Welcome, it is great to see such an interest in our child nutrition programs!

My name is….. I am the … at the Minnesota Department of Education. Jeanette Johnson-Reed/Molly Turnquist Butala is also here with me today. Jeanette is…Molly is…

This session will cover the Summer Food and At-Risk program requirements at a high level. As with every government program, there are many more details to learn for new sponsors.

You may wish to refer to the fact sheets and comparison form in your folders during this session. These forms are also available in various translations in the lower level. There are interpreters if needed also in the room’

We are here to build community relations so want you to network and have conversations with each other. We will break periodically for table talks so you can get to know each other.

If you feel comfortable asking your questions in front of the group, please do so during our presentation OR record your question and contact information on the note cards on the table and we will respond later.
This session will cover the various entities that make this program work;

Then we will provide an overview of the At-Risk Afterschool program,

And then an overview of the Summer Food Service Program.

We will discuss the various food service options, procurement and vended meals.

At the end there will time for more discussion and questions and answers.

**Let's take a look at how these program work…**
The United States Department of Agriculture, or USDA, administers several child nutrition programs to help ensure children receive nutritious meals and snacks that promote health and educational readiness.

The three main USDA child nutrition programs are the National School Lunch and School Breakfast Program, or NSLP SBP, the Child and Adult Care Food Program, or CACFP, and the Summer Food Service Program, or SFSP. The At-Risk Afterschool Meal Program is a component of the Child and Adult Care Food Program, and is referred to as At-Risk.

CLICK During this session, we will focus on just the At-Risk Afterschool Meals and Summer Food Service Program, which are the two main programs operating outside of school time.

We may refer to the Summer Food Service Program as Summer Food or SFSP during this presentation and to the At-Risk Afterschool Meal Program as At-Risk.
So what is the CACFP At-Risk Afterschool Meal Program?
It is a component of the CACFP which offers federal funding to afterschool care programs that serve free healthy meals and snacks to children in low-income areas during the school year.

Many afterschool care programs already feed children using money from their own budgets. By participating in the At-Risk Afterschool Meal Program, or At-Risk, organizations providing afterschool care can offer healthier meals and snacks while using the money saved from their own budgets for additional programming, staff, and outreach.
And what is the Summer Food Service Program? It offers federal funding to organizations that serve free healthy meals and snacks to children in low-income areas during the summer break from school.

The SFSP was established to ensure that low-income children continue to receive nutritious meals when school is out.
So who makes these programs work? Let’s review the overall administration of the federal child nutrition programs.

(CLICK) The United States Department of Agriculture (USDA) Food and Nutrition Service, administers child nutrition programs at the national and regional levels. The regulations for the programs are created by Congress. The USDA implements and enforces the regulations at the federal level.

(CLICK) Within each State, a state agency administers the programs. In Minnesota, that agency is Minnesota Department of Education or MDE. MDE is responsible for:

- reviewing and evaluating applications from organizations that apply to participate
- providing training and technical assistance to sponsors
- monitoring the operations of participating sponsoring organizations and conducting compliance reviews, and
- issuing payments, known as reimbursement, to sponsors when claims are submitted.

(CLICK) Sponsors are the organizations that apply to participate and enter into agreements with MDE to administer the program at one or more sites. They accept overall financial, administrative, and food service responsibility for operating the program.

(CLICK) Sites are the physical locations where programming and meal service takes place.

(CLICK) Sponsors often work with vendors or a distributor to obtain the food, milk and supplies for meal preparation at a site, or they might work with another type of vendor, a caterer or food service management company, that prepares meals for a site.

You can see that these programs are a team effort, a collaboration between all entities.
And what do sponsors do?
They have overall responsibility for the program at all their sites. They make the program happen! We would not have these child nutrition programs without them. THANK YOU!

Sponsors:
• (CLICK) Submit and renew program applications and submit monthly claims for reimbursement
• (CLICK) Attend state agency training and Train staff and volunteers at the sponsor level and at each of their sites
• (CLICK) Oversee site operations, which involves regular monitoring visits to the sites to assess the program
• (CLICK) Sponsors help arrange for and manage meal service at each site, and
• (CLICK) Ensure all program paperwork is complete, including financial records to track how program funds are used

(CLICK) Overall, the sponsor is ultimately responsible for following all program regulations at the sponsor and site level.
Some examples of Sponsors include:

- Schools, colleges and universities
- Community and faith-based organizations serving children and youth
- Private non-profit organizations. The YMCA pictured here is just one of many possible non-profit sponsors of child nutrition programs.
- Lastly, units of local government, such as county and city parks and recreation departments and tribal governments
And what about sites, what do they do?
Sites are operated by site staff, which may be hired staff, volunteers or both.

