



Association of Correctional Food Service Affiliates Conference Daily Agenda

Monday, September 17 -----

9:00 am – 5:00 pm **REGISTRATION**

12:00 pm – 1:30 pm **DIETITIAN'S LUNCHEON (Invitation Only)** Frank/Shangri/Yorktown

12:00 pm – 1:30 pm **CFSM LUNCHEON (Invitation Only)**

1:30 pm – 2:30 pm **GENERAL SESSIONS**

Digitized Menu Data and e-Technologies for Revolutionizing Food-Shopping Decisions
Rick Pedi – MenuFoodCommerce ***Hampton Roads V***

Choosing foods for menus remains 'seat-of-the-pants' fuzzy ... in an era when Artificial Intelligence models, big data, and computing power can transform slogans like *doing more with food for less money* into measurable realities ... lower costs, more food, more appealing food, and ironclad nutritional compliance. Come see modern decision-making technology answer, for the first time ever, the most important question in making 'food to menu' choices: *How much 'value' does one food product deliver to the menu compared to other foods?*

2:45 pm – 3:45 pm **GENERAL SESSION**

Leadership Session: ***Multiple Intelligence: You are an Advanced Learner!***

Dr. Cherise James-Cobb – VA DOC Academy

Have you ever wondered why you have the ability to foresee crisis or the creativity of thinking in terms of physical space? Moreover, have you thought about why you love to read so much or why gym was your favorite subject in school? Could the answer be part of your Multiple Intelligence? Come and explore with me Howard Gardner's Multiple Intelligence theory and see why I consider you an Advanced Learner.

Monday, September 17 (Continued)

- 4:00 pm – 5:00 pm** **REGIONAL ROUND TABLE MEETINGS**
Region 1 **Marriott Ballroom**
Region 2 **Chesapeake 1**
Region 3 **Hampton Roads V**
Region 4 **Chesapeake 2**
- 5:30 pm – 6:30 pm** **NEW MEMBER/FIRST TIME ATTENDEE RECEPTION [Operator Only]** **Presidential Foyer**
New to ACFSA? Take this important first step toward becoming involved with ACFSA and the personal and business networks it represents. Meet Association leaders as well as other “newbies” before we head over to the Opening Reception.
- 6:30 pm – 8:00 pm** **VENDOR RECEPTION/DINNER** **Hampton Roads I-IV**
Don’t miss this great opportunity to meet all conference attendees while relaxing with dinner and entertainment!

Tuesday, September 18 -----

- 7:30 am – 8:30 am** **WELCOME CEREMONY (Jennifer Klein – National Anthem)**
BREAKFAST BUSINESS MEETING **Marriott Ballroom**
Sponsored by National Food Group
- 8:30 am – 10:00 am** **GENERAL SESSION** **Marriott Ballroom**
Sponsored by GoodSource Solutions
Creating a great culture through The Gift of GAB

Connor Cunneen
Laugh and learn how the power of Goals, Attitude, Behavior and Brand can improve performance and productivity, whether it relates to Leadership, Sales or Marketing, this session will help you build a great culture in your organization.
- 10:00 am – 1:00 pm** **VENDOR SHOWCASE** **Norfolk Ballroom**
Enhance your resource network by meeting company representatives and gathering the latest industry information. You’ll see the most recent products and services from key industry vendors while discovering new ideas and cost saving business solutions.

Tuesday, September 18 (Continued)

1:30 pm – 2:30 pm

CONCURRENT SESSIONS

What Mark Twain Can Learn You About Public Speakin'

Marriott Ballroom

Connor Cunneen

In this compelling, insightful and often hilarious program, Chicago-based educator and Mark Twain fan Connor Cunneen provides tips, tricks and techniques used by the great man to get his message across. The program is based around an acronym, coincidentally titled MARK TWAIN. Each letter provides a powerful speech and communication lesson based on the novels, speeches and letters of the man born Sam Clemens and who, as well as a great author, was THE most successful speaker of his day.

CONCURRENT SESSIONS

Legal Issues & Liability of PREA

Hampton Roads V

Rose Durbin, PREA/ADA Supervisor Legislative Team, Virginia DOC

Many ACFSA members are familiar with PREA, but are you familiar with the liabilities surrounding PREA? This session will help you understand the risks of sexual misconduct in the workplace by using actual cases from NCIC. Learn how to avoid the negative impact of a lawsuit.

3:00 pm – 4:00 pm

GENERAL SESSION

Marriott Ballroom

Keeping Your Foodservice Program Safe! A Case Study of Foodborne Illness

Barbara Kane, Ecolab

Food safety has been a hot topic lately. There were multiple, widespread foodborne illness outbreaks over the past few years which generated a tremendous amount of conversation about food safety. But is that “chatter” enough to keep industry professionals focused long term? Talking about food safety is one thing, but ensuring that your facility is being proactive is another. This session will discuss the top foodborne illnesses that strike foodservice operations and what you can do to help prevent outbreaks at your facility.

6:00 PM – 7:00 PM

PICTURES

Marriott Ballroom Foyer

7:00 pm – 9:00 pm

AWARDS BANQUET

Marriott Ballroom

Join us to celebrate our member award winners and a final evening together.

