



Executive Board of Directors

Barrett Broussard, CDM, CFPP
State President

MaLinda Batiste, CDM, CFPP
State Treasurer

Kema Turner, CDM, CFPP
State President-Elect

Mattie Johnson, CDM, CFPP
State Secretary

John Hickson,
WCEC, CCA, CSFE, FMP, CDM, CHP, CP-FS
Immediate Past President

Brenda Kenly, CDM, CFPP
Immediate Past Treasurer

UPCOMING EVENTS

LA ANFP Fall Conference
September 18 & 19
Lafayette, LA

Annual Conference & Expo
(ACE)
June 23 & 26
Bloomington, MN

Fall Regional Conference
October 9 & 10
Hot Springs, AR



If you are **not**
willing to learn, no
one can help you. If
you are **determined**
to learn, no one can
stop you.

Zig Zigler





Association of Nutrition & Foodservice Professionals

2025 Educational Conference & Food Expo
September 18 & 19, 2025
River Oaks Catering & Event Center
520 East Kaliste Saloom Road, Lafayette, LA 70508

Once completed, email to mbatiste@centralmanagement.com, or print and mail this form and payment to the address below.
Please make sure to send in application before deadline of September 5, 2025

Personal Information

First Name: _____ MI: _____ Last Name: _____ ANFP # _____
Home Phone: _____ Cell Phone: _____ Email: _____
Home Address: _____
City: _____ State: _____ Zip: _____

To register, mail or email this form to:

MaLinda Batiste, 2645 Joseph Avenue, Pineville, LA
71360, mbatiste@centralmanagement.com

or

[Click this link to register online](#)

To pay:

You can mail or email this form to MaLinda Batiste,
2645 Joseph Avenue, Pineville, LA 71360,
mbatiste@centralmanagement.com with credit card
information, enclose a check **or** click the appropriate
link and pay online.

☐ \$85.00 Member Registration
[Member Registration](#)

☐ \$95.00 Non-Member
[Non-Member Registration](#)

☐ \$65.00 Student/New Member
[Student Registration](#)

☐ \$95.00 Member at the Door
[Member Registration - At the Door](#)

☐ \$105.00 Non-Member at the Door
[Non-Members Registration - At the Door](#)

☐ I have enclosed a check payable to Louisiana Association of Nutrition & Foodservice Professionals (ANFP)

Please bill my:

☐

Visa

☐

MasterCard

☐

Amex

☐

Discover

Credit Card Number: _____ Exp Date: _____ CSC #: _____ Amount: _____

Billing Address: _____

City: _____ State: _____ Zip: _____

Name on Account: _____ Signature: _____

2025-2026 Executive Board

Barrett Broussard, CDM, CFPP
Louisiana ANFP President
bbroussard@aslh.org

MaLinda Batiste, CDM, CFPP
Louisiana ANFP State Treasurer
mbatiste@centralmanagement.com

John Hickson, WCEC, CCA, CSFE, FMP,
CDM, CHP, CP-FS
Louisiana ANFP Immediate Past
President

Kema Turner, CDM, CFPP
Louisiana ANFP President-Elect
Kema.turner834@gmail.com
Mattie Johnson, CDM, CFPP
Louisiana ANFP State Secretary
mattieb.johnson@yahoo.com

Brenda Kenly, CDM, CFPP
Louisiana ANFP Immediate Past
Treasurer



President's Message

Dear Louisiana ANFP Colleagues,

I would like to introduce myself as your current State President. My name is Barrett Broussard as most of you know me by now. I have been an ANFP volunteer since 2002 when it was formerly known as DMA. I have served as Secretary (2 years), President-Elect (6 years total), and President (6 years total). I currently lead the Nutritional Services Department at Acadia-St. Landry Hospital in Church Point, LA. I work with the Leadership Team and also the Quality Committee at the hospital. I have 30 years experience in the foodservice industry with 25 of those years as a CDM. I am married to my soulmate, Danielle, for 28 years and we have one daughter, Annabelle, 24 years old, who recently left the nest. My wife and daughter are award winning bakers in Lafayette for 8 years and my daughter also works in fashion as a Poshmark Ambassador, an online clothing store.

Our favorite activity is eating different places. They don't have to be fancy, we love local and cheap is good, too! As long as the food and atmosphere are excellent, it makes us happy! I also like to visit a local nursing home where my mom lives to play bingo, visit the sick, or take part in church & various activities. My wife and I visit thrift stores, but we truly enjoy a night watching TV. I can't forget my dog, Maggie. She is a 2 year old pug who is scared of bad weather!

As a long-time volunteer of ANFP, I have often heard so many people ask, "Why do you volunteer? You don't get anything out of it." This is something I've heard while traveling to conferences nationwide. My answer is simple, "I love to learn and grow. I love to meet people, network, and collaborate with other professionals". I think that the effort you put into volunteering, no matter where your niche is, you will get back twice as much in return. ANFP is an endless resource for CE's, courses, and support. Many people don't see the value of becoming part of ANFP, but I would not be where I am today without the support and guidance from ANFP and my network of people that I call friends.

