

AGENDA

MONDAY, MAY 13

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
2:00-5:00pm	Registration opens	Conference Lobby M2

TUESDAY, MAY 14

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
7:00-8:00am	Registration/ breakfast	Lobby/ Expo hall
8:00-9:00am	School Nutrition Programs Forecasting the Procurement of Foods Presented by: Beth Rice & Sebastian Varas, Institute of Child Nutrition This pre-conference workshop examines basic forecasting for the procurement of foods in Child Nutrition Programs. It does not cover federal procurement regulations. ▶ Pre-registration is required and attendance for the full session is mandatory. Course continues through 12pm.	Classroom 103 M1 and Classroom 104 M1
	CACFP Family Child Care FUNdamentals Presented by: Cynthia Winbush, Institute of Child Nutrition This pre-conference workshop focuses on health and wellness, including policy and physical activity; selecting a variety of fruits, vegetables, and whole grains; planning for cost-effective shopping; food allergies and intolerances. ▶ Pre-registration is required and attendance for the full session is mandatory. Course continues through 12pm.	Classroom 106 M1
9:00-9:15am	Break	Zlotnik Pre-function
9:15-10:15am	Central Texas Food Bank Volunteer Opportunity Presented by: Adriana Diaz, Assistant Director for Training Team up with TDA at the Central Texas Food Bank (CTFB) distribution warehouse, where you'll help sort and pack vital food donations for those in need. Join us to connect with fellow attendees and TDA staff and give back to the community. ▶ Pre-registration is required and we ask for your commitment to full volunteer shift (9am-12pm). Event continues through 12pm.	*Located at the Central Texas Food Bank Warehouse
	School Nutrition Programs Forecasting the Procurement of Foods Presented by: Beth Rice & Sebastian Varas, Institute of Child Nutrition ▶ Pre-registration is required and attendance for the full session is mandatory. Course continues through 12pm.	Classroom 103 M1 and Classroom 104 M1
	CACFP Family Child Care FUNdamentals Presented by: Cynthia Winbush, Institute of Child Nutrition ▶ Pre-registration is required and attendance for the full session is mandatory. Course continues through 12pm.	Classroom 106 M1
10:15-10:30am	Break	Zlotnik Pre-function
10:30am-12:00pm	Central Texas Food Bank Volunteer Opportunity Presented by: Adriana Diaz, Assistant Director for Training ▶ Pre-registration is required and we ask for your commitment to full volunteer shift (9am-12pm). Continues through 12pm.	*Located at the Central Texas Food Bank Warehouse

TUESDAY, MAY 14 (continued)

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
10:30am-12:00pm (continued)	State-contracted Warehouse System Training Session Gold Star Foods Presented by: Stephanie Ewing, Chief Government Officer, Goldstar Foods This training session provides an overview of Gold Star Foods and State Contracted Warehouse Scope of Work, and how to utilize Gold Star online ordering to manage Direct Delivery. Session only applicable to Food Distribution Regions 1, 2, and 8.	Classroom 203 M2
	School Nutrition Programs Forecasting the Procurement of Foods Presented by: Beth Rice & Sebastian Varas, Institute of Child Nutrition ▶ Pre-registration is required and attendance for the full session is mandatory. Continued course.	Classroom 103 M1 and Classroom 104 M1
	CACFP Family Child Care FUNdamentals Presented by: Cynthia Winbush, Institute of Child Nutrition ▶ Pre-registration is required and attendance for the full session is mandatory. Continued course.	Classroom 106 M1
12:00-1:00pm	Lunch	
1:00-3:00pm	Headshot Photos by No Kid Hungry Opportunity runs through 3 pm.	Zlotnik Pre-function
1:00-2:30pm	Capital Expenditures Presented by: Anwar Sophy, Administrator, Business Operations This session provides an overview of procurement basics and common errors, capital expenditures, and capital expenditure requests.	Zlotnik Ballroom Rowling Hall
	Eligibility & Enrollment - Top Findings Presented by: Training and Development & ESC 16 This session will cover required participant eligibility and enrollment requirements when operating CACFP.	Grand Ballroom M3
	Local Food for Schools - How to Spend Funding Presented by: Program Advancement Learn the basics of the Local Food for Schools grant and how to get started spending funds while learning how schools are purchasing local products for their students. Learn about other grant opportunities to engage your students and producers! ▶ This session is intended for current Local Food for Schools grantees.	Conference Room 301 M3
	School Nutrition Association (SNA) Lead to Succeed™, Emotional Intelligence Presented by: ESC 11 Leading with empathy and high emotional intelligence can help grow leadership skills and relationships within a team. This training explores emotional intelligence and how it impacts and informs leadership abilities. Learn to respond to conflict, complete assessments and receive tools to incorporate emotional intelligence into leadership practices.	Amphitheater 204 M2

