

MCD Fall Conference Objectives

1. Describe the new International Framework for dysphagia diets
2. Describe the objective methods used by the IDDSI to distinguish between thickness level
3. Determine what makes a food “functional”
4. Give examples and benefits of a functional food
5. Explore how functional foods can be implemented in the healthcare setting
6. Discuss RAI defined intent of Nutrition related MDS Sections
7. Identify correct coding for each MDS Section including the typical location of supporting documentation
8. Review the Care Area Assessment (CAA) process
9. How to develop a recipe tree that supports hundreds of recipes with minimal inventory
10. Modern definitions of minimally processed to highly processed foods with all levels in between
11. Distinguish between personal and professional ethics
12. Reflect on core principals of the 2018 Draft Codes of Ethics for the Nutrition and Dietetics profession
13. Reflect on common ethical dilemmas that consultant nutrition and dietetics professionals might face in practice



Jeanne M. Carlson, Treasurer
5804 Red Pine BLVD
White Bear Lake, MN 55110

MINNESOTA CONSULTANT DIETITIANS



All-New News: Come Hear
All About It!

Fall Conference

October 6, 2017

5.5 CEU's!!

Sysco Minnesota
St. Paul, Minnesota
7:30 am – 3:30 pm

REGISTRATION FORM

Minnesota Consultant Dietitians

Fall Conference at

Sysco Minnesota

MCD Member (please complete membership form):

- \$55.00 (handouts emailed)
 \$60.00 (printed handouts at meeting)

Cost Non-member:

- \$85.00 (handouts emailed)
 \$90.00 (printed handouts at meeting)

Membership Fee:

- \$25 per year for individual member
 \$15 per year student/retirees

Name:

RD RDN LD LN
 DTR CDM OTHER

Address:

Phone:

Email:

Cut out and return to Jeanne M. Carlson,
Treasurer

*Registration Deadline is
September 29, 2017*

Make checks payable to: MCD

Return registration form & payment to:
Jeanne M. Carlson, Treasurer
5804 Red Pine BLVD
White Bear Lake, MN 55110

Or

Credit Card Payment: Eventbrite on line at
<http://2017mcdfallprogram.eventbrite.com>
NO REFUNDS AFTER SEPTEMBER 29, 2017

October 6th Conference Agenda

7:30-8:00

Registration, Continental Breakfast

8:00-9:00

***International Dysphagia Diet
Standardization Initiative***

Laurie Berger, MBA, RD, LD

9:00-10:00

MDS/CAA

Jeanne Carlson RDN, LD, CSG, CIMT

*Lisa Hoelscher MPH, RD, LD will answer
questions regarding CDR Portfolio

10:00-10:15

Break

10:15-11:45

***Scratch Cooking in Today's Food
Systems***

Chef Justin Johnson

Sponsored by: Martin Brothers

11:45-1:00

Lunch, Vendors
Business Meeting begins at 12:45

1:00-2:00

Food with Function

Kim Fox, RDN, LD, CDE

2:00-2:15

Break

2:15-3:15

***Ethical Dilemmas for Consultant
Nutritional Professionals***

Aida Miles, MMSc, RDN, LD, LMNT, FAND

3:30

Wrap up, Evaluations

SPEAKERS

Laurie Berger, MBA, RD, LD: Regional Manager for Simplythick in the Midwest Region. She works with acute, long term care and chain accounts, and distribution and home healthcare customers in educating on dysphagia and the use of Simplythick.

Jeanne Carlson RDN, LD, CSG, CIMT: A long term care veteran of over 30 years, currently working with Pathway Health as a speaker across the country on various topics including QIS, QAPI, Preventing Re-hospitalization, and avoiding F-Tags.

***Lisa Hoelscher MPH, RD, LD:** Former MAND reviewer for continuing education programs and is well versed on the CDR portfolio process. Bring your portfolio questions and Lisa will assist you in finding answers. Lisa will be available from 9:00-1:00.

Chef Justin Johnson: CEO and Founder of Sustainable Kitchens, a full scale, scratch focused food service operations consulting firm based in Milwaukee. Justin graduated from Le Cordon Bleu Chicago and the Culinary Institute of America in Hyde Park, New York.

Kim Fox RDN, LD, CDE: Currently practicing at Hope Clinic in New Hope MN, as their Functional Medicine Dietitian, as well as seeing her own functional nutrition clientele in private practice. Over 20 years of Nutrition consulting in experience in skilled nursing facilities and group homes for those with mental health and/or developmental disabilities.

Aida Miles MMSc, RDN, LD, LMNT, FAND: Director of the coordinated master's program in public health nutrition at the University of Minnesota's School of Public Health. She is also a Pediatric Nutrition Consultant for two clinics that specialize in working with infants and children with feeding disorders. Aida also teaches graduate students ethical behavior in nutrition and dietetics.