



Amanda Archibald, RD

Born in Europe and educated in both the UK and the U.S., Amanda Archibald has dedicated her career to creating meaningful food education experiences for professionals and the consumer at large.

Amanda's contribution to food education is channeled through her nationally acclaimed company, Field to Plate®. This innovative company creates dynamic, rewarding and memorable food education experiences for the professional and corporate marketplace.

In addition to Field to Plate, Amanda Archibald retains her seat at the table of food, restaurant and health trends. For more than a decade, she has tracked, and reported on, who is doing in what in food throughout the U.S., and Europe. As a senior analyst for the Mintel Group, Amanda has been instrumental in tracking menu and forecasting ingredient and flavor trends for the U.S. marketplace. Over the years, she has also authored many market intelligence reports and articles exploring the arenas of food and health. Her knowledge and accomplishments have been duly recognized at both industry and professional levels through her many speaking engagements at national and international venues.

Amanda is an accredited continuing education provider for the Commission on Dietetic Registration and a lover of food and its artisans, literally from the Field to the Plate.

Greening our Nutrition Practice

Green is the color. Our environment is the place. But how do we apply “green” to the consumer’s plate? As dietitians we have always worked to colorize and expand the consumer’s palate, but how can we integrate more meaningful shades of green into our practice? In this fast-paced session, Amanda Archibald will introduce three tools with “green appeal” that dietitians can easily incorporate in their daily practice. Attend this session to learn about Conscious Food Choices Guidelines for Consumers, the Conscious Food Choice algorithm for nutrition professionals and how to promote seasonal and regional eating.

Learning Objectives

1. State the relevance of an environmentally-friendly practice in today's marketplace
2. List 3 ways to integrate greener guidelines into your food and nutrition recommendations
3. List resources you can access to learn more about environmentally-friendly food choices

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