Use these color guides to help determine which sessions are applicable to your organization ▶

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TUESDAY, MAY 14 (continued)

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
1:00-2:30pm (continued)	Food Insecurity Presented by: Jamie Olsen, MGPS, Director of Policy & Advocacy, Feeding Texas An overview of food insecurity in Texas, highlighting recent data, special populations, and the causes and consequences of food insecurity. Learn strategies to combat food insecurity, including food banking and an overview of key federal nutrition programs.	Classroom 203 M2
2:30-2:45pm	Break	Zlotnik Pre-function
2:45-3:45pm	Welcome to MEGAICON! Kick-off session with updates from USDA and TDA Presented by: TDA Assistant Commissioner Lena Wilson and USDA Southwest Regional Office Special Nutrition Programs Director Eddie Longoria	Zlotnik Ballroom Rowling Hall
3:45-4:00pm	Break	Zlotnik Pre-function
4:00-5:00pm	Seeds to Success: Producing Better Results One Choice at a Time Presented by: Joe Pettit, Leadership Trainer and Author	Zlotnik Ballroom Rowling Hall

WEDNESDAY, MAY 15

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
7:00-8:00am	Breakfast	Zlotnik Pre-function
8:00-9:00am	Program Integrity Rule and AR and PR Preparation Presented by: Sarah Carlson, Assistant Director, School Operations This session will discuss the impacts of the Program Integrity Rule on Administrative Review/Procurement Review procedures for the upcoming School Year. Top findings and adequate recordkeeping preparations will also be shared.	Zlotnik Ballroom Rowling Hall
	Excess Net Cash Resources and Spend Down Plans Presented by: Nancy Britton, Lead Administrative Financial Review Specialist Implementing an array of internal controls is vital when managing a nonprofit school food service account. This session walks through the Excess Net Cash Resources Spend Down Plan template and how to avoid common errors with developing and submitting a plan to the State Agency for approval.	Grand Ballroom M3
	Making Food Safety Your Culture, Not Your Priority Presented by: Training and Development Discover how to weave food safety into the very fabric of your Food and Nutrition program. We'll discuss practical strategies for integrating food safety into everyday actions, ensuring it becomes second nature for your team. Learn how this shift can safeguard your participants and strengthen your program.	Conference Room 301 M3
	Application Process: Best Practices for New and Renewing CEs Presented by: Program Eligibility Overview of CACFP application processes for new and returning sponsors.	Amphitheater 204 M2
	CACFP Adult Care Round Table Discussions/Table Topics A time to talk, listen, and network with others to discuss what tools, tips, and strategies can be used in your daily operations.	Classroom 103 M1

WEDNESDAY, MAY 15 (continued)

