



## Creating a Menu of Change: Healthy Food in Healthcare

Marriott Inner Harbor Hotel

**Cost: \$175 (includes lunch following\*)**

This half-day workshop is designed to help participants learn about the growing demand for sustainable and nutritious healthcare food. Attendees will learn about cost effective procurement strategies that emphasize health concerns that meet the unique needs of health care. Participants will also receive tools and references to help them implement innovative ideas into their food service and dietary programs.

### Complete Agenda

- 8:30 a.m. - 9:15 a.m.      **Our Food Production & Distribution System - Impacts on Ecological and Public Health**  
**Jamie Harvie, PE, Institute for a Sustainable Future**
- Our industrial food system is misaligned with the U.S. dietary guidelines and is largely reliant on methods of production and distribution that negatively impact human and environmental health. In this overview, learn about some of these issues and the role healthcare professionals in supporting a healthy food system.
- 9:15 a.m. - 9:35 a.m.      **Menu of Change - Cutting Edge Examples from Around the Country**  
**Michelle Gottlieb, MEM, Health Care Without Harm**
- Overwhelmed by where to start? There are many options for hospitals interested in food work. Learn about the many options on the "menu", and how hospitals around the country are serving up new recipes for change.
- 9:35 a.m. - 10:15 a.m.      **Fresh, Local, and Sustainable - Farmer's Markets and Onsite Gardens**  
**Anna M. Ardine, MBA RD LDN, and Greg Brown, Magee Womens Hospital, Roneet Mallin, RN MPH, Johns Hopkins Hospital**
- From dream to reality, learn how these Pittsburgh and Baltimore hospitals established an organic, healing garden and farmers' market.
- 10:15 a.m. - 10:30 a.m.      Break
- 10:30 a.m. - 11:20 a.m.      **Think Globally, Act Locally - Baltimore Area Hospitals Lead the Way**  
**Louise Mitchell, PT, Maryland Hospitals for a Healthy Environment, Joe Fleischman, Washington County Hospital, Greg Hare, Northwest Hospital-LifeBridge Health**
- Baltimore area hospitals share their wisdom on local food purchasing, composting programs and the Balanced Menus Challenge which strives to serve less meat, better meat, while saving money and the planet.
- 11:20 a.m. - 12:00 a.m.      **Using the Green Guide for Health Care in your Institution**  
**Jamie Harvie, PE, Institute for a Sustainable Future**
- Learn about the Green Guide for Health Care (GGHC) and how hospitals are implementing this new Healthcare Food Service Benchmarking Tool.
- 12:00 p.m. - 1:00 p.m.      Join us for a delicious and nutritious lunch at the opening day of the Farmers' Market at the University of Maryland Medical Center (3 blocks from the conference site).