

INVITATION TO ATTEND

Keeping Your Food Service Operation Sustainable

*Presentation by Religious Diet Specialist
Chaplain Gary Friedman*



*Special Keynote Presentation by
"Coach" Ben Wade from "Survivor"*



August 11 - 15, 2013 ~ Reno, Nevada

*The Association of Correctional Food Service Affiliates
2013 Annual International Conference & Vendor Showcase*

The theme for the 2013 Annual International Conference is *“Keeping Your Food Service Operation Sustainable.”* With budgets tight, food prices skyrocketing and demand for fresher, healthier foods, it is time to look at some of these cutting-edge ideas for your program. In 1987, the United Nations declared, “Sustainable development is development that meets the needs of the present without compromising the ability of future generations to meet their own needs.” “Sustainability” can apply to both individuals and institutions, and to that end, our 2013 Conference is extremely important for you to attend. Our goal is for you to benefit personally and professionally. Your commitment to a Sustainability Program may provide a perception of yours and your institution’s “integrity” in the eyes of your professional partners, customers and anyone that plays a hand in your operations. Your commitment could play a role in a new customer’s decision to do business with you.



Ben “Coach” Wade
From the CBS Hit “Survivor”

Chaplain Gary Friedman
Renowned Expert on Religious Diets



ACFSA is proud to announce that we will have a very special Opening Keynote Address by **Ben “Coach” Wade** of Survivor! Though known widely as “Coach,” the three time Survivor participant, Ben Wade has had a lifetime of experience in building successful organizations and international work experience. Wade graduated from the University of Tennessee in 1993 with a Bachelors degree in business marketing. In May 2005, he received his Master’s of Music Degree from the University of Nevada. Since then he’s managed successful programs at five different colleges and universities, expanding their programs and overseeing incredible improvement. Working internationally, Wade has held professional internships in England, the West Indies, and Argentina. In 2003, Ben worked with Enfield Town and the Arsenal FC in London, England.

Chaplain Gary Friedman regularly advises prison and jail systems on various religion-related matters, and he is regarded as the foremost authority on institutional religious diet programs. He has also served on and chaired several corrections organization and governmental committees, and been an expert witness in numerous court cases and legislative hearings. He most enjoys what he terms the “privilege” of being able to mentor former offenders.

As always, we will have our outstanding educational sessions to keep you up-to-date on the current trends in the industry and topics relevant to Correctional Food Service Professionals. With this great slate of topical information, numerous networking opportunities and a world class Vendor Showcase with 100 exhibits, you’re not going to want to miss out on the chance to be with us in Reno!

ANNUAL BASKET CHALLENGE & SILENT AUCTION



The Annual Basket Challenge & Silent Auction is a great chance for your State or Region to compete for Bragging Rights in the coming year, as well as a way to add needed dollars to the ACFSA Scholarship Fund!

We have had some spirited competition in the past, and this year should be no different. There really are no parameters and the items that you donate don’t even have to fit into a “Basket.”

Artwork, jewelry, signed memorabilia, gift cards and food are just a few of the items that have been included in the past, just remember that the winning bidder may have to bring the items home on a plane and they should be safe, secure and compliant.

When you know what will be in your basket or lot, please use the on-line form to write up a description as well as provide a value for the item(s). You will then want to bring the Basket with you to conference. So now the ball is in your court! Let’s make this the best year yet!

Remember, this supports the ACFSA Scholarship Fund and last year we netted over \$3000! Let’s try to beat that this year and have some fun while we’re doing so!

We had a blast last year



in New Orleans!

The 2013 ACFSA Annual International Conference is a natural for you if you were making vacation plans for the summer! Reno, Nevada is the biggest little city in the world, a destination visited by millions of people from around the globe every year. With our program taking place at the beautiful Peppermill Reno Resort you'll be in the perfect location to ensure fun for the whole family! A short drive from beautiful Lake Tahoe, Reno has a ton of exciting outdoor adventures, world class restaurants, sports, amusements, entertainment and spas. Museums, shops, restaurants and entertainment can be found just blocks

from the resort on pretty much any street corner. The landscape is striking, the people are charming and diverse, and you are certain to have a good time!

Vendor Showcase Theme - "The 50's"

As is the case every year, our Professional Partners will be exhibiting their newest products for you during the Annual Vendor Showcase and will be available for you to touch, taste and sample the items that will make your job a little easier to do and your budgets a little easier to manage in the coming year. The theme for the Vendor Showcase is The 50's! Think Sock Hops, Soda Shops, Poodle Skirts and Bowling Shirts! It's bound to be a rousing, good time and you are encouraged to join in the fun by dressing the part!



