

# MN ANFP Fall Conference 2019

## Event Schedule

Wed, Oct 16, 2019

6:00pm

### Board Supper

🕒 6:00pm - 7:00pm, Oct 16

📍 Old Brick House

Join the Minnesota ANFP for supper and conduct their quarterly chapter board meeting!

RSVP Required by Oct. 1, 2019. This meal is at your own expense.

Old Brick House | 102 6th Ave S, St Cloud, MN 56301

Thu, Oct 17, 2019

7:15am

### Breakfast & Registration

🕒 7:15am - 7:45am, Oct 17

📍 Conference Center Lobby

Check in, pick up your 50th Anniversary gift and enjoy a light breakfast!

7:45am

### Honoring the Past, Embracing the Future

🕒 7:45am - 8:00am, Oct 17

📍 Herberger

Join MN Chapter President as he shares a brief history of Minnesota ANFP from 1969 to how it has evolved to nearly 500 members, how the chapter will embrace the future and what to expect over the next 2 days at our 50<sup>th</sup> annual fall conference!

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🗣️ Speaker



Jeffrey Wuollet Chapter President, MN ANFP

8:15am

### Where have all the people gone?

🕒 8:15am - 9:15am, Oct 17

📍 Swisshelm

General

Learn valuable insights into how recruitment is beyond help wanted signs. How to recruit in a competitive market, how important the onboarding process is and then how to keep the employee through different retention initiatives.

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🗣️ Speaker



Denise Sheets Director of Recruitment & Workforce Strategy, Presbyterian Homes & Services

### 411 In Stead of 911 in Food Safety Part 1-Sanitation Hour 1

🕒 8:15am - 9:15am, Oct 17

📍 Herberger

**MN Department of Health** **Sanitation**

Attendees will recognize training opportunities with staff to avoid regulatory troubles and keep customers safe against foodborne illness. Attendees will identify training opportunities with your team in daily operations and learn the “reason why” behind food safety education. (This is a 2 part session!)

Attendees must attend all 4 sanitation sessions to get credit for Minnesota Food Manager Certificate renewal.

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🗣️ Speaker



Omar Humes Owner, Genesis Training, Consulting & Contract Managment

### Food & Feelings: Responding to Residents with Mental Health Disorders

🕒 8:15am - 9:15am, Oct 17

📍 Mitchell

**General**

Learn to understand what mental illness is by identifying common mental health disorders found among residents and how that impacts one's work. Learn ways to respond effectively to resolve problems and manage challenging behaviors.

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🗣️ Speaker



Dr. Catherine Johnson Licensed Psychologist, ACP

9:30am

### Where have all the people gone?

🕒 9:30am - 10:30am, Oct 17

📍 Swisshelm

**General**

Learn valuable insights into how recruitment is beyond help wanted signs. How to recruit in a competitive market, how important the onboarding process is and then how to keep the employee through different retention initiatives.

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🗣️ Speaker



Denise Sheets Director of Recruitment & Workforce Strategy, Presbyterian Homes & Services

### 411 In Stead of 911 in Food Safety PART 2- Sanitation Hour 2

🕒 9:30am - 10:30am, Oct 17

📍 Herberger

**MN Department of Health** **Sanitation**

Attendees will recognize training opportunities with staff to avoid regulatory troubles and keep customers safe against foodborne illness. Attendees will identify training opportunities with your team in daily operations and learn the “reason why” behind food safety education. (This is part 2!)

Attendees must attend all 4 sanitation sessions to get credit for Minnesota Food Manager Certificate renewal.

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#### 🗣️ Speaker



Omar Humes Owner, Genesis Training, Consulting & Contract Managment

### Up your Game- How to thrive in a competitive marketplace

🕒 9:30am - 10:30am, Oct 17

📍 Mitchell

**General**

Attendees will gain an understanding of emerging trends in senior dining customer and how to successfully implement processes and programming to thrive in the competitive marketplace. Attendees will also learn about the “new senior diner” and a wellness revolution, emerging technologies and how to attract and retain the best skills in a scary marketplace!

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#### 🗣️ Speaker



Mary Ryan Corporate Culinary Director, Walker Methodist

10:45am

### Food to Mood: The Brain Gut Connection

🕒 10:45am - 11:45am, Oct 17

📍 Mitchell

**General**

See how food effects your mood and how the brain and gut are connected. Attendee will learn basic nutrition phycology and how to use food to handle mood, the basics of digestion and how it affects everything between your gut and brain!

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#### 🗣️ Speakers



Amy Richter Executive Director of Nutrition, Monarch Healthcare



Ashley Hintz Executive Director of Nutrition, Monarch Healthcare Management

### Food Handler Sanitation- Hour 3

🕒 10:45am - 11:45am, Oct 17

📍 Herberger

**Sanitation**

This session will discuss common safe food handling mistakes and how to correct them. Will provide in depth information regarding employee health, personal hygiene and extra steps that must be taken when preparing safe food for highly susceptible populations.

