

ANFP Texas News

SPECIAL POINTS OF INTEREST:

- President's Message
- Workshop May 2023 Missouri City, TX
- Texas ANFP Spring Meeting Pictures
- Food Safety
- CMS Requirements

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What you will find in this issue!

1. Being Active in a Professional Organization helps develop self confidence in abilities and knowledge. When taken and 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.
2. When you do not participate you miss out on not only a lot of great information. But, also a lot of fun and camaraderie.
3. There are a lot of other professionals dealing with the same challenges you face everyday.
4. There are a lot of resources and people out there to help you.
5. That you only get out of something what you put into it.
6. Networking and Developing Professional Relationships is a great way to find solutions to challenges.



“If you fall backwards at least you are still looking up! And if you fall forwards then at least you moved closer to your goal!”



President's Message

Debbie McDonald, CDM, CFPP
TXANFP President



TXANFP members, it is my pleasure to serve as the President of TXANFP. This Wonderful organization and its members make me proud to say, I am an active member of TXANFP. I am looking forward to work with each TXANFP member this coming year. We have an awesome group of members here in Texas, we continue to grow. ANFP has a rich history of 50 plus years as a professional organization that leads the way with our commitment and service to our membership. I need each of you to help support TXANFP goals for FY 23-24. The goals will be listed in this newsletter.

I encourage each member to send in articles for our newsletter to Mr. Fred Mahaffey, frederickmahaffey@gmail.com, newsletter editor. He does an excellent job on the newsletter, but he needs your assistance.

Please welcome our new board members.

PRESIDENT, DEBBIE MCDONALD, CDM, CFPP

PRESIDENT-ELECT, SHAYLEI JOHNSON, CDM, CFPP

IMMEDIATE-PAST PRESIDENT, KIM KYLE, CDM, CFPP

SECRETARY/TREASURE, MICHAEL L.C. POLMANTEER BS, NDTR, CDM, CFPP, TSAC-F

TREASURE, DONNA YNOSTROSA, CDM, CFPP

NEWSLETTER EDITOR, FREDRICK MAHAFFEY, CDM, CFPP

Our board members and committee members will diligently work to give our membership the best educational tools possible. Our pledge is to continue to strive towards excellence in professionalism and education. Our organization has a lot to offer our members and it is important that we continue to educate our administrators, food service workers, legislature representatives and all others that you encounter. I want to wish you all a happy summer and I look forward to seeing you in the fall.

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

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

SAVE THE DATE: OCTOBER 2023

Fall Workshop

October 2023
In the DFW Area

Watch your email for details!!!

Texas ANFP Spring Meeting Re-cap

May 2023 at Missouri City, Texas

If you did not make it to the Spring Workshop you really missed out on some excellent presentations and information. The theme was “The Power of One.” And everyone came away with something from the experience. From the CDM Chapter Review on Wednesday, Leadership Skills Training, Prob-

lem Solving, Kitchen Treasures, Sanitation Solutions, Identifying Team and Individual Competence, 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.

“The
Power of
One”

