



# The Link

YOUR QUARTERLY CONNECTION TO CACFP SUCCESS



ISSUE #59

MARCH 2024

[ODBCACFP.org](https://odbcacfp.org)  
[contact@odbcacfp.org](mailto:contact@odbcacfp.org)





*In this edition...*

## INFANT MENUS AND MEAL TIMES

Claiming infants in the CACFP can feel pretty daunting, but Our Daily Bread, CACFP makes keeping documentation no sweat!

In this edition of *The Link*, we cover documentation guidelines and best practices for claiming infants and what you need to know when changing meal times or shifts. Mastering these areas can help you maximize your claim for your child care facility.

*-Story continued on **Page 6.***



Try a new spin on an ever popular favorite with a sausage flatbread pizza. Get our CACFP-creditable recipe on **page 11**.



### Featured Educators:

the owners, directors, and leaders at Olive Tree Early Learning Academy and Funshine Child Care are making a major difference in the lives of children.

Read their stories on **pages 13 and 14.**



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Stock Photography courtesy of Envato Elements.

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# A LETTER FROM OUR PRESIDENT

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Dear friends,

Providing training and resources for educators to serve healthy, affordable meals to children is a great privilege for our organization. We value community, diversity, and integrity. We lead by example, making ethical choices and believing in the worth of every individual.

Since 1995, Our Daily Bread Child and Adult Care Food Program (ODB CACFP) has been dedicated to the nutritional care of children. Partnering with educators, we serve over 12,000 meals a day to children and adults across the states of Tennessee and Kentucky.

At Our Daily Bread CACFP, we firmly believe that knowledge is power. We are committed to informing the public about making healthy food choices and educating adults and children about the importance of proper nutrition. This is a vital step in our collective fight against the epidemics of childhood hunger and childhood obesity. Through our programs, we offer thorough training and technical assistance to daycare homes, adult care, and childcare centers, ensuring that they are equipped with all the necessary tools to provide nutritious meals to those in their care.

We have taken extraordinary pride in being members of the National CACFP Sponsors Association since 2004. Our Executive Director, Senta Hester, has played a significant role within the association. She has served as a board member, chairperson, vice president, and as president. Senta's dedication and leadership have been instrumental in advancing our cause, and in 2017, she was elected as the president of the National CACFP Sponsors Association, serving a two-year term.

Looking ahead, we remain committed to promoting children's health and well-being. Our vision is a society where healthy choices are the norm, and education is promoted, taught, encouraged, and passed on to educators and parents, and ingrained in our children at a very young age. Your support makes this possible. Childcare educators lay the foundation for the future of our society, and we are proud to walk along your side as positive forces in the lives of children.

Together, let us build a future where every child has access to nutritious meals and the knowledge for healthy living. Thank you for being part of our journey.

Warm regards,



Phillip Hester

President, Our Daily Bread CACFP



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Knoxville, TN 37915  
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# Spring Meal Planning

*This sample menu is for ages 1-12 Yrs.*

## Monday

## Tuesday

## Wednesday

## Thursday

## Friday

### Breakfast

#### ABC Smoothie

Skim/1%/Whole  
Apples  
Cranberries  
Beets  
Low-Fat Yogurt

#### Give a Moose a Muffin...

Skim/1%/Whole  
Grapefruit  
Whole Grain -  
Banana Muffins

#### Dr. Seuss Pancakes

Skim/1%/Whole  
Sliced Bananas  
& Strawberries  
Whole Grain -  
Pancakes

#### Peachy Parfait

Skim/1%/Whole  
Peaches  
Greek Yogurt  
Granola

#### Breakfast of Champions

Skim/1%/Whole  
Bananas  
Whole Grain -  
Wheaties

### Lunch/Dinner

#### Zucchini Lasagna

Skim/1%/Whole  
Mozzarella &  
Cottage Cheese  
Zucchini, Sliced  
Purple Grapes  
Whole Grain -  
Lasagna  
Noodles

