



## The 49th Annual PSJAHF Symposium- March 7, 2024

Sponsored by **Philadelphia-South Jersey Chapter AHF**  
Sheraton Bucks County Hotel, Langhorne, PA 19047

A CHAPTER OF



### **Bridging the Gap: Innovations in Foodservice, Technology, and Workplace Culture Across Generations.**

7:30 – 8:00 Registration/Continental Breakfast Sponsored by TBD

#### **8:00 – 9:30 *Building a Robust Work Culture***

**Marsha Coleman, MS, MBA - Director of Learning and Development, Friends Services Alliance**  
Marsha communicates practical strategies for optimizing workplace culture. She draws inspiration from Barry Oshry's Power and Systems framework. The session focuses on five key principles that empower your organization to cultivate an inclusive workplace.

#### **9:30 - 11:00 *Challenges and Opportunities for Leveraging Technology***

**Tarah Schroeder -Vice President - Ricca Design Associates**

Tarah is a veteran designer of contemporary foodservice operations. She will focus on the myriad changes confronting dining operations today and provide insights on how to plan for tomorrow. Tarah will address how the foodservice industry is leveraging technological advancements for strategic advantages like reduced waste and emissions, labor efficiencies, reduced capital expenditures and footprint, while adding greater value and consistency to the customer, resident, or patient experience.

#### **11:00 - 11:15 *AHF National: An Invitation to Connect with Hillary Hutchins***

Stay up to date with our parent organization's programs, webinars, resources, and support for self-op leaders. Hear about the 2024 Conference coming in August in San Antonio as well as the benefits of operator, organizational, and student memberships.

#### **11:15 – 1:15 **BUSINESS PARTNER EXHIBITS: *Success and More in 2024*****

Engage with over 55 outstanding local and national suppliers. They can tell you what you will need to succeed, and then help you calculate the ROI of your decisions and investments. Our vendor partners understand the latest trends in menus, food prep, presentation, service, securing payments, and customer loyalty. **Lunch provided.**

#### **1:15 – 2:15 *IDDSI Update: Regulations, Best Practices and Testing***

**John Holahan-President of Simply Thick**

The IDDSI framework for managing pharyngeal disfunction is always evolving. John is an expert on improving the care of your patients with dysphagia and upgrading the appearance and taste of your swallow ready foods. He will also share his secrets to help with your facility's journey.

#### **Concurrent Sessions:**

#### **2:15-3:15 *Food Safety in Today's Environment***

**Beth Torin-RD, MA. – CEO - Better Call Beth (BCB)**

Beth is a former FSD who became Executive Director at the NYC Department of Health. She is currently the CEO of BCB, a firm that facilitates food safety design and protection. Beth will cover the 2022 Food Code regulations and best practices for always being inspection ready.

## **Concurrent Sessions (cont.)**

### **2:15-3:15 *From Senses to Satisfaction: Harnessing Food Attributes for Personalized Nutrition***

**Patricia Davidson, DCN, RDN, LDN, CDCES, FAND, CHSE, FADCES.**

**Amir Golmohamadi, MS, PhD.**

This session will discuss the basic mechanisms of senses, food attributes, and perceptions of food, as well as the science of eating. Participants will learn how to apply these concepts to individualizing and enhancing nutrition interventions in point of care management of chronic diseases.

### **3:15-4:45 *Applying the Cultural Framework Across Generations***

**Marsha Coleman, MS, MBA - Director of Learning and Development, Friends Services Alliance**

This interactive session is designed to empower participants with knowledge to navigate and leverage generational diversity for enhanced team dynamics and to equip you with practical tools for a more harmonious workplace.

### **4:45 NETWORKING HAPPY HOUR**

Join us for this perfect opportunity to reflect on what you have learned and brainstorm the implementation of your ideas with colleagues and peers in the University Lounge. Complimentary hors d'oeuvres and beverages will be provided.

### **Credit hours: TBD**

8.0 CEUs Approved by The Academy (CDR)

8.0 CEUs Approved by CBDM

(1.0 Food Safety/Sanitation)

**Sponsored by:** PSJAHF, Medfare, US Foods, Clark Food Service, and Pepsi.

**Be sure to complete a registration form and mail or email to Tom Cooley so that we can create your Name Badge, Packet, and keep you informed of any changes caused by weather, pandemics, road closures or catastrophic infrastructure failures.**

Early Registration is good until March 1, 2024

\$150 (INCLUDES 2024 Philadelphia-South Jersey AHF membership \$50)

\$ 55 for Full-time Student in Affiliated Accredited Dietetic or Culinary Program

Regular Registration Fee is March 1 until March 7<sup>th</sup> and is \$195.

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