🗣️ Speaker



Omar Humes Owner, Genesis Training, Consulting & Contract Managment

### The Magic of Rapid Vent-less Cook Technology

🕒 10:45am - 11:45am, Oct 17

📍 Swisshelm

**General**

Attendees will gain a basic understanding of ventless cooking, learn how multiple cooking methods come together to produce quality results with deducing cook time and participate in a ventless cooking demonstration

🗣️ Speaker



Dawn Nickleson Owner, Passion for Dining and Nutrition

11:45am

### Lunch & Networking

🕒 11:45am - 12:30pm, Oct 17

📍 Herberger

Enjoy a buffet style lunch while networking with other industry professionals!

12:45pm

### Knowing the Bug-Sanitation Hour 4

🕒 12:45pm - 1:45pm, Oct 17

📍 Herberger

**MN Department of Health** **Sanitation**

Attendees will learn the big 6 food borne pathogens and their origins, they will also complete a brief presentation on one of the 6 bugs. Identify foods commonly linked to pathogens and preventative measures to prevent illness.

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🗣️ Speaker



Omar Humes Owner, Genesis Training, Consulting & Contract Management

### IDDSI Review and successful Implementation

🕒 12:45pm - 1:45pm, Oct 17

📍 Swisshelm

General

Participants will be able to conduct testing methods for liquids with IDDSI guidelines, Participants will be able to conduct testing methods for foods using IDDSI methods, Participants will be aware of resources available for implementation at their facilities.

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🗣️ Speaker



Margene Reno Simply Thick

### Dementia Basics: Serving the Needs

🕒 12:45pm - 1:45pm, Oct 17

Attendees will Name strengths that persons with dementia retain, discuss symptoms and types of dementia and how needs may manifest differently and gain tips for successfully serving persons with dementia.

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🗣️ Speaker



Marysue Moses Dimensions Program Coordinator, Ebenezer

2:00pm

### ALF Regulations

🕒 2:00pm - 3:30pm, Oct 17

📍 Swisshelm

General

Minnesota just passed legislation outlining regulations for Assisted Living Regulations, what does that mean? This session will cover the new regs and how to prepare for them

### 50 Ways to lead your loafers

🕒 2:00pm - 3:30pm, Oct 17

📍 Herberger

General

Staff competencies are necessary to provide the level and types of care needed for the residents and patients in your cares. How do we employ sufficient staff with the appropriate competencies and skills sets to carry out the functions of the food and nutrition service? Who's Going with You? The journey can be more exciting and rewarding if you're with the right people. Use your influence and build relationships with others as you foster teamwork and collaboration. Work to develop even better communication skills and attract the right people to the team...people who want to go with you!

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🗣️ Speaker



Barb Thomsen Owner/ Operator, Aging Rules LLC

### 3:30pm

#### Vendor Show & Exhibits

🕒 3:30pm - 5:30pm, Oct 17

📍 Grand Ball Room (Courtyard by Marriot- use skyway!)

**Food Show Hours**

Come and see the latest in food trends and connect with 50 of our area vendors!

### 5:30pm

#### Cash Bar Networking Event

🕒 5:30pm - 6:00pm, Oct 17

📍 5th Ave Room (Courtyard by Marriot)

Enjoy a cash bar reception

### 6:00pm

#### 50th Anniversary Honors Gala

🕒 6:00pm - 8:30pm, Oct 17

📍 5th Ave Room (Courtyard by Marriot)

Don't miss this honors gala as we celebrate 50 years of service to our members! Recognizing those who helped pave the way. Also celebrating this year's Award Winners! Dinner, drinks and entertainment!

*\*RSVP Required on registration*

## Fri, Oct 18, 2019

### 7:30am

#### Registration Opens

🕒 7:30am - 8:00am, Oct 18

📍 Herberger

Join us for Day 2!

### 8:00am

#### Breakfast Business Meeting

🕒 8:00am - 8:30am, Oct 18

📍 Herberger

Join the board as they share 2019/2020 Goals and initiatives while enjoying a full breakfast!

8:30am

### Culinary Connect Live

🕒 8:30am - 9:00am, Oct 18

📍 Herberger

General

General Mills connects live with their own chef and showcases trends in breakfast and how to utilize 1 or 2 products to create 100's of restaurant worthy recipes that your residents/ customers will be sure to love!

🗣️ Speaker



General Mills

9:00am

### Professional Ethics

🕒 9:00am - 10:30am, Oct 18

📍 Herberger

Ethics

Everyday leaders must make hard ethical decisions. What does ethical leadership entail and how does the leader manage day to day situations? This session will provide discussion around making good decisions in the work setting.

\*This is a newly required CEU, 1 hour required every 3 years!

🗣️ Speaker



Kristi Salisbury President, dk Foodservice Solutions, LLC

10:45am

### Closing Keynote!

🕒 10:45am - 12:15pm, Oct 18

General

Hospitality Rocks closes our 50th Annual Fall Conference. Leading a motivational conversation on serving from the heart hospitality!

🗣️ Speaker



Stuart Gray Owner/ Founder, Hospitality Rocks