MCD Spring Conference Objectives

1. Learn how to work with local growers in procuring food for your food service establishments.
2. Become familiar with the licensing requirements and food safety awareness in purchasing locally grown foods.
3. Understand how to navigate bringing locally grown food into your food service establishment.
4. Identify how FMT is used in treating CDI and other clinical presentations that may be easily treated with alteration of fecal microbiota.
5. Learn how FMT may be used to treat metabolic disorders and obesity.
6. Identify the factors that limit acceptance and practice of FMT.
7. Identify ways to connect with your residents and their families to grow your business.
8. Explore ways to deliver a “Restaurant Style” guest experience with every interaction.
9. Learn how to create a connection culture with your TEAM improving retention.
10. Identify several challenges that many disabled adults experience when eating.
11. Develop a deeper awareness of the challenges that patients with a disability face while eating.
12. Identify approaches that food and nutrition professionals use to assist patients who struggle with these disabilities.
13. Explain how your effect on others happiness is a choice and intentional.
14. Identify how personal and professional balance leads to increased happiness.
15. List techniques to model happiness for your TEAM and self.

Directions

Interlachen Country Club
6200 Interlachen Blvd
Edina, MN 55436
www.interlachencc.org
952.929.1661
Valet Parking Available

MINNESOTA CONSULTANT DIETITIANS

Spring Conference

Spring into Action

May 13, 2016
6 CEU’s!!

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:
___ $60.00 (handouts emailed)
___ $65.00 (printed handouts at meeting)
___ $35 Retirees / Students (handouts emailed)
___ $40 Retirees / Students (printed handouts at meeting)

Non-member:
___ $85.00 (handouts emailed)
___ $90.00 (printed handouts at meeting)

Name:__________________________________________
___ RD___ RDN___ LD___ LN___ DTR___ CDM___ OTHER
Address:________________________________________
Phone:________________________________________
Email:________________________________________

Registration Deadline is
May 1, 2016
By Mail: Make checks payable to MCD
Return registration form & payment to:
Jenny Pantaleo, Treasurer
1835 122nd Lane NE
Blaine, MN 55449

Credit Card Payment: Eventbrite on line at
https://www.eventbrite.com/e/spring-into-action-
mcd-2016-spring-conference-tickets-21390039183

May 13th Conference Agenda

7:30-8:00
Registration & Continental Breakfast

8:00-9:00
Farm to Table - Navigating Local Food Procurement
Presenter Arlene Jones

9:00-10:00
The Use of Fecal Microbial Transplantation (FMT) and Metagenomics to Cure Humans Presenting a Variety of Diseases
Presenter Dr. Michael Sadowsky

10:00-10:15
Break

10:15-11:45
Senior Service Training – Creating a Connection Culture
Presenter Stuart Gray

11:45-12:45
Lunch & Business Meeting

12:45-1:45
Eating with a Mock Disability – A Simulation Exercise for Food/Nutrition Professionals
Presenter Deb Sheats MPH, RDN, LD, FAND

1:45-2:00
Break

2:00-3:30
Get Happy - Discover How to Showcase With A Smile!
Presenter Stuart Gray

3:30
Wrap up & Evaluations

SPEAKERS

Arlene Jones, has been working and coordinating with hospitals, long-term care facilities and schools in purchasing local foods for ten years. She is a farmer, and is the co-founder of a local food hub in Little Falls. She sits on numerous boards and is working with the Good Food Access Fund to provide greater access to nutritious foods for those most vulnerable.

Dr. Michael Sadowsky, Distinguished McKnight University Professor, Department of Soil, Water and Climate; and Director BioTechnology Institute, University of Minnesota. He has authored or coauthored more than 290 articles. Research efforts in his laboratory are directed towards understanding the microbial ecology of host-microbe interactions done using new fecal transplantation technology.

Stuart Gray, Hospitality ROCKS, where he focuses on Recruiting, Speaking and Training. He has well over 30 years of experience in the hospitality and foodservice sales industry.

Debra Sheats MPH, RDN, LD, FAND, is the Director of Dietetics Program and Asst. Professor at St. Catherine’s University in St. Paul. Deb teaches a variety of foods and nutrition courses to dietetic/nutrition majors and advises students as they complete their degrees and prepare for dietetic internships and graduate programs.