

MESSENGER

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Editor: Tracy Madsen CDM CFPP

Mission Statement

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

Vision

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

Inside this issue:

- ◆ Increase in Sanitation CE requirement 6/17
- ◆ 2017 –18 Committee Chair
- ◆ Still time to volunteer as a Committee Member



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Vendor Co-Chair
Chris Dewanz-Carroll



Vendor Co-Chair
Doug Boser
CDM CFPP



Happy Spring!

Hard to believe it's almost April!

We had a great turnout of MN ANFP members at the regional meeting on March 9-10. It's always fun to catch up with friends and colleagues.

The Annual Conference and Expo (ACE) will be held in Las Vegas, June 6-9, 2017 at the M Resort, Spa and Casino. If you have never attended a national conference please considerate going. The education and networking opportunities are excellent. Grants and scholarships applications are available through April 13, 2017. More information can be found at: <http://www.anfponline.org/about-anfp/foundation/grants-scholarships#AGS>

Shar Bengston, president elect, is this year's fall conference chair. She has been busy contacting speakers and putting the conference together. The dates are Oct. 19-20, 2017 at the Holiday Inn in St. Cloud. If you have any suggestions for speakers, please feel free to contact Shar through our email account: MNANFP@gmail.com

There will be a silent auction and an opportunity to participate in an evening of painting fun. The profits go to the MN ANFP scholarship fund. Just ask anyone who participated last year, and they will tell you that it was a blast and can't wait to do it again.

Our next board meeting will be held this summer, not sure of the date/time yet. Please watch for an update. Any ANFP member is welcome to attend these board meetings held throughout the year.

Allison Josephson CDM, CFPP
2016-17 MN ANFP President

It's time to vote !

- ◆ Ballots were sent via survey monkey April 1st. This link will go to only those members who have the CDM CFPP licensure as voting members.
- ◆ The list was taken from the Chapter Roster as of March 28th.
- ◆ It has been set up to be totally anonymous, there for NO tracking will be done. The MN ANFP gmail name will be used for returned ballots.
- ◆ Check your email. Reminder emails will be done by survey monkey thus Chapter Leaders won't know who has voted and who hasn't.
- ◆ Do you know the membership groups?
Professional—CDM CFPP
Pre-professional—Students
Allied Professional—Members who are not Certified. (i.e.—RD, Vendor, Distributor Partners, Etc.)
- ◆ We are also collecting data about future conferences.

Volunteer Survey

— Increase in response over last year, however we have less volunteers.

How do you become a committee chair?

Actively participate in one of the committees for one year and volunteer at a board meeting or on the Volunteer Survey.

There is still time to get involved.

See 2017—18 Committee Chairs & Members on page 4

Erin Meine, CDM CFPP

Awards & Recognition

Leadership Development Chair

2017—18 MN ANFP Committee Chair & Members to date

Finance Committee

Gail Schwanbeck- Chair

Deb Kahn

2 non board members for annual invoice review

Awards/Recognition/Leadership

Erin Meine- Chair

Darcy Stueber

Julie Suess

Lynelle Dwyer

Joseph Rocheford

Julie Gluth

Education

Shona McCue- Chair

Jessica Weisbrich

Jean Mattson

Colleen Zenk

Mary Ryan

Dorothy Radermacher

Strategic Planning

Sue Zins- Chair

Shona McCue

Dorothy Radermacher

Regional Meetings

Jessica Weisbrich- Chair

Shona McCue

Dorothy Radermacher

Membership

Kathryn Hagen- Chair

Jeffery Wuollet

Barb Hunter

Communications

Dorothy Radermacher- Co-Chair

Jeffery Wuollet- Co-Chair

Tracy Madsen

Program

Jessica Weisbrich

Julie Suess

Julie Gluth

Scholarship

Sue Tackeberry-Chair

Shona McCue

Sonja Kehr

Spokesman/Legislation

Lydia Buhta-Kljucaricek- Chair

Dorothy Radermacher

Vendor

Doug Boser- Co-Chair

Colette Johnson- Co-Chair



If you would like to join any of these committees

email:

mnanfp@gmail.com.

