

27th Annual
CCFP Roundtable Conference

A Bit of CACFP
Magic

October 15-17, 2018

Anaheim Majestic Garden Hotel
900 South Disneyland Drive, Anaheim, CA 92802

CONFERENCE PROGRAM




Child Care
Program
Food Roundtable

WELCOME

We are happy to welcome you to the 27th Annual Child Care Food Program Roundtable Conference. The Conference Planning Committee created the opportunity for many talented people involved with the CACFP to come together from across the country to give you a chance to learn and share CACFP best practices, learn about new research, and share experiences in implementing new requirements.

Together we learn and grow, as well as set the stage for defining and driving the future of the CACFP. We look at how far we have come in implementing changes to meal patterns, and, although there is much more to be done, understand the important role the CACFP contributes to moving this country toward better long term health

We are set to celebrate the CACFP's 50th Birthday and the future. This is a place where we come together and build relationships that last a lifetime. Our goal is to provide you - the conference attendees - with the perfect meeting venue for building those CACFP relationships.

Take this opportunity to learn, grow and develop those CACFP relationships with other attendees, USDA, State Agencies, the Advisory Committee, partners, exhibitors, and presenters. This is YOUR conference, do it YOUR way!

With a warm and friendly "Happiest Place on Earth" welcome,

The CCFP Roundtable Advisory Committee

many
thanks

to our Roundtable Advisory Committee!



Joan LaRocque



Paula James



Debbie Zaragoza



Lisa Jimenez



Terry Talavera



Catherine Stafford



Dave Paillette



Jac Deadder



Chris Clark



Genevieve Pyeatt



Noemi Torres



Kellie Konysky



Kristine Smith



Stephanie Clarke



Elyse Homel-Vitale



Julie Corbett

Representing the California Department of Education, Nutrition Services Division - Joseph Cormack
Representing the California Department of Public Health, Nutrition Education and Obesity
Prevention Branch - Monet Parham-Lee

General Conference Information

CONFERENCE HOTEL

Anaheim Majestic Garden Hotel is located at 900 South Disneyland Drive, Anaheim, CA 92802. The main telephone number is 714-660-2918 or you can call toll free at 844-326-7122, Fax is 714-535-3889. Email: info@majesticgardenhotel.com.

REGISTRATION TABLE HOURS

Registration is located in the Foyer. Conference staff is available to answer questions and provide assistance to conference attendees.

Date	Time
Sunday, October 14	3:00pm - 5:00pm
Monday, October 15	7:30am - 9:00am
Monday, October 15	12:00pm - 4:00pm
Tuesday, October 16	7:30am - 10:30am
Wednesday, October 17	7:30am - 10:00am

OPEN SEATING POLICY

Seating for all sessions is first-come, first-served. If your first choice session is at capacity, please attend your second choice session.

HANDOUTS

Handouts will be available in the room at the individual conference sessions. A limited number of extra copies may be available on tables located near the Registration Table.



MESSAGES

A message board is located by the Registration Table. Messages for those registered at the hotel can be left with the hotel reservation desk in the main lobby.

QUESTIONS FOR USDA LISTENING SESSION

A board for posting "Questions for USDA Listening Session" will be located by the Registration Table. Please post questions for USDA by Tuesday evening.

BREASTFEEDING-FRIENDLY

Moms are welcome to breastfeed infants anytime, anywhere! If you need a private lactation space, please talk to us at the Registration Table.

CONTINUING EDUCATION CREDITS

Sorry, we are not offering CEUs for this event.

THEME

Our theme is "A Bit of CACFP Magic" and our tracks are: Child Nutrition and Feeding Practices, Program Management; Professional Growth and Development; and Training and Nutrition Education. To help you find workshops under a particular track we have given each a four letter designation. Throughout the program look for the appropriate one on the "Workshop Session" pages.

WORKSHOP TRACK DESIGNATIONS

Child Nutrition and Feeding Practices: **NUTR**
Program Management: **MGMT**
Professional Growth and Development: **PG&D**
Training and Nutrition Education: **TRNG**



Acknowledgements

We extend our thanks and appreciation to USDA Food and Nutrition Services Staff for sharing their expertise, and their hard work and assistance in planning this event – especially the Listening Session. We extend the same thanks and appreciation to California Department Education Nutrition Services Division Staff for their ongoing partnership and support. We are extremely grateful for their collaboration on this Conference by sharing their expertise and holding a CACFP Annual Training as an "in-person" Pre-conference session – providing an opportunity for California Program Operators to meet the CACFP requirement to attend training each year.

Thank you is not enough to say to CDPH's Nutrition Education and Obesity Prevention Program and Minute Menu Systems for your generous sponsorship support. They have been our partners in getting education, technical assistance, and so much more to those who attend this event. We are also extremely grateful, and acknowledge that we could not do this without you!

California Food Policy Advocates, our fiscal agent, is always there, providing administrative support and leadership. We value your assistance and want to say thank you!

What is almost always hidden from view, is an amazing group of CCFP Roundtable volunteers! We rely on volunteer support from the CACFP Staff of Options for Children, Child Nutrition Program of Southern California, Coco Kids, CDA of San Diego, CDI/ Choices for Children, FRAMAX, Ventura Child Care Food Program, Family Resource and Referral Center, Neighborhood House Association, T&L Foundation, and others. And... thanks and acknowledgment goes to a special volunteer, Chris Clark. She is a friend of all things CACFP, especially the Roundtable. She curated the New Meal Pattern Library, is a resource extraordinaire; serves as a mentor to new members of the Conference Planning Team as well as being part of the Team; and continues to provide support to our blog and social media postings.

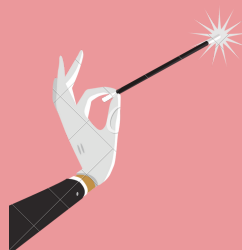
Please accept our gratitude, appreciation, and thanks!

THANK YOU!

None of this would be possible without your support!

The CCFP Roundtable Advisory Committee





thank you to our Sponsors



Minute Menu Systems



CDE Nutrition Services Division



California Department of Public Health

And...



to Sysco San Diego, our Healthy Start breakfast sponsor, plus all of the Conference Friends below!



Sysco San Diego



Diversified Foods, Inc.



Assure Child Care



Health-e Pro



Institute of Child Nutrition



Preferred Meals



Huntington Culinary, Inc.



Conference at a Glance

Sunday

- 10:00–5:00 National CACFP Forum Board Meeting [Dorset]
- 3:00–5:00 Conference Early Registration [Foyer]
- 5:30–6:30 "Meet and Greet" [Hospitality Suite]

Monday

- 7:30–9:00 Registration [Foyer]
- 8:00–9:00 CDE Pre-Conference Training Check-in [Outside Kensington Ballroom]
- 9:00–12:00 Pre-Conference CACFP Training: CDE/Cal-Pro-NET
Exploring the Wonderful World of CACFP Meal Documentation [Kensington Ballroom]
- 12:00–4:00 Registration [Foyer]
- 12:00–1:00 Lunch on your own
- 1:00–2:30 General Session 1: Opening Plenary [Kensington Ballroom]
- 2:45–4:00 Workshop Session I
- 4:15–5:30 Workshop Session II

Tuesday

- 7:00–7:45 Yoga with Doris- [Cornwall N/S]
Zumba with Kyuna- [Somerset]
Walking or Running Group [Lobby]
- 7:00–7:30 Exhibitor Set Up
- 7:30–5:00 Exhibits- "Learning Expo"
- 7:30–10:30 Registration [Foyer]

Tuesday (Cont'd)

- 7:30–8:45 Healthy Start Breakfast/Networking Session (CFPA) [Kensington Ballroom]
- 9:00–10:15 General Session II:
Madeleine Sigman-Grant, PhD, RD
"Am I Ready Yet?"
Linking Early Child Development with Mealtime Skills [Kensington Ballroom]
- 10:30–11:45 Workshop Session III
- 12:00–2:15 General Session III: Luncheon
Wendy Gladney
"Turning Stumbling Blocks into Stepping Stones"
National CACFP Forum Presentation
Exhibitor Acknowledgement/Door Prizes and Awards [Kensington Ballroom]
- 2:30–3:45 Workshop Session IV
- 4:00–5:15 Workshop Session V

Wednesday

- 7:00–7:45 Yoga with Doris- [Cornwall N/S]
Zumba with Kyuna- [Somerset]
Walking or Running Group [Lobby]
- 7:30–10:30 Registration [Foyer]
- 7:30–8:45 Healthy Start Breakfast [Kensington Ballroom]
- 9:00–10:15 Workshop Session VI
- 10:30–12:00 General Session IV:
USDA Listening Session
Closing and Announcement [Kensington Ballroom]



CDE Pre-conference Session

Exploring the Wonderful World of CACFP Meal Documentation

Monday, October 15

Sign-in 8:00am

Start: 9:00am-Noon

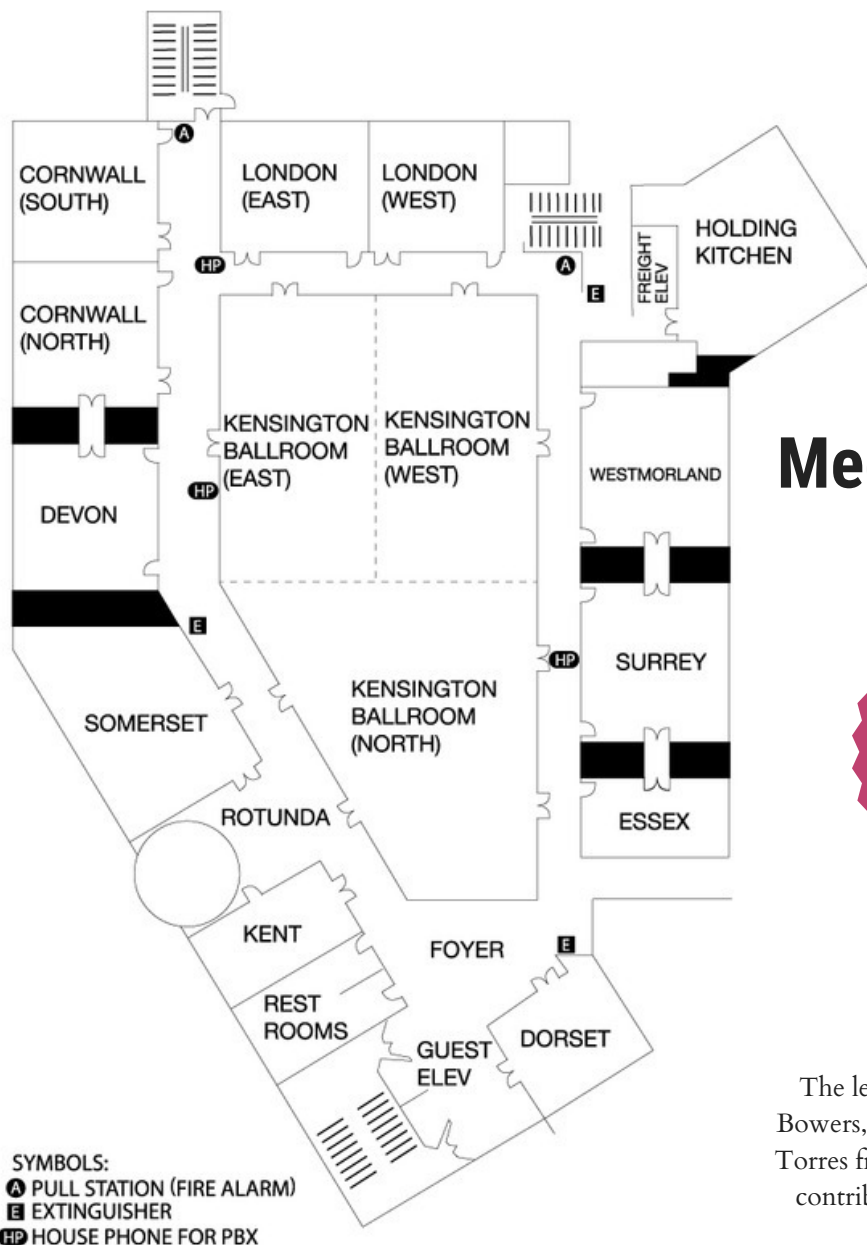
Kensington Ballroom

Is your agency keeping all the documentation necessary to show successful operation of the Child and Adult Care Food Program (CACFP) meal pattern? Starting October 1, 2018, the CACFP meal pattern transition period is over, but don't worry! The California Department of Education Nutrition Services Division Team will present helpful information from a newly released Management Bulletin and will review 10 specific topic areas to ensure you are meeting the CACFP meal pattern documentation requirements in California.

Topics include: Infant menus, child and adult menu food items, menu production records, documenting creditable meal components, and many more!

In addition, the session will provide an easy to follow checklist with lots of examples for CACFP sponsors to meet the California CACFP documentation requirements and to pass a meal pattern program review with flying colors!

Presenters are: Elizabeth Moreno, MS, RD, Nutrition Education Consultant, Madison Fellenz, CACFP Specialist, and Donna Caeg, Child Nutrition Consultant



Meeting Room Map

Look for the
Welcome Team.
They can help you
find your way
around the
Conference!

THANK YOU!

The leaders of the "Welcome Team" are Jerry Bowers, former director of FRAMAX and Noemi Torres from Options for Learning. Terry Talavea contributed her enthusiasm and organizational skills to the Team!

Welcome to the Conference

1:00-2:30 Opening Plenary

Kensington Ballroom *"A CACFP Magical Welcome"*

Paula James, CCFP Roundtable;

Kim Frinzell, CDE Nutrition Services Division;

Jesus Mendoza, USDA Food and Nutrition Service Western Regional Office;

Angela Kline, USDA Food and Nutrition Service National Office;

Geri Henchy, Food Research and Action Center



Food and Nutrition Service USDA Listening Session

While attending the Conference, you may have questions for USDA. Post your questions or comments on the "QUESTIONS FOR USDA" board near the Registration Table, by no later than Tuesday before the last workshop session. Those questions or comments will be addressed in the last General Session – USDA Listening Session Wednesday at 10:30 am.

USDA Food and Nutrition Service Representatives from the National and Western Regional Office will have their listening ears tuned in, provide answers, and hold a conversation about the topics and issues that are important to YOU!

Save the Date!



28th Annual Roundtable Conference

"CACFP Dialogue in the Desert"

October 21 - October 23, 2019

Omni Resort Rancho Las Palmas

Hope to see you there!

Monday at a Glance

Pre-conference Sign-in: 8:00am to 9:00am

Lunch on your own: Noon to 1:00pm

Room	9:00am to Noon CACFP Pre-Conference	1:00pm to 2:30pm	2:45pm to 4:00pm	4:15pm to 5:30pm
Cornwall North and South			KidKare for Centers	Add Some Magic to Your Enrollment Process by Going Paperless
Devon			Eat Healthy Move More	Try, Experience, Enjoy: Engaging Children with Farm to Preschool
Dorset			Online Claiming and Claims Processing	Findings of the CACFP Sponsor and Provider Characteristics Study
Kensington Ballroom	CA Mandatory Training: Exploring the Wonderful World of CACFP Meal Documentation	Opening Plenary: "A Magical CACFP Welcome"		
London East and West			Oh the Magic of an Administrative Review: Common Findings and Easy Solutions	Menu Planning Resources for Child and Adult Care Food Program
Somerset			Nebraska Team Nutrition Supports CACFP Participants in Meal Pattern Transition and Implementation	Nutrition That's Fun and Good For You, Too!
Surrey			Building a Healthy Foundation from the Start Using an Innovative Approach	Success in the Food Program: Free NMP Training to Engage FCCH Providers
Westmor- land			Modifications to Accommodate Disabilities in the Community Meals Program	How to Harness Your Untapped Power to Help #FundFoodWithCare

Monday, October 15 - Workshop Session I

2:45pm-4:00pm

Workshop Session Description

Room

Track: MGMT

KidKare for Centers

Cornwall N/S

Description: Come see the features of KidKare that providers love! We'll show you the features that will help retain your providers, including how to make menu planning easy, accounting features, and more! We'll also show you the best way to support your providers, how to use observer mode, how to prepare for monitor visits, and more! We'll also discuss ways to get more providers claiming online so that your process becomes even more efficient. Bring your ideas and questions!

Presenters: Jason Sellers, Minute Menu Systems

Track: TRNG

Eat Healthy Move More

Devon

Description: Find out more about an innovative grant funded project called Eat Healthy Move More where family child care providers were given fresh produce along with resources and training to increase the variety and amounts of fruits and vegetables they served to the children. The project utilized a farm fresh delivery service and included a Farmer's Market field trip. Providers also received physical activity resources and a physical activity training at a local park. Presenters will share resources and outcomes from the project and how social media was used to encourage participants to learn and share with each other.

Presenters: Catherine Stafford, CocoKids, Stephanie Clarke, Community Child Care Council of Alameda County

Track: MGMT

Online Claiming and Claims Processing

Dorset

Description: Demonstration of CACFP.Net, the complete online claiming and claims processing system that is saving time and money for sponsors around the country -- and could cut your costs in half. Find out why providers are raving about how reliable and easy to use it is. And see how field reps can carry all CACFP related data into the field with them and enter reviews electronically.

Presenter: Michael Spevacek, CACFP.Net

Track: MGMT

Oh the Magic of an Administrative Review:
Common Findings and Easy Solutions

London E/W

Description: Ever wish you had a magic wand or a fairy Godmother to get you through your Administrative Review (AR)? If you answered yes and your agency is preparing for an upcoming AR, then this session is for you! The California Department of Education team will safely guide you through the pitfalls of the AR, share common findings, and easy solutions on how to prevent them. Topics to be discussed include: recordkeeping, meal requirements, and financial management. Get your pixie dust ready for the question and answer portion of this supportive and informative session.

