

ANFP Texas News

SPECIAL POINTS OF INTEREST:

- President's Message
- Fall Conference 2025
- Meet Your New Officers 2025
- Member Spotlight
- ACE 2025 Pictures

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**“Up Coming Events”
You Do Not Want to Miss!!**

TXANFP Fall Conference/Food Show
Oct 14-15, 2025
Amarillo, Texas

Details on page 6-9

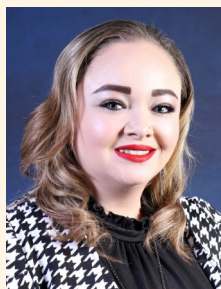


“Your Talent determines what you can do. Your Motivation determines how much you are willing to do. Your Attitude determines how well you do it.”

-Lou Holtz



President's Message



Shaylei Johnson, CDM, CFPP
Director at Large - ANFP Nationals
TXANFP President



Hello Members,

It is my pleasure to share some exciting updates from our chapter.

First, mark your calendars for our **Fall Conference**, hosted in conjunction with the **Ben E. Keith Food Show in Amarillo on October 14–15th**. This event promises to be a great success, and we encourage you to spread the word and invite your peers in the foodservice industry. We have attached event details along with a QR code for pre-registration—remember, registering in advance will save you money, so don't miss out!

I am also thrilled to announce that our chapter has been honored with the **Diamond Award at ACE this year**. Congratulations to each of you for helping us achieve this recognition!

As reigning award recipients, I am proud to share our **2026 Philanthropic Charity Initiative**. Our chapter will be focusing on raising awareness and funds to support the fight against **human trafficking in West and Central Texas**. This issue has deeply impacted our region, and we are committed to being part of the solution. Our goal is to raise **\$25,000** to directly benefit local organizations that provide critical resources such as temporary housing, clothing, toiletries, and counseling for women and children rescued from trafficking situations. We are in the process of selecting two local charities whose work aligns closely with this mission, and we look forward to announcing them soon.

In the weeks ahead, we will share more details about the chosen organizations, fundraising opportunities, and ways that you can get involved to help make a difference. Lastly, we invite you to share photos, facility activities, or any information you would like included in our newsletter with **Fred Mahaffey**.

Shaylei Johnson CDM,CFPP
Director of Food & Nutrition Services
President-TX ANFP
Office- [432-464-2463](tel:432-464-2463)
Mobile- [785-470-7709](tel:785-470-7709)



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.

*“All our
dreams can
come true, if
we have the
courage to
pursue them.”
~Walt Disney*

Recognizing One of Our Own



Association of Nutrition & Foodservice Professionals (ANFP)
June 26 at 2:30 PM · 🌐

ANFP congratulates and welcomes Ken Owens, CDM, CFPP as the 62nd Chair of the ANFP Board of Directors. Ken is the Director of Food Service at Kingwood Pines Hospital in Humble, TX. He was officially installed as the Chair at this week's Annual Conference & Expo in Bloomington, MN. He will serve a two-year term.

SAVE THE DATE: OCTOBER 14-15, 2025

Fall Conference

in Amarillo, Texas

Watch your email for details!!!

Texas ANFP Fall Conference What to Expect

You have never been to a Workshop and you want to know what to expect and why you should go?

1. You will develop contacts and network with others facing the same challenges you face.
2. You will have fun!
3. You typically will learn new management skills and practice in group sessions with others learning along with you.
4. You will hear speakers in related industries talk about trends and topics that may help you be more effective in your role as a leader.
5. You sometimes get to try new product items the vendors bring as part of the food show. **Ben E. Keith Food Show in Amarillo on October 14–15th.**
6. You will have fun!
7. We talk about ways to be more productive and run a more efficient operation.
8. Some of the activities are participative and interactive.
9. You will have fun!
10. You earn CEU's that you need to maintain your credentials.

