

2021 FOODSERVICE SYSTEMS MANAGEMENT EDUCATION COUNCIL VIRTUAL CONFERENCE PROGRAM

Thursday, March 25, 2021
10:30am to 3:30pm (CST)

Friday, March 26, 2021
10:30am to 3:30pm (CST)

*Approval has been requested for 6.0 CPE hours with the
Commission of Dietetics Registration.*



Day 1 (3/25/2021, Thursday)

10:30-10:50 AM

Coffee and Conversation

11:00-11:45 AM

Keynote Speaker

"Cultural intelligence", Gerry Fernandez, President & Founder, Multicultural Foodservice & Hospitality Alliance

11:50 AM-12:15 PM

Incorporating COVID throughout the curriculum in a foods systems course (Presenter: Mary Roseman)

12:20-12:45 PM

The pros and cons of virtual food labs (Presenters: David Jurasinski, Oscar Oberkircher, & Collen Engle)

12:50-1:15PM

Development and implementation of hybrid format food labs for dietetics students during the covid-19 pandemic (Presenters: Shelley DePinto & David Hersh)

1:20-1:45 PM

An investigation on teaching methods and barriers to the integration of instructional technology (IT) in foodservice management courses (Presenters: Yee Ming Lee & Yee Ling Lee)

1:50-2:15 PM

Curriculum & course development member discussion

2:20-2:45 PM

Testing the efficacy of a portion plate on reducing plate waste in a university dining hall (Presenters: David A. Olds & Kara L. Wolfe)

2:50-3:15 PM

Leading by example: a three-wave sequential mixed method food safety study (Presenters: Naiqing Lin & Paola Paez)

3:15-3:30 PM

Closing Remarks & Announcements



Day 2 (3/26/2021, Friday)

10:30-10:50 AM

Coffee and Conversation

11:00-11:45 AM

Keynote Speaker

"From the kitchen to the screen: Maximizing nutrition education in a virtual environment" Jen Muzzi, RDN/LDN, RYT-200, Chef, University of Delaware

11:50 AM-12:10 PM

Food allergy training among ethnic restaurant owners/managers: comparison of food allergy policies & procedures in independently-owned Latino restaurants & other ethnic restaurants (Presenters: Nelson Placa & Anirudh Naig)

12:15-12:35 PM

Gender differences in digital food ordering experiences: an application of technology acceptance model and self-congruity theory (Presenters: Xi Leung & Han Wen)

12:40-1:00 PM

Factors influencing online food delivery drivers' job engagement & its impacts on consumer satisfaction (Presenters: Erol Sozen & Dylis-Judith Mensah)

1:05-1:35 PM

Open Member Discussions

1:40-2:00 PM

Assessment of food safety in mobile foodservice establishments at Louisiana fairs & festivals (Presenters: Valerie Salter & Anirudh Naig)

2:05-2:25 PM

Exploring the use of glean programs in supplementing school meals (Presenters: Warren David Johnson & Susan W. Arendt)

2:30-2:50 PM

Authentic dining experience in a peer-to-peer meal-sharing context: conceptualization & scale development (Presenters: Hyoungun "Gemmy" Moon, Chen-Wei (Willie) Tao, & Li Miao)

3:00-3:30 PM

Closing Remarks & Announcements

Keynote Speakers

Gerry Fernandez

President & Founder, Multicultural Foodservice & Hospitality Alliance



As President and Founder of the Multicultural Foodservice & Hospitality Alliance (MFHA), a non-profit organization that promotes cultural intelligence in the workplace, Gerald “Gerry” A. Fernandez was perceived as a man of vision, dedication, and passion. With over 35 years of experience in the industry, Gerry has held leadership positions with several well-known companies including The Waldorf-Astoria Hotel, Hemenway’s Seafood Grill & Oyster Bar, The Capital Grille and General Mills, where he got his start in diversity and inclusion work. Gerry’s most recent recognition comes from Nation Restaurant News’ “Power List” 2014, featuring the 50 most powerful people leading and shaping today’s restaurant industry, cited as a Top Catalyst for promoting change.

Jen Muzzi

Nutrition Outreach Coordinator for Employee Health and Wellbeing, University of Delaware



Jen Muzzi is a Registered Dietitian Nutritionist, Chef and Yoga Teacher with seven years of experience working to improve the health and wellbeing of Delawareans through food and nutrition. Prior to pursuing a Dietetics degree and internship, Jen spent the first half of her working career in the hospitality industry after completing her culinary arts training at the Culinary Institute of Charleston. Since then, she has worked in numerous clinical inpatient and outpatient settings before returning to her passion: nutrition education and teaching cooking skills. As the Nutrition Outreach Coordinator for Employee Health and Wellbeing at the University of Delaware, Jen creates instructional and hands-on cooking programs and videos for UD employees and the community - topics ranging from basic knife skills to sustainable eating to breast cancer survivorship.