(CLICK) **For At-Risk**, sites provide afterschool care programs with educational and enrichment activities. We'll talk more about this later.

(CLICK) **For both At-Risk and Summer Food**, sites prepare or order meals, and serve reimbursable meals and snacks to children.

(CLICK) Sites make sure children are safe and eat meals and snacks on-site.

(CLICK) Sites complete, maintain, and submit meal and snack records to the sponsor, and they

(CLICK) Follow all applicable program, health and safety, and civil rights regulations and requirements.
Remember that sites are the physical locations where program meals and snacks are served.

Some examples of At-Risk sites include school buildings, local libraries, and community centers where afterschool care programs already take place.

(CLICK) Summer Food sites include all of these plus any safe and accessible location where children gather, such as parks and common areas of housing complexes.

Sponsors must get permission to operate programs at sites they do not own, including public areas like city parks. This may include contacting a management company or the city office.

(CLICK) For both programs, children receiving meals and snacks must eat in a congregate, supervised setting, meaning they must remain on site to eat the meals and snacks. Meals and snacks cannot be handed out as a backpack or as grab and go meals.
The last entity, Vendor, is used by a number of child nutrition programs.

There are many definitions of Vendor, however, when we use the term Vendor during this session, we are talking about the Vended Meal providers or Caterers that enters into a formal contract with a Sponsor to furnish prepared meals to sites.
The benefits of the At-Risk and SFSP programs, other than nourishing children, are not always recognized.

These programs have the potential to create and strengthen partnerships with other organizations for activities, while enriching the health and well-being of children in their community. They also build friendships between children and adults of all ages.

Gardening, field trips, and socializing with other children all create a positive environment for children.
Now that we have shared some program information, let's take 5 minutes to share about yourself and get to know each other. Molly/Jeanette and I will walk around and are able to answer questions you may have.

A few ideas are listed on the screen to get you started.

Please share:
Name and Organization
Where you work (state agency / sponsor / site / vendor / other)
Which Child Nutrition program you might operate or are interested in
Your job / role in the program(s)

OK 5 minutes is up, Now you know a bit about each other, but we also want to learn something about you.

Please raise your hand when we ask:
How many of you are work At the state agency?
Are there any schools here?
Are a sponsor of CACFP At-Risk?
Are a sponsor of SFSP?
Work at an At-Risk or SFSP site?
Are a vendor?
Who else is here? Tell us what kind of organization you represent.
Who is not yet participating but is interested in participating?
As many of you already know, USDA issued a lot of waivers to the child nutrition program regulations when COVID-19 was declared a nation-wide public health emergency. Most of them have either ended or are winding down, to a status of, “only as needed” if a school or childcare has to close for a set period of time. USDA currently does not have authority to issue nationwide waivers.

The non-congregate waivers that have been released due to COVID-19 allowed for off-site distribution of meals/snacks.

The current non-congregate waiver that is in effect is waiver #87. This waiver allows for non-congregate meal service from an at-risk care center or home delivery of meals during the time period when the at-risk care center or the school is closed due to the public health emergency.

The Q&A for this current school year provides more explanation and states that USDA Food and Nutrition Service expects program operators to use the non-congregate, meal times, and parent/guardian pick up waivers only for the duration and extent they are needed.

There was an earlier version of the non-congregate waiver that included summer food, but this one #87 replaced the earlier version, waiver #87 is just for the current school year, and this most current version DOES NOT INCLUDE THE SUMMER FOOD PROGRAM.
As we move into the next section of our presentation, we are going to provide an overview of both the At-Risk Afterschool Meals Program and the Summer Food Service Program.

Because there are specific eligibility requirements for each program, we are going to focus on four components of eligibility and talk about:

- Sponsor eligibility: that’s the organization responsible for the child nutrition program or programs; **the sponsor needs to be eligible.**
- Then the site or **sites need to be eligible**, meaning the physical location where meals and/or snacks are served, and for At-Risk it is also where the afterschool care program takes place.
- Next, the **program needs to be eligible**. The program is the activities for children at the site, this applies to At-Risk only.
- Lastly, **the participants need to be eligible**. The participants are the children participating in the child nutrition program.
Let’s start by talking about the At-Risk After school Meals Program, then we will look at the Summer Food Service Program.

