



AHF National Update

2021



ASSOCIATION FOR
HEALTHCARE
FOODSERVICE



Leah Reily, CAE

AHF Executive Director



2021 Annual Conference



2021 Annual Conference

- Dallas, Texas
- August 23-26, 2021
- **Playbook for the Future:
Reset, Renew, Reconnect**

JOIN US IN DALLAS
AUGUST 23-26, 2021
for the Association for Healthcare Foodservice's Annual Conference

AHF 2021
ANNUAL CONFERENCE
AUGUST 23-26 | DALLAS, TEXAS

**PLAYBOOK
FOR THE
FUTURE**
RESET. RENEW. RECONNECT.

REGISTER TODAY →

2021 Annual Conference

- **Monday:**
 - Area Activities (Fieldtrips)
 - Pre-conference sessions
 - First Time Attendee Orientation
 - Rodeo Themed Opening Reception (Don't miss it!)
- **Tuesday:**
 - First full day of sessions & Keynote speakers
 - Tradeshow & Market Place
 - First Time Attendee Reception
 - Culinary Competition
 - Culinary Competition After Party with Dueling Pianos!
- **Wednesday:**
 - Last full day of sessions & Keynote speakers
 - Celebrate Excellence Awards Ceremony
 - FISH Talks
 - Fundraising Networking Activity
 - Celebrate AHF Closing Reception



2021 Annual Conference – Safety Measures

- Attendees will be masked (Unless fully vaccinated)
- Social distancing
- Signage throughout the space
- Plexi at key areas
- Sanitation stations will be in place throughout
- Reduced exhibit hall (75 total)
- distanced seating in ballroom and concurrent session rooms

AHF SAFETY PLEDGE

As the world makes every effort to end COVID-19, we want to be sure that we are doing our part in reducing the risk of potential spread to our guests, friends and colleagues. We are greatly looking forward to our August Conference in Dallas, Texas - *safely*. As we prepare to gather we ask that everyone respect and observe our safety pledge by adhering to the *five golden rules* below:



Scholarships

- AHF Operators are encouraged to apply for an Institutional Scholarships to cover the majority of their registration costs.
- **Don't Forget:** Members can also pay using Real Rewards Café Points and get registration for free.
- Scholarship Application Deadline: July 2, 2021
- Early Bird Deadline: July 16, 2021



WE CAN'T WAIT TO SEE YOU
THERE!

Operators and business partners
have already begun to register to
attend. AHF is ready to host you for
a fun, but safe, reunion!

PLAYBOOK FOR THE FUTURE

RESET. RENEW. RECONNECT.



culinary



hospitality



dining & retail



management



leadership

All New AHF Website



Brand New AHF Website

- Fresh design
- Improved intuitive navigation and menu design
- *New!* Searchable AHF Recipe Index free
- *New!* AHF Career Center
- *New!* Improved searchable online Resource Library
- Easier access to your classic favorites:
 - AHF Benchmarking Express
 - AHF Self Op Support (SOS) Program
 - Business Partner Directory
 - Online community
 - *So much more!*



BUSINESS PARTNER DIRECTORY

ONLINE COMMUNITY

BENCHMARKING LOGIN

RESOURCE LIBRARY

LOGIN

Search...



ABOUT ▾ TRAINING/EDUCATION ▾ CONFERENCE ▾ CHAPTERS ▾ SPONSORS ▾ MEMBER RESOURCES ▾

JOIN/RENEW

ASSOCIATION FOR HEALTHCARE FOODSERVICE (AHF)

Advancing self-operated foodservice in healthcare, senior dining, and related industries.

Join Us



Online Learning



Benchmarking Express



Annual Conference



Sponsor AHF



Self-Op Support



Member Resource library



Brand new, fresh,
design

Easy to find anything
you need

The screenshot displays the AHF (Association for Healthcare Financial Management) website. At the top, there is a navigation bar with links for BUSINESS PARTNER DIRECTORY, ONLINE COMMUNITY, BENCHMARKING LOGIN, RESOURCE LIBRARY, LOGIN, and a search bar. Below this is a secondary navigation menu with dropdown arrows for ABOUT, TRAINING/EDUCATION, CONFERENCE, CHAPTERS, SPONSORS, MEMBER RESOURCES, and a JOIN/RENEW button.

The main content area features a large background image of a laboratory or pharmacy. On the right side, there is a 'TRAINING/EDUCATION' section with a list of resources: UPCOMING EVENTS/TRAINING, ONLINE LEARNING CENTER, RECENT WEBINAR LIST, and ANNUAL CONFERENCE. To the right of this list is a 'FOR SERVICE (AHF)' sidebar with a 'Join Us' button and text mentioning 'e, senior industries.' Below the sidebar is a 'Join Us' button.

At the bottom of the page, there is a row of six icons representing different services: Online Learning (head with gears), Benchmarking Express (bar chart with arrow), Annual Conference (person at a presentation), Sponsor AHF (handshake), Self-Op Support (headset), and Member Resource library (lightbulb with gear). Below these icons is a row of seven dots, with the first one filled, indicating the current page.



Recipe Index

NEW! AHF Recipe Index

- Submit recipes for free
- Search of recipes to spice up your menu
- Sort through our Culinary Competition's dishes
- Open access to members and non-members

Showing all 32 results

Default sorting ▼

SUBMIT RECIPE

MEAL TYPE

- SALAD
- SIDE DISH
- SOUP
- APPETIZERS + SNACKS
- BEVERAGE
- BREAD
- BREAKFAST
- DESSERT
- DRESSINGS + SAUCES
- ENTRÉE
- FISH
- MEAT

DIETARY

- GLUTEN-FREE
- GVHD DIET
- KETO
- LACTO VEGETARIAN



"BUNLESS" BURGER BOWL



"SKINNY" WALKING TACO



BLACK BEAN ENCHILADAS (V)



BLACKENED GROUPEL FILET SERVED OVER ZOODLES WITH AVOCADO PESTO,



BLACKENED MAHI MAHI WITH SWEET POTATO HASH, JERSEY CORN PUREE & LUMP CRAB MEAT



BULGOLGI BEEF BIBIMBAP

Searchable Resource Library

NEW! Searchable Resource Library

- Easy find resources, templates, documents, and publications
- Sort through AHF's S.O. Connected archive
- Search by keyword
- *Member only resource.*

Search...

