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Horizons Unlimited Child and Adult are Food Program 2018 Annual Recordkeeping Training

Per the Wisconsin Department of Public Instruction (DPI) and the U.S. Department of Agriculture (USDA), all participants in the Child and Adult Care Food Program (CACFP) must fulfill the training requirement to remain current on the program. The training requirement includes these topics:

- 1. Serving meals which meet the New CACFP meal patterns
 - a. FDCH CACFP New Meal Pattern Training Booklet
- 2. Taking accurate meal counts;
- 3. Submitting accurate meal claims;
- 4. How Horizons Unlimited, Inc. will review the provider's monthly claims;
- 5. The Program's reimbursement system; and
- 6. Compliance with the Program's record keeping requirements/Civil Rights

INSTRUCTIONS FOR COMPLETING THIS PACKET

- Read each of the sections including the FDCH CACFP New meal Pattern Training Booklet and complete the questions on the back of this signature sheet.
- Return by mail, email, or fax both signature page and questionnaire no later than August 7, 2018.
- Make a copy of the signature page and completed questionnaire for your records.
- A Certificate of Completion will be sent to you confirming your submission. (This training does NOT count towards continuing education. It only satisfies your required food program training.)

Provider Name:	FOR OFFICE USE ONLY
Provider Signature:	Date Received: Checked By:
Provider Number:	Date Certificate Sent:
Date:	

Complete this page. Check each box after you have read and understand the section. Answer each question using another sheet of paper if needed. Call the Horizons Office if you have any questions. Sign on the first page.
 I have read and understand Part 1 – FDCH CACFP New Meal Pattern Training I have read and understand Part 2 - Taking accurate meal counts. I have read and understand Part 3 - Submitting accurate meal claims. I have read and understand Part 4 - How Horizons Unlimited will review the provider's monthly claims. I have read and understand Part 5 - The Program's reimbursement system. I have read and understand Part 6 - Compliance with the Program's recordkeeping requirements. I have read and understand Part 7 - Civil rights
Part 1 —FDCH CACFP New Meal Pattern Training

Milk/Inico

IV	mik/Juice
1.	Can Breastmilk be served to a 16-month-old child? a. Yes b. No
2.	If you are serving milk to a mixed age group of 1 & 2 year olds it is acceptable to serve 1% milk to all children.
	a. True
	b. False:
3.	What fat content of unflavored milk can be served to a one year old?

- a. Skim, 1%, or 2%
- b. Skim or 1%
- c. 2%
- d. Unflavored Whole Milk
- 4. How many times a day is juice allowed to be served? ______

Meat/Meat Alternate

5.	During the breakfast meal, programs may serve a meat/meat alternate in place of the entire grain
	component five times per week.

a.	rrue False:	
υ.	raise	

- 6. Tofu incorporated in a smoothie is creditable as a meat/meat alternate.
 - a. True
 - b. False
- 7. Bacon, imitation bacon products and salt pork are creditable as a meat/meat alternate.
 - a. True
 - b. False

Use the Nutrition Facts Label to the right to complete the sugar calculation to determine if this yogurt meets the sugar limits.

8.	Write your answer here:	

- 9. Is this yogurt creditable?
 - a. Yes
 - b. No

Nutrition Serving Size 2.5 oz (70g) Servings Per Container 4	Facts
Amount Per Serving	
Calories 120	
	% Daily Value
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 85mg	4%
Total Carbohydrate 25g	8%
Dietary Fiber 1g	4%
Sugars 19g	
Protein 2g	4%

- 10. What documentation must you keep for yogurt until the end of the day?
 - a. Nutrition Facts Label
 - b. Name of item
 - c. All of the above
- 11. What documentation must you keep for store-bought combination foods until the end of the day (i.e. fish sticks, pizza, chicken nuggets, meatballs, ravioli)?
 - a. Nutrition Facts Label
 - b. Child Nutrition (CN) Label or Product Formulation Statement (PFS)
 - c. Ingredient List
- 12. Use the CN label and CACFP Child Meal Pattern Chart to determine the required serving size for meat/meat alternate for each age group.

