STRONGER TOGETHER
DIETITIANS OF CANADA NATIONAL CONFERENCE
June 4-6, 2015 Quebec City

PRELIMINARY PROGRAM
Join us to explore the theme *Stronger Together* and celebrate the strength that comes from the synergy of talents, ideas, voices and contributions of many.

The 2015 program offers a stimulating mix of keynote sessions, symposia, interactive workshops, lectures, tours and research sharing. Be sure to leave time to participate in the numerous social and networking opportunities allowing you to connect with colleagues from across the country.

Joignez-vous aux discussions en français. Plusieurs modérateurs sont bilingues, ce qui vous permettra de poser vos questions en français.
TUESDAY JUNE 2  
&  
WEDNESDAY JUNE 3

TUESDAY  
1:00 PM  Meeting  

WEDNESDAY  
9:00 AM  Meetings  
1:00 PM  Tour  
5:00 PM  Workshop  
6:00 PM  Network Leaders

TUESDAY JUNE 2  
1:00 PM - 5:30 PM  
Partnership for Dietetic Education & Practice (PDEP) Meeting  
By invitation only.

WEDNESDAY JUNE 3  
9:00 AM - 3:30 PM  
Board of Directors Meeting  
By invitation only.  

9:00 AM - 4:30 PM  
Dietetic Educators Meeting: Learning from others - contemplating the future  
By invitation only.  

6:00 PM - 8:30 PM  
Network Leaders Meeting  
By invitation only.

1:00 PM - 5:00 PM  
Scenic Île d’Orléans Tour  
Host: Food and Culinary Network  
Fee: $82.63 plus GST & QST  
Embark on a fulfilling history and culinary tour of the Île d’Orléans, known as the Garden of Québec. The Island is home to many family owned farms and is famous for its local products and wineries. Travel along a scenic route with magnificent views of the mighty St. Lawrence River and the Laurentian mountains.

5:00 PM - 8:00 PM  
The night kitchen collaborative  
Limited to 24 participants  
Speakers:  
Stephanie Clairmont, MHSc, RD  
Adam Hudson, RD  
Vanessa Perrone, MSc, RD  
Host: Food and Culinary Network  
Fee: $125 member / $160 non-member  
The night kitchen collaborative invites dietitians to a unique culinary experience to create and enjoy a multi-course meal in a community kitchen environment. In this limited registration event, Canada’s top culinary dietitians will guide participants to forge stronger relationships with one another, share knowledge and culinary expertise, all while learning important strategies and techniques for overcoming the challenges of running community kitchen programs and teaching nutrition through cooking. Participants will leave this event with new ideas, practical skills, resources, and be energized to apply what they learn in their own communities.

Montmorency Falls
Improving the health and wellness of Canadians

Since 1922, Jamieson has been producing the world’s purest vitamins, minerals, and nutritional supplements. Proudly made in Canada, we can tell you from “farm to finish” where every ingredient in every bottle of our naturally sourced formulas come from. Only Jamieson offers the industry-leading 360 Pure protocol; a full-circle assurance program that guarantees all of our products are of the highest quality, efficacy, and purity.

Learn more at: jamiesonvitamins.com
Emerging research on gluten-related disorders

Speaker: Shelley Case, RD
Host: Consulting Dietitians Network

Celiac disease affects 1-2% of the population and it is estimated that up to 6% may have non-celiac gluten sensitivity. Recent evidence suggests that individuals with other medical conditions may benefit from the gluten-free diet. If you need to differentiate between celiac disease, non-celiac gluten sensitivity and other gluten-related disorders in children and adults, this session is for you. Internationally renowned speaker and author Shelley Case will provide information on symptoms, diagnosis, dietary management, gluten-free labelling, the nutritional quality and safety of gluten-free products as well as practical resources and products for clients.

What will it take to solve food insecurity in Canada?

Speaker: Valerie Tarasuk, PhD
Host: Nutrition and Food Security Network

Much of the work underpinning DC’s recent position and recommendations to address food insecurity has been informed by the work of PROOF, a CIHR-funded 5 year research project seeking to identify attributes of effective policy approaches to improve household food security in Canada. Valerie Tarasuk, Professor in Nutritional Sciences at the University of Toronto, will share PROOF’s findings of personal and societal costs of this major Canadian public health problem, identify key policy levers, and build the business case for more effective interventions to address food insecurity.
THURSDAY JUNE 4

7:00 AM  Breakfast
8:00 AM  DC Talks
9:30 AM  Concurrent Sessions A
11:15 AM  Research Presentations
12:00 PM  Lunch
12:45 PM  Plenary
2:00 PM  Concurrent Sessions B
3:45 PM  Annual General Meeting
4:45 PM  Plenary
5:30 PM  Welcome Reception
7:00 PM  Social Events

Is your food service strategy so yesterday?

**Speakers:**
Patti Simpson, MAd Ed, Pdt
Michelle McLearn, Pdt
Brenda MacDonald, Pdt

**Host:** Food Service Management Network

It is often said that implementing healthy eating programs, and the social, environmental and cultural changes needed to get there, especially in health care settings, is difficult. However, with the right engagement strategy, proven metrics like evidence-informed research, food waste and meal day cost data, and the right collaborators at the table, an exemplary client experience can be achieved. At the end of this interactive session, you will identify critical success factors that lead to a paradigm shift in food service delivery, have a clear understanding of the indicators that measure success and sustainability, and walk away with tips, tools, and the right professional connections to implement big changes in food systems in your facilities.

Best practices in primary care nutrition

**Speakers:**
Sharon Macklin, RD
Linda Lehrer, DIP
Michele MacDonald Werstuck, MSc, RD, CDE

**Host:** Primary Health Care Action Group

Primary care network, family health team, community health centre, family care centre – whatever the terminology, dietitians are essential interprofessional health care team members valued for their innovative programming based on best practices. Our speakers will share successful initiatives (and tools and resources) in primary nutrition care practice from three jurisdictions across Canada from healthy growth to primary health promotion to chronic disease management. Come join the dialogue and collaborate in the growing primary care movement.

Mentorship: Beyond internship

**Speakers:**
Lisa Cianfrini, MSc, RD
Andrea Miller, MHSc, RD

**Host:** Consulting Dietitians Network

Mentoring is one of the ways practitioners maintain their vitality and the profession retains standards of excellence. Evidence suggests that all professionals benefit from mentoring relationships throughout their career – both as a mentor and a mentee. Our presenters will describe the Consulting Dietitians Network Mentorship Program and illustrate how this model can benefit RDs in all practice settings. Participants will be provided with practical direction to becoming a mentee or a mentor, learn skills to self-evaluate for strengths and areas for improvement in being a mentor or seeking mentorship, and gain knowledge on how to create a mutually beneficial mentorship relationship.

Research Presentations

**Host:** Canadian Foundation for Dietetic Research

Practice-based research is the foundation of our work so staying current about new research findings is important. Plan to listen in to some of the many 10-minute oral research presentations scheduled throughout the conference. Spend the entire time in one room focusing on one topic area, or move between rooms to hear about research projects in other topic areas, or hear from researchers of the future in the student symposium. A complete list of projects and presenters will be available prior to the conference so you can plan ahead to get the most out of these educational sessions.

