

Bringing the Kitchen to the Clinic: A Workshop on Nutrition for Health

A Collaboration between University of Minnesota Division of Endocrinology,
and the HealthEast Ways to Wellness Team

What do you get when you put two Physicians, a Dietitian, a Health and Wellness Coach and a Chef in a state of the art teaching kitchen?

***ANSWER: An immersive day-long CME retreat called
“Bringing the Kitchen to the Clinic”.***

An innovative gathering between health care professionals, clinical nutrition experts and professional culinary educators designed to educate and inspire health care providers’ ability to coach and inform their patients on dietary choices and their health.

Experience sessions exploring “Nutrition and the Mind”, “Determinants and Consequences of our Food Choices” and “Eating Through the Ages”. Take part in one of three hands-on kitchen modules, working together with your team and Chef Jeremy to make either breakfast, lunch or dinner.

Friday, April 26, 2019

7:30 am - 4:30 pm –breakfast, lunch and dinner will be provided (participants will be making them!)
8 CME credits will be provided

Ways to Wellness Kitchen Table

1825 Woodwinds Drive
Woodbury, MN 55125
651-232-1926

To Register: Scan the QR code below using your phone camera – it will bring you directly to enrollment.



Presenters:

Samar Malaeb, MD
Tasma Harindhanavudhi, MD
Chef Jeremy Reinecke
Megan Green, RD
Justin Julson, CHWC

Cost:

\$300 Physicians,
\$200 non-physicians

Legacy HealthEast employees –

You can use your Wellness Dollars:

Submit a Wellness Dollars Agreement Form via the Infonet and indicate 8-hour CME, and whether you are a Physician or non-physician.



To view agenda & instructors, click [here](#).

The HealthEast Care System is accredited by the Minnesota Medical Association to provide continuing medical education for physicians.

The HealthEast Care System designates this live educational activity for a maximum of 8.0 AMA PRA Category 1 Credit(s)™.

