

27th Annual
Child Care
Food Program
Roundtable
Conference

REGISTRATION BROCHURE

Register now at www.ccfprtconference.weebly.com

A BIT OF CACFP



Who is Attending the CCFP Roundtable Conference? Everyone CACFP!

CACFP Sponsors • Child Care Centers
Early Childhood Providers • After School Programs
CACFP Professionals • Tribal Organizations
School Food Service • Head Start
USDA FNS • State Agencies
Aligned Organizations

Early Bird
Registration ends
September 7,
2018!



October 15-17, 2018

Anaheim Majestic Garden Hotel

900 South Disneyland Drive, Anaheim, CA 92802



27th Annual CCFP Roundtable Conference Registration

Register online today at www.ccfprtconference.weebly.com

Checks payable to California Food Policy Advocates [CFPA] • CFPA's Federal ID Number is 94-3163142

Mail all checks to: California Food Policy Advocates, c/o Terry Talavera, Options, 13100 Brooks Dr. Baldwin Park, CA 91706

Organization _____

Organization Contact Name _____

Address _____

City _____ State _____ Zip _____

Contact Phone _____

Conference Registrant(s) Name and Email _____

Vegetarian meals? Yes No

If yes, for how many registrants? _____

EARLY BIRD (postmarked no later than 9/7/18)

\$275 RT Member \$350 Nonmember

REGULAR (postmarked from 9/8/18 to 10/3/18)

\$325 RT Member \$400 Nonmember

ON-SITE (10/3/18 or later)

\$425 RT Member \$500 Nonmember

ADVISORY COMMITTEE

\$150 Roundtable Advisory Committee

PRESENTER (9/16/18)

\$150 Workshop/Speaker/Panelist

ONE DAY ATTENDANCE (Specify which day)

\$200 Member/Nonmember—Circle one (Mon, Tues, or Wed)

TOTAL ENCLOSED \$ _____ **CHECK #** _____

PRE-CONFERENCE

California Department of Education (CDE) Annual Mandatory CACFP

Training: *Exploring the Wonderful World of CACFP Meal Documentation.*

Remember- register for this training with Fresno City College (FCC) Cal-Pro-NET.

*Registration for the conference does not include the mandatory CDE training.

Register with FCC Cal-Pro-NET when registration is open.



REGISTRATION NOTES

October 15-17, 2018

WHAT'S INCLUDED: 30+ workshops, General Sessions, CACFP Luncheon on Tuesday and a Healthy Start Breakfast on Tuesday and Wednesday.

EARLY BIRD REGISTRATION: Online Registration must be completed before September 7, 2018 to be eligible for the early-bird rate.

LATE REGISTRATION: If you do not complete the online registration and payment (or P.O.) before October 3, 2018 you may still register. You must notify Terry Talavera at (626) 338-4165 Ext. 628 to register onsite. There is an increased fee for onsite registration, no purchase orders accepted onsite.

PRESENTERS' FEE: Workshop/speaker/panelists who are also conference participants are charged a reduced registration fee of \$150.

CANCELLATIONS: No cancellation refunds after September 24, 2018. A \$75 fee will be charged before September 24, 2018.

REFUNDS: NO REFUNDS WILL BE MADE AFTER SEPTEMBER 24, 2018. However, you may transfer registration from one individual to another.

PURCHASE ORDERS: If you are using a purchase order to pay for registration please complete the online form with PO#, at the applicable registration fee and either email or mail the purchase order. CFPA's Federal ID Number is 94-3163142

REGISTRATION QUESTIONS: Conference Registration: Terry Talavera at ttalavera@optionsforlearning.org
Hotel: Anaheim Majestic Garden, 1-844-227-8535 (Group Reservations), say "Child Care Food Program." Online at ccfprtconference.weebly.com and click on "lodging".

Become a member and **SAVE** big on your registration fee per person!
Membership is annual and based on start date. www.ccfproundtable.org/membership

Membership Dues

Apply online: www.ccfproundtable.org

\$25 Center/Head Start sponsor with 1-5 sites

\$50 Home sponsor with 151-500 homes

\$50 Center/Head Start sponsor with 6-15 sites

\$100 Home sponsor with 1001+ sites

\$75 Center/Head Start sponsor with 16-25 sites

\$25 Individual affiliate (newsletter only)

\$100 Center/Head Start sponsor with 26+ sites

\$50 Individual affiliate (full membership)

\$25 Home sponsor with 1-150 homes

\$100 State Agency or corporation



ABOUT THE CCFP ROUNDTABLE CONFERENCE

MAKING MAGIC FOR 27 YEARS!

