



THE 2014 ACFSA ANNUAL INTERNATIONAL CONFERENCE
INVITATION TO ATTEND



Mental Health - Theirs & Ours

August 10 - 14, 2014 ~ St. Louis, Missouri

The St. Louis DoubleTree Union Station

The Association of Correctional Food Service Affiliates

2014 Annual International Conference & Vendor Showcase



Our theme for the Conference is “Mental Health: Theirs & Ours.” It has been suggested that between 10% and 50% of incarcerated people suffer from mental illness of some sort. More often than not, they are off their meds when they return to jail. While in our care the medical staff gets them back on track with their medications and programming and work helps deal with their issues. Many have little to no skills and many have never worked in their life. They are assigned to work crews and learn what it is like to get up in the morning and go to work.

Conference Co-Chair, Tim Thielman says, “I have some inmate workers that have severe mental illness and were nothing but problems in the living unit so we have had the best luck in correcting their behavior by putting them to work. These individuals will do small tasks such as cleaning or sweeping and mopping. Doing these tasks give them a sense of worth. We also offer inmates an eight week Culinary Skills Course that is a partnership between my facility and a local college where the inmates spend six to eight hours per day working in the kitchen learning cooking, baking, sanitation, and special diets. After work they have two hours of classroom teaching where they learn from a textbook about all aspects of food service. They also work on the computer getting ServSafe Certified and Allergen Certification. In the evening they must attend any cognitive skills programming that the judge has ordered them to. Ultimately our goal is to lower recidivism by teaching them skills and giving them the tools to get back out there and be a productive part of society. They leave with a certificate and a permanent student id number from an accredited college. They also leave with ServSafe and Allergen Certification from the NRA. Our advisory committee consists of local restaurant owners and community members who help with reviewing curriculum to ensure we are teaching relevant skills, conducting mock interviews and resume writing.”

Tim goes on, “I have had a couple of inmates go through this that have severe health problems and learned a lot about their condition and taking care of themselves by preparing special diets for other inmates. They never took care of themselves and had an eye opening experience by doing this.”

There are a lot of ACFSA Members that have similar programs and they are trying to achieve the same goal of teaching skills in hopes of lowering recidivism.

Our program will deal with these topics as well as Leadership, Mentoring and Religious Diets and more. And there will be numerous opportunities to network and catch up with friends and colleagues.

Of course, there will be the Annual Vendor Showcase featuring the latest and greatest products and services for Correctional Food Service professionals. This is the show that you will not want to miss! We look forward to seeing you in St. Louis!

About Keynote Speaker Mike McKinley

Mike McKinley is a businessman, motivational speaker, consultant, author, and business owner. For over 25 years, he was involved in the daily operations of the multi-million dollar educational publishing house which he founded.

Presenting hard-hitting business content delivered in a fun way, Mike entertains while he teaches – presenting as the keynote speaker at corporate trainings, to in-house programs, and for professional association meetings. His long-term client list includes Chrysler, Toro, American Airlines, Great Clips for Hair, Subway, American Family and First Bank. Hundreds of companies – from construction to healthcare, high technology firms to the auto industry – have relied on Mike for insight into creating today’s business innovation and success.

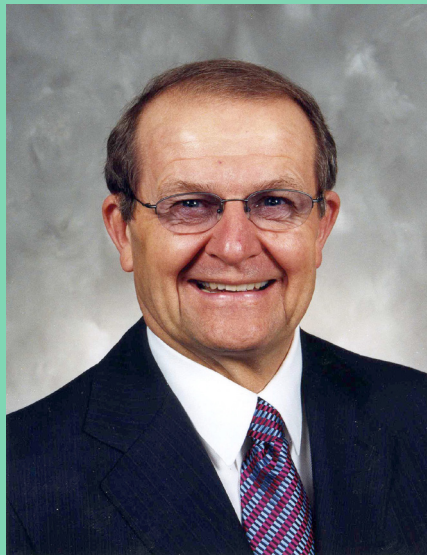
His program topics include Change, Motivation, Maximizing Performance, Customer Service, Teamwork, Leadership and Balancing Work & Home.

With a career in manufacturing and retail and with experience in radio and television broadcasting, Mike has a breadth of business expertise on which to draw when he shares his ideas and programs with large audiences, individuals, management teams and boards of directors across the country.

