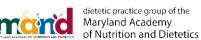
MD DHCC C/O Anita Gathogo 1224 Cedarcroft Rd. Baltimore, MD. 21239

# MARYLAND DIETETICS IN HEALTH CARE COMMUNITIES



## **2014 Spring Workshop**

Tuesday, April 8, 2014 7:30 am - 4:30 pm

The Gathering Place 6120 Day Long Lane Clarksville, MD. 21029

For More Information Call Joyce Rowley (443) 866-1868 Jrowley82@verizon.net

6.0 CEU hours and 1 credit hour for exhibits requested for RD's and DTR's.
6.0 CE hours and 1 credit hour for exhibits requested for CDM's

An announcement board will be available for job postings.

## **PROGRAM OBJECTIVES** Attendees will be able to:

- Describe glomerular filtration rate
- Recognize stages of chronic kidney disease
- Demonstrate/understand basic nutritional guidelines for CKD patient
- Distinguish between Peritoneal Dialysis, Home Hemo Dialysis and in Center Dialysis
- Describe one application for using a technology tool in practice.
- Explain how specific technology applications can enhance education outreach.
- Identify two conditions that cause dysphagia
- Recognize two characteristics of food important for appeal
- State two ways to improve appearance of pureed foods
- Describe one use for Designer Dessert Sauces other than for garnish
- Define sustainable food at your institution
- Develop a plan to increase sustainable food served in your operation
- Identify key next step (or first steps) in sourcing sustainable food.
- Recognize the impact of industrialized agricultural practices and why sustainably produced foods are important.
- Discover best practices and cost saving strategies being used by leading dietitians
- Understand where to find valuable tools and resources
- Identify factors contributing to skin breakdown
- Discuss steps in wound healing
- Discuss role of key nutrients in preventing and healing different types of wounds

## THE FACULTY

Anastasia Conover, MS, RD, CSR Davita Dialysis Home Modality Educator

**University of Maryland Interns** Briana Gallagher, Doyoung Stacy Kim, Rebecca Gates, Vehik Nazaryan, Erica Gavey, Christine Spahn, Kevin Handsman, Leigh Tracy, Christina Kalafsky, Lauren Wathen

Abbie Kozomara, MS, RD, LDN Regional Dietitian - Southeast Lyons Magnus

Louise Mitchell, PT Sustainable Foods Program Manager Maryland Hospitals for a Healthy Environment University of Maryland School of Medicine

Allison Gail Lily Sustainability and Wellness Coordinator of University of Maryland Dining Services

Jonathan Johnson, MD, MBA, CWS Mid-Atlantic Surgical Director Advantage Wound Care Surgical Group

**Poster Presentations: Howard University Interns** KenWon Miller, Verona Mulgrave, Alicia Clement Naomi Blocton, Jonathan Barthe, Chooi Yu Chung

#### DIRECTIONS:

### From the Baltimore Beltway I-695:

Take I-70 West to Rt. 29 S to 32 West, Exit onto Rt. 108, Clarksville. Make a right off exit. Take a right at Linden Linthicum Lane (just past River Hill Village Center). Make 1st right onto Day Long Ln. and next right into parking lot.

#### From Washington Beltway I-495:

Take I-95 N to 32 W. Then follow above directions from 32 W.

## **THE PROGRAM**

7:30 a.m. - 8:00 a.m. Registration Continental Breakfast

8:00 a.m. - 8:15 a.m. Welcome and Announcements Joyce Rowley, MS

8:15 a.m. - 9:15 a.m. **CKD and Dialysis** Anastasia Conover, MS, RD, CSR

9:15 a.m. - 10:15 a.m. **Technology Tools You Can Use** University of Maryland - Interns

> 10:15 a.m. - 10:30a.m. Exhibits / Break

10:30 a.m. - 11:30 a.m. **Puree-ly Amazing: Improving Mealtime Consumption** Abbie Kozomara, MS, RD, LDN

> 11:30 a.m. to 12:30 p.m. Lunch and Exhibits

12:30 p.m. to 1:30 p.m. Sustainable Food: Planning and Implementation Allison Gail Lily

> 1:30 p.m. - 1:45 p.m. Exhibits/Break

1:45 p.m. - 2:45 p.m. Local, Sustainable, & Other Healthy Food Initiatives-Best Practices to Implement at Your Facility Louise Mitchell, PT

> 2:45 p.m. - 3:45 p.m. **Wound Care: The Dietitian's Role** Dr. Jonathan Johnson, MD, MBA, CWS

3:45 p.m. - 4:00 p.m. Closing Remarks / Evaluation

## **SPRING 2014 WORKSHOP**

#### **Professional Affiliation**

RD #	 	
DTR #	 	
CDM #		

### **Registration Fees prior to April 1st\***

DHCC Members\$95.00Academy of Nutrition and Dietetics MembersStudents\$30.00All Others\$120.00\*After April 1st, an additional \$10.00 fee applies

#### **Registration Information**

Name	

Address \_\_\_\_\_

Email

NO REFUNDS AFTER REGISTRATION CLOSES. MAKE CHECKS PAYABLE TO MD-DHCC Sorry, No Credit Cards

MAIL FEE AND FORM TO: MD-DHCC C/O 1224 CEDARCROFT ROAD BALTIMORE, MD 21239

## **Program Sponsors**

Walgreens Lyons Magnus Kind Dining Eat Well Embrace Life