

LeadingAge[®]
South Carolina
the voice of aging services

COME JOIN US FOR

Sound of Taste: Enhancing Dining Experience for Cognitive Wellness

Integrating Hospitality, Multisensory Dining, and Food Service Regulations to Support Residents with Cognitive Needs



TASTE,
SOUND, AND
HOSPITALITY:
REDEFINING SENIOR
DINING, SAFELY AND
CREATIVELY

Sponsored by:



Thursday
May 14, 2026



Starts at
12:30PM



The Westin Hilton Head Island
2 Grasslawn Ave, Hilton Head, SC 29928

REGISTER



www.leadingagesc.org



Email: bbouknight@leadingagesc.org

This Seminar is designed for Interdisciplinary Staff - including Nursing, Dietary, Activities, and Hospitality Teams - Seeking to Elevate the Dining Experience for Senior Residents while meeting regulatory and quality of care standards.

SOUND OF TASTE: ENHANCING DINING EXPERIENCE FOR COGNITIVE WELLNESS

INTEGRATING HOSPITALITY, MULTISENSORY DINING, AND FOOD SERVICE REGULATIONS

TO SUPPORT RESIDENTS WITH COGNITIVE NEEDS

THURSDAY, MAY 14, 2026



LeadingAge South Carolina, in partnership with Aramark Senior LIFE+, proudly presents an engaging and interactive seminar designed to transform the dining experience in long-term care communities. This innovative program brings together leaders in food safety, nutrition, and hospitality to explore forward-thinking strategies that enhance resident engagement, support cognitive well-being, and elevate overall quality of life. Through expert-led sessions and practical applications, attendees will gain the tools to create dining experiences that are not only safe and compliant—but also meaningful, stimulating, and resident-centered.

WHAT YOU'LL LEARN

- How to strengthen food safety training and regulatory compliance
- Practical nutrition strategies to support brain health and cognition
- Ways to incorporate hospitality principles into daily dining service
- Techniques to enhance resident engagement and satisfaction at mealtimes
- Innovative approaches to creating safe, multisensory dining experiences

WHO SHOULD ATTEND

This seminar is designed for interdisciplinary professionals, including:

Executives • Nursing • Dietary • Dining • Activities • Hospitality • Operations Leadership

HOTEL RESERVATIONS FOR WESTIN HILTON HEAD ISLAND RESORT & SPA

- Guests can book their hotel reservation on-line using the customized link created for your event: [LeadingAge SC Chef Experience "Sound of Taste" - Start your reservation](#)
- Please book your hotel reservations in the block by [Thursday, April 16, 2026](#),
- Address: 2 Grasslawn Avenue, Hilton Head, SC 29928 .
- Come join us for this wonderful event !!

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Agenda

- 12:30p-1:00p Seminar Registration Check-in
- 1:00p-2:00p “Composing a Safer Dining Experience: Food Safety Training Strategies for Nursing Homes & CRCFs” presented by Terika Curney, Program Manager & Dustin Ransdell, Support Manager; SC Department of Public Health**
Ensuring food safety is essential to protecting vulnerable populations from foodborne illness. This session explores practical, effective training strategies designed specifically for dietary staff, caregivers, and administrators working in long-term care settings.
- 2:00p - 2:15p Break
- 2:15p – 3:15p “Everyday Eating for a Sharper Brain: Simple Tips that Make a Difference” presented by Catherine Parrish, RDN, CSG, LDN; Aramark SeniorLIFE+**
Understanding the connection between nutrition and brain health is essential for supporting cognitive function and overall well-being. This session explores the foundations of brain-healthy eating, highlighting key nutrients and foods that play a vital role in memory, focus, and mental clarity. Participants will learn how everyday nutrition habits influence cognitive performance and emotional wellness, particularly in care settings.

This session will also provide simple, actionable strategies that can be integrated into daily operations. Attendees will leave with the knowledge and tools needed to make informed food choices, support brain health, and enhance quality of life for those in their care.
- 3:15pm-3:30p Break
- 3:30p – 4:30p “Hospitality at the Table: Using Dining Strategy to Elevate Resident Experience and Operational Performance In Senior Living presented by Rick Brackett, President & CEO, The Woodlands at Furman**
Dining is the most frequent and visible hospitality experience within senior living shaping resident satisfaction, influencing culture, and significantly impacting financial performance. As CCRCs and Life Plan Communities evolve, leaders must balance hospitality excellence with operational discipline to meet rising expectations while maintaining long-term sustainability.