As a committed civic volunteer, Mike enjoys assisting various organizations, bringing his professional and personal strengths to help those in need. He often visits his alma mater, volunteering his time and sharing his business expertise with students whom he considers the business leaders of tomorrow. Through sponsorship of United Way functions, providing scholarships and support at his alma mater, and working with those dealing with terminal illnesses, Mike appreciates the many opportunities he has to give back to his community.

Mike and his wife Deb live in Wisconsin and Florida and enjoy sharing time with their five children.

Mike uses real life photos for fun and humor yet ties them into serious points about life and business. He works to share his message of maximizing performance and *enjoying the ride!*



CONFERENCE HIGHLIGHTS

Certified Correctional Foodservice Professional Certify or Recertify

We're getting very close to the date for the Annual International Conference in Saint Louis. Exciting!

Even more exciting is the fact that we will help you fill out the paper work to receive your CCFP Certification. As I mentioned in an article in the Fall 2013 issue, Tim Thielman and I will be there to help you complete the paperwork, provided you bring your documentation to the conference. We will have a workshop on Sunday afternoon, August 10. For the time and place, look in the calendar of events in this Insider issue.

This help is also available to all who need to recertify their CCFP status in 2014. Those of you who need to recertify will have received a reminder from ACFSA Headquarters. If you haven't, call them at (818) 843-6608. You can also find the requirements for certification and re-certification on the ACFSA website. All you need to do is bring your documents, showing that you meet the criteria.

This workshop is not limited to CCFP however. If you have an interest in enrolling in the CFSM course, we will be there to explain the process and get your paperwork started.

I will be happy to answer any questions you may have. Please email me at teddiem@hotmail.com. I can't wait to see you all in Saint Louis! - *Teddie Mitchell, CCFP*

Allergy Certification Course



A food allergy, or hypersensitivity, is an abnormal response to a food that is triggered by the immune system. It is extremely important for people who have true food allergies to identify them and prevent allergic reactions to food because these reactions can cause devastating illness and, in some cases, be fatal. As a food service professional, you certainly do not want to cause someone to become sick, or worse, from foods that they should not be consuming.

We're designing a course for attendees in St. Louis that will give you a better understanding of food allergies. The goal is to minimize risk of illness and death due to accidental ingestion of food allergens by increasing correctional food service industry and consumer awareness and best practices with respect to major food allergens.

This course is designed and administered by the National Restaurant Association (NRA) and is slated to take place on Wednesday morning. All attendees are encouraged to be present and complete the curriculum. Those doing so will be rewarded with a certificate. This is sure to be a highlight of the conference, so please make it a point to be with us.

Incredible Edible Competition



As part of the Annual International Conference, the ACFSA likes to "stir the pot" between the regions with some sort of a Regional Competition that will award bragging rights for a year. In past conferences there have been cook-offs, cake decorating, and even a pie eating competition. This year at the International Conference in St. Louis, Missouri, the Regional Competition will be the "Incredible Edible Centerpiece." This competition will involve a two person team from each region that will be given fresh fruit, produce, and carving tools to see who can create the most incredible edible centerpiece. The judges will not be ACFSA members so they can be impartial in their decision.

If you are going to be at the Conference and would like to participate in the competition please contact Tim Thielman at 651.266.1498 or email: tim.thielman@co.ramsey.mn.us

CONFERENCE HIGHLIGHTS

Vendor Showcase Theme

The theme for the 2014 Vendor Showcase is “The World’s Fair!” Exhibitors have been asked to decorate their booths with the colors and themes of countries around the World and we hope that you will participate by doing the same. That pretty much means that anything goes! Are you from Ireland? Why not dress as a leprechaun? Are you from Canada? How about a hockey player? Really, the possibilities are endless, so get those creative juices flowing and play along at our “World’s Fair” celebration!

Annual Basket Challenge and Silent Auction



We have had some great baskets and auction items in the past and this year will be no different! St. Louis is a beautiful place with rich history and charm and there should be no shortage of great ideas for baskets. The city is home to some iconic symbols including the Gateway Arch, Museums, Cathedrals, the Missouri Botanical Gardens, Forest Park, just to name a few. And, if you’re a baseball fan, the city is home to the Pride of St. Louis, the Cardinals and beautiful Busch Stadium.

So, remember that there are no limits for the items that you wish to donate and they certainly do not have to fit into a “Basket.” In the past there have been numerous items such as artwork, signed memorabilia, gift cards, events... just about anything that you can imagine so be creative.

