



NATIONAL
CACFP
ASSOCIATION 

April 13-17, 2026 | *Las Vegas*

Celebrating
40
years

CHILD NUTRITION CONFERENCE

CACFP • AFTERSCHOOL MEALS • SUMMER FOOD

Greetings and Welcome!



The Board of Directors of the National CACFP Association and the 2026 Conference Committee would like to express their deepest appreciation to all of those individuals and organizations whose talent and time helped make this conference an outstanding example of collaboration and success. We honor your contributions to our educational mission and thank you for making this conference a showcase for our community.

Registration & Info Desk

Registration will be in the *Ballroom Foyer*.

A special thank you to our...

Monday, April 13	8:00 am - 7:00 pm
Tuesday, April 14	7:00 am - 6:00 pm
Wednesday, April 15	7:00 am - 6:00 pm
Thursday, April 16	7:00 am - 6:00 pm
Friday, April 17	7:30 am - 12:30 pm

Registration Sponsor



Don't Forget Your Badge!



Your badge must be worn at all times.

Wearing the badge will get you entry to conference sessions, meals and the Exhibit Hall.

Get Connected: Free WiFi Access

Network: NCNC26

Access Code: NCNC26

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1:15 pm - 1:45 pm	Navigating the Conference Q&A	
2:00 pm - 3:00 pm	Afterschool Meals Overview	Afterschool Meals Overview On Demand
2:00 pm - 3:00 pm	Leadership Lab: Goal Setting That Fuels You and Your Organization	
2:00 pm - 4:00 pm	State Agency Collaboration *By invitation only	
2:00 pm - 4:00 pm	Professional Headshots	
2:00 pm - 5:00 pm	Preconference Academy *Pre-registration required	
3:15 pm - 4:15 pm	SFSP Overview	SFSP Overview On Demand
3:15 pm - 4:15 pm	Leadership Lab: Level Up Your Leadership Skills for 2026	
4:30 pm - 5:00 pm	Professional Networking Strategies & Tips	
5:00 pm - 6:00 pm	Regional Networking	
Tuesday, April 14, 2026		Virtual Sessions
7:15 am - 7:45 am	CACFP Creditable Tools & Resources	CACFP Creditable Tools & Resources
8:00 am - 9:00 am	Group Meetups	
9:00 am - 12:00 pm	Preconference Academy *Pre-registration required	
9:00 am - 1:00 pm	Exhibit Hall Open	
9:15 am - 10:15 am	CACFP Overview	CACFP Overview
10:30 am - 11:00 am	CACFP Certification Program Overview	CACFP Certification Program Overview On Demand
10:30 am - 11:30 am	Mid-Morning Coffee Break in Exhibit Hall	
11:00 am - 12:30 pm	State Agency Office Hours	
1:15 pm - 2:45 pm	National Conference General Session	National Conference General Session
3:00 pm - 4:00 pm	Featured Speakers	USDA CACFP Policy Update
4:00 pm - 6:00 pm	Exhibit Hall Open	
4:00 pm - 6:00 pm	40th Anniversary Celebration Reception	
Wednesday, April 15, 2026		Virtual Sessions
6:00 am - 6:45 am	Fire Up Your Fitness: All-Level Boot Camp	
7:00 am - 8:00 am	Continental Breakfast, Coffee & Conversation	
7:15 am - 7:45 am	Shop Talks	
8:00 am - 9:00 am	Workshops Session One	Maximizing Your Budget Through Menu Planning
9:15 am - 10:15 am	Workshops Session Two	From Scratch to Success: Creating Cycle Menus & CACFP-Ready Recipes
9:30 am - 12:30 pm	Exhibit Hall Open	
10:30 am - 11:00 am	NCA Annual Meeting *By invitation only	NCA Annual Meeting *By invitation only
10:30 am - 1:00 pm	Professional Headshots	
12:30 pm - 1:30 pm	Lunch	
1:45 pm - 2:45 pm	Workshops Session Three	Protecting Your Energy and Purpose in CACFP Work: The Power of No
3:00 pm - 4:00 pm	Workshops Session Four	Overcoming Challenges to Strengthen Your Food Program
4:15 pm - 5:15 pm	Workshops Session Five	Ultra-Processed Foods: Nutrition Quality in Policy and Practice
5:30 pm - 6:00 pm	Shop Talks	
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6:00 am - 6:45 am	Mindful Moves: All-Level Yoga Session	
7:00 am - 8:00 am	Continental Breakfast, Coffee & Conversation	
7:15 am - 7:45 am	Shop Talks	
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9:15 am - 10:15 am	Workshops Session Seven	Food Explorers: Growing Adventurous Eaters
10:30 am - 11:30 am	Workshops Session Eight	Local Food Procurement: Find the Best Fit for Your Site
11:30 am - 12:30 pm	Lunch	
12:45 pm - 1:15 pm	Workshops Session Nine - Speed Sessions	Savoring Connection: Nurturing Community with Our Kitchen
1:30 pm - 2:30 pm	Workshops Session Ten	Quizapalooza: Are You a Meal Pattern Super Star?
2:45 pm - 3:45 pm	Workshops Session Eleven	No Money, No Problem: Turning Scarcity into Innovation
4:00 pm - 5:00 pm	Featured Speakers	USDA Summer Meal Programs Policy Update
5:15 pm - 5:45 pm	Shop Talks	
Friday, April 17, 2026		
8:00 am - 10:00 am	Postconference Academy *Pre-registration required	
8:15 am - 8:45 am	Rising Leaders Coffee & Conversations	
9:00 am - 10:00 am	More About CACFP: Ask Us Anything!	
10:15 am - 11:15 am	CACFP Professionals: Certification Q&A	
10:30 am - 12:30 pm	Postconference Academy *Pre-registration required	
11:30 am - 12:30 pm	CACFP Meal Pattern Exceptions	

All times listed are in Pacific Time. Please check the Yapp app for updates.

The conference at your fingertips...

Download Yapp from the App Store on your smartphone or tablet

Get Conference Details

We'll have you all set up to navigate the conference with ease. Find every session listed, and get notified through the app if there are any last-second schedule changes.

- ★ Don't know where to find a room for your session? We've got a **hotel map**.
- ★ Want to learn more about our exhibitors? Check out the **exhibitor directory**.
- ★ Looking to browse the day's sessions? Explore the **daily schedule of events**.

Connect with Other Attendees

Yapp has its own social media feed that is exclusive to conference attendees. You can share photos and post comments like many other social media platforms.

Many of our solo conference-goers have found new friends through the Yapp App! Throughout the conference, attendees will post that they are looking to form a group to go out for dinner or explore Las Vegas.

Be brave and put yourself out there!



Download the Yapp App



- Open the app and tap "Add an Existing Yapp"
- Enter Yapp ID: NCNC26 in the field. The conference app will then download into Yapp.
- You can also download here: my.yapp.us/NCNC26

Yapp ID: NCNC26



By joining us in Las Vegas, you're on the fast track to your CACFP Child Nutrition Professional (CCNP) Certification!

Scan the QR code to learn more about our Certification Program, and stop by the Information Desk on Wednesday or Thursday to apply for your CCNP!

Monday, April 13

8:00 am - 7:00 pm	Registration and Information Desk Open - Ballroom Foyer
1:15 pm - 1:45 pm	Navigating the Conference Q&A - Ballroom C
2:00 pm - 3:00 pm	Afterschool Meals Overview - Ballroom C
2:00 pm - 3:00 pm	Leadership Lab: Goal Setting That Fuels You and Your Organization - Pavilion 9
2:00 pm - 4:00 pm	Professional Headshots - Paradise Event Center Foyer
3:15 pm - 4:15 pm	SFSP Overview - Ballroom C
3:15 pm - 4:15 pm	Leadership Lab: Level Up Your Leadership Skills for 2026 - Pavilion 9
4:30 pm - 5:00 pm	Professional Networking Strategies & Tips - Pavilion 9
5:00 pm - 6:00 pm	Regional Networking - Paradise Event Center Foyer

Tuesday, April 14

Sessions in orange are hybrid (onsite/virtual) sessions. All sessions are in Pacific Time. They will be available to watch on demand through May 15, 2026.

7:00 am - 6:00 pm	Registration and Information Desk Open - Ballroom Foyer
7:15 am - 7:45 am	CACFP Creditable Tools & Resources - Pavilion 3
8:00 am - 9:00 am	Group Meetups - Paradise Event Center South
9:00 am - 1:00 pm	Exhibit Hall Open - Paradise Event Center North
9:15 am - 10:15 am	CACFP Overview - Pavilion 3
10:30 am - 11:00 am	CACFP Certification Program Overview - Ballroom C
10:30 am - 11:30 am	Mid-Morning Coffee Break in Exhibit Hall - Paradise Event Center North
11:00 am - 12:30 pm	State Agency Office Hours - Paradise Event Center South
1:15 pm - 2:45 pm	National Conference General Session - International Theater
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3:00 pm - 4:00 pm	Chiefs for Kids & UNR Extension: Nutrition Education Through Community Partnerships
4:00 pm - 6:00 pm	Exhibit Hall Open - Paradise Event Center North
4:00 pm - 6:00 pm	40th Anniversary Celebration Reception - Paradise Event Center North
Ballroom C	
	From Backpacks to DoorDash: Feeding Kids Where They Are
	USDA CACFP Policy Update
International Theater	

Schedule At-A-Glance

Schedule At-A-Glance



Need more training? Check out our **NEW redesigned Learning Center!**

Scan the QR code to find over 150 hours of Continuing Education.

Wednesday, April 15

Sessions in orange are hybrid (onsite/virtual) sessions. All sessions are in Pacific Time. They will be available to watch on demand through May 15, 2026.

		Pavilion 3 is exclusively for hybrid (onsite/virtual) sessions on Wednesday and Thursday. You're welcome to attend these sessions onsite, but may also attend another session and watch these later on demand.										
		Pavilion 3		Pavilion 4		Pavilion 6		Pavilion 9		Pavilion 10		Pavilion 11
		Ballroom G		Ballroom F		Ballroom E		Ballroom C		Ballroom B		Ballroom A
6:00 am - 6:45 am	Fire Up Your Fitness: All-Level Boot Camp - Ballroom D											
7:00 am - 6:00 pm	Registration & Information Desk Open											
7:00 am - 8:00 am	Continental Breakfast, Coffee & Conversation - Paradise Event Center: South											
7:15 am - 7:45 am	Shop Talks - Refer to page 30 for topics and locations											
8:00 am - 9:00 am	Workshops Session One	Crediting Basics and Beyond in the CACFP	On the Hunt for Good Nutrition: Healthy Foundations in Head Start	MAHA's Impact on the CACFP and Child Nutrition Programs	Taking the Paper out of CACFP: Paperwork with Kid/kare by Minute Menu	More Than the Meal: Trauma-Informed Nutrition Practices	Completing Claims Like Clockwork	Maximizing Your Budget Through Menu Planning	Serving Afterschool Meals Makes Cents	Nourishing Engagement: Marketing Strategies for Summer Meals	Don't Be a Bore: Make Your Trainings Roar	Fraud, Facts and Finding Strength in Legal Partnerships
9:15 am - 10:15 am	Workshops Session Two	Eat, Think, Create: Exploring Food Through STEAM	PowerUp Your Meal Program: Tools to Boost Nutrition Education	Championing Change with CACFP Advocacy	Health-e-Pro: Your CACFP Superpower	Connected and In Community: Digital Well-Being with Sesame Street	New Protein Guidelines: Impacts on CACFP Menus	From Scratch to Success: Creating Cycle Menus and CACFP-Ready Recipes	Data-Driven Decisions: Expanding Summer Meals in Oklahoma	Building Awareness & Connections: A Farm to ECE Campaign for Ohio	Resilience is Everything	Navigating Specific Prior: Written Approvals for Budget Items
9:30 am - 12:30 pm	Exhibit Hall Open - Paradise Event Center: North											
10:30 am - 1:00 pm	Professional Headshots - Paradise Event Center Foyer											
12:30 pm - 1:30 pm	Lunch - Paradise Event Center: South											
1:45 pm - 2:45 pm	Workshops Session Three	Identifying Whole Grain-Rich	Family Style Dining in Head Start: Building Healthy Habits	Child Nutrition Reauthorization: Continued Advocacy for the CACFP	Smart Food Management with CREDIBLE by Early Learning Ventures	Feeding Curiosity: Engaging Families in Nutrition	Turning Compliance Into Cash Flow: A New Way to Talk About CACFP	Protecting Your Energy and Purpose in CACFP Work: The Power of No	The Future of School Meals: Innovation and Student Engagement	Rural Non-Congregate in Action: Best Practices for Grab & Go Sites	Together as One: Strength Through Teamwork	CACFP Monitoring Basics for State Agencies and Sponsors
3:00 pm - 4:00 pm	Workshops Session Four	CN Labels and PFS Made Simple	Nourishing Young Minds Starts with Us	Compliance and Special Diets in the CACFP	Scenario Planning for Nonprofits: Building Resilience with YPTC	Not on the Menu: Heavy Meals and Harmful Plastics in Kids' Food	Boosting Produce Intake with the Fresh Fruit and Vegetable Program	Overcoming Challenges to Strengthen Your Food Program	Taste Test to Recipe Innovation in School Meals	Ensuring Integrity in Rural Non-Congregate Meal Service	ROAR Encore: Leveling Up Your Trainings	Administrative Review Preparedness for Sponsors
4:15 pm - 5:15 pm	Workshops Session Five	Beyond Beginners: Next-Level Menu Planning	Conducting Monitoring in the CACFP for Head Start	The Most Customizable CACFP Software: Make My Food Program Yours!	Expanding CACFP through Partnership and Communication	Errors to Excellence: Practical Ways to Prevent Costly Mistakes	Cultivating Well-Being: Practical Strategies for Mental Health in CACFP Workspaces	Ultra-Processed Foods: Nutrition Quality in Policy and Practice	Fresh Picks: A Deep Dive into Farm to ECE Resources	Overcoming Challenges in Summer Feeding at the Houston Food Bank	Mindful Communication: Speak Clearly, Listen Compassionately	CACFP Bank Activity Review: A Toolkit & Roadmap for Team Success
5:30 pm - 6:00 pm	Shop Talks - Refer to page 41 for topics and locations											

Thursday, April 16

6:00 am - 6:45 am	Mindful Moves: All-Level Yoga Session - Ballroom D															
7:00 am - 6:00 pm	Registration & Information Desk Open															
7:00 am - 8:00 am	Continental Breakfast, Coffee & Conversation - Paradise Event Center: South															
7:15 am - 7:45 am	Shop Talks - Refer to page 44 for topics and locations															
		Ballroom A	Ballroom B	Ballroom C	Ballroom E	Ballroom F	Ballroom G	Pavilion 1	Pavilion 3	Pavilion 4	Pavilion 6	Pavilion 9	Pavilion 10	Pavilion 11		
8:00 am - 9:00 am	Workshops Session Six	Mornings Made Easy: Breakfast Solutions for Early Eaters	Navigating Special Diets	Family Style Dining: Basics to Best Practice	Behind the Scenes of the 2015 Paperwork Reduction Report	Unlocking the Power of Digital CACFP & SFSP Data	Feeding Connection: Centering Student Voice in Meal Programs	Using the Food Buying Guide: From Recipe to Shopping List	Oversight and Monitoring of the CACFP	Keeping Kids Fed Year-Round: SFSP to ARAS	Non-Congregate Summer Meals: Learnings and Expansion Opportunities	Farm to ECE Panel: Understanding Successful Local Food Purchasing	Compliance to Credibility: Rethinking CACFP for Business Growth			
9:15 am - 10:15 am	Workshops Session Seven	Crediting Recipes Step-by-Step	No Pushback, Just Buy-In: Plant-Based Success in the CACFP	CACFP & Head Start Food Service Regulations	The Desert, The Swamp or a Mirage: What's Your Food Reality?	Food for Good: Maximizing Your Vendor Relationship	Beyond the Plate: Using the Social-Ecological Model in CNPs	Preparing for CACFP or SFSP Audits	Food Explorers: Growing Adventurous Eaters	Expanding Afterschool & Summer Meals Through Youth Engagement	From Fragile to Resilient: Sustaining Summer Meals in Uncertain Times	The Power of Their Presence: The Untold Secret to Success in CACFP	Investigating Fraud, Waste & Abuse in Federally Funded Programs			
10:30 am - 11:30 am	Workshops Session Eight	Little Plates, Big Impact: Enhance CACFP with Local Produce		Taste & Tell: Improving Head Start Menus with Family Engagement		Solids Made Simple: Introducing Solids and Baby-Led Feeding	FAMS in Focus: Food Allergy Management for K-12 School	Smart Solutions: Free Tech Tools for CACFP Sponsor Success	Local Food Procurement: Find the Best Fit for Your Site	Innovation in Motion: SUN Meals To-Go	Increasing Summer Meal Impact Through Partnerships	Building Your Farm to ECE Program From Seed to Harvest	Sponsor Audits: Avoid Pitfalls, Stay Prepared and Succeed			
11:30 am - 12:30 pm	Lunch - Paradise Event Center South															
12:45 pm - 1:15 pm	Speed Sessions Session Nine	The Crediting Handbook Refresh: What's New for CACFP Crediting Success	Out of the Box: Engaging Families through Nutrition Education	Read, Cook, Learn: Recipe for School Readiness and Family Engagement	From Map to Meals: Using NC's Farm to ECE Map for CACFP Growth	CACFP Training Program & Nutrition Calendar	Leverage Resources to Build a Sustainable CACFP Program	Savoring Connection: Nurturing Community with Our Kitchen	No Kitchen? No Cook? No Problem! Fresh Afterschool & Summer Meals	Serving Up Summer: Boosting Meal Program Impact	Early Childhood Nutrition Assessment: I Am a Seed	A Mentor's Wisdom, A Mentee's Future				
1:30 pm - 2:30 pm	Workshops Session Ten	Grain Ounce Equivalents Made Easy	Engaging Families in the CACFP: From Menu to Home	Healthy Habits Outdoors: Nutrition and Play in Child Care	Shaping the Future of the CACFP	Budget to Bite: Nutritious Meals Made Affordable	Navigating Dairy Recommendations Amid New Dietary Guidance	Quizpalooza: Are You a Meal Pattern Super Star?	Sponsoring Summer Food: Keys to Financial Management	Sunshine on a Plate: Shining a Light on SUN Meals To-Go	Visualize Your Farm to CACFP Dream	Strengthening Meal Program Staffing in Times of Crisis	Administrative Review: Financial Management for Sponsors			
2:45 pm - 3:45 pm	Workshops Session Eleven	Planning Menus That Bring Us Together	All4Kids: Growing Healthy Bodies and Minds in Preschoolers	Bringing Head Start Home: Helping Families Create Healthy Habits	State Agency Strategies to Uplift the CACFP	Give Your Program a Protein Boost with Nutritious Dairy	Supporting Family/Child Care: Creating a Statewide Staffed Network	No Money, No Problem: Turning Scarcity into Innovation	Managing Multiple Sites Under One Sponsor	Home Delivery: Lessons from Serving 7,000 Children Weekly	Let's Grow Outside: Learning Through Gardening and Collaboration	Fundamentals of Leadership: Dealing With Difficult Employees	Financial Fitness 101: Tools & Tips for a Stronger Program			
4:00 pm - 5:00 pm	Featured Speakers	Nourishing the Nourisher: Self-Care for Child Nutrition Professionals														
5:15 pm - 5:45 pm	Shop Talks - Refer to page 56 for topics and locations	AI for CACFP: Smarter Tools for Stronger Programs														
		Ballroom A					Ballroom C					Pavilion 3				
		Information Desk Open - Ballroom Foyer					AI for CACFP: Smarter Tools for Stronger Programs					USDA Summer Meal Programs Policy Update				

Friday, April 17

7:30 am - 12:30 pm	Information Desk Open - Ballroom Foyer
8:15 am - 8:45 am	Rising Leaders Coffee & Conversations - Ballroom D
9:00 am - 10:00 am	More About CACFP: Ask Us Anything! - Ballroom D
10:15 am - 11:15 am	CACFP Professionals: Certification Q&A - Ballroom D
11:30 am - 12:30 pm	CACFP Meal Pattern Exceptions - Ballroom D

Surveys Wanted!

Don't forget to complete your post-conference survey, which you will receive during check-in. We will use your feedback to develop conference programming that you want. Be frank with us...we want to improve any area you think needs additional attention. Your input will help our Chicago 2027 conference be even stronger. Be sure to turn it into the Info Desk before you leave the conference.

Submitting your survey will give you a chance to win a \$100 gift card.

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Do you have a great idea for a workshop or shop talk for next year's conference in Chicago?

Scan the QR code to submit your proposal today!





Things to Do While You're in Las Vegas

Snap a New Profile Pic



Enhance your professional profile with a new photo! We'll take your headshot and email it to you following the conference. Enjoy this complimentary service at the *Paradise Event Center Foyer*.

Monday, April 13 2:00 pm - 4:00 pm
Wednesday, April 15 10:30 am - 1:00 pm

Stop by the Selfie Spot

Gather your friends and take a selfie at our NCA Selfie Spot, located at the *Ballroom Foyer*!

Stop by, snap a picture and post it to social media to show off what a great time you're having.



Get to Know Other Attendees

We have opportunities for you to network with other attendees every day of the week. Mix and mingle during our receptions, or chat over your favorite hot beverage during continental breakfast. And don't forget the power of a simple hallway conversation!



Start Your Day with Movement

Start your day energized and meet fellow attendees at our fitness and yoga sessions on Wednesday and Thursday mornings from 6:00 am - 6:45 am in *Ballroom D*.

Wednesday, April 15
Fire Up Your Fitness:
All-Level Boot Camp
hosted by



Thursday, April 16
Mindful Moves:
All-Level Yoga Session
hosted by



Visit the Self-Kare Lounge

Relax and recharge at the Self-Kare Lounge, located at the *Pavilion Foyer*. You can take a few minutes to unwind in the lounge and pick up a Self-Kare Bag to treat yourself during the conference.

A special thank you to our...

Self-Kare Lounge Sponsor



"Software is Self-Kare."

Find Us on Social Media

Join the conversation! Share your experiences through your social media channels, and don't forget to...

Like us:



facebook.com/NationalCACFP

Follow us:



instagram.com/NationalCACFP



linkedin.com/company/NationalCACFP

Tag us:

#NCNC26 #CACFP26 #SFSP26



Enter the Giveaway!

Post on your social media and tag @NationalCACFP to be entered to win a \$100 eGift card.

Meet & Greet

with Costume Character Elmo from *Sesame Street*!

Take a look at the schedule to see when you can meet the lovable, furry monster.

Date	Time	Location
Tuesday, April 14	7:45 am - 8:15 am	Ballroom Foyer
Tuesday, April 14	9:15 am - 9:45 am	Paradise Event Center North
Tuesday, April 14	12:45 pm - 1:15 pm	International Theater
Tuesday, April 14	2:45 pm - 3:15 pm	Ballroom Foyer
Tuesday, April 14	4:15 pm - 4:45 pm	Paradise Event Center North



Find resources at cacfp.org/ssic





Eat, drink & be social

Fuel Up for Conference Training

Continental Breakfast, Coffee & Conversation

Start the morning in *Paradise Event Center South* for coffee, tea, bakery items, bananas, yogurt and hard-boiled eggs.

Wednesday, April 15 | 7:00 am - 8:00 am

Thursday, April 16 | 7:00 am - 8:00 am



Lunch

Head to *Paradise Event Center South* for a mid-day break.

Wednesday, April 15 | 12:30 pm - 1:30 pm

Seasoned grilled chicken with warm tortillas, adobo cheese enchiladas, fiesta salad, Spanish rice, refried beans, tortilla chips with salsas and guacamole, and Acapulco flan.

Thursday, April 16 | 11:30 am - 12:30 pm

Chicken saltimbocca, braised beef short rib, cheese-stuffed tortellini, garden salad, herb-roasted vegetables, assorted baked breads, and tiramisu.

Network & Nosh

Mid-Morning Coffee Break

Tuesday, April 14 | 10:30 am - 11:30 am

Before we officially kick things off with the General Session, stop by *Paradise Event Center North* to mingle with attendees and exhibitors while you grab a hot beverage.

40th Anniversary Celebration Reception

Tuesday, April 14 | 4:00 pm - 6:00 pm

We're so excited to have everyone together in Las Vegas! Head back down to *Paradise Event Center North* and enjoy complimentary passed hors d'oeuvres, beer and wine, sponsored by Parachute.

Rising Leaders Coffee & Conversations

Friday, April 17 | 8:15 am - 8:45 am

On Friday, come network with other professionals over a nice, hot cup of coffee in *Ballroom D*.

A special thank you to our...

Wednesday Lunch Sponsor



**food for
good**
by PepsiCo

"Nourish People, Fuel Potential"

Preconference Academy*

10:00 am - 1:00 pm

All About Grains

Let's talk about grains! Learn what are creditable and non-creditable grains in the CACFP, how to identify whole grain-rich and how to calculate grain ounce equivalents in recipes and pre-packaged grain products to meet CACFP grain requirements for the age(s) you are serving. Bring your favorite grains to review!

Melinda Nguyen, MS, RDN, LD, National CACFP Association
Isabel Ramos-Lebron, MS, RDN, LD, National CACFP Association

Creating Equity: Integrating Indigenous Foods

Wishing to enhance your nutritional awareness, promote cultural integration and foster community engagement by integrating Indigenous foods into the child nutrition experience? Learn how to develop strategic approaches to create six-week menus that include Indigenous foods, establish local partnerships, provide family service opportunities for learning about healthy foods and plan activities with Indigenous populations in mind.

Amy Warne, MBA, RD, LD, Partnership for a Healthier America
Susan Sisson, PhD, RD, CHES, University of Oklahoma
Lauryn French, Caddo Nation

Menu Planning for the CACFP

Develop meal planning techniques that can be used to serve healthy and appealing meals and snacks that meet CACFP and preschool meal pattern requirements. Learn how to accommodate food allergies, incorporate multi-cultural recipes and locally-sourced foods, develop strategies for creating custom menus and go home with menus you can use immediately or as inspiration.

Heather Burkhead-Goins, MEd, Institute of Child Nutrition
Liz Dixon, MS, Institute of Child Nutrition

2:00 pm - 5:00 pm

Head Start & CACFP: Compliance, Special Diets and Feeding Solutions

Designed for Head Start leaders, food service managers and early childhood specialists working within CACFP, this academy offers practical guidance, case studies and compliance strategies. Go beyond theory with real-world tools to strengthen food service operations, support diverse nutritional needs and maintain program integrity across Head Start settings.

Rhonda Kobylecky, CMP, CCNP, Acelero Learning
Sheila Tompkins-Hess, Nevada Department of Health and Human Services, Division of Child and Family Services
Stephanie Manchester, CMP, CCNP, Acelero Learning
Evelyn Williams, Acelero Learning
Erica Morgan, RD, Acelero Learning

Show Me the Money: Getting Through the Budget Approvals Process

Join us for a 101-level overview of the generally accepted source documentation to support allowable costs for CACFP operations. Training will include group activities, discussion on proposed program costs that are often questioned and tools to assist with avoiding common budget submission mistakes.

Cherese Myree, CFE, MH Miles Company, CPA, PC
Arnette Cowan, MS, RD, MH Miles Company, CPA, PC
Shelia Robinson, MH Miles Company, CPA, PC

Succession Planning & Organizational Viability Roundtable

Are you looking to find a way to share your institutional knowledge and create a pathway for the success of the organization once you retire or move on? If you've been managing operations for a considerable amount of time and want to learn how to exit or grow into a new role while protecting the food program and those you serve, learn about strategies you can use while contributing to the conversation.

Alix Pasillas, CMP, CCNP, Food for Kids, Inc.
Beth Carlton, CMP, CCNP, Child Care Links
Deborah Gillison-Wilson, CMP, CCNP, Georgia Nutritional Services

*Pre-registration required. See your ticket for room location.

Tracking CEUs

You can download your CEU certificates directly through your Info Hub at the end of May. Log into your account at info.cacfp.org/MIC/Login to get certificates for the onsite conference, preconference and postconference training, and any sessions you attend virtually through May 15, 2026.

Certificate of Participation

Many organizations accept continuing education units for training. Track your sessions and submit your certificate of participation directly to your credentialing organization to request credit.

Log your hours

Page 97



Specialty ID#

Each session and workshop provides hours towards your CACFP Professional Certifications. Log all the sessions you have attended on the Certificate of Participation on page 97.

Specialties

- S1 - Nutrition
- S2 - Program Operations
- S3 - Training and Technology
- S4 - Program Administration

- S5 - Financial Management
- S6 - Management
- S7 - Civil Rights & Policy
- S8 - Summer Food



signifies no CEU

Spotlight Sessions

Navigating the Conference Q&A

 **Ballroom C** | 1:15 pm - 1:45 pm

Learn more about what to expect, how to navigate the schedule and where you need to be to get the most out of the 2026 national conference. We'll make sure you are able to walk away from this jam-packed, five-day conference with new insights and knowledge to use and share with colleagues back in the office. Get prepared to take home credit hours, collect handouts from presenters, enjoy conference swag and exhibitor samples and connect with professionals from the USDA, state agencies, sponsoring organizations and providers.

Brittany Uribe, National CACFP Association



Afterschool Meals Overview

 **Ballroom C** | 2:00 pm - 3:00 pm

Learn the essentials of the Child and Adult Care Food Program (CACFP) and how afterschool programs can serve healthy meals, meet USDA requirements and receive federal reimbursement while playing a vital role in supporting children's nutrition and food security. This overview will help you understand the foundational principles of the CACFP and show how your program can make a lasting impact in the fight against childhood hunger.

1. Explain how afterschool programs provide a supportive environment for children.
2. Identify the requirements to operate the CACFP in ARAS locations.
3. Get resources and next steps for providing snacks and meals afterschool.

Isabel Ramos-Lebron, MS, RDN, LD, National CACFP Association

SFSP Overview

 **Ballroom C** | 3:15 pm - 4:15 pm

Unsure about what SFSP even means? Are you brand new to child nutrition food programs? Do you run one program and are thinking about sponsoring another? Learn how this summer food program provides healthy food access for children in child care, afterschool and out-of-school time during the summer months when school is out of session.

1. Understand the basics of SFSP.
2. Identify the need for summer meals.
3. Learn the types of sites and how areas of eligibility are determined.

Melinda Nguyen, MS, RDN, LD, National CACFP Association

Attending virtually? Watch *Afterschool Meals Overview* and *SFSP Overview* on demand!

New! Leadership Labs

Goal Setting That Fuels You and Your Organization

 **Pavilion 9** | 2:00 pm - 3:00 pm

While personal goal setting is the staple of every performance review, how can you make your personal and professional goals more impactful and meaningful to you? Discuss how to create goals using the SMART method and how to better align them to organizational strategies and goals.

1. Set meaningful personal and professional goals for yourself and your team.
2. Apply strategic planning to transform leadership and drive results.
3. Align personal goals with organizational objectives for maximum impact.

Craig Ferreira, MBA, University of Nevada, Las Vegas - Leaderverse Initiatives

Level Up Your Leadership Skills for 2026

 **Pavilion 9** | 3:15 pm - 4:15 pm

What is leadership in 2026? What skills do you need to demonstrate leadership within your organization? Explore the top skills for you to lead through the challenges of today's uncertainty, communicate with authenticity, inspire and build trust. Gain a keen understanding on how strategic thinking can drive organizational effectiveness.

1. Define modern day leadership.
2. Identify the six critical skills to being a future leader.
3. Explore how can you practically apply these skills every day.

Craig Ferreira, MBA, University of Nevada, Las Vegas - Leaderverse Initiatives



Industry Partner Exclusive

12:45 pm - 1:30 pm
By invitation only.

Join us for an exclusive gathering. Learn about the latest policy updates and share your experiences with NCA staff.

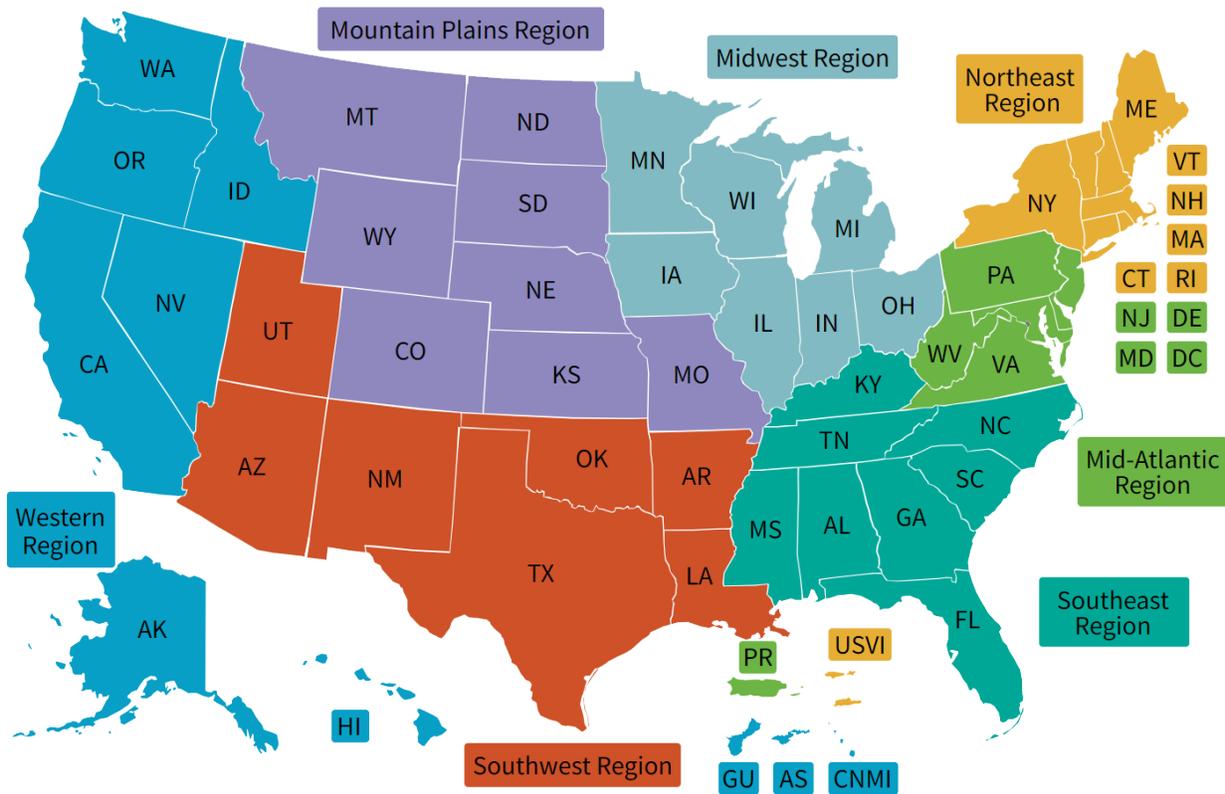
State Agency Collaboration

2:00 pm - 4:00 pm
By invitation only.



Take the opportunity to connect with other State Agency staff and participate in an open discussion to exchange ideas with one another.

Find your people & get networking!



Professional Networking Strategies & Tips | Pavilion 9

56 4:30 pm - 5:00 pm *Alexia Thex, MEd, National CACFP Association*

Are you a digital ghost? Do you know how to start meaningful conversations? Join us to learn how to implement strategies both in person and on social media to help meet people and advance your career. After the session, we'll all head to the Regional Networking event together to connect with others.

Regional Networking | Paradise Event Center Foyer

5:00 pm - 6:00 pm

We know that networking is one of the most valued benefits of attending a national conference with fellow child nutrition community professionals. Be sure to attend the Professional Networking Strategies & Tips session prior to this event so you can learn how to be a pro at networking. Look for the color of your USDA Region so you can easily find your people.

- | | | | |
|-------------------|---|-----------------|---|
| Green | Mid-Atlantic Region
(DE, DC, MD, NJ, PA, PR, VA, WV) | Teal | Southeast Region
(AL, FL, GA, KY, MS, NC, SC, TN) |
| Light Blue | Midwest Region
(IL, IN, IA, MI, MN, OH, WI) | Red | Southwest Region
(AZ, AR, LA, NM, OK, TX, UT) |
| Lavender | Mountain Plains Region
(CO, KS, MO, MT, NE, ND, SD, WY) | Cerulean | Western Region
(AK, CA, HI, ID, NV, OR, WA, GU, CNMI, AS) |
| Gold | Northeast Region
(CT, ME, MA, NH, NY, RI, VT, VI) | | |

Tuesday, April 14

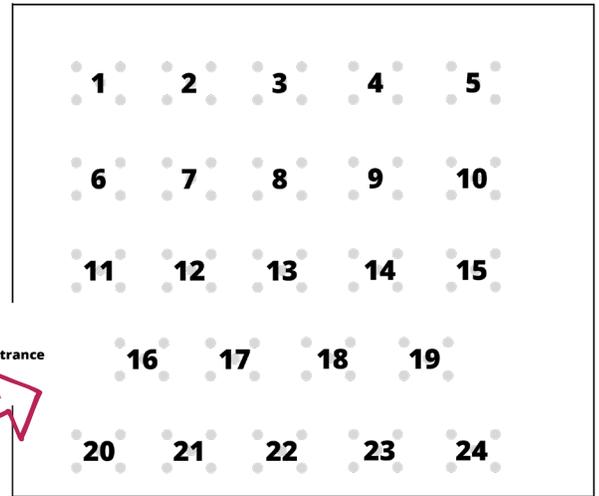
Group Meetups

Paradise Event Center South | 8:00 am - 9:00 am

Meet with people who do what you do every day! Join your moderator and colleagues to talk about workplace issues.

Use the red number in front of the groups to find your meetup tables.

This is one of the most powerful sessions at the conference.



- 1 CACFP Sponsor ED/CEO**
Deborah Gillison-Wilson, CMP, CCNP, Georgia Nutritional Services
- 2 CACFP Sponsor of Afterschool Meals**
Lana Taylor, MS, CMP, CCNP, Indiana Alliance of Boys & Girls Clubs
- 3 CACFP Sponsor of Centers**
Michelle Irizarry Sikes, MS, CCNP, Child Care of Southwest Florida, Inc.
- 4 CACFP Sponsor of Family Child Care Homes**
Denise Andrews, CMP, CCNP, For The Children
- 5 Centers - Adult Care**
Alix Pasillas, CMP, CCNP, Food For Kids, Inc.
- 6 Centers - Afterschool Meals**
Jocelyn Moss, MA, CMP, CCNP, YMCA of Greater Pittsburgh
- 7 Child Care Center Directors**
Alberto Zavala, CCNP, Community Action Agency of Southern New Mexico
- 8 Claims Administrators**
Joanne Norman, CMP, CCNP, Providers Choice
- 9 Cooks**
Stephanie Manchester, CMP, CCNP, Acelero Learning
Joseph Golden, Acelero Learning
- 10 Emergency Shelters**
Kate Chapman, City of Philadelphia Office of Homeless Services
Amara O'Connell, MPP, City of Philadelphia Office of Homeless Services
- 11 Family Home Providers**
April Shuman, CCNP, Gigi's Child Care Home
- 12 Field Monitors**
Beverly Farmer, MS, Child Care Resources, Inc.
- 13 Food Banks**
Cheyann Pham, St. Mary's Food Bank
- 14 Head Start Managers**
Rhonda Kobylecky, CMP, CCNP, Acelero Learning
- 15 Nutritionists**
Amy Vaughn, MS, RDN, LD, Murray Head Start
- 16 Schools - Afterschool Meals**
Johnna Beard, CFSM, CMP, SNS, MPH, Montgomery Public Schools
- 17 Schools - Summer Food**
Christina Ashley, CMP, CCNP, School and Community Nutrition Services
- 18 State Agency Afterschool Meals**
Lindsay Talbot, CMP, Nevada Department of Agriculture
- 19 State Agency CACFP**
Sarai Ferrerira, Education Service Center Region 11
- 20 State Agency Directors**
Susie Evans-Gater, MPA, CMP, Mississippi Department of Education, Office of Child Nutrition
- 21 State Agency Nutritionists**
Alli Burk, MPH, Missouri Department of Health and Senior Services
- 22 State Agency SFSP**
Dianne Dabulis, MPA, RD, LDN, Pennsylvania Department of Education
- 23 Summer Food**
Constance Moore, MA, MBA, CCNP, YMCA of Memphis & the Mid-South
- 24 Tribal Nation**
Kristen Janway, Citizen Potawatomi Nation Child Development Center



Spotlight Sessions

CACFP Creditable Tools & Resources

S3 Pavilion 3 | 7:15 am - 7:45 am

Learn about the nutrition education resources which are available free-of-charge, including the guides for Identifying Whole Grain-Rich, determining sugar content in cereals and yogurt and which milk to serve in the CACFP.

Brittany Uribe, National CACFP Association

CACFP Overview

S2 Pavilion 3 | 9:15 am - 10:15 am

You're new-ish to the food program and concepts in the CACFP may not be as foreign to you, but you'd love to really explore the important areas in the CACFP. Join us as we review the meal patterns, identify basic program administration and get a refresher on how reimbursement works in the CACFP.

1. Learn the basic requirements in administrative review.
2. Understand how CACFP reimbursement works.
3. Discuss the CACFP meal patterns.

Isabel Ramos-Lebron, MS, RDN, LD, National CACFP Association

CACFP Certification Program Overview

Ballroom C | 10:30 am - 11:00 am

Interested in learning more about how to earn the CACFP Management Professional or the CACFP Child Nutrition Professional designation? Join NCA board members to hear why the program was started, what the qualifications are and next steps to getting the certification complete.

Jennifer Basey, MEd, National CACFP Association

Carrie Sullivan, CMP, Provider's Network, Inc.

Beth Carlton, CMP, CCNP, Child Care Links

Attending virtually? Watch the CACFP Certification Program Overview on demand!



Preconference Academy*

9:00 am - 12:00 pm

Compliance with Confidence: Monitoring and Oversight for Family Day Care Homes

As a sponsor, director, monitor or field staff for family day care homes, you know efficient monitoring and oversight are essential to CACFP success. Learn how to conduct reviews that meet program requirements while also supporting and uplifting providers. Strengthen your oversight approach and build confidence in maintaining compliance.

Kate Abernathy, MS, RDN, LD, CMP, CCNP, Providers Choice

Michelle Buchanan, RBA, CMP, CCNP, Community Action of Southeastern West Virginia

Denise Andrews, CMP, CCNP, For the Children

9:00 am - 1:00 pm

CACFP Meal Pattern Training

Are you just starting out with the CACFP? Start your week off with a deep dive into the core fundamentals of the food program. Learn about the meal patterns and the five food components served in the CACFP, as well as tips and strategies for implementation in your operations.

Molle Polzin, RDN, Institute of Child Nutrition

*Pre-registration required. See your ticket for room location.

Thank you to our Partners, Sponsors & Exhibitors

Partners



Exhibit Hall Hours

Tuesday, April 14

9:00 am - 1:00 pm

4:00 pm - 6:00 pm

Wednesday, April 15

9:30 am - 12:30 pm

The Exhibit Hall is located in
Paradise Event Center North.

Sponsors



Gold Exhibitors



Bronze Exhibitors

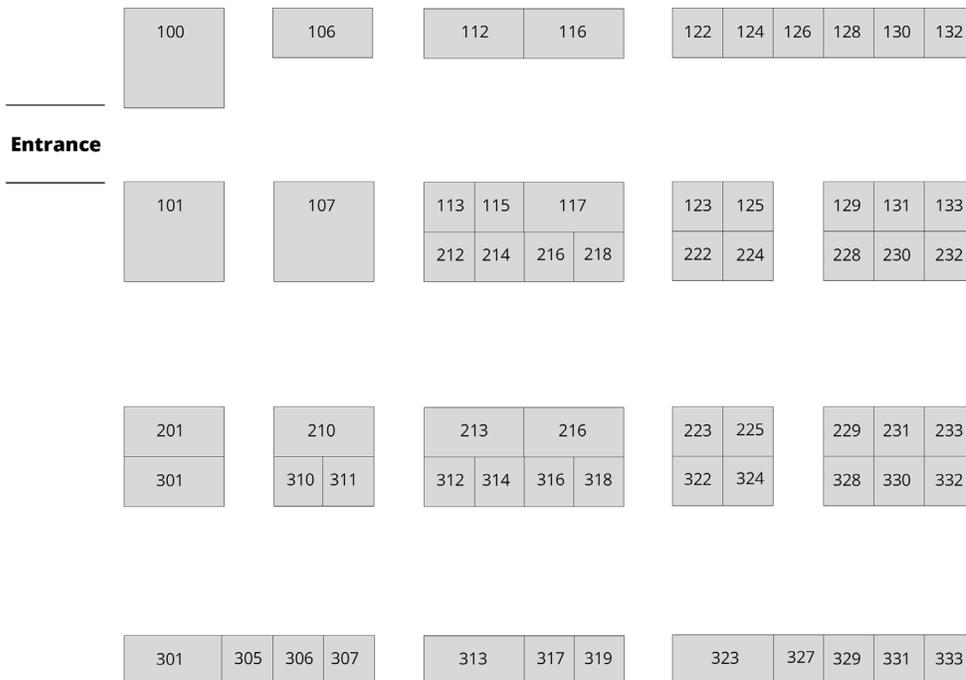


Nonprofit Exhibitors



Exhibit Hall Map

Food samples distributed in the Exhibit Hall are CACFP and/or SFSP creditable.



Alleviate Pain LLC	317	MBC Companies (Bake Crafters & Nardone Bros. Brands)	233
The Amazing Chickpea	124	McLane Hunger Solutions	230
Arlington Valley Farms	231	MH Miles Company, CPA, PC	307
Balanced	129	Miss Olive's Meals and Snap Gourmet Foods	327
Big Sandy Organics	310	My Food Program	322
Brighton Training Group	218	Myers and Stauffer LC	223
Champion Foodservice	301	National CACFP Association	213
Choice Partners Cooperative	318	National Pork Board	225
Diversified Foods Inc.	112	Novick Childcare Solutions	328
Dole Packaged Foods	222	NU Health Foods	305
Dr. Yum Project	216	Oliver Packaging and Equipment	116
E S Foods	113	Optimum Foods	106
Early Learning Ventures	314	Peterson Farms Family of Companies	217
The Edible Education Group	117	Pura Vida	126
EducaPro	311	Radicle Health	316
FitEats K12	329	Rebellyous Foods	125
Food & Supply Source	300	Red Gold Tomato & Condiment Products	123
Food for Good by PepsiCo	100	StarKist	324
Fresh Baby	229	StreamPay	128
General Mills	201	Sun-Maid Growers of California	131
Gerber Products Company	212	Sun Pacific	306
gro juice	330	Sunrich Products	232
Harvest Hill Beverage Company	122	Sysco	132
Health-e Pro	115	Tarrier Foods/Rockin'ola	319
Highland Beef Farms	224	Team Nutrition	323
Institute of Child Nutrition (ICN)	333	That's it.	130
J&J Snack Foods	332	Umoja Nutrition Security Solutions	107
JA FoodService Corp	312	UpBup	228
Kaplan Early Learning Company	313	USA Pulses	210
KidKare by Minute Menu	101	Wawona Frozen Foods	133
Leah's Pantry	331	Your Part Time Controller (YPTC)	214

On Sale Now!



Start Focusing on a Healthy 2027

Each month of the **2027 CACFP Training Program & Nutrition Calendar** highlights CACFP meal patterns, best practices and snack suggestions, healthy recipes, nutrition tips and activities. Utilize oversized squares for recording important events, and get the optional record-keeping system for additional business record-keeping pages.

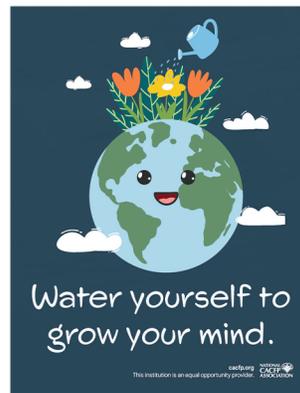
And that's just the calendar! You'll also receive:



Monthly Activity Pages



Parent Connection Newsletters



Motivation Moments



5-Hour Training Module



Order today at cacfp.org/calendar

State Agency Office Hours

11:00 am - 12:30 pm

Tuesday

We're excited to offer a unique opportunity for attendees to connect in-person with their State agency through open office hours. Drop by your State's table in *Paradise Event Center South* to ask questions, get clarification or just to say hello!

Paradise Event Center South

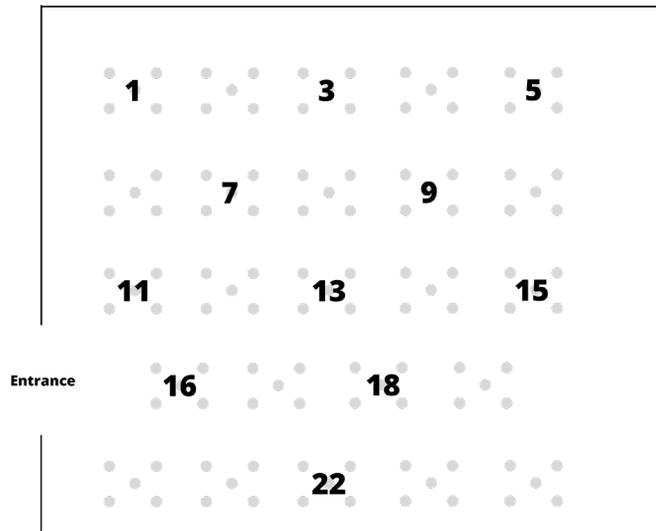


Table	State Agency
1	DC Office of State Superintendent of Education
3	Florida Department of Health
5	Indiana Department of Education
7	Maine Department of Education
9	Maryland Department of Education
11	Minnesota Department of Education
13	Missouri Department of Health and Senior Services
15	Nebraska Department of Education
16	Nevada Department of Agriculture
18	New Mexico Early Childhood Education and Care Department
22	North Carolina Department of Health and Human Services



NATIONAL CACFP ASSOCIATION

Mangú

Snack/Breakfast/Lunch/Supper Crediting for Ages 3-5



Ingredients:

- 8 unripe, green plantains (4 lbs)
- 1 tsp salt
- ½ cup + 2 tbsp oil
- 2 cups onions, thinly sliced
- 2 tbsp apple cider vinegar



Total Time
20 minutes



Serving Size
½ cup



Servings
8



Components
Vegetables

Instructions:

1. Cut the ends of the plantains and place 3 shallow slits down the length of each plantain. Microwave for 1-2 minutes at a time until you are able to peel the plantains.
2. Peel and cut lengthwise. Boil until soft. Add salt to water. After plantains are soft, reserve 2 cups of water.
3. In a large bowl, mash plantains and add ½ cup oil and gradually add the reserved water until you get a smooth consistency.
4. On medium-high heat, warm 2 tablespoons of oil. Cook onions until translucent. Turn off heat and mix in the vinegar.
5. Serve ½ cup of mashed plantains with 2 tbsp of onions. Add on a fully cooked sunny side up egg for a great snack!

One serving provides ½ cup vegetable.



Mark Your Calendar for CACFP Week March 14-20, 2027

National CACFP Week is designed to raise awareness of how the USDA's Child and Adult Care Food Program (CACFP) brings healthy foods to children and adults in care centers, homes and afterschool programs.

We're highlighting how the CACFP is **Stirring Up Goodness** across the country, with its positive impact and the people who make it happen, one meal at a time.

Visit cacfpweek.org to learn more!





2026 Friend of CACFP Award

Richard Blumenthal
United States Senator (D-CT)

The National CACFP Association Friend of CACFP Award honors and recognizes an individual who has demonstrated a commitment to strengthening and advancing the USDA Child and Adult Care Food Program (CACFP) through meaningful leadership and initiative. These individuals have made significant and demonstrable contributions to the CACFP through advocacy, legislation, education or professional endeavors that exemplify a positive impact or advancement of the child nutrition programs.

We are pleased to present the award this year to U.S. Senator Richard Blumenthal, who has championed two key pieces of CACFP legislation: the Child Care Nutrition Enhancement Act and the Early Childhood Nutrition Improvement Act. These two bills work together to address the current needs of CACFP operators and ensure that millions of children have access to nutritious meals.

I'm honored to receive the Friend of CACFP Award, recognizing the progress we have made together and the work ahead. Every child deserves access to healthy, nutritious meals, and I look forward to continuing to bolster child care providers, who are on the front lines of this effort, and fighting for investments in our children's futures.

Senator Blumenthal is serving his third term as a U.S. Senator, representing the State of Connecticut. A graduate of Harvard College and Yale Law School, Senator Blumenthal clerked for U.S. District Judge Jon Newmand, and then for United States Supreme Court Justice Harry A. Blackmun, before transitioning to Chief of Staff for U.S. Senator Ribicoff. From 1977 to 1981, Senator Blumenthal served as a U.S. Attorney for Connecticut, prosecuting drug trafficking, organized and white-collar crime, civil rights violations, consumer fraud, and environmental pollution. He served in the Connecticut House of Representatives from 1984 to 1987 and the Connecticut State Senate from 1987 to 1990. As a volunteer attorney for the NAACP Legal Defense Fund, Senator Blumenthal saved the life of an innocent, wrongly convicted death row inmate who was within hours of execution.

Senator Blumenthal served an unprecedented five terms, from 1991 to 2011, as Connecticut's Attorney General. In 2010, Senator Blumenthal was elected to represent Connecticut in the United States Senate. He was reelected in 2016 and 2022. Senator Blumenthal is a member of the Committee on the Judiciary, Committee on Homeland Security & Governmental Affairs, Committee on Armed Services, and Ranking Member on the Committee on Veterans' Affairs.

We thank Senator Blumenthal for his work in Congress to support and improve the CACFP, and are thrilled to honor him with the Friend of CACFP Award. We recognize his important role in championing the issues of child nutrition and child hunger in Congress.



General Session

International Theater | 1:15 pm - 2:45 pm S7



Welcoming Remarks

Alix Pasillas, CMP, CCNP

*Board Chair
National CACFP Association*

When we all come together in one room with one focus, you can be sure you'll leave knowing that your role is as important as any other in ensuring that all children will have access to healthy foods. This session is strategically planned with speakers who will motivate us and remind us why we work to support our nation's most vulnerable.

Hear from Our Distinguished Speaker

The Honorable Patrick Penn, MS

*Deputy Under Secretary of Food, Nutrition, and
Consumer Services
USDA*

Patrick humbly leads his Mission Area in alignment with President Donald J. Trump's direction to ensure programs work harder to encourage healthy eating and lifestyle habits. His dedicated FNCS team is also honored to deliver on USDA Secretary Brooke L. Rollins' vision for the People's Department to get the services USDA provides closer to the people they serve. He further invites our states, communities, and partners to participate as new "Laboratories of Innovation," and help create bold solutions for our nation's long-ignored nutritional challenges.



The Power of USDA's Food Programs



67,847 Homes



80,878 Centers



27,712 Afterschool Sites



2,292 Adult Care Sites



93,770 Summer Food Sites



What you do matters!

Keynote Speaker

Antonio Freitas, MST

*Senior Director, Educational Experiences
Sesame Workshop*

Antonio builds content for Sesame Street in Communities and Sesame Street for Military Families and professionally trains caregivers and providers on ways to implement these resources in their work with children. Antonio has worked to create, implement and refine professional development programs for early childhood educators for over 20 years as a classroom teacher, program director and company deputy.



Get Inspired

Dee Hankins

*Motivational Speaker
Dee Hankins, Inc.*

Dee's mission to instill the power of resilience in students all across the country especially resonates with audiences as Dee approaches storytelling with his life struggles and how he has overcome them. After spending 18 years in foster care and watching his daughter battle brain cancer, Dee knows that life is full of unexpected events but our resilience can turn those experiences into incredible life lessons.

1.7 billion meals and snacks served in FY25



4.8 million children and adults served daily in the CACFP | 2.8 million children served in the SFSP

Featured Speakers 3:00 pm - 4:00 pm



USDA CACFP Policy Update

S7 *International Theater*

Kevin Maskornick, MPP, USDA Food and Nutrition Service

Hear from USDA Food and Nutrition Service staff as they present an overview of new and revised policy guidance for the Child and Adult Care Food Program and share a state-of-the-state update of the CACFP. The USDA Food and Nutrition Service works to end hunger and obesity through the administration of 15 federal nutrition assistance programs including the Child and Adult Care Food Program, which is crucial to ensuring children have access to nutritious foods and where healthy eating becomes a habit.



Chefs for Kids & UNR Extension: Nutrition Education Through Community Partnerships

S1 *Ballroom A*

Crystal Momii, University of Nevada - Reno

Catherine Baptista, University of Nevada - Reno

Renee Guglielmetti, Chefs for Kids

Jean-Pierre Enriquez, PhD, University of Nevada - Reno

Chefs for Kids & UNR Extension had a mission to alleviate malnutrition and hunger in children through education and awareness. Through partnerships with nutrition educators, local chefs and companies, this extension-led model delivers joyful, hands-on learning using the "Eating the Rainbow" approach, in- and out-of-school lessons, take-home produce and kid-friendly recipes that build healthy habits and strong community connections.



From Backpacks to DoorDash: Feeding Kids Where They Are

S4 *Ballroom C*

Tara Nerida, PhD, MPH, Three Square

Aaliyah Goodie, MPH, Three Square

Get a behind-the-scenes look at how Three Square Food Bank in Las Vegas powers a diverse set of childhood nutrition programs across Southern Nevada. Explore program models, partnerships and operations, along with real-world insights, successes and challenges that can strengthen the work of other organizations.

Celebrating
40
years

**Honoring the Past
Embracing What's Ahead**

40th Anniversary Celebration Reception

Paradise Event Center North | 4:00 pm - 6:00 pm

Forty years is worth celebrating! Join us for complimentary hors d'oeuvres, wine and beer as we toast this exciting milestone together. This is one moment in a year-long celebration of the people, passion and impact that define the CACFP community.



A special thank you to our...

40th Anniversary Celebration
Reception Sponsor



We're celebrating all year long!

Throughout 2026, NCA is honoring four decades of mission-driven work by lifting up voices from across the field. We want to hear from you! Share a video and help us tell the story of 40 years together.

CACFP Professionals Networking

Paradise Event Center North | 4:00 pm - 6:00 pm



Connect with other professionals holding their CMP & CCNP certifications and build valuable relationships at VIP-hosted tables during the 40th Anniversary Celebration Reception. Dive into dynamic conversations, expand your network and unlock new opportunities. Don't miss out on this chance to elevate your professional connections - look for the **gold tablecloths!**

Congratulations to these attendees for receiving their certification!

- ★ Alan Mills, CMP
- ★ Alberto Zavala, CCNP
- ★ Alethea Etinoff, CCNP
- ★ Alicia Lindsey, CCNP
- ★ Alisa Johnson, CCNP
- ★ Alix Pasillas, CMP, CCNP
- ★ Alondra Hernandez, CCNP
- ★ Amber Thornhill, CCNP
- ★ Amy Allen, CMP, CCNP
- ★ Amy Fleming, CMP, CCNP
- ★ Amy Hobbs, CMP, CCNP
- ★ Amy Peterson, CCNP
- ★ Ana Barranco, CMP
- ★ Anabel Tejada, CCNP
- ★ Angela Johnson, CCNP
- ★ Ann Burkey, CMP, CCNP
- ★ Anne Marz, CCNP
- ★ Annette Gordon-Williams, CMP
- ★ Annette James, CMP, CCNP
- ★ Annitar Frank, CMP, CCNP
- ★ April Cremer, CCNP
- ★ April Shuman, CCNP
- ★ Ashley Greany, CMP, CCNP
- ★ Berkis Johnson, CMP, CCNP
- ★ Beth Carlton, CMP, CCNP
- ★ Bhavini Patel, CCNP
- ★ Billie Trimbo, CCNP
- ★ Blake Stanford, CMP
- ★ Booker Perry, CMP, CCNP
- ★ Brandi Murray, CMP
- ★ Brendia Moses, CMP, CCNP
- ★ Caridad Rivera Gutiérrez, CMP, CCNP
- ★ Carmel Davenport, CMP, CCNP
- ★ Carmen Luciano, CCNP
- ★ Carmen Ramirez Morales, CMP, CCNP
- ★ Carol Helton, CCNP
- ★ Carrie Heuertz, CCNP
- ★ Carrie Murphy, CMP
- ★ Celena Akens, CMP, CCNP
- ★ Chelsea Dow, CCNP
- ★ Christa White, CMP, CCNP
- ★ Christina Flythe, CMP, CCNP
- ★ Christina Torrez, CCNP
- ★ Christine Gillison, CCNP
- ★ Christopher Rogers, CMP, CCNP
- ★ Christy Campbell, CCNP
- ★ Claudia Garcia, CMP, CCNP
- ★ Claudia Gonzalez, CMP
- ★ Constance Moore, CCNP
- ★ Crissie Hall, CMP, CCNP
- ★ Danelle Craig, CCNP
- ★ Darla Ferrante, CMP, CCNP
- ★ David Davis, CMP, CCNP
- ★ Deborah Gillison-Wilson, CMP, CCNP
- ★ Debra Culp, CCNP
- ★ Della Stocks, CMP
- ★ Denise Andrews, CMP, CCNP
- ★ Diane Haltner, CMP, CCNP
- ★ Donald Goff, CMP, CCNP
- ★ Doralis Lozano-Santiago, CCNP
- ★ Elizabeth Abed, CCNP
- ★ Elizabeth Lewis, CMP, CCNP
- ★ Ellie Perez, CCNP
- ★ Emily Peltier, CCNP
- ★ Enrique Viejon Jr., CCNP
- ★ Evelyn Lopez, CCNP
- ★ Faye Armstrong, CMP
- ★ Haley Zeme, CCNP
- ★ Heather Coverdale, CMP, CCNP
- ★ Ivelisse Marrero, CMP, CCNP
- ★ Jane Rose, CMP, CCNP
- ★ Jasmine Bumps, CCNP
- ★ Jaylyn Ivison, CCNP
- ★ Jemekia Belle, CMP, CCNP
- ★ Jenny Wallinger, CMP, CCNP
- ★ Jessica Flores-Vizcaino, CCNP
- ★ Jessica Geiger, CMP
- ★ Dr. Jessiica Howell, CCNP
- ★ Jill Johnson, CCNP
- ★ Joanne Norman, CMP, CCNP
- ★ Jocelyn Moss, CMP, CCNP
- ★ Jodi Zollin, CCNP
- ★ Joe Irwin, CCNP
- ★ Joetta Szczerbinski, CMP, CCNP
- ★ Johnna Beard, CMP
- ★ Jolie Hrdlichka, CCNP
- ★ Joseph Golden, CCNP
- ★ Julie Ellis, CMP
- ★ June Bryant, CMP, CCNP
- ★ Kacy Keim, CCNP
- ★ Kaia Hoiseth, CCNP
- ★ Kara Suffield, CCNP
- ★ Karen Malone, CMP, CCNP
- ★ Karen Velasco, CMP
- ★ Kate Abernathy, CMP, CCNP
- ★ Katenia Fitzgerald, CCNP
- ★ Katie Euting, CCNP
- ★ Kawajelyn Clark, CCNP
- ★ Kelly Rodriguez, CCNP

“ Receiving my certification allows me to show my **commitment** and **knowledge** to family child care providers. In addition, it demonstrates that I have the knowledge, as well as **passion**, to uphold high standards for the CACFP. ”



Ivelisse Marrero, CMP, CCNP
Rochester Childfirst Network

- ★ Kelsey Magness, CCNP
- ★ Kelsey Thomas, CCNP
- ★ Kem Moore, CCNP
- ★ Kentrel Granger, CMP, CCNP
- ★ Kevin Bloem, CCNP
- ★ Kimberly Castelluzzo, CMP, CCNP
- ★ Kristin Presley, CCNP
- ★ Kristinia Russell, CCNP
- ★ Lacey Drews, CMP, CCNP
- ★ Lana Taylor, CMP, CCNP
- ★ Lateasa Scott, CMP, CCNP
- ★ LaToya Lee, CMP, CCNP
- ★ Lauren Ikenegbu, CCNP
- ★ Rev. Dr. Lawrence Karow, CMP, CCNP
- ★ Leah Penna, CMP, CCNP
- ★ Lillian Ralph, CCNP
- ★ Lina P. Araiza Flores, CMP, CCNP
- ★ Linda Darlington, CCNP
- ★ Lindsay Talbot, CMP
- ★ Lisa Fenton, CCNP
- ★ Lorraine Scuccimarra, CMP, CCNP
- ★ LynAnn VanDyk, CMP, CCNP
- ★ Mae Tartt, CMP, CCNP
- ★ Maria de los Angeles Umana, CMP, CCNP
- ★ Maria Elena Florez, CMP, CCNP
- ★ Maria Gonzalez Morales, CCNP
- ★ Maria Cynthia Rincon, CMP
- ★ Maria Sierra, CCNP
- ★ Mariah Morak, CCNP
- ★ Marjorie Weeks, CCNP
- ★ Mark Cittadino, CCNP
- ★ Marla Becerra, CCNP
- ★ Maves Rañola, CMP, CCNP
- ★ Mavielhen Joy Cabuhat, CCNP
- ★ Megan Evenson, CMP, CCNP
- ★ Melissa Holland, CMP, CCNP
- ★ Michele Parker, CMP, CCNP
- ★ Michelle Baldwin, CCNP
- ★ Michelle Buchanan, CMP, CCNP
- ★ Michelle Irizarry Sikes, CCNP
- ★ Michelle Rosegreen, CMP
- ★ Michelle Stickley, CCNP
- ★ Michelle Triplett, CMP, CCNP
- ★ Misty Sheppard, CMP, CCNP
- ★ Molly Turnquist Butala, CMP, CCNP
- ★ Monica Delgado, CMP
- ★ Monica Jackson, CCNP
- ★ Monica Jestes, CCNP
- ★ Nancy Ruiz Torres, CMP, CCNP
- ★ Natalie Adeleke, CMP, CCNP
- ★ Nicole Borne, CCNP
- ★ Nicole Harris, CMP
- ★ Nicole Pride, CMP, CCNP
- ★ Nova Taggart, CMP, CCNP
- ★ Patricia Menard, CMP, CCNP
- ★ Rhonda Kobylecky, CMP, CCNP
- ★ Ronilda Batista, CCNP
- ★ Rosalia Baroza, CCNP
- ★ Rosalinda Salinas Segovia, CMP, CCNP
- ★ Sandy Gregory, CMP, CCNP
- ★ Sara Thurston, CCNP
- ★ Sarah Buford, CCNP
- ★ Sarah Cascaes, CMP
- ★ Shamika Scotton, CMP, CCNP
- ★ Shannon Robinson, CCNP
- ★ Shecara Coney, CCNP
- ★ Shedron Davis, CMP
- ★ Shelly Gainer, CCNP
- ★ Sheron Givings, CCNP
- ★ Sherrell Byrd, CCNP
- ★ Sherry Stoves, CCNP
- ★ Stacy Islam, CCNP
- ★ Stella Marshall, CMP, CCNP
- ★ Stephanie Manchester, CMP, CCNP
- ★ Susan Horner, CMP, CCNP
- ★ Susie Evans-Gater, CMP
- ★ Tabatha Cordova, CCNP
- ★ Tammy Frommelt, CMP, CCNP
- ★ Tammy Matthews, CMP, CCNP
- ★ Tanya Albert, CCNP
- ★ Tamarah Harrison, CMP, CCNP
- ★ Teresa Johnson, CMP, CCNP
- ★ Terina Edington, CMP, CCNP
- ★ Terri Sluss-Cole, CMP
- ★ Tin Thwair, CCNP
- ★ Tina Clifton, CMP, CCNP
- ★ Tina Jordan, CCNP
- ★ Tina Lawson, CMP, CCNP
- ★ Tina Sisco, CCNP
- ★ Tonya Hytrek, CCNP
- ★ Tracey Good, CMP, CCNP
- ★ Valarie Glee, CCNP
- ★ Venus Fisher-Amboree, CMP, CCNP
- ★ Verneitha McGee, CMP, CCNP
- ★ Vicki Lipscomb, CMP
- ★ Vicki Price, CMP, CCNP
- ★ Victoria Guy, CCNP
- ★ Yolanda Jackson, CCNP

Shop Talks

7:15 am - 7:45 am

Throughout the conference, join these small group conversations to share stories, learn from each other and connect with professionals who are facing the same challenges and opportunities you encounter. Unscripted, dynamic and real.

Capturing Cultural Flavors

S1 Conference Room 11 & 12

When planning an international dish, it's all about the flavors used to capture the essence of the culture. Are you an international menu planning pro or just getting started? Share your favorite way to incorporate these flavors into your menu.

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

Engaging Head Start Families in Nutrition and Wellness

S1 Conference Room 1 & 2

Explore practical, real-world strategies Head Start and CACFP professionals use to meaningfully engage families in nutrition and wellness. Share successes, challenges and creative approaches that move beyond compliance to build strong, culturally responsive family partnerships.

Maves Ranola, RDN, LDN, CLC, CMP, CCNP, Lutheran Services Florida

Essentials for a Successful Summer Food Service Program

S8 Conference Room 4 & 5

How can your team deliver smooth, compliant summer meals? Share best practices to clarify SFSP roles, site needs, documentation and food safety.

*Gina Vazquez, Orange County Public Schools
Mildred Ramos, Orange County Public Schools*

Financial Backups for Fiscal Audits

S5 Conference Room 7 & 8

Are your backup expense files organized and ready to go? Let's share methods that make audits and reviews successful.

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

Workshops

Session One | 8:00 am - 9:00 am

CACFP Meal Patterns

Crediting Basics and Beyond in the CACFP

S1 Ballroom A

Rebecca MacIsaac, MS, RDN, USDA Food and Nutrition Service

Discover USDA Team Nutrition resources available to support you in meeting CACFP meal pattern requirements. Review the ins and outs of the meal components via hands-on activities.

1. Discover Team Nutrition (TN) tools to help you plan creditable meals for the CACFP.
2. Identify creditable and non-creditable foods in CACFP.
3. Understand key requirements for the five meal components.

Nutrition Education

Addressing Feeding Concerns & Approaches to Nutrition Therapy

S1 Ballroom B

Jami Rokala, MS, RDN, LD, CLC, Headwaters Nutrition Counseling

Do you struggle with picky and selective eaters? Learn to navigate feeding concerns for picky, selective or avoidant eaters. Understand the root causes and work with your children to support their eating by focusing on the environment and the reasons behind their struggle. Help the children in your care feel confident, rather than scared and anxious, to fuel their body!

1. Recognize red flags for picky and selective eaters.
2. Identify the differences between picky eaters, selective eaters and ARFID.
3. Get best practices for how to create a safe feeding environment.

Afterschool Meals

Serving Afterschool Meals Makes Cents

S4 Pavilion 4

*Clarissa Hayes, Food Research & Action Center
Stacey McDaniel, MS, YMCA of the USA*

Did you know that federal funding is available to help cover the cost of afterschool snacks and suppers served at sites? This program, which has been available since 2010, is a key way to draw down reimbursement and support your overall operations. Learn about emerging trends and opportunities to get started!

1. Understand how reimbursement works and how it can help offset program costs.
2. Recognize emerging trends, policy updates and opportunities.
3. Identify key steps to get started or expand afterschool meal and snack service.

Summer Food

Nourishing Engagement: Marketing Strategies for Summer Meals

S8 Pavilion 6

Sarah Littmann, MS, RD, SNS, Triton Regional School District

Summer meal programs are vital to student wellness during school break, so how can we ensure students, families and communities understand their value? From menus and meal appeal to utilizing social media and local media outlets, discover effective strategies to increase participation and build stronger connections with families, stakeholders and the community.

1. Learn innovative ways to market child nutrition to families and communities.
2. Discuss program highlights and brainstorm to improve communication.
3. Gain action items to boost student engagement and program participation.

A special thank you to our...

Afterschool Meals
& Summer Food
Tracks Sponsor

Nutrition Education
Track Sponsor

CACFP Meal Patterns
Track Sponsor



Research & Resources, Intermediate

More Than the Meal: Trauma-Informed Nutrition Practices

S1 Ballroom G

Patricia Blake-Smith, MSPH, CHW, HCA, City of Detroit - Parks and Recreation Division

Sandra Gatewood, CHW, City of Detroit Parks and Recreation

Vanessa Jordan, City of Detroit Parks and Recreation

Adverse Childhood Experiences (ACEs) influence how children relate to food and mealtime. Review trauma-informed strategies to create safe, supportive eating environments. Using Southeast Michigan's diverse cultural context, learn how to adapt practices for children with varying experiences, diets and food access challenges.

1. Define how ACEs impact child food behaviors and mealtime dynamics.
2. Apply three trauma-informed feeding practices in child nutrition programs.
3. Develop culturally sensitive strategies for diverse populations.

Financial Management, Advanced

Fraud, Facts and Finding Strength in Legal Partnerships

S4 Pavilion 11

Kassandra Reddell, MS, Oklahoma State Department of Education

Randy Gipson-Black, JD, Oklahoma State Department of Education

Jennifer Weber, MS, Oklahoma State Department of Education

Fraud and false claims are difficult topics in the CACFP, but protecting program integrity is essential to ensuring children and adults receive the nutrition support they deserve. State agencies can boost oversight by working with legal counsel, addressing fraud effectively and applying the Serious Deficiency process. Gain tools, templates and strategies for documentation, referrals and collaboration.

1. Explore strategies to work with legal teams on fraud and compliance.
2. Identify ways to collaborate across states and with sponsors effectively.
3. Navigate tools to validate claims and manage the serious deficiency process.

