



“Cultivate Your CKD Culinary Skills” Cooking Class & Renal Diet Workshop

with CHEF DUANE SUNWOLD
Inland Northwest Culinary Academy
Spokane Community College (SCC)

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| DATE | Thursday, March 8, 2018 |
| TIME | 6:30p – 8:30p |
| PLACE | Inland Northwest Culinary Academy at Spokane Community College (SCC) |
| COST | \$40 US per person |
| RSVP | Sign up for this event with Conference Registration (max 30 participants) Shuttle included in price |
| CPEUs | Prior approval from CDR pending: 2 CPEUs |

Watching a food demonstration is one thing, but diving in with your hands alongside a renowned chef to learn new culinary skills is a whole new level of expertise and fun!

For added depth of flavor, this Cooking Class is also a Renal Diet Workshop where attendees will learn how to sharpen their culinary skills, acquire new teaching tools for their patients, and gather fresh renal diet recipe handouts!

This year, NWRD is being hosted in Chef Duane Sunwold's hometown - Spokane - a city that's nationally recognized for its culinary excellence. Join us for this educational cooking class at the Inland Northwest Culinary Academy at Spokane Community College, where Chef Duane teaches. Learn culinary skills that you can pass on to patients to help keep their renal diet healthy and tasty!

Chef Duane Sunwold graduated from SCC's culinary arts program and the Southern Alberta Institute of Technology. He is a chef instructor for the National Kidney Foundation, specializing in renal care cooking techniques and recipe development. Not only is Chef Sunwold an experienced chef and culinary arts instructor, he was also a kidney patient. He was able to put his kidney disease in remission, in part, by changing his lifestyle and dietary practices. Now, Chef Sunwold is active in the renal community in promoting therapeutic yet palatable renal diet.