RESOURCE TYPES: ^

- AHF PUBLICATION
- PARTNER PUBLICATION
- SO CONNECTED MAGAZINE

FILTER TOPICS: ^

- ACUTE CARE
- ADMINISTRATION
- BENCHMARKING
- BUDGET & FINANCE
- CLINICAL
- CONTRACTOR THREATS
- CULINARY
- EMERGENCY PREPAREDNESS
- HUMAN RESOURCES
- INDUSTRY TRENDS



S.O. CONNECTED: VOL. 11 ISSUE 4 – COVID-19: STORIES FROM THE FRONT LINES

The fourth issue of volume 11 of S.O. Connected. Titled "COVID-19: Stories from the Front Lines" Feature articles: COVID-19 Stories from the Front Lines; COVID-19 & Mental Wellness;

[Read More](#)



S.O. CONNECTED: VOL. 11 ISSUE 3 – SUSTAINABILITY IN HEALTHCARE FOODSERVICE

The third issue of volume 11 of S.O. Connected. Titled "Sustainability in Healthcare Foodservice" Feature articles: Hospital Food is Better, Fresher, and Healthier Than Ever; Collaborat

[Read More](#)

[PRODUCT DIRECTORY](#)

[RECIPE INDEX](#)

[ANNUAL CONFERENCE](#)



AHF Online Learning Center

Our Latest Offerings

Welcome to our online learning center! To watch videos & complete CEU courses you MUST LOGIN first. Login in above to see our full list of webinars, training, and educational content available to you as a valued member of AHF. You can also access your CEU certificates and learning profile. NOTE: *Internet Explorer is not compatible with this system.*

You must use a modern browser such as Chrome, Firefox, Microsoft Edge, or Safari.

Dairy on the Menu: Bone Health, Wellness & Inspiration for Every Healthcare Menu Webinar



In this webinar, participants will learn about the importance of bone health.

Disasters aren't something to just plan for...they can happen to you. Are you prepared? Webinar



Participants will walk away from the session with a better understanding of

Real or Not Real: Interpreting the Nutrition Research Beyond the Headlines Webinar



This webinar will give you some insight from the newest Code of Ethics principles, a brief refresher on

Past, Present & Future State of Kitchens in Healthcare and Senior Dining Webinar



Join AHF and our partner Parts Town as we convene a panel of experts from various levels of the operational chain

NEW! AHF Online Learning Center

- Watch AHF's past webinars to gain automatic CEU's
- Online learning on demand

NEW! AHF Career Center

- Easy to post jobs in the industry
- Search for Jobs for free
- Post your resume, or search resumes
- Members post for free, non-members for a minimal fee

The screenshot shows the AHF Career Center website. At the top, there is a navigation bar with the AHF logo, a 'POST A JOB' button, and dropdown menus for 'EMPLOYERS' and 'JOB SEEKERS'. On the right side of the navigation bar are 'MANAGE' and 'LOG OUT' options. Below the navigation bar is a search bar with the text 'Search for career opportunities'. The search bar includes a search input field with a magnifying glass icon, a 'Search by Location' field with a location pin icon, a distance dropdown menu set to '50 Miles', and a 'SEARCH' button. Below the search bar, there are two main sections: 'Listings' and 'Job Alerts'. The 'Listings' section features a 'Filter search criteria' box with dropdown menus for 'Industry Type' and 'Employment Type', and an 'APPLY FILTERS' button. Below the filter box is a 'Clear Filters' link. The listings themselves are displayed in a grid format, each with a placeholder image, a job title, location, and salary information. The 'Job Alerts' section includes a 'Sign up for job alerts' heading, a sub-heading 'You'll receive an email when a new job is posted.', an email address input field, and a 'SIGN UP' button. Below the 'Job Alerts' section is a 'Prices' section with three listing options: '30 Day Listing' (Non-member: \$25.00, Member: \$0.00), '60 Day Listing' (Non-member: \$50.00, Member: \$0.00), and '90 Day Listing' (Non-member: \$75.00, Member: \$25.00).

Filter search criteria

Industry Type Employment Type **APPLY FILTERS**

[Clear Filters](#)

Listings [Filter Criteria](#)

Food Service Manager Posted: Apr 27, 2021
Northern Light Sebasticook Valley - Pittsfield, ME
Full-time Salary: Hourly
Application Deadline: Jul 30, 2021

Director of Food & Nutrition Services Posted: Apr 21, 2021
UW Medicine UW Medical Center - Seattle, WA
Application Deadline: N/A

Dining Services Director Posted: Apr 16, 2021
Elmcroft Senior Living - Bristol, TN
Full-time Salary: Annually
Application Deadline: N/A

Job Alerts

Sign up for job alerts
You'll receive an email when a new job is posted.

Email Address *

SIGN UP

Prices

30 Day Listing Non-member: \$25.00
Member: **\$0.00**

60 Day Listing Non-member: \$50.00
Member: **\$0.00**

90 Day Listing Non-member: \$75.00
Member: **\$25.00**



Thank You

Email me at:

Ireily@healthcarefoodservice.org

Reach out to AHF Staff Anytime:

info@healthcarefoodservice.org

Register for the Conference Today!

www.AHFconference.org



Soy Free
Meat Free
High in Protein
Low Cholesterol
Sustainable

- **Best in Class**...taste, texture.
Non-GMO, **Soy Free**
- **Build Business** with the meat free consumer.
- **Build Business** with the sustainable aware consumer.



