

Summer Edition 2021



Volume 3 Issue 4

Crab Chatter

SUMMER EDITION

From the Chef's Table:

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 drkyrese@gmail.com

The editor reserves the right to edit, condense or post-

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I hope everyone is enjoying their summer. While things started loosening up a bit with COVID, with the new "Delta" variant of the virus, it seems things are going backwards a bit.

We are still moving forward with our October Workshop and are very excited about it. We have a lineup of top speakers with very interesting topics for all of us.

We also have the pleasure of Omar Humes, the new chair for the National ANFP joining us to speak about volunteering and will be present during the duration of our program.

Please feel free to introduce yourself to him as he is a wonderful resource to our chapter, and we are honored for him to take time out of his schedule to be here.

We already have a lot of interest from other states to join us: New Jersey, West Virginia, Virginia and Pennsylvania. Welcome all, and we look forward to you being there.



Chef Robert, President

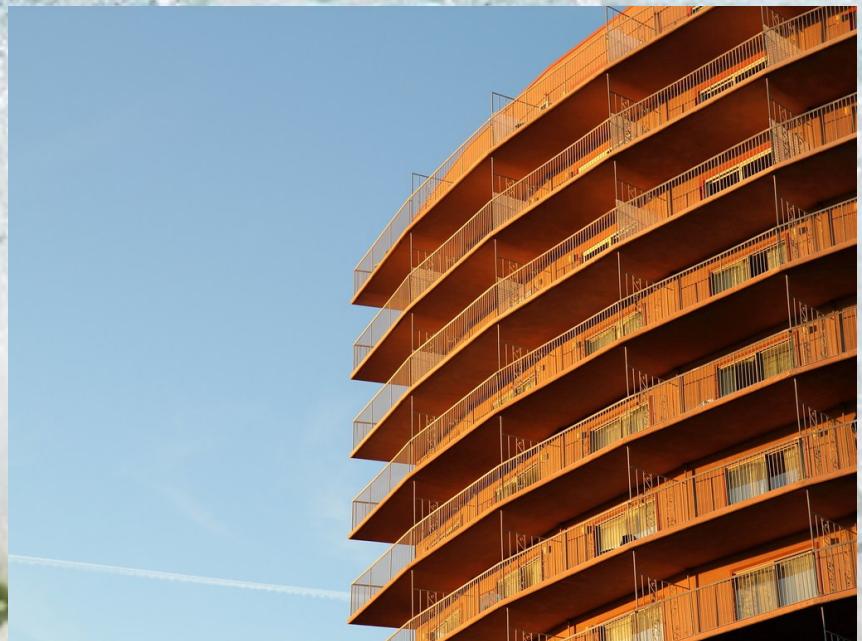
FRAUD ALERT

There has been many attempts for FRAUD to our chapter members. Someone has obtained our contact information from the organization, and has sent emails POSING as a board member, some pretending to be me, as President, asking you to provide "gift cards" (Best Buy, Home Depot, etc) for those in need: Hospice, Veterans, etc. They are asking you to provide the gift cards because I'm not available to do so, but promises that I will "pay you back" You are then asked to scratch the information off the gift cards after you purchase them and take a picture and forward it to them, by hitting reply to the original email. The email you are replying to is not from anyone on the board, or myself. PLEASE NOTE THIS IS FRAUD.

This sounds so plausible and real since we have a very giving organization; we do so much for others. You can sort-of spot it is not real since the grammar is off and it reads very choppy and the flow of the wording is not right. You can spot this is something not written by someone who regularly writes emails and knows proper sentence structures? They are continuing to do this fraud since so many are falling for the scam. Please be diligent: no one from the board or from the organization will ever ask for money or a gift card through email. We may ask you for a door prize or an auction item for the workshop, but you will bring that with you and give it to someone in person. If you have any questions regarding this, please contact any board member or myself: Robert McKeon (301) 648-7119 or chefrobert1966@hotmail.com



Save the Dates!!!!
October 3rd, 4th, 5th
25th Work Shop
By the Sea
in
Ocean City, MD



REGISTRATION FORM FOR MARYLAND-DELAWARE-DC ANFP 25TH ANNUAL WORKSHOP BY THE SEA
OCTOBER 3-4-5, 2021
THE GRAND HOTEL AND SPA
OCEAN CITY, MARYLAND

Name: _____ **Cert #:** _____

First timer to this workshop: YES NO **Veteran/first responder:** YES NO

Home Address: _____ **City:** _____

State: _____ **Zip:** _____

Facility of Employment: _____

Work Address: _____ **City:** _____

State: _____ **Zip:** _____

Home Email: _____ **Work Email:** _____

Work Phone Number: _____ **Home/Cell Phone Number:** _____

Fees: Early Bird: \$200.00 by September 16, Members: \$225.00 after September 16 **Veterans/first responders** \$200.00 **Retirees/Students:** \$100.00 **Non-Members/Guest:** \$150.00