Wednesday, September 18 -----

7:00 am – 8:00 am

ANNUAL SCENIC WALK

Sponsored by Good Source

Wednesday, September 19 (Continued)

8:30 am – 9:30 am

GENERAL SESSION

Marriott Ballroom

Sponsored by Jackson Warewashing Systems

New Equipment Purchasing – Utilizing ACFSA Tools

Panelist: Sharon Joles RD, Food Service Administrator - WI DOC

Panelist: Rob Zachrich – Jones Zylon

Panelist: Rob Geile – Ali Group

Panelist: Chad Read - Federal Supply

Moderator: Stephanie Gilbert – Hobart

New Equipment Purchasing – Utilizing ACFSA Tools

There are so many tools you receive as a member of ACFSA. This session will help you understand how to use one of those tools, the ACFSA Equipment Manual. Technology has made it difficult to keep up with the latest and great in foodservice equipment. Learn how this useful manual can help you manage through a remodel or purchasing a new piece of equipment.

9:30 am – 9:45 am

NETWORKING BREAK

9:45 am – 10:45 am

CONCURRENT SESSIONS

What's on the Menu?

Hampton Roads V

Facilitator: Jessica Pitzer

Ever wonder how other jails or prisons handle their ever-growing need for different diets? On top of general population, we have specific dietary needs (low cholesterol, low sodium, diabetic) and now religious diets must be offered. Join us for an interactive discussion on how Dietitians from around the country satisfy these growing needs while streamlining their menus!

Emergency Preparedness,

Make Sure You Have a Plan in Place! COOP Training

Marriott Ballroom

Carlos Hernandez – VA DOC

After a week of Hurricane Florence and the unknown, there couldn't be a more perfect session! Carlos Hernandez will review Continuity of Operations Plans and how to develop and use them at your facility. Make sure you are prepared for any and all disruptors to your facility!

Wednesday, September 19 (Continued)

11:00 am – 12:00 pm CONCURRENT SESSIONS

Outpace Food Waste – What's Available, What Works and Why It Should Be Considered at Your Facility *Marriott Ballroom*

Have you been challenged with reducing food waste, or implementing sustainability or conservation initiatives at your Operation? If so, you know that there are a multitude of waste reduction and resource reallocation solutions available in the marketplace. Understanding what products exist, what systematic approaches work (or don't) in correctional settings, or what the best solution may be for your specific operation can be overwhelming. Hear from a food waste expert about how to break down food, address reduction, diversion and reallocation efforts, with a specific focus and case study examples of what has worked within the correctional arena.

Lettuce Go Meatless

Hampton Roads V

Beth Buckland and Dan Saulles – National Food Group

Dr. Jim Painter – Sorghum Council

Join us for an interactive and educational presentation on vegetarian protein and ancient grains and how to incorporate them in your menu. Discover how 100% vegetarian selections can extend yields, improve nutritional values, and provide high protein options. From soy to complete meals, you are not going to want to miss this.

12:00 pm – 1:30 pm LUNCH ON YOUR OWN

12:00 pm – 1:30 pm ADMINISTRATOR LUNCHEON (Invitation Only)

1:30 pm – 2:30 pm CONCURRENT SESSIONS

What to do if a natural disaster disrupts your Operation?

Marriott Ballroom

Panelist: Mark Englke – VA DOC

Panelist: Diane Burczyk – Wisconsin DOC

Panelist: Ralph Goldbeck-Kitchens to Go

Panelist: Panelist: Betty Perez – Consultant

Moderator: Beth Lorenzini -Foodservice Equipment Report

2018 brought massive wildfires, hurricanes and floods. We never want to think about something disrupting our operation, but if Hurricane Florence taught us anything this week, it was that we all need to be prepared for the unexpected. This session will discuss disruptions that have hit our members in the past few years (or days!) and what they did to keep their operation running. From food safety and sanitization to the latest in mobile kitchens, you'll leave this session with a plan!

Wednesday, September 19 (Continued)

2:45 pm – 3:45 pm

CONCURRENT SESSIONS

***Nutrition by Stealth: Creating Dishes
that are nutritious AND taste good!***

Hampton Roads I-IV

Sponsored by: United Sorghum Checkoff Board

Dr. Jim Painter - United Sorghum Checkoff Board

For far too long we've been trying to sell nutrition as an incentive to eat healthier foods. The problem comes when we try to sell nutrition over taste. Taste always wins. Instead of trading flavor and visual appeal for nutritional benefits, why not create dishes with all three components? Dr. Jim Painter describes how you CAN have all three by concentrating on taste and appearance and adding the nutrition by stealth.

Our Iceberg is Melting!

Marriott Ballroom

Maryland Pope - VADOC Eastern Region Food Service Director

In this business management fable, one penguin notices something that could become a big problem for the whole colony, but the other penguins don't want to listen, so he must convince and enlist the help of others to get something done. This session shows how Eight Steps can produce needed change in any sort of group. Great tools to understand how to get your team working together!