

# MEGACON 2024

## Draft Agenda

### **MAY 14**

7:00 – 8:00 Registration begins, breakfast.

8:00 – 9:00 Pre-Con Sessions

Classroom 105 M1

#### **School Nutrition Programs Forecasting the Procurement of Foods**

General concepts about basic forecasting for the procurement of foods in Child Nutrition Programs are covered during this session. This training does not discuss federal regulations pertaining to the procurement system. (Course continues)

Presented by: Beth Rice, Institute of Child Nutrition, Ph. D.

*Applicable to: NSLP*

**Pre-registration is required for this course.**

Classroom 106 M1

#### **CACFP Family Childcare Fundamentals**

This workshop provides short, focused training on: Health & Wellness, (including wellness policy and opportunities for physical activity), Selecting a Variety of Fruits, Vegetables, and Whole Grains, Cost-Effective Shopping (includes planning and cost saving resources), and Food Allergies and Intolerances. (Course continues)

Presented by: Cynthia Winbush, Institute of Child Nutrition

*Applicable to: CACFP*

**Pre-registration is required for this course.**

9:00 – 9:15 Short Break

9:15 – 10:15 Pre-Con Sessions

Classroom 105 M1

#### **School Nutrition Programs Forecasting the Procurement of Foods**

Presented by: Beth Rice, Institute of Child Nutrition, Ph. D.

*Applicable to: NSLP*

**Pre-registration is required for this course.**

Classroom 106 M1

## **MAY 14 (continued)**

9:15 – 10:15

### **CACFP Family Childcare Fundamentals**

Presented by: Cynthia Winbush, Institute of Child Nutrition

*Applicable to: CACFP*

**Pre-registration is required for this course.**

10:15 – 10:30

### **Short Break**

10:30 – 12:00

### **Pre-Con Sessions**

Classroom 203 M2

### **State-contracted Warehouse System Training Session Gold Star Foods**

This training session provides an overview of Gold Star Foods, an overview of the State Contracted Warehouse Scope of Work, and how to utilize the Gold Star online ordering system to manage the Direct Delivery aspects of CE's USDA Foods Program.

Presented by: Stephanie Ewing, Chief Government Officer, Goldstar Foods

Co-presented by: Savanna Powers, Customer Experience Director, Goldstar Foods

*Applicable to: NSLP*

Classroom 105 M1

### **School Nutrition Programs Forecasting the Procurement of Foods**

Presented by: Beth Rice, Institute of Child Nutrition, Ph. D.

*Applicable to: NSLP*

**Pre-registration is required for this course.**

Classroom 106 M1

### **CACFP Family Childcare Fundamentals**

Presented by: Cynthia Winbush, Institute of Child Nutrition

*Applicable to: CACFP*

## **MAY 14 (continued)**

12:00 – 1:00 Lunch (On your own)

1:00 – 2:30 Break Out Sessions

Zlotnik Ballroom Rowling Hall

### **Capital Expenditures & Capital Projects**

Discussion of capital projects, capital improvements and allowability.

Presented by: Anwar Sophy, Administrator, Business Operations

*Applicable to: All Programs*

Grand Ballroom M3

### **Eligibility & Enrollment - Top Findings**

Discussion on determining eligibility, how to accurately complete an MBIEF, and how to accurately report eligibility and enrollment counts.

Presented by: Compliance & Collaboration

*Applicable to: CACFP*

Conference Room 301 M3

### **NSLP Fundamentals of USDA Foods**

Description:

Presented by: Compliance & Collaboration

*Applicable to: All Programs*

Amphitheater 204 M2

### **Lead to Succeed, Emotional Intelligence**

Presented by: Education Service Center

Classroom 203 M2

### **Food Insecurity**

An overview of food insecurity in Texas, highlighting recent data, special populations, and the causes and consequences of food insecurity. Jamie will also cover strategies to combat food insecurity, including food banking and a high-level overview of key federal nutrition programs.

