



*ANFP is the nation's leading source for nutrition and foodservice professionals, promoting career development, setting Best practice standards, and strengthening the profession of nutrition and foodservice management*

## Dates to Remember

June 12 – member benefit webinar on long term care, myths vs facts

June 26th-29th– Annual conference

July 31st – Are you ready to become a CDM, CFPP webinar

September 11- Member benefit webinar: office depot discount program

September 17th – 20th NDLTCA Fall conference Fargo ND

**Hello ND ANFP Members. I hope everyone had a great time at the fall conference it was great to see you all there. It was wonderful to see the great turnout for the membership meeting. You will notice a new look to our newsletter hope you like it.**

**I know everyone is busy at their jobs, but if any of you have extra time and want to send me info on all the fun things you are doing in your facility I would love that.**

**You can send emails to [klere@nd.gov](mailto:klere@nd.gov)**



**ND ANFP New**

## Who's New to ANFP

### New Members

Jamie Scott – Anniston, MO

Mia Marina Doman – Port Neches, TX

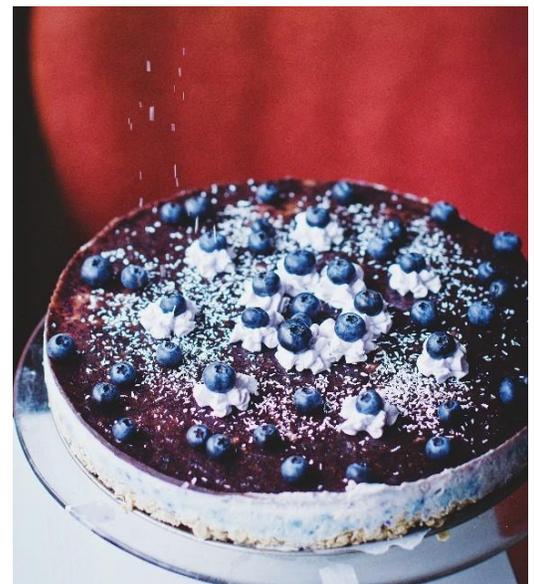
Clarissa Mariah Bachman – Mandan ND

### New Students

Jamie Scott – Anniston, MO

Mia Marina Doman – Port Neches, TX

**“Have friend who may me interested in being a member of ANFP?”**



## What's new with ANFP



### New Professional Ethics CE Requirement

At a recent meeting, the Certifying Board for Dietary Managers (CBDM) voted to require that CDM, CFPPs earn one continuing education (CE) hour focusing on professional ethics during their three-year recertification period. This new policy is effective June 1, 2019. This policy will not impact the total number of CE hours required over three years, which will remain at 45.

**Individuals whose three-year cycle ends May 31, 2019 will NOT be required to submit one CE hour in professional ethics by May 31, 2019. All CDM, CFPPs will need to earn one CE hour beginning June 1, 2019.**

#### News from CBDM

CDM, CFPPs are required to earn total of 45 continuing education (CE) hours every three years, and 9 of the 45 hours must relate to sanitation and/or food safety. Of the 45 hours, a maximum of 5 may come from food show hours during the 3-year CE qualifying period.

If your three-year CDM recertification period is expiring May 31, 2019, you need to report your CE hours by May 31, 2019. If you have not earned the required hours by May 31, 2019, you will automatically be placed into CE Audit.

If you have any questions or concerns, please contact Professional Development Services via e-mail at [info@CBDMonline.org](mailto:info@CBDMonline.org)

## What is the International Dysphagia Diet Standardisation Initiative (IDDSI)?

Dysphagia, a swallowing disorder, affects around 8% of the world's population<sup>1</sup>. The majority of people affected are pediatric or elderly<sup>2</sup>. Modification of food texture and liquid consistency is a cornerstone of dysphagia management, but until now there has been little consistency in how food and fluids used to treat dysphagia are described and delivered in the United States and around the world.