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
8:00-9:00am (continued)	CACFP Day Care Home Round Table Discussions/Table Topics A time to talk, listen, and network with others to discuss what tools, tips, and strategies can be used in your daily operations.	Classroom 104 M1
	CACFP Child Care Center Round Table Discussions/Table Topics A time to talk, listen, and network with others to discuss what tools, tips, and strategies can be used in your daily operations.	Classroom 105 M1
	WBSCM and Reporting Presented by: Training and Development This session addresses reporting access changes due to the transition of using WBSCM, specifically the Schedule of Expenditures of Federal Awards (SEFA) report and USDA Foods Reconciliation information.	Classroom 203 M2
9:00-9:45am	Break and Headshot Photos by No Kid Hungry Texas	Zlotnik Pre-function
9:45-10:45am	Food and Nutrition Funding and Claims Overview Presented by: Anwar Sophy, Administrator, Business Operations This session provides an overview of Food & Nutrition funding, claim submission, and claim tracking for all programs.	Zlotnik Ballroom Rowling Hall
	Administrative Review: Preparations and Recordkeeping Presented by: Celeste Saulsberry-Phillips, Assistant Director for Community Operations and Brandi Rocha, Senior Administrative Review Specialist This session will cover the structure of the Administrative Review (AR) conducted by TDA's Community Operations and the importance of proper recordkeeping to maintain and submit during an AR.	Grand Ballroom M3
	Farm Fresh Foundations Presented by: Program Advancement Get an overview of the Texas Farm Fresh Initiative and discuss important updates followed by a panel of child nutrition directors to discuss how to get started. ▶ <i>This session is intended for those new to the Farm Fresh Initiative.</i>	Conference room 301 M3
	USDA Nutrition Standards for School Meals Presented by: Rachel Baierlein, Senior Policy Analyst and ESC 13 This session will provide an overview of the evolving nutritional standards for the meal pattern and the rationale behind the changes. Participants will review what to expect in School Year 2024-2025 and changes likely to come in future years.	Amphitheater 204 M2
	Fundamentals of CACFP Child Care Center Monitoring Presented by: ESC 10 In this session, CACFP sponsors of child care centers will be introduced to the fundamentals of site monitoring, including pre-visit preparation steps; what to look for while onsite (for example, adherence to meal pattern, meal counting, documentation, and civil rights requirements); record retention requirements; and follow-up activities.	Classroom 104 M1

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WEDNESDAY, MAY 15 (continued)

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
9:45-10:45am (continued)	Sponsor Monitoring of Sites Presented by: ESC 15 Overview of sponsor responsibilities when monitoring sites, including pre-operational visits, first two week site visits, and full site reviews. Participants will receive tips and best practices on what to look for during meal service. Includes service times, meal counting, and food safety issues.	Classroom 105 M1
	Managing Processing and Cooperative Contracts Presented by: Jeri Hair, Senior Administrative Review Specialist and Ron Cash, Senior Administrative Review Specialist This session will review School Food Authority (SFA) and cooperative roles and responsibilities when entering into a cooperative buying agreement and processing agreement.	Classroom 106 M1
10:45-11:00am	Break	Zlotnik Pre-function
11:00am-12:00pm	Financial Tracking, Coding, and Reporting Presented by: School Operations This session will review financial account code structure and how to make the connection between financial information and compliance. Participants will gain knowledge on budgeting, forecasting, coding and how to utilize this accounting information for program compliance and reporting.	Zlotnik Ballroom Rowling Hall
	Farm Fresh Round Table: Getting the Farm to Your School Presented by: Program Advancement Learn from a panel of seasoned Farm Fresh SFAs. Glean best practices in Farm to School programming, starting partnerships with local producers, earning recognition in the Farm Fresh challenges, and more! Stay for an interactive round table to answer your questions & start participating!	Grand Ballroom M3
	FSMC USDA Foods Reconciliation Process Presented by: Troy Warden, Assistant Director, School Operations An informative session on USDA Foods reconciliation requirements for School Food Authorities (SFAs) utilizing Food Service Management Companies.	Conference room 301 M3
	Summer Programs: Rural and Non-congregate Policy Updates Presented by: David Dierksen, Assistant Director for Policies and Procedures This session will provide the requirements associated with non-congregate feeding at rural sites during the summer. Topics include site eligibility, the application process, proximity requirements, best practices, and updated resources.	Amphitheater 204 M2
	Enhancing Efficiencies with Human-Centered Artificial Intelligence Presented by: Training and Development Work smarter, not harder: Discover how human-centered AI can enhance efficiencies in the food and nutrition sector by streamlining processes and tailoring experiences. Learn practical insights into implementing AI technologies that focus on human needs and values, leading to efficiency and innovation.	Classroom 203 M2

WEDNESDAY, MAY 15 (continued)

