

# REGISTRATION FORM

WA ANFP or WA-DHCC Member ...\$140

Non- Member ..... \$160

Student..... \$75

Amount Enclosed: \_\_\_\_\_

- New Member     ANFP     WA-DHCC  
 Current Member     ANFP     WA-DHCC

**Registrations Due By:  
September 1, 2017**

**\*Day-Of-Registration: Additional \$10**

Name: \_\_\_\_\_

Credentials: \_\_\_\_\_

Address: \_\_\_\_\_

Home Phone: \_\_\_\_\_

Work Phone: \_\_\_\_\_

Email: \_\_\_\_\_

## **For WA ANFP Members:**

**Make Check Payable to:** WA-ANFP

**Mail to:** Daniela Hansen

9710 Greenwood Ave. N. #406

Seattle, WA 98103

**Register ONLINE** at the WA-ANFP Website

WA ANFP Tax ID Number: 911 96 9279

## **For WA-DHCC Members:**

**Make Check Payable to:** WA-DHCC

**Mail to:** Erica Kramer

718 170<sup>th</sup> Place SW

Lynnwood WA 98037

OR

**Register ONLINE:**

[www.eatrightwashington.org/wadhcc](http://www.eatrightwashington.org/wadhcc)

11 CEUs Available

WA Association of Nutrition & Foodservice Professionals  
& WA Dietetics in Health Care Communities

Erica Kramer

718 170<sup>th</sup> Place SW

Lynnwood WA 98037

# WA ANFP & WA-DHCC Fall Conference

*Waves of Change -  
Oceans of  
Opportunity*



Join us  
**September 15-16, 2017**

at the beautiful

**Semiahmoo  
Resort & Spa**

in Blaine, WA  
(Pictured above)

# Waves of Change – Oceans of Opportunity

## Friday September 15:

8:00 AM Registration/Continental Breakfast

8:30 AM Opening remarks

8:45 AM-10:15 AM **Resident Directed Dining – A Better Approach to Meal Service**

Suzanne Quiring, CDM, RDN

10:30 AM-12:00 PM **Diet Changes to Improve Irritable Bowel Syndrome**

Carol Ireton-Jones, PhD. RDN, LD, CNSC, FASPEN, FAND

12:00-1:45 PM Vendor Fair & Lunch

1:45-2:00 PM Door Prizes

2:05-3:05 PM **Breakout Sessions:**

**Overcoming Challenges in the Dining Experience**

Suzanne Quiring, CDM, RDN

OR

**The Low FODMAP Diet: First Line Therapy in the Management of Irritable Bowel Syndrome**

Carol Ireton-Jones, PhD. RDN, LD, CNSC, FASPEN, FAND

3:15-4:15 PM **Breakout Sessions:**

**Current Issues in Food Safety**

Janet Anderberg, R.S.

OR

**Unraveling the Complexity of Bariatric Surgery MNT**

Laura Andromalos, MS, RD, CD, CDE

## Saturday September 16:

8:00 AM Continental Breakfast

8:30-9:20 AM General Membership Meetings

9:30-11:00 AM **The International Dysphagia Diet Standardization Initiative: Taking It to the Streets...Worldwide!**

Janice Duiveststein, BSR OT/PT, MRSc.

11:15-12:45 PM **The Modern Vegetarian – The Who, How and Why of Vegetarian Diets & How to Simply Modify Your Menus**

Chef Stew Navarre

12:45-1:00 PM Silent Auction & Raffle, Evaluations, & Closing Remarks

11  
CEU

Join Us for  
**Networking Social Hour**  
**Friday September 15<sup>th</sup>: 4:30-5:30 PM**

Light appetizers provided!

## **Semiahmoo Resort**

(360) 318-2000

[www.semiahmoo.com](http://www.semiahmoo.com)

Special rate is available until **September 1st**.  
Reference WA ANFP or WA-DHCC

A silent auction and a raffle will be held in support of the conference. Member donations are encouraged and greatly appreciated.

Bring **cash** for the raffle!

**Suzanne Quiring** is a RDN, CDM who invented the SuzyQ cart system & has worked with 500+ Residential Care Facilities throughout North America to improve the dining experience for residents.

**Carol Ireton-Jones** has a PhD and M.S. in Nutrition and developed widely used equations for estimating energy requirements in hospitalized patients. She consults, is an expert in FODMAP diet, maintains a private practice of patients with GI disorders, and is the author of four books.

**Janet Anderberg** is a Public Health Advisor with the Washington State Department of Health. She has more than 30 years experience as a Food Safety Specialist.

**Laura Andromalos** has been working, presenting and publishing in the field of bariatric nutrition since 2011. Most recently she has been working as a consultant at the Center for Metabolic and Bariatric Surgery at Brigham and Women's Hospital in Boston.

**Jan Duiveststein** is a combined trained therapist (OT/PT) who has been a member of the IDDSI committee since 2012. She has been working with dysphagia for 25 years and is a Assistant Clinical Professor at the School of Occupational Science and Occupational Therapy.

**Stew Navarre** is a world-traveled chef and FSA's culinary advisor for the Business Solution team. He has worked with Seattle restaurants such as Canlis, Local360, and Bell + Whete and comes with the experience of creating great menus, staying on trend and lowering costs.