



"Sail Toward Success in the Food Services Industry"

Association of Nutrition & Food Service Professionals of Virginia ANFPVA)

Fall 2019 Conference Agenda October

23rd and 24th 2019

Sysco Hampton Roads, Suffolk, VA

13 Total CE

Day One Agenda Wednesday, October 23rd

7:00 – 8:00 am	Registration/Breakfast
8:00 – 9:00am	Call for Volunteers/Chapter Business Meeting
9:00 – 10:00am	Dining Experience in Residential Care – Suzanne Quiring, RD, CDM, CFPP (1 Gen)
10:00 – 11:00am	Ethics and the CDM – Jean Harnisch, RD (1 Ethics)
11:00 – 11:15am	Break/Networking
11:15 - 12:15pm	HACCP is Coming – V. Radke, Pres National Environmental Health Assoc (1 San)
12:15 – 1:15pm	Luncheon
1:15 – 2:15pm	Motivation & Engagement – D. McDonald, CDM, CFPP (1 Gen)
2:15 – 3:15pm	Food Inspection & Compliance – J. Hobbs, CDM, CFPP (1 San)
3:15 – 3:30pm	Break/Networking
3:30 – 4:30pm	Culinary Medical Trends – Dr Glenn Mack, Director ECPI Culinary Institute (1 Gen)
4:30 – 5:30pm	Responsible Senior Alcohol Service – G. Spottswood, CDM, CFPP (1Gen)

Day One 8 Total CE – 4 General, 2 Sanitation, & 1 Ethics

Day Two Agenda Thursday, October 24th

7:00 – 8:00am	Registration/Breakfast
8:00 – 9:00am	Expectations of Food Service/Dining Services Panel - 1 (Gen) J. Raymond, Adm. Lake Prince Woods K. Land, ED Marion Manor
9:00 – 10:00am	Dysphagia- Getting to the Thick of it – K. Kern, Reg. Manager Simply Thick (1 Gen)
10:00 – 10:15am	Break/Networking – Check out the silent auction!
10:15 – 11:15am	Therapeutic Diets – N. Greg, MSA, RD (1Gen)
11:15 – 1:15pm	Vendor Exhibits & Show – boxed lunch provided (2 FS)
1:15 – 2:15pm	GHS Classifications & Outcome J. Paxton, MPH, Sr Sfty & Hlth Consultant (1 San)
2:15 – 3:00pm	Closing Remarks (Evaluations/Silent Auction results)

Day Two 6 Total CE – 3 General, 1 Sanitation & 2 Food Show



ANFP Fall Meeting 2019 Objectives/Outcomes

Speaker Biographies – Day One

Susanne Quiring, RD, CDM, CFPP

Dining Experience in Residential Care

Susanne Quiring is a Registered Dietitian both in Canada and USA. She is a member of Dietitians of Canada, Washington State Academy of Nutrition and Dietetics (AND), and Dietetics in Health Care Communities (DHCC). She is a Certified Dietary Manager with ANFP, and member of CSNM. Along with having her 2-year Continuing Care Administrator's diploma, and she volunteers as the BC rep for Dietitians of Canada Gerontology Nutrition network. Suzanne has over 25 years' experience in the Health Care Community food service industry as a Director of Food Services, Dietitian, and consultant. Suzanne has personally worked in all areas of Residential Care from Assisted living, skilled nursing care, palliative care, dementia care, brain injury, extended care and acute care - she has an appreciation as to the practical and real challenges of providing great meal service to residents, regardless of care level. In 2000, Suzanne invented the SuzyQ cart System, which is a movement on an improved way on "how" we typically do meal delivery in our LTC dining rooms, which allows for more resident interaction & choice, hotter food and less food waste resulting in significant dollar savings. To date, she has helped over 800+ communities throughout North America improve the dining experience for Residents. Suzanne has been published in 10 professional journals and been a speaker at National conferences including 2018 ANFP Regional conferences, 2018 Dietitians of Canada National conference, 2016 DHCC National conference, Pioneer Network, Eden Alternative International conference, and numerous health care conferences. She was awarded the Marie Taylor Award for Excellence in Long Term Care by Dietitians of Canada in 2015.

