



Association of Nutrition & Foodservice Professionals

Meeting The Challenge – The Power of You
April 25th – 27th 2018



Country Inn & Suites Conference Center
Pineville La
2727 Monroe Highway 165, Pineville, LA, 71360

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Association of Nutrition & Foodservice Professionals

Wednesday April 25th

7:30 am—Registration and welcome

8:30 am— New CMS Regulations— Dr. Joyce Gilbert

10:45 am—Kitchen Design/Remolding—Chef Greg Gorgone

12:15 am— Salad Bar Lunch / Round Table Discussions

1:30 pm—Culinary Innovations in Healthcare—Chef Greg Gorgone

2:30 pm—Foodservice Finance—Tiffany Wenzel

3:45 pm – Emotional Intelligence—Kim Kyle

4:45 pm—Days wrap up





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Thursday April 26th

8:00 am – Registration and welcome

***8:30 am – The Role of Nutrition in Cognitive Decline – Mrs. Maggi Seidler
MS, RD, LD***

9:00 am— (BREAK OUT Session) CDM Exam Study Group

9:30 am – Sanitation 101—John Hickson

10:30 am – Assessing Skill Gaps within your Department—Shannon Hayes

11:30 am – 1:00 pm Vendor Fair, Food Expo - and Lunch

1:00 pm – Preparing for an Sanitation Inspection – Ms. Jane Conley,

1:00 pm – (BREAK OUT Session) CDM Exam Study Group

2:00 pm – New Dysphagia Diet Standards—Paul Haefner

3:15 pm— A word from our sponsors

3:45 pm—Knife Safety Skills (Right Knife for the job) - Chef Charles Deal

6:00 pm – ANFP Banquet



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Friday April 27th

8:00 am – Registration and welcome

***8:30 am – Fad Diets & A Healthy Diet Plan — Candace Dodge,
Jeri Barfield***

9:30 am – Sanitation 102—Charles Carrier

10:30 am – Meeting the Challenge / Team Energizing

Christopher Ridenhour

Your Louisiana Chapter Leaders & Executive Board

John Hickson – President

Tami Rutten – President Elect

Carolyn Hill – Secretary

Brenda Ramsey – Treasurer

District Presidents

District 1 Northshore/Baton Rouge – John Hickson

District 2 Southwest – Sharon Hicks

District 3 Northwest – Tami Rutten

District 4 New Orleans – Carolyn Weatherspoon

District 5 Northeast – Clariece O’Quinn

District 6 Cenla – Angel Schlotterbeck

District 7 Acadian – Barrett Broussard

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Speaker Bio's

Chef Charles Deal – Paramount Marketing Group

charlesdeal@pmgwins.com



Education: Johnson & Wales University

Associates of Science Culinary Arts, Summa Cum Laude

Employment.

Sales Broker/Company Chef – Paramount Marketing Group

Executive Chef- Various restaurants throughout America.

Jane Conley, MPH, RD, LDN

Corporate Dietitian Doerle Foodservice LLC.



Education: BS Southeastern Louisiana University in Dietetics;

Master in Public Health Tulane University School of Public Health & Tropical Medicine in Public Health Nutrition

Currently dietitian at Doerle Food Services, LLC

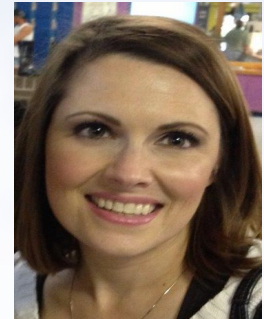
More than 30 years in food service management, clinical dietetics, consultation and public health nutrition, including licensing compliance surveyor for DHH

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Speaker Bio's

Ms. Jerrie Barfield, RD, LDN
108 Bluewood Lane
Pineville, LA 71360



Education and Training:

McNeese State University Bachelor of Science in dietetics
McNeese State University Master in Nutrition

Employment:

Veterans Administration Hospital
Dubuis Long Term Hospital, Alexandria, La.
LaSalle Nursing Home, Jena, La.
LaSalle General Hospital, Jena, La.

Ms. Candace Dodge RD, LDN
108 Bluewood Lane
Pineville, LA 71360



Education and Certification

Louisiana Tech University Bachelor of Science in nutrition & dietetics
Louisiana Tech University Master of Science
Registered Dietitian
Licensed Dietitian/Nutritionist

Employment.

