

UAND Annual Conference Agenda: Thursday, March 30, 2017

TIME	CEU	ACTIVITY	LOCATION
7:15-8:00a	-	Morning Social, Breakfast, and Registration	
8:00-8:10a	-	Welcome & Announcements	
8:10-9:20a	1	<p>General Session Mary Lee Chin <i>Feeding our Future: Role for Science Technology and Food Innovation</i> Thank you Food and Culinary Professionals Dietary Practice Group</p> <ul style="list-style-type: none"> • Understand the impact of population growth and expectations, climate change and waste will have on future food and nutrition needs. • Outline how the crops we know today have evolved from nature, with particular emphasis on the role humans have played from plants to crops, covering the past, the present, and the future. • Evaluate innovative technologies being developed to find solutions to address food production for the future i.e. drone technology, sensor technology, gene editing. • Review innovative technology of how food will be delivered in the future. 	
9:25-10:15a	1	<p>General Session Judy Barbe <i>Repurpose of Food: Reducing Food Waste at Home</i> Thank you, Utah Beef Council</p> <ul style="list-style-type: none"> • Explain how food waste is generated throughout the food chain from agricultural production, manufacturing and processing, transportation, in retail and restaurants, and at home. • Develop strategies to reduce food waste at home. • Provide food solutions for the home cook by using food on hand to reduce waste. 	
10:15-11:15a	1	Break And Exhibits	
11:15-12:05a	1	<p>Break-Out Sessions</p> <p>1. Nikki Kendrick <i>Getting Paid in Utah: The Nuts and Bolts of Reimbursement for the Utah RDN</i></p> <ul style="list-style-type: none"> • Where to find the best resources from the Academy and UAND • How they can participate in improving and increasing reimbursement opportunities for RDNs in Utah 	

		<p>2. Maryann Durrant <i>Farm to Fork: Utah's efforts to get healthy, local foods into school lunches and child care center meals.</i></p> <ul style="list-style-type: none"> • What Farm to Fork encompasses (local procurement, gardening, learning about how food is grown/produced). • Who are the key players and stakeholders in Utah at this time? • How to get involved to further the efforts. <p>3. Amy Covington and Clare Peckenpaugh <i>WIC to Table: Understanding the Challenges Faced by Refugees in Utah as They Navigate the Women Infants and Children (WIC) Supplemental Nutrition Program</i></p> <ul style="list-style-type: none"> • Identify resettlement difficulties in Utah and the programs offered through Catholic Community Services to assist refugees. • Examine the most common nutrition risks of refugee children and the challenges parents face in accessing foods that address these risks. • Discover how the “WIC to Table” program, housed at Catholic Community Services, is working to increase access to the nutritious foods offered by WIC while striving to increase quality of life for the newly resettled refugees. 	
12:10-1:35a	-	<p>Lunch With The Board</p> <p>Exhibits</p>	
1:40-2:30a	1-#1	<p>Break-Out Sessions</p> <p>1. Sheryl Aguilar <i>A Behind the Scenes Look at Running Clinical Trials: A Research Dietitian's Perspective</i></p> <ul style="list-style-type: none"> • Understand the process of implementing a randomized control clinical trial. • Understand the basics of how to develop and implement a menu for a controlled feeding trial. • Be able to state an application of research in a dietitian's career. <p>2. Kayla Womeldorff and Jonnell Masson <i>Lost in Translation: How Do Patients Interpret Nutrition Recommendations at the Grocery Store?</i></p> <ul style="list-style-type: none"> • Identify common food and nutrition recommendations that are misinterpreted by patients. • Identify current food industry trends and the impact they have on shopping habits. • Bridge the gap between clinical nutrition recommendations and healthful meals. • How to use the federal regulations taking effect in 2018 to effectively counsel clients and patients. • The impact that effective nutrition counseling can have on shopping habits. 	

