

Continuing Education Units

7.5 RDN LDN CEU's have been applied for from Academy of Nutrition and Dietetics

7.5 DTR CEU's have been applied for from Academy of Nutrition and Dietetics

7.5 Dietary Managers CEU's have been applied for from Association of Nutrition & Foodservice Professionals

7 LNHA CEU's have been applied for from Illinois Department of Professional Regulation

7 RN CEU's have been applied for from Illinois Department of Professional Regulation

7 LPN CEU's have been applied for from Illinois Department of Professional Regulation

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 road. 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.



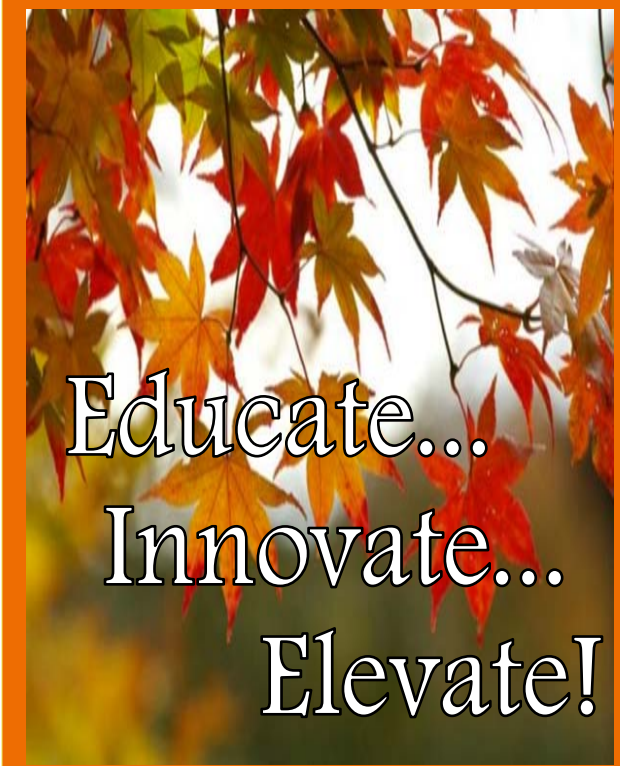
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Educate...
Innovate...
Elevate!

Cynthia Chow & Associates, LLC

Annual Continuing Education
Conference & Vendor Expo

October 27, 2017, Friday

8:00 AM - 4:30 PM

Chicago Marriott O'Hare

8535 W. Higgins Road

Chicago, IL 60631



Educate... Innovate... Elevate!



Key Take-Aways

At the conclusion of the conference, participants will:

- Discover the health benefits of laughter. Learn how chemical changes in the brain caused by laughter impact wellbeing. Experience the physical and social changes of a really good laugh.
- Understand the power of the nutrition-focused physical assessment both in telling the client's story and in identifying the type and degree of malnutrition.
- Know how dietary managers and diet techs can contribute to the healthcare team by being alert to possible malnutrition.
- Receive information on the new regulations which revise the Requirements for Participation for Medicare and Medicaid-certified healthcare communities.
- Learn how best practices for food, nutrition and dining programs lead to survey success with the new regulations.
- Be able to create a winning workplace culture, transforming your relational leadership by using the Clean & Clear Communication Tool to produce immediate and lasting results.
- Enhance workplace culture, staff development and teamwork.
- Have the resources your healthcare community needs for disaster planning.
- Know how to utilize an all hazards approach to disaster planning.
- Experience innovative new food products at the vendor exhibits. Learn new applications for familiar products and learn how to control food costs.

8:00 AM - 8:30 AM

8:30 AM - 8:45 AM

8:45 AM - 9:45 AM

9:45 AM - 11:00 AM

11:00 AM - 11:30 AM

11:30 AM - 12:45 PM

12:45 PM - 2:00 PM

2:00 PM - 3:15 PM

3:15 PM - 4:30 PM

Agenda

Registration/Coffee/Exhibits

Welcome & Introductions
Ann Engles, RDN, LDN
VP-Coordinating Dietitian
Cynthia Chow & Assoc., LLC

Laugh To Wellness

Sally Edwards, Professional
Comedian, Founder Laugh
To Wellness, Chicago, IL

Nutrition Focused Physical Exam-Malnutrition Alert!

Terese Scollard, MBA, RD,
LD, FAND
Regional Clinical Nutrition
Manager, Providence Health
& Services, Portland, OR

Coffee Break/Exhibits

Food, Nutrition & Dining: Critical Components for Survey Success

Brenda Richardson, MA, RDN,
LD, CD, FAND
Owner/President of Brenda
Richardson, LLC, Salem, IN

Lunch Break/Exhibits

Leading From The Heart

Jeanne Malnati, LSCW
Founder & CEO of The
Culture Group, Chicago, IL

Are You Prepared? How To Create A Regulatory- Compliant Disaster Meals Program

Jo Miller, MPH, RDN
Vice President of Nutrition &
Emergency Preparedness
Specialist for Meals For All,
Inc., Sacramento, CA

Website registration: www.cchowandassoc.com

2017 Seminar fee: \$130.00/person

(lunch, seminar materials included)

Method of payment: VISA, Mastercard, Discover
Check payable to: Cynthia Chow & Associates, LLC

_____ Please check if **Kosher** meal is desired.

Card Holder Billing Address: _____ (Please print)

Name on the card: _____

Address: _____

City: _____ State: _____ Zip code: _____

Card number: _____

Exp.date: _____ Card security code: _____

Registration: _____ (Please print)

Name: _____

Title: _____

Facility: _____

Address: _____

City: _____ State: _____ Zip code: _____

Tel.#: _____

Cell #: _____

Email: _____