**Maryland, Delaware and D.C.**

**Association of Nutrition and Foodservice Professionals**

**25th “Workshop by the Sea”**

**October 3, 4, and 5 2021**

**Grand Hotel and Spa**

**2100 N. Baltimore Street**

**Ocean City, Maryland 21842**

**(800) - 447 - 6779**

**Sunday Oct. 3, 2021**

Come early for Workshop registration and relax at pool or beach.  Changing rooms are available. Please Note: **Hotel Check In is after 4 pm.**

**1 - 3pm or 5 - 5:15pm** Workshop Registration – Grand II

Pick up registration packet and meal tickets Registration desk will be closed 3pm – 5pm. Just enter hall and enjoy the Presentations then register after 5pm. You must sign in and out of Workshops each day for credit.

Please consider bringing donations for “THE MEAL AND MORE” Gift bags; New Hats, Gloves, Scarves, Socks, Individual Toiletries etc. and “OPERATION CHRISTMAS CHILD SHOEBOX GIFT”, Please see attached flyer below.

**3pm - 4pm BOXES OF LOVE**

Boxes of Love is a project from the heart. As you know, when the COVID-19 pandemic began, school nutrition staff and farmers became a beacon of hope for families all over the USA - more than they already were, of course! I wrote and illustrated this book to say thank you and offer hope. There is a stigma attached to picking up meal boxes at the schools - and there shouldn't be! This book tells the tale of one young student who is sent on a mission to discover how "boxes of love" are handcrafted and filled with nutritious food with him and all of his fellow students in mind. While on his mission, he meets a diverse cast of farmers who give him a short glimpse at what farming in rural America is like for many of our hardworking farming families. At the end of our tale, he returns to the school to help the cafeteria staff fill a "box of love," or a meal box, just for him. He realizes what they have done. He then organizes a thank you parade with his peers to show their gratitude.

I hope this story offers inspiration and hope when we need it most. I also want to extend a thank you to our school nutrition staff and farmers for giving of themselves so much. This book gives readers a chance to feel that, too. *Boxes of Love* is a bilingual book. It has been translated into Spanish by a local-to-me school board member who brings a multicultural flavor to our launch team. I hope to include other languages as our project grows.

###  Grand II – Jennifer Antonik A mom of young children, a journalist, and a children's book author from Delaware **(1 general hour)**

**4pm - Hotel Check in**

**4pm - 5pm Meat Cuts: A Breakdown of Primal and Retail Cuts of Beef, Pork and Lamb**

Participants will learn the benefits to youth and adult producers, consumers, and food service providers of knowing basic animal anatomy and the breakdown of meat cuts and where they come from on the animal. Participants will gain a better understanding of the retail and primal cuts of beef, pork, lamb (and goat)., Participants will examine suggested cooking methods based on where cuts come from on the animal. escription and Learning objectives Grand II – Christopher W. Anderson, 4-H Youth Development Specialist, Animal Science University of Maryland Extension (**1 general hour)**

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**5pm - 5:15pm Session Sign out / Late Registration**

**5:30 pm - 6:30 -SOCIAL EVENT FRUIT & CHEESE PARTY**

Due to staffing shortages Phillips will not be able to handle a group reservation this year. So, we have some group social / networking time we will be hosting an hour event on the Terrace at the GRAND. Soda, Juices and Waters will be available to enjoy with snacks, and wine will be available for purchase $7 a glass. Please take this time to meet with other attendees and vendors before heading out for your dinner plans.

**Monday October 4, 20****21**

**6:30am - 7:45am REGISTRATION DESK OPEN**

**6:30am - 7:45am** – Optional Buffet Breakfast Grand II Full Buffet

Breakfast includes Eggs, Pancakes, Sausage, Home Fries, Assorted Breads & Toast, Juice, Coffee, and Beverages. **Attendees $19 (Guest breakfasts available for $22.00)**

**7:45 – 8:00** **WELCOME, PLEDGE OF ALLIGENCE, INTRODUCTION OF FIRST TIME ATTENDEES AND OVERVIEW OF THE DAY**

Grand II Chef Robert McKeon CDM, CFPP, Maryland, Delaware, DC Chapter President

**8:00 - 9:00 THE DOMINO EFFECT COMING OUT OF A GLOBAL PANDEMIC ON FOODSERVICE PROVIDERS - THE PERSISTENT PROBLEMS**

Supply chain’s (manufacturing and distribution) concerns at the beginning of the pandemic and the concerns today - 15 months later.  What are the critical lessons learned from the pandemic (quick shut down and shift of the economy) – . When the problem is global there is no avoiding it and it will have its impact on food service providers both short and long term to varying degrees. How to plan and what to expect - narrowing of choices.  The uncomfortable truth of the simultaneous squeeze at both ends – high demand and low supply – when will it even out? Inflation blip or persistent? It’s a different world out there – it is interconnected -supply chains cannot run on auto pilot anymore – there are world event disruptors – how the news can provide insight.

