

# Welcome!

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# **Feeding Minds, Fueling Futures through the Child and Adult Care Food Program (CACFP)**

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# Feeding Minds, Fueling Futures through the Child and Adult Care Food Program

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## Event Materials

Visit the **event page** to download a copy of the presentation slides and any additional resources.



## Continuing Education

This webinar has been approved to offer continuing education credit. Please stay tuned for more information!



# **Nutrition** AND **Food Security**

**Among our nation's active-duty service members and their families, an estimated 24% are food insecure.**



# OneOp

**Readiness. Knowledge. Network.**

This material is based upon work supported by the National Institute of Food and Agriculture,  
U.S. Department of Agriculture, and the Office of Military Family Readiness Policy,  
U.S. Department of Defense under Award Numbers 2019-48770-30366 and 2023-48770-41333.

# Today's Presenters

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USDA



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Division  
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# Disclosures

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The presenters have no relevant financial or non-financial relationships to disclose relating to the content of this activity.

The views expressed in this presentation are those of the authors and do not necessarily reflect the official policy or position of the Defense Department nor the U.S. Government.

Commercial support was not received for this activity.

# Learning Objectives

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1. Describe the different components of the Child and Adult Care Food Program
2. Summarize the benefits of participating in the Child and Adult Care Food Program for children, providers, and parents.
3. Reflect how Child and Youth Services operates the Child and Adult Care Food Program through the Department of Defense on Army Garrisons.
4. Identify three resources available for use by childcare operators to support service of healthy meals and to provide age-appropriate nutrition education to children.

# Who's in the Audience?

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# Question #1: What is your familiarity with CACFP?

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- a. What does CACFP stand for?
- b. I've heard of the CACFP but have no direct experience
- c. Less than 1 year of experience with CACFP
- d. 1-5 years of experience with CACFP
- e. 5-10 years of experience with CACFP
- f. 10+ years of experience with CACFP

## Question #2: How are you connected with the CACFP? (select all that apply)

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- a. I work at or with a Child Development Center or other Program that participate in CACFP.
- b. I have a child/dependent who attends a program participating in CACFP.
- c. I work on a military installation where CACFP is offered (e.g. at a Child Development Program)
- d. I have previously learned about CACFP but am not currently connected to it.
- e. I do not know about CACFP.

Question #3: What are you hoping to take away from this webinar?

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# FNS Nutrition Programs

## Nutrition Assistance Programs

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## USDA Food Distribution Programs

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# FNS Nutrition Programs cont.

## Child Nutrition Programs



# What is the CACFP?

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Federally funded, State-administered program that provides aid to:

- Childcare centers/Preschools/Head Start programs
- Day care homes
- At-risk afterschool care centers
- Adult day care centers
- Emergency shelters
- Outside school hours care programs



# Benefits of Serving CACFP Meals and Snacks

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- Enhance the quality of meals served.
- Increase nutrition security.
- Combat diet-related diseases.
- Promote lifelong healthy eating habits.
- A key indicator of quality child care.
- Based on the Dietary Guidelines for Americans (DGAs).



# Study of Nutrition and Activity in Childcare Settings in USDA's CACFP

Child-Care Days (CACFP) vs Non-Child-Care Days

**Table 2: Healthy Eating Index (HEI)-2015 Scores as a Percent of Maximum for 24-Hour Intakes of 2-12-Year-Olds in Early Childcare Programs**

HEI Component	Childcare Day	Non-Childcare Day
<b>Adequacy Components</b> <i>Higher scores reflect higher concentrations</i>		
Total fruits	100%	99%
Whole fruits	100%	100%
Total vegetables	54%*	46%
Greens and beans	37%	39%
Whole grains	40%*	28%
Dairy	100%*	92%
Total protein foods	93%	99%
Seafood and plant proteins	60%	63%
Fatty acids	33%	36%
<b>Moderation Components</b> <i>Higher scores reflect lower concentrations</i>		
Refined grains	60%	58%
Sodium	47%	46%
Added sugars	85%*	73%
Saturated fats	64%*	54%