MENU FLEXIBILITY AND A SUSTAINABILITY SOLUTION

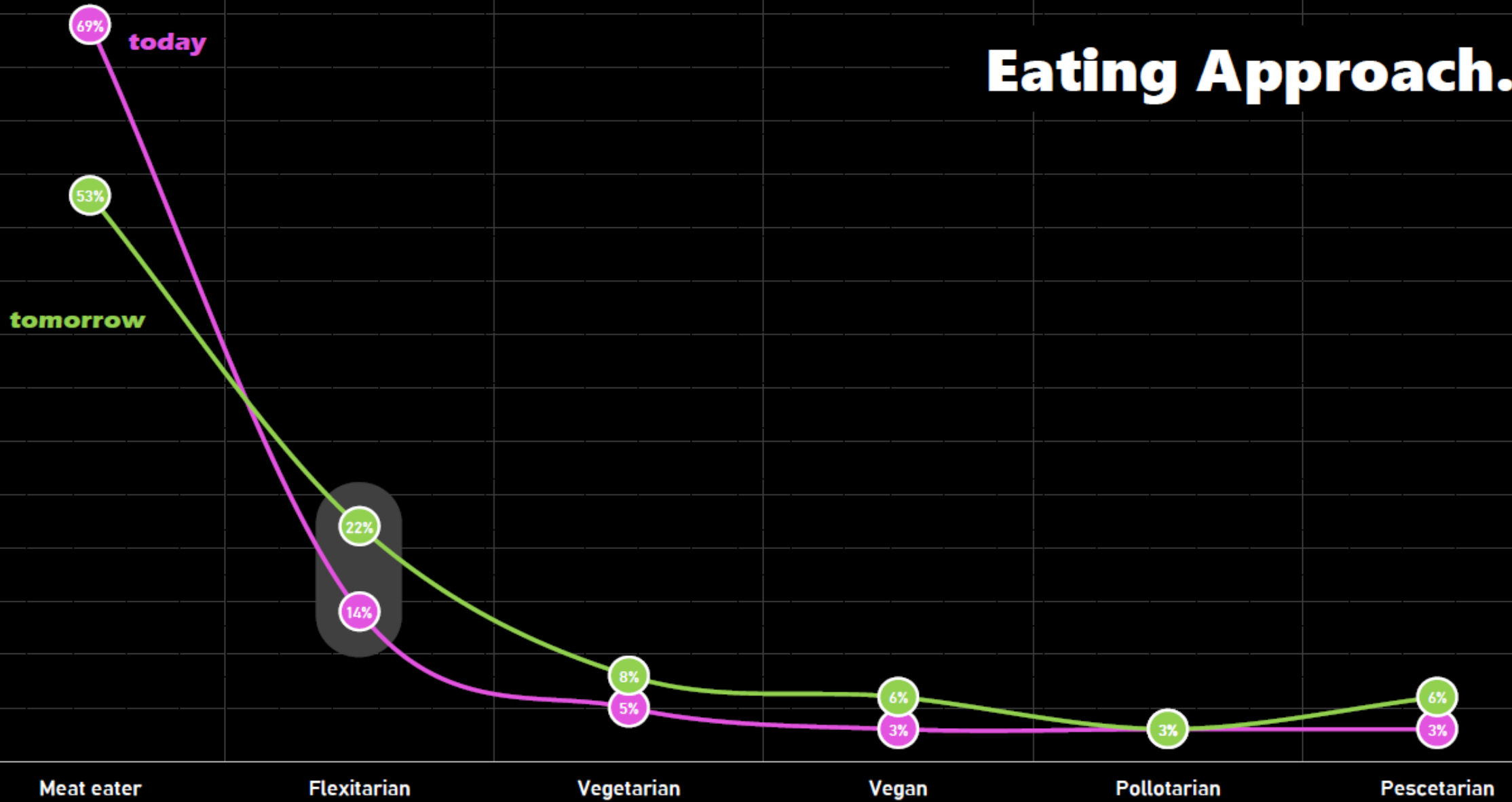
Product	Product Application	Category Versatility
Meatless Boneless Wings	Appetizer, Lunch, Dinner, Bar Snack, Kids Meal, Take Out	Sauces, Salads, Sandwiches, Wraps, Fries, Tacos, etc.
Meatless Crumbles	Appetizer, Lunch, Dinner, Kids Meal	Pasta Dishes, Salads, Wraps, Pizza, Stews, Chili, Stir Fry, Egg Rolls, Tacos, Etc.
Breaded Chik'N Patty	Lunch, Dinner, Take Out	Sandwiches, entrees, fries, fruit, salad



- **Sustainability** as a menu category provides a very real added benefit as it engages the socially and environmental conscience consumer.
- **You** can be part of the Climate Change Solution **and** operate a successful chain of restaurants



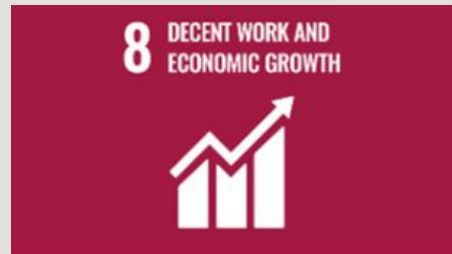
Eating Approach.





Sustainability: The Future of Food

- A partnership with Molly's Kitchen is a partnership with an industry Sustainability leader.
- Committed to providing a healthy protein source. We are a visionary leader in alternative proteins for a healthier planet.



DAN DAN NOODLES

Total time: 20 minutes | Yield: 4 – 8 oz portions

Ingredients

- 2 Tbsp canola oil
- 8 oz (2 cups) MK Meatless Crumbles
- 2 tsp minced garlic
- 2 Tbsp minced ginger
- 2 Tbsp rice wine
- 1 cup veggie stock
- 2 Tbsp Chinese sesame paste (or tahini)
- 2 Tbsp soy sauce
- 2 Tbsp hoisin sauce
- 2 Tbsp sugar
- 12 oz pre-cooked egg noodles, Wing Hing brand

Preparation

- Heat the oil in a large skillet or wok, add the MK Meatless Crumbles and cook until heated through
- Add the garlic and ginger and cook for another minute or two
- In a separate bowl, combine the remaining ingredients except the noodles. Blend until evenly incorporated, add to the wok. When boiling, reduce to a simmer and cook another 5 minutes
- Add the noodles and cook for another 2 minutes
- Transfer to steam table for service



COUNTRY MEATLESS CHICKEN MADEIRA

Total time: 20 minutes | Yield: 4 servings

Ingredients

- 4 each MK Breaded Chik'N Patties
- 2 Tbsp canola oil
- 4 Tbsp minced shallots
- 4 cups sliced mushrooms
- ¼ tsp salt
- ¼ tsp black pepper
- 2 oz fresh squeezed lemon juice
- ½ cup Madeira wine for cooking
- 1 Tbsp veggie base (or the amount equal to make 1 cup of stock)
- 6 oz sliced brie cheese

