



Food, Nutrition and Dining in Long Term Care: Day Two

FEBRUARY 3, 2021 | 9:00 AM - 4:00 PM

Members \$100 - Non-members \$300

Food and Nutrition Services Webinar Series Pass

Members \$250 - Non-members \$750

Target Audience:

Interdisciplinary Dietitians, Dietary Managers, Clinical Leaders, and Therapists

PROGRAM SUMMARY

Join Long Term Care Food & Nutrition experts in a course designed to help you meet the needs of an increasingly diverse and more clinically complex population while staying survey ready.

Topics Include

Food Safety: What Really Matters -Theresa Pilonetti & Suzanne Wicklund, CDPHE
Maximizing Food Storage-Tim Maness, Shamrock Foods
Managing Allergies and Food Preferences-Blake Beyers RD, Rock Canyon Respiratory & Rehabilitation Center
Nutrition for Wound Healing-Alex Tsimbler RD, Health Care Resort of Colorado Springs

Course Goals

- Increase Knowledge and proficiency of procedures and issues critical to Food & Nutrition Services
- Educate on LTC Rules and Regulations specific to Food and Nutrition Services
- Build a network of LTC Food & Nutrition Professionals

Due to the COVID-19 pandemic and recommendations from the Governor of Colorado, CHCA has decided to host all programs digitally until it has been determined to be safe to return to in person training's for the first half of 2021.

Presented and Sponsored By:

