

Child and Adult Care Resources 2006-2007

National Food Service
Management Institute
The University of Mississippi



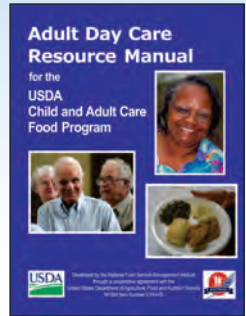
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Child and Adult Care Resources

The National Food Service Management Institute (NFSMI) is the resource center for education and research for federally funded Child Nutrition Programs. This list contains educational materials, videos, and other resources of special interest to Child and Adult Care Food Program (CACFP) participants. Many materials may be accessed and downloaded from NFSMI's Web site. Look for the symbols "WWW" and "WWW only" to identify availability on the Web. A complete NFSMI Resource Guide may be accessed on the Web or requested by phone. For more information, call 800-321-3054 or visit NFSMI's Web site at www.nfsmi.org.

ADULT DAY CARE RESOURCES FOR THE USDA CHILD AND ADULT CARE FOOD PROGRAM

The Adult Day Care Manual provides information to support quality nutrition programs in the adult day care setting. Chapters focus on the special nutrition needs of older and disabled adults and the provision of safe, nutritious, and appealing meals and snacks. Lists of minimum meal components and sample forms help with menu planning and production. Twelve lesson plans designed for use in staff training include easy-to-follow outlines, background information with references, activities, handouts, and evaluations. Ten full-color 8 1/2" x 11" mini-posters contain messages about food safety, handwashing, dining environment, and nutrition. Published 2005. #ET65-05 **WWW**



ADULT DAY CARE FACT SHEETS

Series of fact sheets developed to provide nutrition-related guidance for providers of adult day care. Includes information on CACFP meal pattern for adults, nutrition needs, feeding techniques, and food safety. Published 2006. **WWW only**

BASICS AT A GLANCE POSTER

Colorful 17" x 22" poster from *Measuring Success with Standardized Recipes* includes recipe abbreviations, equivalent volumes and weights, scoop sizes, pan size/capacity chart, cutting diagrams for portioning, and metric equivalents. Revised 2002. #EX60-02(A) **WWW**

CACFP TRAINING RESOURCE CHECKLIST

The voluntary training resource checklist was designed to assist CACFP professionals in making an informed decision regarding the appropriateness of a training resource for use in CACFP. Published 2003. #R69-03 **WWW only**

CARE CONNECTION

Series of 10 video lessons and 48 printed lessons (CARE Connections) for CACFP personnel to use in training caregivers in child care homes and centers. Provides information about the CACFP, meal patterns, menu planning, food preparation, sanitation and food safety, and nutrition education. Printed materials include information for sponsors and caregivers, parent leaflets, children's activities, and instructor guide. Videos average 16 minutes each. Published 1997. #EX26-97 WWW only

CHILD CARE MINI-POSTERS

Ten colorful 8 1/2" x 11" laminated mini-posters for use in child care centers. Printed in English on one side and Spanish on reverse side. Topics include hand washing, cross contamination, grocery shopping tips, safe handling of baby food, breast milk, bottle feeding, diaper changing tips, safe temperature for foods, and meat, poultry, and fish safety. Revised 2004. #ET29-01 WWW

CHILD CARE TIPS POSTER

Colorful poster for use in child care homes and centers. Available in English and Spanish. Topics include hand washing, cross contamination, grocery shopping, baby food, breast milk, bottle feeding, diaper changing, and meat, poultry, and fish safety. Published 2001. #ET28-01 WWW only

DISPOSABLE GLOVES MINI-POSTER

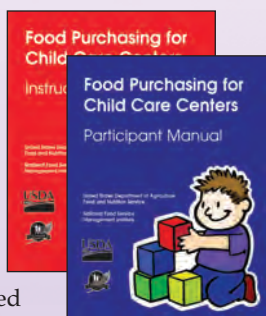
Colorful mini-poster lists seven points for proper use of disposable gloves. Published 2005. #ET67-05 WWW only