Vender Committee Report

Hello all

First and foremost I want to thank Chris Dewanz-Carroll for all of her tireless hours of getting the vendor show organized and on track the past few years. Your work did not go unnoticed. She really took the bull by the horns and did a great job with the vendor show. Thanks again for volunteering and I hope that you will consider volunteering again in the future. I hope I can be as organized as she was.

I am happy to announce that Colette Johnson has volunteered to be vendor co chair. She brings some experience to the table, thanks for stepping up to the plate. I look forward to working with you on this project.

Vendor show information letters will be going out soon to as many vendors as we can get a hold of. I would like to send them all "save the date" emails so they can at least mark us on their calendars as I am sure like all of us, plans are being made months ahead and September and October are busy food show months for all of them. If anyone has names of vendors that you think would be a good fit for our show please pass the information on up to me so we can contact them. We need vendors for all different operations that we serve from hospitals, nursing homes, restaurants, residential treatment centers, daycares, schools, etc.

On a side note the residential treatment center that I work for is changing from overnight and in house treatment to a day treatment program and will serve more local students. Our hours may be cut in the afternoon and I always say change is good but I also say change can be hard and its how we manage the change to how successful the change will be....with that in mind I will try to keep you all in the loop.

Thanks to those who have sent well wishes.

Doug Boser Vendor co chair

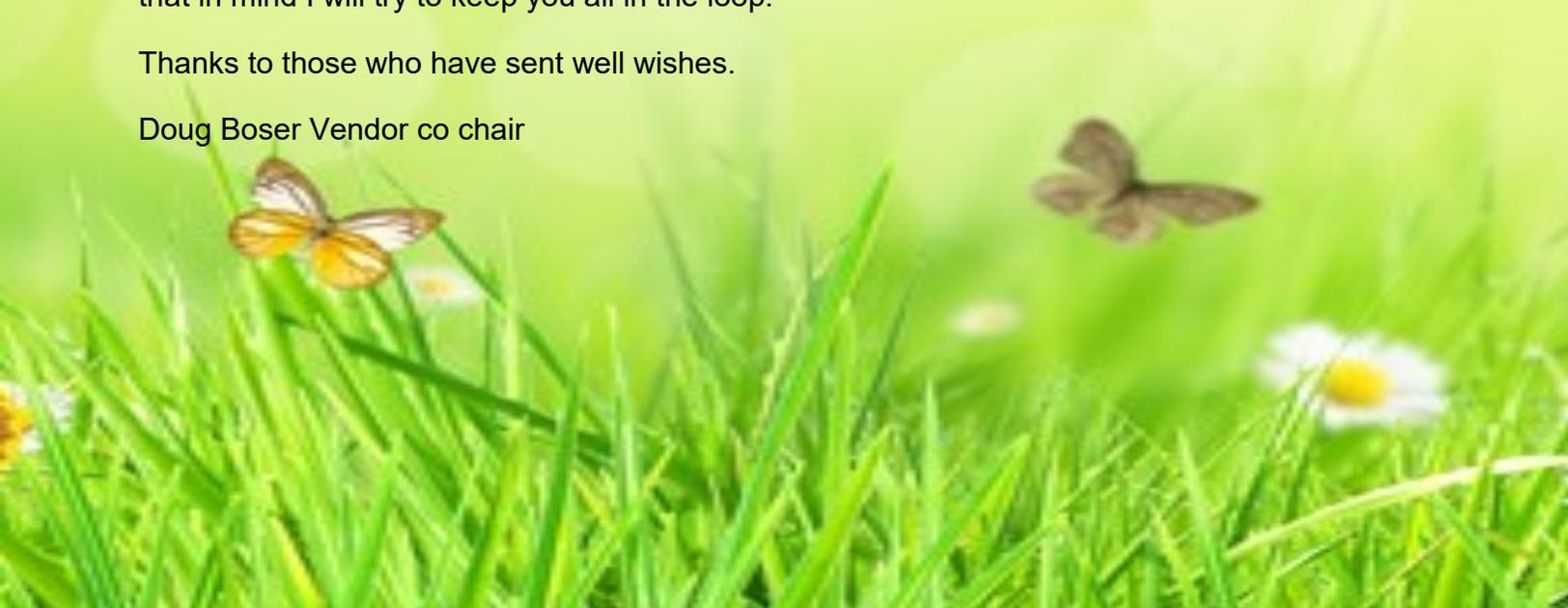
Treasurer's Report

Finance Committee

The Finance Committee is looking for two volunteers, non-board members, to assist in an annual invoice review. This review allows for transparency of the Chapter's financials. I'm thinking a couple of hours would suffice, but unsure as our Chapter has not been through this process previously. We can set up an agreed upon meeting place but needs to take place by June, 2017. Please contact Gail Schwanbeck, gschwanbeck105@hotmail.com or call 507-450-0904 if interested.

Submitted by

Gail Schwanbeck, CDM CFPP



Membership Committee Meeting Report

March 2017

1. An email was sent to all new CDMs, students and new members with either a welcome letter or a congratulatory letter along with the dates for the fall conference with a link to the February newsletter and the updated Scope of Practice for CDMs.

2. Working on an updated letter for new students to include the reduced rate for students. How should we handle new or student members? In the past, they were given a certificate for the fall conference- we had some students that were missed last year. Does this process need to be looked at and adjusted or just left as is? The rate for the conference for students/new members is \$75.00. If there are any new students that have never attended a conference, they should be notified that they are free.

