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10 **IdahoSTARS Essential Trainings for Quality Mealtime Practices**
11 **in Child Care Settings**
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20 *The University of Idaho Center on Disabilities and Human Development advances evidence-based*
21 *policy and practice for people with disabilities, their families, and communities through exemplary and*
22 *innovative education, outreach, research, and service.*

23 The Center on Disabilities and Human Development (CDHD) is Idaho's University Center for Excellence in Developmental
24 Disabilities (UCEDD). Each UCEDD reflects the character of its host institution and home state. However, all UCEDDs
25 strive, through education, outreach, research, and service to accomplish a shared vision that foresees a nation in which all
26 Americans, including Americans with disabilities, participate fully in their communities.



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White Paper Series #2017 (1)

**IdahoSTARS Essential Trainings for
Quality Mealtime Practices in Child Care Settings**

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IdahoSTARS Essential Trainings for Quality Mealtime Practices in Child Care Settings

Introduction

IdahoSTARS is funded by the Idaho Department of Health and Welfare through the United States Child Care and Development Fund (CCDF). CCDF is authorized under the Child Care and Development Block Grant Act (CCDBG). Grantee activities must focus on improving quality, diversity, stability, and retention of caregivers, teachers, and directors, as well as improving quality care for infants and toddlers and other special populations (CCDBG, 2016). As a grantee, IdahoSTARS, Idaho’s State Training and Registry System (IdahoSTARS, 2017) must offer on-going activities to inform providers’ understanding of and use of strategies for healthy and safe environments. Professional development activities that address health and safety standards, including nutrition and child development, must be offered.

The Problem

Many young children eat two meals and two snacks in out of home child care settings (Shuell, 2016) 2015). Adult responsibilities for mealtimes in child care settings include caring for children, supporting skills for competent eating and educating children about a variety of foods. Adults determine what, how, and when food is presented (Satter Institute, 2017). Further, adults are responsible for determining how eating/feeding environments are equipped, arranged, and scheduled, and how they support children’s emotional, social, and cognitive development as they eat (Fletcher, Branen, Price, & Matthews; 2008, Fletcher, Branen, 2010; Neelon & Briley, 2011, Lanigan, 2012).

The multiple roles and responsibilities of adults during child care mealtimes (Table 1) complement children’s mealtime roles (Table 2).

Table 1: Adult Roles at Mealtimes in Child Care Settings

PROVIDE THE FOOD

- Provide nutrient rich foods
- Offer a variety of age appropriate food
- Offer food that is free from cross-contamination
- Assure there is enough food for children to address hunger and satiety
- Determine when food is offered

CREATE ENVIRONMENTS

- Observe infants for cues for feeding on demand and for when the child's hunger is satisfied
- Create age-appropriate opportunities for using utensils and serving equipment
- Sit with children at the table
- Eat the same food that children eat
- Keep children safe as they eat, including minimizing behaviors that lead to social contamination issues and choking hazards

MODEL

- Model ways to use eating utensils and serving dishes
- Model and reinforce children's attempts at eating a variety of food, including unfamiliar and disliked food
- Model and support children's attempts at choosing portion sizes to meet satiety
- Model ways to eat particular foods
- Model mealtime social conventions
- Model taking turns when serving food and in conversations

SUPPORT

- Support age appropriate mealtime social conventions
- Introduce, expand, and embellish food and eating vocabulary
- Offer basic nutrition information that is age and stage appropriate
- Reinforce children's attempts and skills for choosing and eating by offering physical assists, verbal support, or gestural reinforcement
- Assure children's emotional security about food and eating
- Anticipate and respond to children's cues of hunger and satisfaction

PARTNER WITH FAMILY

- Communicate with families about their child's eating
- Support children and their families who are breastfeeding

Benjamin-Neelon and Briley, 2011; Fletcher, J., Branen, L., Price, B., and Matthews, S. 2012; Ellyn Satter Institute 2016; Ramsay, S.A., Branen, L.J., Fletcher, J., Price, E., 2010; Johnson, et.al, 2013)

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Table 2: Children's Roles at Mealtimes in Child Care Settings

EATING

- Indicate feelings of hunger
- Indicate feelings of satisfaction of hunger and satiety
- Choose how much to eat
- Attempt to match feelings of hunger and satiety when selecting portions
- Visualize, smell, taste, and touch the food
- Chew the food and ingest the food

VARIETY

- Explore novel and unfamiliar foods
- Accept and choose a variety of food (flavors, textures, combination foods)

NUTRITION AND FOOD COGNITION

- Recognize familiar foods and respond to words for those foods
- Show preference for foods
- Name foods
- Categorize foods (i.e., fruit, vegetable, sour, sweet)
- Use increasingly complex food and eating vocabulary and behaviors (i.e., textures, flavors, utensils, food combinations, descriptive words to express preferences)