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 2023

First Timers



Rhonda Marable

Frank Reyes

Clement Mosseri



Kendra Hughes

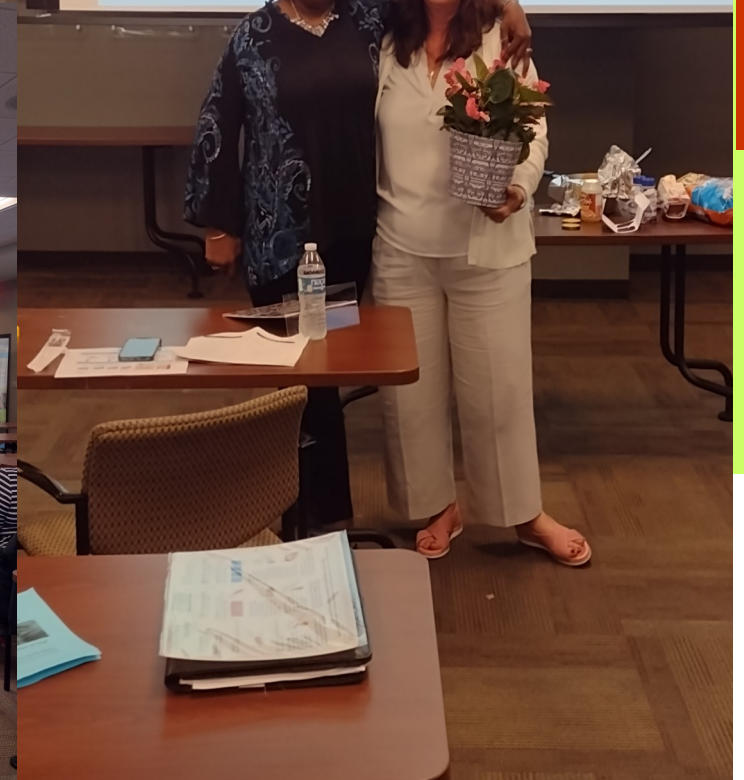
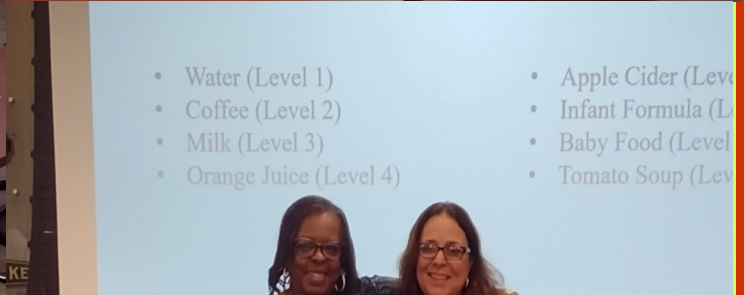
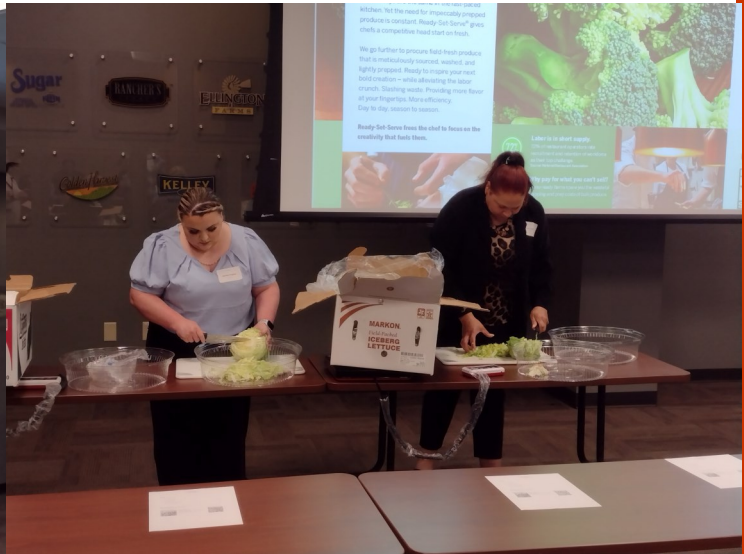
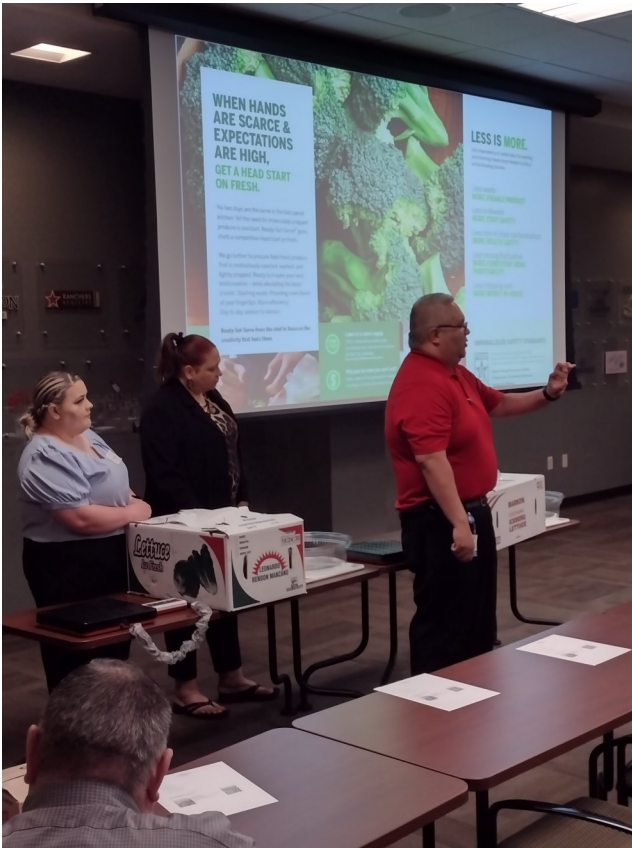
Frederick Sarbah