*"Be the best
of whatever
you are."*

~ Dale

Carnegie

Fall Conference

First Timers



**We look forward to
Seeing you all at the
Fall Conference!!**

How to Register for Fall Conference

Use the QR code to the left to register and pay for your Conference.
Early Bird is 7/9—8/9



*“You have to
take charge of
your own self
improvement,
no one will do
it for you!”*

TEXAS ANFP *Conference*



OCTOBER	Special Event	Early Bird
14-15th	BEN E KEITH	
Amarillo, TX	FOOD EXPO	7/9-8/9

MEMBER	RETIRED	STUDENT	NON MEMBER
\$70	\$55	\$50	\$80



Joyce Lamilla

M.Ed, RD, LD, FAND

Please join us for Joyce Lamilla's session on
**Customer Service - Improving
 the Dining Experience
 in Healthcare!**

Continuing Education Credits Available
 Amarillo Civic Center - Heritage Room - 9 AM
 401 S Buchanan St, Amarillo, TX
 October 15, 2025

Scan Here to
Register!



In the world of senior living, dining isn't just about nourishment; it's an opportunity to create memorable experiences that residents will cherish. By focusing on "wow" moments, we can significantly enhance the quality of life for our seniors, turning every meal into a special occasion. Never underestimate the power of your dining program to enrich the lives of our seniors. This presentation will help you inject the special touches into your community's dining services that will make your residents feel appreciated and valued.

Reminder - Make sure to also register for Joyce Lamilla's seminar so she will have a headcount on how many to prepare for.

**Why you should attend the
TXANFP Fall Conference!**

Earn CEU credits!

Network with other professionals in your field!

Enhance your skillset and knowledge!

Opportunity to get out of your building and recharge and learn in a positive atmosphere!

Have fun!! Check out the Vendors at the Ben E Keith Food Expo!

OCTOBER 14-15th	Special Event BEN E KEITH AMARILLO, TX	Early Bird 7/9-8/9
MEMBER	RETIRED	STUDENT
\$70	\$55	\$50
		NON MEMBER
		\$80

Use the QR Code
to register



**"The secret of
success is to do
the common
thing uncom-
monly well."**

~ John D. Rockefeller



**Be sure to pre-register for
the Food Show and sign
up for Joyce Lamilla's
Presentation**



Pictures are from past food show vendors!



Delivering Quality Service since 1906!

- 100s of food vendors
- Cutting-edge technology
- Product demonstrations
- Door prizes
- Approved CE credit hours

Wednesday, October 15th 10 am-3 pm

Amarillo Civic Center

401 S Buchanan St, Amarillo, TX

***Scan Here to
Pre-Register!***





Customer Appreciation Event

Tuesday,
October 14th, 2025
6 pm - 8 pm

The Embassy Suites Downtown
(500 S. Buchanan, Amarillo, Tx)
Yellow Rose Ballroom

GUEST SPEAKERS

Joyce Lamilla

M.Ed, RD, LD, FAND

Customer Service - Improving the
Dining Experience in Healthcare
Continued Education Credit
Located in the East Heritage Room

Wed, Oct 15th



9 AM

Wed, Oct 15th



9 AM

Sue Straughan

Director of Business Solutions
The Restaurant
Success Formula

5 Best Tips of All Time
Located in the West Heritage Room

HOST
BUSINESS SOLUTIONS

[me] marginedge

SpotOn

DATAMATE

menufy

**SPILL
OVER**

A HOST of solutions
and resources to
strengthen your business!



TXANFP Immediate Past President Message

Hello,

I am indeed happy that Texas won the Membership, Communications, Government Affairs, Platinum Award, Diamond Nominee and the Diamond Award. What an awesome year. I appreciate all the input from everyone that helped. I look forward to this year's final awards! I know that Shaylei will do an awesome job! We must strive to have another successful year.

Thanks again for an awesome 2024/2025 year!

Deborah McDonald, CDM, CFPP

TXANFP Immediate Past President



“Striving together with pride, dedication, and commitment to make a difference in another’s life.”

In Celebration of National & International Day of Things to celebrate: Here are some ideas...

Send in your pictures of your facility celebrations and highlight your staff!

Sept 5 - National Cheese Pizza Day

Sept 6 - National Bacon Day

Sept 13 - International Chocolate Day

Sept 18 - National Cheeseburger Day

Oct 7 - National Taco Day

Oct 10 - National Angel Food Cake Day

Oct 14 - National Dessert Day

Oct 14 - National Pasta Day

Nov 2– National Deviled Egg Day

Nov 9– National Fried Chicken Sandwich Day

Nov 11– National Sundae Day

Dec 4 - National Cookie Day

Dec 8 - National Brownie Day

Dec 13 - National Cocoa Day

Dec 24 - National Eggnog Day

Our Philanthropic Charity Initiative for 2026

Our chapter will be focusing on raising awareness and funds to support the fight against human trafficking in West and Central Texas. This issue has deeply impacted our region, and we are committed to being part of the solution.