#### Sunny Lemon Chicken

Skim/1%/Whole  
Chicken Breast  
Peas  
Cantaloupe  
Whole Grain -  
Dinner Roll

#### Green Eggs & Ham

Skim/1%/Whole  
Eggs & Ham  
Hashbrowns  
Cherries  
Whole Grain -  
English Muffin

#### Cheesy Tilapia

Skim/1%/Whole  
Tilapia with  
Parmesan -  
Cheese  
Asparagus  
Mangoes  
Whole Grain -  
Brown Rice

#### Sausage Flatbread Pizza

Skim/1%/Whole  
Mozzarella -  
Cheese &  
Italian Sausage  
Red Peppers  
Blueberries  
Whole Grain -  
Tortillas

### Snack

#### Avocado Express

Water  
Avocado Slices  
Whole Grain  
Crackers

#### Cheerios with Raisins

Water  
Raisins  
Whole Grain -  
Cheerios

#### One Fish Two Fish

Water  
Lorax Drink -  
(100% Orange  
Juice)  
Whole Grain -  
Goldfish

#### Deviled Eggs

Water  
Deviled Eggs  
Celery Sticks

#### Turkey Sliders

Water  
Turkey &  
Cheese  
Hawaiian Rolls



*This sample menu is for ages 6-11 months.*

**Monday**

**Tuesday**

**Wednesday**

**Thursday**

**Friday**

**Breakfast**

**IFIF or BM**

Yogurt  
Applesauce

**IFIF or BM**

Infant Whole -  
Wheat Cereal  
Diced Pears

**IFIF or BM**

Infant Oatmeal  
Sliced Bananas  
& Strawberries

**IFIF or BM**

Yogurt  
Diced Peaches

**IFIF or BM**

Yogurt  
Mashed -  
Blueberries

**Lunch/Dinner**

**IFIF or BM**

Cottage Cheese  
or  
Iron Fortified -  
Infant Rice -  
Cereal  
Cooked -  
Zucchini

**IFIF or BM**

Infant or  
Diced Chicked  
Peas

**IFIF or BM**

Scrambled -  
Eggs & Infant  
or Diced Ham  
Hashbrowns  
Mashed -  
Cherries

**IFIF or BM**

Infant Rice -  
Cereal or  
Tilapia  
Cooked & Diced  
Asparagus

**IFIF or BM**

Mozzarella -  
Cheese or  
Infant Whole -  
Wheat Cereal  
Green Beans

**Snack**

**IFIF or BM**

Avocado Slices  
Whole Grain -  
Crackers

**IFIF or BM**

Diced -  
Cantaloupe  
Cheerios

**IFIF or BM**

Sliced Oranges  
Goldfish

**IFIF or BM**

Mangoes  
Graham -  
Crackers

**IFIF or BM**

Sliced -  
Tomatoes  
Hawaiian Rolls

# CLAIMING INFANTS IN THE CACFP



BY KELLY CHILDERS  
FIELD REPRESENTATIVE  
OUR DAILY BREAD CACFP

Claiming infants in the CACFP can feel pretty daunting, but Our Daily Bread CACFP makes keeping documentation no sweat!

To stay in compliance while claiming infants on the CACFP, educators should maintain documentation for all meals and attendance just as they would any other child. This should include having an Infant Master Menu posted for parents.

However, because infants are developing at different paces, one menu is not enough. Individual infant menus are required.

These menus should be completed throughout the day and filed on site.

Additionally, each infant should have an infant addendum for milk preferences. These should be sent over with the child's enrollment forms.

**Infant Addendum:** This form introduces the parent to the food program and what they can expect their child to be served during the day. Each educator should choose an iron fortified infant formula to keep on site. On this addendum, the parent can choose to provide breast milk (BM) or an iron fortified infant formula (IFIF) of their choice OR request that the educator supply their formula designated on the form.