MEALTIME BEHAVIORS IN CHILD CARE

- Practice to mastery using utensils, plates, bowls, cups
- Wait for a food and eating activity, delaying gratification as age appropriate
- Serve self from shared bowls, pitchers, and platters
- Take turns when food is passed around the table
- Use non-verbal cues for passing food (i.e., look at the person passing or receiving a bowl)
- Pass bowls, pitchers, platters with assistance, and, then, without assistance
- Master basic sanitation rules to prevent contamination
- Engage in mealtime conversations (listening and talking) with adults and peers
- Master culturally relevant mealtime social conventions

Fletcher, et.al. 2012; Massey, 2004; Pérez-Escamilla, et.al, 2017; Elyn Satter Institute 2016; Solinsky, et.al. 2017.

91 Mealtimes may include up to an hour or more of a child’s day in child care (Story, 2015). These can be
92 rich learning times (Ramsay, et.al. 2010, Fletcher, et.al, 2012; Benjamin-Neelon & Briley, 2011;
93 Sosinsky, et.al, 2016). To assure that children receive evidence-based quality feeding practices,
94 providers must know and routinely use those practices. Accountability for these practices is uncommon.
95

96 Nutrition and mealtime-based training for child care providers and higher education courses for an early
97 childhood degree are available, yet, scope and sequence of content is inconsistent. Few providers in
98 practice receive follow up assessments or additional coaching on how they use strategies learned in
99 courses or trainings.

100

101 Delivery methods vary greatly among nutrition and quality mealtime trainings. Some trainings are video-
102 delivered, some are web-based, and others are provided in-person on short condensed topics. Many
103 trainings are one time stand-alone events that lack coordination with other feeding/mealtime
104 professional development supports. Opportunities for knowledge acquisition and skill practice are often
105 provided, but support for sustainability of practices is rarely included. For example, training for the Child
106 and Adult Care Food Program (CACFP) focuses on eligibility and reimbursement that is most often
107 provided to directors and cooks, rather than child care providers who eat with the children.

108 Enriching provider’s mealtime practices is further complicated by limited funding for training
109 development. This is particularly true of funding for long-term trainings that include post-training
110 activities.

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The IdahoSTARS Solution

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Steps to Quality (Quality Rating Improvement System) and Essential Trainings:

114

Educating Child Care Providers to Consistently Use Quality Mealtime Practices

115

The IdahoSTARS Professional Development System Registry

116

All Idaho child care providers are invited to join the IdahoSTARS Professional Development System and
117 Registry. Providers earn professional levels designated by education. Incentives, including cash awards
118 are provided to individuals as they advance through professional levels. As providers progress, they may
119 apply for college or training scholarships that support them as they proceed through IdahoSTARS
120 activities. Within the IdahoSTARS Professional Development System and Registry, a voluntary,
121 systematic program, Steps to Quality, is available to child care programs and providers.

122

IdahoSTARS Steps to Quality

123

IdahoSTARS Steps to Quality offers a six step quality improvement rating system (Appendix A). In Steps
124 to Quality, child care programs earn a quality rating as they show evidence of meeting specified
125 indicators of quality. The rating system is a building block system where each indicator is verified
126 successively at each Step. See Appendix B for an example of requirements for earning a Step.
127

128

129 Steps to Quality focuses on quality improvement for six standards: health and safety (which includes
130 mealtime and feeding standards), child growth development and learning, children with diverse abilities,
131 strengthening families and communities, staffing and professional development, and leadership and
132 management. Standards in each area are the basis for educational activities and practical requirements
133 for earning a star rating.

134

135 A systematic food and nutrition professional development package focused on quality mealtime
136 practices is embedded in Steps to Quality. The Food and Nutrition Essential Training Modules (ETs) are
137 designed for step-wise application of essential knowledge and practical skill acquisition (Appendix C).
138 Verification Indicators for mealtime practices are established, and a system of pre/post training
139 assessment for providers are in use.

140
141 Quality Child Care Consultants and Child Care Health Consultants from local IdahoSTARS Child Care
142 Resource Centers provide coaching for providers and directors at all stages of participation in Steps to
143 Quality. Using adult learner principles (Rush & Sheldon, 2011), they support providers and directors to
144 think about their actions, decide about the effectiveness of the action, and develop plans for using that
145 action.

146
147 Steps to Quality programs earn IdahoSTARS step recognition upon verification of required practices.
148 Upon reaching Step Three, programs earn a STAR rating. IdahoSTARS assessors make on site visits to
149 validate required indicators of quality practices.

