

OAND 100th Annual Conference
100 Ways to be a Dietetics Professional
Friday, April 16, 2021 Schedule

8:00 am – 9:00 am General Session Keynote

Bridging the Gap: Cultivating Anti-racism Among Nutrition Professionals

Research demonstrates the negative impacts that occur when the demographics of healthcare providers and patients do not align. With most dietetics' professionals identifying as "white," anti-racism efforts are essential to minimize harm when working with diverse patients. Important efforts are being made to diversify the profession. In the meantime, dietetics practitioners must improve cultural humility to bridge the gap between the demographics. Participants will learn to lessen occurrences of unconscious and implicit bias.
(CPEU 1, Level 2, PI 1.3.5, 1.3.6, 1.3.7)



Teresa Turner, MS, RD, LDN, SNS, FAND, is the Fort Meade Army Child & Youth Services Nutritionist, serving as the foodservice manager and CACFP Administrator for six facilities. Passionate about dietetics for over 19 years, Teresa enjoys public speaking and nutrition education and training. Hailing from the historical Tuskegee University, she currently serves as President-elect of the Maryland affiliate (MAND) and is past-chair of the Academy's Diversity and Inclusion Committee.



Krista Yoder Latortue, MPH, RD, PMP, PBA, FAND, is the Executive Director of Family Food, is a business analyst, and entrepreneur with 15 years of experience in nutrition and public health. She is a Fellow of the Academy of Nutrition and Dietetics and serves on boards at the local, state, and national levels. Krista is a recognized leader and expert on the intersection of nutrition and public health with business analysis and strategic planning.

9:00 am – 9:30 am Annual Business Meeting, Legislative and House of Delegates Update

Current information for OAND Members regarding State and Federal legislation and regulations affecting nutrition professionals and nutrition care.

The delegates will provide an update on the outcomes from the spring 2021 House of Delegates meeting, and the meetings that are ongoing in the districts.

9:30 am – 9:45 am Break – move to Concurrent Session A or B

**9:45 am – 10:45 am Concurrent Session A
– Professional Development**

Are You Ready for Future Dietetics Practice? Use Design Thinking to Evolve Your Career at Any Stage

What other ways do you want to practice “dietetics?” Are you curious about other opportunities or next steps? Whether you are 22, 40 or nearing “retirement,” how do you plan for what is ahead? Join this session to learn ways to evaluate your unique needs and translate them into career-shaping strategies and plans for continued learning. Positively impact your current and future career development and personal satisfaction using an intentional process.

(CPEU 1, Level 2, PI 3.2.2, 4.2.3, 3.1.1)



Julie Jones, MS, RDN, LD, is the Director of Performance Learning for Ruck Shockey Associates and has more than thirty years of healthcare foodservice leadership experience. She spent fourteen years as Director of Nutrition Services at Ohio State’s Wexner Medical Center before retiring in 2018. Currently, Julie directs leadership development activities for Ruck Shockey Associates and teaches management and leadership courses at OSU’s College of Health and Rehabilitation Sciences. Julie is a Past President of OAND and the Association for Healthcare Foodservice (AHF).

9:45 am – 10:45 am Concurrent Session B - Entrepreneurship

Creative Connections - Using Podcasting to Inspire Health Behavior Change

Jenny Pitcher will explore the development and implementation of her podcast, PATH – Positive Approaches to Health. She will discuss how to create engaging content that is inspiring, out of the box and evidence-based all at the same time. Jenny will share her journey to creating PATH and how using podcasting as a platform for delivering sound and inclusive nutrition and behavior change information can help all of us meet our diverse patients on their terms.