Our goal is to raise \$25,000 to directly benefit local organizations that provide critical resources such as temporary housing, clothing, toiletries, and counseling for women and children rescued from trafficking situations. We are in the process of selecting two local charities

Human trafficking poses severe damages to victims, including physical violence, psychological trauma, and long-term health consequences, making it a critical global issue.

Physical Dangers

Victims of human trafficking often endure extreme physical conditions. They may be subjected to physical violence, including beatings and sexual assault, leading to injuries and long term health issues.

Psychological Impact

The psychological effects of human trafficking are profound. Victims frequently experience post-traumatic stress disorder (PTSD), anxiety, depression, and other mental health issues.

The trauma inflicted during their exploitation can lead to cognitive impairments, emotional numbness, and difficulties in forming relationships. Many survivors report feelings of guilt and shame, which can further isolate them from support systems.

Social Consequences

Human trafficking can result in social ostracism. Victims may find themselves alienated from their communities and families due to the stigma associated with their experiences. This isolation can make it challenging for them to reintegrate into society and seek help, leaving them vulnerable to re-trafficking.

Manipulative Tactics by Traffickers

Traffickers often use manipulative tactics to control their victims. They may lure individuals with false promises of employment or better living conditions, only to trap them in exploitative situations. Victims may feel indebted to their traffickers, believing they owe them money for travel or other expenses, which can create a cycle of dependency and exploitation.

Health Risks

The health risks associated with human trafficking are significant. Victims may suffer from malnutrition, dehydration, and untreated medical conditions due to lack of access to healthcare. The long-term health consequences can persist long after the trafficking has ended, requiring ongoing medical and psychological support.

In Summary, human trafficking is a grave violation of human rights that inflicts severe physical, psychological, and social harm on its victims. Addressing this issue requires a comprehensive understanding of its dangers and a commitment to prevention and support for survivors.

If you missed the June Issue -

Introducing the rest of your team.....



Fred Mahaffey- President Elect & Newsletter Editor

Frederick (Fred) Mahaffey, Instructor at Kilgore College, Owner/CEO of Mahaffey Insurance Agency specializing in Affordable Health Insurance. With over 40 years in the food service industry he has experience in restaurant management, 25 years of that in Healthcare foodservice management. Fred was an Instructor at Angelina College and currently still teaches the Nutritional Services Manager Course at Kilgore College. He has been teaching the Dietary Manager Course since 2009. Most of you know Fred as the editor for TXANFP newsletter. He has been a member of the Texas ANFP Chapter since 2011.

His career started with McDonald's in 1981 as a cook and he worked his way through the ranks to store manager. Worked in 6 different stores managed three as the store manager. Then made the leap into short term care and went to work for ETMC Tyler, then went to Memorial Mother Francis and Palestine Regional Medical Center. From there he went to Long Term Care for a nursing home in Jacksonville, Tx. Was promoted to a Regional Director when company was sold and supervised 23 nursing homes and 5 hospitals in Texas and Oklahoma until switching to a management company startup and then supervised 14 nursing facilities through the Covid-19 event. During the middle of all this the instructor at Angelina College asked Fred to take over her class so she could retire in 2009 and that is when the teaching journey started. One of Fred's beliefs is that being able to teach and mentor others is a blessing.

After Covid he decided he wanted to be his own boss and embarked on the self employed journey and found another industry where he makes a positive difference helping people every day. Either through education or helping provide health insurance options that are appropriate and affordable. You know the saying once you are in healthcare you never get out!

He is extremely active in the community and his local Chambers of Commerce, he is currently the President Elect for 2026 for the Palestine Chamber Ambassadors, and is on his third year as President of the Rusk Library "Friends of the Library". Fred believes in being a "Servant Leader", the most rewarding thing we can do is to help others grow and improve. Fred's motto, "Helping People Every Day!" is not just a saying it's a way of life.

The only regret he has is not being more involved with the TXANFP earlier. The time commitment is minimal compared to the benefits you get from the comradery, knowledge you get and give, the networking and sometimes a short break from the day to day grind.

