

INVITATION TO ATTEND

The Beauty of
Yesteryear...



...Meets the Challenges of
Tomorrow



ACFSA

2008 International Conference
August 24 - 28

Embassy Suites Hotel &
Convention Center
North Charleston, South Carolina





ACFSA 2008 International Conference

PRIMARY CONFERENCE HOTEL

Embassy Suites North Charleston

5055 International Boulevard • North Charleston, South Carolina, 29418

Phone: (843) 747-1882 • Toll Free: (800) 362-2779

Where the Beauty of *Yesteryear...* Meets the Challenges of *Tomorrow*

A GREAT VALUE FOR ATTENDEES!

“Where the Beauty of Yesteryear...Meets the Challenges of Tomorrow” is the theme for the educational sessions. “The Roaring 20’s” is the theme for the trade show and Zoot Suits, Beaded Mini’s and Boas are all the rage! Are you ready to learn about “Coping with Stress/Anger Management?” How about Employee Retention, Training Techniques, and tips on dealing with different personalities in the workplace? Still not sold? How about “New Purchasing Policies and working with the Federal System,” or “Recognizing Gangs and the new games that inmates play.” These are only a few sample topics for our training sessions. If you’re new to the Correctional Food Service Industry, or a seasoned Pro, you’re sure to come away with new tools and a greater understanding of your current working environment, so make your plans NOW to come to Historic Charleston, South Carolina and begin to meet the challenges of tomorrow!

RELATIONSHIP BUILDING OPPORTUNITIES

On Sunday night the ACFSA will welcome conference attendees at the Welcoming Reception. First-time conference attendees are invited to meet each other and the Board of Directors at the First-Timer’s Reception just prior to the Opening Reception. As always, we are confident that our enthusiastic and friendly group will welcome them. Attendees have additional opportunities to network at the vendor appreciation reception on Tuesday.

INDUSTRY RECOGNITION

During the banquet on Wednesday evening, the ACFSA will recognize its members for outstanding contributions to the profession and to the association.

PLUS...RECREATIONAL & NETWORKING EVENTS

ACFSA 2008 International Conference Agenda

Sunday Aug.24

- 6:00 am - ????? GOLF - Meet in the hotel lobby
- 8:00 am - 5:00 pm SANITATION CERTIFICATION/RE-CERTIFICATION PROGRAM-
NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS
- 1:00 pm - 5:00 pm REGISTRATION
- 6:00 pm - 7:00 pm FIRST TIME ATTENDEES RECEPTION & ORIENTATION
- 7:00 pm - 8:00 pm WELCOME RECEPTION

Monday Aug.25

- 7:00 am - 4:30 pm REGISTRATION - BREAKFAST, On your own
- 8:00 am - 9:00 am OPENING CEREMONIES, WELCOME
- 9:00 am - 10:00 am KEYNOTE ADDRESS
- 10:45 am - 11:45 am VENDOR MEETING - *Professional Partner Representatives Only*
- 10:30 am - 11:30 am BREAKOUT SESSIONS
COPING WITH STRESS - ANGER MANAGEMENT
(Tips on how to avoid stress and control anger)
WHAT YOU NEED TO KNOW ABOUT WORKING WITH THE
FEDERAL SYSTEM Current Specifications, Menus and Programs
ACFSA-TRAINING - ACFSA Training Class offers information on
how to apply and what you will receive
- 11:30 am - 1:00 pm LUNCH - (on your own)
- 1:00 am - 2:00 pm BREAKOUT SESSIONS
GANG BEHAVIOR & THE GAMES INMATES PLAY
(recognizing gangs and what new games inmates play)
TRAIN THE TRAINER - Techniques to Train a Trainer
EMPLOYEE RETENTION - Helpful tips to retaining employees
- 2:10 pm - 3:10 pm BREAKOUT SESSIONS
GANG BEHAVIOR & THE GAMES INMATES PLAY
(recognizing gangs and what new games inmates play)
TRAIN THE TRAINER - Techniques to Train a Trainer
EMPLOYEE RETENTION - Helpful tips to retaining employees
- 3:10 pm - 3:30 pm BREAK
- 3:30 pm - 4:30 pm CLASS
- 6:30 pm - 8:30 pm ACFSA VENDOR RECEPTION

