

Discover the Power of the
Credential.

CDM®|CFPP® | Certified Dietary Manager
Certified Food Protection Professional

So you want to be a CDM/CFPP
AND comply with the new Federal regs?

NOW | WHAT?

§483.60

NEW 2016 minimum qualifications for a person designated as the Food and Nutrition Services Director



CDM, CFPP Credential Meets New CMS LTC Requirement

What are the CMS LTC Regulations?

The Centers for Medicare & Medicaid Services (CMS) is the federal agency responsible for administering requirements governing long-term care facilities. In October 2016, CMS released a comprehensive update of regulations to reflect advances in theory and practice of service, delivery and safety for LTC residents, including a section on Food and Nutrition Services.

§483.60 Food and Nutrition Services Staffing

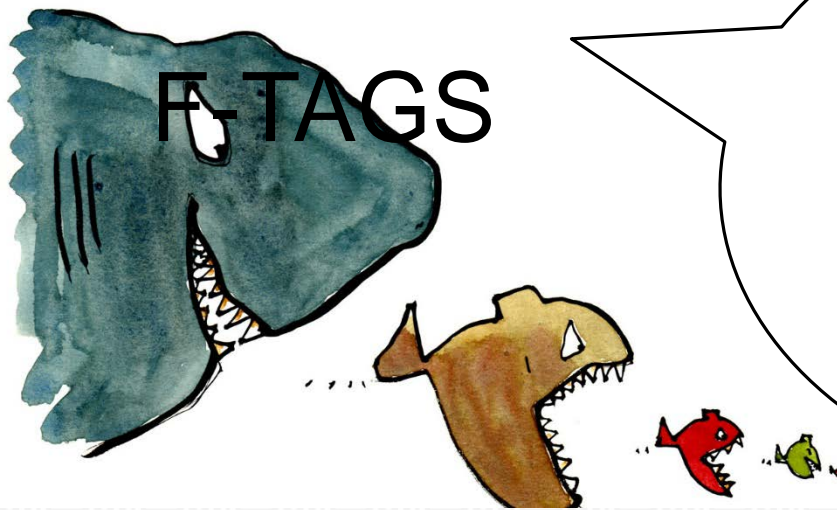
(§483.60(a)(2)) states, “we proposed to continue to require that, if a qualified dietitian or other clinically qualified nutrition professional was not employed full-time, the facility would have to designate a person to serve as the Director of Food and Nutrition Services who would receive frequently scheduled consultation from a qualified dietitian.

We proposed to require that the director of food and nutrition services, if hired or designated after the effective date of these regulations, would have to be a certified dietary manager such as those by the

Association of Nutrition & Foodservice Professionals (ANFP)

§483.60 (FOOD AND NUTRITION SERVICES)

15 TAGS (F800 – F814)



Used by each state department of health and Centers for Medicare and Medicaid Services to survey quality of care provided to residents in long term care facilities.

Effective with the Phase 2 rollout this November, the new survey process will have 179 F-tags, and that number will increase to 190 F-tags when Phase 3 implements on Nov. 28, 2019

Federal Survey TAGS for LTC



- » Regulations include F800-814
- » Nutrition and Hydration — F692 and F693 Tube Feeding
- » Other potential citations related to foodservice and dining may occur under F948 PNA Training, F865-68 QAPI