Michelle Hemphill

Pictures from Spring Workshop - May, 2023



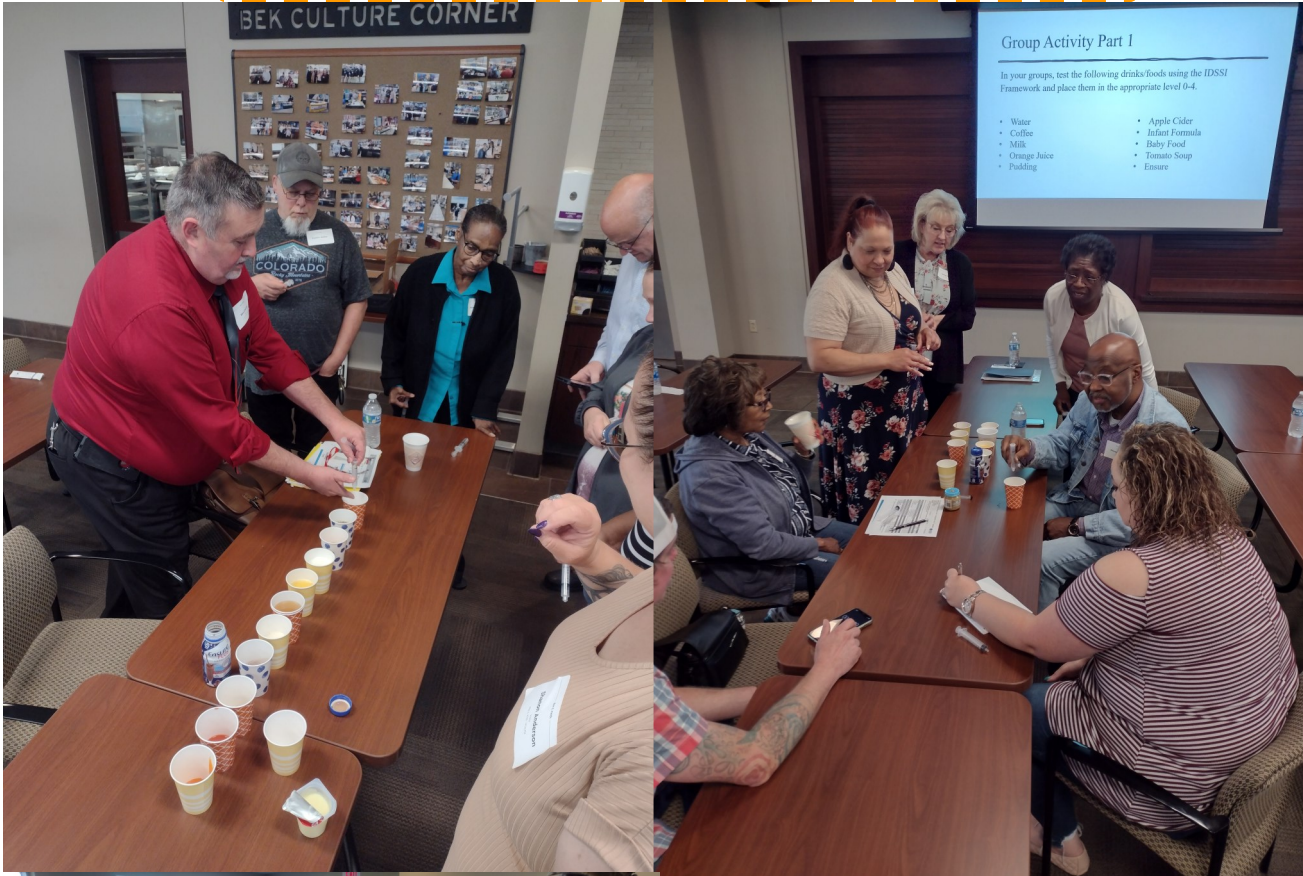
Pictures from Spring Workshop - May, 2023



