FL FANS
FLORIDA FOOD AND NUTRITION SYMPOSIUM
EARLY BIRD Registration

July 15-18, 2017
Florida Academy of Nutrition and Dietetics

Branching Out
New Connections New Directions

Fort Lauderdale Harbor Beach Marriott
3030 Holiday Drive
Fort Lauderdale, FL
Welcome to the 2017 Florida Food and Nutrition Symposium (FL FANS)

Join us for the 2017 Florida Food and Nutrition Symposium for an outstanding educational program with an oceanfront perspective! The Harbor Beach Marriott Resort and Spa provides 100,000 square feet of flexible meeting space, a spacious terrace overlooking the Atlantic and abundant amenities such as their state-of-the-art oceanview fitness center and full service spa.

Guest rooms offer bedding with down comforters and feather pillows; bathrooms with imported marble, polished granite and designer lighting; two telephones, data ports, 32 inch LCD TV, in room safe, mini bar and coffee service.

Dining options include oceanfront at 3030 Ocean Bar, beachside at Sea Level Restaurant & Ocean Bar or right on the sand at the tiki-style Beach Bar.

Hotel Information - Fort Lauderdale Harbor Beach Marriott

The special FL FANS group rate for a standard single or double room is $175.00. Make sure to mention that you are with FL FANS when making your reservation.

The cutoff date to reserve a room is Wednesday, June 21, 2017. Reservations after that date shall be at the Hotel’s then available rate. The cutoff date does not guarantee there will still be rooms available. Our room block does sell out, so reserve your room early.

Our rate includes:
Complimentary basic high-speed Internet access for Marriott members (free to join)
In room basic high-speed Internet access for non Marriott members at the discounted rate of $1.00 per night
Reduced parking rates of $7.00 self parking and $10.00 valet
Complimentary access to 24 hour Fitness Center

Make reservations online at https://aws.passkey.com/e/48980653 or call 1-800-222-6543

The $25.00 per day Resort Fee is optional and includes:
• Two welcome drinks per day
• Two bottles of water per guest room per day
• One beach umbrella daily
• Two beach mat rentals daily
• One hour rental per day of non-motorized water sport equipment
• Two fitness classes per day
• One hour of tennis per day (rackets included)
• One hour snorkeling gear rental daily
Educational Session Descriptions

Friday, July 14, 2017

Board of Directors Meeting

District President Training

12:00 pm to 6:00 pm
Community Networking Meeting
Lisa Griffith, Dr. PH, RDN, LDN
Ginnifer Barber, RD, LDN
Dona Greenwood, PhD, RDN, LDN
Laura Goolsby, MS, RDN, LDN

Degrees of malnutrition within the senior population will be discussed as well as social resource programs which meet the physical, psycho-social and environmental needs of seniors. New guidelines from CDR regarding preceptors and continuing education credits will be presented. LNC 3020, 3090, 4190  Level 3  RSVP to Rosa Carranza rmccarranza@lnnac.org or Dona Greenwood docrdldn1@gmail.com, limit 40

RDNs needed for Diabetes Research Study

The Academy of Nutrition and Dietetics and the Diabetes Care and Education (DCE) Dietetic Practice Group (DPG) are collaborating on a research project to determine if a diabetes certificate of training program impacts the practice of RDNs who counsel patients with diabetes. The Academy and CDE DPG are asking you, RDNs who counsel patients with diabetes, to consider participating in this research project. We are particularly interested in generalist RDNs, or those who see a variety of patients, and RDNs from private practice and smaller sites to participate in this research study.

To learn more about the study, visit: http://www.eatrightpro.org/resource/research/projects-tools-and-initiatives/dpbrn/dpbrn-projects

If you are interested in participating in this study, complete the survey to determine eligibility. If you are approved to participate in the study, make plans to attend a training session on the Academy of Nutrition and Dietetics Health Informatics Infrastructure (AND-HII), Evidence Analysis Library (EAL) and the Nutrition Care Process Terminology (NCPT) during the Florida Food & Nutrition Symposium. More information will be provided to enrolled study participants.
Educational Session Descriptions

Saturday, July 15, 2017
8:00 am to 5:00 pm
Registration

9:00 am to 3:00 pm
Pre Convention Workshop
Lunch Included
(separate registration fee)

9:00 am to 12:00 pm
Advanced Culinary Nutritional Medicine: Translating Research into Recipes
Denise Pickett Bernard, PhD, RDN, LDN, IFNCP
Food can and should be optimally nourishing and delicious. Clients select foods based upon complex interacting factors not the least of which are availability and cost. This session explores food from the standpoint of flavor, synergy of components and multi-cultural preparations while examining new ingredients to add to the pantry arsenal. Evidence will be presented based upon the latest research that individual food components may be more powerful when consumed within a varied diet. LNC 8015, 8060, 8130 Level 2