CMS

Appendix PP, “Guidance to Surveyors for Long-term Care Facilities

Phase 2 Tag Crosswalk - Effective November 28, 2017

Relevant F Tags for CDM, CFPPs

CARE PLANNING		
Old Tag #	Tag Title	New Tag #
F279	Develop/Implement Comprehensive Care Plan	F656
F280	Care Plan Timing and Revision	F657
F281	Services Provided Meet Professional Standards	F658
F282	Qualified Persons*	F659
F284	Discharge Planning Process	F660
F283, F284	Discharge Summary	F661
NUTRITION		
Old Tag #	Tag Title	New Tag #
F325, F327	Nutrition/Hydration Status Maintenance	F692
F322	Tube Feeding, Management/Restore Eating Skills	F693
F328	Parenteral/IV Fluids	F694
DIALYSIS		
Old Tag #	Tag Title	New Tag #
F309	Dialysis	F698
PHYSICIAN DELEGATION		
Old Tag #	Tag Title	New Tag #
F390	Physician Delegation to Dietitian/Therapist	F715
FOOD AND NUTRITION SERVICES		
Old Tag #	Tag Title	New Tag #
F360	Provided Diet Meets Needs of Each Resident	F800
F361	Qualified Dietary Staff	F801
F362	Sufficient Dietary Support Personnel	F802
F363	Menus Meet Res Needs/Prep in Advance/Followed	F803
F364	Nutritive Value/Appear, Palatable/Prefer Temp	F804
F365	Food in Form to Meet Individual Needs	F805
F366	Resident Allergies, Preferences and Substitutes	F806
F366	Drinks Avail to Meet Needs/ Preferences/ Hydration	F807
F367	Therapeutic Diet Prescribed by Physician	F808
F368	Frequency of Meals/Snacks at Bedtime	F809
F369	Assistive Devices - Eating Equipment/Utensils	F810
F373	Feeding Asst - Training/Supervision/Resident	F811
F371	Food Procurement, Store/Prepare/Serve - Sanitary	F812
F371	Personal Food Policy	F813
F372	Dispose Garbage & Refuse Properly	F814

QAPI		
Old Tag #	Tag Title	New Tag #
F520	QAPI Program/Plan, Disclosure/Good Faith Attmppt*	F865
F520	QAPI/QAA Data Collection and Monitoring*	F866
F520	QAPI/QAA Improvement Activities*	F867
F520	QAA Committee*	F868
TRAINING		
Old Tag #	Tag Title	New Tag #
	Training Requirements - General*	F940
	Communication Training*	F941
	Resident's Rights Training*	F942
F226	Abuse, Neglect, and Exploitation Training	F943
	QAPI Training*	F944
	Infection Control Training*	F945
	Compliance and Ethics Training*	F946
F498	Required In-Service Training for Nurse Aides	F947
F373	Training for Feeding Assistants	F948
	Behavioral Health Training*	F949

*Will be implemented in Phase 3.



Scope of Practice

NUTRITION / FOODSERVICE MANAGEMENT / FOOD SAFETY / PERSONNEL MANAGEMENT / BUSINESS OPERATIONS

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. The CDM, CFPP credential indicates that these individuals have the training and experience to competently perform the responsibilities of a certified dietary manager. CDM, CFPPs work together with registered dietitian nutritionists 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 problems using established guidelines to distinguish between routine and at risk individuals
- Identify food customs and nutrition preferences based on race, culture, religion, and food intolerances
- Implement diet plans and diet orders using appropriate modifications
- Utilize standard nutrition care procedures following ethical and confidentiality principles and practices
- Document nutritional screening data in the medical record and complete forms (i.e. care plans, MDS, etc.)
- Review intake records, conduct visual meal rounds, and document food intake
- Participate in care conferences and review effectiveness of nutrition care
- Provide basic diet information using evidence-based educational materials
- Develop and implement menus that meet individual nutritional needs in accordance with established national guidelines
- Specify standards and procedures for food preparation
- Continuously improve care and service using quality management techniques including quality control standards and food waste policies
- Supervise preparation and serving of therapeutic diets and nutritional supplements
- 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
- Manage goals and priorities for the department, establishing short- and long-term goals and communicating internally and externally
- 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 foodservice department, implementing cost effective procedures and managing revenue-generating services
- Prepare purchase specifications and orders for food, supplies, and equipment
- Develop annual budget and operate within budget parameters
- Develop and implement department policies and procedures
- Comply with federal and state regulations related to effective food and nutrition services

*Validated by the 2014 Dietary Manager Job Analysis Study performed by Applied Measurement Professionals, Inc., and required by the National Commission for Certifying Agencies (NCCA). The CDM Certification Program is accredited by the NCCA.

CBDM | Certifying Board for
Dietary Managers
The credentialing agency for
the profession of Dietary & Foodservice Professionals

Certifying Board for Dietary Managers
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Phone 800.323.1908 | Fax 630.587.6308 | www.ANFPonline.org

<http://www.cbdmonline.org/docs/default-source/legacy-docs/docs/scopeofpractice.pdf>

F 660-661

- Conduct routine client nutritional screening which includes food/fluid intake information

F 803

- Calculate nutrient intake

F 692

- Identify nutrition problems using established guidelines to distinguish between routine and at risk individuals

F 807

- Identify food customs and nutrition preferences based on race, culture, religion, and food intolerances

F 809

- Implement diet plans and diet orders using appropriate modifications

F 693

- Utilize standard nutrition care procedures following ethical and confidentiality principles and practices



F 810

- Document nutritional screening data in the medical record and complete forms (i.e. care plans, MDS, etc.)