Management & Professional Development

Don't Be a Bore: Make Your Trainings Roar

S3 Pavilion 10

Sarah Smith-Holmes, Level One Consulting

Does implementing practical strategies that create captivating and impactful training sessions seem difficult? Say goodbye to worrying about how well your message will stick with participants. Discover simple techniques to tailor your training for diverse audiences by incorporating hands-on activities, adult learning principles, visuals, games and props, ensuring your presentations resonate.

1. Understand the importance of active participation and interactive experiences.
2. Learn methods to increase comprehension, retention and engagement.
3. Get tips for tailoring your approach and creating audience-centered presentations.

Policy & Advocacy

MAHA's Impact on the CACFP and Child Nutrition Programs

S7 Ballroom E

Alexia Thex, MEd, National CACFP Association

Brandon Lipps, JD, Caprock Strategies, LLC

Kristy Anderson, MPP, American Heart Association

How will the Make America Healthy Again (MAHA) movement impact the CACFP and other USDA nutrition programs? Come hear from leaders in nutrition policy and learn how MAHA will influence nutrition policy.

1. Get a comprehensive understanding of MAHA.
2. Hear how MAHA priorities will impact child nutrition programs.
3. Learn how your program can prepare and engage in the MAHA movement.

Head Start

On the Hunt for Good Nutrition: Healthy Foundations in Head Start

S1 Ballroom C

Verneitha McGee, CMP, CCNP, Delta Health Alliance

Nedra Edwards, MSED, Delta Health Alliance Head Start/Early Head Start Programs

Nourishing futures starts at birth! Explore hands-on strategies that equip early childhood staff to train teams, engage families and design meaningful food introductions for children. Learn how to spark lifelong wellness through early nutrition education and parent partnerships.

1. Explore why child nutrition is key to healthy development.
2. Learn ways to teach nutrition in Head Start classrooms.
3. Discover how to engage families in healthy eating habits.

CACFP Classic

Program Admin & Operations

Completing Claims Like Clockwork

S4 Pavilion 1

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

Learn the CACFP best practices for the submission of accurate claims for the reimbursements of meals. Identify management practices that adversely impact claims and help ensure that providers are getting reimbursed for the meals that they are serving.

1. Identify the role of the sponsoring organization.
2. Learn the key steps of the claim workflow.
3. Understand how to correctly calculate administrative fees.

Commercial

Taking the Paper out of CACFP Paperwork with KidKare by MinuteMenu

Ballroom F

Jordan Berkstresser, KidKare by Minute Menu

Tired of managing CACFP paperwork and manual reports? KidKare by Minute Menu takes the process digital by simplifying claims, compliance and recordkeeping for state agencies, sponsors and their sites. With 30+ years serving the CACFP community, we help save time, boost accuracy and keep you audit ready. Plus, explore Parachute, the only child care management solution that seamlessly integrates with the food program.

1. Learn to simplify CACFP with automated claims, menus and meal counts.
2. Discover how sponsors use real-time reporting to stay audit ready.
3. Preview Parachute by KidKare, offering sites and sponsors a full view of operations in one system.

Nutrition Education

Maximizing Your Budget Through Menu Planning

S2 Pavilion 3

Melinda Nguyen, MS, RDN, LD, National CACFP Association

Menu planning is more than just demonstrating CACFP meal pattern compliance, it's a budgeting tool to control costs and efficiency. Learn practical methods to calculate food costs and share purchasing strategies that save money without sacrificing quality. Gain tips for making cost-effective swaps and reviewing menus for maximum value.

1. Understand the benefits of using a cycle menu for budgeting and cost analysis.
2. Learn to calculate food costs for meals.
3. Get tips on purchasing strategies.

Workshops Session Two | 9:15 am - 10:15 am

Nutrition Education

Power Up Your Meal Program: Tools to Boost Nutrition Education

S3 Ballroom C

Shannon Delaney, MPH, RDN, Office of Superintendent of Public Instruction

Erica Lamson, MPH, RD, Office of Superintendent of Public Instruction

If you've always wanted to introduce nutrition education to the children you serve, but felt overwhelmed by too many resources, you're not alone. Level up your efforts with Power Up Your Program, developed with support from USDA's FY23 Team Nutrition Grant. Learn practical strategies and tools for launching program enhancements that engage participants and boost support for your program.

1. Explore how to use Power Up tools to launch nutrition education.
2. Learn best practices from two WA state programs using Power Up.
3. Choose a nutrition education project to start in your program.

Policy & Advocacy

Championing Change with CACFP Advocacy

S7 Ballroom E

McKenzie Brunner, MGPS, National CACFP Association

Do you want to advocate for your program or those you serve, but don't know where to begin? Being an "advocate" can sound daunting or difficult, but it doesn't have to be! Learn how to get started and receive resources to help you along the way. Plus, hear firsthand from your peers about their experience advocating for the CACFP.

1. Understand what advocacy is and how to engage in it.
2. Hear stories from CACFP advocates about their experience.
3. Create your own advocacy plan and take action.

Nutrition Education

Eat, Think, Create: Exploring Food Through STEAM

S1 Ballroom A

Isabel Ramos-Lebron, MS, RDN, LD, National CACFP Association

Ignite a love for STEAM (Science, Technology, Engineering, the Arts & Math) through cooking! Discover fun, hands-on ways to teach kids how to measure, explore food science, use kitchen tools and express creativity with food. Perfect for CACFP providers and educators looking to inspire curiosity and critical thinking.

1. Apply STEAM concepts in cooking through age-appropriate, hands-on tasks.
2. Analyze kitchen tasks to build problem-solving and observation skills.
3. Create food-based projects that blend artistic expression and science.

Research & Resources

Connected and In Community: Digital Well-Being with Sesame Street

S3 Ballroom G

Antonio Freitas, MST, Sesame Workshop

Just like family dinners or a trip to the supermarket; digital media is a part of our everyday lives, and we find ourselves asking more questions about how to use this technology. There are always new opportunities to use digital media in healthy, balanced ways as you connect, play, learn and relax. Join your friends at Sesame Street to explore ways to help children build healthy media habits.

1. Explore Sesame Workshop's digital platform.
2. Dive into new resources on digital well-being.
3. Plan how to use playful tools with children and families.

Nutrition Education

Fueling Futures: How Nutrition Shapes Growth, Learning & Behavior

S1 Ballroom B

Caitlin Boland, RD, LDN, Novick Childcare Solutions

Nutrition in early childhood fuels more than growth. It builds brains, supports learning and shapes behavior. Explore how CACFP-aligned meals and snacks can strengthen child development. Learn practical strategies for menu planning, boosting classroom success and getting families excited about healthy eating.

1. Learn how food impacts growth, learning, energy and behavior.
2. Access ready-to-use menus, snacks and CACFP-friendly tools.
3. Build confidence in talking with families about nutrition in positive, practical ways.

Research & Resources

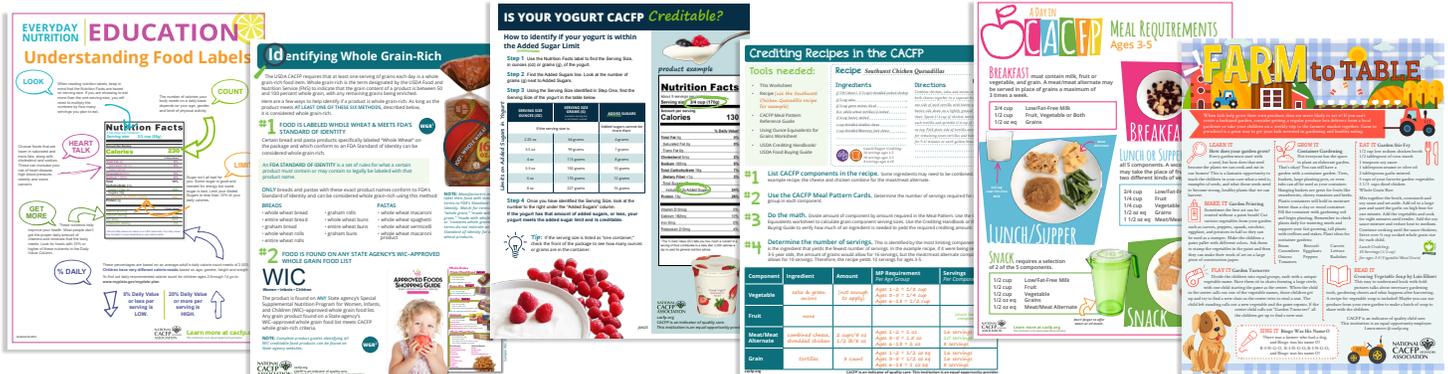
Building Awareness & Connections: A Farm to ECE Campaign for Ohio

S4 Pavilion 9

Ali Segna, RD, LD, Ohio State University Extension

Results from Ohio Early Care and Education Provider and Producer Assessments helped shape a statewide Farm to ECE Awareness Campaign. The campaign connects child care providers with local producers to increase access to local foods meeting CACFP meal requirements. Learn key findings, campaign strategies, and review sample resources like menus and outreach tools.

1. Describe needs and priorities from provider and producer assessments.
2. Identify strategies that connect ECE programs with local producers.
3. Apply campaign tools to support CACFP local food purchasing.



Nutrition Education

New Protein Guidelines: Impacts on CACFP Menus

S1 Pavilion 1

Kristen Hicks-Roof, PhD, RDN, LD, FADN, National Pork Board

The new Dietary Guidelines for Americans highlight the importance of providing adequate, high-quality protein to support children’s growth. Review updated protein recommendations and how both animal- and plant-based sources contribute to nutrient-dense CACFP menus. Discuss protein quality, nutrient density and practical strategies to select and combine protein foods that meet CACFP requirements.

1. Understand how the DGAs address children’s protein needs.
2. Explore how different protein foods fit in menus to meet nutrient goals.
3. Identify menu strategies and protein choices that meet CACFP requirements.

Summer Food

Data-Driven Decisions: Expanding Summer Meals in Oklahoma

S8 Pavilion 6

Alissa Snider, MPA, Hunger Free Oklahoma
Treasure Standeford, Hunger Free Oklahoma

In Oklahoma, many rural families do not have access to a summer meal site. Hunger Free Oklahoma (HFO), which serves as the backbone and facilitator for the Oklahoma Childhood Food Security Coalition, has been hosting Summer Meals Regional Convenings aiming to increase the number of sites and improving access to Summer Meals. See how we have used available data to increase the number of meals served in our state!

1. Identify underserved areas using data to guide summer meals expansion.
2. Engage community voices and partners to build support and awareness.
3. Apply proven strategies to grow sites, sponsors and meals served.

Management & Professional Development

Resilience is Everything

S6 Pavilion 10

Dee Hankins, Dee Hankins Inc.

Resilience: The ability to bounce back. It’s what enables students to come out of challenging experiences with a positive attitude about themselves and their future. After 18 years in foster care and watching his daughter battle brain cancer, hear how Dee turned those unexpected events into incredible life lessons. Prepare to be inspired to embrace your own capacity for resilience and recognize the strength that lies within you.

1. Define resilience as bouncing back, not just adapting.
2. Understand that challenging behaviors can be a call for help.
3. Identify how belief in someone shapes their self-perception.

Financial Management, Advanced

Navigating Specific Prior Written Approvals for Budget Items

S2 Pavilion 11

June Bryant, CMP, CCNP, Southwest Human Development Services

Blake Stanford, CMP, Southwest Human Development Services

Are you new to the CACFP or looking for a way to up your game when it comes to Specific Prior Written Approvals (SPWA)? Get a comprehensive overview of the process including insight on the requirements, steps for compliance and best practices for tracking and reporting. Extend your knowledge to ensure adherence to the budgetary regulations for your purchased items or services.

1. Understand the necessity of SPWAs and documentation accuracy.
2. Learn criteria and thresholds triggering the need for SPWAs.
3. Receive training tips and practical solutions for resolving SPWA issues.

Commercial

Health-e Pro: Your CACFP Superpower

Ballroom F

Linsey LaPlant, MS, RDN, Health-e Pro

Running a CACFP operation can feel like a job for superheroes. Learn how Health-e Pro can be your secret superpower, helping you save time, stretch your budget and stay confidently compliant. Discover tools and strategies to make your job easier and your program stronger, cape optional.

1. Identify CACFP challenges and overcome them with smart tools and workflows.
2. Learn to save time, cut waste and stay on budget with forecasting and automation.
3. Explore how to simplify compliance with audit-ready, user-friendly documentation tools.

CACFP Meal Patterns, Intermediate

From Scratch to Success: Creating Cycle Menus and CACFP-Ready Recipes

S2 Pavilion 3

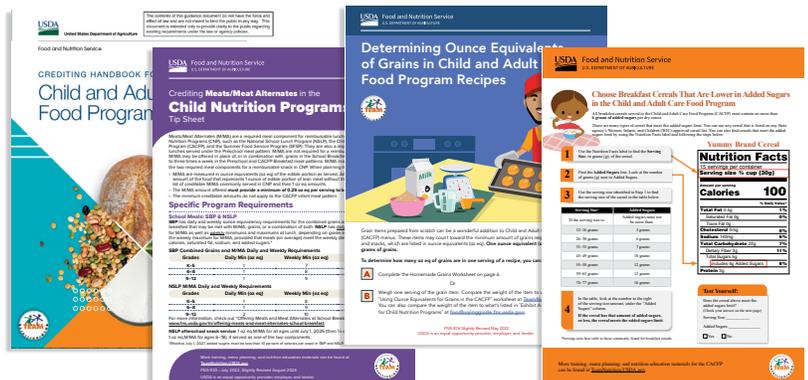
Omar Saldivar, Neighborhood House Association

Ready to make menu planning easier and more exciting? Discover how to streamline cycle menus and craft CACFP-compliant recipes that deliver great taste, nutrition and efficiency. Learn key strategies for building balanced menus, adjusting recipes to meet requirements, and using production tools to boost compliance and strengthen your nutrition program.

1. Identify strategies to streamline cycle menus and support compliance.
2. Understand how to standardize recipes for CACFP success.
3. Explore ways to boost kid appeal while maintaining nutrition and efficiency.



Find all resources in one spot!
Scan the QR code to access our
Resource Directory.



Find More Training

Bookmark info.cacfp.org/calendar



Milk Alternatives Made Simple
Thursday, April 30



Provider Day
Saturday, May 16



Annual CACFP Training FY26
Tuesday, May 19



Root to Fruit: What Grows Where?
Wednesday, May 27

Four Days, One Event

Virtual **CACFP** **SUMMIT**

Save the date for the CACFP Virtual Summit,
August 19-20 and 26-27.

This year's Virtual Summit will explore nutrition best practices, program compliance and the latest CACFP policy updates. Earn CEUs from the comfort of your home or office.

Scan the QR code to be among the first to apply for a **scholarship!**



Learn more at cacfp.org/summit



NCA Annual Meeting

10:30 am - 11:00 am

Wednesday



Members of the National CACFP Association are invited to attend our annual meeting to learn about where the organization is today and find out what we have planned for the future. Our mission is to provide you with education resources, training opportunities and guidance on federal program policies. See member invitation for room location.

Meet Our Board of Director Candidates



Scan the QR code to access the video gallery and hear from each candidate.



Kate Abernathy, MS, RDN, LD, CMP, CCNP

10 Years CACFP, 10 Years of NCA Membership
Chief Executive Officer
Providers Choice
Minneapolis, Minnesota

Sponsors: Family Home Child Care, Unaffiliated Child Care Centers
• 2,572 Homes sponsored with 40,663 children served
• 139 Centers sponsored with 14,128 children served

“If elected to a second term, I will continue to serve with integrity and a strong commitment to advancing CACFP. I will support thoughtful policy, strong advocacy and meaningful collaboration with fellow board members. My focus remains on strengthening child nutrition, supporting NCA members and providers, ensuring stability during leadership transition and upholding program integrity while seeking smart improvements.”



Denise Andrews, CMP, CCNP

37 Years CACFP, 15 Years of NCA Membership
CEO/Director
For the Children
Vici, Oklahoma

Sponsors: Family Home Child Care, Unaffiliated Child Care Centers
• 83 Homes sponsored with 820 children served
• 2 Centers sponsored with 110 children served

“I strive to build respectful, collaborative relationships with CACFP sponsors, child care providers and unaffiliated centers, and to strengthen those connections nationally. With more than three decades of experience as a child care provider, I understand the challenges programs face. I am committed to elevating their voices and promoting strong nutrition practices, knowing early childhood nutrition creates lasting impact.”



Alix Pasillas, CMP, CCNP

38 Years CACFP, 16 Years of NCA Membership
Executive Director
Food for Kids, Inc.
Reno, Nevada

Sponsors: Family Home Child Care, Unaffiliated Child Care Centers, Adult Care Centers
• 78 Homes sponsored with 851 children served
• 29 Centers sponsored with 2204 children served
• 11 Adult Centers sponsored with 760 adults served

“If elected, I will work diligently to fulfill my responsibilities and be an active, engaged board member. Serving on this board is truly an honor, and I take that commitment very seriously. I will focus on continuing to grow NCA membership, staying informed and responsive to policy developments and ongoing changes, and remaining present and accessible to our members. Most importantly, I will continue to be a strong, consistent voice for CACFP.”

National and Community Allies

NCA is honored to work with a number of national and community nonprofit organizations whose commitment to the child nutrition community knows no boundaries. We hope you will take some time to visit info.cacfp.org/childnutritionpartners when you get home to learn more about them.



Nutrition Education

Food Through Play: Teaching Kids About Nutrition with Storytime

S1 Ballroom B

Bhavini Patel, MS, CN, CCNP, Kirkland Child Care

Nutrition education doesn't stop at the dining table, it can be a meaningful part of children's everyday play and learning. Identify creative, CACFP-aligned ways to teach food concepts through stories, sensory and pretend play and mealtime conversations. Get the tools to engage children in joyful, meaningful food experiences that go beyond what's on the plate.

1. Create food-themed lessons that support whole-child development.
2. Incorporate nutrition concepts into play, books and daily routines.
3. Access a resource list of books, activities and discussion prompts.

Summer Food

Rural Non-Congregate in Action: Best Practices for Grab & Go Sites

S8 Pavilion 6

Mitchell Baye, Food for Good by PepsiCo

Courtney Kramolis, La Crosse Area Family YMCA

Brian Wieher, SNS, Ujima Hunger Coalition

What does it take to run a high-impact grab-and-go meal program in the most remote communities? Explore lessons learned from real-world grab-and-go implementations with vended meals at rural non-congregate sites. Learn how to get started, key watchouts and best practices to ensure smooth operations and successful outcomes.

1. Identify key factors and challenges for launching grab and go sites.
2. Discover best practices and tools for smooth daily operations.
3. Analyze real case studies to avoid pitfalls and boost results.



Level up your menu planning with cycle menus.

Head Start

Family Style Dining in Head Start: Building Healthy Habits

S2 Ballroom C

Maria Cynthia Rincon, CMP, EOAC Head Start

Kim Sheehy, MEd, EOAC Head Start

Family style dining in Head Start promotes healthy habits as children serve themselves, make food choices and practice portion control. It fosters independence, social skills and language development while creating nurturing mealtime experiences. Discover how to implement family style dining positively and effectively in your classrooms.

1. Learn how family style dining promotes healthy habits in children.
2. Identify ways to build social and language skills at mealtime.
3. Explore strategies to support children's independence during meals.

CACFP Classic

Policy & Advocacy

Child Nutrition Reauthorization: Continued Advocacy for the CACFP

S7 Ballroom E

Alexia Thex, MEd, National CACFP Association

Geri Henchy, MPH, RD, Geri Henchy Consulting LLC

Kristy Anderson, MPP, American Heart Association

Every five years, Child Nutrition Reauthorization (CNR) provides Congress with an opportunity to improve and strengthen the child nutrition and school meal programs. CNR last was reauthorized in 2010 when the Healthy, Hunger-Free Kids Act was signed into law. Gain an understanding of why this matters to you and how this legislation impacts the programs you operate.

1. Learn how you can advocate for the CNR and why you should.
2. Discover what changes are in the current marker bill.
3. Hear updates on the state of this legislation.

Research & Resources

Feeding Curiosity: Engaging Families in Nutrition

S1 Ballroom G

Nimali Fernando, MD, MPH, The Dr. Yum Project

Stacey McDaniel, MS, YMCA of the USA

What if the key to lifelong healthy habits begins at the family table? Explore how early food experiences influence child development, followed by lessons from a nationwide pilot on engaging families in nutrition education. Learn five strategies to boost caregiver engagement, from shared activities and resources to consistent communication, safe feedback spaces and building peer support networks.

1. Recognize how early nutrition shapes lifelong eating behaviors.
2. Identify caregiver engagement strategies backed by national pilot data.
3. Apply practical tools to boost family involvement in CACFP programs.

Management & Professional Development

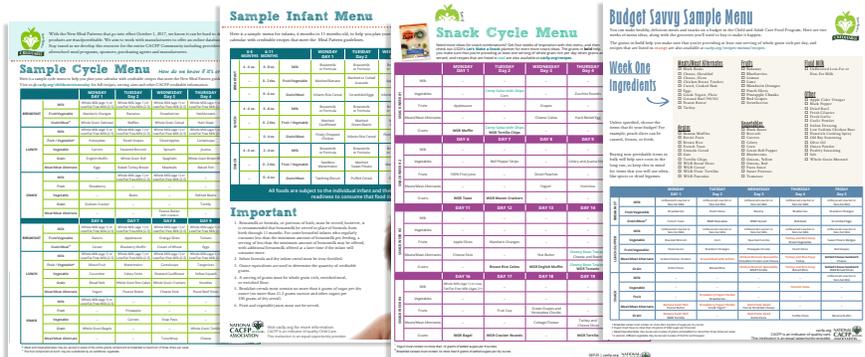
Together as One: Strength Through Teamwork

S6 Pavilion 10

Danielle Johnson, Weaver Union School District

Teamwork is the heart of every strong CACFP operation. Build stronger, more connected teams with practical strategies for daily communication, morale-boosting and shared purpose. No matter what your role is, gain actionable yet simple ideas to create a more positive and productive team culture. Let's discover the true "power of we" and how it can transform your program's day-to-day operations.

1. Understand how strong teams boost CACFP operations and outcomes.
2. Identify teamwork challenges unique to child and adult care settings.
3. Apply strategies to improve morale, communication and efficiency.



CACFP Classic CACFP Meal Patterns

Identifying Whole Grain-Rich

S1 Ballroom A

Melinda Nguyen, MS, RDN, LD, National CACFP Association

Serving whole grain-rich (WGR) grains is an important element of the meal pattern. Learn how to identify which products meet the whole grain-rich regulations. Trainers can use this workshop to support CACFP participants.

1. Review what whole grain-rich means.
2. Learn the six methods used to identify if a product is whole grain-rich.
3. Practical application of all six methods and walk away with valuable resources.

Program Admin & Operations

Turning Compliance Into Cash Flow: A New Way to Talk About CACFP

S2 Pavilion 1

Alethea Etinoff, CCNP, The Business of Early Childhood Education

Wondering how to change the mindset around CACFP from obligation to opportunity? Discover strategies to reframe the CACFP as a revenue-generating asset. Learn how to introduce the CACFP in ways that resonate with family child care educators by highlighting financial impact, practical compliance and messaging that builds trust.

1. Learn how to present the CACFP as a business opportunity for educators.
2. Discuss how to communicate the CACFP requirements clearly and simply.
3. Identify messaging strategies that build trust and encourage buy-in.

Nutrition Education

The Future of School Meals: Innovation and Student Engagement

S3 Pavilion 4

Johnna Beard, CFSM, CMP, SNS, MPH, Montgomery Public Schools

John McTear, Oakley Union Elementary School District

Kayla Surls, MPA, SNS-LA, Montgomery Public Schools

What if school lunch was the best part of a student's day? Explore creative strategies to modernize school cafeterias, enhance meal appeal and increase student participation. From smart tech solutions to student-led innovations and emerging nutrition trends, uncover what's next for school food and how your district can lead the way.

1. Identify ways to boost appeal and nutrition of school meals.
2. Learn how to engage students and use their feedback in menus.
3. Explore trends and technologies that will shape the future of child nutrition programs.

Farm to CACFP

Cultivating Change: The Collaborative Approach to Farm to ECE

S1 Pavilion 9

Shironda Brown, MS, Center for Environmental Farming Systems, North Carolina State University

Dara Bloom, PhD, MS, Center for Environmental Farming Systems, North Carolina State University

North Carolina's Farm to Early Care and Education (ECE) Initiative uses a collaborative model to improve child health through local food, gardening, cooking, cultural awareness and community partnerships. It brings county teams together in a community of practice to receive training and peer-to-peer learning. Get an inside look at the structure, resources and hands-on strategies that support local impact.

1. Understand the structure of the Farm to ECE collaborative model.
2. Explore how local food, gardening and culture fit into ECE programs.
3. Practice hands-on strategies from the collaborative approach.

Commercial

CACFP Monitoring Basics for State Agencies and Sponsors

S6 Pavilion 11

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

Arnette Cowan, MS, RD, MH Miles Company, CPA, PC

Join MH Miles Company, an experienced partner to USDA FNS and State agencies, for a clear and practical overview of CACFP monitoring requirements for State agencies and sponsoring organizations. Learn the purpose of monitoring, required frequencies, key review elements and how MH Miles can support effective monitoring oversight.

1. Clarify roles and responsibilities in CACFP monitoring oversight.
2. Navigate common monitoring challenges with practical guidance.
3. Apply proven strategies to strengthen compliance and accountability.

Commercial

Smart Food Management with CREDIBLE by Early Learning Ventures

S6 Ballroom F

Kailee Smith, MPH, Early Learning Ventures

Faith McCaul, Early Learning Ventures

Get hands-on experience with ELV's Alliance CREDIBLE system. Learn to streamline CACFP compliance, automate meal planning, link attendance with meal counts and generate accurate claims and reports. Explore live demos, guided exercises and receive real-time support from ELV experts.

1. Learn to use Alliance CREDIBLE for food program management.
2. Discover how to streamline CACFP compliance and simplify reporting.
3. Access live troubleshooting and hands-on technical support.

Management & Professional Development

Protecting Your Energy and Purpose in CACFP Work: The Power of No

S6 Pavilion 3

Shay Sanchez, Oregon Child Development Coalition

Saying "no" isn't selfish, it's strategic. Strengthen boundary-setting, reduce burnout and reconnect with purpose. Examine real-world CACFP scenarios, reflect on personal values and apply practical tools to say "no" with confidence and clarity, making space to say "yes" to what matters most.

1. Understand how saying "yes" too often leads to burnout.
2. Learn to say "no" clearly while preserving trust and priorities.
3. Reclaim time and energy by realigning actions with your purpose.



CACFP Community
Meal Patterns, Recipes, Resources & More for Child Care
Discover resources at cacfp.org

Group by National CACFP Sponsors Association

CACFP: Meal Patterns, Recipes, Resources & More for Child Care

Members · 4.2K

Join group



Scan the QR code to join our Facebook Community group!

Workshops Session Four | 3:00 pm - 4:00 pm

CACFP Meal Patterns

CN Labels & PFS Made Simple

S1 **Ballroom A**

Molly Turnquist Butala, MPH, RDN, LD, CMP, CCNP, Providers Choice

Understanding CN Labels and Product Formulation Statements (PFS) is essential for meeting CACFP meal pattern requirements. We'll equip you with practical tools to determine when and how to request documentation and sharpen your skills to identify discrepancies and ensure compliance. You'll also learn how to navigate crediting documentation confidently and sidestep those common pitfalls.

1. Recognize the key components of CN Labels and Product Formulation Statements (PFS).
2. Identify common errors in crediting documentation.
3. Analyze CN Labels and PFS examples to ensure compliance within CACFP requirements.

Head Start

Nourishing Young Minds Starts with Us

S1 **Ballroom C**

Valerie Glee, CCNP, Coastal Plain Area EOA
Shaimake Woods, Coastal Plain Area EOA

Supporting healthy eating habits early sets the foundation for lifelong wellness. Empower yourself with the knowledge and tools to support healthy eating habits in young children. Identify vital connection between nutrition and early development, learn practical strategies for the classroom and discover how your own habits can positively influence the children you serve.

1. Understand nutrition's role in brain development and school readiness.
2. Learn to model healthy eating and encourage food exploration.
3. Partner with families using respectful, culturally sensitive approaches.

Research & Resources

Not on the Menu: Heavy Metals and Harmful Plastics in Kids' Food

S1 **Ballroom G**

Elisabeth Repp, MHS, Children's Environmental Health Network

Did you know some foods may contain heavy metals, such as lead or arsenic, or microplastics? Young children are especially vulnerable to these hidden hazards due to their developing bodies and age-appropriate behaviors. Learn how food can become contaminated, what it means for children's health and how to reduce exposure through safer mealtime practices.

1. Understand how environmental health connects to child nutrition.
2. Learn how to reduce exposure to metals in common foods.
3. Identify safer dishware alternatives to melamine and microplastics.

Program Admin & Operations

Boosting Produce Intake with the Fresh Fruit and Vegetable Program

S1 **Pavilion 1**

Alex DiNovo, DNO Produce
Alex DeSorbo-Quinn, MPH, EdD, Pilot Light

Discover how fresh ideas and fresh produce are transforming student nutrition! Hear from education, nutrition, agriculture and policy experts as they share proven strategies for increasing fruit and vegetable consumption through the USDA's Fresh Fruit and Vegetable Program (FFVP). Learn how cross-sector collaboration is shaping healthier habits and a stronger generation.

1. Understand how collaboration increases student consumption of fresh produce.
2. Identify strategies to strengthen FFVP's impact on nutrition and education.
3. Explore ways to develop partnerships that promote healthy eating habits.

Nutrition Education

Let's Try It! Taste Testing in Emergency Shelters

S1 **Ballroom B**

Amara O'Connell, MPP, City of Philadelphia Office of Homeless Services

Kate Chapman, City of Philadelphia Office of Homeless Services

Pamela Parseghian, Public Health Management Corporation

Patricia Smith, City of Philadelphia Office of Homeless Services

In a world full of highly processed foods, where "eat healthy" can feel like a dirty word, the mission was simple: help people enjoy and eat more vegetables. Taste-testing events at our shelters turned into a hands-on adventure of discovery. The taste tests revealed methods, results and lessons that will shape future meals and menus.

1. Discover the value of collaborating with sponsors and onsite staff.
2. Explore the impact of consistent exposure and varied preparation.
3. Recognize how data collection influences outcomes and improvements.

Summer Food, Intermediate

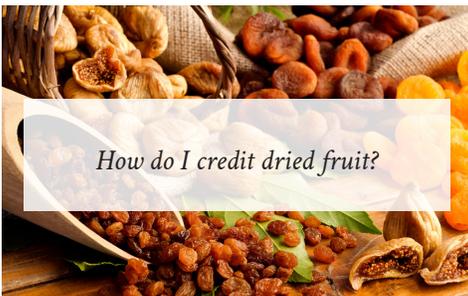
Ensuring Integrity in Rural Non-Congregate Meal Service

S8 **Pavilion 6**

Troyana Cheatham, Virginia Department of Education
Maggie Parker, MSW, Virginia Department of Education
Jon Tirk, Virginia Department of Education

Get an inside look at how Summer Food Service Program sponsors in Virginia ensured integrity in rural non-congregate meal service. From multi-day meal distribution to parent pick-up and food safety, State agency staff share what worked last summer and what's planned for the next.

1. Understand regulations governing rural non-congregate meal service.
2. Learn best practices for ensuring integrity.
3. Hear real-life strategies sponsors used to ensure integrity.



Taste Test to Tray: Student-Led Recipe Innovation in School Meals

S1 Pavilion 4

Raymie Fernandez, MS, MMS, DREAM Charter Schools

Empower students as culinary co-creators! Explore a replicable, USDA-aligned process for guiding youth from idea to standardized recipe, boosting participation and meeting diverse tastes. Leave with flavor-testing protocols, ready-to-use templates and leadership moves to build a thriving student culinary council.

1. Understand the evidence and equity benefits of student-driven recipe development.
2. Learn how to apply a five-step standardization workflow.
3. Explore feedback techniques that turn tasting events into ongoing youth-led menu councils.

Farm to CACFP

Garden-Based Nutrition for Early Childhood: I Am a Seed

S1 Pavilion 9

Annie Lindsay, PhD, MS, FACSM, University of Nevada, Reno Extension

Haley Zeme, CCNP, Food for Kids, Inc.

Bring the garden to the classroom and watch nutrition come alive! Implementing a garden-based nutrition curriculum in early childhood education is an excellent complement to the CACFP. Identify key qualities of effective garden-based nutrition curricula, review the evidence and benefits, tackle common challenges and discuss how CACFP sponsor organizations can introduce these programs at their sites.

1. Review core concepts of garden-based nutrition in early childhood learning.
2. Explore program impacts and tackle challenges in child care settings.
3. Define sponsor organizations' roles in supporting program implementation.

Get the answers to common questions by tuning into Meal Pattern Minute every week.



ROAR Encore: Leveling Up Your Trainings

S3 Pavilion 10

Sarah Smith-Holmes, Level One Consulting

Cheryl Fogerty Zamaloff, MS, Cheryl Fogerty Consulting

Ready to go deeper? Build on the foundational ROAR framework from Don't Be A Bore: Make Your Trainings ROAR, moving beyond the "why" and into the "how". Transform theory into practice, focusing on the practical, hands-on application of adult learning principles to help you design and deliver truly impactful training sessions.

1. Use the ROAR framework to solve training challenges and engage learners.
2. Understand what makes training sessions effective and impactful.
3. Try new hands-on activities and exercises to boost engagement.

Financial Management

Administrative Review Preparedness for Sponsors

S5 Pavilion 11

Clay Hardin, Myers and Stauffer

Colin Diamond, Myers and Stauffer

David Kim, Myers and Stauffer

Effective program compliance ensures the success of the CACFP and SFSP. What are some of the do's and don'ts of preparing for an administrative review? Hear lessons learned from administrative review examiners and get recommendations for how sponsors can be better prepared in the future.

1. Learn how to prepare for an administrative review as an auditee.
2. Identify what to avoid during an administrative review.
3. Understand the importance of the administrative review process.

Policy & Advocacy, Intermediate

Compliance and Special Diets in the CACFP

S7 Ballroom E

Kate Abernathy, MS, RDN, LD, CMP, CCNP, Providers Choice

What is required for a child with a food allergy or special diet need? Come and learn how to best support the needs of the child while balancing program regulations. Review real-world examples with solutions and lists of creditable foods, tools and resources while maintaining program compliance.

1. Identify the basic requirements for civil rights and special diets.
2. Get documents, forms and nutrition education resources.
3. Discover how other sponsors/programs are managing special diets.

Commercial

Scenario Planning for Nonprofits: Building Resilience with YPTC

Ballroom F

Theresa Ten Eyck, MPA, CPA, Your Part Time Controller

In an ever-changing environment, nonprofit leaders must anticipate challenges and seize opportunities to ensure their organizations remain resilient and mission-focused. Explore practical scenario planning and revenue diversification strategies that support financial sustainability. Engage in interactive discussions and examples to identify key questions for scenario planning.

1. Identify strategies to build scenario plans to keep your nonprofit mission-focused.
2. Explore revenue diversification solutions to support financial sustainability.
3. Learn best practices for the scenario planning process.

Program Admin & Operations, Intermediate

Overcoming Challenges to Strengthen Your Food Program

S4 Pavilion 3

Constance E. Moore, MA, MBA, CCNP, YMCA of Memphis and the MidSouth

Are you a seasoned child nutrition professional, new child care center owner, recent hire or newly promoted food program leader? It's time to move beyond just maintaining your program. Learn to think strategically about federal reimbursements, sustainability and challenges like low enrollment, staffing, and food costs to keep your program strong and thriving.

1. Assess the current stability and sustainability of your program.
2. Identify goals that boost program efficiency and accountability.
3. Explore the steps needed to achieve long-term sustainability.



Our Meal Pattern Minutes are also on YouTube! Check out our playlist here:



CACFP Classic

CACFP Meal Patterns

Beyond Beginners: Next Level Menu Planning

S2 Ballroom A

Isabel Ramos-Lebron, MS, RDN, LD, National CACFP Association

Navigating the complexities of developing a CACFP menu can often be overwhelming and confusing. What crucial information should you include on the menu to be in compliance? Do you include ounce equivalency, serving size or both? Moreover, are there specific documents you should maintain while planning your menu? Learn how to create menus stress-free while meeting CACFP requirements.

1. Learn the differences between retail and food service products.
2. Evaluate and determine which CACFP foods require documentation.
3. Differentiate between front-of-house and back-of-house CACFP menus.

Management & Professional Development

Cultivating Well-Being: Practical Strategies for Mental Health in CACFP Workspaces

S6 Pavilion 4

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

Explore the essential role mental health and well-being play in sustaining a thriving CACFP environment. This topic highlights how emotional, psychological and social well-being influence daily performance, communication and long-term health. Discover supportive practices that strengthen resilience, reduce stress, and encourage self-care among staff who serve children and adults in care settings. Participants gain insights that help promote healthier workplaces, nurture balanced routines and reinforce a strong culture of care within their CACFP operations.

