



## Summer Food Service Program

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<b>TOPIC:</b>	<b>Summer Food Service Program</b>
<b>DATE:</b>	<b>March 20-21, 2019</b>
<b>TARGET AUDIENCE:</b>	<b>Returning SFSP Sponsors</b>
<b>LOCATION:</b>	<b>LSU Pennington Biomedical Research Center Pennington Conference Center – Room 326 6400 Perkins Road Baton Rouge, LA 70808</b>

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*Wednesday, March 20 2019*

		Learning Topic Codes**	CE Hours*
7:30 am - 8:00 am	Registration		
8:00 am – 8:30 am	General Overview		
8:30 am – 9:00 am	USDA Foods Program	1170, 2000	0.50
9:00 – 9:45 am	The Dairy Alliance	1320	0.75
9:45 am – 10:00 am	LA Women, Infants, and Children Program	1320	0.25
10:00 am – 10:30 am	LA Dept. of Health / Office of Public Health	2200, 2600	0.50
10:30 am – 10:45 am	<b>Break</b>		
10:45 am – 11:30 am	SFSP Overview / Responsibilities	3200, 3300	0.75
11:30 am – 12:00 pm	Planning Your SFSP	3200, 3300, 4000	0.50
12:00 pm – 12:30 pm	<b>Lunch</b>		
12:30 pm – 2:00 pm	Record Keeping	2000, 3000	1.50
2:00 pm – 3:00 pm	Providing Reimbursable Meals	1100, 1150	1.00
3:00 pm – 3:15 pm	<b>Break</b>		
3:15 pm – 4:15 pm	Planning Meal Service	1100, 1120	1.00
4:15 pm – 4:30 pm	Questions and Answers		

*Agenda is subject to change*

**Thursday, March 21, 2019**

		<b>Learning Topic Codes**</b>	<b>CE Hours*</b>
7:30 am - 8:00 am	Sign-In		
8:00 am – 10:30 am	Procurement	3200, 3300	2.50
10:30 am – 10:45 am	<b>Break</b>		
10:45 – 11:15 am	Claims for Reimbursement	3300	0.50
11:15 am – 12:00 pm	Preparing Online Applications	3200	0.75
12:00 pm – 1:00 pm	<b>Lunch</b>		
1:00 pm – 1:45 pm	Amending Your Program	3200	0.75
1:45 pm – 2:15 pm	Civil Rights	3000, 3430	0.50
2:15 pm – 3:30 pm	Sponsor Reviews and Appealable Actions CNP Website Changes and Important Topics	3000	1.25
3:30 pm – 4:30 pm	Questions and Answers		

**\*Total Continuing Education (CE) Hours: 13**

**\*\*Learning Topic Codes:** 1100 Menu Planning, 1120 Plan Cycle Menus, 1150 Analyze Menus, 1170 Plan for Effective Use of USDA Foods, 1320 Understand General Nutrition Concepts, 2000 Operations, 2200 Serving Food, 2600 Food Safety and HACCP Training, 3000 Administration, 3200 Program Management, 3300 Financial Management, 3430 Develop Employee Training Plans and Tracking, 4000 Communication and Marketing

**Resource:**

Administrative Guidance for Sponsors: [https://fns-prod.azureedge.net/sites/default/files/sfsp/SFSP\\_Admin\\_Guide\\_Sept2016.pdf](https://fns-prod.azureedge.net/sites/default/files/sfsp/SFSP_Admin_Guide_Sept2016.pdf)

Agency Monitoring Guide: <https://fns-prod.azureedge.net/sites/default/files/sfsp/SFSP-State%20Agency%20Guide%202017-RELEASE.pdf>

Sponsor Monitor’s Guide: <https://fns-prod.azureedge.net/sites/default/files/sfsp/SFSPSponsorMonitorsGuide2017.pdf>

Nutrition Guidance for Sponsors: [https://fns-prod.azureedge.net/sites/default/files/sfsp/USDA\\_SFSP\\_NutritionGuide.pdf](https://fns-prod.azureedge.net/sites/default/files/sfsp/USDA_SFSP_NutritionGuide.pdf)

Site Supervisor’s Guide: [https://fns-prod.azureedge.net/sites/default/files/sfsp/SFSP-Supervisor%20Guide%202017\\_RELEASE.pdf](https://fns-prod.azureedge.net/sites/default/files/sfsp/SFSP-Supervisor%20Guide%202017_RELEASE.pdf)

SFSP 01-2019 Memo: [http://cnp.doe.louisiana.gov/DNAMemos/SFSP/Memos/2019/SFS-19-09%20\(SFSP01-2019\)%20Summer%20Food%20Service%20Program%20Memoranda%20Rescission.pdf](http://cnp.doe.louisiana.gov/DNAMemos/SFSP/Memos/2019/SFS-19-09%20(SFSP01-2019)%20Summer%20Food%20Service%20Program%20Memoranda%20Rescission.pdf)

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