3. Working on the best way to convey the reduced rate for the conference for retirees. The rate is \$75.00.

4. Currently, we are only sending emails to the new members/students. It was discussed that we should look at a more personal approach to this. Do we want to proceed with a card signed by each of the board members or just signed from "Minnesota ANFP"?

5. Membership Award was uploaded to ANFP website. FYI: Overall membership is down since 2014, but up from last year.

6. Email lists are being updated with current addresses. This should be complete by the end of April. Kathryn will update addresses and see if Barb will be willing to re-align the individual groups.

7. Nationals has designated April 3-7 as member appreciation.

8. Currently, we have had about 6 people that have passed the exam in the past two years that have not activated their CDM.

Therefore, we do not have any information to contact them.

9. Over 50% of our inactive list has an explanation as to why they have not renewed their membership. Over 75% have been contacted to obtain a reason. The number one reason is retirement. Other reasons on the list are job change, health issues, too much time away from family, school, and not required for current position.

Kathryn Hagen, CDM CFPP
Membership Chair

Community of Professionals

ANFP is a community of more than 14,000 professionals dedicated to the mission of providing optimum nutritional care through foodservice management. ANFP members are connected to thousands of career-driven individuals who seek to excel in their work, in their communities, and in their lives. Networking and opportunities to exchange ideas with peers is one of the most valuable features of a membership. Through ANFP, members can network locally, nationally, and even globally!

The Chapter Connection:

State chapters are a vital component of ANFP, offering members local benefits including educational programs, networking opportunities, and connections to professional growth...even jobs! ANFP thrives because of the efforts of its volunteers. The association grows in credibility and reputation as a result of volunteer input, and each volunteer gains experience and leadership as a result of participation in ANFP activities. Join us! Many opportunities exist for ANFP members to become involved in the volunteer leadership of the organization at a local level.

2017 Fall Conference Report

I have been working on looking for speakers for our Fall Conference. Contacted Gold n' Plump waiting to hear back if they are interested in speaking. Barbara Thomsen is willing to speak for us, CarrieAnn is giving her my contact information. Colleen Z and Jeffery W. have agreed to do 2 hours each for the sanitation/ 4 hour renewal certification for members needing to renew MN Food Manager Certification. I also have talked with Dona Anderson MPH, RD, LN about speaking potentially for an hour with full group and a breakout session on cardiac heart healthy and low sodium foods.