Pictures from Spring Workshop - May, 2023



More Pictures from Spring Workshop



Vendor Spotlight from Spring Workshop -



PAGE

Vendor Spotlight from Spring Workshop -



The Pillsbury Dough Boy apparently has a fan!! ➡

Continuing Competence Initiative

When does this impact me?

The Continuing Competence Initiative formally begins on June 1, 2023. Participation in the initiative has a rolling start date, to coordinate with your recertification cycle:

Three-Year Recertification Cycle

Start Date

June 1, 2023 - May 31, 2026

June 1, 2023

June 1, 2024 - May 31, 2027

June 1, 2024

June 1, 2025 - May 31, 2028

June 1, 2025

What do I have to do to meet requirements?

- Complete the Self-Assessment Tool prior to submitting continuing education activities in your record
- Meet requirements for maintaining CDM, CFPP certification (45 CE, nine pertaining to Sanitation/Safety, one pertaining to Professional Ethics)
- Pay annual certification fee

What happens if I don't complete the Self-Assessment Tool?

The first time you go to your My Certification page in your record after your new three-year recertification period begins, you will see a message reminding you to complete your self-assessment. You need to complete your self-assessment before you can submit any CE activities or documentation.

What if my goals change?

After you complete your self-assessment, you will receive a suggested learning plan that indicates general areas in which continuing education is needed, **based on the responses you provided in your self-assessment**. The learning plan is information that should be used as a guide in prioritizing continuing education opportunities to meet your learning goals.

Continuing Competence Initiative

What if my goals change?

Having goals is important to career growth, and periodically reviewing and revising those goals is essential to ensure that your roadmap to reach your goals is still pointed in the right direction. If you change jobs or your interests within your field changes, your goals may need to be tweaked. It's a good idea to complete the self-assessment again and receive a new learning plan based on your current goals.

Why did the CBDM decide to do this?

Moving from a Continuing Education model for recertification to a Continuing Competence model is intended to not only increase awareness but encourage credential holders to examine their own individual needs and plan/select their continuing education activities to meet those needs. This is the primary goal.

Continuing competence embraces demonstrating specific levels of knowledge, skills or abilities not only at the time you become certified, but as you progress throughout your career, and encompasses your changing needs. Continuing to be competent within the industry and your job means you deliver best practice results and have greater credibility with employers, surveyors and colleagues. A continuing competence model is a best-practice method of recertification, especially in the healthcare arena, and demonstrates currency in your field.



Continuing Competence is defined as,

"demonstrating specified levels of knowledge, skills, or abilities not only at the time of initial certification, but also throughout an individual's professional career." CBDM first introduced the concept of Continuing Competence in 2017 with articles in *Nutrition & Foodservice Edge* magazine and education sessions at live meetings.