Bidders will have to bring the winning items home on a plane so please do your best to keep it safe and compliant. This is a great opportunity for you to help raise funds for the ACFSA Scholarship Fund as all proceeds go to assist members in making their way to conference. Several have benefited in the past and, who knows, maybe one year it will be you!

Good Source Scenic Walk

As part of a long standing tradition, the great folks at Good Source Solutions, Inc. will be sponsoring a fun run/walk at the International Conference in St. Louis on Wednesday, August 13, 2014. This year, since we are in the heart of iconic St. Louis, Missouri, the folks at Good Source Solutions have decided to make this a “Scenic Walk.” With so much to see, like the CityGarden, the Gateway Arch and beautiful Busch Stadium, the idea is to increase participation and take in the sights! Of course, if you’re a runner, you’re more than welcome to set your own pace.

The “Scenic Walk” will begin at 7 AM at the Union Station Hotel and go to the Arch via CityGarden. On the return trip, we will swing around Busch Stadium and conclude back at the Hotel. Cameras are not mandatory, but if you got ‘em, bring ‘em as the sights will be begging for you to snap a few shots. Check your conference schedule for any additional details for this event. There is no registration required for this outing. Just show up on Wednesday in your walking shoes and comfortable attire!

Golf Tournament & Day at Forest Park

Forest Park was dedicated on June 24, 1876, coinciding with the centenary of the United States Declaration of Independence. The Park’s founders highlighted the vision that St. Louisans wanted a park that “the rich and poor, the merchant and mechanic, the professional man and the day laborer, each with his family and lunch basket, can come and enjoy his own ... all without stint or hindrance ... and there will be no notice put up to ‘Keep off the Grass.’”

ACFSA will kick off the 2014 Annual International Conference with a Day at Forest Park! The Annual Golf Tournament will be played at the course on the grounds and non-golfers will have a chance to visit the World Class St. Louis Zoo, the Art Museum, the History Museum, the flower gardens or maybe float around the lake on a lazy peddle boat. The day is yours!

So, join us on Sunday, August 10 to kick off Conference with a Day in the Park! Check the website for all of the details and to sign up! www.ACFSA.org

	Time	
SATURDAY 8/9	3:00 – 5:00	Board of Directors Meeting
SUNDAY 8/10		DESCRIPTION
REGISTRATION	1:00 - 5:00	
ZOO OUTING	10:00 – 2:00	FOREST PARK ZOO
GOLF OUTING	10:00 – 4:00	FOREST PARK GOLF COURSE
SERV-SAFE	8:00 – 5:00	CERTIFICATION/RE-CERTIFICATION
CCFP/CFSM	2:00 – 4:00	APPLICATION ASSISTANCE
CHAPTER PRES. MEETING	4:00 – 5:00	
FIRST TIME ATTENDEE RECP.	5:30 – 6:30	
PRESIDENTS RECEPTION	6:30 – 8:00	
MONDAY 8/11		
REGISTRATION	7:00 – 4:00	
OPENING SESSIONS AND BREAKFAST	8:00 - 10:00	PRESENTATION OF COLORS – St. Louis County Honor Guard NATIONAL ANTHEMS – U.S AND CANADA – all sing INVOCATION – John Essary – MO Eastern Correctional Center WELCOME SPEAKER / OPENING REMARKS BREAKFAST ACFSA ANNUAL BUSINESS MEETING
KEYNOTE ADDRESS	10:30 - 12:30	Resilience in Times of Adversity – Mike McKinley
LUNCH	12:30 – 2:00	LUNCH ON YOUR OWN CFSM LUNCHEON DIETITIANS IN CORRECTIONS LUNCHEON
VENDOR MEETING	2:00 -3:00	VENDOR MEETING: Industry forecast Beth Lorenzini , Food Equipment Reports Magazine
GENERAL SESSION	2:00 – 4:30	MENTAL HEALTH AND IT'S IMPLICATIONS IN CORRECTIONS (Ramsey County Minnesota)
VENDOR RECEPTION	5:30 – 7:30	
DINNER		ON YOUR OWN
TUESDAY 8/12		
General Session	8:00 – 9:45	Learning to be a Leader – Mike McKinley
VENDOR EXPO	10:00 – 2:00	
BREAKOUT	2:30 – 4:00	Taking Care of Your Stuff: A humorous look at equipment maintenance and helpful hints. (Beth Lorenzini, Food Equipment and Supplies Magazine)
BREAKOUT	2:30 – 4:00	Ask the Dietitian
REGIONAL ROUND TABLES AND COMPETITION	4:00 – 5:00	COMPETITION: INCREDIBLE EDIBLE ARRANGEMENT 3:30 – competitors to competition area and begin Judging @ 4:45
PICTURES	6:00 – 7:00	Grand Hall



