



# **ANFP**™ | LOUISIANA

## Association of Nutrition & Foodservice Professionals

### ***Louisiana Association of Nutrition & Foodservice Professionals Quarterly Newsletter***

***October - December 2022***

***Louisiana Association of Nutrition & Foodservice Professionals***

***Annual State Educational Conference & Food Expo April 12th - 14th 2023***

***To be held at Crowne Plaza Executive Center Baton Rouge 4728  
Constitution Ave, Baton Rouge, LA 70808***

***Association Providing Breakfast Buffet Before Conference Each Morning***

***Meeting begins at 8:30 am each day of the Conference***

***You can register online or fill out the enclosed registration form and send  
it with payment to Brenda Kenly.***



#### **In This Issue**

- ❖ Spring 2023 Conference Info
- ❖ Registration Form
- ❖ CMS Update
- ❖ ACE to be held in NOLA 2023
- ❖ Recipe of the Quarter
- ❖ Homeless Veterans Backpack Program.
- ❖ Message from State President

**ANFP™ LOUISIANA**  
**Association of Nutrition & Foodservice Professionals**

Attention Brenda Kenly  
213 Hwy 850  
Columbia, La, 71418  
(318)376-2793

**Annual State Educational Conference & Food Expo**  
**April 12th - 14th 2023**  
**Registration Form**

Once completed, either email to [louisianaanfp@gmail.com](mailto:louisianaanfp@gmail.com), or print and mail this form and payment to the address above.  
**Please make sure to send in application before deadline of March 30th, 2023**

**Personal Information**

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

Louisiana Association of Nutrition & Foodservice Professionals  
Annual State Educational Conference & Food Expo  
April 12th - 14th 2023  
To be held at Crowne Plaza Executive Center Baton Rouge  
4728 Constitution Ave, Baton Rouge, LA 70808

Single Room Rate: \$125.00 plus tax

**Association Providing Breakfast Buffet Before Conference**  
**Each Morning**  
**Meeting begins at 8:30 am each day of the Conference**

Hotel phone #: 225-930-0151

- ☐ \$85.00 Early Registration Fee Member ☐ \$95.00 Non-Member ☐ \$65.00 Student/New Member  
☐ \$95.00 Member at the Door ☐ \$105.00 Non-Member 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: \_\_\_\_\_

Register Online at <https://form.jotform.com/222083744752053>

All major credit cards accepted through PayPal Online at our website <https://form.jotform.com/222083744752053>

**Meeting Contacts:**

Chef John Hickson, Louisiana ANFP President  
[score1cjh@live.com](mailto:score1cjh@live.com)

Brenda Kenly, Louisiana ANFP Treasurer  
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Reynolds Landry Louisiana ANFP President-Elect  
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Barrett Broussard, Louisiana ANFP Secretary  
[barrettbroussard@rocketmail.com](mailto:barrettbroussard@rocketmail.com)

## Latest Regulatory Updates from the Centers for Medicare & Medicaid Services (CMS)

In 2019, CMS proposed changing the regulations regarding the qualifications for Directors of Food and Nutrition Services to allow a director to either have two years of experience working in that position, or have completed a minimum course of study in food safety. ANFP, its members, and other organizations submitted comments to CMS in support of keeping the education requirements as originally written in 2016. §483.60 11.28.2016 - In the absence of a full-time dietitian, a Director of Food and Nutrition Services was required to be a **A)** Certified Dietary Manager, Certified Food Protection Professional (CDM, CFPP) **B)** a Certified Food Manager, **C)** have a similar certification in food service management and safety, or **D)** have an Associate's Degree or higher in foodservice management or hospitality.

Fast forward to August 2022, CMS LTC SNFs Final Rule was combined with 2019's proposed rule, and PPS [CMS-1765-F] 08.03.2022 §483.60 Food and Nutrition Services was posted. An additional educational option was added that was to help with the original 2016 five-year clause that ended under COVID-19 on November 21 that gave those working as the Director prior to 2016 with two years or more experience the opportunity to obtain one of the education options A, B, C or D. Here is the latest 2022 option: **E) Has two or more years of experience in the position of Director of Food and Nutrition Services in a nursing facility setting and has, by no later than October 1, 2023, completed a course of study in food safety and management that includes topics integral to managing dietary operations including, but not limited to, foodborne illness, sanitation procedures, and food purchasing/receiving.**

The new qualification requirements cannot be met by having taken a course of study alone but must be accompanied by **two years of experience as the Director of Food and Nutrition Services.**

The good news, that we as ANFP members and CDM, CFPPs can be pleased to see is, the CDM, CFPP credential remains listed first in the regulatory language. Option E has a limited "shelf life" for one year ending October 2023, and like the others B, C, and D, does not have it in their scope of practice to participate in the care planning process. This is another "win" for CDM, CFPPs, yet another compelling reason being a CDM, CFPP makes us a valuable Interdisciplinary Team member in our care communities - because our scope of practice enables us to be a part of the care planning process.

