May 10, 2016 - CE Edition:

CACFP Conference
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This information is to keep you informed of any changes in policies and procedures and of new communication originating from the State Office this month.

No Attachments for this issue.

2016 Child and Adult Care Food Program Conference

July 5-8, 2016 - Austin, Texas
Please plan to attend the 2016 Child and Adult Care Food Program Conference, July 5-8 in Austin.

The Texas Department of Agriculture (TDA) values your participation in these annual events and your expertise is vital to ensuring CEs enjoy a complete training experience. As a subject matter expert and a regional connection for CEs, TDA invites you to network with CEs throughout the conference and at the popular ESC Meet and Greets. This conference is a one-stop shop connecting CEs with the information and resources they need to succeed.

Conference Registration Is Open!
The conference will be held at the AT&T Executive Education and Conference Center in Austin and on-site lodging is available. The AT&T Conference Center is located at 1900 University Avenue, Austin, Texas 78705. Register today by following this link.

Room Block Is Open!
Make your reservations today at the AT&T Executive Education and Conference Center. Discounted room rates through this block are $135 for single, $155 for double, triple or quad. Follow this link to make your reservations directly with the Conference Center hotel. Guest room cut-off date is June 5, 2016.

You can view the proposed conference agenda [here](#). For additional information, please visit the SquareMeals Conference page.

We Need Your Input!

**Conference Sharing Sessions**

Each year the TDA CACFP Conference features Sharing Sessions allowing conference participants to form groups to discuss successes, challenges and fresh ideas.

What topics would you like to have the opportunity to discuss at the upcoming CACFP Conference?

[Take the Survey](#)

Policy

**New CACFP Meal Pattern Published**

The U.S. Department of Agriculture (USDA) has published the [final rule](#) for the Child and Adult Care Food Program (CACFP) Meal Pattern Revisions Related to the Healthy, Hunger-Free Kids Act of 2010. This rule is effective June 24, 2016. Compliance with the provisions of this rule must begin October 1, 2017.

USDA has a new web page that includes the following information about the nutrition standards for CACFP Meals and Snacks:

- One-Page Summaries of the New Meal Standards
- New Meal Standards Charts
- Previous Meal Standards Charts
- Guidance and Technical Assistance

The new USDA web page is located [here](#).

Resources

**Online Education and Self Study**

You can find basic online courses, covering a number of budget topics on SquareMeals [here](#).

**CN Label Verification Report**

The CN Label and Verification report is now available from USDA [here](#). These lists are updated and reposted monthly; the data will
Webinars for Introductory Training

Child Care Centers - Tuesday, May 10th, 2-4 pm

Adult Day Care - Thursday, May 12, 2-3:30pm

Nutrition and Wellness Tips for Young Children

Child care providers can create healthier environments for the children in their care with this collection of tip sheets! Each tip sheet focuses on a specific topic and includes a practical application section to help providers apply the tips to their child care program. Download the resource here.

Updated Form

The following form has been updated to add the new nondiscrimination statement:

Notice of Tier Determination - Day Care Homes (H1659), dated May 2016

IMPORTANT DEADLINES: A CE may use forms that it has already printed and has in stock as of the date of this notice until supplies are exhausted or until September 30, 2016 (whichever comes first). The revised form must be used for all new printing. As of the date of this notice the previous version dated December 2014 will no longer be available on squaremeals.org.

New Standardized Recipes for Child Nutrition Programs

USDA’s Food, Nutrition and Consumer Services just released 50 new, mouth-watering recipes for school chefs on our What’s Cooking? USDA Mixing Bowl website. Some are existing USDA recipes that we’ve updated, while others are brand new recipes that students will love. These tasty, kid-approved recipes are tailored for large quantity food service operations in 25, 50, or 100 portions. Each recipe includes a nutritional breakdown as well as crediting information on how the recipe contributes toward updated meal pattern requirements for the National School Lunch Program and other USDA Child Nutrition Programs.

The 50 recipes include main dishes and side dishes featuring more nutrient-rich ingredients such as whole grains, dark green, red/orange vegetables, and beans/legumes than ever before. An additional 150 recipes are being developed and will be posted throughout the next year! These recipes will provide a ready-to-go resource for school nutrition professionals looking for delicious, nutrient-rich dishes that will make it easy to meet meal pattern requirements and satisfy hungry kids.

Link to the complete set of recipes here.

Farm to Child Care Update

Gardening is Fun for All!

Are you looking for a fun way to introduce children to gardening? Sesame street has a great series of short, interactive videos all about gardening! Join Big Bird and friends as they learn about gardens and what grows in a garden. You can stream the video here.
This product is funded by USDA. This institution is an equal opportunity provider.

By unsubscribing, be aware that this email address will no longer get required communication from TDA via this distribution method. It is up to the organization to find an alternative method of obtaining the information as your organization will still be responsible for all content contained in the communications.