At the Door: \$250.00 **One Day Rate** \$25.00 per CEU

Optional Events: Buffet Breakfast on 10/4 and 10/5 \$19.00 Each Guest \$22.00 **Lunch 10/4** \$20.00 for Guest, **SERV-Safe Recertification:** \$145.00

Please put numbers in below:

Total amount:

Attending Member _____ **Guest** _____ \$ _____

Veteran/First Responder _____ \$ _____

Retiree _____ **Student** _____ \$ _____

Buffet Breakfast 10/4 _____ \$ _____

Non-registered Guest Breakfast 10/4 _____ \$ _____

***Lunch 10/4-----** _____ **Non-registered Guest Lunch:** _____ \$ _____

Buffet Breakfast 10/5: _____ \$ _____

Non-registered Guest Breakfast 10/5:----- _____ \$ _____

Donation Shoebox Postage: \$9.00 each: _____ \$ _____

SERV Safe Recertification: _____ \$ _____

***no charge for members**

GRAND TOTAL: \$ _____

I would like to donate a door prize/auction item: Yes No

I would like to help to volunteer during the workshop Yes No Phone # _____

Credit card accepted by phone. There will be a **5% surcharge** for using credit card.

Call Bonnie Hollingsworth at 443-789-4461 to pay by credit card.

Check here if you will be paying by credit card at the door **There is a 5% surcharge** _____

You may pay by check payable to: MD.DE.DC ANFP. Mail check and registration form to: Bonnie Hollingsworth, 54 Carroll Street, Westminster, Maryland 21157

You may e-mail the registration form to Bonnie at **bhollingsworth55@icloud.com** or send by mail at the above address. Any questions call Bonnie at 443-789-4461 or Doug Crawl at 410-848-4100.

NO REFUNDS AFTER OCTOBER 1, 2021

Hotel rooms have been blocked at the following savings so register for rooms early. A limited number of rooms are blocked at these prices:

City View	\$75.00
Partial Ocean View	\$85.00
Direct Ocean View	\$100.00

Call hotel at 410-289-6191 and tell front desk you want **Maryland ANFP rates**. Room rates will only be help until September 16, 2021 12 noon

There is a PDF fillable version of the registration form that is available if you need it. It was sent out to all members. Please contact **bhollingsworth55@icloud.com if you need a copy sent.**

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
1 – 800 – 447 - 6779

Sunday Oct. 3, 2021

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

1pm - 3 pm or 5 pm. -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 5. You must sign in and out of Workshops each day for credit

Bring your donations for "THE MEAL AND MORE" Gift bags; Hats, Gloves, Scarves, Soxes, Individual Toiletries etc. and "OPERATION CHRISTMAS CHILD SHOEBOX GIFT See attached flyer

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. description and Learning objectives **Grand II** _ Christopher W. Anderson, 4-H Youth Development Specialist, Animal Science University of Maryland Extension **(1 general hour)**

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. So take this time to meet with other attendees and vendors before heading out for your dinner plans.

Monday October 4, 2022

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 Timers and OVERVIEW OF THE DAY **Grand II** **Chef Robert McKeon, CEC, 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 ☐ 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 OF THE YEAR

-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 **Grand II**

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 SERV SAFE CLASS TAUGHT AT YOUR FACILITY** (If anyone wishes to donate an item for auction or door prize it would be appreciated)

11:30 – INTRODUCTION AND PRESENTATIONS BY VENDORS

PRESENTATION OF VENDOR OF THE YEAR AWARD

EXPO, VENDOR SHOW, LUNCH BUFFET - **Grand I**

Visit with our exhibitors and 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. (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 **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

6:30 – 7:30 Optional Buffet Breakfast **Grand II**

Full buffet Breakfast includes Eggs, French toast, Bacon, 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 DISCUSSION Join Omar Humes, 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, CEC, 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 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, 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)

12:00 – 1:00 SERVSAFE UPDATES 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, CEC, 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 **Grand II** – Chef Robert McKeon, CEC, CDM, CFPP, www.FoodSafetyChef.com (Recertification Class) \$145,00 fee includes a box lunch, 3 additional CEU;s and Certification Test.

5:30 – 7:30 TESTING FOR SERVESAFE RECERTIFICATION

WEDNESDAY OCTOBER 6, 2021

9:00 – 10:30 Board, Volunteer, and Committee Chairs Breakfast meeting – Everyone is welcome to audit 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 Assoc 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

THANKS 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

SAVE THE DATES

*** MD, DE, DC. ANFP 2022 26th WORKSHOP BY THE SEA OCT. 5, 6, & 7, 2022
—OCEAN CITY MD**

*** SPRING WORKSHOP MAY 2022 TBD**

*** And a JOINT WORKSHOP WITH Pennsylvania ANFP in Lancaster PA.**

*** ANFP ANNUAL CONFERENCE AND EXPO**

SCOTSDALE, ARIZONA / SUMMER 2022

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.



