



Crab Chatter



President's Message Fall 2023

We had a great Fall Ocean City Workshop. Thank you for all you who came and were a part of it. Reading the evaluations, I agree, it was one of the best workshops yet!

Thank you to all the vendors that partner with us at the Vendor Expo:

Baken' Joy Baker-ies	FoodPRO	ECOLAB	Hospitality Solu-tions	Prime Services Inc.
University of North Dakota	EMR Services	Hormel Health Labs	General Mills	Lyons Magnus
Smucker's	Folgers Coffee	McKee Foods	Fieldstone	Roso & Pakula
Sani-Professionals	DM&A	Purell	Performance Food Group	Moon Pie
J and J Snack Food	Core Food Group	Carbonaut Glu-ten Free Breads	Lane Marketing	Dexter Knives
Cambro Ovens	Eco-Sure	Jiff Peanut Butter	1850 Coffee	Smithfield Foods
DayDots Labeling	Hamilton Beach	Lodge Cast-Iron	Cooper Akins Thermometers	Healthcare Pur-chasing
Pillsbury	IDDSI	Nature Valley	Ready Care Products	Cheerios
J and J Snack Food	Luigi's Italian Ice	Monin Syrups	International Delight	Acasta Food Group

Program: Thank you for all our great speakers that educated us on such a wide variety of subjects that help us understand our jobs as Certified Dietary Managers: Diabetes, Sanitation, IDDSI, Nutrition Health, and the list goes on. We left captivated and yearning the desire to learn and better ourselves professionally.

Awards: Congratulations once again to: David Parker, CDM of the Year: Michael Athens, Administrator of the Year: Stephanie Fogel, Volunteer of the Year: Mark Witts, Vendor Innovation of the Year. And we can not forget about our "Banana Award" recipients 2023: Bonnie Hollingsworth, Kyrese Johnson, Debi Canfield and Lina Sigfried. You are all Top Bananas in my book!

The Maryland Crab Chatter is published 4 times a year.

Article contributions are welcomed!

Please send submissions to Kyrese Johnson, CDM, CFPP, RDN to kyrese38@aol.com or

Auction: Thank you for all that donated to the auction. We had a lot of fun bidding and winning the various items that were on display. Many of us got great deals with such a variety of so many items.

Donations of food and winter items: Again, thank you for your thoughtfulness and always thinking of others.

Samaritan's Purse Operation Christmas Child and Rita's Closet are our two organizations that are near and dear to our members. Thank you for your donations and purchases to Rita's Closet and those that have donated and took part with the Samaritan's Purse.

Volunteers: Thanks you for all that chipped in and helped out throughout the conference. We could not have done this without you. We are proud that we are one of the remaining handful of chapters that is still running in full force with giving you these conferences. Networking and coming together in person is so important to us in our professional life.

To End: Thank you for all you do, everyday, day-in and day-out making a difference for so many.

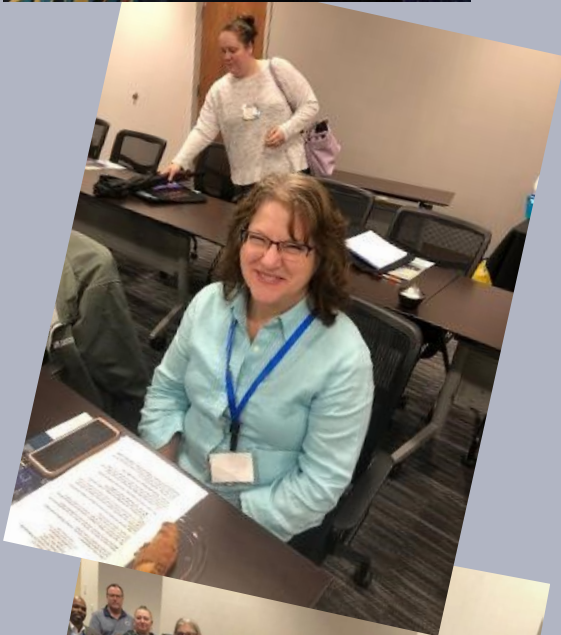
Robert McKeon, President of the MD/DE/DC ANFP Chapter