Professional research abstracts must be submitted by **February 28**. Instructions and the online submission system link for both the professional and student research abstracts is found at [www.cfdr.ca/sharing/conference.aspx](http://www.cfdr.ca/sharing/conference.aspx).
Canola oil has the least saturated fat of the common cooking oils.

### Comparison of Dietary Fats

<table>
<thead>
<tr>
<th>Oil</th>
<th>Saturated Fat</th>
<th>Polyunsaturated Fat</th>
<th>Monounsaturated Fat</th>
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<tbody>
<tr>
<td>Canola oil</td>
<td>7</td>
<td>21</td>
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<tr>
<td>Safflower oil</td>
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<td>Soybean oil</td>
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<td>Peanut oil</td>
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<td>Cottonseed oil</td>
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<td>Lard</td>
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<td>Palm oil</td>
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<tr>
<td>Butter</td>
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<tr>
<td>Coconut oil</td>
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For more information and recipes, visit canolainfo.org
**Concurrent Sessions B**

**2:00 PM - 3:30 PM**

**Nutrition therapy for IBS: The FODMAP approach**

**Speaker:** Patsy Catsos, MS, RDN, LD  
**Host:** Clinical Nutrition Managers Network

The FODMAP approach to management of irritable bowel syndrome (IBS) can relieve symptoms in up to 75% of patients. The high prevalence of IBS means there are applications for this approach in the practice of almost every dietitian. Patsy’s presentation will cover the scientific foundation for the FODMAP approach, identification of suitable candidates for the diet, and practice tips for communicating the diet effectively. This session will prepare you to characterize FODMAPs and how they act to trigger IBS symptoms, identify the FODMAPs prevalent in the Canadian diet, and describe an overall approach for FODMAP restriction and reintroduction.

**Vision 2020 for dietetics education: Moving forward**

**Speakers:**  
Barbara Anderson, MAdEd, PDt, FDC  
Ann Fox, PhD, RD  
Doris Gillis, PhD, PDt  
Daphne Lordly, DEd, PDt

**Host:** Dietetic Educators Network

June 2015 is timely for a national conversation to identify actions to fully achieve Vision 2020 of dietetics education as accessible, flexible, inclusive and innovative. The goal of our speakers is that participants identify areas for change within their own programs, contribute to an innovative, collaborative approach to dietetic education nationally and renew a personal commitment to achieving Vision 2020 through involvement in dietetics education reform. This interactive session will engage dietetic practitioners, dietetic educators, students, interns, policy makers and other stakeholders in examining critical issues related to the current education of entry-to-practice dietitians – concerns that impact the professional body and future workforce.
**THURSDAY JUNE 4**

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<thead>
<tr>
<th>Time</th>
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<tr>
<td>7:00 PM</td>
<td>Social Events</td>
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### Applying evidence in nutrition support: The results are in!

**Speaker:** Michele McCall, MSc, RD  
**Host:** Nutrition Support Network

Results from several large seminal trials in the field of nutrition support have recently been published. It is the role of dietitians to understand these trials and provide the knowledge translation component to bring the findings to the bedside. Studies to be discussed include the CALORIES trial, the Early PN trial and the REDOX trial among others. Case presentations will be an integral part of this presentation. This topic aligns with Vision 2020 by developing dietitians as knowledge brokers, the experts in addressing nutritional needs of patients with complex health problems.

### Health Canada update

**Speakers:**  
Hasan Hutchinson, PhD, ND  
Mary Trifonopoulos, MSc, RD  
William Yan, PhD

Representatives of Health Canada will share updates on important federal food and nutrition initiatives. Delegates can expect to hear about work underway in areas such as the Eat Well Campaign and the Nutrition Facts Education Campaign; the evidence review cycle for dietary guidance; the Dietary Reference Intakes; the food environment; programming and policy work related to First Nations and Inuit food security and nutrition; and Vitamin D. This session is always a popular and informative one for dietitians interested in national food and nutrition policy.

### Niche marketing means business

**Speaker:** Cyndi McLean  
**Host:** Business & Industry Network

The power of niche marketing can help consulting dietitians build lasting brand visibility and attract a steady flow of clients to their practice. Small business branding and marketing expert Cyndi McLean will demonstrate how consultants can leverage their individual strengths and professional focus to effectively position their services and programs in the market for maximum results. This session will cover client segmentation, proven strategies to connect with your ideal clients, and introduce innovative marketing programs to motivate and inspire consulting dietitians to grow their businesses.

### Annual meeting of members / Assemblée générale annuelle des membres

**Host:** Dietitians of Canada Board of Directors

Join the Board of Directors to celebrate the achievements of your Association over the past year. This meeting will also highlight important new directions for the coming year. All members are encouraged to attend this short but important meeting.

Joignez-vous au conseil d’administration afin de célébrer les réalisations de votre association qui ont marqué la dernière année. Cette assemblée mettra également en lumière les nouvelles directions pour l’année qui commence. Tous les membres sont invités à assister à cette courte, mais importante assemblée.
THURSDAY JUNE 4

7:00 AM Breakfast
8:00 AM DC Talks
9:30 AM Concurrent Sessions A
11:15 AM Research Presentations
12:00 PM Lunch
12:45 PM Plenary
2:00 PM Concurrent Sessions B
3:45 PM Annual General Meeting
4:45 PM Plenary
5:30 PM Welcome Reception
7:00 PM Social Events

4:45 PM - 5:30 PM
‘Get heard’ by decision-makers

Speaker: Ian Capstick BA

Almost every day you have an opportunity to sell the value and role of dietitians or to speak to an issue that is important to you such as access to healthy food or training enough dietitians to meet the health needs of Canadians. This session will equip you with some key information about how best to influence decision-makers around you, be they your employer, a political leader, or key agency/government decision maker. Learn how to position and deliver your message for the greatest impact.

5:30 PM - 7:00 PM
Welcome Reception

Sponsors:
Chicken Farmers of Canada
Dairy Farmers of Canada
Loblaw Companies Ltd.

7:00 PM
Social Events

Food and Culinary Network

Location: Le Quai 19 Restaurant

Renowned Québec City chef, Dominic Jacques, will inspire members with a culinary demo during this mix and mingle.

For Food & Culinary Network members only and capped at 20 people. For more information contact: eatright1@gmail.com

7:30 PM
Gerontology and DAT- N Networks

Please join us for a crepe - savory or sweet - and a chance to meet! S’il vous plaît joindre à nous pour une crêpe - salé ou sucré - et une chance de rencontrer!

The Gerontology and DAT- N Networks invite all members to a joint social gathering after the Welcome Reception for a delightful “Crepes and Café Get Together”. All are welcome to meet and “eat” with other members of our networks. For more information and to register, contact: Carol Donovan RD, Chair DC Gerontology Network, gerontology@dietitians-network.ca
NEW Centrum Prenatal multivitamins are specifically formulated to support the demands of pregnancy, with optimized daily levels of key nutrients including Vitamins D, C, B6, K, Iron and Folic Acid.