I invite you to sign up and attend our fall conference in Lafayette on September 18 & 19 at River Oaks Catering & Event Center. BRING A FRIEND OR CO-WORKER who could benefit from some education and time away from the daily grind. Please watch your email for updates on the conference, including local hotel information that is still being discussed. I am looking forward to seeing all of you, old and new friends! I pray that we have the best conference yet. See you soon!

Barrett Broussard, Cpm, CFPP

Why do I volunteer with ANFP?

As a Certified Dietary Manager, I take great pride in promoting high standards of nutrition and foodservice, and I've always valued the support and resources ANFP provides to professionals like me.

Volunteering for ANFP—and stepping into the role of Vice President—was a natural way for me to give back to the organization that has played such a vital role in my professional journey. I chose to become Vice President because I believe in the power of leadership to drive progress and inspire others. In this role, I have the opportunity to support our chapter, help plan meaningful events, and serve as a bridge between members and the broader goals of ANFP. It's important to me to create a strong, supportive community for CDMs and other foodservice professionals—where we can share knowledge, celebrate achievements, and grow together.

Volunteering has also helped me sharpen my leadership, communication, and organizational skills—traits that are just as valuable in the kitchen or dining room as they are in the boardroom. More importantly, it allows me to mentor others and help elevate the visibility and importance of the CDM role in healthcare and foodservice settings. Being Vice President isn't just a title—it's a commitment to lead by example, support my peers, and help shape the future of our profession through service.

Kema Turner, CDM, CFPP, State President-Elect

I wanted to become a volunteer because this is a cause I am very passionate about and I am looking to make good use of the time that I have available. I want the skills, qualities, and attributes I have built up over the years to be put to good use, and working as a volunteer will help me to achieve that goal. I am also at the stage in my life where I want to gain different experiences volunteering for an organization that genuinely wants to make a difference. I will get to work alongside other like-minded people who are all striving to make a positive difference in everything they do.

MaLinda Batiste, CDM, CFPP, State Treasurer

I chose to become an officer because I wanted to make a difference. I wanted to try to reach out to get CDM's more involved within the organization. Being a secretary is not just about taking notes. My role requires that I ensure that the organization runs smoothly and that everyone stays informed and connected. I take pride in helping to create systems that support effective collaboration, timely decision-making, and transparency.

Mattie Johnson, CDM, CFPP, State Secretary

CELEBRATE THE SUMMER

Email me any pictures you may have from your facility and you'll be featured in our newsletter!

June 7 - National Doughnut Day
June 14 - Flag Day
June 16 - Father's Day
June 17 - National Root Beer Float Day

July 1 - Ice Cream Day
July 4 - Independence Day
July 6 - National Fried Chicken Day

August 3 - National Watermelon Day
August 4 - National Chocolate Chip Cookie Day
August 24 - National Waffle Day



Growth Through Volunteering

Barrett Broussard, CDM, CFPP

In 2002, my journey as a CDM started as a seed planted by a former administrator who saw more in me than I certainly saw in myself. At the time I was unsure of what I wanted to do in my career. I was at a crossroads and desired to be a chef. My administrator from my first healthcare job was at a long term acute care facility. His name was Jimmy Morgan. He introduced me to the CDM course through the University of Florida and here we are today. One of my first patients was unfortunately diagnosed with AIDS. My uncle had gone through this illness when I was very young so I didn't remember anything about that experience. Seeing this person just wanting dignity and respect in the dying process, I knew healthcare was going to be not only in my short term future, but probably for life. On the many adventures God has chosen for me, I have been so fortunate to meet people from all walks of life. The elderly is what I love to serve, but every person I've been in touch with has brought one great story after another. There have been so many sad stories including grief, depression, and isolation. I've endured so many happy stories, too, but I am finished yet. Sometimes I question why in the world do I stay doing a job that most times is stressful, monotonous, and exhausting. I do it because I care about people. I volunteer because it's helped me grow. Not only in my work life, but in my personal life, I have seen growth in relationships, empathy, leadership, and empowering others. I could write a book on my experience, but maybe one day. I encourage you to see where you fit in as a volunteer. There is so much to do and some stuff doesn't take much time. I hope to see you soon at our fall meeting!

ACT 372:

Crawfish and Shrimp Menu Labeling Law

► For Food Service Establishments that Use Menus

If the menu item contains crawfish or shrimp that is imported, the menu must contain a notice which (1) states the country of origin of the crawfish or shrimp, or (2) denotes the word "imported."

- The menu notice must be immediately adjacent to the menu listing of the seafood item (This means it can be placed before, after, above or below the menu item).
- Wording must be in the same font style as the item listed on the menu.
- Wording must be in the same font size as the item listed on the menu.
- Wording must be in the same font color as the item listed on the menu.