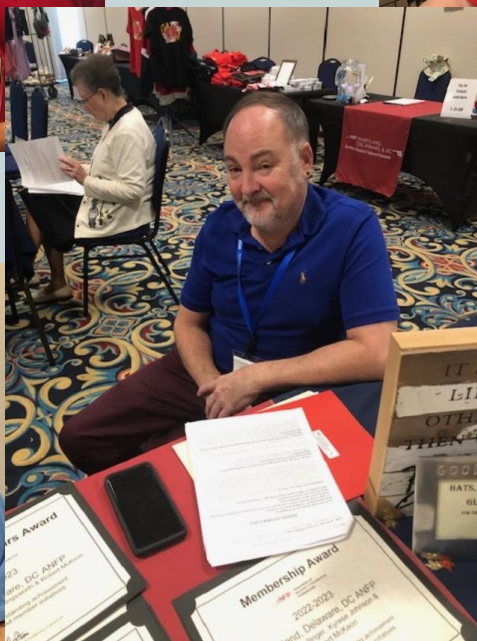
WELCOME TO THE ANNUAL FALL WORKSHOP BY THE SEA!!!



More pics of our great members!



We have great volunteers that work hard !



We had wonderful speakers



Cindy Cysewski spoke to us about Resetting the Table on Senior Dining Services

Chef Robert spoke on Ethics



Dr. Harland spoke on Culinary Medicine

Special Awards

The following members received the Top Banana Award

Linda



Kyrese



Bonnie



Debi



Panel Discussion

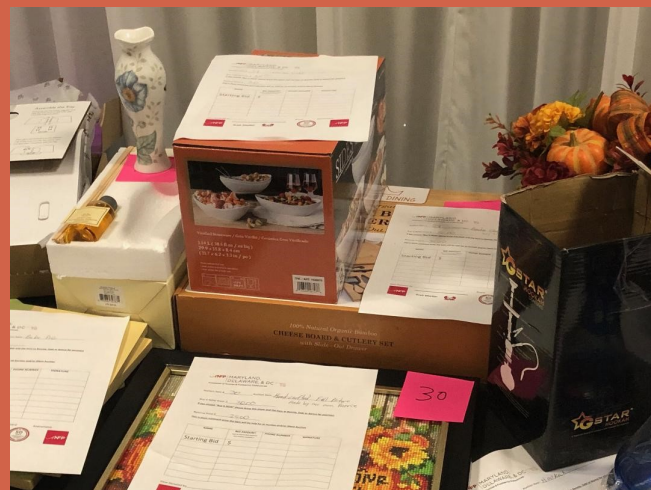
John Nicholson, Regional Director of Unidine, Darin Cave with FoodPRO, and Wayne Kuhn retired CDM gave a very robust discussion on current trends in healthcare, their challenges and how they overcame those challenges.



Wayne leads our Annual Auction



Stephanie helping



Antoine helping



Jeff bought Chef Robert's award winning cookies

First Timers Attending the Workshop



Welcome

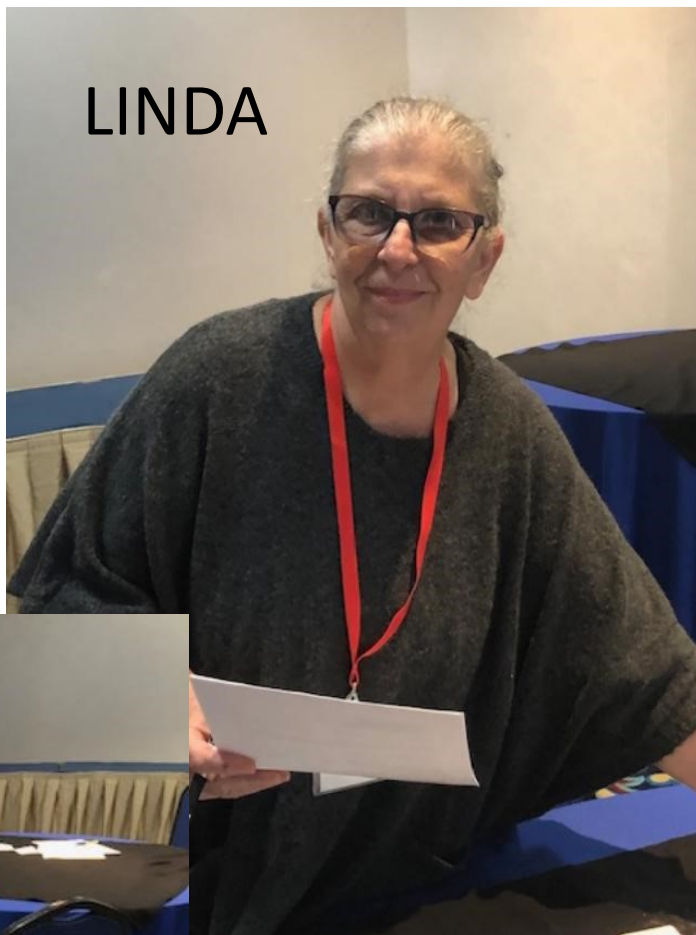
Our cash and prize winners



More prize winners



A BIG THANKS FOR ALL
OF YOUR HELP!!!



