

ANFP Texas News

SPECIAL POINTS OF INTEREST:

- President's Letter
- Workshop April 2022 Selma, TX
- Texas ANFP Spring Meeting Pictures
- Scope of Practice
- District News
- Food Safety
- Food Code PIC

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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



Texas ANFP CDMs,

I would like to thank each of you and the executive board for your support during my presidency! Debbie McDonald, Ken Owens, Donna Ynostrosa, and Fred Mahaffey, I could not have served if it wasn't for their support.

It was a difficult three of four years due to the pandemic and the struggle was real for all of us. As I transition out of my current role, I will support the Texas ANFP and always be grateful for the opportunity I was given to serve.

I look forward to seeing the growth that the incoming board will bring to our chapter and will support them in their endeavors.

Best wishes to each one of you and I hope to see you all at our Spring workshop in Missouri City, TX May 3rd -5th, 2023!

Thank you!

Kim Kyle CDM, CFPP
Texas ANFP President



**Don't forget to make plans to attend the
2023 Annual Conference & Expo (ACE)**
June 25-28, 2023 | New Orleans, LA

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: May 2023

Spring Workshop

“The Impact of One”

MAY 3-5, 2023

Watch your email for details!!!

Ben E. Keith Way

Missouri City, Texas 77489

Texas ANFP Spring 2022 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, Sanitation 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.

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.

Cool Recipes

Flatbread

3 cups flour, 2 teaspoons baking powder, 1 ½ teaspoons salt, 3 tablespoons olive oil & 1 cup ice water
2 to 3 tablespoons vegetable oil (for frying)



Mix all three dry ingredients together in a mixing bowl and olive oil and ice water and mix to make soft.

Dough should be moist but not sticky (may need more flour or water).

Cover with plastic wrap for 10 minutes.

Preheat skillet, add 1 tablespoon oil and heat until oil starts to shimmer.

Divide the dough into 10 – 12 egg shape balls (or 5-6 larger portions), dredge in flour and roll out to about 1/4" thick (or you can shape by hand).

In batches fry the flatbread in the hot oil for 2-3 minutes or until golden brown flip over and fry the other side for about 2 minutes.

Transfer to a rack to cool slightly before serving.

Add more oil as needed to finish frying the remainder of dough.

Ken Owens CDM, CFPP

Your Favorite Recipe could be here!!

Please send in your recipes and we will try to get them included in the next issue.

Spicy Special Event Meals



At Kingwood Pines we try to have a monthly Around-the-World themed meals for our patients. Mediterranean Chicken (right) seasoned with Greek seasonings and dressing topped with tomatoes, olives and feta served with Israel Cous Cous (left).

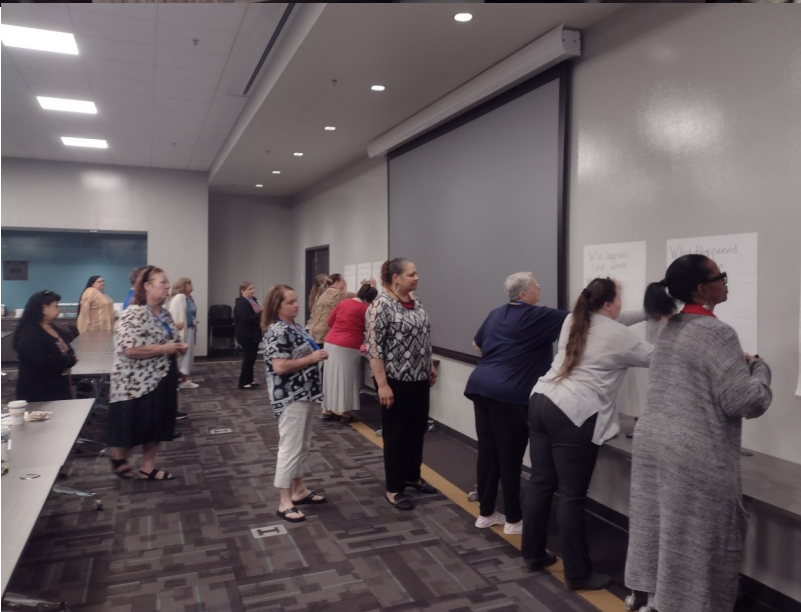


West African Fufu, Okra Stew, Piri Piri Chicken & Jollof Rice (left to right).