1. Identify key factors that influence mental health and evaluate how they impact staff performance and well-being.
2. Describe practical strategies that support work-life balance and reduce stress in CACFP environments.
3. Apply self-care and wellness practices that promote physical, emotional and psychological health within daily routines.

Research & Resources

Expanding CACFP Through Partnership and Communication

S4 Ballroom G

Shannon Robinson, MBA, CCNP, Maryland State Department of Education

Tatiana Miralles, MS, RDN, LDN, CNS, Maryland State Department of Education

How can State agencies move the needle on CACFP participation? Hear proven strategies that Maryland has implemented to improve communication with CACFP agencies and expand participation. Examine sustainable systems that support long-term growth and promote nutrition equity, plus practical ways to relay updates, training and guidance via multi-channel methods.

1. Explore strategies to expand the CACFP through strong partnerships.
2. Identify tools to enhance communication with CACFP providers.
3. Understand how to ensure equity and access in CACFP outreach.

Farm to CACFP

Fresh Picks: A Deep Dive into Farm to ECE Resources

S1 Pavilion 9

Emia Oppenheim, PhD, MPhil, RDN, Association of State Public Health Nutritionists

Nora Geary, MPH, MSW, Centers for Disease Control and Prevention, McKing Consulting Corporation

Farm to Early Care and Education (ECE) increases young children's access to local produce, food and agriculture education and hands-on learning. Dive into engaging, easy-to-use resources for each of the Farm to ECE pillars, plus support offered by national partners. Learn how Farm to ECE sparks lifelong healthy habits and get the tools you need to kickstart or grow your program!

1. Explore how Farm to ECE boosts kids' access to healthy foods.
2. Locate national and state partners supporting Farm to ECE programs.
3. Access resources and toolkits for nutrition, gardening and local foods.

Summer Food, Intermediate

Overcoming Challenges in Summer Feeding at the Houston Food Bank

S8 Pavilion 6

D'Jomme Adia, MSW, Houston Food Bank

Diana Leal, Houston Food Bank

Jenny Salinas, Houston Food Bank

The Houston Food Bank transformed summer feeding by uniting kitchen, education and transportation teams with clear collaboration and accountability. Discover how they implemented quality controls and data-driven partner meetings to reduce waste and boost participation. Experience hands-on strategies to strengthen and streamline your summer feeding program!

1. Learn to align teams across departments to boost efficiency and cut errors.
2. Create checks and balances to ensure smooth, compliant operations.
3. Engage partners with data to reduce waste and increase participation.

Financial Management, Advanced

CACFP Bank Activity Review: A Toolkit & Roadmap for Team Success

S4 Pavilion 11

Kassandra Reddell, MS, Oklahoma State Department of Education

Think reviewing bank statements can't be exciting? Think again! Discover a practical, team-centered approach to the CACFP bank activity review requirement. This toolkit and roadmap offer clear guidance, smart tools and real-world tips to promote transparency, strengthen compliance and make oversight a smoother, more collaborative process for sponsors and State agencies.

1. Understand the bank activity rule for consistent state enforcement.
2. Equip sponsors to organize records for smoother, faster reviews.
3. Apply proven strategies to streamline oversight and ensure integrity.

Management & Professional Development

Mindful Communication: Speak Clearly, Listen Compassionately

S6 Pavilion 10

Heather Burkhead-Goins, MEd, Institute of Child Nutrition

Struggling to be heard or to truly hear others? Through guided reflection and practical exercises, explore descriptive vs. evaluative language, emotional vocabulary, ego awareness and responsible “I” statements. Learn to identify triggers, check perceptions and cultivate gratitude to foster intentional, empathetic conversations that reduce reactivity and build mindful connections.

1. Practice mindful communication by shifting from evaluative to descriptive language.
2. Explore personal triggers and understand ego’s role in communication.
3. Identify emotional vocabulary to express feelings accurately and responsibly.

Program Admin & Operations

Errors to Excellence: Practical Ways to Prevent Costly Mistakes

S4 Pavilion 1

Jocelyn Moss, MA, CMP, CCNP, YMCA of Greater Pittsburgh

Errors are natural and unavoidable, especially because we are all human. The key is recognizing them early and making lasting corrections. Focus on three of the most common and costly errors in monitoring, eligibility and documentation. Explore real strategies to prevent repeat issues, reduce risks and strengthen your program’s accuracy, accountability and overall performance.

1. Understand the common errors to be aware of.
2. Review strategies to correct these issues effectively.
3. Discover how to prevent costly errors from occurring.

Nutrition Education

Engaging System-Involved Parents in Nutrition Education

S1 Ballroom B

Monica Bhagwan, MA, Leah’s Pantry

How can nutrition education meaningfully engage parents navigating complex systems, like foster or resource parents, system-involved fathers or mothers in transitional housing? Explore shared strategies for trust-building, trauma-informed facilitation and developmentally responsive feeding that reconnect families through food.

1. Identify barriers and motivators influencing parent participation.
2. Explore strategies that build trust, connection and engagement.
3. Share ways to sustain caregiver bonds and healthy food relationships.

Head Start

Conducting Monitoring in the CACFP for Head Start

S2 Ballroom C

Jami Rokala, MS, RDN, LD, Headwaters Nutrition Counseling

Review requirements for conducting a monitoring review and get guidance specifically for sponsors. Bring your questions and we’ll find solutions for areas you struggle with when completing a review of sites.

1. Identify CACFP monitoring requirements.
2. Get best practices for conducting a review at a Head Start site.
3. Learn how to observe meal counts and the 5-day reconciliation.

Commercial

The Most Customizable CACFP Software: Make My Food Program Yours!

Ballroom F

Amy Raleigh, My Food Program

Discover what My Food Program software can do for you! With happy customers in 48 states, our software is simple, fully customizable and built by Child Nutrition experts. Enjoy automatic compliance checks, our simplified and streamlined My Food Program+ app and easy integration with Child Care Management Software. Our customer support is available in English and Spanish via live chat, phone and email.

1. Discover how software can help you manage the CACFP.
2. Learn how MFP customizes software to fit your program’s unique needs.
3. Explore how we support you every step of the way.

Policy & Advocacy, Intermediate

Ultra-Processed Foods: Nutrition Quality in Policy and Practice

S7 Pavilion 3

Sonya Hauser, PhD, MS, Russell Sage College

Laura McClure, MPH, Russell Sage College

Ultra-processed foods (UPFs) are common in nutrition programs but are increasingly linked to negative health outcomes. Without a universal definition, classifying UPFs remains challenging. Review leading classification systems, explore recent evidence, understand the complexities around developing UPF policies and dietary guidance and learn how to assess and improve food quality in alignment with current evidence.

1. Understand various systems used to classify UPFs.
2. Apply research findings to assess food quality in programs.
3. Identify strategies to reduce UPF exposure.

Shop Talks

5:30 pm - 6:00 pm

Advocating for CACFP: Successes and Strategies

S7 Conference Room 1 & 2

Whether you are an active advocate for CACFP or someone interested in advocacy, collaborate with fellow advocates. Hear what advocacy strategies others are using, exchange success stories and empower each other to champion CACFP in your communities.

McKenzie Brunner, MGPS, National CACFP Association

Ask a Nutritionist: Is it Creditable?

S1 Conference Room 4 & 5

Have a crediting or meal component question? Bring your questions and ask a nutritionist from NCA.

Melinda Nguyen, MS, RDN, LD, National CACFP Association

Isabel Ramos-Lebron, MS, RDN, LD, National CACFP Association

CACFP Office Innovations Mixer

S6 Conference Room 7 & 8

Looking for a treasure trove of new ideas to make your workday smoother than ever? Collaborate with brilliant minds in a "speed dating" environment to share hacks to boost efficiency in your office's CACFP paperwork.

Denise Andrews, CMP, CCNP, For the Children

Shelf-Stable Food in the CACFP & SFSP

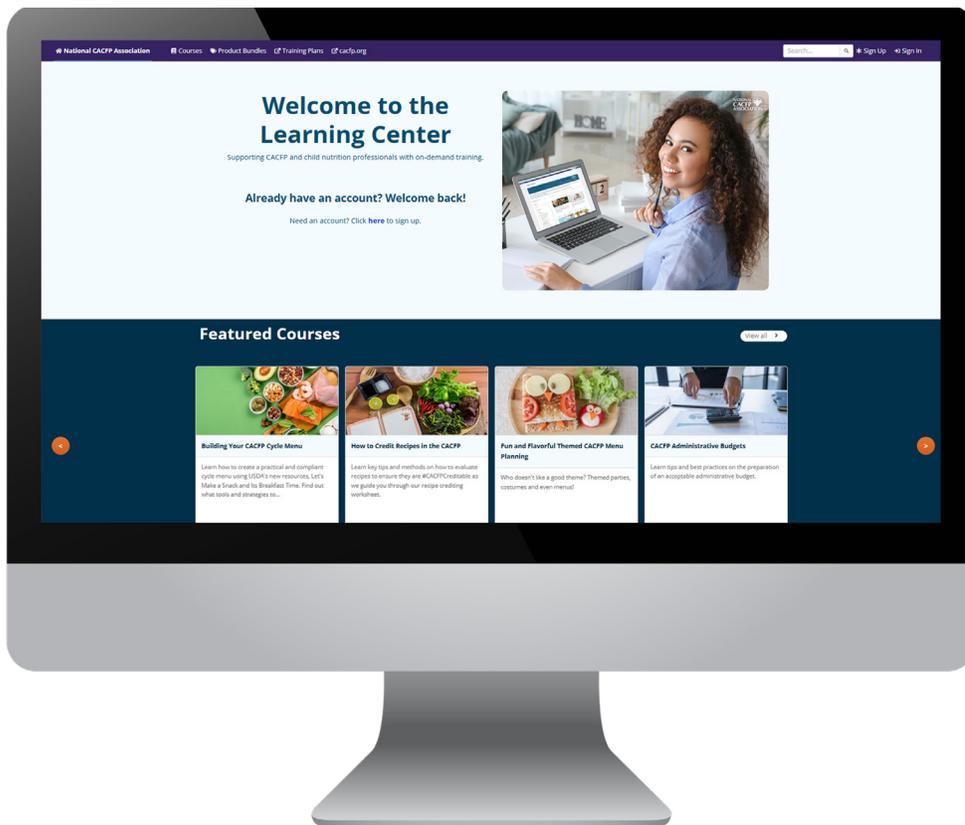
S2 Conference Room 11 & 12

How can you better influence your program with the foods you offer? Shelf-stable meal options are readily available for both CACFP & SFSP. Let's discuss how including at least one shelf-stable product can have a positive impact on your program.

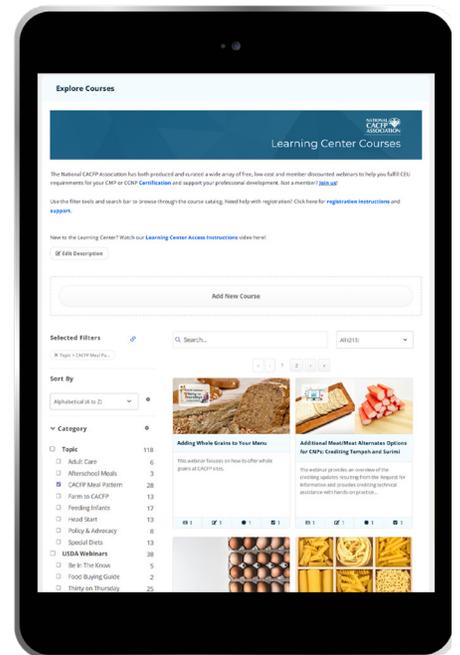
Constance Moore, MA, MBA, CCNP, YMCA of Memphis and the MidSouth

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- » Menu Planning: Your Guide to Success
- » Using the Food Buying Guide for Menu Development

New to Head Start Bundle

Provides 3.5 Continuing Education Units

- » Early Head Start: Feeding Infants Through Their First Year
- » CACFP & Head Start Food Service
- » Family Style Dining: Basics to Best Practice
- » Healthy Starts Here: CACFP Meal Components and Child Well-Being

Special Diets Bundle

Provides 4.0 Continuing Education Units

- » Adapting Menus for Special Diets
- » Medical Statements, Milk Substitutions & Special Diets
- » Navigating the 9 Major Allergens with Confidence



Scan the QR code or visit
cacfp.org/learning-center to access
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Shop Talks

7:15 am - 7:45 am

Engagement Opportunities for Industry

S6 Conference Room 1 & 2

Becoming an NCA Partner or Sponsor can provide your organization substantial visibility within the CACFP and child nutrition communities. Together, evaluate different partnership levels, benefits and your potential ROI. Learn how you can join #NCNC27!

Georgie Morell, National CACFP Association

Exciting and Engaging Provider Training

S3 Conference Room 4 & 5

We know the required CACFP topics, but how can we make trainings more exciting and engaging for family child care providers? Share ideas that help providers look forward to and enjoy their annual training events.

Della Stocks, CMP, Nutrition Plus, Inc.

Navigating Challenging Situations at Home Visits

S2 Conference Room 7 & 8

CACFP home monitors can encounter many challenges during home visits. Going into providers' homes can present unique situations that are unrelated to the program. Let's discuss the best ways to professionally navigate these unique situations.

Beth Carlton, CMP, CCNP, Child Care Links

Onboarding New Centers

S4 Conference Room 11 & 12

Onboarding new centers is a process you want to perfect to ensure its efficient and smooth for both the center and sponsor. Let's share successful steps and best practices taken to onboard new centers.

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

Workshops

Session Six | 8:00 am - 9:00 am

Research & Resources

Feeding Connection: Centering Student Voice in Meal Programs

S1 Ballroom G

Morgan McGhee, MPH, RD, FoodCorps

How can programs truly meet students' needs? FoodCorps' approach reflects those needs by building trusting relationships and creating meals that feel like home. Learn how practical strategies like taste tests, advisory groups and real-time feedback boost engagement. Centering student voice strengthens trust, increases participation and supports lasting success in school nutrition programs.

1. Understand why community engagement matters in nutrition programs.
2. Learn ways to increase student voice and choice in school meals.
3. Recognize the impact of community-driven child nutrition efforts.

Financial Management

Compliance to Credibility: Rethinking CACFP for Business Growth

S5 Pavilion 11

Alethea Etinoff, CCNP, The Business of Early Childhood Education

The CACFP is more than a meal program; it's a powerful tool for growing a successful family child care business. Explore common misconceptions about the CACFP and understand the concept of it as a tool for structure, consistency and professionalism. Discover how to shift your mindset, maximize program benefits and position your participation as a strategic advantage for long-term credibility and growth.

1. Understand how the CACFP boosts financial stability and sustainability.
2. Identify mindset shifts to see the CACFP as a strategic asset.
3. Learn to use the CACFP to enhance credibility with families and funders.

Summer Food

Non-Congregate Summer Meals: Learnings and Expansion Opportunities

S8 Pavilion 6

Mayra Crespo-Bellido, PhD, RDN, Share Our Strength

Allison Dela Cuesta, Share Our Strength

No Kid Hungry conducted extensive research with families, sponsors and agencies involved in non-congregate summer meal service. Gain insights from hundreds of participants and operators over the first three years of nationwide implementation reveal promising practices and opportunities to expand this innovative summer meal option even further.

1. Review implementation data insights from summers 2023-2025.
2. Highlight successful models and promising practices.
3. Discuss action-oriented steps for summer 2026.

CACFP Meal Patterns

Mornings Made Easy: Breakfast Solutions for Early Eaters

S1 Ballroom A

Maves Ranola, RDN, LDN, CMP, CLC, CCNP, Lutheran Services Florida

The first meal of the day should be enticing, nourishing and satisfying to give children the best possible start. Learn how to create a balanced and flexible three-week cycle menu that keeps breakfast exciting and stress-free. Explore simple substitution ideas for choosy eaters or changing schedules, plus smart strategies for those unpredictable mornings when nothing goes as planned.

1. Understand the steps to creating a cycle menu for breakfast.
2. Identify strategies for substitutions in meals.
3. Get resources to use for easy meal service.



Barn Owl English Muffin

Breakfast/ Snack/Crediting for Ages 3-5

Total Time
5 minutes

Serving Size
1/2 English muffin,
1/2 cup fruit

Servings
8

Components
Grains, Fruit

Ingredients

- 4 whole wheat English muffins
- 1/2 cup low fat cream cheese
- 1 peach, 1/8 slice
- 4 bananas, sliced
- 2 cups blueberries
- 2 strawberries, quartered in wedges

Directions

1. Open the English muffins so you have 8 slices.
2. Spread 1 slice of cream cheese onto each slice.
3. Place 1 slice of English muffin on each plate, along with 1/2 a banana, 2 slices of peach, 1/4 cup of blueberries and a strawberry wedge.
4. Allow children to start by making their own cuts with the fruit before eating it.

One serving provides 1 ear of grain and 1/2 cup fruit.



Afghan Salata

Snack/Lunch/Supper/Crediting for Ages 3-5

Total Time
5 minutes

Serving Size
1/2 cup

Servings
6

Components
Vegetable

Ingredients

- 2 cups tomatoes, diced
- 1 cup cucumber, peeled and diced
- 1/2 cup fresh cilantro, chopped
- 1/4 small red onion, diced
- 1 lime, juiced
- 4 tsp lemon of fresh chopped onion (or pinch of dried onion) (optional)
- 1 tsp salt (optional)

Directions

1. Mix all the ingredients together in a bowl and serve 1/2 cup to each child.

One serving provides 1/2 cup vegetable.



Quiche Florentine

Breakfast/Lunch/Supper/Crediting for Ages 3-5

Total Time
45 minutes

Serving Size
1/10 of pie

Servings
10

Components
Meat/Plant-Based Protein,
Grains, Vegetable

Ingredients

- 1/2 cup of shredded pie crust
- 8 slices fresh spinach, chopped
- 1/2 cup butter
- 3 large whole eggs
- 1 cup milk
- 1 cup shredded cheese
- 1 tsp olive oil
- 1 tsp garlic powder
- 1 tsp salt

Directions

1. Preheat oven to 325°F. Bake pie crust for 8-9 minutes. Then allow to cool. Lower oven temperature to 300°F.
2. Sauté the spinach with butter over medium heat until spinach has wilted. Set aside and allow to cool.
3. In a medium bowl, mix all ingredients together including the spinach, salt and pepper to taste. Pour mixture into pie crust and bake for 30-35 minutes.
4. Cut into 10 even slices and serve warm.

One serving provides 1 ear of grain, 1/2 cup fruit and 1/4 cup vegetable.

Farm to CACFP

Farm to ECE Panel: Understanding Successful Local Food Purchasing

S1 Pavilion 9

Dara Bloom, PhD, MS, Center for Environmental Farming Systems, North Carolina State University

Gary Fehr, MS, Green School Farms

Kevin Davidson, Rural Health Network of South Central NY

Lisa Farmer Lauer, MEd, Missouri Department of Health and Senior Services

Emia Oppenheim, PhD, MPhil, RDN, Association of State Public Health Nutritionists

Hear from four states leading the way in Farm to Early Care and Education (ECE) local food purchasing. Understand key skills, training and partnerships needed to support educators and build sustainable Farm to ECE local buying systems. Learn how they tackled challenges, engaged stakeholders and integrated local food into early childhood settings for long-term impact.

1. Identify and compare different Farm to ECE local food purchasing models.
2. Understand skills and training needed for seasonal food purchasing.
3. Recognize key partners to sustain and grow Farm to ECE systems.

Afterschool Meals

Keeping Kids Fed Year-Round: SFSP to ARAS

S4 Pavilion 4

Lindsay Talbot, CMP, Nevada Department of Agriculture

Year-round feeding is important to address food security. Summer food service (SFSP) sponsors can play a key role by also sponsoring at-risk afterschool (ARAS). Explore the key steps and decisions needed to transition from SFSP sponsorship to ARAS. Get guidance on how to navigate program changes, strengthen operational readiness and build meaningful connections that support successful implementation.

1. Learn how to easily transition from SFSP to ARAS.
2. Review program requirements differences and similarities.
3. Establish new ways to engage community partners and programs.



Find #CACFPcreditable recipes that children and adults will love!

Program Admin & Operations

Using the Food Buying Guide: From Recipe to Shopping List

S3 Pavilion 1

Melinda Nguyen, MS, RDN, LD, National CACFP Association

Learn how to use the Food Buying Guide (FBG) to create a CACFP-compliant shopping list that aligns with your menu. Gain practical strategies for determining the correct purchase amounts for milk, grains, fruits, vegetables and meats/meat alternates, ensuring you're meeting the minimum serving sizes for all participants. A working knowledge of the CACFP meal pattern is recommended.

1. Understand how to input information into the FBG to determine amounts needed.
2. Learn the steps to create a shopping list.
3. Explore other tools available in the FBG.

Head Start

Family Style Dining: Basics to Best Practice

S1 Ballroom C

Misty Sheppard, MPH, CMP, CCNP, Gateway Community Action Partnership

Discover the who, what, when, why and how of family style dining in early childhood settings and at home. Understand how this approach fosters independence, creativity, kindness and lifelong learning skills. Plus, get practical tips for engaging picky eaters and creating a calm, enjoyable mealtime experience for everyone.

1. Identify the fundamentals of family style dining.
2. Understand the developmental benefits of family style dining.
3. Learn how to implement family style dining in your program.

CACFP Classic

CACFP Meal Patterns

Navigating Special Diets

S1 Ballroom B

Jami Rokala, MS, RDN, LD, CLC, Headwaters Nutrition Counseling

Allergies, intolerances and sensitivities. What is the difference between the three? Learn how to navigate proper documentation, communication and compliance to foster a safe environment for children with special dietary needs and requests.

1. Identify the differences between allergies, intolerances and sensitivities.
2. Learn what documentation is required for CACFP in order to make a substitution.
3. Get tips for communicating with families and medical providers.

Commercial

Unlocking the Power of Digital CACFP & SFSP Data

S1 Ballroom F

Victoria Ziemianin, Radicle Health

Digital data can do more than meet CACFP and SFSP requirements. Explore how sponsors can use existing electronic program data to improve oversight, increase reimbursement accuracy, identify trends and strengthen site relationships. Learn how forward-thinking sponsors turn compliance data into insight, efficiency and program growth.

1. Identify key data in CACFP/SFSP systems and explore uses beyond compliance.
2. Apply insights to improve oversight, accuracy and address compliance risks.
3. Leverage program data to show impact, advance equity and support growth.

Program Admin & Operations

Oversight and Monitoring of the CACFP

S2 Pavilion 3

Tori Lawson-Boffelli, NDTR, USDA Food and Nutrition Service

Program monitoring is essential for ensuring that the federally funded child nutrition programs meet the requirements set forth in regulations, are operated with integrity, and provide nutritious meals and snacks to those who participate in the programs. Learn what is required federally from sponsoring organizations to fulfill this responsibility.

1. Understand Federal monitoring requirements for CACFP sponsoring organizations.
2. Identify best practices for effective and efficient monitoring reviews.
3. Establish a monitoring plan and evaluate your current monitoring practices.

Workshops Session Seven | 9:15 am - 10:15 am

CACFP Meal Patterns

Crediting Recipes Step-by-Step

S2 Ballroom A

Isabel Ramos-Lebron, MS, RDN, LD, National CACFP Association

New to crediting recipes for the Child and Adult Care Food Program (CACFP)? Join us for this beginner-friendly session where we'll break down the process! Through a step-by-step walkthrough, participants will learn how to identify creditable components, use essential tools and document meal contributions accurately. Whether working in a family child care home, center-based program or emergency shelter, this session offers practical guidance and resources to build confidence in recipe crediting.

1. Understand the purpose of recipe crediting and identify key components required for CACFP compliance.
2. Analyze a recipe to credit each component using USDA tools and resources.
3. Identify common errors in recipe crediting and learn strategies to avoid them

Summer Food

From Fragile to Resilient: Sustaining Summer Meals in Uncertain Times

S8 Pavilion 6

Jodi Walker, Kids At Their Best

Summer meal programs face shifting policies, shrinking budgets and increasing community needs. Strengthening local ownership, diversifying funding sources and designing flexible, adaptable program models create resilience that withstands crises. These strategies ensure programs continue to provide reliable, nutritious meals to children, even in uncertain and challenging times.

1. Identify ways to build community ownership and local partnerships.
2. Explore resources and funding to strengthen program stability.
3. Apply adaptable practices for programs amid policy shifts and crises.

Afterschool Meals

Expanding Afterschool & Summer Meals Through Youth Engagement

S4 Pavilion 4

Clarissa Hayes, Food Research & Action Center

Stacey McDaniel, MS, YMCA of the USA

Brett Haydin, Boys & Girls Clubs of America

Erik Peterson, MPA, Afterschool Alliance

Across the country, sponsors and advocates are working to expand participation in summer and afterschool nutrition programs. A key perspective often missing is the most important one: the participants themselves. Learn best practices from youth-serving organizations on expanding access by uplifting and incorporating the voices of the youth they serve.

1. Review current participation levels in summer and afterschool meals.
2. Identify opportunities to partner with youth-serving organizations.
3. Learn to incorporate youth preferences and insights into program operations.

Research & Resources

Beyond the Plate: Using the Social-Ecological Model in CNPs

S1 Ballroom G

Elika Nematian, MPH, University of Nevada, Reno Extension

Kylie Mansanas, MPH, University of Nevada, Reno Extension

Creating lasting change in child nutrition programs (CNPs) means addressing influences at every level, from individual behaviors to policies that shape communities. The Social-Ecological Model (SEM) supports programs by targeting child, family, organizational, community and policy factors. Learn practical strategies and tools to create healthy environments where children can thrive.

1. Identify strategies aligned with SEM to strengthen nutrition programs.
2. Apply SEM through case examples in early childhood settings.
3. Highlight impact measurement and sustainability in program design.

Financial Management

Preparing for CACFP or SFSP Audits

S5 Pavilion 1

Constance Moore, MA, MBA, CCNP, YMCA of Memphis and the MidSouth

The word 'audit' often evokes anxiety and unease for providers. It's not a reflection of your confidence in your work but rather the apprehension of having it scrutinized by someone else. Even when you're certain of following federal guidelines, why do you feel this way? How can you overcome these feelings and approach audits with confidence and composure?

1. Learn how to prepare for an announced or unannounced audit.
2. Understand the purpose of an audit and how to address findings.
3. Identify who is responsible for each aspect of the food program at your site.

Farm to CACFP

The Children's Farmers Market: Growing Healthy Futures

S1 Pavilion 9

Francia Yera, Adelante Mujeres

The Children's Farmers Market connects young children and families to fresh, local foods through hands-on learning. This model promotes nutrition, cultural identity and wellness while engaging families and strengthening community partnerships. Explore how to implement or adapt this program in your own setting.

1. Discover how Children's Farmers Markets boost nutrition and local food.
2. Engage children, families and partners with proven market strategies.
3. Access tools to create successful markets in varied program settings.

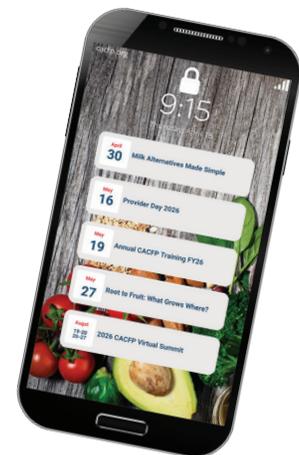


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CACFP Classic
Financial Management

Investigating Fraud, Waste & Abuse in Federally Funded Programs

S5 Pavilion 11

Cherese Myree, CFE, MH Miles Company, CPA, PC
Arnette Cowan, MS, RD, MH Miles Company, CPA, PC

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

1. Define the meaning of fraud and learn the different types.
2. Explore techniques to identify fraud.
3. Learn strategies to reduce the risk of fraud, waste and abuse in the CACFP and SFSP.

Head Start

CACFP & Head Start Food Service Regulations

S2 Ballroom C

Rhonda Kobylecky, CMP, CCNP, Acelero Learning

Discover how Head Start performance standards align with CACFP to support healthy, nutritious meals for young children. Explore what's new in the Head Start performance standards concerning child nutrition. Perfect for those looking to stay current and strengthen their child nutrition practices!

1. Understand the Head Start Performance Standards.
2. Identify the Head Start regulations that govern the food program.
3. Learn how the performance standards align with the CACFP regulations.

Nutrition Education

No Pushback, Just Buy-In: Plant-Based Success in the CACFP

S1 Ballroom B

Michelle Saletan, Balanced

From simple ingredient swaps to fully plant-based offerings, learn how to craft meals that are both nutritious and delicious, without increasing complexity. Learn to communicate these changes with children, staff and families to build excitement and support. Whether starting out or expanding plant-based offerings, prepare to create meaningful, lasting change in your program!

1. Equip teams to introduce and grow child-friendly, plant-based menus.
2. Demonstrate communication strategies to build plant-based support.
3. Empower staff to boost participation and reduce pushback in programs.

Management & Professional Development

The Power of Their Presence: The Untold Secret to Success in CACFP

S6 Pavilion 10

Donna Davis, D.W. Davis Consulting, LLC

What if the secret to success in CACFP isn't just policies or procedures, but presence? Learn how to help your team, from kitchen staff to directors, lead with emotional clarity, compassion and intention. Discover how to create safer, stronger spaces for yourself, your team and the children you serve, without breakdown or burnout. Because your presence isn't just part of the job, it is the work.

1. Identify how presence directly impacts program success, team culture and child wellness.
2. Discover everyday actions that build trust, safety and connection.
3. Learn to implement no-cost, high-impact shifts to lead more effectively.

Policy & Advocacy

Behind the Scenes of the 2015 Paperwork Reduction Report

S7 Ballroom E

Alexia Thex, MEd, National CACFP Association
Vicki Lipscomb, CMP, Child Nutrition Program, Inc.
Geri Henchy, MPH, RD, Geri Henchy Consulting LLC

Take a closer look at the development of the 2015 CACFP Paperwork Reduction Report and the process behind identifying, analyzing and recommending strategies to simplify administrative requirements. This session outlines how the report was created, what informed its recommendations and how those findings continue to shape discussions on reducing burden within the CACFP today.

1. Learn about the how the committee developed the 2015 recommendations.
2. Understand the central themes and proposed strategies for reducing administrative burden.
3. Explore how the report's insights continue to inform efforts to streamline the CACFP.

Commercial

Food for Good: Maximizing Your Vendor Relationship

Ballroom F

Mitchell Baye, Food for Good by PepsiCo

PepsiCo's Food for Good (FFG) program is more than just a meal provider. They are a partner committed to helping you deliver nutritious, innovative and cost-effective meals that kids love. Learn how FFG can support your summer, afterschool and year-round programs with customizable solutions, operational expertise and a shared mission to nourish every child.

1. Understand how FFG supports CACFP & SFSP year-round.
2. Identify how customized, kid-approved meals meet nutritional goals and stay budget-friendly.
3. Hear how FFG has delivered proven success in real programs.

Nutrition Education

Food Explorers: Growing Adventurous Eaters

S1 Pavilion 3

Molly Turnquist Butala, MPH, RDN, LD, CMP, CCNP, Providers Choice Inc.

Learn to create positive and supportive mealtimes that help children develop healthy relationships with food. Discuss the benefits of maintaining the division of responsibility in feeding in child care settings and how to grow confident and adventurous eaters through supportive language, modeling and consistency. Help even the most reluctant eaters grow into competent eaters who enjoy a variety of foods!

1. Understand how to apply the division of responsibility in child care settings.
2. Identify language and behaviors that help and hinder.
3. Describe non-mealtime activities that help grow adventurous eaters.

Save the date!



Farm to CACFP Week is October 18-24. Scan the QR code to learn more!



Workshops Session Eight | 10:30 am - 11:30 am

Research & Resources

FAMS in Focus: Food Allergy Management for K-12 School

S1 *Ballroom G*

Liz Dixon, MS, Institute of Child Nutrition

Christine Creter, Creter Group Inc

Kelly Cleary, MD, FAAP, FARE, Food Allergy Research and Education

With 5.6 million U.S. children affected by food allergies, effective management in schools is essential. The Food Allergy Research and Education (FARE) assembled experts to create the Food Allergy Management in Schools (FAMS) recommendations. Learn what's new in FAMS and how to apply these best practices in your school nutrition program.

1. Review FAMS recommendations for school nutrition programs.
2. Understand how to apply FAMS in daily school nutrition practices.
3. Recognize and improve food allergy safety in your school.

Summer Food

Increasing Summer Meal Impact Through Partnerships

S8 *Pavilion 6*

David Robinson, Arizona Food Bank Network

Are you not sure where to start with partnerships for your summer meals program? Discover tips on building relationships and finding strategic partners. Learn a variety of ways you can collaborate with partners to expand your summer meal program's impact. Hear real-world examples, including local and statewide partnerships that cover tactics from site-planning to effective promotion.

1. Understand the benefits of partnerships for your meal program.
2. Get tips on building relationships with partners.
3. Identify numerous partnership opportunities from small scale to large.

Summer Food

Innovation in Motion: SUN Meals To-Go

S8 *Pavilion 4*

Shelby Beverly, MS, City of Atlanta

Jamal Mitchell, City of Atlanta

SUN Meals To-Go is more than just mobile meals; it's about bringing nourishment, care and connection to those who need it most. Interested in starting or expanding your Mobile Meals program? Explore creative strategies to market your program and partner with unconventional sites to expand meal service for those in need. Leave with easy ideas and resources to start or grow your program!

1. Learn to maximize transportation to increase meal access and efficiency.
2. Grow your site network to reach more community members.
3. Apply creative strategies to engage and market locally.

CACFP Meal Patterns

Little Plates, Big Impact: Enhance CACFP with Local Produce

S2 *Ballroom A*

LynAnn VanDyk, CMP, CCNP, CDA, The Dreamery at YWCA of Kalamazoo

Healthy nutrition fuels children's growth, play and learning. Discover how the CACFP, combined with local produce, can transform communities one child at a time. Dive into the importance of well-balanced meals, learn how "little plates" make a big impact and get eight delicious recipes to enhance CACFP offerings. Hear inspiring stories that highlight lasting benefits for children and families.

1. Understand the importance of feeding children healthy, well-balanced meals.
2. Identify how little plates can have the biggest impact.
3. Review eight recipes to enhance the CACFP with local produce.

Farm to CACFP

Building Your Farm to ECE Program From Seed to Harvest

S1 *Pavilion 9*

Kevin Davidson, Rural Health Network of South Central NY

Let's grow healthy habits from garden to plate! Farm to Early Care and Education (ECE) promotes healthy eating in child care through gardening, nutrition education and local food purchasing. Explore evidence-based strategies, hands-on activities and funding options to start or strengthen your Farm to ECE program and create an action plan to implement your ideas.

1. Learn the three core components and benefits of Farm to ECE.
2. Discover strategies to start your Farm to ECE program.
3. Develop a personalized action plan to launch Farm to ECE initiatives.

Head Start

Taste & Tell: Improving Head Start Menus with Family Engagement

S2 *Ballroom C*

Stephanie Manchester, CMP, CCNP, Acelero Learning

The Head Start Performance Standards require gathering parent input on menus and nutrition programs. Explore creative ways to involve families in taste testing and to providing feedback on future menus. Brainstorm strategies to incorporate family input into menu planning, discuss approaches to overcome common challenges and review practical methods for making menus more engaging, nutritious and family-friendly.

1. Learn to make menu planning collaborative and inclusive.
2. Recognize how parent input influences child nutrition and engagement.
3. Develop strategies to sustain ongoing family collaboration in menus.

Industry Partners

We are thankful for our Industry Partners and their support of the National CACFP Association and the CACFP/SFSP communities.



Management & Professional Development

Self-Care Strategies to Manage Stress and Burnout

S6 Pavilion 10

Kimberley Castelluzzo, CMP, CCNP, Our Daily Bread CACFP

Burnout is more than just feeling tired. It's the gradual depletion of physical, emotional and mental energy caused by prolonged stress and overcommitment. Left unchecked, it can lead to decreased productivity, strained relationships and health issues. Learn to recognize early signs, root causes and explore practical self-care strategies that support long-term well-being.

1. Identify burnout stages, causes and their impact on well-being.
2. Understand why self-care is essential for personal and community health.
3. Apply practical strategies to prevent and recover from burnout.

Management & Professional Development

Smart Solutions: Free Tech Tools for CACFP Sponsor Success

S3 Pavilion 1

Kate Abernathy, MS, RDN, LD, CMP, CCNP, Providers Choice

Time and money are always in short supply, but smart, free technology can provide efficiency that gets both back and supports staff. Learn how free tools can streamline workflows, reduce paperwork, improve provider engagement and make your operations more efficient. Leave with tools and solutions to save time, cut costs and reduce stress, all for the very low price of free!

1. Identify the top areas that sponsors spend money.
2. Explore free tools that are beneficial to CACFP sponsors.
3. Examine real-world ways CACFP programs create efficiency using these tools.

