

DIRECTIONS:

FROM THE WEST: Take the Northwest Toll way (I-90 East) past O'Hare International Airport. Exit at Cumberland Ave. North (79B). Turn right at the end of the ramp, go over the expressway. Turn left at the first stoplight-Higgins Road. The Marriott is ½ block on the left side.

FROM THE NORTH:

Take the Tri-State (I-294 South) to I-90 East (toward Chicago **NOT** O'Hare). Exit at Cumberland Ave. North (79B). Turn right at the end of the ramp, go over the expressway. Turn left at the stoplight-Higgins Rd. The Marriott is ½ block on the left side.

FROM THE SOUTH:

Take the Tri-State (I-294 North) to I-90 East (toward Chicago **NOT** O'Hare). Exit at Cumberland Ave. North (79B). Turn right at the end of the ramp, go over the expressway. Turn left at the first stoplight-Higgins Road. The Marriott is ½ block on the left side.

Accreditation:

- 7 LNHA CE hours have been approved by Illinois Department of Professional Regulation
- 7 CE hours have been approved by the American Dietetic Association
- 6 CE hours have been applied for from the Dietary Managers Association

Location:

Chicago Marriott O'Hare
8535 W. Higgins Road
Chicago, IL 60631
Tel.#: (773) 693-4444

Cynthia Chow & Associates, LLC
5061 N. Pulaski Road
Suite 300
Chicago, IL 60630

**OLD AGE
IN A
NEW AGE**



**CYNTHIA CHOW &
ASSOCIATES, LLC**

**23RD ANNUAL CONTINUING
EDUCATIONAL SEMINAR**

**FRIDAY, OCTOBER 8, 2010
8:00 AM - 4:30 PM
CHICAGO MARRIOTT'S O'HARE**

OBJECTIVES

At the conclusion of this seminar, participants will be able to:

- Articulate the values that are foundational to the culture change movement in long term care. Learn the obstacles to fundamental change - and how these obstacles might be overcome.
- Discover how to develop Food Safety Leaders through training. Review the principles of adult learning as they relate to food safety training. Apply the L.A.D.A. learning delivery model to the food safety training course.
- Become familiar with circumstances when pressure ulcers may be unavoidable. Understand the current best practice for nutrition care of residents with pressure ulcers.
- Understand the food practices of the diverse populations we serve in long term care. Explain how “healthy diet” is defined worldwide.
- Describe the transition to the MDS 3.0 and the changes from the MDS 2.0 to the 3.0. Identify sections in the MDS 3.0 that impact dietary services, such as communication, cognition, mood, preferences, eating function, active diagnosis, nutritional approaches and oral status. Delineate the accurate coding of Section K: Swallowing/Nutritional Status. Review the Care Assessment Areas and documentation requirements.
- Learn about new food products, and new applications for familiar products.

PROGRAM

Morning Session:

- 8:00 - 8:30 **Registration/Coffee/Exhibits**
- 8:30 - 8:45 **Welcome & Introduction of Sponsors**
Ann Engles, RD, LDN
VP, Coordinating Dietitian
Cynthia Chow & Assoc., LLC
- 8:45 - 10:00 **Old Age In A New Age - The Promise of Transformative Nursing Homes**
Beth Baker
Book Author/Freelance Writer & Editor
- 10:00 - 11:15 **Great Trainers Make It Happen - Food Safety Training Can Be A Learning Adventure**
Ben Olson
Book Author
Licensed Instructor
- 11:15 - 11:45 Coffee Break/Exhibits**
- 11:45 - 1:00 **Pressure Ulcers: Are They Unavoidable And More**
Lynn Carpenter Moore, RD, LD
President & CEO
Nutrition Systems, Inc.
- 1:00 - 2:15 Lunch Break/Exhibits**

Afternoon Session:

- 2:15 - 3:30 **Redefining Meals in a Multicultural World**
James E. Painter, PhD, RD
Professor & Chair, School of Family & Consumer Sciences, Eastern Illinois University
- 3:30 - 4:30 **How Is The Aroma From Your MDS 3.0 Kitchen!**
Jane C. Belt, MS, RN, RAC-MT
Senior Management Consultant
Plante & Moran Clinical Group

RETURN REGISTRATION FORM TO:
Cynthia Chow & Associates, LLC
5061 N. Pulaski Road , Suite 300
Chicago, Illinois 60630
Tel. (773) 539-8181 * Fax (773) 539-0039
Visit us at: www.cchowandassoc.com

One Person Per Registration.

Name: _____

Title: _____

Facility: _____

Address: _____

City/State/Zip: _____

E-mail: _____

Work #: _____

Cell #: _____

Method of Payment:

____ Check or Money Order

____ American Express

____ Discover Card

____ Master Card

____ Visa

Credit Card #: _____

Exp. Date: _____

Online Registration: www.cchowandassoc.com

Make Check/Money Order Payable to:
Cynthia Chow & Associates, LLC

Registration Fee:
(lunch, seminar materials & parking included)

\$110.00 (if received by Oct. 4, 2010)

\$120.00 (after Oct. 4, 2010)

Student Fee: \$85.00 (valid ID required)

*** **On-site Registration available at \$120.00** ***

Check if Kosher meal is desired.