



*39th National*  
**CHILD NUTRITION  
CONFERENCE**

**April 14-18, 2025 | Dallas, Texas**



# ★ Greetings and Welcome to Dallas!



The Board of Directors of the National CACFP Association and the 2025 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.

## Conference Registration

Registration will be in the **Grand Atrium** on the Lobby Level.

Monday, April 14	8:00 am - 8:00 pm
Tuesday, April 15	7:00 am - 6:00 pm

## Information Desk Hours

Arriving after Tuesday? You can check in for the conference at our Information Desks, located in the **Tower Foyer** on the Lobby Level.

Wednesday, April 16	7:00 am - 6:00 pm
Thursday, April 17	7:00 am - 6:00 pm

## Don't Forget to Wear 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.

## ★ NCA Board of Directors



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CEO/Executive Director  
For the Children, Inc.  
Vici, OK



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National CACFP Association  
Round Rock, TX

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## Get Connected: WiFi

Network:	NCNCWiFi
Access Code:	NCNCWiFi



Monday, April 14, 2025		Virtual Sessions
8:00 am - 8:00 pm	Registration Desk Open - <i>See more hours on Page 2</i>	
10:00 am - 1:00 pm	Preconference Academy * <i>Pre-registration required</i>	
1:15 pm - 1:45 pm	Navigating the Conference Q&A	
2:00 pm - 4:00 pm	USDA Listening Session for State Agencies * <i>By invitation only</i>	
2:00 pm - 5:00 pm	Preconference Academy * <i>Pre-registration required</i>	
2:00 pm - 3:00 pm	SUN Meals Overview	<a href="#">SUN Meals Overview On Demand</a>
3:15 pm - 4:15 pm	Afterschool Meals Overview	<a href="#">Afterschool Meals Overview On Demand</a>
4:30 pm - 5:00 pm	Professional Networking Strategies & Tips	
5:00 pm - 6:00 pm	Regional Networking	

*A special thank you to our...*

Conference Host



Registration Sponsor



Tote Bag Sponsor



Tuesday, April 15, 2025		Virtual Sessions
7:15 am - 7:45 am	CACFP Creditable Tools & Resources	<a href="#">CACFP Creditable Tools &amp; Resources</a>
8:00 am - 9:00 am	Group Meetups	
8:30 am - 9:00 am	NCA Annual Meeting * <i>By invitation only</i>	<a href="#">NCA Annual Meeting *By invitation only</a>
9:00 am - 12:00 pm	Preconference Academy * <i>Pre-registration required</i>	
9:00 am - 1:30 pm	Exhibit Hall Open	
9:15 am - 10:15 am	CACFP Overview	<a href="#">CACFP Overview</a>
9:15 am - 10:15 am	State Agency Collaboration * <i>By invitation only</i>	
10:30 am - 11:00 am	CACFP Certification Overview	<a href="#">CACFP Certification Overview On Demand</a>
10:30 am - 11:30 am	Mid-Morning Coffee Break in Exhibit Hall	
11:00 am - 12:30 pm	State Agency Office Hours	
1:30 pm - 3:00 pm	National Conference General Session	<a href="#">National Conference General Session</a>
3:15 pm - 4:15 pm	Featured Speakers	<a href="#">USDA CACFP Policy Update</a>
4:00 pm - 6:00 pm	Exhibit Hall Open	
4:30 pm - 5:30 pm	Welcome Reception in Exhibit Hall	

Wednesday, April 16, 2025		Virtual Sessions	Speed Sessions	
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	<a href="#">Hybrid Workshop One</a>	8:00 am - 8:30 am	Speed Session #1
9:00 am - 12:30 pm	Exhibit Hall Open		8:45 am - 9:15 am	Speed Session #2
9:15 am - 10:15 am	Workshops Session Two	<a href="#">Hybrid Workshop Two</a>		
10:30 am - 11:30 am	USDA SFSP Policy Update	<a href="#">USDA SFSP Policy Update</a>		
12:30 pm - 1:30 pm	Lunch			
1:45 pm - 2:45 pm	Workshops Session Three	<a href="#">Hybrid Workshop Three</a>	1:45 pm - 2:15 pm	Speed Session #3
3:00 pm - 4:00 pm	Workshops Session Four	<a href="#">Hybrid Workshop Four</a>	2:30 pm - 3:00 pm	Speed Session #4
4:15 pm - 5:15 pm	Workshops Session Five	<a href="#">Hybrid Workshop Five</a>	3:15 pm - 3:45 pm	Speed Session #5
5:30 pm - 6:00 pm	Shop Talks			

Thursday, April 17, 2025		Virtual Sessions	Speed Sessions	
7:00 am - 8:00 am	CACFP Professionals Networking Breakfast			
7:00 am - 8:00 am	Continental Breakfast, Coffee & Conversation			
7:15 am - 7:45 am	Shop Talks		8:00 am - 8:30 am	Speed Session #6
8:00 am - 9:00 am	Workshops Session Six	<a href="#">Hybrid Workshop Six</a>	8:45 am - 9:15 am	Speed Session #7
9:15 am - 10:15 am	Workshops Session Seven	<a href="#">Hybrid Workshop Seven</a>	9:30 am - 10:00 am	Speed Session #8
10:30 am - 11:30 am	Workshops Session Eight	<a href="#">Hybrid Workshop Eight</a>		
11:30 am - 12:30 pm	Lunch			
12:45 pm - 1:15 pm	Speed Sessions #9	<a href="#">Hybrid Speed Session</a>	12:45 pm - 1:15 pm	Speed Sessions #9
1:30 pm - 2:30 pm	Workshops Session Nine	<a href="#">Hybrid Workshop Nine</a>	1:30 pm - 2:00 pm	Speed Session #10
2:45 pm - 3:45 pm	Workshops Session Ten	<a href="#">Hybrid Workshop Ten</a>	2:15 pm - 2:45 pm	Speed Session #11
4:00 pm - 5:00 pm	Featured Speakers	<a href="#">Hybrid Featured Speaker</a>	3:00 pm - 3:30 pm	Speed Session #12
5:15 pm - 5:45 pm	Shop Talks			

Friday, April 18, 2025		
8:00 am - 9:00 am	Rising Leaders Coffee Hour	CACFP Professionals: Certification Q&A
8:00 am - 10:00 am	Postconference Academy *Pre-registration required	
9:15 am - 10:15 am	CACFP Meal Pattern Exceptions	Best Practices: Working with Your Board
10:30 am - 11:30 am	Manager's Toolkit: Salary & Compensation Roundtable	More About CACFP: Ask Us Anything!
10:30 am - 12:30 pm	Postconference Academy *Pre-registration required	
11:45 am - 12:30 pm	Leadership in the CACFP	Meet Up: NCA Board of Directors Q&A

All times listed are in Central 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 for handouts from the sessions you've attended? We'll provide a link to the Attendee Library.

### **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 Dallas.

Be brave and put yourself out there!



### **Download the Yapp App**



- Open the app and tap "Add an Existing Yapp"
- Enter Yapp ID: NCNC25 in the field. The conference app will then download into Yapp.
- You can also download here: [my.yapp.us/NCNC25](https://my.yapp.us/NCNC25)

**Yapp ID: NCNC25**



By joining us in Dallas, 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 14

8:00 am - 8:00 pm	Registration and Information Desk Open - Grand Atrium
1:15 pm - 1:45 pm	Navigating the Conference Q&A - Grand Ballroom DE
2:00 pm - 3:00 pm	SUN Meals Overview - Grand Ballroom DE
3:15 pm - 4:15 pm	Afterschool Meals Overview - Grand Ballroom DE
4:30 pm - 5:00 pm	Professional Networking Strategies & Tips - Grand Ballroom DE
5:00 pm - 6:00 pm	Regional Networking - East Atrium

## Tuesday, April 15

Sessions in orange are hybrid (onsite/virtual) sessions. All sessions are in Central Time. They will be available to watch on demand through May 15, 2025.

CACFP Creditable Tools & Resources - Grand Ballroom DE			
7:15 am - 7:45 am			
8:00 am - 9:00 am	Group Meetups - See page 16 for locations		
9:00 am - 1:30 pm	Exhibit Hall Open - Trinity Hall		
9:15 am - 10:15 am	CACFP Overview - Grand Ballroom DE		
10:30 am - 11:00 am	CACFP Certification Overview - Grand Ballroom DE		
10:30 am - 11:30 am	Mid-Morning Coffee Break in Exhibit Hall - Trinity Hall		
11:00 am - 12:30 pm	State Agency Office Hours - See page 19 for locations		
1:30 pm - 3:00 pm	National Conference General Session - Chantilly Ballroom		
	Chantilly Ballroom		Grand Ballroom AB
			Grand Ballroom DE
3:15 pm - 4:15 pm	Featured Speakers	Ending Child Hunger in America: A Path to Lasting Change Through Summer Meals	Resilience: The Key to Overcoming Challenges
4:00 pm - 6:00 pm	Exhibit Hall Open - Trinity Hall		
4:30 pm - 5:30 pm	Welcome Reception - Trinity Hall		

# Schedule At-A-Glance

## 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 Las Vegas 2026 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.



# Schedule At-A-Glance

**Wednesday, April 16**

Sessions in orange are hybrid (onsite/virtual) sessions. All sessions are in Central Time. They will be available to watch on demand through May 15, 2025.

		De Soto 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.												
		Shop Talks - Refer to page 25 for topics and locations												
		Grand Ballroom AB	Grand Ballroom C	Grand Ballroom DE	Senators' Lecture Hall	Governors' Lecture Hall	Topaz	Emerald	Sapphire	Wedgwood	De Soto	Coronado BCD	Metropolitan	Monet
7:00 am - 8:00 am		Continental Breakfast, Coffee & Conversation - Chantilly Ballroom												
7:15 am - 7:45 am		Shop Talks - Refer to page 25 for topics and locations												
8:00 am - 9:00 am	Workshops Session One	Who's at the Door? Navigating Home Monitoring Situations	Tips for New and Returning Sponsors on the Application Process	Family Style Mealtime: Developing Language & Social Skills	Beginners' Guide to Crediting Recipes in the CACFP	Straw Bales: A New Way to Garden	Spend Less, Get More: How to Stretch Your Grocery Dollars	Expanding Your Afterschool Meals Program for Greater Impact	Innovative Mapping Tools to Plan for Summer	Filling Your Cup: Comprehensive Self-Care Strategies	Helping Selective Eaters Succeed	Incorporating Vegetables into Plates, Play & Physical Activity		Best Practices for Developing a Financial Management Process
8:00 am - 8:30 am		Speed Session #1: Sell them Your Dream: Getting Buy-In from Your Team - Miro												
8:45 am - 9:15 am		Speed Session #2: Beyond the Airplane Spoon: Tips for Picky Eaters - Miro												
9:00 am - 12:30 pm		Exhibit Hall Open - Trinity Hall												
9:15 am - 10:15 am	Workshops Session Two	Handling Food Recalls in CACFP	Non-Congregate Summer Feeding: 2024 Lessons for Summer 2025	A Recipe for Inclusion: Culturally Responsive Cooking Strategies	Nourish & Flourish: Essential CACFP Adult Menu Planning Tips	Beyond Gardening: CACFP-Based Variety in Farm to ECE	CNP Integrity Rule Best Practices with MH Miles	Planning, Paying & Physical Activity for Afterschool Meals	Funding Summer on a Shoestring and a Friend	Don't Be a Bore: Make Your Trainings Roar	Healthy Staff, Healthy Kids: Cultivating Wellness for Your Teams	Milk Matters! Be a Breastfeeding Champion	The Numbers Behind the Story: Unveiling Insights with Data	CACFP Administrative Budgets
10:30 am - 11:30 am		USDA SUN Meals Policy Update - De Soto												
10:30 am - 1:00 pm		Professional Headshots - Peacock Terrace Foyer												
12:30 pm - 1:30 pm		Lunch - Trinity Hall												
1:45 pm - 2:45 pm	Workshops Session Three	Managing Food Vendors for CACFP Compliance	Preparing for CACFP in the Texas Automated Nutrition System (TANS)	CACFP Cycle Menus for Head Start	Identifying Whole Grain-Rich	Harvesting Hope, Nourishing Our Future	How to Achieve Food Program Compliance with CREDIBLE Automation	Aligning Community CACFP & School Nutrition for Greater Impact	SFSP Meal Patterns and Menu Planning	How to Get Along with an AI Coworker by Your Part-Time Controller	Food Sovereignty: An Indigenous Perspective	Taste Testing Like A Pro: Sensory-Assisted Food Introductions	CACFP Newsroom: Breaking News	
1:45 pm - 2:15 pm		Speed Session #3: Words Matter: Empower and Motivate Health with Facts - Miro												
2:30 pm - 3:00 pm		Speed Session #4: Cultivating Leadership: A Framework for Effective Strategies - Miro												
3:00 pm - 4:00 pm	Workshops Session Four	Fundamentals of CACFP Child Care Center Monitoring	The NDL and TEXSL Placement & Removal Process for CACFP & SFSP	Nutrition Activities for the Head Start Classroom	Snack-tacular Celebrations: Tasty Bites for Every Week	Cultivating the Core of Farm to ECE	Taking the Paper out of CACFP Paperwork with KidKare by Minute Menu	Education, Accessibility & Partnerships in Afterschool Meals	Summer Food: If I Knew Then What I Know Now	Enhancing Communication Channels	Preparing for CACFP or SFSP Audits	Nurturing Healthy Eating Habits through Responsive Feeding Practices		Investigating Fraud, Waste & Abuse in Federally Funded Programs
3:15 pm - 3:45 pm		Speed Session #5: CACFP Archeology: How ICN Preserves the Past to Nourish the Future - Miro												
4:15 pm - 5:15 pm	Workshops Session Five	Ounce Equivalents Made Easy with the Exhibit A Grains Tool	Program Integrity Rule and Administrative & Procurement Reviews	Conducting Monitoring in the CACFP for Head Start	A Fresh Perspective for Embracing New Foods	Bringing Farm Fresh to Your CACFP	Use Your Voice to Simplify CACFP Record Keeping with Logatot	Two Programs, One Goal: A Guide to Afterschool and Summer Meals	Feeding Communities: From Planning to Serving Summer Meals	Healthier Programs: Prioritizing Leader Well-Being	Be a Kid's Hero: Food and Nutrient Acceptance in the Early Years	Gluten Found: Why Cross-Contact Can't Be Ignored	Changing CACFP State Policy: A Colorado Case Study	Financial Management for Center Sponsors
5:30 pm - 6:00 pm		Shop Talks - Refer to page 35 for topics and locations												

7:00 am - 8:00 am	CACFP Professionals Networking Breakfast - Chantilly Ballroom													
7:00 am - 8:00 am	Continental Breakfast, Coffee & Conversation - Chantilly Ballroom													
7:15 am - 7:45 am	Shop Talks - Refer to page 39 for topics and locations													
	Grand Ballroom AB	Grand Ballroom C	Grand Ballroom DE	Senators Lecture Hall	Governors Lecture Hall	Topaz	Emerald	Sapphire	Wedgwood	De Soto	Coronado BCD	Metropolitan	Monet	
8:00 am - 9:00 am	Menu Planning for Emergency Situations	Nutrition to Youth Development: An Extension's Role in Schools	Navigating Special Diets		Events to Engage Families in Nutrition with Farm to Early Care	Nurturing Little Explorers: The Journey of Starting Solids by Gerber	Nourishing Futures: Trends, Menus & Engagement Strategies	Maximizing SUN Programs Across Two State Agencies	Teaming Up for Greater Impact: Creating Collaborative Partnerships	Hunger, Health and How Early Care Settings Can Help	Nourishing Minds: Teaching Nutrition Education Across Subjects	State Agency Strategies to Uplift the CACFP	Sponsor Audits: Avoid Pitfalls, Stay Prepared and Succeed	
8:00 am - 8:30 am	Speed Session #6 - Fundraising Fundamentals: Kickstart Your Strategy for Success - Miro													
8:45 am - 9:15 am	Speed Session #7 - Lessons Learned, A Bright Future for SFSP Non-Congregate - Miro													
9:15 am - 10:15 am	Administrative Review Preparedness for Sponsors	Managing Food Allergies in the CACFP	Bolstering Nutrition Education in Early Head Start	Beyond Beginners: Next Level Menu Planning	Cooking with Kids' Kitchen: Seasonally Fresh Meals for CACFP	Building a Regulation-Ready Breakfast presented by General Mills	Exploring the Three Cs of a Successful Afterschool Meal Program	From 30 Summer Lunches to 400 Grab and Go Meals in 2 Easy Moves	When Tough Isn't Enough, Build Mental Strength	Playful Activities for Teaching Healthy Diets	Raising Healthy, Happy Eaters from their First Bites	Civil Rights Compliance and Special Diets in the CACFP	Developing a CACFP Budget	
9:30 am - 10:00 am	Speed Session #8 - Supporting Food Security in Your Local Community - Miro													
10:30 am - 11:30 am	Early Relational Health Paves the Way for Healthy Child Development	Discover the Magic of Fresh Ingredients: 10 Recipes Kids Will Love	Integration of CACFP with Head Start Objectives	Turning Yuck to Yum: Making Mealtime Matter	Find Your Farmer: Enrich Farm to ECE Through Producer Relationships	Streamlining Administrative Reviews with PrimoEdge	Beyond the Bell: Serving Summer in Schools with Sponsors	Non-Congregate Summer Meal Service	Who Is Your Best Self? Understand Yourself to Understand Others	Fun and Flavorful Themed CACFP Menu Planning	Cultural & Local Foods: Creating Diverse Menus	Cultivating Connections Between Sponsors and Public Health Partners	Navigating Specific Prior Written Approvals for Budget Items	
11:30 am - 12:30 pm	Lunch - Trinity Hall													
12:45 pm - 1:15 pm	Enhance Staff Capacity by Engaging College Students	Hydroponic Gardening: Innovative Farm to Plate	GPS: Engaging Grandparents, Parents & Students in Farm to Table	Thriving Kids: Nurturing Health with Plant-Based Nutrition	Harvest of the Month: Local Food Exploration & Learning for Littles	CACFP Training Program & Nutrition Calendar	Combating the Challenges of an At-Risk Rural Nutrition Program	Operating a Non-Congregate Summer Food Service	Leadership Essentials for CACFP Professionals	Cultivate Community: Serving Fresh & Local Foods with Efficiency	Bridging the Nutrition Gap in Low-Income Communities			
1:30 pm - 2:30 pm	Serious Deficiency Process	Religious Dietary Basics: Serving Halal & Kosher	Family Style Mealtime: Developing Math, Science, and Motor Skills	Great Grains! Taking the Guesswork Out of What's Creditable	Future-Proofing Farm to ECE: Strategic Approaches to Sustainability	Crediting Puzzle: Putting the Pieces Together for CACFP	Leveraging Technology in Your Afterschool Meals Program	Navigating Non-Congregate SFSP Meals in Rural and Tribal Areas	Fueling the Future: Strategies to Prevent Burnout	Fresh Foods, Flavors and Kitchen Ingredients	Rethinking Picky Eating	Child Nutrition Reauthorization: Continued Advocacy for the CACFP	Sponsoring Summer Food: Keys to Financial Management	
1:30 pm - 2:00 pm	Speed Session #10 - Diversifying Menus: Placing Proteins and Plants on the Plate - Miro													
2:15 pm - 2:45 pm	Speed Session #11 - What Are Children Eating? A Plate Waste Study - Miro													
2:45 pm - 3:45 pm	How to Drive Student Participation in School Food Programs	What About the Babies? Streamline Your Infant Feeding	CACFP & Head Start Food Service Regulations	CN Labels & PFS Made Simple	Seeds of Hope	The Most Customizable CACFP Software: Make My Food Program Yours	Maximizing Meal Access in the Out-of-School Time Hours	Summer Meals to Go: Alaska's Rural SFSP Solution	Corporate Volunteerism: Getting Companies to Help Feed the Need	Monitoring 101: Ensuring Compliance in SFSP and Afterschool Meals	Cooking Up Fun: Engaging Kids in Cooking Activities	Championing Change with CACFP Advocacy	Cost Allocation for Center and Home Sponsors	
3:00 pm - 3:30 pm	Speed Session #12 - Work-Life Imbalance: Supporting the "New Norm" in the Workplace - Miro													
	Grand Ballroom AB				Grand Ballroom DE			Coronado BCD					De Soto	
4:00 pm - 5:00 pm	Inside and Out: Sesame Street's Whole Child Wellness				Harnessing Artificial Intelligence (AI) to Transform Your Work in Federal Nutrition Programs			The Power of Pause: Regulate Yourself to Lead and Serve with Strength					CACFP Professionals: Certification Q&A	
5:15 pm - 5:45 pm	Shop Talks - Refer to page 52 for topics and locations							Manager's Toolkit: Salary & Compensation Roundtable					Best Practices: Working with Your Board	
More About CACFP: Ask Us Anything!														
								Leadership in the CACFP					Meet Up: NCA Board of Directors Q&A	

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# ★ Things to Do While You're Here ★

## 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 **Peacock Terrace Foyer** on the Lobby Level.

Wednesday, April 16 10:30 am - 1:00 pm

## Stop by the Selfie Spot

Gather your friends and take a selfie at our NCA Selfie Spot, located on the Lobby Level!

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



## Explore the Anatole on the Art Walk

Did you know that the Hilton Anatole features over 1,000 unique sculptures and paintings? We've identified 12 pieces of art for you to find as you get your steps in between sessions.

Check the Yapp app for more information and have fun exploring the Hilton Anatole!



## 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, Coffee & Conversation. And don't forget the power of a simple hallway conversation!



## Visit the Self-Kare Lounge

Relax and recharge at the Self-Kare Lounge, located in the **Chantilly Foyer** on the Lobby Level. 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](https://facebook.com/NationalCACFP)

Follow us



[instagram.com/NationalCACFP](https://instagram.com/NationalCACFP)



[linkedin.com/company/NationalCACFP](https://linkedin.com/company/NationalCACFP)

Tag us

#NCNC25 #CACFP25 #SFSP25



## Enter the Giveaway!

Post on your social media channels and tag @NationalCACFP to be entered to win 50,000 Hilton Honors points, courtesy of the Hilton Anatole.

# ★ Things To Do When You're Back Home ★

## Check out our upcoming virtual events!



*Exploring Indian Cuisine for Healthy CACFP Menus*



*CACFP Adult Care Boot Camp*



*Annual CACFP Training FY25*



*Virtual CACFP Summit*

**May  
1**

### **Exploring Indian Cuisine for Healthy CACFP Menus**

Learn the basics of Indian cooking, explore popular plant-based dishes, and get CACFP menu ideas.

**May  
8**

### **Shake Things Up! Adding Smoothies to Your CACFP Menu**

Learn how to incorporate smoothies into the meal pattern and explore creative blends.

**May  
14**

### **CACFP Adult Care Boot Camp**

Walk away with fresh ideas and practical solutions to elevate the care you provide to older adults.

**May  
20**

### **CACFP Advocate Training**

Learn how to share your story, engage with elected officials, and communicate the needs of the CACFP.

**May  
22**

### **Annual CACFP Training FY25**

FY25 CACFP training on meal patterns, meal counts, claims submission, recordkeeping, civil rights, and more.

**May  
28**

### **Ask a Nutritionist: Creditable or Not?**

Bring your questions about what is creditable in the CACFP, and learn the reasoning behind each guideline.

**June  
12**

### **CACFP Meal Pattern Boot Camp**

Learn how each component fits into the CACFP meal pattern and build reimbursable meals with confidence.

**June  
17**

### **Power Score: Leadership Driven Team Performance**

Learn how successful leaders balance priorities, people, and relationships to drive meaningful impact.

**Aug  
13-14  
20-21**

### **Virtual CACFP Summit**

We're bringing you workshops on nutrition, operations, financial management, and more!



**Don't forget to bookmark our event calendar!**  
[info.cacfp.org/calendar](https://info.cacfp.org/calendar)





## *Eat, drink & be social*

### Fuel Up for Conference Training

#### Continental Breakfast, Coffee & Conversation

Start the morning in **Chantilly Ballroom**.

**Wednesday, April 16 | 7:00 am - 8:00 am**

Coffee, tea, bagels, bananas, yogurt, hard-boiled eggs.

**Thursday, April 17 | 7:00 am - 8:00 am**

Coffee, tea, bakery items, bananas, yogurt, hard-boiled eggs.



### Lunch

Head over to **Trinity Hall** for a mid-day break.

**Wednesday, April 16 | 12:30 pm - 1:30 pm**

This buffet features harissa spiced chicken, mixed greens salad, grilled vegetables, rice pilaf, iced tea and water.

**Thursday, April 17 | 11:30 am - 12:30 pm**

Enjoy rigatoni pasta and meatballs, vegetable primavera, Caesar salad, roasted garlic knots, iced tea and water.

### Network & Nosh

#### Mid-Morning Coffee Break

**Tuesday, April 15 | 10:30 am - 11:30 am**

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

#### Welcome Reception

**Tuesday, April 15 | 4:30 pm - 5:30 pm**

We're so excited to have everyone together in Dallas! Head back down to **Trinity Hall** and chat with our exhibitors while enjoying complimentary hors d'oeuvres and a cash bar.

#### Rising Leaders Coffee Hour

**Friday, April 18 | 8:00 am - 9:00 am**

On Friday, come network with other professionals over a nice, hot cup of coffee or tea in **Coronado BCD**.

*A special thank you to our...*

Thursday Lunch Sponsor



*"Nourish People, Fuel Potential"*

## ★ Tracking CEUs ★

*Over 36 hours of Continuing Education Units (CEUs) are available for attending the conference!*

### 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.

### 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	S5 - Financial Management
S2 - Program Operations	S6 - Management
S3 - Training and Technology	S7 - Civil Rights & Policy
S4 - Program Administration	S8 - Summer Food



S4



\*signifies no CEU

## Tracking your CEUs just got a whole lot easier...

You can download your CEU certificates directly through your Info Hub. Log into your account at [info.cacfp.org/MIC/Login](http://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, 2025. Certificates will be in your Info Hub at the end of May.

**Log your hours**

Page 97



## Preconference Academy\*

10:00 am - 1:00 pm

### 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.

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

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

### 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*

### Introduction to Happy Mealtimes in Child Care Settings

Mealtimes are important for young children because they provide opportunities for them to learn new skills and develop eating habits. The first three years are the most critical time in a person's life because the brain grows the fastest during this period and children are more receptive to acquiring these proficiencies. Learn best practices for creating positive and safe mealtime environments for young children to carry into adulthood.

*Cynthia Winbush, MEd, RDN, LD, Institute of Child Nutrition*

2:00 pm - 5:00 pm

### Compliance with Confidence: Monitoring and Oversight

Efficient program monitoring and oversight are essential in the CACFP and for ensuring the success of your organization. Discover best practices and opportunities of how to conduct reviews that not only meet program requirements, but also support and lift up the child care provider. Expand your understanding of effective oversight and ensure program compliance with confidence.

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

*Denise Andrews, CCNP, CMP, For The Children, Inc.*

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

### Infant Meal Pattern Requirements

Infants experience rapid changes in the brain and body making it important to ensure they receive proper nutrition regularly. Discover updated requirements for serving infants based on their growth and development. Explore updates to the infant meal pattern, as well as tips and strategies for implementation.

*Cynthia Winbush, MEd, RDN, LD, Institute of Child Nutrition*

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

# ★ Spotlight Sessions ★

## Navigating the Conference Q&A

Grand Ballroom DE | 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 2025 National Child Nutrition Conference. We will 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, handouts from presenters, conference swag, exhibitors' samples and new contacts from the USDA, State agencies, sponsoring organizations and providers.

Lisa Mack, National CACFP Association



## SUN Meals Overview

S8 Grand Ballroom DE | 2:00 pm - 3:00 pm

Don't know what SUN Meals 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 food program provides healthy food access for children in child care, afterschool, out-of-school time and during summer.

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

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

*Attending virtually? Watch these overviews on demand!*

## Afterschool Meals Overview

S2 Grand Ballroom DE | 3:15 pm - 4:15 pm

Get an overview of the requirements needed to provide healthy meals at afterschool sites and to receive financial reimbursement. Understand the basics of the CACFP and how afterschool programs can play a crucial role in providing food security for children.

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



### Industry Partner Exclusive

12:00 pm - 1:00 pm  
By invitation only.

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



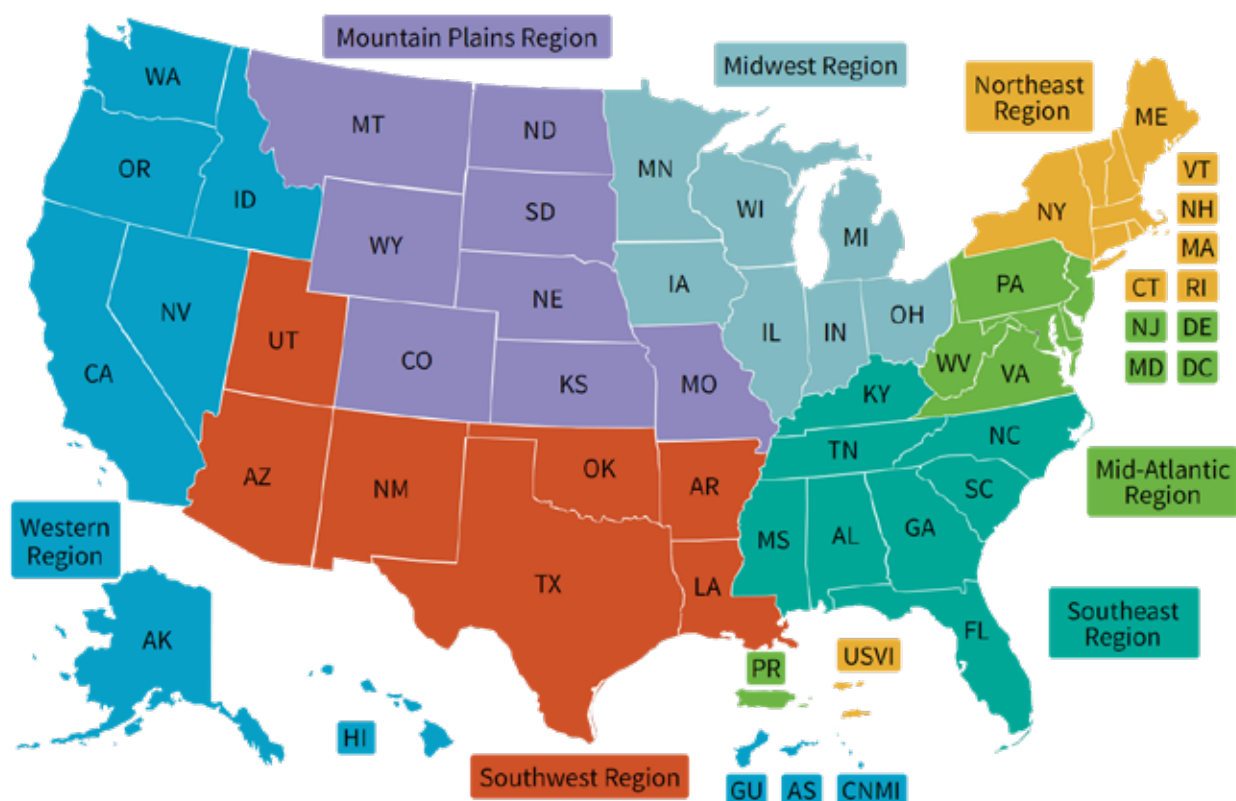
### USDA Listening Session for State Agencies

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

Share your knowledge about working in the CACFP, where you need more support and what type of resources you need to be successful.