GRAND II - Lisa Jones, Sales Consultant, Sysco Capital Region (1 General hour)

**9:00 - 9:15 PRESENTATIONS – ADMINISTRATOR and CDM OF THE YEAR**

**COFFEE & BEVERAGE BREAK**

**9:15 - 10:15 WHAT’S THE BUZZ ON HONEY NATURES NATURAL SWEETNER**

Learn about Beekeeping, and the harvesting of honey, Learn the nutritional benefits of Honey vs. other processed sweeteners, Learn how beekeeping can be a rewarding hobby that help improves the eco system.

Grand II- Monica Schmitt and Tristan Bannon will (1 General hour)

**10:15 - 11:30. FUNDRAISING AUCTION**

Help support our chapter by bidding on items donated by members, vendors, and Ocean City businesses.  Look for Wine Baskets, Homemade Fudge, Gift Baskets, Longaberger, Princess House, Quilt, Gift Cards, and 2 nights stay at the GRAND.

**SPECIAL OFFERING: SERVSAFE CLASS TAUGHT AT YOUR FACILITY FOR 4,** bidding starts at $400.

(If anyone wishes to donate an item for auction or door prize it would be greatly appreciated)

Grand II - Auctioneer Wayne Kuhn CDM, CFPP

**11:30 – 1:30 INTRODUCTION AND PRESENTATIONS BY VENDORS, PRESENTATION OF VENDOR OF THE YEAR AWARD, EXPO, VENDOR SHOW, LUNCH BUFFET** -

Visit with our exhibitors, vendors and partners. See and sample the newest products and equipment out there.  Visit each table and “Play BINGO” to be entered for door prize drawings at the end of the show. Pizza and Salad Luncheon will be available at the EXPO for lunch.

Grand I (Guest lunch tickets $20.00)

**1:30 DOOR PRIZE DRAWINGS,** must be present in EXPO Hall to win

**1:45 - 2:45** **SAFELY DISINFECTING AND SANTIZING OUR SURFACES IN THE DINING AREA AND IN OUR KITCHENS**

Learn status of post pandemic disinfection. The importance of proactive disinfection protocols and how to disinfect efficiently and effectively with reduced staff.

GRAND II - Degen D.J. Bowman, Nonfood Sales, CORE Foodservice (1 Sanitation hour)

**2:45 - 3:45** **THE CHALLENGES OF BEING A DIETITIAN IN THE MILITARY**

The lecture outlines and describes the multifaceted roles of a military dietitian in both peace time and war time. The lecture will enable the participant to identify the RD role in support of soldiers, family members, and retirees.  The lecture will enable the participant to identify the RD roles as they pertain to organizational structure, leadership, and objectives. Last, the lecture will enable the participant to identify the RD roles during deployment and time of conflict**.**

GRAND II - Mr. Roland B. Talley, Jr., MBA, RD, REHS/RS, Chief Nutrition and Food Service, Washington DC. VA. Medical Center (1 General hour)

**3:45 - 4:00 BREAK – SPONSORED BY J & J SNACKS**

Enjoy refreshments including Luigi Ice and Soft Pretzels as you network with your colleagues. Please be sure to thank J&J for their generosity for supplying the goodies!

**BREAK** Grand II

**4:00 - 5:00 COMMUNITY MENTAL HEALTH NETWORKING**

Participants will understand some of the major shifts in the history of Mental Health treatment in the United States, Be able to locate themselves in the mental health network in the area in which they work and live, and Have a basic understanding of the mental health referral process.

Grand II - Dr. Rev. Marty Kuchma, St. Paul’s UCC, Lancaster Theological Seminary (1 Ethics hour)

**OCEAN DOWNS CASINO**

Join us at OCEAN DOWNS CASINO, Participants get $ in free slot play. Sign up to get your voucher for free Slot Play. Vouchers are good anytime Sun – Wed, Please make reservation at time of registration. Guests 21 and over are also welcomed **FREE!**

**TUESDAY OCTOBER 5, 2021**

**6:30am - 7:45am** – Optional Buffet Breakfast Grand II Full Buffet

Breakfast includes Eggs, Pancakes, Sausage, Home Fries, Assorted Breads & Toast, Juice, Coffee, and Beverages. **Attendees $19 (Guest breakfasts available for $22.00)**

**7:30 - 8:****30** **THE BENEFITS OF VOLUNTEERING A PANEL DISSCUSSION**

Join Omar Humes, our national president, and Your local Chapter board members and learn the rewards of Volunteering and Community Service. The opportunities for personal growth, the enrichment and knowledge you can take back to your job setting, the networking and leadership skills you can share with your peers, and the personal satisfaction of giving back to ANFP. “WE” Investment in our future.

