

September is National Food Safety Month

About National Food Safety Month

The National Restaurant Association's National Food Safety Month was created in 1994 to heighten awareness about the importance of food safety education. Each year, a new theme and free training activities and posters are created for the restaurant and foodservice industry to help reinforce proper food safety practices and procedures. The training materials are based on the association's ServSafe food safety training and certification program, which is the industry's gold standard for such programs.

For more information, visit FoodSafetyMonth.com.

Founded in 1919, the National Restaurant Association is the leading business association for the restaurant industry, which comprises more than 1

million restaurant

and foodservice outlets and a workforce of 14.4 million employees. We represent the industry in Washington, D.C., and advocate on its behalf. We operate the industry's largest trade show ([NRA Show](#) May 20-23, 2017, in Chicago); leading food safety training and certification program ([ServSafe](#)); unique career-building high school program (the NRAEF's [ProStart](#)); as well as the [Kids LiveWell](#) program promoting healthful kids' menu options.

For more information, visit Restaurant.org and find us on [Facebook](#), [Twitter](#), and [Instagram](#).



President

Toni Skaggs, CDM, CFPP

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We are working on our loose ends for the conference and should have it finalized by the end of the week but we wanted to get the information we have out, so you can get your travel lined up. We are looking at 11.5 CEU, one of which will be SAN.

September 12th will comprise of leadership, sustainable diets & weight management, board orientation, volunteer roundtable to educate about the positions on our board, and we will end the day with a garden tour.

September 13th will start off with Fresh Foods Wyoming presenting on how they are changing our Wyoming community one garden at a time, and I am told they are bringing snacks. We will also be presenting you with a tool box to take back to your facilities and build your teams. We will be going over the disc personality test as well. Follow the link below to complete your disc assessment, this will ensure you get the most out of the discussion.

We will end the conference with the most exciting session. Chef Shawn Bucher will be presenting to us from New York via Facebook Live. This session will be similar to a Live Webinar (we will get all the technical kinks worked out beforehand, I promise). Chef Shawn Bucher just published a book *Food People Management* and he will discuss the idea of building standards and consistently holding people accountable to those standards using examples we are all too familiar with.

This is going to be an inspiring conference and we hope to see all of you there!

To complete the disc assessment and find out more about your personality style and how to use this tool as part of your new tool box to build and effective and highly functioning team follow this link to the Tony Robbins website and complete a short (very short) profile.

<https://www.tonyrobbins.com/disc/>

President-Elect

Robin Hilbird-Bardgett, CDM, CFPP

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WOW . . . Where did the summer go? I look forward to seeing you at our 2019 Fall Conference in Casper, Wyoming. We will be at the Ramkota again this year and our conference in September 11th-13th. We have the registration forms available and should have been emailed to all of you.

We are working on establishing some volunteer information which will help all of us understand what the responsibilities are for each of the Board Members and Committee Leaders. We want to help take the guesswork out of volunteering. I know I would especially appreciate a “guidebook” to make sure I am completing the tasks and responsibilities as expected.

I am very honored that CBDM has invited me to become a member of the Standards Committee. This committee is responsible for reviewing test questions and constructing a sound exam according to the current detailed content outline. This is a three-year commitment and I will be attending the 2019 Standards Committee meeting which is scheduled for October 29-30, 2019. It is held at the ANFP Headquarters in St. Charles, Illinois.

Remember . . . we all make a difference and bring about change!



Our **FoodService Rewards** points total stands at 26,463 points. e-mail codes and expiration date may be sent to **Robin Hilbird** at: rhilbird@mhccwyo.org

“FOOD PEOPLE MANAGEMENT

My first impression upon retrieving this book from the mailbox was “goodness, that’s thinner than I thought it would be.”

My impression after finishing the last page was “that might be the most perfect kitchen leadership book ever.”

When all is said and done there are very basic fundamentals to leading a team and managing individuals. Chef Shawn Bucher has brought it down to a simple equation. If you have standards and you hold people accountable to those standards, consistently, you can have a successful kitchen. There is a lot of hard work that goes into that simple statement, but this book is full of helpful information to get you started in the right direction.

My favorite part of the book was dessert. After the conclusion there is a fantastic article written by Chef Shawn Bucher in 2015 **The Spice Rack: A Culinary Coach’s Manifesto to Cooks Everywhere**. This article goes on to say that you can learn a lot about a kitchen by what their spice rack looks like. If it is disorganized, sticky, multiple bottles of the same item opened, and crowded with other items that accumulate there even though they don’t belong, you can get an idea of how dysfunctional the kitchen is before you even get much further. While reading this article you start to picture your spice rack and contemplate your kitchen a little. This is a great thing to do after taking in the information from the book. You start to think about how if there was a standard for cleaning and organization of the spice rack; and if people were held accountable to the success and failure of that standard, consistently, it might look a little different.

