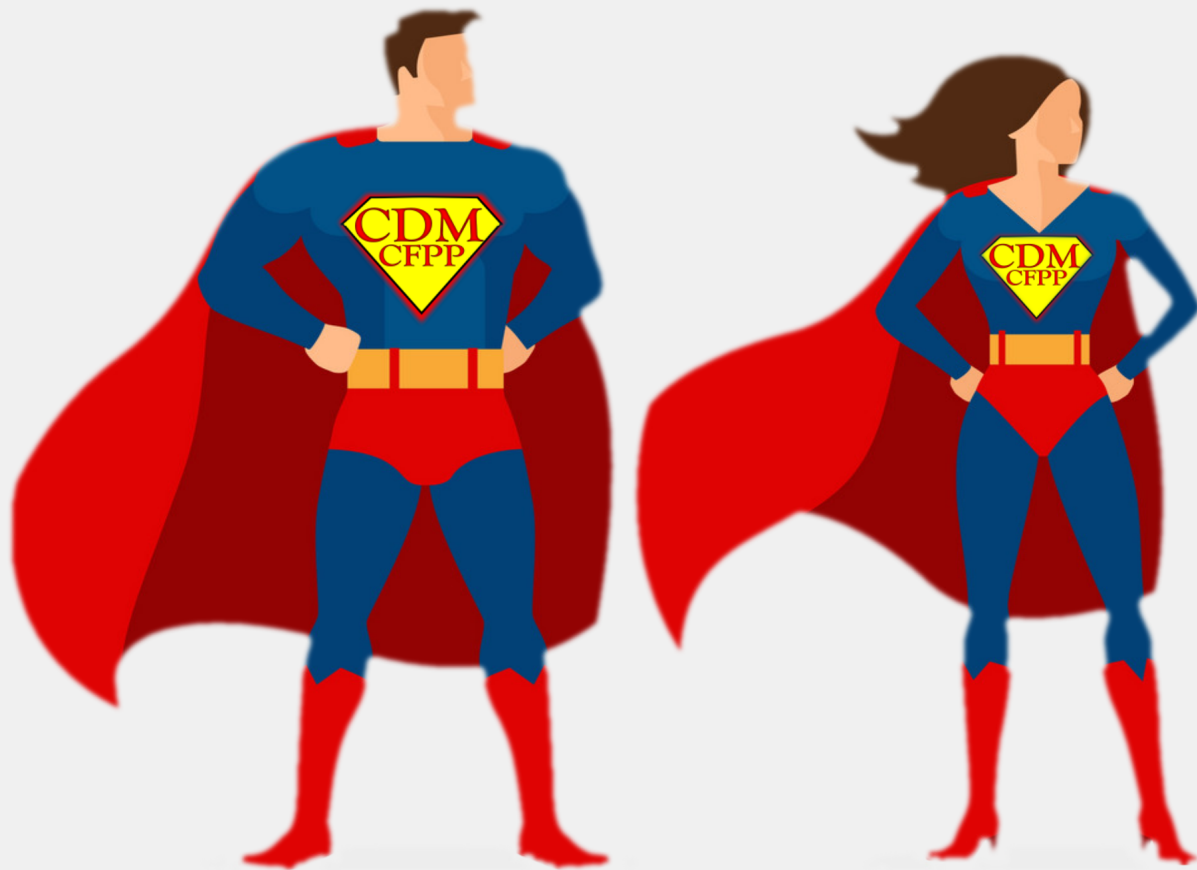


**ANFP™** | LOUISIANA

Association of Nutrition & Foodservice Professionals

**We've Got The Power!**



***Louisiana ANFP***

***2019 Annual Conference & Food Expo***

***April 10th - 12th 2019***

***Country Inn & Suites Conference Center, Pineville La***

***2727 Monroe Highway 165, Pineville, LA, 71360***

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***Wednesday April 10th 2019***

