

AHF 2022 ANNUAL CONFERENCE CEU SCHEDULE

AHF will request a total of 23 planned CEUs from ANFP, AND (CDM), and ACF. **An attendee can earn a maximum of 17 CEUs by attending the annual conference.** There may be some slight variation in total earnable CEUs between the three accrediting entities based on their unique accreditation regulations.

The schedule below is subject to some change. Attendees should always refer to the AHF conference website or conference mobile app for the most up to date information.

TUESDAY AUGUST 9, 2022

AREA ACTIVITY (ON-SITE): AHF Golf Outing

Time: 6:18-10:00 AM

Sign up and enjoy a round of golf at the Westin Kierland Golf Club before the conference starts. AHF will arrange a group outing on the Ironwood/Mesquite course. *PING Rental clubs are available and 6 golf balls are included with the rental. To avoid the heat, the event will begin at 6:18. Subject to availability.

PRE-CONFERENCE DEEP DIVE WORKSHOP: Effective Financial Management & Leadership Skills for Food & Nutrition Services

Speaker: Joyce Hagen Flint

Time: 9:00-12:00PM

CEUs: 3.0

Join AHF for a 3-hour financial management and leadership acumen deep-dive workshop. This session will be an investment for emerging and experienced Food and Nutrition Service (FNS) leaders which will return improved operational performance. It is intended to provide leaders in FNS a current understanding of practices in financial management that can assist in improving overall performance of their departments. The course will also review other critical leadership skills and knowledge needed to succeed in your current, or future, role. This session is a great option for any FNS leader in acute care or senior living with financial responsibility including directors, managers, chefs, and more.

AREA ACTIVITIES (OFF-SITE): Native American Fry Bread Making Class

Time: 2:00-4:00 PM

Area activities are local excursions organized by AHF to the surrounding area. The Native American Fry Bread Making Class will be a unique opportunity to experience the local flavor of Arizona. Take the class taught by local experts and then take time to explore the Native American Market.

AREA ACTIVITIES (ON-SITE): AHF Work-Life Balance Poolside Party

Time: 2:00-4:00 PM

Join AHF for a fun, casual, networking event – *poolside!* Attendees and their guests are encouraged to join us to network, chat, swim, and get to know one another – and our sponsors – better. This is a great chance to relax before the conference begins and add some work-life balance into your day! As this is a simple fun, free, meet-up style event attendees are able to order food and drinks from the hotel pool staff while they chat with colleagues and friends.

FOCUS GROUP DISCUSSION: Defining Your Brand Statement

Speakers: Amanda Goldman, Dana Fillmore

Time: 4:30-5:30 PM

CEUs: 1.0

Earn extra CEU's and join AHF sponsor Gordon Food Service for a unique and intimate discussion focused on defining your brand statement. Knowing and delivering on a well-defined brand statement will help you differentiate your dining venue in a way that your guests (residents, employees, etc) value. A good brand statement can even build culture for your team. We will share some examples of dining brands, and discuss key components to consider when developing your own.

PRE-RECEPTION: New Attendee Orientation

Time: 6:00-7:00 PM

A simple and fun networking event for new attendees to get to know each other and AHF leadership. Come ready for the opening reception directly afterward!

RECEPTION: Opening Reception

Time: 7:00-10:00 PM

Join us for the first reception of the week! This is your chance to reconnect with friends and colleagues after a long separation. Be sure to come ready to safely network, make new connections, and most of all have fun. Our **electric desert theme** will be sure to wow while you listen to our One Woman Band.

WEDNESDAY AUGUST 10, 2022

KEYNOTE SESSION: Kitchen Sessions: Inspired Leadership

Speaker: Michael Lomonaco (Chef & Partner of Porter House Bar & Grill NYC)

Time: 8:15-9:15 AM

CEUs: 1.0

As a chef and restaurateur, Michael Lomonaco knows that while there is no single “recipe for success,” there are certainly key ingredients that need to be present in each and every one. Through his years of dedication and innovation in his restaurants and in the hospitality industry as a whole, Michael’s well-established reputation for thoughtful leadership is based on inclusiveness and kindness. His firmly held belief that enabling others to develop their own goals and harness their “inner entrepreneur” propels businesses from merely surviving to thriving achievement. His commitment to “doing the work” shows through his engagement in mentorship and his support of his industry and community.

CONCURRENT SESSIONS: Roundtable Discussions

Time: 9:30-10:30 AM

CEUs: 1.0 per session

Replacing traditional presentations, AHF will host guided roundtable discussions where you can learn from your peers. Three rooms will be provided each focusing on a different topic (or topics). Attendees will be able to select from the following three room topics and join their peers in a guided networking discussion. This is a great opportunity to learn from your peers and make new connections.

- **Room 1:** Menu Flexibility & Supply Chain Challenges
- **Room 2:** HR: Recruiting, Engaging, Retaining Staff
- **Room 3:** Foodservice During & Post Pandemic – What are you carrying forward?

KEYNOTE SESSION: Sweat the Small Stuff: 12 Fresh Perspectives for your Food Program Moving Forward

Speaker: Doug Johnson (Patient Experience Officer, Edward-Elmhurst Health)

Time: 11:00-12:00 PM

CEUs: 1.0

Join Doug as he shares fresh perspectives on staging personal and memorable experiences for your team, your customers, and your patients. Twelve principles will be shared to inspire you and challenge you to change the world! You'll be invited to identify the main principles that you will bring back to your organization and implement with your team immediately. In this session, you'll learn the difference between experience by design and experience by default and you'll capture fresh perspectives for your food program moving forward. We can't wait to see you there! It's going to be fun!

AHF TRADESHOW: Tradeshow & Marketplace (Lunch in Hall by Sponsors)

Time: 12:00-3:30PM

CEUs: 3.5

Our Tradeshow is one of our most loved events of the conference. Browse new products, materials, and services from our amazing business partners. Our sponsors have spent all year building new innovations to help operators that are battling an ever-shifting environment. Grab lunch from our sponsor booths as you browse and try out their latest product offerings.

CONCURRENT SESSION: Culinary Medicine

Speaker: Michael S. Fenster (Cardiologist. Professor. Chef. Storyteller.)

Time: 3:30-4:30 PM

CEUs: 1.0

The presentation will cover an introduction to Culinary Medicine as it is taught at The University of Montana. What it is, how it fits within the world of both (preventive) medicine and the culinary arts and where and how it extends beyond both. We will trace the changes to our food and food pathways within a cultural context; one that has in parallel altered the course of our health as individuals, a nation, and a planet. A brief discourse covers the failures of medicine and nutrition over the last 75 years (as well as lauding the successes) and exposes persistent food/health myths (i.e., eating fat makes you fat). We

focus on the devil in dessert, and the problem of ultra-processed foods (UPFs). The data correlating UPFs and modern disability and disease will be presented. Finally, we will present the Culinary Medicine solution and how healthcare foodservice is a critical lynchpin in the quest for success.

CONCURRENT SESSION: A Roadmap to Creating a Best-in-Class Retail Experience and Ecosystem

Speakers: Bruce Thomas (Geisinger Health System), Steve Cerullo (Geisinger Health System), George Cranmer (Trinity Hospitality Services), Cory Sullivan (Health Hospitality Partners)

Time: 3:30-4:30 PM

CEUs: 1.0

Why is retail in healthcare an ongoing challenge? During this session, the panelists will address the current staffing, budget, and resource constraints. The session will provide real-life case studies and retail strategies to make your retail offerings more relevant, innovative, and elevated. Operators will leave with concrete takeaways to cultivate enhanced C-suite engagement, further support their organization's mission, and combat employee burnout.

CONCURRENT SESSION: Replace or Maintain: Fresh tactics on how to approach Capital Planning and Investments

Speakers: Lisette Coston (Saint Francis Health System), Christine Guyotte (Rippe Associates), Julie Meddles (The Ohio State University Wexner Medical Center), Becky Smith (Clark Food Service Equipment), Joe Carbonara (Foodservice Equipment Sales)

Time: 3:30-4:30 PM

CEUs: 1.0

Experts predict that the Supply Chain issues will persist for the next 24 months which has created a demanding and often confusing approach to Capital Planning and Investments. Coupled with the volatile availability and pricing of materials like stainless steel, navigating what is shaping to be a post-pandemic market is proving to be more difficult than expected. Join our panel of experts as they outline Fresh processes and tactics that will assist with the submission of capital requests and aid in procuring small and large equipment in this complex market.



RECEPTION: AHF Culinary Competition & Reception

Time: 6:00-8:00 PM

Join us to watch 5 culinary teams from across the country battle it out for the title of 2022 Culinary Competition Champions. Teams will compete over the course of our 2-hour event. While you cheer the competitors on, you'll be enjoying ample food, networking, and drinks. You don't want to miss this!

AFTER PARTY! AHF Culinary Competition Afterparty

Time: 8:00-10:00 PM

Now that the competitors have been crowned, it's time to kick back and enjoy the after-party! The After Party will feature entertainment, late-night bites, and a nightcap (or two) to close out the evening. This is your chance to unwind and have some fun before tomorrow's sessions all while you celebrate the culinary competitors! Be sure not to miss out on our mod chic theme complete with after-party snacks, comfortable seating and a DJ!

THURSDAY AUGUST 10, 2022

EXERCISE ACTIVITY: Rise and Shine PiYo

Instructor: Sarah Karnatz

Time: 6:15-7:15 PM

Start the morning with a 1-hour PiYo class, led by AHF member, Sarah Karnatz. PiYo is a type of exercise that blends the best of Pilates and Yoga. Designed to be a low-impact exercise that doesn't involve jumping but will elevate your heart rate through intense stretching. PiYo uses dynamic fast-paced cardiovascular moves and bodyweight strength training. Sign up during registration and meet us at the Outside Covered Area Marshall's Outpost Pavilion. Towels will be provided.

