

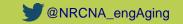
GETTING SMARTER WITH THE NRCNA

UCHEOMA AKOBUNDU, DIRECTOR

August 4, 2020

OVERVIEW

- Introduction to the NRCNA and NRCNA Team
- How Does This the NRCNA Help You?
- Let's Look at the NRCNA Website
- Preliminary Findings NRCNA TATN Survey
- Important Reminders



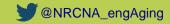




Hosted by: Meals on Wheels America Funded by: Administration for Community Living







WHAT IS THE NRCNA?

- Primary goal of the NRCNA is:
 - Equip the network with timely, relevant, high quality education and training opportunities for nutrition and aging professionals across the Network.
- NRCNA seeks to:
 - Strengthen the capacity of the aging services network to provide nutrition services for both current and future older adult populations;
 - Integrate the aging network into the home- and communitybased service system, and
 - Provide training and technical assistance to the aging network regarding nutrition services.

YOUR NRCNA TEAM



Sammi Heffron



Sharron Corle



Uche Akobundu

The National Resource Center on Nutrition and Aging (NRCNA) is hosted by Meals on Wheels America as part of a cooperative agreement with the Administration for Community Living.



HOW DOES THE NRCNA HELP YOU?

WHAT DOES THE NRCNA OFFER?

Training | Technical Assistance | Reports | Research

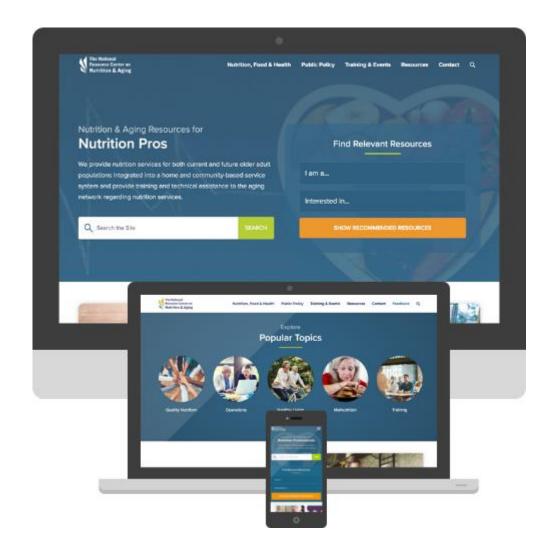
Areas of focus:

- Nutrition, Health and Aging
- Food Service and Operations
- Smart Business
 - Business acumen
 - Sustainability
 - Social entrepreneurship



RESOURCES AVAILABLE 24/7/365

 Easy access to resources, research, tools and training.







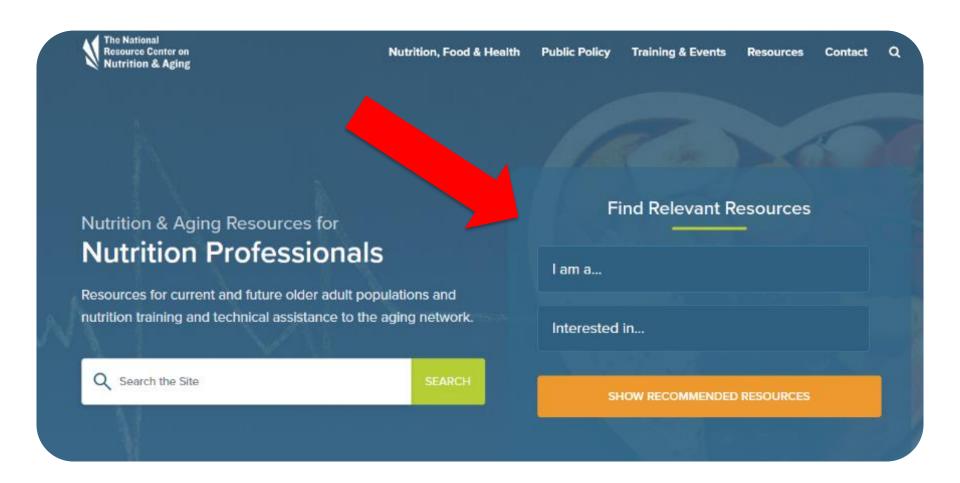
LET'S GO TAKE A LOOK AT THE NRCNA SITE

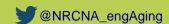
BE SURE TO CHECK OUT:

- Main Landing Page
- Resource Collections Top of Website
- Training & Events Landing Page
- Past Events/Webinars Pages
- Resource Landing Page and Resource Hubs
 - COVID-19 Resources
 - Promising Practices
 - Innovation in Nutrition Programs and Services