The hotel has changed ownership but expect no changes for our conference this fall.

Thank You to MNANFP for the flowers when I was recovering from Surgery.

Shar

Shar Bengtson CDM CFPP
2017 Fall Conference Chair



New CDM's

Jeff Reisdorph, MN



Are you on Facebook?

Like the following pages to receive news & photos . We currently have 141 people up from 128 people following us. Many are members are from other chapters. Please help us get our page info out there. Like, Share these pages.

Minnesota Association of Nutrition & Foodservice Professionals

Association of Nutrition & Foodservice Professionals (ANFP)

Nutrition & Foodservice Education Foundation

Help us get to 200 and you could win a prize!

Dorothy Radermacher
Facebook Chair



**Minnesota ANFP Board Meeting
 March 9, 2017 12:45pm-1:30pm
 Double Tree Hotel| Bloomington, MN.**

MINUTES (FINAL)

Time	Agenda Item	Presenter	Action
12:40pm	Call to order	Allison Josephson, Chapter President	Chair Allison Josephson called the meeting to order at 12:40pm, this meeting was held over lunch at the ANFP Spring Regional meeting in Bloomington, board members purchased their own lunch to save chapter dollars.
12:45pm	Approval of Minutes	Jeffrey Wuollet, Chapter Secretary	To save time secretary will e-mail minutes (or board is encouraged to review minutes on MN ANFP Gmail account)
12:50pm	Spring Ballot	Erin M.	Good turn out with volunteer survey, will get info together by April 1 for ballot (will send to board for approval prior to sending to members) Currently there is 1 name on ballot for president elect. Erin questioned if board would like to add any other info to ballot.
1:00pm	Newsletter	Dorothy R.	April 1 newsletter will include pics from Regional meeting- board encouraged to take pics and send to Dorothy or Tracy to add to newsletter. Newsletter will include an article about current staffing struggles for food service operations.
1:05pm	Education	Shona M.	Discussion around topics for fall conference. Has been in contact with Abigail from nationals about offering a CDM course in a MN college. Dorothy and Shona working on contacting schools to give them a heads up the ANFP will be sending out info about adding this program, with new CMS regs around CFM in SNF the demand will grow for a CDM program in state.
1:10pm	Awards	Allison	Due March 31, 2017. ½ way done with Diamond award, Allison will reach out to board for recommendations prior to submitting. Communications award almost done. Changes coming to chapter rebates- more details to come
1:15pm	Government Affairs	Sonja	Looking for anyone with connections to state or federal legislators. Questioned where to go at this point with safe food for seniors act with changes to CMS regulations.- Discussion around dietary staff wages and CMS ruling.
1:20m	Membership	Kathryn	Questioned budges for different committees- no motion was made. Currently MN ANFP has 455 active members
1:25pm	New Business	Board	Kris resigned from Vendor co-chair position- Collette will take position



NFEF Insider

News from the Nutrition & Foodservice Education Foundation

Research • Education • Best Practices • Charity

Submitted by Shona McCue Education Chair & Chapter NFEF Coordinator

2017 Foodservice Department of the Year Award

The Foundation will be accepting applications for the 2017 Foodservice Department of the Year award beginning February 2017. To nominate your team, you will need to provide details of achievements and accomplishments in the following 4 areas: teamwork, innovation, customer service and operational contribution.

Start thinking about your nominations today and watch for more details to come!

Did you know?

Grant Dollars Available

Available Grants and Deadlines

If you are interested in attending ANFP's Annual Conference & Expo or are planning on taking the Certification Exam and would like the chance to receive grant funding, please visit our website [HERE](#) for more details.