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
11:00am-12:00pm (continued)	RCCIs, Private Schools, and Charter Schools Special Considerations Round Table This session addresses challenges in program management for RCCIs, Charters, and Private Schools as seen through ESC Technical Assistance & Support.	Classroom 106 M1
12:00-1:30pm	Lunch	
1:30-2:30pm	Managing Operational, Civil Rights, and Fraud Complaints Presented by: Donna Thomas, Director, Compliance and Collaboration This session addresses the increase in operational, civil rights, and fraud complaints received by the State Agency and USDA in Program Year 2023-2024.	Zlotnik Ballroom Rowling Hall
	Procurement and Top Findings Presented by: Maricruz Torres, Assistant Director for Community Operations, and Kityanun "Kristy" Angkinand, Senior Administrative Review Specialist This session will address top procurement findings seen in Administrative Reviews conducted throughout the state.	Grand Ballroom M3
	Food Bank Round Table Discussions/Table Topics A time to talk, listen, and network with others to discuss what tools, tips, and strategies can be used in your daily operations.	Conference Room 301 M3
	SNP Networking Round Table A time to talk, listen, and network with others to discuss what tools, tips, and strategies can be used in your daily operations.	Amphitheater 204 M2
	The Nuts and Bolts of Processing: How a Chicken Becomes a Nugget Presented by: Patricia LeClar, Senior USDA Foods Compliance and Inventory, and Training and Development This session will focus on the basics of how to successfully utilize USDA Foods Processing diversion commodities within your operations, including tips for effective forecasting for USDA Foods, inventory tracking and monitoring, and contract management.	Classroom 106 M1
2:30-2:45pm	Break	Zlotnik Pre-function
2:45-3:45pm	Food Production Record to Promote Forecasting and Planning Presented by: Compliance and Collaboration, School Operations, and ESC 11 Review the essentials of effective food program management, including food production records. This vital tool ensures compliance with nutritional standards and aids in the accurate documentation of both reimbursable and non-reimbursable meals. Learn how to leverage food production records to enhance your food service operations, enabling precise tracking, forecasting, and planning for procurement and ordering.	Zlotnik Ballroom Rowling Hall
	Invitation for Bid (IFB) and Contract for Purchased Meals Presented by: Luis Blanco, Procurement & Contract Manager, and Business Operations This session will provide an overview of TDA's Invitation For Bid (IFB) template for purchased as well as the top issues seen at the state level in the IFB review processes.	Grand Ballroom M3

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WEDNESDAY, MAY 15 (continued)

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
2:45-3:45pm (continued)	The NDL and TEXSL Placement and Removal Process Presented by: Anjanette Jackson, Senior QA/QC Specialist Join this session for a complete overview of how TDA places and removes Institutions and Individuals on the National Disqualified List (NDL) and Texas Excluded Summer Food Service Program List (TEXSL). Participants will receive the regulations and TDA handbook references. <i>For the best experience, bring a laptop or tablet to the session.</i>	Conference Room 301 M3
	Utilizing Consultants, Vended Meal Companies, and FSMCs as Vendors Presented by: Adriana Diaz, Assistant Director for Training, and Elissa Rager, Senior Administrative Review Specialist Discussion of Section 18 of the Administrators Reference Manual (ARM) for Food Service Contracts - Consultants, Vended Meal Companies, and FSMCs. Learn about top findings, and the documentation needed during a Review or when procuring a Food Service Contract.	Amphitheater 204 M2
	SFSP Round Table Discussions/Table Topics A time to talk, listen, and network with others to discuss what tools, tips, and strategies can be used in your daily operations.	Classroom 104 M1
3:45-4:00pm	Break	Zlotnik Pre-function
4:00-5:00pm	NSLP Resource Management - Nonprogram Revenue (Adult Meal Pricing and Nonprogram Revenue Ratio) Presented by: Nancy Britton, Lead Administrative Financial Review Specialist This session will cover the Resource Management Summary (RMS) 700 section of the Administrative Review as well as top findings in Adult Meal Pricing and Non-Program Revenue.	Zlotnik Ballroom Rowling Hall
	Policy Updates Presented by: David Dierksen, Assistant Director, Policies and Procedures This session will cover new and proposed regulation on Program Integrity in both CACFP and SFSP, new TDA requirements for CACFP At-Risk site/sponsor agreements, and an update on CACFP and SFSP resources and guidance under development.	Grand Ballroom M3
	TEFAP Policy Handbook Training Program Series Presented by: Training and Development This session will review the requirements of the TEFAP Handbook Training Program as well as explain how to use the courses in your day to day operations. The top 3 Administrative Review findings.	Conference Room 301 M3
	SFSP & SSO Marketing and Outreach Presented by: John Puder, Director of Hunger Outreach Programs Empowerment (HOPE), Baylor University The Baylor Collaborative on Hunger and Poverty partners with school districts and community sponsors to help raise awareness of no-cost healthy summer meals for our youth. The Collaborative assists sponsors to work in partnership and coordinate effective and engaging kick off and spike events.	Amphitheater 204 M2

