

2018 Call for Abstracts: Posters and Innovations in Practice and Education

INSTRUCTIONS

YOU ARE INVITED TO SUBMIT AN ABSTRACT FOR review and possible presentation at the Academy of Nutrition and Dietetics Food & Nutrition Conference & Expo (FNCE) in Washington, DC, October 20-23, 2018.

DEADLINE

The online Call for Abstracts opens January 1, 2018. Only abstracts **submitted online before 11:59 PM Central Time on Thursday, February 15, 2018**, and that follow all submission guidelines described below will be reviewed. Paper and e-mail abstracts will not be accepted. Please read this information carefully and go to <http://www.eatrightFNCE.org/FNCE/abstractsubmission/> to submit your abstract.

CALL FOR LATE-BREAKING ABSTRACTS

If your data/outcomes will not be finalized by the February 15th deadline, you are encouraged to submit a late-breaking abstract. This category is intended for ground-breaking research that was not available at the time of the original abstract deadline, not to offer a second deadline for those abstracts that were not accepted.

The Academy will be accepting a limited number of late-breaking abstracts. The submission site for late-breaking abstracts will open May 1 and close May 30. Notifications will be sent in July.

WHAT IS AN ABSTRACT?

An **abstract** is a brief, written summary (no more than 250 words) of the specific ideas or concepts to be presented, and a statement of their relevance to practice or research. The following three types of abstracts are presented:

- **Research abstracts** include brief descriptions of the author's original research methodology (includes design, subject characteristics, and procedures); major findings; and conclusions, implications, and/or applications for dietetics practice.
- **Project or program report abstracts** contain information about the need or purpose for such a program or project; the theory or previous research upon which it is based; the unique characteristics of the project or program; the characteristics of subjects or target audience involved; and the type of evaluation or proposed use for the tool or instrument development.
- **Innovations in nutrition and dietetics practice or education abstracts** describe an original or new idea, method, or tool that satisfies a specific need, or different approach, with outcomes that are replicable and relevant to practice, education, or research.

ABSTRACT PRESENTATION CATEGORIES

Qualifying abstract submissions in all Learning Need Codes are encouraged and will be peer-reviewed for poster presentation at the 2018 FNCE.

Poster Presentations offer content using charts, graphs, illustrations, and/or photographs. Posters allow for informal, one-on-one or small group discussions with the presenter about the issue, problem, project, or research addressed in the poster. The poster area will consist of one 4-ft high × 8-ft wide cork-surface bulletin board on which to mount presentation information, and one 2-ft × 6-ft material table, provided by the Academy.

Innovations Poster Presentations will have the previously described table and board. In addition, the Innovations poster area will be equipped with internet and electrical connectivity so presenters may use their electronic devices to present live interactive presentations using websites, PowerPoint, video, or mobile apps, or any other live demonstration at their assigned poster space.

All accepted poster and innovations presenters are:

- required to attend FNCE and be present throughout the assigned session;
- responsible for expenses incurred for their presentation, such as production and shipping;
- responsible for paying the appropriate meeting registration fee for the day they are scheduled to present plus all personal expenses (eg, travel, hotel, meals);
- required to complete and sign a disclosure statement and the Academy Commercialism Policy statement prior to abstract acceptance; and
- required, if it becomes necessary for the presenter to withdraw from attending FNCE, to find an appropriate replacement (co-author) and to notify the Academy of this change immediately. Presenters who withdraw, but do not notify the Academy, may not participate at FNCE the following year.

ACADEMY COMMERCIALISM POLICY

The Academy maintains full control over the planning, content, and implementation of all programs presented during FNCE, including the selection of speakers, moderators, and faculty. The intent of FNCE programs is to provide quality sessions focused on educational content free from commercial influence or bias. The Academy prohibits presentations that have as their purpose or effect promotion and/or advertising. This specifically includes pervasive or inappropriate use of brands, trademarks, or logos. Presentations designed primarily as describing commercially marketed programs, publications, or products will not be accepted or tolerated. To this end, program planners, session participants, and sponsors are prohibited from engaging in scripting or targeting commercial or promotional points for specific

emphasis, or other actions designed to infuse the overall content of the program with commercial or promotional messages. Statements made should not be viewed as, or considered representative of, any formal position taken on any product, subject, or issue by Academy. It is the responsibility of the program planner to ensure compliance by all speakers.

REVIEW PROCESS

All “blind” abstracts (see Rules for Submission) are peer-reviewed by a panel of three nutrition and dietetics practitioners with specific experience in appropriate practice areas. Reviewers may not score/evaluate any abstract with which they have affiliation, prior knowledge, or personal commitment. **Research Abstracts** are reviewed on the basis of the following:

- *Research outcome* (focus, clarity, justification of the research question)
- *Methods* (adequate description of design and appropriateness to the research question)
- *Analysis* (analytic procedures appropriate to the data collected and the research question)
- *Results* (scientifically sound, valid presentation and interpretation of the results consistent with research question)
- *Conclusions* (appropriate representation of the results consistent with research question)
- *Overall scientific quality merit of the research and contribution to the science.*

Program or Project Report Abstracts are reviewed on the basis of the following:

- *Relevance* (clear purpose stated, appropriateness, timeliness, audience intrigue)
- *Priority* (recognized precedent; cutting-edge concern)
- *Originality* (uniqueness of topic or format)
- *Synthesis* (evaluation of report results, findings or applications).