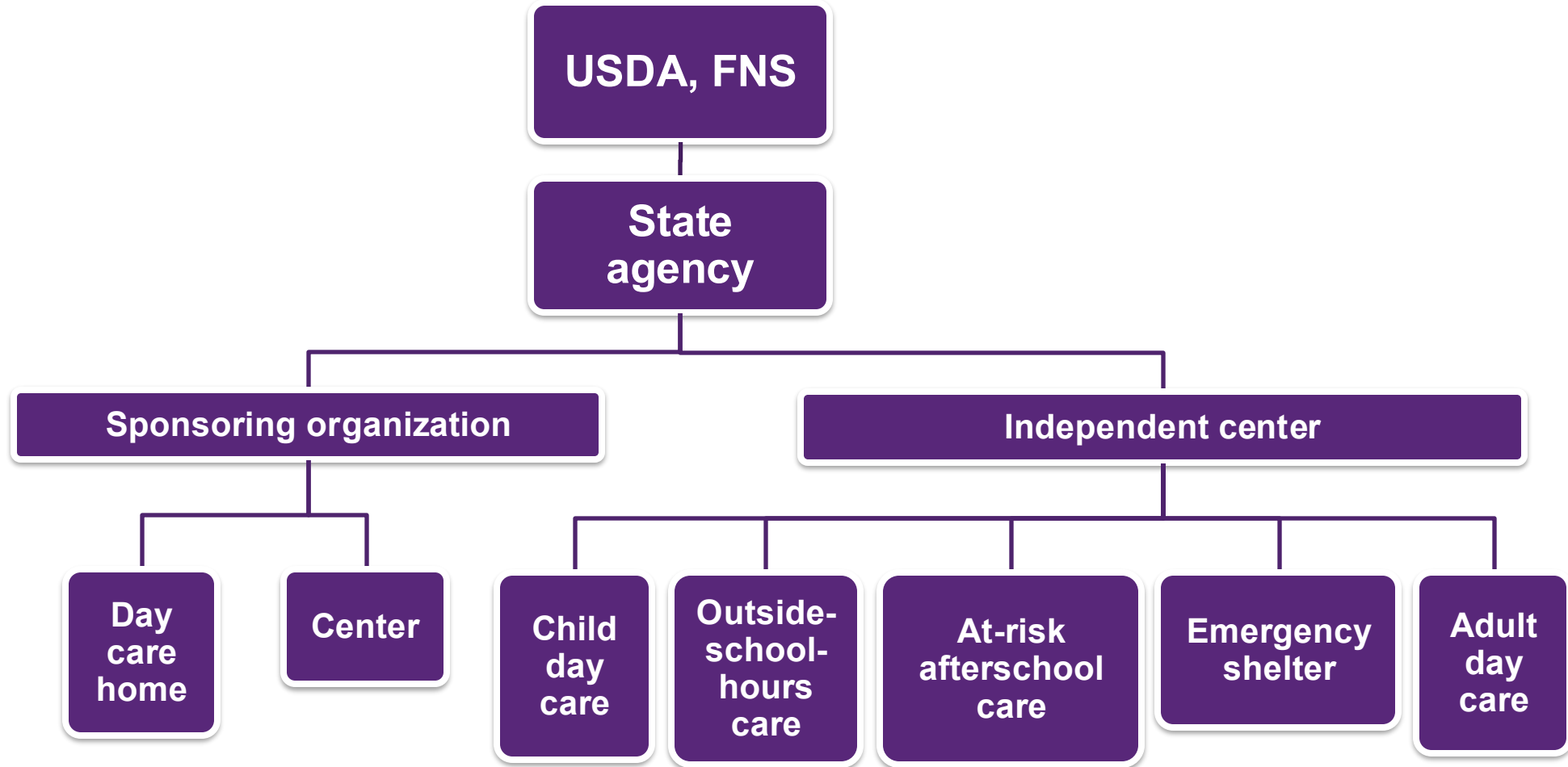


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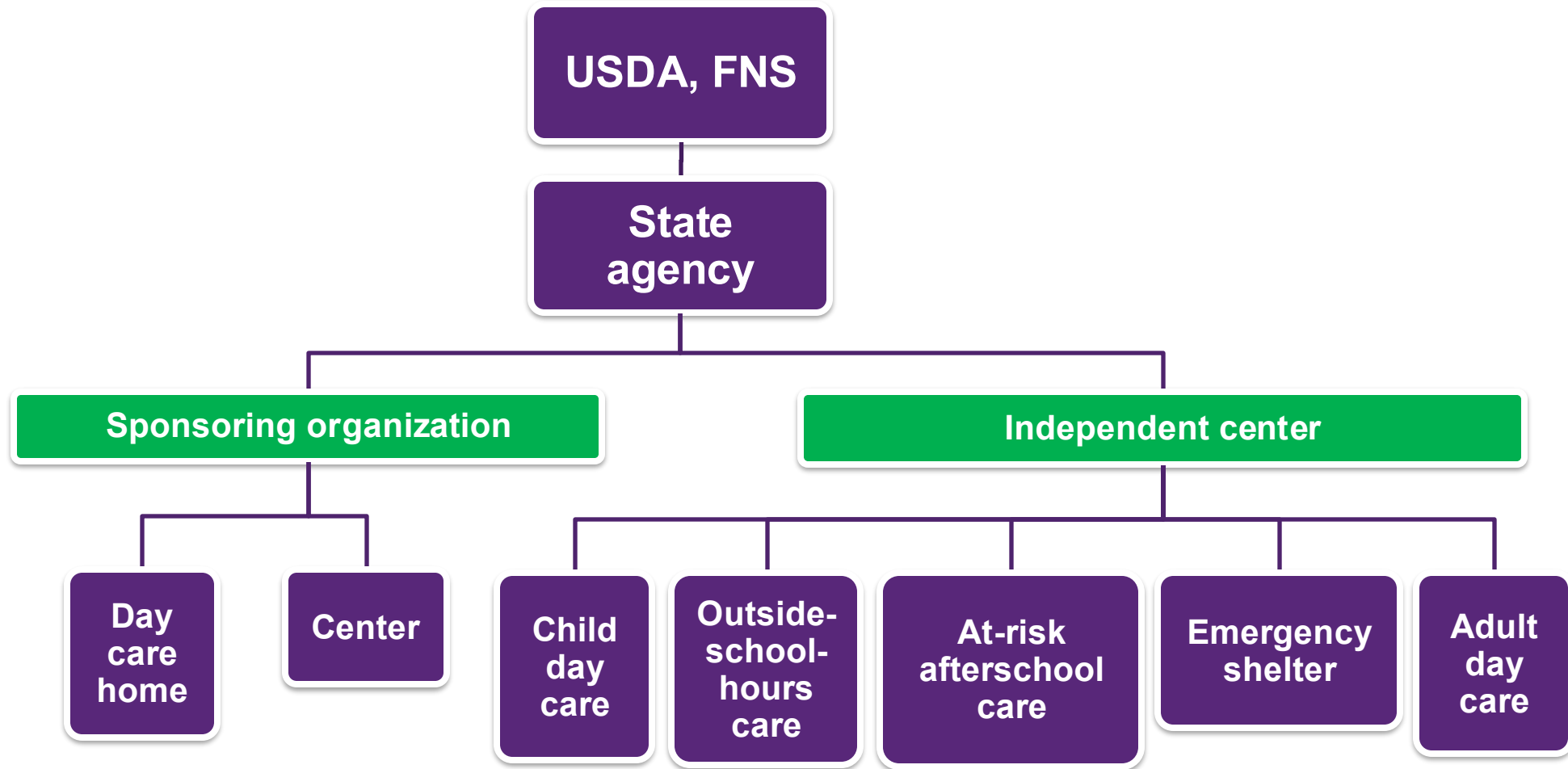
## **CACFP Institutions and Facilities**

© 2018 Child Care and Food Assistance Program, U.S. Department of Agriculture

# Key Players in CACFP



# Key Players in CACFP cont.



# Sponsoring Organizations

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## Requirements

- Must be financially viable, administratively capable and accountable
- Sign agreement directly with the State agency
- Assume financial and administrative responsibility for each participating facility
- Attend and provide training
- Prepare and distribute claims for reimbursement
- Monitor sites