Note that we included 7 CFR 226 on this slide. CFR stands for code of federal regulations. 7 CFR 226 is where you will find the federal regulations for the CACFP. The program requirements that we will talk about come from the federal regulations.

There are some child care center sponsors here, however, in this presentation, we are focusing on At-Risk only programs, not child care centers that also operate both regular and at-risk CACFP.
The first eligibility component is sponsor eligibility. The organization that sponsors the At-Risk Afterschool Meal program must be eligible.

These organizations include:
- Public agencies such as schools, colleges or city, county or Tribal governments
- Tax-exempt nonprofit organizations in good standing with IRS
- For-profit licensed child care centers that participate in and qualify for regular CACFP,

All organizations must demonstrate that they meet three performance standards, which are in the CACFP regulations and are sometimes called VCA. They must be financially viable, administratively capable of operating the program, and demonstrate program and fiscal accountability.

If any of you receive the Nutrition Program Bulletin that is sent from our division, you may have noticed a link in the February 14 bulletin message to a new online VCA course. We will show you how to access the bulletin archives at the end of our presentation.

The next eligibility component is site eligibility.

All At-Risk sites must meet applicable state and local licensing requirements as well as health and safety standards.

**All sites need to be safe for children to attend.**

Health department requirements need to be met as do local city ordinances, zoning, building and fire codes for the facility.

The health department may require a food and beverage license for the site based on the planned meal or snack service, and whether the vendor or staff is serving meals, equipment, facilities and more.

Sponsors need to contact the local health department that has jurisdiction over the site’s location in order to determine the health department requirements.
In order for a site to participate in At-Risk, it must meet the regulatory definition of an At-Risk Afterschool Care Center.

An At-Risk afterschool care center is defined as a public or private nonprofit organization that provides nonresidential care to children after school through an approved afterschool care program located in an eligible area. Non-residential care means that the children are in care at the site, but they do not stay over night. We’ll discuss parts of this definition in more detail throughout this presentation.

• For profit sites are not allowed to participate in At Risk
• The only exception to this is licensed For-profit child care centers that are area eligible and have school age children in their center and meet all of program criteria.
Sites must also be located in an eligible area. This is referred to as area eligibility.

For At-Risk this means that the site must be located in the attendance area of a public school (an elementary, middle, or high school) where at least 50 percent of the students are eligible for free or reduced price meals under the National School Lunch Program.

This is the only area eligibility option for At-Risk.
The Child Nutrition Program Eligibility Map on our website can be used to determine whether a site meets the area eligibility criteria or not. The dotted areas indicate areas eligible for potential At-Risk sites. Sponsors still need to check with the city for health, zoning, building and fire codes.

You may need to zoom in to view the exact area, as shown in the inserted map of Shakopee, Savage, Burnsville, Apple Valley, Eagan and parts of Bloomington.

Does someone have an address that they would like to check out?
The next eligibility component is program eligibility. In addition to the site eligibility criteria we just reviewed, the programming taking place at the site must be eligible.

For At-Risk, the afterschool program operating at the site must:

- **Be organized primarily to provide care for children after school or on the weekends, holidays, or school vacations during the regular school year and**

- **Provide regularly scheduled, supervised, organized, age-appropriate, educational or enrichment activities in a structured environment**

Some examples of afterschool programs include science club, choir, chess, debate, theater, homework help, and the list goes on.
The last eligibility component is participant eligibility.

At-risk afterschool meals and snacks are only reimbursable if served to children who are
- Participating in an approved afterschool care program, and
- Are Age 18 or under at the start of the school year
- OR have a disability, as determined by the state, and are enrolled in an institution or child care facility serving a majority of persons who are age 18 and under

There is no requirement that each facility must serve the full age range of eligible children. For example, a Program could operate at a high school and serve only high school age students.
Now that we have discussed Eligibility, maybe you’ve not really thought about the different types of eligibility for CACFP and the ways in which the term “eligibility” applies.

What is the first thing you think of when you hear the term ‘eligibility’ as it relates to At risk?
Did you learn anything new today about eligibility?