150
151

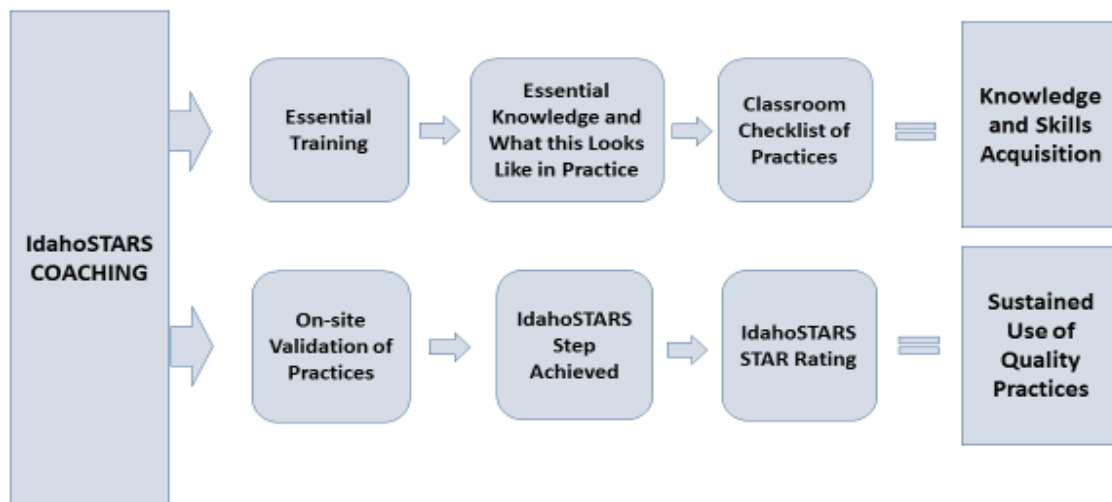
The Steps to Quality Model

152 The aim of Steps to Quality and Essential Trainings is threefold: 1) knowledge acquisition, 2) skill
153 acquisition, and 3) sustainability and maintenance of quality practices. Coaching is available for each
154 Steps to Quality activity. See Figure 1.

155

156

Figure 1. The IdahoSTARS Steps to Quality Model



157

158 Essential Training and Essential Knowledge and Skills for Quality Practices in Food and Nutrition
159 Essential Trainings (ETs) for Food and Nutrition are embedded in Steps to Quality. These modules align
160 with the IdahoSTARS goal to improve child care through professional development, and are offered by
161 IdahoSTARS certified trainers. Module content and activities focus on basics of child development in

162 relation to eating competence, health & safety, relationships with families & communities, and
163 supporting children with diverse abilities (IdahoSTARS.org, 2017).

164 In the ET for Food and Nutrition, providers' individual situations about food and feeding are considered.
165 What the provider will learn is specified to the learner, and what that knowledge looks like in practices is
166 a focus. Trainers offer activities where adult learners discuss their experiences and expectations.
167 Considering adult learners' individual experiences and expectations and how they impact their
168 intentionality to take action is a tenet of Knowles' theory of adult learning (Knowles, 2013). Personally
169 believing in the efficacy of a feeding practice compounds the possibility of a provider using that practice.

170 Process and Implementation

171 The first step was identifying what a person must know to inform quality practice for feeding children.
172 We searched research based literature, guidelines from authoritative sources such as the American
173 Academy of Pediatrics (APA, 2011, 2012, 2013) and the Academy of Nutrition and Dietetics (Benjamin-
174 Neelon & Briley, 2011), as well as policy and regulation reports from government and public entities
175 such as the Robert Wood Johnson Foundation and the Nemours Foundation (Nemours, 2016).

176
177 Using theory and evidence-based literature, we collected quality standards for mealtime environments
178 and relationships in child care programs, and ranked those for conceptual importance and practical
179 difficulty. Selected standards were reduced to determine knowledge that is essential to complement
180 quality evidence-based practical strategies.

181 IdahoSTARS staff developed the ETs to be companionate to other available training programs. Some of
182 which include: Let's Move Child Care, Child and Adult Care Food Program, Nutrition Works and
183 Preventing Obesity and Promoting Wellness. We aimed to address unnecessary replication with other
184 trainings and to articulate specific concepts offered in companion trainings.

185 Nutrition and Feeding ETs includes three foci: *hunger and fullness, variety of foods, and responsive*
186 *mealtime environments*. Practices and guidelines from replicated research that have long-term
187 consistency and authoritative sources formed the basics of the ET curriculum in each area.