7/29/21 MD, DE, and DC ANFP Board Report

Keystone Family Dinner

Waynesboro, Pa

4:30) Doug Debi
 Robert Bonna
 Wayne Patrick
 Bonnie Kyrese
 Greg

-Meeting called to order

-Minutes from last meeting read, approved, Robert, 2nd, Wayne

-Treasurers Report (Bonna) treasurers report was reviewed by board, audit finished and filed, (board accepted the audit) ,ANFP notified. Approved, Robert, 2nd, Wayne

-Robert made proposal to reimburse current board members who are retired for their annual dues, providing our funds are at least \$5,000.00. Approved, Debi, 2nd, Patrick

-If a board member or committee chair goes to ACE we would like to increase their reimbursement from \$1,000.00 to \$1,250.00 as long as our account balance is \$5,000.00 or more Robert made a motion to approve, 2nd, Patrick (voted all in favor)

-Word from ACE.....Chapters need to tighten up!!!! Unfortunately we did not receive any rewards due to the lack of pencil meets paper, okay lets say it was covid!!!

-MD,DE,&DC Chapter has invited any Pa. members to attend our workshops for CEU's , since they no longer have an active chapter, we will not join together and split the profits ,but they are welcome to attend our workshops, however ,if Pa. would like to host a workshop we will help them set it up , but would share some of their profit. Doug will speak with the Pa. chapter president. We can send him the invites and he can send to the Pa. members

-Reviewed deadline forms for National

-Reviewed tentative program for OC, some things discussed were.....

-Would like to have a member, who is a Veteran present, the flag

-also discussed giving all veterans a discount on registration

-recruit volunteers during registration, even the small jobs will get members a little more comfortable volunteering! Recruit a member to accept donations for the auction and recording who brought and bought what.

-8) free tables

Jennifer from Boxes of Love (to sell her books)

DJ sharing a table w. Acme Paper

Gordan Food Service (supplying bags)

J&J Snack (supplying afternoon snack)

Lyon Magnus

Sysco

Pineapple Academy

Meals for All

-National is not sponsoring national spokesperson this year, we will pay mileage , room, and scheduled meals for Omar to attend and speak at our workshop

- we have a nice list of speakers and topics this year

-Registration..

Registration- \$225.00 members,\$100.00 for students & retirees

Military w/ discount \$200.00

Early bird-\$200.00 (9/20/21)

Rooms reservation deadline-(9/20/21)

Non-member guests-\$150.00

At the door \$250.00

1 day rate \$25.00 per CEU

Add 5% for use of the square

Breakfast \$18.00, guest \$20.00

Lunch guest \$20.00

Hotel..

\$85.00 Room

\$95/00 ocean view

\$110.00 ocean front

NO REFUNDS AFTER 10/01/21

Board members & committee... ½ price rooms for Sunday and Monday, registration free!!!

Serve –Safe..\$145.00 includes box lunch

No Philips this year, so we will meet on The Terrace Sunday PM for cheese & fruit and a cash bar before we separate for dinner on our own

-Vendor of the Year,

Nominees are.. Lyon Magnus, Pineapple Academy, Meals for all

Dietary Manager of the Year...

We had 2 nominations this year, both very dedicated and deserving of this award, but we could only choose 1 so we drew straws!!! Good luck to both nominees (actually we did a legitimate vote, after much conversation)

-Next board meeting will be early September at Homewood in Frederick, Robert will email confirmation

-7:30 pm meeting adjourned

SPOTLIGHT

Greg Vink



Having grown up in a small town, Mercersburg, PA, there were very few choices as far as restaurants, or even local job opportunities for a 14 year-old who wanted to make some money. I managed to get hired in the kitchen of McKinsty Tavern as a dishwasher. The owner, Nick, was Greek, and while he did not make my job easy, he did instill in me hard work ethic; as well as giving me a basis for learning what the food service industry was about. I worked for Nick until I graduated high school and started college for my degree in Food Service Management.

While in college I worked in Greencastle for a family restaurant called the Antrim House. It didn't take me long to figure out that the owner, Don, was missing out on a big opportunity to do catering and expand and increase his business and revenue. I approached Don with my idea and he let me take the reins and start up the catering side of his business, which quickly turned into a profitable venture for him. I stayed at this job until I graduated from college.

From there I worked in Food Service in different venues such as Hospital Dietary and then as a manager of a franchise restaurant. For the next 30+ years I worked as a Director for larger nursing/personal care home facilities overseeing all aspects of the Dietary departments. I worked at Menno-Haven Retirement Center for 13 years and then worked at Homewood Retirement Centers for 20 years. It was during the early part of my time working in nursing care that I pursued and completed my Dietary Manager's certification.