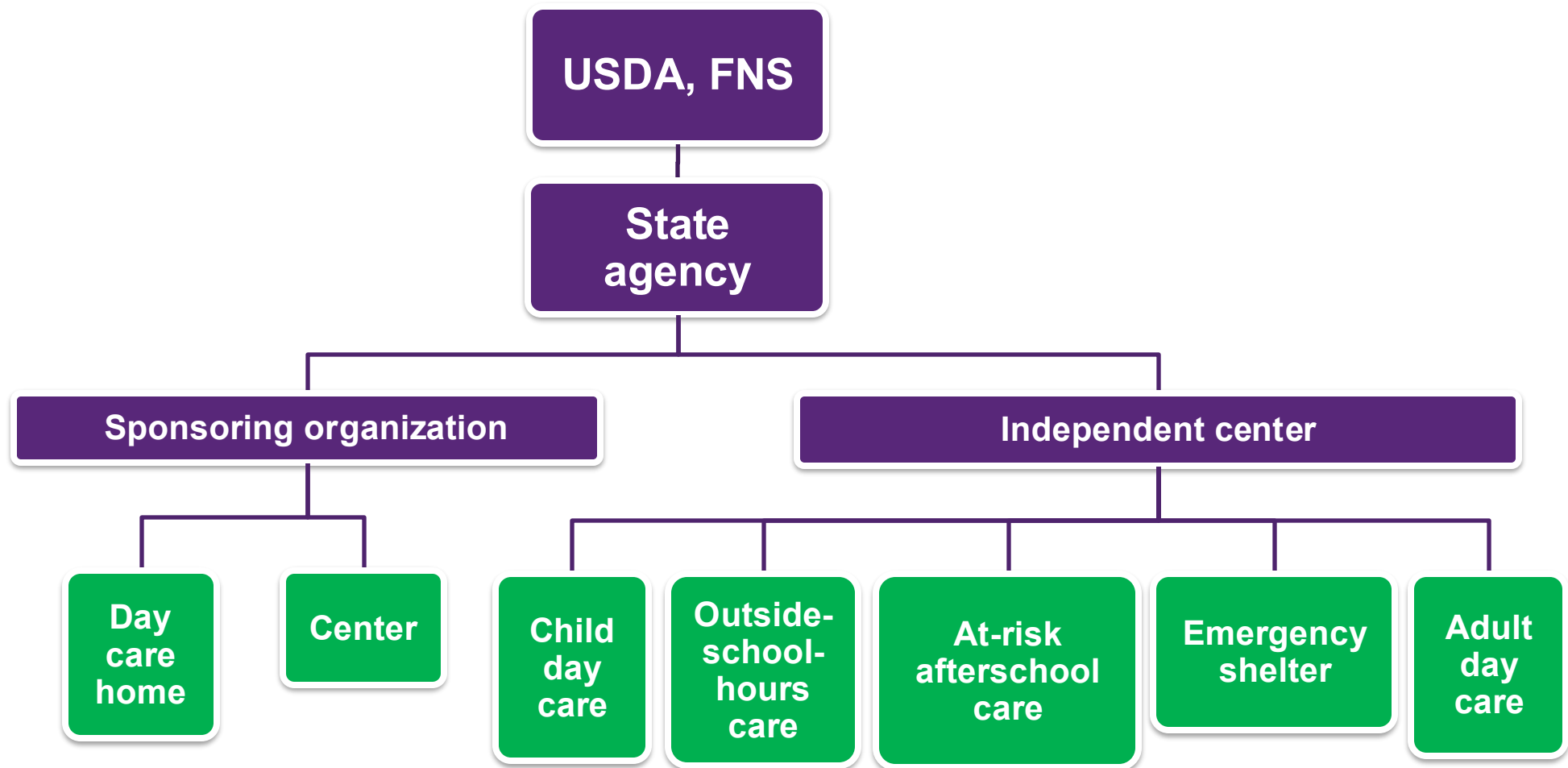
# Independent Centers

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## Requirements

- Sign agreement directly with State agency
- Accept administrative and financial responsibility for all program operations
- Must be financially viable, administratively capable, and accountable

# Key Players in CACFP continued



# Child Care Centers

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- Public or private nonprofit child care centers, Head Start programs, or certain for-profit child care centers
- Serves children **12 years and under**, children 15 years and under of **migrant workers**, person with **disabilities** of any age
- Provide up to **two meals and one snack** to each eligible child enrolled for care, per day



# Day Care Homes

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- Licensed or approved **nonresidential child care in a private home**
- Must operate under a sponsoring organization
- Provide up to **two meals and one snack** to each eligible child enrolled for care, each day



# Outside School Hours Care Centers (OSHCCs)

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- A public or private nonprofit institution or facility
- Organized primarily to care for children **before and/or after** school, weekends and holidays (no “weekend only” programs)
- Serves children 12 years and under, children 15 years and under of **migrant workers**, persons with **disabilities** of any age
- No Federal licensing required, but must meet State or local licensing or health and safety standards
- Provide up to **two meals and one snack** per child, each day

# At-Risk Afterschool Care Centers

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- Organized primarily **to care for children** after school or on weekends, holidays, or school vacations
- Operates during the **school year** only
- Run by local governments, camps, or non-profits
- Serves children **up to age 18** and persons with disabilities of any age
- Provide up to **one snack and one meal** to each eligible child, each day





# Reimbursement and Eligibility

# Maximum Number of Reimbursable Meals and Snacks

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Facility Type	Claiming Maximums
Child Care Center, Day Care Home, and Outside-School-Hours Care Center	Two meals & one snack Or One meal & two snacks
At-risk Afterschool Care Center	One meal & one snack

**Per child, per day**

# CACFP Reimbursement Rates for SY 2024-2025

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Reimbursement rates are updated yearly

## Centers

	Free	Reduced Price	Paid
<b>Breakfast</b>	2.37	2.07	0.39
<b>Lunch/Supper</b>	4.43	4.03	0.42
<b>Snack</b>	1.21	0.60	0.11

## Day Care Homes

	Tier I	Tier II
<b>Breakfast</b>	1.66	0.60
<b>Lunch/Supper</b>	3.15	1.90
<b>Snack</b>	.93	0.26

# Area Eligibility in CACFP

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## Two options:

### 1. **School Data**

- Required for At-Risk Afterschool Programs
- Day Care Homes

### 2. **Census Data**

- Day Care Homes

# Area Eligibility Overview

	Day Care Homes	Child Care Centers	Outside-School- Hours Care Centers	At-Risk Centers
<b>Meal Benefit Form</b>	ALLOWED	REQUIRED	REQUIRED	*EXEMPT*
<b>Area Eligibility: School Data</b>	ALLOWED	NOT ALLOWED	NOT ALLOWED	REQUIRED
<b>Area Eligibility: Census Data</b>	ALLOWED	NOT ALLOWED	NOT ALLOWED	NOT ALLOWED

# CACFP Meal Patterns

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# CACFP Meal Pattern Requirements

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- Program operators choose foods to offer that meet meal the required meal components for that meal or snack
- Minimum serving sizes for different age groups
  - Breakfast
  - Lunch and Supper
  - Snack
- Flexibility to plan menus that meet cultural preferences



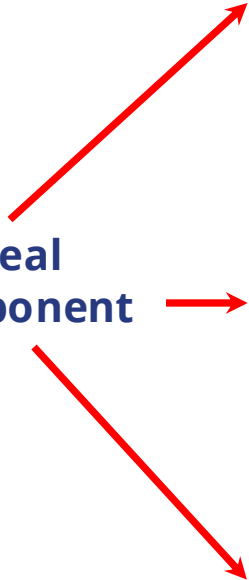
<https://www.fns.usda.gov/cacfp/nutrition-standards>