Preparation

- Cook the MK Breaded Chik'N Patties in the oven according to the instructions
- Heat the oil in a large skillet, add the shallots and mushrooms, season with salt and pepper and cook until tender
- Add the lemon juice and reduce to about ½ oz
- Add the cooking wine and veggie base and cook until reduced to about 2 oz
- Transfer to steam table for service
- To serve, melt 1-1/2 oz brie cheese on 1 patty and top with ¼ cup of the mushroom mixture



KOREAN BBQ BANH MI TACOS

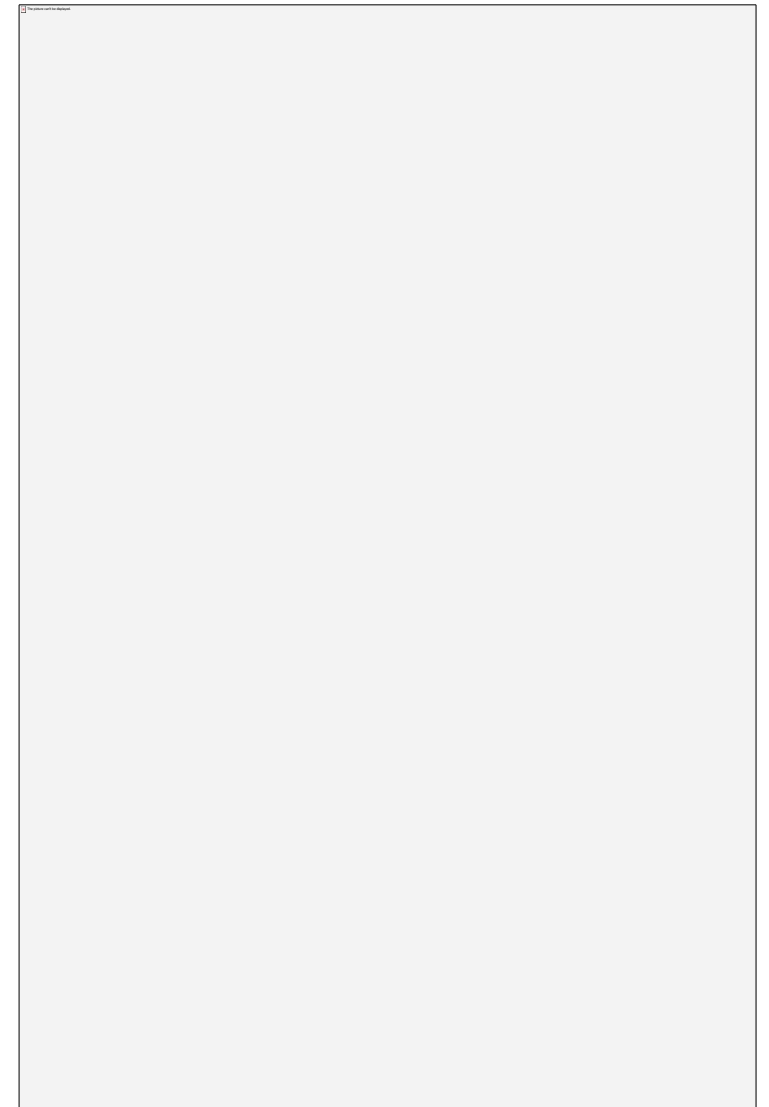
Total time: 20 minutes | Yield: 8 tacos

Ingredients

- 8 each MK Meatless Boneless Wings
- ½ cup Kogi Brand Korean BBQ Sauce, heated
- 8 each 6" flour tortillas
- 1 cup thinly slice red onions
- 1 cup shredded carrots
- 1 cup thinly sliced cucumbers
- 2 Tbsp thinly sliced Red Fresno pepper
- 1 cup rice wine vinegar
- 2 Tbsp sugar
- 2 tsp salt

Preparation

- Cook the MK Meatless Boneless Wings according to the instructions
- Toss the cooked wings in the bbq sauce, and transfer to hot hold for service
- In a sauce pot heat the rice wine vinegar, sugar and salt until it just comes to a boil, then remove from the heat and allow to cool to ambient temperature
- In a bowl, toss the onions, carrots, cucumbers, and red peppers with the vinegar mixture and chill
- For service, cut 1 of the glazed wings in half, placed in a warm tortilla, and top with 1 oz of the onion-carrot slaw.



Telehealth: Using Technology to Deliver Medical Nutrition Therapy

Michelle Myers, MS, RD, CSO, CDN and Christina Stella, MS, RD, CDE, CDN

Memorial Sloan Kettering Cancer Center

Learning Objectives

1

Define telehealth services and its history and understand the benefits in a nutrition setting.

2

Understand key requirements such as equipment, electronics, virtual platform and licensure when practicing telehealth.