Financial Management

Sponsor Audits: Avoid Pitfalls, Stay Prepared and Succeed

S4 Pavilion 11

Melinda Nguyen, MS, RDN, LD, National CACFP Association

Successfully prepare for the State audit of your sponsoring organization. What are the most common findings during an audit? How can you prepare for them to ensure a successful review? Learn how to identify potentially unexpected problems, streamline documentation and ensure program integrity with confidence so you can make it through a State agency review like a pro.

1. Understand the requirements for when audits are conducted.
2. Discover what is commonly found by State agencies conducting audits.
3. Receive best practice remedies for implementation to thrive during audits.

Research & Resources, Intermediate

The Desert, The Swamp or a Mirage: What's Your Food Reality?

S2 Ballroom E

Celena Akens, CMP, CCNP, Clare Swan Early Learning Center

Are your participants living in a food desert, a food swamp or facing a food mirage? Examine how socioeconomic and geographic factors shape the food insecurity impacting children and explore ways to leverage CACFP to make a difference. Define key terms, analyze local data and brainstorm practical solutions to better support the communities you serve.

1. Understand how socioeconomic and geographic factors impact food insecurity.
2. Analyze the communities you serve with census data tools.
3. Generate ideas to combat food insecurity in your local area.

Commercial

Solids Made Simple: Introducing Solids and Baby-Led Feeding

Ballroom F

Lyndsey Huss, MS, RDN, Gerber Products Company, Nestle Nutrition

Wendy Shaw, MBA, EdD, RDN, Gerber Products Company, Nestle Nutrition

Kickstart healthy eating habits with practical strategies for starting solids to babies, focusing on timing, baby-led feeding and supporting children with special feeding needs. Review common challenges, including misconceptions about cereals, strategies for introducing new foods and the impact of social media on feeding practices. Access handouts to guide effective feeding practices and resources.

1. Understand when to start solids, considering readiness and cultural factors.
2. Explore baby-led feeding techniques to encourage self-feeding and variety.
3. Identify ways to support children with special needs in starting solids.

Farm to CACFP

Local Food Procurement: Find the Best Fit for Your Site

S5 Pavilion 3

LaVanya Watkins, MEd, Ohio Farm to School

Sunny Baker, National Farm to School Network

Interested in purchasing local foods but unsure where to start? Explore local procurement methods and how to choose the route that best fits your program. Learn how the CACFP supports local purchasing, including incorporating garden-grown or donated produce. Gain the confidence to take the next step in your local food journey!

1. Understand the various methods of local procurement in ECE.
2. Determine which purchasing method is best for your ECE program.
3. Identify your local purchasing goals and how to integrate them with the CACFP.

Learn more about our partners by visiting info.cacfp.org/childnutritionpartners.



Speed Sessions Session Nine | 12:45 pm - 1:15 pm

Management & Professional Development

A Mentor's Wisdom, A Mentee's Future

S6 Pavilion 10

Simgé Yurdakul, MA, SJB Child Development Centers

Katrina Morkner, MA, Chef Katrina Morkner Early Childhood Nutrition Consulting

Strong mentorship has the potential to shape a child nutrition professional's path, fostering both growth and leadership. Through storytelling, we can explore what makes mentorship truly effective and how to foster relationships that elevate individuals and our field. Explore what great mentors do and how to build meaningful, lasting connections.

1. Review research findings on mentorship outcomes.
2. Understand what makes a good mentor versus a great mentor.
3. Discuss what steps you can take to become a great mentor.

Research & Resources

Leverage Resources to Build a Sustainable CACFP Program

S1 Ballroom G

Jennifer Westbrook, Westbrook Academy Child Care and Learning Center

Turn everyday online resources into a hands-on, nature-filled preschool curriculum! Leverage local, State and Federal agencies' free resources to create a full-time preschool curriculum that supports CACFP. Engage young learners with hands-on experiences in nature, conservation and local agriculture while boosting program quality and meeting CACFP standards.

1. Discover State, local and university resources for a hands-on curriculum.
2. Learn to integrate literacy, science, nutrition, math, motor and emotional skills.
3. Identify how to engage children with hands-on experiences.

Research & Resources

Read, Cook, Learn: Recipe for School Readiness and Family Engagement

S1 Ballroom C

YaeBin Kim, PhD, University of Nevada, Reno Extension

For many children, academic difficulties begin before they start school. Cooking with parents is one educational activity that can help to increase children's abilities in math, science, reading, language, motor development and social skills in a meaningful and appealing way. Discover how the Little Books & Little Cooks program combines literacy and hands-on cooking to engage parents and preschoolers.

1. Identify how cooking builds language, math and motor skills.
2. Recognize how cooking together strengthens family connections.
3. Understand how cooking boosts readiness and healthy habits.

Research & Resources

From Map to Meals: Using NC's Farm to ECE Map for CACFP Growth

S4 Ballroom E

Courtney Ramsey-Coleman, MS, RDN, LDN, NC DHHS DPH

Marianne Lindgren, MS, RD, LDN, NCDHHS, Division of Child and Family Well-Being, CACFP

The CACFP supports healthy child growth by reimbursing providers for nutritious meals and snacks. In 2024, over 57 million meals were served in North Carolina, yet 49% of licensed providers remain unenrolled. Learn how the NC Farm to Early Care and Education Connections Map is being used to explore CACFP awareness, benefits, barriers and next steps to expand participation and improve child nutrition.

1. Discover the NC Farm to ECE Connections Map and Farm to CACFP.
2. Discuss findings from surveys conducted with providers.
3. Understand how the map is used in recruitment efforts.

Research & Resources

The Crediting Handbook Refresh: What's New for CACFP Crediting Success

S3 Ballroom A

Rebecca MacIsaac, MS, RDN, USDA Food and Nutrition Service

Discover the latest updates in the recently released Crediting Handbook for CACFP. Review guidance, clarify common questions and highlight practical strategies for accurately crediting foods in child and adult care programs. Participants will gain insights to support meal planning, menu development and compliance, ensuring nutritious meals meet CACFP requirements.

1. Understand the latest updates in the CACFP Crediting Handbook.
2. Learn practical strategies for accurately crediting foods.
3. Apply guidance to support menu development, compliance and nutritious meals.

Head Start

Out of the Box: Engaging Families Through Nutrition Education

S1 Ballroom B

Margaret Robison, MPH, RDN, LDN, Pisanick Partners

Melinda Gray, LCCAA Head Start

Discover how a Head Start program and dietitian teamed up to create a fun, effective parent engagement series combining cooking and nutrition education. In the Out of the Box cooking series, families receive a box with ingredients and tools to cook at home. This hands-on experience helps families try new foods, build skills and connect. Learn to adapt this popular program to those you serve!

1. Learn to implement a family engagement activity around cooking and nutrition education.
2. Identify culinary skills and nutrition education topics that benefit participants.
3. Explore best practices for developing culinary education classes.

Stay in the Know!

Subscribe to our eNews!
Get creditable recipes & resources
delivered to your inbox every week.



Bookmark the blog!
Get the latest news on CACFP
policy and guidance in one spot.



Research & Resources

Early Childhood Nutrition Assessment: I Am a Seed

S3 Pavilion 9

Sabina Malik, PhD, University of Nevada, Reno Extension

Traditional early childhood assessments often depend on parent and teacher observations. This validated tool assesses nutrition and food systems knowledge, attitudes around food neophobia and behaviors directly from student responses. Developed alongside the garden-based curriculum I Am a Seed, which includes social-emotional regulation, it adapts easily to diverse cultures and nutrition goals.

1. Understand how to use an assessment tool for ECE.
2. Collect and analyze detailed impact data from nutrition education programs.
3. Discover how to adapt the tool to various education settings.

Summer Food

Serving Up Summer: Boosting Meal Program Impact

S8 Pavilion 6

Ashley Walterbusch, Family Advocacy Center

Want to serve more kids this summer? Learn practical strategies to expand summer meal access in your community. Hear how one program scaled up to serve over 100,000 meals in a single month and gain tools to grow participation, build strong partnerships and overcome operational challenges so every child can enjoy nutritious meals all summer long.

1. Apply proven outreach strategies to grow meal access locally.
2. Develop strong partnerships and engage volunteers effectively.
3. Navigate operational challenges with adaptable, effective solutions.

Afterschool Meals

No Kitchen? No Cook? No Problem! Fresh Afterschool & Summer Meals

S2 Pavilion 4

Kim Pope, Boys & Girls Clubs of the Columbia Basin

Think fresh food isn't possible without a full commercial kitchen or full-time cook? Think again. Learn how one rural Boys & Girls Club ditched processed snacks for nourishing meals by tapping into local partnerships, rethinking menus and working creatively within the CACFP and SFSP.

1. Explore low-cost ways to serve fresh meals without a full commercial kitchen.
2. Learn how to build local farm partnerships for seasonal, affordable produce.
3. Get tools to engage kids in fun, hands-on nutrition education.

CACFP Classic

Commercial

CACFP Training Program & Nutrition Calendar

Ballroom F

Jennifer Basey, MEd, National CACFP Association

Sharla Olson, LN, SENDCAA CACFP

Where else can you find nutrition information, CACFP best practices, crafts, activities, business tips, training modules, parent connection letters, curriculum and record-keeping in one place? NCA's Nutrition Calendar & Training Program offers it all for providers, centers and afterschool sites. Get the 56-page calendar record-keeping system and 5-hour training in bulk for under \$5 per provider!

1. Learn how to use the calendar materials to support your program.
2. Get inspired on how to implement the activities and training.
3. Find out why over 35,000 providers across the country consider this their #1 CACFP resource.

Nutrition Education, Intermediate

Savoring Connection: Nurturing Community Through Our Kitchen

S1 Pavilion 3

Jasmine Bumps, CCNP, Kennebec Valley Community Action Program - Educare Central Maine

Learn how to create and cultivate connections with staff, children and families through nutrition and food-based fun! From simple "Guess What's In The Bag" activities to more in-depth classroom and take-home cooking projects, get inspired with ideas on how to build meaningful relationships and bonding experiences through food.

1. Explore ways to build staff connection and morale through nutrition.
2. Discover innovative approaches to connect with children through nutrition.
3. Identify opportunities to engage families using cooking and nutrition.

Food Buying Guide

for Child Nutrition Programs



foodbuyingguide.fns.usda.gov



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

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

The Food Buying Guide Goes Digital!



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



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



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



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



Workshops Session Ten | 1:30 pm - 2:30 pm

Policy & Advocacy

Shaping the Future of the CACFP

S7 Ballroom E

Alexia Thex, MEd, National CACFP Association

McKenzie Brunner, MGPS, National CACFP Association

Join the NCA policy team for an overview of the current CACFP policy landscape and the latest updates influencing the program. This interactive session invites attendees to share perspectives, ask questions and provide feedback to help inform ongoing policy discussions and future priorities.

1. Understand current policy developments.
2. Learn about emerging issues influencing the CACFP.
3. Share insights that shape future priorities.

Financial Management

Sponsoring Summer Food: Keys to Financial Management

S8 Pavilion 4

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

You're already working the food program and are ready to expand to summer feeding. Hear about best practices to ensure proper internal controls for successful financial management and mitigate high risk program areas.

1. Identify key SFSP Financial Management Requirements.
2. Discover strategies for existing programs to include SFSP.
3. Acquire best practices to prevent common internal control weaknesses.

Nutrition Education

Healthy Habits Outdoors: Nutrition and Play in Child Care

S1 Ballroom C

April Shuman, CCNP, Gigi's Child Care Home

What if the outdoors could be your most powerful teaching tool? Create healthy, engaging outdoor spaces that support wellness and meet CACFP nutrition standards. Connect gardening, outdoor meals, active play and rest to daily routines that foster lifelong healthy habits for children in care.

1. Connect CACFP nutrition standards to gardening and outdoor meals.
2. Promote physical development through active outdoor play.
3. Create safe outdoor rest routines that boost wellness and learning.

Program Admin & Operations

To Vend or Not to Vend: Building Your Food Program

S4 Pavilion 1

Carline Wagner, Manteca Unified School District

Get started with the CACFP by diving into the essentials, from launching a program in your local education agency (LEA) to exploring self-vending as a cost-effective, sustainable model. Navigate compliance, cost control and menu planning and get inspired by real-world examples to build a successful, nutritious meal service for your community.

1. Identify the benefits of the CACFP to support meals and funding.
2. Learn to how to start the CACFP in your school district with ease.
3. Maximize sustainability through a self-vending meal model.

Summer Food

Sunshine on a Plate: Shining a Light on SUN Meals To-Go

S8 Pavilion 6

Sarah Smith-Holmes, Level One Consulting

Cheryl Fogerty Zamaloff, MS, Cheryl Fogerty Consulting

Dianne Dabulis, MPA, RD, LDN, Pennsylvania Department of Education

Shannon Walsh, Massachusetts Department of Elementary & Secondary Education

Sarah Littmann, MS, RD, SNS, Triton Regional School District

SUN Meals To-Go offers an innovative solution to feed kids during school breaks, especially in rural areas. Hear success stories from early adopters and get practical tips for responsible, impactful implementation in your community. Find out how to bring this effective program to the children who need it most and help close the nutrition gap when school is out.

1. Understand the SUN Meals To-Go model.
2. Review successful models from early adopters.
3. Gain expert tips and best practices for compliant program success.

Financial Management

Administrative Review: Financial Management for Sponsors

S5 Pavilion 11

Clay Hardin, Myers and Stauffer

Colin Diamond, Myers and Stauffer

David Kim, Myers and Stauffer

Financial management is an important factor to successful implementation of the CACFP and SFSP. Should the sponsor's financial management process be proactive or reactionary? Hear insights from administrative review examiners as they share key lessons and offer practical recommendations to help sponsors strengthen their financial management practices for long-term success.

1. Establish an effective financial management process.
2. Apply best practices from administrative review findings.
3. Explore real examples from past administrative reviews.

Program Admin & Operations

Engaging Families in the CACFP: From Menu to Home

S2 Ballroom B

Kara Boches, Children of America

Bring the CACFP to life by involving families beyond the menu! Hear how Children of America engages families in fun and meaningful ways, from baking healthy treats with their mascot, Bentley, to sharing quick, nutritious recipes through the Apple a Day program. Learn how to turn school meals into a full-circle experience that inspires healthy habits at home.

1. Explore ways to celebrate National CACFP Week with families and schools.
2. Discuss family feedback through menu surveys and open dialogue.
3. Learn how to integrate nutrition programs into school and community events.



Scan the QR code to start taking action today!



What is Advocacy?
Advocacy Tip #1

Share your story!
Start small with the people around you or take it further and share with an elected official.



CACFP Meal Patterns

Grain Ounce Equivalents Made Easy

S1 Ballroom A

Molly Turnquist Butala, MPH, RDN, LD, CMP, CCNP, Providers Choice

Learn about three easy-to-use tools that make crediting grains in the CACFP quick and simple. Participate in hands-on practice using each tool and get an idea of which one will work best for you. Leave with the skills and confidence needed to determine the minimum serving size for any creditable grain you want to serve in your program.

1. Learn what a grain ounce equivalent is.
2. Review resources available for determining grain serving sizes.
3. Understand how to determine the minimum serving size for a variety of grains.

Research & Resources

Navigating Dairy Recommendations Amid New Dietary Guidance

S1 Ballroom G

Toby Amidor, MS, RD, RDN, CDN, FAND, Toby Amidor Nutrition, PC

Confused by dairy headlines on social media? You're not alone! With shifting dietary trends and widespread nutrition myths, it's tough to know what to believe. Get clear on dairy's role in a healthy eating pattern, including hot topics like raw milk, milk in schools and full-fat options. Hear the latest research on gut health and inflammation and gain confidence to support kids' nutrition.

1. Review current dairy research related to kids and health conditions.
2. Correct misinformation to improve accuracy when teaching about dairy.
3. Promote confidence in guiding healthy food choices with dairy options.

Farm to CACFP

Visualize Your Farm to CACFP Dream

S1 Pavilion 9

Gary Fehr, MS, Green School Farms

If obstacles were not in your way, what would your dream Farm to CACFP look like? Hear a farmer's perspective about Nebraska's programs to spur discussion and generate new ideas about what your ideal Farm to CACFP looks like. Join in with fun hands-on activities to spur your creative side. Come inspire and be inspired as we collectively dream what we want to achieve!

1. Review Farm to School/ECE projects in Nebraska.
2. Discuss takeaways for successful Farm to CACFP networks.
3. Compile a personalized list of dream Farm to CACFP features.

Management & Professional Development

Strengthening Meal Program Staffing in Times of Crisis

S6 Pavilion 10

Alicia Alton, Kids At Their Best

Javier Lomeli, Kids At Their Best

In challenging times, staffing programs can be tough due to limited funding or lack of awareness of available resources. Programs like AmeriCorps can help bridge gaps by providing dedicated members who expand capacity and support the mission. Discover practical strategies to strengthen and sustain your program with these valuable resources.

1. Understand AmeriCorps' mission, history and community support role.
2. Define allowed and restricted activities for AmeriCorps members.
3. Learn the process to request and integrate AmeriCorps members effectively.

Commercial

Budget to Bite: Nutritious Meals Made Affordable

Ballroom F

Jessica Barnes, PhD, RDN, LD, Food & Supply Source

Frustrated with menus that look good on paper but bust your food budget? Get insider tips to reduce food costs and discover how small changes can have a big impact on spending. Develop skills to balance compliance, cost savings and efficiency so you can serve nutritious meals without wasting time, money or food.

1. Evaluate product costs by serving size to reveal true value.
2. Examine menu to find opportunities for maximum savings.
3. Learn how small menu changes can lead to budget wins.

CACFP Meal Patterns

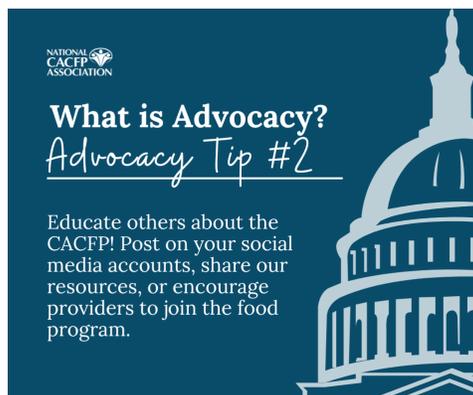
Quizapalooza: Are You a Meal Pattern Super Star?

S2 Pavilion 3

Isabel Ramos-Lebron, MS, RDN, LD, National CACFP Association

Think you know the meal pattern like the back of your hand? From meal components to required serving sizes, substitutions and variations of the meal pattern by age groups, there is so much more to know beyond the basics. Test your knowledge, or learn something new, as we review a wide range of meal pattern topics through polls and interactive learning!

1. Review exceptions in the CACFP meal pattern.
2. Identify foods that are not creditable in the CACFP.
3. Strengthen documentation practices to ensure compliance and audit readiness.



What is Advocacy?
Advocacy Tip #2

Educate others about the CACFP! Post on your social media accounts, share our resources, or encourage providers to join the food program.



What is Advocacy?
Advocacy Tip #3

Share your story! Start small with the people around you or take it further and share with an elected official.



What is Advocacy?
Advocacy Tip #4

Showcase your program! Giving your elected official the opportunity to experience the CACFP firsthand will help them better understand the program.

Workshops Session Eleven | 2:45 pm - 3:45 pm

Nutrition Education

All4Kids: Growing Healthy Bodies and Minds in Preschoolers

S1 Ballroom B

Elika Nematian, MPH, University of Nevada, Reno Extension
Annie Lindsay, PhD, MS, FACSM, University of Nevada, Reno Extension

The All4Kids program engages preschool-aged children in fun, hands-on activities that promote healthy eating, physical activity and positive body image. Through interactive lessons, music and dance, they develop nutrition knowledge, move their bodies and learn to appreciate their unique selves. Identify strategies for integrating nutrition, movement and self-esteem education in early childhood settings.

1. Implement engaging nutrition activities that build healthy eating habits.
2. Incorporate music and dance to boost physical literacy and motor skills.
3. Promote body positivity with strategies for healthy habits at school and home.

Head Start

Bringing Head Start Home: Helping Families Create Healthy Habits

S1 Ballroom C

Amy Vaughn, MS, RDN, LD, Murray Head Start

Family engagement is the cornerstone of successful child development and healthy habits. Review the Head Start framework to support families in building positive nutrition practices. Identify how to engage parents/guardians in meaningful nutrition activities, respect cultural traditions and provide tools that build confidence - ultimately fostering lifelong wellness for children and their families.

1. Examine family engagement's role in lifelong healthy eating habits.
2. Discover fun, hands-on ideas to boost family nutrition engagement.
3. Get strategies to strengthen staff-family collaboration on nutrition.

Nutrition Education, Intermediate

Planning Menus That Bring Us Together

S1 Ballroom A

Mavielhen Joy Cabuhat, CCNP, Cook Inlet Tribal Council
Celena Akens, CMP, CCNP, Cook Inlet Tribal Council

Teachers, kitchen staff, families and communities often have different ideas about what counts as traditional food. How can we bring together diverse suggestions and resources to create a culturally responsive menu that fits our center? Food is a universal language, one that connects people and celebrates culture while bringing everyone together.

1. Discuss why it is important to include recipes from many different cultures.
2. Get resources on planning culturally responsive menus.
3. Brainstorm ways to work with local vendors to include regional foods.

Farm to CACFP

Let's GROW Outside: Learning Through Gardening and Collaboration

S1 Pavilion 9

Jessica Morgan, Delaware Institute for Excellence in Early Childhood

Jessica Dewese, MEd, Delaware Institute for Excellence in Early Childhood

Ready to grow? The Delaware Institute for Excellence in Early Childhood (DIEEC) launched Let's GROW Outside to connect young children and educators with the benefits of gardening, nutrition, and outdoor learning. Discover how this new program was created, delivered and celebrated, while also gathering practical ideas and resources to bring gardening into your early childhood environment.

1. Understand how gardening supports nutrition education and CACFP goals.
2. Learn to build partnerships with community experts to grow resources.
3. Engage children in hands-on, developmentally appropriate gardening.

Afterschool Meals

Managing Multiple Afterschool Sites Under One Sponsor

S2 Pavilion 4

Cheyann Pham, St. Mary's Food Bank
Evelyn Aguirre, St. Mary's Food Bank

When one sponsor oversees many afterschool sites, success depends on managing them all effectively. Explore how to scale programs successfully by building strong systems before expansion, training staff consistently and providing ongoing support. Understand how intentional monitoring can drive continuous improvement while ensuring accountability across all sites.

1. Learn to establish clear systems before expansion to ensure consistency.
2. Identify how to pair strong initial training with ongoing coaching.
3. Discover how to use monitoring to strengthen accountability.

Summer Food, Intermediate

Home Delivery: Lessons from Serving 7,000 Children Weekly

S8 Pavilion 6

Lawrence Karow, CMP, CCNP, UMCFOOD

Jolene Benedict, UMCFOOD

Braden Watts, UMCFOOD

Feeding thousands weekly takes innovation and teamwork. This sponsor partnered with school districts to deliver non-congregate meals to over 7,000 children countywide. They assembled meals with fresh produce and frozen microwaveable items, using single-use cooler bags for safe delivery. Learn how technology streamlined routing, compliance and rural boundary challenges.

1. Explore tech tools for compliance and route efficiency.
2. Apply best practices for safe produce procurement and delivery.
3. Develop strategies to manage staffing and compare delivery models.



Find it in the Marketplace!

Place your order for CACFP resources, apply for your NCA membership or CACFP Professional designation, or explore partnership opportunities at info.cacfp.org/marketplace.



Management & Professional Development
**Fundamentals of Leadership:
 Dealing With Difficult Employees**

S6 Pavilion 10

Darren Carter, Memphis-Shelby County Schools

Our employees are our greatest assets, but they can become liabilities without strong leadership and structure. Absenteeism, poor performance and policy violations are challenges we can overcome by applying effective leadership skills. Learn how to maintain program success and develop leaders even when facing difficult personnel issues. Come sharpen your leadership skills in a fun, engaging atmosphere!

1. Identify the four types of difficult employees.
2. Understand how to communicate effectively.
3. Develop strategies for supporting difficult employees.

Program Admin & Operations

Communicating CACFP Benefits to Families and Stakeholders

S2 Pavilion 1

Heather Burkhead-Goins, MEd, Institute of Child Nutrition

Ready to make sharing information about the CACFP easy and engaging? Learn the CACFP basics, practice tailoring messages to diverse audiences, explore communication strategies and engage in hands-on roleplay. Gain increased confidence, customizable resources and practical strategies for promoting the CACFP's benefits in ways that build trust, foster understanding and encourage participation.

1. Understand CACFP basics and benefits.
2. Identify key audiences and tailor messaging.
3. Practice clear, culturally responsive communication.

Financial Management

Financial Fitness 101: Tools & Tips for a Stronger Program

S5 Pavilion 11

Ross Schonhoeft, Health-e Pro

Let's be honest: most of us in child nutrition are here to feed kids, not crunch numbers. Navigating finances doesn't have to be scary! Learn how to boost your financial confidence, track the key numbers and use simple tools to make your budget work for you, while keeping your mission front and center. Get ready for actionable tips, expert strategies and those "aha" moments you'll bring back to your team!

1. Analyze income and expenses to improve financial health.
2. Explore menu strategies to cut costs and increase participation.
3. Identify simple steps to build confidence and streamline work.

Policy & Advocacy, Intermediate
State Agency Strategies to Uplift the CACFP

S7 Ballroom E

McKenzie Brunner, MGPS, National CACFP Association

Shannon Walsh, Massachusetts Department of Elementary & Secondary Education

Jennifer Nutt, New Mexico Early Childhood Education & Care Department

There are many common and innovative strategies for promoting and expanding access to the CACFP. With a core mission of the program being to ensure nutritious meals to as many children and adults as possible, implementing successful strategies at the State level can help get meals to those that need it most. Hear from a panel of State Agencies about the strategies they implement to uplift the CACFP in their State.

1. Understand the importance of expanding access to the CACFP.
2. Learn State agency best practices.
3. Determine what strategies could be helpful in your State.

Research & Resources

Supporting Family Child Care: Creating a Statewide Staffed Network

S4 Ballroom G

Daniel Bates, MEd, NC CCR&R Statewide Family Child Care Project/Southwestern Child Development Commission

Family child care (FCC) educators are vital to early childhood, yet often feel unsupported. The NC Statewide Family Child Care Project offers hands-on help and learning to retain trusted FCC providers, expand home-based care options and improve care quality. Through coaching, mentoring and professional development, it strengthens access to high-quality, reliable child care.

1. Outline NC's first statewide support network for family child care.
2. Identify key components of the project's structure and support.
3. Explain how the project helped open and sustain FCC programs statewide.



Download fillable templates for your weekly menus, meal counts and time logs.

Commercial

Give Your Program a Protein Boost with Nutritious Dairy

Ballroom F

Melissa Malcolm-Cullison, Diversified Foods, Inc.

Sam Schwoepp, MS, Fresh Connect Central

Protein is a hot topic on everyone's minds, but how do you afford to source more protein? Try adding dairy! At only 30 cents per serving, each 8 oz serving of milk contains 8+ grams of high-quality protein! Learn about dairy nutrition and get the steps to build your own dairy program that qualifies for CACFP reimbursement and national grant opportunities.

1. Discover the high-quality nutrition of dairy products.
2. Understand how to incorporate dairy into your program.
3. Identify dairy products that qualify for CACFP reimbursement.

Afterschool Meals

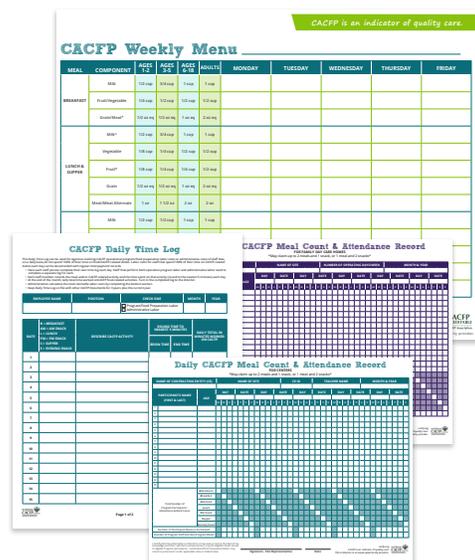
No Money, No Problem: Turning Scarcity into Innovation

S4 Pavilion 3

Jodi Walker, Kids At Their Best

When budgets are tight and resources scarce, innovation becomes essential. Hear real-world strategies for building strong child nutrition programs with little to no money. Learn how to stretch resources, leverage community partnerships and turn barriers into breakthroughs so kids thrive, even when funding is limited.

1. Discover how to maximize impact with tight budgets and creative sourcing.
2. Learn to leverage partnerships to expand resources and support.
3. Understand how innovation and flexibility overcome scarcity challenges.



Featured Speakers 4:00 pm - 5:00 pm



USDA Summer Meal Programs Policy Update

S8 Pavilion 3

Kevin Maskornick, MPP,
USDA Food and Nutrition Service

Tori Lawson-Boffelli, NDTR,
USDA Food and Nutrition Service

Hear from USDA Food and Nutrition Service staff as they present an overview of new and revised policy guidance for the Summer Food Service Program and share a state-of-the-state update of the SFSP. The USDA Food and Nutrition Service works to end hunger and obesity through the administration of 15 federal nutrition assistance programs including the Summer Food Service Program, which is crucial to ensuring year-round access to foods for children.



Nourishing the Nourisher: Self-Care for Child Nutrition Professionals

S6 Ballroom A

Danielle Johnson, Weaver Union School District

You dedicate your energy and expertise to improving the health and well-being of children every day. Whether you're working in school cafeterias, child care centers or community nutrition programs, the demands of your role can be emotionally and physically taxing. How do you continue to give your best while taking care of yourself? Discover strategies to recharge, reduce stress and maintain balance.



AI for CACFP: Smarter Tools for Stronger Programs

S6 Ballroom C

Kate Abernathy, MS, RDN, LD, CMP, CCNP, Providers Choice

Rules and regulations are always evolving, so how do you keep up? Learn how AI can help you save time, boost impact and stay ahead of shifting CACFP policies. From menu optimization to regulatory research, internal operations and employee support, get practical tools and ideas you can put to work immediately.

Shop Talks

5:15 pm - 5:45 pm

Family Day Care Home Monitoring Challenges

S2 Conference Room 1 & 2

Do you face challenges monitoring your day care home providers? Let's share ideas and find practical solutions for scheduling compliance and tech issues!

Michelle Buchanan, RBA, CMP, CCNP, Community Action of Southeastern West Virginia

Growing Great Directors

S6 Conference Room 4 & 5

Explore creative ways to support new directors through onboarding, mentorship, and succession planning. Share wins, swap ideas, and help build confident future leaders together.

Carrie Sullivan, CMP, Provider's Network, Inc.

Unlocking More Resources: the Benefits of NCA Membership

Conference Room 7 & 8

No matter your experience level in the CACFP, from beginner to seasoned veteran, a membership with NCA can provide you with the tools to be successful. Find out how membership with NCA works, how it can benefit you and learn the answers to all your questions.

Sarah Hogestyn, National CACFP Association

What's On Your Plate? Optimizing Food Program Management

S3 Conference Room 11 & 12

Join us for a collaborative conversation about the future of food program management systems and discuss what's working, what's missing and what's next. Whether you're a provider managing day-to-day operations, a sponsor balancing compliance or a food program advocate, your voice is essential.

Kailee Smith, MPH, Early Learning Ventures



Spotlight Sessions

8:15 am - 8:45 am

Rising Leaders Coffee & Conversations

 Ballroom D

You're ambitious and passionate about the CACFP. Join us for a cup of coffee while we talk about how you can get more involved in the association and become a leader in your program.

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

Alexia Thex, MEd, National CACFP Association

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

Denise Andrews, CMP, CCNP, For the Children

9:00 am - 10:00 am

More About CACFP: Ask Us Anything!

 S2 Ballroom D

Don't go home with unanswered questions. Want to know if something is creditable or meets the meal patterns? Have additional questions regarding audits? Need to clarify program administration or budgeting guidance? Get the answers you need from our experienced panel and make sure you go home with knowledge to impact your program.

Rhonda Kobylecky, CMP, CCNP, Acelero Learning

Kate Abernathy, MS, RDN, LD, CMP, CCNP, Providers Choice

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

Maves Ranola, RDN, LDN, CLC, CMP, CCNP, Lutheran Services Florida

10:15 am - 11:15 am

CACFP Professionals: Certification Q&A

 Ballroom D

Are you ready to earn your CACFP Management Professional or the CACFP Child Nutrition Professional designation but need more information? Bring your questions about certification requirements, acceptable documentation and the application process.

Rhonda Kobylecky, CMP, CCNP, Acelero Learning

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

Sarah Hogestyn, National CACFP Association

11:30 am - 12:30 pm

CACFP Meal Pattern Exceptions

 S2 Ballroom D

The meal patterns are generally straightforward, however, there are some exceptions to the rules. Learn what to look for, how to menu plan with these in mind and how they can benefit your meal service.

Alexia Thex, MEd, National CACFP Association

Postconference Academy*

8:00 am - 10:00 am

Annual CACFP Training FY26

Looking for comprehensive CACFP training for new or seasoned CACFP operators working in child care centers, family homes or adult day care centers? Review annual training topics including meal patterns, meal counts, claims submission, review procedures, recordkeeping requirements, monitoring requirements, reimbursement system, Civil Rights and important updates in the CACFP, as well as learning how to identify breakfast cereals and yogurts that follow the CACFP added sugars limit regulation.

Isabel Ramos-Lebron, MS, RDN, LD, National CACFP Association

Tailoring CACFP Meals: The Role of Medical Statements in Special Diets

Medical statements have an important role within the CACFP. Do you know when they are required? Are you confident in your menu planning when you have one on file? Gain a deeper understanding of how medical statements support accommodating special diets, including food allergies and milk substitutions, ensuring that all participants receive appropriate and nutritious meals. Learn how to create an inclusive and supportive meal environment for those in your care.

Melinda Nguyen, MS, RDN, LD, National CACFP Association

Food Safety in Child Care^

Take a deep dive into the proper safety protocols that allow for peace of mind in your kitchen. Prepare yourself with the skills to become a protective force by exploring the four key concepts of the USDA Fight BAC program: Clean, Separate, Cook, Chill. Developed specifically for childcare providers in the CACFP environment, it provides four hours of face-to-face food safety training.

Liz Dixon, MS, Institute of Child Nutrition

^This is one four-hour training that will take place over the course of both postconference sessions

10:30 am - 12:30 pm

CACFP Recipe Development for Centers

Discover how to transform everyday recipes to meet the nutritional standards of the CACFP. Explore the process of finding, evaluating and modifying recipes to provide meals to large groups at child care centers. Learn step-by-step techniques to increase serving sizes, adjust ingredients and accurately enter everything into the Food Buying Guide (FBG) with confidence.

Melinda Nguyen, MS, RDN, LD, National CACFP Association

Isabel Ramos-Lebron, MS, RDN, LD, National CACFP Association

CORE Training: Management Plans

Discover the purpose and requirements of management plans and their link to the CACFP performance standards. Engage in individual and group activities to learn how to evaluate, monitor, revise and submit effective plans. Gain best practices to ensure your management plan supports program success and compliance.

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

Arnette Cowan, MS, RD, MH Miles Company, CPA, PC

*Pre-registration required. See your ticket for room location.

Exhibitor Directory



theamazingchickpea.com

At The Amazing Chickpea, we're on a mission to broaden access to fun, flavorful snacks that everyone can enjoy confidently. No peanuts. No tree nuts.

Booth #124



diversifiedfoods.com

Diversified Foods is a food distributor of Pantry Fresh™ shelf-stable milk and other shelf-stable 100% real milk products.

Booth #112



fiteats.com

Fresh, scratch-cooked K-12 meals made in a local Las Vegas facility with real ingredients, flexible menus, and healthy, student-approved flavor.

Booth #329



arlingtonvalleyfarms.com

Arlington Valley Farms creates scratch-made, school-friendly foods that are nutritious, convenient, and incredibly delicious!

Booth #231



dolefoodservice.com

From time-saving products to menu trends and recipe inspiration, Dole brings Brilliant Fruit Solutions™ to K-12 operators.

Booth #222



foodandsupplysource.com

Food & Supply Source provides: 10-35% Savings on Food & Supplies, CACFP Approved Nutritional Menus, No Cost & No Contract!

Booth #300



balanced.org

Balanced is a nutrition security nonprofit helping schools, hospitals, and cities put health back on menus via advocacy & support.

Booth #129



doctoryum.org

Dr. Yum's Food Adventure is a fun, easy evidence-based program to help picky eaters and reduce school food waste at the same time.

Booth #216



pepsicofoodforgood.com

Food for Good leverages PepsiCo's expertise to provide a variety of nutritious meals to underserved communities across the U.S.

Booth #100



bigsandyorganics.com

Big Sandy Organics makes KAMUT® snacks from local ancient grains, supporting healthy food and rural communities.

Booth #310



esfoods.com

Our self contained meal kits, Breakfast Breaks and Meal Breaks are available in both shelf stable and thaw & serve.