***8:00 am—Registration and welcome***

***8:30 am— CMS Regulations Update — Dr. Joyce Gilbert RD***

***10:00 am—Break***

***10:15 am— Customer Service/Elevate the Dining Experience— Joyce Lamillian RD***

***11:15 am— Creating an Engaging Workplace—Kim Kyle CDM/CFPP***

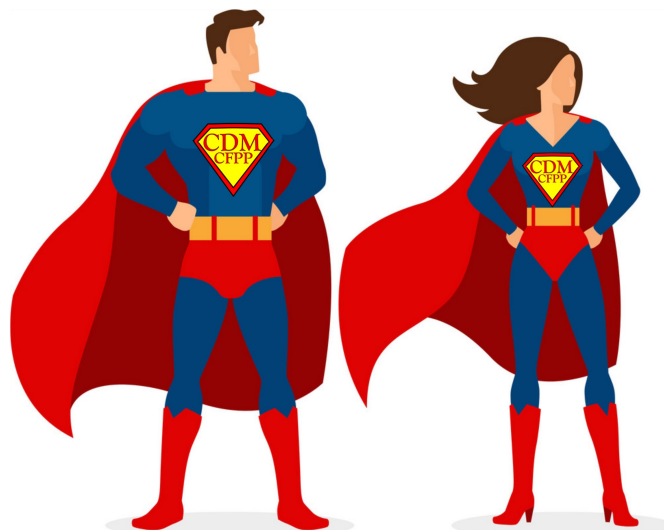
***12:15 am— Salad Bar Lunch / Round Table Discussions***

***1:30 pm—The Power of Leadership—Debbie McDonald CDM/CFPP***

***2:30 pm—Center of the Plate— Chef Reynold Landry CDM/CFPP***

***3:30 pm – Break***

***3:45 pm—The Food Safety Problem— Chef John Hickson CCA, CDM/CFPP, FMP***



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***Thursday April 11th***

***8:00 am – Registration and welcome***

***8:30 am – Heroes in the Halls— Mr. Christopher Riddenhour***

***10:30 am – Stepping Up—Ms. Jane Conley RD***

***Improve Protein intake & Decrease Feeding Supplements***

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

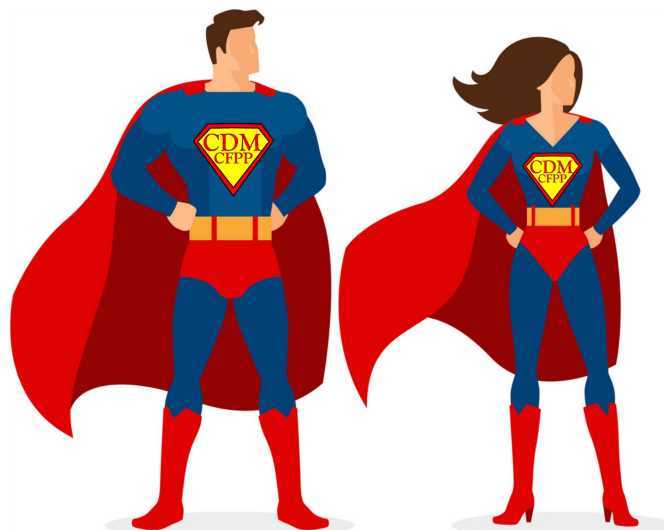
***1:00 pm – Building a Super Team in Todays Culture— Mr. Omar Humes CDM/CFPP***