Presenters: Donna Caeg, Madison Fellenz, California Department of Education



Monday, October 15 - Workshop Session I (Cont'd)

2:45pm-4:00pm	Workshop Session Description	Room
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Track: MGMT

**Nebraska Team Nutrition Supports Child and Adult Care
Food Program Participants in Transitioning and
Implementation of USDA/CACFP Meal Pattern**

Somerset

Description: The purpose of this presentation is to highlight and share Nebraska Team Nutrition (NE TN) efforts in supporting CACFP operators with the implementation of the updated meal pattern. NE TN works closely with childcare facilities participating in CACFP to provide education and support through innovative training and professional development opportunities. NE TN has developed online modules aimed at improving basic nutrition knowledge essential for implementing CACFP updated meal pattern changes. The modules provide nutrition education and resources regarding CACFP updated meal requirements and address what, why and how to incorporate each component of the updated meal pattern. In addition to the updated regulation, the modules review best practices for feeding and educating young children about healthy eating. Each module begins with a short pretest, then is followed by a video and concludes with a post-test.

Presenters: *Zainab Rida, Christy Burger, Nebraska Department of Education*

Track: NUTR

**Building a Healthy Foundation from the
Start Using an Innovative Approach**

Surrey

Description: Early Childhood environments can be instrumental in addressing healthy living since children spend the majority of the day there and are still in the process of developing habits. This workshop will highlight a successful case study on an intervention that addressed food, nutrition education, and physical activity in a replicable, sustainable manner. In addition, participants will learn the latest science in nutrition and healthy living so that they can be healthy role models for children, caregivers and parents.

Presenter: *Dr. Michelle Lombardo, The OrganWise Guys*

Track: NUTR

**Modifications to Accommodate Disabilities
in the Community Meals Program**

Westmorland

Description: The training will describe important updates to requirements related to accommodating participants with disabilities participating in the Child and Adult Care Food Program (CACFP) and the Summer Food Service Program (SFSP). Federal law and USDA regulations require Program operators to make reasonable modifications to participants with disabilities have equal access and equal opportunity to participate in CACFP and SFSP. The Americans with Disabilities Act (ADA) Amendments Act of 2008 made important changes to the meaning and interpretation of the term “disability.” The changes broadened the scope of individuals who are now covered under the ADA, as most physical and mental impairments, including food allergies, will constitute a disability. The Food and Nutrition Service (FNS) has issued a new Policy Memorandum, replacing FNS Instruction 783-2, Rev. 2, Modifications to Accommodate Disabilities in the Child and Adult Care Food Program and Summer Food Service Program that clarifies changes made by the ADA Amendments Act and reflects the position FNS will take in compliance reviews and enforcement actions.

Presenter: *Teresa Murray, USDA Food and Nutrition Service*



Monday, October 15 Workshop Session II

4:15pm–5:30pm	Workshop Session Description	Room
Track: MGMT	Add Some Magic to Your Enrollment Process by Going Paperless	Cornwall N/S
<p>Description: Learn how to make your re-enrollment process completely paperless! We invite you to join us as we show how the Online Enrollment feature will transform your business while not only maintaining your current level of integrity and edit checks, but actually improving it. Online Enrollment allows parents to quickly and privately enter child and income data from any device, helps providers/centers stay organized and see which children still need updated forms, and all completed forms are available to view from any device with internet access. No need to store forms in boxes and storage spaces for years to come, no need to hire temp workers, no need to fold and mail and file paperwork and pay for postage – that’s all part of the beauty and magic of online enrollment. We will walk you through the process from start to finish and you’ll walk away with an understanding of how to get started, next steps, and we’ll answer any questions that you may have.</p> <p>Presenters: <i>Lori Johnson, Jason Sellers, Minute Menu Systems</i></p>		
Track: NUTR	Try, Experience, Enjoy: Engaging Children with Farm to Preschool	Devon
<p>Description: When children are engaged with growing fruits and vegetables, learning about healthy eating, and trying new foods they are more likely to develop healthy habits that will last a lifetime. During this workshop, participants will receive an overview of the Farm to Preschool curriculum, learn how it’s being implemented in the classroom, participate in interactive demonstrations and experience a taste test.</p> <p>Presenters: <i>Heather Ransons, Andrea Rangel, Josh Bariuan, Cecilia Morley, YMCA Childcare Resource Service, Rosa Romero LA Farm to School and Wellness Initiative</i></p>		
Track: PG&D	Findings of the CACFP Sponsor and Provider Characteristics Study	Dorset
<p>Description: The recently completed CACFP Sponsor and Provider Characteristics Study is the first national study of the Program since 1997. The study presents the characteristics of sponsors and providers and describes how they run the program at the ground level. It is based on information collected from a large nationally-representative sample of CACFP sponsors and providers. This workshop shows how the program has changed in response to the many legislative and regulatory changes that have taken place since 1997. In a nutshell, there have been some profound changes in the characteristics of sponsors and providers over the last 20 years.</p> <p>Presenter: <i>Fred Glantz, Kokopelli Associates, LLC</i></p>		
Track: NUTR	Menu Planning Resources for Child and Adult Care Food Program	London E/W
<p>Description: Come learn about USDA’s new meal pattern requirements for Child and Adult Care Food Programs. USDA will provide an overview of training tools available to help you succeed in serving up a healthy, reimbursable meal! Participants will receive an introduction to the colorful and engaging CACFP Meal Pattern Training Tools available to train providers, operators, menu planners, and other staff in meeting CACFP meal requirements.</p> <p>Presenters: <i>Gwen Holcomb, Sheldon Gordon, Mimi Wu, USDA Food and Nutrition Service</i></p>		

Monday, October 15 Workshop Session II (Cont'd)

4:15pm-5:30pm	Workshop Session Description	Room
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Track: NUTR

Nutrition That's Fun and Good For You, Too!

Somerset

Description: This fun and inter-active session provides new ways to pack optimum nutrition into kid-friendly food. Hands-on snack and recipe ideas to take back and implement in your setting. Share ideas with your peers to make meals and snacks healthier so your children have energy to burn. This team has tons of nutrition education ideas for every area of your curriculum so your children will develop healthy habits to last their lifetime. Nutrition can be fun and good for you, too!

Presenters: Donna Pomerson, Staci Larsen, Sherrie Gomez, Learning Care Group

Track: TRNG **Success in the Food Program: Free NMP Training to Engage FCCH Providers** *Surrey*

Description: This train-the-trainer workshop offers interactive bilingual user-friendly tools and materials targeted for family child care home providers to support them with the CACFP new meal pattern requirements. Materials including a Trainer's Guide, PowerPoints, standalone webinars, and all supplemental handouts are free to help you have success in the Food Program.

Presenter: Cecilia Morley, YMCA Childcare Resource Service

Track: PROF **How to Harness Your Untapped Power to Help #FundFoodWithCare** *Westmorland*

Description: Hear from your peers why and how they got their organizations involved in the campaign to #FundFoodWithCare. Learn how you too can become a powerful spokesperson for the campaign while building your personal brand as a child care and nutrition advocate. During this workshop we will touch on how to connect with the media, get interviewed by reporters, and communicate your story with impact to decision makers.

Presenters: Deborah Zaragoza, Child Development Associates, Inc., Franny Wong, Children's Council San Francisco, Lisa Jimenez, Family Resource and Referral Center, Melissa Cannon, California Food Policy Advocates



Tuesday at a Glance

Yoga with Doris [Cornwall N/S]; **Zumba with Kyuna** [Somerset]; **Group Walk or Run** [Lobby]: 7:00am to 7:45 am

Registration: 7:30am to 10:30am AND Noon to 4:00pm [Foyer]

Healthy Start Breakfast: 7:30am to 8:45am [Kensington Ballroom]

Room	9:00am to 10:15am	10:30am to 11:45am	12:00pm to 2:15pm	2:30pm to 3:45pm	4:00pm to 5:15pm
Cornwall North and South		Go Grains! Policy, Resources, and Tools for Implementation of CACFP Meal Requirements		Sponsors Take Action: Foods and Menu Planning	Magical Methods: Captivating Adult Learners Through Interactive Trainings
Devon		Food Fight: Menu Planning with the New Regulations and Relief from the Growing Pains over Grains		CACFP YOUR Way	Food Allergy Magic
Dorset		Applying the New Meal Pattern: My Experience		Just Add Water! Healthy Beverages, Healthy Kids	Yes You Can! Pursue a Higher Education with the Right Tools and Strategies
Kensington Ballroom	"Am I Ready Yet?" Madeleine Sigman-Grant, PhD, RD Linking Early Child Development with Mealtime Skills		Luncheon Program: Wendy Gladney "Turning Stumbling Blocks into Stepping Stones"		
London East and West		Supporting KidKare and Observer Mode		Experience the Magic of the Food Buying Guide Digital Resources	10 Ways Minute Menu CX Helped You Serve 1 Million Children in a Month!
Somerset		The Magic of Healthy Kids in the CACFP Through Interactive Learning Activities		Avoiding Disaster-Developing Food Safety and Nutrition Policies	Using Collective Impact to Create Healthy Environments in Early Childcare Settings
Surrey		Re-Inventing Your Training the Learner Centered Way		Family Style Meal, School Readiness, and CLASS Scores	Navigating Food Access: Tools for Your Journey
Westmorland		Body Shakes & Brain Waves: Moving & Learning Through Early Childhood		Evidence-Based Research Give Practical Insight Into Obesity Prevention for Latino Families: Going Back to Our Roots	Language and Culture- Opportunities for Supporting Diversity in the CACFP



Tuesday, October 16 Workshop Session III

10:30am–11:45am

Workshop Session Description

Room

Track: NUTR

**Go Grains! Policy, Resources, and Tools
for Implementation of CACFP Meal Requirements**

Cornwall N/S

Description: Do you have questions about grains in the updated CACFP meal patterns? In this session, presenters will provide details on all of the current grain requirements and will describe the various USDA resources and tools available to ease implementation of these requirements.

Presenters: *Angela Kline, Mimi Wu, USDA Food and Nutrition Service*

Track: NUTR

**Food Fight: Menu Planning with the New Regulations
and Relief from the Growing Pains over Grains**

Devon

Description: Audience will learn about tips and tools for menu planning with the new CACFP regulations. They will gain valuable techniques for running a program with integrity.

Presenter: *Melissa Manning, My School RD*

Track: MGMT

Supporting KidKare and Observer Mode

London E/W

Description: Come see the features of KidKare that providers love! We'll show you the features that will help retain your providers, including how to make menu planning easy, accounting features, and more! We'll also show you the best way to support your providers, how to use observer mode, how to prepare for monitor visits, and more! We'll also discuss ways to get more providers claiming online so that your process becomes even more efficient. Bring your ideas and questions!

Presenter: *Lori Johnson, Minute Menu Systems*

Track: NUTR

Applying the New Meal Pattern: My Experience

Dorset

Description: Using experience & purchasing training, the presenter will offer examples of products meeting the new CACFP Meal Pattern requirements. Problem-solving sources & vendors to meet the new requirements.

Examining CACFP definitions vs. manufacturers' definitions. And other issues when applying new foods with pre-schoolers & staff members.

Presenter: *Anita Barden, Head Start of Sonoma County*



Tuesday, October 16 Workshop Session III (Cont'd)

10:30am–11:45am

Workshop Session Description

Room

Track: NUTR

**The Magic of Healthy Kids in the CACFP
Through Interactive Learning Activities**

Somerset

Description: This interactive session will focus on the importance of educating children about healthy eating in the CACFP. Eating patterns that are adopted during childhood may affect a child's health across their lifespan. This session will help provide the child care providers with information, tools, and activities that may be used at a Child or Adult Care facility to help promote healthier living. By attending this session, participants will be able to assist children and adults with identifying and choosing healthy foods through interactive and fun activities.

Presenters: *Deborah Wilson, Shelby Beverly, Amanda Dyes-Browning, Georgia Nutritional Services*



Track: PG&D

Re-Inventing Your Training the Learner-Centered Way

Surrey

Description: This workshop will provide an opportunity for participants to explore learner-centered dialogue education and decide how this approach might be applied in the designing and facilitating their own training. Participants will explore ways to narrow the focus of your topic, honor all learning styles and improve your presentation style and skills.

Presenters: *Genevieve Pyatt, Stephanie Collett, CDI/CDC - Choices for Children*



Track: TRNG

**Body Shakes & Brain Waves: Moving &
Learning Through Early Childhood**

Westmorland

Description: Get children fired up to learn with a pinch of something novel and new, a dash of creativity, and a splash of movement activities. Help them physically interact with their environment and make the most of everyday brain-building experiences by introducing small steps and offering instructional support. Discover simple ways to keep them moving to enhance the early learning process and reinforce concepts using songs and chants. Understand why research proves that actively engaging children will enhance comprehension, boost retention, and prolong attention to tasks.

Presenter: *Angela Russ-Ayon, Abridge Club Ent.*



Tuesday, October 16 Workshop Session IV

2:30pm–3:45pm

Workshop Session Description

Room

Track: MGMT

Sponsors Take Action: Foods and Menu Planning

Cornwall N/S

Description: Make SURE your agency is ready for the new meal pattern and learn the most efficient way to double check your food list, add foods, remove foods, and more. We will provide you with a checklist to help you ensure that providers and centers have the options they need to successfully claim creditable foods. We will also look at other integrity options and answer any questions you may have.

Presenter: *Lori Johnson, Minute Menu Systems*

Track: PG&D

CACFP YOUR Way

Devon

Description: Find out how to get your CACFP message out to the public and new providers. What we have done in the past for CACFP Outreach and Advocacy and what is planned for the future... Yes, there will be birthday conversation and birthday gifts...Go home with inspiration, motivation and a plan.

Presenters: *Chris Clark, CCFP Roundtable/National CACFP Forum, Reynaldo Green, Quality Care for Children, Terry Talavera, Options for Learning*

Track: NUTR

Just Add Water! Healthy Beverages, Healthy Kids

Dorset

Description: Join us for an interactive and hands on session to learn best practices for drinking water! Drinking water, not sugary drinks, is a key habit for health. The CACFP provision to offer water in addition to making it available throughout the day helps to build that habit. We will provide resources and ideas to meet the water provision, work together to discover best practices for offering water. We'll also provide a state and federal policy update with a focus on water safety efforts.

Presenter: *Laura Vollmer, University of California, Division of Agriculture & Natural Resources*

Track: NUTR

Experience the Magic of the Food Buying Guide Digital Resources

London E/W

Description: Do you know the ins and outs of navigating USDA's Food Buying Guide (FBG) digital resources? Bring your laptop and mobile device to engage in a session of interactive hands-on learning activities as USDA assists you to navigate and discover the magic of the Food Buying Guide (FBG). Experience the magic of easily searching for food yields, and comparing and creating your favorites list. You'll even discover how to use the Recipe Analysis Workbook to determine the meal pattern contribution of your recipes. You will take home new ideas to help you enhance your menu planning efforts and elevate your program operations!

Presenter: *Gwen Holcomb, USDA Food and Nutrition Service*

Tuesday, October 16 Workshop Session IV (Cont'd)

2:30pm-3:45pm	Workshop Session Description	Room
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Track: MGMT **Avoiding Disaster – Developing Food Safety and Nutrition Policies** *Somerset*

Description: Oh no! The power was out all weekend. Is our food safe to eat? Should parents bring in homemade treats? Can our infants use a mesh baby feeder? Take all the guesswork out of situations that will arise by putting food safety and nutrition policies in place. Protect your staff and facility by communicating policies before an issue comes up. This interactive session is lead by childcare professionals with dozens of years of operational experience in group childcare settings. Work together with your peers to consider where your current policies are lacking and use the tools provided to write policies that will work for your facility. Prevent future disasters by planning in advance.

Presenters: Donna Pomerson, Staci Larsen, Sherrie Gomez, Learning Care Group

Track: NUTR **Family Style Meal, School Readiness, and CLASS Scores** *Surrey*

Description: The workshop will discuss how mealtimes contribute to school readiness, encourages children to healthy eating, and ways of improving CLASS scores.

Presenters: Cecilia Maldonado, Los Angeles County Office of Education, Julia Rauter, Pacific Asian Consortium in Employment

Track: PG&D **Evidence-Based Research Give Practical Insight Into Obesity Prevention for Latino Families: Going Back to Our Roots** *Westmorland*

Description: Implementing culturally and linguistically relevant education for low-income families promotes healthy lifestyle patterns. “Sanos y Fuertes” is a family-based, obesity prevention intervention with bilingual educational materials that incorporate Latino foods and viewpoints. Latino families attended one 4-hour, Spanish or English interactive education session for knowledge and skill-building. Intervention areas were eating breakfast, using food labels and healthy portions per ‘MyPlate/Dietary Guidelines for Americans’ with complimentary classes for 3–8-year-olds. Pre- and 3-month follow-up assessment included anthropometric, self-reported knowledge and behavioral measures. Results for 390 families, improvements found in adult knowledge, and increased frequency of healthy habits for adults and children will be reported. Discussion and completing a planning worksheet for practical family-focused intervention for lowering the risk of obesity among families will be included.