Annual Conference & Expo Application Deadline: April 13, 2017
Summer Certification Exam Grant Application Deadline: May 31, 2017
CDM Student Grant Application Deadline: May 31, 2017

In the last three years, CDMs from these states have been awarded grants:



You are Invited
Please Save the Date
October 19 & 20th, 2017
MEA Thurs/Friday

Check out our Websites:

<http://www.anfponline.org/events-community/chapters/chapter-pages/minnesota/home>

Or

<http://www.anfponline.org>



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Dietary Managers
The credentialing agency for
Association of Nutrition & Foodservice Professionals **ANFP**[®]

New Sanitation CE Requirement Effective June 1, 2017 **Number of Required Sanitation CE Hours Will Increase From Five to Nine**



At its recent winter meeting, the Certifying Board for Dietary Managers (CBDM) voted to **increase the number of Sanitation CE hours required of CDM, CFPPs** during their three-year recertification period.

Effective June 1, 2017, CDMs will be required to earn nine hours of Sanitation CE over their three-year recertification period instead of the current five hour requirement. This new policy will not impact the total number of CE hours required over three years, which will remain at 45.

The new requirement translates to three Sanitation CE hours per year over the three-year recertification period, although CDMs can earn those **nine hours** anytime during that timeframe.

The increase in required Sanitation CE hours is more reflective of the credentialing exam blueprint, and the percentage of exam questions that focus on sanitation and safety principles. The new policy also reflects findings from the Job Analysis Study, which is conducted every five years to identify the primary job responsibilities of dietary managers.

By ensuring that CDM, CFPPs are continuously staying abreast of current information and trends, the new Sanitation CE requirement reinforces the critical role of the CDM in the minds of surveyors, administrators, and other professionals.

For CDMs whose qualifying period ends next year (on May 31, 2018) who have already earned more than the current five hour requirement, the additional Sanitation hours they recorded can be applied to the new nine hour mandate.

Questions on the new Sanitation CE requirement? Please contact Professional Development Services at [800.323.1908](tel:800.323.1908) or info@CBDMonline.org between 8:00 am – 5:00 pm CST.



Sincerely,

CarieAnn Williams
Chair
Certifying Board for Dietary Managers

Why are Twin Cities culinary schools closing amid restaurant boom?

Despite the demand for skilled cooks, few programs remain for educating those who want to work in restaurant kitchens.

Seven days a week, Bethany Wells puts her dream through a rigorous test. For \$11 an hour at two Twin Cities restaurants, she'll cut vegetables, trim peas and peel hundreds of cloves of garlic. Twelve hours later, the line cook at Spoon and Stable in Minneapolis and Heartland Restaurant & Wine Bar in St. Paul will walk out exhausted, drenched in sweat and covered with food.

For Wells, a 2015 graduate of St. Paul College's culinary program, the long hours, gritty conditions and tedious tasks represent the bedrock for some lofty goals: to become an executive chef and then an instructor.

"I couldn't sit at a desk. I couldn't stare at a screen," Wells said. "For me, cooking is an art form you get to experience with all your senses." But individuals like Wells — educated but novice workers who are willing to take on grinding, often thankless cooking jobs — are becoming increasingly rare. Kitchen vacancies have been climbing for years due to low wages and tremendous restaurant growth. At the same time, culinary schools — one of the restaurant industry's major tributaries — have struggled. Since 2014, three of Minnesota's five major culinary schools have announced they would shutter their programs, pointing to insufficient postgraduate wages and the industry's unwillingness to reward a degree.

As the Twin Cities restaurant boom continues to drive the need for skilled workers, however, the closings only exacerbate a weak labor pool that chefs and restaurateurs say was already failing to keep up.

"It's crippling to our industry, especially when we're at a point of growth like we are right now," said Sameh Wadi, chef/owner of Saffron Restaurant & Lounge and World Street Kitchen in Minneapolis. "There is no new blood coming in."

At 5 p.m. on a Thursday, young cooks in white coats and black caps scurry around the kitchen in St. Paul College's culinary school wing, chopping Brussels sprouts, stirring pots of risotto and slicing beets. They're preparing for that night's dinner service at City View Grille, the school's 40-seat restaurant staffed almost entirely by students.

Tonight, the menu includes cold-poached lobster, apple-brandy pork roast, wild mushroom bread pudding, and more.

