

AGENDA

MAY 9-11, 2023

TUESDAY, MAY 9

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
6:00-8:00am	Registration open	M2 Lobby
	Pre-Conference Leadership Workshop LEAD to Succeed, Part 1 Effective leaders know how to get through to their staff, peers, and colleagues to create a cohesive, healthy, and productive work environment. Leaders are able to understand and empathize with others to push toward a common goal. The School Nutrition Foundation's LEAD to Succeed program has released a new Leadership Training Series and we look forward to having you join this interactive training session. Presenter: Jocelyn Karbo (ESC 11)	Zlotnik Ballroom
8:00-9:30am	Pre-Conference Workshop, Responding to the AR: Writing Policies and Procedures for Success, Part 1 Gain CACFP Success by Implementing Better Policies and Procedures – Policies and Procedures are the fundamental foundation of a successful CACFP Organization. During this workshop, attendees will learn the pitfalls of policies and procedures, receive a template to write better policies, and practice writing actual policies. Attendees will walk away with a step-by-step guide to train on improved CACFP management and administration for better organizational success. Presenters: Tamika Figgs, MS (ESC 11), Carolyn Miller, CMP, CCNP (ESC 11)	Grand Salon ABC
9:30-10:00am	Break	Prefunction
	Pre-Conference Leadership Workshop LEAD to Succeed, Part 2	Zlotnik Ballroom
10:00-11:30am	Pre-Conference Workshop, Responding to the AR: Writing Policies and Procedures for Success, Part 2	Grand Salon ABC
11:30am-1:00pm	Lunch on your own	
1:00-4:30pm	Commissioner Sid Miller Welcomes You to the Opening Session of MegaCon with the TDA/USDA Update and Farm Fresh Initiative	Zlotnik Ballroom
4:30pm	Conference Adjourns	

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.



Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

WEDNESDAY, MAY 10

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
6:00-8:00am	Registration open	M2 Lobby
8:00-8:45am	Business Skills – Writing Policies and Procedures for Success, Topic 1 Need help with writing policies and procedures? This 45-minute session will allow you to create your claim policy and procedure. Presenter: Tamika Figgs, MS (ESC 11), Carolyn Miller, CMP, CCNP (ESC 11)	Room 203
8:00-8:45am	BOps Capital Projects Capital projects can be challenging for the school nutrition program. This session will provide a general overview of how to submit a capital expenditure request ensuring that your documentation and process is submitted correctly. Presenter: Anwar Sophy (TDA)	Grand Salon ABC
8:00-9:00am	USDA Foods/NSLP: RA 001 Entitlement This session is the first of a three-part series focusing on maximizing USDA Foods. Participants will be able to identify entitlement foods available, understand eligibility and calculation methods, and learn strategies that maximize entitlement dollars. Presenter: Sarah Martin (TDA)	Room 105
8:00-9:30am	Summer Round Tables (Best Practices for Successful Compliance) A time to talk, listen, and network with others to discuss what tools, tips, and strategies can be used for successful compliance in your daily operations. Facilitator: Catherine Wright Steele (TDA).	Zlotnik Ballroom
8:00-9:30am	NSLP, ASCP, CACFP At-Risk Administrative & Procurement Review Common Findings and Adequate AR Preparations This session will share the common findings across NSLP, ASCP, and the CACFP At-Risk Administrative Review as well as provide suggestions and resources to prepare for an Administrative Review. Presenters: Sarah Carlson (TDA), Nicole Notarianni (TDA), Tomekia Holman (ESC 10)	Amphitheater 204

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.



Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

WEDNESDAY, MAY 10

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
8:00-9:30am	<p>The Rulemaking Process and How it Affects Current and Future SFSP Regulatory Updates</p> <p>TDA will discuss the regulatory rulemaking process that led to the recent SFSP Final Rule. This presentation will include a deep dive into the Final Rule requirements and the history of how they ended up in regulation. TDA will also provide an overview of expected regulatory changes to arrive later this year, including the Program Integrity Final Rule, which was proposed in 2016.</p> <p>Presenter: David Dierksen (TDA)</p>	Room 103
8:00-9:30am	<p>CACFP & SFSP Financials, Procurement, & Allowable Expenses</p> <p>This session will cover the basics of financials, procurement, and allowable expenses when utilizing federal food and nutrition program funds.</p> <p>Presenter: Belia Montelongo (TDA), Chad Etzel (TDA)</p>	Room 106
8:30-9:30am	<p>Paradigm Shift</p> <p>Self-reflection and awareness can be a game-changer when it comes to overcoming challenges and finding solutions. This short session will focus in on a paradigm shift within your supply chain.</p> <p>Presenter: Marcia Rose, Keynote Speaker</p>	Salon DE
8:00-9:30am	<p>CE Responsibilities in Managing an FSMC Contract</p> <p>This session will provide an overview of contract management responsibilities for Contracting Entities (CEs) utilizing a Food Service Management Company (FSMC).</p> <p>Presenter: Zyvan Lee (TDA)</p>	Room 301
8:00-9:30am	<p>CACFP Meal Pattern and CACFP Meal Production Records</p> <p>This session will provide an overview of the meal pattern and recordkeeping using production records.</p> <p>Presenters: Lori Muzquiz (ESC 14), Dianet Lopez (ESC 13), Members from the Community Operations Team</p>	Room 104
8:00-9:30am	<p>TEFAP Operational Best Practices & the Reach and Resiliency Grant</p> <p>Join us for an insightful overview of the TEFAP Reach and Resiliency Grant. As we navigate through the journey of the training project to improve TEFAP training resources to help expand TEFAP's reach into remote, rural, Tribal, and/or low-income areas that are underserved by the program. Participants will learn about CE best practices, training priorities shared amongst CE stakeholders, and shared challenges in mobile distribution.</p>	Room 101

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.



Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

WEDNESDAY, MAY 10

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
8:45am-9:00am	Mini Break	
9:00-9:45am	<p>Promoting Texas Agriculture in CACFP Farm Fresh Purchasing local food to service in your CACFP operation can help increase meal participation, parent, and community engagement, and support your local economy. This session will cover the benefits of local purchasing and provide motivation, resources, and guidance on how to begin or increase your operation's commitment to Texas Agriculture. Presenter: Michael Mosley (TDA)</p>	Room 203
9:00-9:45am	<p>NSLP Special Diets Learn how to manage special diets in your NSLP menu with talking points for staff, recipe ideas, and a process outline. TDA dietitians will review specific dietary modifications and special diet resources to help you seamlessly provide a safe and nutritious meal! Presenter: Jennifer Lengyel, MS, RDN, LD (TDA)</p>	Grand Salon ABC
9:30-10:00am	Morning Break	Prefunction
9:45-10:00am	Mini Break	
10:00-10:45am	<p>CACFP Site Monitoring Form (H1606) Effective site monitoring is essential to determine if sites are operating in compliance with all CACFP program requirements. This session will walk through developing a 5-step process for effective site monitoring integrating the CACFP-Child Care Center Review (Form H1606). Presenter: Jennifer DeHoog, RD (ESC 10)</p>	Room 203
10:00-10:45am	<p>Civil Rights for All Programs An Administrative Review ensures that civil rights requirements are fulfilled at each level of program administration. This course will provide an overview of civil rights requirements for training, public notification and communications, program accessibility, and complaints. Presenter: Wanda Armstrong (ESC 8)</p>	Salon DE

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
 Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
 MEGA CON

This product was funded by USDA.
 This institution is an equal opportunity provider.



Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

WEDNESDAY, MAY 10

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
10:00-11:00am	<p>USDA Foods/NSLP: RA 002 FDP Menu Planning</p> <p>This session is the second of a three-part series focusing on menu planning to maximize USDA Foods entitlement through cycle menus. Presenter: Sarah Martin (TDA)</p>	Room 105
10:00-11:30am	<p>NSLP Round Tables (Best Practices for Successful Compliance)</p> <p>A time to talk, listen, and network with others to discuss what tools, tips, and strategies can be used for successful compliance in your daily operations. Facilitator: Catherine Wright Steele (TDA)</p>	Zlotnik Ballroom
10:00-11:30am	<p>CACFP, SFSP, and CACFP At-Risk Administrative & Adequate Preparations</p> <p>This session will share the common findings across CACFP, SFSP, and the CACFP At-Risk Administrative Review as well as provide suggestions and resources to prepare for an Administrative Review. Presenters: Janeen Carter (TDA), Iyke Nwanji (TDA), Raven Jackson (TDA)</p>	Room 301
10:00-11:30am	<p>CACFP & SFSP Procurement – Bids, Plans, RFPs, Quotes</p> <p>This session will cover the basics of federal procurement methods, procurement procedures, and examples. Presenters: Belia Montelongo (TDA), Chad Etzel (TDA)</p>	Room 106
10:00-11:30am	<p>CACFP Program Application Overview</p> <p>This workshop will cover application assistance from the Education Service Centers (ESCs), overview of the application eligibility assessment for new CEs, overview of form guidance for renewing CEs, timelines related to the process, and best practices & common errors. Presenter: June Bryant (TDA)</p>	Room 104
10:00-11:30am	<p>NSLP: Resource Management Summary (RMS), Comprehensive RMS Review, and Meal Pricing Procedures</p> <p>This session will explain the four areas of the Resource Management Summary (RMS) 700 section of the Administrative Review and when a Comprehensive Review is required. Attendees will also learn about tools used to calculate student and adult meal prices, paid lunch equity, and charge policy requirements. Presenters: Nancy K. Britton (TDA), Carly Shock (ESC 3)</p>	Grand Salon ABC

NSLP CACFP SUMMER

USDA FOODS CACFP/SFSP ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.

Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

WEDNESDAY, MAY 10

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
10:00-11:30am	<p>NSLP and SBP Nutritional Standards Next Year and Beyond</p> <p>This session will provide an overview of the evolving nutritional standards for the meal pattern and the rationale behind the changes, including sodium limits. Participants will review what to expect in SY 2023-2024 and changes likely to come in future years.</p> <p>Presenters: Rachel Baierlein (TDA), Julia Lehle, RD, LD (ESC 13), Melinda Nguyen, MS, RDN, LD (TDA)</p>	Amphitheater 204
10:00-11:30am	<p>SFSP Meal Pattern and SFSP Production Records</p> <p>This session will provide an overview of the meal patterns utilized in the SFSP program and proper record keeping utilizing production records.</p> <p>Presenters: Anjelica Terry (ESC), Members from the Community Operations Team</p>	Room 101
10:00-11:30am	<p>USDA Foods (Household) AR – How to Adequately Prepare</p> <p>This session will help CE/RAs understand how TDA conducts a review, what to expect during the review, and how to prepare for a review. The CE/RA will also learn what resources are available to assist in the preparation for the review.</p> <p>Presenter: Cristina Rodriguez (TDA)</p>	Room 103
10:45-11:00am	Mini Break	
11:00-11:45am	<p>Utilizing Consultants as a Vendor</p> <p>This session will discuss policies utilizing a consultant as a vendor and the resources your Education Service Center provides for technical assistance and training.</p> <p>Presenter: Adriana Diaz (TDA)</p>	Room 203
11:00-11:45am	<p>NSLP Texas ELMS – Overview of Direct Certification/Direct Verification</p> <p>Join fellow participants in learning more about the Texas ELMS software system. Identify process steps and available system enhancements used to directly certify students for free or reduced-price school meals. Explore the Direct Verification specialized process available to streamline the verification of applications during October and November each year.</p> <p>Presenter: Nancy Barlow (ESC 4)</p>	Salon DE
11:30-1:00pm	Lunch on your own	

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.



Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

WEDNESDAY, MAY 10

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
1:00-1:45pm	<p>Summer Marketing & Outreach Need help marketing effectively in your community? Learn how you can utilize TDA's no cost summer resources to enhance your outreach efforts locally and on social media platforms. Leverage community partnerships to reach new participants, build buzz and to create a culture of trust and awareness within your community. Presenter: Michael Mosley (TDA)</p>	Grand Salon ABC
1:00-1:45pm	<p>NSLP Local School Wellness Policy & Triennial Assessment This session provides an overview of the local school wellness policy requirements and distinction between the Wellness Policy and the Plan. Attendees will learn to use a simple assessment tool to measure their own wellness plan. Presenter: Brooke Stroud (TASB)</p>	Room 103
1:00-1:45pm	<p>USDA Foods CSFP & TEFAP Reconciliation Process Review inventory reports (FNS 153 & 155) and how to provide accurate data using these reports. Presenter: Jannelly Villarreal (TDA)</p>	Room 203
1:00-2:00pm	<p>USDA Foods/NSLP: RA 003 FDP Forecasting This session is the third of a three-part series focusing on forecasting to maximize USDA entitlement dollars. Participants will be able to identify steps in forecasting, conduct a needs analysis, calculate inventory, and strategies. Presenter: Sarah Martin (TDA)</p>	Room 301
1:00-2:30pm	<p>CACFP Round Tables (Best Practices for Successful Compliance) A time to talk, listen, and network with others to discuss what tools, tips, and strategies can be used for successful compliance in your daily operations. Facilitator: Catherine Wright Steele (TDA)</p>	Zlotnik Ballroom
1:00-2:30pm	<p>NSLP, ASCP, CACFP At-Risk Administrative & Procurement Review Common Findings and Adequate AR Preparations This session will share the common findings across NSLP, ASCP, and the CACFP At-Risk Administrative Review as well as provide suggestions and resources to prepare for an Administrative Review. Presenters: Sarah Carlson (TDA), Nicole Notarianni (TDA), Tomekia Holman (ESC 10)</p>	Room 105

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.



Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

WEDNESDAY, MAY 10

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
1:00-2:30pm	<p>SFSP Meal Pattern and SFSP Production Records</p> <p>This session will provide an overview of the meal patterns utilized in the SFSP program and proper record keeping utilizing production records.</p> <p>Presenters: Anjelica Terry (ESC), Members from the Community Operations Team</p>	Room 106
1:00-2:30pm	<p>CACFP: Creating a Business Plan (CACFP Management Plan)</p> <p>This workshop will cover a brief overview of the CACFP Management Plan and how performance standards impact it. In addition, in this workshop we will explain the necessary components of the management plan and the importance of amending it and updating the plan with the state agency.</p> <p>Presenter: Tarrah Moreno (ESC 17), Rony Reyes Torres (TDA)</p>	Room 101
1:00-2:30pm	<p>The Who, What and How of Cooperative Procurement</p> <p>Review CE and Cooperative roles and responsibilities when entering into a cooperative buying agreement.</p> <p>Presenter: Mary Gomez-Kokkinos (TDA), Elizabeth Frankel (TDA)</p>	Amphitheater 204
1:00-2:30pm	<p>NSLP RCCIs, Private Schools & Charter Schools Special Challenges</p> <p>Come listen as our panel of Child Nutrition Directors from Residential Child Care Institutions (RCCIs), Private Schools and Charter Schools from the state, share their best practices when facing challenges around eligibility, special dietary needs, procurement and staffing.</p> <p>Presenter: Beverly Shaw (ESC 13)</p>	Salon DE
1:00-2:30pm	<p>Fundamentals of Food Production</p> <p>The Fundamentals of Food Production covers all aspects of food preparation and meal service. Key fundamentals include: meal pattern, required records, compliance, and best practices. By adhering to these fundamentals, school food service providers can offer nutritious and appealing meals to students.</p> <p>Presenter: Lori Livingston (TDA), Jocelyn Karbo (ESC 11)</p>	Room 104

NSLP CACFP SUMMER

USDA FOODS CACFP/SFSP ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.

Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

WEDNESDAY, MAY 10

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
1:45-2:00pm	Mini Break	
2:00-2:45pm	<p>Is CEP Right for Me? NSLP: Considering Community Eligibility Provision (CEP) The Community Eligibility Provision option provides contracting entities (CEs) with an alternative to the standard requirements for determining eligibility and claiming reimbursement for the National School Lunch Program (NSLP) and School Breakfast Program (SBP). For districts considering the Community Eligibility Provision (CEP), this session will briefly cover the benefits and will explain the processes to determine if partial or districtwide CEP is the best route to attain those benefits. Presenter: Carmen O'Canas Lerma (ESC 1)</p>	Room 103
2:00-2:45pm	<p>Summer Site Monitoring Guide Site Monitoring is a summary of all the monitoring things Summer Sites must do (1) to make sure their site(s) are running smoothly and (2) to stay in compliance. The monitoring session will need a summary of Food Safety, perhaps a checklist, to share with participants. Presenter: Brenda Tyler (ESC 15), Kevin Stork (TDA)</p>	Grand Salon ABC
2:00-2:45pm	<p>USDA Foods (Household) Marketing & Outreach Marketing can help you reach new participants and build buzz around any program you offer. Learn simple outreach and digital marketing strategies that can help build your facility's voice. Learn creative ways to leverage other offerings to create a culture of trust and awareness in your community. Presenter: Lorena Cantu (TDA)</p>	Room 203
2:30-3:00pm	Break	Prefunction
2:45-3:00pm	Mini Break	

NSLP CACFP SUMMER

USDA FOODS CACFP/SFSP ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
 Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
 MEGA CON

This product was funded by USDA.
 This institution is an equal opportunity provider.

