Self Regulation and Mealtimes: An Integrative Approach to Difficult Feeding Challenges

Susan L. Roberts MDiv, OTR/L

Faculty

Susan L. Roberts, MDiv, OTR/L, author, educator, and occupational therapy clinician uses a body, mind, spirit approach developed over four decades of practice. Susan studied occupational therapy at Boston University, indigenous healing rituals at Harvard, nutrition at the Institute of Integrative Nutrition, and Five **Element Theory of Traditional** Chinese Medicine at the Tao of Healing Center in NYC. She worked in psychiatric hospitals, physical rehabilitation centers, skilled nursing facilities, schools, and home care. Susan taught occupational therapy theory and practice at Eastern Kentucky University and New York Institute of Technology and has authored several books. She currently coaches clients in selfhealing practices, including nutritious, delicious cooking and eating for children and adults.

Financial: Susan Roberts receives an honorarium from ERI, PESI and Cross County Education. She receives royalties from Elsevier Publishing and CreateSpace. Non-Financial: She has no non-relevant financial relationships to disclose.

About this Course

Learn to view eating (a self-regulated occupation) through the lenses of psychoneuroimmunology, which involves multiple gut-brain neurohormonal feedback loops of sensory enjoyment, positive social interactions, and the microbiome. Participants will learn to find "just-right" self-regulation approaches, evaluate developmental readiness, plan sound nutritional foodchains, and use family-focused reduction of mealtime stress to improve feeding dynamics.

life-changing learning for therapists by therapists

Objectives

- Predict which sensory, movement, and communication activities will most likely enhance self-regulated behaviors for individual children.
- Evaluate a child from participant's caseload for developmental readiness using the Rainbow Kid's Play Scale, and the Rainbow Kid's Mealtime Scale.
- Construct a food chain that begins with a child's favorite food and introduces new, more nutritional foods in a stepwise pattern that stays within a child's comfort level.
- Support family-focused mealtimes by following the Satter Division of Responsibility in Feeding model.
- Assemble a menu of therapeutic activities (games, cooking, art, music, academics) and objectives that will guide the child toward eating competence and autonomy.

Audience

This course is designed for OTs, OTAs, PTs, PTAs, SLPs, Registered Dieticians, and Special Educators. Eating affects the entire lifespan and problems occur at all ages. While we often see food refusals and other maladaptive eating behaviors in autism spectrum disorders, disordered eating and food refusals occur frequently with ADHD, developmental delays, and even with typically

developing children. Techniques apply to El, school, clinic, and home settings Help your patients fachieve better outcomeseding and even more

experienced practitioners will learn from the course.



Schedul	e – Day 1	Schedule – Day 2	
8:00-8:30	Registration/Continental Breakfast	8:00-8:30	Continental Breakfast
8:30-10:00	Self-Regulation & Psychoneuroimmunology	8:30-9:00	Case Studies
	 Psychology of food choices (an experiential exercise) The autonomic system and vagal nerve's relation to digestion Gut-brain communication and the microbiome 	9:00-10:00	 Commonsense Approach to Food Allergies and Sensitivities Common inflammatory foods Chronic health conditions related to inflammation Is it physiology or psychology?
10:00-11:30	 Using the Healing Compass to predict which approaches will supports a child's ability to self-regulate Beyond Food: an integrative approach to mealtimes Quantum physics and traditional Chinese medicine (TCM) Stephen Cowan, MD - A pediatrician's perspective 	10:00-11:30 11:30-12:30	 Overcoming sugar addiction Creating Child and Family-Centered Solutions Satter's Division of Responsibility in Feeding Adult expectations and responsibilities Child's participation and interest Lunch (on your own)
11:30-12:30	Lunch (on your own)	12:30-1:30	Using Food chaining roadmaps
12:30-2:00 Using	 Determining Developmental Readiness the Rainbow Kids Play Scale Greenspan, Maslow, and the power of play in neuroplasticity Connecting emotional development and mealtime behaviors 	1:30-2:30	 Staying in a child's sensory comfort zone Increasing variety Keeping the focus on exploration Meal planning - supporting parents for stress-free mealtimes
2:00-3:30 Using	 Determining Developmental Readiness the Rainbow Kids Mealtime Scale Co-regulation of feeding, eating, and play Emotions, neurotransmitters and hormones affecting digestion 	2:30-3:30	 Cooking and mealtime chores with kids Resources for help Treatment sessions - making food exploration fun
3:30-5:00	 What Do They Eat? Analyzing nutrition based on data collection Debunking nutritional myths with nutritional research Using the Food and Mood Journal Using the Nutrition Journal 	3:30-4:00	 Working with development and sensory processing Playing with food Writing mealtime performance objectives for school-based practice Case Studies



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Credits

This course meets the criteria for 13 contact hours (1.3 CEUs). Application has been made to the NJ Boards of Physical Therapy Examiners, and to the OH Physical Therapy Association. The DC, DE, PA and VA Boards of Physical Therapy recognize other state's approvals.

TX Physical Therapy Association accredited provider.

Approved provider by the NY State Board of Physical Therapy for 15.6 contact hours.



Approved provider of continuing education by the American Occupational Therapy Association #3043, for 13 contact hours Intermediate Level Occupational Therapy Process: assessment, intervention. The assignment of AOTA CEUs does not imply endorsement of specific course content, products or clinical procedures by AOTA. NBCOT professional development provider-13 PDUs.

Approved by the **TX** Board of OT Examiners.



Education Resources, Inc is approved by the Continuing Education Board of the American Speech-Language-Hearing Association (ASHA) to provide continuing education activities in speech-language pathology and audiology. See course information for number of ASHA CEUs, instructional level and content area. ASHA CE Provider approval does not imply endorsement of course content, specific products or clinical procedures.

This course is offered for up to 1.3 ASHA CEUs (Intermediate level, Professional area).

This program has been submitted for approval of 13 clock hours of continuing education credit by the **TX** Speech Language-Hearing-Association (TSHA). TSHA approval does imply endorsement of course content, specific products or clinical procedures.

Dieticians will receive 13 hours.

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Locations and Dates – 2020

March 14-15 Washington, DC Hospital

MedStar Georgetown Univerity



\$435 fee. Group rate (3 or more) must be mailed/faxed together \$410. Deadline for registration is 3 weeks prior to course.
Registration will be accepted after deadline on a space available basis. Cancellation accepted up until 2 weeks before course, minus an administration fee of \$75. NO REFUNDS WITHIN 2 WEEKS OF COURSE.
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Limited enrollment. We encourage you to register online!

Play with Your Food /Roberts

Mar/DC May/TX Oct/OH Nov/NJ

Course Registration Form

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