

SMCC
Dietetic Technology Department
Attn: Deborah Brooks, MS RD LD
2 Fort Road
South Portland, Maine 04106

Spring Mix: A Medley of Nutritious Topics

SMCC Dietetic Technology Program
Preceptor Appreciation Spring Seminar

Friday May 4th, 2018
8:00am – 3:30pm

Includes complimentary breakfast
and lunch provided by culinary arts in
the ocean view dining hall

Please Join Us

Hosted by:

Dietetic Technician Students:
Class of 2018

Friday May 4th, 2018
8:00am – 3:30pm

Southern Maine Community College
Jewett Hall

Topics:

Paul Blakeslee RD, LD, CNSC:
Review of the Incidence of Diarrhea
Critically Ill Adult Patients
(meets learning outcome: 5220)

Nicole Ferm, DTR:
Food Security in the Clinical Setting
(meets learning outcome: 3020)

Mike Sabo:
Healthy Diets – Our Mission
(meets learning outcome: 6030)

Jenna Madore MS, RD, LD:
Nutrition Therapy Through the Eyes of
a Health Coach
(meets learning outcome: 6080)

Courtney Kennedy
Cooking Does Matter
(meets learning outcome: 4020 & 6030)

5 CPEU's have been submitted to the
Commission on Dietetics Registration.

Biographies

Paul Blakeslee, RD, LD, CNSC:

Paul Blakeslee is a Registered Dietitian at Maine Medical Center. Paul completed his undergraduate degree in Culinary Nutrition at Johnson & Wales University in Providence, Rhode Island and his Dietetic Internship at Beth Israel Deaconess Medical Center in Boston, Massachusetts. He is a Certified Nutrition Support Clinician and provides clinical coverage in the critical care setting.

Nicole Ferm, DTR:

Nicole Nadeau Ferm is a graduate of Bates College who prior to becoming a DTR worked as a chef in Paris, Montreal, and Cleveland, and more recently at Fore Street in Portland, ME. Her success in foodservice ranges from recipe development to management. Nicole is also an SMCC Dietetic Tech. alumni, and former president of their health and wellness club. Additionally, Nicole was a student representative for MAND as well as chair of the Food Security Task Force where she supported their Public Policy Group. Currently, Cole is a practicing DTR at New England Rehab Hospital in Portland ME, where she supports nutrition care and provides education to patients, runs the Employee Farm Share Program for Maine Health, and is the point person at the Good Shepherd Food Bank Community Health and Hunger Program for patients at New England Rehab.

Michael Sabo:

Mike grew up in northern Maine where he began working with food at an early age. This led him to the Culinary Institute of America where he completed his education and quickly began working as an Executive Chef. In 2003, Mike joined SMMC where he currently serves as Director of Hospitality services where he collaborates with dietetic professionals to blend his progressive culinary expertise to provide healthy and palatable options to high risk populations. In addition, Mike is the founding member of Maine Health's Foodservice Task Force, Co-Author of Maine Health's healthy foods pledge, a participant in Partnership for a Healthy America, and in 2013 was awarded Food Service Director of the Year.

Jenna Madore MS, RD, LD:

Jenna Madore received her Bachelor's in Nutritional Science from University of New Hampshire, her Master of Science in Clinical Nutrition from New York Institute of Technology and has been working locally in the field of nutrition since October of 2008. Since 2014, Jenna has been working with Maine Medical Center's Weight & Wellness program as a registered dietitian. Most recently, in May of 2017 Jenna opened her own practice, Savor Food Life & Health in Biddeford ME, where she incorporates her RD background with health coaching techniques focused on individual nutrition counseling, worksite wellness, TRX, and Barre training.

Courtney Kennedy:

Courtney Kennedy is the Nutrition and Education Manager for the Good Shepherd Food Bank and is the Program Manager for Cooking Matters Maine. Courtney has worked in education and nutrition roles in the public education sector prior to coming to the Good Shepherd Food Bank. In 2012, Courtney attended a special reception at the White House with First Lady Michelle Obama, celebrating the Healthier US School Challenge. Courtney holds a Bachelor of Science in Education and Allied Health Professions with a concentration in Dietetics from the University of Dayton and a Masters in Adult Education from the University of Southern Maine.

Agenda

Friday May 4th, 2018

8:15 am – 8:45 am

Continental Breakfast – Registration

8:45 am – 9:00 am

College Welcome

9:00 am – 10:00 am

A Review of the Incidence of Diarrhea in Critically Ill Adult Patients

Paul Blakeslee RD, LD, CNSC

Learning Objectives:

- Attendees will be able to describe the impact that diarrhea has on critically ill patients.
- Attendees will be able to identify contributing factors that lead to diarrhea.

10:15 am – 11:15 am

Food Security in the Clinical Setting

Nicole Ferm DTR

Learning Objectives:

- Attendees will be able to recognize screening tools to identify food insecurity.
- Attendees will be able to describe the role of critical nutrition as it relates to working with a food secure population.

11:15 am – 12:15 pm

Healthy Diets – Our Mission

Mike Sabo

Learning Objectives:

- Attendees will be able to identify the need to assume a perspective of responsibility and values that support patient's nutritional needs in a clinical environment.
- Attendees will be able to recognize approaches required for working to counter obesity and other diet related health disparities

12:15 pm – 1:15 pm

Lunch at Culinary Arts Ocean View Dining Hall

1:15 pm – 2:15 pm

Nutrition Therapy Through the Eyes of a Health Coach

Jenna Madore MS, RD, LD

Learning Objectives:

- Attendees will be able to identify proper health coaching techniques, effective topics to discuss with clients, and understand the role a health coach plays in nutrition therapy.
- Attendees will be able to integrate health coaching topics during visits with clients.

2:15 pm – 3:15 pm

Cooking Does Matter

Courtney Kennedy

Learning Objectives:

- Attendees will be able to implement Cooking Matters programming in their communities.
- Attendees will be able to implement nutritional strategies and objectives to share with clients and patients.

3:15 pm – 3:30 pm

Closing Remarks

Door prizes throughout the day!

Questions? Please contact Dbrooks@smccme.edu

Registration Form

Please Return by April, 18 2018

Name: _____

Address: _____

Phone: _____

Email: _____

Special Dietary Requests:

Seminar Registration Fees:

Current SMCC Preceptor Free

Non-Preceptor \$60.00

Student \$20.00

Please Make Checks Payable to SMCC

2 Fort Road
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