Don't let this new option distract you! Be proud of the credential you have earned and continue to encourage others to join us and become experts in foodservice management and food safety, and part of the cornerstone of the collaborative food and nutrition profession.

Questions? Reach out to [regs@anfponline.org](mailto:regs@anfponline.org).



## ***ACE is coming to Louisiana 2023***

***2023 Annual Conference & Expo***

***JUNE 25 - JUNE 28, 2023***

***Join us for the Annual Conference & Expo (ACE) in beautiful New Orleans, LA!***

***June 25-28, 2023***

***New Orleans Marriott***

***Go to <https://www.anfponline.org/>***

***For more information and to register.***



***Please consider joining your executive board in New Orleans as we welcome our National Association to Louisiana, for four days of extensive learning and networking with our peers from across the nation.***



### *Recipe of the Quarter*

#### **Chicken Sauce Piquant**

**¾ cup peanut oil (for roux)**  
**¾ cup flour**  
**1 cup onion, chopped**  
**2 Tbs. bell pepper, chopped**  
**1/3 cup green onions, chopped**  
**2 Tbs. celery, chopped**  
**1/3 cup parsley, chopped**  
**1 clove garlic, chopped**  
**2 ½ lbs. chicken pieces, cut from roasters**  
**2oz mushrooms, sliced**  
**2 cups tomato puree**  
**1 cup Chablis wine**  
**3-4oz Lemon juice**  
**¾ Tbs. Worcestershire sauce**  
**1 Tbs. hot sauce**  
**1 Tbs. Poultry or Cajun seasoning**  
**¾ Tbs. salt or to taste**  
**Chicken stock/Chicken Broth, to cover**

*Sift the flour into a bowl (or transfer the flour to a bowl, smoothing out all lumps with a knife). In a Dutch oven (over medium-high heat), pour the oil in. Allow the oil to come up to heat. Carefully sprinkle the flour into the oil, while whisking constantly - from this point on. Allow the roux to acquire a dark chocolate brown color, it will take about 6-8 minutes. Turn the heat to medium-low. Add onion, bell pepper, green onions and celery to the roux. Sauté for about 8 minutes or until the mixture is soft. Add parsley and sauté for 1 minute. Dry the chicken pieces off with paper towels. Heat up a large, skillet over a medium flame. Brown the chicken pieces in oil, then remove the chicken and discard the spent drippings. Deglaze the skillet with wine, then pour the wine into the Dutch oven. Break the roux down with stock and more wine, gradually pouring in the liquids and vigorously whisking until the roux becomes thin. Add garlic, mushrooms, tomato puree, Lemon juice, Worcestershire, hot sauce, dry seasoning and the browned chicken pieces to the pan. Adjust seasoning to taste. Verify that the chicken is covered with liquid. If not, add more stock. Bring to a boil, then reduce the flame to a slow simmer. Cook for 2 hours. Serve over rice.*



### **Contact Us**

**Louisiana Association of Nutrition & Foodservice  
Professionals**

**[louisianaanfp@gmail.com](mailto:louisianaanfp@gmail.com)**

**Visit us on the web at**

**[http://www.anfponline.org/events-  
community/chapters/chapter-pages/louisiana/home](http://www.anfponline.org/events-community/chapters/chapter-pages/louisiana/home)**

**Your Louisiana Chapter**

**Leaders & Executive Board**

**John Hickson – President**

**Reynold Landry—President Elect**

**Barrett Broussard – Secretary**

**Brenda Ramsey – Treasurer**

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## Louisiana ANFP & FPJDC Help Homeless Veterans

This past year the Louisiana association of Nutrition and Foodservice Professionals and Florida Parishes Juvenile Detention center have been working with the Veterans Administration and The National Coalition for the Homeless to provide our homeless veterans with a cinch backpack full of daily essentials. No Veteran should be without a place to call home.

The VA is committed to ending homelessness among Veterans. Their focus is threefold:

They Conduct coordinated outreach to proactively seek out Veterans in need of assistance.

