



ACFSA 2013 AGENDA



Sunday, August 11

- 8:00-5:00 P.M. Serv Safe Training - Tuscany 6
- 7:00-3:00 P.M. Golf Tournament - Wolf Run Golf Club
- 10:00 - 4:00 Spa Day - On Own
- 5:00-6:00 PM First Timers Reception - The Edge Night Club
- 6:00-8:00 PM Welcome Reception - The Edge Night Club

Monday, August 12

- 8:00 A.M. Breakfast - Tuscany D-F
Welcome
Opening Ceremonies
- 8:30 A.M. Keynote Speaker "Coach" Ben Wade
"How to Persevere Thru Life's Many Obstacles"
Collegiate Soccer Coach & 3 Time Survivor Contestant

Morning Sessions (Concurrent)

- 10:00 A.M. (1) "Sustaining Your Physical Operation, Going Green in remodeling, LEED Designation, Energy Efficiency for Equipment"
Richard Young, Food Service Technology Center
- Tuscany 4
(2) "Managing Food Allergies in an Institution: How to deal with them as a Food Service Manager"
Ellen Karlin, R.D., Nutrition Consultant on Allergies
- Tuscany 5
(3) "Forward Thinking: Planning for the Future of Food Service"
Mitchel Holliday, R.D., Lt. Commander, USPHS Chief Dietician, Board of Prisons
- Tuscany 6
- 10:00 A.M. (1) "Sustaining Your Physical Operation, Going Green in remodeling, LEED Designation, Energy Efficiency for Equipment"
Richard Young, Food Service Technology Center
- Tuscany 4
(2) "Decrease Food Waste, Compost and Recycle"
Andrew Shakman, Waste Reduction Expert, Lean Path
- Tuscany 5
(3) "Forward Thinking: Planning for the Future of Food Service"
Mitchel Holliday, R.D., Lt. Commander, USPHS Chief Dietician, Board of Prisons
- Tuscany 6

12:00 Lunch - On Your Own

Dietitian's Lunch - Sponsored by Good Source (invitation only)
- Lakeview Room # 1747
CFSM Lunch -Sponsored Event
(open to CFSMs only)

Afternoon Sessions (Concurrent)

- 1:30 P.M. (1) Vendor's Meeting (*Vendors Only*)
- Tuscany 4

(2) How to Write a HACCP Plan - *Panel Discussion with Larry Mendez, Ray Bullock, & Kurt Greiner, San Diego County Sheriff's Dept.*
- Tuscany 5

(3) Dietitian's Track
(Part A) "Deciphering Food Allergies. Working with allergies within an institution"
Ellen Karlin, R.D., Nutrition Consultant on Allergies
(Part B) "Food Allergies: Law, Screening, and Management"
Mitchel Holliday, R.D., Lt. Commander, USPHS Chief Dietician, Board of Prisons
(Part C) "Nutrician Programming: Past, Present, and Future"
Mitchel Holliday, R.D., Lt. Commander, USPHS Chief Dietician, Board of Prisons
- Tuscany 6
- 3:00 P.M. "Correctional Equipment Expert Panel: Hear What's New in the Areas of Correctional Packaging Specifications, Warranties, Preventive Maintenance and Replacement Justification"
Moderated by Ira Kaplan, Irinox Industries
Panelists - W.Steve Welborn, Food Facilities Food Planning - Peter Cooper, The Middleby Corporation and John Horvath, Heritage Food Service Group
- Tuscany D-F
- 5:00 Vendor Reception - The Edge Night Club

Tuesday, August 13

Morning Sessions

8:00 A.M.

"Farm to Fork - Incorporating Local Produce Into Your Menu"
California Department of Public Health
Health in All Policies Program
- Tuscany D-F

8:30 A.M.

"Home Grown Produce - Learn what other correctional facilities have done to outsource produce from local farms or grow their own"
1. Lt. Annica Hagadorn, Watch Commander, Rio Consumnes Correctional Center
2. Linda Shear, Virginia Dept. of Corrections
3. Brooks Sumberg, Harvest Now
4. Karen Candito, Food Service Director, Santa Clara County
Crafting a Farm to Institution Produce Solicitation
- Tuscany D-F

10:15 A.M.

Vendor Show
- Tuscany 1,2,7,8,A &B

3:00 P.M.

Regional Round Tables
Region I - Tuscany 3
Region II - Tuscany 4
Region III - Tuscany 5
Region IV - Tuscany 6
Region V - Tuscany 12

5:30 P.M.

Photographs

6:30 P.M.

ACFSA Annual Awards Banquet
- Tuscany D-F

9:00 P.M.

Entertainment
- Tuscany D-F

Wednesday, August 14

6:30 A.M.

Fun Run -Sponsored by *Good Source Solutions*
- Meet in Tuscany Foyer

Morning Sessions (Concurrent)

8:15 A.M.

"Jailhouse Happy Hour and Botulism: When Pruno Goes Really Bad"
Benson Li, Food Service Director, Los Angeles County Jails
- Tuscany D-F

9:30 A.M.

"Religious Diets - Resolving Legal, Budgetary and Operational Challenges"
Chaplain Gary Friedman, Nationally Known Expert on the Kosher Diet
- Tuscany D-F
Sponsored by *Elements Food Group, Inc.*

10:45 A.M.

Expert Panel on Religious Diets
Muslim/Halal - Chaplain Tariq Aquil, Imam for Salinas Valley State Prison
Kosher, Chaplain Gary Friedman
Earth Based Religions, Wiccan Speaker,
Reverend Patrick McCollum of Moraga, CA
- Tuscany D-F

12:00 P.M.

Lunch - On Your Own

1:00 P.M.

ACFSA Business Meeting (All Welcome)
- Tuscany D-F

Afternoon Sessions (Concurrent)

2:30 P.M.

(1) *"Time Management Skills"*
Linda Mills, MBA, RD, FADA
- Tuscany 3
(2) *"Inmate Re-entry Training Programs"*
Kevin Scott, National Restaurant Association Representative Culinary, ServSafe, and Food Handling Training Programs for Inmates
- Tuscany 4

3:30 P.M.

(1) *"Time Management Skills"*
Linda Mills, MBA, RD, FADA
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(2) *"Inmate Re-entry Training Programs"*
Kevin Scott, National Restaurant Association Representative Culinary, ServSafe, and Food Handling Training Programs for Inmates
- Tuscany 4
(3) *"Child Nutrition Standards, Changes in National School Lunch"*
Marlene Tutt, R.D. & Larry Mendez, Food Service Director, San Diego County Sheriff's
- Tuscany 5
(4) *"Food Safety Modernization Act of 2011"*
- Tuscany 6

4:30 P.M.

(1) *"Child Nutrition Standards, Changes in National School Lunch"*
Marlene Tutt, R.D. & Larry Mendez, Food Service Director, San Diego County Sheriff's
- Tuscany 5
(2) *"Food Safety Modernization Act of 2011"*
- Tuscany 6

Thursday, August 14

TBD

Presentation and Short Tour of the Peppermill Food Service Operation.
Don Hamilton, Executive Chef, Peppermill Resort
- Meet in Tuscany Foyer