



Shaping the Future of Healthcare

7:30-8:00	Registration and Continental Breakfast
8:00 – 9:00	Formal and Informal Dining Cindy Czweski-Lyons Magnus
9:00 – 10:00	Food Allergies and Intolerances Kim Fremont-Health Technologies
10:00- 10:15	Break
10:15 – 11:15	Survey Readiness Brenda Richardson
11:15 – 1:15	Food Show
1:15- 2:15	Restaurant Dining in Long Term Care Jason Grindle
2:15 – 3:15	Person Centered Care for Food Protection Suzanne Krippel
3:15 – 3:30	Break
3:30 – 4:30	Food Employee Retention Kim Fremont- Health Technologies
4:30 – 5:00	Questions, Comments, & Certificates

Avalon Foodservice ~ PO Box 536 ~ Canal Fulton, OH 44614
1-800-362-0622

Health Services GPO ~ 1120 S. Broadway, Suite D ~ Oak Grove, MO 64075
1-877-694-7476



Healthcare Seminar Presentations

Come learn more about the important topics for your healthcare facility and earn 6 CEU's

Presentations:

1. **Formal and Informal Dining** – Cindy Czweski, MS, RD, LDN, Lyons Magnus, Director of Healthcare Sales

Unintended weight loss is a common concern for many of our institutionalized elders. Too much unintended weight loss can have serious negative impacts on the resident and can also have negative impacts on quality measures and survey results. This presentation will discuss weight loss, its' causes and its' impacts and will also provide examples to help solve unintended weight loss concerns.

2. **Food Allergies and Intolerances** – Kim Fremont, MSed, RD, LD Health Technologies, Vice President

Are you and your staff prepared to work with patients with food allergies safely? This presentation will go into depth about the differences between food allergies and intolerances, identify the common symptoms associated with food allergies and examine food ingredients that are linked to food allergies. Lastly, the presentation will cover preventative actions to prevent cross contact.

3. **Restaurant Dining in Long Term Care**: Jason Grindle CDM, CFPP, Briarfield Health Care Centers

Restaurant Style Dining is a big focus in dietary as part of the efforts to create a more person centered care environment in our healthcare facilities. Jason will define what restaurant style dining is in long term care. He will explain the purpose of restaurant style dining and how it will benefit your residents from a social perspective and how it will encourage choice at meals.

4. **Person Centered Care for Food Protection** – Suzanne Krippel, MPH, Program Manager for Food Protection Unit at Cuyahoga County Board of Health. Kevin Brennan, MPH, Communications Officer for Cuyahoga County Board of Health.

How do we create a person centered care environment in our facilities while also keeping our residents safe? This presentation will discuss how the concepts of person centered care can increase the risk of food contamination and discuss strategies to mitigate food contamination risk. The presentation will cover person centered care topics including pets, unapproved sources, approved activities, in-room amenities, and elimination of non-essential personnel.

5. **Food Employee Retention** – Kim Fremont, MSed, RD, LD, Health Technologies, Vice President

Our Food Employees are some of the best investments we can make. But how do we get good employees and how do we keep them? This presentation will cover the qualities of a good job candidate and common training needs to enhance employee retention. It will also cover the steps of the interview process and how to conduct an effective and organized interview with a potential candidate.

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Key Note Speaker

Presenter: Brenda Richardson, MA, RDN, LD, CD, FAND

Proposed Topic: Survey Readiness

The United States is aging exponentially and successful food service operators understand customer needs and expectations related to aging and “person-centered” care. Whether the food service operation is located in a retail or institutional setting, understanding this population is critical for success in today’s world.

In LTC, the new LTC Requirements of Participation and Survey Process are here and integrating food, nutrition and dining are integral components for success. This program will identify significant changes with regulatory requirements and the Long Term Care (LTC) survey process.

In addition, attendees will learn how to utilize the Dining & Kitchen Observation Pathways in order to achieve successful survey outcomes as well as learn about additional resources that will assist regulatory compliance within facilities.

This program will present practical suggestions for nutrition “best practice” using “evidence-based” guidelines to integrate into daily operations. The end goal is that each attendee takes something of value from the program to support successful outcomes for improved Quality of Life and Quality of Care and improve successful outcomes with annual surveys.

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