This interactive session explores how senior living organizations can apply hospitality principles to dining operations while leveraging data to improve outcomes. Participants will examine key operational benchmarks used by high-performing communities including food and labor cost ratios, participation rates, meals per labor hour, and subsidy management — and learn how these metrics support strategic decision-making without compromising the resident experience.

The session will also address the “impossible menu” challenge unique to senior living: delivering restaurant-quality variety in a residential environment while maintaining consistency, efficiency, and team engagement. Through real-world examples, attendees will explore practical strategies for menu refresh cycles, culinary team development, and aligning hospitality culture with financial stewardship.
- 4:30pm Break for Hotel Check-in
- 6:00p-8:30p “Sound of Taste: Elite Dining Experience presented by Teaker Harris, Jr., Westin Hilton Head Resort**
“Tune your palate to flavor notes on a totally new scale during this unique dining journey guided by a musical master. Each paired course explores the harmony of rhythm and pitch with taste to reveal a profound, fascinating connection between these two enchanting art forms.”

(continued to next page for dinner menu)

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Elite Dining Experience at 6pm

6:00p-8:30p **"Sound of Taste: Elite Dining Experience presented by Teaker Harris, Jr., Westin Hilton Head Resort**

"Tune your palate to flavor notes on a totally new scale during this unique dining journey guided by a musical master. Each paired course explores the harmony of rhythm and pitch with taste to reveal a profound, fascinating connection between these two enchanting art forms."

Our mission is to explore and showcase the profound relationship between music, flavor, and the human brain. By integrating curated culinary experiences with live musical guidance, we aim to demonstrate the dynamic impact that sound and taste can have on cognitive engagement, memory, mood, and sensory perception—particularly for individuals with neurological or cognitive concerns.

Course 1

Song: Sere

Food: A fried savory rosette with a shrimp mousse, cilantro flowers, leche de Tigre gel, and a chive mouse. The song itself is color and fresh and I felt the bite sound be the same and a perfect way to start out with a light bite

Course 2

Song: Everything I Love

Food: Smoked Corn puree, cucumber Tomato & sweet onion salad, hoisin & peach glazed pork belly (this is the crouton) with a little baby arugula to pull it all together (I am open to other greens I thought of mustard but it might be too bitter for this dish). Listening to this song put me right back in a summer country night something simple but elevated.

Course 3

Song: Cautionary Tales

Food: Blackened Shark (will need to find the right "King"), black garlic gel, carrot puree, lightly sautéed chiffonade of collard greens, toasted rye breadcrumbs. This song talks of kings and the east coast, so I tried to bring it back to the low country area collard greens bring us money, the shark is the king of the water kind of idea

Course 4

Song: Strangers In the Night

Food: A cross between a steak au poivre and a steak Diane pepper encrusted filet, Jack Daniel's Mushroom Cream Sauce (Jack Daniel's was one of Frank Sinatra favorite drinks), crispy potato "bacon" (layered potatoes confit in bacon fat then sliced in a rectangle seared then baked), spinach puree, smoked tomato jelly. This song and dish just screamed old school rat pack. I went straight for the old school steak house play but with a new twist.

Course 5

Song: Best Part

Food: Play on a Baked Alaska with white chocolate & key lime panna cotta with a raspberry center, dark chocolate meringue shell, and graham cracker cake. Plated with raspberry coulis, freeze dried raspberries, white & dark chocolate meringue "kisses", and if possible, to pour a touch of flamed alcohol on at least 1 plate for people to see. I think the heat and passion in this song would be reflected with this dessert.



Registration Form

Sound of Taste: Enhancing Dining Experiences for Cognitive Wellness

*Integrating Hospitality, Multisensory Dining, and Food Service Regulations
to Support Residents with Cognitive Needs*

Thursday, May 14, 2026 at Westin Hilton Head Resort

LeadingAgeSC Member Registration fee.....\$250.00

Non-Member Registration fee\$300.00

- Please **EMAIL** your registration to bbouknight@leadingagesc.org to reserve your spot
- All checks payable to LeadingAge South Carolina
- Registration Deadline is Thursday, April 16, 2026

Name of Facility/Organization _____

Address _____

City, State, Zip _____

Telephone () _____

NAME	TITLE	EMAIL	LTHCA LIC#	COST
1. _____				
2. _____				
3. _____				
4. _____				
5. _____				

TOTAL PAYMENT: \$ _____

Registration Deadline is Thursday, April 16, 2026

Please email form to bbouknight@leadingagesc.org while payment is being processed to reserve your spot.

Make Checks payable to LeadingAge South Carolina and Mail to:

**LeadingAge South Carolina
3022 South Morgan Point Road #250
Mt. Pleasant, SC 29466**

Email: bbouknight@leadingagesc.org or Website: www.leadingagesc.org