Contact Fred at 903-978-0268 or frederickmahaffey@gmail.com

**"Helping People Every Day!"
It's not just a motto, it's a way of life!**

DeWayne B. Pace - Treasurer

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DeWayne B. Pace, Executive Chef, Operations Manager and Manager of Food and Nutrition Services for Cook Children's Medical Center Prosper Texas are among his many titles.

Mr. Pace is a native Dallasite and attended David W. Carter High School. He graduated from El Centro College with a degree in Culinary Arts Food Service management CDM, CFPP.

His career in management began with the Darden Restaurant Group, the parent company of Red Lobster. Mr. Pace began his career in medical food service at Methodist Charlton Medical Center, where he worked for 19 years. He then expanded his career by becoming Food and Nutrition Operations Director with Cantex Continuing Care Network, a skilled nursing and rehabilitation chain with 28 facilities. While there, he implemented a distinctive dining program to improve patient satisfaction.

His reputation for improving dining options in skilled nursing then took him to Greystone Healthcare in Tampa, Florida, where he was the Corporate Director of Food and Nutrition Service for their 33 facilities. While in Florida, he implemented the Dining with Distinction program for their facilities located in Florida and Ohio.

His highly sought after skills then took him back home to work at Baylor Scott & White in Grapevine and Trophy Club Texas as the Director of Food and Nutrition Service. He worked there until his skills were sought after and needed at Sharp Grossmont Medical Center in San Diego, California for three years.

After the COVID-19 pandemic changed his priorities, to take care of his aging parents, spend more time with his wife and family. He returned to Texas to use his culinary and leadership in more of a servant's capacity. His desire to make a difference then took him to Perimeter Behavioral Health as the Director of Hospitality Service overseeing Food service and EVS, where he improved the dining options and the environment for youth and adolescents.

To continue using his management and culinary skills for some of the most vulnerable, he is now Executive Chef, Operations Manager and Manager of Food and Nutrition Services for Cook Children's Medical Center Prosper Texas.

DeWayne has received numerous awards and recognition for his skills. He has served on many organization boards and has also received several certifications. He is a member of ANFP, AHE and AHF. He has the ServSafe and CFPP designations. He serves as a mentor for many food and environmental service leaders in the DFW area. He has received several awards and recognition for meeting and exceeding patient satisfaction and KPI goals.

DeWayne is a member of the Concord Church in Dallas, TX. DeWayne has been married to his childhood sweetheart for over 30 years, and has one daughter Danyale.

DeWayne's Goal is to make a change and difference in the people he comes in contact with each day.

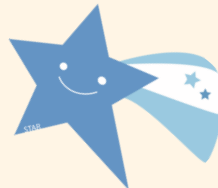
Getting to Know Your Officers Contd...

Allow me to introduce a new face to our TXANFP team.....

Kendra Hughes - Secretary



I am a dedicated mother of three, married for 18 wonderful years. As an aspiring Certified Dietary Manager (CDM) and Certified Food Protection Professional (CFPP), I am nearing the completion of my schooling and eagerly anticipating the next chapter of my life. Currently, I serve as the Supervisor of our in-house restaurant at PRMC in Andrews, Texas, where I oversee food orders and assist wherever needed in the department. I have been fortunate to have a great leader who has taught me invaluable lessons. This year, I am stepping into the role of Secretary for ANFP Texas, and I am excited to meet more CDMs and CFPPs and gain knowledge in this career path.



Did you know there are grants available for nutrition and foodservice professionals and students?

They can be found at:

<https://www.anfponline.org/foundation/grants>

Currently Open Grants

[CDM, CFPP Credentialing Exam Grant](#)

Performance Foodservice CDM, CFPP Credentialing Exam Preparation Grant

Other Grants

Chapter Champion Member Support Grant

Lyons Health Labs Student Grant

Disaster Relief Grant

DM&A CDM, CFPP Credential Grant

Annual Conference & Expo (ACE) Grant

Food Safety

What Tag is most common for Foodservice Operations as of April 2025?

Answer on page 29



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.)*



**The Key to
Success is to
Focus on the
Goal Not the
Obstacles!**

Thoughts to make you go hmmm....

**"Too many of us are not living our
dreams because we are living our fears."
~ Les Brown**

**"The good life is one inspired by love
and guided by knowledge."
~ Bertrand Russell**

**"Life is a lot like jazz ... it's best
when you improvise."
~ George Gershwin**

**"Nobody got where they are today
by living for tomorrow."
~Tom Wilson**



Member Spotlight

Thank-you! Kim for all of your hard work and dedication to the TXANFP over the years! We appreciate all that you do. Words cannot express enough how much you mean to all of us!