Tuesday Aug.26

- 7:00 am - 2:00 pm REGISTRATION - (At Convention Center)
8:00 am - 9:00 am ACFSA BUSINESS MEETING
9:00 am - 2:00 pm VENDOR SHOW
3:00 pm - 4:00 pm FEDERAL AND REGIONAL ROUND TABLES
6:00 pm - 7:00 pm CHAPTER PHOTOGRAPHS
7:00 pm - ??? BANQUET AWARDS & ENTERTAINMENT
ACFSA Members support award winning peers

Wednesday Aug.27

- 8:00 am - 3:00 pm REGISTRATION
8:00 am - 12:00 pm BOARD MEETING
8:00 am - 9:00 am IMPROVING COST EFFECTIVENESS -Ways to improve costs
9:10 am - 10:10am BREAKOUT SESSIONS
DEALING WITH DIFFERENT PERSONALITIES
(tips to manage and motivate people)
RELIGIOUS DIETS & THEIR AFFECTS ON INMATE POPULATION
(what religious diets are available and how to prepare them)
Class
10:10 am - 10:30 am BREAK
10:30 am - 11:30 am BREAKOUT SESSIONS
DEALING WITH DIFFERENT PERSONALITIES
(tips to manage and motivate people)
RELIGIOUS DIETS & THEIR AFFECTS ON INMATE POPULATION
(what religious diets are available and how to prepare them)
Class
11:30 am - 1:00 pm LUNCH
1:00 pm - 2:00 pm PLANNING THE KITCHEN OF THE FUTURE
New Equipment and Ideas
2:10 pm - 3:10 pm CDC PANDEMIC AVIAN INFLUENZA
What it affects and how it can impact our food
3:10 pm - 3:30 pm BREAK
3:30 pm - 4:30 pm CLASS

Thursday Aug.28

- 8:00 am - 12:00 pm FACILITY TOURS

*Please note that schedule is tentative and subject to change.
Check website often for the latest and most up-to-date information!*

A SAMPLING of SPEAKERS

Cindy Burns

VP Correctional Services,
Canteen Services, Inc.
ACFSA National Secretary

***“Employees and Trustees:
Love ‘em or Leave ‘em....***

No Matter What, You Still Need ‘em!”

Attending this session guarantees you will leave with a better understanding of not only the co-workers who drive you crazy but also a clearer vision of yourself as a leader.

So many times, we think: “This is crazy, I’ll just do it myself and then I know it will be done right.” Getting jobs done safely and well is the end goal, finding ways to manage our teams performance is the real prize that comes with motivation and understanding of the different personalities that we work with each day.

Upon leaving this dynamic presentation you will more clearly understand:

- *Team Motivation -
It really is the little things*
- *Ways to lessen your stress by
managing your people*
- *How different personalities
fit together to make the whole*
- *What it takes to make a group a team*
- *Your job can be fun again -
the choice is yours*

Cindy Burns Bio:

Corrections was not even in her thought process when Cindy married at 17, graduated high school and settled into a life of being a wife and a Mom and now a Grandmother to 7 8/9 kids! Cindy has been in correctional food service for the past 17 years. She has a great passion for the line of work she does and people she works with and for. She is not afraid of a challenge and has a natural ability to solve problems in ways that most people can’t begin to think of. She is a dynamic leader and a friend to most everyone she meets. She is always willing to help those less fortunate than she and she truly lives what she preaches. Now 40 years later, she is Vice President overseeing 57 food and commissary accounts for the Tiggelman Franchise of Canteen Services. Cindy gives her all daily to make sure every interaction is a true experience.

Nancy Porter

ACFSA Past-President

Nancy Porter started her correctional career in 1992 with the North Carolina DOC/Div. of Prisons. In June of 2005, she retired from Corrections, but remained active in ACFSA. During her tenure with the association, she held national offices of Treasurer (2 terms), Vice President, President and now, Past-President. Nancy is a Registered Dietitian and also a Licensed Dietitian Nutritionist and holds a BS Degree from Russell Sage College in Troy, NY. Her dietetic internship was at the Medical College of Virginia, Richmond, VA. Nancy took additional Advanced class work in the School of Public Health, University of North Carolina, Chapel Hill, NC. She received the prestigious Silver Plate Award from the International Food Manufacturers Association (IFMA) in May 2001 in Chicago, IL at the NRA Trade Show. During her time as President of ACFSA, the education component for certification of food service members was developed. She has served as co-chair as well as chair since inception.