FOOD BUYING GUIDE FOR CHILD NUTRITION PROGRAMS INSTRUCTOR MANUAL AND PARTICIPANT WORKBOOK

The FBG Instructor Manual and Participant Workbook are designed for training school food service personnel to accompany the FBG. The colorful resource materials follow the FBG layout for training with PowerPoint® presentation, worksheets, and activities for each FBG section. Additional sections on basic math review, real world activities, worksheets for reproduction, and Web site resources are included. Published 2005. #ET64-05 WWW only

FOOD PURCHASING FOR CHILD CARE CENTERS

Training material provides information on purchasing food in the child care setting. Presented are the basic purchasing steps for small independent child care centers serving 150 meals per day. Materials include Instructor Guide, Participant Manual, and PowerPoint® presentation. Published 2005. #ET54-05 WWW only



FOOD SAFETY FOR SUMMER FOOD SERVICE PROGRAMS



Designed to help staff and volunteers of Summer Food Service Programs learn ways to provide safe foods and teach children basic food safety practices. Three lessons with handouts and *Food Safety Mini-Posters*

reflect an abbreviated version of *Serving It Safe, 2nd Edition*. Published 2003. #ET42-03 WWW

FOOD SAFETY MINI-POSTERS

Fourteen colorful 8 1/2" x 11" mini-posters printed in English on one side and Spanish on reverse side. Topics include hand washing, personal appearance and hygiene, storage, temperatures, and food preparation. Designed for use in the food preparation and service areas. Published 2000. #EX50-00 WWW

FROM THE TRAINER'S TABLET: LESSONS FOR FAMILY/HOME CHILD CARE PROVIDERS

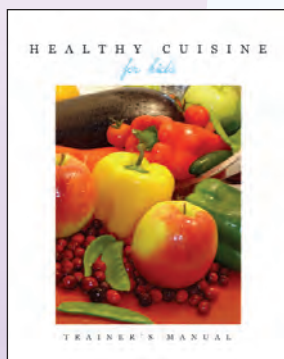
Lesson plans developed for child care providers on providing nutritious meals for young children. Topics include cost-effective shopping, family style meals, food intolerance and allergies, food safety in child care, food safety at the grocery store, grains and breads, infant feeding relationship, and infant growth and development. Each lesson includes a purpose, objective, timed outline, PowerPoint® presentation that may be printed as transparencies, activities, handouts, pretest, and posttest. Published 2002. WWW only

HAPPY MEALTIMES FOR HEALTHY KIDS

Two comprehensive training modules designed to teach child care staff best practices in feeding children. Includes a 3-stage evaluation, handouts for parents, interactive activities for use with staff, training script, and PowerPoint® presentation. Published 2003. #ET46-03 WWW

HEALTHY CUISINE FOR KIDS

A hands-on training program designed for food service staff to be presented by the manager or other trainer. Focus is on the development of culinary techniques that support the implementation of the Dietary Guidelines for Americans. Materials include Trainer's Manual, Participant's Manual, Culinary Manual, and Train-the-Trainer Manual. #ET58-05 WWW



IDENTIFICATION OF AVAILABLE TRAINING RESOURCES APPROPRIATE FOR FAMILY DAY CARE HOME PROVIDERS

Report describes a research study designed to provide a list of current training resources that are available to train Family Day Care Home (FDCH) providers, identify obvious gaps in training resources, and provide information that training coordinators can use to appropriately plan for training that meets the needs of FDCH providers. Includes *CACFP Training Resource Checklist*, also available separately. Published 2003. #R61-03 **WWW only**

JOB FUNCTIONS/DUTIES, COMPETENCIES, KNOWLEDGE, AND SKILLS OF SPONSOR MONITORS PARTICIPATING IN THE CHILD AND ADULT CARE FOOD PROGRAM

Research report includes a detailed list of the competencies, knowledge and skill statements, and a sample job description for sponsor monitors who oversee food programs in family day care homes. Published 2002. #R53-02 **WWW only**

MANAGEMENT ISSUES IMPACTING FAMILY DAY CARE HOMES OPERATING WITHIN THE CHILD AND ADULT CARE FOOD PROGRAM GUIDELINES: A REVIEW OF LITERATURE

Examines the available child care literature as it relates to management issues and concerns impacting family day care homes operating within the CACFP framework. Identifies issues that relate and support the well-being of children served in the program and makes recommendations for further research and training to address these issues. Published 2003.

