

NUTRITION ALLIANCE, LLC



18TH Annual Conference & Expo

Thursday, May 10, 2018


The Falls Event Center 4635 E Baseline RD, Gilbert, AZ



Sponsored by:



CONFERENCE AGENDA

TIME	MAIN HALL	CONFERENCE ROOM	CULINARY THEATER
7:00 - 8:00	Registration and Continental Breakfast		
8:00 - 8:45	Welcome and Awards - Anna de Jesus, MBA, RDN, President, Nutrition Alliance, LLC		
8:45- 9:45	<p>Swing into Positive Collaborations</p> <p>Dr. Glenna McCollum, DM, MPH, RDN, FAND Consultant PhycoBiosciences And Beem Biologics, Past President of the Academy of Nutrition & Dietetics</p>		
9:45 – 10:00	BREAK		
10:00 - 11:30	<p>Staying out of the Sand Trap ALF/Beh & LTC Survey Update</p> <p>Kay Huff, RN State Licensing Team Leader AZDHS, Bureau of Long Term Care</p> <p>Nicole Morong State Licensing Team Leader AZDHS, Bureau of Residential Facilities Licensing</p>	<p>The Correct Approach: Nutrition and the Dialysis Resident</p> <p>Diana Fisher, RDN Renal Dietitian Fresenius Medical Services</p>	<p>Getting a Grip on Senior Dining Trends</p> <p>Eric Lindholm National Director of Dining Services Five Star Senior Living</p>
11:30 - 1:30	VENDOR FAIR AND ORDERING SHOW - LUNCH - DOOR PRIZES		
1:30 - 3:00	<p>Wound Healing: A Multidisciplinary Collaboration</p> <p>Dr. Samuel Nwafor, MD,FACP,FAPWCA President Hannah Medical Institute, LLC</p> <p>Chief of Staff Promise Hospital of Phoenix</p> <p>Sponsored by </p>	<p>Dementia Care: Exploring New Team Processes</p> <p>Tena Alonzo, MA Director of Education & Research Comfort Matters</p> <p>Lori Eddings, RDN Nutrition Care Manager Beatitudes Campus of Care</p>	<p>Food Palatability: Get in the Groove</p> <p>Chef Tom Gerlak Executive Chef Consultant Nutrition Alliance, LLC</p> <p>Chef Kyle Jacobi Corporate Chef Unilever Food Solutions</p>
3:00 - 3:15	BREAK		
3:15 - 4:15	<p>Nutritional Needs of the Bariatric Client</p> <p>Marin Clemson, RDN Nutrition and Culinary Consultant Bariatric Resource Nutrition Alliance, LLC</p>	<p>Employment Law: Do you Need a Mulligan?</p> <p>Craig O'Loughlin Partner Snell & Wilmer, LLP</p>	<p>Scoring the Perfect Puree Meal</p> <p>Rachel Martin, RDN Regional Sales Manager Hormel Health Labs</p> <p>Alan Zimmerman, CFE Executive Chef Consultant Nutrition Alliance, LLC</p>
4:15 - 4:30	CLOSING REMARKS & DOOR PRIZES		

SESSION DESCRIPTIONS

MAIN HALL

8:45 – 9:45 **Swing into Positive Collaborations**

Dr. Glenna McCollum, MPH, RDN, FAND, Consultant, PhycoBiosciences and Beem Biologics and Past President of the Academy of Nutrition and Dietetics

We all want to win! Our keynote address sets the tone for the conference – the power of positive collaboration among all team members in healthcare. Various tools and resources will be provided using economic/financial models like Triple Bottom Line and Win-Win strategy of collaboration.

10:00 – 11:30 **Staying out of the Sand Trap – ALF/Behavioral Health Residential and Long Term Care Survey Update**

**Kay Huff, RN, State Licensing Team Leader, AZDHS, Bureau of Long Term Care
Nicole Morong, State Licensing Team Leader, AZDHS, Bureau of Residential Facilities**

This highly attended presentation will highlight the latest regulatory changes, survey citations and trends in ALF, Behavioral Health and LTC communities. Join our surveyors as they discuss how to *stay out of the sand trap* and meet our residents' needs.

1:30 – 3:00 **Wound Healing: A Multidisciplinary Collaboration**

Dr. Samuel Nwafor, MD, FACP, FAPWCA, President, Hannah Medical Institute

Dr. Samuel Nwafor, MD, is well known for his wound care management. This session discusses the fundamental concepts of wound healing, the importance of nutrition and the role each discipline plays in wound healing.

3:15 – 4:15 **Nutritional Needs of the Bariatric Client**

Marin Clemson, RDN, Nutrition Consultant & Bariatric Resource, Nutrition Alliance, LLC

As a weight management educator, Marin will present various barriers that sabotage weight loss in the morbidly obese client and how surgical interventions can improve diabetes and hypertension. Behavior modification techniques will be identified to maintain weight loss in both the surgical and non-surgical client.