# Find your people & get networking!



## Professional Networking: Strategies & Tips | *Grand Ballroom DE*

S6

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 | *East Atrium*

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.



### Mid-Atlantic Region

(DE, DC, MD, NJ, PA, PR, VA, WV)



### Midwest Region

(IL, IN, IA, MI, MN, OH, WI)



### Mountain Plains Region

(CO, KS, MO, MT, NE, ND, SD, WY)



### Northeast Region

(CT, ME, MA, NH, NY, RI, VT, VI)



### Southeast Region

(AL, FL, GA, KY, MS, NC, SC, TN)



### Southwest Region

(AZ, AR, LA, NM, OK, TX, UT)



### Western Region

(AK, CA, HI, ID, NV, OR, WA, GU, CNMI, AS)

# Tuesday, April 15

## ★ Group Meetups ★

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

### CACFP Sponsor ED/CEO

**Cardinal A**

Senta Hester, CMP, Our Daily Bread CACFP

### CACFP Sponsor of Afterschool Meals

**Cardinal B**

Leah Penna, CMP, CCNP, FP Assistance

Alva Johnston, FP Assistance

### CACFP Sponsor of Centers

**Obelisk A**

Michelle Irizarry Sikes, MSEdL, CCNP, CCWFL, Inc.

### CACFP Sponsor of Family Child Care Homes

**Edelweiss**

Denise Andrews, CMP, CCNP, For The Children, Inc.

### Centers - Adult Care

**Dardanelles**

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

### Centers - Afterschool Meals

**Batik B**

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

### Child Care Center Directors

**Rosetta**

Teresa Fogolini, MEd, North Bay Children's Center

### Claims Administrators

**Fleur De Lis A**

Joanne Norman, CMP, CCNP, Providers Choice

### Cooks

**Batik A**

Stephanie Manchester, CMP, CCNP, Acelero Learning

### Emergency Shelters

**Ming**

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

### Family Home Providers

**Peridot**

Monica Jackson, Jackson Child Care

### Field Monitors

**Obelisk B**

Sloane Pittman, Child Nutrition Program, Inc.

### Food Banks

**Fleur De Lis B**

Cheyann Pham, St. Mary's Food Bank Alliance

### Head Start Managers

**Wyeth**

Rhonda Kobylecky, CMP, CCNP, Acelero Learning

### Nutritionists

**Steuben**

Gerry Lake, CDM, CFPP, Child Care Council of Suffolk, Inc.

### Schools - Afterschool Meals

**Iverness**

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

### Schools - SUN Meals

**Lalique**

Roslyn Holt, Greenville Public School District

### State Agency Afterschool Meals

**Milan**

Charity Blair, Ohio Department of Education and Workforce

### State Agency CACFP

**Morocco**

Tamika Boone, MPA, Georgia Department of Early Care and Learning

### State Agency Directors

**Miro**

Emily Honer, MBA, Minnesota Department of Education

### State Agency Nutritionists

**Manchester**

Morgan Chapman, MPH, MCH, Georgia Department of Early Care and Learning

### State Agency SUN Meals

**Monte Carlo**

Domonique Ayarra-Sykes, SNS, Idaho Department of Education

### Summer Food

**Travertine**

Constance Moore, MA, MBA, CCNP, YMCA of Memphis & the Mid-South

### Tribal Nation

**Madrid**

Julia Whitebird, LPN, Leech Lake Band of Ojibwe Early Childhood



# ★ Spotlight Sessions ★

## CACFP Creditable Tools & Resources

**S3** *Grand Ballroom DE* | 7:15 am - 7:45 am

Learn about the nutrition education resources which are available free-of-charge, including the guidance for identifying whole grain-rich, determining sugar content in cereals and yogurt, and which milk to serve in the CACFP.

*Lisa Mack, National CACFP Association*

## CACFP Overview

**S2** *Grand Ballroom DE* | 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

**◆** *Grand Ballroom DE* | 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 the next steps to getting the certification complete.

*Blair Munday, National CACFP Association*

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

*Deborah Gillison-Wilson, CMP, CCNP, Georgia Nutrition Services, Inc.*

*Attending virtually?* Watch this overview on demand!

## Preconference Academy\*

9:00 am - 12:00 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 meal components served in the CACFP, as well as tips and strategies for implementation in your operations.

*Cynthia Winbush, MEd, RDN, LD, Institute of Child Nutrition*

**Bonus!** Registered attendees are invited to stay until 1:00 pm for Optional Best Practices training!

### 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*

### Head Start Success: Meeting the Performance Standards

Operating the CACFP in Head Start is a requirement, but do you know the differences between what's a CACFP regulation and what is mandated by Head Start? Learn what the Head Start performance standards that govern child nutrition are and how they align with the CACFP to provide good nutrition to children. Gain an understanding of the requirements and hear about the latest updates in Head Start performance standards for child nutrition.

*Rhonda Kobylecky, CMP, CCNP, Acelero Learning*

*Stephanie Manchester, CMP, CCNP, Acelero Learning*

*Sheila Tompkins-Hess, Nevada Department of Health & Human Services, Division of Child and Family Services*

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



### State Agency Collaboration

9:15 am - 10:15 am | 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.





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



### Beth Carlton, CMP, CCNP

20 years CACFP  
Executive Director  
Child Care Links  
Hutchinson, Kansas

**Sponsors:** Family Home Child Care, Unaffiliated Child Care Centers

- 150 Homes sponsored with 1425 children served
- 2 Centers sponsored with 100 children served

"If re-elected, I will continue to devote the time, energy and resources required to be an active board member. I want to keep CACFP Week in the spotlight by making it a fun and engaging celebration in March. I am very passionate about local foods and Farm to CACFP, and I would like to see NCA continue to expand and prioritize the program. Above all, I'm committed to learn more about policy and advocating for the future of CACFP."



### Diana Davet

8 years CACFP  
Director of Programs  
Greater Cleveland Food Bank  
Cleveland, Ohio

**Sponsors:** Afterschool Meals, Summer Food

- 96 Afterschool sites sponsored with 18,348 children served
- 117 Summer sites sponsored with 10,689 children served

"If elected, I will work in the best interests of the organization and be faithful to NCA's central goals. I want to help increase participation in the CACFP and SFSP by advocating for reduced paperwork barriers, greater flexibility and increased funding. Educating legislators on long-term health benefits of these programs is crucial, as is educating the general public about the positive support these programs provide."



### Maves Ranola, CMP, CCNP

17 years CACFP  
Director of Nutrition  
Lutheran Services Florida  
Lakeland, Florida

**Sponsors:** Emergency Shelters, Family Home Child Care, Head Start Child Care Centers

- 4 Shelters sponsored with 587 children served
- 414 Homes sponsored with 3,800 children served
- 31 Centers sponsored with 2,359 children served

"If elected, I pledge to dedicate the time, energy and resources necessary to serve in this capacity. This role is both a responsibility and a privilege, and I am fully prepared to give my best in service to the organization and its mission. I want to advocate for increased funding and support, expanding education and training opportunities to equip providers with the knowledge and resources they need to succeed, and enhancing member engagement."



### Carrie Sullivan, CMP

30 years CACFP  
Executive Director  
Provider's Network, Inc.  
Lincoln, Nebraska

**Sponsors:** Family Home Child Care

- 235 Homes sponsored with 1,917 children served

"I am interested in advocating for meaningful improvements to CACFP regulations. I want to help ensure we are serving our participants effectively by enhancing the efficiency of the program overall. I'd also like to advocate for eliminating Tier II so everyone can receive Tier I reimbursement rates. If elected, I commit to devoting the necessary resources and time to serve in this capacity."

Scan the QR Code to watch videos  
from our Board candidates



## 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](http://info.cacfp.org/childnutritionpartners) when you get home to learn more about them.



# State Agency Office Hours | 11:00 am - 12:30 pm

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 office to ask questions, get clarification, or just to say hello!

State Agency	Room
Alabama State Department of Education	Obelisk B
Alaska Department of Education & Early Development	Ming
Arizona Department of Education	Fleur De Lis A
California Department of Social Services	Edelweiss
Colorado Department of Education	Lalique
Georgia Department of Early Care and Learning	Wyeth
Idaho Department of Education	Dardanelles
Indiana Department of Education	Cardinal A
Louisiana Department of Education	Madrid
Maryland Department of Education	Milan
Minnesota Department of Education	Cardinal B

State Agency	Room
Mississippi Department of Education	Manchester
Nevada Department of Agriculture	Obelisk A
New Jersey Department of Agriculture	Iverness
New Mexico Early Childhood Education & Care Department	Fleur De Lis B
North Carolina Department of Health and Human Services	Travertine
Ohio Department of Education and Workforce	Steuben
Oregon Department of Education	Batik A
Pennsylvania Department of Education, Division of Food and Nutrition	Peridot
Texas Department of Agriculture	Morocco
Wisconsin Department of Public Instruction	Batik B



# Thank you to our Partners, Sponsors & Exhibitors

## Partners



## Sponsors



## Silver Exhibitors



## Bronze Exhibitors



## Nonprofit Exhibitors



## Exhibit Hall Hours

**Tuesday, April 15**

9:00 am - 1:30 pm

4:00 pm - 6:00 pm

**Wednesday, April 16**

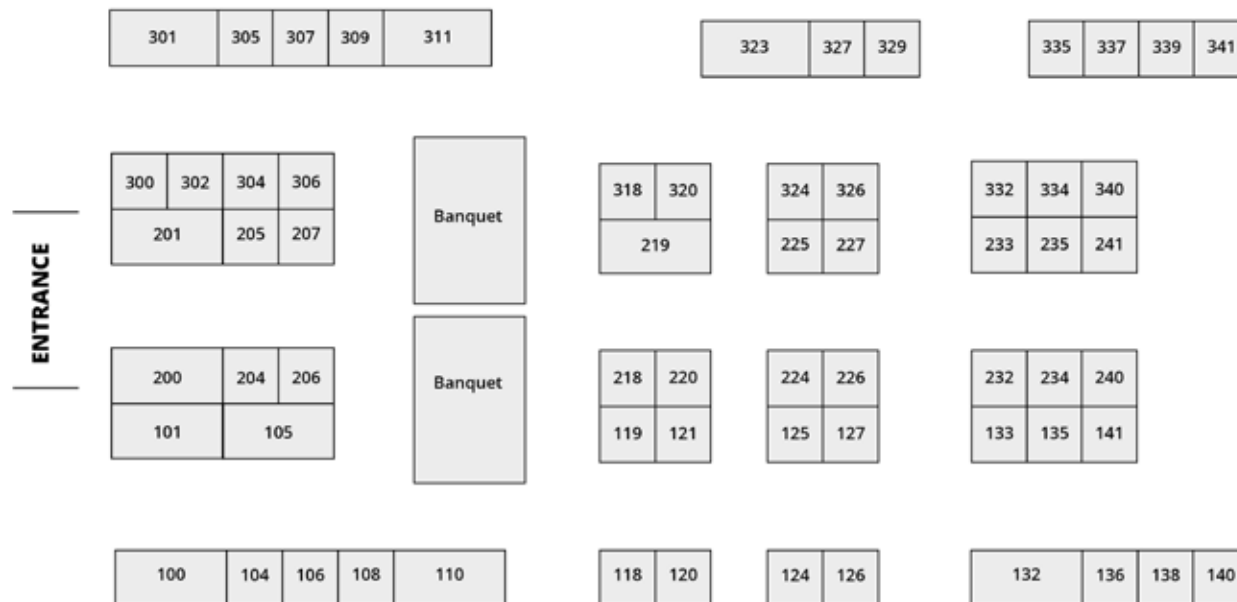
9:00 am - 12:30 pm

The Exhibit Hall is located in  
**Trinity Hall** on the Lobby Level.

# Exhibit Hall Map

Tuesday

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



Amazing Fruit Products .....	204	KidKare by Minute Menu .....	200
Arlington Valley Farms .....	135	Kikkoman USA .....	334
Ben E. Keith Company .....	307	Link2Feed .....	218
Blue Cross Blue Shield of Texas .....	341	Logatot .....	234
Brighton Training Group .....	339	MBC Companies (Bake Crafters & Nardone Bros. Brands) .....	141
Butter Buds Inc. ....	232	McLane Hunger Solutions .....	220
Carolina Global Breastfeeding Institute (CGBI) .....	126	MH Miles Company, CPA, PC .....	101
CenterPilot, LLC .....	326	Miss Olive's Meals and Snap Gourmet Foods .....	121
Champion Foodservice.....	100	My Food Program .....	240
Choice Partners Cooperative .....	119	Myers and Stauffer LC .....	206
Darlington Snacks .....	304	National CACFP Association .....	219
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# ★ General Session ★

S7 Chantilly Ballroom | 1:30 pm - 3:00 pm



## Conference Host Welcome

**Catherine Wright-Steele**

Administrator of Food and Nutrition Programs  
Texas Department of Agriculture



## NCA Chair Welcome

**Denise Andrews, CMP, CCNP**

Board of Directors Chair  
National CACFP Association



## Remarks from USDA

**Melissa Rothstein**

Associate Administrator for Child Nutrition Programs  
USDA Food and Nutrition Service

## What you do matters!

When we all come together in one room with one focus, you can be sure you'll leave knowing that your role is important in ensuring that all children and adults will have access to healthy foods. Ignite your conference experience with speakers who will motivate you and remind us all why we work to support our nation's most vulnerable populations.

*A special thank you to our...*

General Session Sponsor



*"Get Regulation Ready!"*



## Keynote Speaker

**Mike Brown, Jr., MS, CFRE**

President & CEO, YMCA of Metropolitan Fort Worth

Mike's journey with the YMCA began in preschool at the age of three and has since shaped his mission to inspire others. From overcoming personal hardships, including abuse, loss and struggles with mental health, to leading transformative change at the YMCA, Mike's life story is a testament to resilience, love and the power of community. Through his experiences, he has cultivated a profound understanding of the human spirit's ability to overcome adversity and embrace change.

## The Power of USDA's Food Programs



68,040 Homes



63,591 Centers



27,296 Afterschool Sites



2,226 Adult Care Sites



36,156 Summer Food Sites

# 2025 Friend of CACFP Award

**Greg Landsman** United States Congressional Representative (D-OH-01)

The National CACFP Association Friend of CACFP Award honors and recognizes an individual who has demonstrated a commitment to supporting and improving the USDA Child and Adult Care Food Program (CACFP) through 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 national child nutrition programs.

We are pleased to present the award this year to U.S. Congressional Representative Greg Landsman who has been a champion of child nutrition since joining Congress, pushing forward legislation such as the Child Care Nutrition Enhancement Act to address the current needs of CACFP operators and ensure that millions of children have access to nutritious meals.

*We are facing a childcare crisis in this country, and we need commonsense leadership and solutions to address these challenges. The National CACFP Association is doing remarkable work to improve children's lives and outcomes, and I'm honored to partner with all of you on legislative solutions that will invest real dollars to help child care providers remain open, while improving the meals served to children every single day.*

Representative Greg Landsman is a father and husband who is proud to call Southwest Ohio home. Before joining the U.S. House of Representatives in 2023, Greg served on the Cincinnati City Council for five years where he led investments in public safety and core services. Greg has spent his entire career advocating for children and families, especially those most marginalized. Prior to his time in elected office, Greg was a public school teacher and worked in education advocacy as the Executive Director of the Strive Partnership. Greg also worked under former Ohio Governor Ted Strickland, where he led Ohio's efforts to help local churches and synagogues provide education and food programs in their communities. In 2016, Greg led a successful ballot measure to pass the Cincinnati Preschool Promise, a program which provides two years of quality preschool education for every three- and four-year-old in Cincinnati.

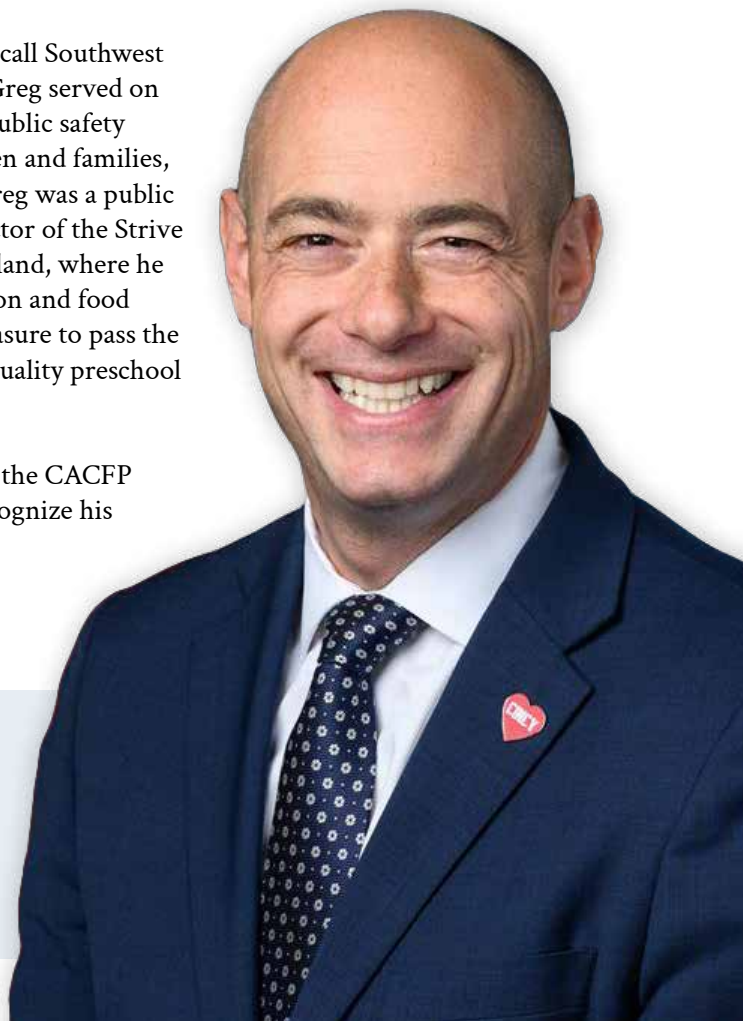
We thank Congressman Landsman for his work in congress to improve the CACFP and are thrilled to honor him with the Friend of CACFP Award. We recognize his important role in championing the issues of child nutrition and child hunger in Congress.

1,736,544,811 meals and snacks served in FY24



4.7 million children and adults served daily in the CACFP

2.8 million children served in the SFSP



# ★ Featured Speakers ★

Tuesday | 3:15 pm - 4:15 pm



## USDA CACFP Policy Update

S7 **Chantilly Ballroom**

*Alice McKenney, MS, USDA Food and Nutrition Service*

*Megan Geiger, RDN, USDA Food and Nutrition Service*

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 food and where healthy eating becomes a habit. Get an overview of new and revised policy guidance and a state-of-the-state update of the CACFP.



## Ending Child Hunger in America: A Path to Lasting Change Through Summer Meals

S8 **Grand Ballroom AB**

*Jeremy K. Everett, DMin, Baylor Collaborative on Hunger and Poverty*

Addressing child hunger in America is an intricate challenge, especially within today's complex political and social landscape. With countless policies, organizations, and sectors involved, knowing where to begin can feel overwhelming. Explore innovative, community-driven strategies to ensure children have access to nutritious meals. We'll dive into the USDA's SFSP, focusing on the newly introduced non-congregate options for rural areas, alongside traditional congregate approaches, and discuss how Summer EBT can be a game-changer in the fight against hunger.



## Resilience: The Key to Overcoming Challenges

S6 **Grand Ballroom DE**

*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 futures. After 18 years in foster care and watching his daughter battle brain cancer, hear how Dee turned those unexpected events into incredible life lessons.



## Welcome Reception

Tuesday | 4:30 pm - 5:30 pm | **Trinity Hall**

Mix and mingle with other professionals at the conference! Whether you're a first-time attendee or ten-year veteran, join us in the Exhibit Hall for complimentary hors d'oeuvres and a cash bar. Catch up with peers and create new connections.





# Wednesday, April 16



## 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.

### Onboarding New Centers

**S4 Obelisk B**

Onboarding new centers is a process you want to perfect to ensure it is 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.*

### Actividades lúdicas para enseñar dietas saludables

**S1 Obelisk A**

La forma en que alimentamos a los niños es crucial para su desarrollo y también es importante ayudarlos a aprender a tener una relación saludable con la comida. Descubra cómo puede incorporar estrategias de aprendizaje lúdicas a las rutinas diarias que le permitirán lograr ambos objetivos.

*Marielisa Vera, MS, The Committee for Hispanic Children & Families*

### SFSP Rural Non-Congregate Curbside Pick-Up Pointers

**S8 Rosetta**

Drive-thru or curbside models require families to drive to a designated pick-up spot where meal boxes are loaded into the back seat or trunk of the car. Bring your best practices for this summer food delivery model and let's discuss.

*Brian Wieher, SNS, Ujima Hunger Coalition*

### Trends in Alternate Protein Products: What are the Options?

**S1 Steuben**

Confused about diversifying main dishes with alternate protein products (APPs) that meet USDA meal pattern requirements? Discuss, compare, and contrast meats APPs, and their nutritional benefits to see what can work for you.

*Priscilla Connors, MBA, PhD, RD, University of North Texas*

### Making Provider Training Exciting

**S3 Wyeth**

We know the topics we are required to cover, but what else can you add to make training the best for your family home child care providers? Share ideas that promote excitement and engagement that make your providers look forward to annual training.

*Della Stocks, CMP, Nutrition Plus, Inc.*





## ★ Navigating Our Sessions

### CACFP Classic

CACFP Meal Patterns

### Beginners' Guide to Crediting Recipes in the CACFP

**S1** *Senators Lecture Hall*



CEU Specialty



Room Location

CACFP Classics are sessions that are presented annually at the conference. There are also sessions designed for State Agencies or Texas attendees.

Education Track & Experience Level (Beginner session unless noted)

Session Title - Hybrid session is noted in **Orange**

**Speed Sessions** are 30-minute presentations that overlap with workshop times. Their times will be noted above the session.

### Nutrition Education

#### Incorporating Vegetables into Plates, Play & Physical Activity

**S1** *Coronado BCD*

LaKisha Battle, MHA, CMA (AAMA), Georgia Department of Early Care and Learning

Emilia Emmanuel, MD, Georgia Department of Early Care and Learning

Morgan Chapman, MPH, MCH, Georgia Department of Early Care and Learning

Vegetables are not inherently exciting to children. Gain tips and resources for introducing veggie variations on the plate in a fun, playful way while fostering physical activity through gardening and harvesting techniques. Learn how to leverage community partners, outsource with local produce producers and create backyard gardens to increase access to healthy food sources.

1. Identify vegetables groups and their appropriate serving measurements.
2. Hear fun ways of introducing vegetables and encouraging acceptance.
3. Discover methods to increase vegetable access by partnering with community organizations.

### Management & Professional Development

#### Filling Your Cup: Comprehensive Self-Care Strategies

**S6** *Wedgwood*

Madeline Moritsch, MS, RDN, Alliance for a Healthier Generation

When staff are well, the entire program thrives. However, finding comprehensive wellness can be difficult, especially when many activities that promote self-care are temporary. Explore how workplace burnout happens and learn sustainable, effective skills to maintain personal wellness.

1. Recognize common signs of personal and staff burnout.
2. Find out how you can create support systems for you and your staff to manage stress.
3. Identify productive complaining and understand why it can be effective.

### Head Start

#### Family Style Mealtime: Developing Language & Social Skills

**S1** *Grand Ballroom DE*

Sheila Tompkins-Hess, Nevada Department of Health & Human Services, Division of Child and Family Services

Family Style dining offers children an encouraging environment to learn how to communicate, use language and develop social skills. When behavior is modeled and recognized during meal times, children have an advantage in developing those skills. For Head Start, this practice also meets performance standards to support development and learning, socialization and foster communication.

1. Explore learning opportunities present when serving meals family style.
2. Look at how children learn language and social skills at mealtimes.
3. Review why addressing teacher concerns means better outcomes.

### CACFP Classic

CACFP Meal Patterns

#### Beginners' Guide to Crediting Recipes in the CACFP

**S1** *Senators Lecture Hall*

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

Maybe you love to develop delicious recipes, or a parent has shared one of their family favorites, but you are not sure how to make it creditable in the CACFP. Learn key tips and methods on how to evaluate recipes to ensure they are #CACFPcreditable as we guide you through our recipe crediting worksheet.

1. Identify CACFP meal pattern components.
2. Calculate ingredients needed to meet CACFP requirements and determine the number of servings per recipe.
3. Find your limiting components in the recipe.

### Financial Management

#### Best Practices for Developing a Financial Management Process

**S5** *Monet*

Melanie Farris, MBA, CFE, Myers and Stauffer

Clay Hardin, Myers and Stauffer

Colin Diamond, Myers and Stauffer

Financial Management is an important factor in the success of CACFP and SFSP. But should sponsors' financial management process be proactive or reactive? Get practical recommendations on how sponsors can implement financial management best practices.

1. Explore program requirements for financial management.
2. Learn how to establish a financial management process.
3. Discover the do's and don'ts of the financial management process.

### Program Admin & Operations

#### Who's at the Door? Navigating Home Monitoring Situations

**S2** *Grand Ballroom AB*

Denise Andrews, CMP, CCNP, For The Children, Inc.

Beth Carlton, CMP, CCNP, Child Care Links

Ever faced an empty home or had the police show up unexpectedly during a monitoring visit? Do you know how to handle these situations? Explore the unique challenges that field monitors can face and brainstorm ways to effectively handle them to ensure seamless and successful visits.

1. Gain ideas to prepare for the unexpected during monitoring visits.
2. Learn effective strategies to minimize onsite challenges.
3. Review policies and procedures for effective monitoring reviews.

## State Agencies

### Summer Food

## Innovative Mapping Tools to Plan for Summer

**S8 Sapphire**

Serena Sligh, Texas Department of Agriculture

Faith Chonko, MS, Texas Department of Agriculture

The Texas Department of Agriculture (TDA) developed an interactive map to provide state and sponsor users with a common tool to easily determine which summer sites are eligible to offer non-congregate services. Learn how spatial analysis was used to streamline reviewing multiple eligibility criteria and how the map's interface was designed to support intuitive user interaction.

1. Explain the development of the Summer Non-Congregate Eligibility Tool.
2. Describe what criteria the tool validates and how to access it to apply.
3. Understand its potential application in other states or programs.

### Farm to CACFP

## Straw Bales: A New Way to Garden

**S1 Governors Lecture Hall**

Pam Heisler, CCNP, Food For Kids, Inc.

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

Straw bale gardening can be a fun and affordable way to create a garden, even on paved surfaces or in areas with poor soil. It also offers several advantages over traditional gardening methods. Learn an enjoyable and environmentally conducive way of growing your vegetables with versatility that won't break the bank.

1. Understand the advantages of straw bale gardening.
2. Get to know the best plants to use and when to harvest.
3. Realize how straw bale gardening benefits children.

### Afterschool Meals

## Expanding Your Afterschool Meals Program for Greater Impact

**S4 Emerald**

Courtney Fritchen, Boys & Girls Clubs of Utah County

Discover how a local food program, in just five years, skyrocketed from serving 500 meals daily to 2,000. Learn how they cut costs, reduced waste and maximized efficiency using ready-made food, all while collaborating with community sites and education leaders to expand their program's impact.

1. Learn strategies to grow your food program.
2. Understand the time and cost-saving benefits of implementing ready-made meals.
3. Discover how to partner with schools and offer congregate meals.

## Texas Only

### Program Admin & Operations

## Tips for New and Returning Sponsors on the Application Process

**S4 Grand Ballroom C**

Geoff Horni, Texas Department of Agriculture

New and returning Texas sponsors will get essential guidance on the CACFP application process. Learn best practices and key tips to avoid common errors and reminders to ensure a smooth and successful submission. See how to streamline your application experience and enhance your program's success no matter your sponsorship experience.

1. Review comprehensive information about the Texas CACFP application process.
2. Learn strategies to prevent common errors and returned applications.
3. Get key reminders addressing necessary details during application submission.

### Commercial

## Spend Less, Get More: How to Stretch Your Grocery Dollars

**Topaz**

Kris Davis, Food & Supply Source

Food cost inflation continues to increase at a rapid rate, year over year. The price of eggs alone increased over 80 percent last year. Childcare centers are continually asked to do more with less. Serving nutritious meals and snacks doesn't have to break the bank. Learn tips on how to uncover hidden costs and determine which deals are truly beneficial for you.

1. Learn why all canned foods are not created equal and how to determine costs per serving.
2. Discover how to source cost-effective alternative products.
3. Understand how group purchasing can provide savings, benefits and rewards.

### Nutrition Education

## Helping Selective Eaters Succeed

**S1 De Soto**

Ashley Flowers, MS, RDN, LDN, Child Care Associates

Have you ever wondered why some children refuse to eat the foods on your menu, no matter their variation or relevancy? Children who are selective eaters often have different reasons why. From learning to tolerate the presence of food at the table to tasting new food entirely, explore how to support selective eaters who struggle with the territory of unfamiliar foods.

1. Review types of selective eaters.
2. Understand the feeding hierarchy's role in introducing new or rejected foods.
3. See how the division of responsibility can help those supporting selective eaters.

## A special thank you to our...

### Afterschool Meals & Summer Food Tracks Sponsor



### Nutrition Education Track Sponsor



## Speed Sessions

**8:00 am - 8:30 am**

Management & Professional Development

### Sell Them Your Dream: Getting Buy-In From Your Team

**S6 Miro**

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

Are you struggling to articulate your vision to your team? Explore ideas, experiences and incentives that could work to help promote buy-in from your staff.

1. Gain skills for better understanding your employees' needs.
2. Learn to share your vision and receive employee feedback.
3. Understand how to encourage participation through incentivization.

**8:45 am - 9:15 am**

Nutrition Education

### Beyond the Airplane Spoon: Tips for Picky Eaters

**S1 Miro**

Hawley Evilsizer, MS, RDN, LD, Let's Love Food Again

Picky eating is not just for toddlers. Learn the common causes of picky eating and gain practical tips for presenting and serving food to increase acceptance and make a huge impact.