		<p>3. Networking Event</p> <ul style="list-style-type: none"> • Provide an open forum for attendees to ask questions and get practical and real world tips • Receive topics of interest for the next annual conference 	
2:30-2:55p	1	Break And Exhibits	
3:00-4:15p	1	<p>General Session Nina Teicholz with an introduction by Thunder Jalili <i>Dietary Fat – the research & current recommendations. How should people view dietary fat, and why?</i> Thank you, Dairy Council of Utah/Nevada</p> <ul style="list-style-type: none"> • Understand the history of dietary fat research and subsequent recommendations. • Evaluate the current state of the science on how fat impacts health. • Understand how to counsel patients/clients on fat in their diets. 	
4:15-4:20p	-	Announcements	
4:30-8:00p	3	<p>Activities</p> <p>Dairy Council <i>Farm Tour and Cheese Tasting</i> <i>Bus Loading between 4:30-4:45</i></p>	

UAND Annual Conference Agenda: Friday, March 31, 2017

TIME	CEU	ACTIVITY	LOCATION
7:15-8:00a	-	Morning Social, Breakfast, and Registration	
8:00-8:10a	-	Welcome & Announcements	
8:10-9:20a	1	<p>General Session Anne Cundiff <i>I'm a Registered Dietitian, Now What? Creating a Passionate Conversation About Your Career.</i></p> <ul style="list-style-type: none"> • Learn how to construct a personal philosophy as a Registered Dietitian. • Identify media outlets aligning with your passion as a Registered Dietitian. • Learn how to create conversations and telling stories through writing and podcasting. 	
9:25-10:20a	1	<p>General Session Kelly Vieira <i>Nutrition Therapy For Children With Special Needs***</i></p> <p>Thank You Nestle Nutrition Science</p> <p>This presentation addresses the nutritional management for children with developmental disabilities and identifies tools that can be used to assess the nutritional status in this population. Common barriers that may interfere with adequate nutrition delivery are described, including the evidence demonstrating improved feeding tolerance.</p>	
10:20-11:00a	1	Break & Poster Session	
11:00-11:50a	1	<p>Break-Out Sessions</p> <p>1. Jill Neilson, Suzanne Ware, Anna Snyder <i>My Patient is on Dialysis, What Should I Know?</i></p> <ul style="list-style-type: none"> • Stages and Dietary interventions for Chronic or Acute Kidney disease • Dietary restrictions for HD, PD and CKD • Understand the dietary concerns for hospital and SNFs for HD and PD • Identify the five key parts of renal nutrition for dialysis patients • Recognize the desired lab values for dialysis patients • Be able to list the differences between the diets for HD and PD patients <p>2. Rebecca Clyde <i>Why body image should be included in your counseling</i></p> <p>Attendees will learn tactics to help their clients recognize how they view their bodies, and how they can improve their body image</p>	

		<p>3. Susan Saffel-Shrier <i>Bridging Clinical-Community Nutrition Care Transitions for Older Adults</i></p> <ul style="list-style-type: none"> • Identify the continuum of care for older adults • Apply person-centered care to nutrition services • Review ASPEN diagnostic criteria for malnutrition • Describe a nutrition home evaluation • Critique nutrition screening and assessment tools 	
12:00-1:20		Awards Luncheon	
1:20-2:10p	1	<p>Break-Out Sessions</p> <p>1. Emily Vaterlaus-Patten <i>Dietetics Leadership: What Do We Know?</i></p> <ul style="list-style-type: none"> • Explore the history of leadership discussion and research in the dietetics profession • Learn about clinical dietitian leadership from results of a recent national study <p>2. Sarah Hodson <i>Nutrition in the Schools: Working to Keep Utah's Children Healthy</i></p> <ul style="list-style-type: none"> • Understand Utah's Child Nutrition Program. • Understand recent rules related to school wellness policies. • Learn about the benefits of non-food reward policies. • Learn about the work of Action for Healthy Kids and how they can be involved. <p>3. Vinodhini Kolandavelu <i>Gut Microbiota</i></p> <ul style="list-style-type: none"> • A general overview of the gut microbiota, and their functions. • The role of gut microbiota in different pathologies • Association between gut flora and the impact of different diets on their composition • Impact of various medications on Gut flora. • Importance of replenishing and restoring the gut flora. • Role of dietitians in helping people to maintain healthy gut flora. 	
2:15-2:45p		Break: Thank you McDonalds	
2:50-3:50p	1	<p>General Session Sue Linja and Seanne Safaii <i>Eating to 100</i></p> <ul style="list-style-type: none"> • Identify the common dietary factors of centenarians from around the world • Describe the top 20 foods contributing to their overall health and longevity • Identify at least 5 ways to incorporate centenarian foods into the western diet • Transform traditional foods of centenarians into creative recipes for you and your clients 	

3:50-4:00p	-	Closing Remarks; Conference adjourns for the year	
4:00-5:00p	1	Fitness Classes 1. TBA 2. Jazzercise	

Thank you for your support of the Utah Academy of Nutrition and Dietetics Annual Conference and Exposition. We hope you enjoy your time with us!