**Our Daily Bread CACFP**  
6 - 11 MONTH INFANT MENU

*It is recommended for meals served to infants, there must be one menu per each infant.*  
*By the center/food bank, the menu must be completed for each meal served to the infant. The menu must reflect what is actually being served to all children. When no change of food items are made throughout the month.*

Infant Name	Date of Birth	Monday	Tuesday	Wednesday	Thursday	Friday
Meal	6-8 mo. 100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF
Breakfast	6-8 mo. 100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF
Lunch / Dinner	6-8 mo. 100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF
Supplements	6-8 mo. 100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF

**Parental Signature/Printed Name** \_\_\_\_\_ **Date** \_\_\_\_\_

overall

**Our Daily Bread CACFP**  
6 - 11 MONTH INFANT MENU

*It is recommended for meals served to infants, there must be one menu per each infant.*  
*By the center/food bank, the menu must be completed for each meal served to the infant. The menu must reflect what is actually being served to all children. When no change of food items are made throughout the month.*

Infant Name	Date of Birth	Monday	Tuesday	Wednesday	Thursday	Friday
Meal	6-8 mo. 100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF
Breakfast	6-8 mo. 100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF
Lunch / Dinner	6-8 mo. 100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF
Supplements	6-8 mo. 100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF	100% BM or 100% IFIF

**Parental Signature/Printed Name** \_\_\_\_\_ **Date** \_\_\_\_\_

**INFANT ADDENDUM TO ENROLLMENT**

Dear Parent:

This child will enter participation in the USDA Child & Adult Care Food Program (CACFP). This program provides reimbursement to the center for meals and snacks served to your infant while in our care. We want to work with you to provide the very best nutritional care for your baby. Under the CACFP regulations, the center may NOT charge you a separate fee for the meals, but we do charge for administrative costs.

We use the usual pattern below, which was developed by the USDA for centers participating in the CACFP. The type and amount of foods served may vary according to the age of the child. However, the actual foods we provide will be based on what you tell us about your baby's own food needs.

Food Group	Food Item	Food Item	Food Item
Grains	1/4 cup cooked rice or cereal	1/4 cup cooked rice or cereal	1/4 cup cooked rice or cereal
Protein	1/4 cup cooked beans or lentils	1/4 cup cooked beans or lentils	1/4 cup cooked beans or lentils
Vegetables	1/4 cup cooked carrots, peas, or beans	1/4 cup cooked carrots, peas, or beans	1/4 cup cooked carrots, peas, or beans
Fruit	1/4 cup cooked apples, pears, or peaches	1/4 cup cooked apples, pears, or peaches	1/4 cup cooked apples, pears, or peaches
Dairy	1/4 cup cooked milk or yogurt	1/4 cup cooked milk or yogurt	1/4 cup cooked milk or yogurt

**Parental Signature/Printed Name** \_\_\_\_\_ **Date** \_\_\_\_\_

If a parent/guardian chooses to supply the BM or IFIF, the educator will still be reimbursed. For infants 0-5 months, even if the parent/guardian supplies the component, this meal is fully reimbursable.

When infants turn 6 months OR are developmentally ready for table foods, the parents can continue supplying the milk, but the educator would have to supply the other remaining components to be reimbursed.






Infant Required Components: As mentioned previously, infants should be given milk (breast milk or iron fortified infant formula) at all meals and snacks for both the 0-5 month and 6-11 month age groups.

After infants are developmentally ready for table food, please be sure to pay close attention to the additional required components listed on the CACFP food chart.

Please keep in mind, you can reach out to your Field Representative or Case Manager for assistance. We are always happy to help with any documents you may need!