Presented by: Jamie Olsen, MGPS, Director of Policy and Advocacy,  
Feeding Texas

2:30 – 2:45

Break

## **MAY 14 (continued)**

2:45 – 3:35 Zlotnik Ballroom Rowling Hall

### **Welcome Session TDA and USDA Updates**

*Applicable to: All Programs*

3:35 – 3:55 Short Break

3:55 – 5:00 **Keynote presentation with Joe Pettit**

*Applicable to: All Programs*

## **MAY 15**

7:00 – 8:00 Registration & Breakfast

8:00 – 9:00 Headliner Sessions

Zlotnik Ballroom Rowling Hall

### **Program Integrity Rule and AR & PR Preparation**

Information on new policy regulations (including 5-year cycle & meal pattern fiscal action), recordkeeping requirements, and adequate preparations.

Presented by: Sarah Carlson, Assistant Director, School Operations

*Applicable to: NSLP*

Grand Ballroom M3

### **Excess Net Cash Resources & Spend Down Plans**

Discussion will include submittal of spend down plan, frequent errors in submitted plans, corrections, unallowable and allowable plans.

Presented by: School Operations

*Applicable to: NSLP*

Conference Room 301 M3

### **Farm Fresh Foundations**

Informational session on TDA's Farm Fresh initiative.

Presented by: Program Advancement

*Applicable to: All Programs*

Amphitheater 204 M2

### **Application Process - Best Practices for New and Renewing CEs**

Addresses common issues with new and renewing CEs.

## **MAY 15 (continued)**

Presented by: Aekta Patel, Senior Grant Specialist, Program Eligibility

*Applicable to: CACFP*

Classroom 103 M1

### **CACFP Adult Care Round Table Discussions/Table Topics**

Classroom 104 M1

### **CACFP Day Care Home Round Table Discussions/Table Topics**

Includes discussion of financials, site level corrective action workshop, spwa/procurement best practices, best practices monitoring, task management, budget best practices (TXUNPS), and compensation policy.

*Applicable to: CACFP*

Classroom 105 M1

### **CACFP Child Care Center Round Table Discussions/Table Topics**

Includes discussion of USDA Food Distribution, claiming donated/non-donated foods, balancing distribution with household needs.

*Applicable to: NSLP*

Classroom 106 M1

### **The Nuts and Bolts of Processing: How a Chicken becomes a Nugget**

Informational session for SNP CEs to learn the lifecycle of supply chain/USDA Foods.

Presented by: Jaclyn Cantu, Director, USDA Foods

*Applicable to: NSLP.*

9:00 – 9:45

Break in the exhibitor's hall & headshot photos

9:45 – 10:45

Break Out Sessions

Zlotnik Ballroom Rowling Hall

### **Food & Nutrition Funding & Claims Overview**

Provides a general overview of F&N funding & claim payments, reason for delays if any, etc.

Presented by: Anwar Sophy, Administrator, Business Operations

*Applicable to: All Programs*

Grand Ballroom M3

### **Administrative Review: Preparations and Recordkeeping**

Addresses needed AR Preparations and recordkeeping requirements.

## **MAY 15 (continued)**

Presented by: Community Operations

*Applicable to: CACFP, SFSP*

Conference Room 301 M3

### **Food Safety for All Programs**

Informational on awareness and consistent food safety techniques.

Presented by: Education Service Center

*Applicable to: All Programs*

Amphitheater 204 M2

### **USDA Nutrition Standards for School Meals**

Introduction of new policy regulations.

Presented by: Rachel Baierlein, Senior Policy Analyst, Compliance & Collaboration

Co-presenter: Melinda Nguyen, Senior Nutrition Specialist, Program Advancement

*Applicable to: NSLP*

Classroom 104 M1

### **Childcare Center Review & Form H1606**

How to accurately complete review forms, frequency of monitoring visits, unannounced reviews, monitoring of all meal service types, and ensuring claims are accurate and consistent with observations during a review.

Presented by: Education Service Center

*Applicable to: CACFP*

Classroom 105 M1

### **Sponsor Monitoring of Sites**

Discussion of site reviews, including required 1st 2nd week visits, promotion of program integrity, promotion of internal control systems, and top findings.

