



2025 May Madness with Food Safety

UND is proud to be sponsoring a series of eight **FREE** Continuing Education Food Safety Webinars for a total of 8.0 hours of Sanitation CEs this month in collaboration with *Aging Rules Healthcare Consulting* Owner Barbara Thomsen, CDM, CFPP.

Details:

2 LIVE 60-minute ZOOM sessions weekly - for a total of 8 **FREE** prior approved Sanitation CEs
If you missed the LIVE ones you can **pay to view** for a fee links found on the UND website.

For more information and to register: or click on the ZOOM links below!

www.agingrulesblog.com and <https://www.facebook.com/AgingrulesinLTC/>

MAKING YOUR BEST BETTER: FRONT AND BACK OF THE HOUSE!

Experts : JULIE ZIKMUND RD, BARBARA THOMSEN CDM CFPP & KRISTIN KLINEFELTER RD

May 6 & May 8/ 2 LIVE 60 MINUTE ZOOM WEBINARS

5/6 TUESDAY Date Me or Ditch Me: Decoding Food Labeling Dates

https://us02web.zoom.us/webinar/register/WN_JVnNvJ-7SB0kcuEH28P7HQ

- **Define** the 4 main industry product dating terms that are common to commercial food packaging.
- **Discuss** 4 ways how to use the date markings to keep foods safe; and
- **Apply** the use of the content (product dating) in the foodservice setting.

5/8 THURSDAY Realign to 9 - Top Food Allergies

https://us02web.zoom.us/webinar/register/WN_PkevjW1USxqLFw4hTg1I-Q

- **List** 5 symptoms of an allergic reaction
- **State** the differences between food allergies & intolerances
- **Identify** the 9 common food allergies in the US & foods that contain the top 9 food allergens

May 13 & 15/ 2 LIVE 60 MINUTE ZOOM WEBINARS

5/13 TUESDAY You put your right hand in...Now what? it's all about the hands!

https://us02web.zoom.us/webinar/register/WN_9Y3EnxFJSA-ulg30id2c5A

- **Learn** The basics of safe food handling
- **Define** the hands' role in YOUR sanitation compliance
- **Learn** how to create a clean culinary culture in your Food & Nutrition Services Departments!

5/15 THURSDAY Signed, Sealed and Delivered NOW WHAT?

https://us02web.zoom.us/webinar/register/WN_VQinspf0Ry-Xibcvlvc3oQ

- **Learn** what Processes & Policies are needed working WITH the regulations!
- **Define** processes for workflow/staff training
- **Learn** the policies for state /federal compliance and QAPI involvement for process improvement.

May 20 & 22/ 2 LIVE 60 MINUTE ZOOM WEBINARS



5/20 TUESDAY Did you know, I CAN SAY NO!

What ARE your residents' Nutritional/Dining rights?

https://us02web.zoom.us/webinar/register/WN_yykO2X2GQCWyndtq2hedQw

- **Educate** your staff understand the rights all residents have under the federal regulations?
- **Educate** your dietary department to honor resident preferences, likes, dislikes and ethnic choices
- **Teach** staff to respond appropriately to resident requests

5/22 THURSDAY CMS F-Bombs \$483.60 Nutrition Services: Understanding the Rules is half the battle!

https://us02web.zoom.us/webinar/register/WN_FgxJQmh1RC6UyTU5XqHyFA

- **Participants** will review what rules govern based off CMS Survey Process
- **Learn** what the current Food and Nutrition Services survey citations have been thus far
- **Learn** what steps need to be in place to ensure Survey success!

May 27 & 29 2 LIVE 60 MINUTE ZOOM WEBINARS

5/27 TUESDAY Food Safety Every Day Superheroes:

https://us02web.zoom.us/webinar/register/WN_QETQ9CLeR7mOgb6umzkDpg

- **Empower participants to implement core food safety "superPOWERS"**—POST, OBSERVE, WEAR, EDUCATE, and RECORD—through practical tools, visuals, and behavior-based strategies to reduce risk and improve daily operations.
- **Equip attendees with the knowledge and confidence to respond like true Food Safety Superheroes** by mastering the “3 Cs” (COLLECT, CONTACT, CORRECT) for effectively managing foodborne illness reports and protecting public health.
- **Inspire a culture of continuous improvement and leadership in food safety** by leveraging training techniques like gamification, observation, and mentorship to build lasting habits and reinforce accountability across foodservice teams.

5/29 THURSDAY CDMs Assemble!

Supercharging Support for RDN Consultants Across the 5 Domains of Practice"

https://us02web.zoom.us/webinar/register/WN_8HpOul8QGSyskVcvkzYvg

- **Superpower in Nutrition (Domain I – Nutrition)**
Demonstrate how Certified Dietary Managers act as frontline nutrition heroes by translating RDN-directed care plans into actionable, individualized meal service, ensuring compliance with dietary guidelines and therapeutic diets in diverse care settings.
- **Operational Strength & Leadership (Domain II & III – Foodservice & Personnel and Communications)**
Illustrate how CDMs lead with operational excellence and team coordination, serving as vital communication bridges and management allies who reinforce RDN strategies through strong foodservice systems, staff education, and interdisciplinary teamwork.
- **Guardians of Compliance & Professional Growth (Domain IV & V – Sanitation & Safety and Business Operations)**
Examine how CDMs uphold regulatory standards and financial efficiency while supporting the RDN's clinical goals—safeguarding residents' health and facility integrity with a keen eye on budget, safety, and sanitation.



Check out all of our [CBDM approved CE courses](#) on our website.

Reminder: For more information on courses, course descriptions, and application forms, we invite you to our [Dietary Manager programs and courses website](#)

If we can help you in any way, contact us!

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For more information and to register:

www.agingrulesblog.com and <https://www.facebook.com/AgingrulesinLTC/>



"Doing aging right, promoting how to positively embrace regulations and change"