Doug Campbell

VP of Business Development,
Environmental Health Testing

“Train the Trainer”

Attendees will learn the fundamentals of food safety sanitation and have the opportunity to become certified food safety managers at the conclusion of the class. Course components include: latest FDA Food Code information; practices that ensure safe food protection; receiving; personal hygiene; temperature control for cooking, cooling and storage; equipment use and cleaning; pest management and much more. At the end of the class, the certification examination from National Registry of Food Safety Professionals, a division of Environmental Health Testing, will be administered. This exam is nationally accredited by the American National Standards Institute and Conference for Food Protection and is accepted in every jurisdiction that mandates food manager certification using the accredited exams.

Doug Campbell Bio:

Doug Served on the Food Manager Training, Testing and Certification Committee of Conference for Food Protection for 8 years. This Committee wrote the current CFP standards for food manager certification exam providers. He worked for USDA-FSIS for 14 years, as

an inspector and a microbiologist and has been awarded 2 Superior Service Awards for research in Salmonella food poisoning outbreak and for botulism in vacuum packaged bacon. This is the USDA’s 2nd highest honor. Doug has performed audits in over 600 food processing establishments and co-authored numerous scientific articles on food safety and microbiology in internationally referred journals including the AOAC Journal.

Mike Patterson

South Carolina Dept. of Corrections

***“Gang Behavior and
the Games the Inmates Play”***

Mike Patterson Bio:

Mike joined the South Carolina DOC in 1993 and his career has included working with the Canine and Contraband team, Special Investigation Unit and with the South Carolina DOC Training Academy with a focus on gang activity and its effects on the general population and day to day activity. Mike has addressed Law Enforcement Agencies across the state and given training through the Academy on gang behavior and the games inmates play. We are sure that you will find this topic fascinating and invite you to attend.

Thomas Issermoyer

Department of Justice -
Bureau of Prisons -
National FS Administrator

Thomas began his career in corrections in 1975 in the United States Marine Corps.

He advanced through many areas of responsibility in military corrections and left the Marines in 1979 as a Sergeant. In 1981, following a short time in county corrections, he was able to combine previous training and experience in food service with his correctional experience and was employed by the Federal Bureau of Prisons. He continued to accept increasing levels of responsibility and became a GS-12 Food Service Administrator in 1988 and GS-13 Food Service Administrator in 1990. Thomas continued his advancement into senior management when he was promoted to Regional Food Service Administrator 1999 and National Food Service Administrator in 2002.

HOTEL AND TRAVEL INFORMATION

Please have the following information available when you make your reservations:

Group Name: Association of Correctional Food Service Affiliates; Arrival and departure days and times; Credit Card information; Number of people per room; Smoking preference; Any special needs (Accessibility, etc.)

Requests for your reservations must be received by Monday, July 21, 2008 to receive the discounted rate.

SOUTHERN HOSPITALITY

PRIMARY CONFERENCE HOTEL

Embassy Suites North Charleston

5055 International Boulevard • North Charleston, South Carolina, 29418
Phone: (843) 747-1882 • Toll Free: (800) 362-2779

Check-In: 3:00 pm Check-Out: 12:00 pm

STANDARD SINGLE/DOUBLE OCCUPANCY – \$109 STANDARD TRIPLE or QUAD OCCUPANCY – \$119

Hotel Parking: *FREE* Convention Center Parking: \$4

ADDITIONAL CONFERENCE HOTEL

Hilton Garden Inn

5265 International Boulevard • North Charleston, South Carolina, 29418
Phone: (843) 308-9330

Check-In: 3:00 pm Check-Out: 12:00 pm

STANDARD SINGLE/DOUBLE OCCUPANCY – \$109 SUITES – \$129

Hotel Parking: *FREE*

THERE ARE A LIMITED NUMBER OF ROOMS AT EACH PROPERTY SO PLEASE MAKE YOUR RESERVATIONS EARLY.

TRAVEL INFORMATION

Ground Transportation from the Airport:

Directions & Transportation

The Embassy Suites Hotel & Convention Center is located just one mile from the Airport and provides a complimentary Round-Trip Airport Shuttle

If you would like to learn more about South Carolina prior to your visit, please visit their website at www.CharlestonCVB.com.



CONFERENCE REGISTRATION FORM *(PART ONE)*

August 24-28, 2008 • Embassy Suites Hotel & Convention Center North Charleston
Association of Correctional Food Service Affiliates - ACFSA

TWO SIDED FORM - REGISTRATION WILL NOT BE PROCESSED UNTIL
COMPLETED APPLICATION AND PAYMENT HAVE BEEN RECEIVED

ACFSA 2008 International Training Conference & Expo

Name _____

Nickname for Badge _____

Position _____

Facility/Company _____

Mailing Address _____

City _____

State _____

Zip _____

Contact Phone (MANDATORY) _____

Phone for publication (OPTIONAL) _____

Is this your first ACFSA Conference? (please circle)

Yes

No

Guest Name _____

Guest Name _____

Guest Name _____

CANCELLATIONS

CANCELLATIONS REQUESTED IN WRITING TO ACFSA WILL BE GIVEN A FULL REFUND IF RECEIVED ON OR BEFORE JULY 18, 2008.