NEW! Centrum Prenatal + DHA combo pack adds Omega3 in a small softgel, with no fishy repeat.

30+ years of Centrum science.

**Prenatal Tablets**: Helps prevent neural tube defects when taken daily prior to becoming pregnant and during early pregnancy. Helps to prevent iron deficiency anaemia. Helps to maintain healthy skin. Helps to maintain immune function. Helps in the maintenance of bones.

* **DHA Capsules**: Helps support cognitive health and brain function.

7:00 AM - 7:45 AM

**Breakfast**

**Sponsors:**
Kellogg Canada  
Manitoba Harvest Hemp Foods  
Tim Hortons  
Wild Blueberries of North America

8:45 AM - 9:45 AM

**Marketing of foods and beverages to children: What's the impact of various policy options in Canada?**

**Speaker:**
Monique Potvin Kent  
PhD

Food and beverage marketing to children in Canada continues. In this presentation, modelling research that examines various policy options and the anticipated outcome of such policies will be examined. Restricting all commercial marketing to children will be compared with restricting the marketing of all foods or only unhealthy foods. Monique will offer insights on the pros and cons of the various policy options that could be adopted in Canada.

7:30 AM - 8:30 AM

**Board - Member Dialogue/Dialogue entre le conseil d’administration et les membres**

**Host:** Dietitians of Canada Board of Directors

Knowing what outcomes and impacts will bring the greatest value to Association members is critical knowledge for a high performing Board of Directors. The Dietitians of Canada Board of Directors believes a continuous dialogue with Members is a critical success factor for high performance. We encourage all members at conference to spend this hour with us to continue the dialogue about the results we want DC to achieve for all of us.

Pour maximiser le rendement du conseil d’administration, il est essentiel de savoir quels impacts et résultats apporteront le plus de valeur aux membres de l’association. À cet égard, le conseil d’administration des Diététistes du Canada croit que le maintien du dialogue avec les membres est un facteur de succès essentiel. C’est pourquoi nous encourageons tous les membres qui prendront part au congrès à passer une heure avec nous afin de poursuivre le dialogue au sujet des résultats que nous souhaitons que les DC obtiennent pour nous tous.

**Fat fact or fiction? Helping patients get it right**

**Speakers:**
Dr. Alice H. Lichtenstein  
DSc  
Gina Sunderland  
MSc, RD

**Sponsor:** Becel Centre for Heart Health

Canadians are looking for the truth on which to base food and health-related decisions when it comes to fats. Recent reports on these topics conflict with currently accepted nutrition guidelines causing client confusion and lack of consistent messaging among dietitians and other health care professionals. In this symposium, respected fats and cardiovascular disease expert Dr. Alice Lichtenstein will present the scientific evidence behind common client/patient questions about fats of all forms, cardiovascular disease and a heart healthy diet. Gina Sunderland will translate the science into key client messages and ‘patient-friendly’ sound bites. This session will help you address this contentious topic with greater confidence based on current knowledge and strong evidence.
FRIDAY JUNE 5

7:00 AM Breakfast
7:30 AM Board – Member Dialogue
8:45 AM Symposia
9:00 AM Tour
10:00 AM Concurrent Sessions C
11:00 AM Exhibitor Showcase
11:30 AM Research Presentations
12:00 PM Lunch
2:30 PM Concurrent Sessions D
4:15 PM Symposia
5:30 PM CFDR Fun Run/Walk
6:30 PM Social Events

9:00 AM - 12:00 PM

Lower Town Tour

Limited to 15 participants.

Fee: $49.58 plus GST & QST
Host: Food and Culinary Network

Take time to discover the picturesque Quartier Petit Champlain, the oldest commercial district of Québec City. The tour will also take you along the Old Port and finish at the Farmers Market. Enjoy the pleasure of authentic Québec products. Go where locals go to shop for specialties. Greet the shopkeepers with your best “bonjour.” You will sample gourmet cheese, chocolate, ice cider, regional cuisine, pastries and even a special poutine, all in the company of a guide that presents the history of Québec City and its unique architecture!

Concurrent Sessions C

10:00 AM - 11:15 AM

Lifestyle modification in the treatment of NAFLD

Speaker:
Diana Mager, PhD, RD

Host: Clinical Nutrition Managers Network

Non-alcoholic fatty liver disease (NAFLD) is the most common liver disease in Canada, afflicting as much as 25% of the population. It is also increasing in incidence. NAFLD is strongly associated with the common conditions of metabolic syndrome - obesity, insulin resistance and dyslipidemia - that over many years causes cirrhosis and liver cancer. Our speaker will examine the recent research regarding signs and symptoms of liver dysfunction and nutritional therapies to treat and even reverse the condition if identified at an early stage.

Dietitian or holistic practitioner? Making the right choice

Speakers:
Lorrie Cramb, MEd, RD
Janick Perreault, LLB, LLM, AdE, DtP

The emergence of unregulated and holistic practitioners has changed the food and nutrition landscape in Canada. Jurisdictional legislation and policies as well as strong dietetic workforces influence the hiring and roles for these practitioners from health care to the media and private practice. Our speakers will describe the trends they observed over recent years as well as actions in both British Columbia and Québec that successfully defined roles while protecting the public.
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Eosinophilic esophagitis: Inflammation and elimination

**Speaker:** Heather Mileski, RD
**Host:** Pediatric Nutrition Network

Many infants and children are put on histamine H2 antagonists to treat symptoms of reflux. These medications are known to deplete key nutrients. Understanding the diagnostic criteria and how EoE differs from reflux or traditional allergy are key foundations to ensure appropriate nutritional therapy. After this session, participants will be able to define EoE and differentiate it from reflux, traditional allergy and eosinophilic gastroenteritis, be able to contrast the 6 Food Elimination Diet with the Targeted Elimination Diet and the elemental diet, describe the pros and cons of each, and identify the challenges and barriers involved in treatment.

Teledietetics: Emerging practice opportunities

**Speakers:** Wendy Busse, MSc, RD
Dawna Royall, MSc, RD
Joanie Bouchard, MSc(c), DtP
**Host:** Consulting Dietitians Network

Teledietetics is about using information and communications technologies to deliver nutrition-related services. Nutrition counselling over the telephone, via Skype or FaceTime, videoconferencing or GoToMeeting, allows dietitians to provide services to clients regardless of location. Our speakers will examine the evidence to support teledietetics and identify current research gaps, consider the regulatory issues related to privacy, liability and practitioner accountability, and provide examples of best practice and tips for success in this emerging area of nutrition counselling.

Practice and the global nutrition transition

**Speakers:**
Malek Batal, PhD
Rosanne Blanchet, MSc, DtP
Hélène Delisle, PhD
Enrique Jacoby, MD, MPH
**Host:** Le regroupement des diététistes francophones

TRANSNUT (for nutrition transition) is a WHO Collaborating Centre on Nutrition Changes and Development hosted by the Nutrition Department of the University of Montréal. It is the only such centre in Canada. TRANSNUT is concerned with the coexistence of under nutrition and over nutrition leading to obesity and diabetes in low-income countries. This double burden of malnutrition affecting citizens of developing countries has an impact in Canada. This session aims to explain nutrition transition, its association with chronic disease and the impact it can have on lives of recent immigrants. Environmental, economic, social and cultural dimensions of the phenomenon will be covered and implications for practice discussed.