Updated 4/24/2023
 www.SquareMeals.org

AGENDA

CONTINUED

WEDNESDAY, MAY 10

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
3:00-3:45pm	<p>NSLP: Seamless Summer Option An overview of the Seamless Summer Option (SSO) program requirements and what to expect if you are operating SSO this summer and completed an Administrative Review this program year. Presenter: Lori Livingston (TDA)</p>	Amphitheater 204
3:00-3:45pm	<p>Improving Communication Between Business Officials and CN Staff Identify steps to improve both written and verbal communication when discussing complicated and nuanced topics with various audiences. Examples of common communication pitfalls in NSLP, and ways to prevent these miscommunications, will be shared. Facilitators: Beverly Shaw (ESC 13), Dee Dee Ortega, B.S. M.Ed. (ESC 16)</p>	Zlotnik Ballroom
3:00-3:45pm	<p>NSLP AR Reminder Binder The AR Reminder Binder is a helpful tool that can be used for AR preparations. This session will discuss where to locate the AR Reminder Binder and provide an overview of the information it contains. Presenter: Mark Allen (ESC 4)</p>	Salon DE
3:00-3:45pm	<p>I'm CEP, Now What? NSLP: Implementing Community Eligibility Provision (CEP) The Community Eligibility Provision option provides contracting entities (CEs) with an alternative to the standard requirements for determining eligibility and claiming reimbursement for the National School Lunch Program (NSLP) and School Breakfast Program (SBP). This session will explore required processes to implement the Community Eligibility Provision (CEP) and maintain eligibility during a 4-year cycle. Participants will identify operational procedures to manage and expand site eligibility data. Participants will explore TX-UNPS action steps required by the CE and how TX-UNPS uses the CEP report to determine claiming percentages and year-to-year adjustments. Presenter: Carmen O'Canas Lerma (ESC 1)</p>	Room 103
3:00-3:45pm	<p>Meet the Training & Development Team You are invited to come meet and visit with the Training & Development Team. Learn about what we do and the materials we work on to serve all Contracting Entities in the state of Texas! Team: Adriana Diaz, Beth Foulds, Keith Underwood, Kevin Stork, Lori Livingston, Margaret Millan, Rony Reyes Torres, William Hale</p>	Room 101

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.



Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

WEDNESDAY, MAY 10

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
3:00-4:30pm	<p>Shared Best Practices on Meal Services during Natural Disasters Join fellow participants to discuss how to be better prepared for natural disaster response in your community. TDA and Contract Entities from across the Food Programs have collaborated to bring best practices, preparedness planning, and tips for identifying opportunities and options when distributing commodities and meals during a natural disaster. Presenter: Keith Underwood (TDA), Jason Hunter (TDA)</p>	Room 105
3:00-4:30pm	<p>The Rulemaking Process and How it Affects Current and Future SFSP Regulatory Updates TDA will discuss the regulatory rulemaking process that led to the recent SFSP Final Rule. This presentation will include a deep dive into the Final Rule requirements and the history of how they ended up in regulation. TDA will also provide an overview of expected regulatory changes to arrive later this year, including the Program Integrity Final Rule, which was proposed in 2016. Presenter: David Dierksen (TDA)</p>	Room 106
3:00-4:30pm	<p>CACFP Program Application Overview This workshop will cover application assistance from the Education Service Centers (ESCs), overview of the application eligibility assessment for new CEs, overview of form guidance for renewing CEs, timelines related to the process, and best practices & common errors. Presenter: June Bryant (TDA)</p>	Room 203
3:00-4:30pm	<p>Excess Net Cash Resource and How to Complete and Submit the Spend Down Plan This session will provide definitions, the criteria of what is needed to complete an excess net cash resources spend down plan, a "how to calculate" sample, and allocated time to fill in the blank form example to take back and use as a resource for the day when you might need to submit to TDA for approval. Presenter: Nancy K. Britton (TDA)</p>	Room 104
3:00-4:30pm	<p>Food Bank/USDA Foods Round Tables (Best Practices for Successful Compliance) A time to talk, listen, and network with others to discuss what tools, tips, and strategies can be used for successful compliance in your daily operations. Facilitator: Trish LeClair (TDA)</p>	Grand Salon ABC

NSLP CACFP SUMMER

USDA FOODS CACFP/SFSP ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.

Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

WEDNESDAY, MAY 10

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
3:00-4:30pm	<p>CACFP, SFSP, and CACFP At-Risk Administrative & Adequate Preparations</p> <p>This session will share the common findings across CACFP, SFSP, and the CACFP At-Risk Administrative Review as well as provide suggestions and resources to prepare for an Administrative Review.</p> <p>Presenter: Janeen Carter (TDA), Lyke Nwanji (TDA), Raven Jackson (TDA)</p>	Room 301
3:45-4:00pm	Mini Break	
4:00-4:45pm	<p>Promoting Texas Agriculture in NSLP Farm Fresh</p> <p>Purchasing local food to service in your NSLP operation can help increase meal participation, parent, and community engagement, and support your local economy. This session will cover the benefits of local purchasing and provide motivation, resources, and guidance on how to begin or increase your operation's commitment to Texas Agriculture.</p> <p>Presenter: Michael Mosley (TDA)</p>	Salon DE
4:00-4:45pm	<p>Business Skills – Writing Policies and Procedures for Success, Topic 2</p> <p>Need help with writing policies and procedures? This 45-minute session will allow you to create your training policy and procedure.</p> <p>Presenter: Tamika Figgs, MS (ESC 11), Carolyn Miller, CMP, CCNP (ESC 11)</p>	Room 103
4:00-4:45pm	<p>Food Safety for All Programs</p> <p>This session will delve into all things sites need to think about and to train their staff on for keeping the food safe for participants.</p> <p>Presenter: Kevin Stork (TDA), Brenda Tyler (ESC 15)</p>	Amphitheater 204
4:30-4:45pm	Conference Adjourns	

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.



Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

THURSDAY, MAY 11

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
7:00-8:00am	Registration open	M2 Lobby
8:00-8:45am	<p>Civil Rights for All Programs An Administrative Review ensures that civil rights requirements are fulfilled at each level of program administration. This course will provide an overview of civil rights requirements for training, public notification and communications, program accessibility, and complaints. Presenter: Wanda Armstrong (ESC 8)</p>	Room 105
8:00-8:45am	<p>CACFP Adult Day Care – Healthy & Nutritious Meals The goal of the CACFP is to improve and maintain the health and nutritional status of children and adults, promote development of good eating habits, and integrate nutrition food service with organized child and adult day care services. Learn more about how to apply these concepts in an adult day care setting. Presenter: Kristina Bednorz MDS, RDN, LD, CCNP (ESC 2)</p>	Room 203
8:00-8:45am	<p>NSLP Required Reporting: Verification and CEP Reports This session will review the annual verification and CEP reporting requirements and why submitting this information is important. Presenter: Nancy Barlow (ESC 4)</p>	Amphitheater 204
8:00-8:45am	<p>USDA Foods CSFP & TEFAP Reconciliation Process Process Review inventory reports (FNS 153 & 155) and how to provide accurate data using these reports. Presenter: Jannelly Villarreal (TDA)</p>	Salon DE
8:00-9:00am	<p>USDA Foods/NSLP: RA 001 Entitlement This session is the first of a three-part series focusing on maximizing USDA Foods. Participants will be able to identify entitlement foods available, understand eligibility and calculation methods, and learn strategies that maximize entitlement dollars. Presenter: Sarah Martin (TDA)</p>	Room 301
8:00-9:30am	<p>The Who, What and How of Cooperative Procurement Review CE and Cooperative roles and responsibilities when entering into a cooperative buying agreement. Presenter: Mary Gomez-Kokkinos (TDA), Elizabeth Frankel (TDA)</p>	Zlotnik Ballroom

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.



Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

THURSDAY, MAY 11

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
8:00-9:30am	<p>CACFP & SFSP Financials, Procurement, & Allowable Expenses</p> <p>This session will cover the basics of financials, procurement, and allowable expenses when utilizing federal food and nutrition program funds.</p> <p>Presenter: Belia Montelongo (TDA), Chad Etzel (TDA)</p>	Room 106
8:00-9:30am	<p>CACFP, SFSP, and CACFP At-Risk Administrative & Adequate Preparations</p> <p>This session will share the common findings across CACFP, SFSP, and the CACFP At-Risk Administrative Review as well as provide suggestions and resources to prepare for an Administrative Review.</p> <p>Presenters: Janeen Carter (TDA), Iyke Nwanji (TDA), Raven Jackson (TDA)</p>	Room 101
8:00-9:30am	<p>NSLP Round Tables (Best Practices for Employee Hiring, Staffing, Training, Retention)</p> <p>This round table time will be geared towards sharing best practices and suggestions for one of the greatest assets of your program – your staff! TDA is pleased to have members of the Central Texas School Food Service Director Association (CTSFSDA) facilitate this session. Listen, learn, and share tips, ideas, and solutions for hiring, staffing, training, and retention.</p>	Grand Salon ABC
8:00-9:30am	<p>Fundamentals of Food Production</p> <p>The Fundamentals of Food Production covers all aspects of food preparation and meal service. Key fundamentals include: meal pattern, required records, compliance, and best practices. By adhering to these fundamentals, school food service providers can offer nutritious and appealing meals to students.</p> <p>Presenter: Lori Livingston (TDA), Jocelyn Karbo (11)</p>	Room 103
8:00-9:30am	<p>CACFP Program Application Overview</p> <p>This workshop will cover application assistance from the Education Service Centers (ESCs), overview of the application eligibility assessment for new CEs, overview of form guidance for renewing CEs, timelines related to the process, and best practices & common errors.</p> <p>Presenter: June Bryant (TDA)</p>	Room 104
8:45-9:00am	Mini Break	

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.



Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

THURSDAY, MAY 11

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
9:00-9:45am	<p>CACFP Meal Pattern Grains</p> <p>The child and adult meal patterns aim to provide a variety of options for participants to consume nutritious meals and snacks, featuring grains. This course will feature ounce equivalents for grains in the CACFP.</p> <p>Presenter: Rony Reyes Torres (TDA)</p>	Room 203
9:00-9:45am	<p>Promoting Texas Agriculture in SFSP Farm Fresh</p> <p>Purchasing local food to service in your summer operation can help increase meal participation, parent, and community engagement, and support your local economy. This session will cover the benefits of local purchasing and provide motivation, resources, and guidance on how to begin or increase your operation's commitment to Texas Agriculture.</p> <p>Presenter: Michael Mosley (TDA)</p>	Room 105
9:00-9:45am	<p>NSLP Local School Wellness Policy & Triennial Assessment</p> <p>This session provides an overview of the local school wellness policy requirements and distinction between the Wellness Policy and the Plan. Attendees will learn to use a simple assessment tool to measure their own wellness plan.</p> <p>Presenter: Brooke Stroud (TASB)</p>	Amphitheater 204
9:00-9:45am	<p>WBSCM Training for TEFAP</p> <p>This workshop covers a brief in-depth overview of the report functionality within the Web-based Supply Chain Management (WBSCSM) application. Participants will gain a greater understanding of the report functionality as we demonstrate how to customize reports, save reports, and view the net dollar value (savings) of a report.</p> <p>Presenter: Tracy Whitehead (TDA)</p>	Salon DE
9:30-10:00am	Mini Break	
9:45am-10:00am	Break	Prefunction
10:00-10:45am	<p>Food Safety for All Programs</p> <p>This session will delve into all things sites need to think about and to train their staff on for keeping the food safe for participants.</p> <p>Presenter: Kevin Stork (TDA), Brenda Tyler (ESC 15)</p>	Room 105

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.



Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

THURSDAY, MAY 11

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
10:00-10:45am	<p>Utilizing Consultants as a Vendor</p> <p>This session will discuss policies utilizing a consultant as a vendor and the resources your Education Service Center provides for technical assistance and training.</p> <p>Presenter: Adriana Diaz (TDA)</p>	Room 103
10:00-10:45am	<p>Business Skills – Writing Policies and Procedures for Success, Topic 1</p> <p>Need help with writing policies and procedures? This 45-minute session will allow you to create your claim policy and procedure.</p> <p>Presenter: Tamika Figgs, MS (ESC 11), Carolyn Miller, CMP, CCNP (ESC 11)</p>	Room 203
10:00-10:45am	<p>CACFP Site Monitoring Form (H1606)</p> <p>Effective site monitoring is essential to determine if sites are operating in compliance with all CACFP program requirements. This session will walk through developing a 5-step process for effective site monitoring integrating the CACFP-Child Care Center Review (Form H1606).</p> <p>Presenter: Jennifer DeHoog, RD (ESC 10)</p>	Room 106
10:00-11:00am	<p>USDA Foods/NSLP: RA 002 FDP Menu Planning</p> <p>This session is the second of a three-part series focusing on menu planning to maximize USDA Foods entitlement through cycle menus.</p> <p>Presenter: Sarah Martin (TDA)</p>	Room 301
10:00-11:30am	<p>NSLP Financial Coding (Revenues, Expenses, Budgets) and Financial Reporting Requirements</p> <p>Successful CN Programs rely on collaboration with School Business Officials and on the ability to use financial reports. Discover the foundation of financial reports with the Financial Coding.</p> <p>Presenter: Scott Wilkerson (ESC 16), Giovanna Hamby (TDA)</p>	Zlotnik Ballroom
10:00-11:30am	<p>NSLP, ASCP, CACFP At-Risk Administrative & Procurement Review Common Findings and Adequate AR Preparations</p> <p>This session will share the common findings across NSLP, ASCP, and the CACFP At-Risk Administrative Review as well as provide suggestions and resources to prepare for an Administrative Review.</p> <p>Presenters: Sarah Carlson (TDA), Nicole Notarianni (TDA), Tomekia Holman (ESC 10)</p>	Room 104

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.



Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

THURSDAY, MAY 11

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
10:00-11:30am	<p>CACFP & SFSP Procurement – Bids, Plans, RFPs, Quotes</p> <p>This session will cover the basics of federal procurement methods, procurement procedures, and examples.</p> <p>Presenters: Belia Montelongo (TDA), Chad Etzel (TDA)</p>	Salon DE
10:00-11:30am	<p>NSLP Menu - Cycle Menus, Food/Plate Costs</p> <p>This session is designed to provide Child Nutrition administrators, including directors, supervisors, dietitians and menu planners, with tools to help manage food costs. In our current time with changing business models, it is more important than ever to understand how small changes can make big impacts to the bottom line. Learn how a cycle menu can drive an efficient foodservice operation.</p> <p>Presenter: Elisha Bury, RD, LD (ESC 11)</p>	Amphitheater 204
10:00-11:30am	<p>CACFP & SFSP Round Tables (Best Practices for Employee Hiring, Staffing, Training, Retention)</p> <p>This round table time will be geared towards sharing best practices and suggestions for one of the greatest assets of your program – your staff! TDA is pleased to have members of the Central Texas School Food Service Director Association (CTSFSDA) facilitate this session. Listen, learn, and share tips, ideas, and solutions for hiring, staffing, training, and retention.</p>	Grand Salon ABC
10:00-11:30am	<p>Food Bank and Partnerships Working Together</p> <p>Join us for a discussion on utilizing USDA foods warehouse programs, and how to get the most for your NSLP program.</p> <p>Presenter: Melanie McGuire (San Antonio Food Bank)</p>	Room 101
10:45-11:00am	<p>Mini Break</p>	
11:00-11:45am	<p>Summer Site Monitoring Guide</p> <p>Summer Site Monitoring - is a summary of all the monitoring things Summer Sites must do (1) to make sure their site(s) are running smoothly and (2) to stay in compliance. The monitoring session will need a summary of Food Safety, perhaps a checklist, to share with participants.</p> <p>Presenter: Brenda Tyler (ESC 15), Kevin Stork (TDA)</p>	Room 105

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.



Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

THURSDAY, MAY 11

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
11:00-11:45am	<p>NSLP AR Reminder Binder</p> <p>The AR Reminder Binder is a helpful tool that can be used for AR preparations. This session will discuss where to locate the AR Reminder Binder and provide an overview of the information it contains.</p> <p>Presenter: Mark Allen (ESC 4)</p>	Room 103
11:00-11:45am	<p>BOps Capital Projects</p> <p>Capital projects can be challenging for the school nutrition program. This session will provide a general overview of how to submit a capital expenditure request ensuring that your documentation and process is submitted correctly.</p> <p>Presenter: Anwar Sophy (TDA)</p>	Room 203
11:00-11:45am	<p>Business Skills – Writing Policies and Procedures for Success, Topic 2</p> <p>Need help with writing policies and procedures? This 45-minute session will allow you to create your training policy and procedure.</p> <p>Presenter: Tamika Figgs, MS (ESC 11), Carolyn Miller, CMP, CCNP (ESC 11)</p>	Room 106
11:30-1:00pm	<p>Lunch on your own</p>	
1:00-1:45pm	<p>CACFP Special Diets</p> <p>Learn how to manage special diets in your CACFP menu with talking points for staff, recipe ideas, and a process outline. TDA dietitians will review specific dietary modifications and special diet resources to help you seamlessly provide a safe and nutritious meal!</p> <p>Presenter: Esmeralda Medrano, MS, RDN, LD (TDA)</p>	Room 203
1:00-2:00pm	<p>USDA Foods/NSLP: RA 003 FDP Forecasting</p> <p>This session is the third of a three-part series focusing on forecasting to maximize USDA entitlement dollars. Participants will be able to identify steps in forecasting, conduct a needs analysis, calculate inventory, and strategies.</p> <p>Presenter: Sarah Martin (TDA)</p>	Room 301
1:00-2:30pm	<p>Emotional Intelligence – Growth Mindset</p> <p>Presenter: Laura Benavidez (TDA)</p>	Zlotnik Ballroom

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.

Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

THURSDAY, MAY 11

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
1:00-2:30pm	<p>CACFP Meal Pattern and CACFP Meal Production Records</p> <p>This session will provide an overview of the meal pattern and recordkeeping using production records.</p> <p>Presenters: Lori Muzquiz (ESC 14), Dianet Lopez (ESC 13), Members from the Community Operations Team</p>	Room 104
1:00-2:30pm	<p>SFSP Meal Pattern and SFSP Production Records</p> <p>This session will provide an overview of the meal patterns utilized in the SFSP program and proper record keeping utilizing production records.</p> <p>Presenters: Anjelica Terry (ESC), Members from the Community Operations Team</p>	Room 103
1:00-2:30pm	<p>NSLP Menu - Cycle Menus, Food/Plate Costs</p> <p>This session is designed to provide Child Nutrition administrators, including directors, supervisors, dietitians and menu planners, with tools to help manage food costs. In our current time with changing business models, it is more important than ever to understand how small changes can make big impacts to the bottom line. Learn how a cycle menu can drive an efficient foodservice operation.</p> <p>Presenter: Elisha Bury, RD, LD (ESC 11)</p>	Room 101
1:00-2:30pm	<p>Open to ALL: Child Nutrition Educational Games</p> <p>This course will prepare food service staff and leadership to use gamification to bring their training to life. Gamification is a proven way to help adult learners retain information while exercising their ability to problem solve and think critically. These skills are not only enjoyable, but they are also proven to make training more effective. Target audience for this session includes CEs delivering professional development training, Educational Service Center staff, and all who are seeking to improve their presentation skills in a professional environment.</p> <p>Presenter: Beth Foulds (TDA), Keith Underwood (TDA)</p>	Room 105
1:00-2:30pm	<p>NSLP and SBP Nutritional Standards Next Year and Beyond</p> <p>This session will provide an overview of the evolving nutritional standards for the meal pattern and the rationale behind the changes, including sodium limits. Participants will review what to expect in SY 2023-2024 and changes likely to come in future years.</p> <p>Presenters: Rachel Baierlein (TDA), Julia Lehle, RD, LD (ESC 13), Melinda Nguyen, MS, RDN, LD (TDA)</p>	Amphitheater 204

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.



Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

THURSDAY, MAY 11

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
1:00-2:30pm	<p>CE Responsibilities in Managing the FSMC Contract</p> <p>This session will provide an overview of contract management responsibilities for Contracting Entities (CEs) utilizing a Food Service Management Company (FSMC). Presenter: Zyvan Lee (TDA)</p>	Salon DE
1:00-2:30pm	<p>NSLP: Resource Management Summary (RMS), Comprehensive RMS Review, and Meal Pricing Procedures</p> <p>This session will explain the four areas of the Resource Management Summary (RMS) 700 section of the Administrative Review and when a Comprehensive Review is required. Attendees will also learn about tools used to calculate student and adult meal prices, paid lunch equity, and charge policy requirements. Presenter: Nancy K. Britton (TDA), Carly Shock (ESC 3)</p>	Grand Salon ABC
1:00-2:30pm	<p>USDA Foods (Household) AR – How to Adequately Prepare</p> <p>This session will help CE/RAs understand how TDA conducts a review, what to expect during the review, and how to prepare for a review. The CE/RA will also learn what resources are available to assist in the preparation for the review. Presenter: Cristina Rodriguez (TDA)</p>	Room 106
1:45-2:00pm	Mini Break	
2:00-2:45pm	<p>CACFP Meal Pattern – Grains</p> <p>The child and adult meal patterns aim to provide a variety of options for participants to consume nutritious meals and snacks, featuring grains. This course will feature ounce equivalents for grains in the CACFP. Presenter: Rony Reyes Torres (TDA)</p>	Room 203
2:30-3:00pm	Break	Prefunction
2:45-3:00pm	Mini Break	

NSLP CACFP SUMMER

USDA FOODS

CACFP/SFSP

ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
MEGA CON

This product was funded by USDA.
This institution is an equal opportunity provider.