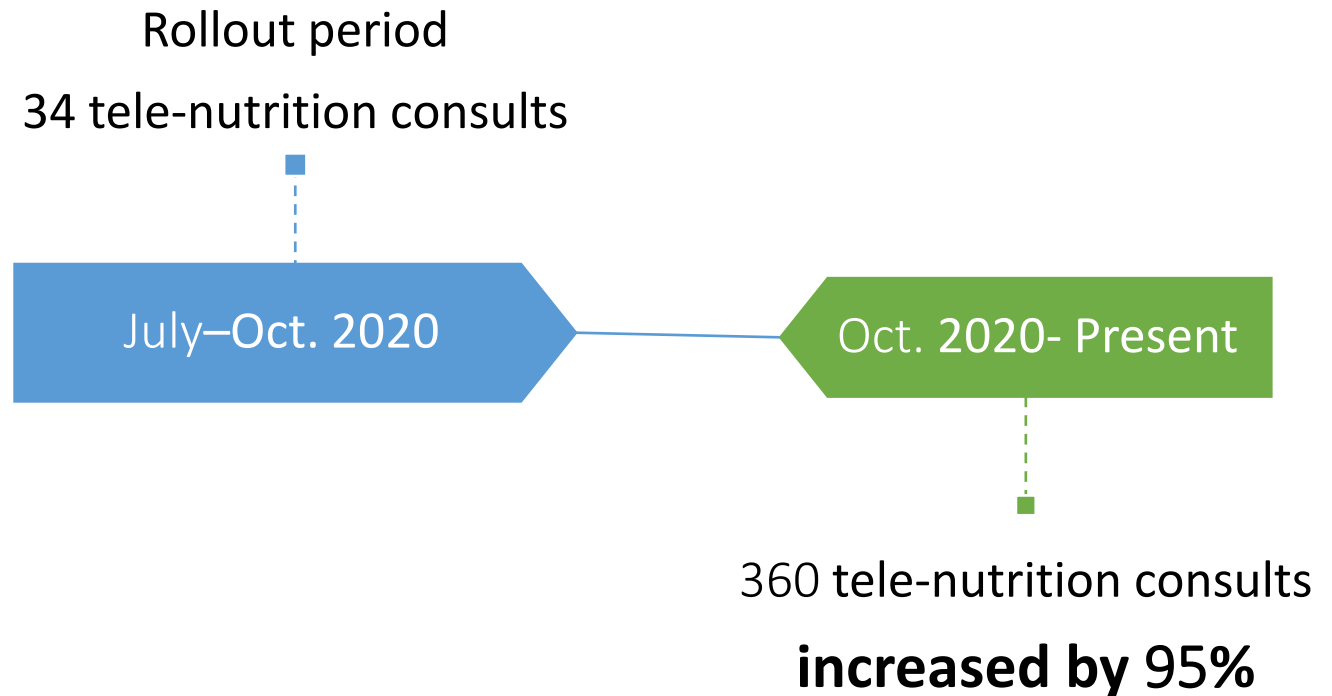
3

Discuss techniques for patient engagement in virtual sessions and methods to assess patients learning.

Implementing Tele-nutrition at MSKCC

- How did MSKCC implement telehealth consultations with Registered Dietitian Nutritionists

- Partnered
- Trained
- Piloted
- Rolled out



Objective 1:

Define telehealth services and its history and understand the benefits in a nutrition setting

Telehealth vs. Telemedicine

- **Telehealth**: is the use of electronic information and telecommunications technologies to support long-distance clinical health care, health-related education, public health and health administration
- **Telemedicine**: is the diagnosis and treatment of patients by means of telecommunications technology



Interchangeable?

Tele-nutrition

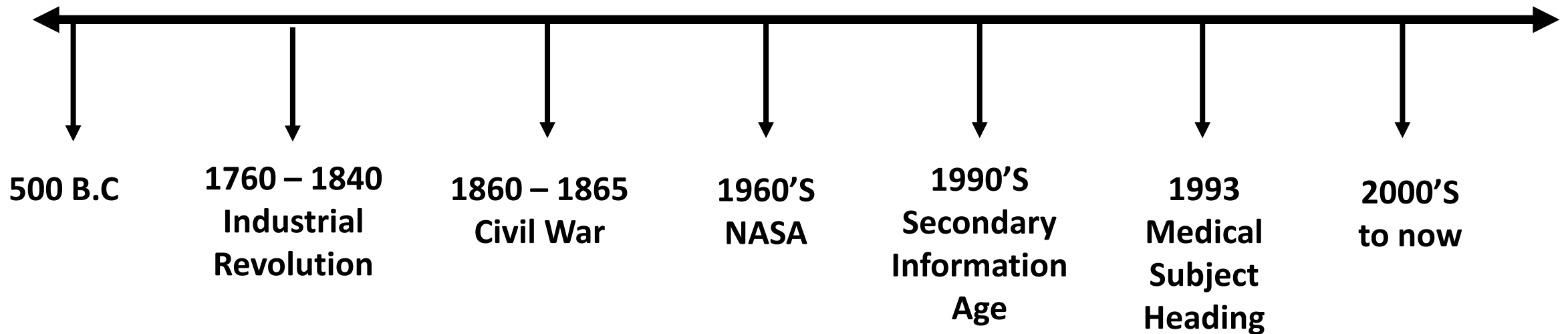
- The interactive use, by a RD/RDN, of electronic information and telecommunications technologies to implement the Nutrition Care Process (NCP):
 - Nutrition assessment
 - Nutrition diagnosis
 - Nutrition intervention/plan of care
 - Nutrition monitoring and evaluation
- With patients or clients at a remote location, within the provision of their state licensure as applicable

Past & Present of Telehealth

- **Question for the audience:**
 - **Provide an example of how telehealth was performed before the advent and inclusion of phones, computers, and the internet in the provision of patient care and telehealth**



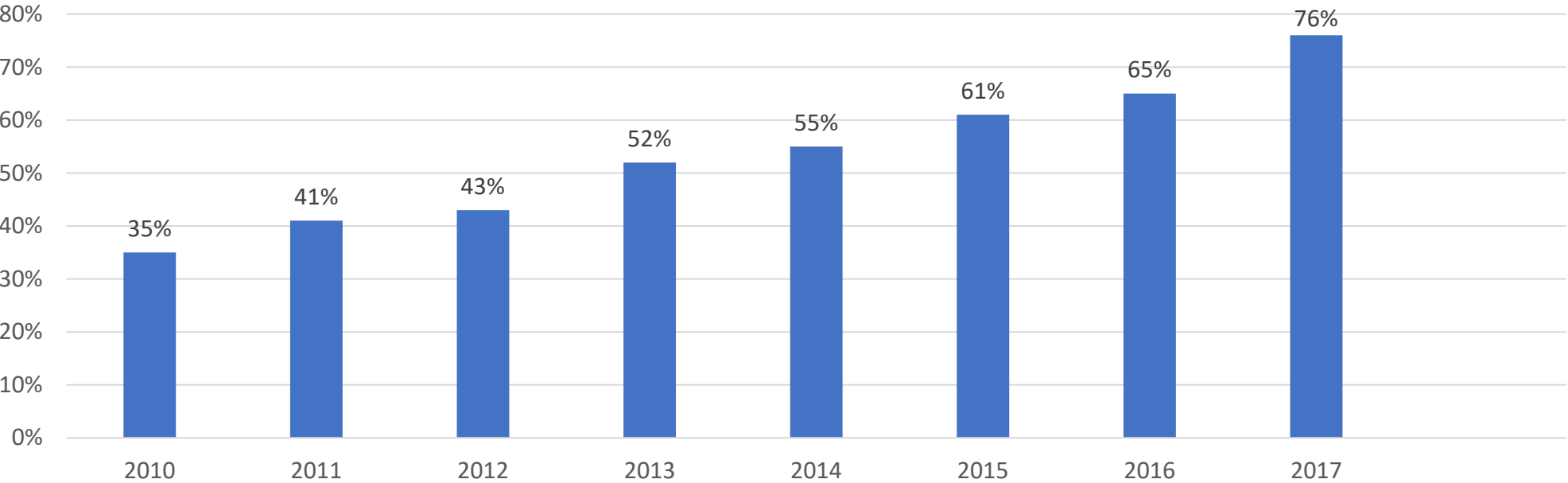
Past & Present of Telehealth



What does Telehealth and Telemedicine look like now?