Connecting homeless and at-risk Veterans with housing solutions, health care, community employment services and other required supports. They Collaborate with federal, state and local agencies; employers; housing providers, faith-based and community nonprofits; and others to expand employment and affordable housing options for Veterans experiencing homelessness.

The Louisiana Chapter of ANFP is an affiliate of the national not-for-profit association. ANFP was established in 1960 and today has over 15,000 professionals dedicated to the mission of providing optimum nutritional care through foodservice management, across many different genres, within the foodservice industry. The Louisiana ANFP has been on a mission to promote awareness of homeless veterans within our state. During the year, we have been raising funds and awareness of homeless veterans within our communities.

In 1986 the Florida Parishes Juvenile Justice District was established by La. R.S. 15:1094, as a political subdivision of the state, with a territorial jurisdiction throughout the Twenty-First and Twenty-Second Judicial Districts, including the parishes of Livingston, St. Helena, St. Tammany, Tangipahoa, and Washington. In 2011 FPJDC became a member of and began participating in Performance Based Standards (PbS); through the PbS Learning Institute. This move from the ACA accreditation process was in search of a more performance driven accreditation model. Herein, the performance and effectiveness of every component of programming and operations is measured through the collection of data and regular Facility Improvement Plan outcomes. The goal is for the outcomes to reflect excellence in operations, safety, health, education, and other areas of programming; scoring the center against similar sized detention facilities nationwide. Today the FPJDC operates as a nationally recognized and awarded detention facility, utilizing a best-practice and research-based approach to juvenile detention.

Far too many veterans are homeless in America—between 130,000 and 200,000 on any given night—representing between one fourth and one-fifth of all homeless people. Three times that many veterans are struggling with excessive rent burdens and, thus, are at increased risk of homelessness. Approximately 40% of homeless men are veterans, although veterans comprise only 34% of the general adult male population. The National Coalition for Homeless Veterans estimates that on any given night, 200,000 veterans are homeless, and 400,000 veterans will experience homelessness during a year (National Coalition for Homeless Veterans, 2006). Ninety seven percent of those homeless veterans will be male per the Department of Veterans Affairs.

This year we were able to fill 200 backpacks with blankets, socks, gloves, toothbrushes, and toothpaste. The Louisiana ANFP and FPJDC hope to continue this partnership to help our homeless veterans, and to provide the juveniles with an opportunity to give back to our communities.









## *Message from your State President*



*Dear Fellow CDM/CFPP and ANFP Members:*

*Allow me to personally invite you to attend your Louisiana Association of Nutrition and Foodservice Professionals State Educational Conference and General Membership Meeting. Next year's conference will be \$85.00 registration for all LA-ANFP members in good standing and will be held April 12th - 14th 2023. To be held at Crowne Plaza Executive Center Baton Rouge 4728 Constitution Ave, Baton Rouge, LA 70808. Please see this newsletter and/or our website for a registration form. Our hotel rate is only \$125.00 per night, and I am hoping that many of you will decide to room with other members and share the cost.*

*The conference will begin on Wednesday April 12th at 8:30 am with a breakfast buffet being served at 7:30 am each day. Our vendor showcase is planned for Thursday April 13th from 11:30 am – 1:30 pm; we have many new vendors participating this year. Attending this conference will entitle you to earning 20 CEU's towards your continued CDM certification, so please plan on joining us this year. This is a very special year for us as an association, as we will be celebrating our 50th year as an association. Also, in June 2023 our national annual ACE conference will be held here in our beautiful state, in New Orleans.*

*Once the agenda and program for this conference has been finalized, we will post it to our website [www.anfponline.org/LA](http://www.anfponline.org/LA) in order to provide you with the topics and speakers chosen for this conference. For those of you who have not attended a state meeting in recent years, I cordially invite you to attend our state meeting. Our association is forever changing, and we have many new and exciting things planned. In closing, I would like to ask each and every one of you to be proud of yourselves as CDM's and to become an involved member of your association. I look forward to serving you and working with each of you to make our association the best it can be. Remember this conference is the first time in three years that we have been able to get together so don't miss this opportunity to earn your CEU's and network with your fellow CDM's.*

*Sincerely,*

*Chef John E Hickson*

**CCA, FMP, CDM-CFPP, SNM, CSFE, MCFE, CFM, HACCP, CHESP**

**Louisiana ANFP State President**

**[score1cjh@live.com](mailto:score1cjh@live.com)**