1. Discover how food preparation, pairings and presentation contribute to acceptance.
2. Get ideas for plate and tray line presentations and tips on how to speak about food.
3. Hear techniques for various lifespan stages to alleviate selective eating.



## CACFP Meal Patterns

### Nourish & Flourish: Essential CACFP Adult Menu Planning Tips

**S1** **Senators Lecture Hall**

*Esmeralda Fissel, MS, RD, LD, Texas Department of Agriculture*

Discover how the CACFP meal requirements meet the needs of a senior adult and what providers need to be mindful of when menu planning. You'll also get nutrition education resources to support your adult food program sites.

1. Review the importance of the Adult CACFP Meal Pattern.
2. Understand the nutrition needs of adult populations.
3. Get adult menu planning tips and resources.

## Nutrition Education

### A Recipe for Inclusion: Culturally Responsive Cooking Strategies

**S1** **Grand Ballroom DE**

*Caitlin Boland, RD, LDN, Novick Childcare Solutions*

*Julie Poole, MEd, Novick Childcare Solutions*

Increase cultural competency by learning to plan meals and snacks to celebrate food diversity. Discover how to adopt culturally responsive feeding practices through menu development and classroom celebrations. Gain tips for creating an allergen-friendly environment and develop strategies to partner with families and the community to maintain inclusivity in all aspects of your nutrition program.

1. Understand the benefits of culturally responsive feeding practices.
2. Identify ways to implement a supportive meal environment.
3. Learn strategies for planning inclusive classroom celebrations.

## Afterschool Meals

### Planning, Paying & Physical Activity for Afterschool Meals

**S4** **Emerald**

*Leatha Bryant, CMP, CCNP, Georgia Department of Early Care and Learning*

*Morgan Chapman, MPH, MCH, Georgia Department of Early Care and Learning*

Are your afterschool programs needing a boost? Get knowledge of nutritional needs for at-risk youth and on the five essential food components from USDA's MyPlate. Also, learn how you can increase physical activity in youth, address nutritional challenges and promote healthy eating by securing federal funding for food served in eligible At-Risk Afterschool (ARAS) programs.

1. Understand USDA's MyPlate five essential food components.
2. Explore requirements for federal funding in ARAS meals.
3. Hear how you can increase physical activity by using Let's Move!

## CACFP Classic

### Financial Management

### CACFP Administrative Budgets

**S5** **Monet**

*Erica Nelson, USDA Food and Nutrition Service*

Looking for tips and best practices on the preparation of an acceptable administrative budget? Learn the importance of strategic planning, using historical financial information to develop a budget and more to help you plan your budget and keep it updated throughout the year.

1. Understand the requirements of an acceptable administrative budget.
2. Define allowable and unallowable costs in the program.
3. Identify factors in funding that affect your budget.

## Management & Professional Development

### Don't Be a Bore: Make Your Trainings Roar

**S6** **Wedgwood**

*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.

## Farm to CACFP

### Beyond Gardening: CACFP-Based Variety in Farm to ECE

**S5** **Governors Lecture Hall**

*Meagan Shedd, PhD, Food Insight Group*

Get an overview of Farm to Early Care and Education (ECE) together with a shared language for documenting evidence-based practices. Using CACFP as a framework for nutrition standards, learn to develop strategies that help leverage funding for increasing access to nutrient-dense foods and support the health and education of young children.

1. Examine the three core elements of Farm to ECE.
2. Learn to integrate CACFP resources to fund Farm to ECE activities.
3. Master assessment and documentation of high-quality learning environments.

# Featured Speaker 10:30 am - 11:30 am



## USDA SFSP Policy Update

**S8** **De Soto**

*Nancy Brenowitz Katz, MS, RDN, USDA Food and Nutrition Service*

*Megan Geiger, RDN, USDA Food and Nutrition Service*

The USDA Summer Food Service Program (SFSP) offers congregate and non-congregate food access as a critical safety-net for children when school's out in the summer. Get an overview of new and revised policy guidance and a state-of-the-state update of the SFSP from USDA Food and Nutrition Service staff.

**Milk Matters! Be a Breastfeeding Champion****S1 Coronado BCD***Ann Marie Neeley, IBCLC, Indiana Department of Health*

Breastfeeding parents need all the encouragement they can get, and you are an important part of their support system. Even under ideal circumstances, returning to work and maintaining a milk supply can be challenging. Learn how to use evidence-based best practices, techniques and policies to support families and help them reach their infant feeding goals.

1. Understand how human milk contributes to optimal health outcomes.
2. Learn ways to support parents in overcoming breastfeeding barriers.
3. Get tips for productive communication and clear expectations regarding feeding.

**Texas Only***Summer Food***Non-Congregate Summer Feeding: 2024 Lessons for Summer 2025****S8 Grand Ballroom C***Maricruz Torres, Texas Department of Agriculture**David Dierksen, Texas Department of Agriculture*

Curious to see how Texas implemented non-congregate feeding in Summer 2024? Learn about the challenges faced in implementing a full non-congregate program in a short timeframe, the lessons learned, common issues and observations and best practices for operators wishing to serve non-congregate SFSP meals in Summer 2025.

1. Explore Texas' application process and requirements for non-congregate SFSP.
2. Hear lessons learned and observations from summer monitoring.
3. Get best practices and pitfalls when modifying or planning for Summer 2025.

**The Numbers Behind the Story: Unveiling Insights with Data****S3 Metropolitan***Brandi Airada, California Department of Social Services*

Use Data to Drive Action. That's California's Health and Human Services team's guiding principle. Discover how the CACFP Branch created a Data Innovation Unit to explore ways to provide data analysis to make better-informed program decisions, identify methods to measure program improvements and create data stories connecting CACFP to the communities served.

1. See the value and importance of data-driven decision-making in programs.
2. Understand what data is, how it surrounds you and how it can help understand needs.
3. Hear a fun way to engage program participants with data stories.

**Summer Food****Funding Summer on a Shoestring and a Friend****S8 Sapphire***Jodi Walker, Kids At Their Best*

Want to start a summer meal program but lack the budget? Learn how you can run a program with minimal resources and a few friends.

Discover creative strategies to build a strong social network and community connections to provide meals for kids in need. Get the basics of managing a summer meal program, including tips on securing donations, partnering with businesses and involving volunteers.

1. See how to build a network of partners and volunteers to share program workload.
2. Discover practical tips to stretch your resources and secure new funding.
3. Get ideas and activities to support your program and the children in it.

**Handling Food Recalls in CACFP****S2 Grand Ballroom AB***Liz Dixon, MS, Institute of Child Nutrition*

From physical contamination to foodborne illness outbreaks to undeclared allergens, food recalls are an unfortunate part of the food industry. In fact, there were 313 last year alone in the US. It is essential to get relevant information, track recalled food in inventory and dispose of recalled food properly to prevent accidentally serving unsafe food to children in your care.

1. Understand how to find out about recalled food products.
2. Know how to respond to and document a food recall.
3. Establish procedures for handling food recalls.

**Commercial****CNP Integrity Rule Best Practices with MH Miles****Topaz***Cherese Myree, CFE, MH Miles Company, CPA, PC*

Want to ensure the oversight you provide is held to the highest standard? Get best practices to comply with state agency financial review requirements associated with the child nutrition program integrity final rule.

1. Analyze the review of actual expenditures for sponsoring organizations of unaffiliated centers.
2. Learn about the annual verification of bank activity.
3. Hear about monitoring documentation of non-profit status for all institutions.

**Management & Professional Development****Healthy Staff, Healthy Kids: Cultivating Wellness for Your Teams****S6 De Soto***Shonika A. Kwarteng, MBA, RDN, LD, Office of Head Start National Center on Health, Behavioral Health, and Safety*

The work of child nutrition professionals is important, nurturing and fulfilling even while it is equally demanding and challenging. Investing in the well-being of meal service staff can lead to healthier, happier team members and ultimately, healthier children. Explore the vital role of staff wellness in enhancing the effectiveness of nutrition programs.

1. Understand how staff wellness impacts the quality of child nutrition program services.
2. Recognize strategies to reduce stress and cultivate wellness.
3. Learn tips and resources for creating a healthy program workplace.

**Have you heard?**

You may have come across these names recently. The SFSP is part of the USDA's Summer Nutrition (SUN) Programs for Kids! **SUN Meals** are traditional in-person, congregate/group meals and snacks, while **SUN Meals To-Go** is the non-congregate option available in some rural communities for pick-up or home delivery.







## CACFP Classic

### CACFP Meal Patterns

#### Identifying Whole Grain-Rich

##### S1 Senators Lecture Hall

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. Understand the rule-of-three and whether a grain is creditable or not.

## Research & Resources

### Harvesting Hope, Nourishing Our Future

##### S1 Governors Lecture Hall

Danielle Johnson, Weaver Union School District

Sandra Lee, Weaver Union School District

Learn how a Harvest of the Month program can incorporate nutrition education while encompassing early education foundations. Get inspiration and a guide to hands-on activities and resources to start your own program and create a meaningful learning environment that embeds healthy habits throughout the day.

1. Understand early childhood development.
2. Discover nutrition education's connection to a culturally responsive classroom.
3. See ways to create your own Harvest of the Month program.

## Texas Only

### Program Admin & Operations

#### Preparing for CACFP in the Texas Automated Nutrition System (TANS)

##### S4 Grand Ballroom C

Faith Chonko, MS, Texas Department of Agriculture

As a CACFP sponsor, get a sneak preview of the Texas Automated Nutrition System (TANS), which will be used for program administration starting in Program Year 2026. The state will explain the rollout timeline, the key differences between TANS and the current system and what can be expected prior to the start of PY2026.

1. Learn the differences between TANS and TX-UNPS.
2. Hear when and how CACFP will be rolled out in TANS.
3. See where updates and training can be accessed.

## Head Start

### CACFP Cycle Menus for Head Start

##### S2 Grand Ballroom DE

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

Discover how to create nutritious cycle menus tailored for Head Start programs, while adhering to CACFP guidelines. Get strategies for planning diverse, well-rounded meals that meet program standards. Learn how to balance nutritional needs with appealing, kid-friendly options to support growth and development.

1. Understand CACFP and Head Start guidelines for creating cycle menus.
2. Learn how to craft a nutritious four- to six-week cycle menu that provides variety.
3. Explore cost-effective strategies that minimize food waste and consider seasonal availability.

## Summer Food

### SFSP Meal Patterns and Menu Planning

##### S8 Sapphire

Nancy Brenowitz Katz, MS, RDN, USDA Food and Nutrition Service

Planning for summer meal service looks different than menu planning in the CACFP. Get an overview of what is allowable in SFSP and learn how to create summer cycle menus that promote healthy eating.

1. Understand key requirements of the SFSP meal pattern.
2. Identify types and quantities of food items that can be used to meet meal pattern requirements.
3. Learn tips and strategies to develop a nutritious cycle menu.

## Policy & Advocacy

### CACFP Newsroom: Breaking News

##### S7 Metropolitan

Alexia Thex, MEd, National CACFP Association

Get the latest news on policy and advocacy issues in the CACFP. Understand the federal legislation and regulations that impact you. Whether you're a provider, sponsor or advocate, you will be equipped with the knowledge and tools to help you stay informed and inspired to make a difference in your community.

1. Hear about legislation currently in Congress.
2. Understand the key issues in the CACFP.
3. Learn about NCA policy priorities that will help improve, modernize and streamline the CACFP.

## Afterschool Meals

### Aligning Community CACFP & School Nutrition for Greater Impact

##### S7 Emerald

Melanie McGuire, Houston Food Bank

Jordan Stansberry, MPH, Houston Food Bank

Explore opportunities to bridge connections between school districts and community-based organizations to support connecting families with participating programs year-round. Learn how to increase and leverage collaboration to create opportunities for alignment that support CACFP and SFSP and more effectively address food insecurity amongst the families you serve.

1. Understand how collaboration strategies promote equitable access to nutritious meals.
2. Learn why data sharing can contribute to community needs assessments.
3. Grasp ways partnerships help overcome operating challenges and barriers to participation.

## Nutrition Education

### Taste Testing Like A Pro: Sensory-Assisted Food Introductions

##### S1 Coronado BCD

Emmy Clarke, MA, RD, LDN, UNC Center for Health Promotion and Disease Prevention

Does it seem like the children in your program enjoy learning about vegetables more than they like eating them? Maybe the way they are learning about new foods isn't preparing them to eat them. Learn ways in which you can offer nutrition education proven to help children eat new vegetables and fruits and how you can make taste tests part of your program's routine.

1. Discover how with repeated food exposure children learn to eat vegetables and fruits.
2. Understand routines, presentations and language to help make taste testing successful.
3. Get resources for incorporating sensory activities.

## Program Admin & Operations Managing Food Vendors for CACFP Compliance

**S2 Grand Ballroom AB**

Allison Wood, Bezos Academy

Jessica Durham, Bezos Academy

John Wasserman, JD, Bezos Academy

Are some or all of your reimbursable meals prepared offsite by food vendors? If so, then you know the added compliance challenges this brings. Learn how to maximize reimbursements and remain compliant despite variability in vendor knowledge of CACFP requirements, administrative capabilities or supply chain challenges.

1. Hear best practices and procedures for vendor performance management.
2. Learn how to plan for controlling and maintaining menu documentation.
3. Discover strategies for managing menu substitutions and backup meals.

## Commercial How to Get Along with an AI Coworker by Your Part-Time Controller

**Wedgwood**

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

Artificial Intelligence (AI) is reshaping the way nonprofits operate and pursue their missions. We'll demystify the core concepts of generative AI, review where and in what forms you may encounter it and discuss how to approach it responsibly. Discover AI's impact through case studies and how our Checklist for Mindful Prompting can help you communicate effectively with chat-based AI tools.

1. Hear AI's strengths and weaknesses in the context of professional services workflows.
2. Understand the ethics, privacy and security implications of using AI.
3. Learn best practices for effective communication with chat-based AI tools.

## Commercial How to Achieve Food Program Compliance with CREDIBLE Automation

**Topaz**

Faith McCaul, Early Learning Ventures

Judy Williams, MBA, Early Learning Ventures

Deondra Steward, Unique Cherubs Family Childcare

Leesha Culp, Early Childhood Alliance

Discover the benefits of automation in the food program and claims process from providers and sponsors using Alliance CREDIBLE, a stand-alone CACFP food program software, presented by Early Learning Ventures.

1. Gain awareness of automation tools for CACFP.
2. Learn how providers use CREDIBLE features.
3. Hear panelists share how they build trust and credibility with automation.

## Nutrition Education Food Sovereignty: An Indigenous Perspective

**S1 De Soto**

Amy Warne, MBA, RD, LD, Partnership for a Healthier America

Food sovereignty is the right of peoples to healthy and culturally appropriate food produced through ecologically sound and sustainable methods and their right to define their own food and agriculture systems. Learn how food sovereignty and food security intertwine, how Native Nations are strengthening sovereignty through food and how we are reclaiming our food ways through various initiatives.

1. Discuss the history of food obstacles for Native communities.
2. Understand food access and food sovereignty initiatives in Indian Country.
3. Learn about traditional Native foods.

## Speed Sessions

**1:45 pm - 2:15 pm**

Nutrition Education, Intermediate

### Words Matter: Empower and Motivate Health with Facts

**S1 Miro**

Hawley Evilsizer, MS, RDN, LD, Let's Love Food Again

Nutrition is a multi-billion dollar industry with no shortage of information available to the average person. Unfortunately, not all of that information is factual or helpful. Learn ways to effectively provide factual and empowering nutrition messages at your facilities that can make lasting positive change.

1. Review the overabundance of nutrition information cluttering culture.
2. Examine the way words can change how someone thinks about food and themselves.
3. Hear how words matter and learn which ones to avoid or to focus on when promoting health.

**2:30 pm - 3:00 pm**

Management & Professional Development

### Cultivating Leadership: A Framework for Effective Strategies

**S6 Miro**

Crystal McEwen, Scoolastic Kids

Do you want to become a better leader? Learn effective skills for guiding teams, enhancing program efficiency and fostering a positive workplace. Get practical strategies to develop a compelling vision, build high-performing teams, cultivate a supportive and inclusive workplace culture and improve the impact of your child nutrition programs.

1. Develop skills for communicating a clear vision to inspire your team.
2. Discover effective strategies to foster collaboration, trust and productivity.
3. Gain tips to create a positive culture of inclusivity and recognition.



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

Members: 3.3k

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## Nutrition Education Nurturing Healthy Eating Habits Through Responsive Feeding Practices

**S1 Coronado BCD**

Shonika A. Kwarteng, MBA, RDN, LDN, National Center on Health, Behavioral Health and Safety

Responsive feeding is an attentive way of feeding young children that includes watching for their hunger and satiety cues. Explore adult and child roles in the division of responsibility in feeding and its impact on children's physical and mental development.

1. Define the characteristics of responsive feeding.
2. Identify the benefits of responsive feeding.
3. Get strategies and resources to help engage in responsive feeding with children.

## Management & Professional Development Enhancing Communication Channels

**S6 Wedgwood**

Patrick Butler, MS, Institute of Child Nutrition

Are your messages being received differently than you intended? Effective communication is the cornerstone of success in any organization, particularly in programs like the CACFP, where collaboration among parents, teachers and staff is paramount. See how to address the diverse communication needs of these stakeholders and optimize channels to ensure clarity, transparency and engagement.

1. Understand stakeholder engagement.
2. Explore strategies for optimizing communication.
3. Learn engagement techniques and methods.

## CACFP Classic Financial Management Investigating Fraud, Waste & Abuse in Federally Funded Programs

**S5 Monet**

Cherese Myree, CFE, 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.

## Afterschool Meals Education, Accessibility & Partnerships in Afterschool Meals

**S4 Emerald**

Cheyann Pham, St. Mary's Food Bank Alliance

Afterschool Meals play a vital role in ensuring children have food at the in-between points during the day. Learn the impact of serving nutritional afterschool snacks and supper to recipients. Also, discover ways of collaborating with others to get meals to those who may not receive one without child nutrition program interventions.

1. Review ways Afterschool Meals support a critical point of food insecurity.
2. Discuss methods to include nutrition education and enrichment.
3. Identify collaborative strategies to extend meals and snacks to those out of school time.

## Farm to CACFP Cultivating the Core of Farm to ECE

**S4 Governors Lecture Hall**

Jenna Rhoads, Policy Equity Group

Whether you're new to Farm to Early Childhood Education (ECE) or have engaged in it for years, examine key takeaways developed over nearly a decade of experience with a nine-state Farm to ECE community of practice. Get a formula for building a successful program, a roadmap and learn how it can help you create systematic change in spreading Farm to ECE knowledge.

1. Dig into opportunities to expand Farm to ECE and integrate CACFP.
2. Explore how other organizations have gained traction in various localities.
3. Learn ways of using the roadmap to problem solve when advancing your movement.

## Head Start Nutrition Activities for the Head Start Classroom

**S1 Grand Ballroom DE**

Laura Sheffield, MS, RDN, LD, Community Action Council – Lexington, KY

Do you find it challenging to engage children when educating them on what they're eating and why it's important? Hands-on activities enhance engagement in nutritional literacy while encouraging learning and providing a positive outlook on healthy foods that can last a lifetime. Get examples of activities and brainstorm new ones for implementation with Head Start in mind.

1. Identify childhood nutritional needs.
2. Discover ways to enhance learning and healthy eating habits.
3. Review engaging classroom materials focused on nutritional health.

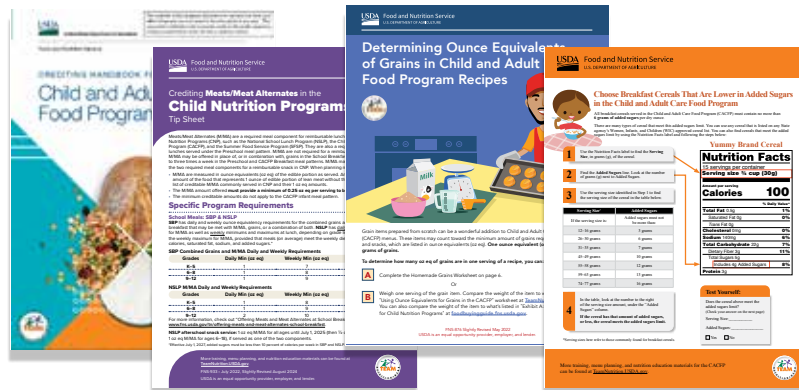
## Nutrition Education Snack-tacular Celebrations: Tasty Bites for Every Week

**S1 Senators Lecture Hall**

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

Take a fun and flavorful journey that will spark your creativity in developing easy, nutritious snacks. Celebrate every day with a new snack idea. Come hungry for ideas and leave with a snack resource to help you serve a variety of foods to those in your care.

1. Discover how to celebrate daily moments through snack time, making each snack a purposeful and enjoyable experience.
2. Understand the importance of incorporating a variety of food groups into snacks to ensure they are balanced and contribute to overall health.
3. Learn how to develop easy and nutritious snacks that are both fun and flavorful, sparking creativity in snack preparation.





Kimberly Friedman, MA, Texas Department of Agriculture  
 Janeen Carter, MPA, Texas Department of Agriculture

Learn about pre-visit preparation steps, what to look for while on-site (such as adherence to meal patterns, meal counting, documentation and civil rights requirements), record retention requirements and follow-up activities. Recorded on form H1606 in Texas, this tool may be modified for use by other states and as a guide for any sponsoring organizations.

1. See what needs to be done before, during and after a monitoring visit.
2. Discover on-site evaluation observation criteria.
3. Understand requirements for retaining records and procedures for post-site visits.

### Texas Only

Program Admin & Operations

## The NDL and TEXSL Placement & Removal Process for CACFP & SFSP

Anjanette Jackson, Texas Department of Agriculture

Isabel Tseng, Texas Department of Agriculture

Get a complete overview of how the Texas Department of Agriculture (TDA) places and removes institutions and individuals on the National Disqualified List (NDL) and Texas Excluded Summer Food Service Program List (TEXSL). Review the state regulations and TDA handbook references. For the best experience, bring a laptop or tablet.

1. Explore criteria and processes used for adding institutions and individuals to the lists.
2. Analyze the steps to request removal from the NDL and TEXSL.
3. Learn how to submit a Removal Request Form and what supporting documentation is required.

### Summer Food

## Summer Food: If I Knew Then What I Know Now

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

As a first-year sponsor of the SFSP serving congregate meals, there is much to learn, including the distinct differences between summer food and other federally funded food programs. Examine a new sponsor's dive into the program, knowledge and strategies gained and how you can make effective changes to maximize opportunities for both sponsor and sites.

1. Hear first-year SFSP sponsor experiences and lessons learned.
2. Understand potential operational obstacles when implementing Sun Meals.
3. Review improved methods and important timeframes for strategic planning.

### Commercial

## Taking the Paper out of CACFP Paperwork with KidKare by Minute Menu



Jordan Berkstresser, KidKare by Minute Menu

Are you tired of keeping track of CACFP paperwork? What if we told you we could cut the time you spend on paperwork in half? Learn how KidKare by Minute Menu solves the problem—by taking all the CACFP paperwork and reporting digitally. Whether you sponsor homes, centers or both, we have a solution for you. With 30 years of experience, we are continuing to make CACFP easier and more manageable.

1. Learn how to empower your Sponsor team and sites with electronic record-keeping.
2. Experience a live demo of our solution to see the entire process from start to finish.
3. Hear success stories of a sponsor using KidKare by Minute Menu.

### Program Admin & Operations

## Preparing for CACFP or SFSP Audits

Constance Moore, MA, MBA, CCNP, YMCA of Memphis & the Mid-South

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.

## Speed Session

**3:15 pm - 3:45 pm**

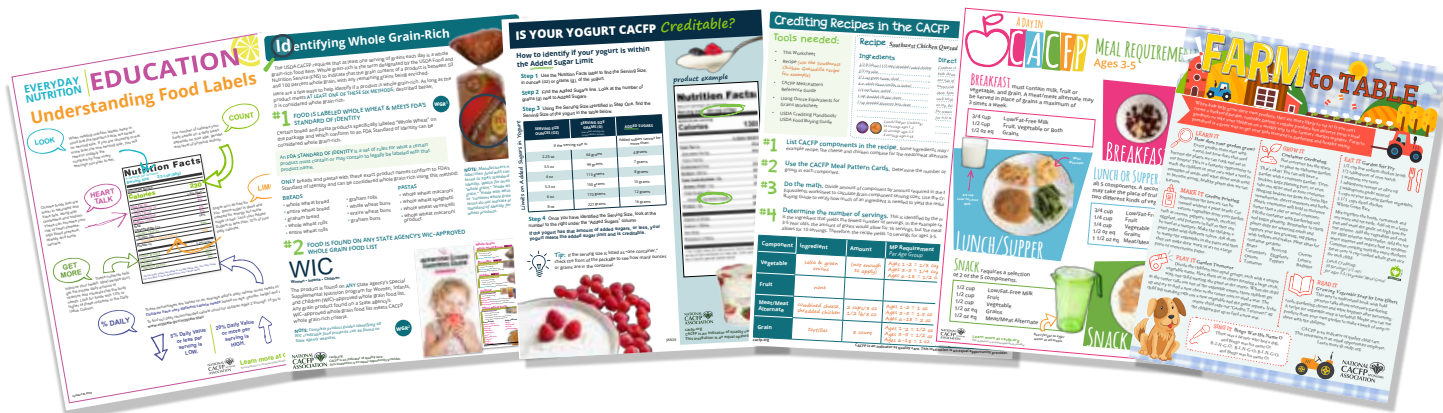
Research & Resources

## CACFP Archeology: How ICN Preserves the Past to Nourish the Future

Cassandra Hawkins, PhD, Institute of Child Nutrition

Explore the history and insights preserved in the Child Nutrition Archives at the Institute of Child Nutrition. Learn how these resources help shape child nutrition programs, guide policy development and support the mission of CACFP. Additionally, see how these resources empower professionals, contribute to research and enhance program outcomes.

1. Discover the value of ICN archival resources and how you can contribute to it.
2. Hear about the archives' global impact on the nutrition community.
3. Get practical applications of the resources in research and training.



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





## CACFP Meal Patterns

### A Fresh Perspective for Embracing New Foods

#### S1 Senators Lecture Hall

Charity Blair, Ohio Department of Education and Workforce

Sharon Slappy, Ohio Department of Education and Workforce

CACFP providers have the ultimate opportunity and responsibility to introduce unique and healthy meal options to children in their care. Get a fresh perspective on introducing nutrition by exploring strategies for expanding adult mindsets about food preferences in children and creating experimental environments for children to become receptive to new foods.

1. Examine your beliefs about children's food preferences.
2. Learn ways to help children experience, explore and enjoy new foods.
3. Understand how to build playful, yet compliant, menus.

## Farm to CACFP

### Bringing Farm Fresh to Your CACFP

#### S5 Governors Lecture Hall

Megan Steele, Texas Department of Agriculture

Wondering how to get started with Farm to CACFP? Get a checklist and conversation starters to begin your journey in procuring local foods and get on the road to serving locally-grown, healthy foods to young children.

1. Learn how to procure local products.
2. Discover how to locate and network with local producers.
3. Understand where to find Farm to CACFP activities and resources.

## Financial Management, Intermediate

### Financial Management for Center Sponsors

#### S5 Monet

Lynda Bryant-Leibrock, Wayne Metropolitan Community Action Agency

Ensuring program compliance with proper accounting systems is essential for success in the CACFP. Discover strategies for establishing internal controls for effective financial management. Get best practices and an increased awareness of the importance of recordkeeping and documentation.

1. Identify the CACFP performance standards.
2. Understand the financial duties of a sponsoring organization.
3. Learn how to draft a CACFP Management Plan.

## Head Start

### Conducting Monitoring in the CACFP for Head Start

#### S4 Grand Ballroom DE

Jami Rokala, MS, RDN, LD, CLC, CMP, CCNP, 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.

## Afterschool Meals, Intermediate

### Two Programs, One Goal: A Guide to Afterschool and Summer Meals

#### S4 Emerald

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

What is the difference between SUN Meals and Afterschool Meals programming? Learn the differences between the two programs regarding reimbursement rates, meal options, meal patterns, monitoring and eligibility. Then, test your understanding by participating in a review game.

1. Discover the requirements for SUN Meals and ARAS.
2. Understand the differences and similarities between the two programs.
3. Identify ways to streamline the application process if operating both programs.

## Summer Food

### Feeding Communities: From Planning to Serving Summer Meals

#### S8 Sapphire

Heather R. Guzman, San Antonio Food Bank

What does it take to feed children over the summer months? A lot of preparation comes before launching your summer food program. Uncover the month-by-month tasks that will help you be successful with the SFSP, from reaching out to previous sites to bidding to hiring to paperwork and so much more!

1. Evaluate and apply effective organizational planning processes.
2. Create an effective SFSP planning method by understanding key components.
3. Develop and implement outreach strategies to increase program participation.

## Texas Only

### Program Admin & Operations

### Program Integrity Rule and Administrative & Procurement Reviews

#### S2 Grand Ballroom C

Lyke Nwanji, Texas Department of Agriculture

Brandi Broughton, Texas Department of Agriculture

Kristy Angkinand, Texas Department of Agriculture

Hear how the Program Integrity Rule has affected the Administrative and Procurement Review procedures in Texas and why it matters. Also, get a refresher on the importance of maintaining proper recordkeeping for submission during a review.

1. Examine the changes to the review processes and requirements.
2. Hear the importance of implementing an accurate and thorough recordkeeping system.
3. Get strategies for how to prepare and submit records efficiently.

## Nutrition Education

### Gluten Found: Why Cross-Contact Can't Be Ignored

#### S1 Coronado BCD

Erix Zimmerman, MS, RDN, Heart Spirit Nutrition

If your facility serves few clients with celiac disease (CeD) or non-celiac gluten sensitivity (NCGS), does it matter if you use the same cutting board for gluten-free (GF) and regular food? Managing gluten exposure can feel burdensome, but has significant health impacts. Explore the effects of continuous low-level gluten exposure, how to improve kitchen practices and cross-contact preventative strategies.

1. Investigate diagnostic criteria for CeD and NCGS and potential complications.
2. Discover differences between cross-contact and cross-contamination.
3. Learn how to optimize kitchen workflow management to support making gluten-free meals.

Policy & Advocacy, Intermediate  
**Changing CACFP State Policy: A  
Colorado Case Study**

**S7 Metropolitan**

*Taber Ward, JD, Donell-Kay Foundation*

*Miguel In Suk Lovato, MA, Donell-Kay Foundation*

*Kristen Collins, MA, Colorado Food Cluster, Inc.*

Colorado is working across state agencies and with community members and advocates to ensure equitable eligibility processes for CACFP in the state. That starts with ensuring Family, Friend and Neighbor (FFN) providers and the children in their care can access the CACFP. Explore Colorado's journey to create change and hear how it could work in your state.