Past & Present of Telehealth

Percent of Hospitals fully or partially implementing video or other technology to connect with patients for the provision of medical care



Past & Present of Telehealth

Centers for Disease Control & Prevention

telehealth appointments
Jan 2020 through the
second week of March
2020: **1.6 million MORE**
compared to the year
prior

March 2020

January 2020–
March 2020

The last two weeks
of March 2020
alone: ↑ 154%
compared to same
weeks in 2019

Centers for Medicare & Medicaid

- January 2020 - June 2020 : 34.5 million telehealth appointments
- Represents > 2,000% ↑ in appointments



Koonin, et al. Trends in the Use of Telehealth During the Emergence of the COVID-19 Pandemic — United States, January–March 2020. *MMWR Morb Mortal Wkly Rep.* 2020; 69:1595-1599.

Past & Present of Telehealth

- From April to May 2020 The Academy of Nutrition and Dietetics (AND) assessed measured change in dietitians use of telehealth to deliver nutrition care
 - 54 question survey was completed by 2,198 eligible Dietitian Nutritionists where they answered questions about demographics, highest degree of education, years in practice, and experience providing nutrition care via telehealth
 - 65% AND members
 - Majority (53%) Masters prepared Dietitians
 - Median years of experience = 15
 - 67% practice clinical nutrition

Past & Present of Telehealth

- Respondents also noted:
 - Telehealth was used most often for individual care
 - Most often Dietitians used both phone and audiovisual
 - Food and nutrition related history was assessed most frequently via telehealth

	Provided Nutrition Care via telehealth prior to the COVID19 pandemic	Currently providing Nutrition Care via telehealth
Yes	37.4%	78.2%
No	62.6%	21.8%

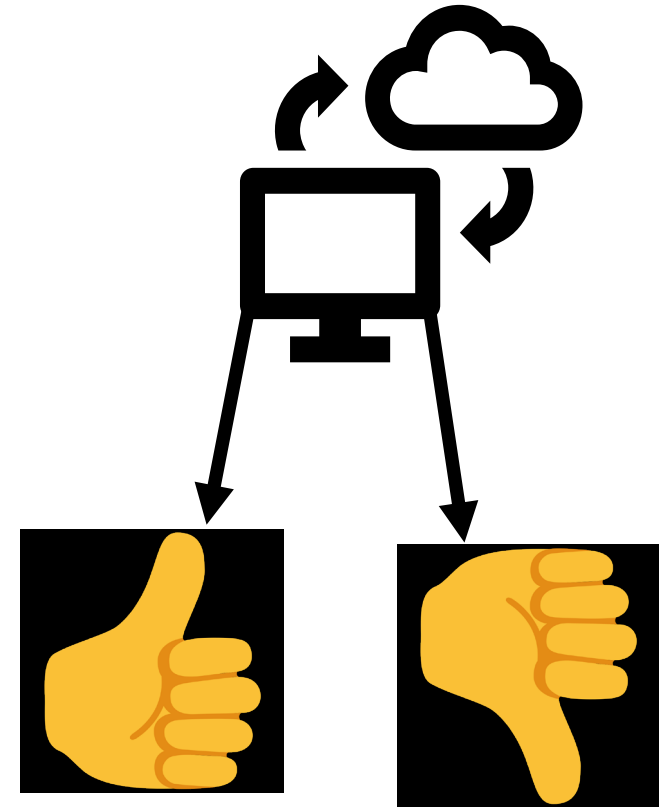
Past & Present of Telehealth

Registered Dietitians Nutritionist were surveyed to assess current telehealth practice

68% of dietitians who had access to telehealth technology used this method either daily or weekly for nutrition consults

Telehealth was used most often for nutrition education (84%)

Dietitians indicated they want telehealth as an option for future care



Telenutrition in Action

- Studies in patients with diabetes demonstrate telehealth to be an effective strategy for improving glycemic control

	Study #1 Rasmussen et al. (2016)	Study #2 Sood et al. (2018)
A1c	↓ (p – Value 0.016)	↓
Glucose	↓ (p – Value 0.015)	N/A
LDL	↓	↓
Blood Pressure (systolic/diastolic)	↑	↑

Telenutrition in Action

- Telehealth improved diabetes indicator, was it as successful in weight loss studies?

Table 2. Primary and secondary outcomes variables at baseline, week 6 and week 12 by

Outcome	Week	Telenutrition Intervention	Enhanced Usual Care	<i>p</i> -Value	
				Group	Time
Weight, kg	Baseline	114.9 ± 20.6	115.6 ± 21.8	0.997	<0.0001
	Week 6	109.3 ± 18.8	112.4 ± 20.8		
	Week 12	106.6 ± 19.0	110.6 ± 20.4		
Waist circumference, cm	Baseline	123.5 ± 12.9	125.8 ± 13.2	0.605	<0.0001
	Week 6	119.0 ± 12.0	123.3 ± 13.4		
	Week 12	116.7 ± 12.4	121.3 ± 13.9		
Body Fat, %	Baseline	38.2 ± 4.9	39.6 ± 4.7	0.297	<0.0001
	Week 6	36.6 ± 5.0	38.5 ± 5.4		
	Week 12	35.7 ± 5.3	37.7 ± 6.1		
Energy intake, kcal	Baseline	2194.1 ± 578.2	2138.3 ± 623.7	0.399	0.0001
	Week 6	1677.8 ± 462.9	1665.3 ± 553.2		
	Week 12	1593.9 ± 424.3	1693.3 ± 480.8		
Diet quality, 0–100	Baseline	51.0 ± 10.9	51.1 ± 14.0	0.629	<0.0001
	Week 6	70.6 ± 14.3	61.2 ± 15.6		
	Week 12	71.3 ± 13.9	63.9 ± 14.8		

Values are means ± standard deviations.

Objective:

Understand key requirements such as equipment, electronics, virtual platform and licensure when practicing telehealth.

