Connecting Public Health and Food Service Operators: Tactical Steps to Sodium Reduction

Tuesday, March 10, 2015
11:00 AM – 12:30 PM Pacific
2:00 PM – 3:30 PM Eastern

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Polling Feature

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1. Choose your answer, then
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POLL #1

Are you attending this Web Forum:

a. Individually
b. In a group of 2-5 people
c. In a group of 6-10 people
d. In a group of more than 10 people
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Kristy Mugavero, RN, MSN, MPH
Public Health Analyst
Sodium Reduction in Communities Program
Division for Heart Disease and Stroke Prevention
Centers for Disease Control and Prevention

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.

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](http://www.ciaprochef.com) and [www.ciachef.edu](http://www.ciachef.edu)
Sanna Delmonico, MS, RDN, CHE
Senior Manager
Culinary Nutrition for Strategic Initiatives and Food Safety and Nutrition Instructor
The Culinary Institute of America

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](http://www.ciachef.edu/california)
POLL #2

From your perspective, what is the role of the state and or local health department working directly with food service providers to reduce sodium? *Please select all that apply:*

a. To provide technical assistance to partners on sodium reduction strategies
b. To provide consumer level information and health promotion products
c. To monitor implementation of food service guidelines and nutrition standards
d. No role
e. Other (*Please type your answer into Q&A).*
POLL #2 continued

From your perspective, in which settings can state and local health departments have the greatest success in reducing sodium? Please select all that apply:

a. Government worksites
b. Private Worksites
c. Congregate meals (seniors, child care, prisons, etc.)
d. Independent restaurants (not part of a chain)
e. Independent corner stores (not part of a chain)
f. Schools
g. Hospitals
h. Other (Please type your answer into Q&A).
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Q&A Feature

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POLL #5

In addition to a program manager and an evaluator, who else should be on a project implementation team to reduce sodium in partnership with food service providers? Please select all that apply:

a. Chef or person with culinary expertise
b. Registered Dietitian
c. Person with food service management experience
d. Person familiar with food distributors or food suppliers
e. Other (*Please type your answer into Q&A*).
Thank you to our presenters and moderator:

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

Kelly Hughes
Star Tiffany
Holly Calhoun

and Josh Jennings (not pictured)
Thank you for joining our Web Forum!

The **Recording** and **Slides** will be available at