

ANFP Texas News

SPECIAL POINTS OF INTEREST:

- President's Letter
- Workshop April 2022 Selma, TX
- Texas ANFP Spring Meeting Pictures
- Food Safety
- CMS Requirements

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Why be Active in the Texas ANFP

VALUE

Networking with other professionals dealing with and solving challenges in the Food Service Industry.

Learn new skills and improve old ones.

CEU's for required certification maintenance and renewal.

Opportunity to travel to see other areas in the state.

Opportunity to talk with vendors.

Opportunity to learn from experts in their field of practice.

Stay updated on current regulations and trends.

Improve your marketability.

Increase your performance and value in your current position.

Topics frequently discussed:

- Improve Food Cost
- Improve Labor Costs
- Improve Survey results
- Self Improvement
- Leadership Skills
- Management Skills
- Nutrition Standards
- HR Skills

Being Active in a Professional Organization helps develop self confidence in abilities and knowledge. When taken an applied in job responsibilities it encourages ownership and accountability for exceptional performance. All of these provide value for the individual, department, facility (customers), organization, and investor.



President's Message

Kim Kyle , CDM, CFPP
TXANFP President



Greetings CDMs of Texas!

It seems like we are slowly but surely starting to get back to the new “normal” after two and a half years of COVID. Although we continue to struggle with staffing and supply issues my hope is that we can turn these around and start building solid teams once again. A heartfelt thank you to all for hanging in there!

We had a fabulous Spring workshop in Selma, TX in April. Every speaker was on point! The Texas ANFP Fall workshop will be in Corpus Christi in October 2022, more information coming soon. For the Fall meeting we will be putting together bags for the homeless. I will send an email blast with details of what to put in them in August. I hope to see everyone there, I don't know about you but when I attend our state meetings it reenergizes me!

We are calling for volunteers for the executive board to take office in June 2023. The openings are for the President-Elect and Secretary/Treasurer. Please consider volunteering on a state level. It does not take that much of your time and the benefits to you both personally and professionally can be significant.

Please send any information and pictures of any news or events in your communities that you would like highlighted in our newsletter to Fred Mahaffey at frederickmahaffey@gmail.com

I would like to encourage you to mentor someone that you think has the potential or has a desire to become a CDM, CFPP. There are many grants available through the ANFP Nutrition & Foodservice Education Foundation or NFEF. You can find more information at <https://anfponline.org/foundation>

I hope that you all have a wonderful summer filled with love, laughter, family, and friends! I look forward to seeing you in Corpus Christi in October.

Kim Kyle CDM, CFPP
Texas ANFP President

Note from the Editor

Editor: Fred Mahaffey CDM, CFPP

In order to best serve you there are a few things that I need from you. This is your newsletter. I need your stories, pictures, district events, ideas on what you would like to see in your newsletter. What are the issues you face in your day to day operations that you need help with? In order to make this a useful and purposeful newsletter you must contribute to the content. I want to encourage you to attend as many of our Texas ANFP functions as possible. By learning and growing we become better; and this helps us to better take care of those we serve. Remember your staff are your customers too! Take care of them so they will in turn take care of others. Your attitude translates directly to the quality of service and attitudes in your employees.

**“A Leader is
one who—
Knows the
Way, Goes the
Way, and
Shows the
Way”**

- John C. Maxwell

CE Submission Process-

Effective June 1, 2019, CDM, CFPPs are required to submit all CE hours electronically. When submitting the CE program in the Member Portal, all supporting documents must be electronically uploaded via the My Certification page. Physical, e-mailed, or faxed documentation sent to the CDBM will not be accepted.

- If a program is prior-approved, the only documentation that is required is proof of completion.
- If a CE program is not prior approved, several different forms of verification are required, and the documentation must be uploaded at the time the CE is submitted.

You can find more information and a tutorial video on <https://www.anfponline.org/>

Professional Ethics CE Requirement

Effective June 1, 2019, 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 does not impact the total number of CE hours required over three years, which remains at 45. The new requirement for professional ethics education reflects the credentialing exam blueprint. The policy also reflects findings from the Job Analysis Study, which identifies primary job responsibilities of certified dietary managers. To help CDNs meet this requirement, ANFP will periodically provide targeted CE products— including Edge magazine articles that address the topic of professional ethics. This hour may be earned while the individual is actively certified, and within the CDM's three-year cycle.

SAVE THE DATE: OCTOBER 2022

Fall Workshop

October 2022

Watch your email for details!!!

Texas ANFP Spring Meeting Re-cap

April 27, 28, 29th at Selma Texas

If you did not make it to the Spring Workshop you really missed out on some excellent presentations and information. The theme was "A Treasure Chest of Knowledge." And everyone came away with something from the experience. From the CDM Chapter Review on Wednesday, Leadership Skills Training, Problem Solving, Kitchen Treasures, Sanita-

tion Solutions, Identifying Team and Individual Competence, Benefits of Pork, Ethics and Communication Skills, Customer Service, and a Mini Food Show. We enjoyed excellent speakers and very interactive and participative hands on presentations. Thank-you! To all who participated.

"A Treasure
Chest of
Knowledge
ANFP Spring
Workshop"

Leadership - Model the Example

What is Leadership?

It has been described in many ways. Leadership is about modeling the example or behavior you want. Good leaders communicate what they want, great leaders demonstrate and model the behaviors and standards they expect. If you expect your employees to give exemplary

customer service then you must do the same. If you expect your employees to pick up trash and not walk by it, then you must do the same. If you expect your employees to wash their hands when they come in the kitchen then you must do the same. You can have all the titles in the world and still not

have the respect of your employees if you do not set the example of what you expect. Model the Example you expect, because your staff will follow your actions, not your words.

Spring Workshop 2022

“Leading to Soar to New Heights”

Debbie McDonald

A leader is a person who has a vision, a drive and a commitment to achieve that vision, and the skills to make it happen.

Leader’s job is to use structure, support, and reward to create a work environment that helps employees reach the organization goals.



Be a leader, not a boss

A boss knows everything
A leader admits mistakes

A boss tells people what to do
A leader shows how to do things

A boss criticises
A leader gives advice

A boss talks fast and gives orders
A leader gives direction

A boss demand respect
A leader earns & deserves respect

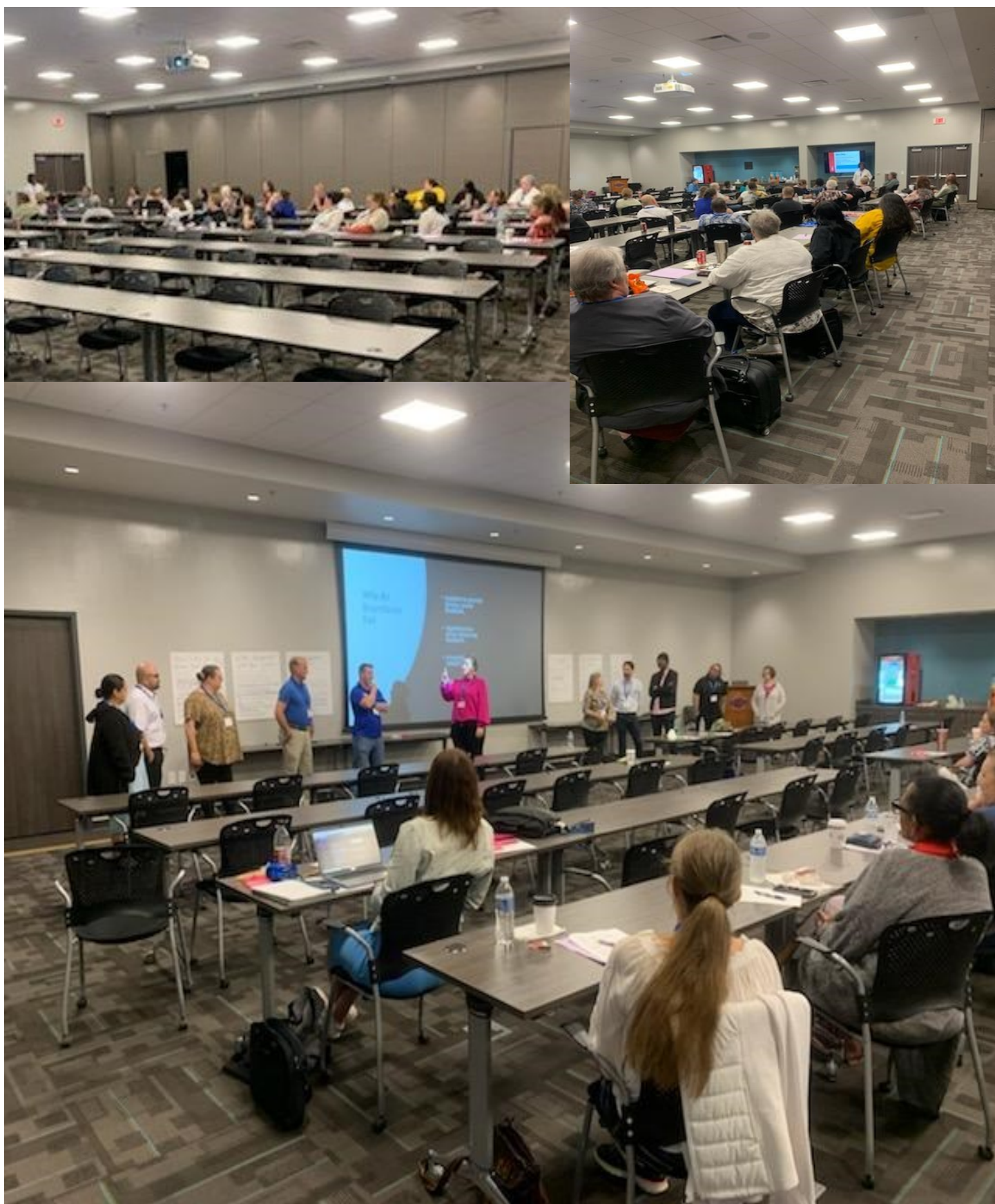
A boss rules with threats not law
A leader shows human kindness

A boss depends on hearsay
A leader investigate

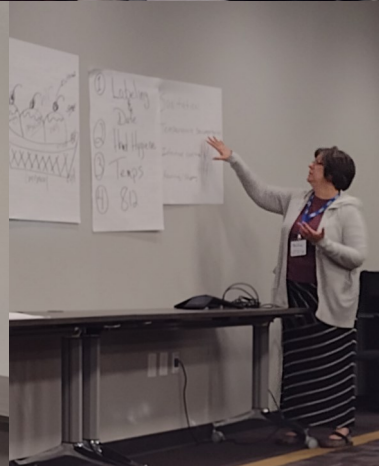
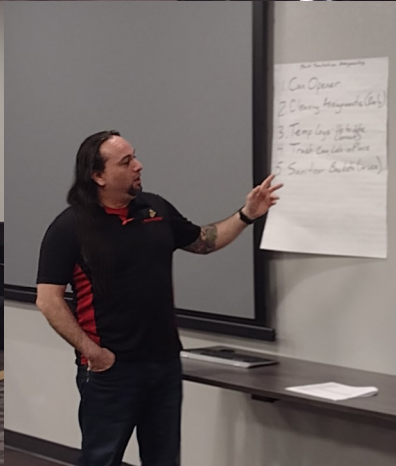
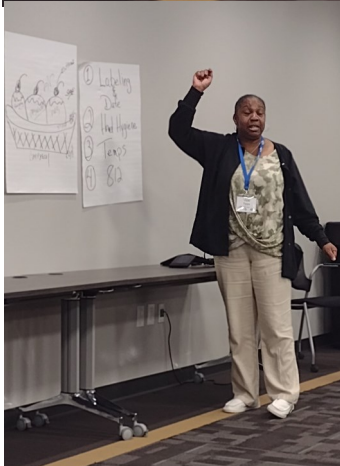
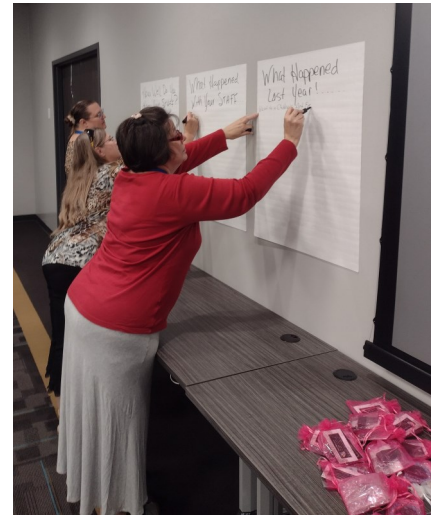
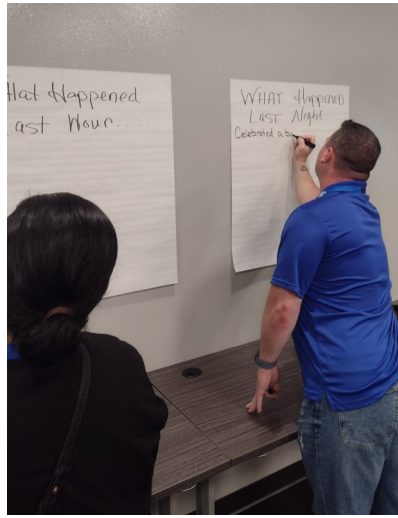
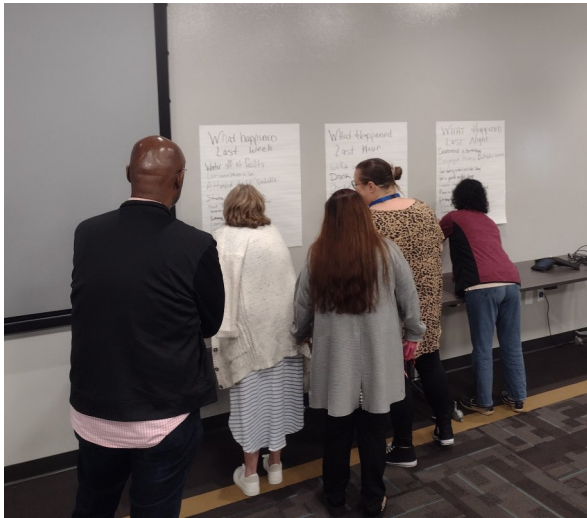
Pictures from Spring Workshop - April 27-29, 2022



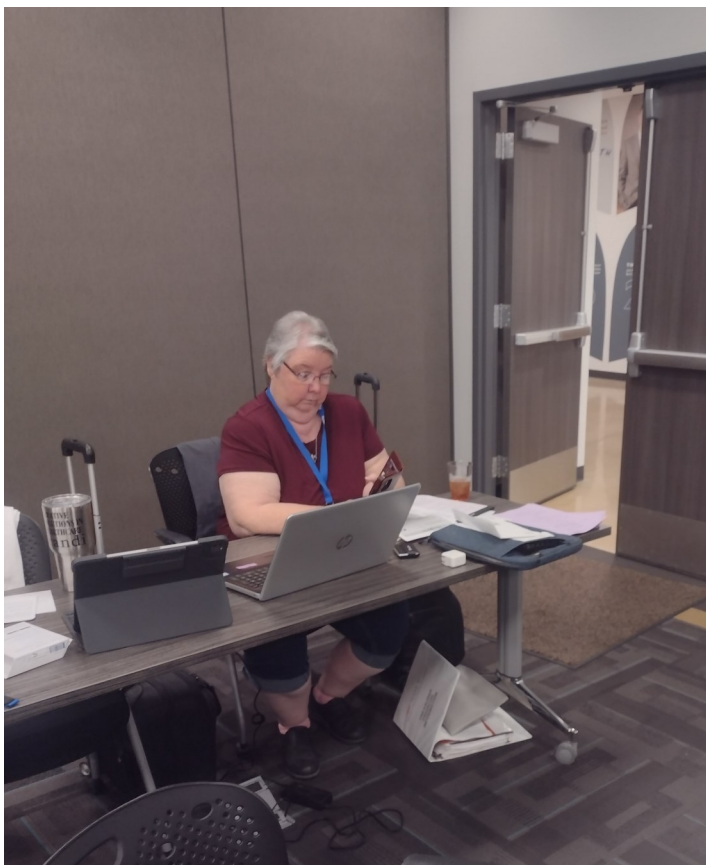
Pictures from Spring Workshop - April 27-29, 2022