Staying HIPPA Compliant

- HIPPA Security Rule – privacy & security expected to be met anytime PHI is received, transmitted, or stored
 - Same HIPAA requirements for in-person visits apply to telemedicine
 - What are those requirements?
- COVID 19 → Emergency Declaration Blanket Waivers for Health Care Provider
 - What changed?

Security + **Privacy** =



Staying HIPAA Compliant

HOW YOU CAN MAINTAIN HIPAA COMPLIANCE

- Encrypt all electronic file securely
- Learn differences in secure and non-secure modes of communication
- Adopt HIPAA compliant platforms before initiation of telehealth
- Develop security systems to monitor and react to breaches
- Confirm how third party associated vendors are approaching privacy and security in writing
- Obtain informed consent from patients

HOW YOU CAN UNINTENTIONALLY VIOLATE HIPAA COMPLIANCE

- Avoid unsecure communications i.e. using text messaging*
- Avoid external messaging i.e.. using personal accounts
- Enforce unique office credentials
- Not providing privacy training i.e. mandatory learning

Equipment, Electronics, Virtual Platform

- Basic requirements
 - Private space
 - Home Wifi
 - Computer or smartphone with camera
 - Headset (as needed)
 - Access to EMR
 - HIPPA Compliant Virtual Platform

Platform Selection: Non-public Facing Communications Technology to Provide Services via Telehealth

Under Medicare, RDNs may temporarily use popular applications that allow for video chats. RDNs should notify patients that these third-party applications potentially introduce privacy risks. Take all steps to use available encryption and privacy modes when using the following applications.

These include:

- Apple FaceTime
- Facebook Messenger video chat
- Google Hangouts video
- Whatsapp video chat
- Zoom
- Skype

Platform Selection: Non-public Facing Communications Technology to Provide Services via Telehealth

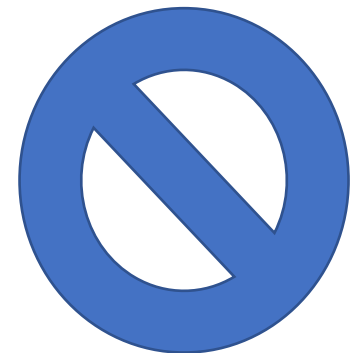
Text messaging may temporarily be used to communicate with patients:

- Signal
- Jabber
- Facebook Messenger
- Google Hangouts
- Whatsapp
- iMessage

Platforms to Avoid

The following applications **should not be used** as they are public facing:

- Facebook Live
- Twitch
- TikTok and similar video communication
- Chat rooms such as Slack



Platform Selection: HIPAA Compliant Vendors

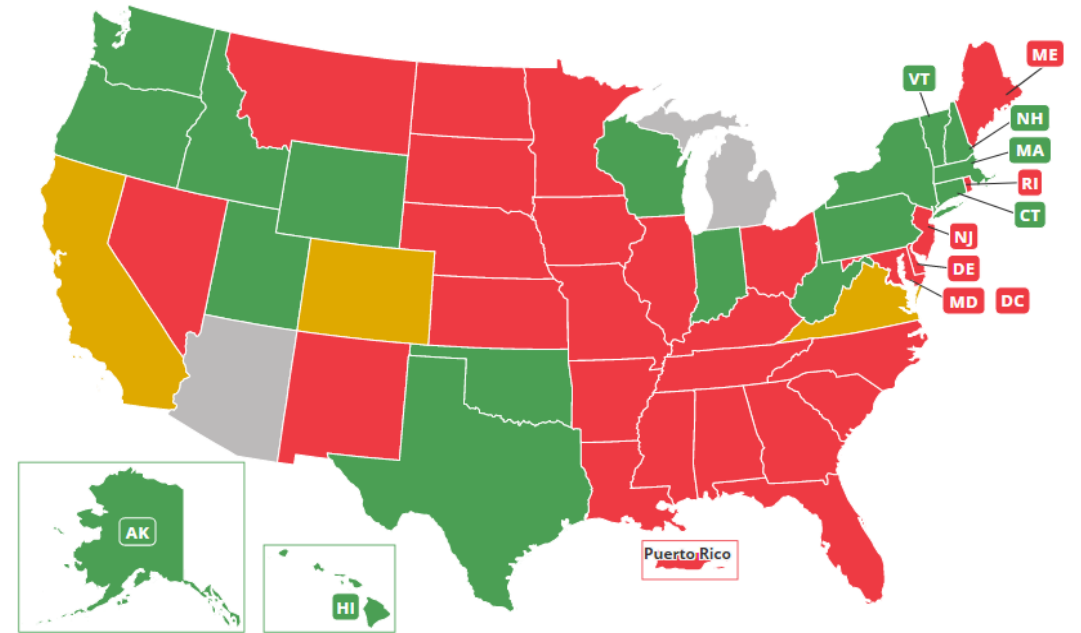
MNT via telehealth beyond the time frame of the public health crisis will want to identify a telehealth platform that meets standard HIPAA and payer requirements. Approved Vendors:

- Skype for Business / Microsoft Teams
- Updox
- VSee
- Zoom for Healthcare
- Doxy.me
- Google G Suite Hangouts Meet
- Cisco Webex Meetings / Webex Teams
- Amazon Chime
- GoToMeeting
- Spruce Health Care Messenger





Licensure Requirements

- RDs or RDNs in states without licensure laws must be credentialed and privileged by the traditional route, by each hospital in which they practice.
- Practitioners providing patient care services in other states must be licensed and/or meet other applicable standards that are required by state or local laws in both the state where the practitioner is located and the state where the patient is located

Interactive Licensure Map (AND)