(CPEU 1, Level 2, PI 12.4.3, 2.1.3, 9.3.3)



Jenny Pitcher, RDN, LD, CHWC, RYT-200 and Co-Host, PATH - Positive Approaches To Health, is a Registered Dietitian-Nutritionist. A Certified Health and Wellness Coach, and Registered Yoga Teacher, she graduated from the University of Missouri with a degree in Human Nutrition and Foods. She has spent her career helping people get well through eating better, moving more and dealing positively with stress. She is currently the co-host of PATH, Positive Approaches To Health Podcast on Apple iTunes/Spotify.

10:45 am – 11:00 am Break – move to Concurrent Session A or B

11:00 am – 12:00 pm Concurrent Session A – Clinical

The Many Hats of a NICU RD: Connections between Nutrition and Lactation

Over a decade ago, Irene Olsen, PhD, RD published: *Dietitian Involvement in the Neonatal Intensive Care Unit: More is Better*. Concluding one improvement supported by the involvement of the NICU RD was feeding fortified breast milk to VLBW infants. The fifteen years since Dr. Olsen published her survey, NICU RDs role in the NICU has continue to evolve. In this lecture, we will focus on human milk management, including adding the hat of lactation consultant. (CPEU 1, Level 2, PI 1.5.1, 1.3.1, 1.14.1)



Anna Busenburg, RDN, CSP, LD, CLC, Neonatal Dietitian at Cincinnati Children's Hospital Medical Center, completed a dual Bachelor of Science degree in Dietetics and Nutrition, Fitness & Health, as well as her internship through Purdue University. Anna has worked in a Level III and two Level IV Neonatal Intensive Care Units in Indiana and Ohio for the past 9 years. She moved to Cincinnati Children's Hospital from Indianapolis in 2020. She became a Certified Lactation Counselor in 2019.



Wendy Cruse, RDN, CSPCC, CLS, CD, is Interim Clinical Nutrition and Manager Milk Lab Clinical Program at Riley Hospital for Children at IU Health. She has 30 years of experience as a Neonatal Pediatric Dietitian at Riley Hospital for Children, IU Health, Indiana University Medical Center, Indianapolis, Indiana. Wendy is a leader and master clinician who is sought locally, regionally and nationally by the elite – surgeons, physicians and nutritionists – for her expertise, primarily because of the good nutritional and neurocognitive outcomes of extremely high risk infants and children.



Jessica Thornton, RDN, CSP, CLC, LD, has 20 years working in Neonatal and Pediatric critical care. She is Medical Science Liaison, Medical Affairs with RB/Mead, Johnson Nutrition. After completion of her bachelor's degree in dietetics and internship, she completed a nutrition fellowship through Riley Hospital for Children. She is board certified in pediatrics and certification lactation counselor. Currently she is a Medical Science Liaison with Mead Johnson Nutrition and serves as a scientific resource within the medical and consumer arenas.

11:00 am – 12:00 pm Concurrent Session B – Community

Let's Have a Conversation: Application of Dialogue Learning in Community Nutrition Education Programming

Ohio State University Extension (OSUE) Community Nutrition Programs provide free, evidence-based nutrition education for low-income adults and youth throughout Ohio. Curricula are implemented using a research-based dialogue learning approach to engage participants and facilitate meaningful behavior changes. This presentation will provide an overview of OSUE Community Nutrition Programs, practical application of dialogue learning in nutrition education (for virtual and in-person client education and staff trainings), and a demonstration of activities using the dialogue learning approach.

(CPEU 1, Level 2, PI 12.4.3, 9.4.2, 12.1.3)



Cindy Conway, MS, RDN, LD, is President of a consulting company called Nutrition & Wellness Solutions, LLC. She has worked in community nutrition education for over 12 years. She specializes in developing nutrition education materials, including curricula, fact sheets, recipes, and evaluation instruments. She holds degrees from Eastern Kentucky University and the Ohio State University.



Amy Habig, MPH, RDN, LD, is an EFNEP Program Specialist through the Ohio State University Extension. She has worked in community nutrition education for 8 years. She previously worked as a Family and Consumer Sciences Extension Educator through Ohio State University Extension. Amy attended Purdue University, Cornell University, and University of North Carolina at Chapel Hill.