188 Two sequential ETs were developed* using a constructivist/social interaction learning approach where
189 1) trainers and providers interact each other, and, 2) instruction is scaffolded to begin at the learner's
190 level and progresses forward in complexity while situating instruction in authentic experiences (Duffy &
191 Jonassen, 2013, p. 4)). Evidence based practices and foundational knowledge essential to the practices
192 are basic to each ET. Activities are built to assure considerable interaction between trainer and the
193 learner. During a Food and Nutrition ET, providers complete a pretest and posttest and an evaluation.
194 Further, providers and directors document their personal Vision for Mealtimes (Appendix E) for what
195 they want to see in their mealtimes with children. They create an Action Plan (Appendix E) with defined
196 activities that will make their visions reality. The *Checklist of Practices for Mealtimes/Feeding* is
197 distributed to providers in each training and providers are encouraged to post them in their classrooms.
198 All materials are available in English and Spanish

199 *The training was developed by Laurel Branen, PhD., R.D., Professor of Food and Nutrition, and Janice Fletcher, EdD, Professor of
200 Child, Family, and Consumer Studies. A college level course is offered by these professors that addresses mealtime and feeding
201 theory and practices. Completion of the course meets the criteria for the Essential Training requirement for advancing in the
202 Professional Registry and for the education requirement in Steps to Quality. Note that indicators at each Step must also be met
203 for each successive Step, regardless of how the training is achieved.

204 A face-to-face-delivery mode was chosen to address variations in professional maturity, education, and
205 experience of the providers. The child care audience is typically experienced with children at mealtimes
206 and have developed personal beliefs about feeding children. The face-to-face interactive sessions allow
207 trainer and provider to work together to address provider expectations and willingness or resistance to
208 implementing mealtime strategies (Duffy & Jonassen, 2013; Sigman-Grant, et.al (2012); Lanigan, 2012).
209 In the face-to-face setting, trainers have opportunity to connect providers with STARS Quality Coaches
210 for implementation of practices which support skill practice and sustains use of the practices.

211 To ensure that training was delivered in a consistent manner, trainers who were selected via a screening
212 process, participated in a train-the-trainers workshop. This was deemed critical to assure consistency in
213 the constructivist teaching approach. Quality Child Care Consultants and Child Care Health Consultants
214 from IdahoSTARS Resource and Referral Offices received intensive training on coaching to further
215 scaffold learner knowledge and skills.

216 The Steps to Quality Verification Team matched the training practices with *Indicators for Verification* at
217 Step Three. Participating Steps to Quality programs receive verification visits from an IdahoSTARS
218 assessor who observes and verifies on-site practices.

219

220 What Was Rejected in the Development Phase of Steps to Quality

221 Delivery methods that do not allow opportunity for direct interaction were rejected. Face-to-face
222 instruction shows advantages over digital formats when conceptual knowledge or skills in application of
223 that knowledge are to be acquired. Further, socio-emotional learning is enriched by face-to-face delivery
224 (Harrington & Loffredo, 2010). Canned programs, including written and asynchronous digital programs
225 (i.e., videos/unidirectional webinars) were rejected as a part of the Essential Training for Foods and
226 Nutrition due to lack of synchronous feedback loops. Training heavy with trainer lectures, for example,
227 does not offer opportunity to embrace the variation of provider education, experience, and existing
228 expectation.

229 Programs that lack continuity post-training were rejected as inconsistent with the intent of post follow-
230 up and continuing provider development and progress toward routine use of quality practices.

231 All IdahoSTARS Essential Trainings are aligned with Idaho's early learning guidelines (Idaho Early
232 Learning eGuidelines, 2017). Activities and practices that did not have a clear, specified base of child
233 development in relation to children's eating skills were not included.

234 A scatter approach to knowledge about nutrition and feeding was rejected. Comprehensive coverage of
235 a small set of nutrition and feeding concepts was chosen. Focusing on too many strategies was avoided,
236 and those strategies that clearly reflect quality were chosen.

237

238 What Did Not Work

239 Initially, modules for food and nutrition and for active physical play were paired in two four hour
240 trainings. This was developed with the goal of addressing healthy weight through nutrition and physical
241 activity. The initial trainings included two hours for Foods and Nutrition followed by two hours for Active

242 Physical Play. This was too long and too full of content for providers, many of whom had worked all day
243 before coming to the training. We split each training so the two topics are offered at separate times,
244 maintaining the overall conceptual framework of nutrition and physical activity as a pair for supporting
245 children’s healthy weight. Each training begins with a graphic of this concept.

246 Trainers reported that more time was needed to allow providers to “work through” their fears about
247 some of the concepts and strategies, and in particular the strategy of letting children serve themselves.
248 Some providers, for example, stated they had never heard of this practice, much less thought to do it.
249 Because the training includes videos of actual settings where children are serving themselves, some of
250 the barriers and concerns come down, however the discussions must include time and attention to
251 provider’s fears, resistance to change, and willingness to try new strategies. Trainers asked for an
252 additional thirty minutes for the training. This is consistent with adult learner approaches where social
253 interaction is a preferred learning approach when acquiring deeper conceptual content. This requires
254 more time than is needed for learning declarative knowledge (Duffy & Jonassen 2013; Harrington &
255 Loffredo, 2010)

256

257 Challenges along the Way

258 As the process and products developed, routine internal formative evaluation was carried out by the
259 IdahoSTARS team. Challenges arose that required external consultation with providers and trainers, as
260 well. Challenges were addressed and processes and products were revised based on feedback and
261 successes and failures.

