



PRESIDENT'S MESSAGE

By Paige Thibault

LEARNING HOW TO HANDLE CHANGE!

Greetings from Greenville! I must tell you all, things have really changed for me since most of us were last together. In May, I resigned my position of 7 years to take a position at Rolling Green Village in Greenville. It is so different and a much faster pace & busier than my previous position. I won a scholarship from the NFEF to attend ACE in New Orleans & it was phenomenal! The most amazing thing I learned was that November 28, 2024 will be the 1st ANNUAL CDM DAY NATIONALLY! That's right! We have our own day on the calendar every year. This is a wonderful accomplishment for our profession. It was also exciting to be our state's representative to accept our achievement awards & be in the running for the Diamond Award. Thank you to all my fellow board members for their dedication last year to get us nominated. Kudos TEAM! I would strongly encourage everyone to put attending our National Conference on your bucket list. I met so many wonderful, knowledgeable people and even got hooked up with some NFL tickets!!!! Our Summer One-Day conference was a success. Not as successful with the attendance that we had hoped & planned for, but I understand staffing & time constraints are difficult, at best, for many. I have put together a tentative schedule for board meetings & upcoming conferences. It is included within the newsletter. We are so excited to be celebrating our 50th Anniversary in 2024. We are planning great things! With that being said, the Board has decided to postpone our Annual Gala during the Fall Conference for one more year. This is still an effort to rebuild our funds in anticipation of next year. We must do this as attendance at both the Spring & Summer Conferences was much less than expected. I hope our Fall Conference will have better attendance as we work diligently to put it all together for you. Please be looking for information and a registration packet to be hitting your inbox soon. We look forward to seeing all of you at OKTOBERFEST!!!!

Paige



SC ANFP presents OKTOBERFEST- Fall Learning Conference

October 25-27, 2023

Grande Shores Ocean Resort

201 77th Ave N.

Myrtle Beach, SC

Group Code for Reservations: 3088721

Reserve early for Special Discounted Rates

Registration information coming soon!



SC ANFP OKTOBERFEST CONFERENCE

October 25-27, 2023

Wednesday October 25, 2023

11:00am – 12:00pm – Registration

12:00pm – 12:15pm – President's Welcome

12:15pm – 1:45pm – Key-note Speaker- Rip Linder Sr., NHA, CRCFA, CASP- Motivating Team-work in Your Work life – 1.5 GEN

1:45pm – 2:45pm – Stephanie Charnovic, CDM, CFPP- Geriatric Diabetes – 1 GEN

2:45pm -3:00pm – Break

3:00pm – 4:00pm – Kevin Meredith, CDM-CFPP- Moving Healthcare Dining to a Restaurant-Style Experience- 1 GEN

4:00pm – 5:00pm – Chef Rick Schmitt, CDM, CFPP- Maintaining your CDM, CFPP Credentials- 1 GEN

6:00pm – 7:00pm – Gather at the Shoreline Café for visitation and networking.

Thursday October 26, 2023

8:00am – 8:45am – Registration

8:45am – 9:00am – President's Welcome

9:00am – 10:00am – Regina St. Claire, CDM, CFPP- Servant Leadership- 1 GEN

10:00am – 12:00pm – Regina St. Claire & Latoya Preston- Branding & Competency- 2 GEN

12:00pm – 1:30pm – Trade Show/Vendor Appreciation 1.5 FS

1:30pm – 2:30pm – Heidi Elich, MS, RDN, LDN- Dealing with Food Allergens- 1 SAN

2:30pm – 3:30pm – State Business Meeting

3:30pm – 3:45pm – Break

3:45pm – 5:15pm – Dustin Ransdell- DHEC- Food Safety & Sanitation from Start to Finish- 1.5 SAN

Friday October 27, 2023

8:00am – 8:45am – Registration

8:45am – 9:00am – Presidents Welcome

9:00am – 10:00am – Sheri Conde, PFG- Cleaning Beyond Clean- 1 SAN

10:00am – 11:00am –Ginger Cater, CDM, CFPP- Time Management- 1 GEN

11:00am – 12:00pm- Mark Hammel , Labor Shortage in Healthcare Foodservice– 1-GEN

12:00pm – 12:30pm – Wrap up, announcements.