CACFP FOOD CHART		CHILD & ADULT CARE FOOD PROGRAM		Birth - 5 MONTHS	6 - 11 MONTHS
BREAKFAST, LUNCH & SUPPER	Breastmilk or Iron-fortified Infant Formula.....	4-6 fluid oz.	6-8 fluid oz.		
	*Meat (or) Meat Alternate 0-½ oz. eq.		Choose 1, or any combination.		
	Lean Meats, Poultry, Fish, Tofu or Beans.....		0-4 tbsp.		
	Egg.....		1 whole		
	Cheese.....		0-2 oz.		
SNACK	*Grain 0-½ oz. eq.		OR		
	Iron-fortified Infant Cereal.....		0-4 tbsp.		
	*Vegetable (or) Additional Fruit.....		AND		
			0-2 tbsp.		
	*Fruit (or) Additional Vegetable.....		0-2 tbsp.		

Iron fortified infant cereal OR a meat/meat alternate are required at all meals. Grains such as crackers or breads are only creditable at snacks.

## The Link

CHILD NUTRITION MAGAZINE

### Issue # 59

### ABC Smoothie


Yield: 50 Servings  
Meal Type: Breakfast

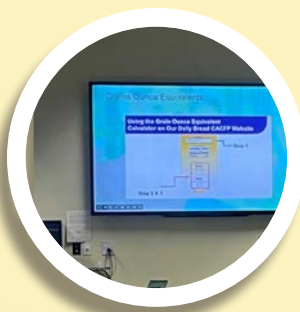
#### Ingredients

200 oz(s)	Low-Fat Yogurt
17 cup(s)	Chopped Apples
12 ½ cup(s)	Cranberries
4 ¼ can(s)	Sliced Beets (15 oz)
2 ¼ cup(s)	Skim Milk
4 ¼ cup(s)	Ice

#### Notes

- This smoothie offers a vibrant mix of flavors and colors that children will love.
- Servings per age group:  
1-2 yrs. (½ cup)  
3-5 yrs. (¾ cup)  
6-12 yrs. (1 cup)





## Looking for menu planning tips, CACFP recipes, and administrative best practices?

Attend a training with Our Daily Bread CACFP!

Visit [odbcacfp.org](http://odbcacfp.org) to sign up for our mailing list so that you can be the first to register. Space is limited - reserve your seat ASAP!



### CACFP Servings & Components

1-2 Years	3-5 Years	6-12 Years
1/2 cup	3/4 cup	1 cup
fruit	fruit	fruit
yogurt	yogurt	yogurt
-	-	-
to meet meal component requirements		
serve with:		
1/2 cup	3/4 cup	1 cup
1 year = whole	1% / skim milk	1% / skim milk
2 year = 1% / skim		

### Directions

1. Pour milk into the blender first, followed by yogurt. Then add beets and cranberries. Next is apples and finally ice.
2. Start blender on lowest setting for 30 seconds, and then move to higher setting until ingredients are well blended and smooth.
3. If smoothie mixture appears to be too thick, add more milk a tablespoon at a time.
4. Pour into 8-ounce glasses and serve.







# Mealtime Mastery

## 2024 CACFP TRAINING

**\*Please note that child care educators in Kentucky who attend this session will not receive ECE-TRIS credit. However, you will be awarded CACFP annual training credit.**

Join us for a concise, hands-on workshop designed specifically for child care educators participating in the Child and Adult Care Food Program (CACFP). You'll gain insights into CACFP guidelines and regulations, focusing on key areas like meal patterns, menu planning, and record-keeping. Learn how to serve nutritious, well-balanced meals, and discover strategies for encouraging healthy eating habits in children.

We'll explore adding more fruits, vegetables, and whole grains to meals, catering to dietary needs, and efficiently managing food costs and waste. This workshop is a great opportunity to understand CACFP better, network with fellow educators, and enhance your skills in providing healthy meals to children. Join us to elevate your CACFP involvement!