CONFERENCE ROOM

10:00 – 11:30 **The Correct Approach: Nutrition and the Dialysis Resident**

Diana Fisher, RDN, Renal Dietitian, Fresenius Medical Services

Listen to Diana discuss renal disease and the need for dialysis. Common challenges with residents on dialysis will be identified and the importance of communication between clinics and nursing care communities.

1:30 – 3:00 Dementia Care: Exploring New Team Approaches

Tena Alonzo, MA, Director of Education & Research, Comfort Matters
Lori Eddings, RDN, Nutrition Care Manager, Beatitudes Campus of Care

The importance of educating caregivers on dementia care and nutrition is a key element of this panel discussion. Listen to various memory care communities present their success story on improving the quality of life and care for their residents.

3:15 – 4:15 Employment Law, Do you need a Mulligan?

Craig O'Loughlin, Partner, Snell & Wilmer, LLP

Back by popular demand! Listen to Craig as he discusses common employment challenges facing our industry like medical marijuana, sexual harassment, bullying and paid sick leave laws, to name a few. Hear firsthand about real case files, how to avoid them and what to do, if your company is sued. Questions are welcome.

CULINARY THEATER

10:00 – 11:30 Getting a Grip on Senior Dining Trends

Eric Lindholm, National Director of Dining Services, Five Star Senior Living

Seniors needs are constantly shifting. New residents to our communities are accustomed to dining out and expect that experience, but they also like familiar comfort foods. Open dining, cafes, bistros and even wine bars and pubs offering the latest microbrews are on the horizon.

1:30 – 3:00 Food Palatability: Getting in the Groove

Tom Gerlak, Executive Chef Consultant, Nutrition Alliance, LLC
Chef Kyle Jacobi, Corporate Chef, Unilever Food Solutions

This interactive demo will provide various solutions on improving food palatability - cooking methods, use of seasoning, marinades, equipment and staff training needs. Bring your questions and appetite.

3:15 – 4:15 Scoring Perfect Puree Meals

Rachel Martin, RDN, Regional Sales Manager, Hormel Health Labs
Alan Zimmerman, CFE, Executive Chef Consultant, Nutrition Alliance, LLC

People eat with their eyes. That also applies to residents on puree texture modifications. Alan and Rachel will showcase products and techniques to make puree meals appealing and tasty.

VENDOR FAIR

11:30- 1:30 Exhibits Open

Place your orders today at our buying show. Vendor will take your orders and provide these to the distributor of your choice. Six weeks' worth of orders may be placed.

REGISTRATION FORM

Registration Fee:

NUTRITION ALLIANCE CLIENTS ONLY: \$89 in advance (by 5/1/18), \$99 at the door.

Administrator Discount: 1 Administrator FREE with every 2 paid participants per facility

OTHERS: \$99 in advance (postmarked by 5/1/18), \$109 at the door.

Participant #1

Name: _____

E-Mail: _____

Company: _____

Title: _____

Address: _____

City: _____ State: _____ Zip _____

Participant #2

Name: _____

E-Mail: _____

Company: _____

Title: _____

Address: _____

City: _____ State: _____ Zip _____

Participant #3

Name: _____

E-Mail: _____

Company: _____

Title: _____

Address: _____

City: _____ State: _____ Zip _____

Participant #4 or FREE Administrator

Name: _____

E-Mail: _____

Company: _____

Title: _____

Address: _____

City: _____ State: _____ Zip _____

Payment Info:

Bill my facility (**Nutrition Alliance Clients Only**) Total \$ _____

Check enclosed (Payable to: Nutrition Alliance) Total \$ _____

Charge to American Express / Visa / MasterCard (please print clearly) Total \$ _____

Card #: _____ Exp Date: _____ 3 or 4 digit ID#: _____

Name as it appears on card: _____

Billing address: _____

Signature: _____ Contact phone #: _____

You MUST fax, e-mail or mail in registration form. PHONE ORDERS NOT ACCEPTED

Cancellation Policy: Written cancellation prior to 5/1/18 will entitle you to a full refund. Cancellations received after 5/1/18 will result in a \$50 administration fee. [There are no refunds for no-shows.](#)

Send registration to:

MAIL: Nutrition Alliance P.O. Box 14143 Tempe, AZ 85284-0070

FAX: (888) 550-4813

E-MAIL: lauried@nutritionalliance.com

Questions - Contact Laurie at 602-361-7246, lauried@nutritionalliance.com or Anna at 602-819-8394, annad@nutritionalliance.com

Po Box 1443
Tempe, AZ 85284-0070



Nutrition Alliance 18th Annual Conference

Swing into Action

Thursday, May 10, 2018

The Falls Event Center

4635 E Baseline Rd, Gilbert, AZ 85324

The Falls is on Baseline Rd just east of Greenfield Rd

7.5 CEUs for AL & Skilled Nursing Administrators, CDM's, RDN's and DTRs

ADVANCED REGISTRATION DEADLINE IS May 1, 2018