11:00 AM - 3:00 PM
Exhibitor Showcase

This is your opportunity to find out what’s new in the marketplace and network with conference sponsors about their products and services.

Companies, corporations and non-profit organizations that wish to participate in the Exhibitor Showcase should contact Georgette Harris at 416-642-9310 or georgette.harris@dietitians.ca to learn more about sponsorship opportunities.
Brain development and DHA go together.

Because your baby’s brain more than doubles in size the first year of life, it’s an important time to give him DHA, a type of Omega-3 fat. In fact, 9 out of 10 doctors who would feed infant formula to their own children would use a DHA formula.*

Enfamil A+ has a clinically proven level of DHA to help support cognitive development. Because your baby’s brain will never grow this fast again, DHA is a big deal—for every child.

For more information, visit whydha.ca

Nourishing milestones at every stage™

*Data on file. ©2015 Mead Johnson & Company, LLC
Breastfeeding is best for babies.
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11:00 AM - 3:00 PM

Member Resource Displays

Looking for new and credible resources? Be sure to stop by the Exhibitor Showcase to view the resource displays showcasing products and services created by DC members. Members can apply to display their educational programs, research findings, books, manuals, multimedia products, teaching resources, etc. Indicate your interest in applying for a display when you register. Apply by April 30.

11:30 AM - 12:30 PM

Research Presentations

Host: Canadian Foundation for Dietetic Research

A complete list of projects and presenters will be available prior to the conference so you can plan ahead to get the most out of these educational sessions.

11:30 AM - 2:30 PM

Showcase Briefings & Culinary Demos

New this year – a series of short presentations and culinary demonstrations that will give you another reason to linger in the exhibits hall. Be sure to plan enough time to enjoy all the activities offered during the Showcase.

12:00 PM - 2:30 PM

Walk-about Lunch

Sponsors:
BC Cranberry Marketing Commission
Burnbrae Farms Ltd
Canada Bread Company Ltd
Canadian Sugar Institute
Flax Council of Canada
Healthy Grains Institute
Peanut Bureau of Canada

CONCURRENT SESSIONS D

2:30 PM - 4:00 PM

Exercise prescription in primary care

Speakers:
Jonathon Fowles, PhD, CSEP-CEP
Pierre Frémont, MD, PhD, FCMF
Beverley Harris, Pdt, CDE

Host: Primary Health Care Action Group

This clinically focused session provides evidence-based information, new ideas and practical tools to implement exercise and physical activity prescription and referrals. Exercise is Medicine Canada (EIMC) aims to transform the way primary care is practiced through the integration of exercise and physical activity into primary care by all practitioners, including dietitians. Our speakers will introduce the EIMC Exercise Prescription and Referral tool and use of the ‘Exercise vital sign’ as part of routine patient assessment, cover effective approaches to discuss exercise as part of routine patient care, and illustrate how to use a motivational counselling framework for health behaviour change.

Canadian school nutrition policy 10 years on

Speakers:
Paul Fieldhouse, PhD
Mary McKenna, PhD, RD
Marie-Eve Jalbert, MSc

Host: Community and Public Health Nutrition Network

School nutrition policies provide a framework by which schools can plan, implement, and evaluate nutrition-related actions using a coordinated approach that reflects current dietary guidance. It is thus timely to take stock of where we have been, what we have learned and where we are going. Our speakers will examine the evolution of school nutrition work from research, policy and practice perspectives drawing on their own jurisdictional experiences and wider knowledge of Canadian initiatives to provide a critical review of progress in the field of school nutrition across Canada over the past decade and to identify new opportunities for moving forward together.
A dietitian's home tube feed toolbox

Speaker: Kathleen Beggs, RD
Host: Home Care Network

Coordinating tube feeds from hospital to home, formula choices and feeding schedules, assessing tube patency, unclogging and changing tubes—these are just a few of the many aspects of home enteral nutrition practices dietitians grapple with guiding clients safely through this practice. This practical session will use a case-based approach profiling some of the more challenging cases seen in practice while providing tools for aiding community health providers in developing ‘delegation of tasks’ guidance. It will also provide a look ahead at the global initiative for enteral connection standards and how dietitians can help clients navigate the design changes affecting their tube feeding supplies.

New paradigm for enhancing practicum preparation

Speakers: Karol Traviss, MSc, RD, FDC
Monica Liefhebber, RD, MPA
Host: Advisory Committee for Professional Affairs

Shifting the education paradigm requires a seamless approach to dietetic education and training with new methods of teaching and learning. Student engagement is essential to champion this change. This session will ask participants to consider how academic programs can enhance student preparation for practicum, and profile strategies available to involve students in the creation of, not just the consumption of, practice knowledge. By more fully utilizing students in the academic setting, there is an opportunity to maximize resources to enhance the practicum experience. The interactive session will allow participants to examine creative solutions to practicum challenges that support enhanced preceptor opportunities.

The research toolbox: Insights from practice

Speakers: Francy Pillo-Blocka, RD, FDC
Marcia Cooper, PhD, RD
Chelsia Gillis, MSc, PDt
Host: Canadian Foundation for Dietetic Research

What does getting involved with research do for your career? How can it enhance your dietetic practice? This session will connect attendees with researchers in different areas of practice and at different stages of their career. Through anecdotes of their experience in practice-based research in clinical settings, consumer research in advocacy, communications, and in government, our speakers will help you increase your chances of getting research funding with tips and advice. They will also reflect on how their careers have changed by creating, not just using, the evidence-base on which our profession is founded. If you’ve always wanted to try practice-based research, this session is for you.
4:15 PM - 5:15 PM

Are supplemented foods good for Canadians?

Speakers:

Within the last decade Canada’s food supply has moved from considering discretionary fortification with small additions of nutrients, to gathering a group of food-like natural health products under an umbrella of temporary marketing authorization, to drafting guidance that will pave the way for food regulations that allow supplemented foods to be an integral part of our food supply. Our experts will examine the risks and possible benefits for the health of Canadians and how these food trends may impact food production and marketing in the future.

Food and fluid in sport

Speakers:

Dietitians are often faced with the many questions athletes have about what to eat and drink before, after or during sporting activities to achieve maximal performance. Our speakers will take us through the recent research around the amount and type of macronutrient fuels needed for physical activity, as well as an examination of the impact on performance of dehydration and sweat losses. Participants will leave the session with an understanding of the recommendations for food and fluid intake around exercise, and with tips and tools that can be used with clients. The program will also offer insights into future areas of research.

5:30 PM - 6:45 PM

11th Annual CFDR Fun Run/ Walk

Enjoy a 5 km walk or run, or a 10 km run in beautiful Québec. It’s a great way to unwind after a day of stimulating presentations.

