

# DAILY SCHEDULE

\*subject to change; workshop descriptions begin on page 4



Tue

Wed

#### TIME (PDT)

#### SCHEDULE

9:00 -11:00 AM

1100 / (14)

2:00 -2:45 PM

4:00 -4:45 PM CA MANDATORY TRAINING: FOOD SAFETY & CIVIL RIGHTS CA DEPARTMENT OF SOCIAL SERVICES

KIDKARE FOOD PROGRAM: MAKING THE CACFP MORE MANAGEABLE

SOCIAL EVENT
LIVE COOKING DEMO

#### ALL DAY

#### ON-DEMAND VIEWING OF CONFERENCE WORKSHOPS

#### **HOW IT WORKS:**

- Watch the on-demand video of the workshop first and make sure to jot down your questions.
- Next, bring your questions to the accompanying Q&A session (scheduled for Tuesday and Wednesday only). These are casual, live sessions intended to spark dialogue between the workshop speakers and conference attendees.

\*\*We recommend watching as many workshops as you can on Monday in preparation for live Q&A sessions on day 2 & 3. There will also be plenty of scheduled breaks on Tuesday & Wednesday for you catch up on the on-demand viewing.



TIME (PDT)	SCHEDULE	
8:00 - 8:30 AM	OFFICE HOURS WITH CA DEPARTMENT OF SOCIAL SERVICES	
9:00 - 10:00 AM	WANT BETTER COLLABORATION? STOP BEING SO DEFENSIVE WITH HONORABLE JUDGE JAMES TAMM (RET)	
BREAK 10:00 - 10:30 AM		
10:30 - 11:00 AM	Q&A SPEAKER SESSION	
	TESTING, ONE, TWO, THREE! AB 2370 AND YOU  TEAMING UP TO RAISE A GENERATION OF VEGGIE LOVERS  "WE COME TO YOU": AN INNOVATIVE APPROACH TO DELIVERING EARLY CHILDHOOD SERVICES IN THE COMMUNITY	
BREAK 11:00 - 11:30 AM		
11:30 - 12:00 PM	Q&A SPEAKER SESSION	
	MEALTIME INCLUSION: SUPPORTING CHILDREN 0- 5 IN MEALTIME ROUTINE IN A CLASSROOM SETTING  LEARNING FROM WIC: IMPROVING CHILDREN'S HEALTH THROUGH WIC AND CACFP  ADAPTING MEAL SERVICE IN RESPONSE TO THE PANDEMIC	
LUNCH BREAK 12:00 - 2:00 PM		
2:00 - 3:00 PM	POLICY PLENARY: STATE OF CACFP  FEATURING USDA ADMINISTRATOR CINDY LONG (SEE DESCRIPTION PG. 9 FOR FULL LIST OF PRESENTERS)	
BREAK 3:00 - 3:30 PM		
3:30 - 4:00 PM	Q&A SPEAKER SESSION	
	FOOD ALLERGIES AND THE CACFP: YOUR RIGHTS AND RESPONSIBILITIES  DEVELOPMENTALLY APPROPRIATE PRACTICES AND DIVERSITY IN EARLY EDUCATION COVID-SAFE GREEN CLEANING, SANITIZING, AND DISINFECTING PRACTICES IN ECE	
4:00 - 5:00 PM	SOCIAL EVENT MIXOLOGY: COCKTAILS & MOCKTAILS	
ALL DAY		

#### ALL DAY

#### ON-DEMAND VIEWING OF CONFERENCE WORKSHOPS

\*\* There is ample break time for you to use however you like: rest, exercise, snacks, on-demand workshops, or something else altogether!



