The Chopping Block



A Publication of the Wisconsin Association of Nutrition & Foodservice Professionals Issue No: 4 August 2019

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With the Fall Conference coming up we will be having a collection for the Eau Claire Food Pantry. There will be a list below of the items that can be donated. Our goal is to get 200# of food/items. We are working on getting the Diamond award this year and our project is to help out the local food pantries. If you have done anything for your local food pantry, please contact me with the info so we can get credit for it. It is critical that we work as a team towards this Diamond Award. Please contact me for more info or questions.

Also, in this newsletter there is the agenda and registration form. It will be mailed soon also. We will have some great speakers and a tour to a newer, beautiful facility in Chippewa Falls.

My goals as President are to build our organization in Wisconsin and get more members involved and to help out the local Food Pantry's and work towards the goal of receiving the Diamond Award for 2020.

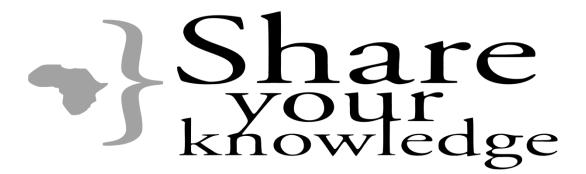
Thanks for all your help, we as a team can build strong. We the board members appreciate all that you do from volunteering, presenting at meetings, coming to meetings, impute at meetings, purchasing fundraiser items, filling out the evaluation forms, it all helps us grow stronger.





Save the Date!!!

September 12 – 13, 2019 A.N.F.P. Fall State Conference: "Sharing our Knowledge with Others"; Sleep Inn and Suites Conference Center, Eau Claire, Wisconsin 54703 (See program details in newsletter)



April 23-24, 2020 A.N.F.P. Wisconsin State Conference; The Plaza Hotel, Wausau, Wisconsin. Details upcoming!

September 17-18, 2020 A.N.F.P. Wisconsin Fall State Conference

Location: La Crosse, Wisconsin

Join us and our Minnesota A.N.F.P. members for great networking opportunities, collaborative professional development C.E.U.'s and a river boat cruise! Watch our website for updates!





The Government Affairs Committee Impact Team ANFP Members for 2018/2019 is: Renee Taylor, Marcia Kittleson, Laura Knutson, Marlene Adelmeyer, Penny Matuszewski and Millie Zarate.

On July 16, 2019, CMS posted a document of PROPOSED changes to the Long Term care CoP's conditions of Participation/Medicare and Medicaid Programs Requirements for Long Term care Facilities.

One item CMS is proposing to changes to, is the education requirement for Director of Food and Nutrition Services. Their rationale is because stakeholders are "concerned about a workforce shortage of certified dietary managers and the financial costs imposed on existing experienced staff to obtain specialized training". CMS acknowledges that set standards for the person leading the department is important.

This is only a proposal and is open for comments, so the CURRENT RULES ARE STILL IN EFFECT. Once the comment period is over, CMS will review and thoroughly vet them before any decisions and rule changes will be made. ANFP is currently analyzing this proposal and preparing comments to help maintain the standards of our CDM CFPP credential.

CMS looks forward to feedback until September 16, 2019. Comments may be submitted electronically:

https://www.federalregister.gov/documents/2019/07/18/2019-14946/medicare-and-medicaid-programs-requirements-for-ong-term-care-facilities-regulatory-provisions-to

As a Certified Dietary Manager, Certified Food Protection Professional, we need to share our expertise with the Government Officials, so they better understand how we are trained and qualified professionals. 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 this credential. The exam is written by content experts, and administered by an independent professional testing company. The exam consists of 160 questions that have been pre-tested and proven valid and reliable. Questions cover five competency areas which fall under these major headings: Nutrition, Foodservice, Personnel and Communications, Sanitation and Food Safety, and Business Operations. Please contact members of the Impact Team or Sheila Luhman CDM,CFPP—Sheila.luhman@atticangel.org.