Susanne spends her time providing education support to Residential Care communities via webinar classes, conference speaking, & email/phone support to folks that are motivated to make a positive change in their dining room. She loves to share her passion & experience on "how" meal service can be done as resident focused as possible, the culture change that is needed, and is a big supporter of the Eden Alternative and Pioneer Network organizations.

Disclaimer: SuzyQ carts, are distributed Nationally in the USA by Lakeside, and in Canada by Russell Hendrix.

Jean Harnisch, RD

Ethics and the CDM

Sodexo – Williamsburg Landing

Jean Currently work full time as the Campus Dietitian at a Continuing Care Retirement Facility/ also called a Life Plan Community in Williamsburg, VA. Her work entails Medical Nutrition Therapy in their Assisted Living Memory Care Neighborhood, Skilled Rehab Neighborhood, and Long-Term Care Neighborhood. For fun, she offers private clinics on specific topics such as "Diet for the Metabolic Syndrome" and "Diet for a Healthy Brain" and raise Boston Terriers. Jean served her country through the US Army, is a registered dietitian and a certified dementia practitioner. She is also a published author, speaker, and supporter of better nutrition and healthy lifestyles.

V. Radke

HACCP is Coming!

President/Sanitarian; NEHA/CDC

Vince has worked in Public Health for 49 years. Since 2001 and until his retirement on October 1, 2018 Vince had worked at the Centers for Disease Control and Prevention (CDC) in food safety, vector control and emergency preparedness and response.

Before CDC, Vince spent 22 years in environmental health in the states of CT, WV, VA and MN. He was Director of Environmental Health for the City of Stamford, CT (1979-83).

Vince was part of the Smallpox Eradication Program, first as a Peace Corps Volunteer (Surveillance and Assessment Officer) in Ethiopia (1970-74) and then later as a technical advisor with the World Health Organization in Bangladesh (1976) and Kenya (1977-79). He received The Order of the Bifurcated Needle from the World Health Organization in



ANFP Fall Meeting 2019 Objectives/Outcomes

Speaker Biographies – Day One

V. Radke continued

1976 for his work during the Smallpox Eradication Program.

Vince is a Registered Environmental Health Specialist and a Diplomate Laureate of the American Academy of Sanitarians (AAS). He holds a Master of Public Health degree (1977) from the University of Pittsburgh. Vince was President of both the National Capital Area Environmental Health Association (1991-92) and the Virginia Environmental Health Association (1998-00).

Twice he has received the ADM Jerrold M. Michael Award from the National Capital Area Environmental Health Association in 1998 and 1999 for his leadership on the adoption of the FDA Food Code in Northern Virginia. He received the U.S. Department of Health and Human Services, Secretary's Award for Distinguished Service during Hurricanes Katrina, Rita and Wilma in 2005 and the Distinguished Service and Professional Achievement Award from the Environmental Section of the American Public Health Association in 2006. Vince was honored with the 2011 Environmental Protection Agency Bronze Medal Award. In 2013, Vince received both the Walter F. Snyder Award from NSF International and NEHA and the NEHA Past Presidents Award. In 2015, he received the Excellence in Leadership Award from the National Center for Environmental Health at CDC.

Deborah McDonald, CDM, CFPP

North TX State Hospital, CBDM Chair

Motivation & Engagement

Deborah McDonald attended Culinary School of the Air Force at Lowry AFB Colorado, School of Health Care Science of the Air Force at Sheppard AFB Texas and the University of Alaska Anchorage where she received her certificate for the Dietary Managers Program. She served her country for 10 years in the United States Air Force.