Booth #113



freshbaby.com

Fresh Baby develops products to empower all ages with the knowledge to put US Dietary and Physical Activity Guidelines into action.

Booth #229



brightontraininggroup.com

Bright Track automates your child nutrition training. Choose from over 100 online CACFP, SFSP and NSLP courses - English + Spanish.

Booth #218



earlylearningventures.org

Mission-driven nonprofit with a shared services model, 1-on-1 support & software solutions for CACFP, child care providers, EHS & substitute placement.

Booth #314



bellinstitute.com/resources/childcare

General Mills offers CACFP-creditable whole grain-rich cereals & other menu solutions for nutritious, kid-friendly meals & snacks.

Booth #201



championfoodservice.com

Provides a nutritional line of shelf-stable breakfast, lunch, snack, and supper packs for schools, food banks, and faith-based community organizations.

Booth #301



kitchenalacart.com

Sole distributor of the Kitchen a la Cart, a portable teaching kitchen complete with hot and cold running water, induction burner and convection oven.

Booth #117



www.gerber.com

Gerber is a leader in childhood nutrition committed to being your partner in childcare. Access CACFP ordering options.

Booth #212



choicepartners.org

Choice Partners national co-op: competitively bid food, equipment and service contracts; EDGAR and USDA compliant; and may be used with federal funds.

Booth #318



providerfund.org/educapro-app

Supporting child care providers with bilingual training, technical assistance, and the EducaPro management & CACFP platform.

Booth #311



gro-juice.com

100% real shelf-stable juice with less natural sugar and the same fruit flavor you love. Less sugar. More peace of mind.

Booth #330



Food Sample



Giveaway



Special Activity



Industry Partner



National Ally



juicyjuice.com

Our 100% juices include flavor varieties children love and are made with no sugar added, no artificial sweeteners, and no HFCS.

Booth #122



healthepro.com

Health-e Pro simplifies menu planning and compliance, helps with accurately crediting recipes and maintaining documentation.

Booth #115



highlandbeeffarms.com

Highland Beef Farms is a leader in the development and marketing of high-quality, shelf-stable meat and cheese products.

Booth #224



theicn.org/cacfp

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

Booth #333



jjsnackfoodservice.com

J&J Snack Foods offers healthy, nutritious, student approved products with offerings for every time of day!

Booth #332



packagedmealkit.com

Easy and convenient high-quality Grab & Go meals for Afterschool and Summer Feeding Programs.

Booth #312



kaplanco.com

Kaplan Early Learning provides quality Early Childhood Resources and Services that encourage learning through play.

Booth #313



kidkare.com

KidKare + Parachute deliver a complete Food Program and childcare business management ecosystem for states, sponsors, and providers.

Booth #101



leahspantry.org

Leah's Pantry is a national nonprofit delivering trauma-informed, culturally responsive nutrition education since 2006.

Booth #331



mbccompanies.com

MBC Companies offers trusted brands like Bake Crafters and Nardone Bros. Pizza, delivering nutritious, high-quality food solutions nationwide.

Booth #233



mclanehungersolutions.com

Your partner in the fight against hunger, providing food solutions for child nutrition programs, nonprofits, and feeding initiatives.

Booth #230



mhmiles.com

MH Miles Co. is a CPA firm specializing in governmental compliance for CACFP, SFSP, and NSLP providing services to CNP sponsors, State agencies, and USDA FNS.

Booth #307



missolivesmeals.com

Miss Olive's and Snap Gourmet provides shelf stable RTE and frozen RTC meals. Perfect for non-congregate and congregate settings.

Booth #327



myfoodprogram.com

The most customizable software to help manage the CACFP and SFSP and minimize errors with easy transition and simple pricing.

Booth #322



myersandstauffer.com

Myers and Stauffer assists state agencies with Child Nutrition Program administrative reviews, procurement reviews, and compliance services.

Booth #223



cacfp.org

The leading national organization supporting CACFP & SFSP sponsors and providers with educational webinars, resources and community.

Booth #213



pork.org/porkandpartners

The National Pork Board is a commodity board used to help with promotion, research and education.

Booth #225



novickchildcare.com

Novick Childcare Solutions provides the services, food, and essentials you need to succeed with your CACFP nutrition program.

Booth #328



nuhealthfruit.com

Nu-Health Fruit cups win over kids with taste & graphics. Directors choose no-spill lids, no added sugar, & a 1/2-cup fruit credit.

Booth #305



oliverquality.com

Packaging system-machine, trays, lidding film. Package your fresh meals and snacks. Ideal for non-congregate service and FFVP.

Booth #116

Scan the QR code to opt into the Door Prize Program.
Enter for a chance to receive a \$500 e-gift card!



bitty



Scan the QR code to opt into the Door Prize Program.
Enter for a chance to receive a \$500 e-gift card!



optimumfoods.com

Power Packs, fueled by Optimum Foods, offers nutrient-dense, ready-to-eat meal kits and multi-day meal boxes for you School, After school and/or Summer needs.

Booth #106



sunmaid.com

Trusted for 100+ years as a wholesome snack and versatile ingredient, Sun-Maid makes every bite shine.

Booth #131



usapulses.org

Devoted to increasing the consumption of pulse crops, which include all lentils, chickpeas, dry peas, and dry beans. Delicious source of plant-based protein.

Booth #210



petersonfarmsinc.com

Producer of packaged fresh sliced apples, applesauce cups, 108 oz pouch of applesauce and shelf stable juice cups. USDA approved.

Booth #217



sunrich.com

Sunrich is a supplier of nutritious roasted sunflower snacks that are CACFP, SFSP, NSLP and Smart Snack compliant.

Booth #232



fns.usda.gov/tn

USDA Team Nutrition delivers support and tools to effectively run Child Nutrition Programs while clarifying program requirements.

Booth #323



radicle-health.com

Radicle Health helps you simplify work, reduce burnout, and focus on what matters most: people.

Booth #316



sysco.com

Sysco's Purpose - Connecting the World to share food and care for one another.

Booth #132



wawona.com

Wawona Frozen Foods delivers premium frozen fruit with consistent quality, great flavor and texture, and USDA-grade food safety.

Booth #133



rebellyous.com

Rebellyous Foods makes delicious, affordable, and easy to prepare plant-based chicken tenders, nuggets, patties, and new spicy patties.

Booth #125



tarrierfoods.com

Tarrier Foods/Rockin'ola supplies allergen friendly granola, cereal, and snacks to the foodservice industry. Stop by and try our new Vegan Bean Dip.

Booth #319



yptc.com

YPTC began supporting nonprofits in 1993 as a small enterprise and has grown into a national firm of 600+ staff and 1700+ clients!

Booth #214



redgoldtomatoes.com

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

Booth #123



thatsitfruit.com/pages/k12

That's it. makes simple fruit snacks made with real fruit and free from the top 12 allergens so healthy choices are easy every day.

Booth #130



starkistfoodservice.com

StarKist Co. is a food company that is focused on healthy, shelf-stable seafood products in the United States.

Booth #324



umojahealth.com

Empowering communities with quality food access solutions nationwide.

Booth #107



streamlinedconcepts.net

StreamPay streamlines sponsor payments, empowering providers with improved financial management and cuts admin burden.

Booth #128



upbup.com/cacfp

CACFP eligibility forms for multi-sites. 100+ languages, e-signatures, income calculations. Plus enrollment, medical & staff forms.

Booth #228



Food Sample



Giveaway



Special Activity



Industry Partner



National Ally

Meet Our Speakers



Featured Speaker
NCA Board of Directors
Kate Abernathy, MS, RDN, LD, CCNP, CMP
Chief Executive Officer
Providers Choice

Kate's work focuses on expanding participation in CACFP healthy meals and snacks to children across Minnesota. Providers Choice sponsors over 2,500 homes and over 100 centers. Kate's in-depth nutrition expertise and leadership support providers with managing special diets. She also creates resources to simplify the CACFP and overall program support to child care providers. She has a BA from the College of Saint Benedict and an MS from Eastern Michigan University.



D'Jomme Adia, MSW
Director of Educational Services
Houston Food Bank

D'Jomme champions education as a powerful tool for community transformation. A nonprofit leader at heart, she thrives on building meaningful partnerships, strengthening teams and expanding programs that uplift neighbors and families. Her leadership is rooted in connection, innovation and impact. D'Jomme is committed to living authentically and leading with purpose. She holds an MSW from the University of Houston.



Evelyn Aguirre
Child Nutrition Program Lead
St. Mary's Food Bank

Evelyn joined her current team recently, where she has been truly excited to learn about the program operations and its direct impact on the local children in her community. Prior to starting her current role, she worked for 1 year as the Administrative Receptionist for the organization. Before relocating to Phoenix, AZ in 2025, where she currently resides, Evelyn was also the Client and Volunteer Services Supervisor for over 3 years at Community Food Bank of Southern Arizona in Nogales, AZ.



Celena Akens, CMP, CCNP
Health and Nutrition Manager
Clare Swan Early Learning Center

Celena started working in child nutrition at a before- and after- school program for elementary kids. This led her to work with and begin monitoring the agency's 30 CACFP and 20 SFSP programs, including 17 rural Alaska sites. Her next opportunity for growth was to run a kitchen for a Tribal Early Head Start and preschool site. With experience since 2014, she now oversees their nutrition program.



Alicia Alton
Planning Grant Coordinator
Kids At Their Best

Alicia's background includes a decade of lived experience as both a recipient and provider of meal programs. Her expertise and ability to understand and engage community members in her work is one of her strengths. She straddles both North and South America, having parents in both continents and balancing the best of both worlds. Alicia is currently a student at the University of Northern Colorado studying Psychology.



Toby Amidor, MS, RD, RDN, CDN, FAAND

Owner
Toby Amidor Nutrition, PC

Toby specializes in media and communication. She is a Wall Street Journal bestselling author of 12 cookbooks, a contributor to Today's Dietitian Magazine, and has been an adjunct professor at Teachers College, Columbia University, CUNY Hunter School of Public Urban Health, Lehman College, and Quinnipiac University. Toby has been the nutrition expert for FoodNetwork.com for 20 years and a founding contributor to their Healthy Eats Blog.



Kristy Anderson, MPP

Director, Federal Government Relations
American Heart Association

Kristy is a recognized expert in nutrition policy. In her current role, she has oversight over all federal legislative activity across the organization's advocacy priorities. Kristy has experience in public health in the non-profit sector and on Capitol Hill. She received her Master of Public Policy, studying public health policy in South Africa and a B.A. with a double major in Political Science and International Relations.



NCA Board of Directors
Denise Andrews, CMP, CCNP

CEO & Director
For the Children

Denise helped establish For the Children, a nonprofit CACFP sponsor for licensed child care homes in Oklahoma, in 2000. In her position, Denise strives to develop cooperative working relationships with other sponsors and child care providers. She hopes to do the same at a national level.



Christina Ashley, CMP, CCNP

Coordinator-Special Programs
School and Community Nutrition Services

Christina has dedicated 19 years to supporting students and families across the district. In her current role, she oversees the Summer Feeding Program and the CACFP, ensuring children have consistent access to nutritious meals beyond the traditional school day and school year. Christina is committed to reducing barriers to access and strengthening systems that support student well-being. Her leadership focuses on operational excellence, regulatory integrity and innovative strategies to expand meal participation and reach underserved populations.



Sunny Baker

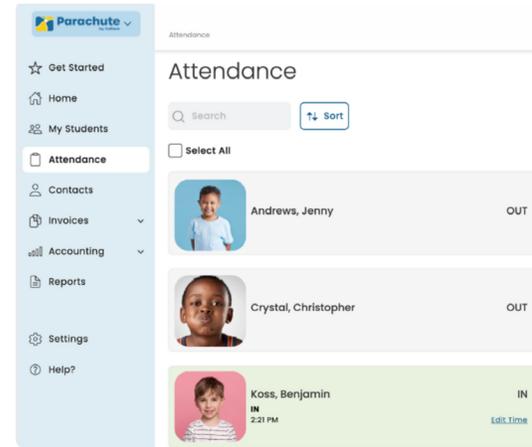
Senior Director, Programs and Policy
National Farm to School Network

Sunny works to lead school food reform and create a new culture of regionally-based eating. She works in partnership with communities to create more resilient and inclusive school food systems nationally, and is based in Little Rock, Arkansas. A graduate of Hendrix College and a W.K. Kellogg Foundation Community Leadership Fellow, Sunny got her start in school food with the Chef Ann Foundation and prior to joining NFSN, co-founded and led the Mississippi Farm to School Network.



One Ecosystem. Every CACFP Need Covered.

KidKare + Parachute brings together **food program management, finances, & parent communication** under *one powerful platform.*



Solutions for:

CACFP

Head Start

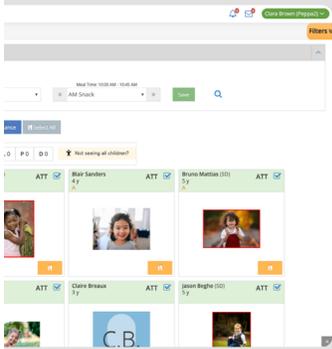
Food Banks

At-Risk Afterschool

Summer Food Program

For Your Sponsor

Empower your staff with advanced sponsor-level tools:



Track Enrollment

State-specific digital forms & IEFs at your fingertips.

Process Claims

Run reports, process claims, & review expenses in minutes.

Monitor Sites

Instantly access compliance features & digital monitoring tools.

Manage Menus

Simplify menu planning & meal pattern compliance.

Manage Food Program

Meal counts, attendance, milk audits, & claim calculations.

Day to Day Operations

Enable contactless check-in, parent communication, & activity logging.

Manage Finances

Streamline invoicing & process online payments efficiently.

Expense Management

Capture & categorize receipts, track CACFP expenses, & manage income.

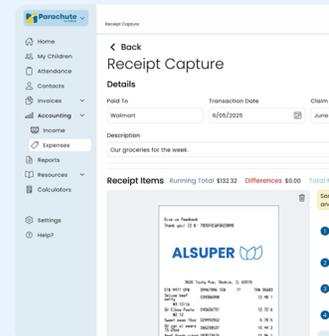
No double-entry

Real-time integration

No expense tracking gaps

For Your Sites

Give your sites everything they need to succeed:



Ready to see the difference?

KidKare.com

Schedule a 15-min call.
Scan the QR code.





Featured Speaker
Catherine Baptista

*Community Based Instructor
University of Nevada - Reno*

Catherine has delivered nutrition education in Clark County since 2008. She provides direct, evidence-based programming that encourages children to eat more fruits and vegetables and engage in daily physical activity. Her work helps shape healthy food preferences and promotes better snack choices at home.



Jessica Barnes, PhD, RDN, LD

*Registered Dietitian
Food & Supply Source*

Dr. Barnes specializes in the development of healthy eating habits in young children. Her research has contributed to the development of practical strategies for early nutrition education. She now proudly works for Food & Supply Source and partners with early childcare providers to create CACFP-compliant menus and recipes that are nutritious, budget-friendly and tailored to young learners' needs. Dr. Barnes received her PhD in Nutrition from Texas Woman's University.



Jennifer Basey, MEd

*Certification Coordinator
National CACFP Association*

Jennifer has served in many roles for NCA including membership, website, conference, sales and education. Jennifer graduated from Texas A&M with a BA in business administration, then went on to obtain her Master of Education from Texas State University. Jennifer spent ten years in the education field as an elementary teacher and later on became an instructional coach, working directly with teachers.



Daniel Bates, MEd

*NC CCR&R Statewide Family Child Care Project Manager/
College Instructor
NC CCR&R Statewide Family Child Care Project/
Southwestern Child Development Commission*

Daniel has over 25 years of experience in early childhood education. He has served as a FFN provider, lead teacher, director and district administrator, and teaches at colleges and universities. A Lifetime Afterschool Champion, he has worked alongside educators in Belize, fostering cross-cultural collaboration. He holds an MEd in Educational Leadership from UNC Wilmington.



Mitchell Baye

*Growth Strategy Manager
Food for Good by PepsiCo*

Mitchell advances Food for Good's mission to expand access to nutritious meals nationwide. With more than a decade at PepsiCo and an MBA and an MS in Industrial Engineering from the University of Florida, Mitchell draws on experiences in supply chain, finance, customer service, and social impact to strengthen food security systems and drive sustainable solutions in communities.



Johnna Beard, CFSM, CMP, SNS, MPH

*Director
Montgomery Public Schools*

Johnna has been in her current role since 2017, advocating for and improving child nutrition programs through financial management, professional development and more. Outside of work, she owns a business, raises funds for St. Jude's Hospital and enjoys family time, traveling and reading. She holds an MPH from Capella University and a BS in Nutrition from Samford.



Jolene Benedict

*Director of Admin Services
UMCFOOD*

Jolene oversees the site applications and the submission of claims for all programs, ensuring the supporting documentation for the claims is obtained, cataloged and available for review. She was an administrator with a school district overseeing the NSLP, CACFP and SFSP programs before joining UMCFOOD. She holds a BS in Education from Kent State University.



Jordan Berkstresser

*State Operations Manager
KidKare by Minute Menu*

Jordan leads KidKare's State-level Food Program software operations, partnering with State agencies to navigate USDA regulations, maintain compliance and streamline program management. She ensures agencies get the most out of KidKare's software, making complex requirements more manageable and efficient. With a passion for supporting the Food Program at scale, Jordan builds strong partnerships that help agencies maximize their impact on childcare providers and the families they serve.



Shelby Beverly, MS

*Program Operations Director
City of Atlanta*

Shelby has a passion for public service and community engagement with over 15 years' experience as a recreation program professional. Shelby has been engaged in training and development, programming, and new initiatives that support the health and nutrition habits of children and adult participants of CACFP. She 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. She is a graduate of Virginia Wesleyan University and Central Michigan University.



Monica Bhagwan, MA

*Director of Curriculum
Leah's Pantry*

Monica has been with Leah's Pantry since 2013. During this time, she introduced the translation of trauma-informed principles into food and nutrition programs. Her primary efforts now are to lead collaborative efforts to build trauma-informed curricula and educational tools for use in community health interventions. She is based in San Francisco and has a master's degree in food studies from New York University and has been a professional cook.



Patricia Blake-Smith, MSPH, CHW, HCA

*Critical Needs Manager 2
City of Detroit- Parks and Recreation Division*

Patricia works closely with recreation center staff, community partners and vendors to ensure safe, compliant and equitable meal service for children and families across Detroit. She brings a practical, trauma-informed lens to child nutrition, helping practitioners recognize how stress and lived experience can influence children’s food behaviors and participation. With over 25 years of experience in public health and human services, Patricia is committed to sharing tools and approaches that practitioners can apply in their programs.



McKenzie Brunner, MGPS

*Senior Policy and Outreach Specialist
National CACFP Association*

McKenzie is responsible for tracking nutrition policy trends and legislation and serving as a subject matter expert for CACFP. She also develops nonprofit partnerships and promotes collaboration among CACFP providers. McKenzie received her MGPS from the University of Texas at Austin. With a background in international development and foreign policy, McKenzie is passionate about increasing food security through promoting equitable policy and cross-sector collaboration.



Dara Bloom, PhD, MS

*Associate Professor, Local Foods Extension Specialist,
Assistant Director
North Carolina State University*

In addition to her current role, Dr. Bloom is also an Assistant Director of Community Based Food Systems for the Center for Environmental Farming Systems. She studied Rural Sociology at Penn State, focusing on "scaling up" local food systems. Her current work via Cooperative Extension and CEFS develops local food value chains that integrate low-resource consumers and support local farmers. One of her key focus areas is developing Farm to Institution value chains, especially Farm to ECE for childcare programs, to promote local food purchasing in these systems.



June Bryant, CMP, CCNP

*Executive Director
Southwest Human Development Services*

Since 2008, June has gained extensive industry experience, including serving as a Program Manager overseeing CACFP & SFSP operations for a military base child care program. Additionally, she has worked as a Senior CACFP Grant Specialist for the Texas Department of Agriculture (TDA) Food and Nutrition Division (FND), managing grant administration and ensuring compliance.



Kara Boches

*CACFP Compliance Specialist
Children of America*

Kara has been with Children of America CACFP since 2023. Her career in early childhood education began in 2009, where she started as an assistant teacher and worked through the industry to ultimately become a Center Director with a few different childcare centers. However, feeding children is a true passion which led her to her current role. In this role, she gets to spread her love for the food program throughout 26 schools up and down the east coast.



NCA Board of Directors

Michelle Buchanan, RBA, CMP, CCNP

*Family Daycare Food Program Director
Community Action of Southeastern West Virginia*

Michelle has worked with the CACFP since 1987. In her role, she has created and implemented procedures and policies to meet and surpass expectations of the program. The team at CASEWV works with family home child care operators and Head Start sites to ensure children in West Virginia have access to healthy foods. Through her position on the NCA Board of Directors, Michelle commits to partnering with other CACFP professionals in child care and to work as an advocate for the CACFP on all levels.



Caitlin Boland, RD, LDN

*Principal Dietitian
Novick Childcare Solutions*

Caitlin has a passion for using nutrition to make a positive impact on the lives of children and their families. Before joining Novick, she was the Health and Nutrition Manager of a multi-site Head Start program. During her time there, she focused on introducing the children to new, healthy foods and ensuring CACFP compliance.



Jasmine Bumps, CCNP

*Kitchen Lead
Kennebec Valley Community Action Program- Educare
Central Maine*

Jasmine graduated from culinary school and joined the nutrition team at Educare Central Maine. She has fostered connections through food in numerous ways, both inside and outside of the classrooms. She has facilitated cooking experiences with children, parents and staff in-person and through zoom. She also has a passion for maintaining a thriving food pantry to address food insecurities for all staff and families.



Shironda Brown, MS

*Interim Director, Farm to ECE Initiative
Center for Environmental Farming Systems, North
Carolina State University*

Shironda is a visionary leader with over two decades of experience dedicated to advancing the field of family science. In her role for NC Farm to Early Care & Education at NCSU's Center for Environmental Farming Systems, she is dedicated to promoting positive organizational and community outcomes for everyone, championing organizational missions while fostering innovation and collaborative partnerships. Her expertise lies in her proven ability to connect academia, policy and practice. She received her MS at North Carolina State University.



Alli Burk, MPH

*Nutrition Specialist
Missouri Department of Health and Senior Services*

Alli has over fourteen years of experience working at the grassroots, local and state level. Alli's primary focus throughout her career has always been centered around reducing health disparities among underserved populations, both domestically and globally. Alli pursued a Master of Public Health at the University of Missouri-Columbia, graduating with honors in December of 2024. Now, she spends her time collaborating with sponsors in the CACFP to promote the consumption of nutritious foods in a safe and healthy environment.



Heather Burkhead-Goins, MEd

*Education and Training Specialist
Institute of Child Nutrition*

Heather has been in early childhood, special education, nutrition, preschool administration and undergraduate adult learning since 2004. She holds an MEd from Kentucky State University and, in the past, served as a child nutrition consultant for KY DOE; a director in Head Start, afterschool and family child care; and a state-licensed rater for ERS, assisting in the formation of the KY ALL STARS.



NCA Board of Directors
Beth Carlton, CMP, CCNP

*Executive Director
Child Care Links*

Beth brings years of experience working with the CACFP, serving as an Executive Director since 2017. She has held her CMP and CCNP since 2019. Beth has a passion for making sure all children have access to quality child care and healthy meals and snacks, believing children should have knowledge of where their food comes from.



Mavielhen Joy Cabuhat, CCNP

*Kitchen Supervisor
Cook Inlet Tribal Council*

Mavielhen is in charge of planning, cooking, preparing and serving breakfast, lunch and snack for her center. She also creates the weekly/monthly menus, providing substitutions and auditing paperwork for infant meals, kitchen logs and maintaining a commercial kitchen. Mavielhen earned an Associate of Arts in Culinary Arts with honors from Guam Community College, now she is pursuing a Bachelor of Science in Dietetics at the University of Alaska Anchorage. Her goal is to become a registered dietitian and Certified Dietary Manager.



Darren Carter

*MSCS Nutrition Services Area Manager
Memphis-Shelby County Schools*

Darren has experience in child nutrition since 2009. He serves the largest district in Tennessee, ensuring compliance with local, State and Federal Guidelines for over 200 schools and 80 community partners and stakeholders. Currently serving as the President of the Greater Memphis SNA, he has presented at various local and state conferences on topics from SFSP & CACFP management to leadership.

Feed the Future with

People who eat more pulses have a higher intake of nutrients:



calcium tied to improved **bone health**



fiber tied to improved **gut health**



potassium tied to **lower blood pressure**



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Food for Good's shelf stable meals take the stress out of CACFP and SFSP compliance. Reliable meals kids love, streamlined efficiency for you, more consistency for the children you serve.

INDIVIDUAL MEAL KITS



MULTI-DAY MEAL BOXES



SNACK COMPONENTS



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At these conference presentations

- 🍃 Food for Good: Maximizing Your Vendor Relationship
- 🍃 Rural Non-Congregate in Action: Best Practices for Grab & Go Sites

Can't join our presentations?
Email us directly at PepsiCoFFGeComm@pepsico.com to get started.



Kimberley Castelluzzo, CMP, CCNP

*Kentucky Operations Manager
Our Daily Bread, CACFP*

Kimberley has worked in the CACFP for over 16 years. She currently oversees the administration and implementation of the CACFP in Kentucky. Previously, she served as the director of a nonprofit preschool and child care center, where she also administered the food program. Kimberley believes that access to nutritious meals is a fundamental right and is dedicated to supporting programs that make healthy food accessible to everyone. She holds a BS from Asbury University.



Kate Chapman

*Program Analyst
City of Philadelphia Office of Homeless Services*

Kate's health focused educational background and administrative work helps bring the CACFP program to several emergency family shelters across the City of Philadelphia, which serves hundreds of families per month. Besides working in CACFP, Kate is a graduate student and member of the Food Policy Advisory Council of Philadelphia, which helps to coordinate structural change surrounding food access in her local community.



Troyana Cheatham

*CNP Regional Specialist
Virginia Department of Education*

Troyana attended Norfolk State University, where she originally majored in physics, but after tutoring elementary students during her college summers, changed her major and graduated with a BS in Interdisciplinary Studies with concentrations in Elementary Education and Mathematics. Since then, she has had many career opportunities through education, including roles in Head Start and CACFP. She is also involved with the many boards, including the following: Richmond Early Childhood Association and the Northside Coalition for Children.



Kelly Cleary, MD, FAAP

*Medical Director/Vice President of Health and Education
FARE, Food Allergy Research and Education*

Dr. Cleary oversees FARE's national education efforts and maintains a variety of programs, resources and relationships for the food allergic, their families and caregivers. She also co-founded UrgiKids, a pediatric urgent care in Naperville, Illinois, which was subsequently acquired by PM Pediatrics. Kelly graduated with her MD from the Albert Einstein College of Medicine. She is currently pursuing an MPH at Johns Hopkins Bloomberg School of Public Health.



Arnette Cowan, MS, RD

*Compliance Training and Curriculum Development
Specialist
MH Miles Company, CPA, PC*

With more than 25 years of Child Nutrition Program experience, Arnette is a compliance training and curriculum development specialist with MH Miles Company where she develops and facilitates training curriculum and resources for Child Nutrition Programs for government agencies and private entities.



Mayra Crespo-Bellido, PHD, RDN

*Senior Research Manager
Share Our Strength*

Dr. Crespo-Bellido studies how Summer EBT and rural non-congregate meals work for families and helps agencies improve outreach and operations. She conducts parent surveys, school and sponsor interviews, and rapid data reviews to inform real-world decisions. She also brings experience in policy evaluation and WIC modernization to support practical improvements in nutrition programs. Mayra holds her PhD in Nutrition from Oregon State University.



Christine Creter

*Learning Strategist and Food Allergy Advocate
Creter Group Inc*

Christine and her team designed the FARECheck program, educating food service employees. She serves on the FARECheck ANAB Advisory Board and is a FARECheck Master Trainer for schools, colleges, universities and retail establishments. Christine's team led the Food Allergy Management in Schools initiative for the CDC and AAP. Christine and her son, who both manage severe food allergies of their own, are active in food allergy advocacy, and work to help educate others and promote inclusivity.



Dianne Dabulis, MPA, RD, LDN

*Division Chief | Nutrition Education & Summer Food
Services Programs
Pennsylvania Department of Education*

Dianne has been in her current role for the past eight years. Prior to that, she was the Manager for the Pennsylvania School Nutrition and Nutrition Education Programs for seven years. Dianne was also a School Food Service Director for 13 years with previous experience in Health Care Food Service management and clinical nutrition. She received her MPA from Marywood University.



Kevin Davidson

*Farm to Early Care and Education Coordinator
Rural Health Network of South Central NY*

Kevin helps child care programs integrate gardening, nutrition education and local foods into learning. Building on the Rural Health Network's 15 years of Farm to School experience, Kevin provides training and assistance to early care programs across New York. Their work strengthens child nutrition, supports high-quality childcare and cultivates resilient local food systems.



Donna Davis

*CEO
D.W. Davis Consulting, LLC*

Donna is the CEO of D.W. Davis Consulting, LLC. She helps school nutrition leaders build resilient, emotionally healthy teams through leadership development and wellness. A retired Director of Health & Nutrition at the South Carolina Department of Education, she blends lived experience, coaching and practical tools to reduce burnout and strengthen cultures that nourish students and staff.



Allison Dela Cuesta

*Associate Director, State Campaigns
Share Our Strength*

Allison is responsible for the execution of the No Kid Hungry state campaign work in several states. She joined Shared Our Strength in 2017 after time at Washington DC's Capital Area Food Bank.



Shannon Delaney, MPH, RDN

*Team Nutrition Grant Project Coordinator
Washington State Office of Superintendent of Public Instruction*

Shannon Delaney coordinates a USDA Team Nutrition Grant focused on nutrition education for school age

children as a member of the Washington State Office of Superintendent of Public Instruction's Child Nutrition Training Team. Her background includes public health nutrition research, health promotion, and program management. One of the best parts of her role is seeing the many ways that CACFP sponsors' creativity and commitment show up in the nutritious and delicious meals



Liz Dixon, MS

*Education and Training Specialist III
Institute of Child Nutrition*

Liz has experience in the food and health industry since 2004. Since 2013, she has created food safety resources for schools, CACFP and SFSP. Liz has certificates in

Designing Learning, Microlearning and Writing for Instructional Design and Training from ATD Education. She holds an MS in Food, Nutrition and Culinary Sciences from Clemson University. She is also an ACE-certified Health Coach and Personal Trainer, AFAA-certified Group Fitness Instructor, and certified Zumba Instructor.



Alex DeSorbo-Quinn, MPH, EdD

*Executive Director
Pilot Light*

Alex joined Pilot Light over a decade ago as its first Executive Director, when the organization served just one Chicago school. Under her leadership, Pilot Light

has grown into a nationally recognized leader in high-quality food education, reaching more than 42,000 students across 26 states. Alex is a graduate of Bryn Mawr College and holds a Master of Public Health in epidemiology from the Mailman School of Public Health at Columbia University, and a Doctorate in Education from Columbia University's Teachers College.



Featured Speaker

Jean-Pierre Enriquez, PhD

*Assistant Professor & Nutrition Specialist, Department of Nutrition
University of Nevada - Reno*

With global and U.S. Cooperative Extension experience,

Dr. Enriquez's Nevada work focuses on improving youth nutrition through evidence-based programs. He addresses food insecurity, diet quality, and health disparities to advance equitable access to nutrition literacy and healthy foods. Dr. Enriquez received his PhD from Louisiana State University.



Jessica DeWese, MEd

*Professional Development Coordinator
Delaware Institute for Excellence in Early Childhood*

Jessica has more than 20 years of experience across early care, K-12 education, higher education and statewide early childhood systems. She designs and facilitates

professional learning and provides practice-based coaching to support high-quality teaching and positive child outcomes. Jessica's work emphasizes developmentally appropriate, whole-child learning, with a particular focus on outdoor environments as powerful spaces for movement, play, exploration and connection to food, nutrition and wellness. Jessica received her MEd from Temple University.



Nedra Edwards, MEd

*Early Education Manager
Delta Health Alliance Head Start/Early Head Start Programs*

Nedra has over 18 years of experience in early childhood education, including teaching Pre-K through first

grade in Jackson Public Schools, serving as an Early Education Coach for three- and four-year-old classrooms, and supporting Head Start programs across the Mississippi Delta through Mississippi State University using the ITERS/ECERS reliability scales. Nedra earned her bachelor's degree in early childhood education and a master's degree in special education from Jackson State University.



Colin Diamond

*Senior Manager
Myers and Stauffer*

Colin operates in the CACFP and the SFSP by training staff, managing scheduling and logistics, performing administrative reviews and assisting in the quality

assurance process. His CACFP and SFSP experience also includes working closely with state agencies and sponsor contacts. Colin has presented to and on behalf of state agencies for CACFP and SFSP compliance, financial training and audit preparedness.



Alethea Etinoff, CCNP

*Founder/CEO
The Business of Early Childhood Education*

Alethea has over 10 years of experience in child care. She trademarked The Business of Early Childhood Education to create a safe space where all early childhood educators

could agree to disagree. Alethea holds an AA in Business Administration from Prince George's Community College.



Alex DiNovo

*President & COO
DNO Produce*

Under Alex's leadership, DNO has focused on pairing produce access with education to strengthen federally funded nutrition programs and improve long-term

health outcomes for children. Alex is Immediate Past Chair of the Foundation for Fresh Produce and serves on multiple national advisory bodies focused on school nutrition, federal procurement and food access. His work centers on advancing food systems that improve population health by increasing fruit and vegetable consumption early in life.



Susie Evans-Gater, MPA, CMP

*Director, CACFP/SFSP
Mississippi Department of Education, Office of Child Nutrition*

Susie began her tenure with the Office of Child Nutrition in 2017 as the Director of Monitoring and

brings extensive experience in compliance, program administration and accreditation across municipal and State government agencies. She holds a bachelor's degree in political science from Jackson State University and a Master of Public Administration from Belhaven University.



Beverly Farmer, MS

*Field Monitor
Child Care Resources, Inc.*

Beverly has over 20 years of experience working with the CACFP. Her prior roles include serving as the Director of Food Programs for the YMCA of Central Ohio, which included Head Start, at-risk afterschool and child care centers. Having had experience at the State level, followed by running programs at centers, provided Beverly with the 360-degree knowledge of what is required to run a successful food program. She received her MS from the University of Dayton.



Gary Fehr, MS

*Farm to School Consultant
Green School Farms*

Since 2015, Gary has started and operated a sustainable vegetable farm, provided healthy food for farmers markets, schools, CSAs and wholesale. In addition, he has served on numerous boards and committees at the state and national level supporting the farm to school and ECE community, local food hubs, municipal local food systems and related environmental organizations. Prior to that, he had a rich career in software development. Gary holds an MS from Stanford University.



Lisa Farmer Lauer, MEd

*Senior Nutritionist
Missouri Department of Health & Senior Services*

Lisa is the early care and education (ECE) lead on the CDC Missouri Physical Activity and Nutrition grant team, and the nutrition lead on the CDC Missouri Healthy Schools grant team. She has over 20 years of diverse community nutrition experience that includes developing education materials for 4-H, program development and execution for an urban cooperative extension, head start nutrition coordinator and farm to school director. Lisa loves teaching students of all ages and recently completed her master's degree in adult learning and leadership from Kansas State University.



Raymie Fernandez, MS, MMS

*Chief Operating Officer
DREAM Charter School*

Raymie is responsible for overseeing network and school-based operations across his organization, including school food and nutrition, facilities, health and safety, transportation, and procurement. He has worked in education since 2011 and spent eight years at Success Academy Charter Schools, where he served as Business Operations Manager, Assistant Principal and Principal. Raymie has an MS in Public Education Management from Yale University.

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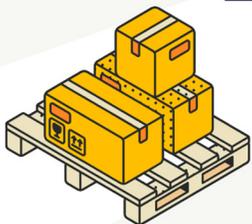


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Nimali Fernando, MD, MPH

*Founder and Pediatrician
Dr. Yum Project*

Dr. Fernando is co-author of the book, Raising a Healthy, Happy Eater, and Dr. Yum’s Food Adventure, a nutrition curriculum that teaches preschool-aged children to enjoy whole foods. She is also the creator of Touchpoints, a family-centered health behavior program. Her “Food as Medicine” approach was featured in the New York Times and NBC Nightly News. She received her MD and MPH from the University of Pittsburgh.



Craig Ferreira, MBA

*Program Manager
University of Nevada, Las Vegas - Leaderverse Initiatives*

With 25+ years’ experience in gaming, hospitality management, marketing and training, Craig now uses his vast experience to direct strategies to enhance executive education initiatives and deliver high-impact seminars and content designed to support growth, regulatory evolution and personal transformation. With the University of Nevada, Las Vegas Leaderverse Initiatives, Craig is tasked with personal, workforce and global economic development. Craig holds a BA in Mass Communications & an MBA from Aspen University.