a.	1 & 2 year olds:	
b.	3-5 year olds:	
С.	6-12 year olds:	

and the second s	058282
pattie nuggets with rib equivalent meat for Chi Requirements. (Use of	d, breaded chicken breast meat provide 1.50 oz. Id Nutrition Meal Pattern this logo and statement d and Nutrition Service,

Fruit and Vegetable

- 13. A Fruit is required to be served at lunch and supper.
 - a. True
 - b. False:
- 14. The following lunch/supper meals are claimable. Circle all that apply.
 - a. Chicken, apples, pears, WG bread, 1% and/or whole milk
 - b. Chicken, apples, carrots, WG bread, 1% and/or whole milk
 - c. Chicken, broccoli, carrots, WG bread, 1% and/or whole milk
 - d. Chicken, tomato soup, carrots, WG crackers, 1% and/or whole milk
- 15. Pureed/blended fruits and vegetables when served as a smoothie are considered juice.
 - a. True
 - b. False
- 16. A claimable snack may include a fruit and a vegetable as the two components.
 - a. True
 - b. False

Grains

a	s will be disallowed if a WG rich item is not served during the day. True . False
a k c	cfast cereals must contain no more thangrams of sugar per dry ounce. . 3 . 5 . 6 . 13
if this cereal	tion Facts Label to the right to complete the sugar calculation to determine meets the sugar limits. Serving Size 1 cup (32g) Servings Per Container 9 Amount Per Serving Calories 130 Calories from Fat 15 % Daily Value* Total Fat 1.5g Serving Size 1 cup (32g) Servings Per Container 9 Calories from Fat 15 % Daily Value* Total Fat 1.5g Serving Size 1 cup (32g) Servings Per Container 9 Amount Per Serving Calories 130 Calories from Fat 15 % Daily Value* Total Fat 1.5g Serving Size 1 cup (32g) Serving Per Container 9 Calories from Fat 15 % Daily Value* Total Fat 1.5g Serving Size 1 cup (32g) Serving Size 1 cup (32g) Serving Per Container 9 Amount Per Serving Calories from Fat 15 % Daily Value* Total Fat 1.5g Serving Size 1 cup (32g) Serving Per Container 9 Amount Per Serving Serving Per Container 9 Amount Per Serving Calories from Fat 15
20. Is thi	Saturated Fat 0g
â	-based desserts may be served at snack a max of two times per week. True False:
a k c	ollowing are examples of grain-based desserts. Circle all that apply. . Cereal Bars, Granola Bars . Cheese Flavored Crackers, Soda Crackers . French Toast, Waffles . Muffins, Quick Breads
23. How	many times per day must a whole grain rich product be served?
	d on the following product packages, which items could be used as the whole grain-rich (WGR) item? all that apply.

- 25. Using the ingredients to the right, is this item WGR?
 - a. Yes
 - b. No

Honey Oat Bread

INGREDIENTS: Enriched Unbleached Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin And Folic Acid), Water, Whole Grain Oats, Yeast, Honey, Nut Blend (Hazelnuts, Cashews, Almonds, Brazilnuts, Walnuts), Brown Sugar,

- 26. Using the ingredients to the right, is this item WGR?
 - a. Yes
 - b. No

Multi Grain Bread

Ingredients: Enriched Unbleached Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin And Folic Acid), Water, Whole Wheat flour, Oats, Triticale, Amaranth, Rye, Wheat Germ, Flax Seeds, Sunflower Seeds, Cornmeal

- 27. Is this recipe WGR?
 - a. Yes
 - b. No

Whole Wheat Muffins

Ingredients

1 cup flour (all purpose) 1 cup whole wheat flour

1/2 teaspoon salt

2 teaspoons baking powder

1/4 cup brown sugar (firmly packed, or white sugar)

1 cup milk, low-fat (1%)

2 egg

Cooking Methods

- 28. Deep-fat frying cannot be used to prepare meals on-site. What is the definition of deep-fat frying? Circle all that apply.
 - a. Submerging foods in hot oil or other fat
 - b. Pan-frying in a small amount of fat
 - c. Stir-frying in a small amount of very hot fat

