

# ANFP Texas News

## SPECIAL POINTS OF INTEREST:

- Why you need a Mission Statement
- Membership Matters
- Texas ANFP Spring Meeting
- Core Values
- District News
- Fall Meeting Highlights

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## President's Message



Kathryn E. Mata, CDM, CFPP  
TXANFP President

Association of Nutrition & Foodservice Professionals

Hello Texas ANFP Members.

I hope everyone is doing well now that the Holidays are over and the focus is now on getting thru winter and then on to spring, which is right around the corner. The Texas ANFP Board is working diligently to provide you with a great Spring 2019 Workshop which will be located in the beautiful town of Corpus Christi, Texas. Please make plans to attend this state meeting to be held April 25 & 26 for the regular workshop and a CDM review class to be held on Wednesday April 24<sup>th</sup>. Watch your email for more details. We have some fantastic speakers lined up and as always a great Vendor show.

Please call or email me if there is anything I can do to help or if there is something or someone you would like to see at the next workshop. We are also 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.

Sincerely,

Kathy Mata 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.

***“Your attitude translates directly to quality of service and attitudes in your employees!”***

## Why you need a Mission Statement

You may think you don't need a Mission Statement. Everyone's company has one right? So why would you need a Mission Statement for your department? A Mission Statement determines the direction in which you are taking your team. Without clear direction your team will not be focused on reaching department

specific goals. Your team will not make consistent decisions that help attain the goals you have set for your department if they do not know what they are. Your department Mission Statement should be in alignment with your companies' Mission Statement. Mission Statements also help with evaluation and overall

improvement. When writing your Mission Statement consider that it needs to be concise and succinct. Mission Statements also help to facilitate change. In order to improve change is important to growth. Bottom line is..... use your Mission Statement to achieve consistent performance and stability in your department.

## Why Membership Matters?

### **Why Membership Matters.....**

Networking, Live Events, Free Continuing Education, Advocacy for the profession, Chapter Events, Nutrition & Foodservice Magazine, Affinity Programs (savings on; Insurance, Ho-

tels, Rental Cars, Travel Packages, Office Depot, Theme Parks & Attractions, Movie Tickets, Shows & Events. )

**\* To access these benefits, you must be a current ANFP member.**

# 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.



## Texas ANFP Spring Meeting

**April 25,26 2019 at Corpus Christi, Texas**

We look forward to seeing each one of you at our spring meeting in Corpus Christi on April 24-26th, 2019. On Wednesday 24th we will be hosting a CDM review class (\$fee for materials) for anyone needing a refresher before taking your

national exam. We also have exciting guest speakers and a variety of interesting topics to peak your interest and to enhance your professional development as well as improve your operations. We would like to extend an invitation to your adminis-

trators. Many of the topics discussed will also benefit them and their knowledge of your department operations, now and in the future.

**“April 25,26  
2019– Texas  
ANFP Spring  
Workshop”**

## Professionalism, Integrity, Advocacy, Best Practices

**Professionalism:** ANFP members are leaders who demonstrate the highest standards of their profession, adhere to a code of ethics, and pursue life-long 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.

# DISTRICT NEWS

**District One News**

**District Two News**

**District Three News**

**District Five News**

**District Six News**

**WHAT'S MISSING FROM THIS PAGE????**

**You Are!!!!**

**We need your District and Department Pictures of events and Employee recognition!!**

**Please send in your District/Department activities and special events!!**

# DISTRICT NEWS

You're invited to the Texas ANFP District 4

## spring fling celebration

We will have a cooking demo, a speaker, vendors, lunch and networking! Bring a cook with you! No Registration Fee!!!!

**Where:** US FOODS - Houston

**When:** March 29, 2019

**Time:** 9am-1:30pm

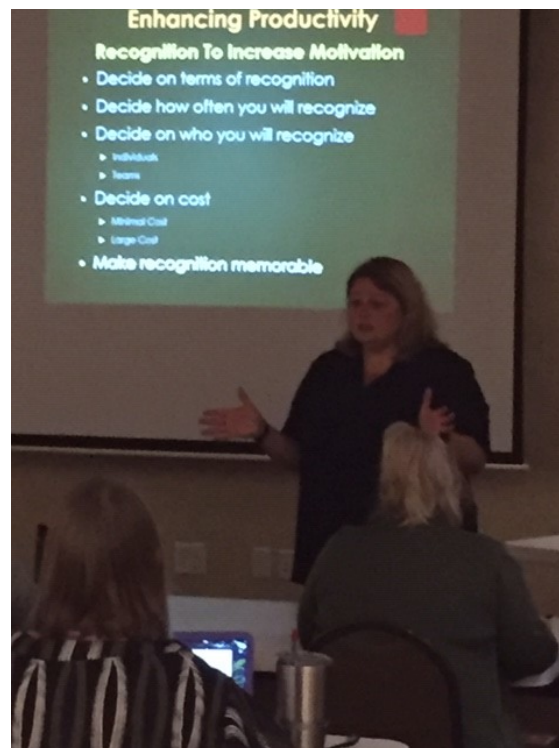
Please RSVP Tami Diaz by March 25, 2019

[eliامي1@yahoo.com](mailto:eliامي1@yahoo.com)





# Pictures from the Fall Meeting in Temple



Above: Tiffany Wenzel ( Reinhart FS )  
Speaking on Productivity and Recognition to  
increase productivity.



Above: Amy Cantrell, RD, LD, ( Baylor Scott & White ) speaking on  
“Healthy Eating for Renal Diets”

Right: Tami Rutten RD, LD ( Reinhart FS ) speaking on “Keeping it  
Compliant”



# Pictures from the Fall Meeting in Temple



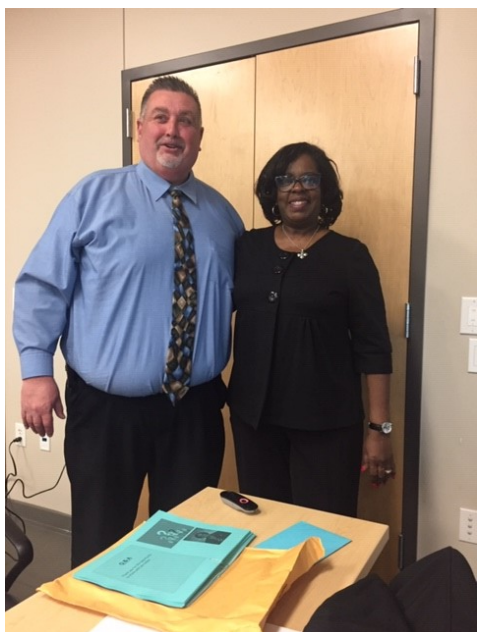


# Pictures from the January 25, 2019 Workshop



*The Executive Board of Texas ANFP would like to recognize some outstanding partners we have.*

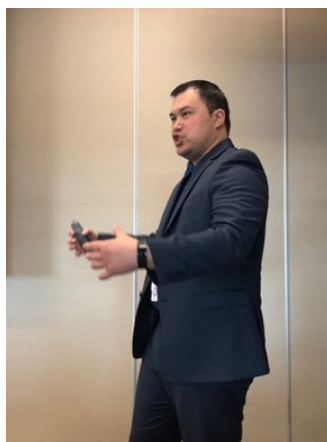
*A special "THANK YOU" TO US FOODS, BUDA for hosting the  
TX ANFP Regional Winter Workshop.  
"Thanks" to account rep Craig Westberry of Houston*



Right: Debbie McDonald CDM, CFPP  
Left: Ken Owens CDM, CFPP



Jason Guzman,  
R.S. Training Officer,  
PSDA Section  
Texas Department of  
State Health Services



*"Thank you" to Hormel Foodservice for providing a lunch for us that day.  
"Thanks" to Dan Westbrook preparing an outstanding  
salad / baked potato bar with wonderful Hormel meat to top your plate with.*



# Pictures from the January 25, 2019 Workshop

*"Thanks" to **Fieldstone Bakery** for providing morning and afternoon treats.*

*"Thanks" to Glen Ruschill for making it happen!*



Chief Bo Kidd, Chief of Police, Buda, Texas presented an excellent program on "active shooter" response.

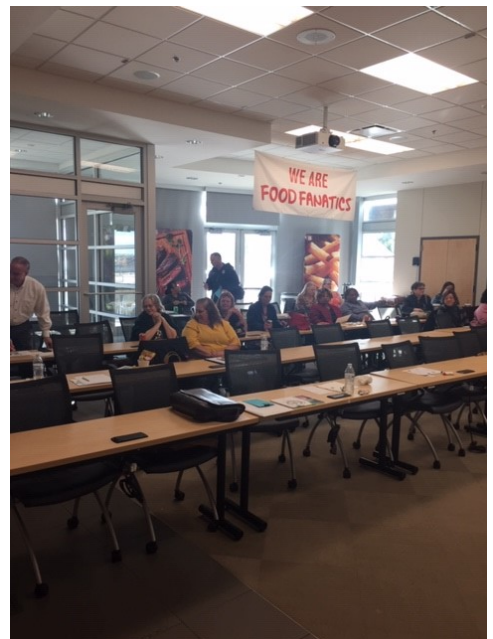


*"Thanks!"  
to  
**PepsiCo Food-service** for  
providing as-  
sorted chips for  
the afternoon  
snack.*

