

2018 CACFP Conference: *Feeding the Future Together*

September 11, 2018 ~ Conference Agenda

CONFERENCE CHECK-IN and CONTINENTAL BREAKFAST: Tuesday, September 11: 8:00 – 9:00 AM

CONFERENCE WELCOME & GENERAL SESSION: 9:00 – 10:30 AM

Be the First to Know: Important CACFP Updates and Reminders

Come learn about recent CACFP updates and hot topics, including the meal pattern, accommodating children with disabilities and other special dietary needs, contract renewals and lead in drinking water, all while playing a trivia game. If you do not know the answer, do not worry. You may also use this time to network with other agencies to learn about their successes in implementing the CACFP too.

BREAKOUT 1: 10:45 AM – 12:00 PM

Master Meal Planning and Preparation

This interactive session will teach you how to be the master of your kitchen when it comes to planning and preparing CACFP meals. We'll cover the basics about meal planning and menus, use tools to figure out how much food is needed to meet CACFP requirements and how much to buy and prepare, and show you how to decipher CN labels and complete production records.

How to Make your CACFP Review a Success

We want you to be prepared for your next review and for it to be successful. This session will provide you with the review puzzle pieces that are required for the audit process. An overview of what to expect, items to prepare, and what to do after the review will be covered.

I am New, What Do I Do? Finding Your Way around the CACFP

Being new to the CACFP can be overwhelming and sometimes you just need a good overview of everything the CACFP includes. This session will provide a “map” of the CACFP to help you feel confident in knowing what you need to do so that you, your staff, and your organization can successfully administer and operate the program.

Nutrition for a Healthier Lifestyle

We all want to serve healthier foods to our children, but making the change is not always easy. This session will discuss the science behind some of the new meal pattern changes as well as some of the “hot” nutrition topics in the media. In addition, snack ideas will be provided as well as how to use new emerging food items like tofu. Please bring ideas or suggestions to share with the group on how you implemented healthy menu options.

Family Day Care Home Update

This session will review current CACFP issues and updates relating only to a **Family Day Care Home Sponsor**. Only the following participating home sponsors may attend: WECA, 4-C Inc., Horizons Unlimited, 4C for Children, Child Care Centers of Marshfield, and Western Dairyland.

LUNCH: 12:00 – 1:00 PM

Take time at lunch to get to know people from other programs on the Child and Adult Care Food Program

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BREAKOUT 2: 1:00 – 2:15 PM

Totally Worth the Mess!

Strategies for Implementing Family Style Dining in Your Early Childhood Program

The benefits of family style dining to an early childhood professional may be obvious. However, as a busy Administrator, Teacher or Family Childcare Provider, getting started and “selling” family style dining to staff and co-workers might seem overwhelming and not worth the “mess”. This session will assist you in starting to explore ways in which you can successfully assess, plan and implement family style dining with the help of your staff and parents. Bring an open mind and let’s start brainstorming! It is TOTALLY worth the mess!

Get a Grip on Grains

Are you confused about the whole grain-rich requirement? If yes, come to this session to learn about six different methods that can be used to determine if the grains served in your program meet the WGR criteria for CACFP. Come prepared with your other meal pattern questions too, we will save some time at the end of the session to provide answers and clarifications.

Farm to Early Care and Education

Farm to school is not just for K-12! Learn how you can incorporate local foods, gardens, and nutrition education into the early care and education setting. This session will discuss potential ways to purchase local food and examples of how Farm to Early Care and Education could be an opportunity for you to create a healthier eating environment.

Don’t Let the Paperwork Scare You:

How a Sponsoring Organization Can Successfully Administer the CACFP

We will discuss what it means to successfully complete monitoring reviews, effectively train staff, properly manage and report income and expenses, and compile accurate data for submitting reimbursement claims. The intended audience for this session are agencies with two or more sites participating on the CACFP (Sponsoring Organization). This could be a combination of Group Child Care, Head Start, At-Risk Afterschool Programs, Outside of School Hours, and/or Adult Care sites. This is also a good session for independent agencies thinking of becoming a sponsoring organization.

Child Care Panel: Tips for Streamlining Paperwork

Providers, both veterans and new staff, sometimes struggle with administering and operating the CACFP. Join this panel of child care professionals from participating CACFP agencies to discuss their methods and tips on the following: family style dining, organizing CACFP paperwork, working with staff and parents to complete paperwork on time, obtaining and using products and CN labels, writing policies and procedures, staying current with CACFP requirements and updates, and how they implemented the new meal pattern changes. They will each discuss their ideas and then there will be time to ask questions and network with other programs.

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BREAKOUT 3: 2:30 – 3:45 PM

Feeding Infants in the CACFP is as Easy as 1, 2, 3

Feeding infants in the CACFP does not have to be complicated. During this interactive session, we will review the new infant meal pattern, how to claim infant meals using the new infant meal forms, introducing solid foods, determining when a meal is reimbursable and if a food is creditable in the infant meal pattern.

Get a Grip on Grains (Repeat Session)

Are you confused about the whole grain-rich requirement? If yes, come to this session to learn about six different methods that can be used to determine if the grains served in your program meet the WGR criteria for CACFP. Come prepared with your other meal pattern questions too, we will save some time at the end of the session to provide answers and clarifications.

Snacks without Crackers

Are you stuck in a rut with your snacks and serve crackers more times than you would like to admit? Did you ever think it be possible to serve an entire year of snacks without crackers? Why no crackers?! Because children prefer them and already like them. Snack is an opportunity to introduce and provide a variety of foods, nutrients, and tastes to help children develop and establish life-long healthy eating habits. Walk away with a desire to up your snack game, and get a ton of snack ideas and recipes to incorporate into your menus!

Financial Management for Independent Centers

A comprehensive review of all items associated with the CACFP reimbursement that is received, including payment of claims, tracking of food program costs and revenue, and allowable food program costs. It is strongly recommended that Authorized Representatives, Owners and/or Board Directors and Bookkeepers attend this session. This session is only for Independent Centers (only 1 site on the CACFP).

Improve Access to Afterschool & Summer Meals

A healthy breakfast and lunch are essential to learning, but the importance of a nutritious meal does not end when school is out. This workshop will provide a review of the At-Risk CACFP record keeping, meal planning and food preparation requirements for the school year. We will then look at how an At-Risk program can possibly participate in the Summer Food Service Program with the transition of school year to summer program requirements.