CANCELLATIONS RECEIVED AFTER JULY 18, 2008 AND NO-SHOWS WILL NOT BE REFUNDED.

REGISTRATION

REGISTRATION WILL BEGIN SUNDAY, AUGUST 24, 2008 AT 1:00 PM. BADGES, PROGRAMS AND OTHER MATERIALS WILL BE PROVIDED AT THAT TIME.

PLEASE BE AWARE THAT NO CONFIRMATIONS WILL BE SENT.

****PLEASE NOTIFY US OF ANY SPECIAL DIETARY REQUIREMENTS.**

SEND THIS INFORMATION ALONG WITH YOUR REGISTRATION AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

Please continue and fill out part two of the Conference Registration Form.

CONFERENCE REGISTRATION FORM (PART TWO)

REGISTRATION FEES

NUMBER OF ATTENDEES	TYPE OF REGISTRATION	REGISTERING BEFORE JULY 18, 2008	REGISTERING AFTER JULY 18, 2008	AMOUNT DUE
	ACFSA MEMBER	\$195.00	\$225.00	
	ACFSA NON-MEMBER	\$275.00	\$300.00	
	GUESTS (INCLUDES FRIENDS, RELATIVES ONLY)	\$110.00	\$130.00	
	ACFSA PROFESSIONAL PARTNER REGISTRATION *	\$250.00*	\$275.00*	
	NON-MEMBER VENDOR REGISTRATION*	\$300.00*	\$325.00*	
	MARKET RESEARCH FEE - ALLOWS ACCESS TO VENDOR SHOW FOR (VENDOR) ATTENDEES *	\$100.00*	\$125.00*	
	ONE DAY MEMBER AND NON-MEMBER REGISTRATION SPECIFY DATE: (FOODSERVICE EMPLOYEES ONLY)	\$70.00	\$95.00	
	VENDOR SHOW ONLY (FOODSERVICE EMPLOYEES ONLY - MEMBER OR NON-MEMBER)	\$25.00 [†]	\$30.00 [†]	
	SANITATION CERTIFICATION PROGRAM NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS (CLASS INCLUDES BOOK AND ALL MATERIALS.)	\$40.00	\$40.00	
	SANITATION RECERTIFICATION PROGRAM NATIONAL REGISTRY OF FOOD SAFETY PROFESSIONALS (CLASS INCLUDES BOOK AND ALL MATERIALS.)	\$40.00	\$40.00	
TOTAL DUE (FULL PAYMENT MUST ACCOMPANY COMPLETED REGISTRATION FORM)				

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

* ONLY VENDORS WHO WORK FOR COMPANIES THAT HAVE NEVER ATTENDED OR EXHIBITED AT AN ACFSA CONFERENCE MAY ENTER THE VENDOR SHOW. ABSOLUTELY NO SOLICITATION WILL BE ALLOWED FROM ANY TYPE OF PERSON, COMPANY OR PUBLICATION. THOSE CAUGHT SOLICITING WILL BE ESCORTED FROM THE SHOW OR CONFERENCE WITHOUT A REFUND.

METHOD OF PAYMENT

Check or Money Order payable to: ACFSA or please circle: Visa MasterCard American Express

Card No. _____ Exp. Date _____

Cardholder's Name _____

Cardholder's Signature _____

MAIL COMPLETED REGISTRATION WITH PAYMENT TO:
ACFSA • 210 N. Glenoaks Blvd., Suite C, Burbank, CA 91502
For Questions Call: (818) 843-6608

Golf Tournament

Sunday, August 24, 2008
Meet In The Lobby at 6:00 A.M.