LINDA



Stephanie

Thank
you ❤️

WE LOVE TO DANCE!!!!

Dance!



It's fun to stay at the YMCA!





We love our Vendors!



“Of the Year Awards”



Michael Athen,
Administrator of
the year!



Stephanie Fogle, Volunteer

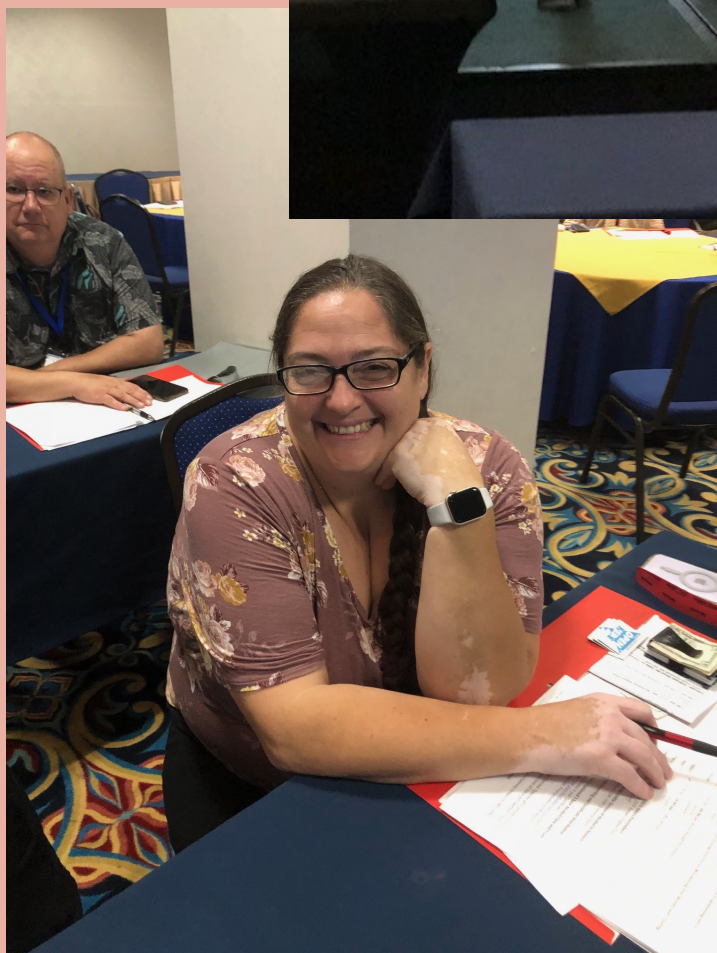


**David Parker, CDM of the
Year**

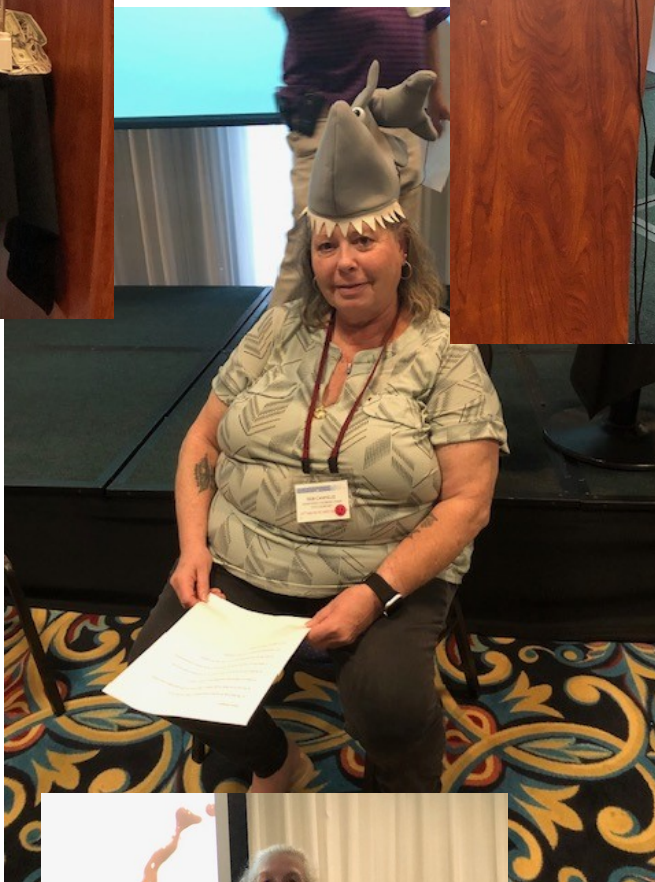
More beautiful smiles!