Presenter: Gail Frank, DrPH, RD, CHES, California State University Long Beach

Co-authors: GC Frank, M Bird, S Nguyen-Rodriguez, N Gatdula, E Bonilla, M Garcia, M Rascón, B Rios-Ellis



Tuesday, October 16 Workshop Session V

4:00pm–5:15pm	Workshop Session Description	Room
Track: TRN	Magical Methods: Captivating Adult Learners Through Interactive Trainings	<i>Cornwall N/S</i>
<p>Description: Come and learn about training methods that can be used to empower Child and Adult Care Food Program (CACFP) provider and operators with the knowledge, skills, and expertise needed to successfully implement CACFP meal patterns. This session will showcase how U.S. Department of Agriculture's Team Nutrition initiative and the Institute of Child Nutrition (ICN) develop training materials and technical assistance resources that meet the different needs of adult learners, including visual, auditory, tactile and kinesthetic preferences. Attendees will have an opportunity to explore these materials and see how virtual learning, hands-on activities, and blended learning approaches can be utilized to meet the needs of various audiences.</p> <p>Presenters: <i>Sheldon Gordon, Mimi Wu, USDA Food and Nutrition Service</i></p>		
Track: NUTR	Food Allergy Magic	<i>Devon</i>
<p>Description: If only we could magically make food allergies disappear, so every child could safely eat "what the other children are eating." But what we can do is provide alternatives that look and taste similar to regular menu items while still meeting CACFP Meal Pattern requirements. Join us for a review of products that magically make serving children with special dietary needs easier, and please bring your own tips and tricks to share with other participants.</p> <p>Presenter: <i>Debra Louie, Options for Learning</i></p>		
Track: PG&D	Yes You Can! Pursue a Higher Education with the Right Tools and Strategies	<i>Dorset</i>
<p>Description: Are you interested in pursuing a higher education or simply expanding your skill set in the field of nutrition or early childhood education? Not interested, but know someone who might benefit from this information? This session is just right for you. Come learn about nutrition and early childhood degree programs, certifications, and other professional development opportunities. You will walk away with a variety of tips, strategies, and resources for fulfilling your professional development goals as a CACFP professional.</p> <p>Presenter: <i>Lutina Cochran, Institute of Child Nutrition</i></p>		
Track: MGMT	10 Ways Minute Menu CX Helped You Serve 1 Million Children in a Month!	<i>London E/W</i>
<p>Description: Our customers touched the lives of a million children in a single month! How'd they do that? Join us to learn how Minute Menu CX played a role in serving those children higher quality meals while making their sponsors more efficient. You'll learn the top 10 features our customers rely on to help their programs thrive!</p> <p>Presenter: <i>Cindy Vian, Minute Menu Systems</i></p>		



Tuesday, October 16 Workshop Session V (Cont'd)

4:00pm-5:15pm	Workshop Session Description	Room
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Track: NUTR

Using Collective Impact to Create Healthy Environments in Early Childcare Settings

Somerset

Description: The San Diego County Childhood Obesity Initiative (COI) is a multi-sector coalition with the mission of reducing and preventing childhood obesity by advancing policy, systems, and environmental change through collective impact. The COI facilitates an Early Childhood Domain Workgroup comprised of agencies, organizations, and individuals who work with early the early childhood domain and support healthy eating and active living for children ages 0-5. The workgroup provides a monthly forum for the early childhood community to network, share resources, coordinate activities, and partner with others. The workgroup serves as an incubator to develop and provide resources, support, training, and technical assistance to early childhood educators and care providers. The workgroup also identifies and shares best practice policy language for childcare and advocates for and promotes health policies and environments. in childcare settings. This session will provide an overview of the COI and the use of collective impact and feature COI partners (YMCA CRS, AKA Head Start, and Breastfeeding-Friendly San Diego) providing an overview of work they are currently conducting related to improving nutrition in the early childcare setting.

Presenters: Lyndsey Tapia, Community Health Improvement Partners, Shana Wright-Bruno, UC San Diego Center for Community Health, Breastfeeding Friendly San Diego (BFSD), Rynna Herwehe, AKA Head Start, Heather Ransons, YMCA CRS

Track: NUTR Navigating Food Access: Tools for Your Journey Surrey

Description: Programs work diligently each day to serve nutritious snacks and meals – but we know that identifying and accessing healthier options to fit a variety of meal patterns and menu planning needs can be challenging. Let's explore exciting new resources – including the Healthier Generation Store with Amazon Business and CACFP Calculator – which can help you to more easily source nutritious options, save time and support kids' health.

Presenters: *Daniel Hatcher, Anne Valik, Alliance for a Healthier Generation*

Track: NUTR Language and Culture – *Westmorland*
Opportunities for Supporting Diversity in the CACFP

Description: This workshop will explore the how language access and cultural sensitivity impact access to and participation in the CACFP. We will preview the findings from a forthcoming report by California Food Policy Advocates that analyzes current trends in the Food Program, explores translation-related challenges, assesses opportunities to better support limited english proficient (LEP) participants, and offers recommendations related to supporting cultural diversity. In addition, we will learn from a DCH sponsor about their efforts to support culturally diverse family child care providers in navigating the CACFP and from a Center sponsor that has been successful in communicating with LEP families and cooking culturally appropriate meals and snacks. Together, we will grow our understanding of how to support diversity in the Food Program and identify opportunities to make an immediate impact.

Presenters: *Elyse Homel Vitale, MPH, California Food Policy Advocates, Leticia Avelar, CDM, DSS, Neighborhood House Association, Deborah Zaragoza, Child Development Associates, Inc.*

Wednesday at a Glance

Room	9:00am to 10:15am	10:30am to 11:45pm	11:45am to 12:00pm
Cornwall North and South	Serious Deficiency 101		
Devon	Shaping Your Role in CACFP		
Kensington Ballroom		USDA Listening Session	Closing and Special Announcements
London East and West	Your Questions on Informal Procurement Rules for the CACFP... Answered!		
Somerset	Fresh Produce—From the Farm (or Straw Bale!) to the Plate		
Surrey	Snack Menus and the New CACFP Regulations: No More Junk in the Trunk		

USDA Listening Session

Description: Programs work diligently each day to serve nutritious snacks and meals – but we know that identifying and accessing healthier options to fit a variety of meal patterns and menu planning needs can be challenging. Let's explore exciting new resources – including the Healthier Generation Store with Amazon Business and CACFP Calculator – which can help you to more easily source nutritious options, save time and support kids' health.

Panel: *Angela Kline, Andrea Farmer, Barbara Smith, Teresa Murray*, Food and Nutrition Service (FNS) USDA; *Holly Prestegaard*, FNS Western Region Office USDA; *Paula James*, CCFP Roundtable, Moderator



Wednesday, October 17 Workshop Session VI

9:00am–10:15am	Workshop Session Description	Room
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Track: MGMT

Serious Deficiency 101

Cornwall N/S

Description: Are you in a quandary about the SD process? This session will present an overview of the serious deficiency process; summarize most common errors in responding to serious deficiencies; describe the elements of the appeals process and discuss the role of the hearing official. Come ready to ask your questions and discuss your concerns.

Presenter: *Barbara Smith, USDA Food and Nutrition Service*

Track: PG&D

Shaping Your Role in CACFP

Devon

Description: You and the CACFP play a crucial role in the healthy development of the whole child. You may not realize the impact you can have on the CACFP and community at large. Join our panel of diverse parts of the CACFP community – sponsors of affiliated, unaffiliated centers, and family child care providers, as well as a Head Start center. Discover the differences and similarities of these operations and then discuss how we can make the magic of CACFP stronger together. We'll have a lively dialogue as we discuss advocacy, implementation of the new meal patterns, childhood obesity, food insecurity and ultimately your role in strengthening the relationships, and the CACFP overall. Not only will there be lively discussion but you will have resources, in hand, to take home with you as well as an email with links to all of the online resources and information discussed.

Presenters: *Kellie Konysky, P.A.C.E., Greg Scott, Cover 3 Foundation, Julia Rauter, P.A.C.E., Margaret McDonald, Clarendon Early Education Services Inc., Donna Pomerson, Learning Care Group, Janet Phelan, Midwest Child Care Association*

Track: MGMT

Your Questions on Informal Procurement
Rules for the CACFP...Answered!

London E/W

Description: Directors and staff that make purchases or contract with vendors for goods and services using CACFP funds need to have a solid understanding of the federal procurement regulations to ensure compliance. Most CACFP Operators use the micropurchase method or the small purchase method to procure goods and services for their program; therefore, the California Department of Education is providing a focused presentation on these two procurement methods. By attending this session, agencies that purchase goods or services valued at less than \$250,000 per transaction will better understand the federal rules for using the micropurchase and small purchase methods. We look forward to seeing you and answering your procurement questions!

Presenters: *Sean Hardin, Courtney Hardoin, California Department of Education*

Track: NUTR

Fresh Produce—From the Farm (or Straw Bale!) to the Plate

Somerset

Description: Hay! What's all the talk about straw bale gardening? It's a simple and revolutionary way to grow fruits and veggies without the hassle of preparing soil for a raised bed garden and, as an added bonus, there is no weeding involved. This presentation will walk you step by step through the process of preparing one or more straw bales for planting, deciding what to plant, and maintaining your garden all with minimal costs and time. Your children will be amazed and delighted as fruits grow out of flowers, cucumbers seem to grow overnight, and your garden turns into an enchanting haven for learning. Since you will need to supplement your meals with additional fruits and vegetables, this session will also include how to properly procure produce from local farmers using the micropurchase and/or small purchase methods.

Presenters: *Laurie Pennings, Courtney Hardoin, California Department of Education Nutrition Services Division*



Wednesday, October 17 Workshop Session VI Cont'd

9:00am-10:15am	Workshop Session Description	Room
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Track: NUTR

Snack Menus and the New CACFP Regulations:
No More Junk in the Trunk

Surrey

Description: Have you tried planning a snack menu with the new regulations? It's challenging! Snacks are impacted the most with the new regulations. Granola bars, cookies and breakfast bars are illegal. Juice is limited. Sugars in yogurt, cereals, and granola must be evaluated, and whole grains...well, you get the picture. In this workshop, you will learn about the regulations as they relate to providing snacks, and as a group, we will brainstorm new snack ideas that fit within the regulations. Finally, we will work together to create a compliant (and fun) snack menu that kids will love.