Rapides Regional Hospital 3 Years
Veterans Administration Hospital 10 Years

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Speaker Bio's

Gregory P Gorgone, CDM, CFPP
Culinary Design Consultant
DRS Foodservice Design, Inc.
Brentwood, TN



Greg's goal and passion is to help transform all types of foodservice operations to reach their full potential and to open the door to financial growth and sustainability. DRS Foodservice Design offers unlimited design solutions to any food service environment. Ranging from consulting services to selecting the proper equipment, we listen to our clients and tailor each project to their specialized needs. Greg's strength is as a motivational speaker, speaking to large and small groups educating owners and operators on the new healthcare foodservice processes. The goal is to increase resident and patient satisfaction while improving operational viability. Discussions include creating culinary and hospitality cultures, developing restaurant style dining, hotel room service programs and new trends on kitchen design and equipment specifications.

Dr. Joyce Gilbert, RDN
CEO and President,
Association for Nutrition and Foodservice Professionals



Education

Clemson University MS, Human Nutrition

University of Florida PhD, Food Science and Human Nutrition

Activities and Societies: Gamma Sigma Delta Honor Society

University of South Carolina BS, Biochemistry

Dr. Joyce Gilbert joined the Association of Nutrition & Foodservice Professionals in 2013 as its President & CEO. She is an accomplished food and nutrition executive, data strategist, business entrepreneur, and Association CEO. Dr. Gilbert has successfully led innovation in healthcare regulatory compliance and benchmarking, academia, public policy, and corporate executive leadership. She has led ANFP in transforming its governance structure and in creating a data repository to enhance strategic metrics. Dr. Gilbert has positioned ANFP as the leader in foodservice management and food safety analytics. She serves on several non-profit Board of Directors and Advisory Groups. She is an invited international speaker, author and grant writer. Dr. Gilbert served in the U.S. Army Reserves Specialist Medical Corp and retired as a Lieutenant Colonel. She holds a Bachelor of Science degree in Biology, a Master's degree in Nutritional Sciences, and a Doctorate degree in Food science and Human Nutrition.

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Maggi Seidler MS RD LD MBA

Fort Worth, TX



Maggi is a graduate of the coordinated program in dietetics from Texas Christian University where she also received a minor in business. In 2013, Maggi graduated from Texas Woman's University with dual masters in Food Systems Administration and MBA. Maggi worked as a consultant dietitian in long-term care for several years throughout North Texas. Maggi has worked as a regional dietitian with Lyons Magnus for almost 4 years promoting the healthcare line of weight loss preventative supplements, dysphagia products and bowl management drinks.

Kim Kyle CDM, CFPP



Kim Kyle is the Director of Nutritional Services for Creative Solutions in Healthcare of Fort Worth, TX. Creative Solutions owns 50 long-term care and 7 assisted living facilities in Texas. Kim started working for Creative Solutions in 2008 as a CDM in their Gainesville, TX facility, then advancing into her current corporate position in 2011

Education:

Kim attained her CDM credential in March of 2008 after graduating from the University of Florida Dietary Managers Course. She attended the ANFP's Leadership Institute in San Diego, CA in 2012. She is also a ServSafe Instructor/Proctor since 2011.

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Tiffany R. Wenzel, RD/LD



EDUCATION

CALIFORNIA STATE UNIVERSITY-FRESNO

Certificate, Dietetic Internship, May 2000

UNIVERSITY OF WISCONSIN-MADISON

Bachelor of Science, Dietetics, May 1999

Bachelor of Science, Zoology, May 1996

Member, Academy of Nutrition and Dietetics, 1998-present, Member, Dietitians in Business and Communications Dietetic Practice Group, 2006-present; Regional Networking Coordinator, 2008-2014, Member, Dietetics in Health Care Communities Dietetic Practice Group, 2008-present, Member, California Dietetic Association, Central Valley District, 1999-2000; Diablo Valley District, 2001-present; Board Member: Recording Secretary, 2002-2003; Nominating Committee, 2003-2004, ServSafe Registered Instructor and Proctor, National Restaurant Association Education Foundation certification, 2009. A committed, successful Registered Dietitian with ten years of sales experience and six years' experience as both a practitioner and a department manager in the acute healthcare setting.

Charles Carrier

Regional Sales Director -Auto Chlor Systems

BA degree. 15 years Restaurant Management and Manager Training at multi-unit level.

Hobbies: Martial Arts Instructor and Coach



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Christopher Ridenhour, GFN



Leading Age's Highest Rated Nationally Traveled Speaker, Healthcare Management Professional, Accountability Coach, Expert Team Energizer, The Most Interesting In-Services Trainer in the World!, Czar of Leadership Retreats, Certified Staff Whisperer, Shenanigan Enthusiast, Mom's Favorite! Providing strategic leadership, coaching and training. The goal is for every single dietary manager to feel valued, appreciated, and expertly equipped to provide exemplary service in a highly stressed and regulated industry.