1. Understand the potential to increase eligibility and access to CACFP.
2. Learn about Colorado's process for change and coalition building.
3. Review the perceived risks of FFNs accessing CACFP and how to mitigate them.

**CACFP Classic**

**CACFP Meal Patterns**

**Ounce Equivalents Made Easy with the Exhibit A Grains Tool**

**S1 Grand Ballroom AB**

*Sara Bennett, MS, RD, SNS, USDA Food and Nutrition Service*

*Xaviera Davis, MS, USDA Food and Nutrition Service*

Learn how the Exhibit A Grains Tool can make crediting grains easy. Receive hands-on training with crediting grains and leave with a menu of options for success. Download the Food Buying Guide (FBG) Mobile App before coming to this session.

1. Hear three functions of the Exhibit A Grains Tool.
2. See Team Nutrition resources available to help determine grain product amounts for meal pattern requirements.
3. Understand how to use the Exhibit A: Grains Requirements for the Child Nutrition Program chart.



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Management & Professional Development  
**Healthy Leaders, Healthier Programs:  
Prioritizing Leader Well-Being**

**S6 Wedgwood**

*Laurie Strouse, Penn State Extension Better Kid Care*

How often do you prioritize and invest in your resilience and overall well-being as a program director or administrator? If you're experiencing feelings of exhaustion or symptoms of burnout, the answer is likely not often enough. Discover evidence-based strategies for managing workplace stress while creating an action plan to help you focus on your health and long-term career sustainability.

1. Understand the importance of mentally and emotionally present leadership.
2. Learn to apply the Six Sides of the Well-being Framework to your professional life.
3. See steps you can take to buffer against workplace stressors.

**Commercial**

**Use Your Voice to Simplify CACFP  
Record Keeping with Logatot**

 **Topaz**

*Nicholas Molik, Logatot*

Looking to make CACFP easier for your providers? Logatot's unique voice-recognition software allows providers to manage CACFP attendance and food delivery with their voice. This eliminates manual typing, freeing up more time for quality child care and education, all while fully complying with state regulations.

1. Learn how providers can meet state requirements using their voice.
2. Discover how Logatot can help sponsors increase their provider base.
3. Explore how sponsors can reduce submission costs and increase compliance.

**Nutrition Education**

**Be a Kid's Hero: Food and Nutrient  
Acceptance in the Early Years**

**S1 De Soto**

*Hawley Evilsizer, MS, RDN, LD, Let's Love Food Again*

Complementary foods, those other than breast milk or infant formula, are typically introduced around six months of age and ensure adequate nutrition as the baby grows. When not introduced to them, infants may reject foods introduced later and consume an inadequate variety to meet nutritional needs. Learn tips for increasing food acceptance and nutrient density in infancy through adolescence.

1. Understand the nutrient needs of focus for infants at six months of age.
2. Review how to prepare and introduce solid food for developmentally ready infants.
3. Get research and strategies for increasing acceptance of solid foods.

**Wednesday**

**Shop Talks**

**5:30 pm - 6:00 pm**

**Household Contacts: Getting the  
Guardian's Attention**

**S2 Obelisk A**

How do you grab parent or guardian attention to get the information you need to validate claims in a timely, efficient manner? Come prepared to exchange ideas and share tips with what has worked well and how you can overcome communication challenges.

*Joanne Norman, CMP, CCNP, Providers Choice*

**CACFP Office Innovations Mixer**

**S6 Obelisk B**

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, Inc.*

**Out-of-the-Box Strategies to Promote  
Your Program**

**S6 Rosetta**

If you build it, they won't come unless they know where to find you and they like what they see when they get there. Programs fail to reach their optimum potential because marketing is an afterthought. Let's talk about strategies to promote your program.

*Joann Minder, SC Department of Education Summer Break Café*

**Nutrition Activities in the Head Start  
Classroom: Working Session**

**S1 Steuben**

Attendees of today's workshop, Nutrition Activities in the Head Start Classroom, are welcomed to a roundtable discussion to collaborate with peers on nutrition activities that can be used to promote healthy eating among Head Start students.

*Laura Sheffield, MS, RDN, LD, Community Action Council - Lexington, KY*

**Financial Backups for Fiscal Audits**

**S5 Wyeth**

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.*



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# Don't Know Where to Start?

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## CACFP Basics

*For those new to the food program*

- » Beginners' Guide to the Five Meal Pattern Components
- » Civil Rights 101: Compliance with Civil Rights Requirements
- » Crediting Basics & Beyond: An In-Depth Look at the Crediting Handbook for CACFP
- » Making Cents! How to Get Financial Reimbursement for the Meals You Serve
- » Menu Planning for the CACFP
- » Ounce Equivalents for Grains: No Weigh!
- » Power of the Food Program/CACFP 101
- » Prep-to-Plate: CACFP Portion Sizes
- » Resources for Success: Tools, Templates, Activities
- » Serving Up Nutrition: Menu Planning & Recipe Ideas

## Special Diets Boot Camp

*A deep dive into modifications and substitutions*

- » Beginners' Guide to Serving Foods to Participants with Swallowing Difficulties
- » Common Allergens and Reading the Food Label
- » Dairy Meal Modifications
- » Introduction to Meal Modifications and Special Diets
- » Meal Modification Cooking Demonstration
- » Vegetarian Meals
- » Wheat & Gluten-Free Meal Modifications

## The Road to Certification

*Designed to fulfill CEU requirements for a CCNP*

- » Baking Whole Grain-Rich Foods
- » Child-Friendly Menu Planning Using Seasonal Foods
- » Explore New Foods with a Taste Testing Adventure
- » Extending CACFP Beyond the Classroom
- » Feeding Infants 0-5 Months
- » Feeding Infants: Starting with Solids
- » Healthy Eating for Families
- » How to Credit Recipes in the CACFP
- » How to Maximize Exhibit A Grains Tool
- » How to Support Breastfeeding in the CACFP
- » Identifying Whole Grain-Rich in the CACFP
- » Keeping Kids Healthy: All About Food Allergens & How to Read Food Labels
- » More on Meal Patterns
- » Navigating the Food Buying Guide Calculator
- » Quick, Easy, Low Prep Snacks
- » Serving Adults in the CACFP: Meal Patterns, Nutrition and Resources
- » Serving Meat & Meat Alternates at Breakfast
- » Serving Milk in the CACFP
- » Serving Snacks in the CACFP
- » Serving Vegetables in the CACFP
- » Water, Water, Everywhere



# Thursday, April 17

## CACFP Professionals Networking Breakfast

Chantilly Ballroom | 7:00 am - 8:00 am



Start your day off right with an energizing breakfast and an exclusive networking experience! Connect with other professionals holding their CMP & CCNP certifications and build valuable relationships at VIP-hosted tables with NCA's Board of Directors. Dive into dynamic conversations, expand your network and unlock new opportunities—all in one morning over breakfast. Don't miss out on this chance to elevate your professional connections!

### *Congratulations to these attendees for receiving their certification!*

- |                                   |                                      |                                      |
|-----------------------------------|--------------------------------------|--------------------------------------|
| ★ AJ O'Connell, CCNP              | ★ Connie Renee Comley, CCNP          | ★ Jill Johnson, CCNP                 |
| ★ Alan Mills, CMP                 | ★ Constance Moore, CCNP              | ★ Joanne Norman, CMP, CCNP           |
| ★ Alberto Zavala, CCNP            | ★ Crissie Hall, CMP, CCNP            | ★ Jocelyn Moss, CMP, CCNP            |
| ★ Alexandra Gutierrez, CMP        | ★ Crystal McNair, CMP                | ★ Joetta Szczerbinski, CMP, CCNP     |
| ★ Alix Pasillas, CMP, CCNP        | ★ David Poulin, CCNP                 | ★ Johnna Beard, CMP                  |
| ★ Alva Johnston-Glover, CMP, CCNP | ★ Debbie Edmonds, CMP, CCNP          | ★ Jolie Hrdlichka, CCNP              |
| ★ Amanda Overton, CMP, CCNP       | ★ Deborah Beckman, CCNP              | ★ Jose Montano, CCNP                 |
| ★ Amber Thornhill, CCNP           | ★ Deborah Gillison-Wilson, CMP, CCNP | ★ Julie Ellis, CMP                   |
| ★ Amishaben Patel, CCNP, CMP      | ★ Debra Cooper, CCNP                 | ★ June Bryant, CMP, CCNP             |
| ★ Amy Allen, CMP, CCNP            | ★ Della Stocks, CMP                  | ★ Kamilah Richmond, CCNP             |
| ★ Amy Fales, CMP, CCNP            | ★ Denise Andrews, CMP, CCNP          | ★ Kara Flaming, CMP, CCNP            |
| ★ Amy Hobbs, CMP, CCNP            | ★ Elizabeth Abed, CCNP               | ★ Karen Malone, CMP, CCNP            |
| ★ Amy Peterson, CCNP              | ★ Elizabeth Curtis, CMP              | ★ Karen Orozco Sanchez, CCNP         |
| ★ Ana Barranco, CMP               | ★ Elizabeth Lewis, CMP               | ★ Karen Velasco, CMP                 |
| ★ Ann Burkey, CMP, CCNP           | ★ Erin Casey, CMP, CCNP              | ★ Kate Abernathy, CMP, CCNP          |
| ★ Annette Martinez, CCNP          | ★ Evelyn Lopez, CCNP                 | ★ Kawajelyn Clark, CCNP              |
| ★ Arlene Alexie, CCNP             | ★ Evelyn Williams, CCNP              | ★ Kay Zrostlik, CCNP                 |
| ★ Ashley Gladden, CMP, CCNP       | ★ Geresia Tilson, CCNP               | ★ Kelly Cahill, CCNP                 |
| ★ Ashley Greany, CMP, CCNP        | ★ Gina Woolhouse, CCNP               | ★ Kelly Nelson, CCNP                 |
| ★ Barbara Price, CCNP             | ★ Haley Zeme, CCNP                   | ★ Kevin Bloem, CCNP                  |
| ★ Beth Carlton, CMP, CCNP         | ★ Heidi Ball, CMP                    | ★ Kim Bassler, CMP, CCNP             |
| ★ Beverly Almo, CCNP              | ★ Ina Lyons, CMP, CCNP               | ★ Kimberley Studaker, CMP, CCNP      |
| ★ Billie Trimbo, CCNP             | ★ Ivelisse Marrero, CCNP             | ★ Kimberly Castelluzzo, CCNP         |
| ★ Blake Stanford, CMP             | ★ Jack Miniard, CMP, CCNP            | ★ Lacey Drews, CMP, CCNP             |
| ★ Blanca Arteaga, CMP             | ★ Jacqueline Robinson-Tate, CCNP     | ★ Lanita Yazzie, CMP, CCNP           |
| ★ Brendia Moses, CMP, CCNP        | ★ Jaida McLemore, CCNP               | ★ Larissa Vander Kuur, CCNP          |
| ★ Caitlin Vadini, CMP, CCNP       | ★ Jamie Griffin, CCNP                | ★ Lauren Ikenegbu, CCNP              |
| ★ Carmel Davenport, CMP, CCNP     | ★ Jane Rose, CMP, CCNP               | ★ Rev. Dr. Lawrence Karow, CMP, CCNP |
| ★ Carrie Sullivan, CMP            | ★ Janell Aultman, CMP                | ★ LaToya Lee, CMP, CCNP              |
| ★ Chelsea Dow, CCNP               | ★ Janene Halcomb, CCNP               | ★ Lauren Ward, CCNP                  |
| ★ Cheri Wood, CMP, CCNP           | ★ Jasmine Bumps, CCNP                | ★ Leah Penna, CMP, CCNP              |
| ★ Christa White, CMP, CCNP        | ★ Jaylyn Ivison, CCNP                | ★ Leatha Bryant, CMP, CCNP           |
| ★ Christina Adame, CCNP           | ★ Jennifer Henry, CCNP               | ★ Leeah Parks, CMP, CCNP             |
| ★ Christina Flythe, CCNP          | ★ Jenny Wallinger, CMP, CCNP         | ★ Lila Glazier, CCNP                 |
| ★ Christine Gillison, CCNP        | ★ Jessica Apodaca, CCNP              | ★ Linda Darlington, CCNP             |
| ★ Christopher Rogers, CMP, CCNP   | ★ Jessica Brizida, CCNP              | ★ Lisa Fenton, CCNP                  |



“Attaining my certification was important, as it shows credibility, the drive and opportunity for continued learning, and that I am a **CACFP Professional!**”



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

- ★ Lori Smith, CMP, CCNP
- ★ Lorraine Scuccimarra, CMP, CCNP
- ★ LynAnn VanDyk, CCNP
- ★ Mae Tartt, CCNP
- ★ Malini Patel, CCNP
- ★ Margaret Hess, CCNP
- ★ Maria Elena Florez, CMP, CCNP
- ★ Maria Gonzalez Morales, CCNP
- ★ Maria Rincon, CMP
- ★ Mark Atkins, CMP, CCNP
- ★ Marla Becerra, CCNP
- ★ Matthew Ferry, CCNP
- ★ Maves Rañola, CMP, CCNP
- ★ Megan Evenson, CMP, CCNP
- ★ Megan Runk, CCNP
- ★ Michele Parker, CMP, CCNP
- ★ Michelle Buchanan, CMP, CCNP
- ★ Michelle Holmstrom, CCNP
- ★ Michelle Irizarry Sikes, CCNP
- ★ Michelle Rosegreen, CMP
- ★ Michelle Stickley, CCNP
- ★ Michelle Triplett, CMP, CCNP
- ★ Miriam Mata, CMP, CCNP
- ★ Nancy Lopez, CMP
- ★ Nicole Harris, CMP
- ★ Pamela Heisler, CCNP
- ★ Patricia Menard, CMP, CCNP
- ★ Paula Murphy, CCNP
- ★ Phillip Hester, CCNP
- ★ Phillip (Dean) Hester II, CCNP
- ★ Randee Morris, CCNP
- ★ Renay Huff, CCNP
- ★ Rhonda Kobylecky, CMP, CCNP
- ★ Roukiatou Kirakoya, CMP, CCNP
- ★ Sara Thurston, CCNP
- ★ Sarah Buford, CCNP

- ★ Sarah Cascaes, CCNP
- ★ Sarah Martinez, CCNP
- ★ Senta Hester, CMP
- ★ Sharon Petroski, CCNP
- ★ Shedron Davis, CMP
- ★ Shelby Beverly, CMP, CCNP
- ★ Shelly Gainer, CCNP
- ★ Sheron Givings, CCNP
- ★ Sherrell Byrd, CCNP
- ★ Sherry Stoves, CCNP
- ★ Stacie Shurock, CMP, CCNP
- ★ Stella Marshall, CMP, CCNP
- ★ Stephanie Manchester, CMP, CCNP
- ★ Stephanie Marion, CCNP
- ★ Stephanie Rhenlund, CMP, CCNP
- ★ Susan Horner, CMP, CCNP
- ★ Tamara Wheaton, CCNP
- ★ Tammy Frommelt, CCNP
- ★ Tammy Matthews, CMP
- ★ Teresa Johnson, CMP, CCNP
- ★ Tanya Albert, CCNP
- ★ Tin Thwair, CCNP
- ★ Tina Clifton, CMP, CCNP
- ★ Tonya Hytrek, CCNP
- ★ Tracey Good, CMP, CCNP
- ★ Tracey Lomax, CCNP
- ★ Val Wiestner, CCNP
- ★ Valarie Glee, CCNP
- ★ Valerie Cash, CCNP
- ★ Vanessa Farrow, CMP
- ★ Wend'e Pittmon, CCNP
- ★ Yolanda Bowen, CMP, CCNP
- ★ Yolanda Jackson, CCNP

## Shop Talks

7:15 am - 7:45 am

### Tapping into the Hidden Workforce

S6 **Obelisk A**

Have you considered untapped potential within the hidden workforce, which includes individuals often overlooked by traditional recruitment methods? Share insights, challenges and practical approaches as we talk about how to find success together.

*Heather Burkhead-Goins, MEd, Institute of Child Nutrition*

### Enhancing Your SFSP Rural Non-Congregate Ship to Home

S8 **Obelisk B**

Recent federal regulations have significantly reshaped the distribution models in rural communities. Summer meals can now be delivered directly to children's homes. This is an opportunity to learn, share or listen to best practices whether you have tried this method or not.

*Brian Wieher, SNS, Ujima Hunger Coalition*

### Food Swamps, Mirages and Keeping Healthy Lifestyles

S1 **Rosetta**

Are your Head Start families in a food swamp inundated with cheap, unhealthy foods without access to healthier options? Or a food mirage, where the food is too expensive for those that live there? Let's brainstorm how to encourage healthy living.

*Celena Akens, Clare Swan Early Learning Center*

### Safe Kitchens: Security Through Sanitation

S2 **Steuben**

How certain are you that your food or kitchen is safe from contamination? Discuss ways to ensure the food you serve and the place you serve it in are safe and sanitary for your peace of mind and everybody's health.

*Stephanie Manchester, CMP, CCNP, Acelero Learning*

### Follow the Seed

S1 **Wyeth**

Bring hands-on experience to your nutrition programming by giving students the knowledge of seed processing and plant cultivation. Discuss how providing awareness of where our food comes from, self-sustaining practices and seed-saving knowledge connects everybody to the cycle of seed development. Be a seed keeper!

*Eva Schwartz, MA, Outdoor Nurture, Inc.*



## Research & Resources

### Nutrition to Youth Development: An Extension's Role in Schools

**S3** *Grand Ballroom C*

*Sanci Hall, Texas A&M AgriLife Extension Services*

Discover the benefits of partnering and connecting with your state's extension services to enhance school nutrition, gardening, physical activities and youth development programs. Learn how extension services can begin to help improve community well-being through innovative solutions in education and fostering impactful collaborations, ultimately enriching student education and health.

1. Understand how extension programs operate.
2. Learn about successful programs used in communities.
3. Realize positive behavior changes based on extension curricula implementation.

## Policy & Advocacy, Intermediate

### State Agency Strategies to Uplift the CACFP

**S7** *Metropolitan*

*McKenzie Brunner, MGPS, National CACFP Association*

*Shannon Smith, Oregon Department of Education*

*Kimberly Hettel, MS, Ohio Department of Education and Workforce*

There are many common and innovative strategies for promoting and expanding access to the CACFP. 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 best practices adopted by State agencies.
3. Determine what strategies could be helpful in your state.



## Farm to CACFP

### Events to Engage Families in Nutrition with Farm to Early Care

**S2** *Governors Lecture Hall*

*Tracey Sauke, RDN, LD, Tri-County Head Start*

*Lyz Schmitz, CPA, Tri-County Head Start*

Do you feel your messages to children aren't making their way home? See how you can host Farm to ECE family engagement events focused on getting families excited about eating healthy, learning where food comes from and applying this knowledge at home. Also, learn how to budget for different nutrition events and how to incorporate culturally responsive education.

1. Explore Farm to ECE principles and how to apply them to events
2. Learn how to budget for and fund planned activities.
3. Acquire methods to tie in-center and at-home nutrition opportunities together.

## Program Admin & Operations, Intermediate

### Sponsor Audits: Avoid Pitfalls, Stay Prepared and Succeed

**S4** *Monet*

*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? And 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. Review 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.

## Summer Food

### Maximizing SUN Programs Across Two State Agencies

**S8** *Sapphire*

*Tamara Baker, Carolina Hunger Initiative and No Kid Hungry NC at UNC*

*Jessica Soldavini, PhD, MPH, RD, LDN, Carolina Hunger Initiative and No Kid Hungry NC at UNC*

USDA has created its exciting new SUN branding to unify SUN Bucks, SUN Meals-To-Go, and SUN Meals as a family of Summer Nutrition Programs for Kids! But what happens when these are administered by more than a single state agency? Overworked and short-staffed agencies can coordinate via partnerships to co-market and maximize program participation. Learn how the magic happens in North Carolina.

1. Get tips for co-branding SUN programs in your state across multiple agencies.
2. Hear about partnership and year-round planning methods to help motivate staff.
3. Understand why data-sharing, marketing and communications are essential.

## Program Admin & Operations, Intermediate

### Menu Planning for Emergency Situations

**S2** *Grand Ballroom AB*

*Sheila Tompkins-Hess, Nevada Department of Health & Human Services, Division of Child and Family Services*

Are you just getting started in developing your emergency plans? Emergency planning includes being prepared to feed children and staff in an emergency situation, such as a weather event requiring sheltering in place. Learn how to plan for more than just the meal service and sanitation needs while completing a template you can use in your operations.

1. Learn how to develop a menu using shelf-stable and easy to prepare foods.
2. Discover ways to determine the number of portions you will need for a three-day emergency.
3. Understand how to plan for preparation and sanitation needs.

## Don't miss an event!

Stay up-to-date with CACFP webinars, community celebrations and more with our Event Calendar.

Bookmark this page to keep up with what's coming up next.

 [info.cacfp.org/calendar](http://info.cacfp.org/calendar)



## Nutrition Education

### Nourishing Minds: Teaching Nutrition Education Across Subjects

S1 **Coronado BCD**

Madeline Moritsch, MS, RDN, National Advisor

Child care sites can help youth develop positive relationships with food and create lifelong healthy habits through nutrition education in the classroom, cafeteria and beyond. Explore how to incorporate nutrition education across core curricula and develop a skills-based nutrition education lesson plan that can be easily incorporated into a variety of subjects.

1. Learn to frame food as a foundation for positive experiences.
2. Discover opportunities for integrating nutrition education into existing lessons.
3. See how to create an original core lesson plan with nutrition education in mind.

## Management & Professional Development

### Teaming Up for Greater Impact: Creating Collaborative Partnerships

S6 **Wedgwood**

Dior Burns, Buckner Children and Family Services

Shelly Smith, Buckner Children and Family Services

Do you have difficulty evaluating and establishing potential collaborative partnerships in your community? Discover the characteristics of communal relationship types to build a matrix plan. Then, learn how to apply strategies to plan for and implement collaborative engagement with community partners.

1. Understand the benefits and risks of collaborative partnerships.
2. Know how to evaluate partnership success.
3. Gather insights for fostering new and ongoing relationships.

## Commercial

### Nourishing Futures: Trends, Menus & Engagement Strategies

**Emerald**

Katherine Fautas, MS, RD, CDN, Whitsons Culinary Group

Andrew Lackmann, Whitsons Culinary Group

Explore how evolving student preferences and innovative strategies transform programs into nourishment and engagement tools. Understand how trends, like low-sugar options and kid-friendly vegetarian and plant-based meals, fuel growth and development. Learn why Whitsons' Simply Boxed recipes offer convenient, nutritious solutions to support performance and focus during afterschool activities.

1. Hear practices for making meals fun and interactive to increase student participation.
2. Recognize how locally-sourced ingredients, diverse flavors and sustainability elevate offerings.
3. Examine how nutritious, wholesome meals inspire and set foundations for success.

## CACFP Classic

### CACFP Meal Patterns

### Navigating Special Diets

S1 **Grand Ballroom DE**

Jami Rokala, MS, RDN, LD, CLC, CMP, CCNP, 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

### Nurturing Little Explorers: The Journey of Starting Solids by Gerber

**Topaz**

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

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

Starting solids for infants and caregivers is a journey to behold. Explore the science behind starting solids and the key underlying theme of responsive feeding. Then, experiment with creative ways to create a variety of textures, including hands-on activities for thinning and thickening foods, as well as making graspable finger foods for infants.

1. Discover a caregiver's role in establishing healthy infant eating patterns.
2. Hear the benefits and strategies associated with responsive feeding.
3. Learn to create food textures to help infants develop their eating skills.

## Research & Resources

### Hunger, Health and How Early Care Settings Can Help

S7 **De Soto**

Staci Coussens, MPH, RDN, LDN, University of Illinois Extension

While hunger and nutrition insecurity pose similarities, they also have distinct differences. Additionally, a lack of access to healthy food affects early childhood development. Discover ways of increasing food security and supporting early care and education professionals to implement strategies critical for continued nutrition access.

1. Understand the relationship between nutrition insecurity and health outcomes.
2. Identify how changes to the care environment can influence food selection.
3. Identify strategies that can be used to increase healthy food access.

## Speed Sessions

8:00 am - 8:30 am

Financial Management

### Fundraising Fundamentals: Kickstart Your Strategy for Success

S5 **Miro**

Alexia Thex, MEd, National CACFP Association

Are you looking to find additional support for your organization? Designed for beginners, this session will cover key strategies and effective approaches for fundraising. Learn how to implement fundraising practices and engage potential donors. Attendees will walk away with actionable steps for a basic fundraising plan to help secure funding for their cause.

1. Understand the different strategies you can implement to increase support for your organization.
2. Learn effective strategies to engage and build relationships with donors.
3. Develop actionable steps for your fundraising plan.

8:45 am - 9:15 am

Summer Food, Intermediate

### Lessons Learned, A Bright Future for SFSP Non-Congregate

S8 **Miro**

Larry Karow, DMin, CMP, CCNP, UMCFOOD

Jolene Benedict, UMCFOOD

Braden Watts, UMCFOOD

How could one agency provide hundreds of thousands of meals during the summer of 2024 in several locations throughout two states? Parental pickup and home delivery services! Enhance your program and reach more children by understanding what worked (and what didn't).

1. Understand how remaining compliant worked.
2. Discover tips for improving your non-congregate meals.
3. Learn how creativity can enhance the future of summer meals.





## CACFP Classic

### CACFP Meal Patterns, Intermediate Beyond Beginners: Next Level Menu Planning

#### S2 Senators Lecture Hall

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 front-of-house and back-of-house CACFP menus.

## Nutrition Education

### Raising Healthy, Happy Eaters from their First Bites

#### S1 Coronado BCD

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

Are you prepared for the process of helping parents develop healthy eating patterns for children? Raising healthy eaters requires a deep understanding of feeding development milestones and necessary benchmark skills. From infants to toddlers, hear the latest recommendations on early feeding and safely introducing babies to family meals to assist in preventing picky eaters.

1. Learn how to foster feeding skills at different developmental stages.
2. Understand how to prevent picky eating behaviors by detecting feeding problems.
3. Get resources to assist educators and parents in developing children's eating habits.

## Afterschool Meals

### Exploring the Three Cs of a Successful Afterschool Meal Program

#### S6 Emerald

Valerie Sermon Cheatham, MS, Dallas ISD Food & Child Nutrition Services

Whether you're an experienced leader or just starting out, enhance your Afterschool Meals program with the power of the 3 Cs: communication, collaboration and competition. Discover effective strategies for building and sustaining excitement around this essential program.

1. Learn how to advertise your program internally and in the community.
2. Explore the questions, Who? What? Where? When? and How? in supporting partnerships.
3. Uncover your program's possibilities in generating revenue and excitement in your program.

## Head Start

### Bolstering Nutrition Education in Early Head Start

#### S1 Grand Ballroom DE

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

Early Head Start centers offer staff a unique opportunity to provide healthy meals and snacks through the CACFP and introduce children to nutritional concepts and habits benefiting both child and family. Learn how a dietitian and an educator collaborated to incorporate additional nutritional information into daily routines, aiming to have a lasting impact on the children and families they serve.

1. See how early health nutrition can influence eating habits in later years.
2. Identify current nutrition practices and areas for improvement.
3. Learn how collaboration among nutrition staff and educators enhances health outcomes.

## Program Admin & Operations

### Managing Food Allergies in the CACFP

#### S1 Grand Ballroom C

Heather Burkhead-Goins, MEd, Institute of Child Nutrition

Advocating for a child with food allergies is a team effort. Child nutrition professionals collaborate with families, children and staff in navigating food allergies when serving meals in the CACFP. Learn techniques and best practices for building a positive partnership with children, parents and staff in regard to food allergies.

1. Discuss methods of effective communication.
2. Identify strategies for effectively communicating food allergy needs.
3. Learn how to empower children to develop food allergy confidence and self-advocacy.

## Farm to CACFP

### Cooking with Kids' Kitchen: Seasonally Fresh Meals for CACFP

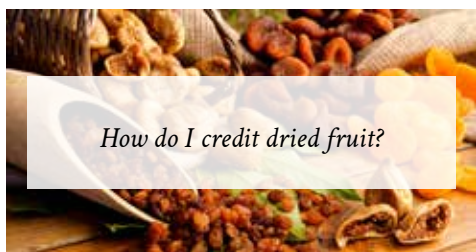
#### S2 Governors Lecture Hall

Teresa Fogolini, MA, North Bay Children's Center

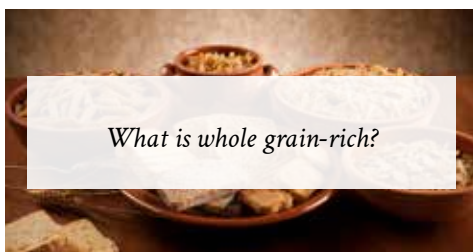
Stephanie Robinson, North Bay Children's Center

Explore a dynamic, healthy food collection featuring seasonal, fresh and nutritious CACFP meals and snacks for young children. Learn how to efficiently bring these simple and wholesome recipes with freshness into your classroom kitchen or home while promoting healthy eating habits to deepen nutritional understanding.

1. Hear steps for making enjoyable dishes that children can prepare.
2. Obtain efficient preparation methods for busy classrooms or kitchens.
3. Discover ways to connect healthy foods with cultural, environmental and learning experiences.



How do I credit dried fruit?



What is whole grain-rich?



Can I serve granola bars?



Get the answers to our most frequently-asked meal pattern questions by tuning into Meal Pattern Minute every week.

# Program Admin & Operations

## Administrative Review Preparedness for Sponsors

S4 **Grand Ballroom AB**

Melanie Farris, MBA, CFE, Myers and Stauffer

Clay Hardin, Myers and Stauffer

Colin Diamond, Myers and Stauffer

Effective program compliance ensures the success of 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

## Civil Rights Compliance and Special Diets in the CACFP

S7 **Metropolitan**

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 compliance with civil rights.

1. Understand 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.

# Management & Professional Development

## When Tough Isn't Enough, Build Mental Strength

S6 **Wedgwood**

Jennifer Bassman, JBR Coaching LLC

In today's fast-paced world, women are under immense pressure to excel in every aspect of life. Delve into the unique stressors women face and the necessity of building mental strength to shape their resilience and emotions into extraordinary personal power. Learn how to use emotions, hormones or anxiety to your advantage to keep stress low and clear thinking high.

1. Examine how pressure and stress can be used to leverage growth.
2. Understand the differences between mental strength and mental toughness.
3. Discover how fun, play and laughter are necessary to build resilience and find happiness.

