

Date: Wednesday, March 1, 2017 Time: 2-3 pm Eastern Time (ET)

Convert to your time zone at: http://www.timeanddate.com/worldclock/converter.html

Suggested CDR Learning Codes: 8060, 8090, 8100, 8130; Level 2 Suggested CDR Performance Indicators: 8.4.1, 8.4.2, 8.4.3

We know that changing culinary lifestyles can be difficult. Healthy foods can seem extremely bland to clients that are accustomed to fat, sugar and other additives. Clients frequently ask how to make their "healthy" food taste good. It is often difficult to take medical nutrition therapy information and translate it into practical kitchen knowledge. One of the best options is to introduce clients to more spices and herbs. They make foods taste better without adding unwanted sugar, fat, salt, calories, and preservatives. In this webinar, a dietitian, Shayna Komar RD, LD, and chef Nancy Waldeck work in collaboration to provide practical strategies that RDs can use to help clients prepare food quickly and healthfully, along with kitchen techniques that can be easily adapted by clients.

Learning Objectives

After completing this continuing education course, nutrition professionals should be able to:

- 1. Identify barriers that keep clients from purchasing and cooking healthful foods.
- 2. Supply a list of kitchen and pantry staples that will allow a client to more easily prepare healthful meals.
- 3. Explain and instruct cooking techniques that are critical in the healthy kitchen, including the use of herbs and spices.
- 4. Provide clients with 10 usable kitchen techniques that they can implement in preparing healthful foods.

How to Join the Webinar

- 1. Go to https://goto.webcasts.com/starthere.jsp?ei=1136317.
- 2. Log in with the e-mail address you used during registration.
- 3. Unmute your computer speakers or mobile device if necessary.

Call **877-925-CELL (2355)** Monday through Friday from 9 am to 5 pm ET or e-mail <u>ce@gvpub.com</u> with any questions.



Handouts

A copy of the presentation slideshow and associated handouts will be available to download during the webinar in the live presentation viewer under the "Event Resources" tab.

Operating System	Internet Browser	Media Playback	Audio
PC-based attendees:	Internet Explorer 7.0+,	Adobe Flash Player	Audio must be
Windows® 7, Vista,	Firefox 4+,	10.1+	streamed through
or XP	Safari 5+, or		computer
	Google Chrome 10+	Mobile attendees:	speakers or mobile
Macintosh®-based		Apple iOS or Android	device.
attendees:		http streaming	
Mac OS® X 10.6+		enabled browser	We recommend
			using Firefox or
Mobile attendees:			Google Chrome
Apple iOs 5.1+ or			for optimal
Android 2.2+			experience.

System Requirements

Test Your System & Audio: https://goto.webcasts.com/test/

Please Note: If you will be viewing the presentation on a work computer, we recommend that you log in early and test your system to verify that your company firewall allows access to GoToWebcast. You may need to contact your IT service provider to make sure that the website is enabled.

Credit Claiming: You must complete a brief evaluation of the program in order to claim your credits and download your certificate. The evaluation will be available immediately following the presentation on www.CE.TodaysDietitian.com. Evaluations must be submitted within 1 year of the live program in order to obtain credit. You do not need to complete the evaluation on March 1, 2017.

Credit Claiming Instructions:

- 1. Log on to <u>www.CE.TodaysDietitian.com</u>, go to "My Courses" and click on the webinar title.
- 2. Click "Take Course" on the webinar description page.
- 3. Select "Start/Resume Course" on the webinar description page. If you do not see this button, you may need to select "Start" on the Webinar Evaluation step.
- 4. Complete and submit the Evaluation.
- 5. Download and print your certificate.

Customer support is available Monday - Friday from 9 am to 5 pm ET. Call 877-925-CELL(2355) or e-mail <u>ce@gvpub.com</u>.

