

**Healthcare Food Administrator's  
Association (HFAA)  
2010 Educational Seminar**

Registration Form (please print legibly)

Complete the registration information and return to:  
*Kim Bunn-Minsky*  
65 Ocean Ave  
Northport, NY 11768

No confirmation will be sent. This form may be duplicated for additional registrants.

NAME \_\_\_\_\_

TITLE \_\_\_\_\_

EMPLOYER \_\_\_\_\_

PHONE \_\_\_\_\_

EMPLOYER'S ADDRESS \_\_\_\_\_

CITY/STATE \_\_\_\_\_ ZIP \_\_\_\_\_

EMAIL \_\_\_\_\_

**Registration Due May 7, 2010**

Fee for HFAA Members only	Fee for non HFAA member (include membership fee for 2010)	Fee for full time student
\$65	\$95	\$40

Make check payable to: (no credit cards)  
HFAA

**Total Enclosed**

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Add \$10 for registration at the door or  
for pre-registration after May 7, 2010.

**Accreditation**

This Seminar has been approved by the American Dietetic Association for 8 Continuing Education Credits for Registered Dietitians. Dietary Managers Association has been approved this seminar for 8 Continuing Education Credits.

**Direction to Hotel**

**Sheraton LaGuardia East Hotel**  
135-20 39th Avenue  
Flushing, New York, NY 11354  
(718) 460-6666

**From East**

Take Grand Central Parkway West to Exit 9E (Northern Blvd. East). Proceed east to Main Street and turn right. Follow 3 blocks and turn right onto 39th Ave and proceed to Hotel.

**From North**

Take the Whitestone Expressway South and take Exit 14 (Linden Place). Turn left onto Linden Place and proceed Northern Blvd. Turn onto Northern Blvd. and stay in the left lane. Turn left onto Main Street and then right onto 39th Ave and proceed to the Hotel.

**From West**

Take the LIE to Van Wyck Expressway North. Take Exit 13 to Northern Blvd. Turn right onto Main street then turn right onto 39th Ave and proceed to the Hotel.

**From South**

Take the Van Wyck Expressway North and exit Northern Blvd. East. Turn right onto Main Street then turn right onto 39th Ave and proceed to the Hotel.

**Public Transportation**

Take No 7 train to the last stop, Flushing Main Street station. When you get off the train, walk toward Northern Blvd. then turn right onto 39th Ave and proceed to the Hotel.

**Parking information**

Parking is available at the basement of the Hotel for about \$17 for all day. Bu the space is limited. Municipal meter parking is available at the front of the hotel and also on the Main Streets.

**Kim Bunn-Minsky**  
65 Ocean Ave  
Northport, NY 11768

**The Annual Healthcare Food  
Administrator's Association (HFAA)  
Educational Seminar**



**Recipes for Food Service Success by  
Combining the Right Ingredients  
Friday, May 14, 2010  
7:45am – 4 pm**

Presented By:  
Healthcare Food Administrator's Association of  
Greater New York  
[www.hfaany.org](http://www.hfaany.org)

**Sheraton LaGuardia East Hotel**  
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**Healthcare Food  
Administrator's Association**

Greater  New York

**HFAA Annual Seminar  
Recipes for Food Service Success by  
Combining the Right Ingredients**

Friday, May 14, 2010

- 7:45 – 8:00AM Registration & Continental Breakfast
- 8:00 – 8:15AM Introduction: *President, Stephen Chow, RD*
- 8:15 – 9:15AM “5 Ingredient Fix” – simple, fresh, delicious recipes by using maximum of 5 ingredients to create  
*Speaker: Claire Robinson – TV Food Network*
- 9:15 – 9:30AM Networking Break
- 9:30 – 10:30AM “Green Spring, That’s my Theme”  
*Speaker: Teri Kopp, Hubert Company, LLC*
- 10:30 – 12:30PM Vendor Exhibition & Lunch  
Visit over 50 vendors and learn about exciting new products!
- 12:30 – 1:30PM “Resident/Person Directed Care: Dining in Style”  
*Speaker: Sharon Sachenski MA, RD, Regional Healthcare Specialist-NE, Vitality Foodservice, Inc*
- 1:30 – 1:45PM Networking Break
- 1:45 – 2:45PM “Meat 101”  
*Speaker: Michael B. Miello, Executive Chef, US Foodservice, Metro NY Division*
- 2:45 – 3:45PM “New York State-Budgetary Changes for 2010 & 2011”  
*Speaker: David Rich, Senior VP of Government & Public Affair for Greater New York Hospital Association.*
- 3:45 – 4:00PM Evaluation, Raffle & Closing

**5 Ingredients fix – Clarie Robison**

Claire Robinson is a rising new star in popular Food Network Television. Claire Robinson combines her passions for food and television in 5 Ingredient fix, a new Food Network series featuring delicious eclectic recipes made with five ingredients or less. Claire believes the best dishes feature carefully – selected fresh foods with distinct flavors, a straightforward cooking style that also promotes healthy and seasonal eating. Join Claire Robinson on this entertaining and information packed presentation.

**“Green Spring, That’s my thing to Theme”. – Terri Kopp**

Over the past several years, the Healthcare Food service has been under the pressure to going green. Terry Kopp and her experience will help Healthcare Food service incorporate green concepts, on a tight budget for healthcare food service. Healthcare segment is honoring commitments and request to respect the environment by offering an assortment of eco friendly, sustainable products. Learn how to merchandise grab and go retail areas with displays, and help expense green packaging, by increasing revenue, and environmental awareness. Going Green in your facility with not a lot of Green to spend.

**“Resident/Person Directed Care: Dining in Style” – Sharon Sachenski MA, RD**

Culture change initiatives in long term care communities can transform Dining and Nutrition Services into an exciting competitive differentiator. Outcomes such as decreased staff turnover, increased occupancy rates and market share along with improved operational costs have been identified as added benefits. Learn concepts of a Resident Directed Dining Model and identify key administrative issues, implementation barriers and strategies for achieving a home-like environment and resident satisfaction when assessing the opportunities to design/implement such a dining model.

**Meat 101 – Michael B. Miello Executive Chef , US Food Service, Metro NY Division**

Meat is an integral part of our menu. Come and learn with Michael B. Miello, Executive Chef, US Foodservice, Metro Division, on USDA definitions of grading of meat in everyday English. He will guide you through on different methods of aging meat, definition of marketing labels such as Certified Angus Beef and its effect on the pricing, brief history of Breeds, Enhanced products and definition of Organic, Natural and other trends in meat business.

**New York State – Budgetary Changes for 2010 & 2011 – David Rich, GNYHA, Public Policy**

Due to the recession, most of the states are facing very severe fiscal problems. New York State is not immune from this recession. Based on the current projection, New York State will have 8 billion budget deficits in 2010/2011 fiscal year. Come and learn with David on how State’s budgetary changes effect on YOU and the Healthcare industry.

For Further Information, Contact  
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