SAINT LOUIS ACFSA 2014 AGENDA



AWARDS BANQUET	7:00 – 9:00	Grand Hall
	9:00 – Your Choice	On your own in St. Louis – we have suggestions
WEDNESDAY 8/13		
GOOD SOURCE FUN RUN	6:30 – 7:30	Meet in Union Station Lobby by 6:15
TRAINING/CERTIFICATION	8:00 – 11:00	ALLERGY TRAINING / CERTIFICATION – NRA
BREAKOUT	8:00 – 9:30	Managing Juveniles under the new Food Code: An Update.
BREAKOUT	9:45 – 11:00	Getting What You Want Without Mentioning a Name: John Schilling, Executive Director Contract Compliance, Indiana DOC
LUNCH ON YOUR OWN	11:00 – 12:30	
BREAKOUT	2:30 – 3:30	From Idea to Reality: The Story of a New Product; a panel discussion
BREAKOUT	2:30 – 3:30	Allergy Management in the Institution: A look at three different perspectives. (Benson Li, LA County Sheriff's Department; Paulette Johnson, New York DOC; Phil Atkinson, Hennepin County Adult Detention Center)
BREAKOUT	3:45 – 4:30	Celiac and Gluten Management: Tara Todd RD, LD, St. Louis Children's Hospital
BREAKOUT	3:45 – 4:30	A Real Success Story in Recidivism Reduction
DINNER ON YOUR OWN		
CONFERENCE CERTIFICATES	4:00 -6:00	

Welcome To

THE COURSES AT FOREST PARK

ACFSA GOLF TOURNAMENT REGISTRATION FORM

TOURNAMENT IS SCHEDULED FOR SUNDAY, AUGUST 10, 2014

PLEASE REGISTER BY FRIDAY, AUGUST 1, 2014

THE COST IS \$90.00 PER GOLFER. THIS INCLUDES YOUR GREENS FEES, GOLF CART, BOXED LUNCH, ONE SLEEVE OF GOLF BALLS AND PRIZES.

EVERY EFFORT WILL BE MADE TO KEEP TEAMS OF FOUR TOGETHER.

Name: _____
Address: _____
Email: _____
Phone: _____

Name: _____
Address: _____
Email: _____
Phone: _____

Name: _____
Address: _____
Email: _____
Phone: _____

Name: _____
Address: _____
Email: _____
Phone: _____

I would like to sponsor the Golf Tournament:

- Monetary Donation \$ _____
 SWAG _____
 Golfer(s) _____

Total Number of Golfers ____ x \$90 \$ _____

Sponsorship Amount \$ _____

Total Fees enclosed \$ _____

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 _____

FOR MORE INFORMATION, PLEASE CALL ACFSA AT **(818) 843-6608** OR VISIT US AT **WWW.ACFSA.ORG**

ACFSA 2014 Annual International Conference & Vendor Showcase

August 10-14, 2014 ▲ St. Louis, Missouri ▲ DoubleTree Union Station



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 June 15, 2014	Regular July 12, 2014	Late July 13 - On-Site	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 <i>FOOD SERVICE EMPLOYEES ONLY - NO EXCEPTIONS**</i> 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♦	
	SERVSAFE PROGRAMS INCLUDES BOOK, MATERIALS & TEST	\$50	\$50	\$75	
	GOLF TOURNAMENT	\$90	\$90	\$90	

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, 2014. CANCELLATIONS RECEIVED AFTER JULY 12, 2014 & NO-SHOWS WILL NOT BE REFUNDED.

REGISTRATION

REGISTRATION WILL BEGIN SUNDAY, AUGUST 10, 2014 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**

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www.ACFSA.org

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YOUR INVITATION TO ATTEND



The Association of Correctional Food Service Affiliates 2014 Annual International Conference & Vendor Showcase

August 10-14, 2014

*The St. Louis DoubleTree
Union Station*

The St. Louis DoubleTree Union Station
1820 Market Street, One Union Station, St. Louis, Missouri 63103
Phone: (314) 621-5262 - www.stlunionstationhotel.com

Single/Double Rate -
Prevailing Government per diem
(currently \$108)

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