Presenter: *Melissa Manning, My School RD*

Healthy Start Breakfast Buffet	Tuesday Luncheon
<p>Tuesday and Wednesday</p> <p>Chilled Juices Sliced Fresh Fruit Tray Assorted Breakfast Muffins Fresh Scrambled Eggs Crispy Bacon and Country Sausage Breakfast Potatoes Hot Oatmeal Coffee, Decaf and Tea</p> <p><i>Thank you to the hotel staff for their wonderful service!</i></p>	<p>Grilled Chicken Wrap Large Whole Wheat Tortilla filled with Grilled Chicken Pepper Jack Cheese, Shredded Lettuce, Tomato and Cilantro Aioli Pasta Salad Whole Fruit Iced Tea Coffee, Decaf and Tea</p> <p>Vegetarian Wrap Large Whole Wheat Tortilla filled with Lettuce, Tomato, Avocado, Cucumber Onions and Cilantro Aioli <i>*Vegetarian option only available if requested during check-in</i></p>



to our Partners.
We appreciate you!



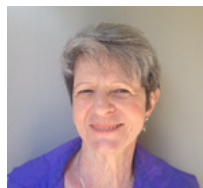
National Association
for Family Child Care



Speakers



Kim Frinzell is honored to serve as the California Department of Education Nutrition Services Division Director. She joined the Nutrition Services Division team in 2013 and is inspired by the dedication of the over 270 professionals who make up the division. The Nutrition Services Division oversees seven federal Child Nutrition Programs and holds teamwork, collaboration, integrity, and making a positive difference as core organizational values. Prior to joining the Department, Kim was with the California Department of Public Health, Women, Infants, and Children program for 11 years. She received her Bachelor of Science degree in Agricultural Science from the California State University, Fresno and is a registered dietitian with over 25 years of nutrition policy and public health experience.



Dr. Sigman-Grant retired as an MCH and Nutrition Specialist and Professor with the University of Nevada Reno Cooperative Extension in 2015, prior to which she was an Associate Professor at Penn State University. Throughout her extensive career as both a practitioner and academician, she has devoted her efforts to improve the lives of children and their families. In addition to serving on the 2017 Healthy Eating Research-Robert Wood Johnson's Expert Committee for Infant and Toddler Feeding Guidelines, she served as Guest Editor for the JNEB WIC Breastfeeding Supplemental Issue. Madeleine has worked with the NV Dept. of Health & Human Services, Division of Public and Behavioral Health as well as with the National Academy of Sciences Institute of Medicine; National Institutes of Health; American Academy of Pediatrics; Academy of Nutrition and Dietetics; and International Life Sciences Institute. In 2012, she was named Nevada Dietitian of the Year and was inducted into the Medela Breastfeeding Hall of Excellence. She received the 2014 Western Region Award in Excellence in Extension as well as a Nevada Women of Achievement Award. Dr. Sigman-Grant earned a BS in Nutritional Sciences (specialty-dietetics) from UCLA; an MS in Nutrition from Loma Linda University; and a Ph.D. in Nutrition from the UC Davis. She is currently an Associate Editor for JNEB as well as a technical writing consultant.



Paula James, Director of the CocoKids, Child Health and Nutrition Program. Working for over 30 years to improve the eating and activity environments in early care settings. Her program has developed tools to assist child care settings in assessing their nutrition and physical activity environments. Actively involved in advocacy for the Child and Adult Care Food Program and public policy efforts focused on prevention of childhood overweight. Paula serves on the board of the National Child and Adult Care Food Program Forum, chairs the Child Care Food Program Roundtable, serves on the Steering Committee of the CA Strategic Alliance. She is a member of USDA Paperwork Reduction Task Force and the USDA CACFP Technical Assistance Task Force.



Andrea Farmer, MS, RD is the chief of the Community Meals Branch in the Policy and Program Development Division of USDA's Child Nutrition Programs. Her responsibilities are the Child and Adult Care Food Program (CACFP) and the Summer Meal Programs. Andrea has been with FNS for six years; prior to her role as branch chief, she served as a nutritionist and led the USDA effort to create resources and guidance materials to help child care centers and home providers meet nutrition, physical activity, and screen time recommendations. Before joining FNS, Andrea found her passion for the Child Nutrition Programs at the CACFP State agency level as a compliance specialist. Previously, 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.



Jesus Mendoza JR, became Regional Administrator with the U.S. Department of Agriculture Food and Nutrition Service, Regional Office, in May 2014. In this Western position, Jesus oversees 15 nutrition assistance Indian Tribal programs in eight states, three territories, and Organizations. Jesus' goal is to create a positive change in programs that serve vulnerable Americans by building partnerships with federal, state and local agencies to maintain the integrity, access and nutritional quality of these programs. Jesus began his career with FNS in 2002 as a Program Specialist with the Special Nutrition Programs (SNP) and served as SNP Section Chief and Regional Director and Deputy Regional Administrator prior to his current position. Before that, Jesus served as Program Officer for International Planned Parenthood and worked for the World Wildlife Fund, and served in the Peace Corps and U.S. Army. A native of Laredo, Texas, Jesus earned a Bachelor's degree from Southwest Texas State University and a MA from Clark University.



Geraldine Henchy, 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 which has 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 Paperwork Reduction Task Force. She provides clarity to CACFP organizations on monitoring and informing the regulatory and policy environment.



Angela Kline, JD, Director of Program Policy in Child Nutrition Programs at USDA. In that role she develops policy for the National School Lunch, School Breakfast Programs, the Child and Adult Care Food Program and the Summer Food Service Program. Angela has worked at the Food and Nutrition Service since 2008 and has served as Director since 2014. Prior to joining Child Nutrition, Angela served as the Branch Chief of program policy in SNAP for five years. Angela first joined USDA as a staff attorney issues for the Office of General Counsel at the Department of Agriculture, where she worked on Food and Nutrition issues for 7 years. She is a graduate of the University of Virginia and received her law degree from the University of Pittsburgh.

Presenters Include:

Special Luncheon Presenter: Wendy Gladney



Wendy Gladney is a Coach, Community Relations Consultant, Motivational Speaker, and Author. Wendy Gladney is an Ambassador for Forgiveness and a multi-faceted businesswoman with close to a quarter century of experience in the community. Her many different sides come together under the umbrella of Wendy's Enterprises; consisting of Personal Services Plus Consulting Firm (PSP), Forgiving for Living, Inc. (FFL) and Wendy, the Author & Speaker. As a professional Consultant and Community Relations & Development expert, Wendy has worked with many of the leading community-based organizations and corporations in America; all while building a reputation of delivering service with a "plus." As a consulting firm, PSP helps its clients achieve their overall goals pertaining to Community Relations, Engagement & Development, Strategic Marketing & Branding, and Liaison Outreach. As a certified coach, Wendy also offers Life & Leadership Coaching. She is a native of Southern California and received her Bachelor of Arts degree in Political Science, from the University of California, Los Angeles (UCLA). For more information visit www.wendygladney.com



Laura Vollmer is a Policy Analyst at the University of California's Nutrition Policy Institute, where she helps to coordinate the National Drinking Water Alliance, a national network of allies working to ensure that all children in the US can drink water in the places where they live, learn, and play. In addition to contributing to NPI's work on drinking water, Laura also contributes to research on food security and the charitable food assistance system, and the impact of community nutrition and physical activity on children's health. Laura is a registered dietitian and holds a BA in English from Wesleyan University and an MPH from the University of California, Berkeley.



Holly Prestegaard is a CACFP Team Lead with USDA Food and Nutrition Service at the Western Regional Office in San Francisco. In this role she provides administrative oversight, training, and technical assistance to CACFP stakeholders. Prior to working for the USDA, she held a variety of positions including nutritionist for a local Head Start program, clinician dietitian for the Department of Veteran Affairs, and nutrition consultant for state and local agencies that deliver training to early care and education professionals.



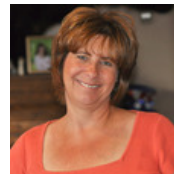
As a Health Specialist with YMCA Childcare Resource Services, **Cecilia Morley** provides nutrition and physical activity professional development. She has been developing and implementing health and cultural competency programs since 2009. With a Dietetics and WIC background, Mrs. Morley is passionate about combating childhood obesity.



Christina Burger is a Team Nutrition Coordinator for Nebraska Team Nutrition. In this position she works to provide training and technical assistance to childcare providers across the state in regards to Team Nutrition projects: the 2016 updated CACFP meal pattern, nutrition education for children through the EatPlayGrow™ curriculum, Family Style Dining, Go Nutrition and Physical Activity Self-Assessment for Child Care (Go NAP SACC) as well as providing engagement to child care providers and parents through managing the Nebraska Team Nutrition Social Media platforms. Christina completed her master's degree in Community Nutrition and Health Promotion in 2014 from the University of Nebraska, and is currently working on her PhD in the same field. Specifically, she is researching how the updated CACFP meal pattern impacts childcare provider's practices across the state. She has a unique understanding of local early childhood practices and continues to foster relationships with providers which will be a benefit to this project.