1:00 pm to 3:00 pm
An Integrative and Functional Nutrition Approach to Non-Herbal Dietary Supplements
Sheila Dean, DSc, RDN, LDN, CCN, CDE, IFMCP
This cutting edge event will focus on non-herbal dietary supplements in the application of specific health conditions including, cardiovascular disease, metabolic syndrome, inflammation, sleep/stress, and gut health. Therapeutic application will address dosing, delivery, current research, and safety concerns. Along with research to support their usage, there will be discussion regarding functional lab testing, nutritional genomics and nutrition focused physical exam as it pertains to supplements. LNC 2090, 3100, 5000 Level 2

1:45 pm to 3:45 pm
Using Technology to Establish Your Role as a Quality-Focused Health Professional
Tamara Melton, MS, RDN, LD, CHPIMS
Gisele LeBlanc, MS, RDN, LDN, CNSC, FAND
As healthcare moves toward a value-based payment model, nutrition and dietetics professionals must continue to find opportunities to establish themselves as a critical part of the quality improvement and outcomes-focused healthcare team. Technology plays an important role in collecting data to support such projects. This session provides a guide on how to work with the IT staff in your organization to utilize EHRs and other technologies to support quality improvement projects. Session participants will receive feedback from the speaker on their project plans. LNC 1020, 1070, 9010 Level 2

12:00 pm to 1:30 pm
Ethics for the Nutrition Professional
Nadine Pazder, MS, RDN, LDN, FAND
CDR has re-evaluated continuing education requirements for the RDN and NDTR. Beginning with portfolios that started June 1, 2012 and those that renew thereafter, we will need a minimum of one hour of training in ethics. Join us for an interactive 90 minute workshop on our Code of Ethics and how to apply it in our professional life. This program will meet the new Ethics requirement for portfolios that began on June 1, 2012.
LNC 1050 Level 2 (separate registration fee)

The Truth About Today’s Sports Nutrition Trends
Tara Gidus Collingwood, MS, RDN, CSSD, LDN
Athletes often fall prey to the latest trends in sports nutrition, with claims promising them better results to make them bigger, faster, or stronger. Some of the most recent trends will be discussed, going through the pros, cons, claims, and potential dangers or benefits of such trending topics. LNC 2070, 3100, 4060 Level 2

The Benefits of Becoming a CDE
Ruth Toiba, PhD, RDN, LDN, CDE
Dietitians are one of the most important health care providers because, just like physicians and nurse practitioners, we TREAT our patients by providing evidence-based medical nutrition therapy. As such, and due to the increasing rate of diabetes in the US, there is a big need for dietitians that specialize in this area. In the present session, we will discuss the benefits of becoming a Certified Diabetes Educator: for you - the dietitian, for your patients and for the establishment you work for. We will also discuss the process of becoming a CDE. LNC 1010, 5190 Level 2

Preventing Medical Errors & Dietetics Practice
Catherine Christie, PhD, RDN, LDN, FAND and Susan Mitchell, PhD, RDN, LDN, FAND
This session is designed to meet the Florida licensure requirement for two hours of continuing education in medical errors. Participants will learn about the most common medical errors nationally and in the state of Florida as well as common medical errors in dietetics

Sponsored by Designs for Health
Sponsored by Morrison Healthcare
Educational Session Descriptions

Saturday continued

practice. Root cause analysis will be discussed followed by strategies for prevention of medical errors in dietetics practice.

LNC 1050, 7110 Level 2
(separate registration fee)

Sponsored by Professional Development Resources

Professional Skills Development and Resume Building
Student Workshop
Victor Martinez

5:00 pm to 6:00 pm
Cocktails

6:00 pm to 6:30 pm
Welcome and opening remarks

6:30 pm to 7:30 pm
Opening Session
The FOCUS Formula: How To Master Your Morning, Double Your Productivity, and Get Your Life Back
Joshua Seth

How would you like to go from overworked and overwhelmed to focused and productive? Discover how to achieve deep mental focus, despite technological distractions and pressure in the workplace, so you can become more productive and successful in everything you do. Presented by real-life mentalist and best-selling author Joshua Seth (“Finding Focus In A Busy World: How To Tune Out The Noise and Work Well Under Pressure”). LNC 1010, 1070, 7050 Level 2

7:30 pm to 10:00 pm
Welcome Reception

Sunday, July 16, 2017

7:00 am to 5:00 pm
Registration

7:00 am to 8:30 am
Member Empowerment Breakfast
Donna Martin, EdS, RDN, LD, SNS, FAND
Dr. Martin will highlight current activities and recent developments at the Academy of Nutrition and Dietetics and the Foundation. Academy Update 2017 spotlights new and continuing benefits of Academy membership, such as resources available to assist members in their personal and professional growth. Academy Update 2017 emphasizes the value of the Academy and members to our profession and challenges we face. She will address the Academy’s newly approved Mission, Vision and Principles, and update members on the Academy’s Centennial celebration and progress being made in the Second Century initiative. The Academy’s activities and successes in such areas as public policy and advocacy, media outreach and scientific research will be presented.