# Summer Food, Intermediate

## From 30 Summer Lunches to 400 Grab and Go Meals in 2 Easy Moves

S8 **Sapphire**

Belinda Kasper, MS, RD, LD, Feeding the Children of Central Kansas

Sharon Lowry, Feeding the Children of Central Kansas

Remember transitioning from SFSP congregate meals to passing out sack meals because of COVID-19 and the difficulties associated with the process? Travel through 19 years of how one nonprofit moved from congregate to non-congregate meals while increasing the meals served. See how you, too, can service rural children in a non-congregate manner, no matter your population size or state.

1. Discover operational processes and ways to use facilities.
2. Learn how to coordinate distribution between multiple sites.
3. Understand resources and services needed and how to utilize them.

# Financial Management, Intermediate

## Developing a CACFP Budget

S5 **Monet**

Erica Nelson, USDA Food and Nutrition Service

Mark Speight, USDA Food and Nutrition Service

Now that you know the basics of how to develop an administrative budget, dive into details and best practices about how to tailor a budget to your CACFP operation.

1. Understand why compliance matters.
2. Get practical tools and resources to help with the cost allocation process.
3. Learn how to write a cost allocation plan.

# Commercial, Intermediate

## Building a Regulation-Ready Breakfast presented by General Mills

 **Topaz**

Lesley Shiery, MS, RD, General Mills

Up your breakfast game by ensuring your menus are meal pattern-ready for the future! Get tips and tricks for incorporating whole grains at breakfast, making it easy to meet the whole grain-rich requirement and determining grain-ounce equivalency. Additionally, learn how to navigate the added sugar standards for breakfast cereal and yogurt beginning October 2025.

1. Learn the nutrition label's role in determining products that meet creditable standards.
2. Hear about available resources in building menus with sugar limits in mind.
3. Gain knowledge on building a whole grain-rich CACFP breakfast menu.

# Research & Resources

## Playful Activities for Teaching Healthy Diets

S1 **De Soto**

Marielisa Vera, MS, The Committee for Hispanic Children & Families

The way we feed children is crucial for their development and it is also important to help children learn how to have a healthy relationship with food. Hear how you can add playful learning strategies into daily routines that will accomplish both of these objectives.

1. Understand the importance of how children relate to food.
2. Learn play's ability as a tool to teach content actively and appropriately.
3. See how you can integrate nutrition education into playful activities.

# Speed Session

9:30 am - 10:00 am

# Research & Resources

## Supporting Food Security in Your Local Community

S7 **Miro**

Jennifer Onopa, MS, RDN, LDN, Penn State Better Kid Care

Seventeen percent of households with children and upwards of 30% of child care providers deal with the challenge of food insecurity in their personal lives. Learn and discuss ways to reduce stigma amongst food-insecure populations and better support food security within local communities.

1. Learn how to create a directory of food assistance resources.
2. Determine an action plan to create proactive solutions for food security.
3. Get model policies for implementation in your program.



### Financial Management, Advanced

**S2 Monet**

*June Bryant, CMP, CCNP, Southwest Human Development Services Corporation*

*Blake Stanford, CMP, Southwest Human Development  
Services Corporation*

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.

### Afterschool Meals

## Beyond the Bell: Serving Supper in Schools with Sponsors

**S4 Emerald**

*Vicki Lipscomb, CMP, Child Nutrition Program, Inc.*

*Sloane Pittman, Child Nutrition Program, Inc.*

Schools have a unique opportunity to reach low-income children needing meals. Many children go home to an empty house, and a meal before leaving school can make all the difference! Hear about some of the obstacles and solutions in making this important meal available to students. Also, learn how sponsors can help in the process of making supper become a reality in your school.

1. Discover how to qualify your school to serve at-risk meals.
2. Understand how the rules for an at-risk school site differ from other facilities.
3. Learn how to navigate the review process.

### Nutrition Education

## Turning Yuck to Yum: Making Mealtimes Matter

**S1** *Senators Lecture Hall*

*Emily Jarboe, MEd, Early Learning Indiana*

Introducing children to a variety of foods promotes positive eating habits, and supports growth, development and positive nutrition. They are more likely to have a diverse, balanced diet later in life when introduced to assorted foods, tastes and textures in weaning and early childhood. Explore factors affecting children when trying new foods and strategies educators can use to break barriers.

1. Understand how some social determinants affect a child's food exploration.
2. Learn how to connect teaching and learning opportunities to mealtimes.
3. Discover resources that help create fun learning opportunities in classrooms.

## Management &amp; Professional Development

## Who Is Your Best Self? Understand Yourself to Understand Others

**S6** *Wedgwood*

*Kate Woodward Young, MEd, Director Success Academy*

Carrie Casey, TexasDirector.org

You need to know your own learning preferences and your management and communication style before you can recognize those characteristics in your staff. Take a quick self-assessment and plan to reflect together how to use them so you can better hire new employees and retain raving fans on your staff.

1. Assess your learning and management styles, love languages and locations of your tension.
2. Review a case study to assess characteristics in others better.
3. Discuss how to apply insights to motivate, recognize and develop your staff.

## Nutrition Education

### Cultural & Local Foods: Creating Diverse Menus

**S1 Coronado BCD**

*Alyssa Willis, MPH, CHES, South Carolina Department of Social Services*

Food, the one thing most humans can relate to regardless of where they are from, looks very different around the world. It can be used to learn about other cultures and agriculture. Discover cultural dishes and ingredients from around the world, how to incorporate local produce into your menus and ways of engaging parents and the community to promote diverse healthy eating in early childhood.

1. Define cultural foods and understand how to plan diverse menus.
2. Hear how to source and serve local produce to meet cultural preferences.
3. Gain methods to educate parents and the community in supporting diverse meals.

### Head Start

## Integration of CACFP with Head Start Objectives

**S2** *Grand Ballroom DE*

*Rhonda Kobylecky, CMP, CCNP, Acelero Learning*

Developing a clear understanding of how to align CACFP (Child and Adult Care Food Program) objectives with broader Head Start goals, such as school readiness, family well-being and child development is important. Learn how you can identify and implement strategies that integrate nutrition services with Head Start's comprehensive approach to early childhood education in mind.

1. Recap key objectives of the CACFP and nutrition's influence on cognition and learning.
2. Examine Head Start's goals in school readiness, health and family support.
3. Discover tools for monitoring and evaluation program integration.

## Industry Partners

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

Learn more about our partners by visiting [info.cacfp.org/childnutritionpartners](http://info.cacfp.org/childnutritionpartners).





## Farm to CACFP

### Find Your Farmer: Enrich Farm to ECE Through Producer Relationships

**S5** **Governors Lecture Hall**

Hawthorn McCracken, National Farm to School Network

Farm to ECE enhances community access to healthy and local foods by changing food purchasing practices, elevating food and agricultural education and strengthening local food economies. Explore the National Farm to School Network's role in supporting ECE programs, steps for connecting with local producers for procurement and innovative approaches to food purchasing.

1. Understand Farm to ECE and NFSN as a resource in the program.
2. Learn of values-aligned procurement and budget considerations.
3. See how to map your local food landscape.

## Nutrition Education

### Discover the Magic of Fresh Ingredients: 10 Recipes Kids Will Love

**S1** **Grand Ballroom C**

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

Eating fresh or homemade foods that are healthy creates a long-term impact on the lives of children who need the nutrition from these meals to grow, play and learn. Explore how preparing and serving fresh, homemade foods can be made easy, how you can reinforce the message with community events and ten recipes to get you started.

1. Learn the importance of eating fresh, local and homemade foods.
2. Understand the impacts on children and families when providing homemade meals.
3. See healthy recipes and promotional events you can use in your program.

## Research & Resources

### Early Relational Health Paves the Way for Healthy Child Development

**S3** **Grand Ballroom AB**

Julia Gest, MEd, Penn State Extension Better Kid Care

Early relational health is a strength-based framework focusing on safe, stable and nurturing relationships (SSNRs) between children and caregivers. As an early care professional who is uniquely positioned to support children in this area, including social-emotional learning (SEL) skill development, learn how to enhance your understanding of relational health.

1. Understand SSNRs across early learning and child development.
2. Define the five core competencies of SEL.
3. Discover toolkits and learning opportunities to support relational health.

## Policy & Advocacy

### Cultivating Connections Between Sponsors and Public Health Partners

**S7** **Metropolitan**

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

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

CACFP Sponsoring Organizations, public health practitioners and nutritionists strive to support children's growth and development by ensuring consistent and reliable access to safe water and nutritious food. Learn how you can expand CACFP participation by creating connections with public health partners and knowing where to find resources.

1. Understand the alignment of goals between sponsors and public health professionals.
2. Identify how to leverage existing efforts and programs to maximize reach.
3. Explore collaboration efforts through brainstorming activities.

## Summer Food

### Non-Congregate Summer Meal Service

**S8** **Sapphire**

Nancy Brenowitz Katz, MS, RDN, USDA Food and Nutrition Service

Alice McKenney, MS, USDA Food and Nutrition Service

As part of our collaborative efforts to enhance USDA's summer nutrition programs, approved program operators in low-income, rural areas can now use alternate service models that are tailored to the needs of the children and communities they serve. Learn how to feed kids far from the bus stop.

1. Hear from State agency and/or sponsor panelists who implemented rural non-congregate meal service in summer 2023.
2. Gain a better understanding of the requirements under the forthcoming new rule.
3. Learn best practices for implementing rural non-congregate meal service.

## Commercial, Intermediate

### Streamlining Administrative Reviews with PrimeroEdge

**Topaz**

Daniel J. Todd, PrimeroEdge

Varija Nune, MS, PrimeroEdge

Discover how PrimeroEdge's Administrative Reviews software streamlines the USDA review process for CACFP/SFSP sponsors and State agencies. Experience the efficient browser-based solution that improves accuracy and reduces errors through its consistent and collaborative review process with key features including real-time status updates, 24/7 data security and more.

1. Learn how you can implement an efficient administrative review process.
2. See ways to enhance collaboration between State agencies and sponsors.
3. Discover tools for reporting and documentation of your administrative review process.

## CACFP Meal Patterns, Intermediate

### Fun and Flavorful Themed CACFP Menu Planning

**S2** **De Soto**

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

Who doesn't like a good theme? Themed parties, costumes and even menus! Explore how to design menus inspired by seasonal events, cultural celebrations and kids' favorite stories. Take home a month's worth of menus for any celebratory or festive occasion by bringing new flavor to your CACFP program — one theme at a time.

1. Discover different themes for use in your menu planning.
2. Understand how to implement a theme menu planning approach.
3. Obtain a menu compliance checklist for checking menu accuracy.



**Pupusa de Queso**  
Snack/Lunch/Supper Crediting for Ages 3-5

**Ingredients:**

- 2 cups corn masa
- 1 1/4 cups warm water
- 1 1/4 cups queso fresco, crumbled
- cooking spray

**Instructions:**

1. In a medium bowl, add masa and water together. Mix until all the water is absorbed.
2. Scoop 1/4 cup of masa and form into a ball. Then, make a large hole in the ball and add 2 tablespoons of queso fresco. Seal up hole by folding masa back over it. Flatten into a round disk. Repeat 9 more times.
3. Heat large skillet or griddle on medium heat and spray lightly with cooking spray. Place pupusas on skillet and cook for 3-4 minutes on each side. Serve warm with a side of **curtido** for a great snack!

One serving provides 1/4 oz eq grains and 1/2 oz eq meat alternate.

**Summary:**

- Total Time:** 30 minutes
- Serving Size:** 1 pupusa
- Servings:** 10
- Components:** Meats/Meat Alternates, Grains





Farm to CACFP

## Hydroponic Gardening: Innovative Farm to Plate

**S1 Grand Ballroom C**

Maggie Mae Kennedy, Spring Branch ISD

Are you wanting to introduce students to gardening but have no space? Learn about hydroponic nutrition and how students can grow plants indoors without soil, using nutrient-rich water solutions through hands-on activities. Venture into this interactive learning experience, connecting science, nutrition and environmental responsibility and empower them to use innovative, sustainable agriculture.

1. Understand planting, transplanting, maintaining, harvesting and serving crops using hydroponic systems.
2. Gain practical skills in growing plants without soil.
3. Emphasize hydroponic benefits for environmental responsibility.

Research & Resources, Intermediate

## Bridging the Nutrition Gap in Low-Income Communities

**S3 Metropolitan**

Amir Alakaam, PhD, MS, RDN, LDN, University of Tennessee at Chattanooga

Erica Carr, University of Tennessee at Chattanooga

Food insecurity and limited access to quality nutrition education contribute to poor health outcomes in underserved communities. In response, a nutrition education program was implemented among children in Chattanooga, TN. From cooking demonstrations to meal affordability exposure, discover how the three intervention levels fostered sustainable health behavior changes in low-income communities.

1. Compare health inequities between community socioeconomic statuses.
2. Learn how change occurs when addressing multiple levels of the socioecological model.
3. Understand the long-term impacts of similar interventions in underserved populations.



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Management & Professional Development

## Enhance Staff Capacity by Engaging College Students

**S6 Grand Ballroom AB**

Jessica Soldavini, PhD, MPH, RD, LDN, Carolina Hunger Initiative and No Kid Hungry NC at UNC

Tamara Baker, Carolina Hunger Initiative and No Kid Hungry NC at UNC

Overworked and understaffed? Are you looking for additional support for your child nutrition program? Discover methods for recruiting and engaging enthusiastic college students. Get strategies for paid and unpaid student recruitment opportunities, ideas for suitable roles and tips for training and working with students who might just become outstanding future long-term employees.

1. Learn the benefits of collaborating with college students in your nutrition program.
2. See how student roles can be aligned with their academic program or service learning.
3. Hear examples of internship programs operated by others.

Farm to CACFP

## Harvest of the Month: Local Food Exploration & Learning for Littles

**S1 Governors Lecture Hall**

Nora Shields-Cutler, MPH, MSW, Institute for Agriculture and Trade Policy

Are you interested in finding resources and ideas to engage kids in exploring and learning about new foods? Discover how Harvest of the Month resources can help you discuss exploring local foods and incorporate Farm to CACFP concepts in your child care setting.

1. Realize the benefits of engaging kids in food and agriculture education activities.
2. Understand key considerations for early care providers.
3. Learn how to access and adapt free resources including activities and recipes.

## Management & Professional Development Leadership Essentials for CACFP Professionals

**S6 Wedgwood**

Patrick Butler, MS, Institute of Child Nutrition

Discover key leadership strategies to enhance program effectiveness and foster team collaboration. Perfect for professionals looking to elevate their leadership skills within their CACFP organization.

1. Learn leadership strategies to improve the effectiveness and efficiency of the CACFP.
2. Examine techniques to build and maintain strong, collaborative teams.
3. Gain insights and practical tips to elevate your leadership skills.

Summer Food, Intermediate

## Operating a Non-Congregate Summer Food Service

**S8 Sapphire**

Ashley Walterbusch, Family Advocacy Center

Connie Roe, The Ottawa County Family Advocacy Center

Have you ever wondered what operating a non-congregate summer nutrition program looks like? How do you pick site locations? How do you navigate the complexity of developing a menu? How do you transport meal bags? How do families and children get to your location in rural areas? Discover helpful tips for all of these and successfully planning and operating your non-congregate feeding site.

1. Learn best practices for facing unique challenges in non-congregate meal sites.
2. Hear ways of developing operational procedures and get sample menus.
3. Explore ways to engage your community to support non-congregate locations.



## Nutrition Education

### GPS: Engaging Grandparents, Parents & Students in Farm to Table

**S1 Grand Ballroom DE**

Kay Bell, Texas National Women in Agriculture Association

Curiosity about where food comes from and how to access the healthiest choices available is common, regardless of age. Learn how to engage everyone in the process including seed to farm, farm to table and cup to table.

1. Examine the nutritional value of vegetables and fruits.
2. Discover healthy growing tips for agriculture.
3. See how you can engage students and family members to choose healthy eating habits.

## Nutrition Education

### Thriving Kids: Nurturing Health with Plant-Based Nutrition

**S1 Senators Lecture Hall**

Terri Chrisman, MNutr, Fabulous Health

Why are more and more countries recommending plant-based nutrition in their national guidelines? Plants provide exceptional nutrition without the added cholesterol, saturated fats, flavors, colors, hormones or medications that can be found in animal products. Learn to dispel myths surrounding plant-based nutrition to get kids excited about eating meatless meals.

1. Understand the benefits of plant-based nutrition.
2. Discover how to overcome common obstacles in food preparation.
3. Explore tasty ways to get kids to love eating plant-based foods.

## Afterschool Meals

### Combating the Challenges of an At-Risk Rural Nutrition Program

**S4 Emerald**

Cecily Hendricks, Boys and Girls Club Columbia Basin

Running an at-risk rural nutrition program provides challenges, including accessibility, cultural barriers and sustainability. Learn to create a viable program by addressing the improvement of program infrastructure, tailoring programs to local cultures and focusing on sustainable, community-driven solutions.

1. Understand how accessibility affects program operation and participation.
2. Identify cultural barriers challenging the program.
3. Hear sustainable community and home agricultural practices.

## Commercial

### CACFP Training Program & Nutrition Calendar

**Topaz**

Blair Munday, 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.

## Farm to CACFP, Intermediate

### Cultivate Community: Serving Fresh & Local Foods with Efficiency

**S4 De Soto**

Natasha Smith, MPA, CPMM, American Farm to Institute

Unlock the power to transform your food service operations and champion local agriculture. Discover dynamic strategies to streamline procurement, craft vibrant farm-to-table menus and forge impactful partnerships with local farmers. Empower yourself to serve fresh, community-driven foods while reclaiming precious time, by learning to elevate your operations and celebrate local agribusiness.

1. Discover procurement optimization for local impact.
2. Build strategic, seasonally-focused menu planning and rotation.
3. Examine leveraging technology and automation for efficiency.

## Food Buying Guide

for Child Nutrition Programs



[foodbuyingguide.fns.usda.gov](http://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.





## Policy & Advocacy

### Child Nutrition Reauthorization: Continued Advocacy for the CACFP

**S7 Metropolitan**

Alexia Thex, MEd, National CACFP Association

Geri Henchy, MPH, RD, Geri Henchy Consulting LLC

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

## Management & Professional Development

### Fueling the Future: Strategies to Prevent Burnout

**S6 Wedgwood**

Tamara Sandberg, MS, Feed the Children

Burnout is a common challenge that can impact both personal well-being and professional effectiveness. Explore practical tools and techniques to maintain balance, boost resilience and stay energized in your role. Get empowered to stay in the fight against child hunger over the long haul, without compromising your own health and well-being.

1. Understand how to recognize burnout.
2. Learn time management, self-care and mindfulness skills.
3. Discover how to create a culture of support to enhance overall satisfaction.

## CACFP Classic

Program Admin & Operations

### Serious Deficiency Process

**S4 Grand Ballroom AB**

Mark Speight, USDA Food and Nutrition Service

Megan Geiger, RDN, USDA Food and Nutrition Service

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

1. Define serious deficiencies in the CACFP.
2. Identify steps of the serious deficiency process.
3. Understand key terms and timelines in the SD process.

## Nutrition Education

### Rethinking Picky Eating

**S1 Coronado BCD**

Emmy Clarke, MA, RD, LDN, UNC Center for Health Promotion and Disease Prevention

Could “picky eating” be reframed in a more positive, productive way? Examine the concept of “cautious eating” and explore how this reframe can help children and their caregivers approach food differently. Hear evidence-based practices for developing positive relationships with food, how to support extreme selective eating and what authoritative feeding means.

1. Discover how “picky eaters” are “cautious eaters” and their placement on a spectrum.
2. Hear how adult-modeled interactions influence children’s relationships with food.
3. Learn when families might need professional feeding interventions by qualified professionals.

## Nutrition Education

### Religious Dietary Basics: Serving Halal & Kosher

**S1 Grand Ballroom C**

Jonathan Shahar, JD, CBS Food Program

Meeting parent preferences for special dietary or allergies is something we all do and understand. But when it comes to meeting religious dietary restrictions, are we doing enough? Whether it’s Halal, Kosher or some other religious-based need, learn how to understand and best serve these diverse communities.

1. Discover the basics of Kosher and Halal.
2. Identify potential violations of these dietary restrictions in your menus.
3. See how you can develop creditable menus with these religious needs in mind.

## Financial Management, Intermediate

### Sponsoring Summer Food: Keys to Financial Management

**S5 Monet**

Cherese Myree, CFE, MH Miles Company, CPA PC

You’re already working in 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.

## Head Start

### Family Style Mealtime: Developing Math, Science & Motor Skills

**S2 Grand Ballroom DE**

Sheila Tompkins-Hess, Nevada Department of Health & Human Services, Division of Child and Family Services

Family Style dining is a powerful learning experience for young children. Mealtimes are a great opportunity to incorporate motor skill development as well as math and science building blocks into daily routines. For Head Start, this practice also meets performance standards to support development and learning, socialization and foster communication.

1. Examine how family style dining impacts cognitive development.
2. Recognize teacher concerns and learn how to support them.
3. Review Head Start Performance Standards for mealtimes.

## Farm to CACFP

### Future-Proofing Farm to ECE: Strategic Approaches to Sustainability

**S4 Governors Lecture Hall**

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

Katie Jacobs, MPH, RDN, Hunger Solutions Consulting

Caitlin Vadini, CMP, CCNP, Quality Care for Children

Farm to ECE improves children’s access to produce using three fundamental components: local food buying, experiential learning through gardening and food and agricultural education integration. As modeled by programs with sustained impact, discover how to gather tools to identify partners, policies, programs and funding to assist educators working with your sponsoring organization or State agency.

1. Understand the vital relationship between CACFP and Farm to ECE programs.
2. Explore options for partnership opportunities beneficial for implementation.
3. Find resources that aid sponsors and agencies in supporting Farm to ECE activities.









CACFP Meal Patterns, Intermediate

## What About the Babies? Streamline Your Infant Feeding

**S1 Grand Ballroom C**

Celena Akens, Clare Swan Early Learning Center

There are so many changes an infant goes through in the first year of life. How do you ensure you're meeting their nutritional needs at each stage of developmental readiness? Learn tools that can help make your process standardized and flexible enough to meet each child's needs throughout their early lives.

1. Learn the feeding stages of babies and the actions needed as they change.
2. Gain tools that help standardize, streamline and record first-year meals.
3. Understand how to work with parents to support their child's needs.

Farm to CACFP

## Seeds of Hope

**S1 Governors Lecture Hall**

Scott Nutter, Vogel Alcove

Vanessa Conley, Vogel Alcove

Discover how to integrate Farm to CACFP to enhance child nutrition and education. Get guided through the essential components to get started (seeds), strategies to implement and sustain your program (growth) and the benefits your program can achieve (harvest). Learn about budgeting, garden planning, curriculum integration and the positive impacts on children's health and development.

1. Get steps to initiate or expand your Farm to ECE program.
2. Learn best practices for maintaining a thriving program.
3. Review expected outcomes, including improved child nutrition and learning.

Financial Management

## Cost Allocation for Center and Home Sponsors

**S5 Monet**

Vicki Lipscomb, CMP, Child Nutrition Program, Inc.

Sponsoring homes and centers? Are you confused about the requirements and ready to better understand the cost allocation process? Review USDA guidance and explore best practices for allocating costs and labor for your sponsorship and center programs.

1. Understand why compliance matters.
2. Get practical tools and resources to help with the cost allocation process.
3. Learn how to write a cost allocation plan.

Management & Professional Development

## Corporate Volunteerism: Getting Companies to Help Feed the Need

**S6 Wedgwood**

Latame Phillips, PhD, Hunger Busters

Every business plans to continue operating 5 to 10 years from now, requiring them to invest their efforts somewhere. But where? Explore ways to get local businesses and large corporations invested in helping you feed children while nourishing future employees of the companies of tomorrow.

1. Discover why businesses want to invest in helping you.
2. See how your organization will benefit beyond volunteers.
3. Learn how to create a multi-year partnership with companies.

Nutrition Education

## Cooking Up Fun: Engaging Kids in Cooking Activities

**S1 Coronado BCD**

Jessica Soldavini, PhD, MPH, RD, LDN, Carolina Hunger Initiative and No Kid Hungry NC at UNC

Engaging kids in cooking activities is a fun, helpful way to encourage them to try new foods and teach them valuable skills. Learn about age-appropriate cooking activities and ways to incorporate cooking with kids into your program.

1. Discover the benefits of engaging kids in cooking practices.
2. Learn tips for leading cooking activities for kids.
3. Get fun ideas for simple and delicious recipes and food activities.

Summer Food, Intermediate

## Summer Meals to Go: Alaska's Rural SFSP Solution

**S8 Sapphire**

Gillian McPherson, Food Bank of Alaska

For some states, the SUN Meals To-Go program has just begun, and for others, the option is still to be explored. Get inspired to collaborate with others to serve rural summer meals in your state by hearing about the successes and challenges from the Meals To You Alaska demonstration project's first year in operation.

1. Learn about the effectiveness of SUN Meals To-Go in rural Alaskan populations.
2. Review how positive partner collaborations benefit program participants.
3. Explore how Meals To-Go could feed more children in other rural areas.

CACFP Meal Patterns

## CN Labels & PFS Made Simple

**S2 Senators Lecture Hall**

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

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.

Policy & Advocacy

## Championing Change with CACFP Advocacy

**S7 Metropolitan**

McKenzie Brunner, MGPS, National CACFP Association

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

Kelly Cahill, LBSW, CCNP, Day Care Connection

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 first-hand 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 the experience.
3. Create your own advocacy plan and take action.



## Afterschool Meals

### Maximizing Meal Access in the Out-of-School Time Hours

S4 Emerald

Clarissa Hayes, Food Research & Action Center

Brett Haydin, Boys & Girls Clubs of America

Stacey McDaniel, MS, YMCA of the USA

Erik Peterson, MPA, Afterschool Alliance

With childhood hunger on the rise in the wake of the pandemic, it is more important than ever to reinvest in child nutrition programs, particularly those that take place outside of the normal school day. Discover strategies to expand access and bolster participation in the Summer and Afterschool Nutrition Programs from a panel of youth-serving organizations and national non-profits.

1. Learn about expansion within the summer and after-school nutrition space.
2. Explore partnership opportunities with organizations in out-of-school time programs.
3. Gain insight into education and enrichment programming in summer meals.

## CACFP Classic

### Head Start

### CACFP & Head Start Food Service Regulations

S2 Grand Ballroom DE

Rhonda Kobylecky, CMP, CCNP, Acelero Learning

We will focus on the performance standards that govern child nutrition and how they align with the CACFP to provide good nutrition to children in Head Start. Also, learn what is new in the HS performance standards concerning child nutrition.

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.

## Program Admin & Operations

### How to Drive Student Participation in School Food Programs

S2 Grand Ballroom AB

Raymie Fernandez, MS, DREAM Charter School

Persefoni Vordokas, Brigaid

You've invested so much time and resources in launching your school food program. You want to sustain and grow your program — but how? The secret to your success is your students. With public funding a key factor in sustaining high-quality school food programs, the role of student engagement is vital. Learn different ways to create programs built for students by students.

1. Examine how to engage students in shaping the design of the school food program.
2. Understand structures and systems that help drive student participation.
3. Learn to leverage student preference to help shape menu offerings.

## Commercial

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

Topaz

Amy Raleigh, My Food Program

With happy customers in 44 states, and child nutrition experts on staff, My Food Program has a simple, user-friendly interface, automatic compliance checks and offers My Food Program+, our simplified and streamlined app. Customer support is available via live chat, telephone and email. Learn how we can help you every step of the way in your transition from another software or paper recordkeeping.

1. Understand why using software to manage the CACFP is a must.
2. Discover the ease of customizing solutions to meet the specific needs of your program.
3. Learn how we support customers.

## Afterschool Meals

### Monitoring 101: Ensuring Compliance in SFSP and Afterschool Meals

S2 De Soto

Darren Carter, Memphis-Shelby County Schools

Ready to level up your understanding of monitoring in SFSP or After School Meals? Whether you are a beginner or a veteran who never stops studying, discover key points of monitoring compliance, along with tips to be successful in audits, and put your knowledge on display while maximizing reimbursements for your programs.

1. Learn strategies to prepare and execute a complete monitoring review.
2. Identify key areas of compliance for Special Programs in Child Nutrition.
3. Understand the fiscal impact compliance has on your operations.

## Speed Session

3:00 pm - 3:30 pm

Management & Professional Development

### Work-Life Imbalance: Supporting the "New Norm" in the Workplace

S6 Miro

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

What is mental health and how can we combat stress and anxiety in our daily lives to create a healthy lifestyle at home and the workplace? How does your health affect your professionalism? With the right information, you can have a proper work-life balance. Get self-care tips and resources for when you need to talk about it.

1. Gather insights on mental health and its effects.
2. Gain recommendations for self-care and professional development.
3. See breathing techniques to relax the body during times of stress and anxiety.



# ★ Featured Speakers ★

4:00 pm - 5:00 pm



## The Power of Pause: Regulate Yourself to Lead and Serve with Strength

S6 **De Soto**

LaShonda Walker, MA, A New Life Story Coaching

It takes just one minute to shift a situation. Learn the importance of pausing to center yourself, manage emotions and lead with clarity. Move away from reactive responses driven by assumptions and instead approach challenges from a place of truth and understanding. Gain practical tools to stay calm, communicate effectively and make thoughtful decisions that support your work and the communities you serve.



## Inside and Out: Sesame Street's Whole Child Wellness

S3 **Grand Ballroom AB**

Antonio Freitas, MST, Sesame Workshop

Every day, you make a difference in the “circle of care” by helping kids and families grow smarter, stronger, and kinder. From celebrating joyful everyday moments to teaching skills for managing feelings or signs of serious mental health challenges, dive into ways to use the free, research-based, bilingual resources in early learning spaces to help children, families and community providers with whole-child wellness.



## Harnessing Artificial Intelligence (AI) to Transform Your Work in Federal Nutrition Programs

S3 **Grand Ballroom DE**

Luke Corbin, AT&T Business

Artificial Intelligence (AI) can be a powerful tool to enhance and streamline your work in federal nutrition programs. By highlighting key opportunities, challenges and real-world examples, you will discover how AI and GenAI Agents can provide valuable insights for your daily work and for your program as a whole.

## Shop Talks

5:15 pm - 5:45 pm

### Connecting Nutrition with Family Engagement

S1 **Obelisk A**

Partnering with families is an essential piece in the promotion of nutrition education initiatives. Discover creative ways to build family enthusiasm around healthy nutrition habits particularly valuable within the Head Start framework. Learn how to provide them with the tools they need to adopt those habits long-term.

Valarie Glee, CCNP, Coastal Plain Area EOA

### Supporting Food Security in Your Local Community: Diving Deeper

S7 **Obelisk B**

Attendees from today's speed session, Supporting Food Security in Your Local Community, are invited to take a deep dive in discussing ways to reduce stigma amongst food-insecure populations and better support food security within local communities.

