelson, Food Safety First
ServSafe California Food Handler Course and Assessment meets the requirements set forth by the California Retail Code (with specified exceptions). The law describes a food handler as anyone who is involved in the preparation, storage or service of food. Law requires all food handlers in the state of California have a California Food Handler Card. New hires have 30 days from the date of hire to obtain a card. Track: TRNG
- Terrace C** **Documenting Meal Pattern Contributions - Child Nutrition (CN) Labels & Food Specification Sheets**
Sasha Perez and Farnaz Elist, CDE
Be engaged while learning all about documenting meal pattern contributions with child nutrition labels and food specification sheets when using convenience foods. This is a class no one will want to miss. Track: PRGM
- Terrace D** **CANCELED**

2:30-3:45 CACFP Take Action Workshop Session IV

- Studio I** **Creating Connections for Quality**
Eva Daniels, Executive Director, National Association of Family Child Care
Family child care providers keep America Working! CACFP Sponsors and the National Association for Family Child Care support providers in their efforts to provide high quality child care. How can we create connections to reach more family child care providers? Join in the discussion for action. Track: PRGM
- Studio II** **We Are What We Eat! Fighting Childhood Obesity in Head Start**
Kristine Smith, Neighborhood House Association



We all play a critical role in helping to prevent childhood obesity. Head Start children begin building healthy eating foundations now and it is our job to help them learn in a positive environment by using best practices related to CACFP! Participants will learn an ideal definition of "balanced nutrition," learn the importance of preparing healthy meals from scratch and brainstorm ways to connect with local growers and farmers to incorporate locally grown and produced on menus. We will also discuss how to gain student and staff buy-in when offering new and improved menu items. Finally, the workshop will address lessons learned by the presenter who has implemented these practices in her food service operation. She and her culinary team have received a multitude of local and national recognition but most importantly, kid approval for the tasty meals! Track: CN/FOOD

- Studio III** **Hello- It's Your Future Calling**
Janet White Phelan, Midwest Child Care Association
 To this sponsor – our CACFP future lies in the ability to plan and implement the sponsorship of child, adult, outside school hours, head start centers and shelters. This WORK-shop will be an interactive discussion on what your agency sees as the barriers, the fears and conflicts of sponsoring these facilities. The attendees who already sponsor these facilities will help address the questions of attendees who are still thinking about it. You will receive a simple "step by step" process form to take back home for implementation. Track: PG&D
- Studio IV** **Protecting Your Program During a State Agency Review**
Robert Gray, USDA Program Consultant
 Sometimes what appears to be relatively minor discrepancies found during a state review can result in serious problems and even possible program termination. This discussion will include the organization's rights, responsibilities and detailed techniques for resolving these issues. Track: PRGM
- Terrace A** **Protect Your Sponsorship, You and Your Employees**
Kati Wagner, WildWood CACFP
 Internal controls are the methods and procedures used to provide reasonable assurance that an organization objective and mission will be met efficiently and economically. Employee Handbooks are a must have Internal control. Lets talk about them! Track: PGRM
- Terrace B** **Training Centers on Minute Menu CX**
Mia Cooper, Minute Menu
 Would you like to be cool, calm and confident while training your centers? Wouldn't it be great if the material was organized, easy to understand and right at your fingertips already? It is! Join this train-the-trainer class for: new ideas to engage clients, establish training plans, tools to make training more efficient and more enjoyable! Track: TECH/TRNG
- Terrace C** **Infant Nutrition in the Child Nutrition Programs Pt.I**
Kelley Knapp, Department of Education
 This workshop is designed for child care and school nutrition staff who are responsible for serving meals to infants and claiming those meals for reimbursement in the USDA child nutrition programs (CACFP, NSLP and SBP). Topics covered include an overview of the nutrition needs of infants from birth through one year, the infant meal pattern, infant meal records, sanitation and safety, medical statements, transitioning to toddlers and resources. Included in the presentation are the updates to infant nutrition policies issued by USDA in April 2015. Track: CN
- Terrace D** **Introduction to KidKare: The New Online Claiming Tool for Providers**
Dawn Perez and Hemali Soni, Minute Menu
 An overview to introduce the new online claiming website for providers! Learn how to access the new KidKare program which is replacing all KIDS and WebKids products. KidKare is accessible from ANY device, including smart phones, tablets, desktop computers, and yes, that includes Macs. Learn how to use the new KidKare program, find out how it will affect you and your sponsor processes and see the resources available to guide you through this exciting transition. Track: TECH/TRNG