#R60-03 **WWW only**

MEALTIME MEMO FOR CHILD CARE

Fact sheet for the CACFP published 12 times per year. Includes wide variety of topics related to child care. Menus, recipes, and activities are often featured. Available in English and Spanish.

WWW

MORE THAN MUD PIES, 4TH EDITION

Fifty-nine lessons organized by season provide opportunities for children ages 3-5 to learn about how foods grow, food preparation, and nutrition. Includes list of books to read, songs to sing, videos, and references. Revised 2004. #ET48-04 **WWW**



NFSMI INSIGHT – FAMILY DAY CARE HOME PROVIDERS PARTICIPATING IN THE CHILD AND ADULT CARE FOOD PROGRAM IDENTIFY TRAINING NEEDS AND SUPPORT TRAINING MENTORS Published 2006. #R128-06 **WWW only**

NFSMI INSIGHT – JOB DUTIES, COMPETENCIES, KNOWLEDGE, AND SKILLS OF SPONSOR MONITORS OF FAMILY DAY CARE HOMES PARTICIPATING IN THE CHILD AND ADULT CARE FOOD PROGRAM. Published 2002. #R118-02 [WWW only](#)

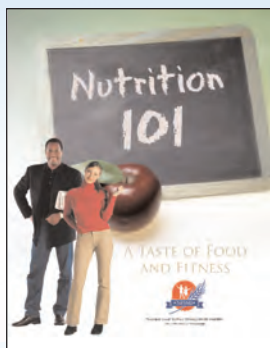
NFSMI INSIGHT – STEPS TO NUTRITION SUCCESS CHECKLIST...A PROGRAM SELF-ASSESSMENT TOOL FOR FAMILY DAY CARE HOME AND CHILD CARE CENTER PROVIDERS PARTICIPATING IN THE CHILD AND ADULT CARE FOOD PROGRAM. Published 2003. #R121-03 [WWW only](#)

NFSMI INSIGHT – TRAINING NEEDS OF CHILD CARE CENTER STAFF INVOLVED IN THE CHILD AND ADULT CARE FOOD PROGRAM. Published 2000. #R115-00 [WWW only](#)

NUTRITION 101: A TASTE OF FOOD AND FITNESS

The 2005 Breakfast Lunch Training (BLT) Module for managers provides a basic overview of nutrition. Six lessons incorporate a variety of learning activities to engage participants on a personal level. The learning objectives for each lesson are achieved through completion of all lesson components. Lessons are designed to be completed within 30 minutes. Published 2005. #ET62-05

[WWW](#)



PROCUREMENT PRACTICES INFLUENCING PROGRAMS OPERATING WITHIN THE GUIDELINES OF THE CHILD AND ADULT CARE FOOD PROGRAM: A REVIEW OF LITERATURE

The NFSMI Applied Research Division initiated a review of existing literature on research efforts related to procurement practices of the CACFP. The CACFP, a food assistance program, subsidizes meals and snacks in approved day care programs. This is the published report. Published 2005. #R83-05

[WWW only](#)

SERVING IT SAFE, 2ND EDITION

Manual describes why food safety is important and gives guidance on how foodservice personnel can assure the preparation and service of safe foods. Provides information based on the 2001 Food Code. Revised 2004. #ET38-02(Man) [WWW](#)

SERVING IT SAFE INSTRUCTOR GUIDE, 2ND EDITION

Designed as a reference manual and course book to present a series of ten 2-hour training sessions. Revised 2004.

