



"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 Two

Judy Raymond

Administrator, Lake Prince Woods

Expectations of Food Service

Judy Raymond has been at Lake Prince Woods five years. She is a licensed nursing home administrator and a certified therapeutic recreation specialist. Her background in senior adult healthcare began in 1984. She was chosen to participate in the first Leadership Studies course offered jointly by Virginia Commonwealth University and Virginia Association of Nonprofit Homes for the Aging (VANHA), now known as LeadingAge Virginia.

LeadingAge Virginia spans the continuum of long-term care, including independent living, assisted living, nursing home, and continuing care retirement communities. Member communities are sponsored by a variety of religious, fraternal, public, and private organizations dedicated to providing quality care and services to the elderly.

LeadingAge Virginia was founded in 1973 by nursing home administrators who believed that non-profit homes were unique in their needs and resources and required their own organization. The association is proud to have served senior residents throughout the Commonwealth of Virginia for more than 40 years. Currently 80 long term care communities, representing approximately 15,000 residents, administrators, staff, and boards, and over 110 business organizations serving the aging services industry are LeadingAge Virginia members.

Karen Land

Executive Director, Marion Manor

Expectations of Food Service

Karen Land is currently the Executive Director at Marian Manor Assisted Living in Virginia Beach. She has over 40 years of experience working in nursing homes, assisted livings, home health and continuing care retirement communities. Karen also coordinated and taught a 16-credit hour course for Activity professionals in the Virginia Community College system.

Karen Kern

Regional Manager, Simply Thick

Dysphagia - Getting to the Thick of It

Karen Kern is the Simply Thick Regional Manager for Maryland, the District of Columbia and Virginia. Karen has worked for Simply Thick 7 ears and has spent 22 years working in the medical nutrition field for companies such as Mead Johnson, Novartis and Nestle. Karen works directly with healthcare facilities, contract management companies and distributors and also supports state organizations such as state healthcare, dietetic and speech therapy associations.

Natasha Gregg, MSA, RD

Statewide RD, VADOC

Therapeutic Diets

Natasha Gregg is a Registered Dietitian and Licensed Nutritionist. She is currently the statewide dietitian for Virginia Department of Corrections. Her extensive background in nutrition includes: Clinical dietitian/nutrition, public health nutrition, nutrition education, research and private practice consulting. Natasha received a BS in Consumer Service and family studies with a concentrating in nutrition at Norfolk State University and a Master of Science in Health Service Administration at Central Michigan University. Natasha lives in Chesapeake, Virginia, with her husband Michael and two children, Michelle, and Michael Jr.

Justin Paxton, MPH

OSHA & Food Services

Justin Paxton is a Health and Safety Senior Consultant with the Virginia Department of Labor and Industry's VOSH On-Site Consultation Program. He has 10 years of experience in the field of Health & Safety. Justin assists Virginia employers with program development, training, on-site hazard recognition and industrial hygiene sampling related to OSHA's safety & health standards. Justin's primary focus is on the elimination of hazards associated with hazardous chemicals and respirable air contaminants. His other areas of expertise include flammable liquids and gases, welding, industrial noise and confined spaces.



ANFP Fall Meeting 2019 Objectives/Outcomes

Session Description & Goals - Day Two

J. Raymond

Administrator, Lake Prince

K. Land, Executive Director, Marion Manor

1 Gen CE

Expectations of Food Service/Dining Services Panel

Objective: The role of dining services in a community is vital to the success of the organization. Dining services is much more than meal services. We will discuss and share the ways dining services interacts with residents, marketing, and how employees are an intricate part of the team. We will also share how regulations in assisted living, residential living, and nursing care affect the team.

Goals:

1. Understand how dining services is an important part of the team and care a resident receives.
2. Understand the role of customer service in dining services.
3. Understand how dining services is a part of the sales team.
4. Understand how the regulatory environment is affected through dining services.

K. Kern

Regional Manager, Simply Thick

1 Gen CE

Dysphagia – Getting to the Thick of It

Objective: Review NDD to IDDSI through education materials, charts and videos.

Goals:

1. Demonstrate the ability to thicken beverages.
2. Demonstrate how to test viscosity to IDDSI guidelines.
3. Demonstrate how to prepare puree food and shape into molds for presentation purposes.
4. Fully understand what NDD and IDDSI is, the Why's behind it, and guidelines.

N. Gregg, MSA, RD

Statewide RD, VADOC

1 Gen CE

Therapeutic Diets

Objective: To understand what therapeutic diets are, the different types of diets, and how to apply them in your daily foodservice operation

Goals:

1. Understand what a therapeutic diet is
2. Identify the different types of therapeutic diets
3. Apply obtained knowledge of diets in the workplace

Justin Paxton, MPH

1 San Ce

GHS Classifications & Outcome/OSHA & Food Service

Objectives: To provide attendees with an overview of OSHA's HAZCOMM standards with an emphasis on the recent changes related to the GHS system of classification, and how this relates to food safety, keeping food safe, and overall sanitation.

Goals:

1. Attendees will be aware of their three main responsibilities under HAZCOMM
2. Attendees will understand the contents of a SDS and the maintenance of the SDS as required by HAZCOMM
3. Recognize and understand the labeling requirements for both manufactures labels and secondary container labels
4. Understand how OSHA regulations apply to food service and overall sanitation principles

Virginia Association of Nutrition & Foodservice Professionals
October 24, 2019

SESSION TITLE: Expectations of Food Service/Dining Service Panel; J. Raymond, Admin & Karen Land, ED

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: Dysphagia – Getting to the Thick of it; K. Kern, Regional Mgr Simply Thick

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 24, 2019

SESSION TITLE: Therapeutic Diets; N. Greg, MSA, 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:

SESSION TITLE: GHS Classifications & Outcomes; J. Paxton, MPH

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 Two

Date of program: October 24, 2019

Number of CEs by category:

3 General, 1 Sanitation/Safety, 2 Food Show

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.*