4:00-5:15 CACFP *take ACTION* Workshop Session V

- Studio I** **Supporting Professional Development in Family Child Care**
Barbara Sawyer and Elaine Piper, Child Care Consulting and Training Services, Inc. (CATS, INC)
 Are you looking for ways to engage family child care providers in the professional development system and activities in your area? Why do some techniques work for some providers and not others and how can you identify ways to engage and challenge providers in your community to be part of the forward movement expected in the field? Learn what works to encourage family child care providers and how you can increase your success in helping providers in their ongoing professional development activities. Track: PGD
- Studio II** **Healthy Habits Take Root! USDA Brings the Farm to Preschool**
Kristie Hubbard, USDA, Traci Mouw FNS USDA, Laurie Pennings, CDE, Courtney Thornburg, CDE



CNS is bringing the farm to preschool! Early childhood is the ideal time to establish healthy eating habits. Gardening, nutrition education and discovering where food comes from can increase children's willingness to try new foods. In this interactive session for sponsors, centers, family daycare homes, and Head Start, USDA and the California Department of Education (CDE) will share farm to preschool resources, provide tips for parent engagement and discuss key strategies for promoting and marketing your program. Updated policy guidance on allowable costs and procurement will help you develop sustainable programming. Examples from the state and local level will illustrate how to put current policy and program recommendations into practice to allow healthy habits to take root in a variety of childcare settings! Track: PRGM/FOOD

Studio III

FDA Updates on Menu Labeling and Nutrition Labels

Rosario Quintanilla, FDA

FDA will share the new menu labeling requirements that go into effect in December 2015, as required by the Affordable Care Act. Will also share the proposed changes to the Nutrition Label on food products which is currently in discussion. These include: the display of total calories more prominently, adjusting serving sizes, change of Vitamins listed and including "added sugars." The FDA will also share tools and other resources on nutrition and food safety that can be accessed for educational purposes. Track: TRNG

Studio IV

Feeding Frenzy (Quantity Cooking and Food Service Specialist Training)

Staci Larsen, Sherrie Gomez and Donna Pomerson, Learning Care Group

The most-often overlooked position in your home or center is the one responsible for ensuring your children have healthy, delicious meals. Join us for food service specialist/cook training and motivational ideas that will ensure your most valuable asset stands behind your stove. Quantity cooking, recipe conversion and health and safety practices in the kitchen will be shared. Come get some new ideas for sharing your love for the person who feeds your children and keeps your kitchen sparkling. Track: TRNG

Terrace A

Leading the Way in Child Nutrition

Katie O'Neill, MPH., RD, Kristine Smith, M.S., R.D., Courtney Hines, M.S., R.D., Genevieve Pyeatt, Director of Nutrition and Health Education, CDI, Jodi Kuhn, Knowledge Universe – Moderator

With the proposed meal pattern on the horizon and a common desire to reduce childhood obesity, many Organizations are finding creative and innovative ways to improve child nutrition in their centers and family child care home environments. This workshop will feature a panel of CACFP participants sharing their goals for child nutrition; learn about each organization's initiative to improve menus, the hurdles they face, and their strategies to overcome them. Track: CN

Terrace B

Home Visits: There's an App for That!

Lori Johnson, Minute Menu

We'll examine the features of the hx2go Review App for tablets and laptops that allows instant data-entry by monitors and reduces paperwork. We will cover everything from how to set up users to use hx2go, to customizing the questions on the app, to setting up your new internal procedures and more. You will walk out of this training feeling confident in how to get your agency started on hx2go and feeling great about how much time it will save! Already using the app? This class will give you ideas for how you can expand the usefulness of hx2go for your agency. Track: TECH/PRGM

Terrace C

Infant Nutrition in the Child Nutrition Programs Pt. II

Kelley Knapp, Department of Education

This workshop is designed for child care and school nutrition staff who are responsible for serving meals to infants and claiming those meals for reimbursement in the USDA child nutrition programs (CACFP, NSLP and SBP). Topics covered include an overview of the nutrition needs of infants from birth through one year, the infant meal pattern, infant meal records, sanitation and safety, medical statements, transitioning to toddlers and resources. Included in the presentation are the updates to infant nutrition policies issued by USDA in April 2015. Track: CN

Terrace D

Successful Monitoring

Sharon Woodward, S&D Instructional Services

As someone visiting family child care settings, you face many challenges and deal with a great variety of personalities, environments and issues. Each one as unique as the individuals you visit. This workshop is loaded with tools and strategies that will help you to educate, support and model high quality standards. Track: TRNG/PRGM