Presented by: Education Service Center (ESC)

*Applicable to: SFSP*

Classroom 106 M1

### **Managing Processing and Cooperative Contracts**

Discussion includes contract management and diverting entitlement to processing.

## **MAY 15 (continued)**

Presented by: Mary Gomez-Kokkinos, Assistant Director, School Operations

Co-presenter: Jeri Hair, Senior, School Operations

*Applicable to: NSLP*

10:45 – 11:00

Short Break

11:00 – 12:00

Headliner Sessions

Zlotnik Ballroom Rowling Hall

### **Charge Policy & Alternate Meals**

This presentation will address paid lunch equity, alternate meals, and cost coverage.

Presented by: Mary Gomez-Kokkinos, School Operations

*Applicable to: NSLP*

Grand Ballroom M3

### **Farm Fresh Updates Networking Panel & Roundtable**

Description: Round table discussion of the farm fresh initiative

Presented by: Program Advancement

*Applicable to: All Programs*

Conference Room 301 M3

### **FSMC USDA Foods Reconciliation Process**

Discussion on FSMC Contract Management and USDA Foods.

Presented by: Troy Warden, Assistant Director, School Operations

*Applicable to: NSLP*

Amphitheater 204 M2

### **Summer Programs: Rural and Non-congregate Policy Updates**

Presented by: David Dierksen, Assistant Director, Policies & Procedures.

*Applicable to: SSO; SFSP*

Classroom 203 M2

### **Enhancing Efficiencies with Human-Centered AI**

Description:

Presented by:

*Applicable to: All Programs*

12:00 – 1:30

Lunch (on your own)

## **MAY 15 (continued)**

1:30 – 2:30

### **Break Out Sessions**

Zlotnik Ballroom Rowling Hall

#### **TDA's Updated Food Production Record to Promote Forecasting & Planning**

Presentation of the new TDA template update to improve forecasting and recordkeeping efforts, impacts to compliance in PY 24-25.

Presented by: Compliance & Collaboration

*Applicable to: NSLP*

Grand Ballroom M3

#### **Procurement & Top Findings**

The session will address procurement procedures, recordkeeping, conducting cost-price analysis, and procurement thresholds.

*Applicable to: CACFP, SFSP*

Conference Room 301 M3

#### **Food Bank Round Table Discussions/Table Topics**

Presented by: Food Distribution Operations

*Applicable to: TEFAP/CSFP*

Amphitheater 204 M2

#### **Financial Tracking, Coding, and Reporting**

Discussion includes financial management tracking and codes, unallowable and allowable expenses, financial report common errors & importance.

Presented by: School Operations

*Applicable to: NSLP*

Classroom 203 M2

#### **WBSCM Reporting: Schedule of Expenditures of Federal Awards (SEFA) Report**

Addresses reporting access changes due to the transition of using WBSCM.

Presented by: Compliance & Collaboration

*Applicable to: NSLP*

Classroom 104M1

#### **SFSP Round Table Discussions/Table Topics**

A group discussion on hiring, recruitment, staffing best practices, and more.

Presented by: Compliance & Collaboration



## **MAY 15 (continued)**

*Applicable to: SFSP*

2:30 – 2:45

Short Break

2:45 – 3:45

Headliner Sessions

Zlotnik Ballroom Rowling Hall

### **Managing operational, civil rights, and fraud complaints**

Description:

Presented by: Donna Thomas, Director, Compliance & Collaboration

*Applicable to: All Programs*

Grand Ballroom M3

### **Invitation for Bid (IFB) & Contract for Purchased Meals**

Introduction of the updated IFB template and implementations for use.

Presented by: Business Operations

*Applicable to: CACFP, SFSP*

Conference Room 301 M3

### **Sourcing Local Food for Foodbanks**

Informational session about procuring via the LFPA grant.

Presented by: Trade & Business Development

*Applicable to: TEFAP, CSFP*

Amphitheater 204 M2

### **Utilizing Consultants, Vended Meal Companies, & FSMCs as Vendors**

Informational session to explain the purposes of each type of vendor and their procurement/contract management requirements.