- 262 1. Determining the most compelling evidence-based knowledges and practices for mealtimes and
263 feeding was daunting for a couple of reasons. First, there are a myriad of complex issues related
264 to nutrition (i.e., healthy weight, obesity, food insecurity and hunger, organic foods, allergies,
265 and children at nutritional risk), and second, time allotted for training was limited. To address
266 these complexities, we identified *critical* knowledge and practices that a child care provider
267 should know and use. We chose hunger and fullness, variety of foods, and responsive
268 environments as our overarching concepts. This meant discarding some important issues and
269 analyzing and resolving the impact of their loss.
- 270 2. When one chooses the key concepts and strategies for a training program, the breadth and
271 depth of training scope, sequence, and duration of instruction must be matched for the
272 audience. Though we tested the training with a pilot group of local people, we overestimated
273 the amount of information that could be presented in a one and a half hour session where the
274 concepts were novel and even threatening to the audience. As trainers initially offered the
275 training, they reported having difficulty getting through the material because of the engaged
276 and interactive audiences. When asked what should be deleted from the training, trainers felt
277 nothing could be eliminated, but they asked to add thirty minutes to each training, which was
278 done.
- 279 3. The child care community includes those who are home-based providers and center-based
280 providers, with those in the home-based programs typically being one-person operations. Some
281 centers have four or more teachers/aides/volunteers at mealtimes in classrooms and cafeteria
282 settings. We assessed strategies for application across these settings and audiences. Activities
283 that included examples and scenarios for all settings were purposefully included. Minimum

284 attention, however, is given to “meals from home (lunch boxes),” though a set of handouts
285 about this type of meal service was included. While concepts of hunger and fullness, variety of
286 food, and responsive environments apply across meal service types, the original modules are
287 limited in examples and discussion activity specifically for providers who are in “meals from
288 home” food service settings.

- 289 4. Providers in child care serve a range of age groups in child care (Fodor & Fletcher, 2016).
290 Training concepts and strategies that have fidelity across ages must be specified. Evidence-
291 based practices are often defined by studies of particular age groups. It was necessary to choose
292 those concepts/knowledges/practices that shared strategies that work across age groups.
- 293 5. Maintaining motivation to sustain and increase quality practices is a challenge. Quality can be
294 scaled, from offering basic nutrition and feeding to offering optimal meals and practices. In
295 keeping with the advantage of face-to-face and personal interactions, IdahoSTARS staff in seven
296 regional offices follow up training with on-site coaching and provision of resources. This system
297 allows quality coaches and providers to work together to progress from basic mealtime
298 environments to optimal nutrition and feeding environments.
- 299 6. Eating and feeding are relationship intensive (Satter Institute, 2016). When training child care
300 providers about nutrition and feeding, it is necessary to address a range of provider beliefs and
301 experiences and resolve any tensions regarding evidence-based feeding and mealtime
302 expectations. Though a face-to-face synchronous training format is time intensive, this format is
303 rich in opportunities for social interaction and collaboration (Harrington & Loffredo, 2010:
304 Praechter & Maier, 2010). We chose the face-to-face format where the instructor and groups of
305 providers collaborate in activities. The expected outcome is sustainability of quality
306 environments and relationships at their program’s mealtimes.
- 307 7. The challenge in face-to-face delivery for child care providers is scheduling. Providers are with
308 children during the workday and few have release time to attend training (Fodor & Fletcher
309 2016)). Providers in rural remote areas must add travel time to attend training. Trainers
310 adjusted traditional training times to address this need, but this remains an issue.
- 311 8. Turnover in child care is a fact of the workforce (Fodor, Fletcher, & Guier, 2016). When a new
312 hire needs training, the face-to-face delivery method is less efficient. This is a challenge that is
313 currently under discussion, with interactive digital modes of delivery. As providers become
314 comfortable with appearing on screen and speaking up in digital settings, perhaps greater use of
315 synchronous training can be an effective tool.