For the next 5 minutes, Go around your table and share your thoughts about eligibility.
Let’s wrap up talking about At-Risk by highlighting some key program information.

The At-Risk program provides reimbursement for up to 1 snack and 1 meal per child per day. This is what we are calling claiming limits.

- There are several combinations depending on site capability. Here are a few examples:
  - CLICK Afternoon snack and supper
  - CLICK Supper and evening snack
  - CLICK Afternoon snack only
  - CLICK Supper only
  - CLICK Evening snack only. You are not required to provide both snack and supper. Sometimes snack is easier to provide.

**Note that the meal/snack must be offered at NO CHARGE to children.**
Non-school days: On weekends, holidays and school breaks, you may offer breakfast or lunch with or without a snack instead of supper.

Here are a few examples CLICK READ
The CACFP meal pattern requirements are shown on this slide. The requirements vary depending on the age group you are serving. The most common age group is 6-12 and 13-18.

The meal pattern shows the required food components and portion sizes for each meal and snack. Sponsors must maintain documentation to show the meals or snacks offered and how they meet the meal pattern requirements.

View the meal pattern comparison handout for more details. There are several training modules on the At-Risk Afterschool Meals Training web page that explain the meal pattern requirements.

All meal components, Milk, Fruit/Vegetable, Grain and Meat/Meat alternates must be taken by the child before the meal or snack can be counted.

Only complete meals can be claimed for reimbursement.
This slide shows the reimbursement rates for the At-Risk meals/snacks.

Participating sponsors receive reimbursement for meals and snacks that meet all program requirements listed on the slide.

Reimbursement rates change annually. These rates can always be found on our website on the CLICS webpage.
Now let’s talk about the Summer Food Service Program (SFSP) and the four eligibility components. Note that we included 7 CFR 225 on this slide, which are the Summer Food Service Program regulations.
The first eligibility component is sponsor eligibility. The organization that sponsors the SFSP must be eligible.

Organizations that are eligible include:

- Public or private nonprofit schools.
- Public or private nonprofit summer camps.
- Private, nonprofit organizations.
- Units of local or county government, tribal or migrant organizations, and colleges or universities.
The next eligibility component is site eligibility.

Just like in At Risk…

All SFSP sites must meet applicable state and local licensing requirements as well as health and safety standards.

Sponsors need to contact the local health department that has jurisdiction over the site’s location in order to determine the health department requirements.
Summer food site eligibility is more broad, but sites still need to be eligible in order to participate. In general, sites must serve children in low-income areas or a specific group of low income children.

There are three main site types in Summer Food and there are different eligibility requirements for each site type: open sites, closed enrolled sites, and camp sites, both residential and non-residential.

Open Sites, must be area eligible based on school or census data and Kids just show up and get a meal

Closed enrolled site can be either area eligible or not and serve a specific group of enrolled children. If the site is not in an eligible area, the group of children must have at least 50% of the children eligible for free or reduced price meals.

Camps cannot use area eligibility, they are only reimbursed for children who qualify for free or reduced price meals.

Generally, sites must be non-profit. Some for-profit sites may be able to participate in Summer Food, but there are restrictions on how they operate. There is more information in the SFSP handbook.

Discuss if necessary:
- Must be sponsored by a public or non-profit organization
- Operate as an open site, open to all children
- located in an eligible area
- Cannot receive reimbursement (for example, a restaurant providing meals would not qualify as a site)
The Child Nutrition Program Eligibility Map on our website can be used to determine whether a site meets the area eligibility criteria. The dotted areas indicate areas eligible based on school data and the pink shaded areas are eligible based on census data. Sponsors still need to check with the city for health, zoning, building and fire codes.

If a site does not qualify based on the area, there are more ways to qualify a site.

View additional site eligibility information on the SFSP>Applications web page in the intro text entitled How to Determine Eligibility of Summer Food Service Program Sites.

Note that SFSP regulations specify that state agency must follow a priority system in approving applicants to operate sites that propose to serve the same area or same enrolled children. Public or nonprofit private school food authorities have first priority for serving a location.
#93: Nationwide Waiver of Area Eligibility in Afterschool Programs and Family Daycare Homes

- Does NOT include Summer Food Service Program

We need to clarify #93 Nationwide Waiver of area eligibility in Afterschool Programs and Family Daycare homes issued by USDA.