For 27 years, this conference has been a place for nutrition professionals to come together to discuss issues and expand their knowledge of all things CACFP. By attending, you will gain invaluable skills involving program management and successful business processes; learn about CACFP and early care and education cutting-edge research; nutrition education and training; as well as meal planning and feeding practices to support healthy eating and physical activity. Come with us as we continue to promote the CACFP, meet new people, reconnect with old friends, and have a great time together!

JOIN US AT THE HAPPIEST PLACE ON EARTH!

Here, we join together to continue encouraging healthy eating by sharing information, ideas and best practice related to implementing new CACFP meal patterns. Since being released a year ago, the new meal patterns have been the focus and challenge for all CACFP participants. Now having been "tested" across the country the new guidelines are in place. By following the new guidelines you continue to make magic happen and create lasting impressions on the children you serve! State and federal experts will be on hand to clarify and answer your questions and discuss the challenges (and triumphs!) you have experienced on the journey to full implementation. This is the perfect opportunity to network with other CACFP providers and hear their thoughts. This conference will provide you with tons of tips, tools, and practical advice on making this, and every, year a success!



PRE-CONFERENCE SESSION

California Department of Education Annual Mandatory CACFP Training: Exploring the Wonderful World of CACFP Meal Documentation

Is your agency keeping all documentation necessary to show successful operation of the Child and Adult Care Food Program (CACFP) meal pattern? Starting October 1, 2018, the meal pattern transition period is over, but don't worry! The CDE 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 check list 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!

NOTE: Separate registration is required for this pre-conference session. CACFP agencies must register through Fresno City College, Cal-Pro-NET when registration is open.
No on-site registration for this session.

Included in the Registration Fee

- 30+ in-depth Workshops
- Plenary Sessions
- General Session
- Tuesday Lunch
- Tuesday and Wednesday Continental Breakfasts

Conference Tracks

- Professional Growth and Development
- Training and Nutrition Education
- Child Nutrition and Feeding Practices
- Program Management

Early Bird Online Registration

Online Registration must be completed or postmarked by September 7 to qualify for Early Bird discount!

Magical Dialogue: "Face Time" with CACFP Leaders

- USDA Officials
- CDE Administrators
- National CACFP Forum Leaders
- CCFP Roundtable Members
- AND...your CCFP Roundtable Advisory Committee

SCHEDULE (TENTATIVE) AND LOCATION

SCHEDULE AT A GLANCE

(Subject to change)

SUNDAY, OCTOBER 14

10:00–5:00 National CACFP Forum Board Meeting
3:00–5:00 Early Registration Open
5:30–6:30 Meet and Greet

MONDAY, OCTOBER 15

8:00–3:00 Registration Open
8:00–9:00 Pre-Conference Training Check-in
9:00–12:00 CDE Annual Mandatory CACFP Training
12:00–1:00 Break
1:00–2:30 Plenary Session 1
(Welcome from Federal and State Leaders)
2:30–4:00 Registration Open
2:45–4:00 Workshop Sessions
4:15–5:30 Workshop Sessions

TUESDAY, OCTOBER 16

7:00–7:45 Zumba
7:00–7:30 Exhibitor set up
7:30–5:00 Exhibits/Learning Expo
7:00–12:00 Registration Open
7:30–8:45 Continental Breakfast
8:45–10:15 General Session
10:30–11:45 Workshop Session
12:00–2:15 Luncheon & Speaker (Awards, exhibitor and raffle prizes announced)
2:30–4:00 Registration Open
2:30–3:45 Workshop Session
4:00–5:15 Workshop Session

WEDNESDAY, OCTOBER 17

7:00–7:45 Zumba
7:45–8:45 Continental Breakfast
9:00–10:15 Workshop Session
10:30–12:00 Closing General Session
12:00 Adjourn

LOCATION

Located across the street from the Disneyland® Resort, Anaheim Majestic Garden Hotel is situated on 13 acres of strolling gardens with courtyards, a fountain, rose garden and koi pond. Unwind next to our sparkling outdoor heated pool and whirlpool or raise your energy level in the fitness center, family game room or video arcade/billiard room.

Anaheim Majestic Garden Hotel's castle-themed look is a favorite of many returning guests and is a great place for everyone to share memories for a lifetime. From the moment you step into the hotel lobby, you'll know that you have found a majestic escape from your long day of business or Disneyland® adventure.

The special conference room rate is \$159 plus tax single or double gets you access to the Family Game Room, Video Arcade & Billiards, Fitness Center, Outdoor Whirlpool, and Outdoor Heated Pool. Self Parking Facilities are a reduced rate of \$8 per day which includes in and out privileges.

To reserve online, go to <http://ccfprtconference.weebly.com> and click on "Conference Hotel" and follow instructions. For telephone room reservations, please dial 1-844-227-8535 and mention "Child Care Food Program" for conference room rate.