*"Thanks!"  
to Carlos Lerma  
for making it  
happen!*



Right: Chief Bo Kidd, Chief of Police, Buda, Texas  
Left: Ken Owens, CDM-CFPP



*And last but not least a special **"Thank you" to our speakers** for providing value information!*

*Thanks to all who attended to make our first regional workshop a success!*

***Spring Workshop is in Corpus Christi..... See you there!***

# Finance Report of the TX ANFP

## Treasurer's Report

Financial Statement for June 1, 2018 to January 31, 2019

Beginning Balance as of June 1, 2018		\$11651.86
<u>Income:</u>		
National Rebates		1615.00
Fall State Meeting Registration		3401.54
Fall State Fundraising		78.48
Fall State Meeting Exhibits		4900.00
Spring State Workshop Registration – Buda		487.57
State Meeting Registration		0.00
Spring State Meeting Fundraising		0.00
Spring State Meeting Exhibits		0.00
Other (Reimbursement to State for flight)		326.86
Other (Refund from hotel for overcharge to Bd)		50.00
Other (District account transferred to TX ANFP account)		
District 4 = \$941.56)		941.56
<b>TOTAL INCOME:</b>	<b>\$11801.01</b>	
<u>Expenses:</u>		
Postage		14.15
Office Supplies		76.79
I-Pad, cover & Service Plan (for Newsletter)		461.84
Chip reader for PayPal		31.00
Auditor (for June 1, 2018 – May 31, 2019)		180.38
Fall State Meeting Fundraising		0.00
Fall State Meeting – Officers/Comm. Chair/Speaker's Expenses		22.35
Hotel		4863.98
Travel		1458.19
Speaker's Gifts		156.88
Spring State Workshop – Buda Officers/C.Chair/Spkrs. Expenses		202.15
Hotel		1361.32
Travel		1323.74
Spring State Meeting – Officers/Comm. Chair/Speaker's Expenses		
Hotel		
Travel		
Meeting Supplies		
Speaker's Gifts		
National Convention		
Hotel		1806.27
Travel		
Per Diem		
Raffle Item		
Executive Board Workshop		
Hotel		
Travel		
Food		
Meeting Room		
Donations – N. & S. Carolina ANFP (Hurricane relief)	1000.00	
Donation – Chapter Champion	400.00	
Other – Bank Fee		12.00
Other – Returned check		350.00
<b>TOTAL EXPENSES:</b>		<b>13721.04</b>
<b>Net Profit/Loss:</b>	<b>&lt;1920.03&gt;</b>	
<b>Balance on Hand:</b>		<b>\$9731.83</b>

Signature of Treasurer: \_\_\_\_\_

Date: \_\_\_\_\_

# Food Safety

## What do you think is the first step to Food Safety?

Food Safety starts with good communication. Your staff must be trained correctly and have consistent follow-up in order for safe food handling practices to take hold and become habit.



## 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”***

## CMS Staffing Requirement

According to the requirements, individuals who were currently employed as the designated Director of Food and Nutrition Services prior to November 28, 2016 still have until November 28, 2021 to meet the staffing requirements outlined by CMS.

Individuals hired between November 28, 2016 and November 28, 2017 had a one year window to meet these staffing requirements. This is no longer valid for new foodservice Directors hired after November 28, 2017





# In Memory



Freda I. Henderickson Grimm Sonnie, age 86 of Mayfield Heights, Ohio entered into rest on October 3, 2018 at her home after a short illness. Freda was born September 6, 1932 to the late Winfred and Grace Henderickson. Freda worked in Food Service for 48 years and was a member of the Texas DMA for over 22 years. Freda served as Texas DMA State President, Fundraiser Chair and as the Houston District President three times. She enjoyed traveling, baking and all kinds of craft. Her pride and joy was her family and friends. Freda will truly be missed by all who knew her. She was very kind-hearted and a fun loving "Gal". For me as her friend and partner in crime, I will miss her so much. Even after she retired and moved back to Ohio, we exchanged cards and letters. I kept her up to date on all that was going on in DMA (ANFP). I remember her special message on the back of each card, "In God We Trust," which she truly believed!

Rest Well My Sweet Freda.

Fondly,  
Carol

## **The Johnnie Mae Goffney T.E.D. Award**

It's time to submit your nominations for the T.E.D. Award. Texas ANFP presents an award to an outstanding member each year during installation of Officers Ceremony. Please read the form below for details and please submit your entries in by  
The Johnnie Mae Goffney T.E.D. Award (Form G2 Article 16) is an honorary award that is presented to an outstanding member of the Texas ANFP at each Fall State Meeting.

2. Send your Nominations to the Texas ANFP President by June 1st.

### **The Johnnie Mae Goffney T.E.D. Award**

#### **NOMINATION FORM**

Texas ANFP presents an award to an outstanding member each year during Installation of Officers Ceremony. The criteria for placing a name in nomination for the award are:

**T-TEAMWORK----**Works with others as a team player

**E-ENTHUSIASM—**Actively participates in all phases of the TX ANFP

**D-DEDICATION----**Promotes ANFP to members and other allied  
Professionals

Member to be nominated: (Nominee Name)


Comments: \_\_\_\_\_


\_\_\_\_\_  
\_\_\_\_\_

Your name: (Name of Person Making Nomination) Your  
Member Number:

NEW HORNELL FIREBRAISED FLANK STEAK

# ADDING FIRE TO YOUR CULINARY CREATIVITY.



 FIRE BRAISED MEATS

*Please contact: All our food is made with the finest ingredients and served with a smile. We are the only one of our kind.*

*For more information, please visit our website at [www.firebraisedmeats.com](http://www.firebraisedmeats.com) or call us at 800-555-1234.*



## NEW HORMEL® FIRE BRAISED™ FLANK STEAK



## ESCALATE THE MENU WITH CONSISTENTLY INCREDIBLE FLANK STEAK.

Steak dishes are always attention-getting items. And with HORMEL® FIRE BRAISED™ Flank Steak, you can add an irresistible item to your menu, expand your culinary horizons and impress your guests. This fully cooked, uniquely prepared flank steak gives you convenience and consistency, so you can fire up your creativity and offer so many great items.

HORMEL® FIRE BRAISED™ Flank Steak also brings you:

- Beautiful caramelized exterior
- Consistently superior flavor and juiciness
- The appeal of a 100% natural item
- Fully cooked convenience and safety
- Superior holding quality for to-go applications
- An opportunity to elevate your menu

### AN ULTIMATE INGREDIENT

At Hormel Foodservice, we make HORMEL® FIRE BRAISED™ meats the way you would – with high-quality meats and proven preparation methods that produce tender meats, desired flavors and stunning end results. It's convenience and simplicity that's indistinguishable from scratch.



ITEM #	PRODUCT DESCRIPTION	PACKAGE
84117	HORMEL® FIRE BRAISED™ Flank Steak	2/2 pc.

For more information on HORMEL® FIRE BRAISED™ Meats, call your Hormel Foodservice Sales Representative at 1.800.723.8000 or visit [hormelfoodservice.com](http://hormelfoodservice.com)



## **ANFP February CDM of the Month**



**Name: Susan Goleman, CDM, CFPP**

**Job Title: Dietary Manager**

**Employer: Focused Care at Hamilton**

**Job Location: Hamilton, TX**

**Years at Current Facility: 10 Years**

**Years in Current Position: 10 Years**

**CDM Since: 10/22/2013**





Houston – [Joseph.Schwaiger@pepsico.com](mailto:Joseph.Schwaiger@pepsico.com)

Central Texas – [todd.montalbo@pepsico.com](mailto:todd.montalbo@pepsico.com)

Dallas – [Angela.Cain@pepsico.com](mailto:Angela.Cain@pepsico.com)





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

## 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

### President

Mrs. Kathryn E. Mata, CDM, CFPP

### President Elect

Kim Kyle, CDM, CFPP

### Secretary

Kenneth D. Owens, CDM, CFPP

### Treasurer

Marilyn M. Kleypas, CDM, CFPP

### Treasurer Elect

Donna Ynostrosa, CDM, CFPP

### Spokesperson

Mrs. Deborah F. McDonald, CDM, CFPP

### Webmaster

Mrs. Deborah F. McDonald, CDM, CFPP

### Newsletter Editor

Fred Mahaffey, CDM, CFPP

## District Presidents

### District 1 (South)

Mary Valdez, CDM, CFPP  
Corpus Christi, TX

### District 2 (North)

Gladys Hendrich, CDM, CFPP  
Fort Worth, TX

### District 3 (North East)

Deborah Darlin, CDM, CFPP  
Sulphur Springs, TX

### District 4 (South East)

Carol Persinger, CDM, CFPP  
Manvel, TX

### District 5 (Central)

George Effinger, Jr., CDM, CFPP  
Killeen, TX

### District 6 (South West)

Beverly Turek, CDM, CFPP  
San Marcos, TX