This is definitely a book you want in your collection and one you will even have time to read in between putting out the daily fires that come with managing a foodservice team. This is a great playbook to help you get started on the path to a successful kitchen; one where you can put in the hard work up front and have less fires to fight down the road.”



50th
Anniversary
CELEBRATION

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



Jars of pasta sauce

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



Sept 11-13, 2019Fall Conference, Ramkota Hotel, Casper, Wyoming

April 22-24, 2020 Spring Conference, **50th Anniversary**, Douglas, WY



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It's been a fast moving and very busy summer! Where did the summer go? The high school and college football season has started, and the pro season is getting underway on Sept. 5th. Have you got your tailgate parties planned at your facilities? Sunday or Monday night football specials planned. Share them with us! We want to know what you did in your facility. Send me what you did along with some pictures and I will get it in the newsletter.

September is National Food Safety Month. What did you do to promote this in your facility. I know there are creative minds out there. Again, share with everyone so that we can get everyone doing September National Food Safety Month events.

Until next month....Live Long, and remember.....**Failing to Plan is Planning to Fail!**



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Association of Nutrition & Foodservice Professionals

Wyoming ANFP is on-line and on Facebook. Be sure to visit the Wyoming ANFP website at: www.ANFPonline.org for the National ANFP website.



10th – Rosalie Fassett
13th – Bruce Link
16th – Barb Pollard
20th – Zoe Brewer
23rd – Robin Ruff
28th – Heather Ball, Tania Malone

Happy Birthday to All!

In the month of October we celebrate these special occasions:

Eat Better, Eat Healthier Month

Eat Country Ham Month

National Apple Month

National Applejack Month

National Caramel Month

National Chili Month

National Cookie Month

National Dessert Month

National Pickled Peppers Month

National Pizza Festival Month

National Popcorn Poppin' Month

National Pork Month

National Pretzel Month

National Seafood Month

Vegetarian Awareness Month

1st Week of October – No Salt Week

1st Week of October – National Chili Week

2nd Week of October – American Beer Week

2nd Week of October – National Food Bank Week

2nd Week of October – National School Lunch Week

2nd Week of October – National Pasta Week

3rd Week of October – National Kraut Sandwich Week
3rd Week of October – Pickled Peppers Week
4th Week of October – Chicken Soup for the Soul Week
2nd Thursday – National Dessert Day
3rd Saturday – Sweetest Day
1st – World Vegetarian Day; Pudding Season Begins; Home-made Cookies Day
2nd – National Fried Scallops Day
3rd – National Caramel Custard Day
4th – Cinnamon Roll Day (Sweden)
5th – National Apple Betty Day
6th – National Noodle Day
7th – National Frappe Day
8th – National Fluffernutter Day
9th – Moldy Cheese Day; Submarine-Hoagie-Hero-Grinder Day
10th – National Angel Food Cake Day
11th – National Sausage Pizza Day; World Egg Day
12th – National Gumbo Day
13th – National Yorkshire Pudding Day
14th – National Dessert Day
15th – National Chicken Cacciatore Day; National Roast Pheasant Day
16th – World Food Day
17th – National Pasta Day; Four Prunes Day
18th – National Chocolate Cupcake Day
19th – National Seafood Bisque Day; Oatmeal Muffin Day
20th – National Brandied Fruit Day
21st – Apple Day; National Pumpkin Cheesecake Day; Caramel Apple Day;
22nd – National Nut Day

23rd – National Boston Cream Pie Day; National Canning Day

24th – National Bologna Day; Good and Plenty Day

25th – National Greasy Foods Day

26th – National Pumpkin Day; Pretzel Day; Mince Meat Pie Day

27th – National Potato Day

28th – National Chocolate Day; Wild Foods Day

29th – National Oatmeal Day

30th – National Candy Corn Day; Buy a Donut Day

31st – National Candy Apple Day



Kitchen Safety

E	C	I	P	R	F	L	A	M	E	S	T	O	H
A	C	R	E	T	A	W	A	S	D	T	T	V	O
E	W	E	T	F	L	O	O	R	H	E	S	K	T
E	R	C	H	I	P	P	A	N	H	P	W	S	I
B	N	C	A	A	S	O	V	E	N	D	O	O	R
C	U	P	B	O	A	R	D	D	O	O	R	E	O
O	R	A	W	M	E	A	T	E	O	E	S	O	N
S	P	I	L	L	A	G	E	D	L	R	C	O	O
R	E	L	T	T	E	K	G	N	I	L	I	O	B
O	L	P	O	I	S	O	N	I	N	R	S	A	M
D	I	R	T	Y	D	I	S	H	E	S	S	N	L
A	V	H	C	A	E	L	B	L	T	E	O	K	O
E	F	I	N	K	P	R	A	H	S	E	R	A	H
V	W	E	L	D	N	A	H	N	A	P	S	E	O