Fundraising is easy with an on-line pledge system. Simply visit www.cfdr.ca/funrun and set up your own pledge page. You can send the link to family, friends and colleagues to get them to sponsor your participation directly online. You might decide just to sponsor yourself – great!

You just need to collect a minimum of $40 in pledges – either from others, or through your own self-pledge. All participants will receive an event t-shirt and a registration package. Prizes will be awarded for the top fundraisers. Tax receipts are automatically issued for pledges of $20 and more.

Not only will you get some great exercise, enjoyable socializing with colleagues and fresh air, you’ll also be contributing crucial funds to support practice-based dietetic research – research that will have an impact on the dietetic profession, and ultimately on the health of Canadians. Register for the Fun Run/Walk on the conference registration form. For more information, visit CFDR’s website at www.cfdr.ca and follow @CFDRTO on Twitter.
Social events

18h45

Souper « francofun » du Regroupement francophone et des DC - région Québec, est et nord-est de l’Ontario

Endroit à confirmer
Coût 50$ (taxes et pourboire inclus)

Occasion de réseauter et de discuter avec des diététistes francophones et francophiles de partout au Canada

Contactez caroline.dubeau@dieititians.ca pour plus d’infos

7:00 PM

Student Network

Location: D’Orsay Restaurant and Pub, 65 rue de Buade
Cost: $35

For more information contact Nesrine Cheikh ncheikh2@gmail.com or Allie Smorodin ars429@mail.usask.ca.

7:00 PM

Home Care, Nutrition Support & Pediatric Nutrition Networks

Looking for a quiet evening with friends? Treat yourself and join the Home Care, Nutrition Support and DC Pediatric Nutrition in Québec City for an evening of networking. Reserve the evening of Friday June 5th from 7:00-9:00 p.m. for a fun filled evening in historic Old Québec City. More details will follow in the upcoming months. For more information contact Christine McCleary at christine.mccleary@outlook.com.

7:00 PM

Sport Nutrition Network

The Sport Nutrition Network invites all sports dietitians from across the country to join us in a fun networking event in Québec City. For more information contact Dana Lis at danalisforrest@gmail.com. We look forward to meeting you all!
BRAVE is being true to yourself.
c’est être fidèle à soi-même.

Shire enables people with life-altering conditions to lead better lives.

We are a biopharmaceutical company focused on providing treatments in Neuroscience, Rare Diseases, Gastrointestinal and Internal Medicine and developing treatments for symptomatic conditions in other targeted therapeutic areas.

Our Canadian offices are located in Montréal (Saint-Laurent), Québec. For more information, visit us at www.shirecanada.com.

Shire aide les personnes atteintes de maladies graves à vivre mieux.

Nous sommes une société biopharmaceutique qui se spécialise dans les domaines de la neuroscience, les maladies rares, la gastroentérologie et la médecine interne. De plus, nous mettons au point des traitements pour des troubles symptomatiques d’autres secteurs thérapeutiques ciblés.

Nos bureaux canadiens sont situés à Montréal (Saint-Laurent), Québec. Pour de plus amples renseignements, visitez-nous au www.shirecanada.com.
**SATURDAY JUNE 6**

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>7:30 AM</td>
<td>Breakfast</td>
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<tr>
<td>8:00 AM</td>
<td>Awards Ceremony</td>
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<td>8:30 AM</td>
<td>Ryley-Jeffs Memorial Lecture</td>
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<tr>
<td>2:00 PM</td>
<td>Workshops and Tour</td>
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</tbody>
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**7:30 AM - 8:15 AM**

**Breakfast**

**Sponsor:**
Simply Orange

**8:00 AM - 8:30 AM**

**Member Awards / Prix pour les membres**

DC Member Awards recognize Association members who have inspired, empowered and lent their passion to advance the dietetic profession and attainment of Vision 2020. Attend the Member Awards Ceremony and join in the celebration and recognition of award recipients for their extraordinary achievements and remarkable contributions to the dietetic profession in the areas of academic achievement, research, leadership, innovation and education.

Les prix des DC saluent des membres de l’association qui ont été une source d’inspiration et un moteur d’évolution, et qui ont partagé leur passion afin de promouvoir la profession. Célébrez les personnes qui seront reconnues par leurs pairs pour leurs réalisations extraordinaires et leurs contributions remarquables à la profession de diététiste. Soyez témoin de la remise des premiers Prix de reconnaissance des membres pour le leadership, l’innovation et l’enseignement.

**8:30 AM - 9:15 AM**

**Ryley-Jeffs Memorial Lecture / Conférence commémorative Ryley-Jeffs**

We are pleased to bring to the 2015 national conference a lecture from one of our leading members who is sure to inspire and challenge conference delegates. The DC Board of Directors will announce the name of the 2015 Ryley-Jeffs lecturer in March.

Cette présentation d’une de nos membres au cours de la conférence nationale 2015 va sûrement inspirer et mettre les congressistes au défi d’aborder la pratique sous un nouvel angle. En mars, le conseil d’administration des DC annoncera le nom de la personne qui prononcera la conférence Ryley-Jeffs.

**Concurrent Sessions E**

**9:30 AM - 11:00 AM**

**Solving conflict of interest, consent and privacy challenges**

**Speaker:**
Richard Steinecke, LLB

**Host:** College of Dietitians of Ontario

Being regulated health professionals requires RDs to be honest, competent and put client interests ahead of their own. This session will explore real life common and complex practice scenarios related to conflict of interest, consent and privacy that challenged registered dietitians to make sound professional decisions. Ethical principles and legal obligations will be highlighted. Audience engagement will be an important part of this session, so come prepared to test your professional judgment and decision-making skills as the speaker helps untangle what is right given competing factors and influences.
Dietitians in urban food action and food policy

Speakers:
Laura Kalina, MAdEd, RD
Lise Bertrand, MPH

Host: Community and Public Health Nutrition Network

Dietitians are well positioned to advocate for and develop programs and policies that foster accessible, sustainable food systems in support of optimal health. Our speakers will take participants on a journey along the food security continuum from emergency food relief for the population’s more vulnerable citizens to healthy, sustainable food systems for all. Through the sharing of examples from British Columbia and Québec, participants will gain insight into the dietitian’s role in a variety of practice settings leading initiatives enhancing a sustainable food system through municipal food action and food policy development.

Dietary supplements in LTC residents with dementia

Speaker:
Navita Viveky, PhD

Host: Gerontology Network

LTC residents with dementia are at increased risk of malnutrition related to factors including cognitive impairment, dysphagia, polypharmacy and even inadequate assistance with meals. The session will discuss how vitamin and mineral supplementation, specifically looking at vitamin D and supplements related to inflammation and oxidative stress, influences the nutritional status of LTC residents with dementia and how it can impact quality and quantity of life. This session will deal with the questions of whether micronutrient supplementation increases or decreases the risk of malnutrition in LTC and whether supplements use contributes to polypharmacy in that setting.