Two years ago, I left the position I had as Dietary Director for a large nursing/personal care home facility in Frederick, MD, and I took a position in Chambersburg, PA, where I live, as the Borough's Health Inspector/Technician. This was a new position that was created to replace the role that the state inspectors had previously had. I am responsible for inspecting all restaurants and any facility that sells any type of food product.

In addition to inspections, I have been able to coordinate and facilitate SERV Safe classes for local restaurant owners and workers in order to provide them the education necessary to correctly do their job. I have thoroughly enjoyed the relationships that I have been able to establish with local restaurant owners and their staff. It's been rewarding and fulfilling.

Becoming a CDM was a turning point in my career, and definitely helped me to excel in my job and my career. Looking back, I can say that having my CDM was something that I benefited from in every position I have ever held, and on a daily basis I utilize the training and knowledge that being a CDM provides. I strongly encourage anyone considering becoming a CDM to do so as this will provide endless benefits.

National News

NEW! - ANFP COVID-19 Survey Resources

ANFP conducted surveys in October 2020, January 2021, and June 2021 delving into the effects COVID-19 has had and continues to have on ANFP members' work environment. Downloadable resources are available below that provide data points specific to: Skilled Nursing/ Long-Term Care, Acute Care, Senior Living, School, Correctional Facility, and Other. The data is organized by individual facility type in addition to reports containing all facility data. Download the resources most helpful to you!

June 2021 Data by Topic

[Food Safety & Infection Control](#) (PDF)

[Retail Operations](#) (PDF)

[Dining Practices](#) (PDF)

[COVID-19 Trends](#) (PDF)

[Looking Ahead](#) (PDF)

[Staffing & COVID-19 Mitigation](#) (PDF)

[Food & Supply Availability and Costs](#) (PDF)

[Staffing & Overtime](#) (PDF)

CDC Relaxes Dining Restrictions

Communal Dining

Fully vaccinated patients/residents can participate in communal dining without use of source control or physical distancing. If unvaccinated patients/residents are dining in a communal area (e.g., dining room) all patients/residents should use source control when not eating and unvaccinated patients/residents should continue to remain at least six feet from others.

Healthcare Personnel

In general, fully vaccinated HCP should continue to wear source control while at work. However, fully vaccinated HCP could dine and socialize together in break rooms and conduct in-person meetings without source control or physical distancing. If unvaccinated HCP are present, everyone should wear source control and unvaccinated HCP should physically distance from others.

There is a plethora of great information on the ANFP regarding COVID.



Job Announcement

CDM Position Available!!!!

Long View Nursing Home in Manchester, Md.

Contact Carrie Wright, Human Resource Director.

410-239-7139

MD, DC and Delaware



Welcomes Its New Members !

Sean Burke	Middletown, DE 19709-2408
Dennis Claypool	Baltimore, MD 21222-1820
Jerrell Fleming	Baltimore, MD 21229-4412
Travis Fry	Monroe, NC 28112-8633
Hollie McAuliffe	Lusby, MD 20657-4255
Brittney Serrano	Laurel, MD 19956-4258
Joseph Tubman	Owings Mills, MD 21117-4346



2021 Regional Meeting Toledo, OH



The safety of our members and attendees always comes first — we are continuing to closely monitor the COVID-19 situation, but we are hopeful that we will be able to meet again in person in 2021.

Our upcoming Regional Meeting in Toledo, OH will provide top-notch education at an affordable and convenient location. At this meeting, you will have the opportunity to discover new techniques to face foodservice challenges, strengthen your leadership skills, and nurture your credential.

The smaller size of ANFP Regional Meetings will allow you to have a more personalized learning experience along with special networking opportunities and interaction with vendors. This Regional Meeting will take place over two days and offer up to 13 CE hours, making it the perfect option for those looking to earn CE quickly and conveniently.

Schedules and speakers may change without notice.

Check back soon for additional information!

Renaissance Toledo Downtown Hotel

444 N. Summit Street

Toledo, OH 43604

(419) 244.2444

HAS YOUR EMAIL ADDRESS CHANGED?



We don't want anyone to miss out on all of the wonderful information provided about our great ANFP organization both locally and nationally. Please contact ANFP at headquarters to update your contact information.



**Looking for
Volunteers!!!!!!**

**Follow us on
Facebook!
ANFP Mddedc**

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.

We are on the web!
www.anfpmdc.org

Do You Know Our Officers?

Chef Robert – President -
chefrobert1966@hotmail.com

Patrick Dellinger–President Elect
pdellinger@hmwd.org

Debi Canfield– Secretary
dcanfield@cedarridge.org

Bonna Brown - Treasurer bjbrown4762@gmail.com

Doug Crowl– Immediate Past President-dougC5256@gmail.com