### Mon Tue Wed

TIME (PDT)	SCHEDULE	
8:00 - 8:30 AM	OFFICE HOURS WITH CA DEPARTMENT OF SOCIAL SERVICES	
9:00 - 10:00 AM	USDA TOWN HALL  WITH SUBJECT MATTER EXPERTS FROM THE USDA FOOD & NUTRITION SERVICE NATIONAL OFFICE	
BREAK 10:00 - 10:30 AM		
10:30 - 11:00 AM	Q&A SPEAKER SESSION	
	SOCIAL EMOTIONAL LEARNING & SUPPORTS FOR STAFF  MAINTAINING RESPONSIVE MEALTIMES WITH FLEXIBLE FAMILY STYLE MEAL SERVICE PRACTICES DURING THE COVID PANDEMIC  CENTERING RACIAL EQUITY IN FARM TO EARLY CARE AND EDUCATION	
BREAK 11:00 - 11:30 AM		
11:30 - 12:00 PM	Q&A SPEAKER SESSION	
	SELF-CARE AND ENERGY MANAGEMENT  RESPONSE & RECOVERY FROM COVID-19 STARTS WITH USDA MEAL PROGRAMS  THE ROLE OF CACFP IN PERPETUATING & MITIGATIN HEALTH DISPARITIES AMONG VULNERABLE PEOPLE	
LUNCH BREAK 12:00 - 2:00 PM		
2:00 - 3:00 PM	RETHINKING REALITY: MOVING FROM SCARCITY TO ABUNDANCE WITH MICHAEL BARRAM, PHD	
BREAK 3:00 - 3:30 PM		
3:30 - 4:00 PM	Q&A SPEAKER SESSION	
	CDSS ALL-IN- ONE Q&A (SEE DESCRIPTION ON PG.16)  ADDING NEW CACFP COMPONENTS TO YOUR SPONSORSHIP  CACFP CHANGEMAKER BOOTCAMP: MOBILIZING FOR GREATER ACCESS	

#### **ALL DAY**

#### ON-DEMAND VIEWING OF CONFERENCE WORKSHOPS

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## WORKSHOP DESCRIPTIONS



Monday, October 18, 9:00 a.m. - 4:45 p.m. PDT

#### ON DEMAND VIEWING OF CONFERENCE WORKSHOPS

ALL DAY

ALL SESSIONS OF THE CONFERENCE

#### HOW IT WORKS:

- Watch the on-demand video of the workshop first and make sure to jot down your questions.
- Next, bring your questions to the accompanying Q&A session (scheduled for Tuesday and Wednesday only). These are casual, live sessions intended to spark dialogue between the workshop speakers and conference attendees.

\*\*We recommend watching as many workshops as you can on Monday in preparation for live Q&A sessions on day 2 & 3. There will also be plenty of scheduled breaks on Tuesday & Wednesday for you catch up on the ondemand viewing.

#### CALIFORNIA MANDATORY TRAINING: FOOD SAFETY & CIVIL RIGHTS

Stephanie Salazar, RD, Nutrition Education Consultant, California Department of Social Services, Family Engagement and Empowerment Division
9:00 - 11:00 a.m. PDT

Join us for the 2021–22 Mandatory Training as we cover the very important topic of Food Safety! Upon completion of this training, you will receive credit for the 2021–22 mandatory training requirement. This training is designed to serve as a resource and training tool for child and adult day care center directors, teachers, and food service personnel, and family day care home providers. This training will cover basic food safety principles, as well as special food safety considerations, such as serving meals during the COVID–19 Pandemic.



### KIDKARE FOOD PROGRAM: MAKING THE CACFP MORE MANAGEABLE

SPONSORED WORKSHOP

Cody Armstrong, Account Executive, KidKare by Minute Menu 2:00 - 2:45 p.m. PDT

Come learn how KidKare Food Program software can help to lessen the burden of the CACFP requirements while ensuring compliance without the worry of human error! Our software streamlines and helps automate everything CACFP related including: meal counts & attendance, EF and IEF management, end-of-month claims calculation and more. We will also highlight our new features such as our Grain Ounce Equivalents calculator and show you how KidKare is keeping up with the ever-changing regulations of the federal food program so that you don't have to.



#### **COOKING DEMONSTRATION**

Live Demonstration, 4:00 - 4:45 p.m. PDT

Take a break from viewing your on demand conference workshops and create some food with your fellow CACFP community. Details to come!





#### OFFICE HOURS WITH CA DEPARTMENT OF SOCIAL SERVICES

California Department of Social Services, Family Empowerment and Engagement Division 8:00 - 8:30 a.m. PDT

CDSS CACFP Branch will be hanging out in their "office" with an open door for a half hour. Grab your coffee and your questions and join them.