316

317 Outcomes

318 There are currently 1,529 providers in 121 Steps to Quality programs. Food and Nutrition Essential
319 Trainings have been offered across Idaho by a team of twenty certified IdahoSTARS trainers. As of March
320 2017, 1,376 Idaho child care providers completed Essential Trainings for Food and Nutrition (927
321 providers in Step Two and 449 providers in Step Three). This is one third of the 4,225 child care
322 providers enrolled in the IdahoSTARS Professional Development Registry. Because Steps to Quality is a
323 building block program, it is anticipated that in 2017-2018, participants from 35 child care programs
324 verified at a Step 1, and 18 child care programs verified at Step Two will continue to progress to
325 subsequent step training. Fourteen of the 121 programs participating in Steps to Quality are verified at
326 Step Three, Four, or Five, and are Star Rated. Over half (57%) of the Star-rated programs are center-
327 based programs and 43% are home-based programs. This follows a similar trend of the total number of

328 Idaho center-based programs (53%) and home-based programs (47%). All staff in these programs who
329 are working directly with young children completed the Essential Training Modules for Food and
330 Nutrition and demonstrated quality mealtime practices during their IdahoSTARS verification visit.

331 Participant feedback on trainings indicates that 88% of participants learned something new in the
332 training. Participants (86%) report they believe the training will help them do their job better. The
333 majority of participants (70%) indicated that they participated in this training due to enrollment in Steps
334 to Quality and the Essential Training System. Other participants reported they participated in the
335 training because they are interested in the topic, hold a belief that the information would be beneficial
336 to their role, or need support with mealtimes practices.

337

338 Implementation Summary

339 Quest for improvement in quality mealtime practices is a primary aim of IdahoSTARS Health and Safety
340 activities. The aim is threefold: 1) provider knowledge acquisition, 2) skill acquisition, and 3)
341 sustainability of quality mealtime practices. (See the Steps to Quality Model in Figure 1). Development
342 of training materials and selecting qualified trainers were early implementation objectives. Classroom
343 checklists were then developed and verification indicators were then approved. A system of
344 pretests/posttests and provider evaluation of the training was designed to be administered by
345 IdahoSTARS office staff. Trainers were trained with a focus on assuring training in each Idaho region.
346 Regional Quality Child Care Consultants and Child Care Health Consultants who provide coaching
347 attended the training with providers, and reviewed all Essential Trainings materials.

348 The system is under continuing review with updates and revisions added as appropriate. For example,
349 the Dietary Guidelines and Child Care Food Program Guidelines have been updated. As the original
350 training was developed, these changes were anticipated and the most basic concepts of nutrition were
351 deliberately targeted, as these basics are not likely to change. In the new guidelines, the basics concepts
352 were not changed, though guidelines look different. Trainers will be updated as these guidelines go into
353 effect.

354

355 Future Directions

356 The IdahoSTARS Quality Rating Improvement System, Steps to Quality, is dynamic in content,
357 operations, and participant base. Change is inevitable. Below are future directions that are particular to
358 the Foods and Nutrition aspects of Steps to Quality.

- 359 1. Establishing trend data for assessment of knowledge acquisition and sustainability of quality
360 mealtime practices can direct future activities. Specifically we must assess pre/posttests,
361 provider feedback on training, and pass/fail rates on verification indicators.
- 362 2. Fidelity of the Indicator measure for food and nutrition activities is critical. We will continue to
363 assess the reliability and validity of the indicator measures. Two questions have arisen: have the
364 correct Indicators been chosen for verification and, are food and nutrition findings reliable
365 across verifiers and settings.
- 366 3. An inventory of the most requested and most used on-site coaching activities and resources is
367 important in training future coaches, and for evaluating current practices. Questions for further

- 368 study are: what are the primary coaching requests for feeding and mealtime strategies as
369 programs verify across Steps; and, how are the Indicators related to food and nutrition Vision
370 and Action Plans and Professional Development Plans.
- 371 4. Anecdotal evidence shows that classroom teachers are posting the *Checklist of What this Looks*
372 *Like in Practice* (Appendix D). Formal examination of the practical uses of the checklist is
373 warranted. Specifically, we must distinguish how the checklist is used in center-based programs
374 and home-based programs, and providers' views of the effectiveness of the checklist.
 - 375 5. Assuring that providers use evidence-based practices is critical to assuring quality mealtimes in
376 child care in Idaho. When training adults, it is important to address and resolve provider
377 tensions regarding evidence-based feeding and mealtime expectations. The face-to-face nature
378 of our current system presents an issue for addressing training of new hires when other staff
379 have completed the face-to-face Essential Training. Novel training modes that offer synchronous
380 interactive training are evolving. Continuing examination of ways to meet the needs of all
381 providers, without losing the integrity of face-to-face opportunities, is necessary. Continuing
382 attention to maintaining the intended integrity of our face-to-face training is essential as new
383 modes of delivery are considered.
 - 384 6. Because many Idaho child care providers are in programs that use meals-from-home food
385 service, content in the training modules and indicators must be further reviewed and enhanced
386 to address their needs.
 - 387 7. The ultimate test of a system, such as the quality rating improvement system, is the impact the
388 activities have on children. Research designs (and protocols) are needed to examine child-
389 change at mealtimes where providers participate in Steps to Quality and where providers do not
390 participate.

