

May 19 & 20, 2006 • Chicago, Illinois

Food Chaining®: The Special Topics Course

ADVANCED COURSE

Multi-disciplinary Treatment Programs for Infants and Children with Feeding Aversion



Food Chaining® has been presented internationally as a treatment technique for feeding aversion.

PRESENTED BY: **Cheri Fraker, MS, CCC/SLP-L, CLC**
Laura Walbert, MS, CCC/SLP-L, CLC
Sibyl Cox, MS, RD, CLC

COST: **\$389** includes an extensive course syllabus, continental breakfast, refreshment breaks and Certificate of Attendance

REGISTRATION DEADLINE: **May 11, 2006**

COURSE OVERVIEW

This advanced two-day course is designed to instruct professionals in evaluation and treatment of children with complex feeding and swallowing disorders. Multidisciplinary evidence-based information pertaining to pediatric feeding disorders will be presented. Course will focus on strategies to develop Food Chaining® programs as part of a multidisciplinary treatment approach for children with autism, cerebral palsy, food allergy/special diet needs, feeding aversion, prematurity, visual impairment, sensory and/or behavioral feeding disorders. Participants will be instructed in Pre-Chaining and Food Chaining programs and learn the techniques of analysis of the core diet, flavor mapping, flavor masking, transitional flavors and use of rating scales to introduce foods in a systematic manner. Participants will write food chains and develop treatment strategies throughout the course. DVD case studies will be utilized to enhance learning and facilitate audience interaction.

COURSE OBJECTIVES

- By the conclusion of this course, the participant will be able to:
- discuss nutritional status and readiness for intervention;
 - demonstrate knowledge of the complexity of pediatric feeding disorders and the need for multidisciplinary assessment programs;
 - develop complex, multidisciplinary treatment programs for children with diagnoses of autism, prematurity, cerebral palsy, feeding aversion, food allergies, behavioral and/or sensory-based feeding disorders;
 - demonstrate knowledge of the techniques of Food Chaining: analysis of the core diet, the techniques of flavor mapping and flavor masking, use of transitional flavors, and the rating scales for identifying food progression and monitoring progress.

WHO WILL BENEFIT – Dietitians, speech pathologists and occupational therapists experienced in the evaluation and treatment of pediatric feeding disorders.

SPECIFICS TO BE ADDRESSED:	
DAY ONE (Friday)	
TIME	TOPIC
7:30-8:00 am	Registration/Continental Breakfast
8:00-9:15	Readiness for Intervention <ul style="list-style-type: none">• Interpretation/significance of medical and feeding history, analysis of growth charts• Nutritional status: Is the patient ready for treatment?• Nutritional intervention and appropriate appetite manipulation• Evaluation of the swallow• Research on food chaining programs
9:15-10:15	Overview of pre-chaining and food chaining programs <ul style="list-style-type: none">• Preventative care programs, analysis of the core diet, flavor mapping, texture preferences, transitional flavors, getting started, breaking food jags
10:15-10:30	Break
10:30-Noon	Special topics <ul style="list-style-type: none">• Programs for children with autistic spectrum disorder, meal time preparation, initial chains, anchor foods, social stories, and picture schedules
Noon-1:15	<i>Lunch on your own</i>
1:15-2:45	Autistic Spectrum Disorder <i>continued</i> <ul style="list-style-type: none">• Gluten casein diets, DVD case studies, writing food chains and program development
2:45-3:00	Break
3:00-5:00	Programs for children with cerebral palsy <ul style="list-style-type: none">• Nutritional needs, growth and impact on feeding, positioning, oral motor programs, DVD case studies, writing food chains and feeding program development
DAY TWO (Saturday)	
7:30-8:00 am	Continental Breakfast
8:00-9:15	Feeding aversion, sensory-based and behavioral feeding disorders <ul style="list-style-type: none">• Parent education, the feeding environment, multi-disciplinary evaluation/treatment process, expanding the food repertoire, food chaining programs
9:15-10:15	Writing food chains and program development
10:15-10:30	Break
10:30-Noon	Special diet needs (review of food allergies, renal diet, eosinophilic esophagitis, ketogenic diet) <ul style="list-style-type: none">• Supplements and special formulas, the evaluation process and implementing treatment programs, food chaining programs
Noon-1:15	<i>Lunch on your own</i>
1:15-2:45	Programs for preemies, multi-challenged, and medically fragile children <ul style="list-style-type: none">• Failure to thrive/poor weight gain, dysphagia evaluation, and multi-disciplinary management programs, programs for the child with visual impairment
2:45-3:00	Break
3:00-4:00	Analysis of case studies
4:00-4:45	Audience participation: writing food chains (please bring sample of a restricted food repertoire to the group interaction session)

WHEN & WHERE?

- **May 19 & 20, 2006**
Chicago, Illinois
(Schaumburg)
Hyatt Regency Woodfield
1800 East Golf Road
PARKING – complimentary

CONTINUING EDUCATION RECOGNITION

Each participant will receive a certificate documenting attendance/contact hours/clock hours (see General Information for more details).

CEPA is approved by the CEB of ASHA to provide continuing education programs.

- Food Chaining course – offered for 1.4 CEU's or 14 contact hours/clock hours.
Content Area = Professional
Instructional Level = Advanced

OVERNIGHT ACCOMMODATIONS

- **Hyatt Regency Woodfield**
1800 East Golf Road
Schaumburg, Illinois
847-605-1234 HOTEL DIRECT
Rates: Single or Double \$96*

***When reserving a hotel room, identify yourself with CEPA to obtain this rate.**

Cutoff on rooms – May 1, 2006

HOTEL AMENITIES – Beautiful suburban hotel with indoor pool, health club and within walking distance to Woodfield Mall, dining, etc.

ARRIVING BY AIR? – fly into either O'Hare or Midway airports. We suggest All Star Taxi. Telephone: (888) 533-4240 for reservations. Rates: from O'Hare \$21, from Midway \$65.50.