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 rmrcarranza@lnhac.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 (ANDHII), 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.
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
Sponsored by Designs for Health

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

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

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
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
Sponsored by Morrison Healthcare

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 practice. Root cause analysis will be discussed followed...
Educational Session Descriptions

Saturday continued
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
Jimin Yang, PhD, RD
Rosa Hand, MS, RDN, LDN
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

7:30 pm to 10:00 pm
Welcome Reception

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 re-
view of 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
Kathryn Williams, MPH

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 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

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
Educational Session Descriptions

Monday, July 17, 2017

7:00 am to 1:00 pm
Registration

8:00 am to 9:30 am
Advocacy and Your Practice
Breakfast Session
Stephen Shiver and Chris Chaney
Stephanie Petrosky, MHA, RDN, LDN, FAND
LNC 1070, 1080, 7110 Level 2

9:30 am to 12:30 pm
Exhibit Hall Open

10:00 am to 12:00 am
Research Poster Session

12:30 pm to 1:30 pm
The Smarter Lunchroom
David Just, PhD
Encouraging children to eat fruits and vegetables has been a challenge for generations. Behavioral science is now providing some simple tools that help to motivate kids to eat foods that are good for them. The Smarter Lunchrooms approach provides no or low cost strategies, but make big changes in children’s food choices. Learn the unique aspects of food decision-making that may undermine attempts at better nutrition, and find out what approaches are much more cost-effective, impact the nutrition of a wider number of children, and ultimately revolutionize school lunch. Alternative approaches that emphasize student choice, paired with subtle nudges toward healthier choices, have large impacts on fruit and vegetable consumption at nearly no cost. From offering pre-cut fruit to optimizing placement of salad bars, food service directors and policymakers can implement no-cost and low-cost changes in lunchrooms that lead students to make smarter, healthier food decisions. LNC 4040, 4150, 8060, 8110, 8120 Level 1
Sponsored by the Florida Department of Agricultural and Consumer Services - Food Nutrition and Wellness

Tube Feeding with a Blenderized Diet
Alissa Rumsey, MS, RD, CDN, CSCS
With a growing interest in natural foods, more people are becoming interested in incorporating a blenderized diet instead of or in addition to their formula. Blenderized tube feeds are often used in the pediatric population to manage the gagging, vomiting, and reflux, but many adult patients are now using these types of feeds to increase overall feeding tolerance and sense of wellbeing. This session will discuss advantages and disadvantag-
Educational Session Descriptions

Monday continued

es of a blenderized diet, how to decide if a patient is appropriate, how to choose the best blend, how to wean onto and progress a blenderized diet, and how to create blenderized diet recipes.

LNC 2020, 3050, 5440  Level 2
Sponsored by Real Food Blends

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

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 mitochondrial-mediated metabolism and cellular signal transduction.

LNC 2010, 2070, 2090, 5220  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 deficiencies, 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 outcomes and patient satisfaction, this session will delve into the research around herbs, spices, and other micronutrients warranting closer attention by nutritionists working with those living beyond cancer.

LNC 2010, 2070, 5150, 5420  Level 2
Sponsored by Memorial Healthcare

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
Sponsored by Memorial Healthcare

The Gut-Brain Microbiome Connection
Hannah Holscher, PhD, RDN
The gastrointestinal tract contains trillions of microbes, 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. Importantly, clinical trials demonstrate that diet is a key factor in the composition of the human gastrointestinal microbiota. After this session, dietetic professionals will be able to diagram the signaling pathways between the gut and the brain, and implement dietary regimens that impact the microbes in the gastrointestinal tract thereby influencing communication along the gut-microbiota-brain axis.

LNC 2010, 2070, 2090, 5220  Level 2

1:45 pm to 2:45 pm
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
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 enenc-
Educational Session Descriptions

**Monday continued**

tered 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 understanding 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 of fat, granulated sugar, and wheat flour play in baking formulas. Explore strategies in recipe modification 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 2

**Disaster Meal Planning**  
**Jo Miller, MPH, RDN**

Disasters can strike anytime. Your patients depend on you for uninterrupted nutritious meals. Is your hospital prepared with the quantity and quality of meals needed during a disaster? The community expects that hospitals are a beacon of safety during an emergency. 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 streamlined system that is regulatory friendly, easily managed 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**

**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**

LNC 1010, 1040, 1070, 1130  
*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

11:30 am to 1:00 pm  
**Bringing Health and Delicious Together**  
**Ellie Krieger, RDN**

Join us for lunch and the opportunity to meet celebrity chef Ellie Krieger. Ellie’s popular public television show, Real Good Food, is designed to bring healthy and delicious together. She’ll discuss her tips for dealing with the challenges of creating accessible and flavorful solutions in the kitchen and tools you can use to make cooking and eating joyful events.

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*
SILENT AUCTION

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!

Application has been made for continuing education credit for Registered Dietitian/Nutritionist, Nutrition Dietetic Technician Registered, Licensed Dietitian/Nutritionists, Licensed Nutrition Counselors and Dietary Managers.
FACULTY

Dona 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, Obesity Clinical Program
Joslin Diabetes Center
Boston, MA

Rosa Hand, MS, RDN, LDN
Director, Dietetics Practice Based Research Network
Academy of Nutrition and Dietetics
Cleveland, OH

Hannah Holscher, PhD, RD
Associate Professor of Nutrition
University of Illinois
Urbana, IL

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

Ellie Krieger, RDN
Host of Healthy Appetite
The Food Network
New York, NY

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

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

Adam Lax, RDN, LDN
President
RD4U, Inc.
Boynton Beach, FL

Donna Martin, EdS, RDN, LD, SNS, FAND
President, Academy of Nutrition and Dietetics
Augusta, GA

Victor Martinez
Tutoring Coordinator
Student Athlete Academic Center
Florida International University
Miami, FL

Ashwin Mehta, MD, MPH
Medical Director of Integrative Medicine
Memorial Healthcare System
Hollywood, FL

Tamara Melton, MS, RDN, LD, CPHIMS
Health Informatics Manager
Morrison Healthcare Nutirtion and Wellness
Atlanta, GA

Jo Miller, MPH, RDN
Disaster Nutrition Consultant
Meals for All
Sacramento, CA

Susan Mitchell, PhD, RDN, LDN, FAND
President Practiccaloories, Inc.
Winter Park, FL

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

Nadine Pazder, MS, RDN, LDN, FAND
Chair of Delegates
Florida Academy of Nutrition and Dietetics
Largo, FL

Denise Pickett-Bernard, PhD, RDN, LDN, IFNCP
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Angela Poff, PhD
Research Associate
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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, CSCS
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
Davie, FL

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

Katie Williams, MPH
Program Manager
Healthiest Weight Florida
Tallahassee, FL

Jimin Yang, PhD, RD
Research Faculty
Health Informatics Institute
University of South Florida
Tampa, FL
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>
</tr>
</thead>
<tbody>
<tr>
<td>Ethics</td>
<td>$20/$40</td>
</tr>
<tr>
<td>Medical Errors</td>
<td>$40/$60</td>
</tr>
<tr>
<td>Pre Convention Workshop</td>
<td>$119/238</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 Expiration 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

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