Amy Hollar, MS, RDN, is an Associate Professor and State Specialist in Healthy Living, University of New Hampshire Cooperative Extension. She has been teaching diverse audiences of all ages for more than 10 years. Amy spent the past 7 years working for Cooperative Extension nutrition education programs in the Washington, D.C. and Cincinnati areas, and now serves as the state coordinator for SNAP-Ed and EFNEP in New Hampshire. Amy is passionate about using policy, systems, and environmental changes to help create vibrant, healthy communities.



Cheryl Spires, MFCS, RDN, LD, is a SNAP-Ed Program Specialist, a 25-year employee at the Ohio State University Extension. She began as a SNAP-Ed Program Assistant, fulfilled 16 years as a Family and Consumer Sciences Educator, and now supervises 25 program staff within 23 counties. Cheryl's passion is equipping her staff to succeed as they provide education and skills to participants so food access will increase and health will improve.

12:00 pm – 1:30 pm Lunch with the Exhibitors

Please take this opportunity to visit our generous supporters in the state-of-the-art virtual exhibit hall. More information about this exciting opportunity to come soon!

1:30 pm – 2:30 pm Concurrent Session A – Counseling *Sponsored by American Dairy Association Mideast*

The Cultural and Culinary Relevance of Food and Nutrition from Farm to Table

Health and wellness continues to evolve and expand to include more decision making from farm to table. The cultural implications and culinary application of food and nutrition are also top of mind, especially in today's world. This session will cover how Dietitians are well positioned to connect all of these dots, helping provide actionable steps to patients that are evidence-based, easy to do, and respectful of personal preferences. (CPEU 1, Level 2, PI 2.1.3, 4.1.5, 8.2.3)



Kim Kirchherr, MS, RDN, LDN (IL), FAND, ACSM-CPT, is an award-winning registered dietitian and President of K2 Outcomes LLC. Kim has experience in agriculture, supermarket, media (traditional and social), hospital-based health and fitness centers, and outpatient MNT programs.

1:30 pm – 2:30 pm Concurrent Session B – Foodservice

The Business of School Food Service: Past, Present, Future

We're all going through this together, but we'll show you how to GROW through pandemic feeding to maintain a successful and profitable food service program. We'll discuss ways to keep students engaged with fresh, innovative and dynamic menus, and highlight the opportunities – and dare we say - POSITIVES, that could result from COVID!

(CPEU 1, Level 2, PI 13.1.7, 13.2.7, 13.3.3)



Sarah Carlson, MS, RD, LD, is Chief Operating Officer, Pisanick Partners, LLC. She is a graduate of Kent State University with a Bachelor's Degree of Nutrition and Food Science, along with a Master's Degree in Nutrition. Her expertise lies in National School Breakfast and Lunch Program guidelines and compliance. She is also committed to fundamental nutrition. She applies this skill set to coach schools to be more than just compliant by providing innovative solutions to federal and state program regulations.



Lauryn Palgut, MS, RDN, LDN, Senior Partner, Pisanick Partners, LLC, is a recent graduate of The University of Tennessee- Knoxville combined Master's in Public Health Nutrition and Dietetic Internship program. She received her undergraduate degrees in dietetics and kinesiology with a minor in coaching at Miami University in 2016. Lauryn is passionate about increasing accessibility to wholesome meals in urban areas.



Maureen Pisanick, RDN, LD, is Chief Executive Officer and founder of Pisanick Partners. She currently supports over 30 school districts in Northeast Ohio in creating and implementing a strategic improvement plan for their meal service programs. Through her involvement in farm to school efforts, culinary training course development, and recipe and menu analysis, she has created turn-key solutions geared towards wellness and public health in Ohio.

