Virginia Mason Continuing Medical Education

Food as Medicine

Exploring the intersection between the nutritional sciences, medicine and the culinary arts

Friday, September 9, 2022 Seattle, Washington

Presented online via livestream



Faculty

COURSE DIRECTORS

Brandon J. Auerbach, MD, MPH Primary Care and Obesity Medicine Virginia Mason Franciscan Health, Seattle, Wash.

Mariko W. Harper, MD, MS, FACC Cardiology Virginia Mason Franciscan Health, Seattle, Wash.

Mohan Mallipeddi, MD Bariatric and General Surgery Virginia Mason Franciscan Health, Lynnwood, Wash.

GUEST FACULTY

Aisha Ibrahim Executive Chef, Canlis Seattle. Wash.

Dariush Mozaffarian, MD, DrPH

Special Advisor to the Provost Dean for Policy, Friedman School of Nutrition Science & Policy at Tufts University Boston, Mass.

Eric B. Rimm, ScD

Professor of Epidemiology and Nutrition, Director of the Program in Cardiovascular Epidemiology, Harvard T.H. Chan School of Public Health Professor of Medicine, Harvard Medical School Boston, Mass.

VIRGINIA MASON FACULTY

Kathleen M. Hargiss, RD, CD, CDE Clinical Dietician

Venu M. Nemani, MD, PhD Neurosurgery

Astrid M. Pujari, MD Medical Director, Center for Integrative Medicine

Jonathan P. Stoehr, MD, PhD Endocrinology and Metabolism

Michael Sutters, MD, MRCP Nephrology

Susie Woo, MD, FACC Cardiology

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Each year, almost one million Americans die prematurely from the five leading causes of death – heart disease, cancer, chronic pulmonary disease, stroke and unintentional injuries. Yet, up to 40% of these deaths may be prevented with improved nutrition and changes to our lifestyles. This multidisciplinary course is relevant for all health care professionals, as well as our patients, to learn the critical role that nutrition has in the prevention and treatment of multiple medical conditions, from diabetes to spine disease. We will demonstrate how to cook delicious and healthy food to share with our loved ones, while nourishing our bodies and souls. Hence, we will learn how we can use food as medicine, and to prevent disease.

Lecturers for this course include physicians in varying medical subspecialties who have a passion for disease prevention. We are also excited to collaborate with iconic Seattle restaurant Canlis and their executive chef Aisha Ibrahim to demonstrate healthy recipes created just for this course, along with the opportunity for Q and A with Chef Aisha and our dieticians.

Teaching methods include lecture, simulation and Q&A with faculty.

TARGET AUDIENCE: This course is designed for clinicians in general and family practice and internal medicine, and is appropriate for all clinicians and patients with an interest in the role of nutrition on health and wellness.

OBJECTIVES:

- Discuss the new science and updated dietary priorities to prevent and treat major cardiometabolic diseases
- Outline the risks and benefits of omega-3 supplementation
- Examine evidence for an effect of sodium intake on hypertension and cardiovascular mortality
- Identify the main hormones affecting appetite and satiety
- Discuss contemporary fad diets and dietary patterns that are associated with the best long-term health outcomes
- Review evidence on the relationship of gut microbiome to health
- Describe the consequences of poor bone quality as it relates to spinal disorders
- Summarize the lifestyle and dietary habits of those who live well to 100 years and older

Agenda

7:30 a.m.	GRAND ROUNDS PRESENTATION: Food as Medicine: The Science & Policy to Leverage Nutrition in Healthcare Systems Dariush Mozaffarian, MD	
8:30 a.m.	Break	
8:45 a.m.	Opening Remarks/Overview	
9:00 a.m.	Omega-3, Dyslipidemia and Cardiovascular Disease Susie Woo, MD	
9:30 a.m.	Cooking Demo #1 Aisha Ibrahim	
10:00 a.m.	Sodium and Hypertension Michael Sutters, MD	
11:00 a.m.	Break	
11:15 a.m.	Cooking Demo #2 Aisha Ibrahim	
11:45 a.m.	Sugar: From Basic Science to Counseling Patients Jonathan Stoerh, MD and Brandon Auerbach, MD	
12:45 p.m.	Lunch Break	
1:30 p.m.	Deconstructing Popular Dietary Strategies for Weight Loss and Immune Function Eric Rimm, ScD	
2:30 p.m.	Your Gut Microbiome: How Does It Affect Your Health? Astrid Pujari, MD	
3:00 p.m.	Break	
3:15 p.m.	Eating for Spine and Bone Health Venu Nemani, MD	
3:45 p.m.	Eating Your Way to a Longer Life Mariko Harper, MD	
4:15 p.m.	Conversation with VMFH Dietitian Kathleen Hargiss, RD	

4:45 p.m. Adjourn



This course will be held via livestream presentation.

For information, contact the CME Department at 206-341-0142 or email cme@virginiamason.org.



Virginia Mason Medical Center is accredited by the Accreditation Council for Continuing Medical Education (ACCME) to provide continuing medical education for physicians.

CREDIT DESIGNATION: Virginia Mason Medical Center designates this live activity for a maximum of **7.5 AMA PRA Category 1 Credits**[™]. Physicians should claim only the credit commensurate with the extent of their participation in the activity.

Registration

To register, complete the form below and send via:

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Mail:

Virginia Mason CME Dept. 1100 Ninth Ave, D3-CME Seattle, WA 98101 *Phone:* 206-341-0142
 ∞ ∞ Fax: 206-341-1480

E-mail: cme@virginiamason.org Web: VirginiaMasonCME.org

Cancellation and Refund Policy: Refunds will be made for a fee of \$25 if written notice of cancellation is received at least 14 calendar days prior to the activity.

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NAME:	DEGREE / CREDENTIALS	:
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CITY / STATE / ZIP:		
PHONE: E-MAIL:		
Please provide one question for the faculty:		
TUITION: \$185 Non-clinician fee: \$25	(no credit)	
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O Please charge my: O VISA O MasterCard	○ American Express	⊖ Discover
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○ Please add me to your e-mail list for news of upcoming CME courses.