Infants

- 29. When can a program claim an infant's meal when the mom breastfeeds her child onsite? Circle all that apply.
 - a. Infant is only receiving breastmilk from mom
 - b. Infant is receiving breastmilk from mom and eating all program supplied foods
 - c. Infant is receiving breastmilk from mom and eating one or more parent supplied foods
- 30. Once an infant is developmentally ready to accept solid foods, including infants younger than 6 months, programs are required to offer them to the infant.

a.	True				
	False:	•			

- 31. Do infants have to be offered the food program?
 - a. True
 - b. False:

32. The fol	llowing foods are creditable in the CACFP for infants. Circle all that apply.
a.	Yogurt and whole eggs
b.	Cheese Food and Cheese Spread
C.	Tofu and Soy Yogurt
33. Which	foods are creditable at snack for infants? Circle all that apply.
a.	Iron-fortified infant cereal
	Ready-to-eat breakfast cereals
	Fruits and vegetables
d.	Bread/Crackers
	oods are creditable at breakfast for infants? Circle all that apply.
	Iron-fortified infant cereal
	Pancakes, waffles, toast, ready-to-eat cereal
	Eggs, yogurt, cheese
a.	Bananas, applesauce, sweet potatoes
35. Origina	al cheerios are an approved infant grain at snack.
_	True
b.	False
rt 2 - Meal (Counts/Menus
36. Can atten	dance records be used to fill out meal counts on a later day?
37. If the Inte	ernet went down, what do you do to record the food program records?
38. When sho	ould you fill out the menus?
39. If you are	e closed or away from the day care home during approved mealtimes what is required?
rt 3—submi	tting accurate meal claims
	easons why a meal may be disallowed on your claim.
1	austric mil, a mearma, se alsanomea en jour claim.
2	
3	
	are approved for Breakfast, Lunch and PM Snack, what must you do before reimbursed for dinners?
	e providing care on a holiday, what procedure must you follow?

Part 4—How Horizons Unlimited food program will review the provider's monthly claims	
43. Name 3 items Horizons staff will check when reviewing a clam:	
•	
•	
•	
44. A completed monthly claim must be electronically filed or postmarked by:	
45. Online claimers can review the in their KIDKAI program to review any claim disallows.	RI
Part 5—The Program's Reimbursement System	
46. If you submit a July claim, on time, when can you expect your direct deposit?	
First Monday of August First Monday of September First Monday of October	
47. If you submit a April late claim, when can you expect your direct deposit?	
Second Monday of May Second Monday of June Second Monday of July	
48. Upon receipt of your reimbursement, the provider should call the Horizons Unlimited, Inc. office right way to discuss any discrepancies. All adjustments must be requested within days of the last day of the month being claimed.	
Part 6—Compliance with Program's recordkeeping requirements / Civil Rights	
49. Name 4 of the records you are required to maintain.	
•	
•	
•	
•	
50. Do infants have to be offered the food program? If yes, why?	

51. Where must be the USDA Non-Discrimination Statement be included?

Activity: Trying New Foods: Tofu Sloppy Joes

Please make the recipe below, serve to your daycare children and answer the related questions below. Also, take photo of the children enjoying this meal and send it to Horizons with the completed training. The photo will not be shared it is for training purposed only.

Tofu Sloppy Joes

Ingredients:

2 teaspoons olive oil 2 cups tomato sauce

1/2 small onion, chopped 2 teaspoons chili powder

½ green pepper, chopped ½ teaspoon cumin

1 package firm tofu, pressed and 1 Tablespoon brown sugar

crumbled

1 Tablespoon + 1 teaspoon soy sauce 2 cloves garlic, minced

Whole grain buns

Directions:

- 1. In a large pan, sauté onion and bell pepper in olive oil over medium-low heat until softened, about 10 minutes. *
- 2. Turn up the heat to high, add crumbled tofu and cook, about 3 minutes.
- 3. Turn down heat to medium, add the rest of the ingredients into the pan, stir and let the mixture simmer for 3 minutes, until think and bubbly.
- 4. Serve on whole grain bun.

Questions:

- 1. Share the experience you with trying this new food.
- 2. What are the benefits of trying new foods?
- 3. What are the challenges you have faced when offering new foods to the daycare children? How can these challenges be overcome?

^{*}If you feel like you need to add more oil or your sautéing veggies will burn, add splashes of water to cook them in, until tender.