Jennifer Onopa, MS, RDN, LDN, Penn State Better Kid Care

### Engagement Opportunities for Industry

S6 **Rosetta**

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 #NCNC26!

Georgie Morell, National CACFP Association

### Unlocking More Resources: The Benefits of NCA Membership

Steuben

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

### Advocating for CACFP: Successes and Strategies

S7 **Wyeth**

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



*Mark Your Calendar for*  
**CACFP WEEK**

**MARCH 15–21, 2026**

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.

Visit [cacfpweek.org](https://cacfpweek.org)  
to learn more!





# Friday, April 18

## ★ Friday Sessions ★

We have even more training for you! All of these are included with your registration. Come join us for a cup of coffee to start the day before attending these sessions focused on leadership and career advancement.



8:00 am - 9:00 am

### Rising Leaders Coffee Hour

Coronado BCD

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.*

*Beth Carlton, CMP, CCNP, Child Care Links*

*Denise Andrews, CMP, CCNP, For the Children*

*Lisa Mack, National CACFP Association*

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

8:00 am - 9:00 am

### CACFP Professionals: Certification Q&A

De Soto

Talk to NCA Board Members who are passionate about the CACFP Certification designations and get to know why this is an important program. If you are ready to earn your CACFP Management Professional or the CACFP Child Nutrition Professional bring your questions about certification requirements, acceptable documentation and the application process.

*Deborah Gillison-Wilson, CMP, CCNP, Georgia Nutrition Services, Inc.*

*Elizabeth Sherman, National CACFP Association*

*Rhonda Kobylecky, CMP, CCNP, Acelero Learning*

9:15 am - 10:15 am

### CACFP Meal Pattern Exceptions

S2 Coronado BCD

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.

1. Get answers to commonly asked questions.
2. Discover how to find resources to tackle exceptions.
3. Understand how these impact your CACFP operations.

*Lisa Mack, National CACFP Association*

9:15 am - 10:15 am

### Best Practices: Working with Your Board

S6 De Soto

Learn how to effectively work with your Board of Directors. You will discover best practices for creating effective communication, running productive meetings and leading collaborative decision-making. Share your challenges and get your questions answered.

1. Define clear roles and expectations.
2. Establish strategies for effective communication.
3. Learn techniques for overcoming board-related challenges.

*Alexia Thex, MEd, National CACFP Association*

10:30 am - 11:30 am

**Manager's Toolkit: Salary & Compensation Roundtable**S6 **Coronado BCD**

What's the market rate for salaries in the CACFP? How much should your team earn and which benefits are most important? Discover what compensation philosophy is and how to research comparable salaries.

1. Understand how to evaluate market rate compensation.
2. Learn where to look for comparable salaries.
3. Get keys to determining benefits structures.

*Lisa Mack, National CACFP Association*

10:30 am - 11:30 am

**More About CACFP: Ask Us Anything**S2 **De Soto**

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 answer you need from our experienced panel and make sure you go home with knowledge to impact your program.

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

*Deborah Gillison-Wilson, CMP, CCNP, Georgia Nutrition Services, Inc.*

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

*Rhonda Kobylecky, CMP, CCNP, Acelero Learning*

11:45 am - 12:30 pm

**Leadership in the CACFP**S6 **Coronado BCD**

You may know someone who has been called a born leader. But leadership can be learned. So, what is leadership and more specifically, what does it mean to be a leader in the CACFP? Explore how you take your next step in your leadership journey.

1. Discuss leadership philosophies.
2. Review opportunities for leaders in the CACFP.
3. Discover inspirational leaders.

*Lisa Mack, National CACFP Association*

11:45 am - 12:30 pm

**Meet Up: NCA Board of Directors Q&A**

De Soto

We've heard you! You are interested in connecting directly with NCA's board of directors and learning more about their role in shaping the strategic plan for the association. Here's your chance to ask questions, get answers, and take names.

*Beth Carlton, CMP, CCNP, Child Care Links*

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

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



**Want more  
leadership  
training?**

**Join us on June 17  
to determine your  
organization's Power Score.**

**Postconference Academy\***

8:00 am - 10:00 am

**Annual CACFP Training FY25**

Looking for in-depth CACFP training? Join us for a two-hour training where we will cover essential topics, including meal patterns, meal counts, claims submission, review procedures, recordkeeping requirements, monitoring protocols, the reimbursement system, Civil Rights, key updates in the CACFP, and answers to frequently asked questions using NCA's CACFP Meal Pattern Minutes.

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

**CORE Training: Financial Viability**

Get an overview of the CACFP Performance Standards and focus on the requirements specific to financial viability. Discover various ways to demonstrate and evaluate financial viability as well as identify the appropriate records to maintain.

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

**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.

*Bernadette Paul, PhD, 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

**Grant Writing 101**

New to grant writing or need a refresher? Learn how to read and respond to a Request for Proposal when applying for a grant. Get tips on how to write a statement of need, outline measurable objectives and evaluation measures, and put together budget justifications.

*Alexia Thex, MEd, National CACFP Association*

**CACFP Recipe Development for Centers**

Learn how to adapt recipes to meet the nutritional standards of the CACFP. Go through the process of finding, evaluating, and modifying recipes to provide meals to large groups at child care centers. This includes step-by-step instructions on increasing the number of servings in a recipe and the opportunity to practice adapting a recipe.

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

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

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

# ★ Exhibitor Directory



[amazingfruitproducts.com](http://amazingfruitproducts.com)

Delicious natural snacks. Our Amazin' Raisins, Mini Graham Chortles and Kickin' Kernel Sunflower seeds are ready to enjoy.

**Booth #204**



[arlingtonvalleyfarms.com](http://arlingtonvalleyfarms.com)

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

**Booth #135**



[benekeith.com](http://benekeith.com)

Ben E. Keith Co. is one of the nation's largest broadline foodservice distributors servicing twenty states in the Southcentral US.

**Booth #307**



[bcbstx.com](http://bcbstx.com)

BCBSTX's mission is to promote health and well-being through accessible, affordable, and quality healthcare for Texas communities.

**Booth #341**



[brightontraininggroup.com](http://brightontraininggroup.com)

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

**Booth #339**



[butterbuds.com](http://butterbuds.com)

Making Healthy Happen by Butter Buds! No cook Butter & Cheddar sauces plus high temp pan sprays available.

**Booth #232**



[sph.unc.edu/cgbi](http://sph.unc.edu/cgbi)

Free resources to reinforce lactation support for families & staff. Simple job aides created with & for ECE professionals.

**Booth #126**



[centerpilot.com](http://centerpilot.com)

Are you paying first class prices for coach experience? FLY THROUGH YOUR PAPERWORK with our robust web based/mobile application!

**Booth #326**



[championfoodservice.com](http://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 #100**



[choicepartners.org](http://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 #119**



[darlingtonsnacks.com](http://darlingtonsnacks.com)

Darlington Snacks offers a delicious snacking experience. Products are I/W, shelf stable and pre-baked in a nut-free facility.

**Booth #304**



[diversifiedfoods.com](http://diversifiedfoods.com)

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

**Booth #132**



[dolefoodservice.com](http://dolefoodservice.com)

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

**Booth #340**



[doctoryum.org](http://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 #127**



[esfoods.com](http://esfoods.com)

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

**Booth #300**



[earlylearningventures.org](http://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 #125**



[equip.health](http://equip.health)

Equip is a virtual eating disorder program. All ages accepted. We take insurance & offer a free assessment. Available nationwide.

**Booth #136**



[foodandsupplysource.com](http://foodandsupplysource.com)

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

**Booth #110**



[foodforgoodmealsolutions.com](http://foodforgoodmealsolutions.com)

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

**Booth #311**



[freshbaby.com](http://freshbaby.com)

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

**Booth #241**



G.A. SYSTEMS, Inc.

[gasystemsmfg.com](http://gasystemsmfg.com)

G.A. Systems, Inc. specializes in cafeteria serving counters, Grab & Go to Serve Up, Campus Carts, Sharing Stations & more.

**Booth #106**



Food Sample



Giveaway



Industry Partner



National Ally



Gaia partners with school nutrition teams to deliver an AI-powered, cloud-based platform that integrates menus, inventory, ordering, and POS.

**Booth #104**



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

**Booth #335**



logatot.com

Logatot simplifies child care with voice commands, automating compliance and communication so providers can focus on the children in their care.

**Booth #234**



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

**Booth #201**



IPS Rebates provides revenue for Child Nutrition Programs through purchases made through their distributor and will send you a check each quarter.

**Booth #327**



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

**Booth #141**



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

**Booth #205**



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

**Booth #207**



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

**Booth #220**



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

**Booth #305**



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

**Booth #302**



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 #101**



healthepro.com

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

**Booth #306**



Maximize claims and minimize paperwork: KidKare's digital forms, mobile-friendly meal tracking, and 200+ edit checks keep you compliant.

**Booth #200**



missolivesreadymeals.com

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

**Booth #121**



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

**Booth #226**



Asian Cuisine, Sauce, Seasonings, Panko, Consumer Packaged Goods, Food & Beverage, Marketing, Sales.

**Booth #334**



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

**Booth #240**



Hiland Dairy provides an extensive selection of dairy products from the heartland to your table.

**Booth #329**



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

**Booth #218**

Scan the QR code to opt into the Door Prize Program.  
One lucky winner will receive a \$500 e-gift card!







Scan the QR code to opt into the Door Prize Program.  
One lucky winner will receive a \$500 e-gift card!



[myersandstauffer.com](http://myersandstauffer.com)

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

**Booth #206**



[cacfp.org](http://cacfp.org)

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

**Booth #219**



[pork.org/porkandpartners](http://pork.org/porkandpartners)

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

**Booth #233**



[niagarawater.com](http://niagarawater.com)

Niagara Bottling is a leading beverage manufacturer in the U.S. providing healthy hydration for the entire family at a value.

**Booth #309**



[novickchildcare.com](http://novickchildcare.com)

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

**Booth #318**



[oliverquality.com](http://oliverquality.com)

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

**Booth #105**



[optimumfoods.com](http://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 #301**



[extension.psu.edu/programs/betterkidcare](http://extension.psu.edu/programs/betterkidcare)

Better Kid Care provides evidence-informed professional development opportunities for those who care for children and youth.

**Booth #227**



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

**Booth #118**



[primeroedge.com/state-solutions](http://primeroedge.com/state-solutions)

PrimeroEdge develops integrated software for your state's unique operations with the latest tech to create the best solutions.

**Booth #225**



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

**Booth #337**



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

**Booth #133**



[streamlinedconcepts.net](http://streamlinedconcepts.net)

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

**Booth #138**



[sunbutterfoodservice.com](http://sunbutterfoodservice.com)

Delicious Creamy Sunflower Seed Butter. Free from the top 9 allergens. Use for breakfast lunch or snack. Just 4gr of sugar/serving.

**Booth #235**



[tarrierfoods.com](http://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 #320**



[fns.usda.gov/tn/team-nutrition](http://fns.usda.gov/tn/team-nutrition)

The USDA Farm to School & Team Nutrition are your support in administering the child nutrition food programs!

**Booth #323**



[squaremeals.org](http://squaremeals.org)

The Texas Department of Agriculture administers 12 federal nutrition programs in Texas, including the Child and Adult Care Food Program.

**Booth #324**



[smuckerawayfromhome.com](http://smuckerawayfromhome.com)

Smucker Away from Home specializes in meeting the needs of K12 operators and products that makes kids smile!

**Booth #224**



[umojahealth.com](http://umojahealth.com)

Empowering communities with quality food access solutions nationwide.

**Booth #124**



[gonapsacc.org](http://gonapsacc.org)

Build healthy eating and physical activity habits in children through our easy-to-use online tools, resources, and trainings.

**Booth #332**



[whitsons.com](http://whitsons.com)

Whitsons delivers food service programs to CACFP, NSLP, SFSP and RDA with a strong focus on nutritious, high-quality meals made from wholesome ingredients.

**Booth #120**



[yptc.com](http://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 #108**



Food Sample



Giveaway



Industry Partner



National Ally

# Find it in the Marketplace

## CACFP Resources

Order bulk printed materials for providers or to send home

- CACFP Meal Pattern Reference Cards
- Child Nutrition Today Magazine
- CACFP Nutrition Calendar & Training Program
- Whole Grain-Rich Quick Guides

## Partnership Opportunities

Contact [partnerships@cacfp.org](mailto:partnerships@cacfp.org) to learn more

Reach Over 100,000 Stakeholders

- National Child Nutrition Conference
- CACFP in the Kitchen
- Sponsored Content
- Industry Partnership



Scan the QR Code or visit  
[info.cacfp.org/marketplace](http://info.cacfp.org/marketplace)

## NCA Memberships

- NCA Membership
- Organization Membership
- CACFP Sponsor Membership
- SFSP Sponsor Membership

## CACFP Professional Certifications

- CACFP Child Nutrition Professional (CCNP)
- CACFP Management Professional (CMP)





# ★ Meet Our Speakers



**NCA Board of Directors**  
**Kate Abernathy, MS, RDN, LD, CMP, CCNP**  
*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 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.



**Brandi Airada**  
*Data Innovation Manager*  
*California Department of Social Services*

Brandi has experience with the program since 2011. Brandi works closely with California operators and stakeholder groups in the areas of onboarding, applications, annual renewals and compliance activities.



**Celena Akens**  
*Health & 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.



**Amir Alakaam, PhD, MS, RDN, LDN**  
*Program Director and Associate Professor*  
*University of Tennessee at Chattanooga*

Dr. Alakaam's research on food insecurity, breastfeeding practices and dietary habits has earned national and local grants. He also serves on the Board of Directors of the Chattanooga Food Center and has publications in multiple public health journals. He holds a PhD in Nutrition and Food Systems from the University of Southern Mississippi and an MS in Nutrition and Dietetics from Marywood University in Pennsylvania.



**NCA Board of Directors**  
**Denise Andrews, CMP, CCNP**  
*CEO & Director*  
*For The Children, Inc.*

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.



**Kristy Angkinand, MS**  
*F&N Senior Administrative Review Specialist*  
*Texas Department of Agriculture*

Kityanun (Kristy) has been with TDA since 2020. She oversees Compliance Review Monitors, provides high-level consultative services and has successfully streamlined review processes to enhance efficiency. Prior to joining TDA, Kristy spent seven years in the food industry, leading quality assurance initiatives. She holds an MS in Food Science and Nutrition from Cal State Northridge.



**Domonique Ayarra-Sykes, SNS**  
*Coordinator, SFSP and CACFP*  
*Idaho Department of Education*

Domonique has worked in child nutrition for 10 years. Prior to joining the State agency as a CACFP and SFSP Coordinator, she was the food service director for a rural school district located in south central Idaho. She received her BA in Spanish and a Certificate in Conflict Resolution from Boise State University. She is SNS and ServeSafe certified.



**Tamara Baker**  
*Project and Communications Director*  
*Carolina Hunger Initiative and No Kid Hungry NC at UNC*

Tamara has helped lead the No Kid Hungry NC anti-hunger campaign since it was established in 2011. She also leads her team's support of partnerships with two state agencies that administer the three SUN Summer Nutrition Programs for Kids. Additionally, she manages the federal SNAP-Education grant for improving nutrition policy, systems and the related environments for children in low-income areas. She has decades of experience in child and food-related advocacy and communications.



**Jennifer Bassman**  
*Chief Burnout Officer*  
*JBR Coaching LLC*

Jennifer, a writer, a business owner and an engaging keynote speaker, has been dedicated to researching stress and burnout to provide women with practical solutions since 2009. Jennifer's expertise lies in addressing significant stress contributors, including societal expectations, hormonal changes and the pervasive belief that women must shoulder all responsibilities.



**LaKisha Battle, MHA, CMA (AAMA)**  
*Technical Assistance Coordinator & Trainer*  
*Georgia Department of Early Care and Learning*

LaKisha has had healthcare experience since 2004. She worked as a Program Director of the Medical Assisting Program at Atlanta Technical College and Oconee Fall Line Technical College, where diet and nutrition were part of the curriculum she taught. In her current role, she provides training, technical assistance, guidance and user-friendly resources to Child Nutrition (CN) Program operators. She earned an MHA from the University of Phoenix.

**Johnna Beard, CFSM, CMP, SNS, MPH***Executive Director of Nutrition Services  
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.

**Julie Bedford, PhD***Senior Director of School Partnerships  
Gleaners Community Food Bank*

With leadership experience in education since 1992, Dr. Bedford leverages her PhD in Educational Leadership from Eastern Michigan University to align her organization's mission with the needs of the community. Her background as an Elementary School Principal for Huron Valley Schools and Novi Community School District has provided a strong foundation in educational administration, shaping her expertise in building equitable programs.

**Kay Bell***President  
Texas National Women in Agriculture Association*

In addition to her current role, Kay is also the founder and President of the Global Revive Organization. She is a graduate of Paul Quinn College with a BA in Elementary Education. Kay recently retired after spending 27 years as a middle school science teacher. She is a resident of Waco, Texas, where she and her husband live on a three-acre farm and grow a number of fruits, vegetables and herbs for tea.

**Jolene Benedict***Chief Admin Officer  
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 Ministry. She holds a BS in Education from Kent State University.

**Sara Bennett, MS, RD, SNS***Nutritionist  
USDA Food and Nutrition Service*

Sara develops training and technical assistance materials and works on projects including the Food Buying Guide for Child Nutrition Programs, USDA Standardized Recipes, Food Yield Studies, and the Healthy Meals Incentives Initiative. She holds a BS in Dietetics and Institutional Administration from Texas Woman's University and an MS in Human Nutrition from Colorado 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.

**Charity Blair***Education Program Specialist  
Ohio Department of Education and Workforce*

Charity creates and presents CACFP training topics, including record keeping, meal patterns and menus, infant feeding, and Family Day Care Home training and compliance. Charity has extensive experience with the CACFP, having served for 12 years as both a teacher and childcare center administrator. She received her AA from Columbus State University.

**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.

**Tamika Boone, MPA***Director of Nutrition Services  
Georgia Department of Early Care and Learning*

Tamika has experience working in various roles in state government since 2005, including performance auditing, compliance monitoring and management. Currently, Tamika manages the CACFP and SFSP programs in Georgia, which aim to ensure children and adults have access to healthy meals and snacks. Tamika earned an MPA degree from the University of Georgia.

**Featured Speaker****Nancy Brenowitz Katz, MS, RDN***Chief, Summer Food Service Program (SFSP) Policy Branch  
USDA Food and Nutrition Service*

Nancy serves as the Chief of the Summer Food Service Program Policy Branch at USDA FNS. In this position, she supports implementation of the SUN Programs: USDA's Summer Nutrition Programs for Kids. Nancy has been with FNS since 2022, having started as a Nutritionist providing training and technical assistance for CNP operators. Nancy has also worked at the Alliance for a Healthier Generation and the Office of the State Superintendent of Education in Washington, D.C.





GET REGULATION  
**READY**

## CACFP CEREAL SOLUTIONS

**MANY kid favorite flavors eligible!**



Over 10  
flavors  
available in  
bowlpak or cup  
that are  
CACFP eligible!

Visit Us in the Exhibit  
Hall at Booth 201 to  
learn about our other  
CACFP creditable  
products and  
resources to help  
you plan menus.

Check out more resources and recipes at [www.bellinsitute.com](http://www.bellinsitute.com).

Tacos for breakfast? These fun and delicious fruit-filled pancakes are spread with creamy strawberry spread and topped with crunchy cereal, offering a playful taco-style twist to kick-start your day!

## FRUIT PANCAKE TACOS

**Prep Time** **15**  
min

**Start to Finish** **20**  
min

**Servings** **6** one pancake  
taco each

- 1 cup Bisquick™ Original Pancake & Baking Mix
- 1/2 cup milk
- 1 tablespoon vegetable oil
- 1 egg
- 2 tablespoons strawberry cream cheese spread (from 7.5-oz container)
- 3 cups assorted fresh fruit, such as sliced bananas, blueberries, raspberries, and chopped strawberries
- 1/3 cup Blueberry Chex™ Cereal

1. Heat griddle or skillet over medium-high heat or electric griddle to 375°F. (Surface is ready when a few drops of water sprinkled on it dance and disappear.)
2. In medium bowl, beat Bisquick™ mix, milk, oil, and egg with whisk until blended.
3. Brush griddle with vegetable oil or shortening. For each pancake, pour 1/4 cup batter onto hot griddle. Cook 1 to 2 minutes or until puffed and bubbles begin to form on top. Turn; cook other side until golden brown. Remove from griddle to serving plate. Repeat with remaining batter.
4. To serve, spread 1 teaspoon cream cheese spread on each pancake. Top with 2 tablespoons fresh fruit and 1 tablespoon cereal. Fold pancakes in half, and serve like tacos. Serve with remaining 1/2 cup of fruit on the side.

**Crediting:** 1 oz eq. Enriched Grain, 1/2 cup Fruit. Each pancake should weigh approximately 40 grams.

- There are so many ways to enjoy these pancake tacos! Try spreading with yogurt, jam, or nut butter to change things up, or switch the topping by using Cinnamon Chex™ Cereal instead of Blueberry Chex™ Cereal.
- If not eating immediately, transfer the pancakes to a cooling rack and keep warm in a 200°F oven. For a quick reheate, you can also use a toaster or microwave.



### **Brandi Broughton, MS**

*F&N Senior Administrative Review Specialist  
Texas Department of Agriculture*

Brandi is responsible for reviewing, assessing, verifying, and ensuring the completeness, timeliness, and quality of Administrative Reviews for child nutrition programs.

With over 20 years of experience in administrative review and compliance, Brandi specializes in ensuring adherence to federal and state policies and procedures. She brings a wealth of knowledge and dedication to her role.



### **Keynote Speaker**

#### **Mike Brown, Jr., MS, CFRE**

*President & CEO  
YMCA of Metropolitan Fort Worth*

Mike has over three decades of experience in the YMCA movement, spanning seven distinct communities from coast to coast. His passion for community advocacy has developed numerous programs to engage and empower youth, teens and families. Mike holds two Master of Science degrees and is currently pursuing a doctorate in strategic leadership from Liberty University.



### **McKenzie Brunner, MGPS**

*Policy & 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.



### **June Bryant, CMP, CCNP**

*Executive Director  
Southwest Human Development Services Corporation*

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.



### **Leatha Bryant, CMP, CCNP**

*Technical Assistance Coordinator & Trainer  
Georgia Department of Early Care and Learning*

Leatha has experience in management since 2000, including leading work teams, structuring quality improvement systems, and coaching and training key personnel. In her current role, she provides training, technical assistance, guidance, user-friendly resources and best practices to Child Nutrition (CN) Program operators in Southwest Georgia. Her mission is to strengthen internal controls for the successful administration and operation of federally funded CN programs.



### **Lynda Bryant-Leibrock**

*Assistant Director of Grant Accounting  
Wayne Metropolitan Community Action Agency*

Lynda is an executive professional whose experience spans over 40 years in accounting, operational and financial management in for-profit and non-profit organizations. She has enjoyed working with businesses and individuals, empowering them to reach their financial potential. She is an international speaker and the author and instructor of How to Start Nonprofit curriculum.



### **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.



### **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.



### **Dior Burns**

*Executive Director  
Buckner Children and Family Services*

Dior joined Buckner Children and Family Services in 2018. She has worked in the nonprofit industry since 2009, previously serving as the Executive Director of Reach for Kids and as the Health Care Service Coordinator for the Muscular Dystrophy Association. As an ongoing commitment and initiative, Dior regularly presents to local boards, churches and community partners, focusing on ways to engage in meaningful collaborations. Dior earned her BS from the University of Houston.



### **Patrick Butler, MS**

*Education and Training Specialist I  
Institute of Child Nutrition*

Patrick joined the Institute of Child Nutrition in 2018. Primarily, he develops school nutrition education and training resources and ICN's Introduction to School Nutrition Leadership. He is passionate about providing child nutrition professionals with resources that can help them improve their skills and abilities. Patrick holds an MS in Leadership from Belhaven University.



**Kelly Cahill, LBSW, CCNP**

*Executive Director  
Day Care Connection*

Kelly began her social work career in long-term care and transitioned to nutrition and health. She has been with Day Care Connection for almost 28 years. She was a home visitor and trainer for the CACFP until a few years ago, when she became the Executive Director. She loves helping early childhood educators understand that good nutrition must start early in life and thoroughly enjoys working with her peers to administer the CACFP in Kansas. She earned her BSW from the University of Kansas.

**Carrie Casey**

*Co-Founder  
TexasDirector.org*

Carrie has experience with early childhood and afterschool programs in a wide variety of settings since 1986. Her experience includes running a home-based program, working in for-profit & nonprofit programs, opening childcare centers, purchasing programs, and working in school districts. She is a best-selling author and award-winning trainer. She trains educators to support children through research-backed practices and real-life scenarios to give them a grounding in best practices.

**NCA Board of Directors  
Beth Carlton, CMP, CCNP**

*Executive Director  
Child Care Links*

Beth brings years of experience working with the CACFP, serving as Executive Director since 2017. She has held her CMP and CCNP since 2019. She 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.

**Morgan Chapman, MPH, MCH**

*Nutrition Education Specialist  
Georgia Department of Early Care and Learning*

Morgan develops CACFP and Summer Meals training and resources, writes newsletters and provides technical assistance. She holds an MPH in Epidemiology and a graduate certificate in Maternal and Child Health from Georgia State University.

**Erica Carr**

*Graduate Research Assistant  
University of Tennessee at Chattanooga*

Erica is a certified personal trainer and health coach through the American Council on Exercise (ACE). She received her BA in Psychology from the University of Tennessee at Knoxville in 2018. She is currently enrolled in the MPH in Nutrition and Dietetics program at UTC to pursue her career as a Registered Dietitian Nutritionist.

**Faith Chonko, MS**

*F&N Assistant Director of Program Advancement  
Texas Department of Agriculture*

Faith guides the Data and Systems teams' daily and long-term activities with the aim of supporting and improving the division's goals. Prior to joining TDA, Faith earned a BA in Digital Media and an MS in Environmental Management from St. Edward's University. Through her work in these fields, she gained skills in data and systems management, research and analysis and customer service that now come in handy every day.

**Darren Carter**

*Compliance Associate of Special Programs  
Memphis-Shelby County Schools*

Darren has experience since 2009 in child nutrition. 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.

**Terri Chrisman, MNutr**

*Plant-Based Nutritionist  
Fabulous Health*

Terri is dedicated to promoting health through plant-based eating. As an author, podcaster, speaker and entrepreneur, she is passionate about helping people reclaim their health and vitality, free from lifestyle diseases. Terri holds an MNutr from Deakin University in Australia.

**Janeen Carter, MPA**

*Assistant Director  
Texas Department of Agriculture*

Janeen has experience in the Texas state government since 2018 and expertise in internal auditing, accounting and compliance since 1994, including roles in Louisiana's state government and the private sector. She is responsible for ensuring that administrative reviews of the CACFP and the SFSP adhere to state and federal policies, procedures, guidelines and regulations. She earned an MPA from Southern University A&M College.

**Emmy Clarke, MA, RD, LDN**

*Manager of Health & Wellness Education  
UNC Center For Health Promotion & Disease Prevention*

Emmy loves bridging the gap between research and practice. She holds an MA in Health Education from East Carolina University. Prior to coming to UNC, she worked at the state agency level, training and providing technical assistance on Child Nutrition Programs. Emmy leads all Go NAPSACC webinars, manages the development of new educational resources and supports the team's ongoing research portfolio.



### Kristen Collins, MA

*Co-Founder and CEO  
Colorado Food Cluster, Inc.*

Kristen is dedicated to elevating economic mobility through innovative solutions to societal issues. With an MA in International Studies from the University of Denver and a BS Political Science from California State University San Marcos, Kristen is a committed policy professional. Her wealth of professional experience in education, workforce and nutrition policy has enabled her to identify opportunities for innovation and flexibility to improve outcomes for beneficiaries.



### Vanessa Conley

*Gardener  
Vogel Alcove*

Vanessa is a fourth-generation Dallasite whose family also ran a choose-and-cut Christmas tree farm in East Texas, where she would spend most of her weekends. Coming from a long line of farmers and gardeners, she has been growing plants her whole life. While working at the Dallas Public Library, her journey took a new turn during an outreach story time event, where she fell in love with Vogel and its mission.



### Priscilla Connors, MBA, PhD, RD

*Associate Professor  
University of North Texas*

Dr. Connors' expertise is in consumer food behaviors and nutrition education, with experience in clinical and community nutrition. Her projects have been funded by the USDA, National Cattlemen's Beef Association, and National Dairy Council. As a researcher, she focuses on practical solutions for reducing food waste through menu planning and sustainable practices.



### Featured Speaker Luke Corbin

*Assistant Vice President, Digital Transformation & Artificial Intelligence  
AT&T Business*

Luke leads the efforts for defining and driving Digital Transformation and Artificial Intelligence solutions for AT&T Business. Leveraging his strengths in innovation, strategic thinking, business acumen and technology, he is transforming how AT&T Business operates. Luke is an accomplished executive with leadership roles in business operations, product marketing, product realization and IT. His leadership style empowers teams and fosters collaboration while delivering impactful and strategic results. He holds a BBA in Managing Information Systems from Washington State University.

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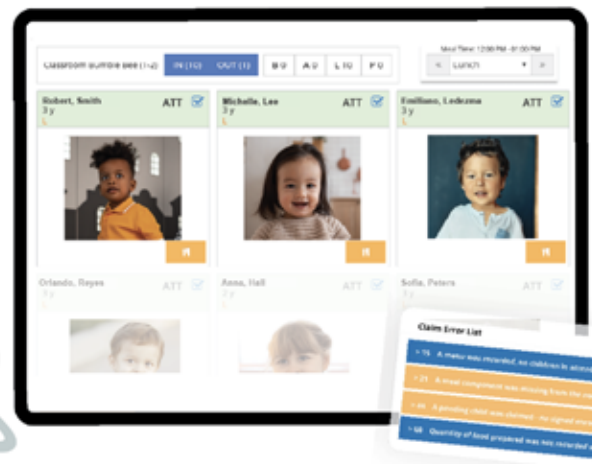
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**Staci Coussens, MPH, RDN, LDN**

*SNAP-Ed Educator  
University of Illinois Extension*

Staci works with community agencies and organizations to change the policy, systems and environment to make access to healthy food equitable for all. She holds an MPH

from the University of Illinois at Springfield.

**Leesha Culp**

*CACFP Manager  
Early Childhood Alliance*

With experience at the organization since 2017, Leesha has become a key leader in ensuring that children in the community receive healthy and nutritious meals through

federally funded programs. Leesha holds a bachelor's degree in elementary education with a minor in public policy. Her academic background has equipped her with a strong understanding of the developmental needs of children and the policy frameworks that support their well-being.