391 Implications/Conclusions

392 Since 2013 when IdahoSTARS Steps to Quality began, many Idaho children have opportunity to eat with
393 knowledgeable child care providers who have proven their routine use of quality practices. As a result of
394 the IdahoSTARS Essential Training for Food and Nutrition, over a thousand child care providers have
395 been exposed to evidence-based quality practices for feeding children in their care. They now have
396 access to continuing, sequential learning about nutrition and feeding, and they can access a quality
397 coach as they attempt new strategies or have questions or ideas, or as they revise existing practices for
398 their mealtimes with children in child care. Mealtimes are becoming increasingly important as a health
399 issue that child care providers can positively impact.

400 Routine use of evidence-based strategies is increasing. Staff in Idaho child care programs are typically
401 experienced teachers, aides, and cooks who have knowledge and mealtime strategies they may have
402 used for years. Quality improvement activities, such as those offered in IdahoSTARS Essential Training
403 for Foods and Nutrition and Steps to Quality verification system, begin where the learner's beliefs,
404 knowledge, and skills are, and support learners to move through the learning curve to sustained quality
405 mealtimes.

406

407

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Appendix A: Steps to Quality

STEPS TO QUALITY

Idaho's Quality Rating & Improvement System (QRIS) for Child Care Centers

Children benefit from high quality early care and education. Steps to Quality provides child care programs with a set of tools to cultivate high quality. We offer a plan for the sustainable growth of your business. We measure the developing quality of your child care program. We publicly recognize your program's success and share it with families throughout Idaho.

At each step, we'll help you grow the quality of your program in these areas:

- Health and Safety
- Staff Education
- Classrooms and Playground
- Inclusion of all Children
- Partnerships with Families & Communities
- Professional Business Practices

In Steps to Quality, a program evolves as it moves from step to step. A successful program implements the quality indicators in its current step, while maintaining the quality of the previous steps. Continuous quality improvement has deep roots.

The goal of Steps to Quality is to help Idaho's child care programs provide a setting where children thrive.



GROWING QUALITY CHILD CARE

1

STEP 1

Anchoring the roots of quality care and education in your child care program.



2

STEP 2

Growing and building upon a budding foundation of quality to ensure solid early care experiences.



3

STEP 3 ★

Star Rated. Celebrating and cultivating a strong and growing level of quality child care that is recognized by the state of Idaho.



4

STEP 4

Maturing and sustaining a vibrant understanding and implementation of quality child care and business practices.



5

STEP 5

Thriving as a child care business and nurturing all children with quality early care and education experiences.



6

STEP 6

Firmly rooted in quality, achieving national accreditation standards that meet the highest requirements for quality care and education.




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Appendix B: Sample of Requirements to Earn Steps


STEP 3 ★



for Child Care Centers

STANDARD	REQUIREMENTS
Health and Safety	<ul style="list-style-type: none"> Directors are trained and use IRIS. Items from the Nutrition and Active Physical Play Checklist are observed in practice. Items from the Thinking Active Physical Play Checklist are observed in practice. Each classroom completes a Vision and Action Plan for Food and Nutrition annually. Each classroom completes a Vision and Action Plan for Active Physical Play annually. The center completes a Vision and Action Plan for Food and Nutrition and Active Physical Play annually.
Staffing and Professional Development	<ul style="list-style-type: none"> Teachers complete Essential Training 3 or have a minimum of a current CDA, or 12 ECE credits. Directors have a high school diploma or GED. Directors complete Essential Training 3, a minimum of a current CDA, 12 ECE credits or an approved Director's Credential. Directors complete 15 additional hours of business management training.
Child Growth, Development and Learning	<ul style="list-style-type: none"> ERS assessment meets minimum overall and interaction scores. Guidance policy reflects positive responsive practice. Program formally documents each child's progress.
Children with Diverse Abilities	<ul style="list-style-type: none"> Inclusion statement is included in the program's policy and procedures. Staff agrees to practice confidentiality as outlined in the program's policy and procedures.
Strengthening Families and Communities	<ul style="list-style-type: none"> A communication system provides regular opportunities for connecting parents and staff. Social and educational events and opportunities to volunteer are provided for families.
Leadership and Management	<ul style="list-style-type: none"> Directors complete the Program Administration Scale Self-assessment annually.

Programs verified at Step 3 must meet the indicators in this current step, and all previous steps (1 and 2).





What you will learn about Nutrition and Feeding Young Children

QRIS Indicator for Step 3 Health and Safety: Items from the Nutrition and Active Physical Play Checklist are observed in practice.

