Designed For Food Service Directors, Managers, Supervisors, Dietitians, and Culinarians

ACCREDITATION

Seven (7) continuing education credits have been requested from the Academy of Nutrition & Dietetics and the Association of Nutrition and Foodservice Professionals.

DIRECTIONS: Contact the Sheraton LaGuardia at 718-460-6666

PARKING

Parking is available at the basement of hotel for \$10 all day. Space is limited. Other alternative parking lots available at:

- Prince Center (next door) 39-07 Prince Street
- Flushing #2 Municipal Parking Field 135-23 39th Ave
- Hyatt Hotel 133-59 Roosevelt Ave
- 3636 Prince Parking LLC

For additional information, contact Andria Coleman at andiriacoleman@hotmail.com or 212-312-5033

REGISTRATION FEE

Member \$35, Non-member \$65, Student/Retired \$30

Registration due by May 25, 2018
Register online at www.ahfny.org or complete the registration form below.

	Member Non-Member Student	□ Check □ Money Or	der
	Please make checks payal	ble to AHF-NY	
Name			
Title			
Organization			
Organization			
Organization Org. Address City			

Jill Herling 20 Harvard Street Closter, New Jersey 07624



Association for Healthcare Foodservice of New York

Presents

2018 Annual Educational Seminar & Vendor Exhibition

Friday, June 1, 2018 7:30 AM-4:00 PM "Challenges & Changes In The Healthcare Foodservice Industry" Sheraton LaGuardia East Hotel 135-20 39th Avenue Flushing, NY 11354

Jill Herling 20 Harvard Street Closter, New Jersey 07624

PROGRAM

7:30 - 8:00 AM	Registration & Continental Breakfast
8:00 - 8:15 AM	Welcome & Introductions Andria Coleman, EMBA, MS, RDN, CDN, President, Association for Healthcare Foodservice of New York
8:15 – 9:15 AM	Food & Beverage Pairings: Based on the Collective Wisdom of the World Kyle Shadix, MS, RD, CRC, Director of Pepsi Co Culinary Research
9:15 – 9:45 AM	Update from AHF National Kent Hamaker, Director of Education, Communication, and Benchmarking. Association for Healthcare Foodservice (AHF)
9:45 - 10:45 AM	Enhance Recovery after Surgery (ERAS) Dr. Christina Lynn Sherry, PhD, RD, MBA, Medical Science Liaison, Abbott Nutrition
10:45 – 12:15 AM	Vendor Exhibition, Networking, Poster Sessions & Book Signing
12:15 – 12:45 PM	Networking Lunch
12:45 - 1:45 PM	Sing: The Team Building Karaoke Steve Dragoo, Founder & President Solutions Consulting, Inc.
1:45 - 2:00 PM	Break
2:00 - 3:30 PM	Gen Zthe Emerging Digital Consumer Antoinette Miller, MS, Manager, University Relations & Recruitment, HBO Food Service Trends Becky Schilling, MS, Editor in Chief, Food Service Management Magazine
3:30 – 4:00 PM	Closing Remarks, Evaluation, and Raffle

MEET OUR SEMINAR FACULTY



Kyle Shadix as both a Certified Research Chef (CRC) and Registered Dietitian (RD), Chef Kyle Shadix is a talent in the kitchen, a food scientist, nutrition expert and food & nutrition educator, writer, and innovator in institutional food development. Chef Kyle has worked as a menu consultant to Memorial Sloan Kettering Cancer Center's food & nutrition department, and as Culinary Director and head of cooking demonstration at Macy's Herald Square's world renowned culinary center in The Cellar. He is a Director of Pepsi Co. Culinary Research Team. Chef Kyle has written monthly columns for Nation's Restaurant News, Positive Thinking magazine & Todays Dietitian. Chef Kyle received B.S degree in Consumer Foods & Nutrition with a minor in Food Science and French from the University of Georgia. He is also a graduate of Culinary Institute of America. He graduated with M.S degree in Clinical Nutrition from NYU.



Kent Hamaker is the AHF Director of Education, Communications, and Benchmarking. Kent came to AHF in 2015 after directing church educational and youth ministries for 20 years where he achieved exceptional results for members by way of teaching, listening, and leading. At AHF, Kent edits the quarterly AHF magazine, S.O. Connected. He has proven ability to create, train, mentor, and manage, and demonstrates exceptional relationship building talents with both clients and staff. Kent graduated from Virginia Tech with a Liberal Arts degree, which focused on communications, psychology, and music. He and his wife live in McLean, VA.



Dr. Christina Lynn Sherry is a Medical Science Liaison for Abbot Nutrition and has expertise in both Adult Therapeutic Nutrition and Prenatal/Lactation Nutrition. Her work has helped develop nutritional supplements for expectant moms and as well as advancements in Similac infant formulas. Today, she also supports adult nutrition conducting clinical research and providing critical care nutrition, surgical nutrition (ERAS) and quality improvement initiatives. Dr. Sherry joined Abbott in 2010 and she has published 12 peer-reviewed articles in the area of immune regulations as well as pregnancy and lactation nutrition. She has two patents and is a regular speaker at national and international conferences. Dr. Sherry has received multiple prestigious awards at Abbott for her pediatric research. Prior to joining Abbott, Dr. Sherry was a post-doctoral fellow at the University of Michigan. She received her undergraduate degree in dietetics from Bluffton University, PhD in Nutritional Science from the University of Illinois at Urbana-Champaign and MBA from Ohio University.



Steve Dragoo is trusted advisor and trainer to some of America's foremost companies. Over the span of his career, he has worked with major retailers and for two of the nation's largest food companies. As founder and President of Solutions Consulting he helps clients tell their stories, formulate successful strategies, and continue to win in challenging economic times. Steve's latest book SING! Business and life lessons from the Karaoke Stage brings together anecdotes and practical ideas for a richer life and better work performance from his 30-plus years of industry experience and 20 years performing on the Karaoke stage. Steve was the 2007 recipient of the Experience Management Achievement Award presented by Joe Pine and Jim Gilmore, co-authors of the Experience Economy. In 2013, Steve received the International Dairy Deli Bakery Association's Chairman's Award, an annual honor recognizing one individual's extraordinary contribution to the food industry.



Antoinette Miller is the Manager, University Relations & Recruitment at Home Box Office (HBO). In this role, she is responsible for overseeing the project and program management of all internal and external collegiate and early career development initiatives, including but not limited to the summer, fall and spring internship programs in Seattle and New York. Prior to this role, Antoinette was a Recruiter at HBO where she was responsible for collaborating with mid-to-senior-level executives to create, develop, and execute employment search strategies. Prior to HBO, she was the Diversity Coordinator at News Corporation. Antoinette served 2 years as a board member for New York Women in Communications, Inc. She received her BS in Mass Communications from Norfolk State University, and MS in PR and Corporate Communications from New York University.



Becky Schilling is the editor-in-chief of Food Management and Supermarket News Magazine. Becky holds a bachelor's degree in journalism from Texas A&M University and a master's degree from the Medill School of Journalism at Northwestern University. Before joining FM in 2014, Becky was with Food Service Director magazine for seven years, the last two as editor-in-chief. Becky is a history nerd and sports fanatic, especially college football. A born and raised Texan, Becky currently resides in New York City.