Debbie has worked in Food Service for 40 years and 30 of those years as an Assistant Director or Director. She serves as a mentor for many facilities throughout Texas. Debbie volunteers in her community for the homeless and abused women & children. Debbie has a passion for serving others. Her motto is "Striving together with pride, dedication, and commitment to make a difference in another's life." She has received numerous of awards. To name a few she has received the NTSH Outstanding Service Award, Employee of the Quarter Award the only employee to have ever won twice, Cultural Diversity Award, You're Tops award four times, Watch Me Shine award three time and the President George W. Bush Jr. Freedom Prevail Award. She presently works at North Texas State Hospital -Wichita Falls Campus as a Program Administrator/ Director for Food Service. (19 years) She is very active with ANFP at the local, state, and national level. Debbie has served as an ANFP National Chair.

Julie Hobbs

Environmental Health Specialist, VADOC

Food Inspection & Compliance

Julie Hobbs has been in food service for over 41 years. She is a graduate of the University of Massachusetts with a degree in nutrition. She worked as a manager of Pizza Hut for over 17 years, before joining the DOC in 1996. Since being at the department, she has worked her way up from a food service supervisor to Director at Brunswick Correctional Center. She held that position from 1998 until 2009, when the facility closed. At that time, she was reassigned to headquarters in Richmond where she holds her current position as Senior Environmental Health Specialist working for the compliance, certification, and accreditation unit. She is one of two health inspectors in charge of inspecting 50 DOC kitchens throughout VA. During her time in corrections, she was in the first CDM classes offered by DOC, earning the CDM credential in October of 2000. In 2011, Julie certified as a Standardized Environmental Health Specialist by VDC. She is currently the Region 1 director of the ACFSA and served as President from 2011 to 2017. Originally from MA, Julie has called VA home for 41 years. She is married and has one son who is also in Foodservice, who works as the Food Service Director at Lunenburg Correctional Center. Her and her husband live in Skippers, VA.



ANFP Fall Meeting 2019 Objectives/Outcomes

Speaker Biographies – Day One

Dr. Glenn Mack

Culinary Institute of Virginia

Culinary Medicine Trends and Education Opportunities

A chef, author, and educator, Dr. Glenn R. Mack currently serves as Campus Director of Culinary Institute of Virginia. With extensive international experience in journalism and culinary arts, he worked and studied in the former Soviet Union, China, and Europe. He's a thought leader and inspirational advocate for career and technical education and has administered culinary colleges in Austin, Singapore, Miami, and Atlanta. He currently serves on the board for the International Association of Culinary Professionals and The Culinary Trust.

Gloria Spottswood, CDM, CFPP

ANFPVA President

Responsible Senior Alcohol Service

Gloria Spottswood has worked in the Food Services and Hospitality industries for over 40 years. She attended school and received her two-year Culinary Arts Certificate, and won, 1st and 2nd place trophies from Marriott, in VICA Cooking Contests. At 23, Gloria received her AAS Degree in Hotel Restaurant Institutional Management/Food Services. In her 30's and 40's, she went back to school to take Web Page Design to build a website for KASH4, the small business she opened, related to her career. She received Food Safety Trainer status through NEHA, and also became a CDM, CFPP. Gloria once again returned to school at 53 and received her Entrepreneur Certification. She also took training and passed the NAB - AL/SN L TC testing. Gloria is also certified in Mental Health First Aid. She has worked every job from Director, to Cook, and Barista, and Dishwasher, in hotels, restaurants, schools, and healthcare, from UV A, to Marriott, to Brandywine Living. She loves the therapeutic sense she gets from shopping in international markets and small tucked away stores. Eating out is her claim to fame, and she loves exposing her children and grandchildren to different cuisines. She's semi-retired, and raising her 3 young grandsons, and working hard as the President of ANFPV A to rebuild the chapter.



ANFP Fall Meeting 2019 Objectives/Outcomes

Session Description & Goals - Day One

Susanne Quiring, RD, CDM, CFPP
 Suzy Q, Inc.
 1 Gen CE

Dining Experience in Residential Care

Objectives: Understand how important the dining experience is for residents and share best practice ideas on how to provide tableside, dining room, and mobile meal service to residents. Attendees will also understand how to engage in best practice behaviors that improve the overall care residents receive.