ICE
 DIRTY DISHES
 BOILING KETTLE
 CUPBOARD DOOR
 WET FLOOR
 OVEN DOOR
 PETS
 CHIP PAN
 PAN HANDLE
 RAW MEAT
 BLEACH
 FLAME
 POISON
 SPILLAGE
 SCISSORS
 SHARP KNIFE
 WATER
 HOT IRON

Play this puzzle online at : <https://thewordsearch.com/puzzle/38067/>

Presenter Ideas

Shawn Bucher – Facebook live event. Gather questions at spring meeting and get to Shawn beforehand.

Community Green House Project –

Ramona Moody – Health Inspector

Bruce Tulgan Webinar – Print Slides, Possibly calculate areas to pause and discuss.

Disaster Prepare – Local Red Cross? ALICE Training? De-escalation training?

Reach out to collage psych professor about psychology of *work place relationships, generations, leadership ???*

Tom Holt – Nutrition & Physical Activity OR Job shadowing to gain interest into CDM

Hannah – Volunteering & Boards (Easy, fun, and important)

BE THE CHANGE

2019 Wyoming ANFP Fall Conference

September 11-13, 2019 / Ramkota / Casper, Wyoming

Sept 11, 2019 3:00 pm – 4:00 pm Board of Leaders Meeting

6:30 pm – 7:30 pm Dinner

Sept 12, 2019 7:45am – 8:00 am Welcome and Announcements

8:00 am – 8:50 am Topic Pending – Eric Barlow

9:00 am – 9:50 am Food Borne Illness Ruth Heald

10:00 am – 10:50 am Spectrum of Diets and Sustainable Weight Management Tom Holt

11:00 am – 11:50 pm Board Orientation Hannah Swanbom

12:00 pm – 12:50 pm Lunch/ Membership Meeting

1:00 pm – 1:50 pm Volunteer Roundtable Wyoming Board

2:00 pm – 2:50 pm Topic Pending – Solutions for Life

3:00 pm- 3:50 pm Garden Tour Presenter

5:00 pm – 9:00 pm

Sept 13, 2019 8:00 am – 8:50 am Fresh Foods for the Community LeAnn Miller/Guest

9:00 am – 9:50 am Fresh Foods for the Community LeAnn Miller/Guest

10:00 am – 11:30 am Topic (1.5 Hours) Presenter

11:45 am – 12:50 pm Lunch

1:00 pm – 2:00 pm Disk Personalities/Tool Box T. Skaggs/F. Smith

2:00 pm – 3:00 pm Food People Management FB Live Shawn Bucher

Be the change you want to see in the world.

BE THE CHANGE
 Wyoming ANFP Fall Conference 2019
September 11-13, 2019
Ramkota Hotel & Conference Center
800 North Poplar Casper, WY
(307)266-6000

Hosted by: Toni Skaggs, Douglas, WY

Registration Form - - Please complete one form for each registrant

Circle one:	<u>ANFP Members</u>	<u>Non-Members</u>
	\$ 50.00 Before September 2, 2019	\$ 65.00
	\$ 60.00 At the Door	\$ 75.00
	Students: \$25.00 Registration	

Name: (Please Print Clearly) _____

Facility Name: _____

Title: _____ **ANFP Number:** _____

e-mail Address: _____

Make Checks Payable to:
Wyoming ANFP

Wyoming ANFP Fall Conference
Casper, Wyoming
September 11-13, 2019

Mail Registrations to:
Diane Davis, CDM, CFPP
3901 Ridge Road, Lot 10
Cheyenne, WY 82001-1701

Registration:	\$.

Total	\$.

Registrant's Signature: _____



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Association of Nutrition & Foodservice Professionals

CDM of the Year Nomination Form

The purpose of this award is to recognize a Certified Dietary Manager in the State of Wyoming that has gone over and above expectations in their role. This individual portrays a passion for the CDM credential, has worked hard to provide high quality, safe meals for their customers and is a role model for others in the field, in their workplace and community.

Please nominate a Certified Dietary Manager so that they may be recognized by Wyoming ANFP and possible recognition from the National ANFP membership.

Name of nominee:

Reason for nomination (250-500 words)

Your Name: _____

Contact Information:
