

field to plate™

Changing the way America eats...one bite at a time.

Join **Amanda Archibald, RD** (Field to Plate), inspirational farmers **Skip and Cookie Glover**, and Slow Food Chef **Michael Tuohy** (Woodfire Grill) at the Glover Farm (Atlanta) for a continuing education experience for nutrition, health and culinary professionals.

Who should attend?

If touching or teaching food is part of your professional vocation, this program is for you.

Amanda Archibald, RD presents

An insightful, thought-provoking and rewarding day of food, flavor and dialog.

October 11, 2005 • Atlanta, GA



Oct 11th (day program):

Making our Food Choices Matter

Glover Family Farm, *Douglasville*



Oct 11th (evening program):

Flights of Flavor from Soil to Plate

The Woodfire Grill, *Atlanta*

Registered dietitians (RDs) and dietetic technicians (DTRs) will receive up to 10 CPEs for this program.

Sponsored by:
Spectrum
THE TASTE OF GOODNESS™

field to plate™

Helping people experience a new relationship with food

6712 W. Lakeridge Rd, New Market, MD 21774

**Field to Plate comes to Atlanta
October 11, 2005**

“Making Food Choices Matter”

“The most innovative, interesting, uplifting, and paradigm-shifting presentation I have been to in a long time. A ‘real food’ education, from the farm to your table.”

“One of the best continuing education programs on food matters. The wealth of info and the depth of content coupled with outstanding delivery created a rich, meaningful learning environment...”

www.fieldtoplate.com

field to plate™ agenda

Making Our Food Choices Matter Tuesday, October 11th Day Program 8:30am – 5:15pm

Join us at Glover Family Farm
3260 Hwy 166, Douglasville, GA 30135
For directions, visit www.fieldtoplate.com/atlanta.

8
CPEs

8:00am - 8:30am	Registration
8:30am - 9:30am	Why Every Food Choice Matters (Amanda Archibald) > Trends that are shaping food choice in America > The impact of our nutrition recommendations
9:30am - 11:15am	Reconnecting to the Land – a Guided Farm Tour with Skip Glover > Why we farm the way we do > Explore the role of soil in the development of nutrient density and flavor > Roots, shoots 'n' tubers – and more about the food we grow and the food we eat
11:15am - 11:30am	Break
11:30am - 1:00pm	Incorporating Fresh Food into Meaningful Learning Experiences (Amanda Archibald) > "Flights" of flavor as a teaching medium > From one minute old, to one week old: the impact of soil, the environment and time on the senses
1:00pm - 2:30pm	Lunch: Enjoy freshly harvested flavors from the land
2:30pm - 3:15pm	Chef's Perspective (Chef Michael Tuohy) > How we select the food we use > Partnering for a flavorful future
3:15pm - 3:30pm	Break
3:30pm - 4:40pm	Moving our Mouths with the Seasons (Amanda Archibald) > Hands on learning activities that build flavor, season and meaning into food and nutrition education > Rebuilding our nutrition toolkit
4:40pm - 5:15pm	Reflections. Discussions.

One of the tastiest learning experiences you can have!

Tuesday, October 11th
Evening Program 6:30pm – 9:00pm

2
CPEs

Join us at the Woodfire Grill
1782 Cheshire Bridge Rd, Atlanta, GA

Directions: www.woodfiregrill.com and click on directions.

Slow Food Chef Michael Tuohy and Passionate Fresh Food Advocate, Amanda Archibald RD present:

"Flights of Flavor from Soil to Plate"

Featuring produce from the Glover Farm

A guided tasting and dining experience featuring a spectrum of locally grown, freshly harvested foods from raw to cooked

Learn:

- > The impact of preparation and cooking techniques on flavor expression
- > How soil and variety alter sensory perception
- > Simple ingredient pairings and culinary techniques that accentuate flavor

pricing

Up to 10 CPEs available for RDs and DTRs

Pricing includes refreshment and a light lunch.

For the day program, wear comfortable and appropriate outdoor clothing and shoes. The program will be indoors and outdoors (indoors in the event of rain).

Day Program: 8:30am - 5:15pm = \$129 (Includes lunch)

Early Bird Registration = \$115

Must register by September 20, 2005

8
CPEs

Evening Program Only = \$55

6:30 - 9:00pm

2
CPEs

Combined Day/Evening Programs = \$149

Price applies with early bird only

Students = \$45 per event

Register Online:

www.fieldtoplate.com/register.html

or call toll-free: 1-888-556-4706 (have credit card info ready)

Amanda Archibald, RD is a Continuing Professional Education (CPE) Accredited Provider with the Commission on Dietetic Registration (CDR).

For additional info about Amanda Archibald, RD, Chef Michael Tuohy or Glover Family Farm, visit: www.fieldtoplate.com/atlanta.