



February



Child Management

Associates

8831 S. Redwood Rd.

Suite D1

West Jordan, UT 84088

CMA 2023 ANNUAL TRAINING INFORMATION

All 2023 Trainings will be done ONLINE via Zoom or Recorded Video

- Tongan Live Zoom Training: February 27th at 6:00 PM
- English Live Zoom Training: March 21st at 6:00 PM
- Spanish Live Zoom Training: March 23rd at 6:00 PM

Links for the Live Zoom Trainings will be posted on our website and on Facebook the day before the training!
To find the link on the website go to www.cmautah.net and click on the Training Tab.

If you miss the Live Zoom trainings, you will need to complete the training online using the recorded video! All recorded trainings will be uploaded to our website for you to watch within 48 Hours after the live Zoom Training.

To find the training go to www.cmautah.net and the recorded video will be under the Training Tab.

Online Quiz

Everyone will be REQUIRED to complete a Quiz after watching the CMA Online Training. You will be able to find the quiz on our website www.cmautah.net under the Training Tab.

ALL Training MUST BE COMPLETED BY APRIL 30th!

If you do not complete the training and quiz by April 30th, you will receive a Corrective Action Letter from the Director!

Be on the look out for your training packet to either be delivered by your monitor or to arrive in the mail!

You will need these materials to complete the training and quiz!

Holiday Hours

The Office will be closed on Feb. 20.

Claim Due Dates

Please remember you have until the 5th business day at 9:00 AM turn your claim in on time.

Feb	Tues. March 7	April 20
March	Fri. April 7	May 20
April	Fri. May 5	June 20

RENEWALS

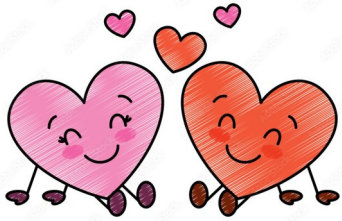
Remember to be on the look out for your renewals that come in the mail. Turning these in on time will keep your claim from being put on hold.

- Enrollment Renewal Last Names Starting with B, D, P, S
- Income Eligibility Form
- License/Relative Cert
- CPR and 1st Aid

ICY Driveways& Sidewalks

For the safety of our monitors, please make sure you are clearing your snowy and icy driveways & side-walks in case they come to do a review.

This institution is an equal opportunity provider



HAPPY Valentine's DAY



Materials:

- Flour
- Salt
- Water
- Heart Cookie Cutter
- Letter Stamps
- Acrylic Paint
- Mod Podge
- String



Directions

1. Begin by mixing 4 cups of all purpose flour with 1 cup of salt. If you want to make a smaller batch, just cut this in half.
2. Add 1.5 cups warm water until it starts to form a dough.
3. If it feels a little dry, you can add more water. Add one tablespoon at a time. If it is too sticky, then add a little more flour.
4. Knead the dough until it forms a soft ball. You will need to knead for at least 5-10 minutes to get it to a good consistency. Roll it out to about 1/4 inch thickness.
5. Using a heart cookie cutter to cut out the shapes.
6. Press the letter stamps into the salt dough to create words on the hearts.
7. Make a hole at the top of the heart with a straw if you want to have a spot for hanging a piece of string.
8. Air dry for a day and then bake at 200 degrees Fahrenheit for 1-2 hours.
9. Once the hearts have hardened and cooled you can paint them with acrylic paint.
10. After the paint is dry, brush a coat of Mod Podge over the top and allow to dry.
11. Add a piece of string through the hole to make the heart into a fun Valentine's necklace! Enjoy!



Valentine's Day Snack Ideas

Oven Baked Heart Apple Chips



Materials: Apples, Cinnamon, Sugar, Heart Cookie Cutter

Start by preheating the oven to 225 degrees Fahrenheit. Next, line a baking sheet with parchment paper. Slice the apples into very thin slices. Cut out the apple core from the slices with the heart cookie cutter. Arrange the apples on the baking sheet making sure there is room between the slices. Mix the sugar and the cinnamon in a bowl and sprinkle over the apple slices. Bake until the apples are dried and the edges are slightly curled. This should take about 45 minutes to 1 hour, flip half way through. Cool completely and then enjoy this Valentine's Day snack.

Raspberry Greek Yogurt Valentine's Day Bites



Materials: Frozen Raspberries, Plain Greek Yogurt, Honey, Vanilla Extract, Heart Shaped Freezer Molds

Start by putting 1 cup of frozen raspberries, 1 cup of plain Greek Yogurt, 1 tablespoon of honey, and 1 teaspoon of vanilla extract into a food processor. Once the mixture is a pourable consistency, pour it into the heart shaped freezer molds. Freeze until solid. Once the bites are solid they are ready to eat. Let the bites sit out for a few minutes to soften slightly before serving. Enjoy this sweet but healthy Valentine's snack!