**Kris Davis**

*Senior Director of National Sales  
Food & Supply Source*

Kris has over 30 years in the food service industry, focusing on cost savings and food procurement. She excels in leading teams, optimizing sales programs, and

creating menu solutions to reduce costs. With deep expertise in wholesale distribution, Kris helps clients improve operations and reduce expenses. Her commitment to excellence, team empowerment, and relationship-building has made her a trusted leader who delivers value and a lasting impact across the food service sector.

**Xavier Davis, MS**

*Program Analyst  
USDA Food and Nutrition Service*

Xavier develops and promotes nutrition education and technical assistance materials to support those participating in Child Nutrition Programs, with an

emphasis on projects that support CACFP. Xavier received her BS from University of Delaware in Applied Nutrition and an MS in Healthcare Administration from University of Maryland Global Campus.

**Colin Diamond**

*Senior Manager  
Myers and Stauffer*

Colin participates in the CACFP and the SFSP at Myers and Stauffer 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.

**David Dierksen**

*Assistant Director for Policy, Food and Nutrition Division  
Texas Department of Agriculture*

David has worked with all USDA-administered Child Nutrition Programs (CNPs) since 2015. Since 2019, he has overseen the development and dissemination of

policy guidance to CNP operators and sponsors across the State of Texas.

**Liz Dixon, MS**

*Education and Training Specialist  
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.

**Jessica Durham**

*Senior Operations Manager  
Bezos Academy*

In her role since 2022, Jessica has focused on operational strategy, working closely with school leaders and bridging support across operational teams to ensure a

seamless and high-quality experience across a nationwide network of schools.

**Emilia Emmanuel, MD**

*Technical Assistance Coordinator & Trainer  
Georgia Department of Early Care and Learning*

Dr. Emmanuel is a trained Medical Physician who earned her MD from St. Mary's School of Medicine with extensive experience in coordinating and management

roles in Head Start, community health education and advocacy services. She provides training, technical assistance, guidance and user-friendly resources to Child Nutrition (CN) Program operators to help strengthen internal controls that result in successful, sustainable administration and operation of federally funded CN programs.

**Featured Speaker  
Jeremy Everett, DMin**

*Executive Director  
Baylor Collaborative on Hunger and Poverty (BCHP)*

Dr. Everett is a national leader in the efforts to eradicate hunger both in the U.S. and globally. From serving on the Congressionally appointed National Commission on Hunger to chairing the board of Bread for the World in Washington, D.C., Dr. Everett can be found preaching in pulpits, lecturing on university campuses, speaking at food justice conferences and organizing communities on a local, national and global level to end hunger. He earned an MDiv from Truett Seminary at Baylor University and his DMin from Duke Divinity School at Duke University.



### **Hawley Evilsizer, MS, RDN, LD**

*Founder and CEO  
Let's Love Food Again*

Hawley's passion for food and agriculture led her to earn a bachelor's and an MS in Animal Science within the Texas A&M University System. Since 2005, Hawley has owned and operated her own nutrition and wellness private practice where she provides both consumers and corporations with nutritional information to promote overall health. Her focus is working with individuals and families suffering from disordered eating.



### **Melanie Farris, MBA, CFE**

*Senior Manager  
Myers and Stauffer*

Melanie manages a team of reviewers performing CACFP and SFSP administrative reviews on behalf of several State agencies. Additionally, she has an extensive background in auditing and compliance work of government health and human services programs for numerous state agencies since 2006. Melanie holds an MBA from the University of Georgia Terry College of Business and is a certified fraud examiner.



### **Katherine Fautas, MS, RD, CDN**

*Vice President, Nutrition Services & Regulatory Affairs  
Whitsons Culinary Group*

Katherine has extensive experience in food and nutrition. She received her MS in Nutrition from C.W. Post Long Island University in 2011. Her expertise encompasses food label regulations, policies related to USDA Programs and medical nutrition therapy for adolescents and adults.



### **Raymie Fernandez, MS**

*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.



### **Nimali Fernando, MD, MPH**

*Founder, Pediatrician  
The 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.



### **Esmeralda Fissel, MS, RD, LD**

*F&N Nutrition Specialist  
Texas Department of Agriculture*

Esmeralda, a determined, compassionate, and open-minded team member, is dedicated to enhancing the nutritional well-being of all Texans. Esmeralda earned an MS in Human Nutrition from Texas State University, where she also completed her dietetic internship. Esmeralda now supports the administration of federal nutrition programs in Texas as she embarks on her dietetic career with the Texas Department of Agriculture.



### **Ashley Flowers, MS, RDN, LDN**

*Director of Nutrition and Sanitation Services  
Child Care Associates*

Ashley holds an MS in Nutrition from Boston University. She has been an RD since 2004 with experience in a variety of settings, including inpatient critical care and higher education. Her passion is making nutrition real for children through playing and experiential learning. Ashley has helped to bring gardening to the CACFP sites she supports and works to make sure children have individual support with feeding so every child has the opportunity to have a healthy start.



### **Teresa Fogolini, MA**

*Director  
North Bay Children's Center*

Teresa leads all efforts for the Garden of Eatin' program: a garden, nutrition and nature-based program for young children. She drives the organization's mission to provide equitable health and education opportunities to empower young children to reach their full potential. A systems thinker with experience in program and educational leadership since 1999, Teresa holds an MA in Education from the University of San Francisco.



### **Featured 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.



### **Kimberly Friedman, MA**

*F&N Administrative Review Specialist  
Texas Department of Agriculture*

Kimberly conducts administrative reviews for TDA within the Community Operations Section, ensuring that contracting entities comply with program regulations and promote efficiency, accountability and integrity within the department's operations. Kimberly brings extensive expertise in food and nutrition programs and social services access initiatives. Kimberly earned an MA in Mass Communication from Louisiana State University.





### Courtney Fritchen

*Director of Child Nutrition  
Boys & Girls Clubs of Utah County*

Courtney manages the second-largest food assistance program in Utah, serving 2,000 kids daily. Believing in the crucial role of nutrition in child development,

Courtney ensures children can focus on learning and friendships while her team provides essential meals across Utah. She holds a BS in Nutritional Science and a minor in International Development from Brigham Young University.



### Nora Geary, MPH, MSW

*ECE Public Health Consultant  
Centers for Disease Control and Prevention, McKing  
Consulting Corporation*

Nora is a member of the Early Care and Education Team in the Division of Nutrition, Physical Activity, and

Obesity at the Centers for Disease Control and Prevention (DNPAO). She 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.



### Featured Speaker

#### Megan Geiger, RDN

*Branch Chief, Community Meals Monitoring  
USDA Food and Nutrition Service*

Megan previously served in several different roles within the Program Monitoring and Operational

Support Division (PMOS) before being promoted to Branch Chief over the Community Meals Monitoring Branch within FNS. Prior to joining FNS, Megan worked for two different food service management companies in DC Public Schools where she wrote menus and was responsible for procurement, training and ensuring compliance with all USDA, State and local regulations.



### Julia Gest, MEd

*Program Development Specialist  
Penn State Extension Better Kid Care*

Julia's areas of interest include social-emotional learning, adult and child well-being, educator coaching and mindfulness in ECE. She has taught pre-k and

elementary, written research-based curricula, developed research-to-practice courses and resources, created and offered professional development and coached educators. Julia holds an MEd in Early Childhood and Elementary Education from the University of North Carolina at Chapel Hill.



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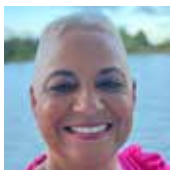
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**NCA Board of Directors**  
**Deborah Gillison-Wilson, CMP, CCNP**

*Executive Director  
 Georgia Nutritional Services, Inc.*

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.



**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.



**Heather Guzman**

*Director of Meal Programs & Compliance  
 San Antonio Food Bank*

Heather oversees the administration of federal and private meal program contracts, including children's feeding programs worth over 5 million dollars. Having

nonprofit experience since 2010, she specializes in program compliance and capability, ensuring children receive nutritious meals. With Heather's leadership, SAFB was recognized by the Texas Department of Agriculture for providing locally grown foods to children and connecting the community to agriculture, collaborations and healthy living.



**Sanci Hall**

*Better Living for Texans Extension Agent  
 Texas A&M AgriLife Extension Service*

Sanci is a U.S. Army Combat Veteran and Better Living for Texans (BLT) Extension Agent in Tarrant County.

Honored with multiple awards, including the Exemplary

Excellence Award and 2024 Rising Star Award, she leads impactful programs like Learn, Grow, Eat, and Go!, positively influencing 200 youth. With a background in psychology and dedication to community service, Sanci's leadership and passion continue to enhance wellness in her community.



**Featured Speaker**  
**Dee Hankins**

*Inspirational 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 participates in the CACFP and the SFSP at Myers and Stauffer 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.



**Cassandra Hawkins, PhD**

*Associate Director of Data and Quality Management  
 Institute of Child Nutrition*

Dr. Hawkins holds a PhD in Public Administration from Jackson State University. She provides leadership and direction for data management and quality control

in addition to supervision and guidance for support staff, including the Publication Review Committee and the ICN Archives and Clearinghouse. Additionally, she directs and oversees the design and development of systems used for managing data, reporting and quality control.



**Brett Haydin**

*Director, Government Relations  
 Boys & Girls Clubs of America*

Brett is the Director of Government Relations for Boys & Girls Clubs of America, where he 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.



**Pamela Heisler, CCNP**

*Field Representative & Homes Claim Processor  
 Food For Kids, Inc.*

Pamela has been with Food For Kids, Inc. since 2016. She is responsible for processing home claims and conducting monitoring reviews. She enjoys working with childcare

providers and looking for new and innovative ideas for activities for the children. She loves the farm-to-table concept and is excited to share Straw Bale Gardening with others. She received her CCNP through NCA in 2019.



# USDA Child Nutrition Program

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### **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.



### **Cecily Hendricks**

*Director of Operations  
Boys and Girls Club Columbia Basin*

Cecily is the administrator of six At-Risk rural sites in Washington State, ensuring that vulnerable youth receive nutritious meals essential for their growth and development through a daily 5-component "Super Snack." Cecily's commitment to ending food disparity is deeply personal. Her hands-on experience assisting her mother-in-law on a one-acre, all-organic farm has inspired her to educate children about sustainable agriculture and the origins of their food.



### **Senta Hester, CMP**

*Executive Director  
Our Daily Bread CACFP*

Senta built a career dedicated to ensuring children receive the nutrition they need to thrive. A graduate of Clinton Senior High School and Anderson County Career Technical Center, she went on to establish Our Daily Bread Child and Adult Care Food Program (ODB CACFP) in 1995. Under her leadership, ODB CACFP now sponsors daycare homes and centers across East Tennessee and Kentucky, serving over 6,000 children daily and delivering millions of nutritious meals each year.



### **Kimberly Hettel, MS**

*Program Administrator 3  
Ohio Department of Education and Workforce*

Kim has served in her current role since 2018. She is responsible for understanding and applying the USDA regulations and supervising the program specialists responsible for customer service and compliance reviews with program providers. Kimberly earned a BS in Psychology from Purdue University and an MS in Counseling from Indiana University. For over 26 years, she has held public service positions in the States of Indiana and Ohio.



### **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. 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 graduated from the University of Mary Washington with a BA in Theatre Arts in 2021.



### **Roslyn Holt**

*Assistant Director Child Nutrition Department  
Greenville Public School District*

Since 2000, Roslyn has served at each level of the Child Nutrition department, including substitute, Café Assistant and Manager. She has served as the Assistant Director since 2013 and takes pride in supporting the nutrition team at all levels in each role. Roslyn has been a member of the NCACFP, SNA and MSNA for several years. In her free time, you will find her enjoying family and friends.



### **Emily Honer, MBA**

*Director of Nutrition Program Services  
Minnesota Department of Education*

Emily has served as the Supervisor of Business Operations and Support Services and as the Assistant Director within the Nutrition Program Services division of the Minnesota Department of Education. She previously managed financial and program compliance with county health and nutrition programs, tribal health and wellness operations and senior living business operations in the private sector. Emily has an MBA focusing on Healthcare Administration from Southern New Hampshire University.



### **Geoff Horni**

*Director of Program Eligibility Support  
Texas Department of Agriculture*

Geoff oversees the applications for 12 USDA federal nutrition programs. With experience in application processing at TDA since 2014, he has held every position level in his department, from intake processing to application reviewer to team lead, culminating in the current position of Director. He applies his expertise and passion for food programs to help hungry Texans receive the meals they need.



### **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. She holds an MS in Nutrition Science from Purdue University. 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.



**Michelle Irizarry Sikes, MEdL, CCNP**

*CCFP Assistant Director  
CCSWFL, Inc.*

Michelle has been working with CCSWFL, Inc. for 6 years. She started as a Food Program Specialist, providing customer service and conducting site visits and trainings for Directly Operated Centers, Unaffiliated Centers, After School Programs and Home Day Care providers. She moved to administrative assistant, where she continued to provide all trainings and conduct site visits. In 2024, she was promoted to CCFP Assistant Director where she continues to create all trainings for CCFP providers.

**Anjanette Jackson**

*F&N Senior Quality Assurance & Quality Control Specialist  
Texas Department of Agriculture*

Anjanette supports the Texas Department of Agriculture's (TDA) efforts to follow federal and state regulations by analyzing internal processes for financial, operational and monitoring functions. She assists in TDA's compliance efforts by establishing internal controls that enhance efficiency and mitigate risk through effective policies, procedures and processes. Anjanette holds an MS in Environmental Management from the University of Maryland.

**Monica Jackson**

*Owner & Operator  
Jackson Child Care*

Monica operates Jackson Child Care, a Virginia family child care home that has served her community since the 1990s. She is an educator, trainer, advocate and mentor specializing in school readiness. She is the past Chair of the Fairfax Child Care Advisory Council and currently serves as Vice Chairperson. Monica is also a FarmWise Advisory Council Member and an Advisory Board Member of the Virginia Small Business Council. She is a former president of the Virginia Family Child Care Association.

**Katie Jacobs, MPH, RDN**

*Director  
Hunger Solutions Consulting*

At Hunger Solutions Consulting, Katie works to advance food security through policy and systems changes at the intersection of food systems and federal nutrition programs, with a focus on WIC and CACFP. She brings over a decade of experience in public health and food systems, in addition to anti-hunger research, advocacy, communications and project implementation. Katie holds an MPH in Nutrition from the University of North Carolina at Chapel Hill.

**Emily Jarboe, MEd**

*Director of Health and Safety  
Early Learning Indiana*

Emily joined Early Learning Indiana in 2015, with experience in the early childhood education industry since 2006. She is passionate about inspiring educators and highlighting the importance of education in the early years to community leaders. Emily holds a bachelor's degree in family and consumer Sciences and an MEd with an Early Childhood focus from Ball State University.

**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.

**Alva Johnston, CMP, CCNP**

*Vice President  
FP Assistance*

Alva is skilled in all areas of CACFP and has performed all the task from top to bottom in the last 29 years. She is the Chairman of the Board at FP Assistance (FPA) and has been instrumental in the success of FPA's growth and reputation during her 20 years of service. Alva is proud to be 100% Native American, grandmother of eight and is married to her wonderful husband, Michael.

**Larry Karow, DMin, CMP, CCNP**

*CEO  
UMCFOOD*

Dr. Karow is the founder and CEO of UMCFOOD. The organization's mission is to support its partners so that they can take care of the educational, emotional, physical and spiritual needs of their students without the students being hungry. Larry is an ordained elder in the United Methodist Church, holding a Doctor of Ministry from the United Theological Seminary. He has a passion for putting theology into real-life practice.

**Belinda Kasper, MS, RD, LD**

*Director  
Feeding the Children of Central Kansas*

Belinda has experience working with youth psychiatric patients. She was awarded the Kansas Dietetic Association Distinguished Dietitian Award in 1996. Belinda owns and directs a consulting firm that specializes in nutrition. She is responsible for supervising dietetic students, employees of her consulting firm and the staff at quantity food preparation kitchens. Belinda graduated from Kansas State University with an MS in Adult Education.

**Maggie Mae Kennedy**

*Assistant Director of School Nutrition  
Spring Branch ISD*

Maggie has been in School Nutrition since 2012, advocating for equitable meal access and sustainability. Her commitment to public policy includes serving as the former Chair of the Texas Association of School Nutrition's Public Policy and Legislation Committee and being part of the SNA Membership Committee.





**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. She is the Immediate Past Chair of the NCA Board of Directors. Rhonda received her degree from the College of Southern Nevada.



**Shonika A. Kwarteng, MBA, RDN, LD**

*Training and Technical Assistance Associate  
 Office of Head Start National Center on Health,  
 Behavioral Health, and Safety*

Shonika provides training and technical assistance and develops content on topics, including maternal and child nutrition, breastfeeding, physical activity and USDA Child Nutrition programs. She has a strong background in Head Start program administration and leadership, infant and toddler feeding, working with children with special dietary needs, and early childhood education and family support. Shonika earned her BS in Nutrition and Food Science from Auburn University.



**Andrew Lackmann**

*Regional Vice President of Sales  
 Whitsons Culinary Group*

In addition to his role at Whitsons Culinary Group, Andrew has held many C-suite roles in the Hospitality Segment, including CEO of Lackmann Culinary Services, a food service management company on the East Coast with revenues over \$125 million. He received a BS in Hotel Administration from Cornell University and his MBA from Hofstra University.



**Gerry Lake, CDM, CFPP**

*Early Childhood Nutritionist  
 Child Care Council of Suffolk, Inc.*

With nutritional experience since 2000, Gerry is dedicated to making a real difference in the lives of young children and their families. She inspires caregivers and childcare center staff to create healthy active environments for children, using fun and evidence-based nutrition and physical activity curricula. Gerry is committed to building healthier communities and advocating for healthy habits and empowering those who care for and educate the next generation.

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**Sandra Lee**

*Early Education Expert  
Weaver Union School District*

Sandra has had experience in early education as an assistant teacher, lead teacher, coach and supervisor since 2004. She's experienced in building systems for early education including Quality Counts California and the UPK initiative.

**Vicki Lipscomb, CMP**

*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.

**Miguel In Suk Lovato, MA**

*Collaborator  
Donnell-Kay Foundation*

Miguel has worked directly with BIPOC youth and youth living on low incomes as a teacher, program manager, nonprofit director, and youth mentor and has been on the founding boards of two charter schools. He has managed youth programs for the Colorado Health Foundation, K-12 education reform, New Mexico, and Colorado for the Daniels Fund, in addition to serving on various other organizational boards. Miguel earned an MA in Instruction from the University of Colorado Denver.

**Sheron Lowry**

*Accountant and Treasurer  
Feeding the Children of Central Kansas*

Sheron began her career as a children's librarian. After raising her first family, she began a second family and worked in a bank. She progressed through the departments until being charged with training new employees, writing the policy manual covering employee dress code and dealing with all types of clients and customers.

**NCA Board of Directors  
Lisa Mack**

*President & CEO  
National CACFP Association*

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

**Stephanie Manchester, CMP, CCNP**

*Food Service Coordinator  
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 (CACFP). 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.

**Faith McCaul**

*Client Success Coordinator  
Early Learning Ventures*

Faith has a degree in political science from the University of Kentucky. She 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.

**Hawthorn McCracken**

*Farm to ECE Program Associate  
National Farm to School Network*

Hawthorn has been with NFSN since July 2024. They have worked in Farm to School and ECE since 2017 through AmeriCorps, Rooted and other WI nonprofits. With a background in community education and sustainable horticulture, Hawthorn is passionate about building stronger food systems and helping everyone (re)connect to traditional food culture and the land. They are interested in native plants, community engagement and creating unique, locally-responsive solutions for gardens and procurement.

**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.

**Crystal McEwen**

*Director  
Scooltastic Kids*

Crystal is an early childhood educator with over two decades of experience, beginning her journey in 2002. She holds advanced degrees in early childhood education and psychology, and previously served as the Educational Director at Children's Palace Daycare Center. Passionate about fostering growth in young learners, she is dedicated to advancing early childhood education through innovation, leadership and lifelong learning.





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### **Melanie McGuire**

*Senior Director of Programs  
Houston Food Bank*

Melanie has experience in community and coalition building, nonprofit management, disaster response and programmatic design and has been part of the Feeding America network since 2014. Prior to her role at Houston Food Bank, she held executive roles at Second Harvest Food Bank of Greater New Orleans and Acadiana and San Antonio Food Bank. Melanie holds a Bachelor of Arts in Sociology from Goucher College.



### **Featured Speaker Alice McKenney, MS**

*Chief, CACFP Policy Branch  
USDA Food and Nutrition Service*

Alice oversees a team that develops regulations and guidance related to the CACFP. She has worked for FNS since 2013, including extensive experience in the Food Distribution Program on Indian Reservations (FDPIR) and the Supplemental Nutrition Assistance Program (SNAP). Alice has been working in Child Nutrition since 2021, with experience in both CACFP and SFSP. Alice has her MS in Public Policy from Carnegie Mellon University.



### **Gillian McPherson**

*Child Nutrition Manager  
Food Bank of Alaska*

Gillian is an adventurous boat captain, educator and advocate for food security. She has traveled the globe, working with NGOs, the U.S. Antarctic Program and expedition companies. Now she fights food insecurity by ensuring children across the state have access to nutritious meals.



### **Joann Minder**

*Team Lead  
SC Department of Education Summer Break Cafe*

Joann has been in her current position since 2019. Prior to that, she served as a Program Assistant and Program Coordinator for the program. She was the facilitator in branding their SFSP program. She is a strong networker and collaborator and is very creative, outgoing and personable. She loves promoting and marketing ideas and concepts.



### **Nicholas Molik**

*Co-Founder and Chief Revenue Officer  
Logatot*

Inspired by his own family's experience, Nicholas has championed in-home childcare providers since 2012. He has been a sales and customer service expert with measurable success since 2005. Nicholas has driven rapid growth and revenue at companies like INOC Data Centers, Child Care Center Software and Channel Eyes. At Logatot, he is a pioneer in voice-command solutions, dedicated to supporting in-home childcare providers with innovative technology powered and supported by humans who are all in.



### **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*

Through NCA's Partnerships team, Georgie supports stakeholders in the CACFP and child nutrition through mutually beneficial partnerships with industry leaders.



### **Madeline Moritsch, MS, RDN**

*National Advisor  
Alliance for a Healthier Generation*

Madeline has an MS in Nutritional Science from San Jose State University. She has experience working with child nutrition and food access programs in school and out-of-school time settings since 2014. Her expertise is in nutrition education, local wellness policy implementation, and food access efforts such as food banking, SNAP and Child Nutrition Programs.



### **Jocelyn Moss, MA, CMP, CCNP**

*Senior Program Director  
YMCA of Greater Pittsburgh*

Jocelyn has been working in the CACFP since 2015. She has expanded the childcare 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 in Higher Education from Geneva College.



### **Blair Munday**

*Marketing Communications Specialist  
National CACFP Association*

Blair graduated from Texas A&M University with a BS and came to NCA with five years of marketing experience. With extensive experience in the nonprofit sector, Blair is passionate about making meaningful change and ensuring individuals and children are set up for successful, healthy futures. Through strategic marketing initiatives, Blair has helped organizations grow their reach and impact while fostering lasting connections with their communities.



### **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, consulting and training engagements across the United States. Cherese is a graduate of Clark University.



**Ann Marie Neeley, IBCLC***Statewide Breastfeeding Initiatives Manager  
Indiana Department of Health*

Ann Marie has been supporting families for more than 20 years. She is passionate about racial equity in maternal and infant health. Ann Marie is responsible for the development and implementation of the Indiana Breastfeeding Plan, advocating for equitable health outcomes across the state.

**Erica Nelson***Program Analyst  
USDA Food and Nutrition Service*

Erica spent a decade at the DC State agency providing compliance and oversight of federal child care programs, including the CACFP. She is passionate about program integrity and community partnerships and is committed to expanding program impact.

**Melinda Nguyen, MS, RDN, LD***Nutrition Education Specialist  
National CACFP Association*

Melinda is dedicated to showing her passion for nutrition education by developing creative ways to reinforce knowledge. She began her career in Massachusetts by obtaining her MS in Food and Nutrition from Framingham State University. She 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. Melinda joined NCA's Education team in 2025.

**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.

**Varija Nune, MS***Product Manager  
PrimeroEdge*

Varija specializes in building innovative software solutions for the K-12 child nutrition industry. She works with State agencies, sponsor admins and industry leaders to create user-friendly solutions that drive a meaningful impact in schools nationwide. With an MS in Computer Science from Villanova University, she combines advanced education and professional expertise to design tools that streamline school meal program operations and ensure regulatory compliance.

**Scott Nutter***Food Service Director  
Vogel Alcove*

Scott leads food service operations and oversees the CACFP program at Vogel. He ensures compliance with nutritional standards, educates children on healthy eating and prepares everything from scratch, supporting Vogel's commitment to promoting nutrition in early childhood care.

**Iyke Nwanji***F&N Senior Administrative Review Specialist, Community Operations  
Texas Department of Agriculture*

Iyke has worked at TDA since 2016, specializing in compliance. He currently interprets government policies and procedures and determines compliance via reviews, ensuring quality assurance for all CACFP and SFSP administrative reviews. Iyke is a graduate of Delta State University.

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

Amara manages many State and Federal food programs for the City, 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 undergraduate dual degree in international studies and French studies from Arcadia University in 2019. Amara 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.

**Jennifer Onopa, MS, RDN, LDN***Program Development Specialist  
Penn State Better Kid Care*

Jennifer has extensive experience in the childhood nutrition and health and wellness space. She is passionate about programs and policies that support health, well-being and equity in our food system. She holds an MS in Nutrition and Health Promotion from Simmons University and focuses on health and safety topics in her current role.

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

Dr. Oppenheim holds a PhD in Nutritional Biochemistry from Cornell University. Her 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.





**NCA Board of Directors**  
**Alix Pasillas, CMP, CCNP**

*Executive Director  
 Food For Kids, Inc.*

Alix joined Food For Kids, Inc. as a field monitor in 1998 and has served as 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.



**Leah Penna, CMP, CCNP**

*President and Founder  
 FP Assistance*

Leah Penna is the President and Founder of FP Assistance, which started over 28 years ago, boasting over 750 childcare and at-risk sites in the CACFP. Leah is dedicated to the CACFP and to FP Assistance's customers and employees. Leah's superpower is being steadfast and positive; sometimes she goes by the name 'Sunshine'.



**Bernadette Paul, PhD**

*Consultant/Trainer  
 Institute of Child Nutrition*

Dr. Paul is a Public Health and Nutrition consultant, a teacher and a health and wellness advocate. She is a certified teacher with experience in the classroom and the community since the 1990s. Dr. Paul holds a PhD in Public Health specializing in Health Promotion and Community Health from Walden University. Bernadette is also an adjunct Assistant Professor at Bowling Green State University and a senior lecturer at the University of Akron.



**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.



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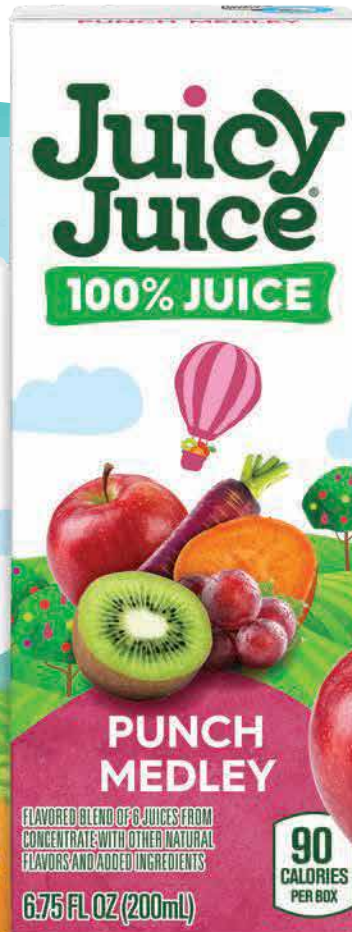
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### **Cheyann Pham**

*Lead Child Nutrition Specialist  
St. Mary's Food Bank Alliance*

Cheyann operates the CACFP Feeding Program and SFSP Program for Arizona. She leads the Freeze and Thaw program, operating in rural and tribal communities. She began working with St. Mary's Food Bank in 2022 and was initially hired as a Child Nutrition Specialist but now leads a team of three to successfully serve over 160 partner agencies in the afterschool and summer programs. She seeks to expand their programs further and find innovative ways to help their communities in different ways.



### **Latame Phillips, PhD**

*CEO  
Hunger Busters*

Dr. Phillips holds a PhD from Trinity University and is an accomplished educator, entrepreneur and consultant with extensive experience in leadership development and business strategy. He specializes in creating programs that empower entrepreneurs, organizations and underserved communities to achieve sustainable growth. He has a background in technical assistance, nonprofit management and strategic planning, helping organizations thrive through innovative approaches and collaboration.



### **Sloane Pittman**

*CEO  
Child Nutrition Program, Inc.*

Having started her involvement as a child at the side of her mother, the former Executive Director of 36 years, Sloane transitioned to working for CNP, Inc. full-time upon earning her degree in 2009. With a career in CNP spanning roles as an Administrative Assistant, Monitor, Training Specialist and Assistant Director, she brings extensive experience and leadership to the organization, ensuring continued excellence in child nutrition services to the providers of NC and the children they serve.



### **Julie Poole, MEd**

*Childcare Specialist  
Novick Childcare Solutions*

Julie has enjoyed a career in early care and education since 2000. Before joining Novick, she held a variety of positions including classroom teacher, Center and Regional Director, Trainer and QRIS Technical Assistant. Having spent many years overseeing CACFP food program operations in centers, Julie enjoys combining her experience with young children with her expertise in child nutrition programs.



### **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 from 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 is bilingual and dedicated to serving the CACFP and SFSP communities through nutrition education, program operations support and promoting access to nutritious foods. She has a strong background in working with low-income communities of various cultures through graduate research projects and when previously employed at a nonprofit food bank for eight years. Isabel has an MS in Nutritional Sciences from Rutgers University and completed her dietetic internship through Aramark.



### **Jenna Rhoads**

*Senior Policy Analyst  
Policy Equity Group*

Jenna focuses on specific statewide and national Farm to ECE efforts in her current role. Her childhood—crouched over tadpole ponds and eating green peppers fresh from the family garden—fostered her passion for policy, food, health and early childhood. Jenna holds a BA in Political Science from Montana State University. She leverages her experiences to advance and sustain Farm to ECE and early childhood initiatives.