GRAND II – Omar Humes, CDM, CFPP, President ANPF Board Of Directors. Chef Robert McKeon CDM, CFPP, Maryland, Delaware, DC Chapter President, Patrick Dellinger, CDM, CFPP, Chapter President elect, Bonna Brown, CDM, CFPP, Chapter Treasurer, Debra Canfield, CDM, CFPP, Chapter Secretary, Wayne Kuhn, CDM, CFPP, States Spokesperson. And Kyrese Johnson, CDM, CFPP, Chapter Newsletter Editor **(1 general hour)**

**8:30 - 9:30 B NAVAGATING THE ANFP** **WEBSITES AND OTHER IMPORTANT TOPICS**

Review ANFP website. Self-reporting. And latest ANFP Update

Grand II - Omar Humes, CDM, CFPP, President ANPF Board of Directors **(1 general hour)**

**9:30 - 10:30** **30 IDDSI AND LIBERALIZED DIET IN HEALTHCARE SETTING**

Understanding the rationale behind the International Dysphagia Diets, Understand the terminology used with the International Dysphagia Diets, and Understand rational of Liberalized Diets for Older Adults.

Grand II - Julia Thorsen RD, (1 General hour)

**10:30 - 11:00 -** HOTEL CHECKOUT & COFFEE, BEVERAGE BREAK Grand II

**11:00 - 12:00 YOUR FOOD YOUR STORY. TURN YOUR DINING PROGRAM INTO YOUR BEST MARKETING TOOL**

Learn and understand why dining programs are important in senior living, along with successful practices to increase occupancy with use of marketing strategies.

GRAND II - Travis Fry, Gordon Foodservice (1 General hour)

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**12:00 - 1:00 SERVSAFE REFRESHER**

Learn Why you must work with a pest control company. The correct steps for cleaning and sanitizing. AMC, Active Managerial Control and its purpose and importance.

**Grand** II - Chef Robert McKeon CDM, CFPP (1 Sanitation hour)

**1:00 EVALUATION, SELF REPORTING & CERTIFICATE DISTRIBUTION**

**PROGRAM SUBJECT TO CHANGE**

**1:30 - 5:30 OPTIONAL CONTINUATION SERVSAFE RECERTIFICATION CLASS**

Chef Robert McKeon CDM, CFPP, [www.FoodSafetyChef.com](http://www.foodsafetychef.com/) (Recertification Class) $145 fee includes a nice box lunch, 4 additional CEU’s and ServSafe FPM Certification Test.

**5:30 – 7:30 TESTING FOR SERVESAFE RECERTIFICATION**

Grand II

**WEDNESDAY OCTOBER 6, 2021**

**9:00 – 10:30**

**Board, Volunteer, and Committee Chairs Breakfast meeting – Everyone is welcome to attend this meeting. Learn how YOU can volunteer to make a difference in YOUR ANFP Chapter! Location to be determined**

**14 CEU’s applied for: 9 General**

 **2 Sanitation**

 **1 Ethics**

 **2 Food show**

 **14 Total**

**4 additional CEU’s are available if you register for SERVESAFE class and certification.**

**EARLY BIRD REGISTRATION BY SEPTEMBER 16, 2021**

**STUDENT, RETIRED, MILITARY AND 1ST RESPONDER DISCOUNTS**

**SEE ATTACHED REGISTRATION FORM FOR DETAILS**

**ROOM BLOCK UNTIL SEPTEMBER 16, CALL THE GRAND HOTEL & SPA FRONT DESK 410-289-6191**

**Ask for MD/DE/DC Ass of Nutritional and Foodservice Professionals Group rate, available for Oct 1 -6 MUST BE RESERVED BEFORE SEPT 16 to get group rate.**

**Guest Room Group Rate: City View $ 75.00 per night**

 **Partial Ocean View $85.00 per night**

 **Direct Ocean View $100.00 per night**

**THANK YOU TO EVERYONE FOR YOUR SUPPORT OF MARYLAND, DELAWARE, DC ANFP’S 25TH WORKSHOP BY THE SEA, HOPE TO SEE YOU NEXT YEAR, SAFE TRAVEL’S HOME**

**PLEASE SAVE THE DATES FOR NEXT YEARS CONFERENCE 2022**

**\* MD, DE, DC. ANFP 2022 26th WORKSHOP BY THE SEA**

**OCTOBER: 5, 6, & 7, 2022 – OCEAN CITY MD**

**\* SPRING WORKSHOP MAY 2021 TBD**

**\* ADD a JOINT WORKSHOP WITH Pennsylvania ANFP in Lancaster PA.**

**\* ANFP ANNUAL CONFERENCE AND EXPO**

**SCOTSDALE, ARIZONA / SUMMER 2021**

**SAMARITAN’s Purse - Service Project**

Operation Christmas Child is directed to children all over the world. An ordinary shoe box wrapped (lid separate) and fill with items for children age 2-14, girls and boys, becomes the most precious thing they have ever received. They are then shipped to children who might never receive anything just for them. Some have never seen a stuffed animal, coloring book and crayons, toothbrush or other items our children would never choose as a gift. Anything would be greatly appreciated.

For those not attending the Workshop, Donations can be sent to:

MD ANFP c/o Bonna Brown

15507 National Pike

Hagerstown, MD 21740

A donation of $9.00 will mail 1 shoebox.