

Wyoming State Presidents

Steve Owen	2017-2019
Felicia Smith	2015-2017
Bruce Link	2013-2015
Cara Siebigterorh	2011-2013
Jonni Lahn	2009-2011
Robin Wacker	2007-2009
Grace Wright	2005-2007
Jeanette Lee	2003-2005
Bruce Link	2000-2003
Janny Potter	2000-2000
Kathleen Nichols	1999-2000
Bonnie Steiger	1998-1999
Michael Rissler	1997-1998
Jeanette Lee	1996-1997
Florence Hieb	1994-1996
Carol Padilla	1993-1994
Cheryl Childers	1992-1993
Vickie Normile	1991-1992
Janet Maki	1990-1991
Yvonne Christie	1989-1990
Mary Mayer	1988-1989
Don Ella Chasteen	1987-1988
Mary Ann Coesens	1986-1987
Carmen Cook	1985-1986
Shirley Woodall	1984-1985
Lourine Campbell	1983-1984
Laura Haygood	1982-1983
Elaine Sweet	1981-1982
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Introduction

Association of Nutrition & Foodservice Professionals (ANFP) is a national not-for-profit association established in 1960 that today has over 15,000 professionals dedicated to the practice of providing optimum nutritional care through foodservice management.

Vision

The Certified Dietary Manager is the cornerstone of the collaborative Dietetics profession.

Mission

Position the Certified Dietary Manager as the expert in foodservice management and food safety.

ANFP members work in hospitals, long-term care, schools, correctional facilities, and other non-commercial foodservice settings. The association provides foodservice reference, publications and resources, employment services for members, continuing education and professional development, and certification programs. ANFP monitors industry trends and legislative issues, and publishes one of the industry's most respected magazines.

The ANFP Conference & Expo (ACE) and Regional Meetings offer unique opportunities to enjoy timely educational sessions and network with colleagues. ANFP also provides industry leadership in the area of food protection, and offers online resources about food safety and sanitation.

For more information about ANFP, please contact Association of Nutrition & Foodservice Professionals by telephone at 800.323.1908 or 630.587.6336, or by e-mail.

- Supervise preparation and serving of therapeutic diets and supplemental feedings
- Manage a sanitary foodservice environment
- Protect food in all phases of preparation, holding, service, cooling, and transportation
- Purchase, receive, and store food following established sanitation and quality standards
- Purchase, store, and ensure safe use of chemicals and cleaning agents
- Manage equipment use and maintenance
- Develop work schedules, prepare work assignments
- Prepare, plan, and conduct departmental meetings and in-service programs
- Interview, hire, and train employees
- Conduct employee performance evaluations
- Recommend salary and wage adjustments for employees
- Supervise, discipline, and terminate employees
- Supervise business operations of dietary department
- Prepare purchase specifications and orders for food, supplies, and equipment
- Develop annual budget and operate within budget parameters
- Develop and implement policies and procedures

CDM® | CFPP®

The cornerstone of your career.

Scope of Practice

A Certified Dietary Manager, Certified Food Protection Professional (CDM, CFPP) has passed a nationally recognized credentialing exam offered by the Certifying Board for Dietary Managers. Continuing education is required to maintain these credentials. The exam is written by content experts, and administered by The American College Testing Program (ACT). The exam consists of 200 questions that have been pre-tested and proven valid and reliable. Questions cover 10 competency areas which fall under four major headings: Nutrition, Management of Food Service, Sanitation, and Human Resource Management. The CDM, CFPP credentials indicate that these individuals have the training and experience to competently perform the responsibilities of a dietary manager.

CDM, CFPPs work together with registered dietitians to provide quality nutritional care for clients and perform the following tasks on a regular basis:

- Conduct routine client nutritional screening which includes food/fluid intake information
- Calculate nutrient intake
- Identify nutrition concerns and make appropriate referrals
- Implement diet plans and physicians' diet orders using appropriate modifications
- Utilize standard nutrition care procedures
- Document nutritional screening data in the medical record
- Review intake records, do visual meal rounds, and document food intake
- Participate in client care conferences
- Provide clients with basic nutrition education
- Prepare and plan menus following nutritional guidelines
- Specify standards and procedures for food preparation
- Continuously improve care and service using quality management techniques hospitals. There are no

Welcome Message

(from Board of Leaders)

Wyoming ANFP is very excited about the new regulations from CMS that lists Certified Dietary Manager, Certified Food Protection Professionals (CDM, CFPP) as one the qualifications for the Director of Food and Nutrition Services in Long Term Care. This change will improve the food safety of individuals in those settings and ensure that the Food Service Directors providing that service stay current on regulations, nutritional requirements, and changes in the Food Code.

While we understand this is a big change for some organizations we are here to provide support through this transition to ensure that the current food service directors in these facilities have the resources and a strong support network to help with the educational requirements as they work towards becoming a CDM, CFPP.



Certified Dietary Manager

CDMs help protect the safety, nutritional health and dignity of long-term care residents

• Who we are—Association of Nutrition and Foodservice Professionals

CDMs who complete a dietary manager program that is approved by the Certifying Board for Dietary Managers had a significant component of food safety and sanitation education included in their curriculum. The nationally-recognized credentialing exam offered by the Certifying Board for Dietary Managers ensures that each individual who passes that exam has had the training and experience to competently perform the responsibilities of a dietary manager, including overseeing the food safety and sanitation in a foodservice operation. CDMs work together with registered dietitians to provide quality nutritional care for clients, and among others, perform a number of tasks that impact food safety. CDM's also work closely with resident care teams and Quality Assurance /Performance Improvement teams including medical directors, administrators, directors of nursing, registered dietitians, and other health professionals to enhance person directed dining as mandated by the Centers for Medicare/Medicaid Services. There are approximately 15,500 CDMs nationwide with 66 in Wyoming.

• Wyoming and CDMs in long-term care

On September 28, 2016 the Centers for Medicare & Medicaid Services (CMS) issued its final regulations of Part 483 to Title 42 of the Code of Federal Regulations, the Requirements for States and Long-Term Care Facilities. Amongst these requirements is the inclusion of the Certified Dietary Manager, Certified Food Protection Professional (CDM, CFPP) being

listed first amongst qualifications for the newly designated Director of Food and Nutrition Services.

The Association of Nutrition and Food Service Professionals has and will continue the organization's efforts in finding U.S. Senate sponsors for a companion bill before this session of congress ends. In the meantime, plans are being made by ANFP to begin a state level campaign to recognize the CDM, CFPP credential in state regulations.

• How can the Wyoming Legislature continue to help protect residents in long-term care, school children, those incarcerated, and senior centers?

WYANFP urges you to not amend any bill proposing changes that would weaken the standards for food service directors.

In the future, please consider legislation that would require the director of food services, if not a full-time qualified dietitian, be a Certified Dietary Manager/Certified Food Protection Professional (CDM/CFPP); or a Dietetic Technician, Registered; or have the equivalent training from military experience or traditional education. This would ensure that food service managers who run the day-to-day food service operations in schools, jails, and senior centers are adequately trained and certified.

Learn more by: Logging on to www.anfponline.org
Reviewing the CDM Scope of Practice
Contact T.J. Schoenewald CDM CFPP
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