### **Stephanie Robinson**

*Garden Nutrition Educator  
North Bay Children's Center*

Stephanie is an educator with a degree in nutrition and a passion for teaching children to cook and eat healthy. As the developer of seasonal, nutritious meals and snacks, she focuses on helping children and families integrate fresh, wholesome foods into their lives. Stephanie has worked as an educator with FoodCorps, where she taught nutrition and cooking in schools, and is currently a nutritionist and educator in the Early Childhood Education (ECE) field.



### **Connie Roe**

*Executive Director  
The Ottawa County Family Advocacy Center*

Connie has been in her position since 2010. The agency serves families and children through several programs and services, including mentoring and advocacy. In 2024, the agency served 200,000 meals through the Rural Non-Congregate meal service option and offered year-round gap food services to families and children.



### **Jami Rokala, MS, RDN, LD, CLC, CMP, CCNP**

*Founder/Owner  
Headwaters Nutrition Counseling*

Jami received her MS in Nutrition from the University of North Dakota. She 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.





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\*Sample components based on seasonal availability



- 1% SHELF-STABLE MILK
- YOGURT
- CHOCOLATE MILK



- VEGETABLE JUICE
- VEGETABLE CUPS (ASSORTED)
- ROASTED CHICKPEAS
- HUMMUS CUPS



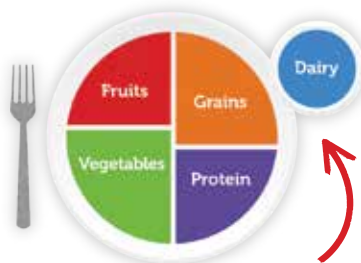
- APPLE SAUCE
- DRIED FRUIT
- FRUIT CUPS
- FRUIT BARS



- WHEAT CRACKERS
- GRAHAM CRACKERS
- CEREAL
- TORTILLAS
- SPAGHETTI IN SAUCE
- MACARONI & CHEESE



- WHITE CHICKEN
- CHICKEN SALAD
- BBQ CHICKEN
- PEANUT BUTTER
- SUNFLOWER SEEDS
- YOGURT



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### **Melissa Rothstein**

*FNS Associate Administrator, Child Nutrition Programs  
USDA Food and Nutrition Service*

With over 30 years at FNS, Melissa has extensive experience in federal Child Nutrition Programs, including policy development, oversight, monitoring, analysis and research. Notably, she played a key role in the development and implementation of the Healthy, Hunger-Free Kids Act of 2010. Over her career, Melissa also held positions in Financial Management and USDA Foods and briefly worked in the private sector conducting research on the Child Nutrition Programs.



### **Tamara Sandberg, MS**

*Vice President, US Program Development  
Feed the Children*

Tamara's previous experience includes Senior Advisor for U.S. Food Security and Nutrition at Save the Children and Executive Director of Feeding Kentucky. A nationally recognized leader in the child hunger sector, she is a recipient of the National Association of Secretaries of State medallion in honor of her work to end hunger. Tamara holds an MS from the University of Wyoming.



### **Tracey Sauke, RDN, LD**

*Registered Dietitian  
Tri-County Head Start*

Tracey is a farmer living in the state of Iowa. She partners with Tri-County Head Start and helps oversee their nutrition program. Tracey initiated Tri-County Head Start's Farm to Early Care Program in 2020. She participated in the 2023 Iowa Farm to Early Care and Education Learning Collaborative.



### **Lyz Schmitz, CPA**

*CFO & CACFP Lead  
Tri-County Head Start*

Lyz has been in her position since 2018. She oversees Tri-County Head Start's CACFP sponsor site nutrition program. She participated in the 2023 Iowa Farm to Early Care and Education Learning Collaborative. As an avid gardener and preserver with a passion for nutrition and healthy living, Lyz is grateful to be able to use her financial and business knowledge in such an impactful way.



### **Eva Schwartz, MA**

*Executive Director  
Outdoor Nurture, Inc.*

In addition to her role at Outdoor Nurture Inc., Eva also serves as one of the Directors of Education and the Farm Advisory Chair for Hickory Heart Meadow Farm. Eva holds an MA in Early Childhood Education from Loyola University. She worked for the Metropolitan Montessori School in Manhattan, New York, for 12 years as a primary directress and elementary science teacher. Her fascination with seed farming arose from a natural inclination towards gathering seeds throughout her life.



### **Valerie Sermon Cheatham, MS**

*Director of Operations & Support Services  
Dallas ISD Food & Child Nutrition Services*

With experience in the food and child nutrition industry since 2000, Valerie oversees the operation and compliance of several USDA programs operated by Dallas ISD, including the SBP, NSLP, SSO and CACFP and afterschool meals program in over 230 schools of Dallas ISD. In addition, Valerie serves as the employee relations liaison for the department. She holds an MS in Human Resource Management from Tarleton State University and is PHR certified.



### **Jonathan Shahar, JD**

*CEO  
CBS Food Program*

Jonathan is the CEO of CBS Food Program, a CACFP sponsor of unaffiliated centers in the Philadelphia Area. CBS Food Program focuses on, among other things, providing Kosher and Halal meals to the growing Jewish and Muslim communities. Before joining CBS Food Program, Jonathan was an attorney at a boutique law firm in Philadelphia where he represented clients in highly regulated industries. Jonathan also sits on the Board of Interfaith Philadelphia.



### **Lynn Shavinsky, SNS**

*Regional Sales Manager  
Health-e Pro*

Lynn works in an industry she loves with people who are genuine, in support of jobs that are important: feeding kids. She worked as a Food Service Director in Washington, California and Connecticut in medium to extra-large districts. Though each state and district experience was different, each shared the frustrations of staffing shortages, changing regulations, and budget constraints. Lynn holds an MS in Education with a Multicultural Emphasis from California State University.



### **Wendy Shaw, MBA, RDN**

*Manager, Medical Science Communications  
Gerber Products Company, Nestle Nutrition*

Wendy 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.



### **Meagan Shedd, PhD**

*Director of Evaluation  
Food Insight Group*

Dr. Shedd works with early childhood educators and K-12 education settings to increase access to locally grown and affordable foods. She links farms with educational institutions, facilitates the development and sharing of resources, and aims to provide training and technical assistance across multiple settings while advocating for young children and providing policy initiatives. Meagan has a PhD in Educational Psychology and Educational Technology from Michigan State University.



### **Laura Sheffield, MS, RDN, LD**

*Associate Director of Child Development  
Community Action Council – Lexington, KY*

Laura has worked with the Head Start program since 2015 and has managed the CACFP program for 19 Head Start locations since 2019. Laura holds an MS in Dietetic

Administration and Hospitality from the University of Kentucky and has a passion for childhood nutrition and sharing that passion with others.



### **Elizabeth Sherman**

*Vice President of Operations & Finance  
National CACFP Association*

Elizabeth oversees the organization's finances, membership, event registration, data and contact management, customer service and certification program.

Elizabeth was a CACFP provider for several years in South Dakota before moving to Texas. Once her children were in school full time, she went back to continue her administrative professional career with the City of Round Rock's Parks and Recreation Department before joining NCA in 2016.



### **Nora Shields-Cutler, MPH, MSW**

*Program Associate  
Institute for Agriculture and Trade Policy*

Nora's background is in social work and public health, and she has supported farm-to-early care and farm-to-school efforts through roles in both government and

non-profit settings. She holds an MSW and an MPH from Washington University in St. Louis.



### **Lesley Shiery, MS, RD**

*Associate Nutrition Manager  
General Mills*

In her role at General Mills Bell Institute of Health & Nutrition, Lesley currently provides nutrition and regulatory support to the General Mills North America

Foodservice team. Lesley also has experience in clinical nutrition, public relations and as a corporate dietitian for Target. Lesley is a registered dietitian and holds a BS in dietetics from Michigan State University and MS in nutrition communication from Tufts University.



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### **Sharon Slappy**

*Education Program Specialist  
Ohio Department of Education and Workforce*

Sharon is responsible for customer service and compliance with Ohio sponsors and co-trains on record keeping, meal patterns and menus. Sharon has served as

a Food Service Coordinator, athletic director and coordinator for afterschool programs at two community schools in Columbus.



### **Serena Sligh**

*F&N Data Analyst  
Texas Department of Agriculture*

Serena applies her passion for math to interpreting data. Her work enables leadership to make optimal decisions about meal program operations across Texas. Serena

graduated from UC Berkeley with a Bachelor of Arts in Astrophysics and continued into the Physics PhD program at the University of Oklahoma. While she plans to ultimately return to academia, she believes that ensuring food security for vulnerable populations is her priority for the time being.



### **Natasha Smith, MPA, CPMM**

*CEO  
American Farm to Institute*

Natasha brings over two decades of expertise in educational training, agribusiness support and procurement. With an MPA from Florida State

University, Natasha excels in train-the-trainer workshops. Her distinguished career includes roles as a speaker, farm-to-school coordinator, logistics manager and former cafeteria manager, effectively integrating education, public administration and local agriculture.



### **Shannon Smith**

*Child Nutrition Specialist  
Oregon Department of Education*

Shannon has been with the Oregon Department of Education Child Nutrition Programs for over 9 years.

In her current role, Shannon provides support for sponsors of the CACFP and SFSP which includes outreach of new sponsors, conducting administrative reviews, completing annual renewals and providing technical assistance. Shannon enjoys assisting her team in creating trainings and reference materials that help Sponsors create effective, efficient systems in their Child Nutrition Programs.



### **Shelly Smith**

*Executive Director  
Buckner Children and Family Services*

Shelly joined Buckner Children and Family Services in 2019 and has experience in serving children and families since 2001. She has served as the Executive Director

for East Texas Child Advocates and was a supervisor in different roles at the Gregg County Juvenile Probation Department. Shelly also served as a Certified Trainer for the Juvenile Justice Training Academy for six years, and her career has been spent passionately focused on the well-being and success of children and families.



**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.

**Jessica Soldavini, PhD, MPH, RD, LDN***Research Specialist and Assistant Professor  
Carolina Hunger Initiative and No Kid Hungry NC at UNC*

Dr. Soldavini's work focuses on food security, federal nutrition programs and nutrition and culinary education. She has over 15 years of experience in the field of public health nutrition and has worked on a variety of projects related to summer meals. She is a registered dietitian and received her PhD in Nutrition from the University of North Carolina at Chapel Hill.

**Mark Speight***Community Programs Branch Chief Southwest Region  
USDA Food and Nutrition Service*

Mark has been with FNS for 9 years and serves as the Southwest Region Branch Chief for Community Programs.

**Blake Stanford, CMP***President  
Southwest Human Development Services Corporation*

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.

**Jourdan Stansberry, MPH***Senior Manager, Education Programs  
Houston Food Bank*

Jourdan is a dedicated child nutrition professional with experience in promoting healthy eating amongst children since 2019. In her current role, she focuses on closing gaps and enhancing accessibility to healthy foods for children and their families. She has an MPH from Lamar University. With a commitment to fostering healthier lifestyles, Jourdan continues to advocate for nutrition education and access throughout Houston and surrounding communities.

**Megan Steele***Program Engagement Specialist  
Texas Department of Agriculture*

Megan has worked in nutrition programs including Head Start, Meals on Wheels and School Nutrition. Currently, she works to increase participation in nutrition programs across the state.

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### **Deondra Steward**

*Early Childhood Educator  
Unique Cherubs Family Childcare*

With experience as a dedicated early childhood educator since 2009, Deondra is deeply committed to advancing family childcare and education. Her passion for children, families and community drives her mission to create lasting change in early childhood education. Her efforts focus on improving financial stability for childcare programs and staff, increasing access to affordable childcare for families and bridging the gap in business education for small-family childcare business owners.



### **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.



### **Laurie Strouse**

*Early Learning Program Specialist  
Penn State Extension Better Kid Care*

Laurie creates online professional development courses and materials that support the early care and education workforce, focusing on educator well-being, positive work environments, restorative practices, antiracism, culturally relevant and responsive teaching and inclusive communication strategies. Laurie also presents these topics through webinars and at state and national conferences.



### **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 child care 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.



### **Theresa Ten Eyck, MPA, CPA**

*Director  
Your Part-Time Controller*

Theresa (Teri) is passionate about supporting a mission-driven organization and specializes in those dealing with food insecurity and nutrition. Teri 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, she provides a depth and breadth of experience in strategic planning, forecasting and the implementation of best practices and internal controls.



### **Alexia Thex, MEd**

*Vice President of Policy, Partnerships, and Events  
National CACFP Association*

Alexia is charged with leading NCA's advocacy and policy efforts and forming long-term, mutually beneficial partnerships with corporations and organizations. Alexia also oversees NCA's nutrition education and events that help advance the mission and support the success of all CACFP stakeholders. Alexia holds an MEd from the University of Texas at Austin.



### **Daniel J. Todd**

*Senior Manager of Customer Engagement for State Solutions  
PrimeroEdge*

At State Solutions, Daniel leads the team implementing PrimeroEdge with various state customers. He was a State Agency Coordinator for 14 years and was the technical assistance resource for Eligibility, Direct Certification, Verification, Procurement and more. During his time in this role, he led the implementation of statewide software projects, including NSLP Contracts, Claims, and Reviews.

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**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 helping staff to increase their skills with the children they support. Sheila has been a trainer at NAEYC, state conferences and ECE training in Las Vegas. She attended the University of Nevada, Las Vegas.

**Maricruz Torres**

*F&N Assistant Director for Community Operations  
Texas Department of Agriculture*

Maricruz brings 17 years of leadership experience in program management and compliance across Texas. In her current role, she oversees administrative reviews of the CACFP and SFSP, ensuring adherence to federal and state regulations related to nutritional meals and the financial integrity of these programs. Maricruz holds a BA from The University of Texas-Pan-American.

**Isabel Tseng**

*F&N Records & Tracking Analyst  
Texas Department of Agriculture*

Isabel maintains an accurate and updated records-management system that promotes compliance with guidelines and regulations for the Texas Department of Agriculture and nutrition program operators. She oversees State and Federal lists of individuals and institutions in Texas that have been terminated from the CACFP and the SFSP. Isabel's expertise is maintaining and tracking Serious Deficiency records from initiation to final disposition.

**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.

**Caitlin Vadini, CMP, CCNP**

*Director of Nutrition Services  
Quality Care for Children*

Caitlin is the director of Georgia's largest CACFP sponsoring organization and a passionate advocate for high-quality care and education for young children. After five years as a CACFP home provider, Caitlin began working in CACFP sponsorship in 2008. Now, Caitlin supports efforts to improve the health and well-being of our youngest learners through access to nutritious foods combined with initiatives to help children develop healthy eating habits that last a lifetime.

**LynAnn VanDyk, 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. As the Nutrition Services Coordinator for Murray Head Start, 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.

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### **Marielisa Vera, MS**

*FCCN Director  
The Committee for Hispanic Children & Families*

Marielisa received an MS in Human Resources from Simon Rodriguez University to work on social projects and coordinate academic outreach programs for future graduates in Education, Administration and Engineering. She began to advocate for the socio-emotional development of children and their ability to participate in social spheres through multicultural projects. This led her to pursue an MS in Child and Family Psychology from the EADL European Association for Distance Learning.



### **Persefoni Vordokas**

*Program Chef  
Brigaid*

Chef Persefoni (Perse) has experience working in restaurants across the country since 2014. She has worked in fine dining restaurants, Michelin Star restaurants and most recently as an executive chef at a resort out in Telluride, Colorado.



### **Jodi Walker**

*Founder/CEO  
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.



### **Featured Speaker LaShonda Walker, MA**

*Emotional Wellness Coach  
A New Life Story Coaching*

Since 2002, LaShonda's experience spans military service, federal communications and transformative coaching. She began her career as a Public Affairs Officer in the U.S. Air Force, where she honed her expertise in strategic storytelling, crisis communication and audience engagement. LaShonda seamlessly integrates her deep understanding of human connection with her expertise in messaging and brand storytelling. She holds an MA from the University of Texas at Arlington.

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### **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.



### **Taber Ward, JD**

*Partner  
Donnell-Kay Foundation*

Taber is a strategist and advocate for social justice. She has worked as an attorney, was a member of the Healthy Food for Denver Kids Commission, and also founded and directed an urban goat dairy and non-profit education center in Boulder, CO. Taber holds a BA in Anthropology and Geography from McGill University and a JD from Colorado University in Boulder



### **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.



### **John Wasserman, JD**

*Director, Senior Corporate Counsel  
Bezos Academy*

John has previously worked in the public and private sectors, including serving as Assistant General Counsel at Prosper Portland and as Supervising Attorney for Economic Development in the City of Cincinnati. John is based in Portland, Oregon. John holds a JD from the University of Chicago.



### **Braden Watts**

*Chief Finance and HR 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.



### **Julia Whitebird, LPN**

*Health, Nutrition and Safety Manager  
Leech Lake Band of Ojibwe Early Childhood*

Julia has overseen the nutrition programs for Head Start and Early Head Start since the early 1990s, ensuring children and families have the healthiest start by addressing community health barriers and food insecurities. She holds an AA in Nutrition, and is also a State Certified Food Protection Manager, ServSafe Instructor and Examination Proctor, Child Passenger Safety Certified Technician and an AHA BLS CPR Instructor.





### 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 in child nutrition, Brian heads up program development, community relations and strategic partnerships.



### Judy Williams, MBA

*Chief Executive Officer  
Early Learning Ventures*

Judy helped successfully launch the CREDIBLE software solution at Early Learning Ventures, which streamlines access to the CACFP for child care programs. Before her current role, Judy built a solid reputation by owning and operating thriving drop-in child care centers in the Denver metro area. She has an MBA from Webster University. Judy also served as an officer in the United States Army and has held roles as a nursing instructor, staff supervisor and consultant.



### Alyssa Willis, MPH, CHES

*Health Educator III  
South Carolina Department of Social Services*

Alyssa has a background in maternal and child health, and is passionate about creating opportunities for healthier children through nutrition, physical activity and naturalizing the outdoor space.



### Cynthia Winbush, MEd, RDN, LD

*Consultant Trainer  
Institute of Child Nutrition*

Cynthia has over 30 years of experience in training and child nutrition management. She currently works with school nutrition professionals, Head Start programs and CACFP providers by conducting staff training, menu planning and program-related nutrition consultation and technical assistance. Cynthia holds an MEd in Adult Education from Colorado State University and completed her dietetic internship in San Antonio, Texas, at the Baptist Memorial Hospital System.

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**Allison Wood**

*Director, School Operations  
Bezos Academy*

Allison leads the School Operations team at Bezos Academy, a national nonprofit providing high-quality tuitionless Montessori preschool to families in under-resourced communities. Her team ensures the entire network of 25 schools across 3 states achieves operational excellence. She holds an MPA from NYU. Before joining Bezos Academy in 2022, she was a Managing Director at Equal Opportunity Schools, creating access to Advanced Placement and International Baccalaureate programs.

**Cheri Wood, CMP, CCNP, CDA, FDC**

*Nutrition Manager FDCH & CACFP Centers  
Community Action Partnership of Northeast Missouri*

Cheri has worked with the CACFP in Head Start and Early Head Start Centers since 2012 and with the Family Day Care Homes program since 2021. She recently has become involved with Farm to ECE by attending many seminars and trainings to help foster a better way of bringing healthy, fresh foods to her centers. She has been a classroom teacher, a Family Advocate, a Center Director and is now a CACFP Family Day Care Homes Coordinator, along with Subsidy Accounts for Center-Based Head Start.

**Catherine Wright-Steele**

*Administrator of Food and Nutrition Programs  
Texas Department of Agriculture*

Catherine's oversight includes policy initiatives, communication and outreach, program advancement strategies, data and systems management and special initiatives. Catherine also oversees TDA's Farm Fresh Initiative, which includes the Farm Fresh Challenge and Farm Fresh Network. These activities help connect Texans to agriculture, increase community collaborations, promote healthy lifestyles and improve local Texas economies.

**Kate Woodward Young, MEd**

*Founder  
Director Success Academy*

Kate has over 30 years of experience in education and healthcare organizations. She works with clients through four steps to give them a direction for themselves in manageable pieces. Her experience includes working with health care and education professionals at all levels, military officers and their spouses, business executives and entrepreneurs. She holds an MS in Human Nutrition from Eastern Michigan University, with graduate work from Ohio State University and Harvard.

**Victoria Ziemianin**

*Manager, Customer Experience  
Link2Feed*

With 10 years of experience in customer experience, specializing in software onboarding and consulting in the tech industry, Victoria partners with a wide range of clients—from enterprises to start-ups—to implement software that enhances internal engagement and productivity. She currently manages the customer experience team, overseeing all interactions with new and existing clients while serving as a strategic partner in driving retention and supporting expansion efforts.

**Erix Zimmerman, MS, RDN**

*Registered Dietitian Nutritionist  
Heart Spirit Nutrition*

Erix passionately emphasizes the link between gastrointestinal health and whole-life wellness. With over a decade of professional dietetics experience and living gluten-free since 2006, Erix blends nutrition science with humor and care. Erix loves to bring audiences practical strategies for managing food procurement, cooking and avoiding gluten cross-contact for people living with celiac disease and non-celiac gluten sensitivity. Erix holds an MS in Nutrition from Bastyr University.



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[HilandDairy.com](http://HilandDairy.com)



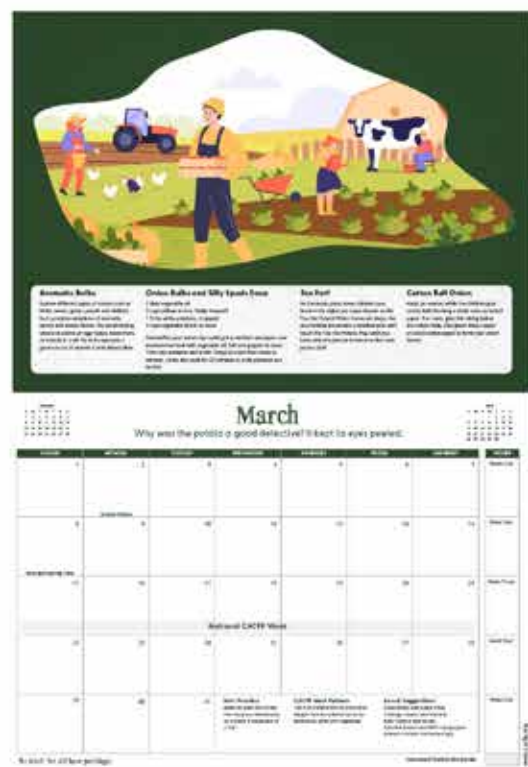
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## Start Planting the Seeds for 2026!

Each month of the **2026 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](https://cacfp.org/calendar)**



CERTIFICATE OF PARTICIPATION

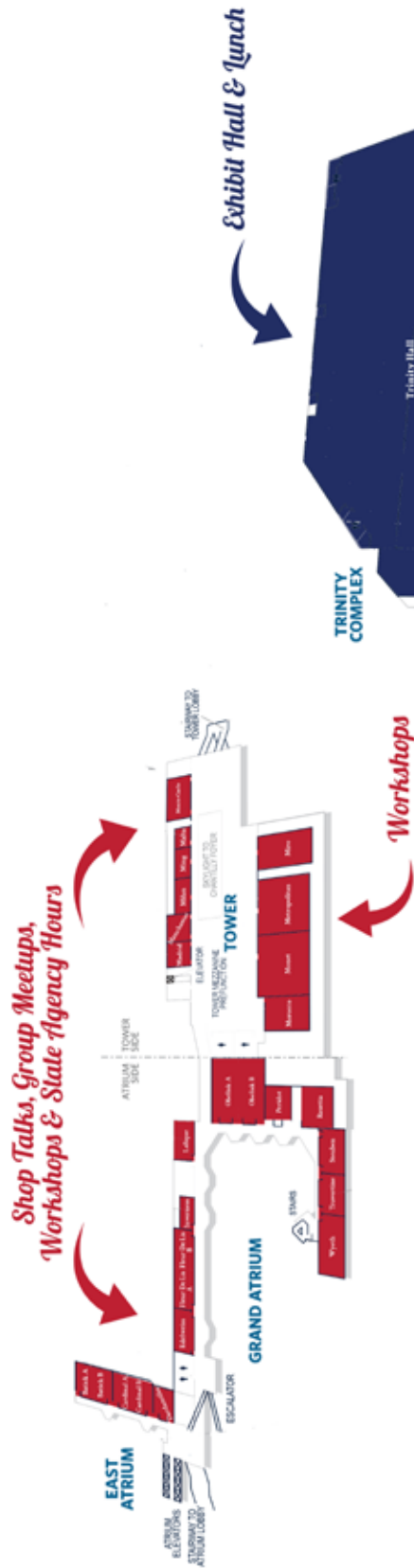
APRIL 14, 2025		S#	HRS	SESSION TITLE	PRESENTER(S) NAME
2:00 pm - 3:00 pm		1	1	SUN Meals Overview	
3:15 pm - 4:15 pm		1	1	Afterschool Meals Overview	
4:30 pm - 5:00 pm		.5		Professional Networking Strategies & Tips	
APRIL 15, 2025		S#	HRS	SESSION TITLE	PRESENTER(S) NAME
7:15 am - 7:45 am		.5		CACFP Creditable Tools & Resources	
9:15 am - 10:15 am		1	1	CACFP Overview	
1:30 pm - 3:00 pm		1.5		General Session	
3:15 pm - 4:15 pm		1	1	Featured Speaker Session:	
APRIL 16, 2025		S#	HRS	SESSION TITLE	PRESENTER(S) NAME
7:15 am - 7:45 am		.5		Shop Talk:	
8:00 am - 9:00 am		1	1	Workshop 1:	.5 Sell Them Your Dream: Getting Buy-In from Your Team
9:15 am - 10:15 am		1	1	Workshop 2:	.5 Beyond the Airplane Spoon: Tips for Picky Eaters
10:30 am - 11:30 am		1	1	USDA SFSP Policy Update	
1:45 pm - 2:45 pm		1	1	Workshop 3:	.5 Words Matter: Empower and Motivate Health with Facts
3:00 pm - 4:00 pm		1	1	Workshop 4:	.5 Cultivating Leadership: A Framework for Effective Strategies
4:15 pm - 5:15 pm		1	1	Workshop 5:	.5 CACFP Archeology: How ICN Preserves the Past to Nourish the Future
5:30 pm - 6:00 pm		.5		Shop Talk:	
APRIL 17, 2025		S#	HRS	SESSION TITLE	PRESENTER(S) NAME
7:15 am - 7:45 am		.5		Shop Talk:	
8:00 am - 9:00 am		1	1	Workshop 6:	.5 Fundraising Fundamentals: Kickstart Your Strategy for Success
9:15 am - 10:15 am		1	1	Workshop 7:	.5 Lessons Learned: A Bright Future for SFSP Non-Congregate
10:30 am - 11:30 am		1	1	Workshop 8:	.5 Supporting Food Security in Your Local Community
12:45 pm - 1:15 pm		.5		Speed Session #9:	
1:30 pm - 2:30 pm		1	1	Workshop 9:	.5 Diversifying Menus: Placing Proteins and Plants on the Plate
2:45 pm - 3:45 pm		1	1	Workshop 10:	.5 What Are Children Eating? A Plate Waste Study
4:00 pm - 5:00 pm		1	1	Featured Speaker Session:	.5 Work-Life Imbalance: Supporting the "New Norm" in the Workplace
5:15 pm - 5:45 pm		.5		Shop Talk:	
APRIL 18, 2025		S#	HRS	SESSION TITLE	PRESENTER(S) NAME
9:15 am - 10:15 am		1	1	Friday Session One:	
10:30 am - 11:30 am		1	1	Friday Session Two:	
11:45 am - 12:30 pm		.5		Friday Session Three:	



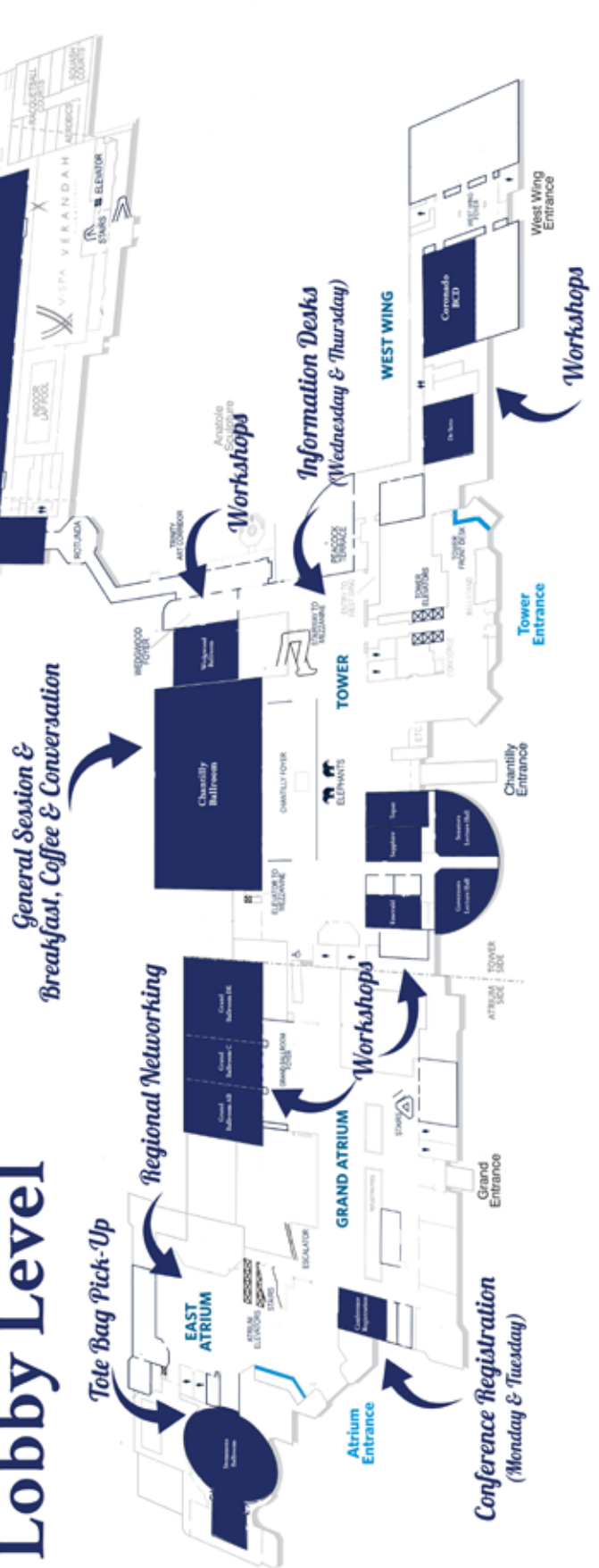
TOTAL HOURS PARTICIPANT SIGNATURE

DATE

## Mezzanine Level



## Lobby Level





CACFP • Afterschool Meals • Summer Food



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“  
Having my CMP/CCNP demonstrates my commitment to this profession and it gives me a sense of personal satisfaction and professional development.  
”



***Apply Now!***

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