**Illinois Association of Nutrition & Foodservice Professionals (IANFP)**

**Spring Workshop 2017 / Hosted by US Foods**

**“Showing Good Teamwork and Sportsmanship for IANFP”**

(\*Wear your favorite Sports team shirt or hat on Friday!)

 **Address:** OSF Center for Health Streator 111 Spring St. Streator, IL 61364- Free Parking in North and East Parking Lots

**Day 1: Thursday, April 20th, 2017**

9:00 am - 9:30 am **Registration and Continental Breakfast**

9:30 am - 11:00 am **Creating Winning Food Styles with a Robocoupe Flair, (1.5 hrs)**

Ron Snyder, Market Solutions Advisor, Robocoupe USA, Inc.

11:00 am– 12:30 pm **Winner, Winner, Chicken Dinner: Develop Traits of Employees & Leaders to Win, (1.5 hrs)**

Lorie Butler, RD, LDN, Manager of Off –Site Services, Nutrition Care Systems, Inc.

12:30 pm- 1:00 pm Lunch provided on site

1:00 pm– 2:30 pm **Tackling All of the CMS Regulations Together, (1.5 hrs)**

Barbara Thomsen, CDM, CFPP,RAC,BT Healthcare Consulting, ANFP Legislative Chair and member of

 ANFP Certifying Board

 2:30 pm – 4:00 pm **Working Smarter Together as a Team in Sanitation, (1.5 hrs Sanitation)**

Kevin Walsh, Director of Corporate Accounts & Scott Davis, Territory Manager, San Jamar

 4:00 pm –5:00 pm **New Foodservice Equipment Trends for a Winning Combination, (1 hrs**)

 Cheryl Hodges, MS RD, Healthcare Specialist, Miller and Stryker, Inc.

 5:30 pm  **Dinner and networking with your fellow CDMs and attendees**

 Dinner options will be available in Ottawa, IL

***Today’s CEs General Hours 5.5 hours and Sanitation 1.5 Hours* *Total Day 7 CEs***

**Day 2: Friday, April 21st, 2017**

7:45 am– 8:00 am **Registration and Continental Breakfast**

8:00 am – 9:30 am **Upscale the Top of the Table in Your Operation to Put Dining Over the Top, (1.0 hr)**

 Karen Clausing, Regional Account Manager, Zink Foodservice / Carlisle Foodservice Products

9:30 am – 10:30 am **Managing Millennials: There’s An App for That! (1.5hrs)**

Noel Konken, Graduate Researcher, Illinois State University

10:30 am– 12:15 pm **Member Meeting, Election of Officers and Lunch**

12:15 pm -12:30 pm Travel to US Foods Streator Division via Bus - US Foods, One Quality Lane Streator, IL 61364

12:30 pm –1:45 pm **US Foods: Produce Selection and Handling Training, and Warehouse Tour (1.25 hrs)**

 Eric Clark, CEC, PCC, Produce Specialist, US Foods

1:45 pm – 3:00 pm **Interactive Session: Chefs Coach Managers to Add New Menu Products That Taste Fabulous, (1.25 hrs)**

 Food Fanatic Chef Mathew Dean & Nathan Kemp, Center of the Plate Specialist , US Foods

3:00 pm –3:15 pmTravel Back to OSF Center for Health Streator via Bus

3:15 pm –3:45 pm **Evaluation and Workshop Wrap Up and Door Prizes**

***Today’s CEs General Hours 5.0 Total 2 Days 12 CEs***

**HOTEL INFORMATION**:

Limited block of rooms for ANFP held at the Hampton Inn, in Ottawa, until **March 20th** for $103.00 per night. Mention IANFP

Address: 4115 Holiday Lane, Ottawa, IL: 1-855-605-0317

Super 8 Motel, Address: 500 Etna Rd, Ottawa, IL: 1-800-536-1211, approx.: $78.00 per night

**MEETING REGISTRATION:** MAKE CHECKS PAYABLE TO: ***Illinois ANFP***

**Mail to Linda Waite, 2220 Sunny Lane, Quincy, Illinois 62305 Post marked no later than April 12th, 2017.**

**Email Linda any questions at lwaite@adams.net**

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Member #:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**IANFP/AND Members: $75.00; Students/Retirees: $60.00; 1 Day Pre-Registered Workshop: $55.00**

**Food Service Worker, Cook, Administrator/Supervisor with paid fee- $60.00, Other Non-member: $85.00,** O**N SITE REGISTRATION:**

**$100.00;** List food restriction/allergy for meals: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Bring a Door Prize…Receive 1 free ticket

 for Raffle Prize. Bring nonperishable food, paper or personal care items for a Donation to The Streator Food Pantry