

CACFP 2019-2020 CONFERENCE

In Partnership with the United States Department of Agriculture and the
Texas Department of Agriculture

January 31, 2020 – February 1, 2020



Workshop # 131125

MISSION EVENT CENTER
200 North Shary Road
Mission, TX 78572



Region One ESC
Food & Nutrition Program
(956) 984-6120





2019-2020 CACFP Annual Conference

Day One At A Glance – January 31, 2020

12:00 pm to 1:00 pm	Doors Open / Registration
1:00 pm to 1:15 pm	Welcome
1:15 pm to 2:00 pm	Angela Olige, TDA Assistant Commissioner
2:10 pm to 3:00 pm	Education Session I
3:10 pm to 4:00 pm	Education Session II

Day Two At A Glance – February 1, 2020

8:30 am to 9:45 am	Education Session III
10:00 am to 11:15 am	Education Session IV
11:15 am to 12:30 pm	Lunch (On your own)
12:30 pm to 1:45 pm	Education Session V – Various Topics
2:00 pm to 3:15 pm	Education Session VI – Various Topics

WORKSHOP #131125

Look what the Region One ESC

2019-2020 Annual CACFP Conference has to offer!

- **Hands-on Culinary classes on Snack Menus & Cooking Whole Grains that will comply with federal guidelines!**
- **Breakout sessions designed specifically for Adult Day Cares & Child Care Centers, Sponsors, and School, Districts Running At-Risk Programs.**
- **Understand program budget management**
- **Networking opportunities**

Don't miss this opportunity to join Education Service Center Specialists, Chefs and Program Experts for an exciting day of education, collaboration and inspiration.



2019-2020 CACFP Annual Conference Training Descriptions

Day One – January 31, 2020

Welcome	General Session
Preparing & Managing Budgets	With changing federal regulations, increasing program cost, and growing demands to improve meals, both in quality and nutrition, it is imperative that program operators understand budget management as it relates to the CACFP. Participants will learn how to understand program budget basics, be able to analyze data, and apply cost control measures to operate a financially sound program.
Enrollment & Eligibility	At the end of this class you will be able to: List the participant enrollment elements that are required to be documented. Review CACFP Meal Benefit Income Eligibility form for required information and determine eligibility categories.
CACFP Corrective Action Document Process	This session will provide contracting entities with information on required program documentation and resources that will assist in achieving successful completion of the corrective action document.
Record Keeping in the Administrative Review	The session will cover each component of the administrative review process and CE's will have an opportunity to ask general questions regarding the review process.
Tracking Expenses	This session will cover methods to track revenues and expenses on a daily basis. The instructor will demonstrate how a spreadsheet can be a useful tool to compile financial data.
Sponsor Training & Monitoring	This session aims to allow Child and Adult Care Food Program (CACFP) participants to be able to identify training and monitoring requirements, understand the importance of properly training and monitoring your sites, and apply helpful tips to improve the success of your training and monitoring. TDA forms related to monitoring and training will be discussed.





2019-2020 CACFP Annual Conference Training Descriptions (*Continued...*)

Day Two – February 1, 2020

Child Care Center Meal Patterns	This session will cover the USDA CACFP meal pattern requirements to serve reimbursable meals and snacks to children attending Child Care Centers.
Child Care Center Meal Production Records	This session explains the required elements that must be recorded on the meal production record, H1530 and the supporting documentation needed to determine that meals and snacks served, comply with CACFP meal pattern requirements according to USDA guidelines.
Planning Nutritious Meals and Snacks	This session is intended to plan reimbursable, nutritious, economical, and delicious meals and snacks. Participants will receive hands-on experience developing menus. The session includes an overview of nutrition education resources offered to CEs.
Infant Meal Production Records	This session is intended for contracting entities in CACFP that care for infants. The presentation explains the required elements that must be recorded on the meal production record, H1530-A and the supporting documentation needed to determine that meals and snacks served, comply with CACFP meal pattern requirements according to USDA guidelines.
Food Buying Guide	This session is intended to provide participants with information on the contents of the Food Buying Guide, and how they can be used. By applying math skills and using yield data for creditable food items, participants will practice calculating the right amount of food to purchase and prepare for the number of servings needed.
Managing Food Allergies	This session will focus on accommodating children and adults with special dietary needs. Participants will learn how to distinguish between a food allergy and food intolerance. Contracting entities are required by Federal law to make meal accommodations for a disability diagnosis made in writing by a state licensed healthcare professional.
Creditable Foods for Infants	This session will highlight some of the newer requirements that must be implemented and some allowances that have been implemented since October 1, 2017. Along with the discussion about some of the newer requirements, we will provide information about how to credit foods within the infant meal pattern.
Adult Day Care Meal Pattern	This session will cover the USDA CACFP meal pattern requirements to serve reimbursable meals and snacks to adults attending Adult Day Care.