Tournament Registration Deadline August 16, 2008



Individual Registration Package

To register for the golf tournament, please fill out this form. All checks must be made payable to ACFSA and mailed to:

ACFSA - Golf Tournament
210 N. Glenoaks Blvd., Suite C
Burbank, CA 91502

Name (team or individuals): _____

Address: _____

City/State/Zip: _____

Phone: _____

Email Address: _____

Number of Members _____ X \$75 = \$ _____ (includes Golf/Cart/Luncheon)

Number of Non-Members _____ X \$85 = \$ _____ (includes Golf/Cart/Luncheon)

Check Number _____ Total Due \$ _____

**Contests with prizes to be awarded.*

Additionally, I would like to contribute the following golf tournament gift or raffle items:

Send Donations to: Call ACFSA Office for Location
(818)843-6608

Please include your business card with payment. Remember, all checks must be payable in U.S. Currency to ACFSA.

ACFSA - Golf Tournament
210 N. Glenoaks Blvd., Suite C
Burbank, CA 91502

We look forward to seeing you at the golf tournament in Charleston!

Please Note: No refunds will be given after August 16, 2008



MEMBERSHIP CATEGORIES

Professional Foodservice Member:

Any person actively engaged in correctional food or farm service operations is eligible to become a professional foodservice member. Professional foodservice members may vote for and hold Executive and Regional Director positions on the Board of Directors.

Institutional Member:

Correctional Facilities. The membership is not carried in the name of a specific person, but the institution is entitled to privileges of active membership by appointing a representative who has the power of one vote for and may hold Executive or Regional Director positions on the Board of Directors.

Retired Member:

Retired correctional foodservice professionals who are not currently industry consultants, manufacturers' representatives or employed in any capacity by companies that could potentially sell to correctional foodservice professionals. Retired members may vote for Executive or Regional Director positions on the Board of Directors.

Professional Partner:

Companies providing products/services that can be used in the correctional foodservice environment. Professional Partners may vote for and hold the office of Professional Partner Representative on the Board of Directors.

Associate Professional Partner:

Individual employees or representatives of Professional Partner companies who want to receive all of the Association's mailings. Associate Professional Partners may vote for and hold the office of Professional Partner Representative on the Board of Directors. Manufacturers' Representatives may become Associate Professional Partners, in conjunction with a Professional Partner company, if they use the membership to sell that professional partner's products only and are listed under that company's name only.

Chapter Professional Partner:

Those companies that target a limited geographic area. Chapter Professional Partners will receive ACFSAs' quarterly INSIDER Magazine, but not the International Membership Directory. They may not vote for or hold international office. They may participate in Regional or International Conferences without submitting Professional Partner membership dues or registering as a non-member Professional Partner if the conference falls within the geographic limits of their chapter.

ACFSA MEMBERSHIP APPLICATION

SIMPLY FILL OUT THIS APPLICATION AND FORWARD WITH DUES (CHECK, MONEY ORDER, VISA, MASTER CARD, AMERICAN EXPRESS OR INSTITUTIONAL PURCHASE-ORDER) TO ACFSA MEMBERSHIP.

NAME _____

TITLE _____

FACILITY/ORGANIZATION _____

PHONE _____ FAX _____

E-MAIL ADDRESS _____

WEB PAGE _____

DIRECTORY ADDRESS _____

PREFERRED MAILING ADDRESS (IF DIFFERENT FROM ABOVE) _____

PREFERRED BILLING ADDRESS (IF DIFFERENT FROM ABOVE) _____

RECRUITED BY _____

EMPLOYED BY (FOR FOODSERVICE PROFESSIONAL ACTIVE AND INSTITUTIONAL MEMBERS ONLY):

FEDERAL STATE/PROV. COUNTY PRIVATE OTHER _____

ACFSA ANNUAL MEMBERSHIP DUES (IN U.S. FUNDS) CHECK ONE:

FOODSERVICE PROFESSIONAL \$69

INSTITUTIONAL \$134

RETIRED \$34

PROFESSIONAL PARTNER \$384

ASSOCIATE PROFESSIONAL PARTNER \$109

CHAPTER PROFESSIONAL PARTNER \$159

AMOUNT DUE \$ _____

CHECK ENCLOSED MONEY ORDER ENCLOSED PURCHASE ORDER ENCLOSED

MASTERCARD VISA AMERICAN EXPRESS

CARD NUMBER _____

EXPIRATION DATE _____

CARDHOLDER'S NAME _____

SIGNATURE _____

**IF PAYING BY CREDIT CARD YOU MAY FAX YOUR REGISTRATION FORM TO (818)843-7423
OR, SEND COMPLETED APPLICATION AND PAYMENT IN FULL TO:**

**ACFSA-MEMBERSHIP,
210 N. GLENOAKS BLVD., SUITE C
BURBANK, CA 91502**

QUESTIONS? CALL THE ACFSA OFFICE AT (818)843-6608



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