**REGISTER ONLINE:**

**[training.odbcacfp.org](https://training.odbcacfp.org)**

**OR CALL:**

**(865)938-6328**

~~Lexington, KY~~

~~Jan. 27, 2024~~

~~■ Lexington Public Library, Northside Branch~~

~~■ 10:30a - 2:00p~~

~~Winchester, KY~~

~~Feb. 24, 2024~~

~~■ Clark County Extension Office~~

~~■ 10:00a - 1:00p~~

**Knoxville, TN**

**March 16, 2024**

**■ Public Works Service Center**

**■ 10:00a - 1:00p**

**Clarksville, TN**

**March 30, 2024**

**■ Clarksville-Montgomery County Public Library**

**■ 10:00a - 1:00p**

**Chattanooga, TN**

**May 18, 2024**

**■ East Ridge Community Center**

**■ 11:30a - 2:30p**

**Louisville, KY**

**June 1, 2024**

**■ St. Matthews-Eline Branch Library**

**■ 10:00a - 1:00p**

**Memphis, TN**

**June 22, 2024**

**■ Benjamin L. Hooks Central Library - Memphis Public Library**

**■ 11:00a - 1:00p**

**ALL SESSIONS,  
100% FREE!**



# MAKING CHANGES TO MEAL TIMES AND SHIFTS



BY TAKESHA MIDDLETON  
TN CENTERS PROGRAM MANAGER  
OUR DAILY BREAD CACFP

Serving kids within your meal time window is very important for your CACFP sponsor and for TDHS.

We do know the life as a childcare facility owner or director can be very busy at times with parents, staff, and children in your care.

There may be times where something has happened at the home or center that has put your facility's meal time behind. In those instances, please contact your Case Manager or Field Representative to inform them of this change.

This is very important. If we or TDHS conduct a monitoring review and your meal has been served out of your approved meal time, there is the chance the meal will not be claimable for reimbursement. If you feel like a different meal time would work better for your location, we are able to change your meal times in our system and in the state system. Just inform your Case Manager of the mealtime changes that are needed.

If you are needing to add a meal or shift to your location, this process is a little different. You will inform your Case Manager, and they will submit it for approval to the program manager in the state. The approval process cannot be done in the middle of the month. If the added shift or meal is submitted before the 19th



of a month, it will be approved for the following month to come. If it is received after the 19th, it will not be able to be approved until the following month. For example, if you submit your meal time change on February 20th, it will not be able to be approved until April 1st, because the deadline for changes to be applied earlier than that has already passed.

If at any time you have questions or concerns, please contact your Case Manager or Field Representative. We are happy to help!



## MONITORING REVIEW TIP



Contact the ODB CACFP office if you will be closed ahead of any scheduled meal times. Serve all approved meals within the approved meal times or shifts. If you need to make a change to any meal times or add a meal, please contact us as soon as possible for approval.





# The Link

CHILD NUTRITION MAGAZINE

## Issue # 59

### Notes

- This snack is a fantastic way to introduce children to the flavors of the Mediterranean while providing essential nutrients.
- Servings per age group:  
1-2 yrs. (½ cup)  
3-5 yrs. (½ cup)  
6-12 yrs. (¾ cup)

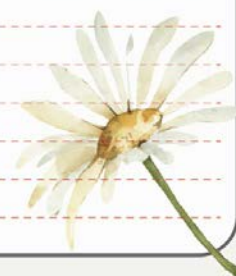
## Israeli Salad

Yield: 50 Servings  
Meal Type: Snack



### Ingredients

13 ½ cup(s)	Cucumbers
9¼ cup(s)	Tomatoes
2 ¼ cup(s)	Onions
6 tbsp	Fresh Parsley
14 ¼ tbsp	Olive or Canola Oil
14 ¼ tbsp	Lemon Juice
¾ tbp	Salt



Scan the QR code to find more recipes like this one in our Quick Bites series on YouTube!



