MCD Spring Workshop Objectives:

1. Define the fundamentals of food allergies and celiac disease.
2. Explore tips and ideas for managing gluten free needs and strategies to eliminate cross contamination.
3. Identify the common foodborne illnesses that are most often transmitted by food workers, responsibilities of the manager for reporting, and the latest code requirements for preventing transmission.
4. Recognize the importance of training food workers in effective food safety practices and implement training techniques that are fun, interesting, and meaningful.
5. List changes to the 2015 Federal food code and MN code as they apply to participants operation.
6. Compare menu development and the balance between managing food costs and customer satisfaction.
7. List staffing ideas to create efficiencies and labor dollar savings.
8. Describe creative ways to transform a food service/dining program.
9. Identify diarrhea classifications, caused/types, and potential costs.
10. Explain the difference between pre and probiotics.
11. Evaluate at least two bowel management strategies for use in clinical practice.
12. Identify the common types of diabetes, diagnosis criteria and blood glucose targets.
13. Describe the impact of ICU insulin protocols on the transfer of patients from acute care to secondary care facilities.
14. Examine examples of nursing – nutrition strategies to provide for safe transition of patients to secondary care facilities.

 Meeting Location:

Interlachen Country Club

6200 Interlachen Blvd,

Edina, MN 55436

 For directions: (952) 929-1661

 [www.interlachencc.org](http://www.interlachencc.org)

***Complimentary valet parking!!***

Directions to --------:

**From the North:**

**From the South:**

**From the East or West**:

**From the Northwest:**

Jenny Pantaleo, Treasurer

1835 122nd Lane NE

Blaine, MN 55449

jpantaleo@catholiceldercare.org

Spring Conference 2015



#

#  MINNESOTA

#  CONSULTANT

#  DIETITIANS

***Building On Success***



*Spring Conference*

 May 15, 2015

 6 CEU’s!!

Location: Interlachen Country Club

 Edina, Minnesota

 7:30 am – 3:30 pm

**REGISTRATION FORM**

**Minnesota Consultant Dietitians**

 **Spring Conference at**

**Interlachen Country Club**

**Edina, Minnesota**

***MCD Member (please complete membership form):***

 ***\_\_\_$35.00 (handouts emailed)***

 ***\_\_\_$40.00 (printed handouts at meeting)***

 ***\_\_\_$25 Retirees / Students (handouts emailed)***

 ***\_\_\_$30 Retirees / Students (printed handouts at***

 ***meeting)***

***Cost Non-member:***

 ***\_\_\_$60.00 (handouts emailed)***

 ***\_\_\_$65.00 (printed handouts at meeting)***

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\_\_\_\_RD \_\_\_\_RDN\_\_\_\_LD\_\_\_\_LN**

**\_\_\_\_DTR\_\_\_\_CDM\_\_\_\_OTHER**

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

**Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Email: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

 **Cut out and return to Jenny Pantaleo**

***Registration Deadline is***

***May 1, 2015***

Make checks payable to: MCD

No credit cards are accepted.

Return registration form & payment to:

Jenny Pantaleo, Treasurer

1835 122nd Lane NE

Blaine, MN 55449

May 15th Conference Agenda

7:30-8:00

 Registration, Continental Breakfast

8:00-9:00

 *Managing Food Allergies, Celiac Disease,*

 *and Gluten Free Needs in Healthcare*

 By Marissa McCormick MS, RD

\*Sponsored by Bell Institute of Health

 and Nutrition

9:00-10:30

 *Food Safety 2015 – Resources & Updates*

 By Colleen Zenk MS, CDM, CFPP

10:30-10:45

 Break

10:45-12:15

 *Panel: Foodservice Operational*

 *Opportunities*

 By Rich Groshans CDM, CFPP, Kari

 Stolz RD, LD, Jenny Pantaleo RD, LD

12:15-1:15

 Lunch, Business Meeting

1:15-2:15

*Bowel Management – Tips from Clinical*

 *Practice*

 By Evelyn Phillips MS, RD, LDN, CDE

 \*Sponsored by Medtrition

2:15-2:30

 Break

2:30-3:30

 *Diabetes Management in a Complex*

 *Patient Model – Maximizing the Nursing –*

 *Nutrition Link*

 ByEvelyn Phillips MS, RD, LDN, CDE

 \*Sponsored by Medtrition

3:30

 Wrap up, Evaluations

**SPEAKERS**

**Marissa McCormick MS, RD** completed a Bachelor’s Degree in Dietetics from the University of Wisconsin-Madison. Marissa obtained working experience in food labeling and weight loss counseling before completing a master’s degree in Nutrition Science from the University of MN. Marissa currently works for General Mills as a Nutrition Scientist in the Bell Institute of Health & Nutrition.

**Colleen Zenk MS, CDM, CFPP** is a Consultant in Food and Nutrition for the Minnesota Beef Council. She holds Bachelor and Master’s degrees in Home Economics Education, and is a Certified Dietary Manager and a Certified Food Protection Professional. She is also certified in food safety education with the National Restaurant Association. Colleen’s background includes four years as a full time staff member for the MN Beef Council, thirteen years in foodservice and healthcare sales for a national distributor, and fifteen years as a food service director for a retirement community in Minneapolis.

**Rich Groshans CDM, CFPP** is Corporate Nutrition and Culinary Director for Presbyterian Homes and Services. He has thirty-seven years of hotel/restaurant/and senior housing experience. He received his culinary degree from Mankato Community College.

**Kari Stolz RD, LD** is Corporate Director of Food & Beverage, and Dietitian Consultant for Life Care Services. She has over twenty years of experience in the field of assisted living food service providing operational, budgetary, and clinical consultation to Life Care Services communities primarily in Minnesota. She has been a preceptor for the University of MN – TEP Dietetic Internship for the past thirteen years. She currently serves on the board of the Minnesota Consultant Dietitians as Education Co-Chair. She received her Bachelor of Science in Dietetics from Mankato State University.

**Jenny Pantaleo RD, LD** isDirector of Dining Services at Catholic Eldercare and has overseen all dining operations there for the past 13 years. She previously worked at Sysco Minnesota as a Healthcare Specialist. Jenny has served on the MCD board multiple times, and is currently the treasurer.

**Evelyn Phillips MS, RD, LDN, CDE** received her Bachelor of Science in Dietetics from Drexel University, Philadelphia, PA, and a Master of Science in Health Education from Saint Joseph’s University, Philadelphia, PA. For the past twenty –four years she has been the Clinical Nutrition Manager/Researcher at Magee Rehabilitation Jefferson Health System in Philadelphia, PA.