This waiver is the only in effect, for afterschool care programs under NSLP and CACFP and family daycare homes,

It does NOT COVER SFSP sites. So the eligibility map is current for SFSP sites.
The next eligibility component is Program Eligibility.

In summer food, a program or activities are not required to be offered alongside the meal or snack, but they are encouraged as they draw children to the site.

Sites must simply provide a safe and supervised place for children to sit and eat together.
The last component of eligibility is participant eligibility.

In Summer Food, eligible participants include all children age 18 and under or individuals age 19 and older with a disability and attend school.
Let's wrap up talking about SFSP by highlighting some key program information.

The Summer Food options differ from At Risk. Up to 1 meal and/or 1 snack or 2 meals, but not Lunch and Supper, may be served each day participant

Here are the possible meal combinations.
The SFSP meal pattern requirements are shown on this slide.

The meal pattern shows the required food components and portion sizes for each meal and snack. Sponsors must maintain documentation to show the meals or snacks offered and how they meet the meal pattern requirements.

View the meal pattern comparison handout for more details.

There are several training modules on the Summer Food Service Training web page as resources in menu planning.

All meal components must be taken by the child before they can be counted at the point of service.
Now let’s talk about the reimbursement for meal and snacks served.

Participating sponsors receive reimbursement for meals and snacks that meet all program requirements listed on the slide.

Summer food reimbursement rates are slightly higher for sites that are in rural areas or are preparing their own meals than for urban and vended sites.

The reimbursement rates change annually.
Table Talk

Summer!

- What is your favorite summer activity?
- What is your favorite food to eat in the summer?
- Are you planning to participate in SFSP this summer?

Table

Let’s take 5 minutes to discuss Summer!

What is your favorite summer activity?
What is your favorite food?
Are you planning to participate in SFSP this summer?

OK Time up

With a show of hands, who is planning to participate in SFSP this summer?
So as you plan for this summer, we want to be very clear, that MDE is planning to operate SFSP with regulations intact as we did Pre-pandemic before COVID-19.

This means:

- Sites must meet the area eligibility (school & census data)
- Each site must have an approved application in online application and claims system (CLiCS).
- Site application must be approved before meals can be counted for reimbursement
- All meals must be consumed on site in a congregate setting
- Meals distributed off-site (grab and go, home delivered, etc.) will not be reimbursed
- Sponsors must complete in-person site monitoring visits
- MDE will be conducting onsite administrative reviews of sponsors and sites

We recommend that all new and renewing sponsors complete the planning and administering the SFSP course (MDE100)
Now that we have given you an overview of both the At-Risk and the SFSP, let's talk about food service options for sites.

Sites have the option to provide meals in one of three ways.

The first is to prepare meals on-site, which we call **self-prep**.

**Self-prep usually requires a full kitchen, a food and beverage license, and a certified food protection manager on-site.**
Some sponsors have a full production kitchen at one location that is able to make meals for the other sites that do not have full kitchens but are under the same sponsorship.

This is a satellite model, meaning there is one central kitchen where all the meals are prepared and then transported to each site.

This would still be considered self-prep because the same sponsor is preparing, delivering, serving, and claiming the meals.
If the sponsor or site does not have the kitchen facilities or staff capacity to safely prepare meals on-site, they have the option to contract with a vendor, or caterer, to have meals delivered to the site.

We talked about the term vendor earlier, meaning a vended meal provider or caterer.

So the caterer prepares ready-to-eat meals for participants to eat at the program site.

These meals may be hot or cold, unitized, or bulk and served cafeteria style.
Regardless of the type of food service a sponsor uses, there are certain program records that need to be completed and maintained. The person responsible for completing the records will vary depending on whether a sponsor self-prepares meals or obtains a vendor to provide meals. Ultimately, though, the sponsor is responsible to ensure that records are completed and are available upon request.

We are not going into detail about these records, but this slide shows the key records needed for meals served.

These include menu and food preparation records, labels, and other records such as receipts, invoices and delivery slips.
Thinking about receipts and invoices leads us into the topic of procurement. Procurement is the process of purchasing goods and services, in this case for child nutrition programs.

We are not going into detail about procurement, but at least want you to know that the federal 2 CFR 200 regulations must be followed whenever purchasing good or services, such as a vendor.