In 2019, CBDM published competencies for Food and Nutrition Services employees and a task force was developed to explore a continuing competence program for CDM, CFPPs. The task force made recommendations to CBDM and in 2021, the Board voted to implement Phase I of a two-phase plan on June 1, 2023.

Continuing Competence Initiative

Phase I

All CDM, CFPPs will be asked to complete a Self-Assessment Tool, when they begin a new, three-year recertification period, beginning with those whose new recertification cycle starts June 1, 2023. This questionnaire is based on the content outline that is used for the CDM Credentialing Exam, the CDM, CFPP Scope of Practice, and our Practice Standards. Once it is completed, CDM, CFPPs will then receive a learning plan that makes suggestions about where to focus their education selections over the next three years.

Phase II

Phase II involves connecting CE choices to the learning plan. This will be reviewed for implementation down the road, and there is no timeline for implementation yet. CBDM will continue to provide updates as any new information becomes available.

Why is this important?

- Keeping up knowledge and skills specific to one's goals and needs ensures that an individual delivers "best practice" results and performance.
- Continuing competence means greater professional credibility, with employers, surveyors, and within the foodservice department, resulting in increased potential for career advancement and promotion.

ACCREDITED
CERTIFICATION PROGRAM



NCCA BY ICE

Why the Continuing Competence Initiative?

The National Commission for Certifying Agencies (NCCA) created standards in 1977, updated in 2021, to ensure certification programs adhere to modern standards of practice for the certification industry. CBDM has been fully accredited since 1989, and joins an elite group of more than 130 organizations representing over 315 programs that have received and maintained NCCA accreditation.

NCCA Standards

NCCA requires that a certification program meets 24 standards with 113 elements. One of the standards addresses recertification, and one element of that standard states:

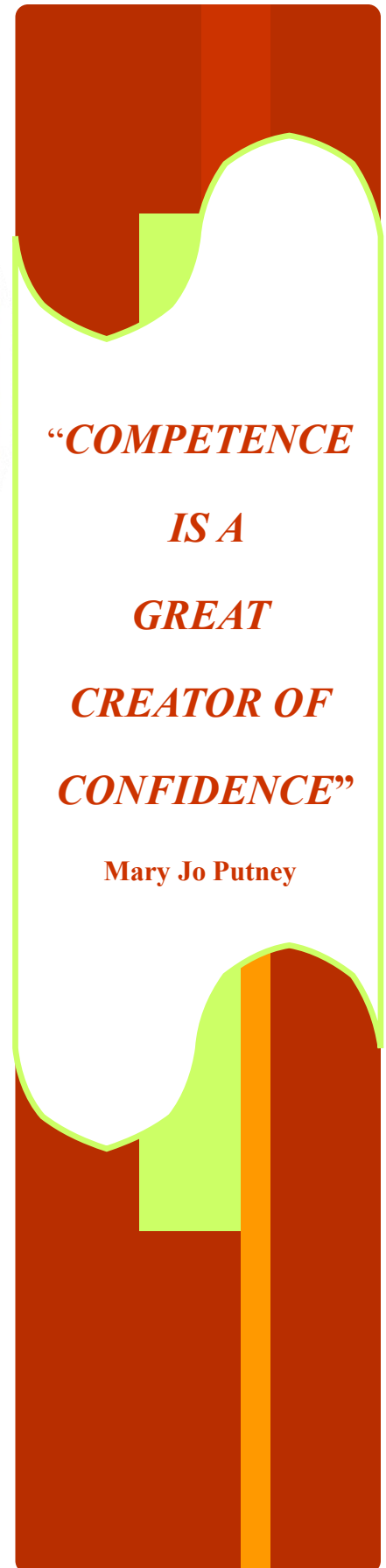
The certification program must have a definition of continuing competence that is consistent with the Commission's definition of continuing competence.

Associated commentary to support this indicates that recertification requirements can either measure and/or promote continued competence, which is defined as:

Demonstrating specified levels of knowledge, skills, or ability not only at the time of initial certification, but throughout an individual's professional career.