Activities at Conference

We will have our Annual Golf Tournament at the Wolf Run Golf Club on Sunday morning to kick off the week's festivities. This is a gorgeous course and you're going to want to sign up early if you plan to play! With a beautiful Spa in the Peppermill, a Spa Day has been planned for those not interested in playing golf! They are offering special discounts to ACFSA attendees and a Menu of Services can be found on the Peppermill website. (www.peppermillreno.com). Wednesday will kick off with the Fun Run & Walk at 6:30 A.M. Early risers will be treated to an excursion on the trail behind the Peppermill.

Networking at Conference

With Receptions, the Vendor Showcase lunches and free time, you will have plenty of time to network with peers, discuss business with Professional Partners, catch up with old friends and just get to interact with other Correctional Food Service Professionals. This is one of the greatest benefits of ACFSA Annual Conference.

Our Conference Hotel

The Peppermill Reno is excited to host our 2013 International Conference & Trade Show in their newly constructed \$400 million Tuscan expansion and \$80 million Peppermill Tower renovation. As a result the Peppermill proudly offers over 100,000 square feet of function space, including the new state of the art 62,000 square foot Tuscan Ballroom.

ACFSA attendees will have no trouble finding fine dining or entertainment options in one of the Hotels 10 award winning dining locations or 12 lounges! The experience, skill and leadership of Peppermill's expert Chefs will ensure you'll be able to indulge your palate with world class cuisine, and the hotels nightly entertainment will give you a trip you'll never forget!



ACFSA 2013 AGENDA



Saturday, August 10

ACFSA Board Meeting

Sunday, August 11

- 8:00-5:00 PM Serv Safe Training with NRA
- 7:00-3:00 PM Golf Tournament at Wolf Run Golf Club
- 10:00-4:00 PM Spa Day at the Peppermill
- 5:00-6:00 PM First Timer's Reception (*First Timer's Only*)
- 6:00-8:00 PM Welcome Reception (*All are welcome*)

Monday, August 12

8:00 AM Breakfast
Welcome
Opening Ceremonies

8:30 AM Keynote Speaker "Coach" Ben Wade
Three Time Survivor Participant

Morning Sessions (Concurrent)

10:00 AM (1) "Sustaining Your Physical Operation, Going Green in remodeling, LEED Designation, Energy Efficiency for Equipment"
- Richard Young, Food Service Technology Center

(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

(3) "Forward Thinking: Planning for the Future of Food Service Nutrition"
- Mitchel Holliday, R.D., Lt. Commander, USPHS, Chief Dietitian, Bureau of Prisons

11:00 AM (1) "Sustaining Your Physical Operation, Going Green in remodeling, LEED Designation, Energy Efficiency for Equipment"
- Richard Young, Food Service Technology Center

(2) "Decrease Food Waste, Compost and Recycle" - Andrew Shakman, Waste Reduction Expert, Lean Path

(3) "Forward Thinking: Planning for the Future of Food Service"
- Mitchel Holliday, R.D., Lt. Commander, USPHS, Chief Dietitian, Bureau of Prisons

Monday, August 12 (Cont.)

12:00 PM Lunch (*On Your Own*)

Dietitian's Lunch - Sponsored by Good Source (*Invitation Only*)

CFSM Lunch - Sponsored by Design Specialties (*By Invitation & Open to CFSMs Only*)

Dietitian's Track (*All are welcome*)

1:00 PM "Deciphering Food Allergies. Working With Allergies Within an Institution"
- Ellen Karlin, R.D., Nutrition Consultant on Allergies

2:00 PM "Food Allergies: Law, Screening, & Management" &
"Nutrition Programming: Past, Present, & Future"
- Mitchel Holliday, R.D., Lt. Commander, USPHS, Chief Dietitian, Bureau of Prisons

1:30 PM Vendor's Meeting (*Vendors Only*)

1:30 PM How to Write a HACCP Plan
- Panel Discussion
Larry Mendez, Ray Bullock, & Kurt Greiner, San Diego County Sheriff's Department

Afternoon Session

3:00 PM "Correctional Equipment Expert Panel: Hear What's New in the Areas of Correctional Packaging Specifications, Warranties, Preventive Maintenance and Replacement Justification"
- A Panel Discussion
Coordinated by Ira Kaplan, Irinox Industries

5:00 PM Vendor Reception (*All are welcome*)





ACFSA 2013 AGENDA



Tuesday, August 13

Morning Sessions

8:00 AM "Farm to Fork - Incorporating Local Produce Into Your Menu"
- California Department of Public Health
Health in All Policies Program

