

EYE

METRO NEW YORK'S FOODSERVICE EVENT COVERAGE



AHF-NY's 2016 Educational Seminar And Vendor Exhibition

Metro New York's leading Healthcare foodservice executives met at the Sheraton LaGuardia last month for their annual Educational Seminar and Vendor Exhibition with a theme of: "Sharpening Your Tools in Food and Nutrition Services: People, Taste and Techniques."

After a warm welcome from AHF-NY president, Veronica McClymond of Memorial Sloan Kettering, the group was challenged and stimulated by a wide diversity of topic and speakers.

Morning sessions included presentations on Greening of Cafeterias, Benchmarking, Crating and Ethical Work environment.

The afternoon curriculum included talks on Creating a True Food Culture, thoughts on Failure and Success and even how to build Yoga based breaks into the daily culture of healthcare

foodservice operation.

The event also included a truly memorable vendor exhibition that included several aisles of the very latest in innovative solutions for the healthcare feeder. From the latest in gourmet food solutions from ADA Valley Beef to new induction cooking solutions, the show floor was a source of the very latest.

Kudos to event chair Jill Herling and her team for creating an event in which every attendee and exhibitor walked away with concepts they could put to work immediately.

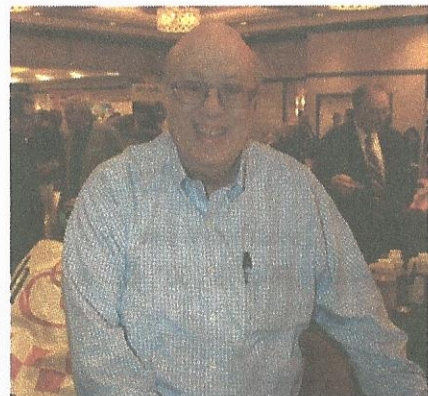
Can't say enough about the association's president McClymond who took the time to personally thank each and every vendor on the show floor for participating.

AHF - New York's goal is to play a key role on the journey to health and wellness. As healthcare foodservice self-

operators, the group understands the important alignment between nutrition and healing.

The chapter's mission is to develop leaders and raise the bar for foodservice in New York's self-operated facilities, whether acute or long-term care. Its members are directors, managers,

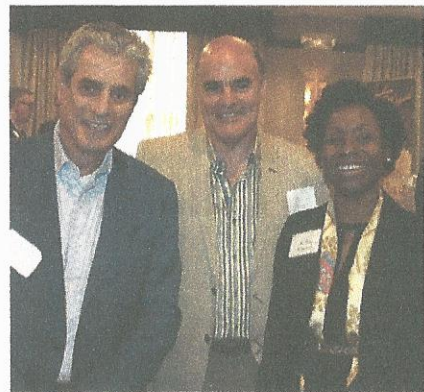
dietitians and chefs. AHF-NY provides professional growth through focused education - the programming that drives productivity, innovation and patient satisfaction from within all facets of the foodservice department, from patient meals to staff dining to retail concepts.



Long time Tavern on the Green buyer Ron Reimer has launched a second career with Fresh and Tasty Bakeries



(L to R) Mason Reynolds of Harris Restaurant Supply and the VA Hospital's Mimi Wang



(L to R) Jimmy Weiss and Greg Mirque from H. Weiss with incoming AHF-NY president Addie Coleman



(L to R) Jeff Nemeth of Jayden Chemical and Pro-Tek chief Ed Daniels



(L to R) Medfair's Brian Coleman, Veronica McClymond AHF-NY president and Bruce Degn



(L to R) Sheron Makara of New Carlton Rehabilitation Nursing Center, event chair Jill Herling and veteran healthcare foodservice executive Steven Chow