

Continuing Education Units

7.5 RDN LDN CPE units have been applied for from Academy of Nutrition and Dietetics

7.5 DTR CPE units 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

Directions:

FROM THE WEST: Take the Northwest Tollway (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

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



Cynthia Chow & Associates, LLC

Consultant Dietitians In Healthcare

Annual Continuing Education
Conference & Vendor Expo

Friday, October 26, 2018
8:00 AM - 4:30 PM

Chicago Marriott O'Hare
8535 W. Higgins Road
Chicago, IL 60631

Key Take-Aways

Attendees will:

- Know the five tenets of leadership
- Discover the *one* leadership attitude needed to cause positive change
- Understand the guidelines for the prevention and treatment of wounds
- Know the key ingredients in wound healing
- Be able to launch the NEW dysphagia diet
- Take the guess work out of food and liquid consistencies
- Know how to use games to test your staff's understanding of food safety
- Challenge your own knowledge of food safety
- Be able to apply research from the study, "The Great Game of Business" to improve outcomes in your workplace
- Understand the data regarding the top ten reasons employees stay with an organization
- Uncover your own style of communication and interaction
- Experience innovative new food products at the vendor exhibits
- Learn new applications for familiar products and how to control food costs

It's We, Not Me!

Cynthia Chow & Associates, LLC
Tel.#: (773) 539-8181
Fax #: (773) 539-0039

8:00 AM - 8:30 AM

8:30 AM - 8:45 AM

8:45 AM - 10:00 AM

10:00 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

Visit Exhibits/Coffee/Registration

Welcome and Introductions
Ann Engles, RDN, LDN

From the Battlefield to the Board Room: Secrets to Lead and Succeed

Jill Morgenthaler -Retired US Army Colonel Author "The Courage to Take Command: Leadership Lessons from a Military Trailblazer" Mount Prospect, IL

Healing From The Inside Out: The Role of Nutrition

Christina Sherry, PhD, MBA, RD
Medical Science Liaison, Research, Scientific and Medical Affairs, R & D for Abbott Nutrition Columbus, OH

Coffee Break/Visit Exhibits

Through Thick and Thin-The International Dysphagia Diet

Laurie Berger, MBA, RD, LD
Regional Manager, Dysphagia Educator
Simply Thick St. Louis, MO

Lunch Break/Visit Exhibits

Food Safety Showdown - Get Your Game On!

Jamie Stamey, MS, RDN, LDN, CP-FS
Owner of Healthy and Safe Food, Food Safety and Nutrition Consultant
Sherrills Ford, NC
(1.25 CDM's Sanitation CE hrs)

Moving Your Communication Style from Boss to Coach

Ken Wasco, PhD CIPA
National Speaker and Author, Thought Leader Within the Service Industries
Customer Experience Catalyst
Gordon Food Service Wyoming, MI

2018 Seminar fee: \$130.00/person

(lunch, seminar materials included)

Method of payment: Amex, Discover, Mastercard, VISA

Check payable to: Cynthia Chow and Associates, LLC

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

Card Holder Billing Address: _____ (Please print)

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Registration/Person: _____ (Please print)

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Email: _____