

We've Got the Beat!

NUTRITION ALLIANCE, LLC
ANNUAL CONFERENCE & EXPO
May 1, 2015



Sheraton Mesa Hotel – Conference Center
860 N Riverview – Mesa, AZ

Sponsored by:



CONFERENCE AGENDA

TIME	NUTRITION	MANAGEMENT	CULINARY
7:00 - 8:00	Registration and Continental Breakfast		
8:00 - 8:45	2015 Nutrition Trends and Awards - Anna de Jesus, MBA, RDN, President, Nutrition Alliance, LLC		
8:45- 9:45	Healthy Brain-Healthy Diet A Duet Janice Raymond, MS, RDN, CSG Co-Editor, Krause's Food & the Nutrition Care Process and Clinical Nutrition Manager Thomas Cuisine	Set the Tempo Dr. Glenna McCollum, MPH, RDN Past-President 2014-2015 President 2013 – 2014 The Academy of Nutrition and Dietetics	Fortified Foods with Jazz Digna Cassens, MHA, RDN Cassens Associates – Diversified Management Systems
9:45 – 10:00	BREAK		
10:00 - 11:30	Keeping your Digestive Tract in Pitch Perfect Shape Gayle Baingo, RDN, Owner Empower Health by Nutrition	Does Survey Have You Singing the Blues? James Tiffany, Team Lead Bureau of Residential Facilities Kay Huff, RN & Sylvia Turner, RN Bureau of LTC Team Lead AZ Department of Health Services	Fortified Foods with Jazz Part 2 - Implementation Digna Cassens, MHA, RDN Cassens Associates – Diversified Management Systems
11:30 - 1:30	EXHIBITOR FAIR AND ORDERING SHOW - LUNCH - DOOR PRIZES		
1:30 - 3:00	Conducting Enteral Feeding Like a Maestro Stephanie Sanchez, RDN, CNSC Specialty Care Manager Nutrition Alliance, LLC	Strike the Right Chord with Web Based Menus Ann Tornyos, MPH, RDN Sr. Vice President and Corporate Dietitian HPSI	Chef Special Selections - Meals that Rock Kellie Duvall, RDN, LD, CPFM Nutritional Services Manager Preferred Care Partners
3:00 - 3:15	BREAK		
3:15 - 4:15	Vinegar and Diabetes It's Not a Sour Note Dr. Carol Johnston, PhD Professor & Associate Director Nutrition & Health Sciences Program Arizona State University	Fine Tune your Employment Law Skills Craig J. O'Loughlin, Partner Chair of the Labor and Employment Group Quarles & Brady LLP	Foods to Groove On Alan Zimmerman, CFE Executive Chef Consultant Nutrition Alliance, LLC
4:15 - 4:30	CLOSING REMARKS & DOOR PRIZES CEU CERTIFICATES AVAILABLE		

SESSION DESCRIPTIONS

NUTRITION

8:45 – 9:45 Healthy Brain-Healthy Diet, A Duet

Janice Raymond, MS, RDN, CSG, Co-Editor, Krause's Food & the Nutrition Process and Clinical Nutrition Manager, Thomas Cuisine

Explore the incidence of Alzheimer's disease and other dementias here and around the world. Identify native diets in areas with the lowest incidence of these diseases. Learn the connection between heart health and brain health, and the foods that protect us.

10:00 – 11:30 Keeping Your Digestive Tract in Pitch Perfect Shape

Gayle Baingo, RDN, Owner, Empower Health by Nutrition

Extensive research supports the importance of a well-functioning digestive system for good health. Find out what you can do to keep your gut healthy-you are not only what you eat; but what you absorb.

1:30 – 3:00 Conducting Enteral Feeding Like a Maestro

Stephanie Sanchez, RDN, CNSC, Specialty Care Manager, Nutrition Alliance, LLC

As acuity rises in senior healthcare communities, learn the best enteral formula to use for various disease states and how to ensure reimbursement for it. Trouble shoot tube feeding intolerance, monitor labs and identify commonly used medications and potential interaction with enteral feeding.

3:15 – 4:15 Vinegar and Diabetes, It's Not a Sour Note

Dr. Carol Johnston, PhD, Professor & Associate Dir. Nutrition & Health Sciences Program, Arizona State University

This session will discuss the medicinal use of vinegar for glucose management. Participants will be able to recommend dietary approaches to incorporate vinegar for residents with elevated glucose levels.

MANAGEMENT

8:45 – 9:45 Set the Tempo

Dr. Glenna McCollum, MPH, RDN, Past-President 2014-2015, President 2013-2014, The Academy of Nutrition and Dietetics

These are upbeat times with exponential change and activity. Join Dr. McCollum as she discusses change, trends and technology. Learn new skills for exponential change. Be ready for when the future meets you!

10:00 – 11:30 Does Survey Have You Singin' the Blues?

James Tiffany, Team Lead, Bureau of Residential Services, AZ Department of Health Services

Kay Huff, RN and Sylvia Turner, RN, Bureau of Long Term Care Team Lead, AZ Department of Health Services

This very popular presentation will highlight the latest regulatory changes, survey citations and trends in AZ. Learn what the top citations are and how to avoid them. Bring your questions with you and ask our surveyors!

1:30 – 3:00 Strike the Right Chord with Web Based Menus

Ann Tornyo, RDN, Senior Vice President and Corporate Dietitian, HPSI

Web based menus have arrived in assisted living communities. Discover the ease of its use in making menu changes to provide residents with their choices. Q & A session will also occur for current Menu2U users. To be more hands on - bring your laptop or tablet to this presentation.

3:15 – 4:15 Fine Tune your Employment Law Skills

Craig J. O'Loughlin, Partner, Chair of the Labor and Employment Group, Quarles & Brady, LLP

Having to defend yourself against wrongful discharge, discrimination charges, wage and hour violations and a host of other employment issues, is a full time job. Hear firsthand about real case files, how to avoid them and what to do, if your company is sued.

CULINARY

8:45 – 9:45 Fortified Foods with Jazz

Digna Cassens, MHA, RDN, Cassens Associates-Diversified Management Systems

Learn how to use real food that is fortified to increase calories and protein. Discuss the Food First! program. Because of its versatility and ease of use it is appropriate for all stages of life and conditions that cause loss of appetite and decreased intake.

10:00 – 11:30 Fortified Foods with Jazz part 2 - Implementation

Digna Cassens, MHA, RDN, Cassens Associates-Diversified Management Systems

Implementing this program helps decrease, or eliminates completely the indiscriminate use of commercial supplements, controlling or reducing costs. Using real food that is well prepared provides comfort, and improves satisfaction with meals.

1:30 – 3:00 Chef Special Selections - Special Meals that Rock

Kellie Duvall, RDN, LD, CPFM, Nutritional Services Manager, Preferred Care Partners

Some of the best memories we have involve food and festivities. Discover how one corporate RD /Chef obtains her ideas and how she inspires her culinary teams to deliver not just a meal, but a lasting memory at each community.

3:15 – 4:15 Foods to Groove On

Alan Zimmerman, CFE, Executive Chef Consultant, Nutrition Alliance, LLC

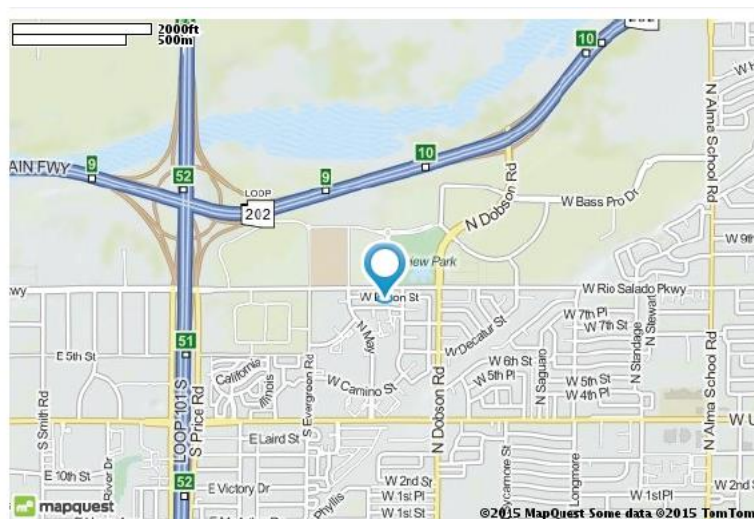
As boomers enter senior living they bring with them a more diverse and sophisticated pallet. Discuss how to satisfy their taste buds and the current trends in ethnic cuisine. Sample some international nibbles.

EXHIBITOR FAIR

11:30- 1:30 Exhibits open to everyone

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

**NOTE NEW LOCATION: Sheraton Mesa Hotel – Conference Center
860 N Riverview Mesa, AZ 85201**



REGISTRATION FORM

Registration Fee:

NUTRITION ALLIANCE CLIENTS ONLY: \$89 in advance (by 4/24/15), \$99 at the door.

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

OTHERS: \$109 in advance (postmarked by 4/24/15), \$119 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 4/27/15 will entitle you to a full refund. Cancellations received after 4/28/15 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 14143

Tempe, AZ 85284-0070

Nutrition Alliance's 15th Annual Conference

We've Got the Beat!

Friday, May 1, 2015

Sheraton Mesa Hotel – Conference Center

860 N Riverview

Mesa, AZ 85201

480-664-1221



The Sheraton is located just east of the Rio Salado Parkway exit on Highway 101

7.5 CEUs for Assisted Living & Skilled Nursing Administrators, CDM's, RD's, DTR's

ADVANCED REGISTRATION DEADLINE IS April 24, 2015