WEDNESDAY

OCTOBER 28, 2015

AT A GLANCE

Rooms & Time	9:00-10:15	10:30-12:00	1:30-5:00
Ballroom East/West	~ ~ ~	Fearless Feeding Philosophy -- The What, How and Why of Feeding the First 5 years of Life	~ ~ ~
Studio I	5 Whys: A Simple Process to Get to the Root of Any Problem	Closing Thoughts and <i>take</i> ACTION Challenge-Who is the Winner	~ ~ ~
Studio II	Making Connections and Developing Infrastructure - Farm to Preschool	~ ~ ~	~ ~ ~
Studio III	Thinking Outside the Lunchbox - Meeting USDA Guidelines in Unusual Situations	~ ~ ~	Post Conference Minute Menu KIDKARE
Studio IV	Serving Meals to Children Through the CACFP At Risk Meal Program	~ ~ ~	~ ~ ~
Terrace A	Best Practices of Effective Monitoring	~ ~ ~	~ ~ ~
Terrace B	Campaign for Healthier Meals with Minute Menu HX	~ ~ ~	~ ~ ~
Terrace C	Reasonable Accommodations and Food Allergies	~ ~ ~	~ ~ ~
Terrace D	Motivating Movement in Your Environment	~ ~ ~	~ ~ ~

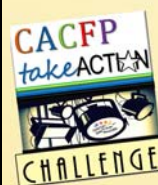
Maryann Jacobsen



Fearless Feeding Philosophy -- The What, How and Why of Feeding the First 5 years of Life

Maryann Jacobsen will review the research behind nutrition (what to feed), feeding practices (how to feed) and child development (the why behind food-related behaviors) the first 5 years of life. Jacobsen will present case studies showing how adults working with children can use these three feeding fundamentals to raise healthy eaters. Question and Answer opportunities.

Maryann has been a registered dietitian for over 16 years. She has worked in many capacities from outpatient nutrition counselor to corporate dietitian to freelance writer. She works with every stage of life — children, adults and the elderly. Maryann considers herself a “family nutrition expert” because she understands each stage of development and consider them all to be closely linked. Maryann blogs under Raise Healthy Eaters for Huffington Post and has written for the New York Times, Motherlode, CookingLight.com, My Recipes and other popular blogs. Maryann’s first book, was co-authored with Jill Castle, MS, RD, *Fearless Feeding: How to Raise Healthy Eaters from High Chair to High School*, came out in April 2013. She recently released an e-book entitled: *From Picky to Powerful: Transform Your Outlook on Picky Eating and End Food Battles Forever!*



Winner of the 2015 CCFP Roundtable Conference in Palm Springs Registration will be announced during closing thoughts with Paula James #CACFPTAC at 11:55

POST CONFERENCE



Goodbye, WebKids; Hello, KidKare!

(Yes, It Works on a Mac) We are excited to introduce the new online claiming website for providers! Learn how to access the new KidKare program which is replacing all KIDS and WebKids products. KidKare is accessible from ANY device, including smart phones, tablets, desktop computers, and yes, that includes Macs. Bring your smart phone, tablet or laptop that connects to the internet for a hands-on training experience on the new KidKare website. We will enroll children, record meals, record in/out times, submit claims and much more! You will leave this class feeling excited and confident in training providers on this convenient and efficient new product! (Internet access not provided. To learn how to connect your device to your phone, see blog.minutemenu.com.)

Don't miss this last opportunity to get KidKare hands on training by experts and get your providers transitioned onto the new KidKare system first, especially those MAC users!