WEDNESDAY, MAY 15 (continued)

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
4:00-5:00pm (continued)	Fundamentals of USDA Foods for Schools Presented by: Training and Development This session will focus on the USDA Foods Ordering Process. Participants will be able to identify entitlement foods available, understand the calculations and costs associated with entitlement dollars, and understand RA-entitlement responsibilities to include maximizing entitlement dollars.	Classroom 203 M2
	SFA Responsibilities in Managing an FSMC Contract Presented by: Business Operations This session will provide an overview of the required contract management responsibilities for School Food Authorities (SFAs) utilizing an FSMC as well as the top issues seen at the state level in the contract renewal review processes.	Classroom 106 M1

THURSDAY, MAY 16

TIME	TITLE/DESCRIPTION/PRESENTER	ROOM
7:30-8:00am	Breakfast	Zlotnik Pre-function
8:00-9:00am	Procurement Planning for Child Nutrition Programs Presented by: School Operations Child Nutrition procurement has more oversight than other Federal programs and yet brings in substantial revenue to the District. While cooperatives can help, working with the nutrition team to plan and manage expenses at the different levels as part of the budget cycle can help all maintain a supportive and compliant procurement process.	Zlotnik Ballroom Rowling Hall
8:00-9:00am (continued)	Local School Wellness Policy and Triennial Assessment Presented by: Debbie York, Senior Administrative Review Specialist, and Brooke Stroud, TASB Senior Policy Consultant This session provides an overview of the local school wellness policy requirements and distinction between the Wellness Policy and the Plan. Administrative Review record keeping requirements and common findings as seen across the state will be shared.	Classroom 203 M2
	Financial Management and Top Findings Presented by: Janeen Carter, Assistant Director for Community Operations, and Sara Hernandez, Senior Administrative Review Specialist This session will address top financial findings as seen in Administrative Reviews conducted throughout the state.	Amphitheater 204 M2
	Expanding Your TEFAP Reach in High Need Areas Presented by: Lorena Cantu, Senior Outreach Marketing Specialist Informational session, discussion, and guidance on the expansion of TEFAP into targeted locations.	Conference Room 301 M3
9:00-9:30am	Break	Expo Hall
9:30am-12:00pm	Outstanding Achievements in Food & Nutrition: Past Successes, What's on the Horizon, TANS Unveiling, and Awards Presented by: Commissioner Sid Miller, Assistant Commissioner Lena Wilson	Grand Ballroom M3