8:45 am to 9:45 am
Award Presentations

10:00 am to 11:00 am
Expanding Your Horizon with Research
Rosa Hand, MS, RDN, LDN
Jimin Yang, PhD, RD
Evidence-based dietetic practice relies on sound research findings. The Academy of Nutrition and Dietetics (Academy) established the Dietetics Practice Based Research Network (DPBRN) in 2002 to promote research activities within the profession and enhance research skills of practitioners. It offers a structure to reach broad populations of patients and care providers to enable the examination of practice-based processes, which ensures that the research findings are immediately relevant to the clinicians. The tools and support provided by DPBRN, examples of its past studies, and other research-focused projects and initiatives at the Academy will be discussed, allowing the audience to better utilize these resources. LNC 9000, 9010, 9020, 9030 Level 1

The International Dysphagia Diet Standardisation Initiative
Peter Lam, RDN
The International Dysphagia Diet Standardisation Initiative (IDDSI) www.IDDSI.org was formed in 2013 to lead the development of global standardised terminology and definitions to describe texture modified foods and thickened liquids used for individuals with dysphagia of all ages, in all care settings, and all cultures to promote safety. The process included a review of existing national standards, a systematic review of
Sunday continued

published literature on texture modified foods and liquids, and international surveys of over 5000 stakeholders in 2014 and 2015. The presentation will highlight the details of the IDDSI framework and discuss strategies to facilitate global implementation. LNC 3050, 5210, 5220  Level 1  
Sponsored by Hormel Foods

Specific Foods and Dietary Patterns that can Prevent and Control Diabetes
Osama Hamdy, MD, PhD, FACE
Several foods and dietary patterns have been shown to help in preventing type 2 diabetes or improve glycemic control in observational trial, prospective cohorts and randomized clinical trials. Meanwhile, nutrition therapy using structured dietary plans that include these food items in menus, snack lists and calorie replacements were found to reduce A1C and body weight in overweight and obese patients with type 2 diabetes. The mechanisms through which these food items prevent or improve diabetes are not fully understood. This presentation will discuss in detail our current knowledge that possibly link certain food items and dietary patterns to reduction in diabetes risk and improvement in glycemic control.

LNC 2020, 5190  Level 3  
Sponsored by Metagenics

Impact Sessions/Oral Presentations

11:15 am to 11:40 am  
Healthiest Weight Florida
Geoffrey Kneen, MPH
Healthiest Weight Florida employs five strategies to address behavior and environmental change. These strategies closely align with national expert organization recommendations like the Centers for Disease Control and Prevention and the Institute of Medicine. Learn more about the program and Florida’s goal to be the healthiest state in the nation.

LNC 4010, 4020, 4040, 5370  Level 2

11:45 am to 12:45 pm  
Integrating Yoga Into Your Nutrition and Dietetics Practice
Marilyn Gordon EdD, RDN, LDN, CSSD, E-RYT 200, RYT 500
This interactive session will include a brief definition of yoga and its benefits in health, wellness, and fitness. It will describe one RDN’s nearly 20-year journey through yoga first as a student and later as an instructor and give examples of ways that various aspects of yoga were incorporated into an employee wellness program and nutrition career. The session will close with an active demonstration and audience participation in a Chair Yoga session.

LNC 4000, 4060  Level 2  
Sponsored by Nova Southeastern University

1:00 pm to 2:00 pm  
Myths, Presumptions and Facts about Obesity: Where Might They Come From and What Can We Do?
Andrew Brown, PhD
Some factors are known with a high degree of certainty to be related to obesity; other topics represent promising hypotheses worth testing; and other concepts have been scientifically refuted. Yet, these facts, presumptions, and myths are often communicated with the same degree of gusto and fervor, regardless of their evidential support. In this talk, Dr. Brown will discuss some topics in obesity that fit each of these three categories, and highlight research and communication practices that may contribute to myths and presumptions widely being accepted as fact. He will conclude with thoughts on how to minimize misinterpretation of research.