Both meals were a hit and we now have the Mediterranean Chicken on the menu every month!

Ken Owens CDM, CFPP Food Service Director Kingwood Pines Hospital

Pictures from Spring Workshop - April 27-29, 2022



Pictures from Spring Workshop -



Pictures from Spring Workshop -

FIRST TIMERS



**Martha Saldana
North Richland Hills**



NOT First Timers!!

*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!*

Food Safety

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”

Food Code Compliance Person In Charge (PIC)

Person in Charge (PIC) Additional Food Safety Training Requirement Clarified

The following definitions help to clarify the role that CDM, CFPPs play in Food Code Compliance:

- The Food Code Person in Charge (PIC) requirements apply to establishments or Care Communities that have a retail food license to sell food outside their buildings. This retail food license is regulated by the State/Local/County Health Inspector.
- Centers for Medicare & Medicaid Services (CMS) and its survey process does not include the PIC in 483.60 Food & Nutrition Services (FNS) Regulations but does require specific educational requirements for the FNS Director which lists the CDM, CFPP first on that list. DO BE AWARE some states may have specific Long Term Care regulations that include added Food Safety training for which you would need to be in compliance.

If your facility operates with a retail food license, the FDA requires a person to be the designated PIC, so it may benefit your department to have multiple staff members trained.



General Mills Natural & Organic Portfolio



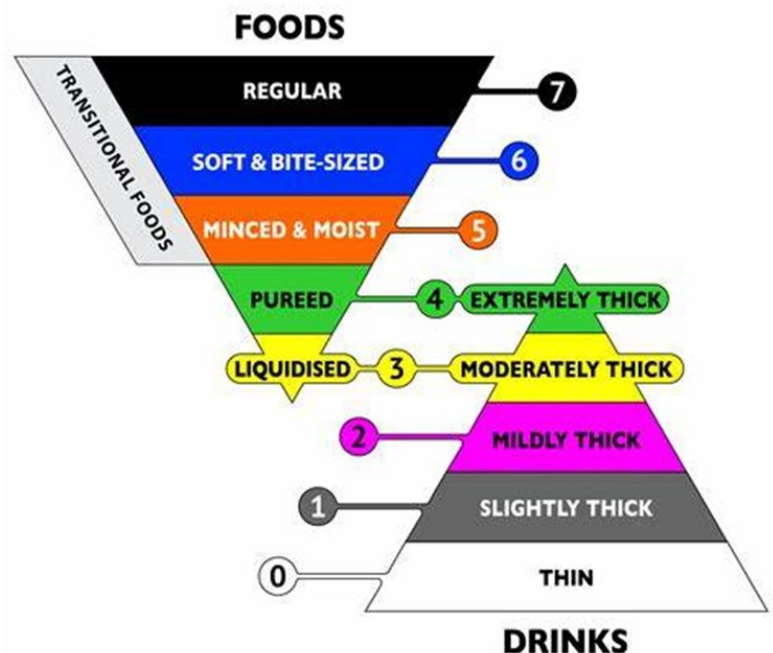
What is IDDSI??

The **International Dysphagia Diet Standardization Initiative (IDDSI)** is an organization made up of volunteer clinicians and researchers from 9 countries around the world. The IDDSI Dream since joining together in 2013 has been to;

“ Achieve global dysphagia diet terminology, creating common terminology and common understanding across international borders, across lifespan, across professions, and across all the stakeholders to help the care of people with difficulty swallowing (dysphagia).”

IDDSI is all about patient safety!

The American Academy of Nutrition and Dietetics (AND) and the American Speech-Language-Hearing Association have voted to formally support the implementation of IDDSI framework and definitions. An implementation plan is already in progress and you will start seeing dual descriptions on many thickened products.





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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Deborah F. McDonald, CDM, CFPP

Newsletter Editor

Fred Mahaffey, CDM, CFPP

Committees and Committee Members



We are looking for volunteers to fill the Secretary and Treasurer position that will be available for the 2023-2025 Term. If interested please contact one of the Texas ANFP Board Members and we will gladly pass on your information.