***2:00 pm – Power of proper Food Handling— Mrs. Shannon Hayes RD***

***3:00 pm— Break***

***3:15 pm—The Power of Proper Nutrition— Mrs. Eva Marcantel RD***

***6:00 pm – ANFP Banquet—General Membership Meeting***



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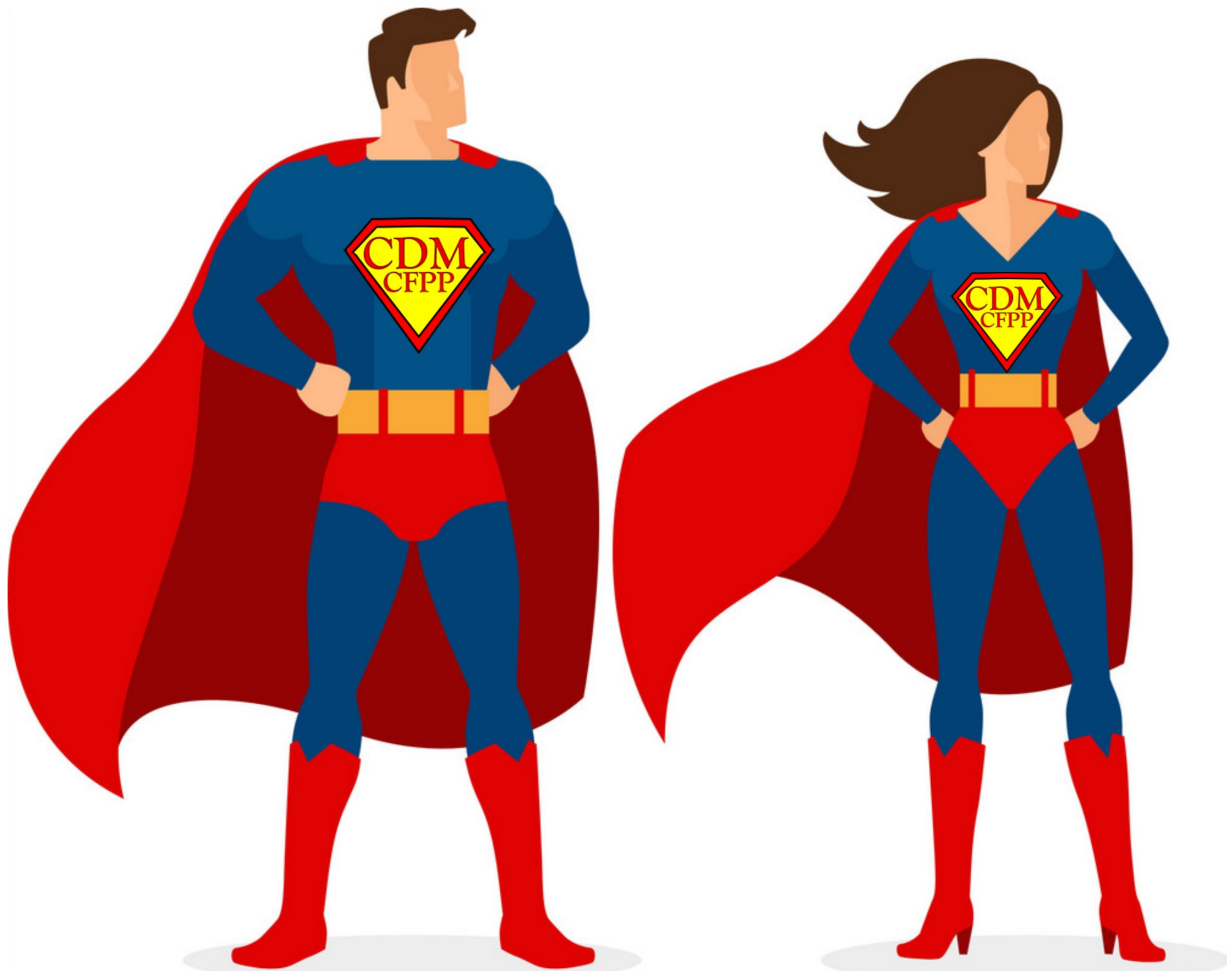
***Friday April 12th***

***8:00 am – Acute Care Foodservice— Ms. Mary Lively RD***

***9:00 am – Disaster Preparedness—Mrs. Carolyn Hill CDM/CFPP***

***10:00 am – The Games We Play—Sanitation Jeopardy and Other Games***

***11:00 am – Restaurant Style Dining—Chef Reynold Landry CDM/CFPP***



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### *Speaker Bio's*

**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**

**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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### *Speaker Bio's*

**Carolyn W Hill CDM/CFPP**

**Food Service Director**

**Education:**

**Shelby Jackson Vo-Technical College, Ferriday, LA**

**University of Florida, Gainesville, FL—CDM Course**

**Experience:**

**Food Service Director—LaSalle General Hospital, Jena, LA**



**Joyce Lamilla, RD,LD,FAND**

**Director Business Development & Nutrition Services at Ben E. Keith Foods**

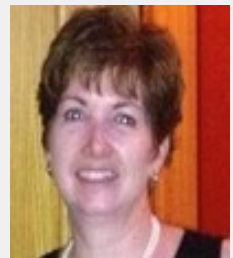
**Master's in Education- Penn State University**

**BS in Nutrition-Rutgers University**

**Hobbies: Yoga, Baking, Traveling**

**Awards/Certifications: Executive Education Certificate of Adaptive Leadership- TCU Neeley School of Business**

**ServSafe Instructor/Proctor**

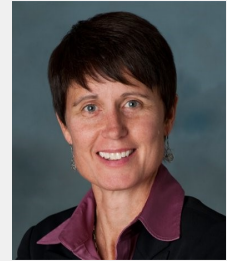




## Association of Nutrition & Foodservice Professionals

### *Speaker Bio's*

**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.**

**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.**



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### *Speaker Bio's*

*Shannon Hayes RD*

*Shannon holds a bachelors of science in dietetics from LSU.*

*Licensed Dietitian/Nutritionist, State of Louisiana, Registered Dietitian, Certified ServSafe Instructor*

*Awards 2010 Distinctive Sales Award by Sales & Marketing Executives of Greater Baton Rouge.*

*Red Coat Club, Sales Achievement Award, CONCO Food Service. Mary Nelson Award, Academic Excellence Award, North Oaks, Member of the American Dietetic Association Member of the Louisiana Dietetic Association*



*Chef Reynold Landry CDM/CFPP*

*Chef Reynold has over 30 years of experience and continuing educational training from the Culinary Institute of New York. He has garnered both local and national press, including a feature in Southern Living magazine highlighting his successful work as a pastry chef at a popular Cajun seafood restaurant in Lafayette, La. Always thinking he would continue to hone his culinary skills and climb the culinary ladder; Chef Landry never knew that his life would take a historic turn and bring him to the place he is today. Leaving the restaurant life behind, Chef Landry found himself in the hospital industry where he was the Food and Nutritional Director for Opelousas General in Opelousas Louisiana for 8 years where he started to build his clinical knowledge and expertise in the nutritional realm with a culinary twist. As word of a Chef in the Nursing home industry spread; Elder Outreach of Baton Rouge, La. came calling and together they turned dietary services on its head. 7 year later he is an industry leading trainer, educator, acclaimed speaker and advocate for resident satisfaction through restaurant style dining and culture change.*





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### *Speaker Bio's*

**Mary Lively, RDN, LDN Healthcare Specialist Reinhart Foodservice**

**BS in Nutrition and Dietetics from Louisiana Tech University**

**Sports Mom, with Football and Baseball- have 6 kids - 5 boys and 1 girl.**

**Sing in Praise and Worship group. Love working in yard and flower garden.**

**Franciscan Service Award Winner; Louisiana Dietetics Association**

**Recognized Young Dietitian of the Year 2003; LDA Emerging Dietitian of the Year 2000;**

**Louisiana Dietetics Association Dietitian of the Year 1999 & 2000.**

**McNeese State University Preceptor of the year;**

**Louisiana Tech University Featured Alumni;**

**VHA Gulf States Regional Standardization Platinum. Award;**

**VHA Gulf States Regional Golden Award for Contract Utilization**



**Deborah F. McDonald, CDM, CFPP**

**Deborah McDonald attended Culinary School of the Air Force at Lowry AFB Colorado, School of Health Care Science of the Air Force at Sheppard AFB Texas and the University of Alaska Anchorage where she received her certificate for the Dietary Managers Program. She served her country for 10 years in the United States Air Force.**

**Debbie has worked in Food Service for 40 years and 30 of those years as an Assistant Director or Director. She serves as a mentor for many facilities throughout Texas. Debbie volunteers in her community for the homeless and abused women & children. Debbie has a passion for serving others. Her motto is "Striving together with pride, dedication, and commitment to make a difference in another's life." She has received numerous of awards. To name a few she has received the NTSB Outstanding Service Award, Employee of the Quarter Award the only employee to have ever won twice, Cultural Diversity Award, You're Tops award four times, Watch Me Shine award three time and the President George W. Bush Jr. Freedom Prevail Award. She presently works at North Texas State Hospital - Wichita Falls Campus as a Program Administrator/ Director for Food Service. (19 years) She is very active with ANFP at the local, state, and national level. Debbie has served as an ANFP National Chair.**



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**Omar Humes CDM/CFPP**



**Omar currently serves as Treasurer Elect for ANFP**

**and past immediate President of NC ANFP,**

**ServSafe instructor/proctor and serves on the NC FSAC.**

**For the past six years, he has been employed with Pruitt Health and is president/owner of Genesis Training and Consulting, with more than 20 years of experience in long-term care and public speaking. He enjoys fishing, golf, community service and mentoring kids through coaching.**