LNC 5370, 9020  Level 2

Nitric Oxide in Health and Disease
Nathan Bryan, PhD
Nitric oxide is recognized as one of the most important molecules produced in the body of humans. Loss of nitric oxide production is the earliest event in the onset and progression of cardiovascular disease. Your ability to produce nitric oxide also predicts how well you can perform athletically. This session will discuss the production and regulation of nitric oxide production and introduce safe and effective dietary and lifestyle strategies to enhance nitric oxide production and prevent its decline with age.

LNC 2100, 5160  Level 2

The Rise of the Foodservice Dietitian
Deanne Brandstetter, MBA, RDN, CDN, FAND
Opportunities for RDNs in non-clinical practice areas like foodservice in schools, colleges, and corporate dining are increasing. RDNs are valued because their unique skills help them contribute to fostering a health-promoting food environment. Some foodservice opportunities for RDNs require specialized skills, knowledge and credentials which might include strategic planning, product and menu development, sports nutrition, or marketing/merchandising.

LNC 8050, 8070, 8120  Level 1  
Sponsored by Morrison Healthcare

2:15 pm to 3:45 pm  
The Skeleton’s Out of the Closet: Implementing a System Malnutrition Program
Joey Quinlan, MSH, RD, LDN, CSG, FAND
Since “The Skeleton in the Hospital Closet” report in 1974, we have known malnutrition is an issue. Research has shown that malnutrition affects 30-50% of patients and is linked to increased readmissions, mortality, and length of stay. Research has focused on diagnosing and treating malnutrition. However,
the resources for applying this into a hospital system are lacking. This session will outline the barriers encountered, the strategies to overcome these barriers and the steps taken to implement and sustain a multi-disciplinary malnutrition identification and treatment program across a large hospital system. LNC 1020, 3005, 3090, 5285 Level 3

You Snooze You Win: Nutrition and Sleep Disorders
Mary Wagner, MD and Ellen Bowser, MS, RDN, LDN, RN, FAND
Sleep has been identified as a critical determinant of health and well-being in the Healthy People 2020 document. Obstructive sleep apnea (OSA) is the most common sleep-related breathing disorder. Obesity is a risk factor for OSA. Current research suggests that weight loss improves OSA symptoms and OSA treatment can improve weight status. Other sleep disorders with nutritional implications include narcolepsy and restless leg syndrome. This interactive session will describe the relationships between sleep and nutrition with an emphasis on the role of the RDN in sleep disorders. LNC 5330, 5370 Level 2

Breaking the Trifecta: Binge Eating, Obesity and Food Addiction
Megan Kniskern, MS, RD, LD/N, CEDRD
The obesity crisis blended with enhanced societal food focus, increased body shaming and a lack of understanding emotional connections to food result in increasing negative self-perception. There is a growing body of research evaluating the impact of food on the brain, allowing for a great deal of opportunity to offer effective support and interventions for those who have been previously misunderstood. This is often the case with the diagnosis of Binge Eating Disorder where the emotional crisis that can be attached to food isn’t always identified. Understanding these differences plays into the complicated dynamic of offering nutrition support from the RD perspective. LNC 5200, 5370, 6010 Level 2

Sponsored by VIAMAR Health

4:00 pm - 5:00 pm
The Saturated Fat Paradox
Dariush Mozaffarian, MD, Dr PH
Dairy represent one of the largest categories of calories in many nations. Yet, nearly all conventional dietary recommendations about dairy foods stem from reductionist theories about isolated nutrient contents (e.g. calcium, vitamin D, saturated fat) rather than direct empiric evidence on health effects. When the latter are evaluated,
Dyslipidemia: Can HDL Be Too High?  
Michael Davidson, MD  
Low concentrations of HDL-C are consistently associated with elevated CVD risk. However, whether or not raising HDL-C leads to reduced CVD risk is a topic of extensive debate that requires further investigation. Currently, commonly utilized pharmacologic approaches for the treatment of dyslipidemia and subsequent management of ASCVD do not specifically target HDL-C. This symposium will address the issue of residual ASCVD risk left behind by current lipid-modifying therapies and explore current controversies in HDL, HDL functionality, and the potential role of lifestyle approaches to modify HDL-C levels.  
LNC 2100, 3060, 5160 Level 2  

Healthcare Experiences of Gender and Sexual Minorities  
Naomi Ardjomand-Kermani, MPH  
This session will expose conference participants to both gender and sexual minorities as well as to discuss best practices in regards to providing sensitive, quality care to their clients. It will uncover health disparities among gender and sexual minorities that exist, in no small part, due to discrimination and stigma faced by these populations within the healthcare setting. This is by no means a comprehensive training session, but rather a call to action for all attending participants to begin their respective journeys of diversity skills development, in order to provide the best quality of care to all current and future clients.  
LNC 1040, 5410, 6020 Level 1  