# The Link

CHILD NUTRITION MAGAZINE

## Issue # 59

### Notes

- A fun mealtime activity is to let the children personalize their pizzas with their favorite toppings.
- Servings per age group:  
1-2 yrs. 1 slice  
3-5 yrs. 1 slice  
6-12 yrs. 1 slice

## Sausage Flatbread Pizza

Yield: 50 Servings  
Meal Type: Lunch/Dinner

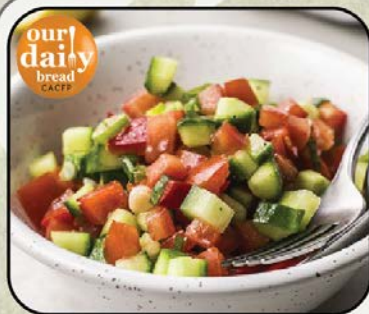


### Ingredients

50	Whole Grain Tortillas
6 ¼ cup(s)	Tomato Paste
4 ¼ tbsp	Italian Seasoning
4 ¼ tsp	Garlic Powder
50 oz(s)	Cooked Italian Sausage
10 ½ cup(s)	Red Bell Pepper Strips
21 cup(s)	Shredded Mozzarella Cheese







#### CACFP Servings & Components

1-2 Years	3-5 Years	6-12 Years
1/2 cup	1/2 cup	3/4 cup
vegetables	vegetables	vegetables
-	-	-
-	-	-
-	-	-
feel free to serve this snack with water or milk:		
1/2 cup milk	3/4 cup	1 cup
1 year = whole	1%/skim milk	1%/skim milk
2 year = 1%/skim		

#### Directions

1. Dice cucumbers, tomatoes and onions finely. Mix together in a bowl.
2. Add parsley, olive oil, lemon juice and salt. Mix until vegetables are well-coated.
3. Serve with whole grain pita chips, sliced bread, or a wheat tortilla.



#### CACFP Servings & Components

1-2 Years	3-5 Years	6-12 Years
1 slice	1 slice	1 slice
peppers, tomato paste	peppers, tomato paste	peppers, tomato paste
-	-	-
sausage	sausage	sausage
whole grain tortillas	whole grain tortillas	whole grain tortillas
to meet meal component requirements serve with milk:		
1/2 cup	3/4 cup	1 cup
1 year = whole	1%/skim milk	1%/skim milk
2 year = 1%/skim		

#### Directions

1. Preheat oven to 400 F.
2. In a small bowl combine tomato paste, Italian seasoning, and garlic powder.
3. Spread tomato paste on each tortilla, add sausage, pepper strips, and mozzarella cheese. Bake for 6 to 8 minutes or until crispy and golden.



Above: Children from Olive Tree Early Learning Academy playing in outdoor playscape.

Right: Children at Olive Tree Early Learning Academy take part in a creative activity.



# FEATURED CACFP SITES



## ***Tennessee Featured Educator: Olive Tree Early Learning Academy***



BY SHEENA WILSON  
CASE MANAGER  
OUR DAILY BREAD CACFP

I am pleased to introduce the Tennessee Featured Educator for this edition, Olive Tree Early Learning Academy.

Daniel and Mandy Watson began their journey working with low income, mother-led families at The Restoration House in Knoxville, Tennessee.

Through The Restoration House, the Watsons helped these families find community and become more self-sufficient, but they discovered that a lack of access to dependable childcare made it difficult for these families to experience stability. This experience is what led them to open Olive Tree Early Learning Academy on September 11, 2023. Olive Tree Early Learning Academy is located in West Knoxville, on 16 beautifully wooded acres. By connecting families with exceptional educators in a whole-child approach, Olive Tree is able to provide high-quality early education in a creative, safe, and

inclusive environment.

Olive Tree is working to be a true holistic hub for families where they not only receive an excellent education, but also have access to a trauma responsive, therapeutic

***"Our school brings together a diverse community of families and children from all walks of life."***

space. Their outdoor playscape overlooks a large pond where the children get to view ducks, fish, turtles, and frogs during their extensive time exploring nature.

Olive Tree currently has plans and partnerships in store to help develop even more on-site therapeutic offerings.