Kim Kyle CDM, CFPP
Director of Nutritional Services
Creative Solutions in Healthcare



Member Spotlight Continued

Kim Kyle CDM, CFPP is the Director of Nutritional Services for Creative Solutions in Healthcare they currently have 179 facilities across Texas. She has been with the company for seventeen years. Kim has over forty years of foodservice experience. She received her CDM, CFPP certification in 2008. Kim has served on the Texas ANFP Board as Vendor Chair, Vice President Elect, President and Past President.

Kim was the 2018 National Chair of the Nutrition Foodservice Education Foundation (NFEF) and served as a NFEF board member from 2018-2025.

She served on the ANFP Grants and Awards committee 2017-2025. Other ANFP committees she served on are the Leadership Development 2020, Professional Development 2017-2018 and the Program Review 2014-2017. In 2015 the ANFP honored Kim with the Inaugural Institute Alumni Leadership Award.

If you know someone whom you would like to see in the spotlight please contact the editor. Fred Mahaffey at frederickmahaffey@gmail.com

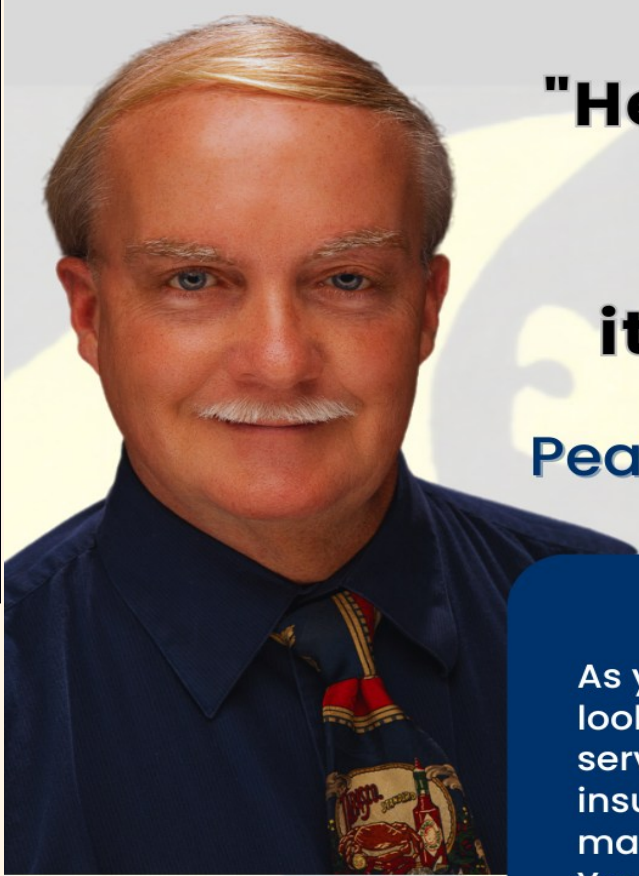


Subscribe to NFEF (Nutrition Foodservice Education Foundation) e-mails to receive Foundation news including available grants and scholarship programs, fundraising campaigns, and more. <https://bit.ly/3WTKpEd>

Would you want to know the most common citations issued in your state before your inspection? Have you wondered about those nursing home star ratings and how your facility stacks up against like facilities? NFEF offers a FREE online research tool to ANFP members that will help take a deeper dive and compare facilities to others in their state or nationally. To learn more about this tool, or to register, visit: <https://bit.ly/3f7RFqF>

(Sponsored Ad)

Group coverage is great for a single employee but can be costly to carry adult children or family. Don't wait for HR to tell you open enrollment is tomorrow and force you to choose without knowing your options. Skip the hassle, speak directly to a friendly, professional agent (Me). 903-978-0268 Available evenings and weekends to meet busy schedules.



"Helping People Every Day" isn't just our motto, it's our way of life!

Peace of mind starts here.

About ME

As your Health Insurance Specialist, I look forward to the opportunity to serve you with flexible and reliable insurance products that are tailor-made to fit your needs and budget. You'll find that my commitment to client satisfaction is second-to-none.

Why Choose ME?