Melissa Cannon is a Policy Advocate at California Food Policy Advocates (CFPA) where she works to promote access to food for low-income Californians through federal, state, and administrative advocacy. Currently she leads CFPA's campaign to increase funding for serving healthy meals to low-income children in child care, also known as the campaign to #FundFoodWithCare. Melissa brings to CFPA her unique background as a Registered Dietitian, having worked for nearly 10 years to promote access to food for low-income rural and urban communities.



Lori Johnson is the Senior Implementation Specialist for Minute Menu Systems, LLC. Minute Menu Systems offers comprehensive management systems for child care agencies and providers operating under the auspices of the federal Child and Adult Care Food Program (CACFP). In addition to her current 8 year tenure with Minute Menu, Lori has thirteen years of experience with a large non-profit CACFP sponsorship, and over 20 additional years in early childhood care and education. Lori has presented workshops for NCA, CCFP Roundtable, NAFCC and Minute Menu Boot Camp Conferences.

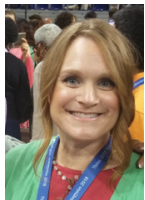


Kyuna Ward-Gonzales - Choices For Children CDI, CA- has been a Licensed Zumba Instructor for over 8 years. Zumba is a fun, awesome, easy to follow workout, where you can dance to great music with great people and burn a ton of calories. She has also worked with CDI/Choices For Children as a Nutritionist for the Food Program since 2004.

Presenters Cont'd



Gwen Holcomb is a Lead Program Analyst with USDA, Child Nutrition (CN) Programs, Nutrition and Technical Assistance Branch. In her role, she is instrumental in developing and implementing technical guidance related to school meals and CACFP, the CN Labeling Program, food crediting, and meal pattern requirements. She daily works with the industry, State agencies and school program operators to ensure they understand proper procedures for documenting food crediting information. Prior to joining FNS in 2012, Gwen worked with USDA, Agricultural Marketing Service (AMS), Child Nutrition (CN) Labeling Office. She served as the team lead for AMS, CN Labeling Office. She was the coordinator of the AMS CN Labeling Workgroup and played a pivotal role in revising the "Industry Guidelines for Preparation of Quality Control (QC) Program for Meat, Poultry, Seafood and Non-meat CN Labeled Products." Gwen has Bachelor of Science Degree in Food Science from the Pennsylvania State University.



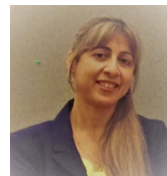
For over 20 years, **Stephanie Clarke** worked in the CACFP most recently managing a sponsorship over 325 childcare providers. Community Child Care Council of Alameda County is a recipient of a USDA "Building for the Future" Award for their outstanding training and technical assistance. They were also awarded a "Public Health Champions" award by the National Community Based Organization Network. The agency also provides application assistance for Calfresh and health and safety training for child care providers. Stephanie's experience also includes grant writing for nutrition and health projects that benefit child care providers, children and families. Such projects include healthy eating, physical activity, obesity prevention, asthma-friendly environments, child care gardens and composting.



Deborah Zaragoza is the Nutrition Program Manager at Child Development Associates (CDA), in Bonita, CA. Her program supports over 1,200 Licensed Child Care Providers which serve over 14,000 children annually throughout six counties in South California. With 31 years of experience and affiliation to CACFP, Deborah has a robust knowledge of the CACFP program requirements and regulations. As a previous Licensed Child Care Provider and Program Outreach Coordinator, Deborah understands how valuable the CACFP program is to child care providers and children. She currently serves as an active member of the California Roundtable Advisory Board and the National CACFP Forum. Deborah's career commitment is to ensure all children receive a well-balanced nutritious meal that will support their healthy development and growth.



Reynaldo Green is the Vice-President of Nutrition and Health at Quality Care for Children located in Atlanta, Georgia where he oversees statewide nutrition programs such as the USDA Child and Adult Care Food Program (CACFP), Summer Food Service Program (SFSP) and quality improvement initiatives such as Chefs for Young Children and Farm to Early Care and Education. With 20 years of nonprofit experience, Reynaldo ("Rey" to many) has previously worked with local organizations provider services for children and adults with disabilities, such as the Brain Injury Association of Georgia. His most proud volunteer efforts include mentoring African-American male youth as early as 4th graders – with more almost 40 currently attending college students, serving in the military or completing the last year of high school. Reynaldo, a native of Los Angeles, is a graduate of Morehouse College and recipient of a local NAACP award for community service.



Zainab Rida is a Registered Dietitian who works at Nebraska Department of Education. She has been involved in promoting health and wellness professionally and academically for more than sixteen years. As the current Director of the Nebraska Team Nutrition Program (NE TN), Zainab has implemented building healthy school and child care environments by developing a comprehensive nutrition education program for early childhood programs via an environmental approach to improve nutrition and physical activity related policies, behaviors, and practices at child care facilities. Additionally, Zainab has been working across a wide variety of disciplines collaborating with many experts in an effort to design empirical strategies to create social and physical environments that promote good health in Nebraska. Throughout her career, Zainab has developed, delivered and evaluated many professional development trainings and shared her knowledge and experience with others at conferences and webinars on both the state and national levels. Zainab enjoys teaching college students in her other current position of an Adjacent Professor at the University of Nebraska-Lincoln.



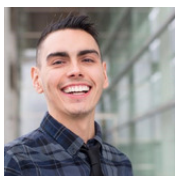
Elyse Homel Vitale is a Senior Advocate for California Food Policy Advocates (CFPA). In that role, she leads CFPA's annual administrative advocacy development process; directs CFPA's early childhood advocacy initiatives; and specializes in policy advocacy related to child nutrition. Elyse holds a Masters of Public Health from UCLA, and joined CFPA in 2010. She has over 10 years of experience leading public health, social services, and advocacy efforts with policy makers, state agencies, schools, community organizations, public health departments, academic researchers, grassroots organizers and multi-partner coalitions.

Presenters Cont'd

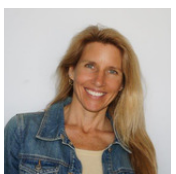


Barbara J. Smith is a Senior Program Analyst, Food and Nutrition Service Child Nutrition Programs, Program Monitoring Branch. Her primary responsibilities are serving project team leader in CACFP Management Improvement Initiative projects and an FNS level point-of-contact on

CACFP related matters. She also assists Regional Offices in conducting management evaluations. She has been recognized for special efforts in providing guidance to regional, state and local staff in the administration of the CACFP and for excellence in the development and updating of training materials for CACFP. An integral component of her responsibilities is to make presentations on program-related topics to multifaceted audiences which include CACFP professional organizations; FNS regional office staff; federal, State and local agency officials; OIG and USDA auditors and investigators; CPA auditors; civil rights and advocacy groups; grass roots organizations; and program participants. Prior to joining the staff at the Food and Nutrition Service, she was the CACFP coordinator for the DC State Agency for 17+ years. She has a BS degree in Foods, Nutrition and Institution Management from Hampton Institute; a MS in Food Service Management from Michigan State University and has pursued doctoral studies at the University of Maryland. She is also a graduate of the FNSU Leadership Institute and has received numerous FNS awards and Certificates of Merit for exceptional performance.



Daniel W. Hatcher, MPH, is Director of Community Partnerships for the Alliance for a Healthier Generation, a national nonprofit working to empower schools, companies, community organizations and families to transform the conditions and systems that lead to healthier kids. For over 10 years, Daniel has helped lead the organization's strategy to ensure all 10.2 million children in afterschool have access to nutritious food, quality physical activity and supportive adults. Follow him on Twitter at @hatchdw.



Children don't do the grocery shopping, meal planning or preparation, caregivers do. **Catherine Stafford** has a passion for helping to ensure children are being served healthy meals. Catherine is the program

manager of the Child Health and Nutrition department at CocoKids, which is a sponsor of the Child and Adult Care Food Program for over 500 family child care homes in Contra Costa and Alameda Counties. Catherine has a BS in Community Dietetics, is the co-editor of the Nutrition Edition newsletter and is a former child care provider. Catherine has worked on many nutrition, health and physical activity grants over the years in the hopes of spreading her passion to those who work with children.



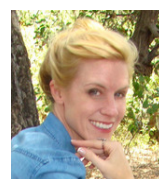
Teresa W. Murray serves as the Special Assistant to the Director of FNCS' Civil Rights Division (CRD). In this capacity, she develops and improves strategies and systems that

deliver the Agency's Civil Rights program and ensures access, equality and respect in the Agency's 15 nutrition assistance programs. She is responsible for developing civil rights policy and related guidance, and providing training for State Agencies administering programs and activities that receive Federal financial assistance to maintain compliance with current civil rights and program requirements. She investigates and mediates complex Program Discrimination Complaints, and leads and participates in special assignments that promote non-discrimination in FNCS programs. As a senior member of CRD, she provides a high level of technical assistance to Civil Rights staff and assists the Civil Rights Director in reviewing and developing policies, procedures, reports and communications. Ms. Murray holds over 16 years of legal experience litigating civil rights cases in Federal district and appellate courts. Her career has been dedicated to ensuring equal opportunity and protecting the civil rights of individuals and protected groups. Ms. Murray earned a Bachelor's degree from Howard University and a Juris Doctor (J.D.) from George Washington University Law School.