The Ketogenic Diet and Neurodegenerative Disorders  
Angela Poff, PhD  
This session will examine the therapeutic potential of ketosis as a means to enhance the energy metabolism pathways which are deficient in neurodegenerative diseases. An overview of the preclinical and clinical literature on the topic will be presented.  
LNC 2070, 2100, 5300 Level 2

The Gut-Brain Microbiome Connection  
Hannah Holscher, PhD, RDN  
The gastrointestinal tract contains trillions of mi-
Educational Session Descriptions

Monday continued

crobemes, and more nerve connections than any other
organ in the body. Gut microbes send signals to the
brain and visa verse. Mounting preclinical evidence
suggests that the microbiota can modulate function
and behavior via the brain-gut-microbiota axis. Impor-
tantly, clinical trials demonstrate that diet is a key fac-
tor in the composition of the human gastrointestinal
microbiota. After this session, dietetic professionals
will be able to diagram the signaling pathways be-
tween the gut and the brain, and implement dietary
regimens that impact the microbes in the gastrointes-
tinal tract thereby influencing communication along
the gut-microbiota-brain axis.
LNC 2010, 2070, 2090, 5220  Level 2

3:00 pm to 4:00 pm
Building Better Muscles With Flavonoids
Martha Belury, PhD, RD
Flavonoids, a group of chemically similar bioactive
compounds, are found in some of our favorite foods
and beverages including cocoa, tea, wine, berries,
peanuts and many others. Although they share some
similar chemical properties, flavonoids have a diverse
group of biological properties. Earlier work proposed
these effects were related to anti-oxidant properties.
More recent work has identified roles in altering mi-
tochondrial-mediated metabolism and cellular signal
transduction.
LNC 2010, 2070, 2100  Level 2
Sponsored by the National Cattlemen's Association
and Florida Beef Council

Food as Medicine in Cancer Treatment and
Survivorship
Ashwin Mehta, MD, MPH
Nutritional concerns are abundant during cancer
treatment and survivorship. While most nutrition
professionals are adept at addressing nutritional defi-
ciences, patients are increasingly interested in what
can be done to enhance the effectiveness of cancer
treatments such as chemotherapy, radiation, and
surgery. This session will present the latest science on
food as medicine in the context of cancer care. With a
focus on wellness during survivorship, improved out-
comes and patient satisfaction this session will delve
into the research around herbs, spices, and other
micronutrients warranting closer attention by nutri-
tionists working with those living beyond cancer.
LNC 2010, 2090, 5150, 5420  Level 2
Sponsored by Memorial Healthcare

Profitable 6 Figure Private Practice
Adam Lax, RDN, LDN
This entrepreneurial segment discusses the model to
a profitable and sustainable 6 figure private practice
by delineating the 3 massive errors encountered by
RDs’ that keep them at a five figured mentality. RDs’
will learn how to go from their previous arena to their
new business enterprise, be able to ask for fees they
deserve which are aligned with the fair market value,
and create a plan with a strategy which will lead to
more freedom, greater impact with their patients,
and less frustration of earning enough money.
LNC 1010, 7010, 7120  Level 2

4:15 pm - 5:30 pm
Baking for Health and Wellness
Cynthia Ferron, MEd, CEPC
Baking for health and wellness can be a challenge.
Learn how modern chefs are using their understand-
ing of science and employing practical techniques and
skills to design healthier desserts and baked goods
that can meet a variety of dietary needs. Examine
the role fat, granulated sugar, and wheat flour play in
baking formulas. Explore strategies in recipe modifica-
tion that will address today’s dietary concerns, while
maintaining the integrity of the recipe. Boost your
confidence in preparing healthier desserts and baked
goods. Please join me for this engaging discussion on
baking for health and wellness.
LNC 2020, 8070, 8100  Level I

Disaster Meal Planning
Jo Miller, MPH, RDN
Disasters can strike anytime. Your patients depend on
you for uninterrupted nutritious meals. Is your hos-
pital prepared with the quantity and quality of meals
needed during a disaster? The community expects
that hospitals are a beacon of safety during an emer-
gency. Are you ready? Learn the latest requirements
for practical disaster preparedness from a public
health nutritionist. New proposed CMS regulations,
CHA disaster meal planning tool, results from recent
CDPH-CMS-JCAHO surveys and product reviews will
be presented. Transform your disaster meal plan from
costly, labor intensive, and fragmented to a stream-
lined system that is regulatory friendly, easily man-
aged and cost effective.
LNC 7100, 8040, 8070, 8090
Level 2
Sponsored by Meals for All

