August 5th

12:30 – Conference Check In & Beverages

1:00 – 2:00 – Essential Survey Updates: From Surviving to Thriving - Lynn Dowd, Dietary Difference and Heidi McCoy, OHCA

2:00-3:00– Mini Food Show

3:00-4:00– Social Connections with Food -Amy Kotterman, United Church Homes and Melissa Robinette, Ciena Healthcare

4:00 – 4:15 - Break

4:15-5:45 –Cocktails and Conversation – Heidi McCoy, OHCA and Amy Kotterman, United Church Homes

- Survey Stories
- Customer Service Training Strategies
- Recruitment and Retention Strategies

August 6th

8:00 – Conference Check In & Continental Breakfast

8:30-9:30 – Food is Medicine: Concepts & Applications in Senior Living Foodservice - Jen Bruning, Incite and Amy Bollam, DiningRD

9:30-9:45– Break

9:45-10:45 – Concurrent Sessions

Clinical – GLP-1 Agonists and Older Adults - Marcy Cook, Dietary Solutions

Food Service – Gut Health and Kimchi - Chef Adam Bostwick, U.S. Foods

10:45-11:00– Break

11:00-12:00 – Concurrent Sessions

Clinical – F692 Nutrition and Hydration – Heidi McCoy, OHCA

Food Service – Top 8 ways to Empower your Team to Work Smarter, Not Harder – Molly Armstrong, GFS

12:00 – 12:45 Lunch

12:45-1:45 – State of the State: Regulatory and Reimbursement Updates– Heidi McCoy, OHCA

1:45 – 2:00 - Break

2:00 – 3:30 – Getting Creative with Pureed Foods - Alexa Kirtley, Rubicon Foods and Eileen Hahn, SimplyThick

3:30 – Adjourn