Innovations in Nutrition and Dietetics Practice and Education Abstracts are reviewed on the basis of the following:

- *Uniqueness* (and potential to improve and enhance practice and education)
- *Relevance* to practitioners, educators, students/interns, or consumers
- *Process or outcomes evaluation data demonstrate the effectiveness, benefits, and positive outcomes of the innovation*
- *Innovativeness and uniqueness of the proposed presentation format.*

The Academy will summarize peer-review results and make all final abstract selection decisions. If you have any questions or require additional information, contact Lori Granich, Director, Lifelong Learning and Engagement, at lgranich@eatright.org. **Only presenting authors receive correspondence.** This correspondence includes an inquiry of intent if your submitted abstract is incomplete, and then a final status notification to be e-mailed by April 25, 2018. It is the presenting author's responsibility to notify all co-authors of the abstract status.

RULES FOR SUBMISSION

Read all the following information before accessing the abstract submission site:

1. Complete and submit all required fields in the online form including the FUNDING SOURCE.
2. Students submitting abstracts must provide the name, e-mail, and phone number of their faculty advisor.
3. Abstracts must be original material and may not have been previously published, printed, or presented before the Academy 2018 FNCE. In addition, abstracts found to have been printed, published, or presented prior to October 2018 will be disqualified from presentation at FNCE.
4. Research results and/or conclusions must be completed at the time of submission.
5. Proofread your abstract carefully. Do **NOT** rely on computer spell-check software only. Any abstracts that have significant typographical or grammatical errors, particularly any in the title, may be disqualified.
6. If accepted, the original Abstract Form as submitted online will be published “as is” in the September 2018 Supplement to the *Journal of the Academy of Nutrition and Dietetics*. All abstract authors will be listed in the *Journal* supplement. Accepted late-breaking abstract submissions will be published in the October issue of the *Journal of the Academy of Nutrition and Dietetics*.
7. At least two learning need codes (LNC) must be indicated. Please refer to the LNC list in this document.
8. Submissions must be **made by 11:59 PM Central time** on Thursday, February 15, 2018. NO e-mailed or faxed abstracts will be accepted. **Abstracts that do not comply with these instructions will not be reviewed.**

For additional information on abstract writing and poster session displays and to access the submission site, visit <http://www.eatrightfnce.org/fnce/abstractsubmission/>.

Topics

Using the listing below, please rank the primary (1) and secondary (2) learning needs codes of the abstract in the appropriate place on the Abstract Form. The codes that precede the topics are the same as the codes from the Professional Development Portfolio: Learning Needs Assessment. You must use the learning needs codes from this worksheet when completing your Learning Plan and your Learning Activity Log.

1000 PROFESSIONAL SKILLS

- 1010 Career planning, Standards of Practice, Standards of Professional Performance, Scope of Practice
- 1020 Computer, electronic technology
- 1030 CPR
- 1040 Cultural sensitivity
- 1050 Ethics
- 1060 Foreign language
- 1065 Informatics
- 1070 Leadership, critical and strategic thinking
- 1080 Legislation, public policy

- 1090 Media skills
- 1100 Photography, video and graphic production
- 1110 Risk taking
- 1120 Time and stress management, life balance
- 1130 Verbal communication skills, presentations
- 1140 Written communication skills, publishing

2000 SCIENCE OF FOOD AND NUTRITION

- 2010 Botanicals, phytochemicals
- 2020 Composition of foods, nutrient analysis
- 2030 Food preservation, additives, irradiation
- 2040 Food science, genetically modified food
- 2050 Genetics
- 2060 Immunology
- 2070 Macronutrient: carbohydrate, protein, fat, fiber, and water
- 2080 Microbiology, food toxicology
- 2090 Micronutrients: vitamins, minerals
- 2100 Nutritional biochemistry
- 2110 Physiology, exercise physiology

3000 NUTRITION ASSESSMENT

- 3005 Nutrition diagnosis
- 3010 Assessment methodology
- 3020 Assessment of target groups
- 3030 Anthropometrics, body composition
- 3040 Food consumption, fluid balance
- 3050 Feeding, swallowing, dentition
- 3060 Laboratory tests
- 3070 Pharmacological: drug–nutrient, herbal interaction
- 3080 Physical: blood pressure, pulse, bowel sounds
- 3090 Screening parameters, methodology, and surveillance
- 3100 Supplemental nutrients, botanicals