When asked what

she loved most about the work she does at Olive Tree, Mandy Watson said, "Olive Tree is one of the greatest sources of joy that I've ever experienced. Our school brings together a diverse community of families and

children from all walks of life. Each day our teachers and staff are bringing the equality of opportunity for excellent early childhood education to children who might otherwise never receive this chance. I love that Olive Tree is evening

the playing field while also building a community that reflects our values of dignity, respect, collaboration, and reciprocity."





## Kentucky Featured Educator: Funshine Child Care



BY KIMBERLEY CASTELLUZZO  
FIELD REPRESENTATIVE  
OUR DAILY BREAD CACFP

Our Daily Bread is excited to spotlight Funshine Child Care in Covington, Kentucky!

Funshine's director, Allyssa (Ally) Bishop, started working in child-care straight out of high school and never looked back! The love she has for the children has fueled her motivation for the past eight years.

Funshine Child Care has been sponsored by Our Daily Bread, CACFP for three years. Ms. Ally joined their team as director shortly after.

When asked what she loved most about the CACFP, she said, "the kindness of the staff and the quality they maintain for the children they help serve."

Our Daily Bread certainly appreciates the kind words, but we know our educators are the true superstars!

Ms. Ally prides herself on providing a safe and loving environment for children of all backgrounds to learn and grow. The excellent work she does at Funshine is a true testament of how much she loves and cares for each child.

***"They make it easy to maintain high standards for tiny humans. 10/10 recommend!"***

Ms. Ally and the kiddos at Funshine have a favorite

meal: meatball hoagies with mozzarella cheese. They serve it up with carrots, apple slices, and milk for a yummy (and creditable) meal!

I asked Ms. Ally what advice she would give a new educator who is thinking about joining the CACFP. Her response? "Do it! They make it easy to maintain high standards for tiny humans. 10/10 recommend!"

A BIG thanks to Ms. Ally and her staff at Funshine Child Care! Your hard work and dedication is greatly appreciated and definitely does not go unnoticed!

Above left: Allyssa Bishop, director of Funshine Child Care located in Covington, Kentucky.





# Educator Portal

Proud CACFP Sponsor since 1995  
Serving Tennessee & Kentucky

At Our Daily Bread CACFP, we believe in community both inside and outside our walls. The Educator Portal is a tool meant to help you stay connected as an Educator to Our Daily Bread and all things CACFP. The Educator Portal makes completing and submitting documents to your Case Manager easier than ever before! Child Care is a challenge and we're trying our best to remove pain-points from your daily operations. Be on the lookout for more upcoming features soon!

## ▪ History of Documentation

Access a library of all of your past uploaded documents. This will allow you to download any document you need without having to contact Our Daily Bread CACFP.



- o Easily retrieve documents from your history.
- o Never lose any of your CACFP documents.
- o Accessible anytime.

## ▪ Credible Cuisines

Dive into a rich collection of CACFP approved recipes, tailor yields to your needs, and bookmark favorites to your personal culinary vault.



- o Comprehensive library of CACFP approved recipes.
- o Save your favorite recipes to a personal cookbook.
- o Recipes with compliant CACFP crediting information.
- o Adjust recipe yields to fit your serving needs.

## ▪ CACFP Calculators

Equip yourself with smart tools that effortlessly crunch numbers, ensuring cereals, yogurts, and grains meet CACFP standards.



- o Specialized calculators to simplify your shopping.
- o Calculate if a cereal or yogurt remains compliant to CACFP sugar limits.
- o Calculate grain ounce equivalents for commonly served grain components.

## ▪ CN Label Archive

Navigate through a curated gallery of CN Labels, and save all of the essentials to your quick-access favorites shelf.



- o Browse a collection of CN Labels tailored for CACFP.
- o Save CN Labels to a favorites list for quick reference.

## ▪ More Portal Perks Coming Soon!

- o E-Sign & Online Form Completions
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mail:

U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
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fax:

(833) 256-1665 or (202) 690-7442; or

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