DHCC Virtual Symposium
Innovation: A Focus on Management and Oversight

Dietetics in Health Care Communities
a dietetic practice group of the
eat right. Academy of Nutrition and Dietetics

Agenda
January 31 & February 7, 2023

Day 1 – January 31, 2023
12:00 – 2:30 pm ET

Session 1: Managing Food Waste and Costs in Nursing Facility Kitchens
Speaker: Cassie Whitmore, RD, LMNT

- *Apply standard practices in Nursing Facility kitchens can help us better manage our costs*
- *Compare and contrast how food safety and quality intertwine*
- *Implement strategies to help you better meet your budget needs while reducing food waste*

Learning codes: 12.2.6, 13.2.1, 13.2.8, 13.3.3, 13.3.9

Session 2: The Role of the Consulting RD – It's Not Just Clinical
Speakers: Elaine Farley-Zoucha, RD, LMNT and Tammy Burton-Fikar, MPA, RD, LMNT, LD

- *Illustrate the RDN's role in oversight of the food service operations and their role in the quality assurance process.*
- *Know the consultant's role during the survey process.*
- *Develop a strong knowledge of food safety and sanitation regulations and how to guide the onsite staff.*

Learning codes: 11.1.4, 11.1.5, 13.4.3, 13.4.1

Virtual Symposium Early Discounted Fees
Early Bird pricing before 12/30/22

DHCC DPG Member - $20.00 per Session ($30 after 12/30/22)

DHCC DPG Student or Retired Member - $10.00 per Session ($20 after 12/30/22)

Other - $40.00 per Session ($60 after 12/30/22)

Day 2 – February 7, 2023
12:00 – 2:30 pm ET

Session 1: Technology vs. Hairnets: Digital Enhancements for Dining Operations
Speaker: Amy Bollam, RDN, LD, MPA

- *Evaluate trends in technology with respect to food service and senior living.*
- *Determine the impact of technology on improvements to care, outcomes, and service in senior living.*
- *Compare and contrast current challenges and opportunities for technology in food service operations.*

Learning codes: 5.1.4, 5.1.10, 7.4.1, 7.4.4

Session 2: Strategies and Tools for Tackling Food Cost Inflation
Speaker: Kelee Hansen, MBA, RDN, LD, CD

- *List Group Purchasing Organizations (GPOs) and seek to utilize their available support and reports to maximize the value of the program for your organization.*
- *Evaluate current menus and menu items and work with distributors to choose the best quality cost-effective products to use in production.*
- *Collaborate with the food and nutrition team to account for food expenses and inventory values in food cost per patient day (PPD) or per resident day (PRD) calculations.*

Learning codes: 7.4.6, 7.4.10, 11.1.1, 11.1.2

Session 2: Motivation and Retention – Transforming the Workplace
Speaker: Vicki Bouma, RDN, LD

- *Identify key motivators for staff.*
- *Develop training tools and techniques that maximize knowledge retention.*
- *Best practices for career development.*

Learning codes: 13.1.1, 13.1.6, 14.1.10, 14.4.8, 14.4.9