

2012 Annual Meeting Learning Objectives & Speaker Descriptions

Thursday, June 28 – Saturday, June 30

Leadership Institute

Debra Bachman-Zablouil, FACHE, CAE – President, The Learning Studio Inc.

Kristi Salisbury, CDM, CFPP, RD -Business Partner, dk Foodservice Solutions, LLC

Description:

Sharpen your leadership skills! Register for ANFP's annual Leadership Institute. Institute also runs on Friday and Saturday. (Open to a limited number of CDMs who meet program criteria. Some scholarships assistance may be available. Visit www.ANFPonline.org/LEAD to learn more.) **Separate registration fee required.**

Thursday, June 28, 2012 9:00AM-5:00PM

Friday, June 29, 2012 9:00AM-5:00PM

Saturday, June 30, 2012 8:00AM-12:00PM

Saturday, June 30

ServSafe Certification Class

Colleen Zenk, MS, CDM, CFPP 8:00AM-5:30PM

Objectives:

- Demonstrate knowledge of the basic information needed to serve safe food
- Discuss the food safety risks faced by foodservice operations
- Identify ways to reduce food safety risks in foodservice operations

Implementing QAPI & Preparing for Survey in Hospitals and Nursing Homes

Linda Handy, MS, RD

9:30AM-12:30PM & 1:30PM-4:30PM

Objectives:

- Identify the new CMS QAPI Initiative's 5 Elements that significantly expands the level and scope of required QAPI activities to ensure that facilities continuously identify and correct quality deficiencies as well as sustain performance improvement
- Discuss the differences between the 5 QAPI Elements for outcome oriented, proactive and preventative and the 'old' Quality Assurance program of "Problem to Solution" approach
- Evaluate HOW dietary management in hospitals and nursing homes can develop self survey techniques using QAPI, remain compliant with regulatory requirements, & reduce deficiencies

Using Herbs and Spices: Passion for Taste Meets Passion for Health

Connie Jones

9:30AM-12:30PM & 1:30PM-4:30PM

Objectives:

- Provide deeper understanding of how spices, herbs & flavors up to now have fit into our culinary lives, ways this relationship is changing and will evolve over next 5 years
- Provide working knowledge of cuisine evolution – the demographic indicators driving it and food expectations and future menus; emphasis on ethnic and ethnic fusion

- Generate hope and a new perspective about possibility of creating food that is healthy, tastes great and delivers food adventure via culinary applications and the Super 12 herbs and spices validated by on-going research of the McCormick Science Institute (MSI)

Sunday, July 1

Marking Dietary Departments for “Profit” in Tough Economic Times

Mary Vester-Toews

10:30AM-12:00PM & 2:30PM-4:00PM

Objectives:

- Identify the benefits of effective marketing in your department
- Explore new areas to promote dietary services
- List three marketing strategies to develop in the next 12 months

Healthcare Reform & Nutrition

Brenda Richardson, MA, RD, LD

10:30AM-12:00PM & 2:30PM-4:00PM

Objectives:

- Know what healthcare form initiatives are “on the map”
- Discuss focus areas for nutrition and dining programs
- Identify steps for success with healthcare reform

Monday, July 2, 2012

CRAVE “The Art of Getting Your Guests to Want More”

Chef Brian Averna

8:15AM-9:45AM

Objectives:

- Provide the reasoning of why we crave food from historical, physiological & emotional perspectives
- Teach creative simple ways to get your food to be more delicious and crave-able
- Educate how Umami can change it all

What is your Score for Sustainability?

Brenda Richardson, MA, RD, LD

2:30PM-3:45PM

Objectives:

- Identify key areas of sustainability for nutrition
- Discuss action plans for implementing and evaluating sustainability
- Develop a template to score your overall department sustainability status

Food Allergies

Laura Fenton

2:30PM-3:45PM

Objectives:

- The participants will receive a practical overview and understanding of allergic reactions to eating foods.
- Gain an understanding of the complexity of managing allergen risk reduction for food allergic consumers when an organization is responsible for feeding them
- Be exposed to resources and procedures that can reduce the risk of allergic reactions when preparing food for customers, patients, client, etc.

From Conflict to Collaboration: A Facilitated Discussion Featuring the Book “Just Listen”

Michael Scott

2:30PM-3:45PM

Objectives:

- Overcome leadership resistance to change
- Build a team environment that is collaborative and results oriented
- Effectively address conflicts and communication barriers that hinder progress

Tuesday, July 2, 2012

Employee Recognition & Retention: Five Surefire Strategies

Michael Scott

8:30AM-10:00AM

Objectives:

- Create a workplace environment which recognizes individual as well as team outcomes and accomplishments
- Develop a culture of acknowledgement where staff feel heard and listened to
- Build a tailored plan which supports the retention of key talent

Twelve Proven Ways to Really Control Your Foodservice Costs

Sam Ousey, RD

8:30AM-10:00AM

Objectives:

- Identify benefits of a various types of purchasing groups and related food purchasing contracts, and prime vendor feasibility
- Determine appropriate distribution of food commodities within food budget and establishing food specifications to assure quality, nutrition and costs
- Create a twelve-step personalized action plan for controlling food service costs

Are You Leading but no one Seems to Follow?

Bionca Lindsay, CDM, CFPP, CMSgt USAF

8:30AM-10:00AM

Objectives:

- Learn to lead by clearly communicating your goals/objectives to your employees
- Lead by assessing employee learning styles
- Learn how to lead by receiving feedback from employees and how to keep it coming

The Future of YOU: Maximizing Your Professional Value for Changing Times (Closing Session)

Michael Scott

10:15AM-11:45AM

Objectives:

- Align one's talents with emerging trends to create organizational value
- Create a portfolio which demonstrates your value-based accomplishments and outcomes
- Establish a personal plan to foster lifetime learning and mastery