9:00-10:15 CACFP *take* ACTION Workshop Session VI

- Studio I** **5 Whys: A Simple Process to Get to the Root of Any Problem**
Jodi Kuhn, Barbie James and Amanda Theissen, Knowledge Universe
 Have you ever trained a site director on the importance of meal counts just to return a month later and find they are still having the same problems? In this interactive workshop, participants will practice some simple but very effective problem-solving tools for getting at the root cause analysis. Never train the wrong (and ineffective) solutions again! Track: PG&D
- Studio II** **Making Connections and Developing Infrastructure - Farm to Preschool**
Bryan Brown, Wendy Minarik, Mariah Marten-Ray, Community Action Partnership of San Luis Obispo County, Inc.
 Can we sustain our efforts in making our play yards living classrooms and furthering our farm to school commitment? Yes, we can. Come learn how this program integrated community involvement and developed a network of support. Track: PRGM
- Studio III** **Thinking Outside the Lunchbox - Meeting USDA Guidelines in Unusual Situations**
Sherrie Gomez, Staci Larsen and Donna Pomerson, Learning Care Group
 So you've mastered the meal pattern. Your menus meet all of the USDA and state guidelines. Mealtimes are running smoothly as long as everyone eats what is on the menu. Great job! Now what do you do about accommodating unique situations? How will you handle special dietary needs, parent and religious preferences, vegetarian children and meals that are served outside the home or center? We would love to help you make accommodations for allergies, parent and religious preferences, celiac and special dietary situations. Volunteer to help make hands-on vegetarian and gluten-free snacks with our recipe samples. Join us for ideas to help you serve compliant meals away from your home or center in our Field Trip section. Share your thoughts for accommodating children with special dietary needs. Track: FOOD/CN
- Studio IV** **Serving Meals to Children Through the CACFP At Risk Meal Program**
Elizabeth (Libby) Albert CACFP Team Lead, Community Programs Branch, USDA FNS
 During this workshop participants will learn about the CACFP At Risk Meal Program and transitioning from the Summer Food Service Program to serving meals after school. Learn about the requirements to participate and the simplified application process. See how easy it is to serve supper to children in your out-of-school time program! Track: PRGM
- Terrace A** **Best Practices of Effective Monitoring**
Stephanie Clarke, 4 C's Alameda County, Jacqueline Deadder, FRAMAX, Deborah Zaragosa, CDA
 Monitor visits are not just about compliance. They are your opportunity to provide support and build relationships with providers who are serving children nutritious meals. Join us in the discussion on best practices to maximize your impact while ensuring compliance. Track: TRNG
- Terrace B** **Campaign for Healthier Meals with Minute Menu HX**
Lori Johnson, Minute Menu
 Come learn some effective ways to encourage good nutrition for children using Minute Menu HX! Learn how to run and analyze nutrition reports in order to evaluate the foods served so that your agency can start a campaign to serve more fresh fruits, vegetables and whole grains. Once you've completed your campaign, analyze claim data to evaluate its effectiveness. Did your providers serve more whole grains, more fruits and veggies at snack, fewer dessert items? We'll teach you how to find out! Track: TECH/PRGM
- Terrace C** **Reasonable Accommodations and Food Allergies (Due to popular demand, this is a repeat session)**
David Youngblood, USDA FNS
 This session will cover the requirements for providing reasonable accommodations to program participants who have disabilities, with a particular emphasis on providing accommodations to individuals with food allergies. Track: PRGM
- Terrace D** **Motivating Movement in Your Environment**
Rebecca Benn and Genevieve Pyeatt, Child Development Inc.
 Physical activity and nutrition go hand-in-hand like peanut butter and jelly. Within our agency wellness policy, physical activity is a key component and our mantra is, "Eat Fresh, Play Hard, Have Fun!" This workshop will be interactive and lively and will provide physical activity and active play concepts for school age children along with modifications to make it appropriate for preschool as well. Coming from an agency that sponsors before and after school child care, as well as preschool this is very important to make it applicable for all audiences. Participants will become familiar with 30 Fit curriculum and be able to share best practices and challenges regarding getting your children up and moving. Overall we hope this will provide a better understanding of how to incorporate more physical activity into your program. Grab some water and join the fun! Track: PA

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Membership Dues



Apply Online @ www.ccfproundtable.org

If you are not already a member of the Roundtable, you should become one today and save up to \$75 per person on your registration fee! As a member of the Roundtable there are several benefits including receiving current information on state and federal issues, legislative alerts and regular newsletters; having an opportunity for direct dialogue with state and federal administrators, and networking with experienced sponsors and state and national policy advocates; leadership opportunities, and annual conference discounts and scholarships. To join now please go to our website, go to membership and join online if paying by check (make it payable to the California Food Policy Advocates) to the Child Care Food Program Roundtable, c/o Ed Mattson, 4772 French Creek Road, Shingle Springs, CA 95682. Form available online or here at this conference. contact@ccfproundtable.org

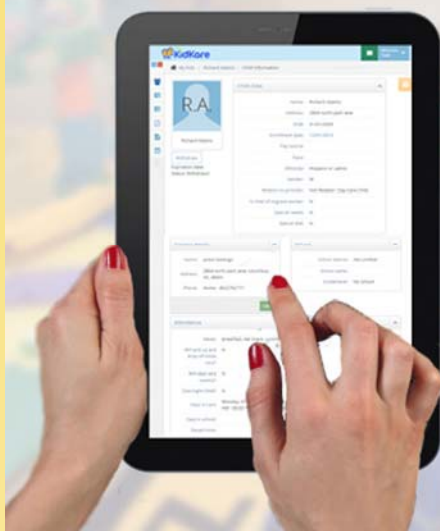
Membership

- | | |
|---|--|
| <input type="checkbox"/> \$25 Center or Head Start with 1-5 sites | <input type="checkbox"/> \$50 Home sponsor with 151-500 homes |
| <input type="checkbox"/> \$50 Center or Head Start with 6-15 sites | <input type="checkbox"/> \$75 Home sponsor with 501-1,000 homes |
| <input type="checkbox"/> \$75 Center or Head Start with 16-25 sites | <input type="checkbox"/> \$100 Home sponsor with 1001+ sites |
| <input type="checkbox"/> \$100 Center or Head Start with 26+ sites | <input type="checkbox"/> \$25 Individual affiliate (newsletter only) |
| <input type="checkbox"/> \$25 Home sponsor with 1-150 homes | <input type="checkbox"/> \$50 Individual affiliate (full membership) |



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Join the
CACFP *take* ACTION CHALLENGE
Select a Challenge
Complete the Challenge
Submit the Challenge
Repeat for more points and recognition

This is your CACFP Awareness Campaign, *take* ACTION!
[go to cacfpakeactionchallenge](http://go.to/cacfpakeactionchallenge) for more information

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SAVE THE DATE

#CACFPtac

Recognition Finale
Explore the Past, Present
and the Future of the
Child and Adult Care
Food Program

October 17-19, 2016



BRIGHTON
TRAINING GROUP

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Certificate of Attendance

CACFP LIGHTS! CAMERA! take ACTION 

Child Care Food Program Roundtable Conference 2015

THE CHILD CARE FOOD PROGRAM ROUNDTABLE IS PLEASED TO PRESENT THIS CERTIFICATE OF ATTENDANCE TO:



IN RECOGNITION OF ATTENDANCE AT THE 24TH NATIONAL CONFERENCE
ON OCTOBER 25-28, 2015 IN UNIVERSAL CITY, CALIFORNIA

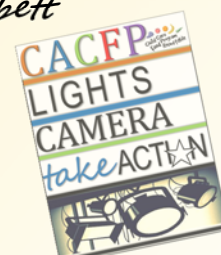
October 25: Pre Conference Minute Menu Part 1	4 hours
October 25: Pre Conference Minute Menu Part 2	4 hours
October 26: Pre-Conference CDE CACFP Recordkeeping	3 hours
October 26: General Session and Workshop Session	4.5 hours
October 27: General Session and Workshop Sessions	8 hours
October 28: General Session and Workshop Session	4 hours
October 28: Post Conference Session Minute Menu Part 1	3.5 hours

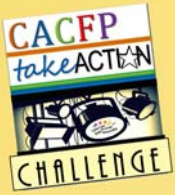
Total CACFP Professional Development: 3-19.5 hours

Total Pre Conference Professional Development (MM): 4-8 hours

Child Care Food Program Roundtable Advisory Conference Committee

*Paula James, Ed Mattson, Lisa Jimenez, Chris Clark, Stephanie Clarke,
Terry Talavera, Joan LaRocque, David Paillette, Jerry Bowers,
Jacqueline Deadder, Debbie Zaragoza, Julie Corbett*





CACFP *take* ACTION★CHALLENGE

CACFP, Be Recognized all year long ending with a Recognition Finale October 18, 2016. Gold, Silver, Bronze and Highly Commended recognition. Accumulate points throughout the year, starting with the Michelle Obama's #GimmeFive Dance on Monday's Launch with USDA, CDE, CCFP and YOU! Select a challenge from any of the five groups; Group 1-CACFP *take* ACTION Launch, Group 2- USDA Resources and Best Practices, Group 3 -Health and Wellness, Group 4, Educate and Advocate, Group 5 - CACFP Campaigns. You can locate the complete Challenge List @ cacfptakeactionchallenge.org.

Take a Picture, Tell your Story and Submit!



+



[Omni Rancho Las Palmas](#)

Rancho Mirage, CA

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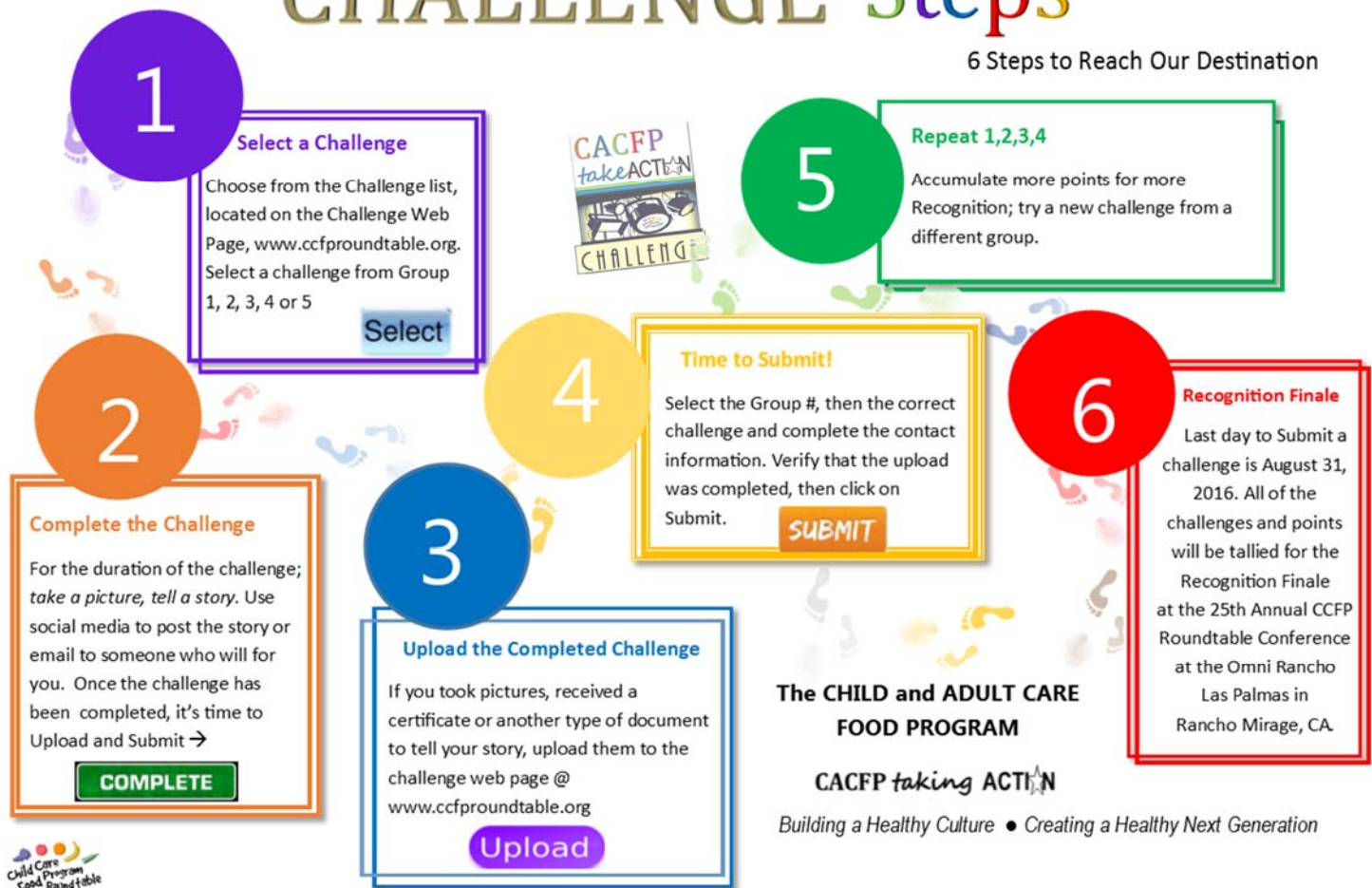
October 17-19, 2016

Conference Notes

SAVE THE DATE

CHALLENGE Steps

6 Steps to Reach Our Destination



Instructions: 1. Select one challenge 2. Complete it. 3. Upload it 4. Submit it. 5. Repeat 1-5 for more points! Remember, when submitting your completed challenge; select one challenge at a time.

Group 1: CACFP *take ACTION* Launch

Select a Challenge, Complete the Challenge, Submit your Take a Picture, Tell your Story @ <http://www.cacfpactionchallenge.org/>

Challenge	Points	Submit	✓
1. Home/Center Sponsors: Let's Move! Child Care Get a plan and inspire providers to participate: Register @ https://healthykidshealthyfuture.org/ , when prompted for a code, use CACFP. Home/Center Based Providers: Let's Move! Child Care, 5 Steps -Sign up- @ https://healthykidshealthyfuture.org/	1000	Take a Picture, Tell your Story, Submit	
2. USDA Resources and Best Practices Challenge –see Group 2 for specific Challenges http://www.fns.usda.gov/	1000	Take a Picture, Tell your Story, Submit	
3. California Department of Education's (CDE) CACFP Farm to Preschool (F2P) <i>take ACTION</i> Challenge - There's something for everyone! FarmtoPreschool@cde.ca.gov (Group #1.3 also applies to any other State Agency that has their own Farm to Preschool CACFP <i>take ACTION</i> Challenge)	1000	Take a Picture, Tell your Story, Submit	
4. Participated in the #GimmeFive dance CACFP <i>take ACTION</i> Challenge Launch at the CCFP Roundtable Conference- http://www.cacfpactionchallenge.org/ Submit your completed Challenge!	500	Take a Picture, Tell your Story, Submit	✓
5. Alliance for a Healthier Generation #COMMIT2TEN Challenge http://commit2ten.org/	1000	Take a Picture, Tell your Story, Submit	
6. CACFP Walkers Talkers & Runners -Monday October 26, 2015 6:00pm Fit2bYoga Tuesday, October 27 or Wednesday, October 28, 2015	500	Take a Picture, Tell your Story, Submit	



CACFP *take* ACTION★CHALLENGE

CACFP *take* ACTION Challenge List, Points and Instructions

Instructions: 1. Select one challenge, complete it. 2. Submit it. 3. Repeat 1 and 2 for more points! Remember, when submitting; you can only submit one challenge at a time.

Points
(each
action)

Take a Pic-
ture, Tell your
Story, Submit
✓

Group 2: USDA Resources and Best Practices

Take a Picture, Tell your Story, Submit each challenge @ <http://ccfpconference.weebly.com/cacfp-take-action-challenge.html>

1.	Pledge to become a MyPlate Champion for your program http://www.choosemyplate.gov/kids-become-myplate-champion	500	
2.	Encourage children to try new fruits and vegetables with the <i>Make Today A Try Day</i> stickers and poster; choose several days to be "Try Days" and serve a new food each time http://www.fns.usda.gov/es/node/14684	500	
3.	Read the story <i>The Two Bite Club</i> from Team Nutrition; have each child color the picture at the end of the story and receive the certificate http://www.fns.usda.gov/tn/two-bite-club	500	
4.	Implement Team Nutrition's <i>Grow It, Try It, Like It!</i> in your program http://www.fns.usda.gov/tn/grow-it-try-it-it	1000	
5.	Find, cook, and serve recipes from the What's Cooking? USDA Mixing Bowl Web site http://www.whatscooking.fns.usda.gov/	500	
6.	Use the "My Cookbook" feature on the What's Cooking? USDA Mixing Bowl Web site to create cookbooks for parents with recipes their children like http://www.whatscooking.fns.usda.gov/	500	
7.	Use the <i>Discover MyPlate</i> "Emergent Reader Mini Books" in your program http://www.fns.usda.gov/tn/discover-myplate-emergent-reader-mini-books	500	
8.	Involve children in preparing meals by using Team Nutrition's <i>Discover MyPlate</i> "Look and Cook Recipe" cards http://www.fns.usda.gov/tn/discover-myplate-look-and-cook-recipes	500	
9.	Provide opportunities for active play every day; choose ideas from the Active Play Tip Sheets in <i>Nutrition and Wellness Tips for Young Children: Provider Handbook for the CACFP</i> http://www.fns.usda.gov/tn/nutrition-and-wellness-tips-young-children-provider-handbook-child-and-adult-care-food-program	500	
10.	Encourage healthful foods by using the easy, low cost techniques found in "Supplement C: Encourage Healthful Foods" from <i>Nutrition and Wellness Tips for Young Children: Provider Handbook for the CACFP</i> http://www.fns.usda.gov/tn/nutrition-and-wellness-tips-young-children-provider-handbook-child-and-adult-care-food-program	500	
11.	Serve local foods on your menu using tips from the USDA Guide Procuring Local Foods in Child Nutrition Programs	500	
12.	Take children on a farm/orchard field trip, visit a farmer's market or have a farmer visit the classroom	500	
13.	Grow an edible garden (fruits, vegetables, herbs; indoor/outdoor; container/open space) and incorporate the harvest into meals and/or snacks	500	
14.	Use all of the listed USDA Resources and Best Practices in your program/agency in 2015/16 and receive an extra 2500 points	2500	

AFTER CONFERENCE HOURS



Visit [California](#) or download a [Guide](#) to learn more about places to explore.

GETTING AROUND TOWN



[Metro Rail - Red Line](#)

Nearest Metro stop is at the bottom of Universal Hill and across the street on Lankershim Blvd



Complimentary Shuttle for City Walk and Universal Studios contact the *Concierge* for *daily run times* or call *Metro Transit* at (213) 626-4455.

For millions of visitors, Hollywood is an essential part of the Los Angeles experience. Things to do in Hollywood include must-see shows and attractions, celebrity-frequented restaurants and world class hotels. Experience Tinseltown glamour at Grauman's Chinese Theater, El Capitan, the Hollywood Walk of Fame, which has honored celebrities for over 50 years. The state-of-the-art Dolby Theatre is home to the Academy Awards.

Universal Studios Hollywood is a world famous theme park that includes the mind-blowing "Transformers: The Ride 3-D." Other things to do in Hollywood include the shops and restaurants at Hollywood & Highland Center, or the delicious multicultural cuisines of nearby Thai Town and Little Armenia.