Sarai Ferrerira

*Child Nutrition Specialist
Education Service Center Region 11*

Sarai has 10 years of experience in CACFP & SPSF operations, administration and program support, including seven years working with non-profit sponsors and three years providing training and technical assistance with the Education Service Center Region 11. Her background in sociology gives her valuable insight into the needs of the children and families she serves. Sarai is passionate about helping centers, organizations and schools operate effective and compliant programs.



Cheryl Fogerty Zamaloff, MS

*Consultant
Cheryl Fogerty Consulting*

Cheryl is a former USDA leader and public health and nutrition expert with more than 25 years of experience advancing federal, State and local nutrition programs. Her work spans the full FNS portfolio, with a particular focus on school meals, summer meals, CACFP, Summer EBT and strategies to expand access to healthy meals for children and families. She holds a Master of Science in Health and Social Behavior from the Harvard T.H. Chan School of Public Health and a Bachelor of Arts in Sociology from Villanova University.



Keynote Speaker
Antonio Freitas, MST

*Senior Director, Educational Experiences (US)
Sesame Workshop*

Antonio builds content for Sesame Street in Communities and Sesame Street for Military Families and professionally trains caregivers and providers on ways to implement these resources in their work with children. Antonio has worked to create, implement and refine professional development programs for early childhood educators for over 20 years as a classroom teacher, program director and company deputy. Antonio holds an MST from Pace University.



Lauryn French

*Child Development Director
Caddo Nation*

Lauryn is a member of Delaware Nation and a descendent of Caddo, Otoe and Pawnee tribes. She has 22 years of experience in working with Native American youth, which enables her to lead with a unique understanding of the families and communities that she serves. During her tenure with Caddo Nation Child Care, Lauryn has structured her program to fearlessly utilize federal opportunities that have made room for strong indigenous integration, unique partnerships and program initiatives with Native Food Sovereignty as a core focus.



Sandra Gatewood, CHW

*Lead Program Specialist
City of Detroit Parks and Recreation*

Sandra has been involved with CACFP and SFSP programs since 2016. She provides training, technical assistance, resources and best practices to internal and external personnel. She also monitors staff and participating sites to ensure compliance with CACFP and SFSP. She is passionate about enhancing food security in Detroit, ensuring that children have access to healthy meals. Her mission focuses on strengthening internal controls to facilitate the successful administration and operation of federally funded CN programs.



Nora Geary, MPH, MSW

*ECE Public Health Consultant
Centers for Disease Control and Prevention, McKing Consulting Corporation*

Nora provides technical assistance to DNPAO recipients and other early care and education partners on systems-level approaches to support children’s healthy growth and development. Nora has an MPH and an MSW in Social Work from Washington University in St. Louis.



NCA Board of Directors
Deborah Gillison-Wilson, CMP, CCNP

*Executive Director
Georgia Nutritional Services*

Deborah, with experience working with CACFP since the 1990s, has been a CACFP sponsor since 1996. She has led over 40 annual CACFP and Civil Rights trainings and has an overwhelming internal library of knowledge of CACFP. Under her directive, GNSI exists to improve and maintain the sound nutritional health of children and adults by promoting the development of good eating habits for participants enrolled in their clients’ facilities.



Randy Gipson-Black, JD

*Child Nutrition and Special Ed Attorney
Oklahoma State Department of Education*

Randy is an attorney for the Oklahoma State Department of Education and works within the Offices of Special Education Services and Child Nutrition Programs, where he manages legal compliance of federal programs. He previously worked with the National Indian Health Board to advocate for American Indian and Alaska Native health policy initiatives. He’s collaborated with federal agencies, including the Indian Health Service, on initiatives addressing the opioid crisis and related public health challenges in Indian Country. Randy received his JD from Oklahoma City University School of Law.

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Valarie Glee, CCNP

*Nutrition Manager
Coastal Plain Area EOA*

Valarie helps to oversee the daily nutrition operations of the Coastal Plain Area EOA Head Start. She assists the program with conducting staff training throughout the school term.



Featured Speaker

Aaliyah Goodie, MPH

*Childhood Nutrition Programs Manager
Three Square*

In Aaliyah's role, she oversees multiple child-focused nutrition initiatives, including the Backpack Program, Child and Adult Care Food Program (CACFP), Summer Food Service Program (SFSP), DoorDash for Families and School Produce Distributions. Her work focuses on expanding access to nutritious food for children and families across Southern Nevada. Aaliyah earned her MPH from the University of Nevada, Las Vegas.



Melinda Gray

*Food Service Manager
LCCAA Head Start*

Melinda is passionate about engaging families in healthy habits. She brings creativity and structure to expanding children's food experiences, while managing a central kitchen delivering USDA CACFP-compliant meals to five sites. Her restaurant background adds operational expertise. As part of a blended family of 11, she knows the importance of family connections and nutrition. This inspires her commitment to programs that involve and support families.



Joseph Golden

*Director of Operations
Acelero Learning*

Joseph joined Acelero Learning in 2017 in the Operations Department and transitioned into the role of Food Service Coordinator three years later. In 2024, he stepped into his current position where he oversees all facility-related needs across centers, including food service, maintenance, capital improvements, vendor management, regulatory compliance, and ensuring safe, high-quality learning environments for children and staff. Prior to joining Acelero Learning, he spent more than 20 years in the hospitality industry.



Featured Speaker

Renee Guglielmetti

*Executive Director
Chefs for Kids*

Renee is an award-winning communications and sales professional with over 30 years of experience. With a background in journalism, public relations and nonprofit development, she has led fund development, event management and marketing efforts in Las Vegas and beyond. She currently creates strategic sales and sponsorship opportunities, most recently supporting large-scale themed events and productions.



General Session Speaker

Dee Hankins

*Motivational Speaker
Dee Hankins, Inc.*

Dee's mission to instill the power of resilience in students all across the country especially resonates with audiences as Dee approaches storytelling with his life struggles and how he has overcome them. After spending 18 years in foster care and watching his daughter battle brain cancer, Dee knows that life is full of unexpected events but our resilience can turn those experiences into incredible life lessons. Dee is a graduate of California State University, Long Beach.



Clay Hardin

*Manager
Myers and Stauffer*

Clay operates in the CACFP and the SFSP by training staff, managing scheduling and logistics, performing administrative reviews and assisting in the quality assurance process. His CACFP and SFSP experience also includes working closely with state agencies and sponsor contacts. Clay has presented to and on behalf of state agencies for both CACFP and SFSP compliance, financial training and audit preparedness.



Sonya Hauser, PhD, MS

*Associate Professor
Russell Sage College*

Dr. Hauser's work focuses on community-based participatory action approaches and she is passionate about community initiatives that catalyze mutually beneficial relationships among stakeholders. She holds a PhD in Food Policy and Applied Nutrition as well as an MS in Nutrition Communication from Tufts University.



Brett Haydin

*Director, Government Relations
Boys & Girls Clubs of America*

Brett supports local out-of-school time providers access and implement the USDA's Child Nutrition Programs. With experience working in more than 30 states, he has become a recognized leader and subject matter expert in the field. He oversaw BGCA's CNP operations in five states with over 125 sites.



Clarissa Hayes

*Deputy Director, Child Nutrition Programs & Policy
Food Research & Action Center*

Clarissa joined FRAC in February 2015. She works to expand access to the Summer Nutrition Programs, Afterschool Nutrition Programs and CACFP. Before joining FRAC, Clarissa worked at Maryland Hunger Solutions, an initiative of FRAC, to increase participation in child nutrition programs across the state. She has also completed two years of national community service through AmeriCorps NCCC and AmeriCorps VISTA.



Geri Henchy, MPH, RD

*Consultant
Geri Henchy Consulting LLC*

As an advocate and consultant, Geri works on public and private policies to eradicate domestic hunger and improve the nutrition and health of low-income individuals and families. She received an MPH from the University of California, Berkeley. Most recently, the American Public Health Association Food and Nutrition honored her with the Sarah Samuels Award, recognizing her outstanding contributions to public health nutrition.



Kristen Hicks-Roof, PhD, RDN, LD, FAND

*Director of Human Nutrition
National Pork Board*

Dr. Hicks-Roof is responsible for overseeing the investment in human nutrition research and subsequent research communications about the role of pork in human health. She earned her PhD in Nutrition from Texas A&M University. She is full of the energy and excitement that makes learning fun and brings together professionals in unique and innovative ways. Dr. Hicks-Roof has knowledge from experience in clinical practice, private practice, corporate wellness, academia, research and industry.



Sarah Hogestyn

*Membership and Registration Coordinator
National CACFP Association*

Sarah has been with NCA since 2023 and specializes in membership and registration. In addition to her work with NCA, she is active in the Austin theatre community, working as a director and stage manager. Sarah's career history includes extensive work in child care, social media and quality assurance. She earned a BA in Theatre Arts from from the University of Mary Washington.



Lyndsey Huss, MS, RDN

*Nutrition Science Manager
Gerber Products Company, Nestle Nutrition*

Lyndsey is a Certified Food Scientist, focusing on child nutrition since 2009 through research, recipe creation and scientific communications. Her passion is helping caregivers feel confident they're doing everything they can to help children thrive. She strives to make a meaningful difference in the lives of families by helping navigate the overwhelming world of infant and child nutrition. Lyndsey holds an MS in Nutrition Science from Purdue University.



Michelle Irizarry Sikes, MS, CCNP

*CCFP Assistant Director
Child Care of Southwest Florida, Inc.*

Michelle has been working with CCSWFL Inc. for seven years. Also serving as a Food Program Specialist, and Administrative Assistant. She provides customer service, site visits and annual trainings for directly operated centers, unaffiliated centers, after school programs and day care homes.



Featured Speaker

Danielle Johnson

*Director of Nutrition Services
Weaver Union School District*

Danielle has been in the child nutrition field since 2005. Her child nutrition love story began at the Arizona Department of Education, where she discovered her passion for child nutrition. Danielle has provided training and workshops in the past for various school districts and organizations that encompass a wide variety of child nutrition topics. She holds a BS in Food and Nutrition Management from Arizona State University.



Vanessa Jordan

*Program Specialist
City of Detroit Parks and Recreation*

In her current role, Vanessa provides essential training and technical assistance to external personnel, ensuring that every participating site navigates the complexities of federal nutrition programs with precision. Her primary mission is maintaining strict compliance with CACFP and SFSP regulations. She holds a BA in Psychology and a MS in Mental Health Counseling. As a Limited Licensed Professional Counselor (LLPC), she possesses a profound understanding of the developmental and psychological needs of children.



Lawrence Karow, CMP, CCNP, DDiv

*CEO
UMCFOOD*

Dr. Karow, an ordained Elder in the United Methodist Church, began UMCFOOD as a way to serve the surrounding communities and provide opportunities for church folks to connect with the community. From 7,000 annual meals in its first year, to over 4 million meals today, Dr. Karow has led an organization that supports partner agencies with meals in the CNP programs so that they may take care of the educational, physical, social, emotional and spiritual needs of their students without worrying that they're hungry.



David Kim

*Senior Accountant
Myers and Stauffer*

David participates in the Child and Adult Care Food Program (CACFP) and the Summer Food Service Program (SFSP) by training staff and performing on-site and administrative reviews. CACFP and SFSP reviews include reviews of on-site observations as well as document reviews of financial statements, program expenses, comparisons of budgeted to claimed costs, and reviewing attendance and meal count documentation. He has worked closely with sponsor contacts within the programs.



YaeBin Kim, PhD

*Professor/ Extension Specialist
University of Nevada, Reno Extension*

Dr. Kim's expertise is in parenting education for parents of young children, child abuse and prevention, school readiness and family literacy. She has developed and implemented several parenting education programs and workshops for parents of young children including Everyday SEL and You, Let's Discover STEM (STEM education for parents of young children) and Little Books and Little Cooks. YaeBin has a PhD in Human Development and Family Studies from the University of Wisconsin-Madison.



NCA Board of Directors
Rhonda Kobylecky, CMP, CCNP
Director of Food Services
Acelero Learning

In addition to her role with a multi-state Head Start organization that serves over 5,000 children, Rhonda consults for Acelero's sister program, Shine Implement. Rhonda enjoys training and sharing her CACFP, ServSafe and Head Start knowledge with others. Rhonda received her degree from the College of Southern Nevada.



Courtney Kramolis
Food Access Director
La Crosse Area Family YMCA

In her role, Courtney combines her educational expertise with a hands-on approach to create impactful initiatives that address food insecurity. Under Courtney's leadership, the La Crosse Area Family YMCA Food Program has become a USDA Award-Winning Program, recognized for its innovative and impactful approach to combating food insecurity. Her leadership has not gone unnoticed; Courtney was named a 30 Under 30 Emerging Leader, a testament to her dedication and transformative influence in her field.



Erica Lamson, MPH, RD
Director of Training and Special Projects
Office of Superintendent of Public Instruction

Erica loves food. From growing it to preparing it to eating it, she is all in. She has spent her career careening around the food system. From helping babies get off to a good start to owning and operating a local pizzeria to her current role where she has the supreme privilege of supporting Washington state's devoted and innovative Child Nutrition Program operators, she's passionate about connecting people to delicious and nutritious food. Erica holds an MPH from the University of Washington.



Linsey LaPlant, MS, RDN
Sales Manager
Health-e Pro

Linsey has extensive experience in child nutrition programs. She worked 11 years with Washington State Child Nutrition Services ensuring program compliance and assisting program operators with implementing the Healthy Hunger Free Kids Act of 2010. Linsey also worked in a large public school as dietitian manager implementing Health-e Pro software.



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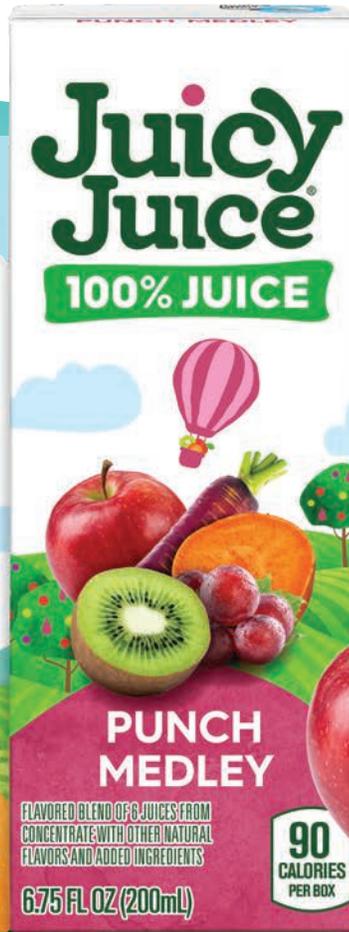
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Featured Speaker

Tori Lawson-Boffelli, NDTR

*Program Analyst
USDA Food and Nutrition Service*

Tori has extensive experience leading federal and nonprofit programs aimed at reducing food insecurity. In her role, she develops national policies and provides technical guidance for child nutrition programs. Previously, she directed multi-million-dollar food access initiatives in Nevada, including Meals on Wheels and other nutrition programs. Tori also serves on the Nevada Governor's Council on Food Security, advocating for systemic solutions to hunger within her community.



Diana Leal

*Supervisor of Educational Services
Houston Food Bank*

Diana's career began in school nutrition, where she saw firsthand how important access to consistent, healthy meals are for children's long-term success. Wanting to make an even broader impact, she earned her BA in Public Health from Sam Houston State University, further grounding her passion for improving community health. Over time, she has grown into leadership roles where she helps shape and expand programs such as CACFP and SFSP for the Houston Food Bank, further broadening the impact and reach of the importance of child nutrition.



Marianne Lindgren, MS, RD, LDN

*Nutrition Program Consultant
NCDHHS, Division of Child and Family Well-Being, CACFP*

In her role, Marianne develops and implements statewide nutrition policy, training and educational materials; supports CACFP providers in integrating local food; and collaborates with organizations to create resources and improve local food procurement. Marianne has a Master of Science in Nutrition and Dietetics from Northern Illinois University.



Annie Lindsay, PhD, MS, FACSM

*Professor and Extension Specialist
University of Nevada, Reno Extension*

Dr. Lindsay conducts research, assesses, identifies and responds to public and behavioral health issues across the lifespan. Her applied research interests and programming focus on energy balance, nutrition, physical activity and physical literacy in young children to older adults. A fellow of the American College of Sports Medicine, she serves on numerous local/national committees, advisory boards and expert editorial panels. Dr. Lindsay received her PhD and MS from the University of Nevada, Las Vegas, School of Public Health.



Brandon Lipps, JD

*Co-Founder & Principal
Caprock Strategies, LLC*

Brandon is a nationally-recognized leader in food and nutrition policy. He advises organizations navigating the intersection of federal policy, food systems and rural community needs, bringing a unique blend of strategic insight, political acumen and real-world pragmatism. He currently serves on the board of Midwest Food Bank and is a frequent speaker and commentator on food access, public health and the future of federal nutrition policy. Brandon earned his JD from Texas Tech University.



Vicki Lipscomb, CMP

*Founder & President
Child Nutrition Program, Inc.*

Vicki has experience leading a sponsoring organization of homes, centers and afterschool programs since 1985. Recently retired, yet still active in the CACFP community, she has a wide range of knowledge. Vicki served on the NCA board of directors for nearly 20 years, serving twice as NCA President. In addition, she advocates for children and sponsoring organizations as a past member of the Paperwork Reduction Work Group and currently as a member of NCA's policy committee.



Sarah Littmann, MS, RD, SNS

*Director of Food and Nutrition Services
Triton Regional School District*

Sarah has a passion for nutrition education, fighting food insecurity, legislative advocacy and food puns. Her greatest pride is her contribution to the passing of Universal Schools Meals in Massachusetts. A theatre kid at heart, she enjoys presenting about nutrition topics while having the opportunity to collaborate with and support fellow school nutrition professionals. Sarah received her MS from the University of Rhode Island.



Javier Lomeli

*Cultural Engagement Coordinator
Kids At Their Best*

Javier is a driven business marketing student at the University of Northern Colorado and an emerging leader dedicated to community impact. In his current role, he leads summer programming and youth empowerment initiatives. As Vice President of Community Engagement for Lambda Sigma Upsilon Latino Fraternity, Inc., he oversees youth mentorship efforts and builds strategic partnerships that strengthen and uplift the community.



Rebecca MacIsaac, MS, RDN

*Nutritionist
USDA Food and Nutrition Service*

Rebecca works with the Nutrition Technical Assistance Branch of the Nutrition, Education, Training and Technical Assistance Division at USDA's Food and Nutrition Service. She provides a variety of technical assistance and training for Child Nutrition Programs operators, State agency personnel, and food industry partners. Rebecca also is the project lead for the revised Crediting Handbook for the Child and Adult Care Food Program. Rebecca received her MS from Eastern Michigan University.



Melissa Malcolm-Cullison

*Vice President, Sales and Marketing
Diversified Foods, Inc.*

Melissa works with nonprofits all over the country to ensure that they have consistent access to dairy and other highly nutritious beverages. Previously, she served as Director, National Sales and Field Marketing at the Milk Processors Education program, responsible for the national got milk? campaign. She has spent the past 15 years concentrating on hunger relief programs in partnership with the USDA, local State governments, Feeding America, Catholic Charities and the National Dairy Council.



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Sabina Malik, PhD

*Assistant Professor
University of Nevada, Reno Extension*

In her current role, Dr. Malik leads various nutrition education and program evaluation initiatives and has conducted research on food system needs for Southern Nevada. Her expertise encompasses food access, food systems, policy advocacy, health, nutrition education, community engagement and consumer education. She earned her PhD in Public Health in 2020 and currently chairs the Southern Nevada Food Council and serves on the board of the Governor's Council on Food Security.



Stephanie Manchester, CMP, CCNP

*Food Service Manager
Acelero Learning*

Stephanie has over 15 years of experience in food and nutrition, more than a decade in child care, and over 10 years working with the Child and Adult Care Food Program. Having personally experienced food insecurity, she is deeply committed to developing innovative strategies that encourage children to try new foods and ensure they receive nutritious meals. She holds a bachelor's degree in psychology from Georgian Court University and a certification in culinary arts.



Kylie Mansanas, MPH

*Program Officer III
University of Nevada, Reno Extension*

In her current role, Kylie brings experience in clinical research and served as a CDC fellow in global infectious disease and vaccine workforce development. Kylie holds a B.S. in Community Health Sciences from the University of Nevada, Reno and an M.P.H. from Emory University.



Featured Speaker

Kevin Maskornick, MPP

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

Kevin has worked at the USDA Food and Nutrition Service (FNS), Child Nutrition Programs since 2012. He currently oversees policy and program development for the Child and Adult Care Food Program and the summer meal programs. Prior to his FNS service, Kevin started his career in the United States Senate, where his portfolio included education, agriculture and nutrition assistance issues. He holds a master's degree in public policy from George Washington University.



Faith McCaul

*Client Success Coordinator
Early Learning Ventures*

Faith has been with Early Learning Ventures since 2021 and enjoys being able to help people day to day with a wide array of different things. She has attended many conferences for Early Learning Ventures. She works with Providers and Agencies about Alliance CORE and Credible and fosters the same partnerships that Early Learning Ventures strives to have with every provider, sponsor and hub. Faith has a degree in political science from the University of Kentucky.



Laura McClure, MPH

*Assistant Professor
Russell Sage College*

Laura currently teaches graduate level research and epidemiology courses. Her research interests include childhood nutrition, food insecurity and cancer. She is involved in community-based research aiming to improve the reach of the Summer Food Service Program. She has a Master of Public Health and 15 years' experience in epidemiologic and chronic disease research.



Stacey McDaniel, MS

*Director, Strategy & Quality Practices, Anti-Hunger
YMCA of the USA*

Under Stacey's leadership, the YMCA launched a peer mentor network promoting innovation and strategic planning. She helped develop sustainability and fundraising resources preserving food programs for years to come, collaborated with community partners molding a flexible framework for food programs that uniquely builds upon each community's strengths and resources and scaled federally funded child nutrition programs across the Y's national network. She has an MS in Management from Troy University.



Verneitha McGee, CMP, CCNP

*Director of Nutrition
Delta Health Alliance*

Verneitha's curiosity about nutrition and human development started with a fascination for how nutrition supports pediatric growth, and evolved into a broader passion for understanding nutritional needs across the entire lifespan. Today, she is dedicated to exploring why nutrition is essential to sustaining life and how it shapes physical, cognitive, and emotional well-being. Verneitha's work is driven by a commitment to helping individuals and communities achieve better health through informed nutrition practices.



Morgan McGhee, MPH, RD

*Director of School Nutrition Leadership
FoodCorps*

Morgan is dedicated to supporting student health through nourishing school meals. Throughout her career, Morgan has developed and implemented numerous programs that support emerging leaders in fostering school food environments rooted in transformative, equitable and sustainable change. Morgan believes a school nutrition department can be a powerful change agent with innovative partnerships and dynamic leadership. Morgan holds an MPH from Loma Linda University.



John McTear

*Director of Nutrition Services
Oakley Union Elementary School District*

As President-Elect of the NorCal Chapter 2 of the School Nutrition Association, John is a committed advocate for innovation, professional mentorship and expanding access to nutritious meals for all students. He believes that strong school meal programs are vital to academic success and community well-being. John's leadership philosophy is rooted in service, continuous growth and inspiring others to see nutrition as a powerful tool for positive change.



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Tatiana Miralles, MS, RDN, LDN, CNS

*Nutrition Training Specialist
Maryland State Department of Education*

Tatiana has been a nutrition professional for over 10 years, with a combined wealth of experience in public health nutrition, child nutrition programs administration and nutrition counseling. She currently specializes in CACFP training, technical assistance development and facilitation. Tatiana is a dietitian with two master's degrees in applied clinical nutrition from the University of Miami and New England University.



Jamal Mitchell

*Nutrition Service Coordinator
City of Atlanta*

Jamal has over 12 years of CACFP/SFSP administrative and operational experience. He began his career with one of the largest sponsoring organizations in the state of Georgia as a Client Consultant, and in short time was promoted to Summer Food Service Manager. Under Jamal's directive, the City of Atlanta, Office of Parks and Recreation is continuing to grow, improve, and maintain sound nutritional health of children and adults by promoting the development of good eating habits for participants enrolled in their programs.



Featured Speaker
Crystal Momii

*Program Officer
University of Nevada - Reno*

Crystal has served in her current role since 2001. She provides comprehensive nutritional education and leads Policy, Systems and Environmental changes initiatives in Clark County. Crystal promotes healthy school environments that support well-nourished, physically active students. She advances evidence-based curricula and supports School Wellness Policy implementation within the Clark County School District.



Constance Moore, MA, MBA, CCNP

*Senior Food Compliance Officer
YMCA of Memphis & the Mid-South*

Constance leads CACFP and SFSP operations in both Tennessee and Mississippi. In addition to serving inner-city Memphis, the YMCA she serves reaches thousands more daily throughout West TN and North MS through CACFP at-risk and child care centers, SFSP, and Y on the Fly programs. She is a graduate of Webster University, holding an MA and MBA.



Georgie Morell

*Partnership Specialist
National CACFP Association*

Georgie strategizes and implements outreach initiatives to enhance program participation and form community and corporate alliances. Prior to this role, Georgie spent 12 years in public education and brings over a decade of experience in instruction, partnerships and community engagement. She believes that when people work together, they can make great strides towards bringing nutrition security to all.



Erica Morgan, RD

*Health and Nutrition Coordinator
Acelero Learning*

Erica has been in her current role for four years and has worked in child nutrition for over 17 years. She developed an after-school cooking class to introduce kids to healthy foods and has also written a cookbook aimed at picky eaters.



Jessica Morgan

*Professional Development Coordinator
Delaware Institute for Excellence in Early Childhood*

Jessica brings over 20 years of experience in early childhood education. In this work, Jessica supports high-quality teaching and program improvement across early learning settings. Based in Lancaster County, PA, Jessica is excited to share how lessons learned from gardening with her own family can be incorporated into ECE programs to strengthen nutrition, wellness and mental health.



Katrina Morkner, MA

*Nutrition Consultant & Trainer
Chef Katrina Morkner Early Childhood Nutrition Consulting*

Chef Katrina has over 25 years of experience designing and implementing integrated food programs for non-profit and private corporate clients. These programs focus on giving children life skills of nutrient-dense eating to help them live healthier lives. With millions of meals behind her, she is a recognized expert on feeding infants, toddlers, preschoolers and those who care for them. She received her MA in Early Childhood Leadership from Mills College.



Jocelyn Moss, MA, CMP, CCNP

*CACFP Centers Program Director
YMCA of Greater Pittsburgh*

Jocelyn has been working in the CACFP since 2015. She has expanded the child care services department to sponsor more programs such as summer foods. Jocelyn is passionate about child nutrition education and ensuring children have access to healthy and nutritious meals. She has an MA from Geneva College.



Cherese Myree, CFE

*Vice President
MH Miles Company, CPA, PC*

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



Elika Nematian, MPH

*Academic Faculty/Health & Nutrition Extension Educator
University of Nevada, Reno Extension*

Elika directs the early childhood nutrition education and public health programs in Southern Nevada. With over 13 years of experience in community health program implementation and evaluation, Elika has worked on local and federal child nutrition and food security programs, such as CACFP, WIC & SNAP-ED. Elika obtained her bachelor's in nutrition science and Master's in Public Health from UNLV, and is currently pursuing her PhD.



Featured Speaker

Tara Nerida, PhD, MPH

*Director of Strategy and Partnerships
Three Square*

Dr. Nerida provides strategic leadership for the Three Square Food Bank's programs, including general distribution, childhood nutrition, senior hunger and research initiatives. She holds a PhD and MPH from the University of Nevada, Las Vegas, and brings expertise in program implementation, evaluation and advancing food access across Southern Nevada.



Melinda Nguyen, MS, RDN, LD

*Nutrition Education Specialist
National CACFP Association*

Melinda shows her passion about nutrition education by developing creative ways to reinforce knowledge. She began her career in Massachusetts, getting her MS in Food and Nutrition from Framingham State University. She has worked at Head Start, planning meals for toddlers, then moved to Texas to work for Whole Foods Market as a Recipe Data Specialist before taking on a role with the State agency, where she applied a nutrition-focused perspective to regulations and policies in the federal nutrition programs.



Joanne Norman, CMP, CCNP

*Compliance and Project Administrator
Providers Choice*

Joanne has worked with the CACFP since the early 1980s. Her CACFP experience includes serving as a program monitor, nutrition educator, claims manager and all areas of claims processing for family child care homes and child care centers. In her current role, Joanne is responsible for oversight of all areas of compliance, including household contacts, corrective action plans and serious deficiencies.



Jennifer Nutt

*CACFP Lead Compliance Officer
New Mexico Early Childhood Education & Care
Department*

With more than 23 years of experience working with federally funded USDA food and nutrition programs, Jennifer brings a strong foundation in program leadership, technical assistance and compliance. Her background has equipped her with the skills to uphold program integrity, strengthen accountability and support both the ECECD team and their sponsoring organizations. She is dedicated to ensuring that the children and adults in their programs receive nutritious meals that help them grow, learn and thrive.



Amara O'Connell, MPP

*Director of Food Services
City of Philadelphia Office of Homeless Services*

Amara manages many State and Federal food programs for the City of Philadelphia, including the CACFP at family emergency shelters, bringing more funding and food products to Philadelphia to meet the needs of those struggling with food insecurity. Amara received her dual degrees in International Studies and French Studies from Arcadia University in 2019. She then received her MPP from Temple University in 2023.



Sharla Olson, LN

*CACFP Nutrition Educator
SENDCAA CACFP*

Sharla has served in her current role since 2009. Her responsibilities include onsite monitoring family child care homes in Eastern North Dakota to ensure nutritious meals are provided in accordance with state and federal regulations. She previously worked for the USDA WIC Program and now trains childcare providers on the latest nutrition information provided by USDA. Sharla received a bachelor's in dietetics from North Dakota State University.



Emia Oppenheim, PhD, MPhil, RDN

*Public Health Consultant
Association of State Public Health Nutritionists*

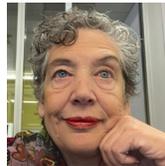
Dr. Oppenheim's career focus is on nutrition, early childhood development and how to impact population health in these areas through policies, systems and environmental change. She leads ASPHN's CDC- and USDA-funded work supporting states building and expanding Farm to Early Care and Education (Farm to ECE) programming. She holds a PhD in Nutritional Biochemistry from Cornell University.



Maggie Parker, MSW

*Community Nutrition Programs Coordinator
Virginia Department of Education*

Maggie oversees the administration of the SFSP and at-risk portion of the CACFP across the Commonwealth. She has worked with the USDA's child and school nutrition programs for over 12 years, at both the State agency and community organization levels. Through these roles, she has developed a passion for ensuring children and teens have access to nutritious food year-round. Maggie has a MSW in Administration, Program Planning, and Policy Practice from Virginia Commonwealth University.



Pam Parseghian

*Culinary Project Coordinator
Public Health Management Corporation*

In her role, Pam collaborates with Philadelphia's Office of Homeless Services on the CACFP for children and adults living in emergency shelters. Her responsibilities include providing CACFP menus, developing corresponding recipes, leading providers' meetings, culinary trainings, monitoring site visits and certifying shelter staff for ServSafe. Additionally, she teaches culinary classes and offers technical assistance to cooks at adult shelters.



NCA Board of Directors

Alix Pasillas, CMP, CCNP

*Executive Director
Food For Kids, Inc.*

Alix joined Food For Kids, as a field monitor in 1998 and has served as its executive director since 2012. She has provided guidance that has resulted in the growth of the program throughout Nevada. Alix continues to reinforce the sponsorship's success with passion and determination to bring healthy, nutritious meals to children and adults in the programs that are a part of CACFP.



Bhavani Patel, MS, CN, CCNP

CEO
Kirkland Child Care

Bhavani is an early childhood educator with more than 15 years of experience supporting young children and families. Her work is guided by a deep belief that high quality child care should nurture the whole child, including physical health, emotional well-being, and lifelong learning. Bhavani holds a master's degree in food and nutrition from India and is a licensed nutritionist in Washington State. She is also an active member of NCA.



Erik Peterson, MPA

Senior Vice President of Policy
Afterschool Alliance

Erik joined the Afterschool Alliance in July 2009 and coordinates federal and state policy to increase access to quality afterschool and summer learning programs. Prior to coming to the Afterschool Alliance, Erik worked for the School Nutrition Association (SNA) and as both an AmeriCorps VISTA and staff for the Sustainable Food Center in Texas. He holds an MPA from the LBJ School at the University of Texas and a BA from Georgetown University in Washington, D.C.



Distinguished Speaker

Patrick Penn, MS

Deputy Under Secretary of Food, Nutrition, and Consumer Services
USDA

Patrick humbly leads his Mission Area in alignment with President Donald J. Trump's direction to ensure programs work harder to encourage healthy eating and lifestyle habits. His dedicated FNCS team is also honored to deliver on USDA Secretary Brooke L. Rollins' vision for the People's Department to get the services USDA provides closer to the people they serve. Patrick earned his MS from George Mason University.



Cheyann Pham

Program Operations Supervisor
St. Mary's Food Bank Alliance

Cheyann has been with St. Mary's Food Bank for the past three years. She supports all programs, with a special love for child nutrition.



Molle Polzin, RDN

Education and Training Specialist
Institute of Child Nutrition

Molle has more than 26 years of experience in community nutrition, public health and training coordination. In her current role, she applies instructional design principles to develop engaging, evidence-based nutrition resources and training for early childhood professionals. Prior to joining the ICN, Molle worked as a Nutrition Program Consultant with Wisconsin's State agency that administers the CACFP. She is passionate about supporting educators in creating fun, meaningful learning experiences while ensuring the children in their care receive healthy, safe meals.

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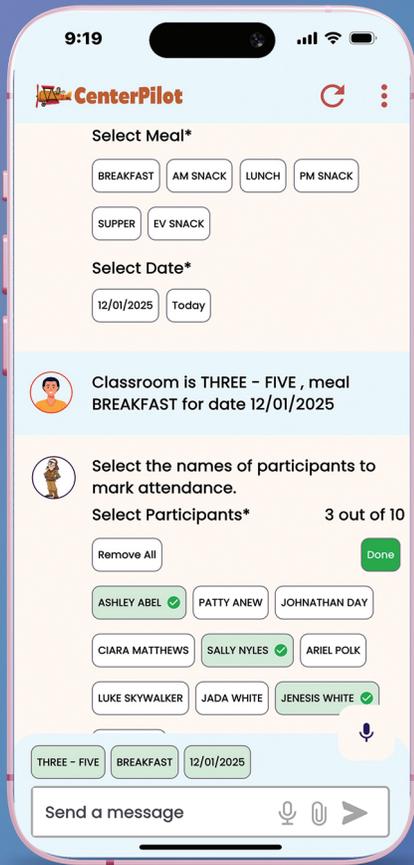
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Michelle Daniel - Easter Seals North Georgia



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Kim Pope

*Executive Director
Boys & Girls Clubs of the Columbia Basin*

Kim has a long tenure with the Division of Children & Family Services and prior to that, a decade at the local hospital, which set the stage for supporting under-served children and families. Kim participates in the Boys & Girls Clubs of Washington Association & Alliance, she takes part in the BGCA Rural Network Steering Committee, and sits on the Nonprofit Association of Washington's Board. Kim advocates for club members within the community and through State and federal advocacy, with the Club receiving the Champion of Youth for Advocacy.



Mildred Ramos

*FNS Manager
Orange County Public Schools*

Mildred began her journey in food and nutrition in 2008, inspired by a passion for ensuring that every child has access to healthy meals. Since 2013, she's led Afterschool Meal Programs Supper, Saturday and Spring Break, and now also oversees Snacks and Summer. Her dedication earned her the 2021-22 FSNA Leadership Award.



Amy Raleigh

*Marketing Manager
My Food Program*

Amy is a design, marketing, advertising and event professional with experience in multiple industries. She has been with My Food Program since its beginning, and is responsible for all marketing and branding, as well as leading the team on email campaigns, website design, content and conferences. Her favorite part about working with My Food Program is the opportunity to have a positive impact on people's lives.



Isabel Ramos-Lebron, MS, RDN, LD

*Senior Nutrition Education Specialist
National CACFP Association*

Isabel has a strong background & passion in working with low-income communities of various cultural backgrounds, while working on graduate research projects and working in the nonprofit, food banking environment for eight years. She believes that all children and adults should have access to balanced, nutritional foods to aid in childhood development and adult health in the long term. Isabel received her MS from Rutgers University.



Courtney Ramsey-Coleman, MS, RDN, LDN

*Healthy Eating and Nutrition Security Coordinator
NC DHHS DPH*

Courtney leads initiatives to expand access to healthy foods, promote nutrition equity and support early childhood nutrition through programs like Farm to ECE, Healthy Food Access Pantry Training and donor milk expansion. Courtney is passionate about empowering communities with practical tools for lifelong health and advancing statewide public health nutrition policy. Courtney holds an MS from North Carolina Central University.