Each Classroom completes a Vision and Action Plan for Food and Nutrition annually.

The center/home-based provider completes a Vision and Action Plan for Nutrition and Active Physical Play annually.

ESSENTIAL KNOWLEDGE: CHILDREN ARE BORN WITH THE ABILITY TO KNOW WHEN THEY ARE HUNGRY AND WHEN THEY ARE FULL; CHILDREN EAT TO SATISFY HUNGER, AND FOR FUN AND ENJOYMENT; THE ADULT'S JOB IS TO TRUST AND REINFORCE CHILDREN'S INBORN CUES BY FEEDING RESPONSIVELY

Ensure that children are provided with caregivers who interact in consistent and caring ways.

Have access to nutritious foods and feeding strategies that promote children's optimal health and development. (ELeG Essential Practice, Health and Safety)

What does this look like in practice?

- Infants are fed on demand, rather than on a schedule.
- Enough food is available to satisfy individual children's hunger needs.
- Adults support children as they learn how to choose portion sizes to match how much they can eat.
- Children are not required to eat either a set amount of food or a particular good.
- Food is offered at least every three hours to that children's hunger does not overwhelm their ability to self-regulate intake.
- Adults sit at the table with children.

ESSENTIAL KNOWLEDGE: CHILDREN NEED A VARIETY OF FOODS TO SUPPORT AND MAINTAIN HEALTHY WEIGHT AND HEALTHY NUTRITIONAL STATUS

Have access to nutritious foods and feeding strategies that promote children's optimal health and development. (ELeG Essential Practice, Health and Safety)

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Appendix D: Sample of What this Looks Like in Practice Checklist

Step 2 Essential Trainings

Food and Nutrition



Checklist of Practice

Always	Sometimes	Not Yet	Caregiver Strategies: What they look like in practice
			1. Children serve themselves at least part of the meal with appropriate serving utensils.
			2. Infants are fed on demand, rather than on a schedule.
			3. Enough food is available to satisfy individual children's hunger.
			4. Meal planning is based on nutritionally sound meal patterns (i.e. MyPlate or USDA Child Care Meal Pattern Guidelines)
			5. Children are not required to eat either a set amount of food or a particular food.
			6. Children are not required to try or taste a food they refuse.
			7. Food is offered at least every three hours so that children's hunger does not overwhelm their ability to self-regulate intake.
			8. Adults sit at the table with children.
			9. A policy supporting breastfeeding is developed and provisions are made to store expressed milk, and for the caregiver to feed expressed milk to support breastfeeding mothers and their babies.
			10. Menus are created on at least a two-week cycle, include a variety of foods, and are posted for staff and parents.
			11. Children have access to drinking water during mealtimes, snack times, and during periods of active physical play.
			12. Adults support children as they learn how to choose portion sizes to match how much they can eat.
			13. Serving dishes and utensils are available for children to pass food and self-serve food.
			14. Mealtime conversation is encouraged among children and adults.
			15. Adults respond to children's questions and comments with information and interest.
			16. Children use verbal requests to ask for food. ("Please pass the pears")

Appendix E: Templates for Vision and Action Plans

<p style="text-align: center;">Vision for Quality Mealtimes</p>	<p style="text-align: center;">Action Plan for Quality Mealtimes</p>
<p style="text-align: center;">Think about your vision for mealtimes in a group setting using these categories:</p> <ul style="list-style-type: none"> ✓ The <i>mealtime physical environment</i> includes such things as room arrangement, utensils for children, presentation of food, and how food safety is maintained. ✓ The <i>mealtime auditory environment</i> includes ALL sounds that children hear at mealtimes. ✓ The <i>mealtime social environment</i> includes all social interactions at mealtimes, including such things as child-to-child discussions, teacher and child discussions, taking turns, and passing and serving food. ✓ The <i>mealtime language environment</i> includes what happens around talking, conversations, listening to others' ideas or directions, and building vocabulary. ✓ The <i>emotional environment at mealtimes</i> refers to how children and adults FEEL about what is happening. <p style="text-align: center;">Compose your vision:</p> <ol style="list-style-type: none"> 1. Think about what you would LIKE to have happen at mealtimes, not what you currently do. 2. Write your vision statement being certain to include each of the categories above. 	<p style="text-align: center;">Write an action plan that makes your vision a reality for mealtimes</p> <p><i>I will do these three things.</i></p> <ol style="list-style-type: none"> 1. 2. 3. <p><i>These are barriers I may face:</i></p> <p><i>I will do these things to lift the barriers:</i></p> <p><i>I will overcome the barriers by this date:</i></p> <p><i>These people will help me take action:</i></p> <p style="text-align: right; font-size: small;">IdahoSTARS Steps to Quality, 2017</p>