And more!!!!



We had great speakers!



Vendors Business Cards



Samaritan's Purse



Bonna introduced this project to us!!!!



National News

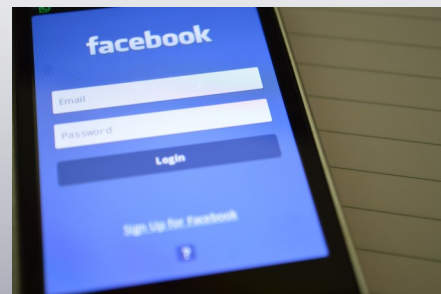
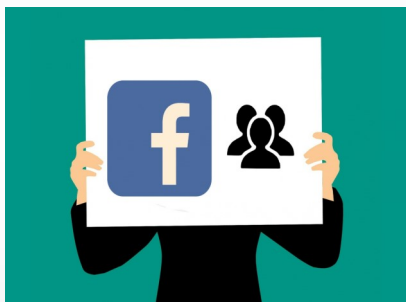
National CDM, CFPP Day of the Year

November 28, 2023

National CDM, CFPP Day of the Year is a celebration of the impact that Certified Dietary Managers, Certified Food Protection Professionals have made in the foodservice management profession. It also recognizes the date that the Centers for Medicare & Medicaid Services (CMS) implemented regulatory language that includes my CDM, CFPP credential as the primary qualification for the Director of Food and Nutrition Services in the absence of a full-time dietitian in long-term care settings.



Members selfies from our Facebook page



A BIG "THANK YOU" for your donations!



SODALITY COAT DRIVE

Coats, Hats & Gloves

Donation Box

Please Donate your EUC & Clean
Adults & Kids Coats, Hats & Gloves
to Father Michael's Mission in
Southern Maryland

Random Pictures





ServSafe Manager's Class (FPM)

Cost is \$149 Credit Card or \$145 cash (Receipts given)

Class hosted by the Chambersburg Health Department

REQUIRED: A CFPM (Certified Food Protection Manager) is required when food production is being done and the operation is open to the public

Get current with all the FDA Food Code changes!

1 Day Class: ServSafe Manager's Class with Exam

Monday, November 6, 2023: 8am-3pm

Date does not work for you: Let me come to your restaurant to teach a class on a date that will work for you!

Location:

Borough of Chambersburg

Public Service & Government Agency

100 South 2nd St, Chambersburg, PA

Sign up by contacting directly:

Chef Robert McKeon CDM, CFPP

Email: ChefRobert@FoodSafetyChef.com

Website: www.FoodSafetyChef.com

Ph/Text: (301) 648-7119

ARE YOU?



Bored with the same old certification classes to maintain your credentials?

In a panic because your certification is about to expire?

YIKES!



FUN!

KEEP CALM



Contact Chef Robert:



Chef Robert McKeon CDM, CFPP

Ph/Text: (301) 648-7119

www.FoodSafetyChef.com





Do you have talents to share with your ANFP chapter? As the new Board gets uninstalled in June we have openings for several chair positions. Training will be provided as the current chairs move into new positions.

Membership - Train with Patrick - keeps track of new members, sends out welcome packets, and provides information for newsletter quarterly

Communication and Website - sends copies of newsletters, meetings and other chapter updates to national to keep our chapter website up to date, anyone with a social media presence would be great to help us get the chapter on social media

Newsletter Editor - Train with Kyrese over the next 2 years to produce THE CRAB CHATTER, our quarterly newsletter.

State Spokesperson - Join Wayne to keep chapter members updated on any legislation affecting ANFP

BENEFITS TO BECOMING A CHAIR AND JOINING THE BOARD

Learn Leadership Skills that can help in your job

Network with Board members and chairs at bi monthly meetings most with a nice dinner

Receive reimbursement and discounts for attending ACE, Regional meetings and Workshops

Advance to Leadership positions on the board, and step stone into national board positions.