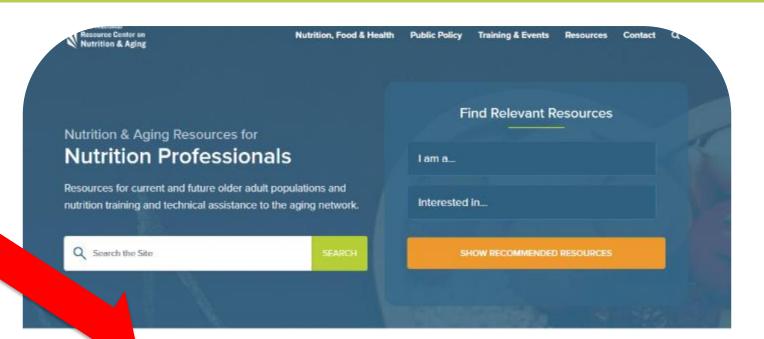


ACCESS TO CURATED RESOURCES





KEY SECTIONS









View Recent Updates

POPULAR TOPICS



Nutrition, Food & Health

Public Policy

Training & Events

Resources

Contact

Feedback

Q

Explore Popular Topics



Quality Nutrition



Operations



Healthy Living



Malnutrition



Training



Public Policy



Data & Stats



Sample Forms



Toolkits



Health

More Topics



LET'S GO TAKE A LOOK AT THE NRCNA SITE



The National
Resource Center on
Nutrition & Aging
TECHNICAL ASSISTANCE
AND TRAINING NEEDS
ASSESSMENT SURVEY

PRELIMINARY FINDINGS

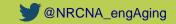
TECHNICAL ASSISTANCE AND TRAINING NEEDS ASSMT. SURVEY

INTENT

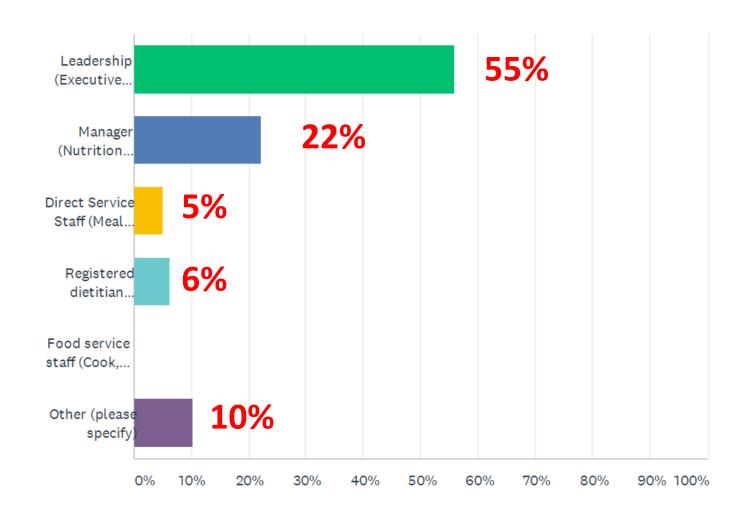
- The survey findings will be used to establish recommendations that will inform a strategy for ongoing training development by the NRCNA for the benefit of senior nutrition program professionals in the Aging Network.
- Survey fielded from June 23, 2020 August 4, 2020

PROCESS

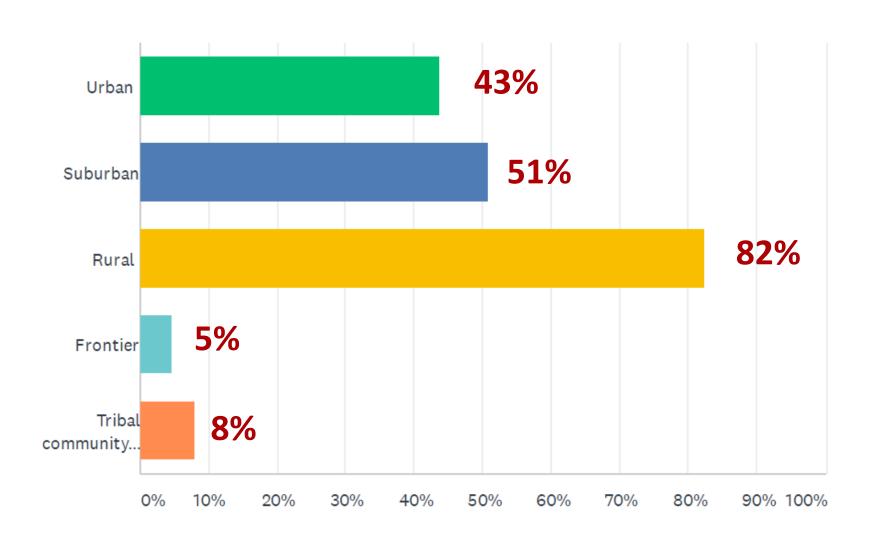
- Environmental scan training landscape
- Key informant interviews focus groups
- Quantitative and qualitative analysis