### WANT BETTER COLLABORATION? STOP BEING SO DEFENSIVE!

Honorable Judge James Tamm (ret), Radical Collaboration Group Live Plenary, 9:00 - 10:00 a.m. PDT



In this presentation Judge Jim Tamm will discuss key skills that make collaboration work. He will also discuss how defensiveness can undermine effective collaboration and what you can do about it. Participants will explore their own defensiveness, learning how to build their own personal early warning system to tip them off that they are getting defensive, and then develop a personalized action plan to better manage their own defensiveness.

#### BREAK 10:00 - 10:30 A.M.

#### TEAMING UP TO RAISE A GENERATION OF VEGGIE LOVERS

Donna Pomerson, Senior Director of Operational Compliance, Learning Care Group Hayley Adams, Nutritionist & Program Coordinator, KinderCare Jodi Kuhn, MS, Director of Nutrition and Wellness, KinderCare Education Nicole Spain, Registered Dietician, Learning Care Group Live Q&A, 10:30 – 11:00 a.m.

We will introduce Partnership for a Healthier America's Veggies Early & Often initiative and evidence to support why young eaters need veggies early and often. Panelists will share their business case for embracing veggies as an organizational priority and discuss strategies—using curriculum and instruction, menu development and meal service, parent engagement and more—to help young eaters develop the skills and confidence to try new foods and learn to enjoy a variety of vegetables.



#### **TESTING: ONE, TWO AND THREE! AB 2370 AND YOU**

Christina E. Hecht, Senior Policy Advisor, University of California Nutrition Policy Institute Live Q&A, 10:30 – 11:00 a.m.

Implementation of CA AB 2370, the new requirement that all licensed child care centers in California test for lead at every tap used for drinking or cooking water, was delayed during the pandemic. Have you completed planned for your testing? Are you confused or concerned about the testing process? We want to hear about it! Please attend this interactive workshop to make sure you understand what's required and what to do about it. Then, please share your experience, questions and feedback during a scheduled Q&A session.

## "WE COME TO YOU": AN INNOVATIVE APPROACH TO DELIVERING EARLY CHILDHOOD SERVICES IN THE COMMUNITY

Maureen Kemp, MPH, Head Start Health Consultant, Los Angeles County Office of Education (LACOE)

Shirley Au, MPH, Program Results Specialist, LACOE Shirley Murray, Early Childhood Education Certified Consultant, LACOE Live Q&A, 10:30 - 11:00 a.m.

A "seamless prenatal to college/career education continuum" and "innovative program delivery responsive to community needs" are two of the visionary anchors guiding Los Angeles County Office of Education's (LACOE) Strategic Plan for the next five years. To this end, LACOE has designed a new type of service—mobile units to serve children and families in the communities in which they live and thrive.

During this webinar, participants will: (1) learn about the multi-functional ways mobile services serve the community through the delivery of comprehensive services, including community outreach, to hard-to-reach families; and (2) explore ways to deliver health/nutrition, family and community engagement, disabilities and mental health services, and education/child development to families and children (both with and without disabilities).

BREAK 11:00 - 11:30 A.M.



#### ADAPTING MEAL SERVICE IN RESPONSE TO THE PANDEMIC

Amanda Graham Sillars, MSW, LCSW, CEO, Total ADHC Solutions, Inc.
Chelsea Dow, Nutrition Coordinator, The Boys & Girls Clubs of Kern County
Kristine Smith, MS, RD, Senior Director Nutrition Services, Neighborhood House Association
Live Q&A, 11:30 a.m. – 12:00 p.m.

Join your colleagues to hear how they have adapted meal service for child care centers, adult day care centers, and at-risk afterschool programs in response to the pandemic and learn about federal and state resources developed to guide CACFP Operators on meal service modifications.

### LEARNING FROM WIC: IMPROVING CHILDREN'S HEALTH THROUGH WIC AND CACFP

Julie Parsons, Health Program Specialist - Outreach Coordinator, Department of Public Health/Women Infants & Children's (WIC) Program
Live Q&A, 11:30 a.m. - 12:00 p.m.

This workshop will teach providers about services available thru the Women, Infants & Children's (WIC) Program. Providers will learn about WIC, including who WIC service, program eligibility, support services and nutrition education materials available. Will also include information on how to use the WIC shopping guide to identify creditable foods, and how to partner with WIC for outreach and nutrition education.