SPONSORS/EXHIBITORS: Business Partner De-Brief (Breakfast Provided)

Time: 7:30-8:30 AM

All AHF sponsors and exhibitors are encouraged to join us for a complimentary breakfast while we discuss the Wednesday tradeshow. Our debriefs are a great time to discuss as a group what went well and where AHF could make improvements for next year. Exhibit hall-only personnel are welcome.

MAINSTAGE SESSION: Morning Roundtable Discussions

Time: 8:30-9:45

CEUs: 1.0

Instead of a traditional presentation, AHF is taking a *fresh* approach to our Thursday morning keynote. All AHF attendees will be invited to join in a morning roundtable discussion session. This will be an amazing opportunity to discuss today's pressing issues with peers face-to-face and walk away with real practical tips to meet current challenges. Further details about the session and topics that will be covered will be posted shortly.

MAINSTAGE SESSION: AHF FISH Talks – Staffing & Labor

Speakers: Jeanine Cosgrove (At Your Service Staffing), Peter Testory (University of Wisconsin), Dr. Jeffrey Thomson (CEO Emeritus, Gunderson Health)

Time: 10:00-11:30 AM

CEUs: 1.5

FISH stands for Food, Innovation, Service Hospital. Four dynamic industry speakers will present on the topic of staffing and labor. Each will give a dynamic 15-minute Ted-talk style presentation and will conclude with a Q&A panel-style session.

MAINSTAGE SESSION: Celebrate Excellence Awards Luncheon

Time: 12:15-1:15 PM

CEUs: 1.0 from ANFP and ACF

Take a break for a special seated (tasty!) meal while you watch AHF present awards to our 2022 industry leaders. During this session, you will hear about the amazing accomplishments of our 2022 Award winners. Be sure to help us celebrate your peer's achievements!

CONCURRENT SESSION: Celebrate Cultural Diversity with Culinary Traditions

Speakers: Amanda Goldman (Gordon Food Service), Dana Fillmore (Gordon Food Service), Gregory Wetzel (Eskenazi Health Services)

Time: 1:30-2:30 PM

CEUs: 1.0

We all know that food plays an important role in cultural identity and offering diverse menu selections can be a meaningful way to foster an environment of inclusion. Join this interactive session as we discuss ideas and real-life operator strategies to enable your foodservice department to play a leading role in promoting diversity & inclusion within your organization. We will explore delicious culinary



offerings from various cuisines that will appeal to staff, patient and resident senses, enhance person-directed care, and elevate the dining experience. Attendees will leave with practical and innovative resources and ideas to celebrate cultural diversity.

CONCURRENT SESSION: Disaster Survival Kit

Speakers: Neal Lavender (JPS Health), Almarie Talavera (JPS Health)

Time: 1:30-2:30 PM

CEUs: 1.0

In this session, the speakers will use real-life scenarios to explore how one organization maneuvered through multiple disasters and improved service operations as a result. Using a Plan – Do- Check – Act approach to improve processes and services in any situation continually.

CONCURRENT SESSION: The Future is Now: Leveraging technology to combat the next wave of obstacles

Speakers: Mike Folino (Akron Children’s Hospital), Dan Henroid (UCSF Health), Drew Patterson (Zink Food Service),

Time: 1:30-2:30 PM

CEUs: 1.0

Moderator: Benita Gingerella (Foodservice Director)

Industry leaders predict that the current supply chain and labor shortage issues will persist for a minimum of two years before we start experiencing recovery. As we look for Fresh solutions to these stale issues, our panel of experts will show the immediate impact of available technologies and how implementation is more approachable than ever.

KEYNOTE SESSION: Leading & Living With Soul!

Speaker: Denise Boudreau, MHA, LNHA

Time: 3:00-4:00 PM

CEUs: 1.0

Who you are, what you hold dear, what upsets you, and what underlies your decisions as a leader are all connected to your personal values. The missed opportunity is, most people never take the time to learn what those precious and powerful intrinsic things are! In this session you will have the opportunity to do an introspective reflection on your very own personal values, and recognize how they influence your personal and professional endeavors including overcoming the current staffing crisis. You’ll learn



practical strategies you can implement immediately to apply these values in your daily routines, allowing you to use them as a driving force and a personal true north star.

AHF Fundraising Activity – Rubby Duck Race (It’s Back!)

Time: 4:00-4:45 PM

Join AHF for their 2nd rubber duck race, raising funds for the AHF Scholarship Fund. The Scholarship Fund supports operator attendance to conferences year after year.

RECEPTION: Celebrate AHF!

Time: 7:30-11:00 PM

Our final reception of the conference! This is the BIG one filled with amazing entertainment, a sit-down formal dinner, award ceremony, and dancing. During the evening we will announce and recognize our two “secret” awards – our Lifetime Achievement Award Winner and our Making a Difference Award Winner. Don’t miss this chance to dress up, eat amazing food, and network with friends and colleagues before heading home tomorrow.