4000 WELLNESS AND PUBLIC HEALTH

- 4010 Community intervention, monitoring, and evaluation
- 4020 Community program development
- 4030 Dietary guidelines, Dietary Reference Intakes, MyPlate, food labeling
- 4040 Disease prevention
- 4050 Epidemiology
- 4060 Exercise, fitness, and sports nutrition
- 4070 Food security and hunger
- 4080 Government-funded food and nutrition programs
- 4090 Health behaviors: smoking cessation, stress management
- 4100 Social marketing
- 4110 Vegetarianism
- 4120 Life cycle
- 4130 Pregnancy
- 4140 Lactation
- 4150 Infancy and childhood
- 4160 Adolescence
- 4170 Men's health
- 4180 Women's health
- 4190 Elderly nutrition

5000 MEDICAL NUTRITION THERAPY (MNT)

- 5010 Acute
- 5020 Ambulatory
- 5030 Home care

- 5040 Long-term care, intermediate, assisted living
- 5050 Rehabilitation
- 5060 Neonates
- 5070 Pediatrics
- 5080 Adolescents
- 5090 Adults
- 5100 Elderly
- 5110 Allergies, sensitivities
- 5120 Autoimmune disease, arthritis, lupus
- 5125 Bariatric surgery
- 5130 Bone diseases, osteoporosis
- 5140 Burns
- 5150 Cancer
- 5160 Cardiovascular disease
- 5170 Critical care, trauma
- 5180 Developmental disorders
- 5190 Diabetes mellitus
- 5200 Disordered eating
- 5210 Dysphagia
- 5220 Gastrointestinal disorders
- 5230 Hematological disorders, anemia
- 5240 Hepatic disorders
- 5250 HIV/AIDS
- 5260 Hypertension
- 5270 Infectious disease
- 5280 Nutrient deficiencies
- 5290 Metabolic disorders, inborn errors
- 5300 Neurological: stroke, Alzheimer's, dementia, Parkinson's, spinal cord injuries
- 5310 Pregnancy complications
- 5320 Psychiatric disorders, anxiety
- 5330 Pulmonary diseases
- 5340 Renal diseases
- 5350 Substance abuse
- 5360 Transplantation
- 5370 Weight management, obesity
- 5380 Wound care
- 5390 Care planning, documentation, and evaluation
- 5400 Case management
- 5410 Client protocols, clinical guidelines
- 5420 Complementary Care, alternative therapies
- 5430 End-of-life care
- 5440 Enteral and parenteral nutrition support
- 5450 Feeding equipment, tube placement, adaptive utensils
- 5460 Self-care management

6000 EDUCATION, TRAINING, AND COUNSELING

- 6010 Behavior change theories, techniques
- 6020 Counseling, therapy, and facilitation skills
- 6030 Educational theories and techniques for adults
- 6040 Educational theories and techniques for children and adolescents
- 6050 Instructional materials development
- 6060 Learning needs assessment, learning plan development, and evaluation
- 6070 Interviewing and listening skills
- 6080 Training, coaching, and mentoring

7000 BUSINESS AND MANAGEMENT

- 7010 Business plan development
- 7020 Conflict management

- 7030 Contract management
- 7040 Consultation
- 7050 Customer focus
- 7060 Emergency and disaster management
- 7070 Entrepreneurship, private practice
- 7080 Financial management
- 7090 Human resources management, labor relations
- 7100 Institution/regulatory policies and procedures, Health Care Financing Administration (HCFA), Omnibus Budget Reconciliation Act (OBRA), The Joint Commission, National Committee for Quality Assurance (NCQA), Occupational Safety and Health Administration (OSHA), US Department of Agriculture (USDA)
- 7110 Legal issues, malpractice
- 7120 Marketing
- 7130 Managed care
- 7140 Materials management
- 7150 Negotiation
- 7160 Quality management
- 7170 Reimbursement, coverage
- 7180 Strategic planning
- 7190 Supervision, crisis management
- 7200 Team building
- 7210 Sales, merchandising

8000 FOOD SERVICE AND CULINARY ARTS

- 8010 Child and Adult Care Food Program

- 8015 Cultural/ethnic food and culinary practice
- 8018 Environmental, agricultural, and technologic influences on food systems
- 8020 Equipment management
- 8030 Facilities layout, planning
- 8040 Food safety, Hazards Analysis and Critical Control Point (HACCP), and sanitation
- 8050 Food distribution and service
- 8060 Food presentation
- 8070 Food production, purchasing
- 8080 Food styling
- 8090 Menu planning, nutrient analysis
- 8100 Recipe and food development
- 8110 School foodservice
- 8120 Sales, merchandising
- 8130 Sensory perception and evaluation of food and ingredients

9000 RESEARCH AND GRANTS

- 9010 Data analysis
- 9020 Evaluation and application of research
- 9030 Outcomes research, cost benefit analysis
- 9040 Proposal development, grant applications
- 9050 Publication, communications of research outcomes
- 9060 Research development and design
- 9070 Research instruments and techniques

AWARDS FOR 2018 FOOD & NUTRITION CONFERENCE & EXPO (FNCE) PROGRAM PARTICIPANTS

Award programs are available to members submitting abstracts for consideration at the Academy 2018 FNCE. All submissions must be **RECEIVED on or before midnight (Central) on Thursday, February 15, 2018. To find out about specific awards, please visit <http://www.eatrightfnce.org/fnce/abstractsubmission/>.**