Paul Haefner

**Regional Sales Manager Reinhart Food Service LA - Simply Thick, LLC
30 years commercial foodservice sales and management**



6 years with Edward Don and Company (foodservice equipment distributor), 15 years with Dinex International (Healthcare Meal Delivery System manufacturer), 7 years with Simply Thick, LLC as Regional Manager, 3 years as Asst. Lead Dishwasher at Maple Hall Dining @ North Texas State Univ. (1978-1981). I have presented ANFP 'Meeting in a Box' on Healthcare Room service and Meal Delivery Trends dozens of times. I have also presented the "IDDSI Framework" over 15 times in the last 6 months to Long Term Care, Acute Care, and educational outlets.

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This year's statewide Diamond initiative for Louisiana is to continue our work with the Veterans Administration to provide our homeless veterans with a cinch backpack full of daily essentials, to include items such as socks, toothbrush, tooth paste, razors, shave cream, granola bars, aseptic beverages, Band Aids, etc. The Louisiana ANFP has been on a mission to promote awareness of homeless veterans within our state. During the year, each of our districts has been raising funds and awareness of homeless veterans within our communities.

On September 29th 2017 at the Veterans Administration's annual VA-Stand Down we provided a full continental breakfast and a jambalaya lunch for over 200 veterans and VA staff. We also had several tables set up with daily essential supplies where the veterans could fill a back pack with needed supplies. We purchased 300 bath towels, 200 hand towels, 200 wash cloths, 240 pairs of tube socks, and we partnered with the Northshore High School JROTC who donated tooth brushes, toothpaste, soap, shampoo, razors, etc. Torino leather donated to our efforts 150 leather belts of assorted sizes. Aladdin temp rite donated \$500.00 to our cause and we had eight more corporate sponsors that helped us with everything from food supplies to funds to purchase above mentioned items. Shriners Hospital for Children in Shreveport, LA collected daily essential items for our backpacks, and Administrator Mrs. Kim Green made the endeavor a hospital wide initiative. We really appreciate all of our sponsors and supporters, without their support we could not have pulled the event off. The Veterans Administration's in Alexandria told us that this year's event was the best that they have had and the Veterans that were present gave us all a thumbs up. We have been asked to continue our efforts for next year and other VA-Outreach centers have asked us to consider partnering with them and their own stand downs.

Far too many veterans are homeless in America—between 130,000 and 200,000 on any given night—representing between one fourth and one-fifth of all homeless people. Three times that many veterans are struggling with excessive rent burdens and, thus, are at increased risk of homelessness.

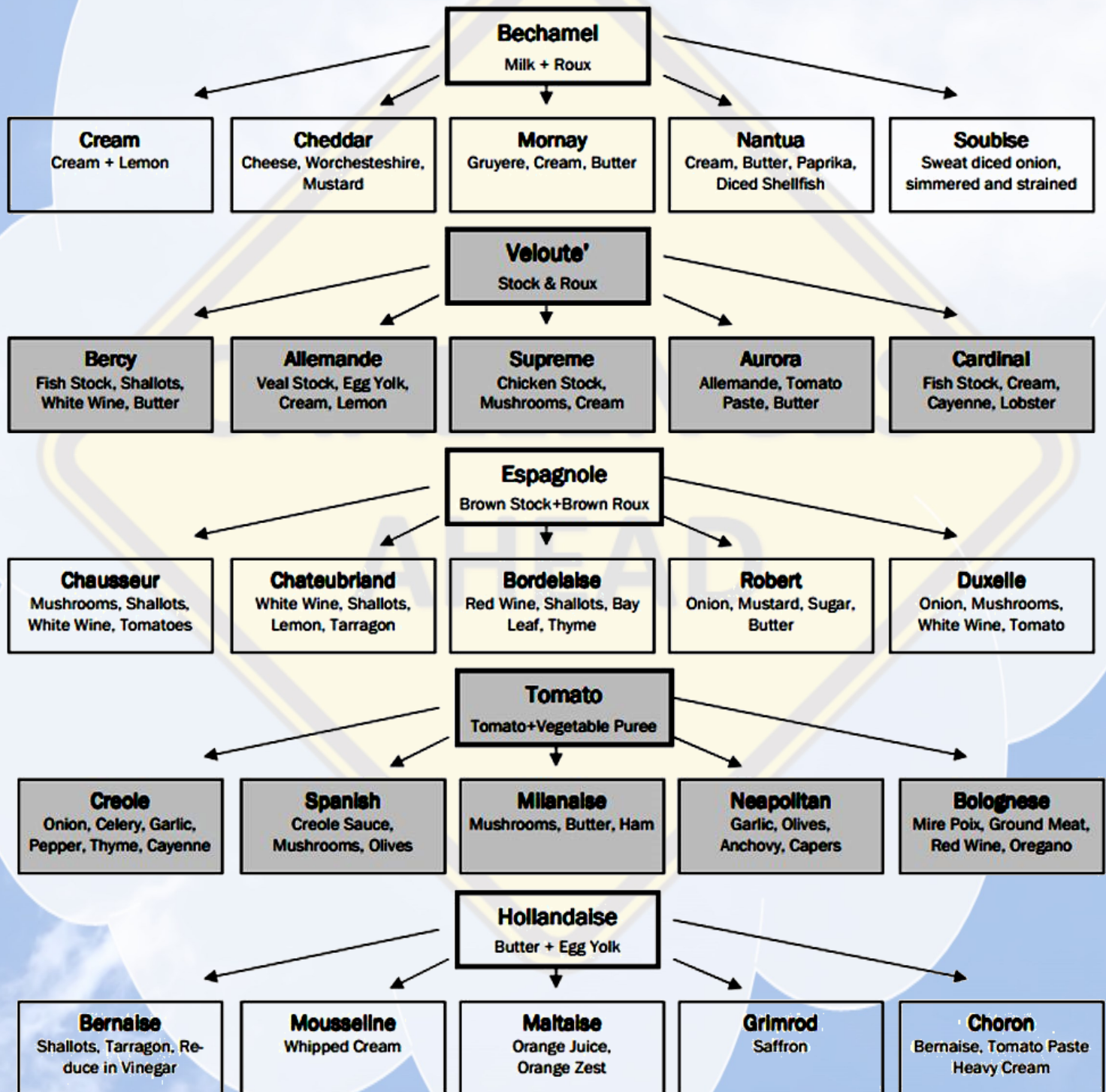
Approximately 40% of homeless men are veterans, although veterans comprise only 34% of the general adult male population. The National Coalition for Homeless Veterans estimates that on any given night, 200,000 veterans are homeless, and 400,000 veterans will experience homelessness during a year (National Coalition for Homeless Veterans, 2006). Ninety seven percent of those homeless veterans will be male according to the Department of Veterans Affairs.