Reserve a room fast! The reservation deadline for group rate is Friday, September 21, 2018 but the guaranteed-rate rooms are likely to fill up well before that date. If you need to book at an overflow hotel, go to <http://ccfprtconference.weebly.com> and click on "Conference Hotel," then click on "Other Hotels."



MEET YOUR FEDERAL CACFP LEADERS

We are excited to hear from these nutrition policy champions...

JESUS MENDOZA JR., became Regional Administrator with the U.S. Department of Agriculture Food and Nutrition



Service, Western Regional Office, in May 2014. In this position, Jesus oversees 15 nutrition assistance programs in eight states, three territories, and Indian Tribal 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.

...and many more!

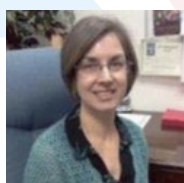
ANGELA KLINE, JD, Director of Program Policy in Child Nutrition Programs at USDA. In that role she develops policy for the National School Lunch, School Breakfast Programs, the Child and Adult Care Food Program and the Summer Food Service Program. Angela has worked at the Food and Nutrition Service since 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.



(Invited)



ANDREA FARMER, MS, RD, LD, is a nutritionist with the USDA Food and Nutrition Service (FNS), Child Nutrition Programs. 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 foodservice dietitian and small business owner. Ms. Farmer has presented at numerous national conferences.



(Invited)

WORKSHOPS

TRACK 3: Child Nutrition and Feeding Practices

(Subject to change)

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

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.

Applying the New Meal Pattern: My Experience

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 w/pre-schoolers & staff members.

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

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.

Building a Healthy Foundation from the Start Using an Innovative Approach

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.

Try, Experience, Enjoy: Engaging Children with Farm to Preschool

Farm to Preschool promotes exposure and consumption of healthy food through hands on nutrition and garden lessons to address the dramatic increase in obesity among preschool-aged children. This curriculum aligns with preschool standards and prepares children for Farm to School in Kindergarten. 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.

Just Add Water! Healthy Beverages, Healthy Kids

Join us to learn what's new in the world of water! Drinking water, not sugary drinks, is a key habit for health. The CACFP provision to offer water 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, and provide a state and federal policy update with a focus on water safety efforts.



WORKSHOPS

TRACK 3: Child Nutrition and Feeding Practices

(Subject to change)

CACFP Menu Planning Tools

Come learn about USDA's new meal pattern requirements for Child and Adult Care Food Programs, that includes Head Start Programs as well as Early education programs. USDA will provide an overview of the newly updated Crediting Handbook and training tools available to help you succeed in serving up a healthy, reimbursable meal! The Child and Adult Care Crediting handbook helps foodservice staff determine how to credit foods, made from scratch or purchased commercially towards reimbursable meal pattern. 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 nutrition standards will be made. Tools cover such topics as how to select yogurts, breakfast cereals and milk that meets nutrition standards.

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

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!

Menu Planning, Regulations, Tips n Tools

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.



Navigating Food Access: Tools for your Journey

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.

Experience the Magic of the Food Buying Guide Digital Resources

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 deep-dive session of interactive hands-on learning activities as USDA assists you to navigate and discover the magic of the FBG. Experience the magic of easily searching for food yields, and comparing and creating your favorites list on the FBG Interactive Web-based tool and FBG Mobile App. Discover the tricks of the Recipe Analysis Workbook to easily determine the meal pattern contribution of your recipes. You will take home a new bag of tricks to help you enhance your menu planning efforts and elevate your program operations!

Food Allergy Magic

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.

Where Healthy Eating Becomes a Habit



CHILD & ADULT CARE FOOD PROGRAM

WORKSHOPS

TRACK 4: Program Management

(Subject to change)

Your Questions on Federal Procurement Regulations for the CACFP...Answered!

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 \$150,000 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!

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

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.

Sponsors Take Action: Minute Menu HX Food Tool

Get all the tools you need to manage your Minute Menu HX food list. You will learn how to add, edit and remove foods using the food tool. Learn how to create or update master menus and make menu planning easier and faster!

Supporting KidKare and Observer Mode

We'll take a look at the most common issues providers may have and see how to support them to make using KidKare fast and easy!

10 Ways Minute Menu CX Helped You Serve 1 Million Children in a Month!

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!

Add Some Magic to Your Enrollment Process by Going Paperless

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.

Avoiding Disaster - Developing Food Safety and Nutrition Policies

Oh no! The power was out all weekend. Is our food safe to eat? Should parents bring in home made treats? Can our infants use a mesh baby feeder? Take all the guess work 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.



Thank you Sponsors, Partners and Friends! This conference is possible because of YOU!

