

East District Meeting

September 22, 2017

Elem Haven West 1315 S. 15<sup>th</sup>. Parson, KS 67357

## Agenda

9:30 — 10:00 Registration Bill Randol

10:00 — 11:00 **How pork compares to other lean meats and proper cooking temperatures.**

Michael Springer Pork Board Speaker Bureau

**Learning objective:** To provide more knowledge about how pork compares to other lean meats and the proper cooking temperatures.

11:00—11:15 Break

11:15—12:15 **What is your Dining Services all about?** Donna Bateman CDM, CFPP and Sharon Fritch CDM, CFPP

**Learning Objective:** Donna and Sharon will provide the individuals information on how every dining services operate a little differently.

12:15—12:45 Lunch

12:45—1:00 Break

1:00—2:00 Diabetes tell me More! Kim Freemont RD., LD., MSED

**Learning Objective:** To provide Information about diabetes and how we can help the customer with their meal choices.

2:00—2:15 Break

2:15—3:15 Sanitation what's it all about! Eco Lab Representative Scott Crane

**Learning Objective:** To provide information about how high temp dish machine work different than the low temp machines verse. Hand washing. And the correct temperatures that are need for our machines.

3:15 – 4:15 **Dementia/Alzheimer Tell Me More.** Avalon Hospice RN, LN

**Learning Objective:** To provide information about how Dementia and Alzheimer.

## Remember to Bring

**Donation: Nonperishable food item for Labette County Food Pantry**

**Raffle Bag or basket.**

Registration Form

Kansas DMA Members:  
\_\_\_\_\_ \$20.00

Retired Members:  
\_\_\_\_\_ \$10

Non- Members  
\_\_\_\_\_ \$30

Dietary Manager Students are Free\*\*\*\*\*

Name \_\_\_\_\_ Address \_\_\_\_\_

City, Zip \_\_\_\_\_ Home Phone \_\_\_\_\_

Work Phone \_\_\_\_\_ Email Address \_\_\_\_\_

District \_\_\_\_\_

Amount Enclosed \$ \_\_\_\_\_ or pay at registration day of meeting. \_\_\_\_\_ Credit Cards welcome.

Send registration to: William Randol

714 SE Highland  
Topeka, KS 66607-2319

You may e-mail [donna.bateman@lmh.org](mailto:donna.bateman@lmh.org)

William Randol [wrandol@mccriteretirement.com](mailto:wrandol@mccriteretirement.com)

Jennifer Turner [jenniferfaye1983@hotmail.com](mailto:jenniferfaye1983@hotmail.com)

### **Donna Bateman BIO**

[Donna Bateman has been a Manager of Dining Services at Lawrence Memorial Hospital since 2001. She has worked in food service for 41 years. Director of Auburn Washburn public Schools and Oskaloosa Public Schools. Has her Bachelors in Business Administration. I believe that we are BETTER TOGHETER!](#)

### **Sharon Fritch BIO**

[Sharon Fritch, ANAFP, FPP is the Assistant Director of Nutrition Service at Neosho Memorial Regional Medical Center in Chanute Kansas. Sharon has worked for t he hospital for 20 years. She has been the Assistant Director since 2006. Sharon Became the Food director in 2014. She became a CDM in May of 2007 and passed her state boards in April of 2008. Sharon helped implement Room Service in 2009 at the facility. Since then they have been in the 99th percentile with Press Ganey. Sharon is energetic and loves life. Sharon is going to speak with us about “What does it take TEAM WORK”. Sharon says that she doesn’t have any special training other than her own experience. Her facility's partners with Studer Group. Studer Group implements evidence based leadership systems that help clients attain and sustain outstanding results. If you have any questions you can reach her at Sharon\\_fritch@nmrmc.com.](#)

**Kim C. Fremont, MS/RD/ LD**

Kim currently serves as Vice President of Health Technologies, Inc. and is responsible for all aspects of nutritional consulting to 820 long term care facilities and hospitals in multiple states and 125 registered dietitians. Kim has been in food service management for over twenty five years. Prior to joining Health Technologies, Inc., Kim served as a consulting dietitian in a variety of Long Term Care facilities, hospitals and State and Federal Government sites; She also served as the Account Executive and Director of Nutritional Consulting for the Christian Health System responsible for the supervision, direction and coordination of sales, marketing and operation activities. Kim holds her Bachelor of Science Degree in Nutrition and Medical Dietetics from the University of Illinois at Medical Center, Chicago, Illinois and her Masters in Education in Instructional Technology from Southern Illinois University-Edwardsville.

**Michael Springer**



Michael Springer is a managing partner of Springer Family Foods, LLC, a diversified, family-owned swine and crop farm in Sycamore, Kan. Springer Family Foods has a 2,700-sow farrow (birth) to finish (market) swine operation that produces 60,000 pigs each year. They also grow soybeans and corn on 5,000 acres. Michael's grandfather started the original farm in the late 1940s. Springer Family Foods was formed in 2008 through a partnership among Michael, his grandfather, father and uncle. Michael grew up on the farm and became co-owner in 2000. Michael has been a member of the Kansas Pork Producers Council (KPCC) since 1999 and currently serves as KPCC president. He has been a member of the Montgomery County Farm Bureau since 1999, and served on its board of directors from 2002 to 2007. Michael served on the Montgomery County Extension Council's board of directors from 2002 to 2006 and is currently serving another term on the board. In 2006, Michael received the Montgomery County Outstanding Young Farmer award given by the Montgomery County Soil Conservation District. In 1999, the National FFA Organization named Michael an American Star Farmer, an award that recognizes students who have developed outstanding agricultural and management skills. Michael earned a Bachelor of Science degree in agriculture economics from Kansas State University, Manhattan, in 2000. Michael, his wife, Christy, and their two young sons live on the farm and are active in the Montgomery County Farm Bureau and the Sycamore United Methodist Church.

## Kansas East District Association of Nutrition & Foodservice Professionals (September 22, 2017)

**SESSION TITLE:** How pork compares to other lean meats and proper cooking temperatures.

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

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

**Additional Comments:**

**SESSION TITLE:** What is your Dining Services all about?

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

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

**SESSION TITLE:** Diabetes tell me More!

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

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

**Additional Comments:**

**SESSION TITLE:** Sanitation what's it all About!

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

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

**Additional Comments:**

**SESSION TITLE:** Dementia/Alzheimer Tell Me More.

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

|                               |   |   |   |   |   |   |   |
|-------------------------------|---|---|---|---|---|---|---|
| <b>Program Content</b>        | 7 | 6 | 5 | 4 | 3 | 2 | 1 |
| <b>Speaker's Presentation</b> | 7 | 6 | 5 | 4 | 3 | 2 | 1 |

|                                  |   |   |   |   |   |   |   |
|----------------------------------|---|---|---|---|---|---|---|
| <b>Educational Value</b>         | 7 | 6 | 5 | 4 | 3 | 2 | 1 |
| <b>Audio/Visual and Handouts</b> | 7 | 6 | 5 | 4 | 3 | 2 | 1 |
| <b>Hosts' Organization</b>       | 7 | 6 | 5 | 4 | 3 | 2 | 1 |
| <b>Overall Rating</b>            | 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



Association of Nutrition & Foodservice Professionals

capacity?

*Optional*

Name:

Phone Number:

Email: