Reduce the Salt, Keep the Flavor: Getting Started with Food Service Providers

Wednesday, February 18, 2015
10:30 AM – 11:30 AM Pacific
1:30 PM – 2:30 PM Eastern

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Q&A Feature

Please submit questions via the Q&A Feature

Please submit questions to All Panelists
Kristy Mugavero leads the Sodium Reduction in Communities Program in the Centers for Disease Control and Prevention’s Division for Heart Disease and Stroke Prevention (DHDSP). Prior to joining DHDSP, Kristy worked in the Policy Office of the National Center for Chronic Disease Prevention and Health Promotion. In this role, Kristy worked on multiple chronic disease related issues including adolescent and school health, obesity and physical activity, and cardiovascular health. Prior to joining CDC, Kristy began her career as a registered nurse in post-surgical cardiovascular unit. Kristy earned Master’s Degrees in nursing and in public health in 2006.

Websites:  [www.cdc.gov/salt](http://www.cdc.gov/salt) and [www.cdc.gov/dhdsp/programs/sodium_reduction.htm](http://www.cdc.gov/dhdsp/programs/sodium_reduction.htm)
Christopher Kinabrew, Chief Strategy Officer, is responsible for enhancing awareness of NNPHI and its member public health institutes among national, state, and local partners. Mr. Kinabrew helps manage NNPHI’s overall communications and new business development. He also leads several NNPHI projects with the Centers for Disease Control and Prevention and private foundations, providing support and oversight to NNPHI staff and contractors. He was Esri’s Public Health Specialist from 2005-2010, linking public health geographic information systems (GIS) users worldwide as a liaison to the public health sector. He worked with NNPHI in its early years, beginning his public health career as an intern assisting the Louisiana Public Health Institute with proposal writing and policy research, with an emphasis on tobacco control and prevention.

Website:  www.nnphi.org
Brad Barnes is director of consulting and industry programs at The Culinary Institute of America (CIA) in Hyde Park, NY and the college’s North American Association of Food Equipment Manufacturers (NAFEM) Professor. Chef Barnes is responsible for the oversight of the CIA’s food enthusiast programs, ProChef® certification, and custom professional training. He also consults globally with a variety of clients—from educational institutions to real estate developers and non-commercial foodservice providers—regarding operational excellence.

Websites:  
www.ciaprochef.com and www.ciachef.edu
Sanna Delmonico is the senior manager of culinary nutrition for Strategic Initiatives at The Culinary Institute of America at Greystone, where she manages health and wellness programs including Healthy Kitchens, Healthy Lives and the CIA Healthy Kids initiative, and works with the CIA Healthy Menus Research and Development Collaborative. Sanna is also the nutrition and food safety instructor for Greystone culinary students. Sanna previously taught nutrition, dietetics, and foods classes at Santa Rosa Junior College, where she co-coordinated the Dietetic Technician program. Sanna was a pediatric dietitian for many years, working with families on nutrition issues, and conducting feeding classes for parents. For 12 years she published a nationally distributed food and nutrition newsletter for parents and pediatric nutrition professionals, called Tiny Tummies.

Website:  www.ciachef.edu/california
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Thank you to our presenters and moderator:

Sanna Delmonico
Brad Barnes
Kristy Mugavero
Christopher Kinabrew
And thank you to our behind-the-scenes people!

Star
Tiffany

Joanna
Hathaway
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Thank you for joining our Web Forum!

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