#ET38-02(IG) [WWW](#)

SERVING IT SAFE INTERACTIVE CD-ROM

Interactive, self-paced, computer-based instruction program designed to help school foodservice professionals understand the importance of practicing safe food handling techniques. Eight tutorials present basic food safety concepts. Real-life scenarios emphasize application of the concepts. May be used to supplement information from the manual and instructor guide for *Serving It Safe, 2nd Edition*. Published 2004. #ET38-02(CD) Call for information.

SERVING IT SAFE POSTER

Reinforces the importance of safe food practices and precautions at each phase of food production. Display poster in food preparation area or another convenient location. Available in English and Spanish. Revised 2004. #ET38-02(A) [WWW only](#)

STEPS TO NUTRITION SUCCESS CHECKLIST: A PROGRAM SELF-ASSESSMENT CHECKLIST FOR FAMILY DAY CARE HOME AND CHILD CARE CENTER PROVIDERS PARTICIPATING IN THE CHILD AND ADULT CARE FOOD PROGRAM

Report describes a research study designed to develop a program self-assessment checklist based on established standards that focus on the food and nutrition services of child care operations. The goal of the study was to provide a comprehensive program self-assessment checklist for use at regular intervals to enhance existing training and program development efforts. Published 2003.

[WWW only](#)

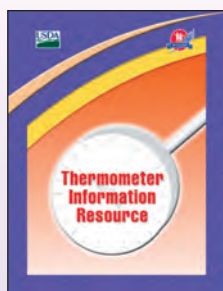
TEMPERATURE MINI-POSTER

Colorful mini-poster from *Cooking for the New Generation* (BLT) shows correct temperatures for cooking, holding, and storing foods; the “danger zone” for bacteria growth; and temperatures for sanitizing. Revised 2004. #ET16-97(B) [WWW only](#)

THERMOMETER INFORMATION RESOURCE

Foodservice personnel are the single most critical element in assuring food safety in a foodservice operation. Contents of this resource specifically focus on the importance of consistently using thermometers in Child Nutrition Programs. Published 2005.

#ET57-05 [WWW only](#)



TRAINING NEEDS ASSESSMENT OF FAMILY DAY CARE HOME PROVIDERS PARTICIPATING IN THE CHILD AND ADULT CARE FOOD PROGRAM

Understanding the training needs of FDCH providers and responding to those needs leads to program excellence. The purpose of this research was to assess the needs and issues related to training of FDCH providers participating in the CACFP.

Published 2004. #R78-04 [WWW only](#)

USDA RECIPES FOR CHILD CARE

Recipes from 1999 publication *Child Care Recipes: Food for Health and Fun From USDA's Child and Adult Care Food Program* with Critical Control Points (CCP) added. The reference document for the food safety information is the 2001 *Food Code*. Revised 2003.

WWW only

WASH YOUR HANDS: EDUCATING THE SCHOOL COMMUNITY

Kit includes a variety of easy-to-use training components: booklet of classroom activities and standard handwashing procedures, clip art, 9 handwashing posters provided in English and in Spanish, and a 4-



minute wordless video. Published 2004. #ET53-04 WWW

WORKING SAFE: ACCIDENT PREVENTION IN CHILD NUTRITION PROGRAMS

Breakfast Lunch Training (BLT) module designed for training school food service personnel to prevent accidents in the workplace. Instructor information and 4 lessons address falls and lifting injuries, cuts, fires and burns, and chemical accidents. Includes manual, 17-minute captioned video, copy-ready learner activities, and four 8 1/2" x 11" mini-posters. Published 1999. #ET18-99

WWW

Spanish captioned video #ET18-99(S) Call for information.

Please note video captioning cannot be viewed on a PC; it can only be viewed on a DVD-TV player.

"WWW" indicates material that may be downloaded. These items may also be available for special bulk print orders, CD, or DVD duplication on a cost recovery basis.

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This project has been funded at least in part with Federal funds from the U.S. Department of Agriculture, Food and Nutrition Service through a grant agreement with The University of Mississippi. The contents of this publication do not necessarily reflect the views or policies of the U.S. Department of Agriculture, nor does mention of trade names, commercial products, or organizations imply endorsement by the U.S. Government. 07/06

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