**Eva Marcantel RDN, LDN**

**Professional title: Corporate Dietitian Doerle- Sysco**

**Education: University of Louisiana at Lafayette for BS in Dietetics**

**McNeese State University for Dietetic Internship**

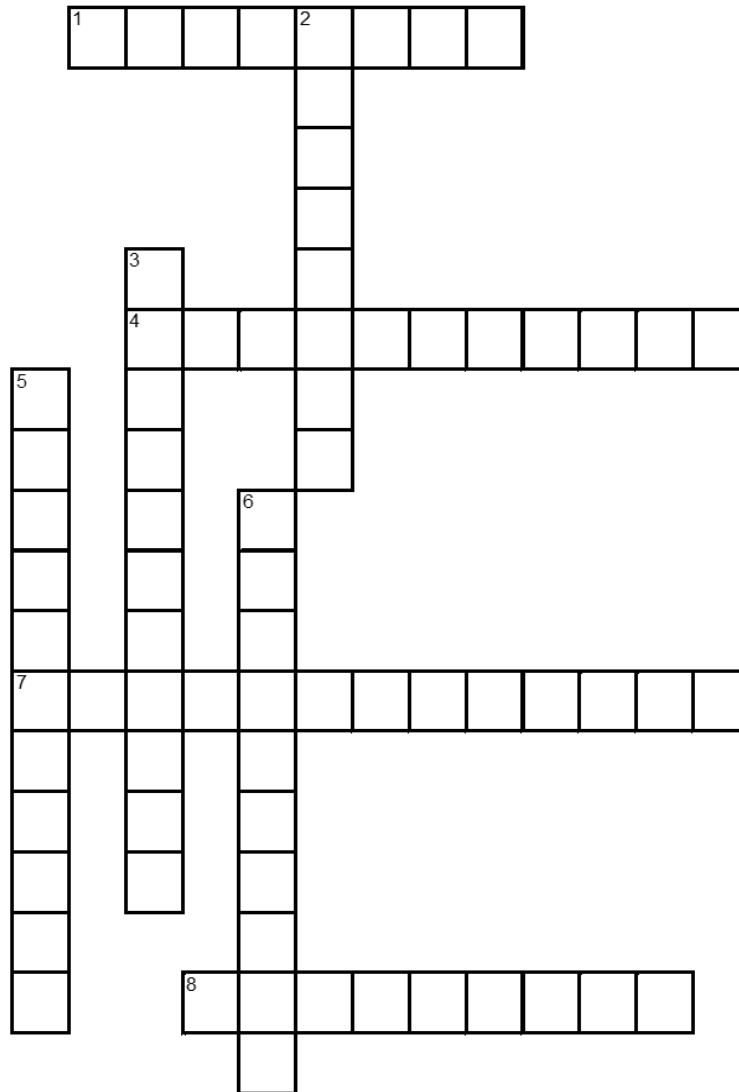
**Hobbies: Attending athletic events for UL-Lafayette and New Orleans Saints/Pelicans**

**Awards/Certifications: Emerging Dietetic Leader 2013**

**Alumni Member Alpha Omicron Pi Fraternity; Alumni Member University of Louisiana at Lafayette**



### Leadership Crossword Puzzle



#### Across

- 1 Is most effective in times of crisis, such as in a company turnaround.
- 4 Works to create emotional bonds that bring a feeling of bonding and belonging to the organization.
- 7 Mobilizes the team toward a common vision and focuses on the end goals, leaving the means up to each individual.
- 8 Leaders articulate where a group is going, but not how it will get there.

#### Down

- 2 Develops people for the future.
- 3 Expects and models excellence and self-direction. "Do As I Do, Now"
- 5 It rarely involves praise and frequently employs criticism, it undercuts moral and job satisfaction.
- 6 Not the best choice in an emergency situation, when time is of the essence for another reason.



## Association of Nutrition & Foodservice Professionals

### *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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## *Louisiana Volunteer Service Award*

PRESENTED TO

### **ASSOCIATION OF NUTRITION & FOODSERVICE PROFESSIONALS**

IN RECOGNITION AND APPRECIATION OF YOUR  
COMMITMENT TO THE STATE OF LOUISIANA TO MAKE  
A DIFFERENCE THROUGH VOLUNTEER SERVICE

A handwritten signature in cursive script, reading "Billy Nungesser".