I hope everyone is having a great Summer and looking forward to seeing all of you in September for Fall Conference. I am working on building our WI Facebook Page and if you would like to be added to stay on top of latest things we are working on for the upcoming year please send me an email at mkern@facfi.com and we can get you added if you have facebook account.

I am also working on Vendor Fair for our Spring Meeting in Wausau and if anyone has contacts and can forward to me at mkern@facfi.com please forward me their contact information and I will get in touch with them.

Here is a great Recipe that is amazing and just wanted to share!

Watermelon Cucumber Salad

Ingredients

- 1 large seedless watermelon, cut into 1-inch cubes
- 2 cucumbers, thinly sliced
- 12 leaves fresh mint, thinly sliced
- 1/4 cup olive oil
- 2 tablespoons apple cider vinegar
- coarse salt and ground black pepper to taste
- 1 cup crumbled feta cheese
- Add all ingredients to list

Directions

1. Gently mix watermelon, cucumbers, and mint in a large bowl. Whisk olive oil, vinegar, salt, and pepper together in a small bowl. Drizzle over salad and gently toss to coat. Add feta cheese and gently



Items needed in food pantries Healthy cereals and oatmeal

Kids' snack items (juice boxes, individual applesauce's, etc.)

Toilet paper

Diapers and wipes

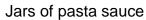
Jars and pouches of baby food

Personal hygiene products, like sanitary pads

Toiletries like toothbrushes, toothpaste, shampoo, deodorant, lip balm

Dry pasta





Canned fish and meat (salmon, tuna, ham, turkey pop-top cans are best)

Canned vegetables and fruit

Milk, (canned, or powdered)

Peanut butter

Canned beans

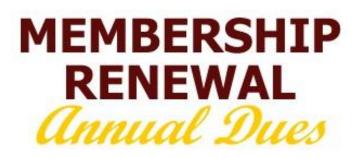
Canned and dry soups

Baking mixes that require only water

Spices

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

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



To avoid late fees pay your dues by August 31st to National ANFP

ANNUAL DUES ARE TO BE SENT TO THE NATIONAL OFFICE IN ST. CHARLES, IL





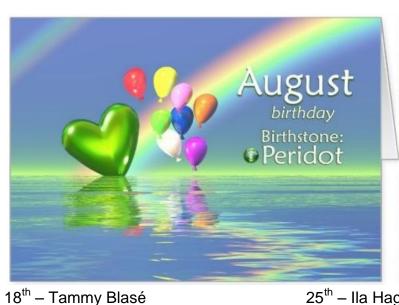


September 12, 13, 2019 Fall Conference, Sleep Inn Suites Conference Center, Eau Claire, WI

April 23, 24, 2020Spring Conference, Plaza Hotel, Wausau, WI







1st - Stacey Brost

2nd – Christina Berti

3rd - Richard McGrath

5th – Dolly Houdek

6th - Wanda Martell

7th – Juanita Schmidt

8th – Mark Kendall

9th – Julie Bishop

10th - Donna Shuck

13th - Regina Ailport

15 - Regina Aliport

15th - La Vonne Olson

16th – Carmen Wiensch

17th – Karleen Wallin

25th - Ila Hagenston, Diana Hermann

26th – David McIntosh

29th - Cynthia Ehlert-Maki

30th - Margaret Ehrhard

Happy Birthday to AIR



20th - Denise Krolikowski

23rd – Dawn Jacobus 24th – Kimberly Bryant

Join us in Saratoga Springs this September!

Earn up to 13 CE hours at the upcoming ANFP Regional Meeting in Saratoga Springs, NY from September 11-12. Register today and save \$50!



National Biscuit Month Better Breakfast Month Month

National Chicken Month National Cholesterol Education Month

National Honey Month National Mushroom Month

National Papaya Month National Potato Month

National Rice Month

1st Week of September – National Waffle Week

2nd Week of September – Biscuit & Gravy Week; Vegetarian Awareness Week

4th Week of September – National Wild Rice Week

1st – National Cherry Popover Day

2nd – National Blueberry Popsicle Day

3rd - National Welsh Rarebit Day

4th – National Macadamia Nut Day

5th – National Cheese Pizza Day

6th – National Coffee Ice Cream Day

7th - National Acorn Squash Day

8th – National Date Nut Bread Day

9th - Weinerschnitzel Day

10th – TV Dinner Day

11th – National Hot Cross Bun Day

- 12th National Chocolate Milkshake Day
- 13th National Peanut Day; Snack a Pickle Time
- 14th National Cream Filled Donut Day; Eat a Hoagie Day
- 15th National Linguini Day
- 16th National Guacamole Day
- 17th National Apple Dumpling Day
- 18th National Cheeseburger Day
- 19th National Butterscotch Pudding Day
- 20th National Rum Punch Day
- 21st National Pecan Cookie Day; International Banana Festival
- 22nd National Ice Cream Cone Day
- 23rd National White Chocolate Day
- 24th National Cherries Jubilee Day
- 25th National Food Service Employees Day; Crab Meat Newburg Day
- 26th Pancake Lovers Day
- 27th National Chocolate Milk Day; National Corned Beef Hash Day
- 28th Strawberry Cream Pie Day; Drink Beer Day
- 29th National Coffee Day
- 30th National Hot Mulled Cider Dav



Continental Breakfast

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В	Ι	S	С	U	Ι	Т	Ε	Ε	Ε	L	0	N	L

JUICE COFFEE CHOCOLATE MILK TEA **BISCUIT** JAM WAFFLE FRUIT HONEY WATER **BREAD TOAST** EGG CROISSANT CEREAL

Play this puzzle online at : http://thewordsearch.com/puzzle/3066/

More Reasons to Eat Fruit



Strawberries can potentially fight against athletes because they cancer and aging



Bananas are great for give you energy



Blueberries protect your heart



Pinapples help

fight arthritis

Kiwis increases bone mass





Mangos protect against several kinds of cancer



Cherries help calm your nervous system



Grapes relax your blood vessels



Peaches are rich in potassium, fluoride,



Watermelon helps control your heart rate



Apples help your body develop resistance against infections



Oranges help maintain great skin and vision

CDMs Cultivating Roots

Rallying Organizations & Officials in Training Standards

CULTIVATE

cul·ti·vate

- 1. grow or maintain
- 2. apply oneself to improvement or development
- [] Yes, I would like to support CDMs Cultivating Roots.*

 *Corporate contributions cannot be accepted; only personal contributions can be made to ANFP-PAC.

Cultivate, Grow, REAP!

CONTACT INFORMATION

Membership ID#:	Full Name:		
Address:	City:	State:	Zip:
Phone:	Fax:	E-mail:	
Occupation:	Employer:		

PAYMENT INFORMATION

[]\$1 []\$5 []\$10 []\$25 []0	ther			
[] Enclosed is my money order or check, payable to ANFP-PAC					
Please check one: [] Visa[] Discover [] Mastercard [] American Express					
Name on card:					
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Billing Address:	on A				
City:	Stat	e:	Zip:	_	
Signature:	Date	e:			

QUESTIONS? Contact Mindy Theesfeld at 800.323.1908 x128.

Paid for by Association of Nutrition & Foodservice Professionals Political Action Committee (ANFP-PAC). Contributions or gifts to ANFP-PAC are not deductible for Federal income tax purposes.

Learn about...



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Getting to know you:	
Name:	
Mailing Address:	
Email Address:	
Place of Employment:	
Adminstrator Name:	
Administrator Email Addre	ess:
Birthdate:	(birth year optional)
Husband:	Children:
Siblings:	
Family:	
Where I was born:	
Where I grew up:	
My Dream job:	
Hobbies:	
Interesting facts:	
Favorites (movies, tv, boo	ks, color, flower(s), etc)
Your favorite getaway:	
	to: Bruce Link, CDM, CFPP, 504 Russell
Drive #89, Ripon, WI 549	71 or <u>fssolutions13@live.com</u>