Food matters! Enhancing the meal experience

Speakers:
Judy-Ann Wybenga, MBA, RD, CFE
Megan Wood, MSc, RD

Host: Food Service Management Network

Enhancing the Patient Meal Experience (EPME) is a key priority for Alberta Health Services. Patients and residents who eat well are happier, healthier and are at reduced risk of hospital-based malnutrition. Patient Food Services has implemented an appreciative inquiry approach to help sites assess “current state” as a basis for moving forward with a collaborative voice. Involving stakeholders well beyond the kitchen and applying learnings from a malnutrition project underway in Nutrition and Food Services will give participants a go-forward plan for making changes to service that puts patients first.

Bridging the gap between integrative nutrition practitioners

Speakers:
Desiree Nielsen, RD
Dugald Seely, ND, MSc, FABNO

Host: Integrative and Functional Nutrition Network

Speakers Desiree Nielsen and Dugald Seely will explore the challenges faced by dietitians when their patients consult various practitioners for treatment and advice. Desiree will discuss the principles of integrative and functional nutrition as an approach that can help dietitians be more effective in their practice. She will share her experiences integrating traditional knowledge with scientific evidence. Dugald will discuss approaches that dietitians may choose to employ including strategies to foster understanding between health care practitioners to ensure a patient’s care remains the central focus.
GMO Answers was created to do a better job answering questions — no matter what they are — about GMOs. This is the beginning of a new conversation for everyone who cares about how our food is grown.
SATURDAY JUNE 6

11:15 AM - 12:15

Research Presentations

Host: Canadian Foundation for Dietetic Research

A complete list of projects and presenters will be available prior to the conference so you can plan ahead to get the most out of these educational sessions.

12:00 PM - 12:45 PM

Lunch

Sponsor: Canadian Produce Marketing Association

12:45 PM - 1:45 PM

Finding truth in a sea of myth and misinformation

Speaker:

Tim Caulfield
LLM, FRSC, FCAHS

Timothy Caulfield has been described as quite possibly the world’s most scientific lawyer. A Canada Research Chair in health law and policy, the Research Director for the University of Alberta’s Health Law Institute and a Trudeau Fellow, Caulfield is at the forefront of how to grapple with genetic technologies, human health, and the law. In this presentation, he will share his passion for challenging the pervasive pseudoscience that puts consumers at risk for serious adverse health consequences. An outstanding communicator, he effectively distinguishes between real and junk science. Tim Caulfield is a powerful voice against health myths and misinformation in Canada and an ally and advocate for dietitians and evidence-based health care.

2:00 PM - 5:00 PM

Preceptoring using the 3CNE framework

Speakers:
Debbie MacLellan, PhD, RD
Catherine Morley, PhD, PDt, FDC

Host: Dietetic Educators Network

The purpose of this workshop is to invite dietetics educators to explore approaches to teaching and learning to prepare dietetics students as nutrition educators and counsellors. Our experienced presenters will train dietetics educators to use the Collaborative Client-Centred Nutrition Education (3CNE) Framework (developed through a CFDR-funded study) in preceptoring through a variety of active-learning strategies including interactive performative, lecturette, collaborative arts-based activities and group discussions. They will lead by example by engaging participants in learning through an arts-based process. This workshop will be an inspiring way to leave the national conference.

Multidisciplinary weight management in primary care

Speakers:
Robin Anderson, RD
Denise Campbell-Scherer, PhD, MD, CCFP, FCFP

Host: Diabetes, Obesity & Cardiology Network

A patient-centred and best-evidence supported approach to weight management delivered via an interdisciplinary team in primary care is the focus of this workshop. The facilitators will share the lessons learned from the implementation and evaluation of the 5As of Obesity Management in Primary Care, the 5As Tools study, an intervention in partnership with the Edmonton Southside Primary Care Network, University of Alberta, and the Canadian Obesity Network. In this workshop, participants will have the opportunity to apply the 5As study tools, a suite of tools co-developed with front line practitioners that address how to implement the 5As of Obesity Management in primary care and communicate key messaging and counseling regarding weight gain prevention.
SATURDAY JUNE 6

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2:00 PM  Workshops and Tour

### Delivering a dynamic interview

**Speakers:**
Gina Sunderland, MSc, RD  
Susan Mah, MHSc, RD

**Host:** Media Network

In a fast-paced world where everyone from doctors to celebrities are broadcasting their views on nutrition, it is imperative that dietitians provide clear, accurate and evidence-based messages. In this workshop, media savvy dietitians will share their real life experiences and secrets for success to help you build your media skills. Through hands-on learning, you will create key messages for TV, print and radio interviews. You’ll also learn interview do’s and don’ts, and get tips for handling tough questions.

### Don’t choke on it... just feel it!

**Speakers:**
Isabelle Germain, PhD(c), DtP  
Michel Sanscartier, MSc, DtP

**Host:** Dysphagia Assessment and Treatment Network

Supported by the use of imagery (video-fluoroscopy and endoscopy), this presentation will describe the normal and dysfunctional anatomy and physiology of the swallow. Through hands-on exercises, participants will develop new skills to perform bedside assessments which will lead to better determination of diet care plans for solids and liquids. This session is a must for anyone working in the area of dysphagia assessment and management. Our speakers will emphasize skill development by helping you get ‘under the skin’ of those experiencing dysphagia.

### Malnutrition and NCPT: Stronger together

**Speakers:**
Marlis Atkins, RD  
Brenda Hotson, MSc, RD  
Manon Laporte, MSc, RD

Malnutrition is associated with increased morbidity in acute and chronic diseases, taking a toll on both patients’ quality of life and health care system effectiveness. The Nutrition Care Process Terminology (NCPT) has new language for malnutrition based on the ASPEN Malnutrition Consensus Report. Our speakers will describe the application of NCPT for identification and management of malnutrition to improve clinical outcomes; align Subjective Global Assessment NCPT and clinical characteristics of malnutrition; present Canadian and international strategies to address malnutrition through the nutrition care process (screening, assessment, diagnosis; intervention, monitoring and evaluation); and showcase Canadian resources having an impact in French-speaking countries abroad.

### Fortified City Tour

*Limited to 15 participants.*

**Fee:** $49.58 plus GST & QST

**Host:** Food and Culinary Network

Get to know Québec’s Fortified City with the people who know it best. Enjoy the pleasure of authentic Québec products. Experience some of Québec’s finest restaurants. Greet the “Maitre D” with your best “bonjour.” Stop often. During this walking tour sample wine, foie gras, ice cider, game meat, beer and other savory tidbits from renowned restaurants.
Nutrition is at the heart of what we do, because it’s the basis of good health

– it’s the reason we exist.
### Registration Fees

Register by **FEBRUARY 6** at our Super Early Bird rate.
Register by **APRIL 22** to take advantage of the Early Bird rate.

Fees for the full conference include admittance to all functions outlined in this program brochure, except for the optional events. Fees are per person.

<table>
<thead>
<tr>
<th></th>
<th>Full Conference</th>
<th>Daily</th>
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<tr>
<td></td>
<td>By February 6</td>
<td>By April 22</td>
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<tr>
<td>DC Member</td>
<td>$615.00</td>
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<td>DC Student</td>
<td>$350.00</td>
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<tr>
<td>Non-member</td>
<td>$895.00</td>
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### Optional Event Fees

Workshops and tours have limited enrollments so register early. To find out more, including maximum number of spaces, check the descriptors earlier in the program.