Updated 4/24/2023
www.SquareMeals.org

AGENDA

CONTINUED

THURSDAY, MAY 11

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
3:00-3:45pm	<p>Meet the School Operations Leadership Team</p> <p>You are invited to come meet and visit with the Community Operations Leadership Team. The section's Director, Assistant Directors, and Senior Review Specialists will be available for questions and answers during this time.</p> <p>Team: Nicole Notarianni (TDA), Sarah Carlson (TDA), Mary Gomez-Kokkinos (TDA)</p>	Room 106
3:00-3:45pm	<p>SFSP: Turnip the Beet!</p> <p>Learn about Turnip the Beet, USDA's award program for outstanding summer meal program sponsors across the nation. In this session we will review the application process and share resources such as menu ideas and best practices from Texas's previous awardees to help you run an award-winning summer meals program!</p> <p>Presenter: Esmeralda Medrano, MS, RDN, LD (TDA)</p>	Room 301
3:00-3:45pm	<p>Summer Menu – Planning, Appeal, Scratch Cooking, Innovative Recipes, Cycle Menus [Discussion and Sharing Session]</p> <p>Are you tired of the same menus or cold summer lunches? Do you have tips to share? Come experience some culinary techniques to inspire innovation with summer feeding and brainstorm ideas to take back to your own summer sites.</p> <p>Presenter: Jennifer Angell (ESC 12)</p>	Grand Salon ABC
3:00-3:45pm	<p>NSLP: HART Initiative</p> <p>TDA's Health Ambassadors for a Ready Texas (HART) initiative empowers exceptional high school students who are passionate about food, nutrition, health, and agriculture to promote healthy school meals among their peers. Learn how HART ambassadors through their unique creativity can be leveraged to make positive impacts to child nutrition programs innovation and elevate your child nutrition programs.</p> <p>Presenter: Ryan Horsak (TDA)</p>	Room 101
3:00-3:45pm	<p>Business Skills – Writing Policies and Procedures for Success, Topic 1</p> <p>Need help with writing policies and procedures? This 45-minute session will allow you to create your claim policy and procedure.</p> <p>Presenter: Tamika Figgs, MS (ESC 11), Carolyn Miller, CMP, CCNP (ESC 11)</p>	Room 103

NSLP	CACFP	SUMMER
USDA FOODS	CACFP/SFSP	ALL PROGRAMS



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
 Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
 MEGA CON

This product was funded by USDA.
 This institution is an equal opportunity provider.



Updated 4/24/2023
 www.SquareMeals.org

AGENDA

CONTINUED

THURSDAY, MAY 11

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
3:00-3:45pm	<p>Meet the Community Operations Leadership Team You are invited to come meet and visit with the Community Operations Leadership Team. The section's Director, Assistant Directors, and Senior Review Specialists will be available for questions and answers during this time. Team: Annette McBride (TDA), Celeste Phillips (TDA), Maricruz Torres (TDA)</p>	Room 104
3:00-3:45pm	<p>NSLP: FFVP Pear-fection FFVP Pear-fection recognizes schools that exceed requirements in the Fresh Fruit and Vegetable Program (FFVP) to successfully introduce elementary school children to a variety of produce. Learn about the benefits of Pear-fection and how your FFVP schools can earn TDA recognition. Presenter: Megan Steele (TDA)</p>	Room 105
3:00-3:45pm	<p>NSLP – Special Diets Learn how to manage special diets in your NSLP menu with talking points for staff, recipe ideas, and a process outline. TDA dietitians will review specific dietary modifications and special diet resources to help you seamlessly provide a safe and nutritious meal! Presenter: Jennifer Lengyel, MS, RDN, LD (TDA)</p>	Amphitheater 204
3:00-3:45pm	<p>Rage with the Machine: Transitioning From CACFP Paperwork to Digital Options In a world where “the cloud” reigns supreme, find out why paper is where we draw the line! From environmental concerns to data recall and simplicity, there are plenty of reasons to move your programs toward a digital future – but where do you begin? This session will cover the requirements for digital recordkeeping as well as resources you can use to get started. The session will include a discussion portion, so we urge any contracting entities who are currently using digital platforms in their programs to attend and share their best practices. Presenter: Samantha Beard (ESC 20) & Dee Dee Ortega, B.S. M.Ed. (ESC 16)</p>	Room 203
3:00-3:45pm	<p>USDA Foods (Household) – Marketing & Outreach Marketing can help you reach new participants and build buzz around any program you offer. Learn simple outreach and digital marketing strategies that can help build your facility's voice. Learn creative ways to leverage other offerings to create a culture of trust and awareness in your community. Presenter: Lorena Cantu (TDA)</p>	Salon DE
3:45-5:00pm	Closing Session	Zlotnik Ballroom
5:00pm	Conference Adjourns	



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

Fraud Hotline: 1-866-5-FRAUD-4 or 1-866-537-2834 | P.O. Box 12847 | Austin, TX 78711
 Toll Free: (877) TEX-MEAL | For the hearing impaired: (800) 735-2989 (TTY)



Food and Nutrition Division
 MEGA CON

This product was funded by USDA.
 This institution is an equal opportunity provider.

USDA FOODS

NSLP

CACFP

SUMMER

CACFP/SFSP

ALL PROGRAMS



Updated 4/24/2023
 www.SquareMeals.org