

2017 CACFP Conference

Wednesday, July 5			
7:30 - 5:30	Registration Open - 2nd Floor Lobby		
9:00 - 11:30	CACFP 101 - Wender Tsai - Room 203	Advanced CACFP - Alex Hunt - Room 103	Dual Sponsors - Room 202
11:30 - 12:30	Lunch		
12:30 - 2:00	CACFP 101 - Wender Tsai - Room 203	Advanced CACFP - Alex Hunt - Room 103	Dual Sponsors - Room 202
2:30 - 4:30	Opening Session - Grand Ballroom (3rd Floor)		
4:30 - 5:30	TDA Meet and Greet - Grand Ballroom Foyer		

Thursday, July 6								
7:00 - 5:00	Registration Open							
7:00 - 8:00	CACFP Input Group - Room 103							
8:00 - 9:30	Meal Pattern Update- USDA Resources - Linda Simmons - Grand Ballroom							
9:30 - 9:45	Break							
9:45 - 11:30	Best Practices Sharing Session - Grand Ballroom							
11:30 - 1:00	Lunch							
1:00 - 2:30	Breastfeeding Friendly Sites <i>Texas Migrant Council</i> <i>Michelle Avila</i> Room 202	Super Power Breakfast <i>Amanda Tucker</i> <i>Ryan Brown</i> Room 203	Offer vs Serve and the New Meal Pattern for ADC <i>Laurie Staples</i> Room 101	Sponsor's Responsibilities <i>Jodi McGill</i> Room 103	Local Foods - Plan, Purchase and Serve <i>Emilee Case</i> Room 104	CACFP Budget 101 <i>Teresa Cornett</i> Room 105	Procurement <i>Robin Roark</i> Room 106	Preparing Vegetables, Adding Big Flavor, Thyme for Flavor, 5 Minute Dips and Salsas Tejas Dining Room
2:30 - 2:45	Break							
2:45 - 4:15	Infant Food Production Records <i>Lori Muzquiz</i> Room 202	Sensational Snacks <i>Amanda Tucker</i> <i>Ryan Brown</i> Room 203	Adult Food Production Records <i>Laurie Staples</i> Room 101	Writing Policies and Procedures for CACFP <i>Carolyn Miller</i> <i>JoAnn Eudy</i> Room 103	VCA <i>Senta Fortune</i> Room 104	Connect the Dots <i>Alex Hunt</i> Room 105	Fitting a Square Peg in a Round Hole (At-Risk) <i>Keven Vicknair</i> <i>Michelle Kopel</i> Room 106	Preparing Vegetables, Adding Big Flavor, Thyme for Flavor, 5 Minute Dips and Salsas Tejas Dining Room
4:15 - 4:30	Break							
4:30 - 5:30	ESC Meet and Greet - Best Practices Poster Session - 1st Floor							

Friday, July 7								
8:00 - 9:30	Creditable Infant Foods <i>Lori Muzquiz,</i> <i>Tarrah Moreno</i> Room 202	Super Power Breakfast <i>Amanda Tucker</i> <i>Ryan Brown</i> Room 203	Offer vs Serve and the New Meal Pattern for ADC <i>Laurie Staples</i> Room 101	Sponsor's Responsibilities <i>Jodi McGill</i> Room 103	Local Foods - Plan, Purchase and Serve <i>Emilee Case</i> Room 104	Financial Journal Room 105	Procurement <i>Robin Roark</i> Room 106	Preparing Vegetables, Adding Big Flavor, Thyme for Flavor, 5 Minute Dips and Salsas Tejas Dining Room
9:30 - 9:45	Break							
9:45 - 11:15	Food Production Records for Children <i>Lori Muzquiz</i> Room 202	Sensational Snacks <i>Amanda Tucker</i> <i>Ryan Brown</i> Room 203	Special Considerations for Adults <i>Michelle Avila</i> Room 101	Writing Policies and Procedures for CACFP <i>Carolyn Miller</i> <i>JoAnn Eudy</i> Room 103	The Impact of Sponsor's Responsibilities <i>Christine Bendana</i> Room 104	Connect the Dots <i>Alex Hunt</i> Room 105	How to Survive a TDA Review (All) <i>Keven Vicknair</i> Room 106	Preparing Vegetables, Adding Big Flavor, Thyme for Flavor, 5 Minute Dips and Salsas Tejas Dining Room
11:15 - 11:30	Break							
11:30 - 1:00	Closing Session and Luncheon - Grand Ballroom							