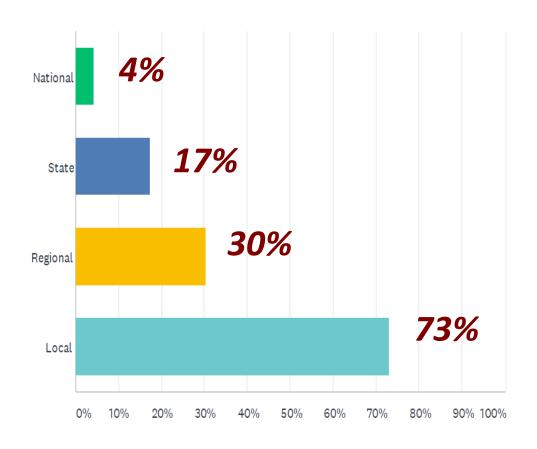
PRELIMINARY FINDINGS: RESPONDENTS



PRELIMINARY FINDINGS: ORGANIZATIONAL SETTING



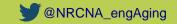
PRELIMINARY FINDINGS: ORGANIZATION TYPE





SOME EMERGING THEMES

- Given the impact of COVID-19, respondents identified addressing client social/emotional health; promoting positive client communication; and sanitation concerns as the important training topic areas.
- Respondents identified the greatest need for training relates to the provision of healthcare-related services, medically tailored meals and culturally/ethnically appropriate meals in order for the senior nutrition program network to properly modernize to meet the shifting nutrition service needs of new generations of seniors.

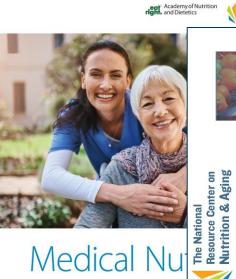




NEW FOR YOU IN 2020

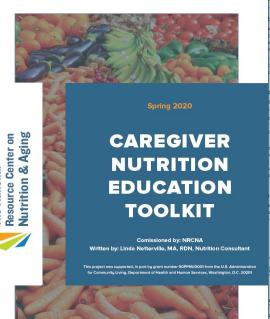
The National Resource Center of

Nutrition & Aging



Medical Nur Therapy Wo for Seniors

A Resource Guide for Registered Die and Senior Nutrition Program Admir



Nutrition Needs for Older Adults: I

ssioned by the National Resource Center on Nutrition & Aging

roduction

er is a type of carbohydrate that the body is unable tith of older adults. It is involved with healthy digestion o plays a role in reducing the risk of heart disease, dia wn to reduce inflammation in the body³.

ety-five percent of adults do not consume adequate ound in a wide variety of plant-based foods, including I seeds. Eating a balanced and varied diet can help o

w Much is Needed?

er adults need slightly less fiber than younger ults. Men require more fiber than women.

e Recommended Dietary Allowance (RDA) is based the amount of fiber needed for protection against art disease!

important to get the right amount of fiber. Too little a cause constipation and increase risk of certain onic diseases. Too much, especially if increasing amount of fiber in the diet too quickly, can cause strointestinal issues, including bloating, gas, and mpina!

od Sources of Fiber

er is found in a wide variety of plant-based foods, like irce of fiber, but fiber content is reduced when grains a ad).

Food source	Amount pe
Chickpeas	0.5 c
Black beans	0.5 c
Almonds	0.3 c
Quinoa (cooked)	1 cu
Broccoli	1 cu
Oatmeal (cooked)	1 cu
Apple	1 medi
Banana	1 medi
Whole wheat bread	1 slic
Brown rice	0.5 c
Cabbage (raw)	1 cu
Shelled pumpkin seeds	1 oun

Cooking with Plant-Based Protein

The National

The National Resource Center on Nutrition & Aging

Commissioned by the National Resource Center on Nutrition & Aging; Written by: Amy Myrdal-Miller, MS, RDN, FAI

lant-based protein is a hot topic today.

