



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

- 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.cmutah.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.cmutah.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.cmutah.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!

Claim Due Dates

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

March	Fri. April 7	May 20
April	Fri. May 5	June 20
May	Wed. June 7	July 20

New Office TEXT Number: 801-891-2960

The office has a new number for TEXT MESSAGE ONLY!
Please use this number to text pictures of forms you need to turn in or if you need to notify that your day-care will be closed.

This institution is an equal opportunity provider

Milk Requirements

- **1% milk must be served for children 2yrs old and older.**
- Whole milk for 1 year olds ONLY.
- What MUST be written on your menu? "Whole milk for 1 year olds and 1% milk for 2 years and older."

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 E, F, Y
- Income Eligibility Form
- License/Relative Cert
- CPR and 1st Aid



Materials:

- White Cardstock
- Salt
- White Liquid Glue
- Liquid Water Colors
- Pipettes

Directions

1. Use the white liquid glue to draw a shamrock on a piece of white cardstock.
2. Use the glue to draw doodles and designs in and around the shamrock.
3. Sprinkle salt until the glue is completely covered.
4. Pour off any excess salt. Now it's time to paint the salt shamrock.
5. Let the kids use the pipettes to pipe the liquid watercolor onto the salt shamrock and other designs.
6. Once they have finished painting their picture, let the salt art dry completely.
7. Enjoy this fun and unique way of making a St. Patrick's Day Shamrock.

Rainbow Watercolor Salt Paint Shamrock



St. Patrick's Day Veggie Rainbow



St. Patrick's Day Snack Ideas

Materials: Red, Yellow, and Green Bell Peppers, Cauliflower, Avocados or Premade Guacamole

Start by slicing the bell peppers. Next, separate the cauliflower into small pieces. Now you can either make your favorite homemade guacamole, or you can use premade from the store. Scoop some guacamole into little serving cups. Then, place bell peppers over the guacamole alternating red, yellow and green to make the rainbow. Place two pieces of cauliflower on either side of the rainbow to look like clouds. Enjoy!

St. Patrick's Day Rainbow Fruit Skewers



Materials: Red Grapes, Blueberries, Green Grapes, Pineapple, Cantaloupe, Strawberries, Skewers, Yogurt and Honey or Agave (Optional)

Start by slicing the pineapple and cantaloupe into chunks and the strawberries in half. Now it's time to make the rainbow on the skewer. Place 2 red grapes to start, followed by 2 blueberries. Next put 2 green grapes and add on a chunk of pineapple, followed by a chunk of cantaloupe. To finish the rainbow, you will want to put on half of a strawberry. Optional - make a yogurt dip with plain yogurt and a little honey or agave mixed into it. Enjoy this fun and healthy St. Patrick's Day treat!