Tag F801 §483.60(a) Staffing The facility must employ sufficient staff with the appropriate competencies and skills sets to carry out the functions of the food and nutrition service, taking into consideration resident assessments, individual plans of care and the number, acuity and diagnoses of the facility’s resident population in accordance with the facility assessment required at §483.70(e)



Vendor Spotlight from Spring Workshop -

DAWN GOODE
DISTRICT SALES MANAGER
GULF COAST DIVISION

BEN E. KEITH COMPANY
FOODSERVICE DISTRIBUTORS



1 BEN E. KEITH WAY
MISSOURI CITY, TX 77489
OFFICE: 832.652.5888
CELL: 281.813.9099
DZGOODE@BENEKEITH.COM
WWW.BENEKEITH.COM

Ben E Keith

Dawn Goode

832-652-5888

Fidler Marketing Inc,

Jim Gretz

832-242-4942

Fidler Marketing, Inc.
Texas Division
405.843.5001 • f | 405.843.4772
facebook.com/fidlermarketing
twitter.com/fidlermarketing

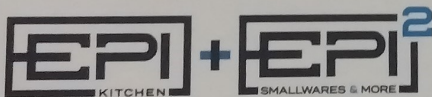
Jim Gretz
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JESUS JUAREZ

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www.epi-2.com



Customer Service
817-552-5500

EPI (Kitchen and Small wares)

Jesus Juarez

817-873-1170

General Mills

Kasey Catalanotto

210-918-0290



Kasey Catalanotto, Account Executive
North America Foodservice

Houston, TX

TEL: (210) 918-0290

kasey.catalanotto@genmills.com

My favorite General Mills product is: Pillsbury Place & Bake Cinnamon Twirls

Vendor Spotlight from Spring Workshop -

Kara Schneider
Territory Manager



Foodservice

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Hormel Foods

Kara Schneider

571-355-2610

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Erin Wiedeman

346-208-2498



Erin Wiedeman

Key Account Manager – Central

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M | 346 208 2498

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Account Executive

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mobile / 832-877-8080

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77064

AffinitySales.com

Affinity Group

Scott Demasi

832-877-8080

Jones Zylon
(Meal Delivery Systems)

Joe Burns

800-848-8160

Joe Burns
Systems Specialist



P.O. Box 149 • West Lafayette, OH 43845

800.848.8160 (toll free)

817.681.6441(cell) • 740.545.6671(fax)

joeb@joneszylon.com • www.joneszylon.com

A BIG Thank-You to our Vendors!!

Food Safety

When are you required to wear gloves?

When you are handling Ready To Eat (RTE) Foods. Think of it this way, if you can pick it up and put it in your mouth without heating, cooking then consider it a ready to eat food.



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.

*“What is your
WHY?”*

*“It is a proven
fact that those
who are the
most
successful,
have a “WHY”*

*(What motivates you
to do your best.)*



Pictures from Spring Workshop - May, 2023



Pictures from Facilities Around the State

Send in articles for our newsletter to Fred Mahaffey,
frederickmahaffey@gmail.com

**Where are your photos from your
facility activities??**

You and your team work hard!

**Let us recognize them
for their efforts!!**

Your Pictures Here!

Your Pictures Here!

**“TEAMWORK”
Is not a
“SOLO ACTIVITY!!”**

Your Pictures Here!

Your Pictures Here!

Your Pictures Here!



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

President

Debbie McDonald CDM, CFPP

President– Elect

Shaylei Johnson CDM, CFPP

Immediate-Past President

Kim Kyle CDM, CFPP

Secretary/Treasurer

Michael L.C. Polmanteer BS, NDTR, CDM, CFPP, TSAC-F

Treasurer

Donna Ynostrosa, CDM, CFPP

Newsletter Editor

Fred Mahaffey, CDM, CFPP

Committees and Committee Members



We are looking for volunteers. If interested please contact one of the Texas ANFP Board Members and we will gladly pass on your information.