



Early Learning Center Directors Meeting

May 25, 2017 – 8:45am to 12:30pm

Cedar/Duwamish/Nisqually conference rooms

AGENDA		
Time	Topic	Presenter
8:45-9:00	Networking	
9:00-9:50	Welcome and Updates <ul style="list-style-type: none"> • USDA • ECEAP Expansion • Contracts • Pointing children with disabilities • New online platform 	Kay Lancaster Cheryl Polasek Talena Dixon Nicole Chu Lori Pittman Cheryl Habgood Mike Conardo
9:50-10:45	New Design	Kay Lancaster James Cooper-Nurse Merri McBride Wendy Pringle Janice Heck Cheryl Polasek Cheryl Habgood Nicole Chu Nubia Lopez
10:45-11:00	Self-Assessment/Five-Year Goals (framing for activity)	Nathalie Jones
11:00-11:15	Break	
11:15-12:30	Deeper Dive into Goals and Gather Self-Assessment Input (pick one group to attend) <ul style="list-style-type: none"> • School Readiness • Inclusive Planning System • Enrolling Children and Families of Color 	Leads for each Goal & Objectives

Updates:

USDA Changes Coming:

We have some exciting changes coming with the CACFP [Child and Adult Care Food Program] that will improve foods given to the children we serve. This directly affects meals provided on the PSESd USDA contract. It also applies to all licensed child care facilities who will implement these changes for their

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own USDA contracts. Technically, these changes begin October 1, 2017. However, since we have already trained most of our food service directors those directors may come to you with questions or may also begin to implement the changes now. Here is an overview of the new guidelines:

1. For EHS, any meal that a mother breastfeeds on-site is now reimbursable.
2. Serving a meat or meat alternative for breakfast in place of a grain up to three times a week is now an option.
3. Serving cereal and yogurt with less sugar is encouraged now and required beginning October 1, 2017. [Specific requirements include: cereal with less than 6 grams of sugar per ounce and yogurt with less than 23 grams of sugar per 6 ounces]
4. Limiting juice to one serving per day at the site is encouraged now and required beginning October 1, 2017.
5. Eliminating flavored milk and grain-based desserts is encouraged now and required beginning October 1, 2017. Examples of grain-based desserts that will no longer count as a grain include graham crackers, animal crackers, cereal bars, breakfast bars, granola bars, sweet rolls, toaster pastries, sweet pie crusts, doughnuts, cake, cookies and brownies.
6. Serving a whole grain at least once per day is encouraged now and required beginning October 1, 2017.
7. Tofu is now allowed as a meat alternative. Each 2.2 ounce serving of tofu must contain 5 grams of protein to meet guidelines.

Our revised USDA online trainings will be available this summer (required for all staff). We are happy to answer any questions or concerns you may have about the new CACFP standards. Remember, most changes begin October 1st, 2017. We have time to learn and absorb the new guidelines so that we may fully support all of our partners in the classrooms and kitchens. We are excited to work with you to smoothly implement the CACFP changes.

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