

December 5 & 6, 2008 • Atlanta, Georgia

Treatment of Severe Feeding Aversion: Dealing with “No!”

The Best of Both Worlds – Food Chaining[®] and The Get Permission Approach

**– NEW –
ADVANCED
COURSE**

PRESENTED BY: **Cheri Fraker, MS, CCC/SLP-L, CLC**
Laura Walbert, MS, CCC/SLP-L, CLC
with special guest speaker . . .
Marsha Dunn Klein, M.Ed., OTR/L

COST: **\$419** includes an extensive course syllabus, continental breakfast, refreshment breaks and Certificate of Attendance

REGISTRATION DEADLINE: **November 17, 2008**

COURSE OVERVIEW

This advanced course will combine the best of **two treatment approaches** that focus on dealing with feeding aversion, food refusal, and understanding aversive behaviors. The **“Get Permission” approach** builds a foundation of trust in the feeding relationship and supports children who have sensory mealtime challenges to eat with enjoyment and confidence. **Food Chaining[®]** programs emphasize multidisciplinary evaluation and non-threatening, child-centered intervention based on analysis of the child’s food preferences. The workshop is filled with practical mealtime and treatment suggestions. DVD cases will be used throughout the course to maximize the learning outcomes.

COURSE OBJECTIVES

By the conclusion of this course, the participant will be able to:

- define and understand the significance of anatomical, physiological, and gastrointestinal factors that negatively impact the development of feeding skills/desire to eat;
- demonstrate understanding of and USE the principles of Pre/Food Chaining Programs with the Get Permission approach in regard to development of multidisciplinary intervention program for infants, children, and their families;
- specify oral sensory motor techniques and positioning strategies to improve lip seal, cheek activation, tongue position, and jaw stability;
- describe the intervention plan and educate family/caregivers regarding strategies for successful mealtimes appropriate for children with diagnoses of autism, prematurity, cerebral palsy, feeding aversion, food allergies, behavioral and/or sensory-based feeding disorders.

WHO WILL BENEFIT – Speech/Language Pathologists, Occupational and Physical Therapists, Dietitians and E.I.’s who are working with difficult cases.

SPECIFICS TO BE ADDRESSED:

DAY ONE (Friday)

TIME	TOPIC
7:30-8:00 am	Registration /Continental Breakfast
8:00-8:15	Overview of the course – the best of both worlds
8:15-9:30	The Evaluation Process Red flags in the medical history Nutritional status and readiness for intervention Oral sensory motor and swallow function Allergies – types of food allergies, recognizing signs of food allergy vs. food intolerance
9:30-10:15	Treatment of Pediatric Dysphagia Aspiration Laryngeal penetration Delayed swallow
10:15-10:30	Break
10:30-11:15	Why children say no Why feeding disorders develop Classification of the severity of aversion
11:15-noon	Treatment: The Get Permission Approach Overview The Feeding relationship What is a mealtime Positive vs. negative tilt What makes mealtimes work Pitfalls of force feeding Dealing with no
Noon-1:00	Lunch on your own
1:00-2:15	Treatment Application of The Six Steps of Food Chaining Food refusal Strategies for treatment
2:15-3:00	Practical oral motor treatment Sensory, positioning strategies How to work functionally using foods/utensils/products to improve oral motor skills
3:00-3:15	Break
3:15-4:15	Mealtime STRETCH techniques with Food Chaining
4:15-5:15	Feeding Sensory vs. Motor Perspective Dealing with “no!” Audience participation experience Sensory continuum

DAY TWO (Saturday)

7:30-8:00 am	Continental Breakfast
8:00-8:45	The Language of Food Chaining and how to say “take another bite” without saying “take a bite” Food education Augmentative communication in feeding therapy
8:45-9:45	<i>Get Permission</i> treatment sessions
9:45-10:30	<i>Food Chaining</i> treatment sessions Treatment programs Selecting the right foods to match the child’s individualized eating and sensory profile
10:30-11:45	Ideas to successfully expand diet Picking the right foods to modify Using the Food Chaining rating scales Teaching about food What-to-do-when and why Minimizing risk of food refusals Shaping positive behaviors Therapist child/parent child interaction at meals Tips for successful meals Home programs Children with special needs
11:45-Noon	Break (snack provided)
Noon-2:00	Brainstorming and problem-solving Case studies Putting it all together More on special needs Audience participation
2:00	Dismissal

WHEN & WHERE?

• **Dec. 5 & 6, 2008**
Atlanta, Georgia

Crowne Plaza Powers Ferry
6345 Powers Ferry Road NW

PARKING – complimentary
LOCATION – on Powers Ferry Road.
Just off I-285 between I-75 and I-85.
Take Exit #22.

CONTINUING EDUCATION RECOGNITION

Each participant in these courses will receive a certificate, for each course, documenting attendance and the awarding of CEU’s/contact hours/clock hours/PDU’s.

CEPA is approved by the CEB of ASHA to provide Continuing Education Programs.

See General Information page for discipline-specific details.

Feeding Course is offered for 1.3 CEU’s or 13 contact hours/clock hours/PDU’s.

ASHA Content Area = Professional
ASHA Instructional Level = Advanced

OVERNIGHT

ACCOMMODATIONS

Crowne Plaza Powers Ferry
6345 Powers Ferry Road NW
770-955-1700 HOTEL RESERVATIONS
Rates: Single \$97* or Double \$105*
includes breakfast buffet

Cutoff on rooms – November 12, 2008

HOTEL AMENITIES – Lovely suburban hotel with indoor/outdoor pool, fitness center, and complimentary shuttle to area attractions and dining.

ARRIVING BY AIR? – We suggest A&M Limo. Telephone: (770) 955-1614 to make a reservation or visit their web site at www.aandlimo.com. Approximately \$50, roundtrip.

***When reserving a hotel room, identify yourself with CEPA to obtain these rates.**