

Join MoEFACS members at the

# Special Function Luncheon

\$15.00

Wednesday July 27, 2011

12:15-1:45pm

Clarion Hotel Ballrooms

Advance reservations: Fill out Pre-Conference Registration Form at:

<http://dese.mo.gov/divcareered/documents/fcs-2011-Pre-Conference-Registration-Form.pdf>

attach \$15.00 mail to address on form at any time prior to Friday, July 15, 2011

OR

Pay at MoACTE/MoEFACS Registration Tuesday, July 26, 2011.

## Dr. James E Painter

Chairman,  
School of Family and Consumer Sciences,  
Eastern Illinois University

### Speaker:

With his **Ph.D. in Human Resource and Family Studies** from the University of Illinois and his Master's Degree in Food and Nutrition from Oklahoma State University, **Registered Dietitian** Jim Painter has conducted numerous studies in the field of Food Psychology and Mindless Eating. He has been involved in the study of food science at the university level for almost **20 years** and is presently the **Chairman of the School of Family and Consumer Sciences** at Eastern Illinois University and a member of several professional associations including **The American Dietetic Association** and **The Society for Nutrition Education**

### Topic:

#### "Food Psychology: Why We Eat More Than We Think"

This presentation shows that most people are not aware of their volume of food consumption. This lack of awareness may lead to over-consumption. Techniques will be presented that will help consumers be aware of their eating patterns and provide ways to reduce intake.

## Billy Luten

Executive Chef,  
Clarion Hotel, Springfield, MO

### Chef:

Chef Luten is a graduate of the LeCordon Bleu School in Scottsdale, Arizona. Originally from Montreal, Quebec, Chef Luten brings an international feel to his creations. He has been not only an Executive Chef but also an Executive Pastry Chef. His global cuisine has been sampled in Cannes, France; Pensacola, Florida; Seattle, Washington; and most recently in Springfield, Missouri. Chef Luten's passion for cooking is apparent in every bite you taste.

Bon Appétit!!

### Menu:

Clarion Salad with Assorted dressings  
Tabouli Salad  
Greek Pasta Salad  
Spa Chicken Breast  
Snap Pea Rice Pilaf  
Individual Fruit and Yogurt Parfait  
Rolls and Butter  
Coffee and Iced Tea