# CACFP Infant Meal Pattern

Abbreviations  
 fl oz = fluid ounces  
 oz = ounces  
 tbsp = tablespoons  
 oz eq = ounce equivalents

Breakfast	0 through 5 Months	6 through 11 Months
Breastmilk or infant formula	4-6 fl oz breastmilk or formula	6-8 fl oz breastmilk or formula
Grains or meats/meat alternates, or a combination		0-½ oz eq infant cereal; or 0-4 tbsp meat, fish, poultry, whole eggs, cooked dry beans or peas; or 0-2 oz cheese; or 0-4 oz cottage cheese; or 0-4 oz (½ cup) yogurt; or a combination of the above
Vegetables, fruit, or both		0-2 tbsp vegetable, fruit, or both

**Meal Component**



# CACFP Infant Meal Pattern cont.

Abbreviations  
 fl oz = fluid ounces  
 oz = ounces  
 tbsp = tablespoons  
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 equivalents

Breakfast	0 through 5 Months	6 through 11 Months
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Vegetables, fruit, or both		0–2 tbsp vegetable, fruit, or both

**Minimum  
 Serving Size**



# CACFP Infant Meal Pattern continued

Abbreviations  
 fl oz = fluid ounces  
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Breakfast	0 through 5 Months	6 through 11 Months
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Vegetables, fruit, or both		0–2 tbsp vegetable, fruit, or both

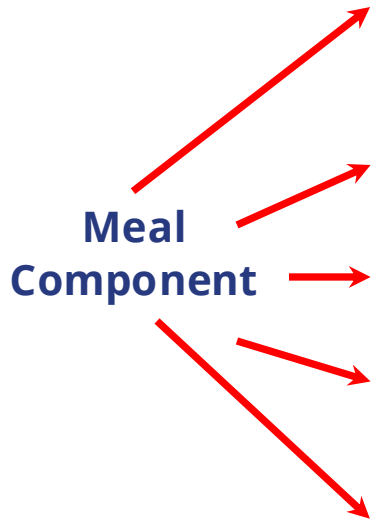
# Meal Pattern for Children and Adults

Select the appropriate components for a reimbursable meal.

Minimum Quantities

Meal components and food items <sup>1</sup>	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 <sup>2</sup>	Adult participants
Fluid Milk	4 fluid ounces <sup>3</sup>	6 fluid ounces <sup>4</sup>	8 fluid ounces <sup>5</sup>	8 fluid ounces <sup>5</sup>	8 fluid ounces <sup>6</sup>
Meats/meat alternates <sup>7</sup>	1 ounce equivalent	1½ ounce equivalents	2 ounce equivalents	2 ounce equivalents	2 ounce equivalents
Vegetables <sup>8</sup>	⅓ cup	¼ cup	½ cup	½ cup	½ cup
Fruits <sup>8</sup>	⅓ cup	¼ cup	¼ cup	¼ cup	½ cup
Grains <sup>9</sup>	½ ounce equivalent	½ ounce equivalent	1 ounce equivalent	1 ounce equivalent	2 ounce equivalents

Meal Component



# Are These Meals Creditable in the CACFP?

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# Breakfast



Breakfast??



Breakfast?



# Breakfast!



# Snack



Snack!



Snack **x**



# Snack!!!



# Lunch/ Supper



Lunch/Supper



Lunch/Supper!





# Question Break

# Child & Youth Services - Fort Bliss, Texas



5<sup>th</sup> largest US Army Installation of 58 in CONUS

9 Facilities participating in CACFP

- 5 Child Development Centers (CDC)
- 2 School Age Centers (SAC)
- 2 Youth Activity Centers (YC)

Approximately 16 Family Child Care (FCC) homes

Additional 18 installations OCONUS

- Belgium (2)
- Germany (8)
- Italy (2)
- Japan (2)
- Korea (4)

# Child Development Centers

- Birth- preschool
- CACFP & At-Risk Afterschool
- CACFP Meal Pattern
  - Infants
  - 1-2 yrs
  - 3-5 yrs
- Services:
  - Full Day care
  - Part day care
  - Hourly care



# School Age Centers



- 1<sup>st</sup> grade – 5<sup>th</sup> grade
- 6yrs-11 yrs
- CACFP & At-Risk
  - Meal pattern 6-18 years
- Services
  - Before & after school care
  - Full & part day care for early release and school breaks
  - Homework assistance
  - Technology lab
  - Fine arts
  - Free play & sports

# Youth Centers

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- 12 yrs-18 yrs
- 6<sup>th</sup> grade-12<sup>th</sup> grade
- At-Risk
- Services
  - After school – Bus pick up & kids check in and out independently
  - Full & part day camps for early release and school breaks
  - Homework assistance
  - Technology lab
  - Fine arts
  - Activity and lounge area
  - Sports and activity



# Family Child Care

- Birth-12 yrs
- CACFP
- Meal patterns
- Infants, 1-2 yrs, 3-5 yrs, 6-13 yrs
- Services
- Full day care
- Part day care
- Hourly care



# Enrollment

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- Parent Central- Central registration site for military and civilian employees.
  - The army Child & Youth Management System (CYMS) is used to capture registration information.
  - Income eligibility
  - Enrollment Forms
  - WIC information



# Menus and Meal Patterns

- Menus are produced as collaboration effort
  - G9 Headquarters
  - Nutrition Tiger Team
  - Kansas State University (KSU)
- Recipes
  - CACFP cookbook
  - KSU
- Army Healthy Menu Initiative
- Meal production records
  - Cooks
  - Infant caregivers



# Meal Service

- Family style dining is conducted in our CDCs and FCCs.
  - Tables are cleaned and sanitized
  - Tables are set
  - Check for food allergies
  - All food and milk is placed on the table at the same time
  - Kids serve themselves and pass the serving dish to each other
  - Staff engages in pleasant conversation
  - Clean up when meal service is completed
- Cafeteria style dining is conducted in our SACs and YCs.
  - Tables are cleaned and sanitized
  - Kids line up to serve themselves
  - Staff member is at end of the line to ensure all meal components are taken
  - Staff members participate & engage in meal service with kids



# Record Keeping

- CACFP recorded are compiled at the center level & delivered to the CYS Nutritionist
  - Each center has an end of month (EOM) spreadsheet to track all meals served (H1535) & related cost for the month
  - Meal count forms
  - Kitchen labor report
  - Purchase invoices
  - Meal production forms
  - Allergy reports
- CYS Nutritionist consolidates and prepares the claim to be submitted through Texas Unified Nutrition Program System (TX-UNPS)



# Claims & Disbursements

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- Data from each centers EOM worksheet is inputted into the claim worksheet
- CYMS category report is run to get the Fee, Reduced, & Paid participation for each center
- Claim is entered into the Texas Unified Nutrition Program System (TX-UNPS) and submitted
- Once reimbursement funds are received, they are distributed to each center based on the submitted participation.