2:30 pm – 2:45 pm Break – move to Concurrent Session A or B

2:45 pm - 3:45 pm Concurrent Session A – Professional Development

Sponsored by Accreditation Council for Education in Nutrition & Dietetics

Myths and Realities About Future Requirements for Registered Dietitians

In this presentation, the Commission on Dietetic Registration 2024 Graduate Degree registration eligibility requirement and the Accreditation Council for Education in Nutrition and Dietetics Future Education Model will be reviewed. The presentation is designed to clarify realities and dispel myths held by current practitioners regarding these initiatives.

(CPEU 1, Level 2, PI 9.1.5, 1.5.1, 1.4.3)



James Swain, PhD, RD, LD, is Associate Professor and DPD Director at Case Western Reserve University, Cleveland, Ohio. He is an ACEND Board member and has held leadership positions with the Academy, ASN, as well as served with the FDA. James teaches dietetics courses, conducts research on iron absorption, and advises students. He enjoys hiking and camping with his family and playing soccer with his sons.

2:45 pm - 3:45 pm Concurrent Session B – Diversity, Equity and Inclusion

Examining Race as a Metric in Healthcare: The Good, the Bad, and the Ugly

For decades, researchers have been encouraged – sometimes required – to include “race” as a metric when collecting health data. We will explore the history of how race became a vital component of one’s health profile, and how its use and misuse in research and practice have led to significant health disparities. We will demonstrate how such research should be interpreted by nutrition professionals, and applied to practice, to improve outcomes and share recommendations for future research. *(CPEU 1, Level 2, PI 1.3.5, 1.3.7, 8.3.7)*



Candice Jones, MEd, RD, LD, CDCES, FAND, is the Dietetic Technician Program Chair at Cincinnati State Technical and Community College. She is also a Certified Diabetes Care and Education Specialist (CDCES) with the Christ Hospital Health Network. Professionally, she serves as Co-Chair of the Ohio Academy of Nutrition and Dietetics (OAND) Diversity Equity and Inclusion Committee.



Suzanne Summer, PhD, RD, is a registered dietitian who recently earned her PhD in Epidemiology. Suzanne oversees a nutrition research core specializing in the collection of diet intake and body composition data for research studies at Cincinnati Children’s Hospital Medical Center. Her own research interests are in the causes, contributors, and treatments for child and adult obesity. Outside of work, Suzanne loves to ride bikes with her husband and friends.

3:45 pm – 4:00 pm Break – move to General Session

4:00 pm – 5:00 pm General Session Closing Keynote
Sponsored by National Cattlemen’s Beef Association

**Changing the Conversation: Culinary Techniques to Meet the Needs of a Clients
Diagnosis Without Sacrificing Flavor for Aging/Geriatric Diseases**

Change the conversation when discussing dietary protocol with clients. Instead of educating what they need to limit or “can’t have” per diagnosis protocol, empower them with foods they CAN eat and healthy cooking techniques that can be utilized at home to prepare flavorful food. Bridge the gap of nutrition education with what clients understand about food. Learn how to educate your clients with evidence-based science, but translated through food along with behavior change techniques. Learn how to evaluate clients’ cooking skills and confidence in the kitchen to set realistic food-focused behavior change goals.

(CPEU 1, Level 2, PI 8.1.4, 8.4.2, 9.1.1)



Chef Abbie Gellman, MS, RD, CDN, is a spokesperson, recipe and product developer, and educator. She creates, produces, and hosts cooking and nutrition videos and works with a wide variety of food companies/brands/commodity boards, foodservice operators, health professionals, and private clients. She also contributes to many publications; her first cookbook, *The Mediterranean DASH Diet*, was published November 2019. She is the consulting “Better for You” R&D Chef/RD for the private company Happi Foodi and has created two lines of healthy frozen meals for them under the WalMart Better For You Great Value brand and the Happi Foodi brand; both can currently be found at WalMart. Abbie lives in NYC with her daughter, Olivia, and many shelves of cookbooks.