<table>
<thead>
<tr>
<th>Date/Time</th>
<th>Event</th>
<th>Fee (DC Member)</th>
<th>Fee (Non-member)</th>
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<tbody>
<tr>
<td>WED JUNE 3</td>
<td>Scenic Île d’Orléans</td>
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<tr>
<td>WED JUNE 3</td>
<td>The night kitchen collective</td>
<td>$125.00</td>
<td>$160.00</td>
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<tr>
<td>FRI JUNE 5</td>
<td>Lower Town Tour</td>
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<tr>
<td>SAT JUNE 6</td>
<td>Fortified City Tour</td>
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**Social Events**

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<tr>
<th>Date/Time</th>
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<tr>
<td>FRI JUNE 5</td>
<td>18h45 Souper « francofun »</td>
<td>$50.00</td>
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<tr>
<td>FRI JUNE 5</td>
<td>7 PM Student Network</td>
<td>$35.00</td>
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<tr>
<td>FRI JUNE 5</td>
<td>7 PM DC Business and Industry (DCBIN) and Media Networks</td>
<td>$40.00</td>
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The Registration Desk will be located at the at the Québec Convention Centre, 900 Honoré-Mercier entrance.

Wednesday June 3 12:00 pm - 8:00 pm
Thursday June 4 7:00 am - 5:00 pm
Friday June 5 7:00 am - 5:00 pm
Saturday June 6 7:00 am - 3:00 pm

**Register online now at** [www.dietitians.ca/conference](http://www.dietitians.ca/conference). Use your MasterCard or VISA to register online - it’s quick and safe. You will receive immediate confirmation and a statement that is your receipt.

**NEED A PAPER REGISTRATION FORM?**
Please download the PDF registration form posted online at [www.dietitians.ca/conference](http://www.dietitians.ca/conference).

**BADGE LANYARDS PROVIDED COURTESY OF McCAIN FOODS (CANADA).**
ADDITIONAL INFORMATION

HOTEL ACCOMODATION

The conference hub and host hotel is Hilton Québec, and it is located in the heart of Québec City on Parliament Hill and a short walk from the Old Town. To receive the negotiated rate, request a room in the Dietitians of Canada conference room block by 5:00 pm Eastern on May 12, 2015. Delegates are responsible for making their reservations directly with the hotel. Visit the hotel’s dedicated booking website where you can make, modify and cancel your hotel reservations online at Hilton Reservations. Or call (418) 647-6500 or toll free at 1-800-447-2411. Rates are available 3 days prior and 3 days after the conference.

TRANSPORTATION

Air Canada is the Official Canadian Airline for the DC 2015 National Conference. To book a flight with our conference promotion code, access aircanada.com and enter the Promotion Code E9KH4XJ1 in the search panel. This rate is valid only for flights to and from Québec City, Québec from May 28, 2015 to June 13, 2015 and does not apply to Tango and Executive Class lowest fare bookings. If arranging through a travel agent, please ensure the code is recorded on your ticket. Multicity flights cannot use this code.

Keep Informed and in Touch

Enhance your conference experience before, during and after the event.

SOCIAL MEDIA

Follow us on Twitter @DietitiansCAN
Our hashtag is #dcconf15

Leading up to the conference we will be posting updates on the program, speakers and other news. Our mobile event app will also make it easy to share news on Twitter and Facebook with fellow delegates and colleagues back home during the conference.

MOBILE EVENT APP

All the information you need – program schedule, exhibitor list, handouts and maps – without all the paper. Using our mobile event app you can store all necessary information on your smartphone or tablet.

In the spring we will launch our mobile event app and direct conference delegates on where and how to download it onto your mobile device. You will then be able to:

» Select the sessions you’re interested in attending and add them to your personalized agenda.
» Navigate the exhibitor showcase with purpose – refer to the exhibitor list for booth locations and a map of the showcase venue.
» Discover who is attending and check yourself in so other delegates can connect with you. Use the app to share your contact info with colleagues and exhibitors.
» Keep up with all the social buzz about DC Conference 2015 on Facebook and Twitter. You’ll be able to browse and post directly to social media from the app as well
» Upload your photos to a shared photo album

WIFI CONNECTIVITY

Keep connected while at the conference. The complimentary Internet access available in the Centre des congrès will allow you to download the mobile event app, check your emails and more.
The recovery continues with Ensure®

A sure way to balanced nutrition. Good nutrition is clinically proven to help your patients maintain their nutritional health,¹,² during each phase of their recovery, and beyond. No wonder Ensure® is the #1 recommended brand by doctors.

**SPEAKERS**

**Barb Anderson**, MAEd, PDt, FDC is Professor and Director, School of Nutrition and Dietetics at Acadia University in Wolfville, NS.

**Robin Anderson**, RD is primary care dietitian with Edmonton Southside Primary Care Network in Edmonton, AB.

**Marlis Atkins**, RD is Nutrition Services Director, Adult/Seniors Strategy and Provincial Education Resources for Alberta Health Services in Edmonton, AB.

**Alfred Aziz**, PhD is A/Chief with the Nutrition Regulations and Standards Division, Bureau of Nutritional Sciences, Food Directorate, Health Products and Food Branch of Health Canada in Ottawa, ON.

**Malek Batal**, PhD is Associate Professor, Nutrition in the Faculty of Medicine, University of Montréal and Director of TRANSNUT, WHO Collaborating Centre on Nutrition Change and Development in Montréal, QC.

**Judy Bauer**, PhD, FDAA is Associate Professor of Nutrition and Dietetics and Director, Centre for Dietetics Research, University of Queensland and Translational Research Lead for the Dietitians Association of Australia.

**Kathleen Beggs**, RD is a dietitian with the ALS Centre and Outpatients at G.F. Strong Rehabilitation Centre, Vancouver Coastal Health in Vancouver, BC.

**Lise Bertrand**, MPH has worked as public health nutritionist with Regional Health Department in Montréal, QC.

**Rosanne Blanchet**, MSc, DtP is a PhD candidate in Population Health at the University of Ottawa, ON.

**Joanie Bouchard**, MSc(c), DtP is Professional Affairs Director for the Ordre professionnel des diététistes du Québec in Montréal, QC.

**Wendy Busse**, MSc, RD is a private practice dietitian focusing on food hypersensitivities in Red Deer, AB.

**Denise Campbell-Scherer**, PhD, MD, CCFP, FCFP is Associate Professor in Family Medicine at the University of Alberta in Edmonton, AB.

**Ian Capstick**, BA is Managing Partner of MediaStyle in Ottawa, ON.

**Shelley Case**, RD is President of Case Nutrition Consulting Inc., in Regina, SK.

**Patsy Catsos**, MS, RDN, LD is President/Nutrition Consultant of GI Nutrition Inc. in Portland, ME.

**Timothy Caulfield**, LLM, FCAHS, FRSC is Canada Research Chair in Health Law & Policy, Research Director, Health Law Institute and Professor, Faculty of Law and School of Public Health, University of Alberta in Edmonton, AB.