Presented by: Adriana Diaz, Assistant Director, Compliance & Collaboration

*Applicable to: All Programs*

Classroom 106 M1

### **SNP Networking Roundtable**

Includes discussion of financials from independent sites, site level corrective action workshop, spwa/procurement best practices, best practices monitoring, task management, budget best practices (TXUNPS), and compensation policy.

Presented by: School Operations

*Applicable to: CACFP*

## **MAY 15 (continued)**

3:45 – 4:00 Break

4:00 – 5:00 Headliner Sessions

Zlotnik Ballroom Rowling Hall

### **SFSP & SSO Marketing & Outreach**

Introduction of new USDA policy regulations.

Presented by: John Puder, Baylor University

*Applicable to: SFSP, SSO, SNP*

Grand Ballroom M3

### **CACFP & SFSP Policy Updates**

Introduction of new Program Integrity Rule, At-Risk Site Validation, and proposed rule for Serious Deficiency.

Provided by: David Dierksen, Assistant Director, Policies and Procedures

*Applicable to: SFSP*

Conference Room 301 M3

### **TEFAP Policy Handbook Training Program Series**

Introduction of the TEFAP policy training modules. Includes an explanation of the requirements to use this program, and explanation of how to use the courses in operations.

Presented by: Compliance & Collaboration

*Applicable to: TEFAP*

Amphitheater 204 M2

### **Local Food for Schools - How to Spend Funding**

Ideas on how to spend funds.

Presented by: Melinda Nguyen, Senior Nutrition Specialist, Program Advancement

*Applicable to: NSLP*

Classroom 203 M2

### **NSLP Resource Management - Nonprogram Revenue (Adult Meal Pricing and Nonprogram Revenue Ratio)**

Presentation on adult meal pricing, methodology and severe need rates, how to calculate nonprogram revenue ratio and/or no means to improve ratio.

Presented by: Nancy Britton, Lead, School Operations

## **MAY 15 (continued)**

*Applicable to: NSLP*

Classroom 106

### **SFA Responsibilities in Managing an FSMC Contract**

Presented by: Business Operations

## **MAY 16**

7:30 – 8:00

Registration & Breakfast

8:00 – 9:00

Headliner Sessions

Zlotnik Ballroom Rowling Hall

### **Procurement Planning for Child Nutrition Programs**

Provided by: Alexandra Molina, Director for School Operations

*Applicable to: NSLP*

Grand Ballroom M3

### **Financial Management & Top Findings**

Discussion on financial tracking system, sampled expenses, allowable, reasonable, allocable, and budgeting & financial systems.

Presented by: Community Operations

*Applicable to: CACFP, SFSP*

Conference Room 301 M3

### **Reach & Resiliency Grant Expanding your Reach in Rural Areas**

Informational session, discussion, and guidance on the expansion of TEFAP into rural locations.

Presented by: Lorena Cantu, Senior, Program Advancement

*Applicable to: TEFAP, CSFP*

Amphitheater 204 M2

### **Local School Wellness Policy & Triennial Assessment**

Presentation includes completing a triennial assessment and required elements of a Local School Wellness Policy.

Presented by: Brooke Stroud, Texas Association of School Boards (TASB)

*Applicable to: NSLP*

**MAY 16 (continued)**

Classroom 203

**The NDL and TEXTL Placement and Removal Process**

Presented by: Quality Assurance/Quality Control

*Applicable to: CACFP & SFSP*

Classroom 105 M1

**RCCI, Private Schools, & Charter Schools Special Considerations**

Addresses NSLP program challenges for RCCI, Charter, and Private school Operators.

Presented by: Compliance & Collaboration

*Applicable to: NSLP*

9:00 – 9:30

Break in the exhibitor's hallway

9:30 – 12:30

Zlotnik Ballroom Rowling Hall

**General Session: Past Successes and What's on the Horizon**

Presented by: Commissioner Sid Miller, Assistant Commissioner Lena Wilson

*Applicable to: All Programs*