BILLY NUNGESSER  
LIEUTENANT GOVERNOR

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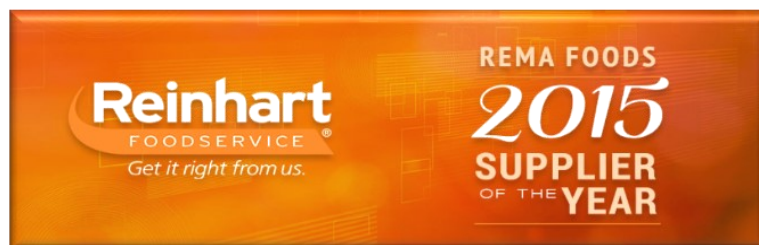
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Reinhart Foodservice is the 4th largest foodservice distributor in the country, serving independent restaurants, delis, sporting venues, schools, nursing homes, hospitals, the military and chain accounts. Our customers benefit from one-stop shopping, 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.

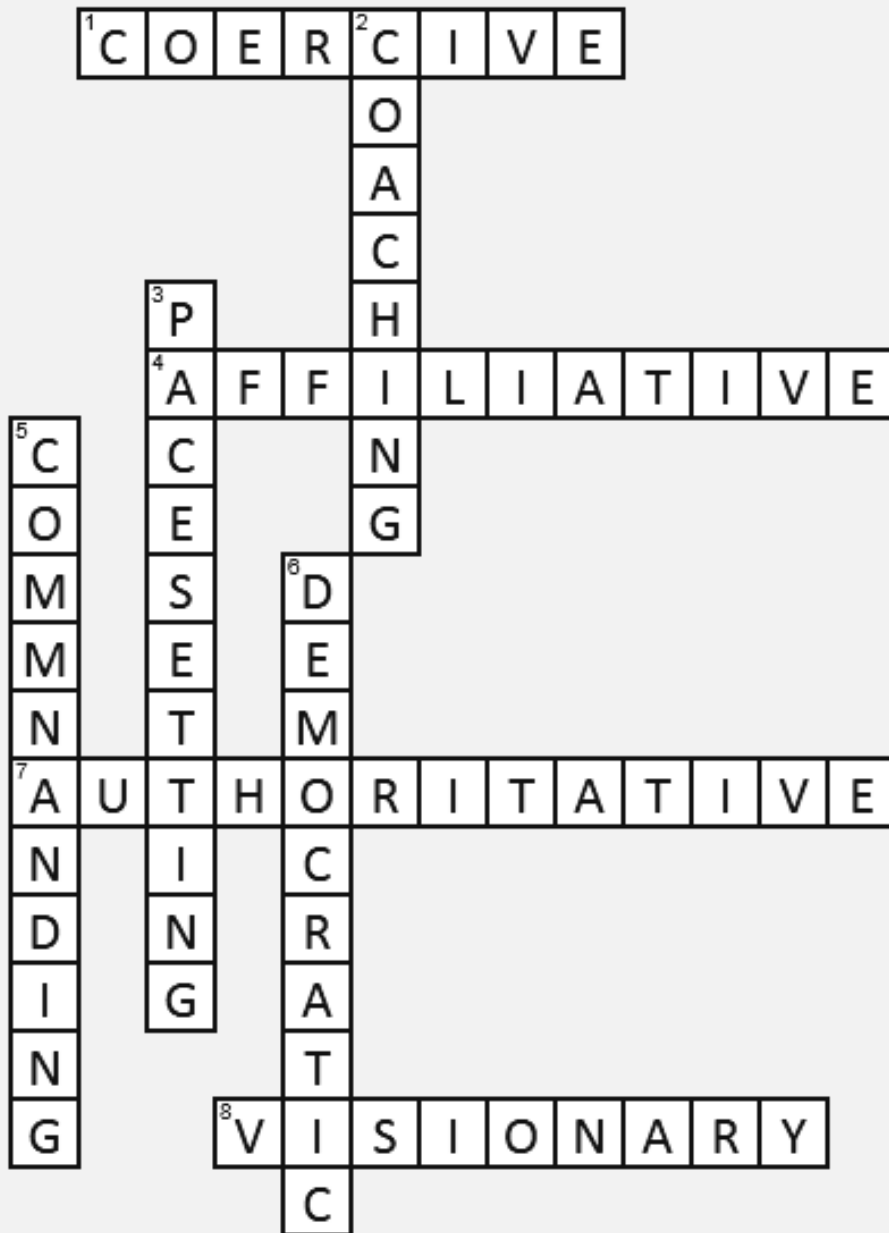
Reinhart is committed to the highest level of customer service, to safety, and to providing its customers with menu planning assistance, trends & industry insights, nutrition services support, and foodservice management software and training.



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## *Leadership Crossword Puzzle Answer Key*



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