### MEALTIME INCLUSION: SUPPORTING CHILDREN 0-5 IN MEALTIME ROUTINE IN A CLASSROOM SETTING

Joseph Rivera, Ed.D., Disability Consultant, Los Angeles County Office of Education (LACOE) Samantha Leavitt, OTD/OTR/L, Occupational Therapy Specialist, LACOE Live Q&A, 11:30 a.m. - 12:00 p.m.

Two inclusion experts delve into a variety of feeding and sensory concerns surrounding mealtime routine for children with special needs and varying levels of ability. Different strategies and policies will be discussed and explored and various adaptive materials will be reviewed



#### **LUNCH BREAK 12:00 - 2:00 P.M.**

#### POLICY PLENARY: STATE OF CACFP

Angela Kline, Director Policy and Program Development Division, USDA Food & Nutrition Service

Cindy Long, Administrator, USDA Food & Nutrition Service Geraldine Henchy, Director Nutrition Policy and Early Childhood

Programs, Food Research and Action Center

Jesus Mendoza, Regional Administrator, USDA Food & Nutrition Service

Sarah Smith-Holmes, Director Program Monitoring and Operational Support Division, USDA Food & Nutrition Service

Sean Hardin, Staff Services Manager II, Child and Adult Care Food Program, California Department of Social Services-Family Empowerment and Engagement Division Live Plenary, 2:00 - 3:00 p.m.

In this plenary, you'll hear directly from USDA, including Cindy Long (newly appointed Administrator for the Food and Nutrition Service), policy and program leaders from USDA FNS's National and Regional offices, and the preeminent CACFP advocate, Geraldine Henchy. Join us to better understand the new administration's vision for the CACFP, to learn the latest on program policies, including guidance on program operations during the COVID-19 pandemic, and to get updates about what's happening on the Hill and with CACFP advocacy. You won't want to miss this "State of CACFP" on all things CACFP policy!

#### BREAK 3:00 - 3:30 P.M.

### COVID-SAFE GREEN CLEANING, SANITIZING, AND DISINFECTING PRACTICES IN ECE

Kimberly Hazard, MS, Healthy Children & Environments Study Coordinator, UCSF California Childcare Health Program

Live Q&A, 11:30 a.m. - 12:00 p.m.

In our "new normal," routine and effective cleaning, sanitizing, and disinfecting is important in all environments where children spend time. However, many products can harm human health, especially children and staff and the environment. This session will help child care providers choose safer cleaning, sanitizing, and disinfecting products and practices that are effective against the COVID-19 virus. Also, the attendees will learn about other COVID-relevant health and safety resources from UCSF's Childcare Health Program.



### DEVELOPMENTALLY APPROPRIATE PRACTICES AND DIVERSITY IN EARLY EDUCATION

Temesha Regan, Family Child Care Educator/Advocate, Perfect Start Learning Live Q&A, 3:30 - 4:00 p.m.

This presentation is for early educators no matter the demographic makeup of the school to dive into diversity in its many forms. It is not just the presenter speaking to the group, it is about beginning a conversation that will help educators to examine their own bias and encourage them to continue to do the work after the session has been concluded. We as educators can not deliver an equitable and inclusive curriculum if we do not ask ourselves the hard questions and are willing to work on ourselves.

### FOOD ALLERGIES AND THE CACFP: YOUR RIGHTS AND RESPONSIBILITIES

Cecilia Maldonado, MS, RDN, Nutrition Consultant, Los Angeles County Office of Education (LACOE)

Laurel Francoeur, Attorney, Francoeur Law Office Live Q&A, 3:30 - 4:00 p.m.

This workshop will discuss the requirements of CACFP programs to make accommodations for special diets, with an emphasis on the rules and regulations. It will also give practical solutions for implementation and discuss best practices for handling food allergies and intolerance so that participants can be safe and included.



#### MIXOLOGY: COCKTAILS AND MOCKTAILS

Live Demonstration and Social Hour, 4:00 - 5:00 p.m.

Mix it up with your CACFP colleagues after a day of learning and talking CACFP! Let's make some cocktails and mocktails together. Details to come!



### OFFICE HOURS WITH CA DEPARTMENT OF SOCIAL SERVICES

California Department of Social Services, Family Engagement and Empowerment Division Live Office Hours, 8:00 - 8:30 a.m.

CDSS CACFP Branch will be hanging out in their "office" with an open door for a half hour. Grab your coffee and your questions and join them.

#### **USDA TOWN HALL**

Alice McKenney, Branch Chief, USDA Food and Nutrition Service and Subject Matter Experts with USDA Food and Nutrition Service's National Office



Live Plenary, 9:00 - 10:00 a.m.

Branch Chiefs and subject matter experts from USDA's national office will answer presubmitted questions across the full spectrum of program operations.



BREAK 10:00 - 10:30 A.M.



#### CENTERING RACIAL EQUITY IN FARM TO EARLY CARE AND EDUCATION

Devonya Govan-Hunt, PhD, Executive Director, Charlotte Affiliate of the National Black Child Development Institute

Lacy Stephens, MPH, RDN, Senior Program Manager, National Farm to School Network LaMonika Jones, Anti-Hunger Program Analyst (Child Nutrition Programs) DC Hunger Solutions Wande Okunoren-Meadows, Executive Director, Hand, Heart, and Soul Project Live Q&A, 10:30 – 11:00 a.m.

Farm to early care and education (farm to ECE) includes a range of activities and approaches that connect young children and their families to local food, hands-on gardening opportunities, and food and agriculture education. Farm to ECE offers many benefits for children, families, and communities, however, if not approached with intention and purpose, has the potential to reinforce systems of racism and oppression instead of advancing equity in food and early care systems. Join this session to hear from speakers DC Hunger Solutions, Little Ones Learning Center, the Charlotte Affiliate of the National Black Child Development Institute and the National Farm to School Network as they discuss approaches, share learnings, and offer resources to support racial equity centered farm to ECE work.

#### SOCIAL EMOTIONAL LEARNING & SUPPORTS FOR STAFF

Tovah Fairshot, Education and Behavior Consultant, Innovative Behavior Consulting, LLC Live Q&A, 10:30 – 11:00 a.m.

In this session, participants will gain an understanding of supports and resources available and accessible to meet the needs of all staff within a school building during times of high stress. Participants will learn strategies and understand the why behind ensuring staff social emotional well-being is supported in order for staff to be able to support students successfully.





# MAINTAINING RESPONSIVE MEALTIMES WITH FLEXIBLE FAMILY STYLE MEAL SERVICE PRACTICES DURING THE COVID PANDEMIC

Janice Williams Fletcher, EdD, Professor Emerita, Child, Family and Consumer Studies, University of Idaho

Live Q&A, 10:30 - 11:00 a.m.

Family style meal service is a proven early childhood program strategy. It strengthens children's ability to eat according to hunger and satiety. Due to the COVID pandemic, changes in family style meal service practices are common. Children benefit from early childhood staff who adhere to the spirit of traditional family style meal service while offering quality alternative COVID practices. This workshop includes alternatives for food service styles, sensory approaches, mealtime communications, and family support.

#### BREAK 11:00 - 11:30 A.M.

### RESPONSE & RECOVERY FROM COVID-19 STARTS WITH USDA MEAL PROGRAMS

Brett Haydin, Director of Government Relations, Boys & Girls Clubs of America Kate Clabaugh, Director of Government Relations, Boys & Girls Clubs of America Live Q&A, 11:30 a.m. - 12:00 p.m.

Boys & Girls Clubs have been on the frontlines of the pandemic- doing whatever it takes to be there for our Club Kids & Teens, their whole families and their whole communities. As we start to look towards recovery, USDA meal operations are at the heart of the ways in which we have been able to maintain a connection with the children we serve, ensure they have what they need to get back on track, and start the very real challenge ahead of all of us to mitigate the longer term harm and impacts of COVID-19 on our nation's school-aged youth.

#### SELF-CARE AND ENERGY MANAGEMENT

Eric Werner, Nutrition and Wellness Supervisor, KinderCare Education Laura Murr, Supervisor, Nutrition & Wellness, KinderCare Education Live Q&A, 11:30 a.m. – 12:00 p.m.

There are many stress factors in our lives that can deplete our energy and negatively impact our jobs. Learning what those factors are and how to manage that energy can help drive performance for you and your team. We will discuss different areas of energy management and tips for improvement. We will look at ways to recharge when we feel drained and how to prevent burnout for yourself and for your team



### THE ROLE OF CACFP IN PERPETUATING & MITIGATING HEALTH DISPARITIES AMONG VULNERABLE PEOPLE

Tina Sadarangani, PhD, RN, ANP-BC, GNP-BC, Assistant Professor, New York University Kameron Mims-Jones, Policy Advocate, Nourish California
Live Q&A, 11:30 a.m. - 12:00 p.m.