**Lisa Cianfrini**, MSc, RD is a course lecturer at Brescia University College and consulting dietitian, Nutrigenomix Inc. in London, ON.

**Stephanie Clairmont**, MHSc, RD is Owner/President of Clairmont Clinics & Consulting in Waterdown, ON.

**Marcia Cooper**, PhD, RD is Research Scientist with Health Canada in Ottawa, ON.

**Lorrie Cramb**, MEd, RD is Provincial Nutritionist with BC Ministry of Health in Victoria, BC.

**Hélène Delisle**, PhD is Adjunct Professor, Nutrition in the Faculty of Medicine, University of Montréal and founding member of TRANSNUT, WHO Collaborating Centre on Nutrition Changes and Development in Montréal, QC.

**Paul Fieldhouse**, PhD is Nutrition Policy Consultant for the Government of Manitoba, Ministry of Health, Healthy Living and Seniors in Winnipeg, MB.

**Jonathon Fowles**, PhD, CSEP-CEP is Director, Centre of Lifestyle Studies and Professor, School of Kinesiology at Acadia University in Wolfville, NS.

**Ann Fox**, PhD, RD is Director, MPH Nutrition and Dietetics Program in the Department of Nutritional Sciences and the Dalla Lana School of Public Health at the University of Toronto in Toronto, ON.

**Pierre Frémont**, MD, PhD, FCMF is Associate Professor, Faculty of Medicine, Department of Rehabilitation and past president of Canadian Academy of Sport and Exercise Medicine at Université Laval in Québec City, QC.
Daniel Germain is President and Founder of Breakfast Clubs of Canada and the Montréal Millennium Summit in Boucherville, QC.

Isabelle Germain, PhD(c), DtP is Head of Clinical Nutrition at Ste-Anne’s Hospital, Veteran Affairs, in Pincourt, QC.

Chelsia Gillis, MSc, PDt is consultant for PeriOperative Program at McGill University and lecturer in Human Nutrition and Dietetics at Acadia University in Halifax, NS.

Doris Gillis, PhD, PDt is Associate Professor and Departmental Chair in the Department of Human Nutrition at St. Francis Xavier University in Antigonish, NS.

Beverley Anne Harris, PDt, CDE is Dietitian/Certified Diabetes Educator with Michener Institute, Annapolis Valley Health in Kentville, NS.

Brenda Hotson, MSc, RD is Clinical Manager, Acute Care, Nutrition and Food Services for Winnipeg Regional Healthy Authority in Winnipeg, MB.

Adam Hudson, RD is community dietitian with Port Hope Community Health Centre and co-founder of Demos for Dietitians in Courtice, ON.

Hasan Hutchinson, PhD, ND is Director General, Office of Nutrition Policy and Promotion, Health Canada in Ottawa, ON.

Enrique Jacoby, MD, MPH is Regional Advisor on Healthy Eating and Active Living in the Pan American Health Organization in Washington, DC.

Marie-Eve Jalbert, MSc is responsible for healthy lifestyle promotion in schools for the Ministry of Education Leisure and Sport in Québec City, QC.

Laura Kalina, MAdEd, RD is Founder and Chair, Kamloops Food Policy Council and community nutritionist, Interior Health in Kamloops, BC.

Sue Kellie, MSc is Deputy Chief Executive, British Dietetic Association in Birmingham, UK.

Manon LaPorte, MSc, RD is clinical dietitian at Campbellton Regional Hospital in Campbellton, NB.

Linda Lehrer, DtP is nutritionist at CLSC Bordeaux-Cartierville in Montréal, QC.

Alice Lichtenstein, DSc is Gershoff Professor of Nutrition Science and Policy, Friedman School of Nutrition Science and Policy, Tufts University in Boston, MA.

Monica Liefhebber, MPA, RD is Clinical Coordinator, Nutrition Therapy Services for Island Health in Victoria, BC.

Daphne Lordly, DEd, PDt is Professor in the Department of Applied Human Nutrition at Mount Saint Vincent University in Halifax, NS.

Brenda MacDonald, MAdEd, PDt is Manager, Business Development and Food Services at IWK Health Centre in Halifax, NS.

Michele MacDonald Werstuck, MSc, RD, CDE is Assistant Professor in the Department of Family Medicine at McMaster University in Hamilton, ON.

Debbie MacLellan, PhD, RD is Interim Dean of Science and Professor in Applied Human Sciences, University of Prince Edward Island in Charlottetown, PE.

Sharon Macklin, RD is dietitian with the Edmonton Oliver Primary Care Network in Edmonton, AB.

Diana Mager, PhD, RD is Associate Professor, Clinical Nutrition in Pediatrics and Agricultural, Food and Nutritional Sciences at the University of Alberta in Edmonton, AB.

Sue Mah, MHSc, RD is Co-founder, Media Training Boot Camp and President, Nutrition Solutions Inc. in Toronto, ON.

Michele McCall, MSc, RD is critical care dietitian at St. Michael’s Hospital in Toronto, ON.

Mary McKenna, PhD, RD is Professor in the Faculty of Kinesiology at the University of New Brunswick in Fredericton, NB.

Cyndi McLean is Principal and CEO of Brand Your Genius! and Director of Marketing, Director of Business Development for Boucher Institute of Naturopathic Medicine in New Westminster, BC.
Michelle McLearn, PDt is Director of Nutrition Food Services with Annapolis Valley Health and Adjunct Professor at Acadia University in Middleton, NS.

Heather Mileski, RD is clinical dietitian in Pediatric Gastroenterology at Hamilton Health Sciences, McMaster Children’s Hospital in Hamilton, ON.

Andrea Miller, MHSc, RD is a sessional instructor at University of Ontario Institute of Technology and consulting dietitian in Ajax, ON.

Catherine Morley, PhD, PDt, FDC is Assistant Professor in the School of Nutrition and Dietetics at Acadia University in Wolfville, NS.

Desiree Nielseni, RD is owner of Desiree Nielseni Nutrition Consulting in Vancouver, BC.

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## DATES TO REMEMBER

<table>
<thead>
<tr>
<th>Date</th>
<th>Event Description</th>
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<tbody>
<tr>
<td><strong>FEBRUARY 6, 2105</strong></td>
<td>Deadline to register at the Super Early Bird rate.</td>
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<tr>
<td><strong>FEBRUARY 28, 2015</strong></td>
<td>Submit professional abstracts for research presentations.</td>
</tr>
<tr>
<td><strong>APRIL 20, 2015</strong></td>
<td>Submit dietetic intern abstracts for research presentations.</td>
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<tr>
<td><strong>APRIL 22, 2015</strong></td>
<td>Early-bird registration closes.</td>
</tr>
<tr>
<td><strong>MAY 12, 2015</strong></td>
<td>Last chance to book hotel reservations at DC rate.</td>
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### Contact Information

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- **Twitter:** @DietitiansCAN #dcconf15

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