SOUTH CAROLINA

Oktoberfest 2023



Association of Nutrition & Foodservice Professionals

OKTOBERFEST

*SC ANFP FALL Conference, October 25-27, 2023
Grande Shores Ocean Resort
201 77th Ave. N., Myrtle Beach SC, 29572*

Name: _____

Address: _____

City: _____ State: _____ Zip Code: _____

E-mail: _____

Phone: _____

Employer:

Name: _____

Address: _____

City: _____ State: _____ Zip Code: _____

E-mail: _____

Phone: _____

Is this your First meeting? ___ Yes ___ No

Registration Cost

Members.....\$175.00

Administrators/Registered Dietitian.... \$175.00

Pre-Professionals, Students & Retirees..... \$150.00

Credit/Debit Cards are accepted through PayPal.

Contact: Jeri Tallon 803-229-5682 or Diana Trout 803-984-8361

Make checks payable to SC ANFP and mail to: Jeri Tallon

2632 Echo Woods Dr., Hartsville, SC 29550

14.5 CEU's (Gen 8.5, San 4.5, Food Show 1.5) pending approval from CBDM.

Room reservations can be made by calling the hotel @ 855-707-4712 and use code # 3088721 when reserving. Rates vary from \$55 to \$58 for basic/eff room. Bigger rooms may be available. Call hotel for information. Room rates are good through 10/08/23. **Breakfast will be included Thursday and Friday.**



Volunteer of the Month

by Abigail Solazzo | Sep 06, 2023

This month we are recognizing Paige Thibault, CDM, CFPP, of the South Carolina (SC) ANFP Chapter as the Volunteer of the Month.

Paige Thibault first began her career as a dietary manager in Louisiana in 2011. Acting as both the kitchen manager and clinical director, she completed her certification to become a CDM, CFPP in 2013 and joined ANFP. Paige continued her career in Louisiana for three more years and was an active member of the Louisiana ANFP chapter during that time.

In 2016, Paige returned to South Carolina to be closer to her son and two grandchildren. For the next seven years, she worked as an account manager in Anderson, South Carolina, specializing in clinical nutrition. During that time, she began volunteering with the SC ANFP chapter as president-elect. She continued to work her way up serving as vice president and now currently serving as the chapter president while working as the CDM, CFPP at Rolling Green Village.

As president, Paige is working on increasing engagement of members and building a more robust volunteer pool to carry the legacy of the SC ANFP chapter forward.

Thank you, Paige for your continued hard work and enthusiasm for the SC ANFP chapter! Our chapters continue to thrive with leaders like you at the helm. Thank you!

We'd like to recognize you as our Volunteer of the Month. Please send your nominations to asolazzo@ANFPonline.org.



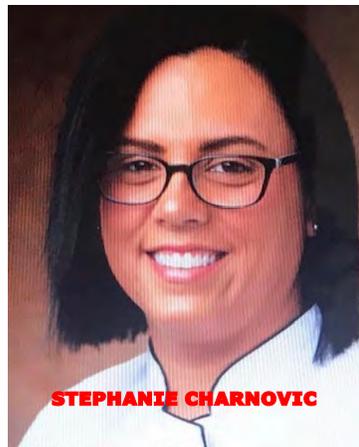
Nomination for president-elect at Oktoberfest

I am currently the Clinical Certified Dietary Manager with Lutheran Homes of South Carolina at Rice Estate. I have been a CDM since 2010 and in my 13 years I have strived to live by our core vision statement to have the knowledge and resources needed to lead my teams in promoting optimum nutritional care.

I was born and raised on the west side of Cleveland, Ohio, and where a lot of my memories were made which I hold dear to my heart.

I went to culinary school in Tampa Florida where I did my culinary internship at Walt Disney World at Epcot and worked amongst a lot of great chefs! I then took a job with Hyatt hotels in Tampa Florida where I started out working as a Chef de Partie at their 5 star Italian restaurant Armani's for 2 years working my way up to Sous Chef.

After a situation arose back home in Ohio grandfather. While helping my grandmother-culinary passion could help in some way in were such huge influential people in my to work in long term care! My grandmother passion I have for cooking and for helping rehab communities I saw that the food and visually appealing in the eyes of a the elderly receive the food they deserved I realized I needed some more education to hospitality industry and that's where I en-pursue my CDM. I couldn't have asked for better educators who taught the class, but who have also become life-long friends/mentors of mine. Fran Merda and Deborah Kemokai-Wright are both RD's who literally paved the way for so many students in the CDM course but who have also been an open door of knowledge even after 13 years of being a CDM. Without these ladies I don't think I would have had the courage to take leaps of faith in my career.



STEPHANIE CHARNOVIC

I moved back to help care for my er care for him that's where I found my helping the elderly. My grandparents life, and the main reason why I chose was the one who instilled in me the others. While seeing my grandfather in could be so much better nutritionally chef. I finally saw a way I could help and needed so much!

learn about the nutrition side of the rolled at the **University of Akron** to

Upon completing and passing my CDM exam the school of Continuing Education at the University of Akron and Deborah Kemokai-Wright asked if I would love to co-instruct the CDM course with her and for 4 years I learned how gratifying it feels to help educate the next generation of CDM's.

Upon moving to South Carolina in 2014 I had been the food service director of many kitchens as small as 75 beds and as large as 1000 beds, but I felt like I hadn't found my true place in my career. I felt like I wasn't touching the lives how I truly wanted to. I wanted to focus on the nutritional aspects of the lives of my residents. I wanted to get to know my residents, educate them on diets, and work closely with the nurses, doctors, and other interdisciplinary team members in their daily care. In 2018 I started my focus on being a straight clinical CDM. I found it very rewarding, along with new challenges and experiences. I finally found my place in my career where I am the most successful, passionate and motivated to help others. The only place I feel I can do more is educating the next generation. One of my goals is to be able to be on the front line of the ANFP board to truly promote our mission statement to remove barriers to professional growth for current and future CDM's through research, education, and financial support.

I believe that our next generation of CDM's are built on the foundation, structure, and education we fulfill them with today to serve us for tomorrow.

Workforce Crisis: Where have they Gone??

Chef Rick Schmitt, CDM CFP – SCANFP Brand Ambassador

Chef Ward Morgan, CDM – Instructor, Culinary Institute of Charleston

Are you fully staffed? Many of us in the healthcare foodservice industry are not. Prior to the pandemic it was increasingly harder to find candidates to fill needed positions within our operations. The pandemic seemed to cause many foodservice workers to leave the industry altogether, and many have not returned. Our success as an industry depends on having a skilled workforce to provide quality food and service.

Why have people left the foodservice industry? What can healthcare foodservice leaders do to make their positions more appealing? How can we get people to return to our teams? These are all questions that a newly formed group of culinarians and healthcare foodservice leaders are delving into to find answers.

Chef Ward Morgan and several healthcare foodservice leaders in the Charleston, South Carolina area have created a group called the Healthcare Food Professionals Career Group to tackle these questions, and find solutions. Chef Mike Carmel, Department Head of the Culinary Institute of Charleston, has committed to provide resources and a place for meetings to support the group.

The first meeting was held July 19th at the Culinary Institute of Charleston, with a second at Wildcats Retirement Community on August 23, 2023. I attended the first meeting, and was amazed at the similarities that many foodservice operations are facing when it comes to filling our vacant positions.

Excerpt from the minutes of the first meeting:

What are the hiring challenges we face?

“Hard to find people that have a desire to work in foodservice post pandemic, clearing background and /or drug screen, willingness to be vaccinated (flu and COVID), pay is generally low, shift issues-everyone wants day shift, and of on weekends”.

“Wages vs outside industries in food and beverage. Corporate-HR like to push back that our industry is not comparable to Hospitals, Hotels, Restaurants...but where else are we hiring from/competing with?”

a.” Drive and energy of staff.

b. Competition from restaurant hiring”.

How do we attract more people into healthcare foodservice?

Increase wages, be honest about the duties of the job up front, lower insurance costs”

Chef Rick Schmitt: “Average wage for foodservice workers in Columbia, SC is \$14.25/Hour.

b. We offer bonuses after 30 days \$250, after 90 days-\$500.

The stigmatism of senior dining.

3. “It’s hospital food”-show what it can be”.

This group is more of a “think tank” at this point, but has promise of finding solutions, and setting new standards to increase our ability to attract foodservice workers. The group is open to any healthcare foodservice leaders that would like to participate, and I highly recommend that you get on the bus.

If interested, please contact Chef Ward Morgan by email ward.morgan@tridenttech.edu or Chef Rick Schmitt at rschmitt@riceestate.org for meeting information, dates and locations. Your expertise and input are valuable to helping end this crisis.....**continued on page 7**



.....*Workforce Crisis from page 6*

Retirement communities generally pay much less than that with the average in the \$12/Hour range. Low wages cause employees to be dependent on second job (sometimes third), and government assistance which mutes (Reduces) the benefits of insurance and retirement plans. The only true benefits that frontline foodservice workers tend to be privy to are paid vacation and holidays, or any perks (free or reduced meals, uniform allotments, flexible scheduling). Information compiled from 16 questionnaires given to retirement community foodservice employees of different job titles on July 11, 2023

“Culture - word of mouth means a lot”

Why does staff decide to quit?

Unhappy with schedule, pay, supervisor/manager. /coworker, change in family situation, Loss of transportation or place to live. they suspect their work experience would be better elsewhere”.

“Wages and culture (at times residents behavior)

Culture of facility, management, employee not willing to be accountable

Are benefits more important than total on paychecks?

a. “Pay seems to be the primary factor with frontline employees. With low wages being offered, it doesn’t leave much room for additional deductions from paychecks”

b. “To management level employees yes, frontline staff is only interested in what is on the paycheck and paid time off they get, with wages low, it makes it difficult for most employees to take advantage of benefits-classic “do I eat or pay for insurance”

a. “Not always, we offer \$3 more for those hires that forgo benefits.

“Case by case -depends”.

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SOUTH CAROLINA



Association of Nutrition & Foodservice Professionals

OKTOBERFEST 2023

Fun at summer educational conference



Here are photos from the one-day educational seminar in July at the Rice Estates in Columbia, SC. Pictured at right is motivational speaker Shawonda Thomas. Photo to the left is ethics trainer Renee Spence.

Resident Chef Rick Schmitt kept everyone happy with a sample of his delicious summer treats (bottom right).



Happy Harvest



SC ANFP Fall Food Drive
Our charity this year is food for the homeless. We will be collecting non-perishable foods for Community Kitchen Inc. in Myrtle Beach. We will also collect monetary donations that will be equally divided between food banks in Columbia, Charleston, Florence & Greenville. The Board thanks you in advance for all donations!

OPPORTUNITY FOR CONTINUING EDUCATION CREDIT HOURS

My name is Michelle Harris, with the Division of Diabetes and Heart Disease Management at DHEC. I am reaching out to your organization to ask for your help in promoting the 4C Collaborative Quality Improvement Change Package to your members. The purpose of the 4C Change Package is to provide evidence-based resources and tools that can assist with improving health outcomes for patient populations with chronic health conditions. The change package includes change concepts, strategies and resources that can be used to implement quality improvement within medical practices.

There are several short testimonial videos available, at the link below, from healthcare professionals speaking about the value of the using the Change Package. Please share them in your publications, on your websites or social media platforms.

4C Video Link:

4C Change Package Videos

There is an opportunity for continuing education credits for your members, as well, by completing the Time for Change: Improving Health Outcomes for Patients with Chronic Conditions online module through SC AHEC. The online module is only available until September 29th, so don't hesitate to click on the link below and get introduced to the Quality Improvement Change Package on the AHEC platform.

Time for Change: Improving Health Outcomes for Patients with Chronic Conditions

The change package was developed, in part, by the SC Department of Health and Environmental Control's Division of Diabetes & Heart Disease Management with funding from the CDC Cooperative Agreement DP18-1817 Innovative State and Local Public Health Strategies to Prevent and Manage Diab-

etes.

Thank you

Michelle Harris, MFA

Communications and Resource Coordinator

Division of Diabetes & Heart Disease Management

S.C. Dept. of Health & Environmental Control

2100 Bull Street, Columbia, SC 29201

Office: (803) 898-0265

Cell:(803) 683-3006

Connect: www.scdhec.gov Facebook Twitter

**2023-2024 SC ANFP Board Calendar
(proposed)**

September 15 @ Rice Estates

October 19 via Google Meets

October 25-27 Oktoberfest

February 7 via Google Meets

March 6 via Google Meets

**March 13-15 Spring Conference- 50 YEARS
KICKOFF**

April 12 @ TBD

May 10 via Google Meets

May 17th Summer 1-Day TBD





SC ANFP Fall Fund Raiser

Please bring items for our silent auction to OKTOBERFEST. Monies raised will go into the Bob Sloan Fund. The Bob Sloan Fund helps SC ANFP members pay for attending ACE.

We will also be doing the 50/50 raffle again. Always popular amongst the membership, the proceeds will be deposited into the checking account. Bring your \$\$\$\$!