8:30AM "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. Mark Engelke, Virginia DOC
3. Brooks Sumberg, Harvest Now
4. Karen Candito, Food Service Director, Santa Clara County

10:15 AM Vendor Show

3:00 PM Regional Round Tables

5:30 PM Photographs

6:30 PM ACFSA Annual Awards Banquet

9:00 PM Entertainment

Wednesday, August 14

6:30 AM Fun Run - Sponsored by Good Source Solutions

Morning Sessions

8:15 AM "Jailhouse Happy Hour and Botulism: When Pruno Goes Really Bad"
- Benson Li, FS Director, L.A. County Jails

9:30 AM "Religious Diets – Resolving Legal, Budgetary and Operational Challenges"
- Chaplain Gary Friedman, Nationally Known Expert on the Kosher Diet

10:45 AM Expert Panel on Religious Diets

1. Muslim/Halal
Chaplain Tariq Aquil,
Imam for Salinas Valley State Prison
2. Kosher, Chaplain Gary Friedman
3. Earth Based Religions, Wiccan
Speaker, Reverend Patrick
McCollum of Moraga, California.

Wednesday, August 14 (Cont.)

12:00 PM Lunch (On Your Own)

Afternoon Sessions (Concurrent)

1:00 PM General Membership Meeting
Board of Director's Reports

2:30 PM (1) "Time Management Skills"
Linda Mills, MBA, RD, FADA

(2) "Inmate Re-entry Training Programs"
Culinary, ServSafe, and Food Handling
Training Programs for Inmates
- Kevin Scott, National Restaurant Association

3:30 PM (1) "Time Management Skills"
Linda Mills, MBA, RD, FADA, Corporate
Dietitian, Community Education Centers

(2) "Inmate Re-entry Training Programs"
Culinary, ServSafe, and Food Handling
Training Programs for Inmates
- Kevin Scott, National Restaurant Association

(3) "Child Nutrition Standards, Changes in
National School Lunch"
- Marlene Tutt, R.D. & Larry Mendez, F.S.
Director, San Diego County Sheriff's Dept.

(4) "Food Safety Modernization Act of 2011"
- TBD

4:30 PM (1) "Child Nutrition Standards, Changes in
National School Lunch"
- Marlene Tutt, R.D. & Larry Mendez, F.S.
Director, San Diego County Sheriff's Dept.

(2) "Food Safety Modernization Act of 2011"
- TBD

Thursday, August 15

9:30 AM Presentation and Short Tour of the Peppermill
Food Service Operation.
- Executive Chef, Peppermill Resort

Tournament Registration Deadline is August 2, 2013

Make checks payable to **California Chapter - ACFSA**
and mail with completed Registration Form to:

Myron Wiley - 926 W. Petunia, Farmersville Ca. 93223
Ph: 800-848-8160 ext. 192 Fax: 559-747-8316
e-mail: myronw@joneszylon.com

Golfer #1 Name _____
Address _____
Phone _____

Golfer #2 Name _____
Address _____
Phone _____

Golfer #3 Name _____
Address _____
Phone _____

Golfer #4 Name _____
Address _____
Phone _____

MEET AT 7:00 A.M. AT THE FACILITY

TEE-OFF AT 8:00 A.M.

**FOR ADDITIONAL COURSE INFORMATION:
WWW.WOLFRUNGOLFCLUB.COM**

Cost is \$90 per golfer. Please include your check for each golfer when returning this registration form. We thank you for your contributions, your donations make the difference to our success!

Checks must be payable in U.S. currency.
Payable to California Chapter - ACFSA.

If you have any further questions or need further information please contact: Don Perkins @ (559)992-7100 x 5762
or Myron Wiley @ (559) 280-8115

2013 ACFSA Golf Tournament

August 11, 2013

4-Person Scramble

Wolf Run Golf Club

The Wolf Run Golf Club is located at:

1400 Wolf Run Road

Reno, NV 89511

Phone: (775) 851 3301

**Tournament Open to all
Members, Vendors,
Friends & Family**

\$90 Entry Fee

Includes Golf Cart, Range Balls, Food & Prizes

Contacts:

Don Perkins 559.992.7100 Ext. 5762

e-mail donald.perkins@cdcr.ca.gov

Myron Wiley 559.280.8115

Use this form to register or visit www.ACFSA.org

ACFSA 2013 Annual International Conference & Vendor Showcase

August 11-15, 2013 ▲ Reno, Nevada ▲ Peppermill Resort & Spa



Name _____

Nickname for Badge _____ First ACFSA Conference (circle) YES NO

Position _____

Facility/Company _____

Mailing Address _____

City _____ State _____ Zip Code _____

Email Address (MANDATORY) _____

Contact Phone (MANDATORY) _____

Phone for Publication (OPTIONAL) _____

Guest Name _____

Guest Name _____

Guest Name _____

REGISTRATION FEES

Number of Attendees	Type of Registration	Early <i>June 1, 2013</i>	Regular <i>July 12, 2013</i>	Late <i>July 13 - On-Site</i>	Amount Due
	ACFSA FOOD SERVICE, INSTITUTIONAL OR RETIRED	\$225	\$275	\$325	
	ACFSA NON-MEMBER <i>FOOD SERVICE EMPLOYEES ONLY NO EXCEPTIONS**</i>	\$300	\$350	\$400	
	GUESTS <i>(INCLUDES FRIENDS, RELATIVES, ONLY)</i>	\$150	\$175	\$225	
	ONE DAY MEMBER AND NON-MEMBER <small>DOES NOT INCLUDE BANQUET</small> <i>FOOD SERVICE EMPLOYEES ONLY - NO EXCEPTIONS**</i> <small>PLEASE SPECIFY DATE: SUN MON TUES WED THURS</small>	\$95	\$120	\$150	
	VENDOR SHOW ONLY <i>FOOD SERVICE EMPLOYEES ONLY - NO EXCEPTIONS**</i>	\$25♦	\$30♦	\$35♦	
	SANITATION CERTIFICATION PROGRAMS CLASS INCLUDES BOOK & MATERIALS	\$50	\$50	\$75	
	SANITATION RE-CERTIFICATION PROGRAMS CLASS INCLUDES BOOK & MATERIALS	\$50	\$50	\$75	

TOTAL DUE

(FULL PAYMENT MUST ACCOMPANY COMPLETED REGISTRATION FORM)

♦ IF THERE ARE FIVE OR MORE ATTENDEES FROM THE SAME FACILITY ATTENDING CONFERENCE, THEY WILL RECEIVE A 25% DISCOUNT. THIS DISCOUNT APPLIES ONLY TO FOODSERVICE PROFESSIONALS ATTENDING THE VENDOR SHOW

**** ONLY FOOD SERVICE EMPLOYEES & EXHIBITORS WILL BE PERMITTED TO ATTEND CONFERENCE & TRADE SHOW. NON-EXHIBITING VENDORS WILL NOT BE PERMITTED TO ATTEND CONFERENCE OR TRADE SHOW UNDER ANY CIRCUMSTANCES.**

CANCELLATIONS

CANCELLATIONS REQUESTED IN WRITING TO ACFSA WILL BE GIVEN A FULL REFUND IF RECEIVED ON OR BEFORE JULY 12, 2013. CANCELLATIONS RECEIVED AFTER JULY 12, 2013 & NO-SHOWS WILL NOT BE REFUNDED.

REGISTRATION

REGISTRATION WILL BEGIN SUNDAY, AUGUST 11, 2013 AT 1:00 P.M. BADGES, PROGRAMS AND OTHER MATERIALS WILL BE PROVIDED AT THAT TIME. PLEASE BE AWARE THAT NO CONFIRMATIONS WILL BE SENT.

PLEASE NOTIFY ACFSA OF ANY SPECIAL DIETARY REQUIREMENTS. SEND THIS INFORMATION WITH YOUR REGISTRATION AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

QUESTIONS? (818)843-6608
WWW.ACFSA.ORG

PAYMENT INFORMATION - If paying by check, make payable to ACFSA Check # _____

Send Payment to: **ACFSA, 210 N. Glenoaks Blvd., Suite C, Burbank, CA 91502**

For those paying with a credit card, please fill in the information below and **FAX to (818)843-7423**

Credit Card Number _____ Expires _____ V-Code _____

Billing Address _____ Billing Zip Code _____

Name on Card _____ Signature of Cardholder _____



ACFSA
Association of Correctional Food Service Affiliates
210 N Glenoaks Blvd, SUITE C
Burbank, CA 91502
www.ACFSA.org

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YOUR INVITATION TO ATTEND



The Association of Correctional Food Service Affiliates 2013 Annual International Conference & Vendor Showcase

*August 11-15, 2013
The Peppermill - Reno, Nevada*

Peppermill Reno

2707 Virginia Avenue, Reno, Nevada 89502
Phone: (866) 821 9996 - www.peppermillreno.com

Single/Double Rate -
Prevailing Government per diem
(currently \$79)

Hotel rooms and exhibit space fill up quickly.
The sooner you register, the more likely you are to get the arrangements you want.
You can also access complete conference and registration information by visiting the ACFSA website or on the pages of INSIDER.

Questions? Call (818)843-6608