If any of these opportunities are of interest to you contact any of the board officers for more information..





Registered ServSafe Proctor
& Certified ServSafe Instructor

ServSafe Manager's Class

I can teach your next ServSafe Manager's class to your staff

Special Discount for ANFP Members

Training / Kitchen Inspection / Certification

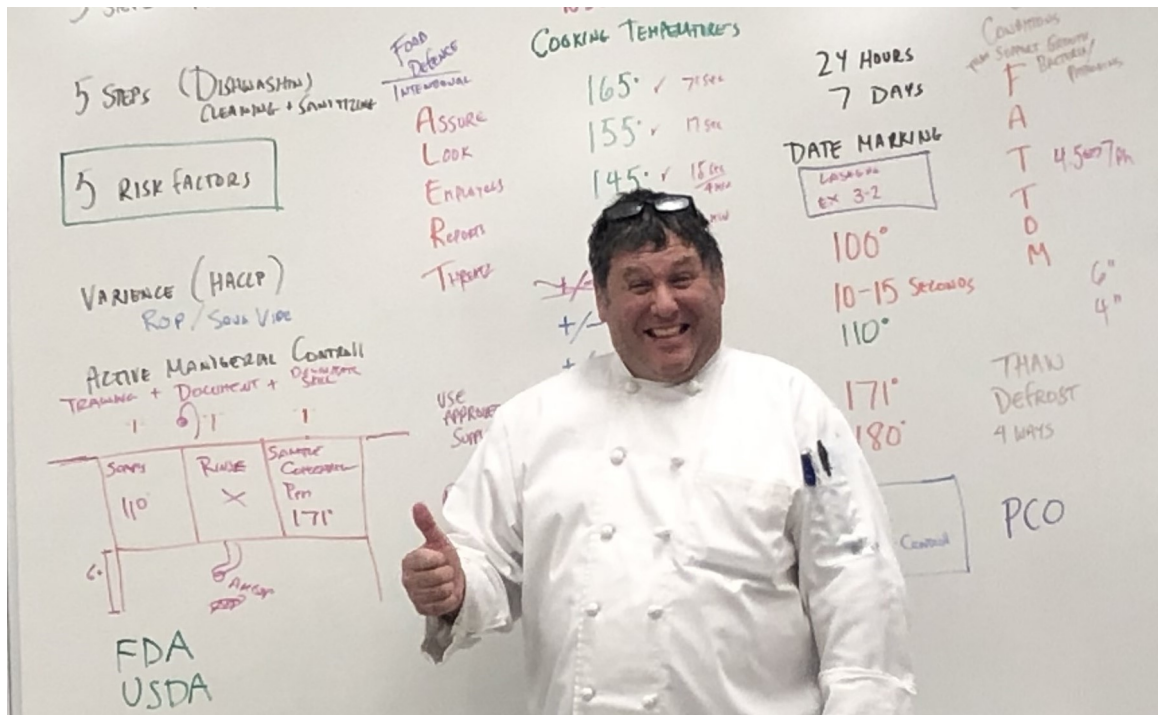
ServSafe Books Available at Cost

Chef Robert McKeon CDM, CFPP

Email: ChefRobert@FoodSafetyChef.com

Website: www.FoodSafetyChef.com

Ph/Text: (301) 648-7119



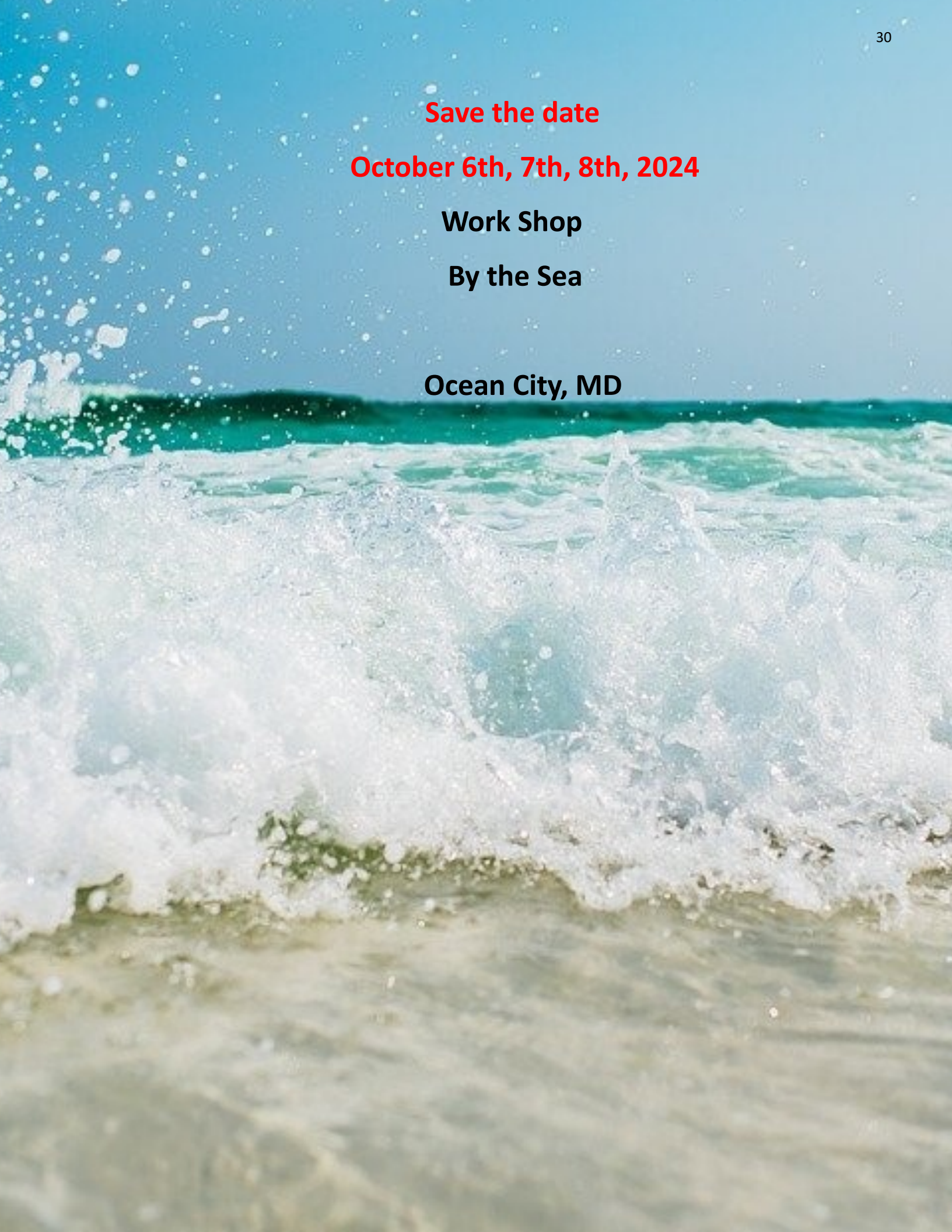
Save the date

October 6th, 7th, 8th, 2024

Work Shop

By the Sea

Ocean City, MD



Board and Committee Members Contact Information

Board of Directors			
Robert McKeon	301-648-7119	ChefRobert1966@hotmail.com	President
Patrick Dellinger	717-353-0916	Patwd37@centurylink.net	President Elect
Bonnie Hollingsworth	443-789-4461	bhollingsworth55@icloud.com	Treasurer
Debi Canfield	240-291-2360	dacanfield@myactv.net	Secretary
Committee Chairs			
Kyrese Johnson	301-332-2020	Kyrese38@aol.com	Publisher: Crab Chatter Newsletter Editor
Doug Crowl	410-848-4100	Doug5256@gmail.com	Immediate Past President
Wayne Kuhn	410-857-5469	wwarfy1@gmail.com	State Representative
Gregory Vink	717-729-0224	gvink@chambersburgpa.gov	Director at Large
John Dankulich	240-818-2495	Jadankulich@hagerstowncc.edu	Director of New Membership
Jeff Whary	443-812-8675	JWhary@Asbury.org	Director of Education
Steve Plaster	301-223-1414	splasterer@hmwd.org	Director at Large
Dawn Chisholm	717-451-3911	Dmc3951@gmail.com	Director of Hospitality

The **Maryland, Delaware, & DC Chapter of ANFP** is an affiliate of the national not-for-profit association. ANFP was established in 1960 that today has over 14,000 professionals dedicated to the mission of providing optimum nutritional care through foodservice management.

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

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

Like us on Facebook

MD-DE-DC ANFP

