

## The 50th Annual PSJAHF Symposium- March 6, 2025

Sponsored by Philadelphia-South Jersey Chapter AHF

Redner's Event Center at the Reading Fightin' Phillies, 19605

### Your Foodservice Can Become World Class

**7:30 – 8:00** Registration/Continental Breakfast Sponsored by US Foods

**8:00 – 9:00 Philly Special:** *Jared Hunter, Executive Chef, MD Anderson Cancer Center, Houston, TX*  
Texas born Chef Hunter ended up catering Superbowl LII in Minneapolis (funny story). He saw first-hand, the passion of Philly Fans for food and for Our Birds. Since then, he has become one of the top chefs in healthcare for patient and employee satisfaction. This is your opportunity to hear how he does it.

**9:00 – 10:30** *How Variations in Taste & Smell Shape the Populations Eating Behavior*

*Patrice Hubert, PhD, RDN Post-Doctoral Fellow & health promotion scientist at the Monell Chemical Senses Center.* This interactive session, which includes sensory testing, will help you understand how sensory perception (how we taste things) affects eating behavior, differs across populations, and how this can be used to improve nutrition care and outcomes at your facility.

**10:45 -11:00 Question and Answer:** Our morning presenters will be available to answer your questions.

**11:00 - 11:15 AHF National: An Invitation to Connect**

Stay up to date with our parent organization including the 2025 Conference in New Orleans (August 21-23, 2025) as well as the benefits of operator, organizational, and student memberships.

**11:15 - 1:15 BUSINESS PARTNER EXHIBITS: Success and More in 2025**

Engage with 50+ outstanding local and national suppliers. They can tell you what you will need, and then help you calculate the ROI of your decisions and investments. Our vendor partners understand the latest trends in menus, pick-up and delivery, presentation, service, securing payments, and customer loyalty.

**12:45-1:15 Round Table Discussion:** Discuss workplace challenges with your peers, share success strategies and brainstorm solutions. **Lunch provided** for all attendees

**1:15 – 2:15 Mental Health and Workplace Wellness: Let's talk about it!**

Chef Sharon Daniel, ExPOS Supervisor, CHOW: Culinary Hospitality, Outreach, Wellness. CHOW's mission is to support wellness in stressful hospitality jobs. Sharon can help you: 1) Identify team members in crisis. 2) Take the temperature of your team, assess team wellness, and provide support. 3) Create a healthier environment and promote mental wellness in high pressure environments.

**2:15-3:15 The Secret Sauce for the Silver Plate. Former Winners Dish!**

**John Herzog (DM&A) puts healthcare Silver and Gold Plate winners on the hot seat.** The IFMA Silver Plate Award recognizes individuals who have made significant contributions to the foodservice industry and is considered one of the most prestigious in the industry. Eric Eisenberg, Toni Watkins (Gold Plate) and Mary Angela Miller have been honored recipients and will share their secrets for being recognized for excellence in the acute care and senior dining sectors. This is a once-in-a-lifetime opportunity to learn from our industry's top performers.

**3:15-4:45 The Future of Training and Competencies. Turning Good Employees into Great Employees.**

Greg Gorgone, Pineapple Academy; Eric Eisenburg, IQinary Consulting. Training is essential, time-consuming, and expensive. Hear from industry experts on best practices in hiring, onboarding, orienting, training and re-training. Greg and Eric do it best and help others to do the same.