



Fifth Annual Premier / Prairie Health Ventures Seminar for Dietary, Housekeeping and Facility management

**“Foodservice Makeover”
October 27, 2009**

Mark your calendars. Premier and Prairie Health Ventures are offering a tremendous learning experience for foodservice directors, food buyers, dietitians, housekeeping personnel and facility directors.

The purpose of the “Foodservice Makeover” meeting is to bring Premier members together for one day of educational sessions to:

- discuss ways to maximize the value of the Premier program;
- network with other Premier professionals;
- meet with committed manufacturers; and
- participate in educational sessions on topics of interest.

How can you make your foodservice operation fresh and new without spending lots of money? See an example of a foodservice makeover of patient, catering, and cafeteria foodservice. Discuss with your peers ideas and suggestions to take back to your facility.

To help members with sustainability initiatives, Premier has a newly formed Sustainability Council. Learn about this ground breaking endeavor and provide input on how this group can help you sort through the claims of sustainability. What claims are real and which are most important?

Food cost news will be shared to keep members informed of the changes in the market.

Food safety is the top of everyone’s mind. It seems that food recalls are more and more prevalent. Premier will introduce the new food safety manual and standards designed to keep our food supply safe.

What are the procedures for food recalls? Learn how you can be the first to know.

Often because of tough economic times and decreased staffing, members feel it is difficult to get out of the building to attend the meeting. In fact, these tough times make these meetings even more valuable. Members are increasingly looking to the contracts for savings. Hear the latest news on the contracts and where there are areas for potential savings.

The H1N1 Flu Virus is an issue which many of us will deal with in our work place and lives over the coming months. You need to educate yourself and prepare for both prevention and outbreak. Learn proper personal germ prevention strategies as well as some additional facts and strategies.

This meeting has been approved for

3.0 CEUs and 2.0 exhibit hours for Registered Dietitians.

3.0 CEUs and 2.0 exhibit hours applied for from the Certified Dietary Managers Association.

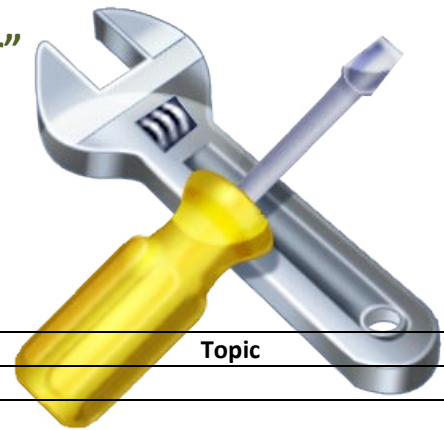
3.0 hours of Continuing Education Hours and 2.0 exhibit hours applied for Certified Chefs.

The meeting and vendor show will be held at:
Lancaster Event Center
4100 N. 84th Street
Lincoln, Nebraska

We encourage all of our members to participate in this regional meeting. We hope to see you at the “Foodservice Makeover”.

“Foodservice Makeover” October 27, 2009

Agenda



Time	Topic	Topic
8:30 am	Breakfast Vendor Show	
9:00 am	Introductions (Premier Staff)	
9:15 am	Foodservice Makeover (Premier Staff and Members) See how foodservice members embarked on a foodservice makeover for their tray service and retail venue. Discuss with your peers ways to make you stand above the crowd.	
10:15 am	Break	
10:30 am	Foodservice Makeover (Part II) (Premier Staff and Members) Most facilities do catering events for facility events, meetings, or resident’s parties. See a makeover of a catered function. Hear how others tackle problems and get results!	
11:15 am	Lunch with CMA vendors	
12:45 pm	CMA/Premier and Food Cost Update (Premier Staff) Hear the latest news on the contracts to make sure you are taking advantage of all the savings. To help members with sustainability initiatives, Premier has a newly formed Sustainability Council. Learn about this ground breaking endeavor. Food cost news will be shared to keep members informed of the changes in the market.	Swine Flu from BBQ? (Matt Bridges – AmSan) <i>Aimed specifically to Housekeeping and Facility personnel</i> The H1N1 Flu Virus is an issue which many of us will deal with in our work place and lives over the coming months. You need to educate yourself and prepare for both prevention and outbreak. Learn proper personal germ prevention strategies as well as some additional facts and strategies.
2:00 pm	Food Safety (Premier Staff and US Foodservice) Food safety is the top of everyone’s mind. It seems that food recalls are more and more prevalent. Premier will introduce the new food safety manual and standards designed to keep our food supply safe. What are the procedures for food recalls? Learn how you can be the first to know.	
2:30 pm	Fabulous Door Prizes Must be present to win.	
3:00 pm	Adjourn	

- 👉 **Sara Lee** - Pies and Cakes Frozen, Breakfast Sausage, Frozen Bagels, Croissants, Donuts, English Muffins, Muffins and Pastries
- 👉 **Pactiv** - Foodservice Disposables - Plates, Bowls, Lids, Trays, and Containers, etc.
- 👉 **US Foodservice** - RTS SS Puddings, Gelatins, Refrigerated and Shelf Stable, Frozen Fish, Canned Tomato Products
- 👉 **Campbells Soup**- Frozen and Refrigerated Soup, Canned Tomato Products
- 👉 **Georgia Pacific** - Foodservice Disposables - Cups/Lids and Flatware (Forks, Knives, Spoons), White and Dispenser Napkins

Name_____

Title_____

Facility_____

Phone_____

Email_____

Please RSVP your attendance prior to October 12th to:
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