

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

Presented by: Feeding Texas

2:30 – 2:45 Break

2:45 – 3:35 Zlotnik Ballroom Rowling Hall

Welcome Session TDA and USDA Updates

Applicable to: All Programs

3:35 – 3:55 Short Break

MAY 14 (continued)

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.

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

Applicable to: CACFP

Classroom 103 M1

CACFP Adult Care Round Table Discussions/Table Topics

MAY 15 (continued)

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: Jaelyn 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.

Presented by: Community Operations

Applicable to: CACFP, SFSP

Conference Room 301 M3

MAY 15 (continued)

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.

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

Co-presenter: Jeri Hair, Senior, School Operations

Applicable to: NSLP

MAY 15 (continued)

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:

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

Applicable to: SFSP

MAY 15 (continued)

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

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

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

Procurement Planning for Child Nutrition Programs

Provided by: TASBO Houston

Applicable to: NSLP

Classroom 203

The NDL and TEXL Placement and Removal Process

MAY 16 (continued)

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