F 811

- Review intake records, conduct visual meal rounds, and document food intake

F 802

- Participate in care conferences and review effectiveness of nutrition care

F 692

- Provide basic diet information using evidence-based educational materials

F 803/692

- Develop and implement menus that meet individual nutritional needs in accordance with established national guidelines

F 804

- Specify standards and procedures for food preparation

F 810/692

- Supervise preparation and serving of therapeutic diets and nutritional supplements

F 801

- Develop and implement department policies and procedures

F 803

- Comply with federal and state regulations related to effective food and nutrition services

F 865/868

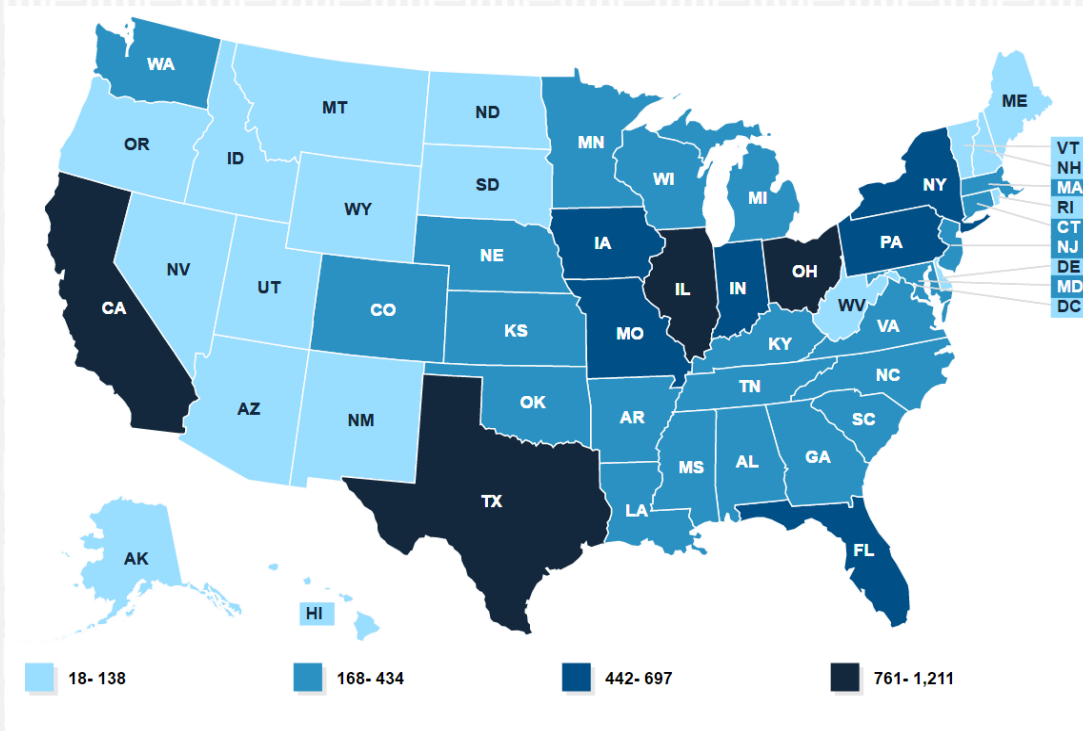
Manage goals and priorities for the department, establishing short- and long-term goals and communicating internally and externally

F 812

Manage a sanitary foodservice environment

F 812

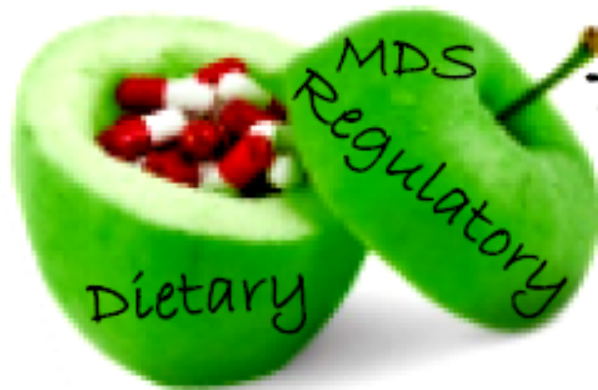
Protect food in all phases of preparation, holding, service, cooling, and transportation



Kaiser Family Foundation /kff.org

CDM's in LTC are in DEMAND...
MAKE it your career choice & get certified!

Questions?



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