Elizabeth Moreno is a Registered Dietitian and Nutrition Education Consultant with the California Department of Education, Nutrition Services Division. She has been in state service for over 20 years. Ms. Moreno is currently responsible for nutrition policy

and training projects related to the meal patterns for the Child and Adult Food Care Program in California.



Melissa Manning has a deep-rooted passion for school nutrition. She is owner and founder of My School RD, a consulting company with the vision of schools creating healthier lunch menus. Melissa has 20 years of experience as a child nutrition specialist and nutritional analyst, and wakes up every morning with cheerful enthusiasm for the new day and the challenges it brings. As a former School Meals Initiative Audit Specialist, Melissa approaches the task of nutritional analysis, school district audit preparation, and record keeping with an eye for detail and meticulous organization. She sincerely values the relationships she carries with her clients, who are lifelong customers. Melissa has two delightful children, has mentored CSU Long Beach dietetics students for 15 years, and is on the CSULB Dietetic Internship Advisory Board. In her "spare time," she is founder of a nonprofit organization called Legacy Kids Project, fosters kittens for the animal shelter, dabbles in horse whispering, cooking, and gardening, and is a life coach, encouraging and empowering individuals to reach their highest potential.

Presenters Cont'd



Franny Wong is the Health and Nutrition Manager with Children's Council of San Francisco. Franny works on improving the quality of child care by supporting child care providers in promoting and establishing lifelong healthy habits among the children in care. She has many years of experience in community development and advocacy in public health. Previously, she was the Program Manager for Napa County's Nutrition Education and Obesity Prevention program, coordinating and supporting various nutrition and physical activity projects in schools and workplaces. Franny is currently the President of the Board at Healthy Cooking with Kids, Inc., a non-profit that works on reducing childhood obesity through nutrition education and is the Co-Vice Chair of Shape Up SF, a coalition that works on health equity in San Francisco. She received her B.A. in Biology and Psychology from UC Santa Barbara and her M.S. in Human Nutrition from the University of Sheffield. In her spare time, Franny is an avid rock climber and a triathlete.



Josh Bariuan is a health educator with the YMCA Childcare Resource Service currently working with child care providers under the Wellness Champion Program. He received his BA in Social Science at the University of California, Irvine and holds a Master's degree in Public Health with an emphasis in Health Promotion and Behavioral Sciences. Josh has over 10 years of experience working in early childhood health and behavior. His diversified experience in community and behavioral health provides a comprehensive approach to child care providers seeking to improve their nutrition and physical activity environments.



Heather Ransons is a health educator for the YMCA Childcare Resource Service. In her current role, she provides nutrition and physical activity support and resources to families and child care providers in San Diego County. Heather began her career as a classroom teacher and later found her passion in health education. With her Master's Degree in Education and certification as a nutrition consultant, she hopes to improve the health of our future generation.



Lisa Jimenez has worked for over 37 years in the Child and Adult Care Food Program at Family Resource and Referral Center. She is responsible for the overall administration, supervision and day to day operation of the CACFP for 13 counties in California. Lisa is currently serving on the Child Care Food Roundtable Advisory Council which is dedicated to improving the health and well-being of our children. Lisa is also a member of the Healthy San Joaquin Collaborative and Obesity and Chronic Disease Task Force which promote healthy lifestyles in San Joaquin County.



Dr. Lombardo is President of The OrganWise Guys Inc. and Project Manager of Thriving Communities, Thriving Children II (TCTC2); a \$1.1 million grant awarded to continue obesity prevention efforts with an added emphasis on literacy rate improvement. TCTC2 seeks to expand on the success from TC2 (2013-2016) that included obesity prevention improvements in the Early Childhood arena. TC2 continued the success of HOPE2, a \$2million, six state childhood obesity prevention project funded by the W.K. Kellogg Foundation. Study results from HOPE2 are published in the Journal of the American Dietetic Association, the American Journal of Public Health and the Journal of Healthcare for the Poor and Underserved. Dr. Lombardo received her D.C. from Life College of Chiropractic and was in private practice for 10 years prior to starting The OrganWise Guys Inc., now in its 25th year of operation.



Dr. Gail Frank is a writer/speaker having served 19 years as an Academy Media Spokesperson. She is currently a Professor of Nutrition and Director of an Accredited Internship at California State University Long Beach graduating 319 RDs into the profession as of October 2018. She has authored more than 135 manuscripts (research and descriptive) in peer-review journals. Many of these publications focused on the association of dietary components and risk factors for obesity, hypertension and cardiovascular disease. Gail serves as the Nutrition Advisor for the Children's Hospital of LA, Leadership Education in Adolescent Health and the Orange County Academy of Pediatrics School Health Committee. She has been Chair of the Nutrition Research Dietetic Practice Group (DPG); Nominating Committee Chair and Treasurer of Women's Health DPG; and Treasurer of the Nutrition Education for the Public DPG. She writes free-lance articles and shares sound nutrition advice on Twitter @GigiFood and <http://www.eathealthy.us/>



Madison Fellenz is a Child and Adult Care Program (CACFP) Program Specialist with the California Department of Education (CDE). She provides technical assistance, training, and support to CACFP agencies throughout California. Madison has a bachelor's degree in Nutrition and in August 2019 will earn her master's degree in Public Health with an emphasis in community health education from San Jose State University.



Donna Caeg has been a Child Nutrition Consultant for the past 25 years with the CA Department of Education. Previous to CDE she has worked in Colorado, Michigan and Kentucky in child nutrition. She is married to the same husband and mother to the same children for the past 32 years. In her spare time she enjoys road tripping with her mom, good comedy, good food, good company and enjoying the journey along the way!

Presenters Cont'd



Julia Rauter is a Registered Dietitian and Nutrition Coordinator for PACE Education, where she oversees food service production and nutrition services for roughly 1100 Head Start and Early Head Start children within the South Bay and LA Area. She enjoys being able to influence children through the new and exciting foods that children are exposed to in her program during family meal style service and enjoys having the ability and platform to teach healthy habits young while at the same time encouraging and educating entire families to adapt a healthy lifestyle.



Lyndsey Tapia is a public health professional with a background in Kinesiology and Health Promotion. In her role with the San Diego County Childhood Obesity Initiative (COI), she is part of a team utilizing the collective impact model to engage more than 200 partners across multiple sectors in collaboratively addressing the social determinants of health to advance health equity among vulnerable populations and advancing policies, systems, and environments that support healthy food and safe opportunities for physical activity. Prior to moving to San Diego in 2017, she was the Healthy Chino Program Specialist for the City of Chino where she was responsible for providing programs and services that strived to increase healthy lifestyle options and to improve the lives and well-being of the community from a multi-prong approach. Through those experiences, Lyndsey has been able to fulfill her passion of promoting overall health in the lives of others.



Amanda Dyes-Browning currently serves as the Program Manager for Georgia Nutritional Services, Inc. (GNSI). Mrs. Dyes-Browning started her tenure at GNSI in October 2014 where she leads the team in ensuring support of nutritional and healthy meals be provided to qualified participants on a daily basis. Amanda earned her Bachelor of Science Degree in Computer Science at The University of Louisiana, Lafayette with a concentration in Business Administration. Mrs. Dyes-Browning is deeply committed to ensuring daycare facilities are serving balanced, nutritious meals to children/adults in their care and to help develop sound and nutritious eating habits.



Shelby Beverly serves as the Procurement and Compliance Specialist for Georgia Nutritional Services, Inc. (GNSI). Ms. Beverly started her career with GNSI in December of 2016 and since has been engaged in training and development, programming, and new initiatives that support the health and nutritional habits of children and adult participants of CACFP. In addition to her roles within GNSI, Shelby Beverly has earned two bachelor degrees in Business Administration and Recreation and Leisure Studies from Virginia Wesleyan University and recently obtained her Master's Degree in Public Administration from Central Michigan University. Ms. Beverly is dedicated to making a difference in day to day programs and meal service that contributes to the well-being of young children and adults.



Cecilia Maldonado has over twenty five years experience in management and administration of various programs such as WIC, Nutrition Network, Head Start and Early Head Start and CACFP. She has experience in program development and evaluation. Currently, she is a Nutrition Consultant for Los Angeles County Office of Education - Head Start and Early Learning Division. She is responsible for monitoring and providing training and technical assistance to 16 delegate agencies in the area of nutrition services, nutrition education, USDA Nutrition programs, and food safety and sanitation. Cecilia earned her Bachelor of Science and Master of Science degree in Nutrition and Food Science from California State University, Los Angeles.

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