Pictures from Spring Workshop - April 27-29, 2022



Pictures from Spring Workshop -



Pictures from Spring Workshop - FIRST TIMERS



Martha Saldana North Richland Hills



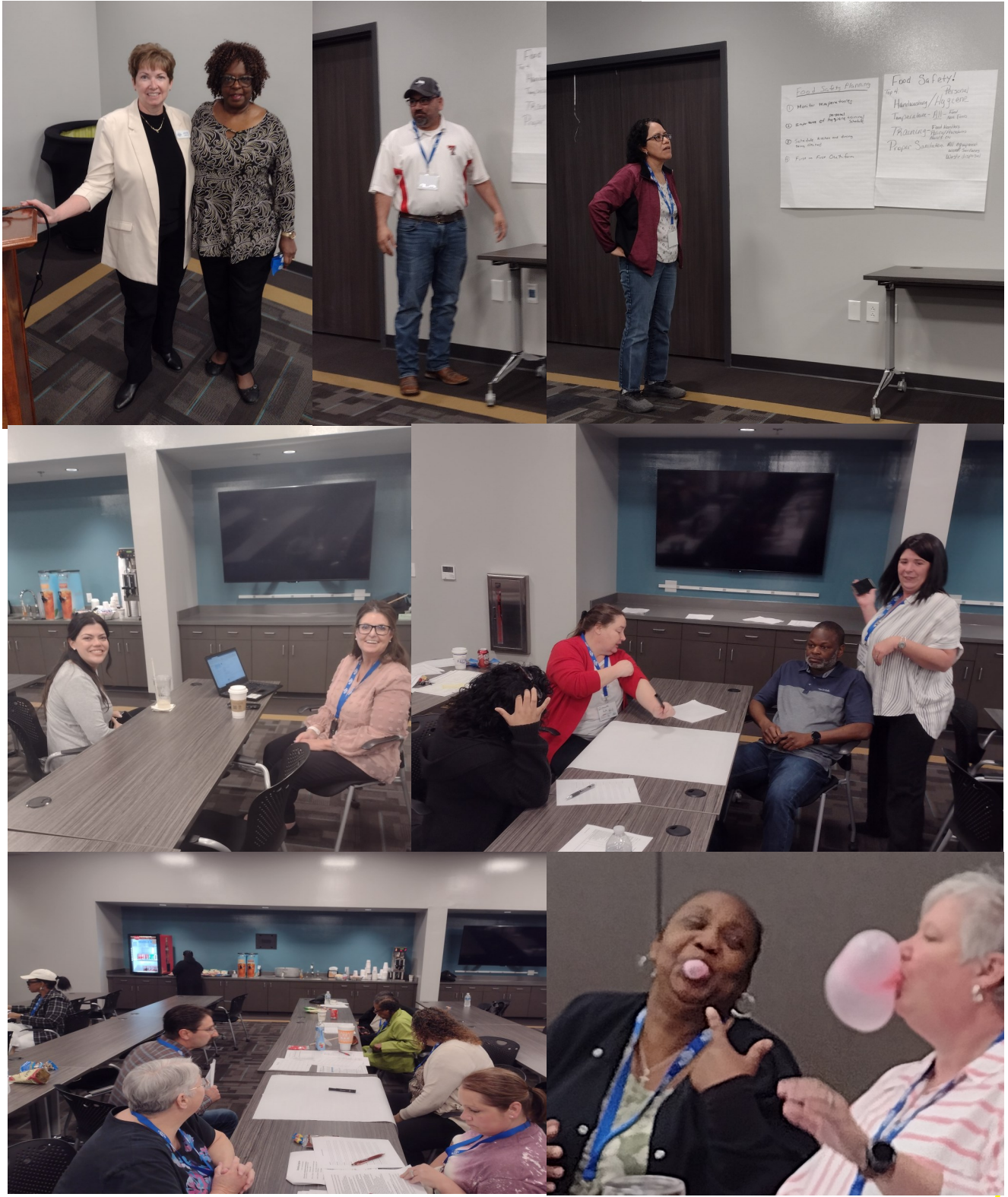
(L)Theodora Rudd RDN, LD ,(R) Kim Baldillez
Shannon Medical Center San Angelo



Chattanooga Bakery –The Original Moon Pie Sandwich

*And last but not
least a special
“Thank you” to our
sponsors !!
Thanks to all who
attended to make
our Spring Work-
shop a success!*

Pictures from Spring Workshop - April 27-29, 2022



Food Safety

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What is one of the best ways to help prevent foodborne illness?

Five simple steps—Wet, Lather, Scrub, Rinse, Dry. Proper Hand-washing can reduce the risk of the spread of diarrheal and respiratory illness.

Credit: cdc.gov



ANFP Core Values

Ethics and Core Values are essential to Quality Leadership and Personal Development

Professionalism: ANFP members are leaders who demonstrate the highest standards of their profession, adhere to a code of ethics, and pursue lifelong learning.

Integrity: ANFP members demonstrate pride in their work and are respected members of the leadership team.

Advocacy: ANFP members are advocates for those they serve and demonstrate that they care about their health and quality of life.

Best Practices: ANFP members implement nutrition and foodservice best practices and impart that knowledge to those they serve and lead.

“ANFP members are leaders who demonstrate the highest standards of their profession”



Pictures from Spring Workshop - April 27-29, 2022



Pictures from Facilities Around the State



Kingwood Pines
Hospital



**“TEAMWORK
isn't a
SOLO ACTIVITY!!”**



Colonial Lindale Dietary Team



Van Healthcare Dietary Team



Association of Nutrition & Foodservice Professionals

Each ANFP chapter is registered as a tax-exempt nonprofit organization with the IRS. Some chapters are divided into smaller areas called districts. Chapters and districts are volunteer driven. Officers and committees promote the benefits of being active locally, such as growing a professional network and developing leadership skills. Chapter leaders are essential to the success and growth of ANFP.

Vision

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

Mission

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

For more information about ANFP please contact Association of Nutrition & Foodservice Professionals by telephone at 800-323-1908 or 630-587-6336.



Texas ANFP Board

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Mrs. Deborah F. McDonald, CDM, CFPP

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Committees and Committee Members



We are looking for volunteers to fill the Secretary position that will be available for the 2019-2021 Term. If interested please contact one of the Texas ANFP Board Members and we will gladly pass on your information.