- ✓ Reliable
- ✓ Taylor-Made Plans
- ✓ Fitting your budget needs

- ✓ Health Insurance
- ✓ Dental Insurance
- ✓ Vision Insurance
- ✓ Life Insurance
- ✓ Supplemental Insurance

Protect what matters today.
Let me help you build a brighter tomorrow.

FOR MORE INFORMATION

 (903) 978-0268  ushagent.com/FrederickMahaffey





The Importance of Preparing your Staff for Surveyors

I cannot impress upon you the importance of preparing your staff for survey preparedness. And training your staff how to respond to surveyors. Let's first look at some common behaviors.

1. How many of you have staff that disappear as soon as surveyors walk in the door?
2. Why does this happen?

If staff are trained and followed up with on a consistent basis they should have the tools and confidence to do their daily tasks without fear. **It starts with the attitude and understanding that surveyors are there to help the residents and the staff ensure the residents are properly being safe guarded and taken care of.** Their purpose is not to just find things to tag the departments. If this is the attitude and expectation you have then that is exactly what you will get. As with all success it starts from the top (you the leader) leading the way. If you are following up daily and constantly training and following up with your team daily on completing routine tasks like labeling, dating, taking temps, checking sanitizer levels, cleaning lists, etc. and making sure it is documented properly when a surveyor walks in no one should panic. Practice makes perfect and follow-up is good practice. Also, teach your team that if a surveyor asks a question they don't know, to say "Let me get my manager because I'm not sure." Then you can correct any issues if any on the spot. This is better than a team member guessing or just doing it incorrectly. If you complete your daily checklists everyday and follow-up you will solve most potential problems.
(To be continued next issue)

2025 Annual Conference & Expo (ACE)
June 23–26 in Bloomington, MN

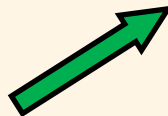
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Candid camera moment!!



2025 Annual Conference & Expo (ACE)
June 23–26 in Bloomington, MN



**Is that a giant laundry basket
they are hiding under?**



2025 Annual Conference & Expo (ACE)
June 23–26 in Bloomington, MN

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2025 Annual Conference & Expo (ACE)
June 23–26 in Bloomington, MN



2025 Annual Conference & Expo (ACE)
June 23–26 in Bloomington, MN



Available on



Aug 11, 2025

Building Community & Engagement in a Diverse Workforce



Aug 11, 2025

Fostering Food Safety Excellence Through Sanitation, Strategic



Aug 7, 2025

Checking All the Boxes: How to Create a Regulatory-Compliant



Jul 31, 2025

Tech at the Table: How Artificial Intelligence Can Help You Work

<https://videos.anfponline.org/ace-all-year-long/>

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 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.

Don't Worry about failures, worry about the chances you miss when you don't even try.

Pictures from Facilities Around the State

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



**Your pictures are
needed here!!**

**Show us what you
are doing to make a
difference!**

**If you don't see your facility then no
one sent me pictures!! Hint!-Hint! editor**

Safety Quiz Answer

The most common healthcare tag (F-Tags) as of April 2025

- F-812: Procure food from approved sources and store it properly

Coming Up in the January 2026 Issue

Survey Tales : Truth or Fiction?

Dealing with Anxiety in the Workplace

Teambuilding in the Dietary Department

Is there a topic you would like to see in the newsletter? Let me know send your ideas and suggestions to the editor. Frederickmahaffey@gmail.com

Opportunity for Company Sponsorships

If you or a company you know would like to place an ad in our TXANFP Newsletter we offer the following ad options:

¼ Page Ad = \$50.00

½ Page Ad = \$100.00

Full Page Ad = \$150.00 (Best Value and exposure)

Realize this newsletter is sent out to all TXANFP members, we also encourage members to share with their corporate supervisors and administrators. Also, a copy is usually sent to any vendors who give the editor a valid email. The newsletter comes out quarterly unless there is a technical issue. Ad prices are per issue so 4 issues a year. (January, March, June, September) Contact the editor for more information.

Thank-you! For supporting the TXANFP Chapter.



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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Shaylei Johnson CDM, CFPP

President– Elect

Fred Mahaffey CDM, CFPP

Immediate-Past President

Debbie McDonald CDM, CFPP

Secretary

Kendra Hughes CDM, CFPP

Treasurer

DeWayne B. Pace CDM, CFPP

Newsletter Editor

Fred Mahaffey, CDM, CFPP



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