Goals:

1. To learn the best practices for meal delivery service through planning and pre-plating, focus on resident dining with CMS best practices.
2. Learn how to combat loneliness, helplessness, and boredom in the dining room by engaging residents.
3. Save money, provide hot food, have less food waste, and increase resident meal satisfaction.

Jean Harnish, RD
 Sodexo – Williamsburg Landing
 1 Ethics CE

Ethics and the CDM

Objectives: Understand Ethics and how it relates specifically to the scope of work the CDM performs.

Goals:

1. Define Ethics
2. Discuss the ethics of regulatory compliance and professional duties
3. List 5 ways you can be an ethical leader.
4. State professional duties

V. Radke
 President – National Environmental Health Association
 1 San CE

HACCP is Coming!

Objective: Discuss the purpose, history and the seven principles of Hazard Analysis Critical Control Points (HACCP)

Goals:

1. Describe the purpose of HACCP.
2. Understand the history of HACCP.
3. List the seven principles of HACCP.

Deborah McDonald, CDM, CFPP
 North Texas State Hospital, CBDM Chair
 1 Gen CE

Motivation & Engagement

Objectives: Teamwork and camaraderie is a huge part of the CDM culture. It is important that leaders ensure that they play a part in supporting the team in motivation and promoting ideas for engagement. Having a workplace where the leaders and employees are more focused on the “I” rather than the “we” makes employees less motivated and disengaged. By focusing on motivation and engagement, this creates a great team.

Goals:

1. Understanding motivation and engagement.
2. Understanding disengagement.
3. How to encourage motivation and engagement in the workplace.

Julie Hobbs
Environmental Health Specialist
1 San CE

Food Inspection & Compliance

Objective: To provide information on the Do's and Don'ts during a health inspection and how to successfully pass one. This session provides an insider view of what inspectors look for during inspections, including hygiene, sanitation, cross-contamination, and time and temperature control.

Goals:

1. Understand what health inspectors are looking for
2. Discuss common mistakes staff make during an inspection so attendees know the correct procedures to follow during an inspection
3. Review top priority violations that occur during the inspection and how to prevent violations.

Dr. Glenn Mack
Culinary Institute of Virginia
1 Gen CE

Culinary Medicine Trends & Educational Opportunities

Objective: Plant based, culinary medicine, and food allergies are seriously changing the food service industry, personal diets, and the medical industry. Explore culinary trends, workforce trajectory, and training options for this rapidly evolving sector of the economy.

Goals:

1. Explore entrepreneurial and demographic forces that are changing the way we eat.
2. Consider how diets, processed foods, and allergens are changing eating habits.
3. Learn about the bridging of the gaps amongst medical professionals, nutritionists, and chefs.

Gloria Spottswood, CDM, CFPP
ANFPVA President
1 Gen CE

Responsible Senior Alcohol Service

Objective: To understand the importance of providing safe, responsible alcohol service to seniors.

Goals:

1. Understand the facts of alcohol education and prevention.
2. Understanding the VBAC laws and regulations.
3. Provide attendees the tools needed for a responsible and successful alcohol service program.

Virginia Association of Nutrition & Foodservice Professionals
October 23, 2019

SESSION TITLE: Dining Experience in Residential Care; Susanne Quiring, RD, CDM, CFPP

Please rate this session (1=very poor, 7=excellent):

Program Content	7	6	5	4	3	2	1
Speaker's Presentation	7	6	5	4	3	2	1
Educational Value	7	6	5	4	3	2	1
Audio/Visual and Handouts	7	6	5	4	3	2	1

Would you recommend this speaker for an ANFP national regional or annual meeting?

Yes ☐ No ☐

Additional Comments:

SESSION TITLE: Ethics and the CDM; Jean Harnesch, RD

Please rate this session (1=very poor, 7=excellent):

Program Content	7	6	5	4	3	2	1
Speaker's Presentation	7	6	5	4	3	2	1
Educational Value	7	6	5	4	3	2	1
Audio/Visual and Handouts	7	6	5	4	3	2	1

Would you recommend this speaker for an ANFP national regional or annual meeting?