There are several procurement methods and the one you use must be based on the estimated dollar amount you plan to spend on the purchase. For example, if a sponsor plans to obtain a vendor for both At-Risk and SFSP, they need to estimate the annual cost of that contract and then use the appropriate procurement method.

No matter what food service option is used, self-prep or vended, the sponsor needs to conduct and document competitive procurement was followed before deciding where to purchase goods/services from or which vendors to use.

Sponsors must have written procurement procedures and a code of conduct for employees involved in purchasing decisions.

The procedures describe the process used by the sponsor for making decisions about where to buy program goods and services. The procedures need to match the process that is actually followed by the sponsor.

The code of conduct describes the expectations of employees involved in those decisions. It includes parameters for conflicts of interest and accepting gifts from potential or existing vendors.

There are templates and more information about procurement and contracts on the MDE website.
When procuring a vendor or caterer, sponsors need to be specific about their needs, including menu and other program requirements. For example, vendors must be able to accommodate children with disabilities and complete required records.

Vendors must also be in compliance with health department requirements.

These requirements are specified in the vended meal contract template.
Vended meal contract templates are available on the MDE website. Sponsors must use the MDE template contracts. There is a separate contract for CACFP and SFSP.

The vended meal contract lays out the terms of the agreement between the program sponsor and the vendor. The vendor agrees to meet the Program requirements and the sponsor is responsible for making sure they do. This means that the sponsor must know and understand all program requirements.

Sponsors may need to train the caterer if the caterer does not know the child nutrition program requirements and required documentation.

We want to mention a difference between the CACFP and SFSP programs because it may impact vendor contracts. In CACFP, sponsors may allow sites to enter into a vended meal contract. In SFSP, the sponsor must enter into the vended meal contract. For this reason, it is recommended that sponsors operating both CACFP and Summer Food obtain one contract for both programs.
At-risk and Summer Food compliment each other to give children access to healthy meals and snacks outside of school time year round.

There are some similarities and differences between the two programs.
A similarity between the At-Risk and Summer Food is that they both offer reimbursement for providing healthy meals and snacks to children in low-income areas outside of school time.

In both programs, meals and snacks must be served at no charge to participating children.
We just talked about similarities, before we present the differences, can you identify some of the ways from the presentation At-Risk and Summer Food are different?

Discuss this for the next 5 minutes.

(Select one table and ask if anyone else wants to share something from their tables) Check time.
So let’s look as some of the major differences.

The biggest and most obvious difference between At-Risk and Summer Food is that they are not operated at the same time of year.

At-Risk is operated during the school year, afterschool, on weekends, holidays, and scheduled school breaks.

Summer Food is operated during summer break from school.
The next major difference is the program requirement.

At-Risk meals and snacks **can only be served as part of an existing afterschool care program that provides regularly scheduled, supervised educational or enrichment activities to children.**

In Summer Food, organized activities are encouraged, but not required
The next major difference is the participants.

At-Risk meals and snacks can only be served to children participating in afterschool care programs, while summer food meals and snacks served at OPEN sites are intended to reach all children during summer months.
Lastly, the At-Risk CACFP meal pattern is focused on whole grains, less added sugars, and a variety of vegetables.

The Summer Food meal pattern is simpler and more flexible.
As we mentioned in the beginning, there are many details to learn about these programs. There are many resources for each of these programs on both the MDE and USDA websites including handbooks, regulations, policy memos, forms, etc.
Let’s show you how to navigate the MDE website so you can locate program materials.

Walk through MDE to FNS

Show Connect with Us page: subscribe to bulletin. View archived bulletin messages.

Show At-Risk pages then SFSP pages. Show where to find the handbooks. Show SFSP Outreach and Promotion webpage and link to Free Meals for Kids webpage. Scroll down to see the Free Meals for Kids app.
Questions?

- **FNS Customer Service Form and Phone Line**
  - Questions can be submitted using
  - “Contact Us” on FNS web page
  - You may also call the FNS main customer support line at 651-582-8526, or 800-366-8922 (toll free, Minnesota only).

(Check the time)
Questions?
Use the FNS Customer Service Form. A link to the form is found in the left margin of the Food and Nutrition Service webpage, select the ‘Contact Us’ link.
Thank you for your participation. We hope that this presentation has been of value to you.

If you have written any questions on a notecard, please leave those at your table and we will gather them.

Please return to the Auditorium for the Wrap-UP