MAND NE 2017 Fall Conference

Friday November 3, 2017

5	8:00—9:00am	Registration/Continental Breakfast/Vendor Display
	9:00—10:00am	 How the Golden Hour may Affect our Golden Years (1.0 CEU) Sarah Stock RDN, LD, CLC Learning Objectives: 1. Describe how baby friendly, Golden Hour practices promote infant feeding. 2. Describe breastmilk as an optimal nutrition source. 3. Identify the relationship between gut microbiome and human health. 4. Name a strategy to support breast feeding in your community.
	10:00—11:00 am	 School Nutrition Update (1.0 CEU) Pamela Cherne Bowe, RDN., LD Learning Objectives: Understanding the current nutrition guidelines for school nutrition. Identifying the challenges with nutrition and choices. Discover how the Duluth School District is keeping school meals fun and nutritious.
	11:-00— 12:00pm	 Understanding the Dysphagia and the new IDDSI Guidelines (1.0 CEU) Margene Reno, MS, RD. Learning Objectives: 1. Overview of Dysphagia and the current National Dysphagia Diet 2. Identify the changes with the New IDDSI standards. 3. Discuss the new standards and the impact on diet orders.
	12:00– 1:15pm	Lunch /Networking/Vendor

Afternoon agenda continues on the next page.

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1:15— 2:15pm	Food Trends for Holidays (1.0 CEU)
	Patricia McCoy, MS, RD, LD
	Learning Objectives:
	1. Overview of trending food themes, ingredients & surprises for the holiday.
	2. Demonstrate techniques in selection and preparation of seasonal produce.
	3. Seed to Fork movement for produce safety and sustainability.
2:15—3:15pm	Alternative Injectable Lipid Emulsions (1.0 CEU)
	Kyle Gunter, PharmD, BCPS, BCPP, CNSC
	Learning Objectives:
	1. Provide a background on fats and oils.
	2. Describe lipid emulsion composition and properties of lipid emulsions.
	3. Review current literature and guidelines regarding alternative lipid emulsions.
3:15– 4:15pm	Senior Nutrition is more than a Meal (1.0 CEU)
	Marilyn Ocepek, AEOA Senior Service Director
	Learning Objectives:
	1. Understand the purpose of Senior Nutrition.
	2. Identify service partners and the impact of on community.
	3. Review the changes and innovation in the service model.

4. Understand the trends and data that affect Senior Nutrition.

Registration

RSVP to	o reserve your seat:			
	Brenda Schwerdt (<u>Brenda.Schwerdt@slhduluth.com</u>) or call (218) 249-5947 Karen Johnson (<u>Karen.Johnson@slhduluth.com</u>) or call (218) 249-5473			
Name:				
Please notif	y us of any dietary restrictions you may have:			
RD Number	_ <u>#</u>			
Mailing Add	ress:			
Phone Num	ber:()			
	ail Address:			
Paym	ent: Member Rate \$65 Non Member Rate: \$80 Student & Retired Rate: \$45			
	Cash, Check or Credit Card (checks should be made out to MAND NE)			
	Please present payment at registration or mail to:			
	Paula Bursch, 3502 Greysolon Road, Duluth, MN 55804			
Credit Card:	□Visa □MasterCard □Discover □Other:			

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