5:30 pm t 6:30 pm
Student Issues Session

6:30 pm to 7:30 pm
Student Reception
Educational Session Descriptions

Tuesday, July 18, 2017

7:00 am to 1:00 pm
Registration

7:30 am to 8:45 am
Networking Session

9:00 am to 10:00 am
Cultural Explorer: Understanding Values through Communication Drives Success
Vance Crowe, MA
A person’s values are largely influenced by family, social connections, and community—the “Tribe.” This is especially pertinent where food, nutrition, health and agricultural topics are concerned. While consumers routinely report trusting registered dietitians (RDs) most, the first source of consultation is a member of the consumer’s tribe, which makes sense given the immediacy of access to tribal members compared to RDs and/or agricultural experts. In this session, the speaker will review how to bridge the gap between tribes with effective communication and by finding and by finding common ground on shared values.
LNC 1040, 1130, 7050  Level 2
Sponsored by Monsanto

10:15 am to 11:15 am
Integrating Telehealth Into Your Practice
Dee Pratt, RDN, LDN
This session is designed to help practitioners better understand new technologies for delivery of MNT via Tele-Nutrition. The session will also focus on codes, resources and other information to help dietitians get reimbursed for their services.
LNC 1020, 7160, 7170  Level 1-2

Winning over Children’s Picky Palates: The Challenge Facing Future Dietary Guidance
Jennifer Orlet Fisher, PhD
The 2020 Dietary Guidelines for Americans are poised - for the first time - to weigh in on food-based recommendations for children 0 to 2 years, while the Robert Wood Johnson Foundation issued their guidance and the American Academy of Pediatrics is working on their version. With mounting evidence to suggest that childhood nutrition habits manifest in health outcomes, it’s more important than ever to shift our children’s diets away from nutrient-poor foods and learn how to get nutritious food and beverages past the ever-discerning palates of our nation’s youth. Join Temple University’s Dr. Jennifer Orlet Fisher - with more than 100 peer-reviewed research papers to her name - for an interactive session exploring case studies and evidence-based mechanisms to win over infants and children with healthy eating habits.
LNC 4030, 4090, 4150  Level 2
Sponsored by the Florida Department of Citrus

11:30 am to 1:00 pm
Food Glorious Food: The Intersection of Flavor and Health
Wendy Bazilian, DrPH, RDN
Join us for an inactive culinary lunch session. Tips for dealing with the challenge of creating accessible and favorable solutions in the kitchen will be provided.
LNC 2020, 8080, 8100  Level 2
Sponsored by Cabot Creamery, The Dairy Council of Florida, California Walnuts, Florida Department of Agriculture and Consumer Services - Food Nutrition and Wellness and the Sorghum Checkoff Program
Last year, our silent auction was a success, raising $6135 for the FANDF Scholarship Fund! Thank you all for contributing such wonderful baskets and supporting our dietetic students!

This year’s proceeds will, once again, go to the FANDF scholarship fund to support our dietetic students in their academic endeavors. Let’s keep the progress going!

How do you show your support, you ask? You can donate a basket to the 2017 annual symposium’s silent auction! Every district, university, individual, business or whoever else you can think of is encouraged to donate a basket for bidding.

Donating is easy, just contact Astrid Volpert at volpers@aol.com and let her know that you are bringing a basket and the theme. Then, assemble your basket (with bow and plastic/shrink wrap) and bring it (or designate someone) to the Annual Symposium by 9:00 am on Sunday, July 16, 2017. Baskets should be delivered to the Tallahassee Room. Finally, and VERY IMPORTANT include the name of the donating organization, a list of all items and the total approximate value of the basket on something similar to a note card. It’s that simple!

Another way to show your support is by bidding on the baskets. Baskets will be awarded to the highest bidder. Anyone who bids on a basket must be present to receive her or his basket at the time the bidding is officially closed. If the highest bidder is not present, the basket will be awarded to the next highest bidder. Baskets will not be delivered or mailed. Cash, check, Visa, MasterCard, Discover or Amex may be used to purchase your basket.

The district whose basket raises the highest contribution will go home with an on-line subscription to the diet manual.