Yes ☐ No ☐

Additional Comments:

Virginia Association of Nutrition & Foodservice Professionals
October 23, 2019

SESSION TITLE: HACCAP is Coming; V. Radke, Pres. National Environmental Health Assoc

Please rate this session (1=very poor, 7=excellent):

Program Content	7	6	5	4	3	2	1
Speaker's Presentation	7	6	5	4	3	2	1
Educational Value	7	6	5	4	3	2	1
Audio/Visual and Handouts	7	6	5	4	3	2	1

Would you recommend this speaker for an ANFP national regional or annual meeting?

Yes ☒ No ☐

Additional Comments:

SESSION TITLE: Motivation & Engagement; D. McDonald, CDM, CFPP

Please rate this session (1=very poor, 7=excellent):

Program Content	7	6	5	4	3	2	1
Speaker's Presentation	7	6	5	4	3	2	1
Educational Value	7	6	5	4	3	2	1
Audio/Visual and Handouts	7	6	5	4	3	2	1

Would you recommend this speaker for an ANFP national regional or annual meeting?

Yes ☐ No ☒

Additional Comments:

Virginia Association of Nutrition & Foodservice Professionals
October 23, 2019

SESSION TITLE: Food Inspection & Compliance; J. Hobbs, CDM, CFPP

Please rate this session (1=very poor, 7=excellent):

Program Content	7	6	5	4	3	2	1
Speaker's Presentation	7	6	5	4	3	2	1
Educational Value	7	6	5	4	3	2	1
Audio/Visual and Handouts	7	6	5	4	3	2	1

Would you recommend this speaker for an ANFP national regional or annual meeting?

Yes ☐ No ☐

Additional Comments:

SESSION TITLE: Culinary Medical Trends; Dr. Glenn Mack, Director ECPI Culinary Institute

Please rate this session (1=very poor, 7=excellent):

Program Content	7	6	5	4	3	2	1
Speaker's Presentation	7	6	5	4	3	2	1
Educational Value	7	6	5	4	3	2	1
Audio/Visual and Handouts	7	6	5	4	3	2	1

Would you recommend this speaker for an ANFP national regional or annual meeting?

Yes ☐ No ☐

Additional Comments:

Virginia Association of Nutrition & Foodservice Professionals
October 23, 2019

SESSION TITLE: Responsible Senior Alcohol Service; Gloria Spottswood, CDM, CFPP

Please rate this session (1=very poor, 7=excellent):

Program Content	7	6	5	4	3	2	1
Speaker's Presentation	7	6	5	4	3	2	1
Educational Value	7	6	5	4	3	2	1
Audio/Visual and Handouts	7	6	5	4	3	2	1

Would you recommend this speaker for an ANFP national regional or annual meeting?

Yes ☒ No ☐

Additional Comments:

OTHER

Food Show Quality	7	6	5	4	3	2	1
Convention Center/Hotel Service	7	6	5	4	3	2	1
Room Set-Up	7	6	5	4	3	2	1
Hosts' Organization	7	6	5	4	3	2	1
Overall Rating	7	6	5	4	3	2	1

Please describe what educational knowledge you have gained:

How will you implement this knowledge in your job:

What other topics would you recommend?

What suggestions do you have for future meetings?

Would you like to help us plan future meetings or volunteer in another capacity?

Optional

Name:

Phone Number:

Email:



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Certificate of Attendance

This certifies that

_____ (_____)
(Member name) (Member ID #)

has earned continuing education at the meeting as listed below.

CBDM prior approval # _____

Name of program: VA ANFP 2019 Fall Conference Day One

Date of program: October 23, 2019

Number of CEs by category:

4 General, 2 Sanitation/Safety, 1 Ethics

Chapter/ District Program Chair

Date

*To report your CEs, please log on to www.ANFPonline.org. Each ANFP member is required to track their own continuing education hours (45 hours for a 3-year qualifying period). Please keep this certificate for your records.
Questions? Contact ANFP at 800.323.1908 or info@ANFPonline.org.*