Legend

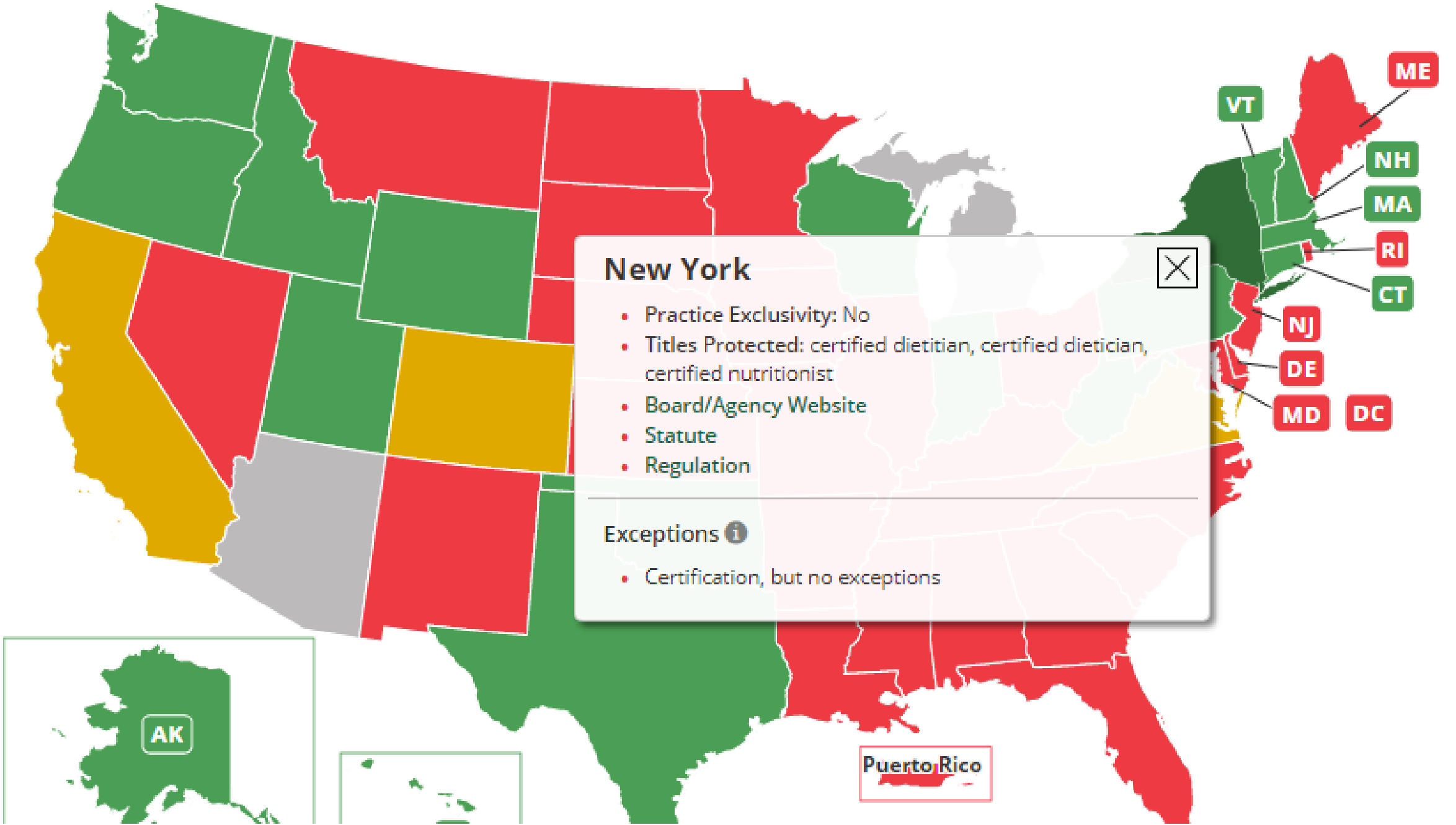
-  No Licensure of Practice or Title
-  Practice Exclusivity
-  Licensure of Title Only or Certification of RDNs
-  Title Protection Without Formal State Regulation

New York

- Practice Exclusivity: No
- Titles Protected: certified dietitian, certified dietician, certified nutritionist
- Board/Agency Website
- Statute
- Regulation

Exceptions

- Certification, but no exceptions



Objective:

Discuss techniques for patient engagement in virtual sessions and methods to assess patients learning.

Pros of Telenutrition



Patient and provider satisfaction



Conduct from safety of home



Decrease travel time



A new revenue base for business



RDN can work from anywhere

Telenutrition: Patient Satisfaction

- Hilgart et al. found common factors of satisfaction with technology, education and information provided, communication and avoidance of patient travel. Similarly, Kruse et al. identified common factors of patient satisfaction related to health outcomes, modality use and preference, low cost and communication.
- Telehealth also appears to enhance communication and engagement between health care providers and patients and their caregivers, especially through real-time videoconferencing.

Effectiveness of Telenutrition?



- RCT, telenutrition (intervention) group versus enhanced usual care group
- Participants from both groups received an individualized caloric goals, education materials, SMART goals.
- Weight loss measured at 0, 6, 12 weeks. Both lost similar weight (percentage)
- **Conclusion tele-delivered programs prescribed for weight loss can yield similar results to in-person and technology-delivered interventions.**

Cons of Telenutrition



No-shows



Requires large amount of support staff



Can be less personal than face to face contact



Technology issues (internet, platform issues)

Limitations of Telehealth

- Access to technology, such as available high-speed broadband service or wireless networks, is critical to successful telehealth implementation. It is not surprising that slow internet connection and poor connection to wireless networks negatively impacts communication between health care providers and patients during telehealth visits.
- Although three-quarters of US adults have broadband internet service at home, this service is not evenly distributed among racial minorities, older adults, rural residents, and those with lower levels of education and income less likely to have broadband service at home.
- The COVID-19 pandemic has highlighted this digital divide

Limitations of Telehealth

- Other frequently cited barriers to telehealth use include:
 - health provider and patient acceptance
 - reimbursement
 - regulatory barriers
- How can these be fixed?
 - Prior training and use of familiar technology leads to better acceptance by both patients and providers

Steps to a Successful Televisit

1

Establish the
Clinician-Patient
Relationship/
Create Rapport

2

Set the Agenda

3

Respond
Empathically to
Emotions

4

Deliver the
Information

5

End the televisit

Communicating Effectively: General Tips

- Before every appointment: make sure your camera and microphone are working properly ; make sure your face is clearly in view of the camera and that you are looking directly into the camera; ensure you have a private, quiet space to conduct visit ; use light in front of your face so patients can see you better.
- Prior to apt, check for any special considerations (I.e., need for translator)
- Be mindful of your facial expressions —patients may rely heavily on your facial expressions and non-verbal cues, more so than they would during an in-person visit.
- Avoid using medical jargon and use plain language whenever possible.

Implications for the future

While telehealth does not replace face-to-face appointments, it does offer an alternative mode of service delivery that when integrated into an established service (i.e., nutrition) could form part of patient choice when clinically safe and appropriate.

Questions?