Contributions are tax deductible!
Laura Goolsby, MS, RDN LDN  
Professor  
Program Coordinator, Keiser University  
Lakeland  
Undergraduate Coordinated Program Lakeland, FL

Marilyn Gordon, EdD, RDN, CSSD, LDN  
Registered Dietitian  
Division of Clinical Operations  
Nova Southeastern University  
Fort Lauderdale, FL

Donna Greenwood, PhD, RDN, LDN  
Program Director, Keiser University Graduate School  
Master of Science in Nutrition with Distance Learning Internship Lakeland, FL

Lisa Griffith, Dr. PH, RDN, LDN  
Professor  
Program Director, Keiser University Undergraduate Coordinated Program Port St. Lucie, FL

Osama Hamdy, MD, PhD, FACE  
Medical Director, Obesiy Clinical Program  
Joslin Diabetes Center  
Boston, MA

David Just, PhD  
Professor  
Co-Director, Cornell Center for Behavioral Economics in Child Nutrition Programs  
Cornell University  
Ithaca, NY

Geoffrey Kneen, MPH  
Food Access Coordinator  
Florida Department of Health  
Tallahassee, FL

Megan Kniskern, MS, RD, CEDRD  
Nutrition Director  
VIAMAR Health  
West Palm Beach, FL

Peter Lam, RD  
Co-Chair, International Dysphagia Diet Standardization Initiative  
Vancouver, BC, Canada

Adam Lax, RD, RDN, LD  
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RD4U, Inc.  
Boynton Beach, FL

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National Director of Clinical Support  
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Augusta, GA

Victor Martinez  
Tutoring Coordinator  
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Meals for All  
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Susan Mitchell, PhD, RDN, LDN, FAND  
President Practicalories, Inc.  
Winter Park, FL

Dariush Mozaffarian, MD, Dr PH  
Dean, Tufts Friedman School of Nutrition Science & Policy  
Boston, MA

Dania Pedres, MS, RDN, LDN, FAND  
Chair of Delegates  
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Largo, FL

Denise Pickett-Bernard, PhD, RDN, LDN, IFNCP  
Assistant Dean  
Department of Nutrition  
Life University  
Marietta, GA

Angela Poff, PhD  
Research Associate  
Department of Molecular Pharmacology and Physiology  
University of South Florida  
Tampa, FL

Dee Pratt, RDN, LDN  
President, Dietitian Associates, Inc.  
Cordova, TN

Joey Quinlan, MSH, RD, LDN, CSG, FAND  
System Clinical Nutrition Manager  
Florida Hospital  
Orlando, FL

Alissa Rumsey, MS, RD, CDN, CSS  
CEO & Founder  
Alissa Rumsey Nutrition & Wellness  
New York, NY

Joshua Seth  
Peak Performance Speaker and Mentalist  
St. Petersburg, FL

Stephen Shiver  
Partner, The Advocacy Group at Cardenas Partners  
Tallahassee, FL

Ruth Toiba, PhD, RDN, LDN  
President, Diabetes Counselor  
Dr. Ruth Diabetes Watchers  
Dave, FL

Mary Wagner, MD  
Director, Pediatric Sleep Program  
Co-Director, Sleep Medicine Fellowship Training Program  
University of Florida  
Gainesville, FL

Jimin Yang, PhD, RD  
Research Faculty  
Health Informatics Institute  
University of South Florida  
Tampa, FL

Naomi Ardjomand-Kermani, MPH  
Associate Planner/WellFlorida Council  
North Central Florida  
Gainesville, FL

Ginnifer Barber, RDN, LD/N  
Nutrition Director of Department of Elder Affairs  
Tallahassee, FL

Wendy Bazilian, DRPH, RDN  
Researcher and Journalist  
San Diego, CA

Martha Belury, PhD, RD  
The Carol S. Kennedy Professor  
The Ohio State University  
Columbus, OH

Ellen Bowser, MS, RDN, LDN, RN, FAND  
Faculty Nutritionist  
University of Florida  
Pediatric Pulmonary Division  
Gainesville, FL

Deanne Brandstetter, MBA, RDN, CDN, FAND  
Vice President Nutrition & Wellness  
Compass Group North America  
Rye Brook, NY

Andrew Brown, PhD  
Scientist II  
The University of Alabama at Birmingham  
Birmingham, AL

Nathan Bryan, PhD  
Department of Molecular and Human Genetics  
Baylor College of Medicine  
Houston, TX

Chris Chaney  
Director, The Advocacy Group at Cardenas Partners  
Tallahassee, FL

Catherine Christie, PhD, RDN, LDN, FAND  
Associate Dean, Brooks College of Health University of North Florida  
Jacksonville, FL

Tara Collingwood, MS, RDN, LDN, CSSD  
Team Dietitian, Orlando Magic  
Orlando, FL

Vance Crowe, MA  
Director, Millennial Engagement  
Monsanto  
St. Louis, MO

Michael Davidson, MD  
Professor, Director of the Lipid Clinic  
The University of Chicago  
Chicago, IL

