

MD DHCC C/O
Anita Gathogo
1224 Cedarcroft Rd.
Baltimore, MD. 21239



MARYLAND DIETETICS IN HEALTH CARE COMMUNITIES



dietetic practice group of the
Maryland Academy
of Nutrition and Dietetics

2014 Spring Workshop

Tuesday, April 8, 2014
7:30 am - 4:30 pm

The Gathering Place
6120 Day Long Lane
Clarksville, MD. 21029

For More Information
Call Joyce Rowley (443) 866-1868
Jrowley82@verizon.net

6.0 CEU hours and 1 credit hour for exhibits
requested for RD's and DTR's.
6.0 CE hours and 1 credit hour for exhibits requested
for CDM's

An announcement board will be available for job
postings.

PROGRAM OBJECTIVES

Attendees will be able to:

- Describe glomerular filtration rate
- Recognize stages of chronic kidney disease
- Demonstrate/understand basic nutritional guidelines for CKD patient
- Distinguish between Peritoneal Dialysis, Home Hemo Dialysis and in Center Dialysis

- Describe one application for using a technology tool in practice.
- Explain how specific technology applications can enhance education outreach.

- Identify two conditions that cause dysphagia
- Recognize two characteristics of food important for appeal
- State two ways to improve appearance of pureed foods
- Describe one use for Designer Dessert Sauces other than for garnish

- Define sustainable food at your institution
- Develop a plan to increase sustainable food served in your operation
- Identify key next step (or first steps) in sourcing sustainable food.

- Recognize the impact of industrialized agricultural practices and why sustainably produced foods are important.
- Discover best practices and cost saving strategies being used by leading dietitians
- Understand where to find valuable tools and resources

- Identify factors contributing to skin breakdown
- Discuss steps in wound healing
- Discuss role of key nutrients in preventing and healing different types of wounds

THE FACULTY

Anastasia Conover, MS, RD, CSR

Davita Dialysis
Home Modality Educator

University of Maryland Interns

Briana Gallagher, Doyoung Stacy Kim, Rebecca Gates,
Vehik Nazaryan, Erica Gavey, Christine Spahn, Kevin
Handsman, Leigh Tracy,
Christina Kalafsky, Lauren Wathen

Abbie Kozomara, MS, RD, LDN

Regional Dietitian - Southeast
Lyons Magnus

Louise Mitchell, PT

Sustainable Foods Program Manager
Maryland Hospitals for a Healthy Environment
University of Maryland School of Medicine

Allison Gail Lily

Sustainability and Wellness Coordinator of
University of Maryland Dining Services

Jonathan Johnson, MD, MBA, CWS

Mid-Atlantic Surgical Director
Advantage Wound Care Surgical Group

Poster Presentations: Howard University Interns

KenWon Miller, Verona Mulgrave, Alicia Clement
Naomi Blocton, Jonathan Barthe, Chooi Yu Chung

DIRECTIONS:

From the Baltimore Beltway I-695:

Take I-70 West to Rt. 29 S to 32 West, Exit onto Rt. 108,
Clarksville. Make a right off exit. Take a right at Linden
Linthicum Lane (just past River Hill Village Center).
Make 1st right onto Day Long Ln. and next right into
parking lot.

From Washington Beltway I-495:

Take I-95 N to 32 W. Then follow above directions from
32 W.

THE PROGRAM

7:30 a.m. - 8:00 a.m.

Registration Continental Breakfast

8:00 a.m. - 8:15 a.m.

Welcome and Announcements Joyce Rowley, MS

8:15 a.m. - 9:15 a.m.

CKD and Dialysis Anastasia Conover, MS, RD, CSR

9:15 a.m. - 10:15 a.m.

Technology Tools You Can Use University of Maryland - Interns

10:15 a.m. - 10:30a.m.

Exhibits / Break

10:30 a.m. - 11:30 a.m.

Puree-ly Amazing: Improving Mealtime Consumption Abbie Kozomara, MS, RD, LDN

11:30 a.m. to 12:30 p.m.

Lunch and Exhibits

12:30 p.m. to 1:30 p.m.

Sustainable Food: Planning and Implementation Allison Gail Lily

1:30 p.m. - 1:45 p.m.

Exhibits/Break

1:45 p.m. - 2:45 p.m.

Local, Sustainable, & Other Healthy Food Initiatives- Best Practices to Implement at Your Facility

Louise Mitchell, PT

2:45 p.m. - 3:45 p.m.

Wound Care: The Dietitian's Role Dr. Jonathan Johnson, MD, MBA, CWS

3:45 p.m. - 4:00 p.m.

Closing Remarks / Evaluation

SPRING 2014 WORKSHOP

Professional Affiliation

RD # _____

DTR # _____

CDM # _____

Registration Fees prior to April 1st*

DHCC Members	\$95.00
Academy of Nutrition and Dietetics Members	
Students	\$30.00
All Others	\$120.00

***After April 1st, an additional \$10.00 fee applies**

Registration Information

Name _____

Address _____

Email _____

**NO REFUNDS AFTER REGISTRATION CLOSSES.
MAKE CHECKS PAYABLE TO MD-DHCC
Sorry, No Credit Cards**

**MAIL FEE AND FORM TO:
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