Many people are looking for foods that provide as mony nutrition benefits as possible while also being sustainably produced. Impredients that provide plant-based protain also provide other nutrient benefits, including dietary fiber, iron, potassium, and other micronutients. Beans and other pulses, os described below, are great sources of protein, fiber, iron, and potassium. Additionally, many plant-based protein sources contain title on rot soluturated for, and in their raw form contain very little soluturated for, and their raw form contain very little soluturated for, and their raw form contain very little soluturated for, and their raw form contain very little soluturated for, and their raw form contain very little solutions are little forms.

Plant-based protein ingredients can support both your organization and the seniors you serve

Using such ingredients often is very cost effective. If you compore the price of a pound of black beans, for example, with a pound of point, the black beans will likely cost on-half to one-third per pound compored to the pork. In addition, plant-boasd protein ingredients on support healthy aging by being beneficial for bone health, bone strength, and retaining skeletal muscle – all of which can support greater physical function and independence. Senior nutrition program providers cont in have to go to extremes with using plant-boasd protein; combining plant-boasd protein, combining plant-boasd proteins offer incomplete proteins but if it is an important table because most find outcomes from informations offer incomplete proteins but if

combined with other complete proteins (found in animal proteins), the whole dish becomes a nutritionally complete med.

PROTEIN 10

What is a protein?

Proteins are comprised of hundreds or thousands of smaller units, called amino acids. There are two kinds of amino acids:

 Essential amino acids (not made by the body but required for normal body functioning).

 Non-essential amino acids (able to be made by the body or leveraged from the normal breakdown of protein in the body).

Are proteins all the same?

Proteins differ depending on if they are from animal or plant-based foods. There are generally three kinds of protein:

- Incomplete proteins do not contain or do not have enough of the essential amino ocids to be a complete protein. Most plant foods (such as beans, peas, grains, nuts, vegetables, fruits) are incomplete protein sources.
- Complete proteins contain appropriate levels of essential amino acids. Animal foods (such as meat, poultry, and seafood) and soy, are complete proteins.
- Complementary proteins contain two or more incomplete proteins but when consumed together, compensate for each other's lack of essential amino acids (e.g., beans and rice, bread with beanut butter).



SAVE THE DATE: AUGUST 31, 2020

- The Power of Partnerships to Drive Senior Nutrition COVID-19 Response and Recovery.
- The purpose of this virtual event is to provide a forum for national thought-leaders spearheading efforts to partner with key stakeholders to share their insights on this important work during the pandemic.
- Registration information coming soon!

FOLLOW US ON TWITTER

@NRCNA_enAging



The National Resource Center on Nutrition & Aging

@NRCNA_engAging Follows you

Resources for current and future older adult populations and #nutrition training and technical assistance to the #aging network.

- Washington, DC
- @ nutritionandaging.org
- **Ⅲ** Joined October 2018



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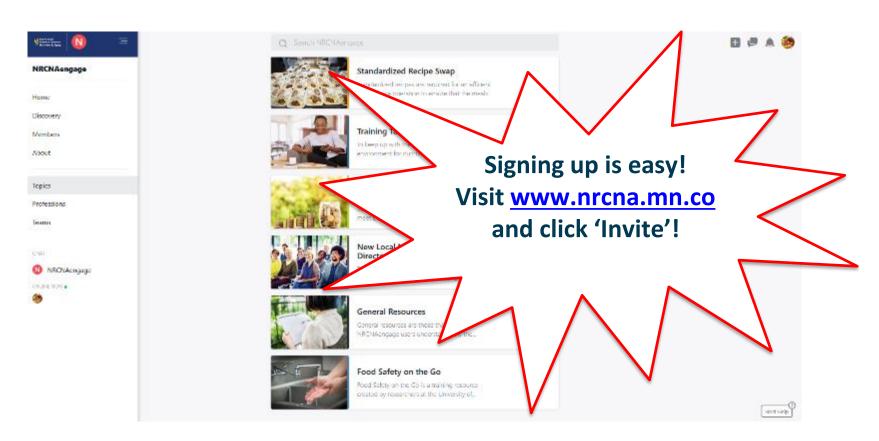


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CONNECT WITH YOUR PEERS VIA NRCNAengage

 NRCNAengage is an online venue for senior nutrition programs and State Unit on Aging staff across the country to connect, share best practices, resources, recipes and ideas for action!



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THANK YOU & SUBSCRIBE TO OUR MONTHLY EMAIL

Q & A



Please complete the webinar evaluation!