



CACFP Short Course  
 May 3, 9:00 am-5:00 pm  
**McCreary Center**  
**1800 Pattee St., Perry, IA 50220**



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## Timely Topics

### Goals and Objectives:

- Become familiar with the latest developments in the CACFP
- Learn practical ideas to implement the new meal pattern
- Understand CACFP rules and requirements for diet modifications
- Gain understanding of new purchasing requirements
- Use tools to improve the mealtime environment

### Day 1– May 3 , 2016

		Presenter
8:00 - 9:00	Registration & Breakfast from Perry High School—Senior Room	
9:00 - 9:15	Welcome and Introductions	Ann Feilmann Robin Holz
9:15 - 10:00	CACFP Hot Topics Featuring the New Meal Pattern (if available)	Robin Holz
10:00 - 10:30	Snack Potluck & Sharing Ideas	Jaci Graves
10:30 - 11:45	Implementing the New Meal Pattern—Cooking & Buying Tips	Carrie Scheidel and DE Staff
12:00 - 1:30	Lunch—on your own	
1:30 - 2:15	Procurement/Purchasing	Keerti Patel
2:15 - 2:45	Snack Potluck	
2:45 - 3:45	Diet Modifications in CACFP	Lisa Robinson
3:45 - 4:45	Smarter Mealtime Scorecard – Panel of Pilot Centers & Team Nutrition Resources	Panel Carrie/Patti
4:45 - 5:00	Wrap Up (Questions, Evaluations, Certificates)	Robin Holz
6:00	Tour of Rooms at Hotel Pattee—Hotel Lobby	



**CACFP Short Course**  
**May 4, 8:15 am-4:00 pm**  
**Hotel Pattee**  
**1112 Willis Ave., Perry, IA 50220**



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**Improve Your Program**

**Goals and Objectives:**

- Cooks—Understand required CACFP food service records
- Cooks—Learn how to prepare good-tasting & attractive, healthy foods
- Cooks—Learn about common special diets
- Directors—Understand the CACFP management plan
- Directors—Learn ideas to improve CACFP management
- Directors—Develop a CACFP procurement plan
- Directors—Learn about the DHS training registry
- Directors—Receive an update on Farm to CACFP

**Day 2 – May 4, 2016**

Time	Topic	Presenter	Room	Presenter
7:15—8:15	Registration and Breakfast Buffet		<b>Lobby</b>	
	<b>Directors: Canisteo Room</b>			
8:15-9:15	Welcome for Directors The CACFP Management Plan	Ann Feilmann Robin Holz	<b>Ballroom</b> <b>Cooks:</b> <b>Spring Valley Ball Room</b>	<b>Presenter</b> Sandy Fiegen
9:15-10:00	Nutrition and Physical Activity Self Assessment for Child Care (NAPSACC)	Erin Olson	Food Production Records	Jane Heikenen
10:00-11:00	CACFP Management Tips	Panel led by Jaci Graves	Intro to Cooking Activities	Chef Dee Dee Olson
11:00-12:00	IowaCNP—Staffing, Supervisory Oversight & Training Plan	Christine Crow	Group A Cooking the New Meal Pattern	Group B - Adjusting the Recipes
12:00-12:45	Developing a Written Procurement Plan	Keerti Patel or Robin Holz	Group B Cooking the New Meal Pattern	Group C- Completing the Food Production Record
<b>12:45-1:30</b>	<b>Lunch: Featuring Child Care Recipes</b>	DeeDee Olaon	Group C Cooking the New Meal Pattern	Group A- Completing the Food Production Record Group B- Completing the Food Production Record
1:30—2:30	DHS Training Registry	Erin Clancy	<b>Ballroom</b> CN Labels & Product Specifications	Dean Flaws
<b>2:30—3:00</b>	<b>Snack: Recipe Tasting</b>	DeeDee Olaon	<b>Ballroom</b> Understanding Special Diets	Lisa Robinson
3:00—3:45	Farm to CACFP	Haleisa Johnson		
3:45—4:00	Wrap up (Questions, Evaluations, Certificates)	Robin Holz	Wrap up	Sandy Fiegen