Sheila Dean, DSc, RDN, LDN, CCN, CDE, IFMCP  
Integrative & Functional Nutrition Academy Co Founder  
Palm Harbor Center for Health & Healing  
Palm Harbor, FL

Cynthia Ferron, Med, CEPC  
Associate Professor  
International Baking & Pastry Institute  
Johnson & Wales University  
Providence, RI

Jennifer Orlet Fisher, PhD  
Professor, Department of Social and Behavioral Sciences  
Associate Director, Center for Obesity Research and Education  
Temple University  
Philadelphia, PA

FACULTY
FL FANS - July 15-18, 2017 - Harbor Beach Marriott Resort, Ft. Lauderdale

“Nick” Name __________________ email ________________________________________
(your first name as you wish it to appear on your name badge)

Last Name ___________ First___________ Initial __ Credentials ______________________

AND Member # __________ Florida License # ______________ Daytime Phone __________

Employment/School ___________________________ Position/Title____________________

Employment Address _______________________ City _____________ State ___ Zip ______

Home Address ____________________________ City _____________ State ___ Zip ______

EARLY BIRD REGISTRATION FEES
Accepted only if postmarked or received on or before May 31st.

Academy Members
☐ Full Meeting $309  ☐ Saturday $99  ☐ Sunday $160  ☐ Monday $160  ☐ Tuesday $99
Non-Members
☐ Full Meeting $618  ☐ Saturday $198  ☐ Sunday $320  ☐ Monday $320  ☐ Tuesday $198

Retired
☐ $60 (Same price for one day or full meeting)

Student Member
☐ $75 (Same price for one day or full meeting)

*Student Non-Member
☐ $150 (Same price for one day or full meeting)

*Guest
☐ $100 (Same price for one day or full meeting)

Special Events on Saturday have extra fees

Ethics
☐ AND Member $20  ☐ Non-Member $40

Medical Errors
☐ AND Member $40  ☐ Non-Member $80

Preconvention Workshop
☐ AND Member $119  ☐ Non-Member $238

☐ Confirmed Volunteer  ☐ District President or FAND Committee Chair
Sub Total $ __________

☐ FAND Committee Member
Total $ __________

*If you are a volunteer, a committee chair or member then you CANNOT register online. You must print the pdf, fill it out and send back to our office via email, fax or mail.

☐ I plan to attend the Saturday Members’ Reception (Limit 350)
   ☐ My registered guest plans to attend

☐ I plan to attend the Sunday Annual Member Empowerment Breakfast (Limit 250) In order to receive a ticket, we must have your credit information, which will be charged $25.00 ONLY if you do not attend the breakfast.

☐ I plan to attend the Monday Advocacy Breakfast (Limit 300)

☐ I plan to attend the Student Reception
   ☐ My registered guest plans to attend

☐ I plan to attend the Tuesday Networking Session (Limit 350)
## SPECIAL EVENTS

**SATURDAY**

<table>
<thead>
<tr>
<th>Event</th>
<th>Member/Non-member</th>
<th>EARLY BIRD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ethics</td>
<td>$20/$40</td>
<td>$ _____</td>
</tr>
<tr>
<td>Medical Errors</td>
<td>$40/$80</td>
<td>$ _____</td>
</tr>
<tr>
<td>Pre Convention Workshop</td>
<td>$119/$238</td>
<td>$ _____</td>
</tr>
</tbody>
</table>

☐ I would like to add $5 for Scholarship $ _____

Registration Fee $ _____

Guest Fee $100 $ _____

**TOTAL ENCLOSED** $ _____

### REFUND POLICY

Requests for refunds must be postmarked on or before June 9, 2017. Registration will be refunded less a $35.00 processing fee. NO REFUNDS AFTER June 9, 2017

### DO NOT WRITE IN THIS AREA

Date Received ______________ Date Processed ______________

Amount ______________ Check Number ______________

Credit Card AP # ______________ PO # ______________

### METHOD OF PAYMENT

☐ I’ve enclosed a check or money order. Checks must have your name preprinted on them. Returned checks are subject to a service charge of $30.00

☐ VISA ☐ MasterCard ☐ Discover ☐ AMEX

__________________________ __________________________
Print exact name on card

__________________________
Signature

__________________________
Account Number Exp. Date CSC #

### PLEASE MAKE CHECKS PAYABLE TO THE

FAND Annual Symposium Fund

### MAILING ADDRESS

Florida Academy of Nutrition and Dietetics
P. O. Box 12608
Tallahassee, FL 32317-2608

FAX (850) 386-7918 - Phone (850) 386-8850
crisp@eatrightflorida.org