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NCA Board of Directors
Maves Ranola, RDN, LDN, CLC, CMP, CCNP
Director of Nutrition
Lutheran Services Florida

Maves has 18 years of CACFP experience and a passion for community nutrition. She oversees nutrition and CACFP operations for 24 Head Start sites and nearly 400 family child care homes, serving over 6,000 children daily and ensuring they have the nutritional foundation necessary to learn, grow and thrive. Maves focuses on food access and strengthening family engagement to create lifelong impacts on the health of Florida's most vulnerable populations. She holds a BS in Food and Nutrition from Florida State University.



Kassandra Reddell, MS
Program Manager of CACFP and SFSP
Oklahoma State Department of Education

Kassi has more than 20 years of experience with the Child and Adult Care Food Program. She began her career as a coordinator for a family day care home sponsor and joined the Oklahoma State Department of Education in 2016. After serving in multiple CACFP roles, she became Director of CACFP and SFSP in 2020. She is passionate about helping participants serve nutritious meals while upholding program integrity. Kassi holds both a bachelor's and master's degree in child development from the University of Central Oklahoma.



Elisabeth Repp, MHS
Eco-Healthy Child Care® Program Associate
Children's Environmental Health Network

At Children's Environmental Health Network, Elisabeth manages the Eco-Healthy Child Care® endorsement program. She facilitates technical assistance and educational presentations to providers and other relevant audiences. She received her BA in Community and Global Public Health from the University of Michigan and her Master's of Health Science in Environmental Health from the Johns Hopkins Bloomberg School of Public Health.



Maria Cynthia Rincon, CMP
Nutrition Manager
EOAC Head Start

Maria Cynthia brings more than 15 years of experience working in Head Start nutrition services, where she supports the planning and delivery of high-quality child nutrition programs. In her role, Maria Cynthia works closely with educators, families and community partners to help ensure that nutritious meals support children's healthy growth, learning and overall well-being. She is committed to supporting and mentoring staff, improving day-to-day operations and using data to inform thoughtful decision-making.



David Robinson
Community Programs Manager
Arizona Food Bank Network

David is dedicated to supporting the Child Nutrition Programs and Food Bank Programs to alleviate childhood hunger in Arizona. In his current role, he provides technical assistance and resources to schools and community organizations to add or expand feeding programs, including CACFP and SFSP. David collaborates with community-level, statewide and national partners to leverage expertise and funding opportunities to support expansion efforts.



Shannon Robinson, MBA, CCNP
Program Administrative Specialist III
Maryland State Department of Education

With more than a decade of experience in her field, Shannon provides leadership and technical assistance across all federally funded child nutrition programs. Her work focuses on ensuring program integrity and the consistent provision of nutritious meals that promote the health, wellness, and academic success of Maryland's children and families. Shannon holds a Master of Business Administration from the University of Maryland. She is currently pursuing her Doctorate in Education at Liberty University.



Shelia Robinson, MBA, CFE
Compliance Manager
MH Miles Company, CPA, PC

Shelia has more than 17 years of experience auditing and reviewing the Child and Adult Care Food Program (CACFP), Summer Food Service Program (SFSP) and Pre-K Programs. She is experienced with the State Agency CACFP Compliance Review process as she conducts and manages CACFP and SFSP compliance reviews, agreed-upon procedure reviews and fraud investigations. Shelia received her MBA from the University of Phoenix.



Margaret Robison, MPH, RDN, LDN
Registered Dietitian
Pisanick Partners

Margaret has spent her career in pediatric nutrition, initially in hospital environments and, for the past decade, in school nutrition. In her current role, she supports school nutrition programs with compliance, professional development for staff and the implementation of effective nutrition education initiatives. She has a passion for involving children and families in nutrition-focused activities. Margaret earned an MPH from Johns Hopkins University, specializing in Maternal and Child Health.



Jami Rokala, MS, RDN, LD, CLC
Founder/Owner
Headwaters Nutrition Counseling

Jami has worked as a child nutrition professional since 2013 and is the owner and founder of Headwaters Nutrition Counseling, contracting with Head Start agencies as the RDN throughout the country. Jami has served on the board for NCA and currently serves on the board of directors for the Association of State Public Health Nutritionists and the University of North Dakota's Nutrition and Dietetic Advisory Committee. Jami received her MS in Nutrition from the University of North Dakota.



Omar Saldivar
Nutrition Services Program Manager
Neighborhood House Association

With over seven years of experience in the Head Start community and extensive knowledge in nutrition and food science, Omar oversees the CACFP, ensuring compliance with nutritional standards, menus and meal patterns. His work also includes developing CACFP-compliant recipes, training staff and ensuring NHA's daily 6,000+ meal production run smoothly through food production software systems like CBORD. His commitment to child nutrition is driven by a passion for equity, education and wellness in early childhood.



Michelle Saletan

*Institutional Support Manager
Balanced*

Michelle brings extensive experience in school nutrition from her work in the Charleston school district. She is passionate about fostering health and wellness in children's lives. She collaborates with schools to introduce and expand fiber-rich, nutrient-dense, plant-based meal options, leading to successful partnerships with numerous educational institutions and increasing the availability and popularity of plant-based meals in school cafeterias. She holds a BA from Fordham University.



Shay Sanchez

*Operations Support Manager
Oregon Child Development Coalition*

Shay is an operations leader in the CACFP community with more than 20 years of experience supporting food service, compliance, facilities, transportation and safety operations. He brings a relatable, practical approach to helping professionals protect their energy, reconnect with their purpose and continue this important work sustainably.



Jenny Salinas

*Kitchen Operations Manager
Houston Food Bank*

Jenny is a professionally trained chef with 30 years of experience spanning nearly every corner of the hospitality world. After studying biology at the University of Texas and completing culinary school, she built a career defined by curiosity, creativity and a deep commitment to feeding communities. With six years in child nutrition, Jenny brings an expansive understanding of production logistics, distribution systems, multiple-site management, and the intricate puzzle of state and federal compliance, dietary standards and real-world budget constraints.



Ross Schonhoef

*Regional Sales Manager
Health-e Pro*

Ross has been in his current role since 2022, covering the Southeastern United States. Before joining Health-e Pro, he was a Child Nutrition Director for 27 years in Texas, building several successful departments. Throughout his career, Ross has been passionate about helping people. Ross earned an associate's degree in restaurant management from Del Mar College and a bachelor's in organizational leadership from Texas A&M Commerce. Ross brings a combined 35 years of food service experience to his team.

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THE CHILD NUTRITION EDUCATION NETWORK

Brought to you by



The Child Nutrition Education Network creates connections where there were none before.

-  **This global community** of child nutrition education program leaders, funders, and affiliates is committed to connecting, sharing, and making a collective impact.
-  **The Network is free to join.**



JOIN THE NETWORK

Growing a healthier world by changing the trajectory of children's health.

**Sam Schwoeppe, MS**

*Director of Business Partnerships
Fresh Connect Central*

Sam connects farmers, food banks and community partners across the country, ensuring nutrient-rich food reaches families who need it most. She is also a sixth-generation farmer from southern Indiana whose life reflects both the heritage and the future of agriculture. She earned her master's in organizational leadership and sustainability from Western Kentucky University, deepening her commitment to service. Sam's mission is simple: make a difference and give back. Her legacy proves that when women farmers lead, they don't just grow food—they grow communities.

**Ali Segna, RD, LD**

*High Obesity Program (HOP) Manager
Ohio State University Extension*

Ali is a Research Administration Management Senior Analyst with nearly 20 years of experience in chronic disease prevention, coalition leadership and public health nutrition. She manages Ohio's CDC-funded High Obesity Program and leads Farm to Early Care and Education initiatives, fostering cross-sector partnerships and developing strategic trainings to advance policy, systems and environmental change.

**Wendy Shaw, EdD, MBA, RDN**

*Manager, Medical Science Communications
Gerber Products Company, Nestle Nutrition*

Dr. Shaw is a marketing communications expert with more than 20 years of experience in food, health and agricultural programs and manages health professional marketing and outreach for Gerber. She is passionate about providing meaningful nutrition science to support the growth of children. She strives to provide the latest evidence to help children thrive. She holds an MBA in Marketing from Loyola University Maryland and a BS in Clinical Dietetics and Nutrition from the University of Pittsburgh.

**Kim Sheehy, MEd**

*Education Manager
EOAC Head Start*

Kim prioritizes working with children ages 3-5 and their families in the Head Start program. In her current role, she has the responsibility of Curriculum and Instruction Oversight, ensures that research-based curricula is implemented with fidelity across classrooms, aligns teaching practices with the Head Start Early Learning Outcomes Framework and monitors lesson plans, classroom environments and instructional strategies. Kim holds a degree in Early Childhood Education.

**Misty Sheppard, MPH, CMP, CCNP**

*Nutrition Manager
Gateway Community Action Partnership*

Misty has spent 13 years improving the health of children and families. She specializes in CACFP compliance, menu planning, and culturally responsive programming. She believes mealtimes can foster learning, connection, and lifelong healthy habits. Misty has an MPH in Nutrition from Liberty University.

**April Shuman, CCNP**

*Educator
Gigi's Child Care Home*

April has dedicated 35 years to working as a family child care educator. Throughout nearly all of those years, she has been actively involved with the CACFP. She loves sharing her interests for gardening and connecting with nature with the children in her care. April's outdoor area is certified as a Nature Explore Classroom, which allows her to combine her passion for the outdoors with her work as a CACFP-certified professional.

**Susan Sisson, PhD, RD, CHES**

*Professor
University of Oklahoma*

Dr. Sisson's research sits at the intersection of health outcomes and lifestyle behaviors such as nutrition, movement and screen use. Her research interests include understanding and enhancing the environmental determinants of and access to healthy foods and movement in vulnerable populations. Much of her research has included young children and caregivers, and she has partnered with Native American communities to engage in health-enhancing projects. Dr. Sisson earned an MS at the University of Oklahoma and a PhD at Arizona State University.

**Kailee Smith, MPH**

*Regional Membership Development Manager
Early Learning Ventures*

Kailee leads nationwide partnership growth and promotes technology solutions for child care business owners. Since joining ELV in 2021, Kailee has advanced through health and safety leadership roles. Her background spans community nutrition and child care health consultation. She holds a BS in Dietetics from Central Michigan University and an MPH from Western Michigan University.

**Patricia Smith**

*Program Analyst
City of Philadelphia Office of Homeless Services*

Patricia provides CACFP support to seven of the emergency shelters in the City of Philadelphia through ongoing training, evaluation, and technical assistance, adapting to each providers individual concerns. Patricia has worked with children and youth experiencing homelessness for over 14 years. A former educator and health advocate, she is dedicated to teaching children that being fit can be fun and that "good for you" can taste good!

**Sarah Smith-Holmes**

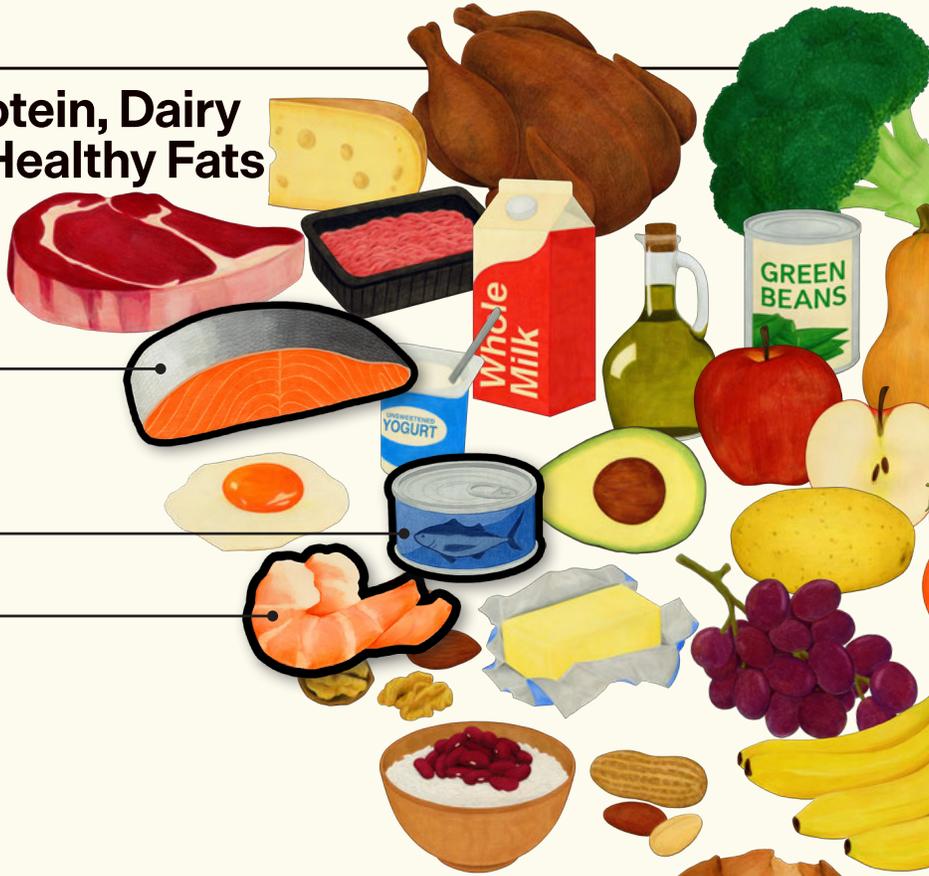
*Founder and Principal Consultant
Level One Consulting*

Sarah is a seasoned leader with experience in USDA federal nutrition programs since 1990. As the founder of Level One Consulting, she leverages her expertise to create innovative solutions and strengthen food systems. Driven by a passion for child nutrition, Sarah has played a key role in all of the Child Nutrition Programs, ensuring access to healthy meals for millions of children, reaching 38 million recipients across multiple agencies with billions in funding.

The 2025-2030 Dietary Guidelines are clear:

Introduce seafood when babies start solids at about 6 months and eat seafood 3 times a week at every age, including during childhood and adolescence.

Protein, Dairy & Healthy Fats



Vegetables & Fruits



Seafood supports growing bodies

All forms of whole seafood—including fresh, frozen, and canned—count and work together to make a healthy diet affordable and accessible for children of all ages.

Whole Grains



Healthy, affordable & accessible

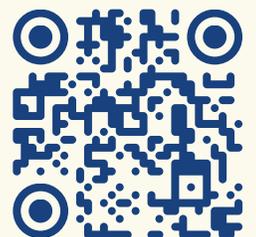


It's packed with high-quality protein for muscles, omega-3s for brain health and concentration, iron for energy and immune support, and vitamin D for strong bones and teeth.



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Alissa Snider, MPA

*Child Nutrition Hunger Outreach Specialist
Hunger Free Oklahoma*

Alissa has been with Hunger Free Oklahoma since 2022. She champions equitable, locally-led approaches to making healthy choices accessible. Improving access to meals for children and teens through federal nutrition programs has been her focus for the past couple years and she hopes to share learnings from her work in Oklahoma. Alissa holds a BS in Community and Public Health and an MPA in Urban Management from the University of Central Oklahoma.



Treasure Standeford

*Child Nutrition Program Manager
Hunger Free Oklahoma*

Treasure, a proud native of Oklahoma, joined the Hunger Free Oklahoma team in 2019, where she plays a crucial role in supporting, advocating for and educating communities about child nutrition programs. She is a mother, grandmother and champion for families and children, demonstrating a profound commitment to the welfare of all. Her passion for service drives her dedication to empowering communities and improving access to resources aimed at eliminating hunger.



Blake Stanford, CMP

*President
Southwest Human Development Services*

Blake is the founder and Chairman of the Board of a private, nonprofit agency and sponsor of the CACFP since 1985. Blake has served as President of the Texas CACFP Sponsors' Association, was a founder of the Southwest Region CACFP Sponsors' Association and has served as the President and Treasurer of the NCA Board of Directors. Blake holds a BS in Social Science and a BA in Spanish from Southwestern University.



Della Stocks, CMP

*President
Nutrition Plus, Inc.*

Della has been employed with Nutrition Plus, a sponsor of the CACFP, since 1996 and has served as acting President since 2012. She oversees six other employees who assist her in making Nutrition Plus a success. She considers planning and conducting their yearly provider training to be one of the highlights of her career. Her goal as a sponsor is to help their day care home providers to better their programs and enhance them to be the best they can be.



NCA Board of Directors

Carrie Sullivan, CMP

*Executive Director
Provider's Network, Inc.*

With over 15 years of experience as a legal secretary and paralegal, Carrie established a career in the legal field before transitioning to childcare. She was a licensed childcare provider for 13 years in Lincoln, Nebraska before accepting the Director position at Provider's Network in 2015. She served as a Board Member and as Board President at Provider's Network, Inc., playing a pivotal role in shaping the organization's strategic direction.



Kayla Surls, MPA, SNS-L4

*Nutrition Specialist
Montgomery Public Schools*

Kayla specializes in menu planning, nutritional analysis, regulatory compliance, professional development and large-scale program operations, with a strong commitment to promoting safe, sanitary and equitable nutrition environments. Kayla holds a Master of Public Administration from Jacksonville State University and a degree in Family and Consumer Sciences with a concentration in nutrition and dietetics. She is a Level 4 School Nutrition Certificate recipient through the School Nutrition Association, and a certified ServSafe Proctor and Instructor.



Lindsay Talbot, CMP

*Community Nutrition Supervisor
Nevada Department of Agriculture*

Lindsay has worked in community nutrition programs at the state level for 12 years. She graduated with a bachelor's in dietetics from Arizona State University.



Lana Taylor, MS, CMP, CCNP

*Executive Director
Indiana Alliance of Boys & Girls Clubs*

Lana has served in her current role for over 20 years, leading statewide efforts to support 171 Club sites serving youth across Indiana. She brings extensive experience in youth development, public policy and federal child nutrition programs, including the CACFP and the SFSP. Lana works closely with Clubs to strengthen compliance, fiscal stewardship and program quality while expanding access to nutritious meals and high-impact afterschool and summer programming. She holds an MS in School Psychology from Butler University.



Theresa Ten Eyck, MPA, CPA

*Director
Your Part-Time Controller*

Theresa is passionate about supporting a mission-driven organization and specializes in those dealing with food insecurity and nutrition. She is a seasoned financial accounting professional with leadership and accounting experience since 2004. Holding an MPA degree from the University of South Dakota and a CPA, Theresa provides a depth and breadth of experience in strategic planning, forecasting and the implementation of best practices and internal controls.



NCA Board of Directors

Alexia Thex, MEd

*President
National CACFP Association*

Alexia leads NCA's strategic direction, guiding advocacy efforts and organizational growth that advance the mission and interests of association members. Alexia draws on extensive experience in nonprofit management to deliver high-quality programming and nutrition education training, resources and events that support the success of CACFP stakeholders. Alexia is committed to expanding access to and modernizing the food program. Alexia holds a Master of Education from the University of Texas at Austin.

**Jon Tirk**

*Outreach and Onboarding Specialist
Virginia Department of Education*

Jon is a political operative, a lover of policy, making a difference in his community, and of course, making sure children have access to healthy, nutritional foods in Virginia. Jon started his career as a CNP in 2016 with the Virginia Department of Health. He then transitioned over to the Department of Education in 2018 after the transfer of the Child Nutrition Programs from VDH. Since then, he has built wonderful relationships with all the sponsors, which is one of his favorite parts of his job.

**Sheila Tompkins-Hess**

*Program Officer
Nevada Department of Health & Human Services,
Division of Child and Family Services*

Sheila has been a supporter of Head Start for much of her life. She attended Head Start as a child and then worked as a teacher, a director and a supervisor for Head Start and Early Head Start programs. Sheila loves working with children and with helping staff to increase their skills with the children they support. Sheila has been a trainer at NAEYC, state conferences and ECE trainings in Las Vegas. She attended the University of Nevada, Las Vegas.

**Molly Turnquist Butala, MPH, RDN, LD, CMP, CCNP**

*Nutrition Manager
Providers Choice*

Molly's work at Providers Choice focuses on increasing access to healthy CACFP meals and snacks. Providers Choice sponsors over 2,500 homes and 100 centers in Minnesota. She develops CACFP compliant menus, provider training, nutrition resources, and supports Farm to ECE in MN. Prior to PCI, Molly worked on the CACFP team for the MN State Agency for nine years. Molly has a BA in Nutrition/Dietetics from Concordia College and an MPH from UMN School of Public Health.

**Brittany Uribe**

*Senior Event Specialist
National CACFP Association*

Brittany plans and coordinates all webinars and virtual events for NCA, including those during the National Child Nutrition Conference. Brittany graduated from Florida State University with a BS in Family and Child Science. She began working for a CACFP sponsor in South Florida in 2013 and grew passionate about expanding CACFP training opportunities and educational resources.

**LynAnn VanDyk, CMP, CCNP, CDA**

*Associate Director of Food Services
The Dreamery at YWCA of Kalamazoo*

LynAnn oversees the management of food services and Farm to ECE programming. With a BA from Spring Arbor University, she brings a unique blend of educational and culinary expertise to her role. Passionate about the importance of healthy nutrition for young children, LynAnn is committed to ensuring all children have access to wholesome, well-balanced meals. She champions the use of homemade and locally grown ingredients, recognizing their vital role in child growth and development.

**Amy Vaughn, MS, RDN, LD**

*Nutrition Services Coordinator
Murray Head Start*

Amy has experience as a dietitian since 2000, dedicating a significant portion of her time to Head Start. In her current role, she manages the CACFP operations across 27 sites and delivers nutrition information to families via consultations, parent meetings and nutrition assessments for children. She received her MS from the University of Tennessee at Martin.

**Gina Vazquez**

*Sr. Manager
Orange County Public School Food and Nutrition Services*

Gina was born and raised in New York City, where her strong work ethic and love for people first began to shine. She's been in retail management since 1989 and in 2004, she followed her passion for helping others by moving into the world of school food service, where she's continued to make a difference every day. Since 2022, Gina has proudly managed the summer program, bringing her warmth and commitment to everything she does.

**Carline Wagner**

*Nutrition Services Supervisor
Manteca Unified School District*

Carline has over 15 years of experience in the food industry and an additional 13 years in child nutrition within the NSLP, and nearly 3 years in CACFP. She is passionate about premier foods and inspiring students to enjoy nutritious meals, discover new flavors and build healthy habits.

**Jodi Walker**

*Executive Director
Kids at Their Best*

Jodi is an expert in creating impactful programs with limited resources, particularly summer meal initiatives. She is the founder of Kids At Their Best, a nonprofit that provides services like food distribution and youth employment in rural communities. Known for her leadership in rural development and her dedication to diversity, Jodi's approaches have empowered underserved populations. Her passion for building community-focused programs reflects her commitment to making a lasting difference.

**Shannon Walsh**

*Community Nutrition Programs Coordinator
Massachusetts Department of Elementary & Secondary Education*

Shannon oversees administration of the Child and Adult Care Food Program (CACFP) and the Summer Food Service Program (SFSP) in Massachusetts. She and her team manage program applications, provide training and technical assistance, and support sponsors to ensure regulatory compliance. Shannon is dedicated to expanding awareness of and access to these programs so that all eligible children and adults can benefit from free, nutritious meals.

**Ashley Walterbusch**

*Program Director
Family Advocacy Center*

Ashley has been the summer food service director with the Family Advocacy Center since 2018. During this time, nearly 500,000 meals have been distributed to children in the area. Ashley's mission is to ensure every child has access to nutritious meals. She serves on the state's Rural Advisory Council, with a passion for helping others to achieve successful meal programming.



Amy Warne, MBA, RD, LD

*Manager of Nutrition and Health Programs
Partnership for a Healthier America*

Amy leads the Veggies Early and Often initiative and Healthy Hunger Relief efforts. She has a diverse nutrition background in acute care, dialysis, non-profit, food sovereignty and consulting. Amy is a citizen of the Muscogee Nation, Seminole and the Tiger Clan. She holds degrees in health care management and nutritional sciences, and has an MBA from the University of Central Oklahoma.



Jennifer Weber, MS

*Executive Director
Oklahoma State Department of Education*

With 28 years of dedicated service in the USDA Child Nutrition Programs, Jennifer has been a driving force in ensuring children across Oklahoma have access to nutritious meals. For the past six years, Jennifer has overseen all facets of the state's Child Nutrition Programs (NSLP/SBP, CACFP, and SFSP). Under her leadership, the department has expanded meal access, improved compliance measures and integrity, and strengthened partnerships with local agencies and stakeholders.



LaVanya Watkins, MEd

*Ohio Farm to ECE Coordinator
Ohio Farm to School*

LaVanya brings a lifelong passion for agriculture and education to her work. She leads statewide Farm to ECE efforts by developing and sharing resources that celebrate Ohio grown produce. Her work connects children and families to local food, fostering healthy habits and vibrant community engagement. She holds a Master of Science in Elementary Education from Walden University.



Jennifer Westbrook

*Daycare Owner
Westbrook Academy Child Care and Learning Center*

Jennifer's work is informed by a 25-year tenure with the Missouri Department of Mental Health as a Speech-Language Pathology Assistant; her clinical background in feeding therapy now drives her commitment to nature-integrated, experiential learning. By strategically layering resources from local, State and federal agencies, including the Departments of Conservation and Agriculture, Jennifer has developed a curriculum model that merges environmental stewardship with core educational objectives.



Braden Watts

*Chief Financial Officer
UMCFOOD*

Braden started as a driver for UMCFOOD in college. After completing his BBA in finance, he went to work to get his feet wet for HOSPICE and then came to UMCFOOD in a leadership position in Finance and HR.



State Agency Program Compliance

Did you know Myers and Stauffer assists **state agencies** with administrative reviews, procurement reviews, and compliance services? Our experienced compliance team can supplement your existing state agency staff.

Our services include:

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- Training for Sponsors on Behalf of State Agencies
Examples: SFSP Viability, Administrative Review Preparedness, and more
- NSLP Procurement Reviews
- Child Care Grant Monitoring
- CCDF Improper Payment Reviews

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"We believe food is foundational to health, growth, and strong communities. This past summer, our partnership with Food For Good helped us turn that belief into meaningful, measurable impact. In just three short months, together we served 186,759 meals to nearly 6,300 children and community members across rural Wisconsin.

Because of this partnership, we were able to stretch into eight counties throughout rural Wisconsin, reaching communities that have historically had limited access to summer meal programming."

– Courtney Kramolis, Food Access Director at
La Crosse Area Family YMCA

"Working with Food For Good and the PepsiCo Foundation for our summer meals program gave us peace of mind. The families we serve rely on us and our programs, so we need partners we can truly depend on. They delivered exactly what we needed throughout the summer, and that consistency helped us show up for families every single day."

– Brian Wieher, Executive Director at
Ujima Hunger Coalition



MEET COURTNEY & BRIAN AT THE EDUCATIONAL TRACK PRESENTATION

Rural Non-Congregate in Action:
Best Practices for Grab & Go Sites



Brian Wieher, SNS

*Executive Director
Ujima Hunger Coalition*

Brian's strategic leadership ensures the Ujima Hunger Coalition achieves its mission: crafting a future where every child has access to nutritious meals, regardless of their circumstances. His passion for tackling nutrition security and equitable access to food can be traced throughout his career, and he brings this drive to the team at Ujima. With more than 20 years of expertise, Brian heads up program development, community relations and strategic partnerships.



Evelyn Williams

*Director of Food Services
Acelero Learning*

With more than 15 years of experience in the food service industry, Evelyn deeply believes that nutrition plays a vital role in a child's ability to learn, grow and thrive. She is responsible for compliance with CACFP and other regulatory standards, managing vendor relationships, designing menus that meet both dietary guidelines and children's preferences, and training staff across multiple sites.



Shaimake Woods

*Nutrition Specialist
Coastal Plain Area EOA*

Shaimake helps to oversee the daily nutrition operations of Coastal Plain Area EOA Head Start centers. She works closely with the Nutrition Manager to provide training to nutrition staff.



Francia Yera

*Child Nutrition Coordinator
Adelante Mujeres*

Francia is a chef who loves bringing culture, flavor and joy into children's meals and family food experiences. She blends CACFP expertise with hands-on Farm to ECE learning, creating programs that celebrate identity and local food. Francia turns simple ingredients into connection, confidence and community for the families she serves.



Simge Yurdakul, MA

*Nutrition Coordinator
SJB Child Development Centers*

Simge advances infant, toddler and preschool nutrition education by aligning food service teams and educators around nutritious meals and meaningful mealtimes.

Responsive mealtimes, cooking and gardening experiences bring current evidence into daily practice and increase children's willingness to taste and enjoy healthy foods. Simge received her MA in Early Childhood Education from Mills College.



Haley Zeme, CCNP

*Compliance Coordinator
Food For Kids, Inc.*

Haley works to support child care centers, adult care centers and home providers in promoting high-quality nutrition for young children and adults. She is passionate about child nutrition and believes that early childhood educators play a powerful role in shaping lifelong healthy eating habits. Haley strives to find innovative ways to help programs create environments where children can grow, learn and thrive through healthy nutrition. She is currently pursuing her MPH at UNR.



Alberto Zavala, CCNP

*Director of Healthy Kids Healthy Preschool Program
Community Action Agency of Southern New Mexico*

Alberto has over a decade of experience in Early Childhood Education, supporting child development centers, Head Start programs, and preschools statewide in implementing healthy eating and active living practices. With over 20 years of experience serving rural communities, Alberto holds a law degree from the Universidad Autónoma de Ciudad Juarez and spent more than eight years in private practice, providing legal services to individuals the border region.



Victoria Ziemianin

*Senior Customer Success Manager
Radicle Health*

Victoria has over seven years of SaaS experience. She specializes in software implementation that streamlines day-to-day operations and drives measurable impact. Victoria has partnered with a wide range of for-profit and nonprofit organizations to optimize systems, improve adoption and deliver long-term value.

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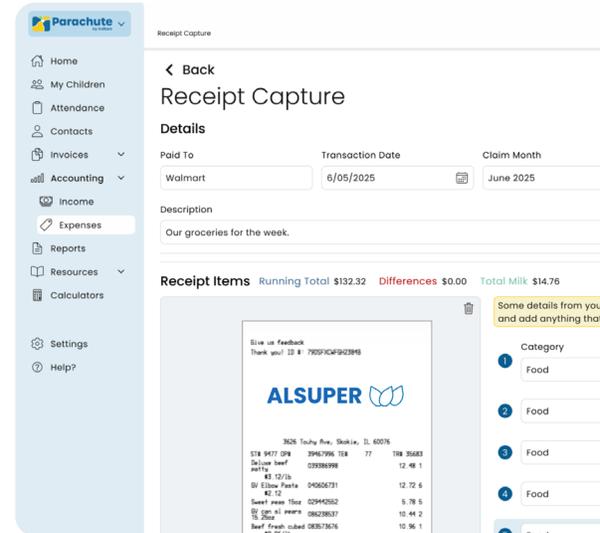
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✓ Software that **evolves based on YOUR feedback**

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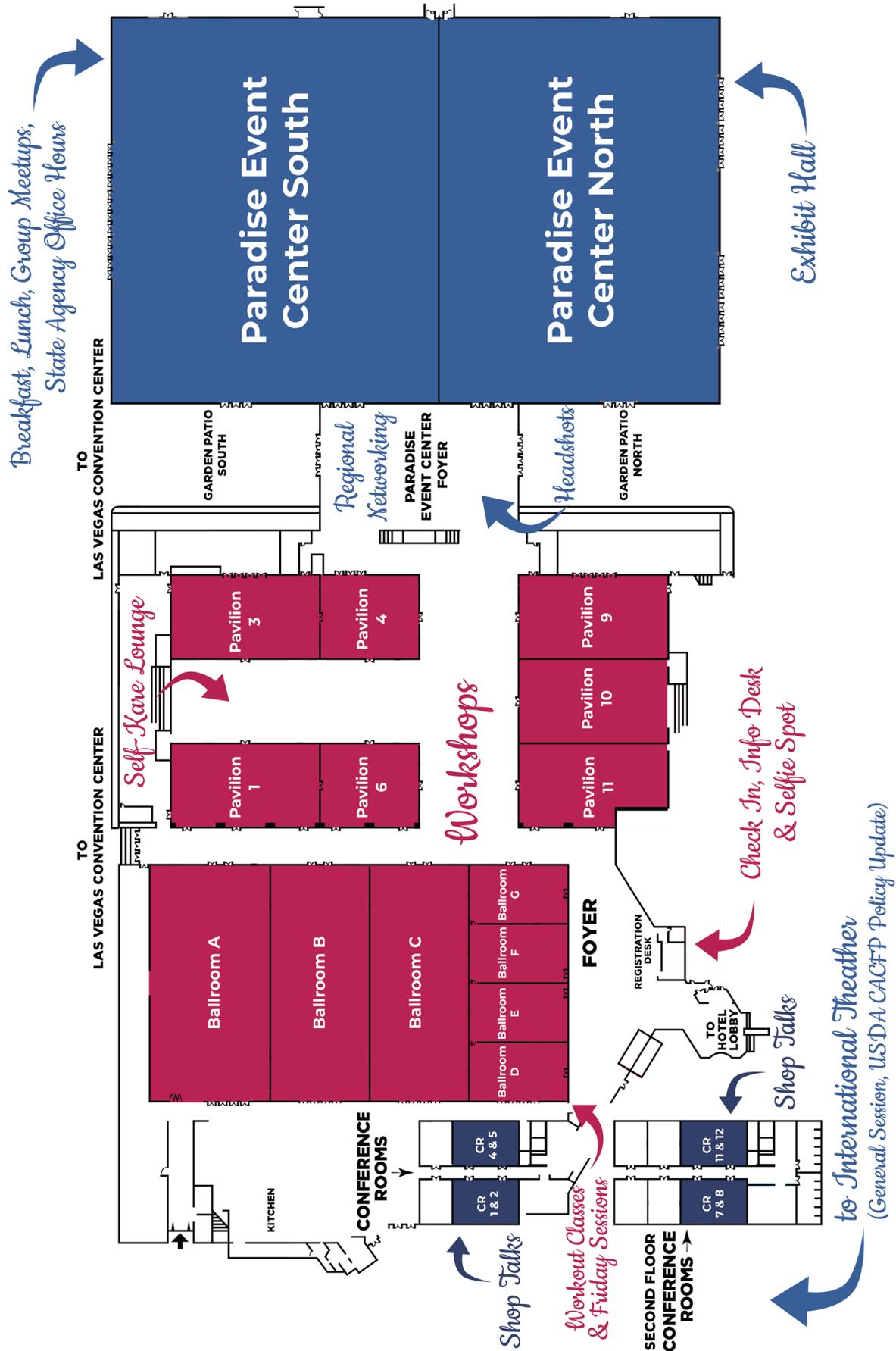
APRIL 13, 2026	S#	HRS	SESSION TITLE	PRESENTER(S) NAME
2:00 pm - 3:00 pm	1		Afterschool Meals Overview	Goal Setting That Fuels You and Your Organization
3:15 pm - 4:15 pm	1		SFSP Overview	Level Up Your Leadership Skills for 2026
4:30 pm - 5:00 pm	.5		Professional Networking Strategies & Tips	
APRIL 14, 2026	S#	HRS	SESSION TITLE	PRESENTER(S) NAME
7:15 am - 7:45 am	.5		CACFP Creditable Tools & Resources	
9:15 am - 10:15 am	1		CACFP Overview	
1:15 pm - 2:45 pm	1.5		General Session	
3:00 pm - 4:00 pm	1		Featured Speaker Session:	
APRIL 15, 2026	S#	HRS	SESSION TITLE	PRESENTER(S) NAME
7:15 am - 7:45 am	.5		Shop Talk:	
8:00 am - 9:00 am	1		Workshop 1:	
9:15 am - 10:15 am	1		Workshop 2:	
1:45 pm - 2:45 pm	1		Workshop 3:	
3:00 pm - 4:00 pm	1		Workshop 4:	
4:15 pm - 5:15 pm	1		Workshop 5:	
5:30 pm - 6:00 pm	.5		Shop Talk:	
APRIL 16, 2026	S#	HRS	SESSION TITLE	PRESENTER(S) NAME
7:15 am - 7:45 am	.5		Shop Talk:	
8:00 am - 9:00 am	1		Workshop 6:	
9:15 am - 10:15 am	1		Workshop 7:	
10:30 am - 11:30 am	1		Workshop 8:	
12:45 pm - 1:15 pm	.5		Workshop 9: Speed Session:	
1:30 pm - 2:30 pm	1		Workshop 10:	
2:45 pm - 3:45 pm	1		Workshop 11:	
4:00 pm - 5:00 pm	1		Featured Speaker Session:	
5:15 pm - 5:45 pm	.5		Shop Talk:	
APRIL 17, 2026	S#	HRS	SESSION TITLE	PRESENTER(S) NAME
9:00 am - 10:00 am	1		More About CACFP: Ask Us Anything!	
11:30 am - 12:30 pm	1		CACFP Meal Pattern Exceptions	



TOTAL HOURS PARTICIPANT SIGNATURE

DATE

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”

*Deborah Gillison-Wilson, CMP, CCNP
Executive Director
Georgia Nutritional Services*



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