



Center  
2016-3

# STATE OF IOWA

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DEPARTMENT OF EDUCATION  
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| <b>Please route to:</b>                                       |   |  |
| <input checked="" type="checkbox"/> <b>Center Director</b>    | <input checked="" type="checkbox"/> <b>Cook</b>                       | <input checked="" type="checkbox"/> <b>Business Manager</b>          |
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DATE: March 4, 2016

TO: Child and Adult Care Food Program (CACFP)  
Center-based Institutions

FROM: Robin Holz, CACFP Lead Consultant - Centers  
Bureau of Nutrition and Health Services

SUBJECT: 2016 CACFP Short Course

The 2016 CACFP Short Course will be held May 3 at the McCreary Community Building (next to Perry Elementary) and May 4 at the Hotel Pattee, in Perry. The draft agendas are attached. The first day will involve general sessions on timely topics for both directors and cooks, including CACFP updates, implementing aspects of the new meal pattern, purchasing, diet modification statements, and Team Nutrition topics. We are planning "potluck" for snacks. Let us know when you register if you would like to bring a favorite CACFP snack (bring 25 tasting portions that don't require refrigeration and send the recipe to me on the attached form by April 1).

Separate tracks for directors and cooks are planned for the second day covering topics to improve your CACFP program. Sessions for directors will focus on CACFP management including a panel who will share their best practices; Nutrition and Physical Activity Self-Assessment for Child Care (NAPSACC); the DHS training registry, and Farm to CACFP.

The cooks will prepare a healthy CACFP recipe that will be served for lunch and afternoon snack, led by Chef DeeDee Olson. Additional sessions for cooks include standardized recipes, food production records, CN labels, product specifications, and common special diets. Because they will be in the kitchen, cooks should wear close-toed shoes, avoid nail polish and jewelry, and bring a hair restraint.

For those staying overnight, we are planning an optional tour of rooms at Hotel Pattee; each one is exquisitely decorated and unique. The McCreary center has a swimming pool; as a conference participant, you may use any of their facilities for \$3.50 (bring your own towel).

Attendance at Short Course is not required, but can be used to fulfill annual CACFP training requirements. There is no cost to attend. To register, click the registration link on the agenda or at the [Department of Education website](#) by April 22. Click on the calendar, find the month the workshop is scheduled for, click on the name of the

workshop, and follow the directions. You must register for each day separately. Space is limited, so register soon. If you must cancel your registration, let us know as soon as possible.

If you register and cannot attend, you may send a substitute (please let us know in advance who will be coming so we can have a certificate ready for the person attending.) Contact Janelle Loney at (515) 281-5356 if you have questions or a change in plans.

A block of hotel rooms has been reserved at Hotel Pattee until April 4, 2016 at the rate of \$55. Reserve your room for the evening of May 3 by calling (515)465-3511 and mention "CACFP Short Course" to get the discounted rate. If the hotel is full, call Super 8 701 26th St, Perry, IA 50220 at (515) 465-5653. Click on the address link to see a map of Perry.

Contact Janelle Loney at (515)281-5356 if you can't register online or have questions about the 2016 CACFP Short Course.

We hope to see you in May!

Attachment: 2016 CACFP Short Course Agenda  
Snack Recipe Form