

global foods webinar series

EXPLORE DIVERSITY IN FOOD CULTURE, CUISINES, AND
THE NEED FOR RDN'S UNDERSTANDING IN HEALTHCARE
TO PROVIDE BETTER PATIENT AND CLIENT CARE

what

Four webinars, one per month in May, June, July, and August 2021. We will deep dive into three diverse populations in Utah and explore the culture and cuisine of each.

when

June - August dates and times subject to change

Thursday, May 13 - 11am - 12pm MDT with cooking demo 12 - 12:30pm

Thursday, June 10 - 11am - 12pm MDT

Thursday, July 8 - 11am - 12pm MDT

Thursday, August 12 - 11am - 12pm MDT

agenda

Dates and topics subject to change

May 13: Introduction to Global Foods Series with Rekha Chirayath, MS, RDN, CD + BONUS Indian cuisine cooking demonstration

June 10: African-American Foodways & Soul Food: Historical Influence & Modern Cuisine with Lauren Swann, MS, RDN, LDN *Sponsored by Harmons Grocery*

July 8: Raíces at the Table: An Introduction to Mexican & Latin Heritage Foods for Dietitians with Ana Krista Linares, MPH, RD

August 12: Exploring Chinese Food Culture: Perspectives from an American Born Chinese with Melanie Wong, MA, RDN

ceus

4 CEUs will be available, 1 per webinar

cost

Free to dietetics students and UAND members!

\$40* for all others. Includes access to all four webinars and 4 CEUs

\$10 Harmons Grocery Gift Cards will be gifted to the first 50 registrants

**The full \$40 registration fee will be donated to a new diversity scholarship fund for one Utah dietetic student or intern. If you're a UAND member and would like to contribute, simply sign up as a 'General Webinar Participant' to make the donation.*

questions

Please e-mail Rebecca: rebecca@nourishnutritionco.com

“Cultural differences should not separate us from each other, but rather cultural diversity brings a collective strength that can benefit all of humanity.”

- Audre Lorde