The law allows for the notice to be paper-clipped to the menu with the same location, font and color restrictions required on the menu labeling. Other means of attaching the notice to the menus will be considered as long as the label meets all other requirements outlined in the law.

► For Food Service Establishments that Do Not Use Menus

If a food service establishment does not use a menu as a standard business practice, the establishment must:

- Provide a sign posted as the main entrance to the establishment that states: "Certain crawfish and shrimp originate from a foreign country."
- The sign must be at least 18 inches tall and 18 inches wide and be written in English.
- Lettering must not be less than 1 inch in size.
- The sign must be posted in a conspicuous location not less than 36 inches from the floor.

Questions about the law and its enforcement can be directed to your local parish sanitarian office (for a statewide listing of all parish sanitarian offices, visit <http://www.ldh.la.gov/index.cfm/page/394>) or can be emailed to AskSanServices@la.gov

Please note that nursing homes are exempt from these labeling guidelines. If you have any questions, you can visit [Seafood Labeling Law](#) or email AskSanServices@la.gov

7 Principles of HACCP

Hazard Analysis and Critical Control Points

1

Conduct a hazard analysis

Determine if any biological, chemical, or physical property, if not controlled, can cause a safety hazard ; identify the preventive measures to control these hazards.

2

Identify critical control points

The Critical control point (CCP) is a point in the production process in which control is applied to prevent, eliminate, or reduce safety hazards to an acceptable level.

3

Determine the critical limits

The critical limit is the maximum and/or minimum value in which a safety hazard can be controlled. It is a specific value to which a physical, biological, or chemical hazard must be controlled, prevented, eliminated, or reduced to an acceptable level.

4

Define monitoring procedures

The monitoring activities are the process which ensure that every process is under control at each critical control point. The measurements taken, the frequency and who is responsible are part of the monitoring process.

5

Implement corrective actions

When a deviation in a critical limit occurs, corrective actions must be initiated. The corrective actions process is put in place to prevent health hazards and establish corrective measures to eliminate the deviation.

6

Establish verification procedures

Validation ensures that the HACCP plan is working as designed and that it is successfully producing a safe product. Audits, record reviews, system and equipment calibrations, and product testing may be part of the validation activities.

7

Create record keeping procedures

Documents must be available to prove that the critical limits are being followed. Documents such as the HACCP team, hazard analysis, monitoring of CCP, critical limits, and the corrective action process must be maintained.

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For more information, visit the [U. S. Food & Drug Administration](https://www.fda.gov)



Tropical Fizz

Ingredients:

4 strawberries, hulled & halved sparkling apple juice
1 kiwi, peeled & chopped tropical fruit juice
2 pineapple rings, chopped soda water

Fill 8 glasses with a mixture made up of strawberries, kiwi, and pineapple rings. Fill the glasses with equal amounts of chilled sparkling apple juice, chilled tropical fruit juice, and chilled soda water. Serve immediately.

Honey Chicken Kabobs

Ingredients:

Marinade:

$\frac{1}{3}$ cup honey
 $\frac{1}{3}$ cup soy sauce
 $\frac{1}{4}$ cup vegetable oil
 $\frac{1}{4}$ tsp. ground black pepper

Kabobs:

8 boneless, skinless chicken breasts, cut into 1" cubes
5 small onions, cut into 2" pieces
2 medium red bell peppers, cut into 2" pieces
2 cloves garlic
12 bamboo skewers, soaked in water for 30 minutes

To make marinade: whisk honey, soy sauce, oil, and black pepper in a large glass bowl. Remove $\frac{1}{4}$ cup in a small jar, seal and set aside. Add chicken, onions, peppers and garlic to the marinade in the large bowl. Cover and marinate 2 hours or overnight.

When ready to cook, preheat outdoor grill. Drain marinade from chicken and vegetables; discard marinade. Thread chicken & vegetables alternately onto skewers. Place kabobs on the preheated grill. Cook, turning frequently and brush with reserved marinade in the small jar. Cook 12-15 minutes or until chicken reaches 165 degree F.



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**Chapter Champion
Support Grants** are
now available to all
ANFP members.
Visit [ANFP Grant
Information](#) for
more details!

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We are looking for
dynamic speakers for
our upcoming Fall
Conference. If you
know anyone that
fits this description,
please email a Board
Member.

“

If you'd like to
contribute to our
newsletter, whether
it is an article, safety
tip, recipe, or
pictures of activities
in your facility,
please email
bbroussard@aslh.org

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The Nutrition &
Foodservice
Education Foundation
has grants and
scholarships available
for various purposes.
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information.



“NEVER LOOK DOWN ON ANYBODY, UNLESS
YOU'RE HELPING THEM UP.”

- JESSE JACKSON