# Closing

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- Goal is to provide and promote good eating habits at all levels of care in our facilities
- Achieved by role modeling during meal service
- Meeting CACFP meal pattern guidelines
- Following standardized recipes to ensure consistency with cycle menus
- Practicing costs control

# USDA Resources

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# The Team Nutrition Initiative Supports the Child Nutrition Programs by:

1

**Developing nutrition education resources** to help children make healthy food and physical activity choices as part of a healthy lifestyle

2

**Providing training and technical assistance** for child nutrition professionals to enable them to prepare and serve nutritious meals that appeal to participants

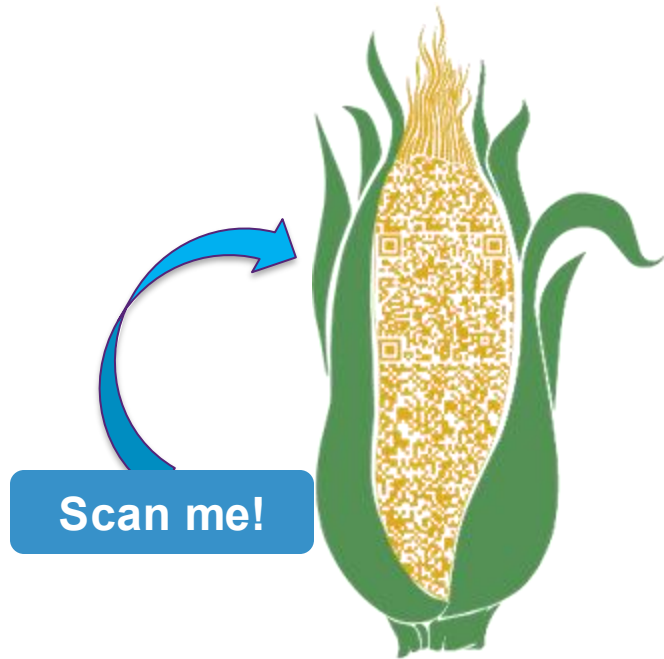
3

**Providing technical resources** to support healthy school & child care environments



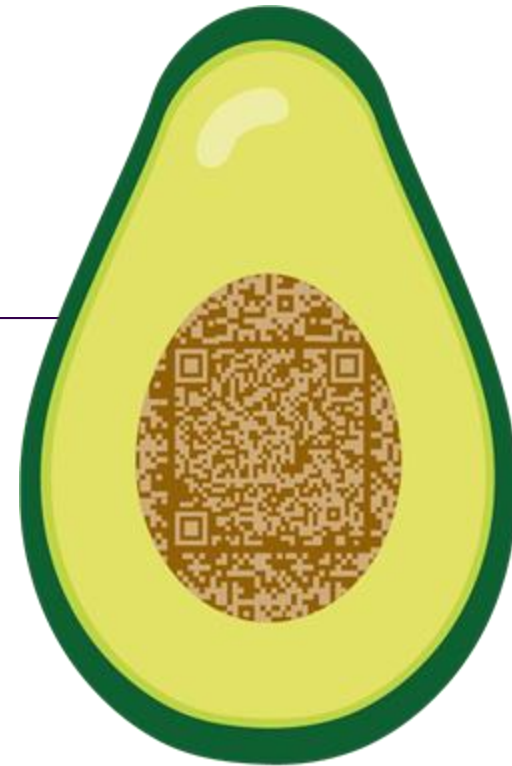
# Food Buying Guide for Child Nutrition Programs (FBG)

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[fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs](https://fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs)

# Crediting Tip Sheets



**Crediting Meats/Meat Alternatives (MMAs) in the Child Nutrition Programs**  
Tip Sheet

Meats/Meat Alternatives (MMAs) are Nutrition Programs (CNPs), such as the National School Lunch Program (NSLP), the Summer Food Service Program (SFS), and the Summer Food Service Program (SFS), but may be offered in place of a Preschool Breakfast Meal Pattern, or components for a reimbursable meal.

- MMAs are measured in ounce equivalents (oz eq).
- 1 ounce of edible portion of meat is served in CNPs and their 1/2 oz eq.
- The MMA amount offered must be at least 1/2 oz eq.
- The minimum creditable amount is 1/2 oz eq.

**Specific Program Requirements**

**School Meals: NSLP & SBP**  
NSLP has daily minimum requirements depending on grade level. Schools (averages) meet the weekly dietary requirements.

Grades	Daily MMA
K-5	1/2 cup of meat
6-8	1/2 cup of meat
9-12	1/2 cup of meat

SBP does not have a required MMA weekly required amount of grains. For more information, check out [www.fns.usda.gov/tn/offering-meats](http://www.fns.usda.gov/tn/offering-meats)

**NSLP Afterschool Snack Service:** 1/2 cup of meat

More training, menu planning, and nutrition education materials can be found at [TeamNutrition.USDA.gov](http://TeamNutrition.USDA.gov)  
FNS-934 - July 2022  
USDA is an equal opportunity provider, employer, and lender.

**Crediting Fruits in the Child Nutrition Programs**  
Tip Sheet

Fruits are a required component for reimbursable meals in the National School Lunch Program (NSLP), the Preschool Lunch Meal Pattern, and the Summer Food Service Program (SFS). Fruits may be served in place of the exception of NSLP. Fruits may be served in place of the exception of NSLP. Fruits may be served in place of the exception of NSLP. Fruits may be served in place of the exception of NSLP.

**Fruit Requirements**

- Fruits may be fresh, frozen, pasteurized, full-strength (juice), or dried (except for raisins).
- The minimum creditable amount is 1/2 cup of fruit.
- Pureed fruits credit as 1/2 cup of fruit.
- Fruits credit towards a meal in the National School Lunch Program (NSLP) and the Summer Food Service Program (SFS).
- Example: 1/2 cup of fruit.
- 1/2 cup of fruit is 1/2 cup of fruit.
- 1/2 cup of fruit is 1/2 cup of fruit.
- Note: In SFS and NSLP, menu items in School Meals (e.g., fruit salsa made with fruit and the vegetables component).

More training, menu planning, and nutrition education materials can be found at [TeamNutrition.USDA.gov](http://TeamNutrition.USDA.gov)  
FNS-931 - May 2022  
USDA is an equal opportunity provider, employer, and lender.

**Crediting Vegetables in the Child Nutrition Programs**  
Tip Sheet

Vegetables are a required component for reimbursable meals in the National School Lunch Program (NSLP), the Preschool Lunch Meal Pattern, and the Summer Food Service Program (SFS). Vegetables may be served in place of the exception of NSLP. Vegetables may be served in place of the exception of NSLP. Vegetables may be served in place of the exception of NSLP.

**Vegetable Requirements**

- Vegetables must be fresh, frozen, or canned (except for tomato paste).
- Most vegetables credit as 1/2 cup (exceptions are tomato paste amounts do not apply to the 1/2 cup).
- Raw leafy greens credit as 1/2 cup (Example: In NSLP, 1/2 cup of raw leafy greens).
- Cooked leafy greens, such as spinach, credit as 1/2 cup.
- Tomato paste and tomato products (e.g., tomato sauce) credit based on the amount of tomato.
- Beans and peas (legumes) are a component, but not as both.
- In the School Meal Programs (potato with apples), must credit as 1/2 cup.
- Over the course of the week, credit as 1/2 cup.

More training, menu planning, and nutrition education materials can be found at [TeamNutrition.USDA.gov](http://TeamNutrition.USDA.gov)  
FNS-932 - May 2022  
USDA is an equal opportunity provider, employer, and lender.

**Crediting Grains in the Child Nutrition Programs**  
Tip Sheet  
Part 1: Creditable Grains

Grain products made with creditable grain are creditable in the National School Lunch Program (NSLP), the Preschool, the Child and Adult Care Food Program (CACFP), the Summer Food Service Program (SFS), and the NSLP Afterschool Snack Service.

**What is a Creditable Grain?**

Whole grain flour, whole grain meal, corn masa harina, hominy, enriched flour, enriched bran, and germ are common grain ingredients in creditable whole grain-rich or enriched products (e.g., enriched bread, fortified cereal). See page 4 for a list of common creditable non-creditable grain ingredients.

More training, menu planning, and nutrition education materials can be found at [TeamNutrition.USDA.gov](http://TeamNutrition.USDA.gov)  
FNS-935A - May 2022  
USDA is an equal opportunity provider, employer, and lender.

**Crediting Fluid Milk in the Child Nutrition Programs**  
Tip Sheet

Fluid milk is a required component for reimbursable meals in Child Nutrition Programs (CNPs) such as the National School Lunch Program (NSLP), the School Breakfast Program (SBP), the Child and Adult Care Food Program (CACFP), and the Summer Food Service Program (SFS). Fluid milk must be offered at each breakfast, lunch, or supper meal service. Program operators have the option to serve fluid milk as one of the two components of a snack served in the SFS, CACFP, and in the NSLP Afterschool Snack Service.

**What is Milk?**

- Fluid milk refers to pasteurized fat-free (skim) milk, low-fat (1%) milk, reduced-fat (2%) milk, whole milk, lactose-free milk, lactose-reduced milk, cultured milk, such as cultured buttermilk, cultured kefir milk, and cultured acidophilus milk; acidified milk, such as acidified kefir milk and acidified acidophilus milk; and Ultra High Temperature (UHT) milk: all of which meet State and local standards for such milk.
- Milk substitutes must be nutritionally equivalent to milk and provide specific levels of calcium, protein, vitamins A and D, magnesium, phosphorus, potassium, riboflavin, and vitamin B-12 and must be consistent with State and local standards.

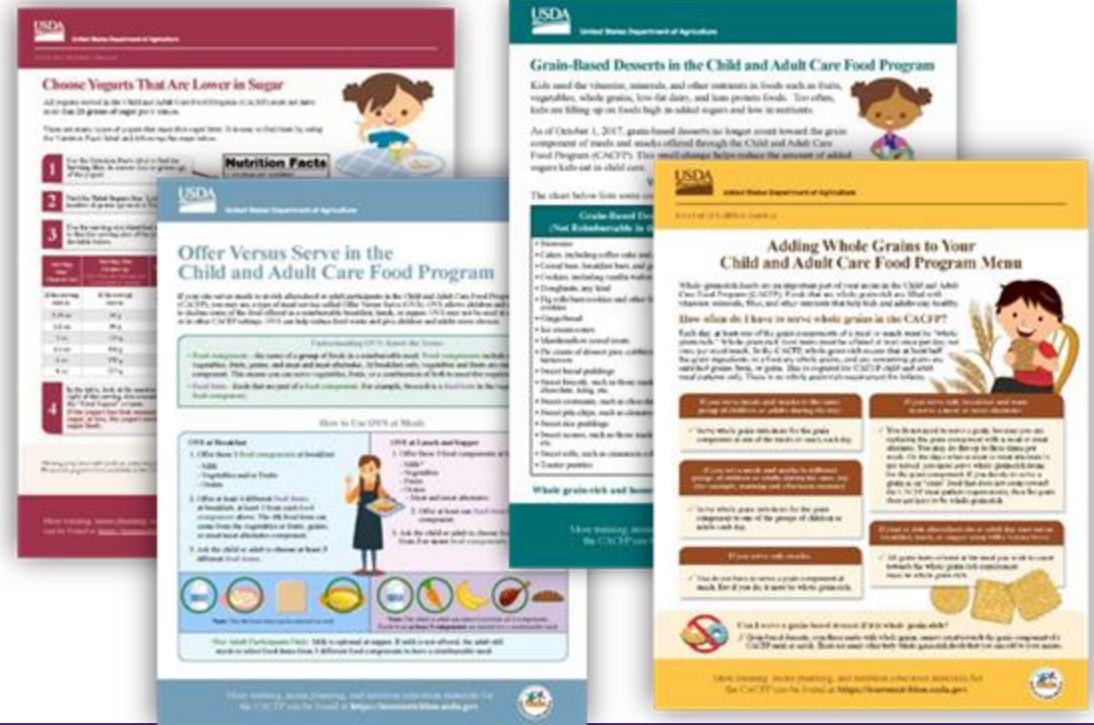
More training, menu planning, and nutrition education materials can be found at [TeamNutrition.USDA.gov](http://TeamNutrition.USDA.gov)  
FNS-934 - October 2022  
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# CACFP Training Worksheets



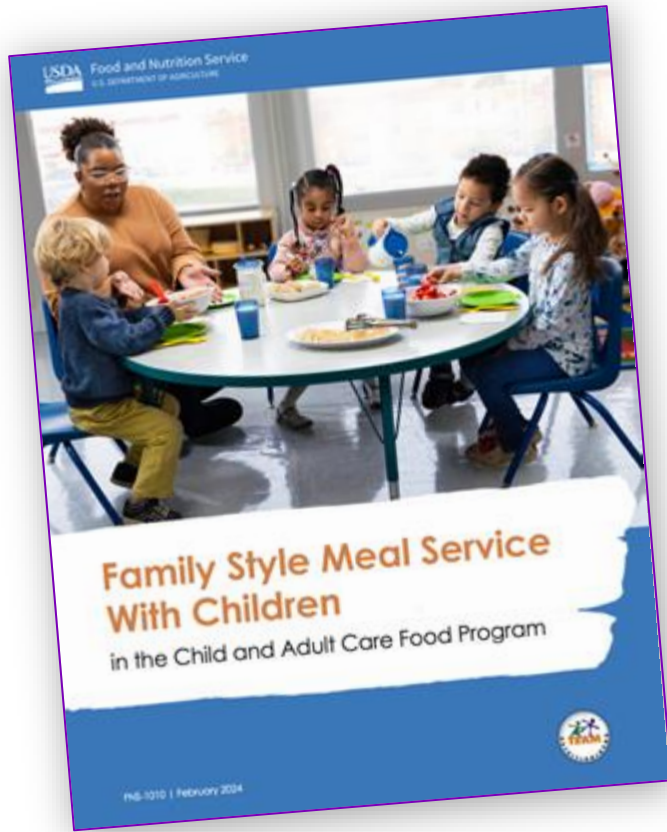
## Hot Topics

- Grains
  - Grains Ounce Equivalents
  - Whole Grain-Rich
- Infant Feeding
- Meats/Meat Alternates
- Milk
- Snacks
- Added Sugar Limits
- Vegetables...and more
- **Available in English and Spanish!**



# Family Style Meal Service with Children in the CACFP

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- Preparing for Family Style Meal Service
- Following Requirements During Family Style Meal Service
- Supporting Children at Mealtimes
- Practicing What You Have Learned



# Family Style Meal Service With Children in the CACFP



**Classroom Posters  
(also in Spanish)**



**Training Slides**



**Original Photos**

# Feeding Infants in the CACFP Guide

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This guide contains information on:

- CACFP infant meal pattern,
- Hunger and fullness signs,
- Handling and storing breastmilk and infant formula,
- Developmental readiness for solid foods,
- What is creditable,
- and more!



[fns.usda.gov/tn/feeding-infants-child-and-adult-care-food-program](https://fns.usda.gov/tn/feeding-infants-child-and-adult-care-food-program)

# CACFP Trainer's Tools: Feeding Infants

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Training resources include:

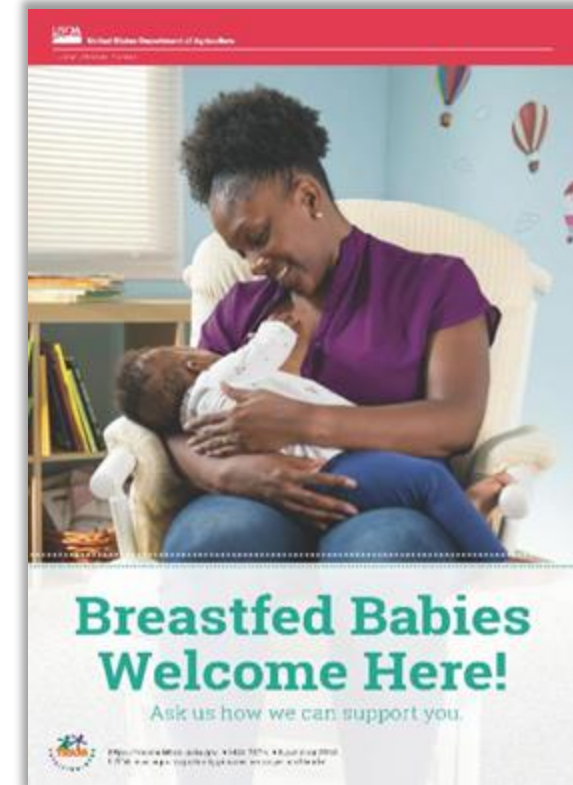
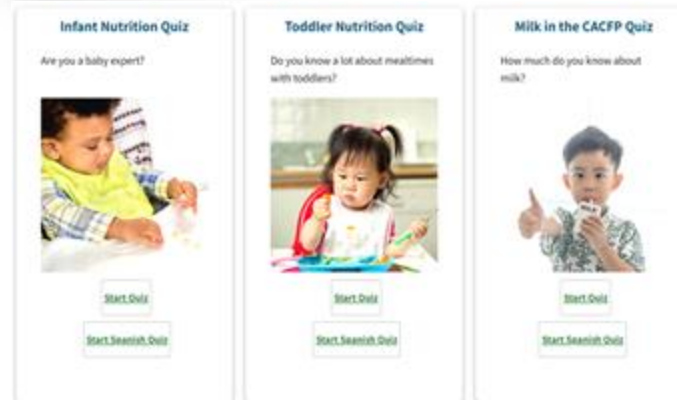
- A trainer's guide
- Presentations with trainer notes
- Lesson include topics, such as:
- Overview of the CACFP infant meal pattern
- Developmental readiness
- Hunger and fullness cues
- Solid foods, and more!
- Videos
- Game-show style digital interactives
- Pre- and post-tests



[fns.usda.gov/tn/feeding-infants-cacfp-trainers-tools](https://fns.usda.gov/tn/feeding-infants-cacfp-trainers-tools)

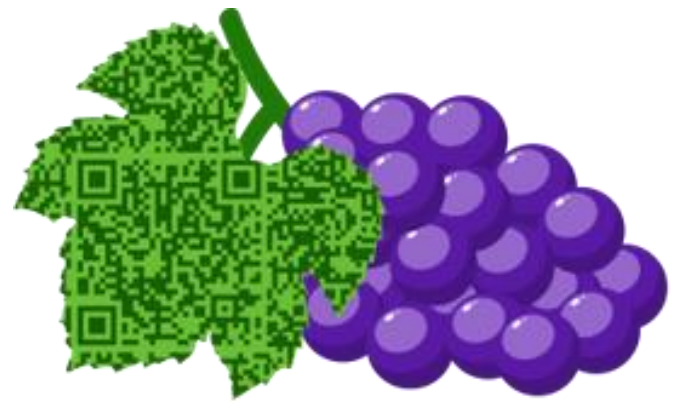
# Additional Infant Nutrition Resources

- Training slides
- On-demand trainings
- Training worksheets
- Digital interactive games
- Videos
- Breastfeeding support materials
- Web quiz
- Original photos





# Team Nutrition Resources



 [TeamNutrition.USDA.gov](https://TeamNutrition.USDA.gov)

 [TeamNutrition@USDA.gov](mailto:TeamNutrition@USDA.gov)

# CACFP Website



**Child and Adult Care Food Program**

Each day, more than 4.2 million children and 138,000 adults receive nutritious meals and snacks through the Child and Adult Care Food Program.