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Mother Sauces Flow Chart



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Our Diamond Level Sponsor



Reinhart Foodservice is the 4th largest foodservice distributor in the country, serving independent restaurants, delis, sporting venues, schools, nursing homes, hospitals, the military and chain accounts. Our customers benefit from one-stop shopping, as we offer a vast array of products to suit operators' needs, like fresh meat, seafood, produce, dairy, coffee, dry groceries, china, utensils, disposables, foodservice equipment and more.

Founded in 1972 in La Crosse, Wisconsin, Reinhart now operates from 29 distribution centers across the United States, and a USDA-inspected fresh meat processing facility. Each division offers from 10,000 to 14,000 SKUs, which range from top national brands to Reinhart's own high quality Exclusive Brand product assortment.

Reinhart is committed to the highest level of customer service, to safety, and to providing its customers with menu planning assistance, trends & industry insights, nutrition services support, and foodservice management software and training.





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Benefits of Volunteering within the Louisiana ANFP

If you are interested in furthering your career, volunteering within a professional association is a good start. There are associations for nearly every profession or area of interest and many have national, state and regional chapters available to join. An association is a

synergistic group, meaning that the effect of a collection of people is greater than just one person. So, how exactly can becoming part of this synergistic group help further your career goals? Here are some benefits of volunteering within an association.

Louisiana ANFP sponsors numerous events throughout the year that allow you to connect with your peers. You can share ideas, ask for advice, volunteer to be a speaker or become a member of a

committee. Participating in forums, chat groups or discussion boards sponsored by the association is also a great way to grow your

network. This allows you to use your peers as sounding boards and often make some great friends with the same interests as you. And don't forget, listing your volunteer activities for the Louisiana

Association of Nutrition and Foodservice professionals on your

resume is impressive to current or future employers as it shows that you are dedicated to staying connected in your profession.

Please consider becoming a volunteer member of our state association; just ask any board member which volunteer positions are open.

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Thank You To Our Sponsors For All Of Their Support



Association of Nutrition & Foodservice Professionals

The Louisiana Chapter of ANFP is an affiliate of the national not-for-profit association. ANFP was established in 1960 that today has over 14,000 professionals dedicated to the mission of providing optimum nutritional care through foodservice management.

ANFP is the premier resource for food service managers, directors, and those aspiring to a career in food service management. ANFP members work in hospitals, long-term care, schools, correctional facilities, and other non-commercial 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.

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

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

For more information about ANFP please contact Association of Nutrition & Foodservice Professionals by telephone at 800.323.1908 or 630.587.6336, or by mail at 406 Surrey Woods Dr. St. Charles, IL 60174