IDDSI (<https://iddsi.org>) is a global initiative to improve the lives of people worldwide living with dysphagia. It is a multi-disciplinary, international organization that addresses lack of consistency with a goal to improve patient safety. It provides a framework with standardized definitions and terminology for food textures and fluid consistencies that can be used across ages, care settings, and cultures<sup>3</sup>. Food textures and/or fluid consistencies are defined as 8 color-coded levels on a single continuum. Detailed descriptions of each level of the framework can be found at <https://iddsi.org/Documents/IDDSIFramework-CompleteFramework.pdf>.

A unique and critical aspect of IDDSI is that it recommends testing foods and fluids to assure that what is served to a patient/resident is consistent with their diet order<sup>4</sup>. Testing foods for the correct texture (using eating utensils such as a fork and spoon) and fluids for the correct consistency (using a syringe and/or spoon) is described in detail in both print and video form on the IDDSI website. If testing is done [as directed by IDDSI](#), assuring that food textures and fluid consistencies served to patients/residents will be consistent in all of the company's facilities.

### Implementing IDDSI

IDDSI's vision is that eventually diet orders in acute and post-acute care settings around the world will use the same terminology, and that every patient/resident on a given level of the framework will receive the same food texture and/or fluid consistency, confirmed through testing methods. Although implementing IDDSI is voluntary, the goal is for it to eventually be considered the standard of dysphagia care<sup>5</sup>.

IDDSI recommends that health care professionals use a 3-step implementation process, beginning with building awareness, then preparing for implementation, and finally adoption<sup>5</sup>. RDNs should begin by educating themselves on the new terminology, becoming familiar with the recommended testing methods, and then building awareness among colleagues and other disciplines in their work settings.

Because of the level of adaptation required by facilities and clinicians, adoption of IDDSI could take 1-2 years<sup>5</sup>. Education of stakeholders at all levels, from corporate managers to facility administration to care givers and food service staff, is key to implementing IDDSI successfully. There is no doubt that there will be a learning curve as the transition moves from comfortable terminology (National Dysphagia Diet {NDD} levels 1, 2 and 3, honey, nectar-or spoon-thick liquids) to the eight-level IDDSI framework. That change will be easier using the [tools that "map" NDD food and fluid terminology to IDDSI levels](#). For example, the mapping tool indicates that NDD's "spoon-thick" liquids map to (are the approximate equivalent of) IDDSI's "extremely thick liquids (level 4)". Fortunately, the IDDSI website provides [excellent resources](#) and implementation guides to help successfully transition to IDDSI. Becky Dorner & Associates has [webinars available](#) that introduce the subject to clinicians. As IDDSI implementation progresses, terminology will be integrated into [diet and nutrition care manuals](#), physician's orders, and menu spreadsheets. Many oral nutritional supplement manufacturers and producers of pre-thickened liquids have already begun testing and labeling their products with IDDSI terminology, and some facilities are already beginning the implementation process<sup>5</sup>

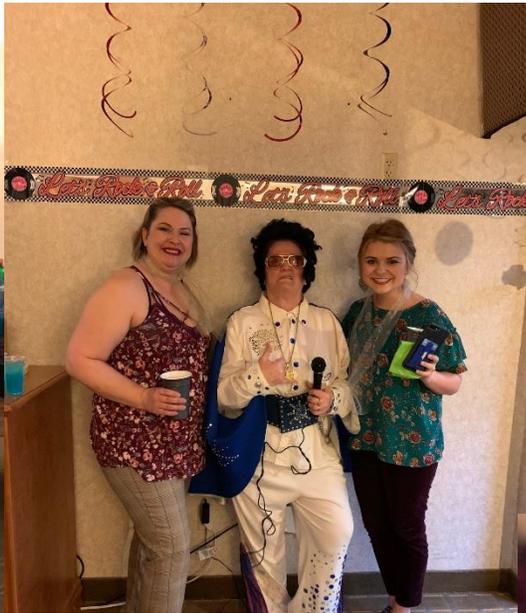




**Another successful day at the capital**



# Spring LTC Convention



## **Spokesperson Report**

**Looking back after all these years of working on getting CDM, CFFP credentials listed in the Federal regulations.....and we've finally got it done! What a slow moving effort that was, but so sweet to have it come true. Craig Brightup, our liaison in Washington, D.C, along with Joyce Gilbert, our CEO, will continue to keep ANFP's name out there. They are currently promoting educational opportunities for possible government funding. ANFP has joined the Opportunity America Jobs and Careers Coalition, which focuses on training and workforce development. The idea is to realize a 4 year college isn't for everyone, and making a vocational training school just as lucrative.**

**We had our ANFP Day at the Capitol on March 12. It was very successful and lots of legislators were visited with and information given in the lunches we served. Thanks to all those that helped get that together and make it so worthwhile.**

**Hopefully, you were able to attend our Spring LTC Convention in Bismarck. Lots of great speakers giving useful information to help us in caring for our clients. We sold Paparazzi Jewelry at our Vendor booth, and what a great time that was! We made \$300 with our fundraiser for our member's education. How easy that was, we just provided the tables and Sue Anderson with Paparazzi Jewelry did all the rest.**

**I'd like you all to think about taking on the Spokesperson role for North Dakota. I will be retiring in 1 year, 9 months and 15 days (but who's counting!). If you have any interest in stepping into that role, please let me or any other Board member know.**



**ANFP** | NORTH DAKOTA  
Association of Nutrition & Foodservice Professionals

**Volunteering is a fun and rewarding opportunity.**

As a volunteer for the state chapter you will have the chance to network and make new friends, grow your leadership skills, have a voice in our organization at both a state and national level, staying current with our industry issues.

**These will skills will only further strengthen and expand your resume, benefiting your personal and professional life.**

The time commitments are minimal, talk with your Administrator or Supervisor today about volunteering—you may be surprised to find they support your involvement in our state chapter!



**Contact Ashley: [ajung@bethanynd.org](mailto:ajung@bethanynd.org) if you are willing to help – we will help find the right fit either on a committee or on the Board!**

**Fun things happening at Maple Manor Center in Langton**



**Christmas in May**



**Beach Day Snacks**

# CDM of the Year 2019

Tammy Elliott is the epitome of what it means to have resident centered care. Her motto is “if the resident wants it, we’ll do our best to get it!” She is also very cognizant of the fact that the dining experience should be the least of their worries, and in fact can be the most important part of their day. She understands that health and nutrition go hand in hand and also how the dining experience can have a tremendous psychological effect.

Tammy is the mother to 3 beautiful daughters and 3 outrageously fun boys!! They are all grown except the baby who is 17 and graduating this year! Tammy’s husband established an oilfield Supply Store in Westhope, ND and when they are not working (which is rare) they enjoy traveling and exploring out of the way places. Both have a love for animals, with their favorites being the horses and dogs that live on their farm outside of Westhope.

Tammy started working at Good Samaritan Society 5 ½ years ago. She loves working in a long term care setting and believes it truly is a calling. Tammy first began working as a Dietary Assistant and Cook, when the position for Director of Food and Nutrition suddenly became available. She applied because of her previous restaurant management experience and had often thought that what was missing was the customer satisfaction aspect of resident’s dining. Tammy believes that the resident deserves to be treated with as much respect and excitement when they come to a meal as one would expect when going to a restaurant.

She is very passionate about her commitment to long term care. She actively seeks educational opportunities, researches ways to do things differently. Her belief is that successes aren’t just measured by industry standards and budgets, but that it is all for not if it doesn’t promote a positive quality of life – not only for residents but for those who also work here. She has a high standard for herself and sets her personal standards by whether she would like be a resident in the dining area.

Tammy does all that she can within reason to accommodate our residents. She believes it’s the small things that make an impact. Little things such as buying a certain coffee cream that is enjoyed by one particular resident, or making an alternative meal at the sudden request of a resident. She knows she can’t do it all of the time, but when she can, she will. Tammy also likes to keep it fun for the residents! For instance, she recently encouraged her staff to participate in a ‘bake off’ where the residents were invited to be the judges. She truly wants to promote ways of integrating her staff with residents not just at meal times. Tammy also prides herself on looking out for latest research or industry news. She loves to learn and it shows in her work.

Tammy has implemented a food committee in which residents can make changes to the menu and vote on “Meal of the Month” and “Chef of the Month”. We have fun at the meetings and they all enjoy a snack prepared fresh for the meeting. Tammy’s latest project will be announced and voted on at the next food committee. It is to be called “The Lunch Buddy program”. We will have volunteers from the dietary staff sit with and be served the same food as a table of residents. She is hopeful that the residents will enjoy new conversation with staff and the staff in return will have a new insight into what our residents experience while dining.

Tammy is well respected by staff, and leadership respects her for doing what she can for residents. She recognizes that nutrition and health go hand and hand and that nutrition promotes the clinical part. Tammy is keenly observant of how clean and hygienic the areas are, she ‘owns’ and states that any kitchen failures are her failures. She does not try to pass the buck.

Tammy recognizes the fact that without her staff being truly on board, and engaged, performance and standards will suffer. She sets a positive tone for her staff and they recognize that. This is not to say that at times there isn't any grumbling, but her commitment in finding ways to regroup, trace it, face it, and find compromises has earned her the respect from her staff. She has worked hard to develop a team that will cater to resident's satisfaction and that whatever the resident wants; staff strives to go above and beyond to give them that little piece of happiness. Tammy has created a culture where our residents look forward to mealtime knowing that they are cared about and will be served quality food.



**Call to Order:** The ND ANFP Membership Meeting was called to order by President Ashley Jung at 10:16 a.m. on Wednesday, May 8<sup>th</sup>, 2019 at the Bismarck Event Center, Bismarck, ND.

<b>Roll Call:</b>	Mary Perry, Secretary	Kari Johnson	Julie Ostenson
	Diane Adrian	Jane Hansen, Membership	Mary Gereseck
	Deborah Strand	Laura Hahn	Heather Weber, Past Pres / Membership
	Darla Kuhn	Jennifer Wolfgang	Tammy Wilcox
	Jenny Bratlie, Finance Committee	Lorraine Brune	Sandy Youngquist
	Sharon Maertens	Melissa Smith	Kristi Bratvold, Newsletter
	Corinna DesRoches, Education Committee	Natalie Olson	Shana Conradie, Treasurer
	Ashley Jung, President	Yvonne Foyt, Govt Affairs	

**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.*

**Welcome:** A welcome was given by President Ashley Jung. There was one first time attendee present, Brenda Austin from Sheyenne Care Center in Valley City. Ashley welcomed the ND Dept of Health Representatives.

ND Dept of Health Cathy Myrvik and Samantha Schell from the ND Dept of Health spoke to the membership. They were invited to join our meeting by Yvonne, from the Govt Affairs Committee. They spoke on the top cited deficiencies in the state. The #1 Deficiency being cited is 801 – which is regarding the CDM Qualification. Facilities that do not have a CDM on staff nor have a Full Time Dietician. They spoke to the fact that in the past they let this go if a facility had a person enrolled in the CDM Course, but they are now citing this deficiency as this is what their Regional Headquarters in Denver is instructing them to do. Discussed the challenges of getting CDM's or FT LRD's and that facilities are going to have to investigate options for a traveling CDM like they do for traveling nurses of possibly getting traveling FT LRD's to cover until students complete their courses. The #2 cited deficiency was 804 regarding palatability. This is addressed in the group meetings and resident interviews. If in the interviews there are complaints of temp, texture, etc. and there is not documentation in resident charts, resident council meeting minutes, etc. as to what is being done, even though foods may be at proper temps, you can still get cited for this. Discussed asking residents if the CDM could attend the Resident Council Meetings so they can hear what the issues are and address for the residents. Discussion on how many facilities have Menu Focus Groups to help with this and get feed back from residents. The #3 deficiency is 812 – Cooling Process. When surveyors asked staff during interview what is the cooling process for foods/leftovers, many did not know or said things like, I know they get put in the cooler, etc. Discussed making sure staff are trained on the proper cooling processes along with knowing how to respond to these questions if you do not know – Be Honest and say, I do not handle leftovers but I will take you to the cook, who does handle that. Discussion on using good active managerial controls.

**Approval of the Minutes:** The minutes from the Sept. Membership Meeting were reviewed. **ACTION:** Following a motion by Lorraine Brune and second by Laura Hahn, the minutes were approved.

**Unfinished Business:**

CEU Drawing: Lorraine B. was reminded that the \$150 needs to be used before September 2019.

ANFP Awards Update: The awards were submitted that will be presented at the ACE Conference in St. Louis. We should hear back in the next couple of weeks.

## Committee Reports:

Secretary Report:	Minutes were reviewed earlier. Mary had no new business to report.
Treasurer's Report / Finance Committee Report:	Shana reported that we have \$9,751.35 in our account. It was decided that if US Bank cannot complete the account information by May 31, 2019, we will look for a new bank. We will look for a bank that has mobile banking to make depositing easier. Heather explained the new banking laws and that our account was not set up with these new laws. The statement is currently being sent to Laura, instead of Shana. Laura's name is no longer on the account. The IRS 990 Filing will be completed after May 31, 2019. Heather will help Shana with this. The Chapter name needs to be updated with filing to DMA dba ND ANFP. The Audit of Books will be done after May 31, 2019. We need 2 Board members and 2 Non-board members for the Finance Committee. Laura and Lorraine will represent the Non-board and Kristi will represent the Board.
President Elect Report:	The Board announced that we need a President Elect. Corrina has volunteered for this position. No other volunteers. Installation will be in the Fall at the NDLTCA Convention.
Membership Committee:	Heather is hoping that this committee will plan the 50th Anniversary. She also gave a new Membership Listing. There are 109 members. 89 certified, 20 not certified (3 allied, 15 preprofessional, 2 professional). Heather shared the names of the new members taking the course.
Newsletter Editor/ Webmaster:	Kristi hopes to have the newsletter out by the end of the month. She reminded members of the Facebook page. She asked us to send her anything that we might enjoy seeing in the newsletter.
NDLTCA Education Committee:	Corrina had no updates to report. Fall Conference will be the 50th Anniversary Celebration (Sept. 16-19, 2019). We discussed the ANFP new requirements for signing in and out of sessions for proof of attendance. Corrina explained the new process to members. Looking for a new person to serve on the education committee with Kim and Corinna.
Nominating Committee / Awards:	We need New Officers again. Corrina has volunteered to fill the President Elect Position. Ashley encouraged members to volunteer for these positions. Also need a member for the Finance Committee for next year. Lorraine B. volunteered to fill this position.
Government Affairs Committee:	Yvonne said that the Day at the Capital on March 12, 2019 was very successful. We were located in a new spot but were able to see more Legislatures. We will have this again in 2 years. Yvonne gave an update on the activities Craig B. is working on in Washington. She also updated members on the Grass Roots movement, cultivating roots. Yvonne noted she will be retiring in 2021 so would be good to get someone interested in this role to start working on things with her to get familiar with things.
Past President/ Fundraising:	Heather explained the orientation binders that were made were submitted for the Diamond Award project. Our fundraiser this year will be Paparazzi Jewelry at the Tradeshow booth. \$1/piece will be donated back to us.

## May 8<sup>th</sup>, 2019 – Bismarck Event Center, Bismarck, ND

### New Business:

CDM of the Year Award:	Tammy Elliott was our winner!
ACE Conference	Corinna and Ashley will be attending this year.
Call for Volunteers:	Ashley encouraged people to volunteer.
ANFP 50 <sup>th</sup> Anniversary Celebration:	Members were asked if they would like to help plan this celebration.
Theme Hospitality Update:	Our theme this year is Elvis Rock-n-Roll. All were encouraged to attend.

Annual Review of By-laws:

This was done at the Board Orientation.

Annual Review of Policy and Procedure:

This was done at the Board Orientation.

Open Floor

Lorraine mentioned that she is doing the Food Safe training for her staff and it is very affordable. Another member asked if American Healthcare would be working with ANFP for credits.

Next Meeting

Sept. 16-19, 2019 – Holiday Inn, Fargo, ND

Door Prizes

Door Prizes were drawn. Several ANFP Prizes were given away.

Pictures

New Chapter and Board Pictures were taken.

Adjournment:

The meeting adjourned at 11:36 a.m. at the conclusion of business

Respectfully submitted, Mary Perry, CDM, CFPP, Secretary

## Executive Board Meeting Minutes of ND DMA dba ND ANFP

### May 7, 2019 – Best Western Ramkota, Governor’s Room, Bismarck, ND

**Call to Order:** The ND ANFP Board Meeting was called to order by President Ashley Jung at 5:16 p.m. on Tuesday, May 7, 2019 at the Ramkota Governor’s Room, Bismarck, ND.

**Roll Call:**

Mary Perry, Secretary – P	Ashley Jung, President- P	Shana Conradie, Treasurer - P
Corinna DesRoches, Education Committee - P	Heather Weber, Past President/Membership - P	Kristi Bratvold, Newsletter – P
Yvonne Foyt, Govt Affairs - P	Tyler Zent, Pres Elect – A	Laura Hahn – ANFP Member
Kari Johnson – ANFP Member		

**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.*

**Welcome:** A welcome was given by President Ashley Jung. All individuals introduced themselves.

**Approval of the Minutes:** The minutes from the Feb 12, 2019 Board meeting were reviewed. No revisions or changes. **ACTION:** Following a motion by Heather and second by Shana, the minutes from the meeting were approved.

**Unfinished Business:**

**Board Orientation Binders:** All members were encouraged to have their Orientation Binder updated with the Feb 2019 Meeting minutes and the May 2019 Board Member and Membership Meeting Agenda. **ACTION:** Some of the members had not finished updating their binder but will do so when they get home. Ashley will update Tammy’s binder that had been returned to the board.

**Shirt for Tyler:** It was decided that a shirt would not be purchased for Tyler at this time.

**CEU Drawing:** Lorraine B. has not used the funds yet. **ACTION:** She will be reminded of the deadline to use the money during the Membership meeting.

**ANFP Awards:** Ashley, Yvonne and Heather submitted all awards, but we only heard back from the ACE/NFEF Award. We were not selected as a finalist for this award.

**Committee Reports:**

**Secretary Report:** Completed minutes from Feb. 12, 2019 meeting were reviewed earlier. Mary had nothing to report.

Treasurer's Report /  
Finance Committee  
Report:

Shana reported that we have \$9,751.35 in our checking account. There was a lengthy discussion on what has been happening these past 11 months with US Bank. Heather explained the new banking laws and classifications and that is what the issue is. An update was provided as to all the interactions that have been done with the bank and National ANFP Office. It was decided that if US Bank cannot complete the account information by May 31, 2019, we will look for a new bank. In looking for a new bank, we want to make sure that there are debit cards and mobile banking options, as that makes doing deposits easier when you do not live in the town where the bank is located. The bank statements are currently being sent to Laura, instead of Shana. Laura's name is no longer on the account and has not been for 11 months. Heather will continue to help Shana get the bank account set up correctly or a new account opened at a different bank if this cannot get fixed with US Bank. Shana Conradie and Ashley Jung should be the two names on the checking account as authorized signers at the current time. We will update names in the Fall after new officers have been installed. The IRS 990 Filing will be completed after May 31, 2019. Heather will help Shana with this. The Chapter name needs to be updated with filing the 990 to ND DMA dba ND ANFP. The Audit of Books will be done after May 31, 2019. We need 2 Board members and 2 Non-board members for the Finance Committee. Laura will represent the Non-board and Kristi will represent the Board.

President Elect  
Report:

Tyler did not come to this meeting. According to the by-laws, Tyler will no longer be on the board because of the amount of Meeting absences. Ashley & Heather will work on contacting Tyler about the voluntary resignation due to meeting absences.

Past President/  
Fundraising:

Heather explained the terms for volunteers. She reviewed the information that will be added to the binders. Our fundraiser this year will be Papparazzi Jewelry. \$1/piece will be donated back to us.

Newsletter  
Editor/  
Webmaster:

Kristi hopes to have the newsletter out by the end of the month. All board members were encouraged to submit news from our facilities to Kristi.

NDLTCA  
Education  
Committee:

Corrina had no updates to report. Fall Conference will be the 50<sup>th</sup> Anniversary Celebration (Sept. 16-19, 2019). We discussed the ANFP new requirements for signing in and out of sessions for proof of attendance. Corrina was unsure of how it would be handled.

Membership  
Committee:

Heather is hoping that this committee will plan the 50<sup>th</sup> Anniversary. She also gave a new Membership Listing. There are 109 members. 89 certified, 20 not certified (3 allied, 15 pre-professionals, 2 professional). Heather shared the names of the new members taking the course.

Nominating  
Committee /  
Awards:

We are needing New Officers again. Corrina has volunteered to fill the President Elect Position. Laura agreed to fill the Non-Board Finance Committee Member and Kristi agreed to Board Finance Member. Will need additional Finance committee member along with President Elect Position if Corina moves up to President Immediately.

Government  
Affairs  
Committee /  
Fundraising:

Yvonne said that the Day at the Capital on March 12, 2019 was very successful. We were in a new spot but were able to see more Legislatures. We will have this again in 2 years. Yvonne gave the Legislative update to include what Craig B. has been doing for ANFP in Washington, the ANFP-PAC Committee's grassroots Campaign, and an update on the Coalition that ANFP is working with to promote skilled trade workers through vocational programs.

**New Business:**

CDM of the Year

Tammy Elliott was selected as the CDM of the Year. Ashley has the plaque for the Awards Gala. Heather will pick up the corsage and bring to the Gala. Shana picked up the Gift card.

ACE Conference

Ashley and Corina are planning to attend the June 26 – 29<sup>th</sup> conference in St Louis, MO.

Board of  
Directors

We will move installation of the President / President Elect to the Fall meeting due to the recent resignation.

ANFP 50<sup>th</sup>  
Anniversary

Heather suggested doing a wine and painting party during the fall conference. Laura volunteered to help with the planning. More on the celebration will be planned during the Board Orientation Meeting.

Theme  
Hospitalities  
Suite

Yvonne has agreed to help with getting "Elvis" to the suite. She also brought the music. Heather picked up the items for the signature drink, Blue Suede Shoes, to be served out of the suite. We have the decorations for the room. Just looking for a few additional volunteers to help in the suite the night of the event. Will remind members at the membership meeting.

Annual Review of By-Laws

All members were asked to review the current by-laws in the orientation binders. We will discuss in detail next month during the Board Orientation.

Annual Review of Policy & Procedures

All members were asked to review the current policy & procedures in the orientation binders. We will discuss in detail next month during the Board Orientation.

Open Floor

No new business

Next Meeting

Membership Meeting - May 8, 2019 during the NDLTCA Conference  
Board Orientation to get scheduled for June 2019  
Fall Conference – Sept 16 – 29, 2019 in Fargo, ND  
2019 ACE Conference – June 26-29, 2019 in St. Louis, MO  
2020 ACE Conference – June 15-18, 2020 in Las Vegas, NV  
2021 ACE Conference – June 3-6, 2021 in Orlando, FL

Adjournment:

6:48 p.m.

Minutes transcribed by: Mary Perry, CDM, CFPP, ND ANFP Treasurer

## ANFP Board

### ANFP Board for 2016 – 2018

President - Ashley Jung, Bethany on 42<sup>nd</sup>, Fargo

President Elect - Corina DesRoches, Minot Health & Rehab

Secretary - Mary Perry

Treasurer - Shana Conradie

Newsletter / Website / Facebook Page: Kristi Bratvold, ND Veterans Home, Lisbon

Past President / Fundraising: Heather Weber, US Foods

Mentor / Membership - Heather Weber, US Foods

Impact Team - Yvonne Foyt, Parkside Lutheran Home, Lisbon

Education / LTC Committee - Corina DesRoches, Minot Health & Rehab, Minot; Kim Reamann, Baptist Health, Bismarck



# Reminder

Send any pictures or articles you would like to see in the news letter to [klere@nd.gov](mailto:klere@nd.gov)

### **About ANFP**

Association of Nutrition & Foodservice Professionals (ANFP) is a national not-for-profit association established in 1960 that today has over 14,000 professionals dedicated to the mission of providing optimum nutritional care through foodservice management.

ANFP members work in hospitals, long-term care, schools, correctional facilities, and other non-commercial foodservice settings. The association provides foodservice reference, [publications](#) and resources, [employment](#) services for members, [continuing education](#) and professional development, and [certification](#) programs. ANFP monitors industry trends and [legislative](#) issues, and publishes one of the industry's most respected magazines.

For more information about ANFP, please contact Association of Nutrition & Foodservice Professionals:

[www.ANFPonline.org](http://www.ANFPonline.org)



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