PROGRAMS > CHILD AND ADULT CARE FOOD PROGRAM

### Ensuring Children and Adults Have Access to Nutritious Meals and Snacks

The Child and Adult Care Food Program (CACFP) is a federal program that provides reimbursements for nutritious meals and snacks to eligible children and adults who are enrolled for care at participating child care centers, day care homes, and adult day care centers. CACFP also provides reimbursements for meals served to children and youth participating in afterschool care programs, children residing in emergency shelters, and adults over the age of 60 or living with a disability and enrolled in day care facilities. CACFP contributes to the wellness, healthy growth, and development of young children and adults in the United States.



**HOW TO PARTICIPATE IN THE AT-RISK AFTERSCHOOL MEALS COMPONENT OF CACFP**

The U.S. Department of Agriculture's (USDA) Child and Adult Care Food Program (CACFP) provides funding to afterschool meals to children and teens in low-income areas. There are two ways to participate in the At-Risk Afterschool Meals component of CACFP:

- (1) provide organized, regularly scheduled activities; (2) provide educational or enrichment activities, like arts and crafts, computer lessons, homework help, and so on.

**Who Does CACFP At-Risk Serve?**  
The Program serves children and teenagers 18 or under at the start of the school year.

**AT-RISK AFTERSCHOOL MEALS GUIDE**



**CACFP Website**  
<https://www.fns.usda.gov/cacfp>

# Research Studies: Past and Present

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## Past Studies:

- CACFP Sponsor and Provider Characteristics Study
- Study of Nutrition and Activity in Childcare Settings (SNACS – I)
- CACFP Sponsor Tiering Determination Aging Study, 2015 – 2020
- Child Nutrition Reporting Burden Analysis Study
- Study of Food Safety Needs of Adult Day Care Centers in the CACFP
- CACFP Family Day Care Homes Meal Claims Feasibility Study
- Family Day Care Home Participation Study
- CACFP Participation Among U.S. Childcare Providers



Study of Nutrition and Activity in  
Childcare Settings - II (SNACS – II)

### **For more information on:**

- ***Published studies:*** <https://www.fns.usda.gov/research-analysis>
- ***Studies in progress:*** <https://www.fns.usda.gov/ops/current-data-collections>

# CACFP Hot Topics

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# Collection of Race and Ethnicity Data

## Questions and Answers

Related to CACFP 11-2021, SFSP 07-2021

### Collection of Race and Ethnicity Data by Visual Observation and Identification in the CACFP and SFSP

Set 1

CACFP 09-2022, SFSP 05-2022  
Published June 13, 2022

Set 2

CACFP 12-2024, SFSP 16-2024  
Published August 26, 2024

New!

Includes race and ethnicity  
**data collection best practices**

Scan for  
Set 1



Scan for  
Set 2

## FINAL RULE

# *Child Nutrition Programs: Meal Patterns Consistent With the 2020-2025 Dietary Guidelines for Americans*



**Visit our Website for the final rule, infographics, charts, Q&As, and more!**



### **Provisions Impacting CACFP**

- Updated Product Based Sugar Limits from Total Sugars to Added Sugars
- Meal Modifications
- Substituting Vegetables for Grains in Tribal Communities
- Nuts and Seeds Crediting
- Geographic Preference Expansion
- Technical Changes

# Updated Nutrition Policy Memos

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- **CACFP 01-2025:** Nutrition Requirements for Fluid Milk and Fluid Milk Substitutions in the Child and Adult Care Food Program, Questions and Answers
- **CACFP 02-2025:** Offer Versus Serve and Family Style Meal Service in the CACFP
- **SP 03-2025, CACFP 03-2025, SFSP 01-2025:** Substituting Vegetables for Grains in American Samoa, Guam, Hawaii, Puerto Rico, the U.S. Virgin Islands, and Tribal Communities
- **CACFP 05-2025** – Grain Requirements in the CACFP: Questions and Answers
- **CACFP 06-2025** – Feeding Infants and Meal Pattern Requirements in CACFP: Questions and Answers
- **CACFP 07-2025, SP 07-2025** – Requirement to Accept Medical Statements from Registered Dietitians for Schools and Child Care Institutions and Facilities



# References

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- [42 USC 1766: Child and Adult Care Food Program](#), National School Lunch Act
- Code of Federal Regulations. [7 CFR Part 226](#) – Child and Adult Care Food Program
- 89 FR 31962 - Final Rule – Child Nutrition Programs: Meal Patterns Consistent with the 2020-2025 Dietary Guidelines for Americans - <https://www.federalregister.gov/d/2024-08098>
- USDA Food and Nutrition Service – Nutrition Standards for CACFP Meals and Snacks, <https://www.fns.usda.gov/cacfp/nutrition-standards>
- [CACFP Family Day Care Home Participation Study](#)
- [CACFP Participation Among U.S. Childcare Providers](#)
- [Study of Nutrition and Activity in Childcare Settings in USDA's CACFP](#)
- USDA Food and Nutrition Service – Team Nutrition, <https://www.fns.usda.gov/tn/team-nutrition>
- USDA Food and Nutrition Service – The Patrick Leahy Farm to School Program, <https://www.fns.usda.gov/f2s/farm-to-school>
- USDA Food and Nutrition Service – CACFP Handbooks, <https://www.fns.usda.gov/cacfp/cacfp-handbooks>
- USDA, MyPlate, <https://www.myplate.gov/>



# Questions

# Upcoming Event

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## The Role of the Charitable Food System in Food and Nutrition Security

**February 26, 2025**

Military families are among millions of households in the U.S. rely on the charitable food system to fill gaps in their food needs. Recent efforts have sought to redesign food pantries to create a less stigmatizing experience for clients where they can access healthy food.

**Continuing education credit will be available for this session!**

# Continuing Education

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This webinar has been approved for the following continuing education (CE) credits:

- 1.5 CPEUs from the **Commission on Dietetic Registration (CDR)** for RDs and NDTRs.
- 1.5 CEUs from the **American Association for Family & Consumer Sciences (AAFCS)** for CFCS and CNWE.
- 1.5 CEUs from the **National Commission for Health Education Credentialing (NCHEC)** for CHES and MCHES.
- OneOp **Certificate of Attendance** available.

## Evaluation Link

Go to the event page for the evaluation and post-test link.



## Questions?

Email us at [ce@oneop.org](mailto:ce@oneop.org)

# Connect with OneOp

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Explore upcoming events, articles, resources, and more!

[OneOp.org](http://OneOp.org)