2019-2020 CACFP Annual Conference Training Descriptions (*Continued...*)

Adult Day Care Meal Production Records	This session is intended for contracting entities in CACFP that care for adults. The presentation explains the required elements that must be recorded on the meal production record, H1654 and the supporting documentation needed to determine that meals and snacks served, comply with CACFP meal pattern requirements according to USDA guidelines.
Menu Planning Adult Day Care	This session is intended to assist the participant to plan reimbursable, nutritious, economical, and delicious meals and snacks. Participants will receive hands-on experience developing menus. The session includes an overview of nutrition education resources offered to CEs.
Offer vs Serve for At-Risk & Adult Day Care	This presentation covers information on the offer vs serve options for Adult Day Cares & At-Risk. OVS is an optional method to serve meals at breakfast, lunch or supper.
Procurement	This session will focus on defining informal and formal purchasing methods. The goal of this session is to provide contracting entities the tools necessary to assure compliance when procuring goods and services.
Understanding Whole Grains	The workshop provides information about the whole grain-rich requirement, the methods that may be used to determine if a grain product meets the whole grain-rich criteria, and the required supporting documentation.
Culinary Class Knife Skills	Flex your culinary muscles and strengthen your preparation skills in this hands-on class. You will work with a chef to practice knife safety and learn the proper way to use different knives used in center kitchens.
Culinary Class Preparing Nutritious Snacks	Participants will receive hands-on experience developing snack menus, plan reimbursable, nutritious, economical, and delicious snacks.
Culinary Class Preparing Vegetables	You will work with a chef that will help you perfect the process of steaming, roasting, and stir-frying vegetables using exciting new recipes.
Culinary Class Preparing Fresh & Cold Entrees	You will work with a chef that will help you perfect the process of preparing fresh & cold entrees.
Culinary Class Multicultural Recipes	You will work with a chef that will help you perfect the process of completing multicultural recipes.
Culinary Class Preparing Main Dish Entrees Using Recipes	You will work with a chef that will help you perfect the process of preparing main dish entrees using recipes.
Culinary Class Family Style Meal Service	This session will assist contracting entities with understanding the functions and requirements for the family style meal service in the CACFP program.
Culinary Class Standardized Recipes	You will work with a chef that will help you perfect the process of using standardized recipes.



2019-2020 CACFP Conference



Mission Event Center

200 N. Shary Rd., Mission, TX 78572

Friday, January 31st / Saturday, February 1st

1:00 pm - 4:00 pm / 8:30am - 3:15pm



1. Exit Shary Rd. from Expressway 83 and head North.
2.  **Mission Event Center** entrance, will be on your right side.
3. As you enter parking entrances are shown in map above, but it would be best to use the entrance marked with a BLUE Car  Symbol.
4. If you have any questions or need assistance, please call us at (956)984-6120.
5. You may use this link on your device to access map and driving directions: <https://goo.gl/maps/d4W5gn1pS6k>.



Region One ESC • Food and Nutrition Program

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Washington, D.C. 20250-9410;

(2) fax: (202) 690-7442; or

(3) email: program.intake@usda.gov.

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