

Non-VA Employee Registration Form

Title of Program:	5 th Annual VA Multidisciplinary Management of the High Risk Diabetic Foot Conference	Program Date(s):	11/19/08 – 11/21/08
Location of Program:	Renaissance Ross Bridge Golf Resort & Spa, Hoover, Alabama		
EES Contact Person:	Eugene P. Goldman, DPM, FACFAS	Central Alabama Veterans Health Care System ACOS, Education / Chief of Podiatry 215 Perry Hill Road Montgomery, AL 36109	
Contact Person Email:	Eugene.Goldman@va.gov		
Phone:	334-272-4670 ext 4967		
Fax:	334-725-2856	DUE DATE:	10/20/08

Return completed registration form with a check in the amount of \$79 made payable to
VERICA, Inc. and mail to:

Ms. Margarette McGraw, Education Service (11E) VA Montgomery, 215 Perry Hill Road, Montgomery, Alabama 36109

**PLEASE CHECK ONE
BLOCK BELOW:**

* To receive a Certificate of Completion, you must sign in at the beginning of this activity, complete evaluation forms and attend 100% of the program. Certificates can not be issued for less than 100% participation as required by accrediting body regulations.

I will attend the non-CME Pre-Conference Dinner Symposium, November 19, 2008 and the CME lecture portion of the conference, November 20-21, 2008

I will attend only the CME lecture portion of the conference, November 20-21, 2008

A. PERSONAL INFORMATION

Name:		Sex:	Male	Female	
Degree(s):		Last 4 of Social Security #:			
Position / Title:					
VA Facility or Organization:					
Mailing Address:		VISN #:			
City / State:		Facility #:			
Phone:		Fax:			
Cell Phone:		Email:			

Type of Participant: Student/Participant Faculty / Presenter Planning Committee Member

Employer Category: Non- VA Other Federal

B. CONTINUING EDUCATION HOURS

See the program brochure for a complete description of continuing education credit provided for this program. The type of certificate to be issued is based on the category you select below. Please select your primary occupation which best reflects the credit you require. Contact hours will be provided if no relevant accreditation is offered for this program.

CONTACT HOURS - Occupations not specifically listed under Accredited Hours below

	Administrative	Allied / Associated Health
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ACCREDITED HOURS

	Architect (AIA)	Nurse (ANCC)
	Audiologist/Speech Pathologist (ASHA)	Nurse (California - CA BRN)
	Counselor - Certified (NBCC)	Pharmacist (ALBOP)
	Dentist (ADA)	Physician, PA-C, Advanced Practice Nurse (ACCME)
	Dietician (CDR)	Podiatrist (CPME)
	Healthcare Executive (ACHE)	Social Worker (ASWB & CASW) License # Required:

C. EMERGENCY INFORMATION: (While attending conference, indicate who should be called in the event of an emergency)

Name:	Phone #:
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Privacy Notice: The privacy of our employees and customers is of the utmost importance to the Department of Veterans Affairs. Any personally identifiable information we request from you will be used for the specifically stated purposes and will be maintained in a secure system accessible only to authorized people. You do not have to provide the personal information requested, but your participation may be effected if certain personal information is not made available.

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Name: _____

PLEASE INDICATE YOUR THURSDAY LUNCH
SELECTION BELOW AND FAX THIS FORM BACK TO
MARGARETTE MCGRAW AT (334) 725-2856

Mixed BBQ Dinner Buffet – Wednesday Evening

Hosted Bar – Two Drink Tickets per Registered Attendee
Mixed Green Salad with tomatoes, cucumbers, red onions with
sweet onion dressing & buttermilk ranch dressing
Cole Slaw, Red Potato Salad & Pasta Salad
Assorted Breads & Rolls with Sweet Creamery Butter
Grilled Sirloin
Grilled Chicken
Grilled Pork Chops
Potato Wedges, Baked Beans, and Grilled Corn on the Cob
Chef's Selection of Assorted Desserts
Regular Coffee, Decaffeinated Coffee, Iced Tea



Breakfast Buffet Thursday & Friday

Assorted Breakfast Pastries
Biscuits w/Sausage Gravy
Scrambled Eggs
Breakfast Potatoes
Grits
Bacon and Country Sausage
Juice, Milk, Coffee, and Hot Tea



Morning Break Thursday & Friday

Granola Bars
Fresh Fruit
Water, Coffee, and Hot Tea

Lunch on Thursday- Please select ONE entrée below

- Chicken Parmesan with Linguine Gratin
- Grilled Smoked Salmon with Polenta Cake & Basil Oil

Lavender Pear Salad
Rolls
Flourless Chocolate Torte
Regular Coffee, Decaffeinated Coffee, Iced Tea



Afternoon Break Thursday



Mini Corndogs
Soft Pretzels
Cracker Jacks
Peanut Butter Fudge
Chocolate Fudge
Assorted Drinks & Bottled Water