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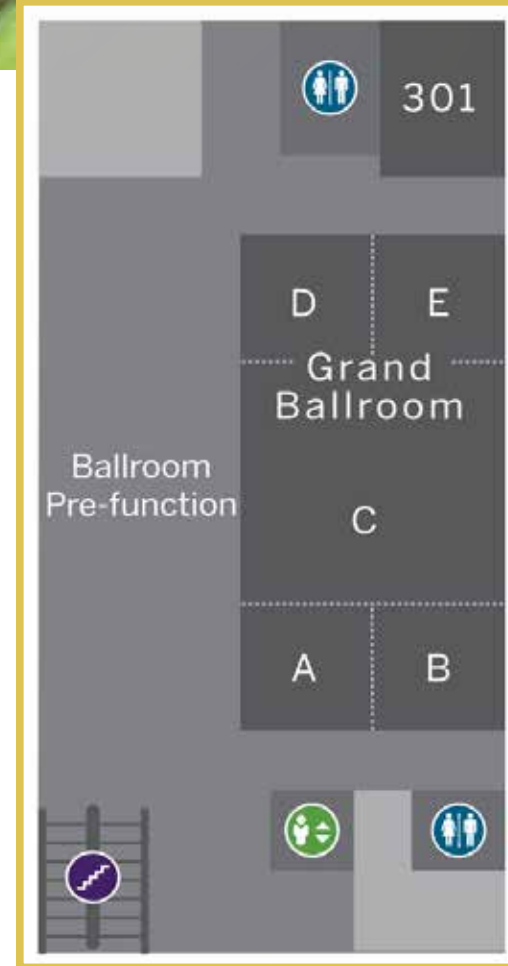
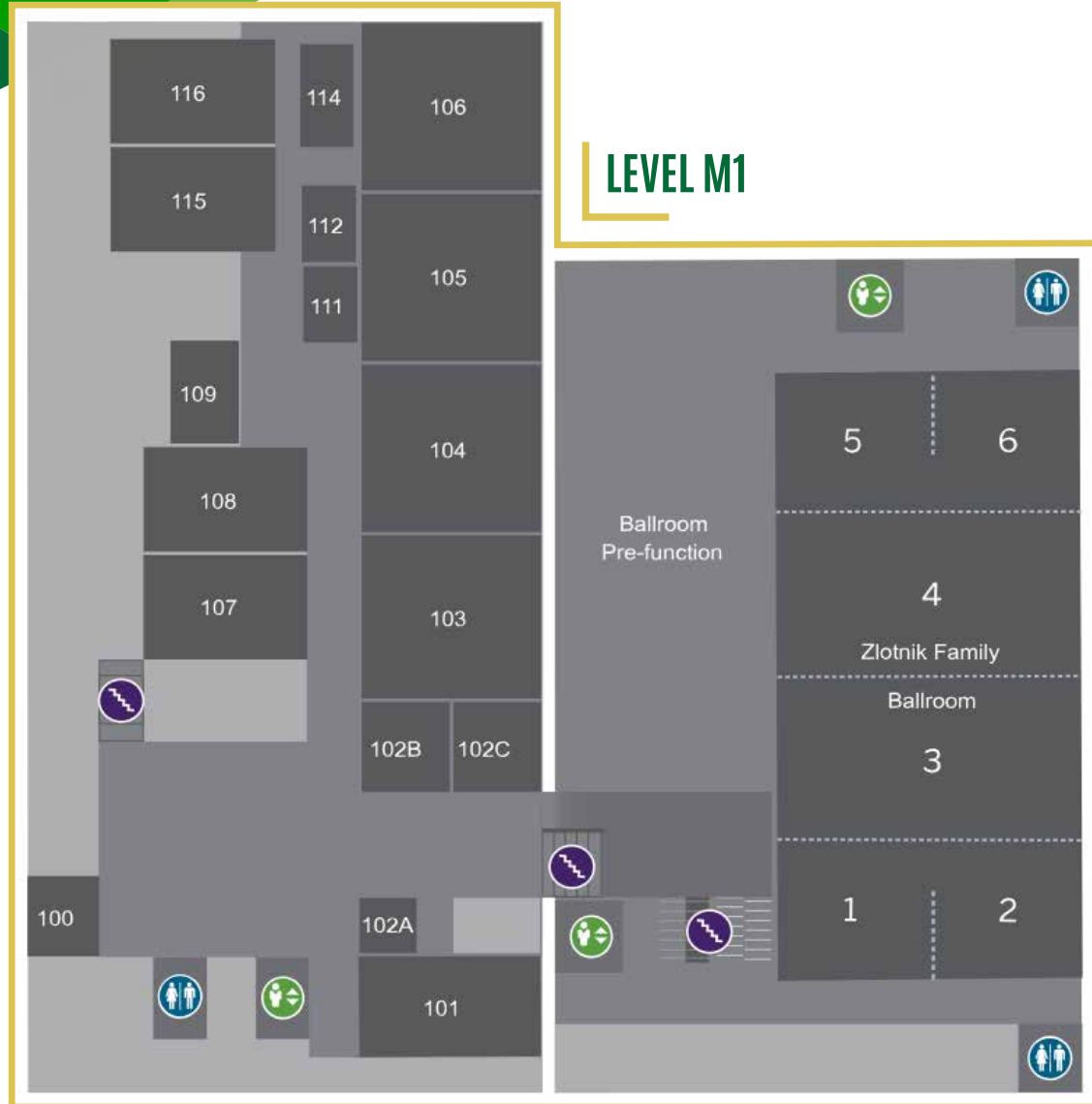
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AT&T HOTEL AND CONFERENCE FLOOR PLAN



LEVEL M3

Please check-in on Level M2 upon your arrival.