EATERIES @ UNIVERSAL CITY WALK

Bubba Gump, Bucca di Beppo
Camacho's Cantina, Hard Rock Cafe
Jillian's, Karl Strauss Brewing Company, Saddle Ranch Chop House, Panda Express, Johnny Rockets

More dining and night spots at [Universal City Walk](#)

LOCAL HANGOUTS

- ★ [Firenze Osteria](#) - Chef Fabio
- ★ [Vitellos Restaurant](#)
- ★ [Cafe Del Sole](#)
- ★ [Bob's Big Boy](#)
- ★ [Sugarfish by Sushi](#)
- ★ [Cafe Sierra, Hilton](#)

CLOSE BY SHOPPING

[Ralph's Supermarket and Pharmacy](#), [CVS Pharmacy](#),

Upstart Crow, Things From Another World, Sports Avenue, Sparky's, The Raider Image, Magnet Max, Hot Topic, The Dodgers Clubhouse, Crow's Nest Toys, Skechers, Lids, Quiksilver, GUESS Accessories, Francesca's Collection, Fossil, Flip Flop Shops®, Element, Billabong, Abercrombie & Fitch at City Walk. More at [Universal City Walk](#)

HIKING IDEA

[Lake Hollywood Reservoir](#) is a 3.5-mile loop circles a peaceful fence-enclosed *reservoir* in the hills below the *Hollywood Sign*.

A STAR IS BORN

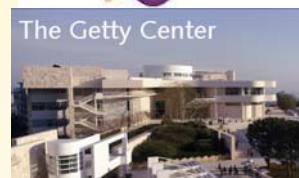
- ★ [Grauman's Chinese Theatre](#)
- ★ [Griffith Observatory](#)
- ★ [Los Angeles Zoo](#)
- ★ [Santa Monica](#)
- ★ [Rodeo Drive](#)
- ★ [Getty Center](#)
- ★ [Hollywood](#)
- ★ [Hollywood Sign](#)
- ★ [NBC Studios](#)
- ★ [Warner Brothers Studio](#)
- ★ [Beverly Hills](#)
- ★ [Farmer's Market](#)



Griffith Park Observatory



Grauman's Theater



The Getty Center



[Extra](#) is filmed every week day at the entrance of Universal Studios and City Walk!



PLAN YOUR CONFERENCE



SUNDAY, OCTOBER 25, 2015

8:30 - 9:00 FDC Provider Leadership Check In
8:30 - 9:00 Minute Menu KidKare Check In
9:00 - 4:00 CACFP Provider Leadership Institute
9:00 - 5:00 Pre Conference Minute Menu KidKare
10:00 - 5:00 National CACFP Forum Meeting
3:00 - 5:00 Registration
5:00 - 6:30 Meet and Greet in the Starview

CACFP take ACTION

Studio I Hall
Studio Suites Hall
Studio I
Studios II, III and IV
Executive Boardroom
Lobby
Starview Room

MONDAY, OCTOBER 26, 2015

8:00 - 4:00 Registration
8:30 - 8:55 Pre Conference I CDE Check In
9:00 - 12:00 Pre-Conference I CDE
1:15 - 2:30 Opening Session • **CACFP take ACTION CHALLENGE** Launch #CACFPTAC
2:45 - 4:00 Workshop Session I _____
4:15 - 5:30 Workshop Session II _____
6:00 - 6:45 CACFP Walkers, Talkers and Runners

Great Hall
Great Hall
Ballroom - East/West
Ballroom - East/West

Lobby

TUESDAY, OCTOBER 27, 2015

7:00 - 7:45 Yoga
7:45 - 8:45 Healthy Start Breakfast **CACFP take ACTION CHALLENGE** Roundtables
7:30 - 10:30 Registration
7:30 - 5:00 Exhibit Learning Expo
8:45 - 10:15 General Session • Chef Ann Cooper; Changing the Way We Feed Our Children
10:30 - 11:45 Workshop Session III _____
12:00 - 2:15 CACFP Lunch Program
2:30 - 3:45 Workshop Session IV _____
3:45 - 4:00 Last Chance to Visit the Exhibitors
4:00 - 5:15 Workshop Session V _____

Starview Room
Ballroom - East/West
Great Hall
Producer, Director, Writer
Ballroom

Ballroom - East/West

WEDNESDAY, OCTOBER 28, 2015

7:00 - 7:45 Yoga
7:45 - 8:45 Healthy Start Breakfast and **CACFP take ACTION CHALLENGE** Roundtables
9:00 - 10:15 Workshop Session VI _____
10:30 - 11:45 General Session IV • Fearless Feeding with Maryann Jacobsen
11:45 - 12:00 Drawing, Closing Thoughts and #CACFPTAC
1:30 - 5:00 Minute Menu Goodbye WebKids, Hello KidKare

Starview Room
Ballroom - East/West

Ballroom - East/West

One lucky winner will be announced for one FREE Conference Registration - just be there to win!
in Palm Springs, October 17-19, 2016 at the 25th Child Care Food Program Roundtable
Anniversary Celebration Kick Off Closing session at 10:30 am Wednesday, October 28, 2015
Bring Your **CACFP take ACTION CHALLENGE!**