"Next week we're doing rustic Italian," said Sara Johannes, the head chef and instructor at City View. "We want these guys to be as malleable as possible. We put them through the wringer. It's my job to make sure they get their [butts] kicked on a daily basis."

The program, in comparison with its peers, is thriving. St. Paul College, which charges \$14,000 for the three-semester degree, enrolls 100 students in its culinary school each year, and there is often a waiting list to get in. And while just 60 percent of students who initially enroll graduate, default rates on student loans are 21 percent, significantly lower than some of the culinary programs elsewhere.

"We feel like we're helping out individuals on their path to learning," said Nathan Sartain, the college's culinary arts program director. "And we're professionalizing the industry as well."

Other schools have had a different experience. In October 2014, four years after building a \$2 million state-of-the-art facility, Minneapolis Community Technical College's popular program announced it would close. Le Cordon Bleu stopped accepting new students at its Mendota Heights campus in January (the company is in the process of closing all 15 other campuses in the U.S., as well).

And in June, Arts Institutes International revealed it will cease new enrollment for all its programs at its Minneapolis campus, as well as a handful of others across the nation, depending on regional demand.

Gail O'Kane, MCTC's vice president of academic affairs, said interest in the school's culinary program was still high, but students weren't benefiting in the long run.

“Typically, when demand goes up you expect the wages to follow,” said Steve Hine, a labor market analyst for the state. “It’s one area that is going to experience increasingly difficult times in terms of finding and retaining workers.”

Isaac Becker, chef/owner of Burch, 112 Eatery and Bar La Grassa in Minneapolis, prefers a simple solution. The über-successful restaurateur starts line cooks at around \$13 or \$14 an hour, well over the state median, and gives significant raises if a cook proves his or her worth.

“The restaurant business plan, I think for years, has been based on getting cooks to work for almost nothing,” Becker said. “And somehow they were willing to do that. But I think that’s changing.”

No demand for degree

A lack of interest in the industry is compounded by the 3.5 percent unemployment rate in the Twin Cities metro area, second lowest among major cities nationally. Most chefs and restaurateurs say they simply can’t find the bodies they need for the work.

Thomas Boemer, chef/owner of Corner Table and Revival in Minneapolis, had to search out of state for his last two kitchen hires. Wadi has simplified some menu items to allow for a smaller kitchen staff.

Kim Bartmann, owner of Red Stag Supperclub and Barrette in Minneapolis, among other restaurants, believes the shortage of cooks has begun to affect the industry’s growth.

Two weeks ago, a fellow restaurateur called her to bemoan a delay in opening a new restaurant because only 15 of the 50-some staffers had been hired.

“It’s so extreme that you can’t open a restaurant,” Bartmann said. “People are reluctant to take on new projects because there is such a shortage of people to work.”

Some in the industry use culinary schools as a resource. Boemer said he often calls Sartain when he’s looking for a new hire.

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Some in the industry use culinary schools as a resource. Boemer said he often calls Sartain when he’s looking for a new hire.

But partly because of the extremely high demand and partly because of the modest skills necessary for entry-level jobs, many chefs and restaurateurs say a culinary degree has very little bearing on their hiring decision.

Wells, who has also worked at Butcher & the Boar, Restaurant Alma and 4Bells in her short career, said she hasn’t been asked for her résumé in years. Becker estimated that less than 15 percent of his employees had culinary degrees.

And Kane said MCTC’s research showed the industry offered only a slim financial benefit for individuals with a degree — with educated cooks often making the same wage as their uneducated counterparts.

“It’s just not a major consideration,” Wadi said. “The education is nice, but it doesn’t mean they can execute.”

For her part, Wells has no regrets.

The value of her education, she said, comes in her comfort level with kitchen terminology and technique, the networking opportunities that have put her in the same room with some of the Twin Cities’ biggest players, and the hope for a better shot at the industry’s rare peak. While the majority of a kitchen staff might not be formally educated, most executive chefs are.

“It is what it is,” she said. “You build the skills at this base level. You pay your dues. You put in the time.

“But if you’re young and willing, it can work.”