An emerging body of research that suggests CACFP perpetuates health disparities among people of color. We break down research findings as they relate to the adult component of the food program. We then discuss the role of academic and community partnerships moving forward to strengthen CACFP and mitigate disparities in California.

#### LUNCH BREAK 12:00 - 2:00 P.M.

## RETHINKING REALITY: MOVING FROM SCARCITY TO ABUNDANCE

Michael Barram, PhD, Professor, Theology & Religious Studies, Saint Mary's College of California (Moraga) Live Plenary, 2:00 – 3:00 p.m.



We often assume that reality is characterized by scarcity—by what we lack. That's not surprising, given how regularly we find ourselves short on funds, resources, time, staff, success, rest, healthy food, adequate healthcare, and so on. But is scarcity as real as we think it is? In this inspiring talk, we will question whether or not scarcity is, in fact, the best way to think about reality as we encounter it. We will explore ways in which reality, rather than being a matter of scarcity, is actually characterized by abundance, and how shifting from a scarcity mindset to a perspective of abundance may help us begin to experience life more fully and joyfully, all while further developing not only our own personal potential but also the effectiveness of our organizations.

BREAK 3:00 - 3:30 P.M.



#### ADDING NEW CACFP COMPONENTS TO YOUR SPONSORSHIP

Brandon Gary, Esq., Executive Director, Legal, Building Better Communities Foundation Susana Reza, Executive Director, El Paso Human Services, Inc.
Live Q&A, 3:30 – 4:00 p.m.

Learn where to start if you are interested in adding the adult, emergency shelter, at-risk and/or summer food service components to your sponsorship. Hear about best practices for managing work flow, developing community partnerships, stretching resources, staying in compliance with the program requirements ... all while juggling paperwork.

## CACFP CHANGEMAKER BOOTCAMP: MOBILIZING FOR GREATER ACCESS

Jayni Rasmussen, Senior Campaign Representative at Outdoor Alliance for Kids Melissa Cannon, RDN, MS, Senior Advocate, Nourish California Live Q&A, 3:30 - 4:00 p.m.

Each and every day, you're taking CACFP off the page of a government form, and transforming it into a life-changing experience for children, families, and adults in your community. But how do you capture all of those moments, big and small, and actually share them with decision-makers who have never been in your shoes? During this workshop, you will learn how you and your organization can join the ranks of CACFP advocates that are effectively – and legally – advocating for changes to the food program. Learn from advocacy experts and fellow program administrators about tools and tips for mobilizing for the future and turning your CACFP stories into a change-making power pitch.





#### CALIFORNIA ALL-IN-ONE Q&A

California Department of Social Services, Family Engagement and Empowerment Division Live Q&A, 3:30 – 4:00 p.m.

Join the CDSS CACFP Branch team in an "all-in-one" live question and answer session. Bring your questions from the on-demand "Keep it Simple: Tools and Tips to Credit Grains as Ounce Equivalents" and "Building Your AR Box" workshops (descriptions below) or any question you might have for CDSS.

#### **BUILDING YOUR AR BOX**

Marianne Zamieroski, Child Nutrition Consultant, California Department of Social Services - Family Engagement and Empowerment Division Romie Barron, RDN, Child Nutrition Consultant, California Department of Social Services - Family Engagement and Empowerment Division Shakshi Sharma, AGPA, Program Specialist, California Department of Social Services - Family Engagement and Empowerment Division

The workshop will assist CACFP operators in preparing for their Administrative Reviews.

### KEEP IT SIMPLE: TOOLS AND TIPS TO CREDIT GRAINS AS OUNCE EQUIVALENTS

Courtney Hardoin, MS, RD, Nutrition Education Consultant, California Department of Social Services - Family Engagement and Empowerment Division Melissa Di Tano, Nutritionist, USDA Food and Nutrition Service

Learn from federal and state agency staff about the requirement to credit grains as ounce equivalents effective October 1, 2021. Attendees will hear about resources available to help transition to the new requirement, ways to simplify the calculations, and what to expect during a CACFP program review.

### THANKS TO THIS YEAR'S CONFERENCE SPONSORS!





