



SC ANFP
Jeri Tallon, Treasurer
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One Day - Six Credit Hours
August 22nd from 8:30A to 4:00P

Credit Hours approved by the
CBDMM for CDM, CFPP's.
Registered Dietitians may apply for
credit as a "live demonstration" with
certificate of completions.

Lunch included and provided by
Gilbert Foodservice, Inc.

\$75.00 Registration Fee

**Please contact Jeri Tallon
to pre-register as space is
limited!**

Open to all Healthcare

Accredited Continuing Education Hours
Certified Dietary Managers and
Registered Dietitians

CULINARY & CLINICAL

WORKSHOP



August 22, 2019

Topics to Include:

**Food Safety & Sanitation Refresher,
Plate Presentations Made Easy,
IDDS, and Professional Ethics**

Rice Estate
100 Finley Road, Columbia, SC 29203

**PHONE: 803-229-5682
TO REGISTER**





SIMPLE PLATING TIPS!

Plate presentation is as important as the nutrition in the food itself. We eat with our eyes first. If the food does not look good, we tend to be more critical of every aspect of it - possibly not eating it at all.

Chef Rick Schmitt, CDM, CFPP will teach you some helpful rules, and easy techniques to make any plate look appetizing using fresh herbs and fruit pairings with proteins, side

PROFESSIONAL ETHICS

What are Ethics? A Code of Conduct? What side of the fence are you on, and why? Values and standards float in the background of our day to day business.

Renee Spence, CDM, CFPP will discuss ethical behavior, how to

1.5 Professional Ethics Hours



IDDS: International Dysphagia Diet Standardization Initiative

Heidi Elich, MS, RD, LD will discuss the implementation of this new initiative in the LTC arena, what it means to culinary departments, and the changes that will take place in terminology.

1.5 Clinical Credit Hours



FOODSAFETY AND SANITATION REFRESHER

With the lives of “at risk” populations, our staff, and guests constantly in our hands from the food we prepare, it never hurts to brush up on food safety and sanitation rules and regulations. It is our responsibility as foodservice workers and nutritionists to insure food is not only tasty and nutritious, but also safe for consumption.

Chef Rick Schmitt, CDM, CFPP will touch on recent changes in the food code as well as critical sanitation guidelines - Time and Temperature, Proper Sanitizing Techniques, Date Marking, Stock Rotation and

Thank You to Rice Estate for providing the venue for today's Workshop, as well as Gilbert Foodservice for the delightful lunch!

